

Dough Moulder

The Dough Moulder Machine is a food processing equipment used to mechanically roll, fold, and shape fermented dough into specific forms (bread blanks, steamed buns) through processes such as rolling and cutting.



S-NP40

Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity P/H
S-MX307		0.75	380	680X1680X1135	2000
S-MX280		0.37	380	1040X1240X450	?

Bread Slicer

Sambake® bread slicers offer a variety of thickness specifications allow you to choose the slice size that is perfect for you! They are simple to operate and slice through all types of bread: crusty artisan to soft sandwich. Unlike manual slicing, bread slicers help maintain the bread's shape. But the thickness cannot be changed by operator, and must be designated when ordered.

Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Capacity
S-302N	70	0.18	220	556X720X720	
S-21	17.5	0.23	220	560X450X340	



S-NP20