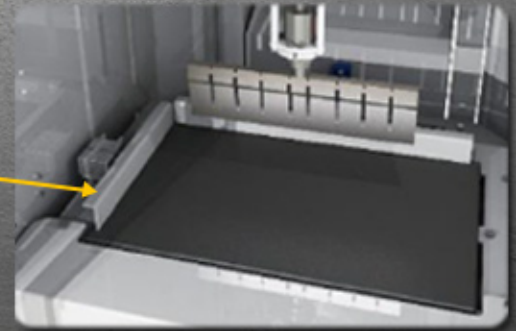


Ultrasonic Batch Slicing Machine

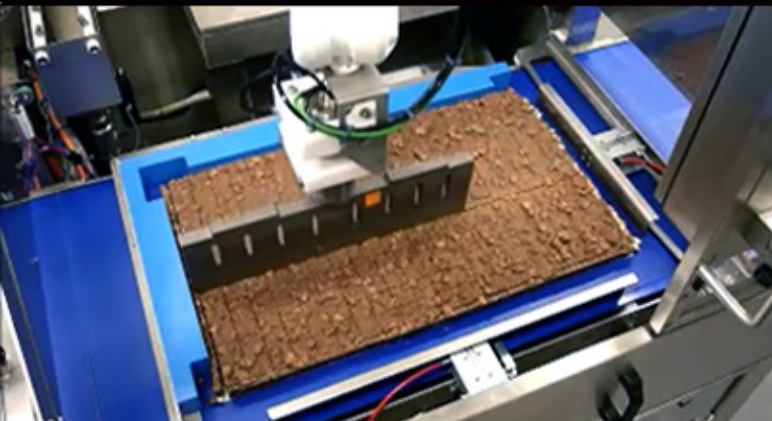
Kolb 250
NEWSLETTER AUG 2018



1700W x 1600D x 2200H (mm)



760W x 450Hmm



APPLICATIONS

- ✓ Round cake / Fruit mousse cake
- ✓ Sponge cake / loaf cake
- ✓ Slab products – square / rectangular / triangle cut
- ✓ Low-profile products of 65 mm height
- ✓ Tall-profile products of 180 mm height
- ✓ Chocolate brownie

ADVANTAGES

- ✓ Compact in size
- ✓ Increase productivity
- ✓ Fast, efficient and effective cutting
- ✓ Single solution for multiple product types
- ✓ Unique cut quality with high accuracy
- ✓ Labour and time saving
- ✓ Clean and hygiene
- ✓ Risk reduction



Let us know your product and production requirement for submission of appropriate proposal!

Kolb In-Store Bakery Solutions

Ideal Design for Your Utmost Convenience

High Quality
Flexible and Modular Solution
Compact and Efficiency

All-In-One Pizza and Bread Solution (between 100 - 200 sqm)



- Convection Oven Atoll 800 – 600 x 400 x 4 trays
- 1-Deck Pizza Oven
- 1-Deck Oven Laguna Oven L1-60/40
- Underframe
- Retarder Proofer – 600x400 x 18 trays
- Steamhood

Hi-Speed Cooking Solution (below 100 sqm)

- Convection Oven Atoll 600 – 440 x 350 x 3trays
- Atollspeed 300T – 335 x 320 x 170mm



Mini Combination (below 100 sqm)

- Convection Oven Atoll 600 – 440 x 350 x 3trays
- 1-Deck Oven Laguna Oven L1-60/40
- Proofer
- Steamhood
- Require only 220V power supply
- 712W x 1440D x 2118H mm



All-In-One Solutions (beyond 200 sqm)



Please feel free to consult us for more bakery solutions!