



SINCE 1986



**BAKERY &  
KITCHEN  
EQUIPMENT**



**INGREDIENTS &  
COFFEE  
DISTRIBUTION**



**PRODUCT  
CATALOGUE  
2018-19**

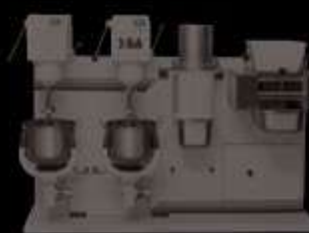




***Since 1986...***

# Kolb

***A wide range of product  
for you to choose from***





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# ABOUT KOLB

Dear Customers,

It is with great pleasure that we present to you the new Kolb product catalogue to you. Kolb is leading in design, manufacturing and supply of turn-key installations for bakeries and kitchens.

Additionally we supply a full range of food consumables such as yeast, coffee, bread & cake mixes, pastry and chocolate products.

Kolb is able to provide you these services across Asia, either directly through our own offices or together with our experienced partners.

We renew our commitment to our existing customers to provide the very best equipment and services available in the food industry and to our future customers, we welcome your inquiries and promise to provide you prompt, dedicated expert service. We look forward to working with you.



**Roger Geisser**  
Managing Director

A handwritten signature in black ink, appearing to read 'R. Geisser'.



**Catherine Yu**  
General Manager

A handwritten signature in black ink, appearing to read 'Catherine Yu'.

## Kolb Philosophy

We are a specialist in the supply and installation of bakery and kitchen equipment, as well as a supplier of baking ingredients and coffee packages.

We are dedicated to providing technical assistance and spare parts for all equipment we supply. Our integrated package consists of consultancy, supply, installation and follow up.

That is the Kolb difference. We will help you from start to finish - design, supply, installation, commissioning, training, food distribution, servicing and support.



Our corporate logo reflects our intergrated services to customers



Our professional sales and supporting team!



## FLOUR HANDLING SYSTEM

Great baking starts with ideal raw material storage. Thus provide the initial cornerstone for a top quality end product. In tune with the raw material, special silo/tank discharge systems in a closed circuit secure an excellent product flow and smooth production processes.



Welded outdoor silos

Those concerned about raw material quality, take care that the appropriate storage is available. Silos and tanks come in a variety of versions for all sizes of bakery operations and ensure optimum storage of every type of raw material.



Various systems are available including solutions for the discharge of bulk solid with poor flow characteristics



Segment-design, rectangular, indoor silos



Let us introduce our reference projects to you.  
Several installations all over Asia!





# KNEADING AND MIXING MACHINE

Perfect design and technology production and handling of high dough quality, is guaranteed with our wide assortment of mixers. We can target individual requirements of bakeries. Our range starts with mixers for the smallest of bakeries and ends with fully automated mixing lines.



# KNEADING MACHINE

High Quality / Economical Kneading

## AUTOMATIC SPIRAL MIXER WITH REMOVABLE BOWL

The automatic spiral mixer with removable bowl is equipped with automatic lifting and coupling. The bowl drive eliminates noise and maintenance. The mixer's two speeds enables the user to obtain a mixture which is well blended and of a high quality. The body of the mixer is made of heavy-duty coated steel. The mixer complies with the latest CE regulations



### REMOVABLE BOWL

	ME130	ME160	ME200
Dough Capacity (kg)	130	160	200
Flour Capacity (kg)	80	100	125
Bowl Inner Diameter (mm)	800	900	1000
Dimensions Width : (mm)	1030	1080	1120
Depth : (mm)	1750	1850	1890
Height : (mm)	1350	1350	1370
Power Consumption (kW)	7.75	7.75	10
Weight (kg)	894	930	1210

# KNEADING MACHINE

High Quality / Economical Kneading

## AUTOMATIC SPIRAL MIXER "SUPREME" WITH FIXED BOWL

*Two motors – Extra pulley drive – Bigger spiral arm*

Reversing direction of rotation bowl – Two electronic timers

Designed for mixing doughs made with a high gluten content or with a low percentage of liquid. Every part of the machine is reinforced, both in terms of its structure and its parts.

It features 2 motors, a special drive to reduce stress and a large spiral arm, with possibility of installing larger motors in some models



### FIXED BOWL

	M60	M80	M130	M160	M200
Dough Capacity (kg)	60	80	130	160	40
Flour Capacity (kg)	37	50	80	100	25
Bowl Inner Diameter (mm)	580	700	800	900	530
Dimensions Width : (mm)	610	730	830	930	930
Depth : (mm)	1100	1220	1320	1470	1470
Height : (mm)	1180	1450	1450	1600	1600
Spiral Motor (kW)	1.5/3.0	2.4/4.5	2.4/4.5	3.7/5.9	4.5/7.0
Bowl Motor (kW)	0.25	0.55	0.55	0.55	0.75
Weight (kg)	325	370	540	850	870



# KNEADING MACHINE

Spiral Mixer

This V belt driven Spiral Mixer is designed especially for light dough for production in hotel and in-store bakeries.

- Fixed bowl type
- Two speed motor with timer and separate bowl drive motor
- Bowl jog control makes easy unloading
- Interlocked bowl guard switch



	SM30	SM40	SM50	SM70	SM80	SM120
Flour Capacity (kg)	18	24	30	45	50	75
Dough Capacity (kg)	30	40	50	70	80	120
Bowl Capacity (L)	50	70	80	100	120	180
Dimensions : Width (mm)	540	540	590	680	710	900
: Depth (mm)	950	950	950	1040	1140	1500
: Height (mm)	990 / 1340	1050/1400	1050/1440	1140/1520	1250/1700	1460/2100
Voltage (V)	400V/3ph/50/60Hz					
Net Weight (kg)	185	205	300	450	520	880
Motor:Agitator/Bowl (HP)	2/0.5	2.5/0.5	3/1	4/2	5/2	7.5/3

# KNEADING MACHINE

HIGHEST QUALITY FOR INDUSTRIAL USAGE

## Mobile Spiral Mixer SP product range

- Direct bowl drive via gear motor, therefore no wearing parts and no maintenance at those hard to reach points
- Quiet, well-balanced movement
- Fast cleaning due to smooth dust repellent surfaces
- Production of light, easy to process dough
- Simple, faster mixer



	SP45	SP80	SP120	SP160	SP200
Flour Capacity (kg)	30	50	75	100	125
Dough Capacity (kg)	45	80	120	160	200
Bowl Volume (L)	80	130	175	300	300
Power (kW) : Spiral	1.0 / 4.0	1.0 / 4.0	3.2 / 9	3.2 / 9	3.2 / 9
: Bowl	0.75	0.75	1.1	1.1	1.1
Electric Fuse	16A	16A	32A	32A	32A
Bowl : Diameter (mm)	560	670	760	900	900
: Height (mm)	737	788	826	890	890
Dimensions : Width (mm)	780	780	890	940	940
: Depth (mm)	1090	1200	1290	1430	1430
: Height (mm)	1265	1265	1685	1850	1850
Net Weight (kg)	520	530	560	600	600



# KNEADING MACHINE

HIGHEST QUALITY FOR INDUSTRIAL USAGE

- Quick, intensive mixing of the ingredients and optimal, reproducible mixing results by Kemper's own 3-Zone-Mixing Principle
- High level of serviceability through the modular design of the Kronos
- Compatible with WP Kemper President and Titan bowls
- Flexible applicable due to different, adapted to the application, mixing tools



	Kronos Pro 120	Kronos Pro 160	Kronos Pro 200	Kronos Pro 240
Bowl Ø (mm)	760	900	900	990
Dough capacity (kg)	120	160	200	240
Flour capacity (kg)	75	100	125	150
Power (kW) : Spiral	3.2/9	12/20	12/20	12/20
Electric Fuse	32A	50A	50A	50A
Min. Ground clearance (mm)	135			

# KNEADING MACHINE

TWIN ARM KNEADING MACHINE

A versatile mixer for gentle kneading action.

Both arms can be lifted to remove the mixing bowl. Two speed setting is standard, mixing bowl + mixing arms are made of stainless steel.

Optional accessories: Safety guards



**Twin Arm Kneading Machine**



	BT80	BT120	BT160	BT200
Dough Capacity (kg)	80	120	160	200
Maximum Flour Capacity (kg)	50	75	100	125
Bowl Capacity (L)	118	170	233	340
Dimensions : Width (mm)	780	880	990	1100
: Depth (mm)	1070	1200	1360	1520
: Height (mm)	1400	1500	1530	1620
Bowl Inner Diameter (mm)	630	720	830	940
Height to Bowl Rim (mm)	750	760	770	820
Power Output : 1 Speed (kW)	1.5	2.0	3.0	3.4
: 2 Speed (kW)	1.9	3.0	3.4	4.5
Inert Fuse by 380V (A)	15	20	25	25
Weight : Machine and Bowl (kg)	660	900	1240	1495
: Bowl Trolley (kg)	135	190	250	295
Revolutions : 1 Speed (Rpm)	28	28	28	28
: 2 Speed (Rpm)	44	44	44	44



# TILTING LIFT FOR REMOVABLE BOWL

- For better working condition for dough discharge & dough infeed to dough divider of bread plant
- Compact, practical
- Easy and safe to use



	SR14	SR18	SR21	SR26
Tipping Height (mt)	1.4	1.8	2.1	2.1
Installed Power (kW)	1.5/2.2*	1.5/2.2*	1.5	1.5
Dimensions WxLxH (mm)	1560x2120x2220	1560x2270x2620	1560x2380x2920	1560x2560x3420

(\* only for bowls of 250/ 300 kg)

# PLANETARY MIXER

Kolb all-purpose Planetary Mixer is designed for powerful, planetary mixing action to thoroughly blend, mix and aerate all ingredients with consistent and predictable results.

- Timer for continuous or timed operation
- 3-Speed setting
- Motor cooling system
- Safe guard, and quiet operation
- Bowl lift: Manual bowl lift operated and self-locking into position
- Different models for your choice: 7L/12L/20L/30L/40L/60L
- Not suitable for dough kneading
- Optional: Reduction kit with standard accessories



VM07



PM60

	VM07	PM12	PM20	PM30	PM40	PM60
Bowl Capacity (L)	7	12	20	30	40	60
Dimension: Width (mm)	340	330	486	575	652	708
Depth (mm)	460	445	530	570	688	1039
Height (mm)	520	630	802	1105	1220	1430
Voltage (V)	230V/1ph/50/60Hz			400V/3ph/50/60Hz		
Weight(kg)	20	35	98	185	205	455
Power(kW)	0.65	0.375	0.375	0.75	1.125	1.5



**Swiss Made Planetary Mixer**

It is a versatile robust machine with infinitely variable speed control. The Kolb planetary mixer is ideal for processing pastry dough, batter, mixes, fillings operated by "variator" system, with motor protection switch. (Optional gas heating)

Standard accessories:

- Dough hook
- Flat beater
- Ball whisk,
- With safety guards

**40 Litres**

Bowl Capacity (L)	40
Speed (Rpm)	30-150
Size (mm) WxDxH	690x820x1380
Weight (kg)	225
Motor (kw)	1.5
Supply Voltage (V)	380V/3ph/50/60Hz

High performance machine can be maintained easily with a special beating attachment arm. Speed and beating movements are infinitely variable. The kettle mounting can be opened and closed with a foot pedal. With motor protection switch

- 1 stainless steel kettle (20 litres) for 20-litre machine
- 1 stainless steel kettle (40 litres) for 40-litre machine

Standard accessories:

- Medium, fine ball whisk
- Pentagon beater
- With safety guard

Optional: Electric Heated

**20 Litres****40 Litres**

Capacity (L)	20	40
Speed (Rpm)	170-400	170-400
Dimensions WxDxH (mm)	480x800x1370	480x800x1590
Kettle Capacity (L)	5-30	10-50
Weight (kg)	170	180
Motor (kw)	0.55	0.75
Supply Voltage (V)	380V/3ph/50/60Hz	



# ROLL GRATING MACHINE

A stable, long-lasting machine with two extra-large, finely ground porphyry granite rolls. Roller gap is adjusted with a hand wheel. The back and forth movement of the rolls can be switched on and off easily.

- 1 food-proof synthetic funnel
- 1 chrome nickel steel basin



Roll Grating Machine

Roll Length (mm)	300
Roll Diameter (mm)	150
Weight (kg)	180
Dimensions WxDxH (mm)	670x580x1230
Motor (kW)	1.1
Supply Voltage (V)	380V/3ph/50/60Hz

# UNIVERSAL GRATING MACHINE

A new drum system with vastly higher grating performance. Drums are easy to change. Noise levels have been significantly reduced.

Standard accessories:

- 1 fine grating drum
- 1 medium grating drum
- 1 coarse grating drum
- 1 high aluminium funnel with catch wings
- 1 chrome nickel steel basin
- 1 low funnel with knife disc

Optional

Mobile version castors



Slicing disc



Low funnel with knife disc



Universal Grating Machine

Speed (Rpm)	500
Weight (kg)	95
Dimensions WxDxH(mm)	385x560x1125
Motor (kW)	1.5
Supply Voltage (V)	380V/3ph/50/60Hz



# COMBINATION MACHINE

## 4-Machine Combination

System includes

- 2 stirring and beating machines
- 1 universal grating and cutting machine
- 1 roll grating machine
- Supplied with safety guard
- Net weight 695kg



## 4-Machine Combination

System includes

- 1 40L planetary mixer
- 1 stirring and beating machine
- 1 universal grating and cutting machine
- 1 roll grating machine
- Supplied with safety guard
- Net weight 750kg



## 5-Machine Combination

System includes

- 1 40L planetary mixer
- 2 stirring and beating machines
- 1 universal grating and cutting machine
- 1 roll grating machine
- Supplied with safety guard
- Net weight 945kg

*To suit your production requirement, the combination machine can be freely selected upon your request.*





# CAKE DECORATION MACHINE

Cake-O-Matic can deposit batter, middle fill layers with icing, and quickly finish the tops and sides of cakes with pre-determined amounts of icing. In addition to its cake production abilities, the Cake-O-Matic can be easily fitted with a wide array of our depositing nozzles and accessories, making it the most versatile piece of bakery equipment you will own.



## TRANSFER PUMP & CAKE DEPOSITING MACHINE

We can help you streamline your production operations by providing solutions for achieving higher output, greater weight accuracy and better product integrity with an extensive range of single piston depositors, transfer pumps, multiple head units and fully and semi-automated production systems.

### Cake-O-Matic 1000i

<i>Speed</i>	Up to 8400 deposits/hr (depends on deposit size & consistency) Up to 420 cakes/hr when icing cake
<i>Power</i>	Air: 4 CFM@80 psi 113 liters/min@5.5 bar Electrical: 220V AC single phase
<i>Volume</i>	0.3 to 36 oz (9 ml to 1064ml)
<i>Particle Size</i>	up to 3/4" cubic [19mm] soft particulate when used with a PC Nozzle (consult your sales rep)



# DEPOSITING MACHINE

The Universal-1000i FS is the industry's most versatile depositing system. It can be used for clean depositing of batters, chunky fillings, sauces and even delicate mousse fillings. This depositor can also be fitted with a wide variety of attachments including depositing heads and hand-held nozzles.

## Benefits:

- Speed and portion accuracy
- Full wash down – all food contact parts dishwasher safe
- Tool free, quick cleaning and change-over design
- Large deposit range – 1/2 oz(14ml) – 36oz (1064ml)



## Universal-1000i

Speed	Up to 140 cycles per minute
	Based on deposit volume & product consistency
Power	Air: 4 CFM@ 80 psi, 113 liters/minute @ 5.5 bar
Volume	0.5 - 36 oz (9ml - 1060ml)
Particle Size	Up to 3/4" cube (19mm)

# DEPOSITOR

The iSpot depositor allows you to draw and portion smooth products (without particles) directly from a bowl or pail.

- Quick and accurate deposits
- Draw product direct from a bowl or pail
- Quick product change over and cleanup



## iSpot

Speed	Up to 100 deposits/min (6000 deposits/hr) based on portion size and product consistency
Power	3-5CFM@80PSI, 84 Liters @ 5.5 Bar



# DEPOSITORS

The PRO 2000i is a heavy duty depositor capable of large volume deposits for cheesecake batter, muffin batter, mousse, cake batter, fruit pie fillings and so much more.

- Large deposit range from 1.3oz to 93 oz (40ml to 2750ml)
- Handles chunky to aerated products
- Ability to deposit extra large chunks
- Accurate portion control
- Full wash down and quick product change-over
- Tool-free design



**Pro 2000i**

<i>Speed</i>	Up to 110 deposits/min Based on deposit size and product consistency
<i>Power</i>	Air: 6 CFM @ 80 psi, 170 liters/minute @ 5.5 bar
<i>Volume</i>	1.3 - 93 oz (40ml - 2750ml)
<i>Particle Size</i>	A cube measuring up to 1.5" (38mm) on all sides

# TRANSFER PUMP

The Hopper Topper MAX will help keep your production flowing smoothly – 24/7. With our gentle pumping technology, your product will be quickly transferred without sacrificing quality.

## Benefits:

- High volume product transfer for delicate and chunky products
- Pump designed to simulate hand scooping (gentle on your product)
- Ergonomic Power Lift allows operator to change bowls with no lifting
- Tool free disassembly for quick and easy clean-up
- Ability to transfer products from large mixing bowls and drums
- Versatility – fits most mixing bowls from 60-340 quarts



**Hopper Topper MAX**

<i>Speed</i>	Standard: variable speed up to a maximum 50 cycles per minute or 70 cycles per minute without flow control
<i>Power</i>	Air: 4-12 CFM @ 80psi (115-340 liters/min @ 5.5 Bar) Electric: 220 VAC, 1amp, single phase, 50Hz
<i>Volume</i>	16 to 21 US (60 to 79 liters) gallons/min
<i>Particle Size</i>	Up to 1" (25mm) cube soft fruit or similar



# DEPOSITING MACHINE

BABYDROP COOKIE DEPOSITOR

The BabyDrop Cookie Depositor has been designed to be one of the most compact, versatile dropping machine available today. With an intuitive, easy-to-use touch screen control panel and a 200 recipe memory capacity the BabyDrop is capable of producing up to 120 trays of consistent, high quality cookies per hour.



For cookies



For macarons

	BabyDrop 400	BabyDrop MAXX 400
Dimensions (AxBxH) (mm)	970x725x685	970x725x685
Tray dimensions (mm)	400 x 600	400 x 600
Max strike (mm)	55	55
Weight (kg)	135	150
Hopper capacity (L)		
Roller head	21	21
Pump head	19	19
Power supply(V)	230V/1ph/50/60Hz	230V/1ph/50/60Hz





# DOUGH DIVIDER MACHINE

HYDRAULIC DOUGH DIVIDER

The Dough Divider is designed to press and divide the dough evenly into small pieces. It can efficiently help improve work efficiency and is easy to operate.

## Features:

- Semi-automatic machine for dividing dough into equal shaped pieces (20pcs)
- Heavy duty steel frame
- High quality stainless steel knives and lid guard
- 4 wheels with 2 lockable ones



## DOUGH DIVIDING MACHINE

Machines from the MULTIMATIC series are used all over the world. They are distinguished by their wide range of possibilities for use, high weight precision, solid design, tried and tested technology and long service life.

### CM-H20D

Dimensions : Width (mm)	638
: Depth (mm)	664
: Height (mm)	1200/1600
Dough weight range (g)	150~800
Divisions (pcs)	20
Voltage (V)	400V/3ph/50/60Hz
Weight (kg)	325
Power (kW)	1.5



# DOUGH DIVIDER MACHINE

The Tradiform is very compact and includes a clever system of interchangeable grids (over 80 types). With these, you can divide and produce all shapes of bread.

Production: Division in the tank of up to 900 pcs an hour

Capacity: Division and forming up to 3000 pcs an hour  
(depending on type of grid used)



Easy Clean treatment of the cast iron head



Stainless steel tank and knives



Flour splash prevention system



Protection / movement handle



Adjustable pressure

## Tradiform

Dimensions : Width (mm)	780
: Depth (mm)	780
: Height (mm)	1000/1649
Flour anti-spatter system:	Included
Shape of vat:	Rectangular
Automatic blade retraction:	Included
Power (kw):	1.5
Voltage (V):	400V/3ph/50/60Hz
Net weight (kg):	285

## Grid storage



Left side grid storage



Right side grid and frame storage

## Pressure plates



Single pressure plate



Half-grid pressure plate

## 6 kinds of standard cutting grids:

30 divisions	40 divisions	80 divisions	20 sandwiches	10 baguettes	5 loaves
70 → 130 Gr 92 x 62 mm	50 → 100 Gr 56 x 75 mm	25 → 50 Gr 56 x 36 mm	100 → 200 Gr 45 x 153 mm	200 → 350 Gr 45 x 389 mm	400 → 700 Gr 92 x 389 mm

other dimensions models on request



# DOUGH DIVIDER ROUNDER

- Hydraulically assisted divider and rounder
- Powered dividing and rounding
- Two-handed operation and cleaning position
- Automatic motor switch Cast iron foot on wheels
- Stainless steel dividing knife
- Coated anodized aluminum dividing disc
- Interchangeable dividing head



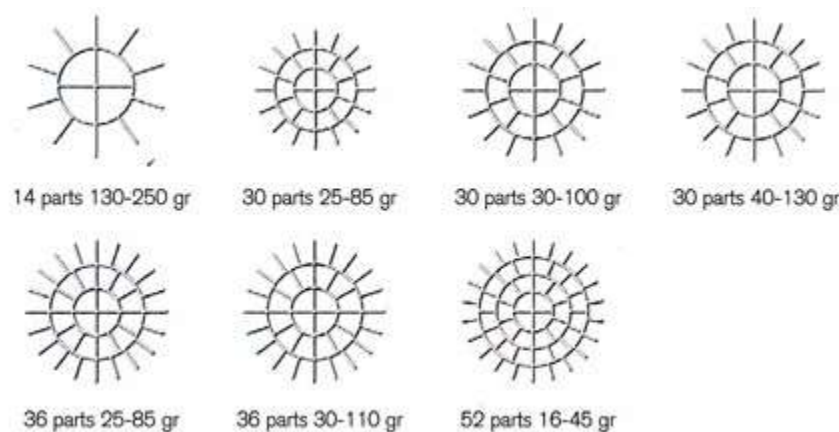
Aluminium dividing disc with stainless steel knife



Interchangeable dividing disc



Low-pressure dividing system



Available discs for DR Robot Divider Rounder



## DR Robot

Power:	1.3kW, 3ph
Weight (kg):	380
Dimensions : Width (mm)	620
: Depth (mm)	670
: Height (mm)	170

# DOUGH DIVIDER ROUNDER

The Bun Divider is designed to divide and round dough automatically and equally, which can highly improve the working efficiency and reduce labor cost. Different models for your selection.

## Features:

- Hydraulic system to control processing
- Adjustable rounding pressure and rounding time
- Adjustable rounding radius for better rounding quality
- Larger base to provide more stability
- Rounding plate is made of material with static electricity treatment
- Requires two hands at the same time to start the machine to protect the operator
- Automatic or Semi-Automatic models for your choice



	Automatic CM-A30A	Semi-Automatic CM-30A
Dimensions : Width (mm)	706	640
: Depth (mm)	696	780
: Height (mm)	1640	2050
Dough Weight Range	30~100g	
Divisions	30	
Voltage (V)	400V/3ph/50/60Hz	
Weight (kg)	460	360
Power (kW)	1.5	0.75



# DOUGH DIVIDER MACHINE

DOUGH DIVIDER & ROUNDER / MANUAL OPERATION

- Divides and rounds soft and hard doughs evenly
- Rounding plate runs on ball-bearings in oil bath, resulting in a low noise operation
- Permanent lubrication of rounding drive mechanism (oil bath)
- Small space requirements
- Easy snap-on head covers, covers remove easily for fast cleaning



Erika Record Semi-Automatic

Voltage (V)

400V/3ph/50/60 Hz

Production capacity:

up to 800-2,000 pieces per hour

Dividing

up to 800 pieces per hour

Dividing and rounding

# BUN LINE

SELECTA V

The Selecta V in its basic design consists of a two-part proofing cabinet, a pressure-board long roller, a cut-roll slicing machine, a form-moulding machine and a depositing unit.

This is a real workhorse, designed for high performance and quality production

These products can be produced with additional modules

- Moulded items
- Cut rolls
- Mini-baguettes
- Finger rolls
- Crusties
- Round rolls
- Double rolls
- Wachauer rolls





# DOUGH DIVIDING MOULDING MACHINE



MUS

Features	Benefit
Hydraulic pressure adjustable from outside	Typical baking structures are retained; gentle on dough
Computer control with digitalized control panel	User friendly, exact settings, reproducible production process
Two cleaning positions with automatic start	Simplified cleaning / time gain
Step-by-step adjustable belt tension	Optimum moulding result even with differing product weights
Main drive and moulding drive frequency controlled	Product related output control
Adjusting transfer height of moulding belt to spreading belt	Production reliability adjustable to spreading belts even with large product range
Ground clearance adjustable	Problem free integration with following units
Transport piston drive with counter bearing	Long service life
Motorized weight adjustment (option)	Communication possible with following units

MUS

Scaling Range (g)	35-85
Capacity	628-2,027 pcs per row per hour (variable speed)
Number of rows	2.3kVA
Infeed Height (mm)	1,860
Required space (mm)	2600W x 1000D x 2850H

## Advantages:

- Gentle dough handling by hydraulic system
- Pressure adjustable at panel
- Sturdy design (ni-resist division box)
- Ram drive with counter bearing
- Easy operating, cleaning and maintenance
- 2 cleaning positions automatically adjusted
- High versatility on different dough due to adjustment of hydraulic pressure
- Optimal moulding results due to long moulding distance
- Tension of moulding belt adjustable, thus higher flexibility on dough weights
- Floor clearance approx. 230 mm
- Machine height-adjustable by 100 mm

## Standard Design:

- Drum moulding principle similar to processing by hand
- Patented twin piston system for careful dividing of all weight ranges
- Exchangeable chamber drums ensure optimum moulding chamber size for the complete weight range
- High weight precision
- Adjustable hydraulic operating pressure
- Hydraulic assisted dividing system drive
- Dough handling parts removable without tools
- Drive parts in separate, dust and spray water protected range





This multifunctional combined bread plant for wheat and rye bread with high rye quota allows rational production of large number of bread types within a weight range between 300 and 2000 gr. Several space-saving variants are available. Easy change of dough types, facilitation of work, staff reduction.



Prover BIP



Long Moulding  
Machine BM51 series



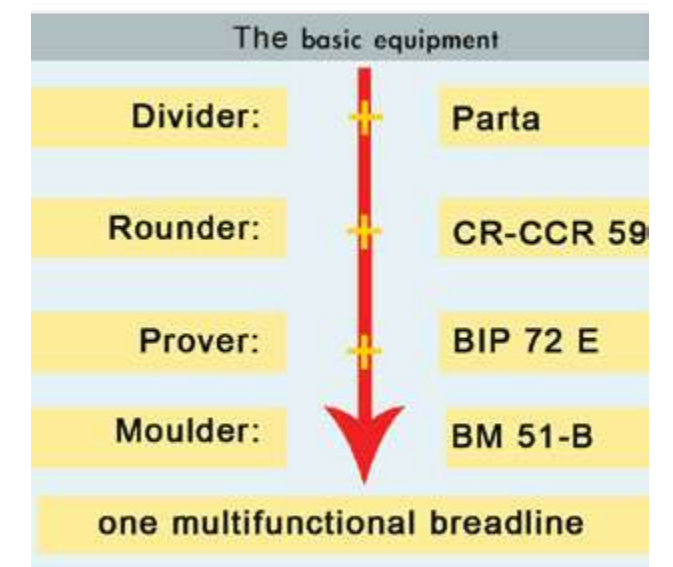
Conical Rounder



Divider Parta SN



Divider Parta U



Configuration:  
As per customers requests

## BREAD LINE

Our product portfolio includes industrial lines for the production of different types of bread including toast bread, wheat and rye breads as well as for the production of rolls, biscuits, soft pretzels, crispbread and many more.



# BREAD LINE

BREAD PLANTS



Configuration: As per customers requests







Econom table top type STM 5303



Econom floor standing type SSO 5304

Designed for hotels, restaurants, food service kitchens and small to medium craft bakeries. Easy and safe to handle with a simple on/off system. An end-thickness stop ensures identical thickness for every product.

A practical pistol grip allows easy adjustment to the rollers. The scrapers can be easily removed for rapid cleaning. The conveyors can be lifted up for easy storage of the machine.



DOUGH SHEETING,  
CUTTING & LAMINATING

You need a high-performance dough sheeter or want to automate your operations to a greater degree. Our highly productive electronic dough sheeters are ideal for small to large bakeries.

	STM 5303	SSO 5304
Substructure	Table top model	Floor standing type
Width of Conveyor Belt (mm)	475	
Table Width (mm)	487	
Table Length Overall (mm)	1550	2060
Roller Length (mm)	500	
Roller Gap (mm)	0.3-30	
Roller Gap Reduction	Manual	
Speed of Discharge Conveyor(cm/s)	50 cm/s	
Rated Power (kW)	0.75 kVA/0.5kW	
Required Floor Space In working position		
- catch pans extended (mm)	1040x1550	1045x2500
- resting position (mm)	1040x815	1045x1100
Supply Voltage (V)	3x200-460V/50/60Hz	
Weight (kg)	80	145



# DOUGH SHEETING MACHINE

RONDONAT

The Rondomat is the right dough sheeter for small to medium-sized bakeries. It features a rugged and ergonomic design. With the Rondomat, you process all types of dough gently to form consistent blocks and bands of dough. The working width of 650 mm even allows you to feed cutting tables, croissant machines and small make-up lines.



Rondomat  
SSO 6407



	SSO 6404	SSO 6405	SSO 6407
Substructure A - frame	Standard		
- painted	Standard		
- in stainless steel	Optional		
Automatic Flour Duster	Optional		
Width of Conveyor Belt (mm)	640		
Table Length Overall (mm)	2300	2730	3330
Roller Length (mm)	660		
Roller Gap (mm)	0.3-45		
Roller Gap Reduction	Manual		
Speed of Discharge Conveyor	50 cm/s		
Rated Power	2.0kVA/1.1kW		
Required Floor Space in working position			
- catch pans extended (mm)	1330x2670	1330x3100	1330x3620
- resting position (mm)	1330x1550	1330x1815	1330x2180
Supply Voltage (V)	3x200-460V/50/60Hz		
Weight (kg)	260	270	275

# DOUGH SHEETING MACHINE

MANOMAT / AUTOMAT

With the Manomat and Automat, you quickly process particularly large quantities of dough. You can also work effortlessly in multiple shifts. Numerous elaborate details ensure maximum operator convenience. The design is extremely rugged and smooth surfaces made of stainless steel make cleaning simple.



Manomat  
SSO 675



	Manomat SSO 675	Manomat SSO 677	Manomat SSO 685	Manomat SSO 687
Substructure A-frame	In Stainless Steel			
Automatic Flour Duster	Optional			
Width of Conveyor Belt (mm)	640			
Table Width (mm)	650			
Table Length Overall (mm)	2720	3320	2720	3320
Roller Length (mm)	660			
Roller Gap (mm)	0.5-45			
Rollergap Reduction	Manual		4 programs / Manual	
Speed of Discharge Conveyor	60 cm/s			
Rated Power (kW)	1.5kVA/0.9kW			
Required Floor Space in working position				
- catch pans extended (mm)	1215x3200	1215x3800	1215x3200	1215x3800
- resting position (mm)	1215x1440	1215x1760	1215x1440	1215x1760
Supply Voltage (V)	3x200-460V/50/60Hz			
Weight (kg)	230	235	235	240



# DOUGH SHEETING MACHINE

RONDOSTAR

The electronic Rondostar enables you to produce dough bands and blocks easily and gently. But that's not all. It also provides you with the possibility to produce extremely thin dough bands and to process difficult dough types, for example, shortcrust pastry. Alongside its versatility, it features a modern control system, heavy duty build and hygienic design.



**Rondostar**  
Base model SFS6607H

SFS 6605   SFS 6607   SSO 6607H   SFI 6607   SFI 6607H

Design  
Model

Stainless Steel

A-frame base

Rigid construction  
with table supports

Without

With

Without

With

Automatic Reeler

Automatic Flour Duster

Width of Conveyor Belt (mm)

Table Length Overall (mm)

Roller Length (mm)

Safety Guard Opening (mm)

Roller Gap (mm)

Roller Gap Reduction

Speed of Discharge Conveyor

Variable Sheeting Speed

Rated Power (kW)

Required Floor Space in working position

- catch pans extended (mm)

- resting position (mm)

Supply Voltage (V)

Weight (kg)

By motor 100 programs / manual

85cm/s

Optional

2.0kVA/1.2kW

1255x3100   1255x3700   1255x3700   1255x3820   1255x3820

1255x1780   1255x2150   1255x2930   1255x3300   1255x3500

3x200-480V, 50/60Hz

285

295

310

370

385

# DOUGH SHEETING MACHINE

COMPAS 3000 HD

There is a very good reason why the name of the Compas is followed by the abbreviation HD for «heavy duty». The machine features particularly high performance and is built for continuous use. Its record-breaking operating speed will also impress you. It is also extremely robust, very easy to operate and processes all types of dough gently and reliably into consistent dough bands and blocks.



**Compas 3000 HD**

SFA6127H.A1

Version

Model

Automatic Reeler

Variable Reeling Speed

Automatic Flour Duster

Automatic Dough Width Monitoring System

Width of Conveyor Belt (mm)

Table Length Overall (mm)

Roller Length (mm)

Safety Guard Opening (mm)

Roller Gap (mm)

Roller Gap Reduction

Variable Sheeting Speed

Speed of Discharge Conveyor

Rated Power (kW)

Required Floor Space in working position

- catch pans extended (mm)

- resting position (mm)

Supply Voltage (V)

Weight (kg)

Stainless Steel

Rigid construction with table supports

With

With

With

With

640

3500

660

90

0.2-45

By motor: 100 programs/manual

With

50-90 cm/s

2.0kVA/1.2kW

1260x3820

1260x3500

3x200-480V, 50/60Hz

420



# DOUGH SHEETING MACHINE

CUTOMAT

The RONDO Cutomat is a dough sheeter with integrated cutting station – the perfect solution when the available space is limited. In five simple steps, you process all types of dough to create fine pastries of first-class quality – efficiently, uniformly and reliably.



Automat-Cutomat

Manomat - Cutomat SSO 675C    Manomat - Cutomat SSO 677C    Automat - Cutomat 2000 SSO 685C    Automat - Cutomat 2000 SSO 687C

	Stainless Steel			
Substructure A-frame	Optional			
Automatic Flour Duster	Optional			
Table Width (mm)	650			
Width of Conveyor Belt (mm)	640			
Table Length Overall (mm)	3170	3470	3170	3470
Roller Length (mm)	660			
Safety Guard Opening (mm)	90			
Roller Gap (mm)	0.5-45			
Roller Gap Reduction	Manual			
Speed of Discharge Conveyor	60 cm/s			
Cutting Speed	Variable			
Rated Power (kW)	1.5kVA/0.75kW			
Required Floor Space in working position				
- catch pans extended (mm)	1215x3650	1215x3950	1215x3650	1215x3950
- resting position (mm)	1215x1650	1215x1800	1215x1650	1215x1800
Supply Voltage (V)	3x200-460V, 50/60Hz			
Weight (kg)	250	260	260	265

# DOUGH SHEETING MACHINE

CROISSOMAT

You use the Croissomat to produce your croissants automatically. Triangles are stamped from a dough sheet, turned, and then curled to perfection. You can use the SCM to produce croissants in addition to other curled products. This compact machine can be accommodated in any bakery.

- for unfilled croissants
- for laminated and non-laminated doughs
- up to 900 pcs per row per hour (maximum 5,400 pcs)
- between 2 and 6 production rows



Croissomat SCM

	Crossomat SCM	Curl & More
With Calibrator	Yes	Stand Alone Moulder
Bypass Table	Optional	-
Infeed Belt Width (mm)	560	640
Length (working) (mm)	3855	with filling device:7100 without filling device:6000
Width (working) (mm)	2280	1780
Width (resting) (mm)	1670	1780
Rated Power (kW)	4kVA/1.8kW	18kVA/14kW
Supply Voltage (V)	3x200-460V,50/60Hz	3x200-480V,50/60Hz
Gross Weight (Cutting Unit) (kg)	765	1940 (without filling device)



# DOUGH SHEETING MACHINE

CROISSOMAT WITH CALIBRATOR

For the production of filled croissants, this compact Croissomat model is additionally equipped with a filling device and a special curling unit.

- for filled and unfilled croissants
- for laminated and non-laminated doughs
- up to 900 unfilled croissants per row per hour (maximum 5,400 pcs)
- up to 700 filled croissants per row per hour (maximum 3,500 pcs)
- between 2 and 6 production rows



SCMG

Croissomat SCMG with Calibrating Unit

Length (mm)	3855
Width	
- in working position (mm)	2400
- in home position (mm)	2285
Table Height (mm)	900
Belt Width - Infeed Belt (mm)	560
Belt Speed (m/mins)	9
Power Output (kW)	5.3kVA / 2.4kW
Voltage (V)	3x200-460V, 50/60Hz
Control Voltage	24VDC
Interfaces	Calibrating Unit
Weight (kg)	790(w/o filling device)
Options	Bypass table, Second curling unit

# MAKE-UP LINE

SMARTLINE

The Smartline is designed for processing soft bread dough with a water content of up to 80% and long bulk fermentation periods. If you wish to process between 150 and 800 kilos of dough per hour, gently and without stress, then Smartline is the ideal machine for you.

The Smartline Basic machine is ideal for Ciabatta, Baguette, Focaccia, etc. Smartline is equipped with a touch screen PLC control and has a memory of 80 programs. The clear and easy to understand control board makes Smartline a very user-friendly machine.



	w/ one Calibrating Unit	PSS620 w/ two Calibrating Units	w/ three Calibrating Units
Dimensions (LxWxD)mm	5516x1360x1410	5636x1360x1410	7836x1360x1410
Width of table profile (mm)		715	
Roller gap satellite unit		0 - 32.5	
Roller gap cross roller and calibrating unit		0 - 35	
- motorised adjustment		0 - 33	
Control voltage		24V DC	
Supply voltage		3x200-420V/50/60Hz	
Rated power		8.4kW, 25Amp	
Roller cage		8 free moving rollers, angle adjustable	
Working speed of calibrating unit, depending on application speed		0.5-8m/min	
Production depending on dough thickness and working speed (kg/h)		150-800 kg/h	
Weight (kg)	1200	1450	1850



# CUTTING TABLE

VARIO SPEED

The SFT Cutting Conveyor provides high productivity over a large range of products. Filling and finishing can be completed by one to four people. Cutting Rollers are available to cut triangles, rectangles, squares, doughnuts, Cutters also available for round and oval shapes, with plain or scalloped edges.



SFT362

	SFT 262	SFT 262V	SFT 362	SFT 362V
Width of Table (mm)	715			
Width of Conveyor Belt (mm)	640			
Max. Width of Machine (mm)	920			
Table Length Overall (mm)	2650	2650	3550	3550
Total Length (mm)	3270	3270	4170	4170
	incl. drawer	incl. drawer	incl. drawer	incl. drawer
Height (mm)	912			
Speed of Conveyor Belt (m/min)	3.6	0.8-7	3.6	0.8-7
Rated Power (kW)	0.3kVA/0.2kW	0.3kVA/0.2kW	0.6kVA/0.4kW	0.5kVA/0.2kW
Supply Voltage (V)	3x200-420V, 50/60 Hz	3x200-420V, 50/60 Hz	3x200-420V, 50/60 Hz	3x200-420V, 50/60 Hz
Second Cutting Station	-	-	Optional	Optional
Driven Cutting Station	-	-	Optional	Optional
Weight (kg)	170	170	190	190
- w/ second cutting station (kg)	-	-	210	210
- w/ driven cutting station (kg)	-	-	215	215

# MAKE-UP LINE

RONDOLINO

With Rondolino a dream comes true for all small to medium size bakeries. On a minimum of floor space, a large variety of pastry products can be produced either automatically or semi-automatically in high quality and consistency. With Rondolino the craft baker finally gets a tool to considerably reduce his production costs.



A modest investment with an exceptional price performance ratio:  
 – for minimum floor space  
 – for maximum performance

SFT 370	
Table Length x Height (mm)	3550x915
Table Width (mm)	715
Width of Conveyor Belts (mm)	640
Speed of Conveyor (m/min)	0.8-7
Rated Power (kW)	1.5kVA
Supply Voltage (V)	3x200-420V, 50/60Hz
Control Voltage (V)	24V DC



The Starline features high-quality technology and gives convincing performance in every respect:

- Flexible and adaptable
- Wide range of product possibilities
- Simple operation with computer control system
- Fast changeover times
- Sturdy and robust construction
- Quick and easy cleaning
- Numerous and accessories



Starline

Operation	Microprocessor Control System
	touchscreen
	99 programs memory slots
Length (modular)	8000,9500,11000
Table Width (mm)	715
Table Height (mm)	915
Belt Width (mm)	640
Belt Speed (m/min)	0.5-10
Voltage (V)	3x200-480V, 50/60Hz
Control Voltage (V)	24VDC
Cable Duct	Overhead-mounted
Guillotine	Pneumatic or mechanically travelling
Interface	Rondo MLC, smartline, calibrating unit, compact panning machine, baguette module

The Topline meets the demanding needs for production volume, variety and quality of products. These are combined with strong compliance with today's high hygiene and safety requirements.

The Topline is a modular installation that can be integrated with existing production lines or as a stand alone production centre.



Topline

	up to client spec
Table Length	
Table Width (mm)	800-1000
Table Height (mm)	900
Speed of Conveyor (m/min)	0.8-10.0
Working Pressure	5 bar
Air Consumption (NL/min)	50
Max Rated Power (kVA)	10.0
Supply Voltage (V)	3x400V, 50/60Hz
Control Voltage (V)	24V DC



# LAMINATING LINE

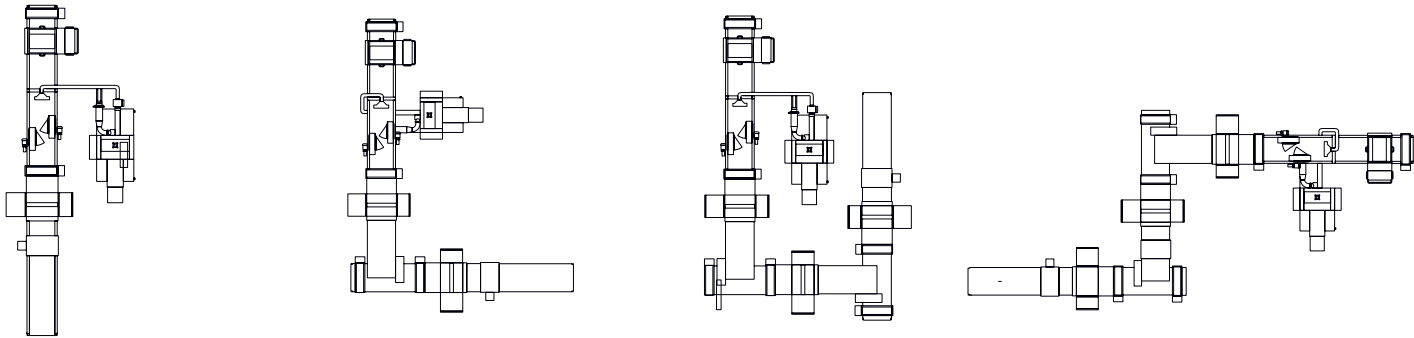
RONDO MLC

You can use the RONDO MLC to produce both blocks of dough and endless dough bands. With these dough bands, you can feed pastry lines and croissant machines continuously. Forming the dough bands, applying the fat and fan-folding are the same for both processes. They only differ towards the end of the process.



L Block Line

Possible line arrangements



“I” arrangement      “L” arrangement      “U” arrangement      “Z” arrangement

L Block Line	
Capacity per Hour (kg)	From 200
Length x Width (mm)	approx. 8000x6000
Control System	Microprocessor Control Colour 6" touchscreen 100 program memory slots
Belt Width (mm)	640
Belt Speed at Line End (m/min)	3-8
Power Output	
-w/o Fat Pump (kW)	10
-w/ Fat Pump (kW)	12
Voltage (V)	3x200-480V, 50/60Hz
Weight (kg)	approx. 4600





# PIZZA SHEETING MACHINE

Whether large or small, thin or thick – with the compact Pizzolo, you sheet your dough pieces into regular, round or oval pizza bases. It is very easy to produce 200 to 300 pizza bases per hour with a diameter of 5 to 13 inches. All you have to do is set the desired final thickness. A further advantage is the speed and simplicity of the cleaning process.



## Pizzolo

Roller Length (mm)	500
Roller gap (mm)	0.3-10
Overall Width (mm)	744
Height (mm)	520
Length (mm)	590
Net Weight (kg)	84
Motor Output (kW)	1.0
Supply Voltage (V)	220/380/420V, 50/60Hz

# DOUGH PRESS

Using the Rondopress, you effortlessly and easily shape dough and fat blocks into regular squares.

## Simple cleaning

The Rondopress is easy and quick to clean:

- Housing and cover made of stainless steel
- Easy-to-clean pressing plate



## Rondopress

Outer Dimension	650 x 640 x 1200mm
Pressing Chamber	512 x 409 x 135mm
Supply Voltage	200-420V, 50Hz
	220V, 60Hz (UL)
Rated Power	3.0 kVA
Weight	330kg



## RETARDER PROOFER RANGE

Kolb proofing room offers optimal fermentation condition required for a controlled proofing cycle. Of course the fully automatic climate unit from Kolb is supplied with insulated 60mm PU panels to construct the proofing room.

### Features:

- Multifunctional with chilling & proofing
- Automatic and manual control
- Fermentation and refrigeration work simultaneously
- Using only CFC-free refrigerants R-404A and R-134A
- Different models for your selection, reach-in or roll-in types
- The 2-door retarder proofer features:
  - Door frames & windows with anti-fog function to prevent windows fogging
  - Safe light setting to prevent leakage of electricity
  - Glass window design for easy monitoring

K12-RO68D1  
GC-1109-1

1 trolley 600x800  
Retarder Proofer



K12-RE64D32-1  
GC-1183-1

2-Door  
Retarder Proofer



## P ROOFING / F ERMENTATION

A proofing room system to meet all requirements for an adjoining proofing room to an existing oven or a new oven.

The fancy climate unit from Kolb conditions, the air inside, the automatic proofing room to the set temperature & humidity for optimal fermenting condition.

	Roll-in Type		Reach-in Type	
	K12-RO68D1 GC-1109-1	K12-RO68D2 GC-1109-2	K12-RE64D32-1 GC-1183-1	K12-RE64D18
Capacity	1 trolley for 600x800mm trays	2 trolleys	16 levels 32 pcs 600x400mm	18 levels 18 pcs 600 x 400mm (Put by vertical way)
Dimension : Width (mm)	1070	1070	810	585
: Depth (mm)	1250	2150	1255	1330
: Height (mm)	2225/2675	2225/2675	2055	2077
Depth when door open (mm)	2120	2960	1910	1426
Door hinge	Single door (Hinge Right or Left)		Two doors	Single door
Voltage (V)	230V/1ph/50Hz (60Hz not available)			
Weight (KG)	150	300	262	165
Current (A)	12.2	12.2	7.6	4
Power (kW)	2.7	2.7	1.73	0.92
Temperature	+3°C to + 50°C			



# PROOFING / FERMENTATION ROOM

PROOFING CBAMBER

The Kolb proofer cabinet offers remarkable insulation and stability, available in different sizes for your selection

- Features:
- Good insulation
  - Easy operation and maintenance
  - Customization: the quantity of climate unit depends on the actual space



Roll-in Proofer  
GC-1023



Reach-in Proofer  
GC-2135



Climate Unit  
GC-1046

	Roll-in Proofer				Reach-in Proofer	Climate Unit
	GC-1076	GC-1047	GC-1048	GC-1023	GC-2135	GC-1046
Rack Capacity for 600 x 800 mm	1 trolley	2 trolleys	4 trolleys	6 trolleys	15 tray 600 x 800mm	N/A
Dimension : Width (mm)	1155	1155	2000	2000	725	658
: Depth (mm)	1135	1980	2040	2040	990	180
: Height (mm)	2200	2200	2200	2200	2032	1915
Depth when door open (mm)	1928	2773	3627	3627	1655	
Door hinge	Single door (Hinge Right or Left)		Double or Four Floor		Single door	N/A
Voltage (V)	400V/3ph/50~60Hz				230V/1ph/50~60Hz	400V/3ph50-60Hz
Weight (KG)	140	240	400	480	145	39
Current (A)	13.6				6.7	13.6
Power (kW)	6.2				1.55	6.2



# BAKERY COOLING RETARDING / PROOFING

REFRIGERATION SYSTEM

Proofing, proofing retardation, fast cooling, proofing interruption or stiffening – the MIWE GVA masters all air conditioning processes in any sequence and freely selectable time segments.



	GVA	GUV	GV
Temp. Range (°C)	-20 to +40	-20 to +15	0 to +15
Relative Humidity % RH	up to 98 are adjustable	High	High
Product Quality	Unproofed		
Trolley Type	Rack/proofing trolley		
Baking tray Size (mm)	600x800 or 600x1000		
Insulation	100	100	80/100
Control System	TC		

GVAS	
Exterior Dimensions (mm)	740x1050x2060
Tray Capacity (mm)	20x580x780
Temperature Range (°C)	-12 to +35
Evaporation Temperature (°C)	-25
Condensation Temperature (°C)	+40
Capacity (L)	900
Voltage (V)	230V/1ph/50Hz, 5.3A, 1000W





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



## BAKING OVEN

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.

	Atollspeed Nano	Atollspeed 300T	Atollspeed 400T
Measurements : Width (mm)	475	570	700
: Depth (mm)	665	735	765
: Height (mm)	435	435	445
Baking Chamber Dimension : Width (mm)	240	335	450
: Depth (mm)	250	320	350
: Height (mm)	170	170	200
Voltage (V)	230V/1ph/50~60Hz	230V/1ph/50~60Hz	380V-400V/3ph/50~60Hz
Weight (KG)	58	69	91.4
Current (A)	15	15	16
Power (kW)	3.3	3.3	4.9



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 600T

	Atoll 600/800	Atoll 600/800T
PCB	Programmable 	Touchscreen 
Application	Bread & Pastries 	Bread & Pastries Including Choux Puff 
Programming	30 programs with 5-step	100 programs with 5-step
Speed Control	No	Atoll 800T, 5-speed
Automatic Steam Flag Control	No	Yes

Atoll 600/600T

Atoll 800/800T

Outside Dimension : Width (mm)	600	840
: Depth (mm)	720	935
: Height (mm)	558	625
Total Tray Capacity	3 levels 3 pcs 440x330 mm	4 levels 4 pcs 600x400mm
Steam	Water tank	Yes
Voltage (V)	230V/1ph/50~60Hz	400V/3ph/50~60Hz
Weight (KG)	60	118
Current (A)	15	13.5
Power (kW)	3.3	9

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.





## 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

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



Program PCB 2.0  
(30 programs)

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



Touchscreen PCB  
(100 programs)



GC-1100P  
L3-120/60P

	L4-120/80	L3-120/80	L3-120/60	L3-60/80	L3-80/60	L4-80/60
Number of Baking Chambers	4	3	3	3	3	4
Baking Chamber Dimension : Width (mm)	1230	1230	1230	920	830	830
: Depth (mm)	920	920	720	640	720	720
Tray Capacity per deck (600x400mm)	4 pcs	4 pcs	3 pcs	2 pcs	2 pcs	2 pcs
Outside Dimension : Width (mm)	1555	1555	1555	962	1155	1155
: Depth (mm)	1420	1420	1220	1420	1220	1220
Power Current perdeck with steam	9.3kW/14.6A	9.3kW/14.6A	8.4kW/13.6A	6.2kW/9.6A	6.0kW/9.1A	
Power Current per deck without steam	6.3kW/10.2A	6.3kW/10.2A	5.4kW/8.6A	4.2kW/6.7A	4.0kW/6.9A	
Appro. Weight (kg)	1000	800	700	500	500	600
Supply Voltage (V)	230-400V/3ph/50/60Hz					

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



KJ04-9879D1  
GC-2054



K04-9879D2  
GC-2039

	Single Deck GC-2054	Double Deck GC-2039
Outside Dimension : Width (mm)	985	985
: Depth (mm)	795	795
: Height (mm)	410/520	820/930
Baking Chamber Dimension : Width (mm)	625	625
: Depth (mm)	640	640
: Height (mm)	185	185
Voltage (V)	400V/3ph/50~60Hz	400V/3ph/50~60Hz
Weight (KG)	60	120
Current (A)	9.1	18.2
Power (kW)	4	8



*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-018**

- 2-Atoll 800
- 2-Deck Oven Laguna 1200x600 with underbase
- 2-Retarder Proofer



**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





# ROTARY OVEN TORNADO

OTHER SOLUTION FOR BAKING OVEN

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



GC-1022T



GC-1179T

## Touchscreen Control

	GC-1022T	GC-1179T
Dimension : Width (mm)	1585	1270
: Depth (mm) / with steamhood	1460/1980	1167/1688
: Height (mm)	2626	2526
Baking Chamber Dimension : Width (mm)	1114	850
: Depth (mm)	1178	860
: Height (mm)	1885	1780
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"

# ROTATING RACK OVEN

MIWE SHOP-IN

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).



## Shop-in SI 1.0604

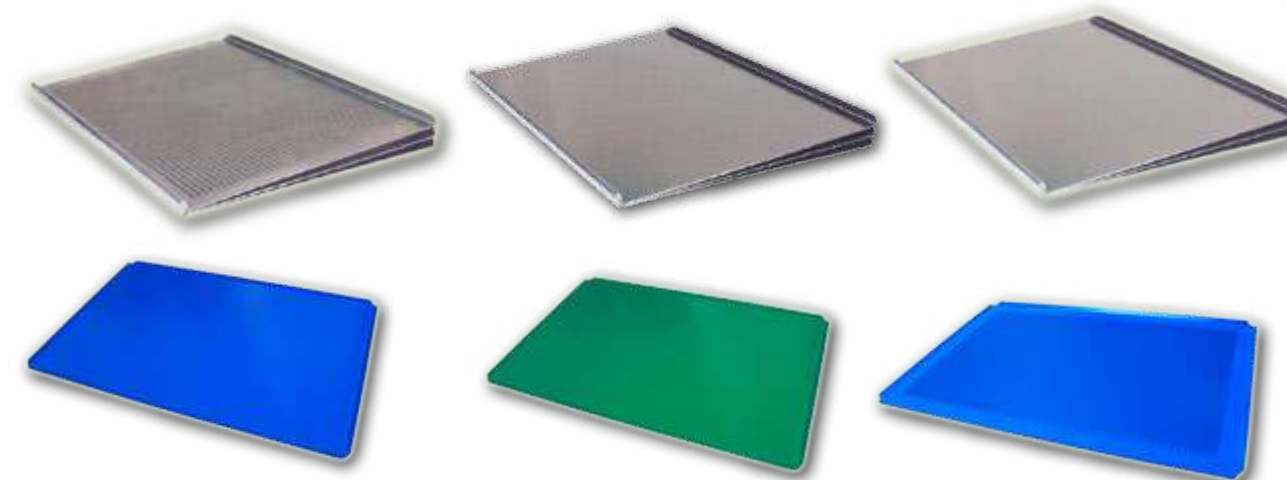
Width(mm)	1000
Height (mm) with steamhood	2410
Depth (mm) / with steamhood	1400
Rack Trolley (600x400mm)	1
Control System	FP10
Power (kW)	34.6
Current (A)	3 x 63A
Door Hinge	left or right



Kolb also offers baking trolley for customer's choices:



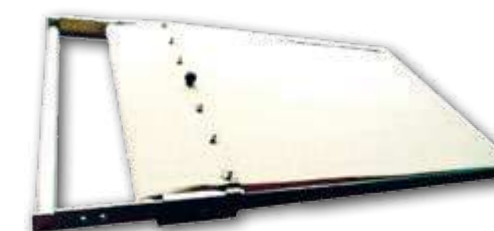
	GC-1015	GC-1078	GC-1014	GC-1052	GC-1097
Dimension WxDxH (mm)	665 x 830 x 1780				
Level	10	12	15	18	20
Total Tray Capacity / rack	10	12	15	18	20
600x800 (mm)					
600x400 (mm)	20	24	30	36	40
Weight (KG)	39	41	44	47	49
Material	SS304				



Baking Tray



Preheat Timer



Setter



Tray Hook



Deck Oven Stand

	GC-1033	GC-1012	GC-1004
Dimension WxDxH (mm)	440x350x12	600X400X15	600x400x15
Rim H / Angle	15mm / 90°	15mm / 90°	15mm / 90°
Weight (kg)	0.46	1.0	1.4
Material	Aluminum		
With perforation	YES	YES	No



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.



MIWE Gusto



MIWE Gusto-snack

	MIWE Gusto	MIWE Gusto-snack*
Control system	FP12	TC
Top heat	No	Yes
Gastro function	No	Yes
Door design	Swivel door	Folding door
LED lighting	Yes	Yes
Easy clean (semi-auto)	Optional	Optional
Cleaning control	Optional	Optional
Floor drainage	No	Yes
Steam condenser	Optional	Optional
DUO version	Optional	Optional
Connected load	3.4kW	3.4kW
Width (mm)	600	600
Depth (mm)	662	662
Height (mm)	520**	520**

\* Only in combination with mains water connection  
\*\* 30mm larger than previous model plus (10mm for feet)

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.



	Steam Hood	EC4.0604	EC6.0604	EC8.0604	EC10.0604	Intermediate Shelf	Proofing Cabinet	Underframe	Castors
Width (mm)	900	900	900	900	900	900	900	900	-
Depth (mm)	1250	850	850	850	850	850	850	850	-
Height (mm)	190	710	870	1030	1190	320	543/613/773	303/543/613/773/933/1027	40/86/108/155
Tray capacity 600x400mm	-	4	6	8	10	3/4/6/8	10/12/16	10/12/16	-
Control system	-	FP12/TC	FP12/TC	FP12/TC	FP12/TC	-	FP3	-	-
Current	-	3x16A	3x16A	3x25A	3x25A	-	1x16A	-	-
Door hinge	-	right/left	right/left	right/left	right/left	-	double door	-	-
Power (kW)	0.2	6.5	9.5	13.8	15.8	-	2.2	-	-



# MIWE AERO e+

BAKING TECHNOLOGY

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 de-frosting 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.



	AE4.0604	AE6.0604	AE8.0604	AE10.0604	Steam Hood	Intermdlate Shelf	Proofing Cabinet	Underframe	Castors
Width (mm)	900	900	900	900	900	900	900	-	-
Depth (mm)	850	850	850	850	1250	850	850	850	-
Height (mm)	710	870	1030	1190	190	320	543/613/773	303/543/613 773/933	40/86/ 108/155
Tray capacity 600x400mm	4	6	8	10	-	3/4/6/8	10/12/16	10/12/16/20	-
Control system	FP12/TC	FP12/TC	FP12/TC	FP12/TC	-	-	FP3	-	-
Current	3x16A	3x20A	3x25A	3x32A	-	-	1x16A	-	-
Door hinge	right/left	right/left	right/left	right/left	-	-	double door	-	-
Power (kW)	8.5	11.3	15.4	19.7	0.2	-	2.2	-	-

# MIWE BACK-COMBI

BAKING TECHNOLOGY

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:  
theMIWE backcombi 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.



*Touch Control Panel*

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.

	CO1.0604	CO2.0604	CO3.0604	CO4.0604	CO5.0604
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	600x400x170/220				
Baking Trays Capacity (600x400mm)	1	2	3	4	5
Steam Hood Height (mm)	190				
Power Load (kW)	2.8	5.6	8.3	11.1	13.8
Steam Generator (kW)	1.5	3	4.5	6	7.5
Castor Height (mm)	40/86/108/155/170				

Proofing Cabinet	
Proofer Height	543/613/773
Tray Supports	10/12/16
Baking Trays Capacity (600x400mm)	10/12/16
Power Load (kW)	2.2

	CO1.0608	CO2.0608	CO3.0608	CO4.0608	CO5.0608
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	600x800x170/220				
Baking Trays Capacity (600x400mm)	2	4	6	8	10
Steam Hood Height (mm)	190				
Power Load (kW)	4.2	8.4	12.5	16.7	20.9
Steam Generator (kW)	1.5	3	4.5	6	7.5
Castor Height (mm)	40/86/108/155/170				

Proofing Cabinet	
Proofer Height	543
Tray Supports	5/10
Baking Trays(600x400mm)	5/10
Power Load (kW)	2.2



	CO1.0806	CO2.0806	CO3.0806	CO4.0806	CO5.0806
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	800x600x170/220				
Baking Trays Capacity (600x400mm)	2	4	6	8	10
Steam Hood Height (mm)	190				
Power Load (kW)	4.2	8.4	12.6	16.8	21
Steam Generator (kW)	1.5	3	4.5	6	7.5
Castor Height (mm)	40/86/108/155/170				

Proofing Cabinet	
Proofer Height	543
Tray Supports	5/10
Baking Trays(600x400mm)	5/10
Power Load (kW)	2.2

	CO1.1208	CO2.1208	CO3.1208	CO4.1208	CO5.1208
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	1200x800x170/220				
Baking Trays Capacity (600x400mm)	4	8	12	16	20
Steam Hood Height (mm)	190				
Power Load (kW)	6.4	12.8	19.2	25.6	31.9
Steam Generator (kW)	3	6	9	12	15
Castor Height (mm)	170				

Proofing Cabinet	
Proofer Height	543
Tray Supports	10
Baking Trays(600x400mm)	10
Power Load (kW)	2.2

	CO1.1212	CO2.1212	CO3.1212	CO4.1212	CO5.1212
Baking Chamber	1	2	3	4	5
Baking Chamber WxDxH(mm)	1200x1200x170/220				
Baking Trays Capacity (600x400mm)	6	12	18	24	30
Steam Hood Height (mm)	190				
Power Load (kW)	8.8	17.5	26.3	35.0	43.7
Steam Generator (kW)	3	6	9	12	15
Castor Height (mm)	170				

Proofing Cabinet	Not Available
------------------	---------------

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 stoneplate.

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



	EL 4.1216	EL 5.1216	EL 4.1220	EL 5.1220
Baking Chamber	4	5	4	5
Baking Area (m²)	7.7	9.6	9.6	12
Baking Chamber WxD (mm)	1200x1600	1200x1600	1200x2200	1200x2200
Dimensions WxHxD (mm)	1600x2420x2330	1600x2420x2330	1600x2820x2330	1600x2820x2330
Steam Hood Height (mm)	240	240	240	240
Max Load (kW)	40.6	50.8	48.2	60.2
Steam Generator (KW)	3.0	3.0	3.0	3.0



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.



	RI 1.0606-TL e+	RI 1.0608-TL e+	RI 1.0610-TL e+	RI 1.0711-TL e+
Rack Trolley	1	1	1	1
Tray Size (mm)	600x600	600x800	600x1000	670x1080
Baking Area (m²)	7.2	9.6	12	13.8
Heating Type	Oil/Gas/Electric			

## Customer References:





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

### 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



## System components

Steam condenser (SC) and fume hood  
(0.1 kW each) ensure the perfect climate



MIWE cube:hood

cube:hood 160

cube:hood SC 160

cube:stretch WT 125

Professional baking

cube:fire / 3.4 kW – even up to 350°C

cube:stone / 6.7 kW

cube:air / 5.4 kW, 8 kW, 15.7 kW



MIWE cube:hot functions

cube:fire 250

cube:stone 600

cube:air 500

cube:air 625

cube:air 1050

Smooth-sliding drawer for knives etc.  
Higher hinged compartment for larger utensils



MIWE cube:slide & hide

cube:slide 125

cube:hide 250

Adapters without function for achieving  
ergonomically optimal working heights



MIWE cube:stretch

cube:stretch 125

cube:stretch 250

Smart, open intermediate compartment with 3 tray  
shelves and additional stowage space on the left-  
hand side, 500/750 mm in height as open bottom  
cabinet (for equipment, see MIWE cube:dry)



MIWE cube:store

cube:store 250

cube:store 500

cube:store 750

Dry cabinet with 5/8 tray shelves  
and additional stowage space on the left-hand  
side for unused trays (upright – 750 only)  
or optional water tank (500 and 750)



MIWE cube:dry

cube:dry 500

cube:dry 750

Professional proofing cabinet (11.6 kW)  
with 6 tray shelves  
and user-friendly fixed program



MIWE cube:proof

cube:proof 750

Base frame with lockable rollers  
for mobility and height compensation



MIWE cube:carrier

cube:carrier 160

cube:carrier 180

cube:carrier 210

cube:carrier 260

Modular dimension 125 mm; provided that no other is given: Footprint W x D: 800 x 805 mm; the back can be pushed right to the wall. Frame clearance for built-in components: 840 mm



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.



Wenz 1919

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







# EXTENDED BAKING EQUIPMENT & 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

Dimension : Width (mm)

: Depth (mm)

: Height (mm)

Temperature Range

Maximum Quantity

Repeat Accuracy

Water Connection

Power consumption

Overall width with pipe connection

170, 310 for K2K

360

+1°C to 60°C

999.9L

±0.5% of set quantity

1/2" pipe thread

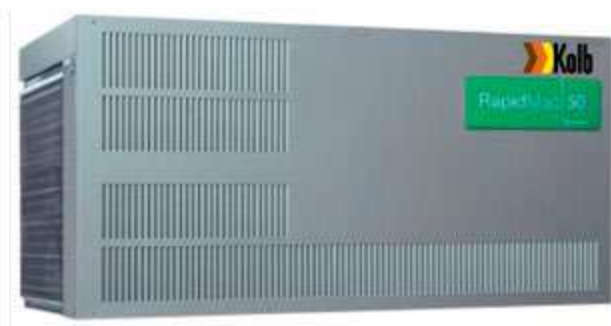
50W



# 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).



RapidMac 50



A100

	RapidMac 50	A100	A200	A500	A1000
Width (mm)	1200	730	730	830	1180
Depth (mm)	600	645	645	845	1195
Height (w/o wheels)(mm)	600	1225	1610	2170	2380
Capacity (L)	50	100	200	500	1000
Production per Hour (L)	180	100	130	280	450
Supply Voltage	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



	CM-750
Dimension Width (mm)	980
Depth (mm)	850/1,200
Height (mm)	1540
Dough weight range (g)	50-1250
Capacity (pcs/hr)	1200
Voltage (V)	400V/3ph/50~60Hz
Weight (kg)	210
Power (kW)	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

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



Pico



Picomatic



Progressive traction lever



Holds the loaf together for easier handling







Intelligent Slicing Concept



Information screen



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

Table Top Frame Slicer	Semi-automatic		Automatic	
	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
Loaf pusher height	Extra low (50mm)		Extra low (50mm)	
	Low (80mm)	Misch (80mm)	Low (80mm)	Misch (80mm)
	High (100mm)		High (100mm)	
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 3015

RAL 9005

RAL 9006

RAL 9010



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 per1000 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)	Misch (80mm)
	Low (80mm)	
	High (100m)	
Type of motor 400/230V	single or three phase	three phase
Colors	    	

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



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



The Donut Fryer is a single table top unit; or equipped with optional base unit, mobile stand, proofer or roll-in proofer.



Model		
Table Models	WW-T 05	WW-T 20
Mobile Floor Models	WW-S 05	WW-S 20
Mobile Proofer Models	WW-G 05	WW-G 20
Roll-in Proofer Models	WW-GW 05	WW-GW 20
Proofing Container	C-05	C-20

Technical Data		
Swing pan Dimensions	580 x 580mm	580 x 980mm
Output per hour	360 pieces	600 pieces
Width in closed position	1010 mm	1425 mm
Width in working position	1635 mm	2420 mm
Height	1120 mm	1120 mm
Depth	820 mm	820 mm
Electrical input for heating	6.0kW	9.0kW
Total electrical input	6.8kW	10.5kW
Supply Voltage	230/400	

FRYERS

The Fryer Range is the joint-effort between Kolb and the international leading foods services equipment manufacturers, which is aimed to offering utmost convenience and work efficiency to customers.



# CHICKEN FRYERS

The Deep Fryer is jointly developed with the leading American equipment manufacturer - Giles, features with easy operation and quick oil temperature recovery. It is designed to bring the utmost convenience and cost saving. Deep-volume Fryer and Double-Basket Fryer are available for your choice.



GC-1081



GC-2087



	Deep Fryer GC-1081	Double Basket Fryer GC-2087
Dimension when opened : Width (cm)	660	450
: Depth (cm)	1030	900
: Height (cm)	1100	1050
Voltage (V)	400V/3ph/50~60Hz	
Weight (KG)	200	100
Current (A)	28	27.6
Power (kW)	18	18.2



P3 and P6 are machines for medium size pasta production, suitable for small restaurants, pizzerias and delicatessen.

The operation of these machines is simple and efficient. The machines are made of anodized aluminium in their external structure and the parts that are in contact with pasta are made of stainless steel . They are equipped with a control panel.



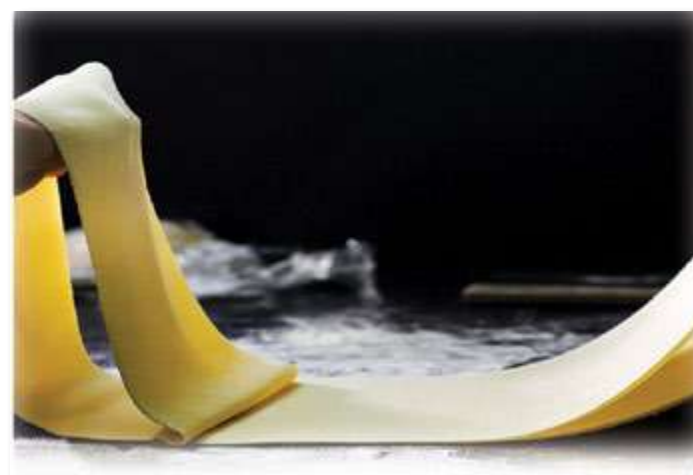
## PASTA MACHINE

Automatic and very reliable machines, suitable for working with any kind of flour and durum wheat (semolina). It is suitable for long and short pasta shapes production which can be obtained by simply changing the extruding die.

	P3	P6
Weight (kg)	58	108
Dimension : Width (mm)	510	620
: Depth (mm)	400	450
: Height (mm)	465	1140
Motor power (W)	900	1100
Kneading vat capacity (kg)	3	6
Pasta production (kg/h)	8-10	15-18



The NINA is a very versatile machine because it can be combined with a whole range of accessories (on request) which make it become a complete pasta machine. Its external structure is made of anodized aluminium and the parts that are in contact with pasta are made of stainless steel; it includes a safety button and a switch light. It respects all accident prevention regulations in force.



Nina MM250

Dimension : Width (mm)	450
: Depth (mm)	390
: Height (mm)	380
Motor power (W)	700
Accessories (Optional)	Kneading Unit
	Ravioli Unit
	Gnocchi Unit

- The Dolly is a Small “counter top” pasta machine, compact and reliable, suitable for restaurants, canteens, etc.
- Prepare pasta made of any kind of flour and durum wheat (semolina)
- All parts which contact with dough/pasta are made of stainless steel



Dolly

Dimension : Width (mm)	290
: Depth (mm)	550
: Height (mm)	300
Motor power (W)	750
Voltage	240 V 1ph/380V 3 ph/50Hz, N+E
Max kneading vat capacity (kg)	2.5



# PASTA MACHINE

PNUOVA machine (Kneading vat and Pasta Sheeter) is a multi-purpose pasta machine which produces automatically a thin fine rolled pasta sheet and, thanks to specific units which can be assembled, produces: ravioli, tagliatelle, gnocchi in various shapes and extruded pasta. PNUOVA can knead and sheet pasta at the same time. Its operation is very simple and practical; it can be fully disassembled for a fast cleaning and maintenance.



## P.Nuova

Dimension : Width (mm)	380
: Depth (mm)	500
: Height (mm)	620
Motor power (W)	900
Voltage	240 V 1ph/380V 3 ph/50Hz, N+E
Max kneading vat capacity (kg)	4
Pasta sheet width (mm)	170



Blast chilling and freezing are the best natural processes to extend the life of food. This freezers created to improve the quality and organization of work, in restaurants, pastry shops, bakeries and ice cream parlors.



## BLAST FREEZER

The well designed, practical form makes it extremely easy to find a space in your bakery. Its operating mechanisms and robust construction guarantee a long working life.

### V5-20

Capacity	5 tray 600 x400mm or 5 x GN1/1
Tray pitch	68mm
Voltage	230V/1ph/50Hz
Dimensions : Width (mm)	840
: Depth (mm)	770
: Height (mm)	900
Blast chilling capacity	20kg in 90min. (+90 to 3°C)
Shock chilling capacity	12 kg in 240min. (+90 to- 18°C)
Power	2262W



The MT Series of blast freezer are designed to allow uniform, efficient freezing. The core temperature probe monitors the temperature at the product core. Most suitable for fast freezing dough pcs, cream cakes etc. High humidity of 90% during freezing cycle.



	MT2	MT3	MT4	MT5
Capacity(mm)*	2 trolleys 800x850 2xGN 2/1	3 trolleys 800x850 3xGN 2/1	4 trolleys 800x850 4xGN 2/1	5 trolleys 800x850 5xGN 2/1
Inner useful dimensions(mm)	980x1600x2100	980x2400x2100	980x3200x2100	980x4000x2100
Power	15HP	27HP	15HP+15HP	15HP+27HP
Voltage	400/3N/50Hz			
External WxDxH (mm)	2230x1830x2600	2230x2630x2600	2230x3430x2600	2230x4230x2600
Blast chilling capacity	400kg (+90 to + 3°C)			
Shock chilling capacity	370kg (+90 to - 18°C)			

\*Different capacity to suit for different requirement

Blast chilling and freezing are the best natural processes to extend the life of food. This freezers created to improve the quality and organization of work, in restaurants, pastry shops, bakeries and ice cream parlors.



ML4/MP4



ML2/MP2



	ML2	MP2
Capacity	60 trays 600 x 400mm	60 trays 600 x 400mm
Voltage	400V/3ph/50Hz	230V/1ph/50Hz
Dimensions : Width (mm)	1760	1760
: Depth (mm)	1100	1100
: Height (mm)	2460	2460
Temperature	-15°C / -25°C	-2°C / +8°C





## CLEANING SYSTEM

The cleaning product is the Kolb Utensil Washer, the joint-effort between Kolb and the leading Danish manufacturer Jeros. With Jeros' 40 years of expertise and the Kolb design concept, we offer cleaning system with high stability and efficiency, at very affordable prices.

## UTENSIL WASHER

CLEANING MACHINE

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The Utensil Washer is a unique washing system for washing, cleaning a high variety of baking utensil to reach maximum hygiene security while offering utmost efficiency. Ideal for hotel, large bakeries, supermarket, confectionary and kitchens.



9120	
Euronorm Crates 400x800mm	2
Plates 600x400mm	30
Plates 600x480mm	30
Plates 600x800mm	15
Gastronorm Tray 500x500mm	2
40L Bowl H457xØ514mm	1
60L Bowl H511xØ575mm	1
80L Bowl H515xØ645mm	1
Wash Area	
Width	1010
Height	645
Depth	635
General Data	
Wash Tank	95
Rinse Tank	25
Water Consumption per Wash	10
Wash Pump Capacity	2x600
Wash Pressure	0.8-1.2
Connection kW	13.5
Current Rating Amp	32
Voltage Standard	3N-50Hz 400V+PE



# TRAY CLEANING MACHINE

The tray cleaning machine cleans every tray in different materials even perforated trays in aluminum , alusteel, etc.

- Capacity 700 trays per hour
- Stainless steel frame structure and covers
- 16 strong nylon brushes, including a very heavy extra blue brush for more intensive cleaning. No water and air use
- Maximum edge height 2.3 cm
- Maximum tray height 60 cm. The length of the tray is not an issue
- Moveable machine
- Directly from the manufacturer
- Very high quality brush, for long working
- Soundless working



XL

Dimensions : Width (mm)	1500
: Depth (mm)	500
: Height (mm)	1700
Voltage (V)	400V / 3 phases / 50 / 60Hz







This centrifuge for eggs UDTJ-150 is a fully automatic machine. Made of stainless steel. It consists of the drive unit, hopper, tank, screw and sieve. Fresh liquid egg is produced for use. Egg shells are automatically removed to a container.

- High efficiency to produce fresh liquid egg
- Hour capacity up to 20,000 eggs
- Reduce labour & time
- Shells are automatically removed to container



## EGG PROCESSING MACHINE

Egg processing machine used to produce fresh liquid egg. Enable to separate white from yolk.

### UDTJ - 150

Capacity (egg/hr)	2,000 to 20,000 eggs/hour
Power consumption	1.1kw, 3x400V, 50Hz
Dimensions (HxWxD)mm	640 x 930 x 670
Minimal workspace (mm)	1900 x 1340
Operated by	1-2 people



# EGG BUBBLE WASHER

WITH DESINFECTION

Egg bubble washer with disinfection function. Used to wash and disinfection dirty eggs.



## MB

Capacity (egg/hr)	1440 eggs / h
Power consumption	3x400V
Dimensions (HxWxD)mm	1390 x 910 x 640
Minimal workspace (mm)	1000 x 2000
Operated by	1 person

# EGG LIQUID FILTER

Purification of egg liquid from all particles inc. shells. Egg liquid filtering and removing contaminants of size greater than 0.3/ 0.5/ 1.25mm by selected sieve w/ mesh under the pressure of compressed air



## FMJ-30

Max. Capacity (egg/hr)	30L of liquid eggs / cycle, 10 cycles / hr
Power	Compressed air max. to 3 bars
Dimensions (HxWxD)mm	1000W x 1000D
Minimal Workspace (mm)	
Services maintenance	Clean the sieve every 5 cycles under running water



# CHOCOLATE TEMPERING MACHINE

SELMI ONE

Fast melting and tempering of chocolate. Compact size. Low voltage heated vibrating table. Easy cleaning of the machine. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Compact size.
- Ideal for bakers, ice cream parlours and restaurants.
- 220 V single phase connection available on request.
- Tempers 12 Kg of chocolate in 7 minutes.
- New construction concepts resulting in lower energy consumption.



## CHOCOLATE TEMPERING MACHINE

Passion chocolate, bringing chocolate lovers together.

Selmi One	
Tank Capacity (kg)	12
Hourly Production (kg)	55
Power Consumption	0.9kW, 3 phase, 5 poles
Cooling System (frigorie/h)	900
Dimensions (HxWxD)mm	1460 x 360 x 730



# CHOCOLATE TEMPERING MACHINE

LEGEND

New version with digital control panel. Very versatile with low running costs. Volumetric dispenser with pedal to control the flow of chocolate. Low voltage heated vibrating table. For coating applications this machine can be fitted with the R200 or R200 Truffle coating belt as well as permitting moulding by means of a chocolate injection plate.

- Compact size with the option of being equipped with all accessories.
- Ideal for chocolateries, patisseries, bakers and ice cream parlours.
- 220 V single phase connection available on request.
- Tempers 24 Kg of chocolate in 15 minutes.
- New construction concepts resulting in lower energy consumption.



## Legend

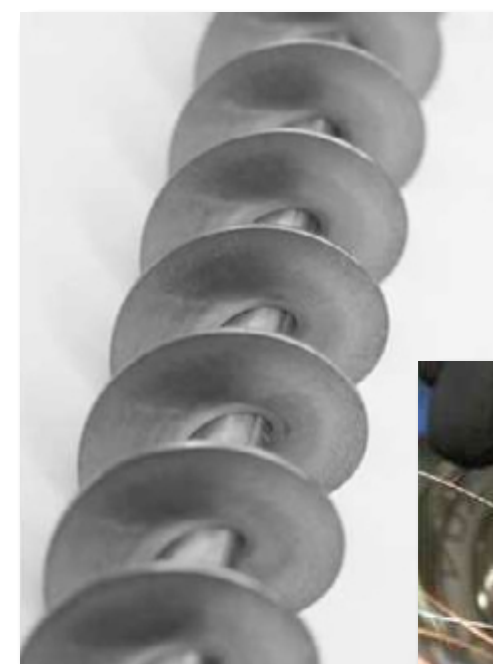
Tank Capacity (kg)	24
Hourly Production (kg)	90
Power Consumption	1.6kW, 3 phase, 5 poles
Cooling System (frigorie/h)	1100
Dimensions (HxWxD)mm	1460 x 500 x 770

# CHOCOLATE TEMPERING MACHINE

COLOR EX

Fast melting and tempering of chocolate. Compact size. Low voltage heated vibrating table. Easy cleaning of the machine thanks to the internal removable screw pump. The advantages of this machine are innumerable, primarily the possibility to insert chopped hazelnuts, cocoa granules and any product to the chocolate to add aroma. Volumetric dispenser, pedal to control the flow of chocolate. Close circuit cooling system with countercurrent exchanger.

- Compact size
- Ideal for bakers, ice cream parlours and restaurants
- 220 V single phase connection available on request
- Tempers 12 Kg of chocolate in 7 minutes
- New construction concepts



## Color EX

Tank Capacity (kg)	12
Hourly Production (kg)	55
Power Consumption	1kW, 3 phase, 5 poles
Cooling System (frigorie/h)	1100
Dimensions (HxWxD)mm	1460 x 360 x 730



The Trittico executive premium is the first multi-function machine for gelato, pastries and catering savoury products.

Thanks to its micro-processor, the machine automatically handles the cooking, cooling, and the emulsion of your recipes. Even the less experienced personnel can perform all operations without risking errors or waste.

The multipurpose machine which can cook, chill and freeze many products. Trittico executive premium produce high quality of pastry products and also gelato.



## ICE-CREAM MACHINE

It can realise many different flavours of creams, sauces and mousses in the same way, in order to combine new colours and flavours in the cakes and desserts.

	122		183		305		457		610		1015		1020	
Capacity per cycle (Lt.)	2.5		3		5		7		10		15		20	
Average hourly production (Lt./h)	8/12		12/18		20/30		30/45		40/60		60/90		75/120	
Voltage (V, 50Hz/3Ph)	230 1ph		400		400		400		400		400		400	
Power (kW)	3.2	3.3	5.3	5.4	5.8	5.9	6.3	6.5	9	9.2	11.2	11.5	17.3	17.6
Refrigerator condenser	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water	Water	Air+Water
Dimensions : Width (mm)	360	360	500	500	510	510	510	610	610	610	610	610	610	610
: Depth (mm)	680	680	790	790	800	970	950	950	950	950	1000	1000	1150	1150
: Height (mm)	700	700	780	780	1400	1400	1400	1400	1410	1410	1410	1410	1440	1440
: Weight (kg)	93	-	122	-	256	-	309	-	346	-	391	-	510	-



# MIX CREAM / CREAM COOKER

The “Mixcream” has mixing, cooking and cooling functions to produce many pastry products granting the maximum hygiene, saving time and energy, in accordance with HACCP regulations. Mixcream produces a great range of products, gelato pasteurization included.

A special junction of the “sail” blade, thanks to a particular spring, allows the production of extremely soft and smooth creams with no lumps. At every turn of the stirrer, the mixture is pushed towards the tank wall by the “sail” blade and becomes more and more refined. The scraper then collects the residual cream from the tank wall and put it in circulation again for further refining.



PASTRY CREAM

BAVARIAN AND ENGLISH CREAM

MOUSSE

PÂTE À BOMBE

PÂTE À CHOUX

FRUIT SAUCES

CHOCOLATE SAUCES

MERINGUE

FRUIT JELLIES

PANNA COTTA

BUTTER CREAM

ZABAIONE



## CAKES & DESSERTS



	18		36		56	
Average hourly production (Lt./h)	09/18		18/36		28/56	
Voltage (V, 50Hz/3Ph)	400		400		400	
Power (kW)	2.7		5.9		9.5	
Refrigerator condenser	Water	Air+Water	Water	Air+Water	Water	Air+Water
Dimensions : Width (mm)	510	510	510	510	510	510
: Depth (mm)	910	780	910	780	910	780
: Height (mm)	1220	1220	1250	1250	1250	1250
: Weight (kg)	1520	-	1840	-	2020	-





## INDUCTION COOKER

The energy supply is electronically controlled by microprocessor technology which gives us the advantage of increasing or decreasing power according to the precise cooking requirements.

## INDUCTION COOKER

WOK LINE INDUCTION COOKER

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This exceptional wok appliance offers 12 power levels and has a Ceran wok cuvette with a diameter of 300 mm. It is especially energy efficient and is operated using the new "Tip and Turn" control knob. Further highlights are the integrated timer function, the high operational reliability and the transfer of power with no pauses for measurement.



	Instinct Wok 3.5	Instinct Wok 5	Instinct Wok 5
Number of heating zones	1	1	1
Ceran glass surface B x D(mm)	Ø 300 Wok Ceran bowl	Ø 300 mm Wok Ceran bowl	Ø 300 mm Wok Ceran bowl
Inductor diameter	Ø inductor coil 270 mm	Ø inductor coil 270 mm	Ø inductor coil 270 mm
Power levels	12	12	12
Housing	Stainless steel	Stainless steel	Stainless steel
Electrical supply	240V/50-60 Hz/1 phase	240V/50-60 Hz/3 phase	240V/50-60 Hz/3 phase
Dimensions (W x D x H)mm	356 x 473 x 200	356 x 473 x 200	356 x 473 x 200
Power output (W)	3500	5000	8000



# INDUCTION COOKER

INDUCTION GRILL

This ultra-modern griddle appliance provides a temperature setting range of 50 – 230°C, has a very functional non-stick frying surface and a practical timer function. It is exceptionally energy efficient and its extremely short heating time and the absolutely uniform distribution of heat are truly impressive.



	Instinct Griddle 3.5	Instinct Griddle 5	Instinct Griddle 10
Number zones	1	1	2
Griddle B x D (mm)	493 x 352	493 x 352	618 x 577
Temperature setting (°C)	50 to 230	50 to 230	50 to 230
Housing	Stainless steel	Stainless steel	Stainless steel
Electrical supply	240V/50-60 Hz/1 phase	240V/50-60 Hz/3 phase	240V/50-60 Hz/3 phase
Dimensions (W x D x H)mm	530 x 492 x 197	530 x 492 x 197	356 x 473 x 200
Power output (W)	3500	5000	2 x 1250 - 5000 (can be reduced individually)

# INDUCTION COOKER

INDUCTION HOB

This appliance with one cooking zone has 12 power levels with a holding function of 25 to 100°C and a timer function. It is especially energy efficient and is operated using the new “Tip and Turn” control knob. The appliance is convenient and operationally reliable and its very short heating times are impressive.



	Instinct Hob 3.5	Instinct Hob 5	Instinct Hob 10
Number of heating zones	1	1	2
Ceran glass surface B x D(mm)	372 x 349	372 x 349	372 x 609
Inductor diameter (mm)	Ø 220	Ø 220	Ø 220
Power levels	12	12	2 x 12
Warm-holding function (°C)	25 to 100	25 to 100	2 x 25 to 100
Housing	Stainless steel	Stainless steel	Stainless steel
Electrical supply	240V/50-60 Hz/1 phase	240V/50-60 Hz/3 phase	240V/50-60 Hz/3 phase
Dimensions (W x D x H)mm	356 x 460 x 140	356 x 460 x 140	356 x 721 x 140
Power output (W)	3500	5000	2 x 1250 - 5000 (Max. 5000, can be reduced individually)





# KOLB COFFEE

We source only premium grade Arabica and Robusta beans from the best growing regions around the world tasted by our coffee experts and we roast each single batch fresh by our professional roasters in Switzerland and Italy to ensure optimum flavors in the blends in terms of Aroma, Taste, Body and After-taste.



## PERLA MORA

ROASTED IN SWITZERLAND

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### *Napoli*

Espresso Roast  
full body • low acidity  
roasted nuts • caramel  
Coffee beans - 1000g  
Origins • Central America  
• Asia  
• Brazil

### *Roma*

Full City Roast  
full body • medium acidity  
aromatic • juicy  
Coffee beans - 1000g  
Origins • Brazil  
• Colombia  
• Costa Rica  
• India

### *Vesuvio*

Espresso Roast  
smooth body • low acidity  
dark chocolate  
Coffee beans - 1000g  
Origins • Brazil  
• Kenya  
• Colombia  
• Costa Rica

### *Crema*

City Roast  
full body • crisp acidity  
fruity notes  
Coffee beans - 1000g  
Origins • Brazil  
• Central America  
• East Africa  
• India

### *Mocca*

Full City Roast  
full body • mild acidity  
hazelnut • milk chocolate  
Coffee beans - 1000g  
Origins • Brazil  
• Kenya  
• Central Africa  
• West Africa



ROASTED IN ITALY

*Espresso*

**Espresso Roast**  
 full body • low acidity  
 roasted nuts • caramel  
 Coffee beans - 1000g  
 Origins • Central America  
 • Asia  
 • Brazil

*Medio*

**Full City Roast**  
 full body • mild acidity  
 creamy • easy to drink  
 Coffee beans - 500g  
 Origins • Brazil  
 • India  
 • Vietnam  
 • Cameroon

*Dolci*

**Full City Roast**  
 full body • pleasant acidity  
 Coffee powder - 500g  
 Origins • Brazil  
 • Colombia Supremo  
 • Guatemala  
 • Ethiopia  
 • Java Indonesia



ROASTED IN ITALY

*BIO Organic*

**Full City Roast**  
 full body • sweet  
 harmonic • complex  
 Coffee beans - 1000g  
 Origins • Peru  
 • Mexico  
 • India  
 • Colombia  
 \*Organic certified

*Globo Solidai*

**Full City Roast**  
 full body • low acidity  
 nutty • harmonic  
 Coffee beans - 1000g  
 Origins • Colombia  
 • Peru  
 • Congo  
 \*Fairtrade certified





*Espresso*

**Espresso Roast**  
 full body • low acidity  
 nutty • chocolate  
 Coffee powder - 500g  
 Origins • Brazil  
 • Togo  
 • India  
 • Cameroon

*Perla Mora*

**City Roast**  
 medium to full body • low acidity  
 herbal & tea-like  
 Coffee powder - 500g  
 Origins • Brazil  
 • Colombia  
 • Costa  
 • India

*Decaffeinated Coffee*

**Standard Roast**  
 medium body • low acidity • complex  
 Coffee powder - 500g  
 Origins • Brazil  
 • East Africa  
 • West Africa

Kolb is proud to bring to you freshly roasted top quality single origin coffee from the best growing regions around the world, that is selected for its aroma characteristics and flavor profile, tailor-roasted to your taste preferences. Including origins from Kenya, Ethiopia, Colombia, Brazil and more.



*Handcrafted coffee tastes better...*

*Brazil NY2*

**Process Method**  
 Natural  
**Region**  
 Su De Minsa  
**Tasting Notes**  
 Full body • Low acidity  
 Almond • Dark Chocolate

*Colombia Supremo*

**Process Method**  
 Washed  
**Region**  
 Medellin  
**Tasting Notes**  
 Medium Body • Medium acidity  
 Caramel • Fruity

*Kenya AA Masai*

**Process Method**  
 Washed  
**Region**  
 Nyeri  
**Tasting Notes**  
 Medium body • Crisp acidity  
 Apricot • Strawberry

*Ethiopia G1*

**Process Method**  
 Natural  
**Region**  
 Sidamo Guji  
**Tasting Notes**  
 Medium body • Pleasant acidity  
 Jasmine • Mango • Honey





- One of the longest tea producers in Singapore
- With a wide variety of tea blends available including straight, tisanes, blended
- Used by over 300 cafes, restaurants and hotels
- Quality assurance – ISO 22000, non-GMO, Halal and Fairtrade certified in Sri Lanka



*EARL GREY*  
100pcs X 2g



*PEACH*  
100pcs X 2g



*ENGLISH  
BREAKFAST*  
100pcs X 2g



*APPLE*  
100pcs X 2g



*PEPPERMINT*  
100pcs X 2g



*CHAMOMILE*  
100pcs X 2g





Rose  
1300ml



Gringer  
1300ml



Green Mint  
1300ml



Strawberry  
1300ml



Passion Fruit (Puree)  
1300ml



Peach (Puree)  
1300ml



- An authentic and distinguished taste
- Ideal to customize and enhance the flavor of both hot and cold drinks
- Perfect solubility which allows them to be used for a wide array of cold applications
- Consistency even at high temperature
- Allow professional bartenders and barista to create endless specialties



Elder Flowers  
1300ml



Chocolate  
1300ml



Gingerbread  
1300ml



Coconut  
1300ml



Hazelnut  
1300ml



Caramel  
1300ml





### Green Tea Latte Powder

100% Organic  
Packing - 500g

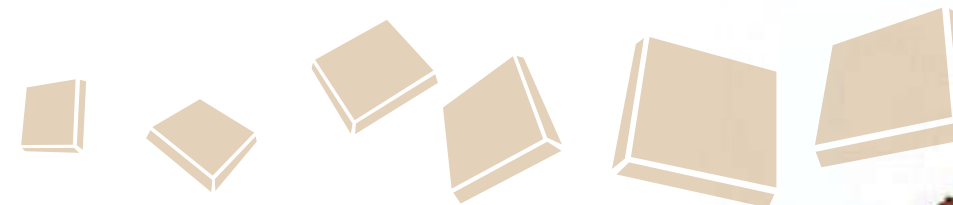
Usable for tea:

- Green tea latte
- Green tea smoothie
- Green tea frappe
- Confectioneries
- Bakeries

- Organic sugar from 100% world-renowned Brazilian organic sugar cane is used
- Uses 100% organic tea leaves (from Jeju Island, Korea)
- Young leaf breed using shadowed cultivated offers a unique soft taste
- Mix well to reduce bitterness and increase the tastiness of green tea
- HACCP certified



ITALIAN PREMIUM



### Milk Chocolate Sachet

- 20% Low fat cocoa
- Delicious taste
- Easy to prepare and quickly dissolved
- Low calories and fat content
- Chocolate powder - 25g

### Dark Chocolate

- Above 40% Low fat cocoa
- Real chocolate temptation
- Delivers full, silky body
- Easy to prepare
- Chocolate powder - 1000g







## *Creamy And Tasty Simply Perfect with Coffee*

- Produced in the main dairy region – Brittany, France
- Certified ISO 9001 & IFS (International Food Standard)

## *Lactel: a French leading milk brand for 40 years*

For more than 40 years, Lactel has been producing the highest quality milks in France.

With strong positions in France thanks to product innovations such as low lactose and growing up milk for toddler, Lactel is today a leading milk brand in France enjoyed everyday by millions of consumers.



Whole Milk



Skimmed Milk







Gaggia - Titanium

Office Compact

Hourly output :	40 - 60cups
Dimension :	375(H) x 290(W) x 425(D) mm
Power :	220V / 1300W
Water :	Water Tank 2.3L
Beans hopper :	250g
Distance between spouts and drip tray :	80 - 110mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Decaf Hot Milk Hot Water
Manufactured in :	Italy
Suitable for:	Office



Gaggia - Anima XL

One-Touch  
Office Compact

Hourly output :	40 - 60cups
Dimension :	386(H) x 221(W) x 430(D) mm
Power :	220V / 1850W
Water :	Water Tank 2.5L
Beans hopper :	500g
Distance between spouts and drip tray :	110 - 150mm
Selections :	Espresso Regular Coffee Cappuccino Latte Macchiato Decaf Hot Milk Hot Water
Manufactured in :	Italy
Suitable for:	Office Lounge Takeaway Shop



Saeco - Royal Coffee Bar

Smart Coffee Compact

Hourly output :	60cups or above
Dimension :	395(H) x 380(W) x 480(D) mm
Power :	220V / 1500W
Water :	Fix-water / Water Tank 2.4L
Beans hopper :	300g
Distance between spouts and drip tray :	70 - 100mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Decaf Hot Milk Hot Water
Manufactured in :	Italy
Suitable for:	Office Restaurant Takeaway Shop



Saeco - Aulika Focus

Stylish Coffee Compact

Hourly output :	60 cups or above
Dimension :	380(H) x 336(W) x 450(D) mm
Power :	220V / 1400W
Water :	Water Tank 2.2L
Beans hopper :	350g
Distance between spouts and drip tray :	85 - 105mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffe Latte Decaf Hot Milk Hot Water
Manufactured in :	Italy
Suitable for:	Office Lounge Takeaway Shop





Necta - Koro Prime

## Stylish Coffee Master

Hourly output :	60 - 120 cups
Dimension :	546(H) x 331(W) x 528(D) mm
Power :	220V / 2030W
Water :	Fix-water
Beans hopper :	750g
Distance between spouts and drip tray :	50 - 100mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Decaf Mocha Hot Milk Hot Water Hot Chocolate
Manufactured in :	Italy

Suitable for:  
High Usage Office  
Buffet  
Self - served Counter  
Lounge



Necta - Korinto

## All-In-One Coffee Master

Hourly output :	80 - 120 cups
Dimension :	715(H) x 331(W) x 528(D) mm
Power :	220V / 1950W
Water :	Fix-water
Beans hopper :	1000g
Distance between spouts and drip tray :	up to 240mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Decaf Mocha Hot Milk Hot Water Hot Chocolate
Manufactured in :	Italy

Suitable for:  
High Usage Office  
Buffet  
Self - served Counter

Nuova Simonelli - Microbar II  
\*Color: White / RedCompetent  
Espresso Master

Hourly output :	60 - 120 cups
Dimension :	480(H) x 325(W) x 460(D) mm
Power :	220V / 2000W
Water :	Fix-water / Water Tank 5L
Beans hopper :	500g
Distance between spouts and drip tray :	75 - 120mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Decaf Hot Milk Hot Water Extra Steam Wand
Manufactured in :	Italy

Suitable for:  
Office  
Restaurant  
Takeaway Shop



Nuova Simonelli - Prontobar

Professional  
Coffee Master

Hourly output :	70 - 140 cups
Dimension :	715(H) x 330(W) x 520(D) mm
Power :	220V / 1950W
Water :	Fix-water / Water tank 5L
Beans hopper :	800g
Distance between spouts and drip tray :	70 - 150mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Decaf Mocchiato Hot Milk Hot Water Extra Steam Wand
Manufactured in :	Italy

Suitable for:  
High Usage Office  
Coffee Shop  
Bakery Chain  
Restaurant  
Hotel





Schaerer - Coffee Art

Stylish Professional  
Coffee Master

Hourly output :	120 - 180cups
Dimension :	642(H) x 420(W) x 538(D) mm
Power :	220V / 2400W
Water :	Fix-water
Beans hopper :	1000g per hopper
Distance between spouts and drip tray :	65 - 185mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Decaf Hot Milk Hot Water With 10+ programmable selections
Manufactured in :	Switzerland
Suitable for:	Buffet All Day Dining Restaurant Hotel



Nuova Simonelli - Talento

Advanced  
Coffee Master

Hourly output :	130 - 240 cups
Dimension :	844(H) x 400(W) x 608(D) mm
Power :	220V / 2600W
Water :	Fix-water
Beans hopper :	1500g per hopper
Distance between spouts and drip tray :	70 - 150mm
Selections :	Espresso Regular Coffee / Americano Cappuccino Caffee Latte Macchiato Decaf Hot Milk Hot Water With 10+ programmable selections
Manufactured in :	Italy
Suitable for:	Buffet All Day Dining Restaurant Hotel



La Spaziale - S2 EK 2

Professional  
S2 EK 2 Groups

Dimension :	520(H) x 700(W) x 530(D) mm
Power :	220V / 3600W
Water :	Fix-water
Features :	• 2 Steam wands • 1 hot water outlet • Boiler capacity 10L • 2 delivery groups • Electronic control with 4 programmable dose • LED display option
Manufactured in :	Italy
Suitable for:	Coffee shop Fine Dining Restaurant Bar





Orchestrale - Radiofonica

Professional  
Radiofonica 2 Groups

Dimension : 520(H) x 720(W) x 450(D) mm

Power : 220V / 3400W

Water : Fix-water

- Selections :
- E61 raised group
  - 2 Steam wands
  - 1 hot water outlet
  - 11L copper boiler
  - 2 delivery groups diameter : 58mm
  - Electronic control with 4 programmable dose
  - Stainless steel frame
  - LED display
  - LED lighted back panel

Manufactured in : Italy

Suitable for: Café  
Fine Dining Restaurant  
Bar



Orchestrale - Etnica Display TT

Master  
Etnica Display TT

Dimension : 560(H) x 740(W) x 600(D) mm

Power : 220V / 3900W

Water : Fix-water

- Features :
- E61 raised group
  - 2 Steam wands
  - 1 hot water outlet
  - 12L Copper boiler
  - Dual gauges for boiler and pump pressure control
  - 2 delivery groups diameter : 58mm
  - Electronic control with 6 programmable dose
  - Graphic display
  - Stainless steel frame
  - LED lights
  - LED lighted back panel

Manufactured in : Italy

Suitable for: Café  
Fine Dining Restaurant  
Bar





Orchestrale - Nota

\*Color: Nut Wood / White / Black / Rust Brown / Light Blue Retro

Stylish  
Nota 1 Group

Dimension : 430(H) x 370(W) x 440(D) mm

Power : 220V / 1500W

Water : Fix-water / Water tank 3L

- Features :
- E61 raised group
  - 1 Steam wand
  - 1 hot water outlet
  - 3L Copper boiler
  - 1 delivery group diameter : 58mm
  - Commercial grade rotary vane pump and motor
  - LED lights
  - LED lighted back panel

Manufactured in : Italy

Suitable for:  
Café  
Fine Dining Restaurant  
Bar  
Takeaway Shop  
Home



La Spaziale S1 Dream

Compact  
S1 Dream 1 Group

Dimension : 385(H) x 415(W) x 415(D) mm

Power : 220V / 2200W

Water : Fix-water / Water tank 3L

- Features :
- 1 Steam wands (independent boiler)
  - 1 delivery group
  - 1 hot water outlet
  - Graphic display
  - Electronic temperature regulation
  - Personalized barista settings

Manufactured in : Italy

Suitable for:  
Café  
Fine Dining Restaurant  
Bar  
Takeaway Shop





Casadio  
Deko Mini Grinder



Manual  
Grinder



Electronic  
Grinder

Dimension :	387.5(H)x148(W)x235.5(D)	610(H)x195(W)x420(D)	650(H)x230(W)x372(D)
Power :	220V / 150W	220V / 350W	220V / 350W
Features :	<ul style="list-style-type: none"> <li>• Conical grinders 64mm</li> <li>• Switch with an automatic or manual selection</li> <li>• Grinding adjustment by graduated ring</li> </ul>	<ul style="list-style-type: none"> <li>• Flat blades 64mm</li> </ul>	<ul style="list-style-type: none"> <li>• Flat blades 64mm</li> <li>• On-demand grinding with electronic dose adjustment</li> <li>• Digital display with shot counter</li> </ul>
Beans hopper capacity :	0.3kg	1.2kg	1.2kg
Dosing chamber capacity :	n/a	280g	n/a
Manufactured in :	China	Italy	Italy

## Coffee Lux Steam

Dimension :	340(H) x 260(W) x 280(D) mm
Power :	220V / 1250W
Water :	Water tank 2L
Selections :	<ul style="list-style-type: none"> <li>• Espresso</li> <li>• Double Espresso</li> <li>• Americano</li> <li>• Exrea Steam wand for Cappuccino &amp; Cafe Latte</li> </ul>
Manufactured in :	Italy
Suitable for :	Office of Dry Pantry Bar Asian Restaurant



## Pod 400

Dimension :	340(H)x132(W)x244(D)
Power :	220V / 660W
Water :	Water tank 670ml
Selections :	Espresso Regular Coffee
Manufactured in :	China
Suitable for :	Small office Bar Home



Napoli

Espresso Roast  
full body  
low acidity  
roasted nuts



Roma

Full City Roast  
full body  
medium acidity  
juicy



Vesuvio

Espresso Roast  
velvety body  
low acidity  
dark chocolate



Crema

City Roast  
medium body  
bright acidity  
fruity





### Master Coffee · Master Art

Every customer of Kolb will receive comprehensive training on coffee knowledge and barista skills to guarantee on your coffee quality and consistency.

### Barista Menu (A4 size)



### Sensory training



We are happy to share with you our coffee passion and insight through workshops and events. For those who want to be a coffee taster or professional barista or a weekend home brewer, come join us at our well-equipped training room with French Press, Clever Dripper, Syphon, Espresso machine and other latest brewing equipment.

Experience with us side by side and bring back techniques and gear.





## ACCESSORIES



**Espresso**  
Ø 52mm  
75ml / 2.5oz



**Espresso**  
Ø 52mm  
75ml / 2.5oz



**Latte**  
Ø 70mm  
180ml / 6oz



**Regular**  
Ø 85mm  
210ml / 7oz



**Regular**  
Ø 85mm  
210ml / 7oz



**Double wall  
Paper cup with lid**  
Ø 75mm  
240ml / 8oz



**Brown Sugar**



**Cafetto  
Cleaning Powder**

## ACCESSORIES



**Cafelat Coffee Tamper**

**Material**  
Rubber or Wood &  
Stainless steel

**Base Size**  
53mm or 58mm; Flat or Convex



**E&W Thermometer**

**Material**  
Stainless steel construction  
and plastic leans

**Temperature range**  
-10°C to 100°C



**Cafelat Tamping Mat**

**Material**  
Silicon Rubber  
**Size (mm)**  
210(w) x 145 (D) x overhang 4



**Tiamo Drip Scale**

**Maximum capacity**  
0 - 3000g  
**Additional**  
Integrated Timer



**WPM Knockbox**

**Material**  
Rubber  
**Capacity**  
Around 15 ground coffee cakes



**Espresso Shot Glass**

**Material**  
Glass  
**Capacity**  
ml / oz / teaspoon / tablespoon



**WPM Knockbox**

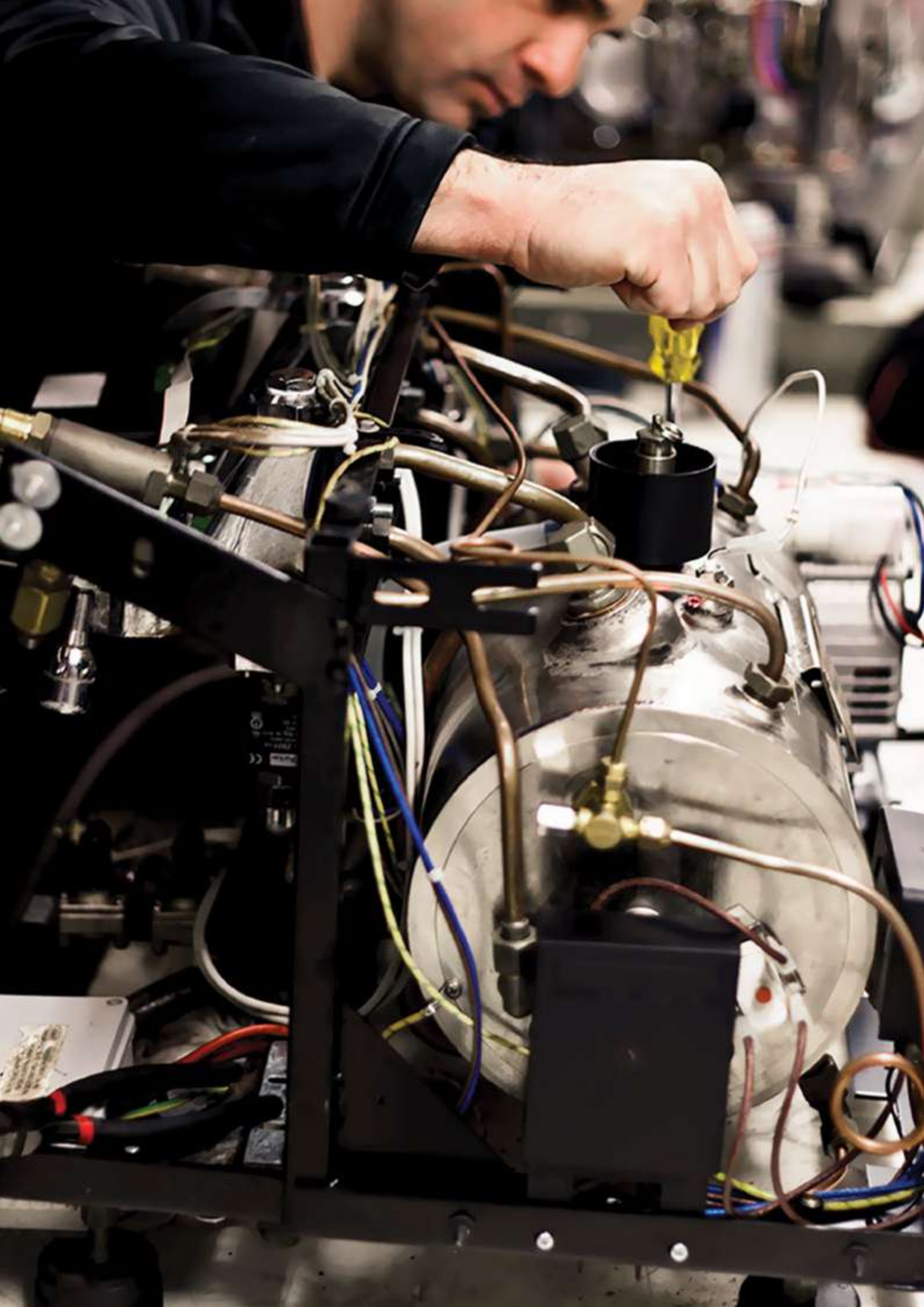
**Material**  
Stainless steel  
**Capacity**  
450ml & 650ml  
**Spout**  
Round or Sharp



**ONLINE  
SHOPPING**  
eshop.kolbcoffee.com







### *All-Round Technical Support*

Kolb service technicians are well-trained and kept up-to-date. We commit that the equipment you are using always performs at its peak.

#### **Service Hotline**

**During Office Hours (Mon - Sat):**

**+(852) 2516 6093**

**After Office Hours (Sun & Public Holidays):**

**+(852) 8101 1298**

### *Prompt Delivery*

**Order Hotline:   +(852) 3605 0639 / 2516 6093**







### *Hazelnut Latte*

- 5ml Hazelnut syrup
- 30ml espresso
- e.g. 150ml hot steamed milk



### *Wild Peppermint Chocolate*

- 10ml Wild Peppermint syrup
- 15g Stradiotto dark chocolate
- 150ml hot steamed/ cold milk



### *Black Spider*

- 180ml coke
- 15ml Gingerbread Bite syrup
- 1 scoop of vanilla ice-cream
- Optional: cinnamon powder



### *Lemo Ginger Honey*

- It helps smoothing on the throat of colds/ flu
- As simply as to add hot water/ cold soda to serve (ratio 1 : 9)
- e.g. 25ml for 8oz cup



### *Sunrise*

- Half glass of ice cubes
- 30ml Passionfruit syrup
- 150ml sprite or tonic water (less sweet version)
- Dash of Strawberry syrup (5 -10ml)



### *Cinnamon Apple Tea*

- 25ml NZ Apple concentrates
- 180ml hot or cold tea
- Dash of cinnamon powder





## Green Tea Latte

**Mix:**  
green tea powder 15g +  
milk 220ml

For cup size 8oz (240ml)



## Green Tea Smoothie

**Blend:**  
green tea powder 30g +  
milk 150ml +  
vanilla syrup 5-10ml +  
ice cubes

For cup size 12oz (360ml)



## Green Tea Yougurt

**Blend:**  
green tea powder 30g +  
milk 150ml +  
greek style yogurt 60g  
(or yogurt powder 30g) +  
ice cubes

For cup size 12oz (360ml)



## Iced Green Tea Latte

**Mix:**  
green tea powder 25g +  
milk 200ml +  
ice cubes

For cup size 12oz (360ml)



## Green Tea Frappe

**Blend:**  
green tea powder 35g +  
milk 100ml +  
vanilla syrup 5-10ml +  
ice cubes  
Optional: whipped cream  
on top

For cup size 12oz (360ml)



## Green Tea Bubble Tea

**Mix:**  
green tea powder 25g +  
milk 200ml +  
tapioca pulp 40g +  
ice cubes

For cup size 12oz (360ml)



Designed for the safe and easy production of Flan bases and sweet rolls. This mix is aluminum free. Simply adding eggs and water you will get the perfect product for your success.

Item Code: 305126

Packing : 25kg paperbag

## BAKERY INGREDIENTS

Blended with best quality of raw materials and with the superb expertise. Our selection covers a wide range of bread & pastry mixes, fillings and mousses from Austria.





# CHOCO SPONGE CAKE MIX

FOR THE BAKERY

Ready-mix for a chocolate sponge, containing fine chocolate powder for the efficient production of all kinds of moist chocolate cakes and a big variety of sponges like Swiss rolls, etc. The products have fine and tender pores and stay fresh for a long. The production process is so rationalized and simplified with no extra chocolate or cocoa powder needed.

Item Code: 219

Packing : 25kg paperbag



# CAKE MIX SOFT (MUFFIN MIX)

FOR THE BAKERY

A special mix for the production of all types of moist cakes and batters like muffins, cupcakes, buttercakes, pound cakes, brownies, etc. Cakes would not easily sink due to its high stability. The moist texture and long freshness are especially worth emphasizing.

Item Code: 216 / 308432

Packing : 10kg paperbag





# DOUBLE-CHOCOLATE CAKE MIX (MUFFIN MIX)

FOR THE BAKERY

It is a special mix for a save and easy production of your unique chocolate cake. Because of the high dough stability any fruit decoration does not sink. The moist texture and long freshness are especially tasty for your customers The double chocolate has a very intensive and excellent taste because it contains 10 percent chocolate chips.

Item Code: 301461

Packing : 10kg paperbag



# MIX-MOUSSE-BAVIÈRE

FOR THE BAKERY

Superb concept for caterer and confectioner.

Natural-Powder-Mix for fresh cream or non-dairy cream for instant-dessert confectionery, unique one-stage-production-method, stabilizes, gelatinizes, flavors and sweetens fresh ream or non-dairy-cream.

Available in following flavors:

Neutral, Chocolate, Strawberry, Lemon, Tiramisu, Coffee, Forest (Mixed berries), Banana.

Packing : 5 x 1kg bag





# CREMIFIX (VANILLA COLD CREAM)

FOR THE BAKERY

Superb powder instant custard cream for the effortless and very quick production of fine and light vanilla creams. It is also a multi-purpose product to be used in connection with cream and/or margarine as fillings. It is also bake and freeze stable.

Item Code: 708

Packing : 10kg paperbag



# BAGUETTE MIX

FOR THE BAKERY

A premix for the safe and easy production of typical Mediterranean specialties like ciabatta, pitta, baguettes etc. Based on the unique combination of its ingredients, it creates the wonderful taste through the content of natural sour dough. Due to its very short resting time, it is suitable for all kind of production methods.

Item Code: 11

Packing : 20 kg paperbag





# HAZELNUT FILLING

FOR THE BAKERY

A drymix containing a very high percentage of first-class, roasted and grated hazelnuts and all other necessary ingredients apart from crumbs and water.

Item Code: 481

Packing : 5kg paper bag



# POPPY SEED FILLING

FOR THE BAKERY

A filling made of exquisite top-quality sorts of poppy and other dry ingredients. It can mix with crumbs, water, milk or eggs.

Item Code: 377

Packing : 5kg paperbag





# WALNUT FILLING

FOR THE BAKERY

A dry mix of walnuts from excellent origin with a unique taste. the walnut filling also contains all ingredients apart from water and crumbs.  
The special production method ensures a very long shelf-life.

Item Code: 376

Packing : 5kg paperbag



# ORGANIC MULTICEREAL MIX

FOR THE BAKERY

A pre-mix for the efficient and successful production of all everyday breads and rolls and a wide range of special breads such as wholemeal, sesame, pumpkin seed, linseed, sunflower and nut bread, etc.

Item Code: 191

Packing : 25kg paperbag





# DONUT MIX (IZAMIX)

FOR THE BAKERY

A special mix for yeasted donuts. Using izamix guarantees particularly a safety preparation. This mix is formulated for ease in handling, high tolerance and good keeping qualities.

Item Code: 24

Packing : 15kg paperbag



# CAKE - DOUNT MIX

FOR THE BAKERY

Premixture with egg for fluffy doughnuts with the typical and harmonious flavouring of cake doughnuts. The mixture is suitable for both manual and industrial production.

Item Code: 303034

Packing : 25 kg paper bag





# SUNFLOWER SEED

FOR THE BAKERY

A high quality, very clean sunflower seed with Turkish heritage.

Item Code: 10933

Packing : 25kg paperbag



# PIZZA SAUCE-INSTANT

FOR THE BAKERY

It is a base for pizza toppings designed for cold preparation and cold pre-gelatinization. It can be baked, deep-frozen and defrosted, and is composed of tomato powder and all the typical herbs and spices for pizzas. This sauce works well with Pizza Dough Mix (Item Code: 303890).

Item Code: 13070

Packing : 6kg paper bag





# ICING SUGAR (MOISTURE RESISTANCE)

FOR THE BAKERY

It is the best product replacing sugar for decoration and sprinkling all pastries in situations when icing sugar would melt (donuts, puff and danish pastries, etc.)

Item Code: 307

Packing : 1kg paperbag

\* 10kg paperbag packing is also available with high performance to resist heat and moisture



# ROLLED OAT

FOR THE BAKERY

These excellent selected oat come from controlled, organic cultivation.

Item Code: 920

Packing : 20kg paperbag





# CEREAL TOP

FOR THE BAKERY

A multi-cereal premix for the safe and easy production of morning goods and special bread. Containing high quality of seeds and grains makes this mix very special and unique. Simply add 15-35% on flour weight.

Item Code: 10155

Packing : 25kg paperbag



# ORGANIC ANCIENT SEED MIX

FOR THE BAKERY

Ancient grains were already cultivated thousands of years ago in South America and considered a sacred food for more energy and strength. However over the years, these ancient cereals became more and more forgotten, because other types of durum and soft wheat were more productive. They were only rediscovered a few years ago, thanks to their many positive qualities.

Item Code: 306590

Packing : 7kg paperbag





# OILSEED TOPPING (SEVEN-GRAIN MIX)

FOR THE BAKERY

An aromatic finely spiced mixture for sprinkling onto special bread types, baguettes and small items with a country-fare character, for dipping these breads into.

Item Code: 305680

Packing : 10kg paperbag



# KORNFRISCH

FOR THE BAKERY

Thermally treated wheat flour with high powerful rheological properties on all kinds of dough. The addition of Diamant

Kornfrisch to dough has a positive influence to enable bread and pastries to stay fresh for a longer period of time, especially when combined with modern refrigeration technology, like fermentations retarding and stopping. Kornfrisch absorbs water of about 3 times of its own weight.

Item Code: 184

Packing : 25kg paperbag





## Blueberry Filling

(Blended with 70% fruit content)

Packing : 6kg pail

Item Code: 10016LF



## Diced Apple Filling

(Blended with 70% fruit content)

Packing : 6kg pail

Item Code: 10086LF



## Strawberry Filling

(Blended with 70% fruit content)

Packing : 6kg pail

Item Code: 10026LF



## Dark Cherry Filling

(Blended with 70% fruit content)

Packing : 6kg pail

Item Code: 10056LF



## Raspberry Filling

(Blended with 50% fruit content)

Packing : 6kg pail

Item Code: 10062LF



## Mango Filling

(Blended with 70% fruit content)

Packing : 6kg pail

Item Code: LFMO7001



## Pineapple Filling

(Blended with 50% fruit content)

Packing : 6kg pail

Item Code: LFPI7001



\*Other tastes are available upon request

## PASTRY INGREDIENTS

A wide range of fruit fillings, glaces bakingjams and pastry specialties for professional chefs and pastry lovers.



# HAZELNUT PASTE

FOR THE PASTRY

Hazelnut Paste 100% made from pure medium-roasted fine grinded hazelnuts.

Item Code: 10040FL

Packing : 6kg pail



# HAZELNUT 50/50 PASTE

FOR THE PASTRY

Hazelnut Paste 50/50 is a ready-to-use smooth filling made from 50% pure hazelnut and 50% sugar.

It can be mixed with chocolates and creams to produce high-class fillings as Paris-Brest filling and Ganduja fillings.

Item Code: 10045FL

Packing : 6kg pail

*\*40% Hazelnut Paste is also available*





# GLAZES-COLDGELI

FOR THE PASTRY

Coldgeli are ready-to-use glazes with smooth texture recommended to glaze frozen mousse cakes to produce mirror and marble effects using a pallet knife.

Coldgeli Freeze-Stable is preferably used for pastries sold frozen as it will remain shiny and transparent even in a freezer.

Application: Gently stir the Coldgeli and apply on the pastries

Item Code: 50030CG

Packing : 7kg pail

\*Available flavors: Chocolate, Strawberry, Neutral



# NEUTRAL COLDGELI

FOR THE PASTRY

Coldgeli Neutral can be used with a brush to cover delicate fresh fruits. It can absorb 10% of water to adapt its viscosity to your application.

Item Code: 50010CG

Packing : 7kg pail





# FONDANT DOUGH

FOR THE PASTRY

Fondant Dough ready-to-use in a play dough-like consistency that can be rolled and draped in one piece over a gateau such as wedding cake and anniversary cake. Suitable for flower decorating as well.

- Stay soft and flexible to work for a long time
- Left over can be reworked
- Easy to cover whole cakes
- Making fine decoration work like flowers
- Easy to color

Color Available : White, Black, Red, Orange, Yellow, Baby Yellow, Forest Green, Baby Green, Grass Green, Sky Blue, Indigo, Violet, Pink, Peacock Blue, Brown, Fresh and etc...

\* Other colours are available upon request.

Packing: 7kg pail



# COMPOUND BUTTON

FOR THE PASTRY

Selection: Dark, White, Milkz  
Packaging: 2 x 5kg bag





# COMPOUND BLOCK

FOR THE PASTRY

Selection: Dark, Milk, White  
Packaging: 12 x 1kg aluminum foil



# COCOA POWDER

FOR THE PASTRY

Selection:  
Extra Dark (XD), Natural Dark (ND)

Packaging:  
5kg paperbag





# PASSIONATTA

(COLOR OF FLAVOURED COMPOUND BLOCK)

FOR THE PASTRY

**Selection:** Strawberry Pink, Lemon Yellow, Apple Green, Purple Grape, Red, Raspberry

**Packaging:** 12 x 1kg aluminum foil



# COUVERTURE COIN

FOR THE PASTRY

**Selection:** Dark 67%, Dark 56%, White 34%

**Packaging:** 2 x 5kg bag





# COUVERTURE BLOCK

FOR THE PASTRY

Selection: Dark, Milk, White  
Packaging: 12 x 1kg aluminum foil



# COUVERTURE STICK BAKE-STABLE

FOR THE PASTRY

Selection: Dark 47%  
Packaging: 1.2kg box (7.5cm long)  
800g box (30cm long)





# PRONTALLUSO NON DAIRY CREAM

FOR THE PASTRY

It is a modern product of exquisite quality, for filling and decorating cakes, or in various combinations (with flavours, cocoa, instant coffee, etc) of light creams, based on non dairy cream.

3.5 times volume increase after whipping



Prontalluso  
Sweetened



Prontalluso Nature  
Unsweetened

# MACHINE LUBRICANT ST-35

Food-grade triglycerides, on base of vegetable edible fat acid

Applications: Release agent, Oil for bread machines, Antiblocking agent and Lubricant for production lines

Packing: 10 Lite Bag-in-box



# SPRAY GUN LM25

FOR THE PASTRY

The most versatile sprayer, ideal for applying thin to thick material like:

- Oil releasing agent
- Butter & fats
- Egg wash
- Glaze & jelly
- Sauces & marinades
- Chocolate





## RELEASE SPRAY

Food Grade + CFC Free  
Volume: 600ml/ can  
Packing: 6cans/ carton  
Made in Austria



## BAKING TRAYS & SILICON MATS

Trays made in Germany, available in size 440 x 350mm and 600 x 400mm.  
Mats made in France and Italy available in size 600 x 400mm.





The Emmentaler-type Switzerland Swiss, made of pasteurized milk, is a full fat and hard type cheese. The propionic acid bacteria's form during the ripening phase and are responsible for creating the characteristic holes and the unique taste, well known from the Emmentaler.

Due to the foil ripening, it has a square form and no rind. This makes the perfect choice for Sandwich slices as well as breakfast buffets. It is easily to cut and grate. Therefore, any application in the cold and hot kitchen is possible.



## CHEESE SELECTION

One unique point of our dairy products is that they are produced locally. Our mission is to launch fascinating specialties, which are produced entirely by our associated, local cheese dairies close to the place where the milk is produced.

<i>Product Number</i>	P/N: 00450
<i>Weight</i>	3-7kg cut block, or 500g pre-sliced pack
<i>Consistency</i>	Hard cheese, full-fat
<i>Shelf life</i>	180 days
<i>Transport and storage</i>	2 - 5 °C
<i>Shape</i>	Available in square blocks & pre-sliced pieces
<i>Appearance</i>	Foil matured (without rind, no natural smear formation)
<i>Body / Texture</i>	Smooth texture, ivory to light-yellow colour
<i>Holes / Eyes</i>	Cherry sized, between 2 – 4 cm in diameter
<i>Taste / Flavour</i>	Characteristic inimitable taste, influenced by selected strains of propionic acid bacteria
<i>Composition</i>	Pasteurized cow's milk, rennet, lactic acid bacteria, salt
<i>Maturity-level</i>	Medium to well matured during at least 60 days
<i>Moisture content</i>	35%
<i>Fat on dry matter (FDB)</i>	Min. 45%
<i>Origin</i>	Switzerland



RACLETTE WHEEL

The Swiss Raclette Cheese is a mild cheese rind matured for 3 – 4 months. The cheese structure offers excellent melting properties and a fabulous taste profile, which is in aspiration for this type of cheese.

The weight of the raceltte wheels are not standardized but rather are between 5 – 7 kilos.



Product Number	P/N: 00600
Weight	5-7kg
Consistency	Semi-hard cheese, full-fat
Shelf life	150 days
Transport and storage	2 - 5 °C
Shape	Round wheel of 30cm in diameter x 10cm thick
Appearance	Round wheel foil matured (without rind, no natural smear formation)
Body / Texture	Fine and easy melting texture, ivory colored
Holes / Eyes	Blind structure without mentionable holes
Taste / Flavour	Typical pure and smooth flavor, slightly acid
Maturity-level	2 – 4 months rind matured
Composition	Pasteurized cow's milk, rennet, lactic acid bacteria, salt
Moisture content	42%
Fat on dry matter (FDB)	45%
Origin	Switzerland

RACLETTE SLICES

The Swiss Raclette Cheese is a mild cheese rind matured for 3 – 4 months. The cheese structure offers excellent melting properties and a fabulous taste profile, which is in aspiration for this type of cheese.

The 200g consumer pack consists of 4 50g slices that are ready for immediate consumption, no additional cutting or preparation necessary.



Product Number	P/N: 00606
Weight	200g
Consistency	Semi-hard cheese, full fat
Shelf life	150 days
Transport and storage	2 - 5 °C
Appearance	4 slices. Also eat the carefully washed rind. It's the best part of the melted cheese, prepared in the raclette oven
Body / Texture	Fine and easy melting texture, ivory colored
Holes / Eyes	Blind structure without mentionable holes
Taste / Flavour	Typical pure and smooth flavor, slightly acid
Composition	3 – 4 months rind matured
Maturity-level	Pasteurized cow's milk, table salt, rennet, lactic acid bacteria
Moisture content	42%
Fat on dry matter (FDB)	48%
Origin	Switzerland



# CHEESE FONDUE TRADITIONAL

Traditional Swiss cheese meal. Spend a warm evening with your family or with your friends and feel the typical ambiance of a Swiss winter day.

The cheese fondue traditional is made according to a traditional Swiss recipe and uses about one-half Emmentaler and one-half Tell (Gruyere type cheese).



Product Number	P/N: 00300
Type	Traditional
Weight	400g pouch
Packaging	Aluminium pouch per pack
Shelf life	270 days
Transport and storage	Store cool and dry, max 20 °C
Shipment size	10 packs per carton
Composition	Swiss cheese (50%), white wine, water, corn starch, Kirsch brandy, salt, melting salts (E339, E452), spices. Product contains alcohol.
Nutritional Value (per 100g)	Protein 15g, Carbohydrate 2.5g, Fat 16g, Calcium 450 mg, Sodium 600 mg
Origin	Switzerland



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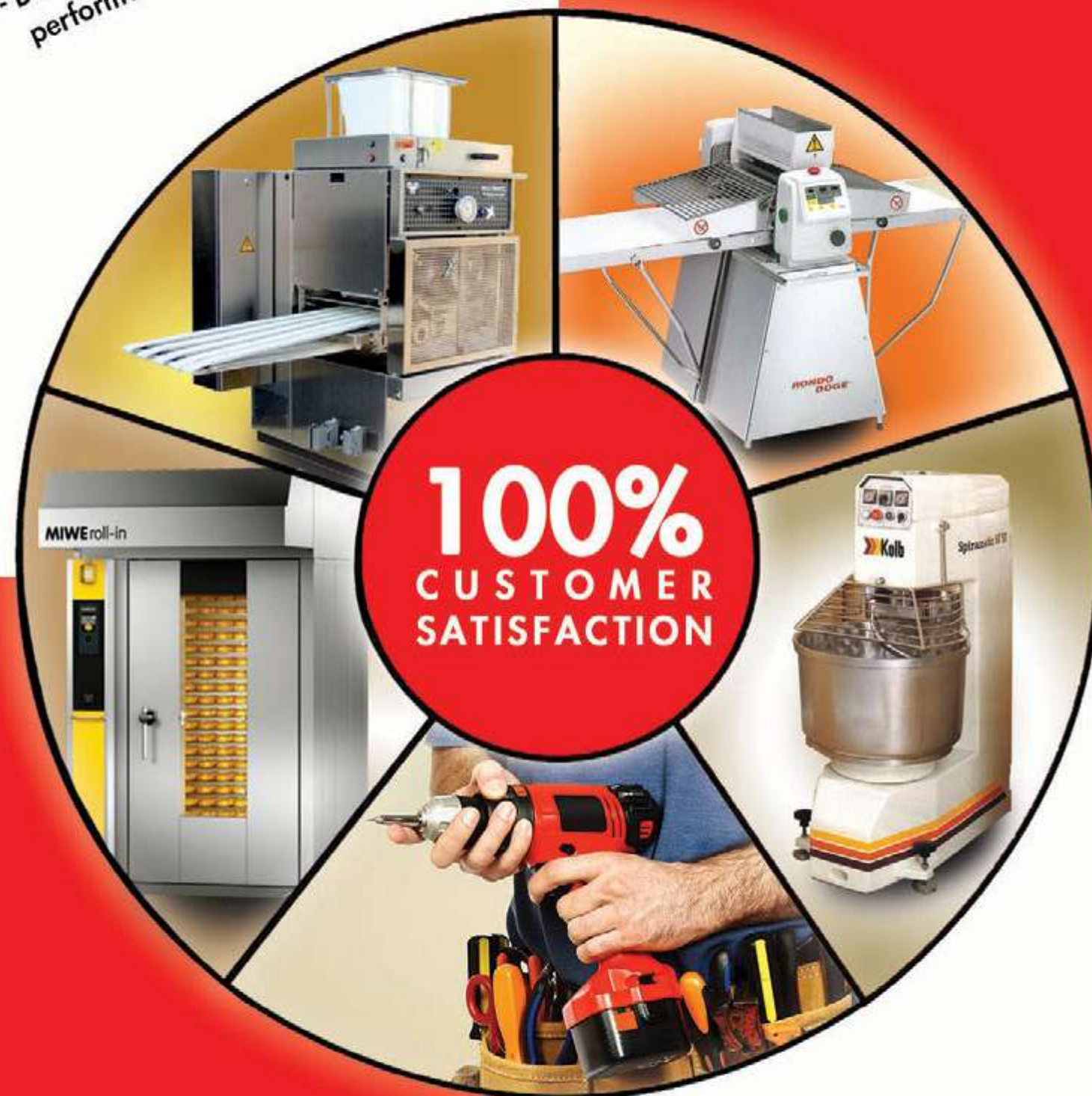
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