

Kolb Atoll 600

is specially design for all kinds of frozen and fresh dough, especially for puff pastry, such as croissant, Danish, puff, egg tart, and so on with great evenness. Atoll 600 only needs 220V/15A, is a perfect "show" unit for building atmosphere in almost anywhere while offering high quality baking result. It is ideal for all kinds of in-store bakery, coffee shop, hotel and restaurant, which also features:

- Double glass design, easy for observation and cleaning
- Bidirectional hot air circulation for even baking result
- Electromagnetic door lock, the door opens automatically when baking program finishes
- 30 pre-set programs, 5-stage baking program for optimal baking result
- Removable water tank with compact design, ideal for limited space
- USB port option for easy program store and transfer for chain operation
- Optional underframe proofer or trolley for your convenience
- Control system: programmable PCB
- Special size baking tray 440x350mm, 3 trays each baking cycle
- Other models: larger version Atoll 800 and Puff version for your option



K03-6433P1



Technical Data		Atoll 600
Model-Nr.		K03-6433P1
Outside Dimensions (WxDxH) (mm)		600x720x358
Total Tray Capacity		3 levels 3 pcs 440x350 mm
Voltage(V)		220-230V, 50/60Hz, PE
Weight (kg)		60
Current(A)		15
Power (kW)		3.3
Underframe with tray support		
Height of Underframe with tray support(mm) ¹⁾		1000
Tray capacity (WxDxH)(mm)		8 levels 8 pcs 440x350 mm
Weight approx. (kg)		33
Proofer with tray support		
Height of Proofer with tray support (mm) ¹⁾		1000
Tray capacity (WxDxH)(mm)		4 levels 4 pcs 440x350 mm
Power supply (kW)		1.55
Weight approx. (kg)		64
Steam hood		
Steam hood height (mm) ²⁾		160
Steam hood weight approx. (kg)		10

1) Height with rollers, other height upon request - special dimension possible at extra charge.
2) Steam hood is upon request

Front view

Side view

Rear view

Top view

Technical Specifications:

- D: Dimension 600x720x358 (mm)
- N: Total power consumption 3.3 kW (15.6 A)
- E: External voltage 220V (Specify on order)
- F: Total weight 60 kg
- T: Total volume 60 l
- W: Water tank removable 5.1 l

Net height with rollers (distance to table): 800 mm
 Max. size and height side: 170 mm
 Rear ask:

Dimensional Tolerances:

Dimension	0.3 To 6	6 To 30	30 To 120	120 To 400	400 To 1000	Radius	Radius
Tolerance	±0.1	±0.2	±0.3	±0.5	±1.0	±0.5 To 3	±0.5 To 6

Customer Information:

Customer Title: Atoll Oven 600
 Material: SS304
 Version: 01

Approval and Control:

Approved: _____ Date: _____
 Checked: _____ Date: _____

Quantity and Scale:

Quantity: _____ Unit: mm
 Scale: 1:1

Company Information:

Kolb Huizhou Ltd.
 Mail: info@kolbon.com
 Tel: +86 (0)752 8111 203 ext. 219
 Website: www.kolb.com

Item Details:

Item Name: Convection Atoll Oven 600
 Item Number: K03-6433P1
 Weight: _____ Thickness: _____ Page: 1/1

Kolb Atoll 600T

is specially design for all kinds of frozen and fresh dough, especially for puff pastry, such as croissant, Danish, puff, egg tart, and so on with great evenness. Atoll 600 only needs 220V/15A, is a perfect "show" unit for building atmosphere in almost anywhere while offering high quality baking result. It is ideal for all kinds of in-store bakery, coffee shop, hotel and restaurant, which also features:



K03-6433T1

- Double glass design, easy for observation and cleaning
- Bidirectional hot air circulation for even baking result
- Electromagnetic door lock, the door opens automatically when baking program finishes
- Up to 100 programs with step-baking setting, ideal for frozen dough
- Removable water tank with compact design, ideal for limited space
- USB port option for easy program store and transfer for chain operation
- Optional underframe proofer or trolley for your convenience
- Control system: programmable PCB and 7" touch screen PCB for your option
- Special size baking tray 440x350mm, 3 trays each baking cycle
- Other models: larger version Atoll 800 and Puff version for your option

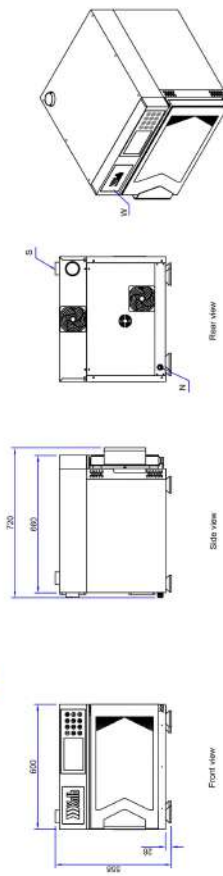


Technical Data		Atoll 600T
Model-Nr.		K03-6433T1
Outside Dimensions (WxDxH) (mm)		600x720x358
Total Tray Capacity		3 levels 3 pcs 440x350 mm
Voltage(V)		220-230V, 50/60Hz, PE
Weight (kg)		58
Current(A)		15
Power (kW)		3.3
Underframe with tray support		
Height of Underframe with tray support(mm) ¹⁾		1000
Tray capacity 600x400(mm)		8 levels 8 pcs 440x350 mm
Weight approx. (kg)		33
Proofer with tray support		
Height of Proofer with tray support (mm) ²⁾		1000
Tray capacity 600x400(mm)		4 levels 4 pcs 440x350 mm
Power supply (kW)		1.35
Weight approx. (kg)		64
Steam hood		
Steam hood height (mm) ¹⁾		160
Steam hood weight approx. (kg)		10

1) Height with rollers, other height upon request – special dimension possible at extra charge.

2) Steam hood is upon request

Kolb Convection Atoll Oven 600 K03-6433T1 (GC-1000T)



D: Dimension 600x720x358(mm)
 N: Total power consumption 3.3 kW (15.2 A)
 V: Voltage 220V/230V, 50/60 Hz, PE
 W: Oven volume 230 l (Based on tray)
 P: Steam discharge 600 mm
 W: Water tank removable 5 L

W: Necessary pressure distance to Wall: Rear side 170 mm

Sketches: Oven

Unassigned Tolerance According to DIN ISO 2768-f	
Dimension	0.2 To 6 To 30 To 120/120 To 400 To 630 To 3 To 6 mm
Tolerance	+0.1 ±0.2 ±0.3 ±0.5 ±0.2 ±0.5 ±0.5 mm

Kolb Huizhou Ltd.

Tolerance	Customer Tier: Atoll Oven 600	Material: SS304
X ±:	Kolb Item Number:	Version: 01
X ±:	Kolb Item Name: Convection Atoll Oven 600	
XX ±:	Weight	Item Number: K03-6433T1
	Thickness	Page: 1/1

1	Approve	Check	Min	Unit	mm
Quantity	Date	Date	Scale	Scale	1:1
		04.05.2018			