The Atollspeed Microwave & Convection Oven is one of the newest innovations from Kolb.

Features:
• Touch-glass control panel, just plug in and use
• Defrosting, cooking and baking food in one step
• Intelligent programming procedure, easy to operate, energy saving
• Internal catalytic converter, suitable for both indoor and outdoor settings
• Suitable to use metal utensils for versatile applications

Oven is considered as the heart of a bakery, it is also the core product of the Kolb equipment range. We offer a variety of different ovens.

Premium image, easy to operate, consistent baking result, outstanding insulation, and the solid stainless steel structure have been attributed to the core value of the Kolb brand.

<table>
<thead>
<tr>
<th>Atollspeed Nano</th>
<th>Atollspeed 300T</th>
<th>Atollspeed 400T</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measurements: Width (mm)</td>
<td>475</td>
<td>570</td>
</tr>
<tr>
<td>Height (mm)</td>
<td>665</td>
<td>735</td>
</tr>
<tr>
<td>Baking Chamber Dimension: Width (mm)</td>
<td>435</td>
<td>435</td>
</tr>
<tr>
<td>Depth (mm)</td>
<td>435</td>
<td>435</td>
</tr>
<tr>
<td>Height (mm)</td>
<td>340</td>
<td>335</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>230V/1ph/50~60Hz</td>
<td>230V/1ph/50~60Hz</td>
</tr>
<tr>
<td>Weight (KG)</td>
<td>58</td>
<td>69</td>
</tr>
<tr>
<td>Current (A)</td>
<td>15</td>
<td>15</td>
</tr>
<tr>
<td>Power (kW)</td>
<td>3.3</td>
<td>3.3</td>
</tr>
</tbody>
</table>
With its compact size and smart design, it is ideal for in-store bakeries, coffee shops, hotels and restaurants. The Atoll range features:

- Double glass design, easy for observation and cleaning
- Bidirectional hot air circulation for even baking results
- Electromagnetic door lock – the door opens automatically when the baking program finishes
- 30 pre-set programs, each capable of 5 baking stages, for optimal baking results
- USB port option for easy program storage and transfer, for chain operations
- Optional under proofer or trolley for your convenience
- Control system for your choice: programmable PCB or 7” capacitive Touchscreen PCB
- Available for Puff version which is specially designed for baking choux puff type products

**Atoll 600/600T**

- **PCB:** Programmable
- **Touchscreen:** Yes
- **Application:** Bread & Pastries, including Choux Puff
- **Programming:** 30 programs with 5-step, 10 programs with 5-step
- **Speed Control:** No, Atoll 800T, 5-speed
- **Automatic Steam Flag Control:** No, Yes

**Atoll 600/800D**

<table>
<thead>
<tr>
<th>Outside Dimension</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Height (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (mm)</td>
<td>600</td>
<td>935</td>
<td>625</td>
</tr>
<tr>
<td>Height (mm)</td>
<td>440</td>
<td>400</td>
<td>600</td>
</tr>
<tr>
<td>Total Tray Capacity</td>
<td>3 levels 3 pcs 440x330 mm</td>
<td>4 levels 4 pcs 600x400mm</td>
<td></td>
</tr>
<tr>
<td>Steam</td>
<td>Water tank</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>230V/1ph/50~60Hz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight (KG)</td>
<td>60</td>
<td>118</td>
<td></td>
</tr>
<tr>
<td>Current (A)</td>
<td>15</td>
<td>13.5</td>
<td></td>
</tr>
<tr>
<td>Power (kW)</td>
<td>3.3</td>
<td>9</td>
<td></td>
</tr>
</tbody>
</table>

**Atoll 300H**

<table>
<thead>
<tr>
<th>Outside Dimension</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Height (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (mm)</td>
<td>450</td>
<td>687</td>
<td>585</td>
</tr>
<tr>
<td>Height (mm)</td>
<td>317</td>
<td>311</td>
<td>170</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>230V/1ph/50~60Hz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight (KG)</td>
<td>65</td>
<td>15</td>
<td>3.3</td>
</tr>
</tbody>
</table>

**Atoll 800/800T**

- **PCB:** Programmable
- **Touchscreen:** Yes
- **Application:** Bread & Pastries, including Choux Puff
- **Programming:** 30 programs with 5-step, 10 programs with 5-step
- **Speed Control:** No, Atoll 800T, 5-speed
- **Automatic Steam Flag Control:** No, Yes

**Atoll 600T**

- **Inside Dimension:** Width (mm) 317, Depth (mm) 311, Height (mm) 170
- **Voltage (V):** 230V/1ph/50~60Hz
- **Weight (KG):** 65
- **Current (A):** 15
- **Power (kW):** 3.3

**Atoll 800T**

- **Inside Dimension:** Width (mm) 687, Depth (mm) 585, Height (mm) 170
- **Voltage (V):** 400V/3ph/50~60Hz
- **Weight (KG):** 118
- **Current (A):** 13.5
- **Power (kW):** 9

**Atoll 300H**

- **Inside Dimension:** Width (mm) 317, Depth (mm) 311, Height (mm) 170
- **Voltage (V):** 230V/1ph/50~60Hz
- **Weight (KG):** 45
- **Current (A):** 15
- **Power (kW):** 3.3

**Atoll 800H**

- **Inside Dimension:** Width (mm) 687, Depth (mm) 585, Height (mm) 170
- **Voltage (V):** 400V/3ph/50~60Hz
- **Weight (KG):** 118
- **Current (A):** 13.5
- **Power (kW):** 9

**Atoll 600H**

- **Inside Dimension:** Width (mm) 317, Depth (mm) 311, Height (mm) 170
- **Voltage (V):** 230V/1ph/50~60Hz
- **Weight (KG):** 45
- **Current (A):** 15
- **Power (kW):** 3.3
In-store baking is the trend for modern bakery shop outlet, however, it is not easy to display all the equipment needed in a limited space without affecting the work-flow. Thanks to our modular design, Kolb can easily customize a combination bake-off station according to your space.
If the shop size is below 100sqm, our compact combination is perfect for you:

**KBS-001R**
- Atoll 800
- Deck Oven Laguna 800x600
- Retarder Proofer

**KBS-005G**
- Atoll 800
- Deck Oven Laguna 800x600
- Proofer

If the shop size is below 100-200sqm:

**KBS-002 R1**
- Atoll 800
- Pizza Oven
- Deck Oven Laguna 600x400 with underbase
- Retarder Proofer

**KBS-006**
- Atoll 800
- 2-Deck Oven Laguna 600x800
- 2-Retarder Proofer

If the shop size is beyond 200sqm:

**KBS-010**
- Atoll 800 with tray support
- 2-Deck Oven Laguna 1200x600 with underbase
- 2-Door Reach-in Retarder Proofer

**KBS-015**
- Atoll 800
- Pizza oven
- 2-Deck Oven Laguna 1200x600 with underbase
- 2-Retarder Proofer
**Smart Design for Your Utmost Convenience**

- Modular design, able to form different oven configuration to make your own combination oven
- Offers different deck heights, baking chamber sizes, control system, and underbase for your choose
- “Easy-to-turn” device to clean the inner side of the glass door without the trouble of disassembly the glass, cleaning becomes much easier
- 2-in-1 PCB and Touchscreen PCB for your option

**Pizza Oven**

Pizza Oven is a multifunctional oven which is able to build perfectly into Italian style Pizza, also suitable for other products, easy to operate with premium and pleasant image.

**Features:**
- Special pizza stone to ensure authentic quality for our range
- High efficient energy save half time compared to major counterparts in the market
- Large baking chamber can bake 4 pieces (12”) pizzas in each deck at the same time
- A robust stainless steel housing built to last life time
- The highest temperature reaches 400 °C
- Digital PCB control, get the exact settings

**Program PCB 2.0**

- Combination of programmable & manual control
- Touchscreen PCB (100 programs)

**Touchscreen PCB for One-Touch control (optional)**

**2-in-1** PCB: Combination of programmable & manual control

**Touchscreen PCB**

- (100 programs)

**Program PCB 2.0**

- Combination of programmable & manual control
- Touchscreen PCB (100 programs)

**Touchscreen PCB for One-Touch control (optional)**

**“2in1” PCB: Combination of programmable & manual control**

**KJ04-9879D1**

- GC-2054

**K04-9879D2**

- GC-2039

<table>
<thead>
<tr>
<th>Single Deck GC-2054</th>
<th>Double Deck GC-2039</th>
</tr>
</thead>
<tbody>
<tr>
<td>Outsize Dimension : Width (mm)</td>
<td>985</td>
</tr>
<tr>
<td>: Depth (mm)</td>
<td>795</td>
</tr>
<tr>
<td>: Height (mm)</td>
<td>410/520</td>
</tr>
<tr>
<td>Baking Chamber Dimension : Width (mm)</td>
<td>625</td>
</tr>
<tr>
<td>: Depth (mm)</td>
<td>640</td>
</tr>
<tr>
<td>: Height (mm)</td>
<td>185</td>
</tr>
<tr>
<td>Voltage (V)</td>
<td>400V/3ph/50~60Hz</td>
</tr>
<tr>
<td>Weight (KG)</td>
<td>60/120</td>
</tr>
<tr>
<td>Current (A)</td>
<td>9.1</td>
</tr>
<tr>
<td>Power (KW)</td>
<td>4</td>
</tr>
</tbody>
</table>
**Rotary Oven Tornado**

Rotary Oven Tornado is a highly efficient oven built for heavy-duty production, while offering perfect baking results and energy efficiency. It is ideal for large bakeries, supermarkets, food factories and hotels.

- Unique fresh air management to reach great crispiness
- Powerful steam system with adjustable time and strength
- Turning platform for better operation safety
- Key components from European suppliers to ensure stability
- Advanced Touchscreen PCB control for the best user-experience you may imagine
- More convenience, more functionality, price remains affordable

**Dimension :**

<table>
<thead>
<tr>
<th></th>
<th>GC-1022T</th>
<th>GC-1179T</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (mm)</td>
<td>1585</td>
<td>1270</td>
</tr>
<tr>
<td>Depth (mm)</td>
<td>1460/1980</td>
<td>1167/1688</td>
</tr>
<tr>
<td>Height (mm)</td>
<td>2626</td>
<td>2526</td>
</tr>
</tbody>
</table>

**Baking Chamber Dimension :**

<table>
<thead>
<tr>
<th></th>
<th>GC-1022T</th>
<th>GC-1179T</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width (mm)</td>
<td>1114</td>
<td>850</td>
</tr>
<tr>
<td>Depth (mm)</td>
<td>1178</td>
<td>860</td>
</tr>
<tr>
<td>Height (mm)</td>
<td>1885</td>
<td>1780</td>
</tr>
</tbody>
</table>

**Rack Capacity**

- 1x600x800
- 1x600x400

**Voltage (V)**

- 400V/3ph/50~60Hz
- 400V/3ph/50~60Hz

**Weight (KG)**

- 1560
- 985

**Current (A)**

- 80.8
- 53

**Power (kW)**

- 56
- 34.6

**Water Drainage**

- R1/2"
- R1/2"

---

**Baking Trolley**

<table>
<thead>
<tr>
<th></th>
<th>GC-1015</th>
<th>GC-1078</th>
<th>GC-1014</th>
<th>GC-1052</th>
<th>GC-1097</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dimension WxDxH (mm)</td>
<td>665 x 830 x 1780</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Level</td>
<td>10</td>
<td>12</td>
<td>15</td>
<td>18</td>
<td>20</td>
</tr>
<tr>
<td>Total Tray Capacity / Rack</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>800x800 (mm)</td>
<td>10</td>
<td>12</td>
<td>15</td>
<td>18</td>
<td>20</td>
</tr>
<tr>
<td>800x400 (mm)</td>
<td>20</td>
<td>24</td>
<td>30</td>
<td>36</td>
<td>40</td>
</tr>
<tr>
<td>Weight (KG)</td>
<td>39</td>
<td>41</td>
<td>44</td>
<td>47</td>
<td>49</td>
</tr>
<tr>
<td>Material</td>
<td>SS304</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
This elegant convection oven gives you all the benefits of the MIWE gusto plus additional helpful functions for the snack business, namely steaming and gratinating, letting you cut costs and save valuable space.

- The gusto functions allow you to increase sales and offer a wider range of warm snacks and dishes without taking up extra space.
- Easy-to-use steamer or combined functions (steam and hot air) for preparing and regenerating meat, fish and vegetables.
- Excellent baking results in a small space even in high frequency use. The MIWE gusto-snack is a convection oven with a compact design.
The MIWE cube is just such a system, a system with a future. It has everything you need to bake freshly, from the customer-suited fermentation cabinets to the wide variety of baking ovens, from the base station replete with a heating circuit to the all-rounder for the widest variety of advanced baking needs.

**MIWE cube:hood**
Steam hood or steam condenser keep the steam out of your shop.

**MIWE cube:air**
Electrically-heated convection baking oven for three 60x40cm trays.

**MIWE cube:stone 2.0**
Electrically-heated deck oven with stone plate.

**MIWE cube:dry 500**
Drying Cabinet with tray supports and storage room and optional water tank.

**MIWE cube:carrier 160**
Carrier unit with lockable castors.
The Wenz 1919 is the perfect combination of originality and authenticity. The MIWE Condo deck oven – so highly valued by bakers – with the original front of an old German wood-fired oven:

Electrically heated, highly versatile deck oven with an even flow of heat (gentle heat), but with the nostalgic-look front of a rustic wood oven.

Suitable for everything from delicate pastries to classic rolls and heavy breads or roasts thanks to proven MIWE Condo technology.

It comes with a smooth glass front panel and easy-to-clean rounded baking chamber corners.

It also has the well established sprayer technology for steam production.

With a choice MIWE FP controls (with 100 baking programs) or MIWE TC controls (250 baking programs).

Whether 4, 5, 6, 8 or 10 baking trays at 600 x 400 mm – MIWE Econo (in the middle: the two-circuit version with two FP control systems) is available for almost every capacity requirement.

<table>
<thead>
<tr>
<th>Wenz 1919</th>
<th>MIWE Econo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baking Technology</td>
<td>Baking Technology</td>
</tr>
</tbody>
</table>

| Number of deck | 1/2/3 |
| Exterior dimensions WxDxH(mm) | 1090x1250x650/1300/1950 |
| Baking Chamber WxDxH(mm) | 600x800x190 |
| Underframe height (mm) | 715 |
| Steam hood WxDxH(mm) | 1090x1650x400 |
| Steam generator (kW) | 1.5/3/4.5 |
| Total power (kW) | 6.2/12.3/18.5 |

| Width (mm) | 900 | 900 | 900 | 900 | 900 | 900 | 900 | - |
| Depth (mm) | 1250 | 850 | 850 | 850 | 850 | 850 | 850 | - |
| Height (mm) | 190 | 710 | 870 | 1030 | 1190 | 320 | 543/613/773 | 773/933/1027 |
| Tray capacity | 4 | 6 | 8 | 10 | 3/4/6/8 | 10/12/16 | 10/12/16 | - |
| Control system | FP12/TC | FP12/TC | FP12/TC | FP12/TC | - | FP12/TC | - | - |
| Current | - | 3x16A | 3x16A | 3x25A | 3x25A | - | 1x16A | - |
| Door hinges | - | right/left | right/left | right/left | right/left | - | double door | - |
| Power (kW) | 0.2 | 6.5 | 9.5 | 13.8 | 15.8 | - | 2.2 | - |
The MIWE Aero has been developed from the Aeromat Convection oven, and is based on a tried and tested design. It has rounded baking chamber corners, and is available in a range of colour schemes.

The MIWE Aero is a master of defrosting and baking frozen products. It can also bake scrap dough and part-baked products perfectly.

A dual steam device is integrated into the baking chamber. The steam device can be easily removed for cleaning and de-calcifying.

Supplied with the FP or TC control system.

---

The MIWE Back-combi is a combination baking oven and deck oven, with a hearth-baking atmosphere. This unit integrates the pioneering in-store aero with the classical condo. Standard installation is with an underframe. If required, we can add a proofing cabinet underneath.

Circulating and stationary baking atmospheres in a single oven: the MIWE Back-combi combines two oven systems to provide exceptional baking versatility and sophistication.

*The illustrated oven setups show the possible combination baking oven. Please consult with our Sales Team to find the most suitable oven setup for your production requirement.
A purpose-built, real bakers’ oven used in in-store bakeries and restaurants. It can handle everything from tasty pastries to coarse rye breads.

Each separate chamber can bake different products simultaneously, and can be programmed with different programs of steam, heat and time.

The baking chambers are corrosion-proof. Stone hearth slabs are standard fit in this oven.

The oven’s heat is radiant electrical. The steam apparatus is well insulated, and can be integrated into each chamber.

The MIWE Condo has a flexible modular construction system that allows for easy expansion and flexibility. The unit is operated with the MIWE FP digital control system.
Each baking chamber can operate independently with respect to steam, heat and time, baking different products simultaneously.

It has a flexible modular construction that allows for up to six baking chambers.

With stoneware baking plate this oven is excellent for baking breads directly on the stone plate.

Heat is provided by electric radiant heating rods. Side fitting prevents direct exposure to steam, and offers consistent results and a long service life.

The unit is supplied with the MIWE FP control system.
Optional:
- Front Table
- Steam Hood
This rack oven is designed for bakery shops. The end result is characterised by the evenness and shininess of the products.

The rotating rack and powerful steam unit is combined with an easy-to-use digital control system (MIWE FP). The capacity is 1 rack trolley (600x400mm).

This oven keeps your piggy bank happy. Because with the new MIWE roll-in e+ (with an efficiency significantly greater than 90%), you will be using even less energy. This increases your profits considerably - not to mention the quality of your baked products.

**Rotating Rack Oven**

**MIWE Shop-in**

**MIWE roll-in e+**

**Baking Technology**

**Shop-in SI 1.0604**

- Width (mm) 1000
- Height (mm) with steamhood 2410
- Depth (mm) / with steamhood 1400
- Rack Trolley (600x400mm) 1
- Control System FP10
- Power (kW) 34.6
- Current [A] 3 x 63A
- Door Hinge left or right

**RI 1.0606-TL e+**
- Rack Trolley 1
- Tray Size (mm) 600x600
- Cooking Area (m²) 7.2
- Heating Type Oil/Gas/Electric

**RI 1.0608-TL e+**
- Rack Trolley 1
- Tray Size (mm) 600x800
- Cooking Area (m²) 9.6

**RI 1.0610-TL e+**
- Rack Trolley 1
- Tray Size (mm) 600x1000
- Cooking Area (m²) 12

**RI 1.0711-TL e+**
- Rack Trolley 1
- Tray Size (mm) 670x1080
- Cooking Area (m²) 13.8
Customer References:

MIWE roll-in e+ Baking Technology