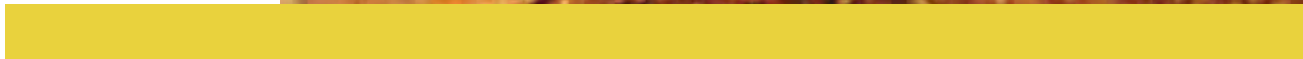


EXTENDED BAKING EQUIPMENTS & ACCESSORIES

As an important part of the one-stop service provided by Kolb, we also offer other easy-to-operate bakery equipment to optimize your working efficiency and product quality.

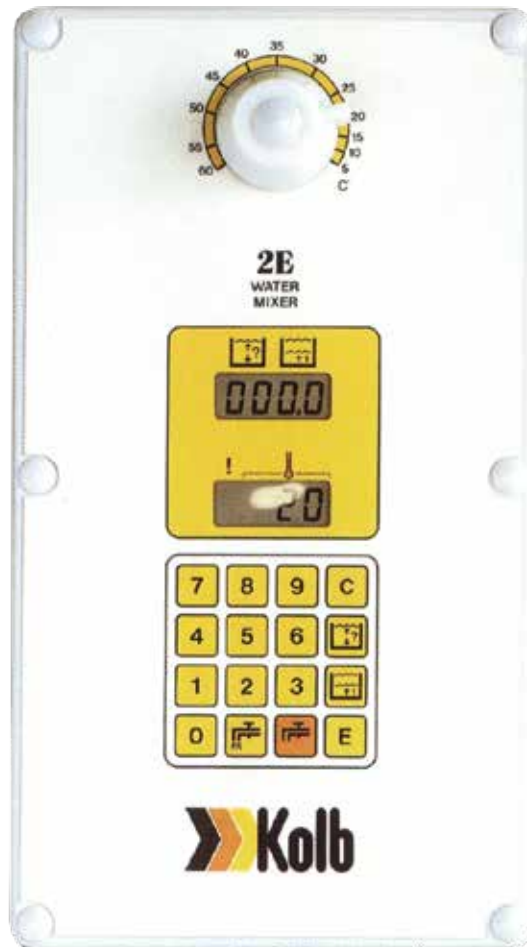


WATER METER + MIXER

TEMPERATURE CONTROL

With the K2E water mixing/metering unit connected to a water cooler, perfectly tempered water can be extracted. A stainless steel strainer removes foreign particles from the water.

The unit can memorise the last metered quantity, allowing repetition of the process at the push of a button.



K2E

<i>Dimension : Width (mm)</i>	Overall width with pipe connection
<i>: Depth (mm)</i>	170, 310 for K2K
<i>: Height (mm)</i>	360
<i>Temperature Range</i>	+1°C to 60°C
<i>Maximum Quantity</i>	999.9L
<i>Repeat Accuracy</i>	±0.5% of set quantity
<i>Water Connection</i>	1/2" pipe thread
<i>Power consumption</i>	50W

WATER COOLER

EXTENDED BAKING EQUIPMENT

Water Cooler produces cold water from 18°C to 3°C at room temperature +30°C for producing dough at the ideal temperature. Kolb water cooler can chill 50 to 1000 litres of water per hour (depending on model).

Kolb EQUIPMENTS



RapidMac 50



A100

	RAPIDMAC 50	A100	A200	A500	A1000
<i>Width (mm)</i>	1200	730	730	830	1180
<i>Depth (mm)</i>	600	645	645	845	1195
<i>Height (w/o wheels)(mm)</i>	600	1225	1610	2170	2380
<i>Capacity (L)</i>	50	100	200	500	1000
<i>Production per Hour (L)</i>	180	100	130	280	450
<i>Supply Voltage</i>	400V/3ph/50/60Hz	230V/1ph/50/60Hz	400V/3ph/50/60Hz		

LONG MOULDER

EXTENDED BAKING EQUIPMENT

The **Long Moulder** has the function of sheeting, rolling and moulding the dough of loaves to get the diameter and length required, ideal for dough moulding of toast, baguettes and other kinds of bread from long moulder.

Features:

- With mobile stand
- In-feed gutter equipped with safety switch
- Non-stick rollers design
- Equipped with electrical & mechanical safety devices

Kolb EQUIPMENTS



CM-750

<i>Dimension Width (mm)</i>	980
<i>Depth (mm)</i>	850/1,200
<i>Height (mm)</i>	1540
<i>Dough weight range (g)</i>	50-1250
<i>Capacity (pcs/hr)</i>	1200
<i>Voltage (V)</i>	400V/3ph/50~60Hz
<i>Weight (kg)</i>	210
<i>Power (kW)</i>	0.75

BREAD SLICER

EXTENDED BAKING EQUIPMENT

The **Bread Slicer** is designed for the shop counter, it is easy and safe to operate.

Features:

- Semi-Automatic
- Safety-protected by an interlocked safety feeding guard
- With packing shelf to reach more convenience



HL-52001

<i>Dimension : Width (mm)</i>	760
<i>: Depth (mm)</i>	720
<i>: Height (mm)</i>	830
<i>Max. Loaf Length (mm)</i>	385
<i>Cutting thickness (mm)</i>	10/12/13/15
<i>Voltage (V)</i>	230V/1ph/50~60Hz
<i>Weight (kg)</i>	115
<i>Motor (HP)</i>	1/2

SLICING MACHINE

EXTENDED BAKING EQUIPMENT

The smallest model among the major bakery slicers. The user-friendliness, slicing quality and ergonomic design of this table-based bread slicer will convince you without a doubt.

The Pico and Picomatic are so compact that they can easily be integrated into your sales premises. Up to 250 loaves an hour.

Kolb EQUIPMENTS



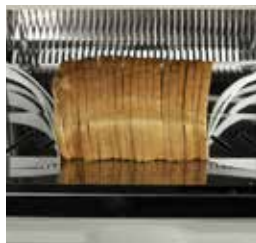
Pico



Picomatic



Progressive traction lever



Holds the loaf together for easier handling



Intelligent Slicing Concept



Information screen



M System: (optional)

Semi-automatic

Automatic

Table Top Frame Slicer	PICO 450	PICO 450M (M-System)	PICOMATIC 450	PICOMATIC 450M (M-System)
Max. of loaf dimensions (LxWxH) (mm)	44x30x18	44x29x18	44x30x18	44x29x18
Power output (kW)	0.49	1.5	0.49	1.1
Weight (kg)	105	115	105	115
Slice thickness (mm)	9 to 18	9 to 12	9 to 18	9 to 12
	Extra low (50mm)		Extra low (50mm)	
Loaf pusher height	Low (80mm) High (100mm)	Misch (80mm)	Low (80mm) High (100mm)	Misch (80mm)
Type of motor 400/230V	single-or three-phase	three-phase	single-or three-phase	three-phase
Production Capacity	up to 200 loaves/hr		up to 250 loaves/hr	
Colors	RAL 1015	RAL 3013	RAL 9005	RAL 9006
			RAL 9010	

SLICING MACHINE

EXTENDED BAKING EQUIPMENT

A front-loading slicer, the standard among standard slicers. This elegant, genuinely compact machine will fit into your counter space as easily as an appliance in a fitted kitchen unit. Up to 250 loaves an hour.



Intelligent Slicing Concept



Rear safety cover



Removable crumb collector



M System:

Micronised blade lubrication system for cutting bread with a high rye content or sticky crumb. It consumes the least possible amount of oil (120 ml per 1000 loaves) and delivers consistent cutting quality.



	FACE+ 450	FACE+ 450M
Max. of loaf dimensions (LxWxH) (mm)	440x310x160	440x300x160
Power output (kW)	0.49	1.1
Weight (kg)	155	160
Slice thickness (mm)	9 to 18	9 to 12
Loaf height	Extra low (50mm) Low (80mm) High (100m)	Misch (80mm)
Type of motor 400/230V	single or three phase	three phase
Colors		

SLICING MACHINE

EXTENDED BAKING EQUIPMENT

The **Varia Pro** is a circular blade slicer that enables you to select the thickness and number of slices. Up to 120 slices a minute.



Choice of slice thickness



Choice of number of slices



Kolb EQUIPMENTS



Safety cover



Automatic claw



Removable crumb collector

VARIA PRO 800

VARIA PRO 1000

Size of entry channel (LxWxH) (mm)	360x285x160	430x285x160
Power output (kW)	1.1	1.1
Weight (kg)	220	230
Slice speed (per mins)	up to 120 slices	up to 120 slices
Blade type and dimensions	420mm diameter, teflon-coated	
Type of motor	400V three-phase	
Slice thickness (mm)	can be set from 5 to 25 mm, thickness to be determined according to the type of bread	
Colors	    	

SLICING MACHINE

EXTENDED BAKING EQUIPMENT

It works with a baguette or a roll. Fast, convenient and efficient. It will help you improve your snack-bar business. Up to 2000 cuts an hour.



Adjustable cutting tunnel



Blade adjustment handle



Stainless steel shutter

ZIP

Max./Min bread dimensions (LxWxH) (mm)	60x60/120x80
Power output (kW)	0.49
Weight (kg)	35
Type of motor	230V single phase

SLICING MACHINE

EXTENDED BAKING EQUIPMENT

Fully automatic bread slicer, for different types of bread to use in a semi or fully automatic line. Continuously rotating band blades, angled to pull the loaves through the blade to give the highest quality slice.



HSA-2



HSA-5



HSA-2

HSA-5

	HSA-2	HSA-5
<i>Max. Capacity per hour (H)</i>	3600 (Depending on products)	2000 (Depending on products)
<i>Product range : Length (mm)</i>	160-370	160-370
<i>Width (mm)</i>	80-200	80-200
<i>Height (mm)</i>	70-160	70-160
<i>Voltage (V)</i>	400V/3ph/50~60Hz	400V/3ph/50~60Hz
<i>Power (kW)</i>	4	4
<i>Weight (kg)</i>	810	720