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.

MICROWAVE / CONVECTION

CONVECTION OVEN ATOLL RANGE

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 600/800	Atoll 600/800T
PCB	Programmable	Touchscreen
Application	Bread & Pastries	Bread & Pastries including Choux Puff
	A 4)
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 600T

	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

