



惠州高比烘焙设备有限公司
Kolb Huizhou Ltd.



Offices in Mainland China and Hong Kong | 中国大陆及香港分支
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Swiss Quality at Unbeatable Price

瑞士品质 · 本土价格

惠州高比烘焙设备有限公司
Kolb Huizhou Ltd.

2014

Kolb Production Factory in China
高比中国生产基地



Kolb has invested in the most advanced production machinery for optimal work efficiency and accuracy.
高比一直投资使用最先进的生产设备，以保证较高的工作效率和精准度。

Dear valued customer,

Among the first international suppliers for the highest standard baking and kitchen equipment, Kolb from Switzerland has been serving Asian market including China for more than thirty years. Established in 2005, Kolb Huizhou is the Kolb Group's solely owned production facility in China. Through the marriage between Kolb's extensive experience in Europe and the competitive operation environment in China, we aim at offering baking and kitchen equipment with European quality at much more affordable prices.

Continues innovation, outstanding quality and customer-oriented services are what make Kolb different from the competition. The Kolb team consists of experienced engineers and management talents from Europe and China. We strive to ensure that each step of the whole working process, from product design to after-sales services, is up to the highest standard of international quality management standard. Nowadays, the Kolb China factory has been certified by ISO9001, CE from Europe and QS from China.

Swiss Quality at Unbeatable Prices is our commitment to customers looking for quality. From the first oven delivered in 2008, equipment from the Kolb Huizhou factory has gained increasing attention and recognition from all over the world. Our distribution network has covered countries in Asia, Europe, America, and Oceania areas. In China, Kolb equipment are appealing to customers for its user-friendly functionality, stable quality, outstanding energy efficiency, smart product design, and easy for use. Our key customer groups include high-end hotels, bakery chains, coffee shops, restaurants and supermarkets/convenient stores.

We remain committed ourselves to be your partner for success. If you hope to know more about Kolb, please visit us at www.kolbcn.com or our HK branch at www.kolb-hk.com. Thanks for your attention.



A. Baumgartner

Alex Baumgartner

Managing Director
Kolb Huizhou(China) Ltd.
Member of the Kolb Group from Switzerland

尊敬的顾客：

瑞士高比集团作为首批进入中国的国际烘焙、厨房设备供应商，为中国及其他亚洲国家客户服务已经超过三十年。成立于2005年的惠州高比设备有限公司是瑞士高比集团在中国设立的独资分公司，也是高比在亚洲的生产基地。我们的目标是结合高比在欧洲积累的丰富经验及中国更有竞争力的生产条件，以更优惠的价格为世界各地的客户提供瑞士品质的烘焙及厨房设备。

坚持创新，顾客至上，是高比一贯的宗旨也是惠州高比工厂的立厂之本。惠州高比工厂汇聚了来自欧洲和国内本土的多位资深工程师和管理人员。从产品设计、生产、到测试包装以及售后服务，我们都力求让每一个环节符合最严格的质量管理标准。到目前为此，惠州高比工厂已经获得多个国际和国内权威认证，包括质量管理体系ISO9001认证、欧盟CE认证以及中国QS认证。

以更优惠的价格提供瑞士品质的设备给广大客户是高比中国工厂的承诺，从惠州高比推出第一套中国制造的烘焙设备开始，高比在中国生产的设备已经在世界各地得到广泛关注，并在亚洲，欧洲，美洲以及大洋洲多个国家建立了完善的分销服务网络。而在中国，高比的产品也以其创新的产品功能、稳定的设备质量、出众的保温节能效果、简约时尚的外观设计及便利的可操作性赢得越来越多包括高端酒店、面包房、咖啡厅、餐厅和各类型商超客户的信任和认可。

我们真诚希望能成为您迈向成功的合作伙伴。如果您想了解更多关于瑞士高比及高比中国惠州工厂的情况，欢迎参观我们的中国网站www.kolbcn.com或者香港分公司的网站www.kolb-hk.com。

总经理
惠州高比烘焙设备有限公司
瑞士高比集团成员

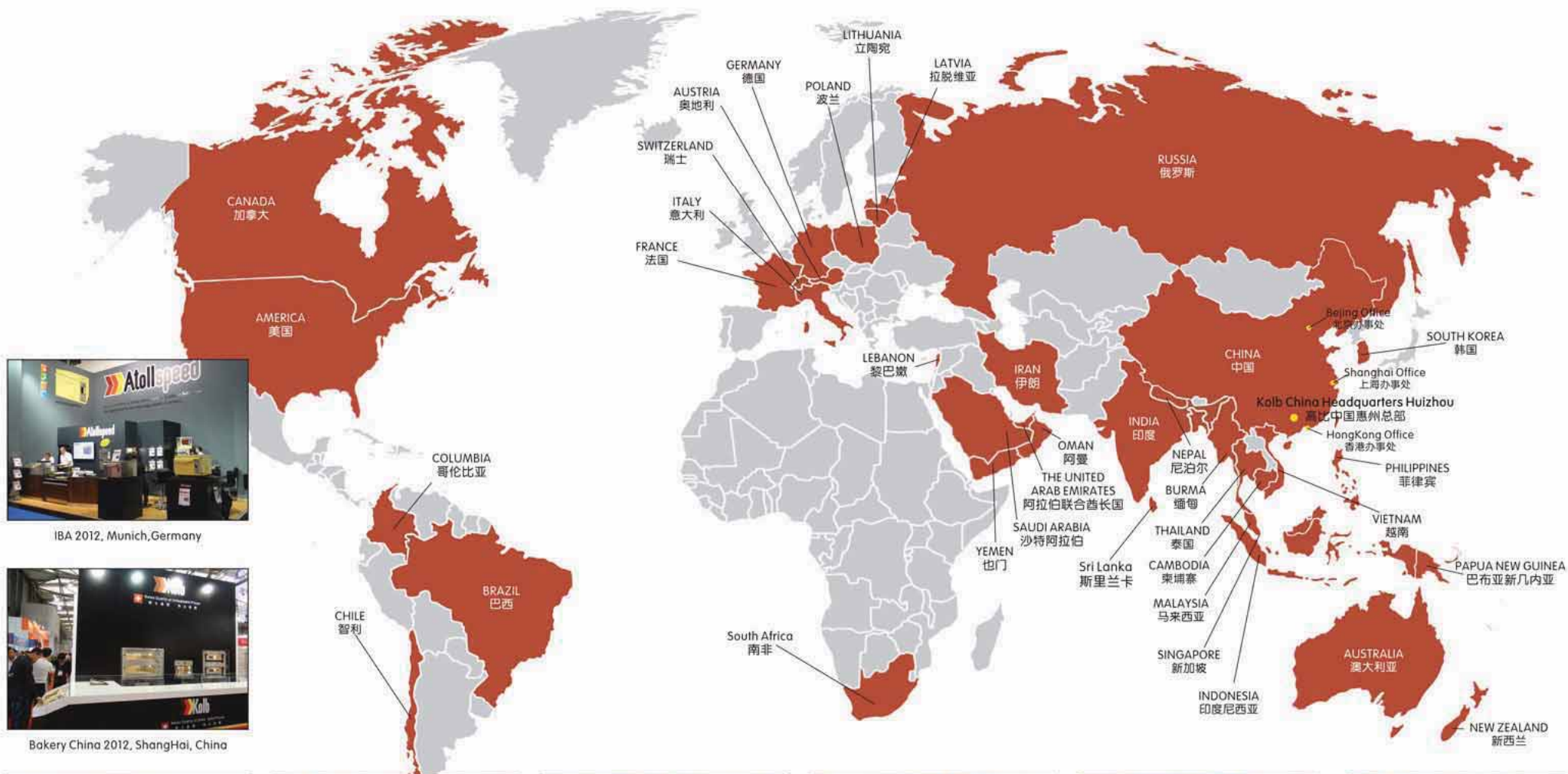
CATALOG

Global Distribution Network / Exhibition	2
Kolb Development Process	4
The Service of Kolb	5
Kolb Baking Oven Range	6
Atollspeed	7
Convection Oven Atoll Range	10
Deck Oven Laguna	12
Ordering Datas Deck oven Laguna	14
Bake-off Combination	15
Pizza Oven	16
Rotary Oven Tornado	17
Kolb Proofer Range	18
Retarder Proofer	19
Proofer Range	20
Other Baking Equipment from Kolb	21
Water Cooler/Water Meter & Mixer	22
Bread Slicer / Long Moulder	23
Spiral Mixer	24
Planetary Mixer	25
Bun Divider	26
Dough Divider	27
Dough Sheeter	28
Kolb Fryer Range	29
Deep Fryer/Double-Basket Fryer	30
Donut Fryer	31
Kolb Ventless Hood Range	32
Ventless Hood Range	33
Kolb Cleaning System	34
Utensil Washer/ Tray Cleaner	35
Kolb Baking Accessories	36
Baking Trolley/ Baking Frame/ Baking Tray	37
Contact Information	38

目录

2	全球分销网络/展览
4	高比发展历程
5	高比服务
6	高比烤箱系列
7	快速烤箱
10	热风炉Atoll系列
12	层炉Laguna
14	层炉信息库
15	组合炉
16	批萨炉
17	旋转炉Tornado
18	高比发酵房系列
19	冷藏发酵房
20	发酵房
21	高比其他烘焙设备
22	冰水机/电子量水调温器
23	面包切片机/法包成型机
24	和面机
25	搅拌机
26	自动分割搓圆机
27	面团分切机
28	起酥机
29	高比炸炉系列
30	炸鸡炉/双篮炸炉
31	甜甜圈炸炉
32	高比无排放烟罩系列
33	无排放烟罩
34	高比清洗系统
35	洗器皿机/烤盘清洗机
36	高比烘焙配件系列
37	烤车/蛋糕框/烤盘
38	联系方式

A growing global distribution network enables us to provide high quality standard equipment to customers all over the world and timely professional after sales services around the clock
全球经销网络让我们可以在为全球客户提供高质量设备的同时，确保我们的专业售后服务及时快捷



IBA 2012, Munich, Germany



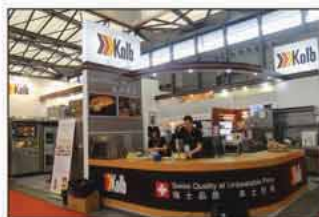
Bakery China 2012, Shanghai, China



FHA 2012, Singapore



HOFEX 2011, Hong Kong



Bakery China 2011, Shanghai, China



SUDBACK EXPO 2011, Stuttgart, Germany



IBA 2009, Munich, Germany



HOFEX 2007, Hong Kong

D 发展历程 development Process



Mr. George Kolb

Statement from the President:

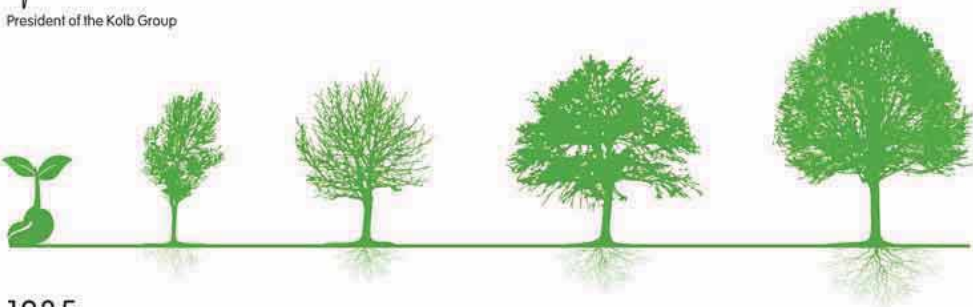
"It has always been the main target of our companies to supply perfect equipment to our world-wide customers at correct prices and to provide the best possible after-sales service. Our factory in Huizhou, which is equipped with the most modern production machines from Europe, allows us now to supply equipment of highest Swiss quality standard at very competitive local prices to our local and overseas customers. I am particularly proud that we have achieved such a high quality level in our 'Chinese factory'!"

董事长致辞:

"以最合理的价格提供最好的设备及服务给全世界的客户是高比公司的一贯目标。高比惠州工厂配备了最先进的欧洲生产设备,因而可以保证我们可以更优惠的价格为本地和海外的客户供应达到瑞士最高品质水平的设备。我尤其对我们的中国工厂可以达到这样的高标准质量而深感骄傲!"

George Kolb

President of the Kolb Group



1935

Ernst Kolb, father of Mr. George Kolb founded the company in Switzerland
Ernst Kolb 先生, George Kolb 先生(现高比机构持有人)的父亲,创办了瑞士高比

1986

Established Kolb HongKong to develop Asian business
在香港成立瑞士高比(香港)有限公司发展亚洲事务

2005

Established production facilities in China
建立中国生产基地

2010

Moved to a larger site with more than 9000 m²
惠州高比烘焙设备有限公司搬迁到一个9000平方米的新工厂



Kolb Switzerland 瑞士高比



Kolb Austria 奥地利高比



Kolb China 中国(惠州)高比

K 高比服务 Kolb services

Swiss Quality at Unbeatable Price
瑞士品质,本土价格



The Kolb Huizhou production site is more than 9000m², is member of the Kolb Group of Switzerland, and is solely owned and managed by Swiss.

To keep our commitment of only offering equipment with "Swiss Quality at Unbeatable Price", all Kolb equipment are designed and developed by experienced Swiss engineers; only suppliers received the highest recognition for their product quality are chosen, some key components are still imported from Europe. In Kolb, production and quality control management are fully complied with the international quality management system. The most state-of-the-art automatic machinery is being used to optimize the work efficiency and accuracy. All Kolb equipment is carefully inspected before shipping out. Thanks to the relatively favorable labor and material cost in China, we are able to set our price much more affordable than the counterparts from Europe, and provide more timely services to customers in China and other Asian countries.

Choose Kolb, start to experience the European quality baking equipment at unbeatable price.

惠州高比工厂位于惠州市博罗县园洲镇沙头工业区,占地9000多平方米,是瑞士高比集团在中国设立的独资生产基地。

为了实现“瑞士品质,本土价格”是惠州高比的承诺。高比的所有产品设计和研发都由资深的瑞士工程师负责监督进行;同时高比只选择产品质量在其领域达到最高质量标准的供应商进行合作。部分重要零部件仍然从国外进口;高比的生产管理和质量管控也严格遵守国际质量管理体系进行;此外,高比工厂还大量使用自动化生产设备,最大限度地提高精度同时也提高工作效率和更好的控制成本。每一台高比设备出厂前都必须经过缜密的各项测试,只有完全达标的设备才可以交给客户。在中国设厂很大程度上降低了高比设备的生产成本,而且可以便捷地满足的中国和亚洲市场的客户,提供更到位的服务。

选择高比,开始感受欧洲品质带来的全新体验。

Certified by ISO9001, CE and QC

惠州高比是通过ISO9001,欧洲CE及中国Q5质量管理体系的认证企业



One Stop Shop
一站式服务



We offer full set of bakery equipment, you can choose either Kolb Huizhou range with high performance and value ratio, or equipment imported from Europe to meet your different budget needs.

高比提供全新意义的一站式服务,无论是性价比高的惠州高比生产的设备还是进口的高端欧洲设备,您总能找到最符合您预算和需求的烘焙房设备配置。

Consultancy
顾问咨询服务



75 years of experience in bakery equipment and 30 years of know-how in bakery planning in Asia, Kolb has built the expertise in workflow planning for food factory, supermarket and bakery shop.

75年的国际烘焙设备经验,30多年服务亚洲客户的经验,高比拥有资深的专业顾问可以为食品工厂,超级市场和面包房连锁的生产线设计提供专业解决方案。

Kolb Baking Oven Range 高比烤炉系列

Oven is considered heart of a bakery, same for Kolb, oven is our core product. We offer a full range of different ovens: the innovative high speed oven Atollspeed, convection oven Atoll, Deck oven Laguna, Rotary Oven Tornado and Pizza Oven. Elegant image, easy operation, consistent baking result, outstanding insulation, and solid SS304 structure are all attributed to the increasing recognition of the Kolb equipment.

烤炉是一个面包房的心脏，也是高比设备的核心产品。我们的产品包括创新的快速烤箱Atollspeed，热风炉Atoll系列，层炉Laguna系列，旋转炉Tornado以及披萨炉。紧凑高雅的欧式设计，便捷的操作，均匀的烘焙效果，良好的保温性能，以及牢固的304不锈钢结构，都造就了高比烤炉的良好用户体验。

Atollspeed

Atollspeed

is the newest innovation from Kolb. Thanks to the combined power of impingement and microwave, Atollspeed is able to quickly cook/reheat/bake foods to reach a crispy and brown baking result and is specially designed for busy QSR, coffee shop, take-out outlet, restaurant, snack bar and bakery.

快速烤箱

是惠州高比（瑞士）的最新创新产品之一。在极速冲击气流和微波的共同作用下，Atollspeed快速烤箱可以在极短时间内把各种食材进行加热/烘烤达到现烤的金黄酥脆效果。特别适用于繁忙的快餐店、西餐厅、咖啡厅、休闲餐厅和面包房。



Atollspeed 300T
GC-3070

NEW

Major features:

- Defrosting, heating up, cooking and baking in one go
- Obtain the freshly baked result of crispiness and golden color in seconds
- Versatile application for easy menu extension
- Less is more, able to replace several equipment
- The newly launched Touch Screen version, easier and more fun to use
- Outstanding insulation, high energy efficiency
- Up to 100 pre-set programs, USB port for easy program store and transfer, ideal for chain operation
- Internal catalytic converter, suitable for both indoor and outdoor settings
- Able to bake with metal utensil for different baking result
- The Atollspeed 300 range only requires 230V/1pH+PE/50Hz, just plug in and use

Atollspeed系列给您带来全新急速烘烤体验：

- 解冻/加热/烹调/烘焙一次完成，高效率，少浪费
- 功能多样，增加菜单品类轻松完成
- 一物多用，可以替代不同的设备，节省投资
- 全新触摸屏选择，操作更加轻松简单
- 卓越的保温设计，节能保温效果显著
- 可预设100个程序，USB端口方便程序传送，是连锁经营的首选
- 巧妙的免排烟设计，室内室外工作无障碍
- 可使用金属器皿，满足不同烘焙效果的要求
- Atollspeed 300系列只需230V/单相/50Hz，随插随用



Kolb Customer in Europe 高比欧洲客户

Atollspeed 400 range 快速烤箱400系列

Built for your even faster, larger and stronger needs!
满足您更快、更高产量的需求!

- 380-400V/3ph/50Hz
- Double microwave power, for faster cooking
- 50% bigger baking chamber, easy to fit in a 14 Inch Pizza
- 380-400V/3ph/50Hz
- 加倍的微波火力, 更快速解冻/烘烤食品
- 更大的空间: 比Atollspeed 300 大50%, 可以轻松烤制14寸的披萨



Atollspeed 400T
GC-3072

NEW

The Newly Launched Touch Screen option, even a new staff can become a chef with little trained!

- Capacitive touch screen, easy to use and low maintenance cost
- "Favorites" setting for better menu management
- Work with pictures, anyone can be the chef
- Easy transferring programs between the oven and USB
- Password protection for programming

全新触摸屏系列, 新手也可以轻松变大厨!

- 使用电容式触摸屏, 轻触感应, 极易操作且寿命更长
- "快捷菜单" 设置, 便捷操作, 提高效率
- 高精度图片供选择, 操作更加贴心简单
- 烤箱和USB之间的程序交换更加简单
- 密码锁设置, 方便管理



"Favorites" setting
快捷菜单

Atollspeed classic version for your option! 快速烤箱常规版本供您选择!



Atollspeed 300C
GC-2070



Atollspeed 400C
GC-2118

Technical Data | 技术参数

	Atollspeed 300C/300T	Atollspeed 400C/400T
Model Nr. 型号	GC-2070/3070	GC-2118/3072
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	570x700x435	728x730x445
Baking Chamber Dimension (WxDxH)(mm) 烤箱尺寸(宽/深/高)(毫米)	335x320x170 (NEW)	450x350x200
Voltage (V) 电压(伏)	230V/1ph+PE/50Hz	400V/3ph/50Hz
Weight(KG) 重量(千克)	69	94
Current(A) 电流(安培)	15	16
Power(kW) 功率(千瓦)	3.3	4.9

K 高比快速烤箱组合 Kolb Speed Solution

The unique solution designed for coffee chain and where space is at a premium. With a space no more than 60cm², you are able to largely extend your menu easily and offer to your customers:

高比快速烤箱组合, 这是为咖啡连锁及空间有限的餐厅特别设计的烤箱组合, 可以利用最小的空间为客人提供更多单品选择的同时, 大大节省空间, 您的客人将可以:

Bake Fresh—Fresh bread they can see! 看到新鲜!

Atoll 600 is specially designed for frozen dough and your customers can see how the dough growing into nicely brown and crispy bread in front of them!

Atoll 600可以快速烘烤各种冷冻面团, 让客人看到新鲜的面包出炉。

Serve Fresh—Freshly baked foods they can eat! 吃到新鲜!

Atollspeed can quickly heat up or bake a large variety of foods from frozen to a freshly baked result, offering crispy surface and nicely warm foods that your customer can enjoy in seconds.

Atollspeed可以快速加热/烘烤多种食材, 让客人无需等待就可以畅享美食。



Kolb Speed Solution
GC-3075

NEW



Technical Data | 技术参数

	Kolb Speed Solution 高比快速烤箱组合
Model Nr. 型号	GC-3075
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	600x730x990
Atollspeed Baking Chamber Dimension (WxDxH)(mm) 烤箱尺寸(宽/深/高)(毫米)	335x320x170
Voltage (V) 电压(伏)	230V/1ph+PE/50Hz
Weight(KG) 重量(千克)	130
Current(A) 电流(安培)	15A+15A
Power(kW) 功率(千瓦)	3.3kW+3.4kW

C 热风炉 Atoll 系列 Convection Oven Atoll Range

Atoll range convection oven

includes two models: Atoll 600 and Atoll 800. It is specially designed for in-store bakery to bake all kinds of puff pastries, baguette, egg tart and other snacks, especially for frozen dough. Atoll range features with high efficiency and premium image.

热风炉 Atoll 系列

包括 Atoll 600 和 Atoll 800，这是专为现烤门店设计的烤炉系列，适用于烘烤各种各样的起酥类产品，法包、蛋挞等中西式点心，尤其适用于制作冷冻面团，是一款高效美观的小型烤箱。



Atoll range features:

- Double glass design, easy for observation and cleaning
- Bidirectional hot air circulation, optimize even baking result
- Electromagnetic door lock, ensure energy saving and efficiency
- 30 pre-set programs, USB port available, easy for program store and transfer

Atoll 系列产品特点:

- 双层钢化玻璃门，通透美观，易于清洁
- 热风双向循环，烘焙效果均匀
- 电磁自动门锁，节能省电，保证效果
- 30个预设程序，USB端口，方便程序备份和传送

Atoll convection oven range consists of two models:

Atoll 热风炉系列包括两款机型:



Atoll 600 GC-1000

Atoll 600 – Ideal Demo Unit for locations "Where the Space is at a Premium"

- 230V/1ph, just plug in and use.
- Removable water tank design, accommodate with both in-door and out-door settings.
- Double glass can be easily opened, cleaning becomes enjoyable!

短小精干的高比热风炉 Atoll 600 让您在有限的空间同样获得现烤效果:

- 230V/1ph, 随插随用
- 自带水箱设计，免受水源的限制，室内室外都可以使用
- 耐高温钢化玻璃门可以轻易打开，从此清洁变成乐事



Water tank 自带水箱



Double glass door 双层玻璃门



GC-1082



electromagnetic door lock 电磁门锁



30 pre-set program & USB
可预设30个程序&USB端口

Atoll 800 can bake up to 4 standard 600x400 baking trays of food.

- An in-store bakery bake-off station with decent productivity
- Outstanding baking results with high efficiency
- Ideal for a large variety of products, especially for frozen dough
- A key component for the Kolb modular concept to form Kolb Combination with other Kolb equipment

Atoll 800 使用标准尺寸烤盘600x400，每次可以烘烤4盘产品。

- 一款适用于店内现烤并且产能较高的热风炉
- 机身紧凑但烘焙效果媲美大型烤炉
- 烘烤冷冻面团的理想选择
- 高比模板设计理念的重要组成部分，与其它设备组成能满足各种现烤门店要求的烤炉组合



Atoll 800 GC-1069



Technical Data | 技术参数

ATOLL RANGE | 热风炉 Atoll 系列

	Atoll 600	Atoll 800
Model Nr. 设备型号	GC-1000	GC-1069
Outside Dimension (WxDxH)(mm) 外部尺寸(宽/深/高)(毫米)	600x720x555	840x960x607
Total Tray Capacity 烤盘容量	3 levels 3 pcs 440x350 mm 3层3盘440x350毫米	4 levels 4 pcs 600x400 mm 4层4盘600x400毫米
Voltage (V) 电压(伏)	230V/1ph/50~60Hz	400V/3ph/50~60Hz
Weight (KG) 重量(千克)	60	120
Current (A) 电流(安培)	15	13.5
Power (kW) 功率(千瓦)	3.4	9

D层炉Laguna Deck Oven Laguna

Deck Oven Laguna Range

is one of the best among the Kolb oven range. With its brilliant glass door design, consistent baking result, outstanding insulation and stability, easy operation and modular design, Laguna is built to optimize the convenience and work efficiency for customers.

层炉Laguna系列

是高比烤炉中的佼佼者，其通透的玻璃门设计，均匀的烘焙效果。良好的保温性能，过人的稳定性，方便简单的操作，以及适合各种不同需求的模板设计，都为客户带来最大的便利和保证最优化的工作效率。



GC-1100P



GC-1009



GC-1019B



GC-1051

Kolb Deck Oven Laguna range features:

- Smart heating element design for optimal temperature evenness, no need for tray rotating
- Only choose components from suppliers received the highest recognition in their own field for products stability and minimize problem rate
- Independent steam heating system for European bread baking, while minimizing temperature fluctuation
- Outstanding insulation, 25% energy saving when compared to major counterparts in the market
- Special heat protected large glass door, designed for easy observation during the baking process
- Modular design with different deck height, flexible combination with other Kolb equipment for your choice
- 1.5mm SS304 stainless steel housing, built to last for life time, easy to clean
- Optional: ★ fully programmable PCB and USB, ideal for bakery chains
★ black edition (NEW)

层炉Laguna产品特点:

- 巧妙的发热丝设计，确保炉腔内各处的温度均衡一致，无需调盘
- 使用国际品牌电子零配件，稳定性强，最大程度地减少设备故障，维护成本低
- 为制作欧包特别设计的独立蒸汽系统，确保充足的蒸汽随时供应的同时，保证炉温的稳定
- 良好的保温性能，比其他主要烤箱品牌节能25%以上，运营成本低
- 钢化玻璃门设计，安全美观，方便观察
- 模板设计，不同层高，可根据需要和其他高比设备进行组合
- 1.5mm的SS304不锈钢结构，美观耐用，方便清洁
- 可选择的配置：★可预设程序的PCB电子面板或USB端口，特别适合连锁店使用
★古典黑系列（新品）

Technical Data | 技术参数

Model-Nr. 型号	Model-Nr. 型号	Model-Nr. 型号	Model-Nr. 型号
Number of Baking Chambers 烤箱数量	Number of Baking Chambers 烤箱数量	Number of Baking Chambers 烤箱数量	Number of Baking Chambers 烤箱数量
Baking Chamber Dimension (WxD)(mm) 烤箱尺寸(宽/深)(毫米)	Baking Chamber Dimension (WxD)(mm) 烤箱尺寸(宽/深)(毫米)	Baking Chamber Dimension (WxD)(mm) 烤箱尺寸(宽/深)(毫米)	Baking Chamber Dimension (WxD)(mm) 烤箱尺寸(宽/深)(毫米)
Total Tray Capacity 烤盘容量	Total Tray Capacity 烤盘容量	Total Tray Capacity 烤盘容量	Total Tray Capacity 烤盘容量
Outside Dimension (WxDxH)(mm) 外部尺寸(宽/深/高)(毫米)	Outside Dimension (WxDxH)(mm) 外部尺寸(宽/深/高)(毫米)	Outside Dimension (WxDxH)(mm) 外部尺寸(宽/深/高)(毫米)	Outside Dimension (WxDxH)(mm) 外部尺寸(宽/深/高)(毫米)
Voltage (V) 电压(伏)	Voltage (V) 电压(伏)	Voltage (V) 电压(伏)	Voltage (V) 电压(伏)
Power & Current per deck with steam 带蒸气功能每层功率及电流	Power & Current per deck with steam 带蒸气功能每层功率及电流	Power & Current per deck with steam 带蒸气功能每层功率及电流	Power & Current per deck with steam 带蒸气功能每层功率及电流
Power & Current per deck without steam 不带蒸气功能每层功率及电流	Power & Current per deck without steam 不带蒸气功能每层功率及电流	Power & Current per deck without steam 不带蒸气功能每层功率及电流	Power & Current per deck without steam 不带蒸气功能每层功率及电流
Approx. Weight(KG) 重量(千克)	Approx. Weight(KG) 重量(千克)	Approx. Weight(KG) 重量(千克)	Approx. Weight(KG) 重量(千克)

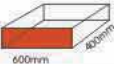





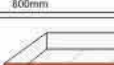
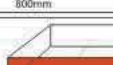




DECK OVEN LAGUNA | 层炉 Laguna

GC-1019B	GC-1009	GC-1100	GC-1051
4 deck Laguna 1200 x 800	3 deck Laguna 1200 x 800	3 deck Laguna 1200 x 600	3 deck Laguna 600 x 800
4	3	3	3
1230x920	1230x920	1230x720	920x640
4pcs per deck 每层4盘	4pcs per deck 每层4盘	3pcs per deck 每层3盘	2pcs per deck 每层2盘
1555x1420x1965	1555x1420x1840	1555x1220x1840	962x1420x1840
230-400V/3ph/50-60Hz	230-400V/3ph/50-60Hz	230-400V/3ph/50-60Hz	230-400V/3ph/50-60Hz
9.3 kW / 13.1A	9.3 kW / 13.1A	8.4 kW / 11.8A	6.2 kW / 8.9A
6.3 kW / 9.5A	6.3 kW / 9.5A	5.4 kW / 8.1A	4.2 kW / 6.5A
1050	807	739	562

O 层炉信息库

Ordering Dates Deck Oven Laguna

A Interior Baking Chamber Size 烘焙室内部尺寸

	Inside Height 170mm 内部高度 Outside Height 325mm 外部高度	Inside Height 220mm 内部高度 Outside Height 365mm 外部高度
Laguna 600x400mm	 600mm 400mm GC-17064	 600mm 400mm GC-22064
Laguna 600x800mm	 600mm 800mm GC-17068	 600mm 800mm GC-22068
Laguna 800x600mm	 800mm 600mm GC-17086	 800mm 600mm GC-22086
Laguna 1200x600mm	 1200mm 600mm GC-170126	 1200mm 600mm GC-220126
Laguna 1200x800mm	 1200mm 800mm GC-170128	 1200mm 800mm GC-220128
Laguna 1200x1200mm	 1200mm 1200mm GC-1701212	 1200mm 1200mm GC-2201212

- ✦ All decks are available in 1, 2, 3, 4 or 5 deck combination | 层数从1至5可自由选择
- ✦ All decks are available in stone or steel | 各层可选择配石板或铁板
- ✦ All decks are available with or without steam | 各层可选择带或不带蒸汽
- ✦ 1200x1600mm, 1380x800mm (Tray 760x460mm) are also available | 另有1200x1600mm, 1380x800mm (烤盘尺寸760x460mm) 的规格可供选择
- ✦ Black edition is available | 可选古典黑系列

B Ordering Options 可选配置

Underframe with tray support 烤盘层架底座	Fully programmable PCB 可预设程序PCB	Metal baking plates 铁板	Steam 蒸汽	USB USB端口
Under proofer and tray support 发酵柜底座	Preheat timer 预热时间定时器	Stone baking plates 石板	Steamhood 排汽罩	

C Technical Details 技术参数

	Voltage 电压	Power supply without steam per deck 无蒸汽时每层功率消耗	Power supply with steam per deck 有蒸汽时每层功率消耗
Laguna 600x400mm	230-400V/ 3ph/50-60Hz	2.8 kW/4.4A	3.8 kW/6.3A
Laguna 600x800mm		4.2 kW/6.7A	6.2 kW/9.6A
Laguna 800x600mm		4.0 kW/6.9A	6.0 kW/9.1A
Laguna 1200x600mm		5.4 kW/8.6A	8.4 kW/13.6A
Laguna 1200x800mm		6.3 kW/10.2A	9.3 kW/14.6A
Laguna 1200x1200mm		8.5 kW/13.5A	11.5 kW/19.7A

- ✦ Please always contact your Kolb customer reps who will be pleased to help you to choose the right combination for your needs.
请随时联系您的高比客户代表，我们将为您提供专业意见选择最符合您要求的组合炉。



GC-1190



GC-2025



GC-1134



GC-1131P

B 高比组合炉

Bake-off Combination

In-store baking is the trend for modern bakery, it is not always easy to balance the space for equipment and selling given the increasing expenses of the shop rental, and even more difficultly is how to make the equipment as part of the image upgrading. Thanks to its modular design and easy configuration with other Kolb equipment, Kolb can easily customize a combination bake-off station for your open kitchen concept based on your product mix, space and productivity required.

门店现烤是现代烘焙的一大趋势，而如何在有限的空间里很好地平衡售卖区和烘焙区往往不是易事。更不要说希望把设备作为提升门店形象的一部分了。高比针对这些难题推出了一系列现烤组合方案，受益于模板设计的便捷性，我们可以根据您的门店空间，产品结构，以及产能要求，配合其他高比设备为您度身设计不同的烤箱组合，让您轻松实现开放式厨房理念，提升门店和品牌形象。

- ✦ Please contact us for more combinations to meet your specific needs.
请联系我们了解更多适合您要求的烤箱组合。

Technical Data | 技术参数

BAKE-OFF COMBINATION OVEN | 组合炉

Model-Nr. 型号	GC-1131P
Consist of: 包括:	1x Atoll 800 热风炉 1x Laguna 600x400 一层层炉 1x proofer 发酵箱
Outside Dimension (WxDxH)(mm) 外部尺寸(宽/深/高)(毫米)	962x1380x2187
Total Tray Capacity 烤盘容量	4 trays (Atoll 800) 热风炉4盘 1 tray (Deck Oven) 层炉1盘
Voltage (V) 电压(伏)	230-400V/3ph/50-60Hz
Weight (KG) 重量(千克)	351
Current (A) 电流(安培)	29.4
Power (kW) 功率(千瓦)	14.55



P 披萨炉 izza Oven

Kolb Pizza Oven

is a multifunctional oven, it is also suitable for other products.

高比披萨炉

是一款高品质高效率的多功能披萨烘炉, 不仅能烘烤美味披萨, 还能烘烤多种面包类产品。



GC-2054



GC-2039

Pizza Oven features:

- Maximum baking temperature can reach 400°C, combine with special pizza stone for the optimal result of an authentic Italian pizza
- Highly efficient, save half time compared to the key counterparts in the market
- A robust stainless steel chamber and a powder coated housing
- Large baking chamber can bake 4 pieces of 12" pizza at the same time

披萨炉产品特点:

- 温度最高可以达到400°C, 配合特制的耐热石板, 呈现真实的传统意大利披萨
- 高效能, 比同类产品效率高一倍
- 1.5mm的S5304不锈钢结构, 高档的磨砂金属外壳, 美观耐用
- 炉腔宽大, 可以同时烤至4个12"披萨

Technical Data | 技术参数

PIZZA OVEN | 披萨炉

Model-Nr. 型号	GC-2054 Single deck Pizza Oven	GC-2039 Double deck Pizza Oven
Outside Dimension (WxDxH)(mm) 外部尺寸(宽/深/高)(毫米)	985x795x410/520	985x795x820/930
Baking Chamber Dimension (WxDxH)(mm) 烤箱尺寸(宽/深/高)(毫米)	625x640x185	625x640x185
Voltage (V) 电压(伏)	400V/3ph/50~60Hz	400V/3ph/50~60Hz
Weight(KG) 重量(千克)	60	120
Current(A) 电流(安培)	9.1	18.2
Power(kW) 功率(千瓦)	4	8



GC-1022



R 旋转炉 Tornado otary Oven Tornado

Rotary Oven Tornado Range

is a highly efficient rotary oven designed for larger production capacity required for a single product with flexible setting and perfect baking result.

高比旋转炉 Tornado系列

是一款高效率的旋转式热风烤炉, 适用于单一产品的大批量生产, 操作简单同时保证理想的烘焙效果。

Rotary Oven Tornado features:

- Smart heating system to optimize the temperature evenness in the baking chamber
- Separate steam heating system to avoid temperature fluctuation for the baking chamber while strong steam standing by for use at any time
- Strong heating power to get the oven ready in no time after the dough is loaded to ensure the best baking result
- Fully programmable PCB, easy to operate

旋转炉Tornado产品特点:

- 独特的加热系统, 确保炉腔内的温度均衡一致
- 独立的蒸汽系统避免影响烘烤温度变化, 同时为烤制最高要求的包点随时提供充足的蒸汽
- 功率强大, 面团进入烤箱后, 可以在极短时间内达到设定温度开始工作, 确保最佳的烘焙效果
- 可设置程序的电子控制面板, 方便操作



GC-1179

Technical Data | 技术参数

ROTARY OVEN TORNADO | 旋转炉 TORNADO

Model-Nr. 型号	GC-1022	GC-1179
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	1540x1453x2626	1150x1150x2626
Dimension with steamhood(WxDxH)(mm) 带烟罩尺寸(宽/深/高)(毫米)	1540x2013x2626	1150x1713x2626
Baking Chamber Dimension (WxDxH)(mm) 烤箱尺寸(宽/深/高)(毫米)	1114x1178x1885	824x888x1885
Rack Capacity 烤车容量	1 trolley	1 trolley
Total Tray Capacity 烤盘容量	600x800mm (30 per rack) (2 trays/layer)	600x400mm (15 per rack) (1 trays/layer)
Voltage (V) 电压(伏)	400V/3ph/50~60Hz	400V/3ph/50~60Hz
Weight(KG) 重量(千克)	1560	985
Current(A) 电流(安培)	80.8	53
Power(kW) 功率(千瓦)	56	34.6
Water drainage 排水量	R 1/2 "	R 1/2 "

Kolb Proofer Range 高比发酵房系列

The Kolb Proofer Range consists of Retarder Proofer and Regular Proofer, which is built with stainless steel for all panels. The combination of Kolb proofer room and Kolb oven form the ideal equipment for in-store bakery concept.

高比发酵房系列包括冷藏发酵房和普通发酵房，内外面板均为不锈钢结构。高比发酵房和高比烤炉的组合是现烤门店的理想组合。

The Kolb 2-door retarder proofer is specially designed for in-store bakery:

- The upper and lower proofing chambers can work separately
- Pre-set program for different settings within 24 hours
- 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

上下门插盘式冷藏发酵房特别为现烤门店设计

- 上下层可分别操作进行发酵或冷藏
- 24小时的程序预定功能，方便门店设定一天的工作
- 门框及门窗设防雾功能，防止玻璃窗结雾
- 柜内设有安全电压照明，防止漏电
- 玻璃窗设计方便观察

Retarder Proofer features:

- Refrigeration & proofing functions
- Automatic and manual control options
- Fermentation and refrigeration work simultaneously
- Use of CFC refrigerants
- Reach-in and roll-in models for your selection

冷藏发酵房系列特点:

- 功能齐全，可冷藏及二级发酵
- 具有自动及手动控制功能
- 发酵和冷藏可同时工作
- 使用无氟环保制冷剂
- 可选择上下门插盘式或者推车式



GC-1183

The Kolb roll-in retarder proofer features:

- Pre-set program for one week, easy for factory operation
- Optional 1-4 trolley proofing chamber sizes for your option

推车式冷藏发酵房的特点:

- 可预设一周的工作程序，特别方便工厂操作
- 可提供1-4车供选择



GC-1109-1

R 冷藏发酵房 Retarder Proofer

Retarder Proofer Range

With Retarder Proofer, the baker can easily preset program to delay or accelerate fermentation process of dough, thus have the proofed dough ready whenever required and get much more flexibility in working time management. The Kolb Retarder Proofer range only uses environmental refrigerants and offers two different types for your choice: 2-door and trolley model.

冷藏发酵房系列

冷藏发酵房可以根据需要设定冷藏和发酵时间，可以保证面团在需要的时候发酵完毕，让面包师傅的工作时间更加有弹性，有效控制人工成本。高比冷藏发酵房系列全部使用环保制冷剂雪种，有上下门插盘型号和推车型号供选择。

Technical Data | 技术参数

Model-Nr. 型号	GC-1109-1	GC-1109-2	GC-1183
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	1070x1310x2675	1070x2210x2675	810x1160x2165
Dimension when door open(mm) 门开时尺寸(深)(毫米)	D = 2120mm	D = 3020mm	D = 1840mm
Door hinge 单门或双门	Single door (Hinge Right or Left) 单门(左或右)	Two door 上下门	
Rack Capacity for 600x800mm 600x800毫米烤车容量	1 trolley 1车	2 trolley 2车	16 levels 32pcs (400x600mm) 16层 32盘
Voltage (V) 电压(V)	230V/1phase/50Hz	230V/1phase/50Hz	230V/1phase/PE/50Hz
Weight (KG) 重量(千克)	150	300	177
Current (A) 电流(安培)	12.2	12.2	12
Power (kW) 功率(千瓦)	2.7	2.7	2.63

RETARDER PROOFER | 冷藏发酵房

GC-1109-1	GC-1109-2	GC-1183
1070x1310x2675	1070x2210x2675	810x1160x2165
D = 2120mm	D = 3020mm	D = 1840mm
Single door (Hinge Right or Left) 单门(左或右)	Two door 上下门	
1 trolley 1车	2 trolley 2车	16 levels 32pcs (400x600mm) 16层 32盘
230V/1phase/50Hz	230V/1phase/50Hz	230V/1phase/PE/50Hz
150	300	177
12.2	12.2	12
2.7	2.7	2.63

P 发酵房系列 roofer Range

Proofer Range

Kolb proofer room offers remarkable insulation and stability, available in different size for your selection.

发酵房系列

高比发酵房保温性能好，质量稳定，有不同的容量型号供选择。



GC-1023



GC-1046



GC-2135

Kolb Proofer features:

- High quality PU use for outstanding insulation
- Imported fans with dual air outlets for better evenness of temperature and humidity
- Great stability and low maintenance fee
- Customization option upon customer's request

高比标准发酵房系列特点:

- 使用0.06g/立方厘米密度的高质量聚氨酯，保温性能更好
- 使用进口风机，双出风口，温湿度更加均匀
- 设备性能稳定，维护成本低
- 可根据客户需求设计发酵房

Technical Data | 技术参数

	PROOFER 发酵房						CLIMATE UNIT 蒸汽发生器
Model-Nr. 型号	GC-1076	GC-1047	GC-1048	GC-1023	GC-2135	GC-1046	
Dimension (WxDxH)mm 尺寸(宽/深/高)(毫米)	1155x1135x2200	1155x1980x2200	2000x2040x2200	2570x2040x2200	725x990x2032	685X180X1915	
Dimension when door open(mm) 门开时尺寸(毫米)	D = 1945mm	D = 2790mm	D = 2790mm	D = 3660mm	D = 1655mm	N/A	
Door hinge 单门或双门	Single door (Hinge Right or Left) 单门(左或右)		Double or Four door 双门或四门		Single door 单门	N/A	
Rack Capacity for 600x800mm 600x800毫米烤车容量	1 trolley 1车	2 trolley 2车	4 trolley 4车	6 trolley 6车	15 levels 30pcs (600x400)15层 30盘	N/A	
Voltage (V) 电压(伏)	400V/3ph/50~60Hz				230V/1ph/50~60Hz		
Weight(KG) 重量(千克)	140	250	400	480	145	39	
Current(A) 电流(安培)	13.6				6.7	13.6	
Power(kW) 功率(千瓦)	6.2				1.55	6.2	

Other baking equipment from Kolb 高比其他烘焙设备

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

作为高比一站式服务的重要组成部分，高比的其他烘焙设备，能为您的烘焙工作提供更多便利并显著提高您的工作效率。

H 挂墙称 Hanging Scale



Hanging Scale features:

- Functions: gross weight, net weight tare, auto-zero, Piece-counting, internal timer(date/time)
- In stainless steel housing
- Display: 6 digits LCD (height 25mm)

挂墙称特点:

- 功能: 毛重, 净重, 自动归零, 计算单件重量, 内置计时(日期/时间)
- 不锈钢外壳
- 显示: 6位数液晶

Technical Data | 技术参数

	HANGING SCALE 挂墙称
Model-Nr. 型号	GC-2190
Dimension (WxDxH)mm 尺寸(宽/深/高)(毫米)	255x90x197
Diameter of the round platter(mm) 圆形秤盘直径(毫米)	310
Capacity/accuracy 精度范围	6kg-2g/15kg-5g/30kg-10g
Voltage (V) 电压(伏)	230V/1ph/50Hz
Weight(KG) 重量(千克)	11.8
Current(A) 电流(安培)	0.5
Power(kW) 功率(千瓦)	0.115

W 冰水机 / 电子量水(调温)器

Water Cooler / Water Meter & Mixer

Water Cooler / Water Meter & Mixer

As all baking equipment has to work at high room temperature, especially during the summer, control dough temperature becomes crucial. The Kolb Water Cooler and Water Mixer together provide you an easy solution to produce continuously cool water with temperature and volume desired.

高比冰水机 / 电子量水(调温)器

由于所有的烘焙设备都需要在高温的室内工作, 控制面团温度是保证面包质量的第一关, 尤其是夏天。高比冰水机配合高比电子量水器为您提供简单便捷的解决方案, 可以持续制造所需温度和份量的冷冻水。



GC-2230/2230M

Water Meter & Mixer features:

- PCB control
- Set accurate time & amount of water
- Save time & work every day

电子量水(调温)器特点:

- 电子控制板
- 设置精确的时间和水量
- 节省时间和每天的工序



GC-1085



GC-1028

Water Cooler features:

- Tank is used with stainless steel AISI 304 (non toxic), to ensure health measures
- Condensing unit is mounted in the lower part of the water cooler
- With tank agitator to prevent ice to occur
- Water temperature ranges from 18°C to 4°C
- Different sizes for your choice: 50L/100L/200L/300L
- GC-2230 a water cooler, 50L with PCB, automatic water -adding device, wall hanging. Optional built-in water meter model GC-2230M.

冰水机特点:

- 水箱使用AISI304不锈钢(非毒性), 以确保符合卫生标准
- 冷凝机组安装在机器的下面
- 水箱内配有搅拌装置, 防止结冰
- 持续提供温度在18°C-4°C之间的冷水
- 不同容量供您选择: 50L/100L/200L/300L
- GC-2230是自动恒温制冰水机/含电子量水器, 50L容量配电子控制面板, 自动进水、挂墙式。另有内置量水器型号GC-2230M可选。

Technical Data	Water Meter & Mixer 电子量水(调温)器	
Model-Nr. 型号	GC-1085(进口)	GC-1027
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	310x170x360	228x330x145
Water pipe connection 进水口尺寸	dia. 3/4 inch	1/2 inch
Pressure of water 水压	0.5 - 7 bar	
Water adjust 水量调节	0.1 - 99.9 L	
Temperature range 温度调节范围	1°C to 60°C	N/A
Voltage (V) 电压(伏)	230V/1ph/50Hz	230V/1ph/50-60Hz
Power(kW) 功率(千瓦)	0.05	
Weight(kg) 重量(千克)	10	

Technical Data	WATER COOLER 冰水机		
Model-Nr. 型号	GC-2230	GC-1029	GC-1028
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	1258x654x620	905x730x1160	905x730x1540
Capacity 容量	50 L	100 L	200 L
Production (per hour) 每小时产量	150L/h		130L/h
Voltage (V) 电压(伏)	230V/50Hz/1ph	230V/1ph/50Hz	
Weight(kg) 重量(千克)	125	150	160
Current(A) 电流(安培)	7.8	7.8	
Power(kW) 功率(千瓦)	1.8	1.8	
Temperature range 温度调节范围	25°C to 3°C	18°C to 4°C	

B 面包切片机

Bread Slicer

Bread Slicer

is designed for the shop counter, it is easy and safe to operate.

高比面包切片机

是专门为门店柜台设计的, 具有安全和操作简单的特点。



GC-1034

Bread Slicer features:

- Semi-Automatic
- Safety-protected by an interlocked safety feeding guard
- With packing shelf to reach more convenience
- With a safety button to stop operation in case of emergency.

面包切片机特点:

- 半自动
- 安全面包推动器系统, 操作更安全
- 带包装架, 更加方便操作
- 带有安全按钮, 发生紧急情况时可马上停止操作

Technical Data 技术参数	BREAD SLICER 面包切片机
Model-Nr. 型号	GC-1034
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	760x720x830
Longest cutting size (mm) 最长切割范围(毫米)	385
Cutting thickness (mm) 切片厚度(毫米)	12
Voltage (V) 电压(伏)	230V/1ph/50Hz
Weight(kg) 重量(千克)	115
Current(A) 电流(安培)	4
Power(kW) 功率(千瓦)	0.375

L 法包成型机

Long Moulder

Long Moulder

has the function of pressing, rolling and moulding the dough of loaves to get the diameter and length required, ideal for dough moulding of toast, baguettes, croissants and other kinds of bread.

高比法包成型机

具有面团的压平、滚圆和成型功能, 可按照您的要求获得不同的直径和长度, 适用于吐司面团的成型, 法棍、牛角面包和其他种类的面包。

Long Moulder features:

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

法包成型机特点:

- 带可移动的底座
- 进料槽带有安全开关
- 不粘滚筒设计
- 配有电动和机械安全装置



GC-2035

Technical Data 技术参数	LONG MOULDER 法包成型机
Model-Nr. 型号	GC-2035
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	980x850x1540
Dough size 面团重量	50 - 1000g/pc
Voltage (V) 电压(伏)	400V/3ph/50-60Hz
Weight(kg) 重量(千克)	210
Current(A) 电流(安培)	1.13
Power(kW) 功率(千瓦)	0.75

S 和面机 Spiral Mixer

Spiral Mixer

is designed especially for heavy dough for mass production in food factory and bakery.

高比和面机

是专门为从事大批量面包生产的食品工厂、酒店和面包房设计的高效专业面团搅拌设备。



GC-1044

Spiral Mixer features:

- Two speed motor with timer and separate bowl drive motor
- Bowl jog control makes for easy unloading
- Interlocked bowl guard switch
- Different size available for your selection: 20KG/40KG/50KG/80KG/120KG

和面机的特点:

- 配双速马达, 带时间控制器和独立工作的搅拌缸马达
- 搅拌缸可点动正反转以便面团的装卸
- 带有安全防护网开关
- 备有不同型号规格供您选择: 20KG/40KG/50KG/80KG/120KG



搅拌扇



搅拌钩



搅拌球

Planetary Mixer features:

- 1-99 minute timer for continuous or timed operation
- Powerful 4 HP motor with 3-Speed
- Motor cooling system
- Safe guard, and quiet operation
- Bowl lift: Manual bowl lift operated and self-locking in to position
- Different models for your choice: 5L/10L/20L/30L/40L/60L

搅拌机的特点 (某些型号会有差异):

- 1-99 分钟的定时器可控制持续或定时操作
- 强大的4HP马达, 3种速度
- 配备马达冷却系统
- 使用安全, 运作安静
- 搅拌缸升降: 手动搅拌缸升降和定位自锁
- 不同型号供选择: 5L/10L/20L/30L/40L/60L

P 搅拌机 Planetary Mixer

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.

高比搅拌机

的稳固、多功能设计, 可彻底地搅拌、混合所有的原料, 达到均匀理想的效果。



GC-1040

Technical Data | 技术参数

Model-Nr.
型号
Dimension (WxDxH)(mm)
尺寸(宽/深/高)(毫米)
Flour Capacity(kg)
面粉容量(千克)
Dough Capacity/Bowl Capacity
面团容量/桶容量
Voltage (V)
电压(伏)
Weight(KG)
重量(千克)
Power(kW)
功率(千瓦)

SPIRAL MIXER | 和面机

Model-Nr. 型号	GC-1144	GC-2092	GC-1145	GC-1044
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	545x907x1029/1414	590x957x1029/1439	714x1140x1162/1714	920x1508x1395/2007
Flour Capacity(kg) 面粉容量(千克)	25	30	50	75
Dough Capacity/Bowl Capacity 面团容量/桶容量	40KG(1袋粉)	50KG(1.5袋粉)	80KG(2袋粉)	120KG(3袋粉)
Voltage (V) 电压(伏)	400V/3ph/50Hz	400V/3ph/50Hz	400V/3ph/50Hz	400V/3ph/50Hz
Weight(KG) 重量(千克)	205	300	520	880
Power(kW) 功率(千瓦)	2.25	3.00	5.25	7.88

PLANETARY MIXER | 多用途搅拌机

Model-Nr. 型号	GC-1083-1	GC-1107-1	GC-1039	GC-2088	GC-1040
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	389x480x620	558x555x794	575x570x1105	690x629x1107	695x1036x1430
Flour Capacity(kg) 面粉容量(千克)	N/A	N/A	N/A	N/A	N/A
Dough Capacity/Bowl Capacity 面团容量/桶容量	10 L	20 L	30 L	40 L	60 L
Voltage (V) 电压(伏)	220V/50Hz	220V/50Hz	230V/1ph/50Hz	230V/1ph/50Hz	400V/3ph/50Hz
Weight(KG) 重量(千克)	75	99	185	185	455
Power(kW) 功率(千瓦)	0.5	1.1	0.75	1.125	1.5

B 自动分割搓圆机

Bun Divider

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.

高比自动分割搓圆机

可以自动分割面团并将其搓圆为等份。它能大大提高生产效率并减少劳动成本。有不同型号供您选择。



GC-1036

Bun Divider features:

- Hydraulic system to control operation
- 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
- Required two hands at the same time to start the machine to protect the operator
- Automatic or Semi-Automatic models for your choice

自动分割搓圆机特点:

- 使用液压系统来控制程序操作
- 搓圆的压力和时间均可调节
- 可调节搓圆半径以达到更好的搓圆质量
- 更大的底座能使操作更稳定
- 搓圆板由经过静电处理的材料制造而成
- 启动时要求以两只手同时操作以防止操作员被机器压伤
- 全自动或半自动型号供您选择



GC-1038

Dough Divider 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

面团分切机的特点:

- 半自动机器。可将面团均匀地分切成小块 (20块)
- 稳固的铸铁机身
- 高质量的不锈钢刀架和盖板
- 4个脚轮, 其中2个为可锁式的



D 面团分切机

Dough Divider

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.

高比面团分切机

可以将面团压平并分切为20个小等份。能有效节省时间而且操作简单。



Technical Data 技术参数		BUN DIVIDER 分割搓圆机	
Model-Nr. 型号		GC-1036 Automatic 全自动	GC-1146 Semi-auto 半自动
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)		706x696x1640	640x780x2050
Moulding range 成型面团重量		30~100g	
Divisions 份数		30	
Voltage (V) 电压(伏)		400V/3ph/50~60Hz	
Weight(KG) 重量(千克)		460	360
Current(A) 电流(安培)		2.28	2.28
Power(kW) 功率(千瓦)		1.5	0.75

Technical Data 技术参数		DOUGH DIVIDER 面团分切机	
Model-Nr. 型号		GC-1038	
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)		638x664x1200/1600	
Dough capacity per time(KG) 面团容量(千克)		3~16	
Dough range per piece(g) 面团容量(克)		150~800	
Divisions 份数		20pcs	
Voltage (V) 电压(伏)		400V/3ph/50~60Hz	
Weight(KG) 重量(千克)		325	
Current(A) 电流(安培)		2.28	
Power(kW) 功率(千瓦)		1.5	

Dough Sheeter

Dough Sheeter

is a reversible sheeter, designed to cope with the Baking Industry Sanction Standards, suitable for sheeting and stretching puff pastry, Danish bread, donut dough, croissant dough, pie dough, cookie dough, strudel, marzipan and pizza dough.

高比起酥机

是一款可逆行酥皮机器。按照烘焙行业的标准而设计。适用于压薄和拉伸各类起酥类产品。丹麦面包、甜甜圈面团、牛角包面团、馅饼面团、饼干面团、馅奶酪卷、杏仁和批萨面团等。



GC-1073

Dough Sheeter features:

- Variable thickness adjustment: 1.2mm – 38mm
- Both sides with safety guard
- With hygienic class PVC conveyor
- Workable for selecting Hand or Foot switch as per demand
- Floor stand or table top models for your selection

起酥机特点:

- 可调整厚度: 1.2mm-38mm
- 机器两边都有安全装置以保护操作员
- 配有符合卫生标准的PVC输送带
- 可通过开关来选择用手或脚来操作
- 直立式或台式型号供客户选择



GC-1126

Technical Data | 技术参数

DOUGH SHEETER | 起酥机

Model-Nr. 型号	GC-1073	GC-1126
Type 类型	Floor Stand 直立式	Table Top 台式
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	2100x850x1100	1800x850x600
Conveyor size (mm) 传送带规格(毫米)	500x2000	500x1700
Press roller size 滚筒尺寸	φ 88x520 mm	
Voltage (V) 电压(伏)	400V/3ph/50-60Hz	
Weight(KG) 重量(千克)	160	130
Power(kW) 功率(千瓦)	0.375	0.375



Kolb Fryer Range 高比炸炉系列

The Kolb Fryer Range is the joint-effort between Kolb and leading international manufacturers. It is aimed to offering utmost convenience and work efficiency to customers.

高比炸炉系列是与国际食品设备制造领导品牌技术合作的结晶。无论是产品的设计，操作还是日常的清洁保养，都力求给客户最大的便利和工作效率。

D 炸鸡炉/双篮炸炉

Deep Fryer/ Double-basket Fryer

Kolb 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. We offer large-volume Deep Fryer and Double-Basket Fryer for your choice.

高比炸炉

是高比与美国油炸食品设备专业品牌Giles技术合作的结晶。为您提供最大的便利和成本节约，操作方便，回温迅速。我们提供大容量炸鸡炉和双篮炸炉供您选择。



GC-1081

Deep Fryer features:

- The Automatic Basket Lift makes it easy to lower the food down into the oil
- Automatic oil filtration system helps to significantly extend the lifetime of the oil
- Thermostat to prevent oil overheating
- Constructed of stainless steel, equipped with casters for convenient mobility
- Large productivity, 24 pounds /72 pcs of chicken per cycle, also suitable for making other foods

炸鸡炉的特点:

- 自动炸篮升降台，操作更方便简易
- 自动滤油系统，可显著增加食油的使用次数
- 自动恒温系统，避免油温过高
- 耐用的抛光不锈钢构造，配带脚轮方便移动
- 容量大，每轮24磅/72块鸡块，也可用于其他食品的制做

Double-Basket Fryer features:

- Compact design, easy to control
- Automatic oil filtration system to significantly extend the lifetime of the oil
- Thermostat to prevent oil overheating
- Electronic thermostat allows you to reach the oil temperature accurately
- Two timers and two frying baskets allow to control the operation time of two baskets separately, ideal for busy settings with limited space

双篮炸炉的特点:

- 体积小巧，节省空间同时操作简便
- 可选配置自动滤油系统，可以显著增加食油使用次数
- 自动恒温系统，避免油温过高
- 配电子面板让您更准确地调节食油温度
- 配两个定时器和两个炸篮，可分别控制不同炸篮的操作时间，特别适用于空间小而又特别繁忙的客户



GC-2087/GC-2087NF



GC-2038

Donut Fryer features:

- Very handy and ideal for location with limited space
- Standard version with four castors for mobile flexibility, table top version also available for your option
- Thermostat to prevent oil overheating
- Stainless steel cover to prevent the hot oil spilling
- 20 pieces donuts can be fried every time

甜甜圈炸炉的特点:

- 非常实用而且不需要占用很大的空间
- 标准设置带有四个可灵活移动的脚轮，但也可选择桌面式的
- 自动恒温系统，避免油温过高
- 不锈钢盖子能够预防热油溢出
- 每次可制做20个甜甜圈

D 甜甜圈炸炉

Donut Fryer

Donut Fryer

is specially designed for making donuts in a much more convenient and efficient way. The small donut fryer is suitable for donuts, potatoes, vegetables, meat and so on.

甜甜圈炸炉

是专门为制作甜甜圈设计的产品，甜甜圈炸炉适用于炸甜甜圈、土豆、蔬菜和肉类等。



Technical Data 技术参数	DEEP FRYER 炸鸡炉	DOUBLE-BASKET FRYER 双篮炸炉	DONUT FRYER 甜甜圈炸炉
Model-Nr. 型号	GC-1081	GC-2087	GC-2087NF
Dimension when opened (WxDxH)(mm) 展开尺寸(宽/深/高)(毫米)	660x1030x1100	450x900x1050	1270x500x1170
Basket Dimension (WxDxH)(mm) 炸框尺寸(宽/深/高)(毫米)	N/A	N/A	500x430x60
Frying Kettle Dimension (WxDxH)(mm) 炸油缸尺寸(宽/深/高)(毫米)	N/A	N/A	550x450x152
Voltage (V) 电压(伏)	400V/3ph/50-60Hz	400V/3ph/50-60Hz	230V/1ph/50-60Hz
Weight(KG) 重量(千克)	200	100	84
Current(A) 电流(安培)	28	27.6	27.3
Power(kW) 功率(千瓦)	18	18.2	18

Kolb Ventless Hood Range 高比无排放烟罩系列

The Kolb Ventless Hood Range is another joint-effort between Kolb and Giles, which can efficiently purify the polluted air, thus to largely minimize investment for exhausting system building.
高比无排放烟罩系列是高比与Giles公司的另一技术合作结晶，可以有效净化空气，从而大大降低因建立烟道而造成的庞大费用。

V 无排放烟罩系列 Ventless Hood Range

Ventless Hood

range's proven 3-5 stage Air Purification System can efficiently eliminate the grease and odor from the air. It is a more environmental friendly and cost-efficient solution, ideal for all kinds of food processing workshops, restaurants, hotels, bakeries, coffee shops and snack bars, which require no costly ductwork, roof penetration or site modifications. We offer different models and sizes for your selection.

无排放烟罩

高比无排放烟罩的3-5步空气过滤系统为您提供更环保更经济实惠且有效解决处理室内排放油烟问题的解决方案。适用于各种食品加工车间、餐厅酒店、面包房、咖啡厅、休闲吧等。可以减少因为改造或者建立烟道及排气系统而造成的额外投资；不同型号和尺寸供您选择。



GC-4012

GC-4007

Ceiling Mounted Ventless Hood 吊顶式无排放烟罩



GC-4000



GC-4001

Counter Top Ventless Hood 台式无排放烟罩



GC-4017



Remarks: the Three-stage APS is referred to stage 1, 3 and 4.
备注：三步空气净化系统通常包括第一、三和第四步。

The Five-stage APS 五步空气净化系统

Depending on the model, the Kolb Ventless Hoods consist of a 3-5 stage Air Purification System, are able to improve air quality largely. It is certified as environmental friendly product by Guangzhou Association of Environmental Protection Industry.

根据不同的型号，无排放烟罩包含一个3-5步的空气净化系统，集过滤油烟、气味、消毒为一体有效改善空气质量，获得广州环境保护产业协会环保产品认证。

- Stage1** Stainless Steel Baffle Filters trap large grease particles. These are cleanable, re-usable.
不锈钢挡板过滤器可过滤大的油脂粒，可以清洗并重复使用。
- Stage2** Disposable Pre-Filters trap smaller grease particles (only on specified models).
可更换的预过滤器用于过滤小油脂粒（只应用于特定型号）。
- Stage3** Electrostatic Air Cleaning Filters (EAC) use ionizers to charge particles of dirty air allowing them to be collected by an electrostatic force. These are cleanable, re-usable.
静电空气净化过滤器（EAC）利用离子发生器使污浊空气中的粒子带电，从而用静电力量将其收集。可以清洗并重复使用。
- Stage4** Disposable Charcoal Filters help to eliminate odor.
可更换的活性炭过滤器帮助消除异味。
- Stage5** Optional Ultra Violet Lamps help to eliminate any remaining grease laden vapors and improve emission control. These lamps are cleanable.
可选择可清洁的紫外线灯有助于消除剩余的油烟，改善废气排放控制。



Technical Data | 技术参数

	VENTLESS HOOD 无排放烟罩				VENTLESS HOOD FRYER COMBINATION 无排放烟罩油炸炉组合
Model-Nr. 型号	GC-4000	GC-4001	GC-4007	GC-4017	GC-4012
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	900x930x745	1730x1055x760	680x770x2110	815x925x1510	515X900X2030
Voltage (V) 电压(伏)	230V/1ph/50-60Hz				230V/1ph/50-60Hz 400V/3ph/50-60Hz
Weight(KG) 重量(千克)	55	100	145	130	194
Current(A) 电流(安培)	0.9				0.9/27.6
Power(kW) 功率(千瓦)	0.25				0.25/18.2

Kolb Cleaning system 高比清洁系统系列

The Kolb cleaning system include Utensil Washer and Tray Cleaner, is 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.

高比清洁产品主要是洗器皿机和烤盘清洗机，是瑞士高比和丹麦清洗系统领导品牌Jeros的技术合作结晶。Jeros的40年专业经验，加上高比的设计理念，确保了这些设备的稳定性和高效率，同时提供更高的性价比。

Tray Cleaner features:

- Eliminate time-consuming and manual cleaning and scraping of trays
- The cleaning job is done by powerful brushes which can be cleaned easily in the Kolb Utensil Washer
- Equipped with automatic oil greasing unit which can apply oil automatically to the tray while passing through the machine
- High work efficiency, 100 trays can be cleaned and greased within 6-8 mins, and stacked trays take much less space to store
- Fewer trays are needed due to cleaned trays always being available

烤盘清洗机的特点:

- 减少耗时费力的人手清洗及烤盘刮花
- 使用强力刷清洗烤盘，刷子可以放入高比洗器皿机进行清洗
- 配备自动上油系统，可以在烤盘通过机器的时候自动把油刷在烤盘上
- 高效率，清洗和为100个烤盘上油只需6-8分钟，烤盘可以叠放更加节省空间
- 所需烤盘数量将会大大减少

T 烤盘清洗机 Tray Cleaner



GC-1031

Technical Data | 技术参数 TRAY CLEANER | 烤盘清洗机

Model-Nr. 型号	GC-1031
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	755x770x805
Clean speed 清洗速度	100pcs in 6 minutes
Voltage (V) 电压(伏)	400V/3ph/50~60Hz
Weight(KG) 重量(千克)	230
Current(A) 电流(安培)	2.8
Power(kW) 功率(千瓦)	1.1



GC-2111



GC-1041

Utensil Washer features:

- Automatic detergent dispenser
- Adjustable washing temperature and pressure
- The moving wash frame guarantees the most efficient results
- 85°C rinsing temperature to ensure highest hygienic level
- Unique cover design, easy to load and empty the machine
- Environmental friendly with water saving rinsing design

洗器皿机的特点:

- 特殊设计的移动清洗框，确保理想的清洗效果
- 带有清洁剂定量功能，操作成本低
- 可调节清洗压力和清洗温度
- 85°C热水最后漂洗，保证达到最高卫生标准
- 独特的机盖结构，方便摆放和取出器皿
- 漂洗的清水可以循环使用，更环保和节省

U 洗器皿机 Utensil Washer

Utensil Washer

is a unique washing system for washing, cleaning and drying a high variety of baking utensil to reach maximum hygiene security while offering utmost efficiency, ideal for hotel, large bakeries, supermarket, confectionary and restaurant. We have two different models for your choice.

高比洗器皿机

是一款集洗涤、清洁、消毒和干燥为一体的烘焙器皿清洗系统，可以最大程度地达到食品清洁卫生标准，同时提高工作效率。特别适用于酒店、大型面包房、超市、糖果店和餐厅。大小两种型号可供选择。



Technical Data | 技术参数

Model-Nr. 型号	GC-1041	GC-2111
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	1280x810x1600	855x810x1600
Water pipe connection 进水口尺寸	dia. 1/2 inch	dia. 1/2 inch
Drain Dimension 排水口直径	2 inch	2 inch
Wash Tank volume 清洗缸容量	95L	61L
Rinse Water Temperature 过水温度	approx. 85℃	approx. 85℃
Voltage (V) 电压(伏)	400V/3ph/50~60Hz	
Weight(KG) 重量(千克)	295	189
Current(A) 电流(安培)	24	12
Power(kW) 功率(千瓦)	15	7.5

Kolb Baking accessories 高比烘焙配件

Kolb also offers accessories for customers' choice:
为了方便客户的使用, 高比还提供各种不同的配件:



Wall Rack
挂墙架
GC-2165

BAKING FRAME 可调校蛋糕框



GC-1017

GC-1016

Accessories of Atollspeed: 快速烤箱配件:

GC-2085
① Bread pincer
面包夹



GC-2086
② Food scoop
食物铲



③ Stone shelf
石板架



④ Silicone mat
硅胶烤垫



⑤ Ceramic stone
瓷板



⑥ Atollspeed grill tray
波纹铝盘



⑦ Cast Iron Pizza plate
铸铁披萨底盘



Remark: 6, 7 are optional for Atollspeed 300/400 range.
备注: 其中 6, 7 为 Atollspeed 300/400 系列可选。

Baking Trolley 烤车



GC-1014

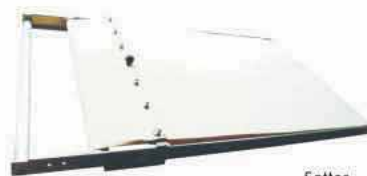


GC-1052

Accessories of Deck Oven: 层炉配件:



Preheat timer
预热时间定时器
GC-2082



Setter
层炉出入炉器
GC-1117



Tray Hook
烤盘挂钩
GC-1118



Deck Oven Stand
层炉站台
GC-1119

BAKING TRAY 烤盘



GC-1004



GC-1012



GC-1033

Technical Data | 技术参数

BAKING TROLLEY | 烤车

Model-Nr. 型号	GC-1015	GC-1078	GC-1014	GC-1052	GC-1097
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	830X665X1780mm				
Level 层数	10	12	15	18	20
Total Tray Capacity 600x800mm烤盘容量 600x400mm烤盘容量	10 per rack 20 per rack	12 per rack 24 per rack	15 per rack 30 per rack	18 per rack 36 per rack	20 per rack 40 per rack
Weight(KG) 重量(千克)	39KG	41KG	44KG	47KG	49KG
Material 材料	SS304				

Technical Data | 技术参数

BAKING FRAME | 可调校蛋糕框

Model-Nr. 型号	GC-1016	GC-1017
Min. Dimension (WxDxH)(mm) 最小尺寸(宽/深/高)(毫米)	435x295x50mm	305x305x40mm
Max. Dimension (WxDxH)(mm) 最大尺寸(宽/深/高)(毫米)	820x550x50mm	570x570x40mm
Weight(KG) 重量(千克)	1.7KG	1.1KG
Material 材料	SS304	

Technical Data | 技术参数

BAKING TRAY | 烤盘

Model-Nr. 型号	GC-1033	GC-1012	GC-1004
Dimension (WxDxH)(mm) 尺寸(宽/深/高)(毫米)	440x350x15 mm	600x400x15mm	600x400x15mm
Rim H Angle 边厚度 角度	15 mm 90°	15 mm 90°	15 mm 90°
Weight(KG) 重量(千克)	0.46KG	1.0KG	1.4KG
Material 材料	Aluminum(铝)		
With perforation 带孔	Yes	Yes	No
Remark 备注	silicone coating upon request 涂层可另选		