

KOLBE FOODTEC

PRODUCT CATALOGUE

[CUT] UP YOUR GAME 

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WE ARE KOLBE



For over 70 years, **Kolbe Foodtec** has been your partner for **high-quality** meat processing equipment. We exclusively design and manufacture our products at our facility in Elchingen. This allows us to oversee every individual production process and maintain our **quality standards** at the **highest level**.

Our wide range in **food processing** provides **optimized solutions** to businesses of **all sizes and types** in the meat processing industry, thanks to innovative ideas, perfectly tailored technology, and the highest hygiene standards.

We are constantly evolving as well. Our in-house development, production, and engineering capabilities enable us to swiftly address the **unique needs and requirements** of our customers and partners. As a result, we can offer specially customized solutions tailored to your operation – **worldwide**.

The best quality Made in Germany – that's **KOLBE FOODTEC**.



OUR SERVICE



YOUR SATISFACTION: OUR PRIORITY

In addition to our in-house production and global distribution of our meat and fish processing machines, we also provide our services in various other areas related to our machines. Our qualified service personnel and our partners support you worldwide and are more than happy to assist you with all your needs and questions.

Whether it's installation and instruction, repairs and maintenance, or general consultation, our team specializes in addressing individual requirements and offering you the best possible solutions. We place great importance on not only providing you with top-notch machines but also delivering the best customer service. Your satisfaction is our priority.



INSTALLATION AND INSTRUCTION

Our technicians will help you with the installation of your new machine and will make sure, that it is ready to use right after the delivery. We also gladly offer instructions for the most important functions, the cleaning and the proper usage of our machines.



REPAIRS AND MAINTANENCE

For repairs and maintenance our service-technicians and selected service-partners are gladly there to help you with their expertise and know-how.



QUESTIONS AND CONSULTATION

Our technical service and sales staff will gladly help you with the selection of the right machine that meets all of your needs and requirements. This also includes all upgrades and retrofittings of the machines. Together we will always find the best solution for you.

BANDSAWS

High-quality, **Made in Germany** - whether it's the K220 table saw for the local butchery next door or the powerful high-performance K800 bandsaw for large-scale slaughterhouse applications: **Kolbe Foodtec bandsaws** excel in every aspect of the dissection industry for meat and fish. **Optimal cutting safety** and **cutting accuracy** along with the **highest hygiene** and **safety standards** guarantee exceptional performance across butcher operations of all types and sizes.



BANDSAWS:



BANDSAWS



K220

Article number
Left sided - **2070000**
Right sided - **2070030**

Wheel diameter	220 mm
Saw band measurements	1820 x 16 mm
Blade speed	18 m/s
Cut height passage (max.)	230 mm
Cut side passage (max.)	187 mm
Cutting stroke (max.)	201 mm
Motor capacity	1,1 kW

EQUIPMENT EXTRAS

Stainless steel base frame (fixed) / Stainless steel base frame (mobile)
in different sizes (normal & high version)



K330

Article number
Left sided - **2430000**
Right sided - **2430030**

Wheel diameter	300 mm
Saw band measurements	2490 x 16 mm
Blade speed	22 m/s
Cut height passage (max.)	311 mm
Cut side passage (max.)	282 mm
Cutting stroke (max.)	297 mm
Motor capacity	1,5 kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors)



K260

Article number
Left sided - **2330000**
Right sided - **2330030**

Wheel diameter	260 mm
Saw band measurements	2170 x 16 mm
Blade speed	19 m/s
Cut height passage (max.)	252 mm
Cut side passage (max.)	228 mm
Cutting stroke (max.)	239 mm
Motor capacity	1,1 kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors)



K330S

Article number
Left sided - **2430010**
Right sided - **2430040**

Wheel diameter	300 mm
Saw band measurements	2490 x 16 mm
Blade speed	22 m/s
Cut height passage (max.)	311 mm
Cut side passage (max.)	282 mm
Cutting stroke (max.)	297 mm
Motor capacity	1,5 kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors)



BANDSAWS



K330RS

Article number
Left sided - **2430060**
Right sided - **2430070**

Wheel diameter	300 mm
Saw band measurements	2490 x 16 mm
Blade speed	22 m/s
Cut height passage (max.)	311 mm
Cut side passage (max.)	282 mm
Cutting stroke (max.)	308 mm
Motor capacity	1,5 kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors)



K380RS

Article number
Left sided - **2440000**
Right sided - **2440010**

Wheel diameter	380 mm
Saw band measurements	3070 x 16 mm
Blade speed	28 m/s
Cut height passage (max.)	346 mm
Cut side passage (max.)	357 mm
Cutting stroke (max.)	361 mm
Motor capacity	2,5 kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors) / precision fine portioning device / second speed, regulated by inverter



K430

Article number
Left sided - **2560000**
Right sided - **2560030**

Wheel diameter	430 mm
Saw band measurements	3370 x 16 mm
Blade speed	32 m/s
Cut height passage (max.)	403 mm
Cut side passage (max.)	412 mm
Cutting stroke (max.)	413 mm
Motor capacity	2,9 [4,0] kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors) / precision fine portioning device / second speed, regulated by inverter / increased motor capacity / bigger table (like K430H) / cutting good shaft



K430S

Article number
Left sided - **2560010**
Right sided - **2560040**

Wheel diameter	430 mm
Saw band measurements	3370 x 16 mm
Blade speed	32 m/s
Cut height passage (max.)	403 mm
Cut side passage (max.)	412 mm
Cutting stroke (max.)	413 mm
Motor capacity	2,9 [4,0] kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors) / precision fine portioning device / second speed, regulated by inverter / increased motor capacity



BANDSAWS



K430RT

Article number
Left sided - **2560020**
Right sided - **2560050**

Wheel diameter	430 mm
Saw band measurements	3370 x 16 mm
Blade speed	32 m/s
Cut height passage (max.)	367 mm
Cut side passage (max.)	405 mm
Cutting stroke (max.)	409 mm
Motor capacity	2,9 [4,0] kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors) / second speed, regulated by inverter / increased motor capacity



K430H

Article number
Left sided - **2560100**
Right sided - **2560130**

Wheel diameter	430 mm
Saw band measurements	3700 x 16 mm
Blade speed	32 m/s
Cut height passage (max.)	568 mm
Cut side passage (max.)	412 mm
Cutting stroke (max.)	413 mm
Motor capacity	4 kW

EQUIPMENT EXTRAS

Precision fine portioning device / second speed, regulated by inverter / increased motor capacity / cutting good shaft



K440RS

Article number
Left sided - **2560200**
Right sided - **2560230**

Wheel diameter	430 mm
Saw band measurements	3370 x 16 mm
Blade speed	32 m/s
Cut height passage (max.)	403 mm
Cut side passage (max.)	412 mm
Cutting stroke (max.)	423 mm
Motor capacity	2,9 [4,0] kW

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors) / precision fine portioning device / second speed, regulated by inverter / increased motor capacity / bigger table (like K440H) / cutting good shaft / integrated conveyor belt (short or long)



K440H

Article number
Left sided - **2560300**
Right sided - **2560330**

Wheel diameter	430 mm
Saw band measurements	3700 x 16 mm
Blade speed	32 m/s
Cut height passage (max.)	568 mm
Cut side passage (max.)	412 mm
Cutting stroke (max.)	413 mm
Motor capacity	4 kW

EQUIPMENT EXTRAS

Precision fine portioning device / second speed, regulated by inverter / increased motor capacity



BANDSAWS



K800FT

Article number
Left sided - **6100150**
Right sided - **6100160**

Wheel diameter	430 mm
Saw band measurements	4880 x 20 mm
Blade speed	32 m/s
Cut height passage (max.)	626 mm
Cut side passage (max.)	800 mm
Cutting stroke (max.)	635 mm
Motor capacity	4 kW

EQUIPMENT EXTRAS

increased motor capacity



K800RT

Article number
Left sided - **6100100**
Right sided - **6100110**

Wheel diameter	430 mm
Saw band measurements	4880 x 20 mm
Blade speed	32 m/s
Cut height passage (max.)	575 mm
Cut side passage (max.)	800 mm
Cutting stroke (max.)	550 mm
Motor capacity	4 kW

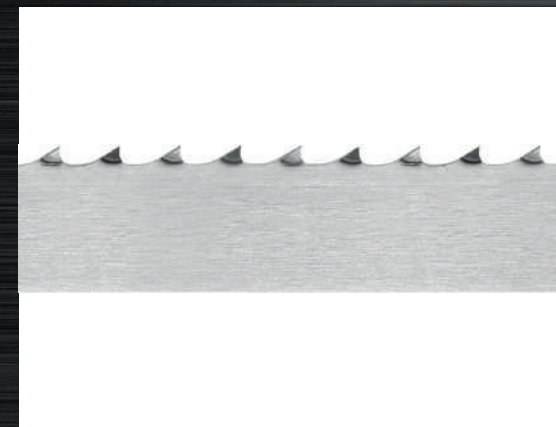
EQUIPMENT EXTRAS

increased motor capacity



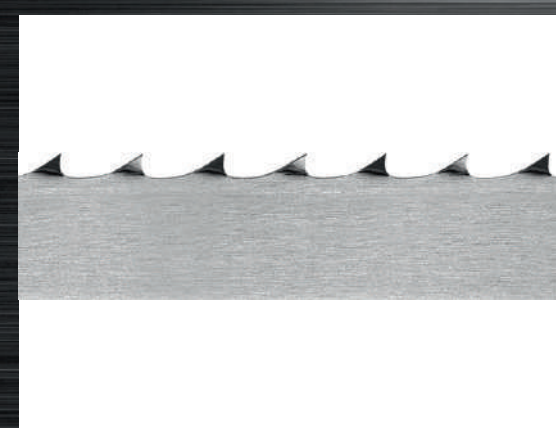
BANDSAW BLADES

COMBI SAWBLADE



The Combi-Sawblades are the default bandsaw blades for our KOLBE bandsaws. Crafted from special steel with impulse-hardened tooth tips, these sawblades are ideally suited for all types of meat, whether frozen or fresh, with or without bones.

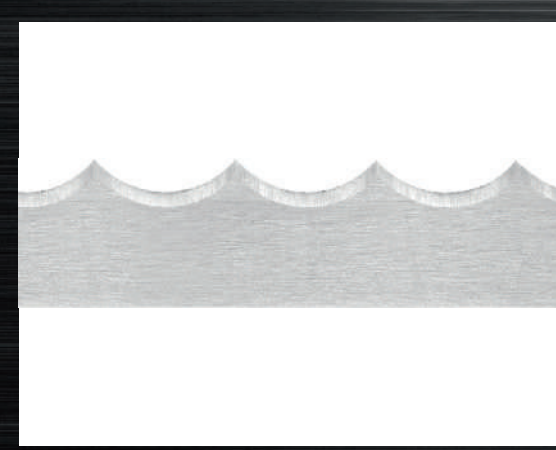
Tooth pitch: 6,0mm



FISCH SAWBLADE

The Fish-Sawblades are special steel bandsaw blades with extra-hardened tooth tips. These saw blades are ideal for processing all types of fish, both fresh and frozen.

Tooth pitch: 8,5mm



WAVE SAWBLADE

The Wave-Sawblades made from special steel have a double cutting bevel and feature a concave serrated edge. The Wave-Sawblade can not only cut boneless fresh meat but is also well-suited for cheese.

Blade thickness: 0,45mm

All our sawblades are made of high-quality special steel, enabling exceptionally clean and precise cuts. The proper selection of the right saw blades is crucial to achieve the best cutting results. By default, all our bandsaws are equipped with the Comb-Sawblade, which serves as an optimal all-rounder for all types of meat. We are happy to provide advice and recommend the most suitable sawblade for your specific needs in cutting and meat processing.

EQUIPMENT & DATA

STANDARD EQUIPMENT

BANDSAW		K220	K260	K330	K330S	K330RS	K380RS	K430	BANDSAW		K430S	K430RT	K440RS	K430H	K440H	K800FT	K800RT
Portioning device		✓	✓	✓	✓	✓	✓	✓	Portioning device		✓	–	✓	✓	✓	–	–
Material pusher		✓	✓	✓	✓	✓	✓	✓	Material pusher		✓	✓	✓	✓	✓	✓	✓
Motor brake		✓	✓	✓	✓	✓	✓	✓	Motor brake		✓	✓	✓	✓	✓	✓	✓
Stainless wheels		✓	✓	✓	✓	✓	✓	✓	Stainless wheels		✓	✓	✓	✓	✓	✓	✓
Push-button-control		✓	✓	✓	✓	✓	✓	✓	Push-button-control		✓	✓	✓	✓	✓	✓	✓
Motor protection		✓	✓	✓	✓	✓	✓	✓	Motor protection		✓	✓	✓	✓	✓	✓	✓
4 height adjustable anti vibration metal-feet		–	✓	✓	✓	✓	✓	✓	4 height adjustable anti vibration metal-feet		✓	✓	✓	✓	✓	✓	✓
1 Bandsaw blade		✓	✓	✓	✓	✓	✓	✓	1 Bandsaw blade		✓	✓	✓	✓	✓	✓	✓
Cable connection with CEE phase plug		✓	✓	✓	✓	✓	✓	✓	Cable connection with CEE phase plug		✓	✓	✓	✓	✓	✓	✓
Gripper unit		–	–	–	✓	✓	✓	–	Gripper unit		✓	–	✓	–	✓	–	–

TECHNICAL DATA

BANDSAW			K220	K260	K330	K330S	K330RS	K380RS	K430	BANDSAW			K430S	K430RT	K440RS	K430H	K440H	K800FT	K800RT
Motor rotary current (3Ph)		V	230/400	230/400	230/400	230/400	230/400	230/400	230/400	Motor rotary current (3Ph)		V	230/400	230/400	230/400	230/400	230/400	230/400	230/400
Motor capacity / protection system IP55		kW	1,1	1,1	1,5	1,5	1,5	2,5	2,9	Motor capacity / protection system IP55		kW	2,9	2,9	2,9	4,0	4,0	4,0	4,0
Nominal current at 230V / 400V		A	3,1/5,4	3,1/5,4	5,9/3,4	5,9/3,4	5,9/3,4	9,2/5,7	11,8/6,8	Nominal current at 230V / 400V		A	11,8/6,8	11,8/6,8	11,8/6,8	14,9/8,6	14,9/8,6	14,9/8,6	14,9/8,6
Conductor size		mm²	1,5	1,5	1,5	1,5	15	2,5	2,5	Conductor size		mm²	2,5	2,5	2,5	2,5	2,5	2,5	2,5
Fusing at 230V / 400V [A lazy]		A	16/16	16/16	16/16	16/16	16/16	16/16	16/16	Fusing at 230V/400V [A lazy]		A	16/16	16/16	16/16	20/16	20/16	20/16	20/16
Noise level		db [A]	75	69	72	72	72	72	70,5	Noise level		db [A]	70,5	70,5	70,5	70,5	70,5	72	72
Weight [net.]		kg	~75-77	~110-115	~170-175	~70-175	~170-175	~250-270	~295-305	Weight [net.]		kg	~295-305	~300-305	~350	~335-370	~360	~650-690	~650-690
External dimensions	W		519	579	749	749	834	914	1018	External dimensions	W		1027	1015	1057	1318	1318	2147	2360
	xD	mm	622	705	815	815	836	961	1010		xD	mm	1018	935	1031	1010	1010	1205	1151
	xH		995	1639	1772	1772	1772	1866	1980		xH		1980	1978	1980	2143	2143	2110	2310

MANUAL MINCERS

From the LW22 table mincer to the SW100 floor-standing model, our space saving **Kolbe Foodtec mincers** find their home in butcher shops, artisanal businesses, and supermarkets where fresh, portioned minced meat is required. The **compact design**, easy operation, and **straightforward cleaning** procedures ensure the **highest standards of hygiene and safety**.



MANUAL
MINCERS:



MANUAL MINCERS



LW22

Article number
2220010

Cutting system	Enterprise E22
Perforated plate-Ø	83 mm
Total bowl volume	6 L
Filling shaft-Ø	52 mm
Output (with perforated plate 3mm*)	~350 kg/h
Motor capacity / IP55	1,25 kW

EQUIPMENT EXTRAS

Outlet protection cover / base frame including storage table (mobile)



TWK32

Article number
2730010

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Total bowl volume	~16 L
Filling shaft-Ø	65 x 65 mm
Output (with perforated plate 3mm*)	~600 kg/h
Motor capacity / IP55	1,5 kW

EQUIPMENT EXTRAS

Outlet protection cover / increased motor capacity 2,2kW / 230V alternating current variant with single phase inverter / enlarged bowl (22 litre) / base frame including storage table (mobile)



LW82

Article number
2220000

Cutting system	Unger H82
Perforated plate-Ø	82 mm
Total bowl volume	6 L
Filling shaft-Ø	52 mm
Output (with perforated plate 3mm*)	~350 kg/h
Motor capacity / IP55	1,25 kW

EQUIPMENT EXTRAS

UNGER cutting system 5-piece / outlet protection cover / base frame including storage table (mobile)



TWK98

Article number
2730000

Cutting system	Unger B98
Perforated plate-Ø	98 mm
Total bowl volume	~16 L
Filling shaft-Ø	65 x 65 mm
Output (with perforated plate 3mm*)	~600 kg/h
Motor capacity / IP55	1,5 kW

EQUIPMENT EXTRAS

UNGER cutting system 5-piece / outlet protection cover / increased motor capacity 2,2kW / 230V alternating current variant with single phase inverter / enlarged bowl (22 litre) / base frame including storage table (mobile)



MANUAL MINCERS



TW100

Article number
2750000

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Total bowl volume	45 L
Filling shaft-Ø	95x 95 mm
Output (with perforated plate 3mm*)	~950 kg/h
Motor capacity / IP55	2,9 kW

EQUIPMENT EXTRAS

230V alternating current variant with single phase inverter / enlarged bowl (64 litre)



SW100

Article number
2800020

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Total bowl volume	45 L
Filling shaft-Ø	95x 95 mm
Output (with perforated plate 3mm*)	~950 kg/h
Motor capacity / IP55	2,9 kW

EQUIPMENT EXTRAS

Outlet protection cover / 230V alternating current variant with single phase inverter / enlarged bowl (64 litre) / extendable plate in the stand / mobile version (with 2 swivel and 2 fixed castors)



TW98

Article number
3220090

Cutting system	Unger B98
Perforated plate-Ø	98 mm
Total bowl volume	45 L
Filling shaft-Ø	95x 95 mm
Output (with perforated plate 3mm*)	~950 kg/h
Motor capacity / IP55	2,9 kW

EQUIPMENT EXTRAS

UNGER cutting system 5-piece / 230V alternating current variant with single phase inverter / enlarged bowl (64 litre)



SW98

Article number
3220040

Cutting system	Unger B98
Perforated plate-Ø	98 mm
Total bowl volume	45 L
Filling shaft-Ø	95x 95 mm
Output (with perforated plate 3mm*)	~950 kg/h
Motor capacity / IP55	2,9 kW

EQUIPMENT EXTRAS

UNGER cutting system 5-piece / outlet protection cover / 230V alternating current variant with single phase inverter / enlarged bowl (64 litre) / extendable plate in the stand / mobile version (with 2 swivel and 2 fixed castors)



MANUAL MINCERS



SW100H

Article number
2800022

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Total bowl volume	45 L
Filling shaft-Ø	95x 95 mm
Output (with perforated plate 3mm*)	~950 kg/h
Motor capacity / IP55	2,9 kW

EQUIPMENT EXTRAS

Outlet protection cover / 230V alternating current variant with single phase inverter / enlarged bowl (64 litre) / extendable plate in the stand / mobile version (with 2 swivel and 2 fixed castors)



SW98H

Article number
3220042

Cutting system	Unger B98
Perforated plate-Ø	98 mm
Total bowl volume	45 L
Filling shaft-Ø	95x 95 mm
Output (with perforated plate 3mm*)	~950 kg/h
Motor capacity / IP55	2,9 kW

EQUIPMENT EXTRAS

UNGER cutting system 5-piece / outlet protection cover / 230V alternating current variant with single phase inverter / enlarged bowl (64 litre) / extendable plate in the stand / mobile version (with 2 swivel and 2 fixed castors)



SW114-I

Article number
3700000

Cutting system	Unger D114
Perforated plate-Ø	114 mm
Total bowl volume	60 L
Filling shaft-Ø	120 x 120 mm
Output (with perforated plate 3mm*)	~1300 kg/h
Motor capacity / IP55	5,5 kW

EQUIPMENT EXTRAS

Outlet protection cover / mobile version (with 2 swivel and 2 fixed castors) / KOLBE dynamic separating system KDS114



SW114-II

Article number
3700010

Cutting system	Unger D114
Perforated plate-Ø	114 mm
Total bowl volume	60 L
Filling shaft-Ø	120 x 120 mm
Output (with perforated plate 3mm*)	~1300 2000 kg/h
Motor capacity / IP55	7,5 9,5 kW

EQUIPMENT EXTRAS

Outlet protection cover / mobile version (with 2 swivel and 2 fixed castors) / KOLBE dynamic separating system KDS114



EQUIPMENT & DATA

STANDARD EQUIPMENT

MANUAL MINCER							MANUAL MINCER						
	LW22	LW82	TWK32	TWK98	TW100	TW98		SW100	SW98	SW100H	SW98H	SW114-I	SW114-II
Cutting system Enterprise	✓	–	✓	–	✓	–	Cutting system Enterprise	✓	–	✓	–	–	–
Cutting system Unger 3-piece	–	✓	–	✓	–	✓	Cutting system Unger 3-piece	–	✓	–	✓	–	–
Cutting system Unger 5-piece	–	–	–	–	–	–	Cutting system Unger 5-piece	–	–	–	–	✓	✓
One speed	✓	✓	✓	✓	✓	✓	One speed	✓	✓	✓	✓	✓	–
Two speeds	–	–	–	–	–	–	Two speeds	–	–	–	–	–	✓
Stainless steel machine	✓	✓	✓	✓	✓	✓	Stainless steel machine	✓	✓	✓	✓	✓	✓
Stainless lock nut, chassis & worm	✓	✓	✓	✓	✓	✓	Stainless lock nut, chassis & worm	✓	✓	✓	✓	✓	✓
Splash guard	✓	✓	✓	✓	✓	✓	Splash guard	✓	✓	✓	✓	✓	✓
Combi hook spanner	✓	✓	✓	✓	✓	✓	Combi hook spanner	✓	✓	✓	✓	✓	✓
Pull-out hook	✓	✓	–	–	–	–	Pull-out hook	–	–	–	–	–	–
Push-button-control	–	–	–	–	✓	✓	Push-button-control	✓	✓	✓	✓	✓	✓
Turn-rotary-switch with reverse	✓	✓	✓	✓	–	–	Turn-rotary-switch with reverse	–	–	–	–	–	–
Cable connection with CEE phase plug	✓	✓	✓	✓	✓	✓	Cable connection with CEE phase plug	✓	✓	✓	✓	✓	✓
Product pusher	✓	✓	✓	✓	✓	✓	Product pusher	✓	✓	✓	✓	✓	✓

TECHNICAL DATA

MANUAL MINCER							MANUAL MINCER						
	LW22	LW82	TWK32	TWK98	TW100	TW98		SW100	SW98	SW100H	SW98H	SW114-I	SW114-II
Motor rotary current (3Ph)* V	400	400	400	400	400	400	Motor rotary current (3Ph)* V	400	400	400	400	400	400
Motor capacity / protection system IP55 (optional) kW	1,25	1,25	1,5 [2,2]	1,5 [2,2]	2,9	2,9	Motor capacity / protection system IP55 (optional) kW	2,9	2,9	2,9	2,9	5,5 [7,5]	7,5 9,5
Nominal current at 400V A	3,1	3,1	3,6 [5,9]	3,6 [5,9]	6,9	6,9	Nominal current at 400V A	6,9	6,9	6,9	6,9	11,5 [15,2]	15,5 19
Conductor size mm²	1,5	1,5	1,5	1,5	1,5	1,5	Conductor size mm²	1,5	1,5	1,5	1,5	6	6
Fusing at at 400V [A lazy] A	16	16	16	16	16	16	Fusing at at 400V [A lazy] A	16	16	16	16	25 [32]	32
Input height mm	462	462	512	512	576	576	Input height mm	1112	1112	1317	1317	1082	1082
Lower housing height (with cover) mm	172	172	182	182	64	64	Lower housing height (with cover) mm	600	600	805	805	508 [471]	508 [471]
Noise level db [A]	70	70	70	70	75	75	Noise level db [A]	75	75	75	75	75	75
Weight [net.] kg	~60-62	~60-65	~70	~70	~110	~100	Weight [net.] kg	~110	~113	~110	~115	~330	~365
External dimensions - standard	W	415	475	475	545	545	External dimensions - standard	W	545	545	545	679	679
	xD	438	499	546	895	943		xD	895	943	895	1128	1128
	xH	462	512	512	576	576		xH	1112	1317	1317	1082	1082
External dimensions - enlarged	W	–	475	475	625	525	External dimensions - enlarged	W	625	625	625	–	–
	xD	–	649	696	1065	1113		xD	1065	1113	1065	–	–
	xH	–	512	512	576	576		xH	1112	1317	1317	–	–

MIXER GRINDERS

Kolbe Foodtec mixer grinders impress with their **strong performance** and **excellent cutting** and **output quality**, from the MWK32-45 to the MW160-330 and with only minimal temperature increase. There is a suitable model for every application: from the entry-level model for low-contact meat processing up to the usage in large-scale enterprises, allowing for continuous work with meat pieces with temperatures as low as -14°C . Simultaneously our mixer grinders require **minimal maintenance** and meet the **highest standards in hygiene and safety**. Thanks to years of experience our models are well-suited for businesses of any type and size.



MIXER
GRINDERS :



MIXER GRINDERS



MWK32-45

Article number
4600000

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Hopper volume	45 L
Output (with perforated plate 3mm*)	~950 kg/h
Motor main drive / IP55	3 kW
Motor mixer drive / IP55	0,37 kW

EQUIPMENT EXTRAS

increased motor capacity 4,0kW / outlet protection cover / 230V alternating current variant with single phase inverter



MWK32-80

Article number
3060010

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Hopper volume	80 L
Output (with perforated plate 3mm*)	~1050 kg/h
Motor main drive / IP55	3 kW
Motor mixer drive / IP55	0,75 kW

EQUIPMENT EXTRAS

Portioning line control / mixing time preselection / increased motor capacity 4,0kW / variable speed (stepless) / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep



MWK114-45

Article number
4600030

Cutting system	Unger D114
Perforated plate-Ø	114 mm
Hopper volume	45 L
Output (with perforated plate 3mm*)	~950 kg/h
Motor main drive / IP55	3 kW
Motor mixer drive / IP55	0,37 kW

EQUIPMENT EXTRAS

Outlet protection cover / 230V alternating current variant with single phase inverter / KOLBE dynamic separating system KDS114



MWK114-80

Article number
3060016

Cutting system	Unger D114
Perforated plate-Ø	114 mm
Hopper volume	80 L
Output (with perforated plate 3mm*)	~1050 kg/h
Motor main drive / IP55	4 kW
Motor mixer drive / IP55	0,75 kW

EQUIPMENT EXTRAS

Portioning line control / mixing time preselection / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep



MIXER GRINDERS



MW32-80

Article number
3060005

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Hopper volume	80 L
Output (with perforated plate 3mm*)	~1300 kg/h
Motor main drive / IP55	5,5 kW
Motor mixer drive / IP55	0,75 kW

EQUIPMENT EXTRAS

Portioning line control / mixing time preselection / variable speed (stepless) / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep



MW32-120

Article number
4700050

Cutting system	Enterprise E32
Perforated plate-Ø	100 mm
Hopper volume	120 L
Output (with perforated plate 3mm*)	~1700 kg/h
Motor main drive / IP55	5,5 kW
Motor mixer drive / IP55	1,1 kW

EQUIPMENT EXTRAS

Portioning line control / mixing time preselection / variable speed (stepless) / feeding hopper with safety frame / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep / hoist feed loader FD200



MW114-80

Article number
3060017

Cutting system	Unger D114
Perforated plate-Ø	114 mm
Hopper volume	80 L
Output (with perforated plate 3mm*)	~1300 kg/h
Motor main drive / IP55	5,5 kW
Motor mixer drive / IP55	0,75 kW

EQUIPMENT EXTRAS

Portioning line control / mixing time preselection / variable speed (stepless) / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep / KOLBE dynamic separating system KDS114



MW114-120

Article number
4700150

Cutting system	Unger D114
Perforated plate-Ø	114 mm
Hopper volume	120 L
Output (with perforated plate 3mm*)	~1700 kg/h
Motor main drive / IP55	5,5 kW
Motor mixer drive / IP55	1,1 kW

EQUIPMENT EXTRAS

Portioning line control / mixing time preselection / variable speed (stepless) / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep / KOLBE dynamic separating system KDS114 / hoist feed loader FD200



MIXER GRINDERS



MW52-120

Article number
4700000

Cutting system	Enterprise E52
Perforated plate-Ø	130 mm
Hopper volume	120 L
Output (with perforated plate 3mm*)	~2000 kg/h
Motor main drive / IP55	7,5 kW
Motor mixer drive / IP55	1,1 kW

EQUIPMENT EXTRAS

Portioning line control / mixing time preselection / increased motor capacity 10kW / variable speed [stepless] for 7,5kW / variable speed [stepless] for 10kW / feeding hopper with safety frame / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep / hoist feed loader FD200



MW56-200

Article number
4500010

Cutting system	Enterprise E56
Perforated plate-Ø	152 mm
Hopper volume	200 L
Output (with perforated plate 3mm*)	~2250 kg/h
Motor main drive / IP55	18,5 kW
Motor mixer drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Mixing time preselection / increased motor capacity 22kW / variable speed [stepless, of working worm] for 18,5kW or 22kW / trolley for equipment and tools



MW130-120

Article number
4700100

Cutting system	Unger E130
Perforated plate-Ø	130 mm
Hopper volume	120 L
Output (with perforated plate 3mm*)	~2000 kg/h
Motor main drive / IP55	10 kW
Motor mixer drive / IP55	1,1 kW

EQUIPMENT EXTRAS

Precutter retain unit / portioning line control / mixing time preselection / variable speed [stepless] for 10kW / feeding hopper with safety frame / hopper cooling / foot-pedal off-switch / outlet protection cover / footstep / KOLBE dynamic separating system KDS130 / hoist feed loader FD200



MW160-200

Article number
4500000

Cutting system	Unger G160
Perforated plate-Ø	160 mm
Hopper volume	200 L
Output (with perforated plate 3mm*)	~2250 kg/h
Motor main drive / IP55	18,5 kW
Motor mixer drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Mixing time preselection / increased motor capacity 22kW / variable speed [stepless, of working worm] for 18,5kW or 22kW / precutter retain unit / trolley for equipment and tools / KOLBE dynamic separating system KDS160



MIXER GRINDERS



MW56-330

Article number
4500060

Cutting system	Enterprise E56
Perforated plate-Ø	152 mm
Hopper volume	330 L
Output (with perforated plate 3mm*)	~2750 kg/h
Motor main drive / IP55	18,5 kW
Motor mixer drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Mixing time preselection / increased motor capacity 22kW / variable speed [stepless, of working worm] for 18,5kW or 22kW / trolley for equipment and tools



MW160-330

Article number
4500050

Cutting system	Unger G160
Perforated plate-Ø	160 mm
Hopper volume	330 L
Output (with perforated plate 3mm*)	~3000 kg/h
Motor main drive / IP55	18,5 kW
Motor mixer drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Mixing time preselection / increased motor capacity 22kW / variable speed [stepless, of working worm] for 18,5kW or 22kW / precutter retain unit / trolley for equipment and tools / KOLBE dynamic separating system KDS160



CUTTING SYSTEMS



ENTERPRISE

The Enterprise cutting system, consisting of a cross knife and perforated plate, convinces by optimal processing of minced meat – whether pure or with additives such as spices or liquids. A distinctive feature of this cutting system is the second grinding process. This results in a very clean and homogeneous cutting profile in the final product. Despite the second pass, the cutting set has only minimal temperature increases.



UNGER

The Unger cutting system, available as 3- or 5-piece sets, ensures a particularly gentle mincing process. Consisting of a pre-cutter, 1-2 knives and perforated plates, it produces a high-quality cutting profile with an appealing texture, even after only one single runthrough.

EQUIPMENT & DATA

STANDARD EQUIPMENT

MIXER GRINDER	MWK 32-45	MWK 114-45	MWK 32-80	MWK 114-80	MW 32-80	MW 114-80	MW 32-120	MIXER GRINDER	MW 114-120	MW 52-120	MW 130-120	MW 56-200	MW 160-200	MW 56-330	MW 160-330
Cutting system Enterprise	✓	–	✓	–	✓	–	✓	Cutting system Enterprise	–	✓	–	✓	–	✓	–
Cutting system Unger 5-piece	–	✓	–	✓	–	✓	–	Cutting system Unger 5-piece	✓	–	✓	–	✓	–	✓
One speed for working worm & mixing arm	✓	✓	✓	✓	✓	✓	✓	One speed for working worm & mixing arm	✓	✓	✓	–	–	–	–
Stainless steel machine	✓	✓	✓	✓	✓	✓	✓	Stainless steel machine	✓	✓	✓	✓	✓	✓	✓
Stainless lock nut, chassis & worm	✓	✓	✓	✓	✓	✓	✓	Stainless lock nut, chassis & worm	✓	✓	✓	✓	✓	✓	✓
Splash guard	✓	✓	✓	✓	✓	✓	✓	Splash guard	✓	✓	✓	–	–	–	–
Combi hook spanner	✓	✓	✓	✓	✓	✓	✓	Combi hook spanner	✓	✓	✓	✓	✓	✓	✓
Push-button-control	✓	✓	✓	✓	✓	✓	✓	Push-button-control	✓	✓	✓	✓	✓	✓	✓
Cable connection with CEE phase plug	✓	✓	✓	✓	✓	✓	✓	Cable connection with CEE phase plug	✓	✓	✓	–	–	–	–
Machine mobile	✓	✓	✓	✓	✓	✓	✓	Machine mobile	✓	✓	✓	–	–	–	–
Soft close lid with lock	–	–	–	–	–	–	✓	Soft close lid with lock	✓	✓	✓	✓	✓	–	–

PORTIONERS

Our Kolbe Foodtec portioners are an excellent complement to our mixer grinders and form a **perfect unit** together. These powerful machines are precisely matched in their design, creating a consistently optimal and uniform result in our **minced-meat-portioning-line**. Our portioners are suitable for both smaller butcher shops and large packaging facilities, depending on the requirements. With our portioning solutions, it is possible to create various minced meat shapes, such as **free-flow**, **pressed patties** or even **skinless meat sausages**. The additional conveyor belt enables the operator to take the minced-meat portions ergonomically.



PORTIONER:



PORTIONERS



Free-Flow



Patty (pressed)



Skinless meat sausages

PM150

Article number
Left sided – 3130000
Right sided – 3130010

Portioning width (max.)	130 mm
Portioning height (max.)	75 mm
Portioning length (max.)	~60-280 mm
Portioning weight	250-700 g
Knife stroke	80 mm
Locking height (centre of plate)	700-900 mm
Conveyor belt dimensions (W x H x D)	212 x 1995 x 58 mm
Conveyor dimensions (W x L x T)	200 x 2435 x 1,0 mm
Conveyor speed	0,40 m/s
Motor voltage (3Ph)	400 V
Motor capacity / Protection system IP55	0,25 kW
Nominal current at 400 V [A lazy]	0,87 A
Conductor size	1,5 mm ²
Fusing at 400 V [A lazy]	10 A
Noise level	78 db (A)
Weight (net.)	~139-141 kg
External dimensions (W x D x H)	616 x 1407 x 1385 mm

COMBINATIONS

The PM150 can be used in combination with our mixer grinders in the following configurations:



BASIC MWK32-80

Volume
80 litres

Portioning performance/h
up to 300-500 kg



MEDIUM MW32-80

Volume
80 litres

Portioning performance/h
up to 500-700 kg



LARGE MW32-120

Volume
120 litres

Portioning performance/h
up to 500-700 kg



PREMIUM MW52-120

Volume
120 litres

Portioning performance/h
up to 700-900 kg



PF110

Article number
3120000

Portioning length	60 - 210 mm
Knife stroke	50 mm
Connection height (centre of plate)	540 - 695 mm
Nominal current at 230 V	7,6 A
Conductor size	1,5 mm ²
Fusing at 230 V [A lazy]	10 A
Noise level	82 db (A)
Weight (net.)	~49-51 kg
External dimensions (W x D x H)	650-805 x 634 x 440 mm



Patty (pressed)



Skinless meat sausages



MO1500-K

Article number
3160000

Conveyor speed	0,31 m/s
Receiving end (top edge)	150-700 mm
Transferring end (top edge)	700-1100 mm
Belt dimensions (W x L x T)	200 x 3120 x 3,3 mm
With cleat height	6,8 oder 11 mm
External dimensions (W x D x H)	650-805 x 634 x 440 mm
Stand height	~600-840 mm
Motor capacity / protection system IP54	0,12 kW
Motor voltage (3Ph)	400 V
Nominal current at 400V	0,55 A
Conductor size	1,5 mm ²
Fusing at 400 V [A lazy]	0,55 A
Noise level	59 db (A)
Weight (net.)	~44 - 46 kg



AUTOMATIC CROSS FEED GRINDERS

Whether with the AW52/130-240 or our latest model, the AWM114/130-100, **Kolbe Foodtec automatic crossfeed grinders** are the **powerhouses** in meat processing, meeting high demands in artisanal and industrial applications with an **output capacity** of up to **4,000 kg**. In addition to our “larger” models, the compact version shines with **ergonomic product loading**, a space-saving design and is completely frontal operable.

Thanks to the **highest hygiene and safety standards**, strong output capacity, and continuous improvement, our automatic crossfeed grinders are particularly well-suited for large industrial businesses.



AUTOMATIC
CROSSFEED
GRINDERS:



CROSSFEED GRINDERS

AWM114-100

Article number
4900000



Cutting system	Unger D114
Perforated plate-Ø	114 mm
Hopper volume	100 L
Output (with perforated plate 3mm*)	~1700 kg/h
Motor main drive / IP55	7,5 kW
Motor mixer drive / IP55	1,5 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Mixing time preselection / variable speed [stepless, of working worm]
for 7,5kW / outlet protection cover / trolley for equipment and tools /
KOLBE dynamic separating system KDS114



AWM130-100

Article number
4900100



Cutting system	Unger E130
Perforated plate-Ø	130 mm
Hopper volume	100 L
Output (with perforated plate 3mm*)	~1900 kg/h
Motor main drive / IP55	10 kW
Motor mixer drive / IP55	1,5 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Precutter retain unit / mixing time preselection / variable speed
[stepless, of working worm] for 10kW / trolley for equipment and tools /
KOLBE dynamic separating system KDS130



AWM114-100 & AWM130-100: OUR NEW COMPACT ALL-ROUNDERS

As a compact alternative to the other larger models, our new **AWM114-100** and **AWM130-100** automatic crossfeed grinders impress with a high output capacity and a powerful drive. They achieve a level of quality that surpasses typical industry standards.

Both automatic crossfeed grinders feature a perfect interplay of feeding and working worm. Depending on the requirements, these models can be used for grinding only or for simultaneous mixing and grinding.

Thanks to their compact design and space-saving external dimensions, the automatic crossfeed grinder is also suitable for smaller businesses. Both the AWM114-100 and the AWM130-100 can be fully operated from the front, making it easy to load the machine in an ergonomic manner.

We prioritize the user's experience and are always focused on optimizing usability and safety.

Best quality – Made in Germany.

AWK130-160

Article number
4800100



Cutting system	Unger E130
Perforated plate-Ø	130 mm
Hopper volume	~160 L
Output (with perforated plate 3mm*)	~3000 kg/h
Motor main drive / IP55	15 kW
Motor mixer drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Precutter retain unit / increased motor capacity 22kW / variable speed [stepless, of working worm] for 15kW and 22kW) / Hoist feed loader FD120 / Hoist feed loader FD200 / trolley for equipment and tools / hopper extension with safety frame / KOLBE dynamic separating system KDS130



CROSSFEED GRINDERS



AW52-240

Article number
3800405

Cutting system	Enterprise E52
Perforated plate-Ø	130 mm
Hopper volume	~360 L
Output (with perforated plate 3mm*)	~3000 kg/h
Motor main drive / IP55	15 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Increased motor capacity 22kW / chopping shaft – capacity 1,5kW / loosening device – capacity 1,5 kW / variable speed (stepless) of working worm 15kW and 22kW / hoist feed loader FD200 / attached swivel arm feeding HFD200 / trolley for equipment and tools



AW56-240

Article number
3800480

Cutting system	Enterprise E56
Perforated plate-Ø	152 mm
Hopper volume	~360 L
Output (with perforated plate 3mm*)	~3750 kg/h
Motor main drive / IP55	30 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Chopping shaft – capacity 1,5kW / loosening device – capacity 1,5 kW / variable speed (stepless) of working worm 30kW / hoist feed loader FD200 / attached swivel arm feeding HFD 200 / trolley for equipment and tools



AW130-240

Article number
3800425

Cutting system	Unger E130
Perforated plate-Ø	130 mm
Hopper volume	~360 L
Output (with perforated plate 3mm*)	~3000 kg/h
Motor main drive / IP55	15 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Precutter retain unit / increased motor capacity 22kW / chopping shaft – capacity 1,5kW / loosening device – capacity 1,5 kW / variable speed (stepless) of working worm 15kW and 22kW / hoist feed loader FD200 / attached swivel arm feeding HFD 200 / trolley for equipment and tools / KOLBE dynamic separating system KDS130



AW160-240

Article number
3800460

Cutting system	Unger G160
Perforated plate-Ø	160 mm
Hopper volume	~360 L
Output (with perforated plate 3mm*)	~4000 kg/h
Motor main drive / IP55	30 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Precutter retain unit / chopping shaft – capacity 1,5kW / loosening device – capacity 1,5 kW / variable speed (stepless) of working worm 30kW / hoist feed loader FD200 / attached swivel arm feeding HFD 200 / trolley for equipment and tools / KOLBE dynamic separating system KDS130



CROSSFEED GRINDERS



AWM52-240

Article number
3800400

Cutting system	Enterprise E52
Perforated plate-Ø	130 mm
Hopper volume	~360 L
Output (with perforated plate 3mm*)	~3000 kg/h
Motor main drive / IP55	15 kW
Motor mixer drive / IP55	1,5 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

increased motor capacity 22kW / variable speed [stepless] of working worm 15kW and 22kW / mixing time preselection / hoist feed loader FD200 / attached swivel arm feeding HFD 200 / trolley for equipment and tools



AWM56-240

Article number
3800485

Cutting system	Enterprise E56
Perforated plate-Ø	152 mm
Hopper volume	360 L
Output (with perforated plate 3mm*)	~3750 kg/h
Motor main drive / IP55	30 kW
Motor mixer drive / IP55	1,5 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Variable speed [stepless] of working worm 30kW / mixing time preselection / hoist feed loader FD200 / attached swivel arm feeding HFD 200 / trolley for equipment and tools



AWM130-240

Article number
3800420

Cutting system	Unger E130
Perforated plate-Ø	130 mm
Hopper volume	~360 L
Output (with perforated plate 3mm*)	~3000 kg/h
Motor main drive / IP55	15 kW
Motor mixer drive / IP55	1,5 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Precutter retain unit / increased motor capacity 22kW / variable speed [stepless] of working worm 15kW and 22kW / mixing time preselection / hoist feed loader FD200 / attached swivel arm feeding HFD 200 / trolley for equipment and tools / KOLBE dynamic separating system KDS130



AWM160-240

Article number
3800485

Cutting system	Unger G160
Perforated plate-Ø	160 mm
Hopper volume	~360 L
Output (with perforated plate 3mm*)	~4000 kg/h
Motor main drive / IP55	30 kW
Motor mixer drive / IP55	1,5 kW
Motor feeding drive / IP55	1,5 kW

EQUIPMENT EXTRAS

Precutter retain unit / variable speed [stepless] of working worm 30kW / mixing time preselection / hoist feed loader FD200/ attached swivel arm feeding HFD200 / trolley for equipment and tools / KOLBE dynamic separating system KDS160



EQUIPMENT & DATA

STANDARD EQUIPMENT

CROSSFEED GRINDER	AWM 114-100	AWM 130-100	AWK 130-160	AW 52-240	AW 130-240	CROSSFEED GRINDER	AW 56-240	AW 160-240	AWM 52-240	AWM 130-240	AWM 56-240	AWM 160-240
Cutting system Enterprise	–	–	–	✓	–	Cutting system Enterprise	✓	–	✓	–	✓	–
Cutting system Unger	✓	✓	✓	–	✓	Cutting system Unger	–	✓	–	✓	–	✓
Stepless variable speed of the feeding worm	–	–	✓	✓	✓	Stepless variable speed of the feeding worm	✓	✓	✓	✓	✓	✓
Stainless steel machine	✓	✓	✓	✓	✓	Stainless steel machine	✓	✓	✓	✓	✓	✓
Stainless lock nut, chassis & worm	✓	✓	✓	✓	✓	Stainless lock nut, chassis & worm	✓	✓	✓	✓	✓	✓
4 height-adjustable stainless steel anti vibration metal-feet	✓	✓	✓	✓	✓	4 height-adjustable stainless steel anti vibration metal-feet	✓	✓	✓	✓	✓	✓
Combi hook spanner	✓	✓	✓	✓	✓	Combi hook spanner	✓	✓	✓	✓	✓	✓
Push-button-control	✓	✓	✓	✓	✓	Push-button-control	✓	✓	✓	✓	✓	✓
Cable connection with CEE phase plug	✓	✓	✓	✓	✓	Cable connection with CEE phase plug	✓	✓	✓	✓	✓	✓
Outlet protection cover	–	✓	✓	✓	✓	Outlet protection cover	✓	✓	✓	✓	✓	✓
Feeding worm prefilling function	✓	✓	✓	✓	✓	Feeding worm prefilling function	✓	✓	✓	✓	✓	✓
Feeding hopper with safety frame	–	–	–	✓	✓	Feeding hopper with safety frame	✓	✓	✓	✓	✓	✓
Hydraulic worm ejection	–	–	–	✓	✓	Hydraulic worm ejection	✓	✓	✓	✓	✓	✓
Mixing arm with autoreverse function	✓	✓	–	–	–	Mixing arm with autoreverse function	–	–	✓	✓	✓	✓

TECHNICAL DATA

CROSSFEED GRINDER		AWM 114-100	AWM 130-100	AWK 130-160	AW 52-240	AW 130-240	CROSSFEED GRINDER		AW 56-240	AW 160-240	AWM 52-240	AWM 130-240	AWM 56-240	AWM 160-240
Motor rotary current (3Ph)	V	400	400	400	400	400	Motor rotary current (3Ph)	V	400	400	400	400	400	400
Motor main drive / protection system IP55	kW	7,5	10	15 [22]	15 [22]	15 [22]	Motor main drive / protection system IP55	kW	30 [22]	30 [22]	15 [22]	15 [22]	30 [22]	30[22]
Motor feeding drive / protection system IP55	kW	1,5	1,5	1,5	1,5	1,5	Motor feeding drive / protection system IP55	kW	1,5	1,5	1,5	1,5	1,5	1,5
Motor mixing drive / protection system IP55	kW	1,5	1,5	–	–	–	Motor mixing drive / protection system IP55	kW	–	–	1,5	1,5	1,5	1,5
Motor loosening drive protection system IP55	kW	–	–	–	1,5	1,5	Motor loosening drive protection system IP55	kW	1,5	1,5	–	–	–	–
Nominal current at 400V – main drive	A	1,5	20,5	30/45	30/45	30/45	Nominal current at 400V – main drive	A	59 [45]	59 [45]	30 [45]	30 [45]	59 [45]	59 [45]
Nominal current at 400V – feeding drive	A	3,2	3,2	3,3	3,3	3,3	Nominal current at 400V – feeding drive	A	3,3	3,3	3,3	3,3	3,3	3,3
Nominal current at 400V – mixing & loosening drive	A	–	–	–	3,3	3,3	Nominal current at 400V – mixing & loosening drive	A	3,3	3,3	3,3	3,3	3,3	3,3
Conductor size	mm ²	6	6	10 [16]	10 [16]	10 [16]	Conductor size	mm ²	25 [16]	25 [16]	10 [16]	10 [16]	25 [16]	25 [16]
Fusing at 400V [A lazy]	A	32	32	40 [50]	40 [50]	40 [50]	Fusing at 400V [A lazy]	A	63 [50]	63 [50]	40 [50]	40 [50]	63 [50]	63 [50]
Input height	mm	1189	1189	1234	1978	1978	Input height	mm	1978	1978	1978	1978	1978	1978
Lower housing height [with cover]	mm	464	464	512	720	720	Lower housing height [with cover]	mm	733	734	720	720	733	734
Noise level	db [A]	70,8	70,8	70,8	68,8	68,8	Noise level	db [A]	68,8	68,8	68,8	68,8	68,8	68,8
Weight [net.]	kg	~805	~812	~815	~970-1320	~910-1400	Weight [net.]	kg	~1000-1140	~1080-1490	~910	~1100	~960-1050	~960-1040
External dimensions	W	1248	1248	1386	1478	1478	External dimensions	W	1478	1632	1478	1478	1478	1632
	xD	1101	1323	1497	1529	1593		xD	1529	1478	1518	1593	1529	1478
	xH	1320	1320	1383	1978	1978		xH	1978	1978	1978	1978	1978	1978

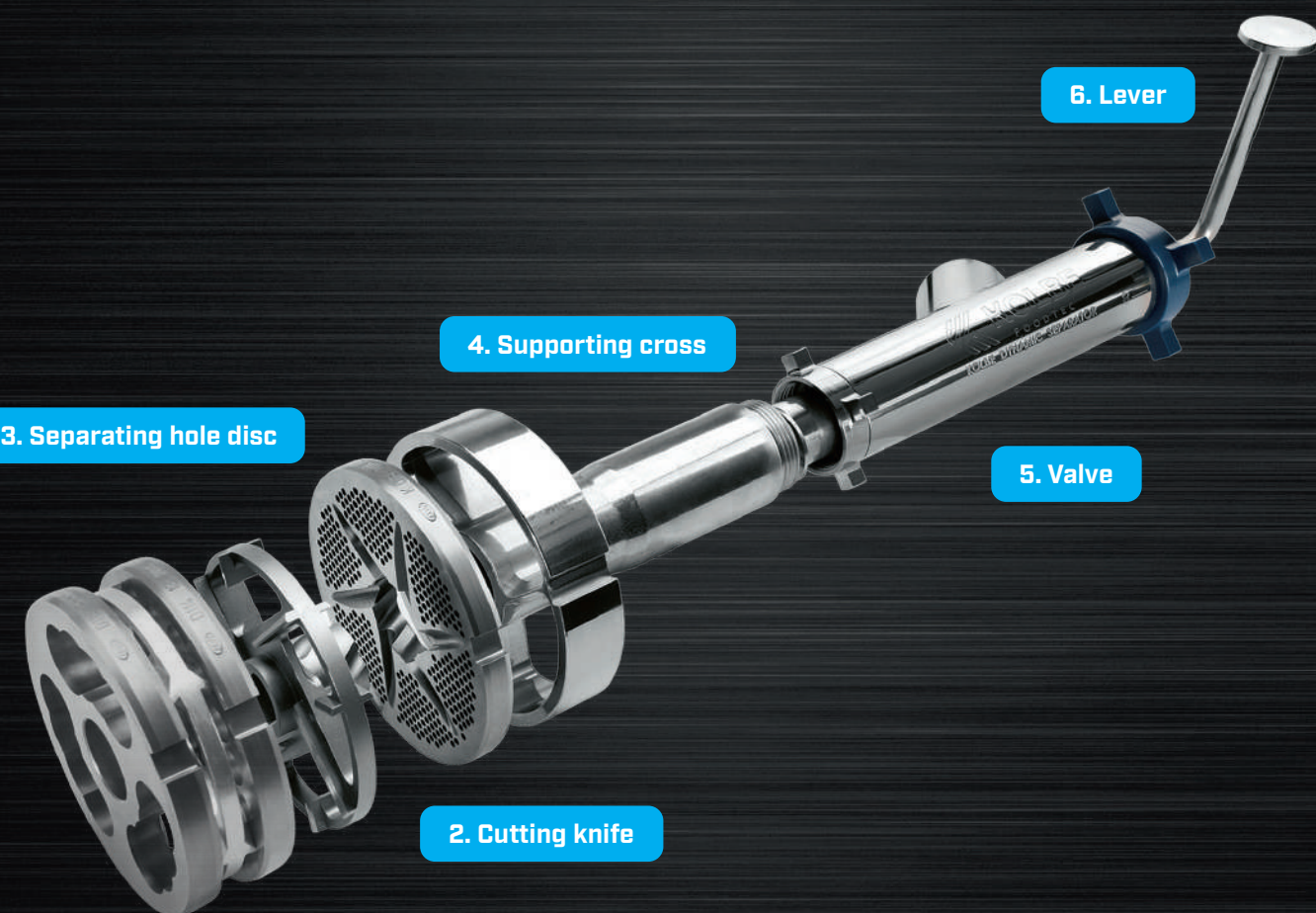
KDS – SEPARATING SYSTEM

KOLBE DYNAMIC SEPARATING SYSTEM

The **Kolbe Dynamic Separating System** – abbrev.: **KDS** – is representing the next level of minced meat processing. During its development we paid great attention to achieve the best possible results through the optimal interaction of its components. The KDS stands out with its very high construction quality and the extensive range of products

it can separate. The outstanding separation results, even with challenging meat varieties like poultry and beef, elevate the quality of your meat processing to the next level.

Our KDS is versatile and compatible with the following cutting set sizes: D114, E130, G160.



1. Existing cutting set

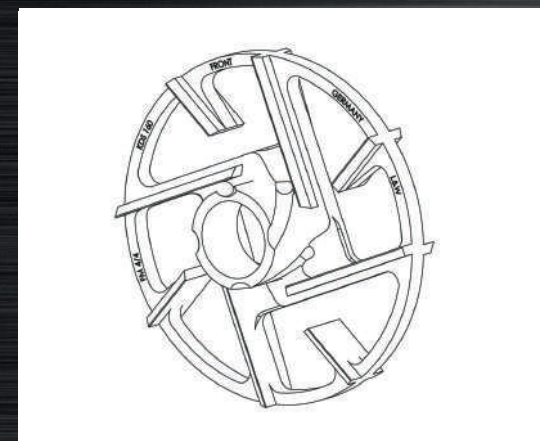
2. Cutting knife

3. Separating hole disc

4. Supporting cross

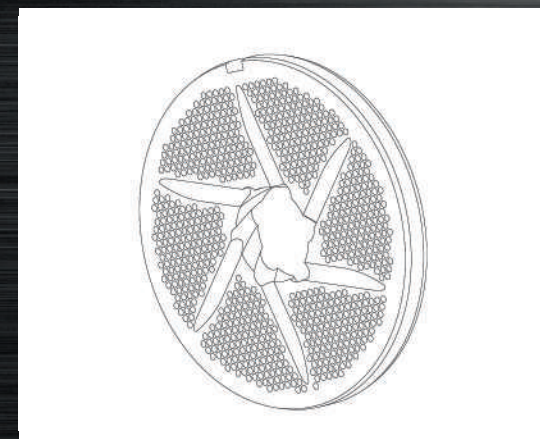
5. Valve

6. Lever



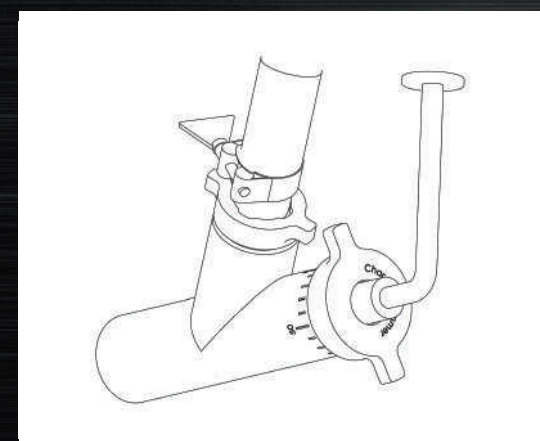
SEPARATING KNIFE

Our KDS system is equipped with a cutting knife designed by us. The composition of this special separating knife and the perforated disc creates an active discharge of the separated product.



CUTTING HOLE DISC

The perforated disc is available in the following hole sizes: 2mm, 2.5mm, 3mm, 3.5mm, 4mm and on request with a diameter of 5mm. The innovative notches make it possible to process products more gently than ever before. Because less pressure means less heating and thus a better result.



VALVE AND LEVER

Due to the dynamically adjustable discharge, the KDS system achieves maximum variability of product discharge. That means, no matter in which direction the separated components are to be discharged: With the KDS system, this becomes child's play and is suitable for every customer.

NOTES

CONTACT & IMPRINT

Are you interested in one of our machines or other products? Do you need advice on the individual models? Or do you need more information on the technical specifications and various features?

The team at **Kolbe Foodtec** is there for you and will gladly help you further!

You can reach us via e-mail or by phone:

E-mail: sales@kolbe-foodtec.com
Phone: +49 (0) 7308 – 96 10 – 0

Office hours: Mo-Thu 7:30 AM - 4:30 PM
Fr 7:30 AM - 1:00 PM

We are looking forward to hear from you!

CONTENT

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