

Introduction

Sambake's Spiral Mixer is your ideal choice for efficiently kneading various professional doughs with high quality. Its unique spiral mixing hook design mimics the essence of hand kneading, ensuring the dough is fully and evenly mixed, unlocking the flour's maximum potential, and bringing delicate texture and perfect structure to your bread and desserts. Whether you are a home baking enthusiast, a baking training institution, or an innovative new product R&D center, you can find the right size.

Core Advantages

- Low-temperature gluten development effectively preserves yeast activity.
- Two-speed switching balances mixing efficiency and dough gluten development results.
- Equipped with a high-strength 304 stainless steel mixing bowl, it is wear-resistant and rust-proof, complying with food hygiene standards.
- Powered by a U.S.-made Gates motor, it delivers strong performance to ensure efficient and stable dough mixing.
- Adopts Japanese Bando belts, featuring excellent material quality, precise transmission, and long-lasting stable operation.
- The gap between the mixing hook and the bowl bottom is only 2–3mm, enabling residue-free mixing that is more uniform and efficient.
- Optimized gear ratio design shortens mixing time, resulting in dough with good elasticity, strong extensibility, and high water absorption.
- The S2 series features optimized upgrades in design, with a more compact and rounded shape, stable center of gravity, and a more modern shell structure.

Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.

First generation machine



parameter

Model	S-3	S1-12	S1-25M	S1-50M	S1-75M
Weight (kg)	43	130	320	385	600
Voltage (V)	220	380	380	380	380
Power (kW)	0.75	2.2	3.37	5.25	6.75
Dimensions (mm)	280 × 530 × 540	550 × 830 × 1015	600 × 970 × 1250	750 × 1120 × 1300	830 × 1324 × 1450
Flour Capacity (kg)	3	12.5	25	50	75
Dough Capacity (kg)	/	20	40	80	120
Tank Rotational Speed (rpm)	/	12.8 / 25.5	17.8 / 17.8	17.2 / 17.2	13 / 13
Hook Rotational Speed (rpm)	/	140 / 280	135 / 270	125 / 250	131 / 262

Second-generation machine



parameter

Model	S2-12	S2-25M	S2-50M
Weight (kg)	140	330	400
Voltage (V)	220/380	380	380
Power (kW)	2.2	3.37	5.25
Dimensions (mm)	560 × 850 × 1020	640 × 1080 × 1220	765 × 1280 × 1330
Flour Capacity (kg)	12.5	25	50
Dough Capacity (kg)	20	40	80
Tank Rotational Speed (rpm)	12.8 / 25.5	17.8 / 17.8	17.2 / 17.2
Hook Rotational Speed (rpm)	140 / 280	135 / 270	125 / 250

Introduction

Sambake's Tilting Spiral Mixer is based on the standard spiral mixer, with the addition of an automatic bowl tilting function. It eliminates manual discharging, simplifies the baking process, truly achieves the integration of "dough kneading + discharging", and significantly improves production efficiency.

Core Advantages

- Automatic mixing bowl tilting design: saves effort, enhances efficiency, and reduces manual operation.
- Bidirectional mixing (forward and reverse): ensures uniform dough mixing.
- Easy-to-clean design: suitable for environments with high hygiene requirements such as central kitchens.
- High-strength 304 stainless steel mixing bowl: wear-resistant and rust-proof, complying with food hygiene standards.
- Stable operation: meets the needs of standardized mass production.
- Built-in overload protection: effectively extends the service life of core components.
- Equipped with a safety shield: ensures the safety of operators.

Customizable Options

- Supports logo printing.
- Custom exterior color to match your brand.
- Plug type and voltage customizable for your country.



parameter

Model	S-75T	S-100T	S-125T
Weight (kg)	1200	1220	1550
Voltage (V)	380	380	380
Power (kW)	10.5	12.75	15.75
Dimensions (mm)	1650 × 1650 × 1520	1700 × 1650 × 1520	1800 × 1730 × 1620
Flour Capacity (kg)	75	100	125
Dough Capacity (kg)	120	160	200
Tank Rotational Speed (rpm)	12-12	12-12	12-12
Hook Rotational Speed (rpm)	0-260	0-260	0-260