



CATALOG

2025



+91 913 699 4262
+91 900 461 7891



info@rasbake.com



www.rasbake.com



01 About

02-06 Deck Oven

- **Electric Oven**
- **Gas Oven**

07 Mini Electric Pizza Oven

08-12 Spiral Mixer

- **HS Series**
- **RMX Series**

13 Planetary Mixer

14-15 Dough Sheeter

- **European Style Model**
- **JDR Model**

16 Bread Slicer

Contact Us

ABOUT

At **Rasbake Bakery Systems™**, we are your trusted partner for high-quality bakery equipment that delivers performance you can rely on. Serving the needs of commercial bakeries, cafés, and food production facilities, we specialize in robust, efficient, and precision-engineered machines designed to keep your operations running smoothly.

Our product range includes high-performance **deck ovens, planetary and spiral mixers, dough sheeters, bread slicers, mini pizza ovens, and more** — each built to combine durability, efficiency, and affordability without compromising on results. Whether you are producing artisan breads, pastries, pizzas, or large-scale batches, our equipment is designed to help you achieve consistent quality every time.

With a strong focus on innovation, quality craftsmanship, and customer satisfaction, Rasbake Bakery Systems™ continues to be the go-to choice for bakery professionals who value equipment that works as hard as they do.



ELECTRIC DECK OVENS

For Precision Baking

Designed for consistent heat,
perfect crust, and full control.



Construction & Features



RDE-101 available in two control panel options:

- **Thermostat Control** (Knob Type) – simple and reliable
- **Digital Control Panel** – precise temperature control and modern interface

- **Front 0.6 mm Stainless Steel** for durability and easy cleaning.
- **Full Stainless Steel Handle** – sturdy, long-lasting, and heat-resistant.
- **Electrolytic Plate Baking Chamber** – ensures even heat distribution and extended chamber life.
- **Door with Gasket Sealing** – better insulation and energy efficiency.
- **Overheat Protection** – safety assured during continuous use.
- **Excellent Insulation** – reduces heat loss and saves energy.
- **Large Glass Viewing Window** – easy monitoring without heat loss.

- **Oblique Control Panel Design** – ergonomic and user-friendly.
- **Fixed Bottom Stand** – 43 cm height including wheels (for 2-deck models).
- **Choice of Thermostat (Knob) Panel or Digital Controller** for 1 Deck 1 Tray

Two-deck model equipped with fixed bottom stand – 430 mm height including wheels



MODEL	SPECS	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	CHAMBER SIZE (mm)	N. W. (KG)
RDE-101	1 DECK 1 TRAY	3.2	220/50	895*595*430	625*410*160	40
RDE-102	1 DECK 2 TRAYS	6.6	220/50	1250*835*565	870*630*225	77
RDE-204	2 DECKS 4 TRAYS	13.2	380/50	1250*835*1300	870*630*225	139



GAS DECK OVENS

For Traditional Baking

Gas-Powered Efficiency,
Artisan-Quality Baking.



Blue Fire



**Stainless Steel
Burner**



Construction & Features

- **Front 0.6 mm Stainless Steel** with **full stainless steel handle** for durability and ease of use.
- **Electrolytic Plate Baking Chamber** – ensures uniform heat and extended chamber life.
- **Stainless Steel Burners** at top and bottom for even baking.
- **Adjustable Blower Fan** on the side for efficient heat circulation.
- **Door with Gasket Sealing** – excellent insulation and energy efficiency.
- **Overheat Protection** – safe and reliable operation.
- **Large Glass Viewing Window** – monitor baking without opening the door.
- **Oblique Control Panel Design** – user-friendly and ergonomic.
- **Fixed Bottom Stand** – 43 cm height including wheels (for 2-deck models).
- Compatible with **LPG**

MODEL	SPECS	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	CHAMBER SIZE (mm)	N. W. (KG)
RDG-101	1 DECK 1 TRAY	0.1	LPG 220/50	1020*615*515	630*450*160	55
RDG-102	1 DECK 2 TRAYS	0.1	LPG 220/50	1280*875*675	870*630*225	107
RDG-103	1 DECK 3 TRAYS	0.1	LPG 220/50	1715*860*675	1275*625*200	103
RDG-204	2 DECKS 4 TRAYS	0.2	LPG 220/50	1280*875*1495	870*630*225	184
RDG-206	2 DECKS 6 TRAYS	0.2	LPG 220/50	1715*875*1495	1305*630*225	265
RDG-306	3 DECKS 6 TRAYS	0.3	LPG 220/50	1280*875*1730	870*630*225	266
RDG-309	3 DECKS 9 TRAYS	0.3	LPG 220/50	1715*875*1730	1305*630*225	319
RDG-3018	3 DECKS 18 TRAYS	0.6	LPG 220/50	1715*1475*1730	1310*1250*225	672





Mini Pizza Oven

Compact Power for Perfectly Crisp Pizza

MODEL	SPECS	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	CHAMBER SIZE (mm)	N. W. (KG)
2GD-ST1	1 DECK	2	220/50	570*560*270	420*410*120	18
2GS-ST2	2 DECKS	3	220/50	570*560*440	420*410*120	28

Key Features

- **Electric Powered:** Efficient, clean, and easy to operate
- **Temperature Range: 50°C to 350°C** for versatile baking control
- **Equipped with Baking Stone:** Delivers authentic, crispy pizza bases with even heat distribution
- **Stainless Steel Body:** Durable, hygienic, and easy to clean
- **Compact Size:** Space-saving design ideal for small kitchens, food trucks, and counters



DOUGH MIXERS

**Power &
Precision**

**for Perfect Dough
Every Time**



HS SERIES SPIRAL MIXER

DOUBLE ACTION DOUBLE SPEED

The **HS SERIES DOUGH MIXER** is a compact yet powerful tool designed to meet your dough mixing needs. With its efficient features and compact size, this mixer is perfect for small bakeries, cafes, or even home kitchens. The HS Series offers precise mixing capabilities, making it an ideal choice for achieving consistent results.

Versatile Voltage & Frequency Options

Compatible with voltages from 220V to 380V (varies by model) and 50/60Hz.

Powerful Motor

Models equipped with 1.5 kW (HS20, HS30) or 3 kW (HS40, HS60) motors for efficient mixing of light to dense doughs.



Precise Speed Control

Dual-speed operation – Hook speed: 150/198 RPM, Bowl speed: 15/20 RPM – for optimal dough development and consistent results.

Belt & Chain Transmission

Reliable drive system for smooth power transfer, reduced energy loss, and long-lasting durability.



Durable Stainless Steel Construction: Built with stainless steel for longevity and strength.





HS-20 to HS-60



HS-130



MODEL	CAPACITY	HOOK SPEED (rpm)	BOWL SPEED (rpm)	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	N. W. (KG)
HS-20	20L/8KG	150/200	15/20	1.5	220/50	730*390*900	90
HS-30	34L/12KG	150/200	15/20	1.5	220/50	730*390*900	100
HS-40	45L/16KG	150/200	15/20	3	220/50	800*480*970	115
HS-50	54L/20KG	150/200	15/20	3	220/50	850*510*970	125
HS-60	64L/25KG	150/200	15/20	3	220/50 380/50	850*510*970	130
HS-80	80L/33KG	135/200	10/20	3.2	380/50	880*560*1100	250
HS-130 (REVERSAL)	130L/50KG	107/210	18	9 (2.8/5.6)	380/50	1230*800*1450	470

RMX SERIES SPIRAL MIXER

*Compact intelligence for small bakers,
Heavy-duty performance for professionals*



- **Intelligent Control** – Auto/Manual mode with dual timers for precise mixing.
- **Strong & Reliable** – National standard copper motor with overload protection.
- **Safety First** – Automatic stop with protective cover and non-slip base.
- **Compact Design** – Space-saving structure ideal for bakeries of all sizes.
- **Precision Mixing** – Inch function for better dough handling & release.
- **Heavy-Duty Option (RMX 80)** – Inverter motor, touch control, and dual-speed auto shift.
- **Flexible Range** – Available in 20L, 30L, 40L, and 80L capacities.
- **Professional Finish** – Consistent dough texture for bread, pizza, and pastries.



DIGITAL CONTROL PANEL



MANUAL CONTROL PANEL

Equipped with both **Digital & Manual Control Panels**, ensuring uninterrupted operation in case of digital failure.



MODEL	CAPACITY	HOOK SPEED (rpm)	BOWL SPEED (rpm)	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	N. W. (KG)
RMX-20	20L/8KG	125/230	14/25	1.1	220/50	400*730*800	77
RMX-30	30L/12KG	125/230	14/25	1.5	220/50	440*760*830	82
RMX-40	40L/16KG	125/230	14/25	2.2	220/50	480*800*880	90
RMX-80	80L/30KG	125/250	20	4	380/50	1130*690*1420	125

Note: Image is for illustration only. Actual models will match the specifications described.



PLANETARY MIXER

Versatile Mixing Power for Every Batch Size

Key Features

- **B10 to B20: Gear transmission** for stable, reliable performance
- **B30 to B60: Full belt drive** for smooth and quiet operation
- Planetary transmission ensures **uniform and consistent mixing results**
- **Three types of beaters** included for a variety of mixing tasks
 - easy to switch and operate
- **Food-grade stainless steel bowl** for hygiene and durability
- **Heavy-duty cast iron body** for strength and long service life
- **Safety guard** to protect operators during use



Hook



Beater



Whip

MODEL	CAPACITY	HOOK SPEED (rpm)	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	N. W. (KG)
B-10	10L/1KG	110/170/340	0.37	220/50	360*440*650	47
B-20	20L/3KG	105/180/425	0.98	220/50	400*500*760	66
B-30	30L/6KG	110/200/420	1.5	220/50	430*550*850	75
B-40	40L/9KG	65/102/296	2	380/50	550*650*1016	140
B-60	60L/12KG	74/141/277	3	380/50	610*680*1360	245



European Style

DOUGH SHEETER

Effortless Dough Rolling with Precision and Consistency

MODEL	TYPE	COVEYOR BELT SIZE (mm)	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	ROLL GAP (MM)	MAX ROLL WEIGHT	N. W. (KG)
RDS-520A	Floor Stand	500*2020	0.75	220/50 380/50	Unfold: 2440*955*1220 Fold: 955*760*1790	1-50	5 Kg	238
RDS-630A	Floor Stand	600*2400	0.75	220/50 380/50	Unfold: 2900*1100*1240 Fold: 1100*900*1940	1-50	5 Kg	258





JDR

DOUGH SHEETER

Reliable performance for daily sheeting.

MODEL	TYPE	COVEYOR BELT SIZE (mm)	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	ROLL GAP (MM)	MAX ROLL WEIGHT	N. W. (KG)
JDR-520	Floor Stand	500*2160	0.56	220/50 380/60	Unfold: 2550*880*1180 Fold: 750*880*1600	1-40	5 Kg	190
JDR-650	Floor Stand	630*2400	0.75	220/50 380/60	Unfold: 2950*1100*1180 Fold: 780*1100*1780	1-40	6.5 Kg	225



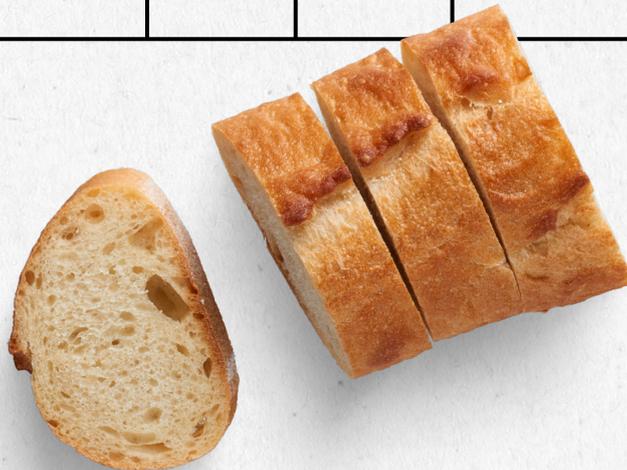
**Stainless Steel
Comb Knives**



BREAD SLICER

*Precision Slicing,
Perfect Every Loaf.*

MODEL	SPECS	SLICER THICKNESS (mm)	BREAD WIDTH (mm)	POWER (kW)	VOLTAGE (V/Hz)	DIMENSION (mm)	N. W. (KG)
RMP-31	31 pcs	12 mm	320	0.25	220/50	550*720*720	45
RMP-27	27 pcs	14 mm	320	0.25	220/50	550*720*720	45





WAFFLE BAKER



CAKE ICING MACHINE



DROPPING MACHINE



ICE CREAM MACHINE

RASBAKE – BAKING THE FUTURE

Why Choose RASBAKE?

- **Trusted Quality** – Machinery designed for durability and performance.
- **Smart Solutions** – Compact, efficient, and bakery-focused equipment.
- **Customer Support** – Guidance, spare parts, and service you can rely on.
- **Global Standards** – Machines built with international compliance.

At **Rasbake Bakery Systems™**, we bring you the perfect blend of intelligence, strength, and control – helping bakeries achieve consistent results every day.



CONTACT US



**A/10-11, Vijay Shopping Centre,
Sakinaka Ghatkopar Link Road,
Sakinaka, Andheri (East),
Mumbai 400 072**



+91 91369 94262



info@rasbake.com



www.rasbake.com