

Kolb Atoll 800

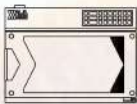
is specially design for all kinds of frozen and fresh dough, especially puff pastry, such as croissant, Danish, egg tart, puff and so on with great evenness identical to larger professional oven. Atoll 800 is an important component for Kolb in-store bakery concept, ideal for all kinds of in-store bakery, coffee shop, hotel and restaurant, which also features.



K03-8644P1

- Double glass design, easy for observation and cleaning
- Bidirectional hot air circulation for even baking result
- Electromagnetic door lock to allow the door to open automatically when baking program finishes
- 30 pre-set programs, 5-stage for each baking program for optimal baking result
- USB port option available, easy for program store and transfer

- Standard size baking tray: 600x400mm, 4 trays for one baking cycle
- Control system: programmable PCB
- Optional underframe proofer or trolley for your convenience
- Other models: smaller size Atoll 600 and Puff version available for your option



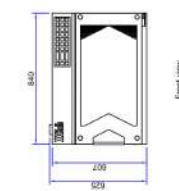
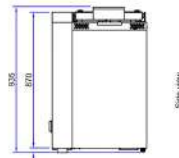
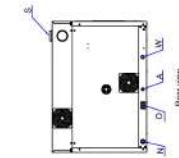
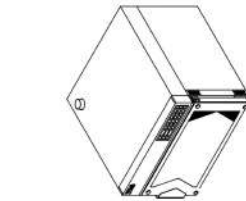
Technical Data Atoll 800

Model-Nr.	K03-8644P1
Outside Dimensions (WxDxH) (mm)	840x935x825
Total Tray Capacity	4 levels/4 pcs 600x400 mm
Voltage(V)	380-400V, 50/60Hz, 3N, PE
Weight (kg)	109
Current(A)	13.5
Power (kW)	9
Underframe with tray support	
Height of Underframe with tray support(mm) ¹⁾	1050
Tray capacity (800x400mm)	9 levels/18pcs 600x400mm
Weight approx (kg)	36
Proofer with tray support	
Height of Proofer with tray support (mm) ¹⁾	1050
Tray capacity (600x400mm)	8 levels/16 pcs 600x400mm.
Power supply (kW)	1.35
Weight approx (kg)	63
Steam hood	
Steam hood height (mm) ¹⁾	160
Steam hood weight approx (kg)	12

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

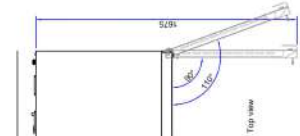
2) Steam hood is upon request

Kolb Convection Atoll 800 K03-8644P1



- A: Water discharge: Ø12 mm
- B: Power connection: 6 MW (3x13.5 A)
- C: Steam discharge
- D: Steam discharge
- E: Venting
- F: Venting
- G: Venting
- H: Venting
- I: Venting
- J: Venting
- K: Venting
- L: Venting
- M: Venting
- N: Venting
- O: Venting
- P: Venting
- Q: Venting
- R: Venting
- S: Venting
- T: Venting
- U: Venting
- V: Venting
- W: Venting
- X: Venting
- Y: Venting
- Z: Venting

Net necessary minimum distance to walls:
 100 mm (front side)
 100 mm (rear side)



Unassigned Tolerance According to DIN ISO 2768-1	
Dimension	0.3 To 6
Tolerance	±0.1
Dimension	6 To 30
Tolerance	±0.2
Dimension	30 To 120
Tolerance	±0.3
Dimension	120 To 400
Tolerance	±0.5
Dimension	400 To 630
Tolerance	±0.6
Dimension	630 To 1000
Tolerance	±0.8
Dimension	1000 To 1500
Tolerance	±1.0
Dimension	1500 To 2000
Tolerance	±1.2
Dimension	2000 To 3000
Tolerance	±1.5
Dimension	3000 To 4000
Tolerance	±2.0
Dimension	4000 To 6000
Tolerance	±2.5
Dimension	6000 To 10000
Tolerance	±3.0
Dimension	10000 To 15000
Tolerance	±4.0
Dimension	15000 To 20000
Tolerance	±5.0
Dimension	20000 To 30000
Tolerance	±6.0
Dimension	30000 To 40000
Tolerance	±7.0
Dimension	40000 To 60000
Tolerance	±8.0
Dimension	60000 To 100000
Tolerance	±10.0

Customer Title	Atoll 800
Material	SS304
Kolb Item Number	Version: 01
Kolb Item Name	Convection Atoll 800
Item Number	K03-8644P1
Weight	Thickness
Page	1/1

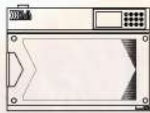
Kolb Atoll 800T

is specially design for all kinds of frozen and fresh dough, especially puff pastry, such as croissant, Danish, egg tart, puff and so on with great evenness identical to larger professional oven. Atoll 800 is an important component for Kolb in-store bakery concept. 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 to allow the door to open automatically when baking program finishes
- Up to 100 programs with step-baking setting, ideal for frozen dough
- USB port option available, easy for program store and transfer
- Standard size baking tray: 600x400mm, 4 trays for one baking cycle
- Control system: 7" touch screen PCB
- Optional underframe proofer or trolley for your convenience
- Other models: smaller size Atoll 600 and Puff version available for your option



K03-8644T1



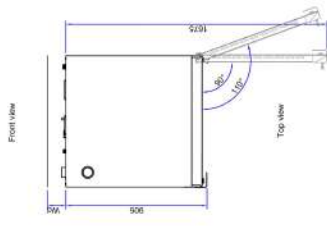
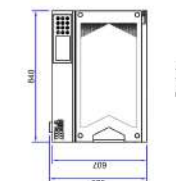
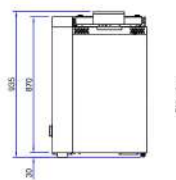
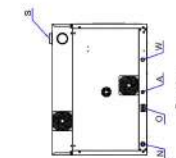
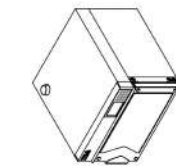
Technical Data Atoll 800T

Model-Nr.	K03-8644T1
Outside Dimensions (WxDxH) (mm)	840x935x625
Total Tray Capacity	4 levels/4 pcs 600x400 mm
Voltage (V)	380-400V, 50/60Hz, 3N, PE
Weight (kg)	105
Current (A)	13.5
Power (kW)	9
Underframe with tray support	
Height of Underframe with tray support (mm) ¹⁾	1080
Tray capacity (600x400mm)	9 levels/18 pcs 600x400 mm
Weight approx. (kg)	36
Proofer with tray support	
Height of Proofer with tray support (mm) ¹⁾	1058
Tray capacity (600x400mm)	8 levels/16 pcs 600x400mm
Power supply (kW)	1.55
Weight approx. (kg)	6.5
Steam hood	
Steam hood height (mm) ¹⁾	160
Steam hood weight (kg)	12

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

2) Steam hood is upon request

Kolb Convection Atoll 800 K03-8644T1



- A: Water discharge
- B: Drainage
- C: Drain exit proofer
- D: Drain exit oven
- E: Steam discharge
- F: Drainage
- G: Voltage
- H: Power supply
- I: Connector (with water supply)
- J: 12"

We Necessary minimum distance to Wall:
 150mm
 Rear side

Unassigned Tolerance According to DIN ISO 2768-1	
Dimension	0.3 To 6 To 30 To 120/120 To 400 To 1000 To 10000 To 100000
Tolerance	+0.1 +0.2 +0.3 +0.5 +0.7 +1.0 +1.5 +2.0 +3.0 +4.0 +5.0 +6.3 +8.0 +10 +12.5 +16 +20 +25 +31.5 +40 +50 +63 +80 +100 +125 +160 +200 +250 +315 +400 +500 +630 +800 +1000 +1250 +1600 +2000 +2500 +3150 +4000 +5000 +6300 +8000 +10000
Kolb Huizhou Ltd.	
Customer Title: Atoll 800	
Material: SS304	
Version: 01	
X4:	X*
X4:	X*
X4:	XX*
Kolb Item Name: Convection Atoll 800	
Item Number: K03-8644T1	
Page: 1/1	

1	Approve	Unit	mm	Scale	1:1
Quantity	Date	Check	Date	Draw	Date
					03.01.2018