



# The Backbone of Every Bakery.

 Sakkura Industrial Equipment Trading

 @official\_sakkura

 09173246776/ 09171183349

 San Pedro, Laguna

 Message us for inquiries  
or  
Request a quote!



## COMMERCIAL MIXER LINE



### 20L PLANETARY MIXER

- Power: 1.5KW/220V/60Hz
- Mixing Speed: 105/180/425(R/Min)
- Bowl Volume: 20L
- Max. Kneading Capacity: About 4kg
- With 1 Hook, 1 Paddle, 1 Whisk
- Dimension: 500mm x 410mm x 770mm



### 30L PLANETARY MIXER

- Power: 1.5KW/220V/60Hz
- Mixing Speed: 142/234/492(R/Min)
- Bowl Volume: 30L
- Max. Kneading Capacity: About 6kg
- With 1 Hook, 1 Paddle, 1 Whisk
- Dimension: 510mm x 410mm x 880mm



### 40L PLANETARY MIXER

- Power: 2KW/220V/60Hz
- Mixing Speed: 62/102/296(R/Min)
- Bowl Volume: 40L
- Max. Kneading Capacity: About 8kg
- With 1 Hook, 1 Paddle, 1 Whisk with Guard
- Dimension: 640mm x 500mm x 1040mm



### 50L PLANETARY MIXER

- Commercial and Industrial Use
- Power: 2KW/220V/60Hz
- Mixing Speed: 62/102/296(R/Min)
- Bowl Volume: 50L
- Max. Kneading Capacity: About 8.5kg
- With 1 Hook, 1 Paddle, 1 Whisk with Guard
- Dimension: 600 mm x 770 mm x 360 mm



### 60L PLANETARY MIXER

- Power: 2.2KW/220V/60Hz
- Mixing Speed: 82/162/318(R/Min)
- Bowl Volume: 60L
- Max. Kneading Capacity: About 9kg
- With 1 Hook, 1 Paddle, 1 Whisk with Guard
- Includes Trolley for easy bowl transport
- Dimension: 600 mm x 770 mm x 360 mm



## COMMERCIAL MIXER LINE



### 4KG SPIRAL DOUGH MIXER

- Digital Timer
- Power: 0.75kW,220v/60hz
- Bowl/Flour Capacity: 4kg/10L
- N.W:43kg
- Dimension: 480mm x 250mm x 500mm



### 8KG SPIRAL DOUGH MIXER

- Power: 1.5KW/220V/60Hz
- Mixing Speed:142/234/492(R/Min)
- Bowl Volume: 30L
- Max. Kneading Capacity: About 6kg
- With 1 Hook, 1 Paddle, 1 Whisk
- Dimension: 730mm x 390mm x 900mm



### 12KG SPIRAL DOUGH MIXER

- Digital Timer
- Power: 1.5kW,220v/60hz
- Bowl/Flour Capacity: 12kg/30L
- N.W: 100kg
- Dimension: 750mm x 435mm x 900mm



### 25KG SPIRAL DOUGH MIXER

- Digital Timer Power:3kW,220v/60hz
- Bowl/Flour Capacity:25kg/60L
- N.W:130kg
- Dimension: 850mm x 510mm x 970mm



### 25KG SPIRAL DOUGH MIXER WITH REVERSE

- DigitalTimer
- WithReverseFunction
- Power:3kW,220v/60hz
- Bowl/FlourCapacity:25kg/60L
- N.W:130kg
- Dimension: 1000mm x 590mm x 1080mm



## COMMERCIAL DOUGH SHEETER LINE



### TABLETOP DOUGH SHEETER

- Stainless Steel
- Commercial and Industrial Use
- Minimum Thickness: 1mm
- Roller Setting Range: 1-32mm
- Maximum Rolling Weight: 5KG
- Power: 0.55KW 220v, 60hz
- Conveyor: 2000mm x 500mm
- Dimension: 2230mm x 880mm x 640mm



### FREESTANDING DOUGH SHEETER

- Stainless Steel
- Commercial and Industrial Use
- Minimum Thickness: 1mm
- Roller Setting Range: 1-50mm
- Maximum Rolling Weight: 5KG
- Power: 0.75KW 220v, 60hz
- Conveyor: 2240mm x 500mm
- Roller Size: 525 mm
- Dimension: 2520mm x 960mm x 1300mm



## COMMERCIAL DOUGH PROOFER LINE



### SINGLE DOOR DOUGH PROOFER

- Stainless Steel
- Glass Door
- 16 Trays Capacity
- 16 Aluminum Trays Included
- Digital Control Panel
- Cabinet Temperature Control
- Water Temperature Control
- Automatic Timer
- Automatic Water Refill
- Power: 2.6KW/220V,60hz
- Tray Size: 60cmx40cm
- Dimension: 490mm x 700mm x 1950mm



### DOUBLE DOOR DOUGH PROOFER

- Stainless Steel
- Glass Door
- 32 Trays Capacity
- 32 Aluminum Trays Included
- Digital Control Panel
- Cabinet Temperature Control
- Water Temperature Control
- Automatic Timer
- Automatic Water Refill
- Power: 2.6KW/220V,60hz
- Tray Size: 60cmx40cm
- Dimension: 690mm x 980mm x 1950mm



## COMMERCIAL CONVECTION OVEN LINE

### 5 TRAY GAS CONVECTION OVEN



- Stainless Steel
- Gas Operated
- Heavy Duty
- For commercial and industrial use
- Automatic Temperature Controlled
- Flame Automatic Spark
- Even Heat Distribution and Improved
- Heat Efficiency
- With Timer
- With Humidity Function/Steam Function
- With Cyclic Intermittent Fan
- Clockwise and Counterclockwise
- SpinCycle Max Temperature: 400°C
- Tray Size: 60cmx40cm
- Dimension: 760mm x 980mm x 860mm

### 10 TRAY GAS CONVECTION OVEN



- Stainless Steel
- Gas Operated
- Heavy Duty
- For commercial and industrial use
- Automatic Temperature Controlled Flame
- Automatic Spark
- Even Heat Distribution and Improved
- Heat Efficiency
- With Timer
- With Humidity Function/Steam
- Function With Cyclic Intermittent Fan
- Clockwise and Counterclockwise
- SpinCycle MaxTemperature:400°C
- TraySize:60cmx40cm
- Dimension: 760mm x 980mm x 1350mm



## COMMERCIAL DECK OVEN LINE

### 1 DECK 2 TRAY GAS OVEN WITH PROGRAMMABLE PRESETS AND DIGITAL PANEL



- Full Stainless Steel Body
- Baking Stone Oven Base
- Gas Operated
- Heavy Duty
- For commercial and industrial use
- Automatic Temperature Controlled Flame
- Digital Panel
- 12 Programmable Presets
- With On and Off Button for Power
- Supply and Lighting
- Top and Bottom Burner Per Oven
- With Upper and Lower Temperature Selection
- Exhaust Vent
- Max Temperature: 400°C 220V, 60Hz
- Outside Dimension: 1330mm x 890mm x 650mm
- Inside Dimension: 1280mm x 640mm x 200mm
- Tray Size: 60cm x 40cm

### 1 DECK 2 TRAY GAS OVEN WITH BAKING STONE AND DIGITAL PANEL



- Full Stainless-Steel Body
- Baking Stone Oven Base
- Gas Operated
- Heavy Duty
- For commercial and industrial use
- Automatic Temperature Controlled Flame
- Digital Panel
- With On and Off Button for Power
- Supply and Lighting
- Top and Bottom Burner Per Oven
- With Upper and Lower Temperature Selection
- Exhaust Vent
- Max Temperature: 400 Celsius 220V, 60Hz
- Outside Dimension: 1330mm x 890mm x 650mm
- Inside Dimension: 1280mm x 640mm x 200mm
- Tray Size: 60cm x 40cm



## COMMERCIAL DECK OVEN LINE

### 2 DECK 4 TRAY GAS OVEN WITH PROGRAMMABLE PRESETS AND DIGITAL PANEL



- Full Stainless Steel Body
- Baking Stone Oven Base
- Gas Operated
- Heavy Duty
- For commercial and industrial use
- Automatic Temperature Controlled
- Flame
- Digital Panel
- 12 Programmable Presets
- With On and Off Button for Power
- Supply and Lighting
- Top and Bottom Burner Per Oven
- With Upper and Lower Temperature Selection
- Exhaust Vent
- Max Temperature: 400°C 220V, 60Hz
- Outside Dimension: 1330mm x 890mm x 650mm
- Inside Dimension: 1280mm x 640mm x 200mm/oven
- Tray Size: 60cm x 40cm

### 3 DECK 6 TRAY GAS OVEN WITH PROGRAMMABLE PRESETS, DIGITAL PANEL, EXHAUSTHOOD



- Full Stainless Steel Body
- Gas Operated
- Heavy Duty
- For commercial and industrial use
- Automatic Temperature Controlled
- Flame
- 12 Programmable Presets
- Digital Panel
- With Wheel Locks
- With On and Off Button for Power
- Supply and Lighting
- Top and Bottom Burner Per Oven
- With Upper and Lower Temperature Selection
- Built in Exhaust Hood in Front of the Oven Doors
- Exhaust Vent
- Max Temperature: 400°C 220V, 60Hz
- Outside Dimension: 1330mm x 890mm x 1710mm
- Inside Dimension: 1280mm x 640mm x 200mm /oven
- Tray Size: 60cm x 40cm



## COMMERCIAL DECK OVEN LINE

### 3 DECK 9 TRAY GAS OVEN WITH PROGRAMMABLE PRESETS, DIGITAL PANEL, EXHAUSTHOOD



- Full Stainless-Steel Body
- Gas Operated
- Heavy Duty
- For commercial and industrial use
- Automatic Temperature Controlled
- Flame
- 12 Programmable Presets
- Digital Panel
- With Wheel Locks
- With On and Off Button for Power
- Supply and Lighting
- Top and Bottom Burner Per Oven
- With Upper and Lower Temperature Selection
- Built in Exhaust Hood in Front of the Oven Doors
- Exhaust Vent
- Max Temperature: 400'C 220V,60hz
- Outside Dimension: 1730mm x 940mm x 1710mm
- Inside Dimension: 1280mm x 640mm x 200mm/oven
- TraySize:60cmx40cm



## **DOUGH DIVIDER/MOULDER**



### **SEMI AUTOMATIC 36PCS DOUGH DIVIDER/DOUGH MOULDER**

- Dough Divider Rounder
- Semi-Automatic
- Capacity:36pcs/20-50gperpc
- Power:0.75KW 220V,60hz
- Dimension: 730mm x 670mm x 2040mm