

Bakery Equipment

"Swiss Quality at Unbeatable Prices". Kolb products are certified by both CE and QS from China. Kolb is a manufacturer of various bakery equipment, developed by experienced engineers from Switzerland and Germany with premium image, ease of operation and are to built to last.

LAGUNA Deck Oven Range

Brilliant glass door design, consistent baking result, outstanding insulation, remarkable stability, easy operation and modular design, built to optimize the convenience and work efficiency for customers.

Assembling Laguna Deck Oven Range

1. Interior baking chamber size: 600x400 / 600x800 / 800x600 / 1200x600 / 1200x800 / 1200x1200 mm
2. Interior baking chamber height: 170 mm / 220 mm
3. Decks/levels: 1 / 2 / 3 / 4 / 5 decks
4. Baking chamber base: with stone base / without stone base (stainless steel base) (can be set for each deck)
5. Steam for each deck: with steam / without steam (can be set for each deck)
6. Steamhood: with / without
7. Base: underframe with tray support / underproofer



Pizza Oven

Specially designed for authentic Italian pizza

Model	Type	Dimension (mm)	Voltage	Electric Power (kW)
1 Deck	K04-9879DS1	985 x 795 x 515	230V 1Ph 50Hz	4
2 Deck	K04-9879DS2	985 x 795 x 925	400V 3Ph 50Hz	8



Rotary Oven Tornado

Upgraded design for better energy efficiency and easier installation

Model	Type	Dimension (mm)	Weight (kg)	Electric Power (kW)
K05-0604T1HS	1 trolley (600x400)	1280 x 1173 x 2466	985	34.60
K05-0608T1HS	1 trolley (600x800)	1595 x 1465 x 2566	1560	56.00



IT 600X400

IT 600X800

Proofer

A reliable tool to control your fermentation process

Model	Type	Capacity	Dimension (mm)	Voltage (V/Ph/Hz)	Electric Power (kW)
Single Door	K11-RE64D30G	30 Tray (600x400)	725 x 1080 x 2040	230/1/50	1.55
1T	K11-RO68D1	1 trolley 600x800	1155 x 1135 x 2200	400/3/50	6.20
2T	K11-RO68D2	2 trolley 600x800	1155 x 1980 x 2200	400/3/50	6.20
4T	K11-RO68D4	4 trolley 600x800	2000 x 2040 x 2200	400/3/50	6.20



Single Door



4T



Retarder Proofer

Kolb Proofing Room offers optimal fermentation condition required for a controlled proofing cycle. Panel made with 60 mm PU for better insulation result.



Single 2 Door 1T 2T 4T

Model	Type	Capacity	Dimension (mm)	Voltage (V/Ph/Hz)	Electric Power (kW)
Single Door	K12-RE64D18G	18 Tray (600x400)	585 x 955 x 2055	230/1/50	0.92
2-Door	K12-RE64D32-1G	32 Tray (600x400)	810 x 1255 x 2055	230/1/50	1.73
1T	K12-RO68D1-1	1 trolley 600x800	1070 x 1310 x 2675	230/1/50	2.70
2T	K12-RO68D2-1	2 trolley 600x800	1070 x 2210 x 2675	230/1/50	2.70
4T	K12-RO68D4-1	4 trolley 600x800	2000 x 2040 x 2675	400/3/50	11.70

Spiral Mixers

Robust built reliable spiral mixer for bread dough mixing

Model	Dough Capacity (kg)	Dimeonsion (mm)	Weight (kg)	Voltage (V/Ph/Hz)	Electric Power (kW)	Electric Power (HP)
K32-0201AB4	20	501 x 883 x 966	150	400/3/50	1.38	1.8
K32-0401AB4	40	545 x 907 x 1029	205	400/3/50	2.25	3
K32-0501AB4	50	590 x 957 x 1029	300	400/3/50	3.00	4
K32-0801AB4	80	714 x 1140 x 1225	520	400/3/50	5.25	7
K32-1201AB4	120	920 x 1550 x 1395	880	400/3/50	7.88	10.5
K31-1501AB4	150	950 x 1550 x 1460	930	400/3/50	12.48	16.7



Planetary Mixers

Reliable multi-functional planetary mixer

Model	Bowl Capacity (Liter)	Dimeonsion (mm)	Weight (kg)	Voltage (V/Ph/Hz)	Electric Power (kW)	Electric Power (HP)
K31-0071AG9	7	240 x 410 x 400	22	230/1/50	0.51	2/3
K31-0101AG3	10	389 x 480 x 620	75	230/1/50	0.50	2/3
K31-0201AG3	20	558 x 555 x 794	99	230/1/50	1.10	1-1/2
K31-0301AB4	30	575 x 576 x 1163	150	230/1/50	0.75	1
K31-0401AB4	40	690 x 629 x 1107	185	230/1/50	1.13	1-1/2
K31-0601AB4	60	708 x 1036 x 1430	460	230/1/50	2.25	3
K31-0801AB4	80	747 x 1041 x 1459	580	230/1/50	3.00	4



Bakery Preparation Equipment

Highly improves working efficiency and reduces labour cost. Easy to operate. Different models for your selection.

Dough Divider

Bun Divider

Long Moulder

Dough Sheeter

Bread Slicer

