



PRODUCT CATALOG

BUILT FOR THE BAKE



www.rasbake.in

CORPORATE PROFILE

Rasbake Bakery Systems™ operates as a specialized division within the RAS Group of Companies—a diversified network with an industrial foundation dating back to 1975. Today, the group maintains operations spanning logistics, large-scale flour milling, bakeries, multiple cold storage facilities, and allied industrial sectors.

Rooted securely in heavy-duty sectors where consistency and reliability are essential, we bring over five decades of practical, hands-on understanding to demanding production environments and global supply chains.



OUR PHILOSOPHY

Our philosophy is straightforward: deliver exceptionally well-built equipment, maintain absolute consistency in our supply chain, and drive practical innovation to meet exacting customer needs. We back every machine we sell with clear communication and highly reliable technical service.



01 PRACTICAL INDUSTRIAL FOUNDATION

This heritage directly shapes our approach. We are focused on delivering commercial equipment built to perform flawlessly under demanding, real-world conditions. Our foundation ensures that every machine is engineered to handle the rigorous, daily requirements of high-volume food production.

02 FOCUSED PRODUCT SELECTION

We specialize in the global sourcing and distribution of premium commercial kitchen and bakery equipment, including deck ovens, spiral mixers, planetary mixers, and complete dough processing lines. We carefully select every machine from elite manufacturing partners, placing an uncompromising emphasis on solid build quality, functional design, and long-term mechanical reliability.

03 APPLIED RESEARCH & DEVELOPMENT

True operational efficiency requires adapting to the distinct needs of our clients. Through active research and development, we continuously evaluate and refine our equipment configurations. This proactive approach ensures our machinery continuously evolves to address specific customer requirements and meet the practical challenges of modern commercial kitchens and industrial bakeries.

04 COMPREHENSIVE TECHNICAL SERVICE

Supported by an extensive logistics and warehousing network, we guarantee the efficient movement of goods and consistent equipment availability. Beyond initial installation, our dedicated technical teams provide robust after-sales service, proactive maintenance, and highly responsive support to minimize downtime and keep your production lines running smoothly.

05 STRICT VENDOR COMPLIANCE

To guarantee absolute operational safety and structural integrity, we maintain a rigorous global supply chain. We exclusively qualify and partner with elite manufacturing facilities that operate under strict ISO standards. Furthermore, our vendor compliance protocols mandate the integration of CE and RoHS-compliant architectures, ensuring every platform we distribute meets the highest international industrial benchmarks.

CONTENTS

DECK OVENS	
Hybrid Deck Ovens	03
Electric Deck Ovens	04
Gas Deck Ovens	05
Commercial Pizza Ovens	06
CONVECTION OVEN	
Spatial Convection Ovens	06
Convection Ovens	07
SPIRAL MIXERS	
Table-Top Series	08
HS Series	08
HMX & RMX Series	09
Dual-Motor Series	09

PLANETARY MIXERS	
Compact Food Mixers	10
Commercial Planetary Mixers	10
DOUGH PROCESSING	
Dough Sheeter Series	11
Divider & Rounder Series	12
Moulder Series	12
BREAD SLICERS	
Bread Slicers	13
PROOFING CABINETS	
Proofing Cabinets	13
ROTARY RACK OVENS	
Rotary Rack Ovens	14-16

Disclaimer: Images are for reference only. Product specifications, features, dimensions, and designs are subject to change without prior notice. Accessories shown may be optional. Please confirm the latest specifications before placing an order.

19

Product families across ovens, mixing, processing and finishing.

80+

Models and capacity variants specified in this volume.

RDH SERIES

HYBRID DECK OVEN

Integrated Gas & Electric Architecture

Engineered for dual-fuel thermal processing, seamlessly alternating between gas and electric heating for reliable operation in a compact footprint.

- ☒ **Dual-Fuel Operation**
Instantly toggle between gas and electric power.
- ☒ **Stainless Steel Burners**
Independent top and bottom heat for rapid recovery.
- ☒ **Thermal Sealing**
Heavy-duty gaskets and sealed glass maximize efficiency.



SPECIFICATIONS

MODEL	NO. OF DECKS	TRAYS CAPACITY	BAKING AREA	OUTSIDE DIMENSIONS	VOLTAGE (V/HZ)	POWER LOAD (KW)	POWER LOAD (KW)
		600 × 400 (mm)	W × D × H (mm)	W × D × H (mm)		Electric Mode	Gas Mode
SINGLE DECK							
RDH-102	1	2	860 × 630 × 220	1330 × 860 × 720	220V/50Hz	6.6	0.1
RDH-103	1	3	1295 × 630 × 220	1765 × 860 × 720	220V/50Hz	8	0.1
RDH-104	1	4	1295 × 830 × 220	1765 × 1060 × 720	220V/50Hz	10	0.1
DOUBLE DECK							
RDH-204	2	4 (2+2)	860 × 630 × 220	1330 × 865 × 1355	380V/50Hz	13.2	0.2
RDH-206	2	6 (3+3)	1295 × 630 × 220	1765 × 860 × 1355	380V/50Hz	20	0.2
RDH-208	2	8 (4+4)	1295 × 830 × 220	1765 × 1060 × 1550	380V/50Hz	20	0.2
TRIPLE DECK							
RDH-306	3	6 (2+2+2)	860 × 630 × 220	1330 × 860 × 1890	380V/50Hz	19.8	0.3
RDH-309	3	9 (3+3+3)	1295 × 630 × 220	1765 × 860 × 1890	380V/50Hz	24	0.3
RDH-3012	3	12 (4+4+4)	1295 × 830 × 220	1765 × 1060 × 1890	380V/50Hz	30	0.3

RDE SERIES

ELECTRIC DECK OVEN

Electric Radiant Heat Distribution

High-output infrared heating delivers rapid recovery, while independent deck control ensures precision and uniform baking within a compact footprint.

- ✔ **Integrated Overheat Protection**
Safety sensors automatically secure the system.
- ✔ **High-Grade Door Sealing**
Heavy-duty gaskets maximize absolute energy efficiency.



SINGLE DECK



SINGLE DECK



DOUBLE DECK



TRIPLE DECK

SPECIFICATIONS

MODEL	NO. OF DECKS	TRAYS CAPACITY	BAKING AREA	OUTSIDE DIMENSIONS	VOLTAGE (V/HZ)	POWER LOAD (KW)
		600 × 400 (mm)	W × D × H (mm)	W × D × H (mm)		
SINGLE DECK						
RDE-101	1	1	625 × 410 × 160	895 × 595 × 435	220V/50Hz	3.2
RDE-102	1	2	870 × 630 × 225	1210 × 820 × 570	220V/50Hz	6.6
RDE-103	1	3	1305 × 630 × 225	1685 × 820 × 565	220V/50Hz	8
RDE-104	1	4	1305 × 830 × 225	1685 × 1020 × 570	380V/50Hz	10
RDE-106	1	6	1305 × 1250 × 225	1685 × 1420 × 570	380V/50Hz	16.6
DOUBLE DECK						
RDE-204	2	4 (2+2)	870 × 630 × 225	1210 × 820 × 1300	380V/50Hz	13.2
RDE-206	2	6 (3+3)	1305 × 630 × 225	1685 × 820 × 1300	380V/50Hz	20
RDE-208	2	8 (4+4)	1305 × 830 × 225	1685 × 1020 × 1300	380V/50Hz	20
RDE-2012	2	12 (6+6)	1305 × 1250 × 225	1685 × 1420 × 1300	380V/50Hz	33.2
TRIPLE DECK						
RDE-306	3	6 (2+2+2)	870 × 630 × 225	1250 × 820 × 1450	380V/50Hz	19.8
RDE-309	3	9 (3+3+3)	1305 × 630 × 225	1685 × 820 × 1450	380V/50Hz	24
RDE-3012	3	12 (4+4+4)	1305 × 850 × 225	1685 × 1020 × 1450	380V/50Hz	30
RDE-3018	3	18 (6+6+6)	1305 × 1230 × 225	1685 × 1420 × 1450	380V/50Hz	30

RDG SERIES

GAS DECK OVEN

High-Output Radiant Gas Baking Systems

Optimized fuel efficiency ensures consistent output. Heavy-duty stainless steel guarantees commercial durability. Uniform baking within an optimized footprint.

- ✓ **Top & Bottom Stainless Steel Burners**
Independent radiant heat optimizes fuel efficiency.
- ✓ **Integrated Overheat Protection**
Safety sensors automatically secure the system.



SINGLE DECK



SINGLE DECK



DOUBLE DECK



TRIPLE DECK

SPECIFICATIONS — RDG SERIES

MODEL	NO. OF DECKS	TRAYS CAPACITY	BAKING AREA	OUTSIDE DIMENSIONS	VOLTAGE (V/HZ)	POWER LOAD (KW)
		600 × 400 (mm)	W × D × H (mm)	W × D × H (mm)		
SINGLE DECK						
RDG-101	1	1	630 × 450 × 160	1020 × 615 × 550	220V/50Hz	0.1
RDG-102	1	2	870 × 630 × 225	1280 × 900 × 685	220V/50Hz	0.1
RDG-103	1	3	1275 × 625 × 225	1715 × 900 × 685	220V/50Hz	0.1
RDG-104	1	4	1305 × 830 × 225	1715 × 1060 × 685	220V/50Hz	0.1
RDG-106	1	6	1305 × 1250 × 225	1715 × 1495 × 685	220V/50Hz	0.4
RDG-108	1	8	1650 × 1270 × 225	1860 × 1625 × 615	220V/50Hz	0.2
DOUBLE DECK						
RDG-204	2	4 (2+2)	870 × 630 × 225	1280 × 900 × 1495	220V/50Hz	0.2
RDG-206	2	6 (3+3)	1305 × 630 × 225	1715 × 900 × 1495	220V/50Hz	0.2
RDG-208	2	8 (4+4)	1305 × 630 × 225	1715 × 1060 × 1495	220V/50Hz	0.2
RDG-2012	2	12 (6+6)	1305 × 1250 × 225	1715 × 1495 × 1495	220V/50Hz	0.8
TRIPLE DECK						
RDG-306	3	6 (2+2+2)	870 × 630 × 225	1280 × 900 × 1750	220V/50Hz	0.3
RDG-309	3	9 (3+3+3)	1305 × 630 × 225	1715 × 900 × 1750	220V/50Hz	0.3
RDG-3012	3	12 (4+4+4)	1305 × 830 × 225	1715 × 1060 × 1730	220V/50Hz	0.6
RDG-3018	3	18 (6+6+6)	1310 × 1250 × 225	1715 × 1495 × 1750	220V/50Hz	0.6
RDG-3024	3	24 (8+8+8)	1305 × 1670 × 225	1715 × 1900 × 1755	220V/50Hz	0.6

PIZZA OVEN SERIES

COMMERCIAL PIZZA OVENS

Refractory Stone Thermal Architecture

Refractory stone hearths ensure uniform heat.
Immediate moisture extraction for rapid baking.
Modular decks scale interior batch capacity.
Compact stainless steel chassis maximizes spatial efficiency.



SPECIFICATIONS					
MODEL	BAKING AREA	OUTSIDE DIMENSIONS	VOLTAGE (V/HZ)	POWER LOAD (KW)	WEIGHT (KG)
	W × D × H (mm)	W × D × H (mm)			
Single Deck	420 × 410 × 120	570 × 520 × 270	220V/50Hz	2	18
Double Deck	420 × 410 × 120	570 × 520 × 440	220V/50Hz	3	28

RB-CS SERIES

SPATIAL CONVECTION OVENS

High-Density Thermal Distribution Architecture

Engineered for restricted commercial spatial footprints. Independent elements deliver synchronized thermal distribution.
Precision moisture injection optimizes crust development. Mechanical timer ensure strict cycle control. Maximum thermal efficiency across compact tiers.



SPECIFICATIONS		
	315-4A	400-8A
Fuel Type	Electric	Electric
Trays Capacity	4	4
Tray Size (mm)	315 × 435	400 × 600
Tray Spacing (mm)	80	50
Heating System	Top & Back Heating	Top & Back Heating
Steam	Yes	Yes
Outside Dimensions W × D × H (mm)	595 × 530 × 570	835 × 770 × 575
Voltage (V/Hz)	220V/50Hz	220V/50Hz
Power Load (kW)	4.6 (2+2.6)	8 (3+5)

RB - CV SERIES

CONVECTION OVEN

Forced-Air Thermal Distribution Architecture

Forced-air circulation ensures rapid, uniform thermal distribution. Available in high-efficiency gas or electric configurations. Precision steam injection optimizes structural crust development.

ELECTRIC

GAS

- ✓ **Dynamic Forced-Air Circulation**
Internal blowers ensure uniform heat across tiers.
- ✓ **Integrated Steam Injection**
Precision moisture delivery optimizes structural crust development.
- ✓ **Schneider Electrical Contactors**
Integrates Schneider components for reliable electrical control.



RB - CV - 5E



RB - CV - 5G



RB - CV - 10E



RB - CV - 10G

SPECIFICATIONS

	RB - CV - 5E	RB - CV - 10E	RB - CV - 5G	RB - CV - 10G
Fuel Type	Electric	Electric	Gas	Gas
Trays Capacity 600 × 400 (mm)	5	10	5	10
Tray Clearance (mm)	100	100	100	100
Steam	Yes	Yes	Yes	Yes
Baking Area W × D × H (mm)	420 × 660 × 545	420 × 660 × 1045	420 × 660 × 510	420 × 660 × 950
Outside Dimensions W × D × H (mm)	850 × 1090 × 800	850 × 1090 × 1300	800 × 1100 × 755	800 × 1100 × 1260
Voltage (V/Hz)	380V/50Hz	380V/50Hz	220V/50Hz	220V/50Hz
Power Load (kW)	7.5	15	0.55	0.8



TABLE-TOP SERIES

COMPACT SPIRAL MIXERS

Compact Variable-Speed Mixing System

High-torque motors process dense, high-hydration doughs. Stepless variable-speed drives ensure precise mixing control. Dual-action mixing system promotes consistent gluten development.

ST-10 CONFIGURATION

ST-10 configurations integrate DC brushless motors. Detachable bowl mechanisms streamline dough extraction. Delivers precise 11-level variable-speed regulation.

	SD-10	SD-15	SD-10T	SD-15T	ST-10 DETACHABLE BOWL
Flour Capacity (kg)	4	6	4	6	4
Bowl Capacity (L)	10	15	10	15	10
Hook Speed (rpm)	150–280	150–280	132-230	153-268	56-400
Bowl Speed (rpm)	13–24	13–24	15-23	15-23	4.5-33
Outside Dimensions W × D × H (mm)	540 × 280 × 480	590 × 350 × 510	550 × 270 × 500	630 × 340 × 550	560 × 320 × 510
Voltage (V)	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz
Power (kW)	0.75	0.75	0.9	1.1	0.75
Net Weight (kg)	45	47	38	43	40



HS SERIES

COMMERCIAL SPIRAL MIXERS

Single-Motor Drive Architecture

Chain and belt drive systems ensure efficient power transmission, while a heavy-duty chassis delivers stable, continuous commercial production.

- **Single-Motor Architecture:** Continuous motors sustain consistent torque output.
- **Regulated Cycle Timing:** Centralized timers strictly regulate mixing durations.

	HS-20	HS-30	HS-40	HS-60
Flour Capacity (kg)	8	12	16	25
Dough Capacity (kg)	≈12–15	≈18-20	≈25-28	≈38-40
Bowl Capacity (L)	20	34	45	64
Hook Speed (rpm) slow/fast	150/200	150/200	150/200	150/200
Bowl Speed (rpm) slow/fast	15/20	15/20	15/20	15/20
Outside Dimensions W × D × H (mm)	730 × 390 × 900	750 × 435 × 900	800 × 480 × 970	850 × 510 × 970
Voltage (V)	220V/50Hz	220V/50Hz	220V/50Hz	220V-380V/50Hz
Power (kW)	1.5	1.5	3	3
Weight (kg)	90	100	115	130



HMX & RMX SERIES

INVERTER-DRIVEN SPIRAL MIXERS

Variable-Frequency Drive Control & Acoustic Optimization

Inverter-driven motors deliver quiet, efficient operation, while industrial belt transmission and a dampened chassis minimise vibration for smooth, reliable performance.

- **HMX Mechanical Series:** HMX models utilize direct mechanical rotary timer controls.
- **RMX Digital Series:** RMX systems integrate digital interfaces alongside manual backups.

	HMX - 20	HMX - 30	HMX - 40	RMX - 20	RMX - 30	RMX - 40
Flour Capacity (kg)	8	12	16	8	12	16
Dough Capacity (kg)	≈12–15	≈18-20	≈25-28	≈12–15	≈18-20	≈25-28
Bowl Capacity (L)	20	30	40	20	30	40
Hook Speed (rpm) slow/fast	140/250	140/250	140/250	140/250	140/250	140/250
Bowl Speed (rpm) slow/fast	14/25	14/25	14/25	14/25	14/25	14/25
Outside Dimensions W × D × H (mm)	760 × 450 × 860	800 × 500 × 900	870 × 570 × 940	780 × 480 × 990	860 × 510 × 1040	930 × 580 × 1070
Voltage (V)	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz	220V/50Hz
Power (kW)	1.1	1.5	2.2	1.1	1.5	2.2
Weight (kg)	75	80	85	75	80	85



DUAL-MOTOR SERIES

HIGH-CAPACITY SPIRAL MIXERS

Independent Dual-Motor Architecture

Independent drives isolate mechanical strain. Dual motors optimize load distribution. Architecture ensures consistent torque delivery. System processes industrial dough capacities. Overload circuitry maintains operational stability. Active interlocks ensure operator safety.

	DS - 602/603	RMX - 80	HS - 130
Flour Capacity (kg)	25	30	50
Dough Capacity (kg)	≈38-40	≈45–50	≈80–85
Bowl Capacity (L)	60	80	130
Hook Speed (rpm) slow/fast	125/250	125/250	107/210
Bowl Speed (rpm) slow/fast	12.5/25	20	16
Outside Dimensions W × D × H (mm)	950 × 600 × 1050	1130 × 690 × 1420	1185 × 690 × 1380
Voltage (V)	220V-380V/50Hz	380V/50Hz	380V/50Hz
Power (kW)	4	4	8.5
Weight (kg)	161	290	470



FOOD MIXER SERIES

COMPACT FOOD MIXERS

Countertop Processing Architecture

Compact mixers for countertop processing. Planetary action ensures uniform mixing. Interchangeable tools manage varied viscosities. Stepless speeds regulate processing cycles. Tilt heads facilitate batch extraction.

SPECIFICATIONS						
MODEL	BOWL CAPACITY (L)	SPEED (RPM)	OUTSIDE DIMENSIONS	VOLTAGE (V)	POWER (KW)	WEIGHT (KG)
W × D × H (mm)						
B-5	5	0–1000 rpm	380 × 240 × 375	220v/50hz	0.35	13
B-7	7	60–1000 rpm	410 × 250 × 425	220v/50hz	0.35	16
B-6	6	40–160	258 × 321 × 351	220v/50hz	0.8	5.5



PLANETARY MIXER SERIES

COMMERCIAL PLANETARY MIXERS

Multi-Axis Agitation Architecture

Robust transmissions deliver consistent mechanical torque. Planetary motion ensures comprehensive batch homogenization. Three-speed operation provides precise mixing control. Interchangeable attachments accommodate diverse product viscosities.

SPECIFICATIONS							
MODEL	DRIVE TYPE	BOWL CAPACITY (L)	WORKING SPEEDS (RPM)	OUTSIDE DIMENSIONS	VOLTAGE (V)	POWER (KW)	WEIGHT (KG)
B-10	Gear Driven	10	90 / 160 / 300	440 × 360 × 650	220V / 50Hz	0.37	50
B-20	Gear Driven	20	105 / 180 / 425	500 × 400 × 760	220V / 50Hz	0.98	66
B-20F	Belt Driven	20	105 / 180 / 425	610 × 510 × 965	220V / 50Hz	1.1	65
B-30	Belt Driven	30	110 / 200 / 420	620 × 500 × 960	220V / 50Hz	1.5	75
B-40	Belt Driven	40	65 / 102 / 296	608 × 531 × 1016	380V / 50Hz	2	130
B-60	Belt Driven	60	82 / 163 / 318	800 × 620 × 1330	380V / 50Hz	2.4	200

RDS SERIES

DOUGH SHEETERS

Precision Mechanical Lamination Architecture

Mechanical roller systems execute precise dough lamination. Calibrated adjustment mechanisms ensure uniform structural consistency. Synchronized conveyor belts facilitate continuous production cycles. Systems include compact table and floor configurations. Folding conveyor frames minimize inactive spatial footprints.

- ✓ **Collapsible Conveyor Architecture**
Folding frames minimize required spatial footprints.
- ✓ **Calibrated Roller Adjustment**
Mechanical clutches regulate exact gap clearances.
- ✓ **Active Safety Interlocks**
Physical guards strictly secure mechanical zones.
- ✓ **Bi-Directional Conveyor Drive**
Synchronized controls execute continuous lamination cycles.



RDS-400T / 520T



RDS-520A / 630A

SPECIFICATIONS

	RDS-400T	RDS-520T	RDS-520A	RDS-630A
Model Type	Table Top	Table Top	Floor Mount	Floor Mount
Belt Width (mm)	400	500	500	600
Roller Gap (mm)	1-35	1-35	1-50	1-50
External - Folded (mm)	770 × 680 × 705	880 × 680 × 770	955 × 760 × 1790	1100 × 900 × 1940
External - Unfolded (mm)	2120 × 770 × 680	2280 × 880 × 680	2440 × 955 × 1220	2900 × 1100 × 1240
Voltage (V)	220V/50Hz	220V/50Hz	220V - 380V/50Hz	220V - 380V/50Hz
Power (kW)	0.4	0.55	0.75	0.75
Weight (kg)	110	115	238	258



SEMI-AUTO

DIVIDER & ROUNDERS

Precision Volumetric Partitioning Architecture

- ✓ **Synchronized Processing Mechanics**
Executes integrated operations within rapid 13-second cycles.
- ✓ **Calibrated Volumetric Regulation**
Mechanical indexing partitions batches into uniform weights.
- ✓ **Precision CNC Architecture**
High-tolerance components ensure exact volumetric repeatability.
- ✓ **Optimized Vertical Footprint**
Restricted base profile maximizes commercial spatial efficiency.

SPECIFICATIONS							
MODEL	TYPE	DOUGH WEIGHT RANGE (G)	DIVISIONS	OUTSIDE DIMENSIONS	VOLTAGE (V)	POWER (KW)	WEIGHT (KG)
W × D × H (mm)							
BM-30S	Semi-Auto	30-100	30	740 × 570 × 2100	380V/50Hz	0.75	330
BM-36S	Semi-Auto	20-70	36	740 × 570 × 2100	380V/50Hz	0.75	330



MOULDER SERIES

COMMERCIAL TOAST MOULDERS

Precision Degassing & Structural Shaping Architecture

- ✓ **Integrated Degassing Mechanics**
Simultaneous kinetic degassing ensures uniform crumb development.
- ✓ **Non-Adhesive Roller Architecture**
Synthetic pressure rollers strictly eliminate material adhesion.
- ✓ **Streamlined Direct Actuation**
Direct mechanical controls maximize continuous throughput efficiency.
- ✓ **Acoustic & Structural Optimization**
Precision drive mechanisms strictly dampen acoustic output.

SPECIFICATIONS		W × D × H (MM)	
DOUGH WEIGHT RANGE (G) — G/PC		CAPACITY — PCS/MIN	
50-600		24	
OUTSIDE DIMENSIONS — W × D × H (MM)		VOLTAGE (V)	
1300 × 665 × 1175		380V/50Hz	
POWER (KW)		WEIGHT (KG)	
0.75		200	



RMP SERIES

RMP SERIES

COMMERCIAL BREAD SLICERS

Precision Gravity-Feed Slicing Architecture

Mechanical gravity architecture executes uniform loaf partitioning. Compact countertop platforms minimize structural crumb degradation. Fixed blade pitches ensure strict dimensional consistency. Platform sustains continuous commercial food production operations.

- ✓ **Calibrated Dimensional Profiles**
RPM series models deliver standardized slice thicknesses.
- ✓ **Kinetic Gravity-Feed Mechanics**
Angled routing chutes prevent structural product deformation.

SPECIFICATIONS							
MODEL	MAX BREAD WIDTH (MM)	NO. OF BLADES	CUTTING THICKNESS (MM)	OUTSIDE DIMENSIONS (MM)	VOLTAGE (V)	POWER (KW)	WEIGHT (KG)
RMP-37	340	37	10	550 × 720 × 720	220V/50Hz	0.25	45
RMP-31	340	31	12	550 × 720 × 720	220V/50Hz	0.25	45
RMP-27	340	27	14	550 × 720 × 720	220V/50Hz	0.25	45
RMP-23	340	23	16	550 × 720 × 720	220V/50Hz	0.25	45



XF-6A

XF-16A

XF-32A

XF SERIES

COMMERCIAL PROOFING CABINETS

Regulated Environmental Control Architecture

Continuous convection ensures uniform thermal distribution. Automated systems strictly regulate internal humidity. Stainless Steel chassis maintains absolute thermal isolation. Tempered glass facilitates continuous batch monitoring. Deck spacing accommodates commercial bakery trays.

SPECIFICATIONS						
MODEL	TRAYS CAPACITY	HUMIDITY RANGE (%)	OUTSIDE DIMENSIONS (MM)	VOLTAGE (V)	POWER (KW)	WEIGHT (KG)
	600 × 400 (mm)					
XF-6A	6	30% – 110%	695 × 500 × 1095	220V/50Hz	1.6	20
XF-16A	16	30% – 110%	695 × 500 × 2015	220V/50Hz	1.6	55
XF-32A	32	30% – 110%	695 × 1020 × 2015	220V/50Hz	1.8	87

INDUSTRIAL ROTARY RACK OVENS

Engineered for maximum commercial throughput, the Rasbake RXR Series pairs an advanced rotary suspension system with premium stainless-steel construction to deliver absolute thermal uniformity during rigorous, continuous industrial production.

RXR-64 SERIES

(64-Tray Configuration)

- ELECTRIC
- DIESEL
- GAS

DUAL-FUEL HYBRID UPGRADE

- ELECTRIC + DIESEL
- ELECTRIC + GAS

- **Dual industrial trolleys** manage 64 tray capacities.
- **Stainless steel structures** sustain maximum 400°C temperatures.
- **Electric architectures** deliver 77.5 kilowatts of power.
- **Combustion fuel variants** require 5.54 kilowatt power.
- **Systems integrate** ECOFLAM or Riello Italian burners.
- **Schneider contactors** drive continuous commercial production throughput.
- **Siemens control** switches manage precise thermal parameters.



SPECIFICATIONS

MODEL	CHAMBER DIMENSIONS	EXTERNAL DIMENSIONS	VOLTAGE (V/HZ)	POWER LOAD (KW)
	W × D × H (mm)	W × D × H (mm)		
RXR-64E	1700 × 1700 × 1885	3190 × 1960 × 2400	380V/50Hz	77.5
RXR-64D	1700 × 1700 × 1885	3190 × 1960 × 2400	380V/50Hz	5.54
RXR-64G	1700 × 1700 × 1885	3190 × 1960 × 2400	380V/50Hz	5.54



RXR-12

RXR-12 SERIES

(12-Tray Configuration)

- ELECTRIC
- DIESEL
- GAS

- **Single industrial trolleys** manage dedicated twelve tray continuous batch capacities.
- **Stainless steel structures** sustain rigorous maximum 400°C baking chamber temperatures.
- **Electric thermal architectures** deliver 28.5 kilowatts of consistent operational power.
- **Combustion fuel variants** integrate premium Italian ECOFLAM or Riello burners.
- **Schneider electrical contactors** drive continuous commercial bakery production and throughput.
- **Siemens control switches** regulate precise industrial operational and thermal parameters.

SPECIFICATIONS				
MODEL	CHAMBER DIMENSIONS	EXTERNAL DIMENSIONS	VOLTAGE (V/Hz)	POWER LOAD (KW)
	W × D × H (mm)	W × D × H (mm)		
RXR-12E	770 × 610 × 1790	1200 × 1980 × 1860	380V/50Hz	28.5
RXR-12D	770 × 610 × 1790	1200 × 1980 × 1860	380V/50Hz	4.5
RXR-12G	770 × 610 × 1790	1200 × 1980 × 1860	380V/50Hz	4.5



RXR-16

RXR-16 SERIES

(16-Tray Configuration)

- ELECTRIC
- DIESEL
- GAS

DUAL-FUEL HYBRID UPGRADE

ELECTRIC + DIESEL

ELECTRIC + GAS

- **Single industrial trolleys** manage dedicated 16 tray continuous batch capacities.
- **Advanced thermal architectures** support optional dual fuel redundancy hybrid upgrades.
- **Electric thermal variants** deliver 28 kilowatts sustaining 400°C chamber temperatures.
- **Combustion fuel configurations** integrate premium Italian ECOFLAM or Riello burners.
- **Full stainless structures** guarantee absolute durability during heavy commercial production.
- **Schneider and Siemens** components regulate strict industrial operational thermal parameters.

SPECIFICATIONS				
MODEL	CHAMBER DIMENSIONS	EXTERNAL DIMENSIONS	VOLTAGE (V/Hz)	POWER LOAD (KW)
	W × D × H (mm)	W × D × H (mm)		
RXR-16E	800 × 600 × 1885	1210 × 2150 × 2400	380V/50Hz	28
RXR-16D	800 × 600 × 1885	1210 × 2150 × 2400	380V/50Hz	3.5
RXR-16G	800 × 600 × 1885	1210 × 2150 × 2400	380V/50Hz	3.5



RXR-26

RXR-26 SERIES

(26-Tray Configuration)

- ELECTRIC
- DIESEL
- GAS

DUAL-FUEL HYBRID UPGRADE

ELECTRIC + DIESEL

ELECTRIC + GAS

- **High capacity platforms** manage dedicated 26 tray continuous batch production.
- **Advanced thermal architectures** support optional dual fuel redundancy hybrid upgrades.
- **Electric thermal variants** deliver 55 kilowatts sustaining 400°C chamber temperatures.
- **Combustion fuel configurations** integrate premium Italian ECOFLAM or Riello burners.
- **Full stainless structures** guarantee absolute durability during heavy commercial production.
- **Schneider and Siemens** components regulate strict industrial operational thermal parameters.

SPECIFICATIONS				
MODEL	CHAMBER DIMENSIONS	EXTERNAL DIMENSIONS	VOLTAGE (V/Hz)	POWER LOAD (KW)
	W × D × H (mm)	W × D × H (mm)		
RXR-26E	1280 × 1280 × 1580	1660 × 2700 × 2100	380V/50Hz	55
RXR-26D	1280 × 1280 × 1580	1660 × 2700 × 2100	380V/50Hz	3.5
RXR-26G	1280 × 1280 × 1580	1660 × 2700 × 2100	380V/50Hz	3.5



RXR-32

RXR-32 SERIES

(32-Tray Configuration)

- ELECTRIC
- DIESEL
- GAS

DUAL-FUEL HYBRID UPGRADE

ELECTRIC + DIESEL

ELECTRIC + GAS

- **Single industrial trolleys** manage dedicated 32 tray continuous batch capacities.
- **Advanced thermal architectures** support optional dual fuel redundancy hybrid upgrades.
- **Electric thermal variants** deliver 50 kilowatts sustaining 400°C chamber temperatures.
- **Combustion fuel configurations** integrate premium Italian ECOFLAM or Riello burners.
- **Full stainless structures** guarantee absolute durability during heavy commercial production.
- **Schneider and Siemens** components regulate strict industrial operational thermal parameters.

SPECIFICATIONS				
MODEL	CHAMBER DIMENSIONS	EXTERNAL DIMENSIONS	VOLTAGE (V/Hz)	POWER LOAD (KW)
	W × D × H (mm)	W × D × H (mm)		
RXR-32E	1350 × 1350 × 1885	2200 × 2100 × 2400	380V/50Hz	50
RXR-32D	1350 × 1350 × 1885	2200 × 2100 × 2400	380V/50Hz	3.5
RXR-32G	1350 × 1350 × 1885	2200 × 2100 × 2400	380V/50Hz	3.5

Built to run
every shift.

ENQUIRIES
info@rasbake.com

PHONE NUMBER
+91 9987955627
+91 9004617891
+91 9004110748

WEB
www.rasbake.in

CORPORATE OFFICE
A/10-11 Vijay Shopping Centre
Near Sakinaka Metro,
Ghatkopar Link Road,
Andheri East, Mumbai 400072