

KOLBE FOODTEC PRODUCT CATALOGUE

Paul KOLBE GmbH - FOODTEC -

www.kolbe-foodtec.com





(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.

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









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.

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.



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.

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.

For repairs and maintanence our service-technicians and selected service-partners are gladly there to help you with their expertise and

OUESTIONS AND



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







(ንን 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 canacity	1.1	kW

EQUIPMENT EXTRAS

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





Wheel diameter Saw band measureme Blade speed Cut height passage (m Cut side passage (max Cutting stroke (max.) Motor capacity

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors)





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)





Wheel diameter Saw band measureme Blade speed Cut height passage (m Cut side passage (ma Cutting stroke (max.) Motor capacity

EQUIPMENT EXTRAS

Mobile version (with 2 swivel and 2 fixed castors)



Article number Left sided - 2430000 Right sided - 2430030

	300	mm
ents 24	90 x 16	mm
	22	m/s
ıax.)	311	mm
k.]	282	mm
	297	mm
	1,5	kW



Article number Left sided - 2430010 Right sided - 2430040

	300	mm
ints	2490 x 16	mm
	22	m/s
nax.]	311	mm
x.]	282	mm
	297	mm
	1,5	kW





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)



Wheel diameter Saw band measureme Blade speed Cut height passage (m Cut side passage (ma Cutting stroke (max.) Motor capacity

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





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



Π

Wheel diameter Saw band measureme Blade speed Cut height passage (n Cut side passage (ma Cutting stroke (max.) Motor capacity

EQUIPMENT EXTRAS

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



Article number Left sided - 2560000 Right sided - 2560030

	430	mm
nts 3370	x 16	mm
	32	m/s
lax.)	403	mm
K.]	412	mm
	413	mm
2,9 (4,0)	kW



Article number Left sided - 2560010 Right sided - 2560040

	430	mm
ints	3370 x 16	mm
	32	m/s
nax.]	403	mm
x.]	412	mm
	413	mm
	2,9 (4,0)	kW





Article number Left sided - 2560020 Right sided - 2560050

Vheel diameter	430	mm
aw band measurements	3370 x 16	mm
lade speed	32	m/s
Cut height passage (max.)	367	mm
Cut side passage (max.)	405	mm
Cutting stroke (max.)	409	mm
Aotor 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



Article number Left sided - 2560100 Right sided - 2560130

Wheel diameter Saw band measureme Blade speed Cut height passage (m Cut side passage (ma Cutting stroke (max.) Motor capacity

EQUIPMENT EXTRAS

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





K44U 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)





Wheel diameter Saw band measureme Blade speed Cut height passage (m Cut side passage (ma Cutting stroke (max.) Motor capacity

EQUIPMENT EXTRAS

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

430	mm
3700 x 16	mm
32	m/s
568	mm
412	mm
413	mm
4	kW
	3700 x 16 32 568 412 413



Article number Left sided - 2560300 Right sided - 2560330

	430	mm
nts	3700 x 16	mm
	32	m/s
nax.]	568	mm
k.]	412	mm
	413	mm
	4	kW







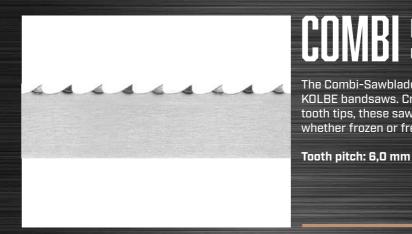
KOLBE

Article number Left sided - 6100150 Right sided - 6100160

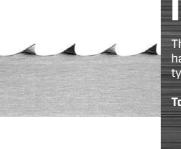
Wheel diameter	430	mm
Saw band measurements	4880 x 20	mm
Blade speed	32	m/s
Cut height passage (max.)	626	mm
Cut side passage (max.)	800	mm
Cutting stroke (max.)	635	mm
Motor capacity	4	kW

EQUIPMENT EXTRAS

increased motor capacity









Article number Left sided - 6100100 Riaht 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



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.

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

FISCH SAWBLADE

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

Tooth pitch: 8,5 mm

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: 0,45 mm

EQUIPMENT & DATA

STANDARD EQUIPMENT

BANDSAW	K220	K260	K330	K330S	K330RS	K380RS	K430	BANDSAW	K430S	K430RT	K440RS	K430H	K440H	K800FT	K800RT
Portioning device	~	~	~	~	\checkmark	✓	\checkmark	Portioning device	 Image: A start of the start of	-	\checkmark	\checkmark	~		
Material pusher	~	 ✓ 	~	~	\checkmark	✓	\checkmark	Material pusher	~	\checkmark	~	\checkmark	~	~	~
Motor brake	~	 	\checkmark	 	~	~	\checkmark	Motor brake	\checkmark	~	~	\checkmark	\checkmark	\checkmark	\checkmark
Stainless wheels	~	\checkmark	\checkmark	~	\checkmark	~	\checkmark	Stainless wheels	~	\checkmark	\checkmark	 Image: A second s	~	\checkmark	~
Push-button-control	 ✓ 	 ✓ 	\checkmark	~	\checkmark	~	\checkmark	Push-button-control	✓	\checkmark	~	\checkmark	\checkmark	~	~
Motor protection	~	✓	~	✓	✓		\checkmark	Motor protection	~	~	~	\checkmark	 	~	~
4 height adjustable anti vibration metal-feet	-	~	~	~	~	~	~	4 height adjustable anti vibration metal-feet	~	~	~	~	v	~	~
1 Bandsaw blade	~	\checkmark	\checkmark	~	~	\checkmark	\checkmark	1 Bandsaw blade	v	\checkmark	✓	\checkmark	~	~	~
Cable connection with CEE phase plug	~	~	~	~	~	v	~	Cable connection with CEE phase plug	~	~	~	~	~	~	~
Gripper unit	-			 	\checkmark	~		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 W dimensions xD xH	mm	519 622 995	579 705 1639	749 815 1772	749 815 1772	834 836 1772	914 961 1866	1018 1010 1980	External W dimensions xD xH	mm	1027 1018 1980	1015 935 1978	1057 1031 1980	1318 1010 2143	1318 1010 2143	2147 1205 2110	2360 1151 2310



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



Cutting system	Enterprise E22	
Perforated plate-Ø	83	mm
Total bowl volume	6	L
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)

ımber



nn

Cutting system Perforated plate-Ø Total bowl volume Output (with perforated plate Motor capacity / IP55

EQUIPMENT EXTRAS

including storage table (mobile)







Article number 2220000

utting system	Unger H82	
erforated plate-Ø	82	mm
otal bowl volume	6	L
utput with perforated plate 3mm*)	~350	kg/h
lotor capacity / IP55	1,25	kW

EQUIPMENT EXTRAS

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





Unger B98	
98	mm
~16	L
~600	kg/h
1,5	kW
	98 ~16 ~600

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)



Article number 2730010

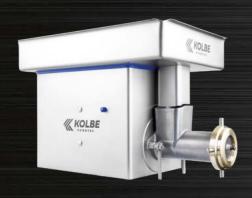
	Enterprise E32	
	100	mm
	~16	L
3mm*)	~600	kg/h
	1,5	kW

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





MANUAL MINCERS



Article number 2750000

Cutting system	Enterprise E32	
Perforated plate-Ø	100	mm
Total bowl volume	45	L
Dutput 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)



Cutting system Perforated plate-Ø Total bowl volume Output (with perforated plate Motor capacity / IP55

EQUIPMENT EXTRAS

version (with 2 swivel and 2 fixed castors)







Cutting system	Unger B98	
Perforated plate-Ø	98	mm
Total bowl volume	45	L
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)





Cutting system Perforated plate-Ø Total bowl volume Output (with perforated plate Motor capacity / IP55

EQUIPMENT EXTRAS

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



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Article number 2800020

	Enterprise E32	
	100	mm
	45	L
3mm*)	~950	kg/h
	2,9	kW

Outlet protection cover / 230V alternating current variant with single phase inverter / enlarged bowl (64 litre) / extandable plate in the stand / mobile



Unge	r 898	
	98	mm
	45	L
3mm*]	~950	kg/h
	2,9	kW



MANUAL MINCERS



5 Article number 2800022

Cutting system Enterprise E32 Perforated plate-Ø 100 mm 45 Total bowl volume Output ~950 kg/h (with perforated plate 3mm*)

EQUIPMENT EXTRAS

Motor capacity / IP55

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



Cutting system Perforated plate-Ø Total bowl volume Output (with perforated plate Motor capacity / IP55

EQUIPMENT EXTRAS



2,9 kW



SW98H Article number 3220042

Cutting system	Unger B98	
Perforated plate-Ø	98	mm
lotal bowl volume	45	L
Jutput 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) / extandable plate in the stand / mobile version (with 2 swivel and 2 fixed castors)



SW114-11

Cutting system Perforated plate-Ø Total bowl volume Output (with perforated plate Motor capacity / IP55

EQUIPMENT EXTRAS

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



Article number 3700000

	Unger D114	
	114	mm
	60	L
3mm*)	~1300	kg/h
	5,5	kW

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





Un	ger D114	
	114	mm
	60	L
~ 130 3mm*)	0 2000	kg/h
	7,5 9,5	kW



EQUIPMENT & DATA

STANDARD EQUIPMENT

MANUAL MINCER	LW22	LW82	ТWK32	TWK98	TW100	TW98	MANUAL MINCER	SW100	SW98
Cutting system Enterprise	✓		~		~		Cutting system Enterprise	\checkmark	-
Cutting system Unger 3-piece		 Image: A second s		 Image: A start of the start of		 ✓ 	Cutting system Unger 3-piece		 Image: A second s
Cutting system Unger 5-piece				-		-	Cutting system Unger 5-piece		
One speed	~	✓	~	 Image: A start of the start of	~	v	One speed	~	 ✓
Two speeds	_					-	Two speeds		
Stainless steel machine	~	v	~	 Image: A second s	~	 ✓ 	Stainless steel machine	~	 ✓
Stainless lock nut, chassis & worm	~	~	~	~	~	~	Stainless lock nut, chassis & worm	~	
Splash guard	 ✓ 	 Image: A second s	\checkmark	 Image: A second s	~	v	Splash guard	~	v
Combi hook spanner	~	 ✓ 	\checkmark	 Image: A second s	~	 Image: A second s	Combi hook spanner	~	 Image: A start of the start of
Pull-out hook	~	✓			-		Pull-out hook		
Push-button-control				-	✓	 ✓ 	Push-button-control	\checkmark	 Image: A second s
Turn-rotary-switch with reverse	~	~	~	~			Turn-rotary-switch with reverse		
Cable connection with CEE phase plug	~	~	~	~	~	 ✓ 	Cable connection with CEE phase plug	~	~
Product pusher	~	 ✓ 	\checkmark	 Image: A second s	~	 	Product pusher	~	 Image: A second s

TECHNICAL DATA

ILUIIMIUAL	DAIA										
MANUAL M	INCER		LW22	LW82	TWK32	TWK98	TW100	TW98	MANUAL MINCER	SW100	SW98
Motor rotary cu	rrent (3Ph) [;]	* V	400	400	400	400	400	400	Motor rotary current (3Ph)* V	400	400
Motor capacity protection syst (optional)		kW	1,25	1,25	1,5 [2,2]	1,5 (2,2)	2,9	2,9	Motor capacity / protection system IP55 kW (optional)	2,9	2,9
Nominal curren	t at 400V	А	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
Conductor size		mm²	1,5	1,5	1,5	1,5	1,5	1,5	Conductor size mm ²	1,5	1,5
Fusing at at 400V (A lazy]	А	16	16	16	16	16	16	Fusing at A at 400V (A lazy)	16	16
Input height	_	mm	462	462	512	512	576	576	Input height mm	1112	1112
Lower housing (with cover)	height	mm	172	172	182	182	64	64	Lower housing height mm (with cover)	600	600
Noise level		db (A)	70	70	70	70	75	75	Noise level db (A	75	75
Weight (net.)		kg	~60-62	~60-65	~70	~70	~110	~100	Weight (net.) kg	~110	~113
External dimensions - standard	W xD xH	mm	415 438 462	415 477 462	475 499 512	475 546 512	545 895 576	545 943 576	External W dimensions xD mm - standard xH	545 895 1112	545 943 1112
External dimensions - enlarged	W xD xH	mm	-		475 649 512	475 696 512	625 1065 576	525 1113 576	External W dimensions xD mm - enlarged xH	625 1065 1112	625 1113 1112

SW100H	SW98H	SW114-I	SW114-II
30010011	awaon	300114-1	300114-11
\checkmark		~	-
	 Image: A second s		 Image: A start of the start of
 ✓ 	~	 ✓ 	
			✓
\checkmark	 	✓	 ✓
~	~	 Image: A second s	~
~	 Image: A second s	✓	 Image: A second s
\checkmark	 Image: A second s	✓	 ✓
_			
\checkmark	 Image: A second s	~	 ✓
-	-		-
~	~	~	
\checkmark	 	✓	

SW100H	SW98H	SW114-I	SW114-II
400	400	400	400
2,9	2,9	5,5 (7,5)	7,5 9,5
6,9	6,9	11,5 (15,2)	15,5 19
1,5	1,5	6	6
16	16	25 (32)	32
1317	1317	1082	1082
805	805	508 (471)	508 (471)
75	75	75	75
~110	~115	~330	~365
545 895 1317	545 943 1317	679 1128 1082	679 1128 1082
625 1065 1317	625 1113 1317		





// KOLBE

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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





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



<mark>//(</mark>32-80

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IP5 Motor mixer drive / IP

EOUIPMENT 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
Dutput (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



Article number 3060016

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IP5 Motor mixer drive / IP

EQUIPMENT EXTRAS

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



	Enterprise E32	
	100	mm
	80	L
3mm*)	~1050	kg/h
i5	3	kW
55	0,75	kW



	Unger D114	
	114	mm
	80	L
3mm*)	~1050	kg/h
i5	4	kW
55	0,75	kW





MW32-80 Article number 3060005

Cutting system Enterprise E32 Perforated plate-Ø 100 mm Hopper volume **80** L Output ~1300 kg/h (with perforated plate 3mm*) Motor main drive / IP55 5.5 kW Motor mixer drive / IP55 0.75 kW

EOUIPMENT 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 Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IPS Motor mixer drive / IP

EOUIPMENT 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 3060014

Cutting system	Unger D114	
Perforated plate-Ø	114	mm
Hopper volume	80	L
Dutput (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

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IP5 Motor mixer drive / IP

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



	Enterprise E32	
	100	mm
	120	L
3mm*)	~1700	kg/h
i5	5,5	kW
55	1,1	kW





	Unger D114	
	114	mm
	120	L
	~1700	kg/h
3mm*)		
5	5,5	kW
55	1,1	kW





MW52-120 Article number 4700000

Cutting system Enterprise E52 Perforated plate-Ø 130 mm Hopper volume 120 L Output ~2000 kg/h (with perforated plate 3mm*) Motor main drive / IP55 7.5 kW Motor mixer drive / IP55 1.1 kW

EOUIPMENT 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



WW56-200

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IPS Motor mixer drive / IP

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





Article number 4700100

Cutting system	Unger E130	
Perforated plate-Ø	130	mm
Hopper volume	120	L
Dutput (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

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IP5 Motor mixer drive / IP!

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



Article number 4500010

	Enterprise E56	
	152	mm
	200	L
3mm*)	~2250	kg/h
i5	18,5	kW
55	1,5	kW



	Unger G160	
	160	mm
	200	L
3mm*)	~2250	kg/h
5	18,5	kW
55	1,5	kW





W56-330 Art

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



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.



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





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.

* With 3 mm final perforated plate, processing of small meat pieces 0/-1° without additives Specifications subject to change without notice. Dimensions may vary.

CUTTING SYSTEMS

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		 ✓ 		 Image: A second s	-	 		Cutting system Unger 5-piece	 Image: A second s		 ✓ 		 Image: A second s	-	 ✓
One speed for working worm & mixing arm	~	 	~	 	~	~	~	One speed for working worm & mixing arm	~	~	v				
Stainless steel machine	~	 ✓ 	\checkmark	 ✓ 	\checkmark	 Image: A start of the start of	~	Stainless steel machine	v	\checkmark	 ✓ 	~	 Image: A second s	\checkmark	
Stainless lock nut, chassis 8 worm	~	v	~	v	~	v	~	Stainless lock nut, chassis & worm	 	~	v	~	~	~	~
Splash guard	 ✓ 	 Image: A second s	~	 ✓ 	\checkmark	✓	~	Splash guard	v	\checkmark	 	-		-	_
Combi hook spanner	~	 Image: Image: Ima	~	 	~	~	~	Combi hook spanner		~	 	~	~	~	~
Push-button-control	~	 ✓ 	~	 Image: A second s	\checkmark	✓	~	Push-button-control	✓	~	~	~	~	~	
Cable connection with CEE phase plug	~	v	~	v	~	~	~	Cable connection with CEE phase plug	~	~	 	-		-	
Machine mobile	~	 Image: A second s	 ✓ 	 ✓ 	\checkmark	 	~	Machine mobile	 ✓ 	\checkmark	 ✓ 			e Bigender	_
Soft close lid with lock					-	-	~	Soft close lid with lock	 	~	 	~	 Image: A second s		

TECHNICAL DATA

I LOINNIONE DAIN																	
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
Motor rotary current (3Ph)*	* V	400	400	400	400	400	400	400	Motor rotary current (3Ph	* V	400	400	400	400	400	400	400
Motor main drive / protection system IP55	kW	3	3	3	4	5,5	5,5	5,5	Motor main drive / protection system IP55	kW	5,5	7,5	10	18,5	18,5	18,5	18,5
Motor mixer drive / protection system IP55	kW	0,37	0,37	0,75	0,75	0,75	0,75	1,1	Motor mixer drive / protection system IP55	kW	1,1	1,1	1,1	1,5	1,5	1,5	1,5
Nominal current at 400V - main drive	A	7,1	7,1	7,1 (9,0)	9,0	11,4	11,4	11,4	Nominal current at 400V - main drive	A	11,4	15,2	20,5	34,5	34,5	34,5	34,5
Nominal current at 400V - mixer drive	А	1,17	1,17	2,4	2,4	2,4	2,4	2,6	Nominal current at 400V - mixer drive	A	2,6	2,6	2,6	3,34	3,34	3,34	3,34
Conductor size	mm²	2,5	2,5	2,5	2,5	6	6	6	Conductor size	mm²	6	6	6	10	10	10	10
Fusing at 400V (A lazy)	A	16	16	16	16	25	25	25	Fusing at 400V (A lazy)	А	25	32	32	50	50	50	50
Input height	mm	1133	1133	1268	1268	1268	1268	1280	Input height	mm	1280	1280	1280	1443	1443	1922	1922
Lower housing height (with cover)	mm	573 (513)	550 (513)	593 (533)	570 (533)	593 (533)	570 (533)	498 (438)	Lower housing height (with cover)	mm	475 (438)	476 [428]	470 (428)	476	476	716	716
Noise level	db (A)	70	70	70	70	67,8	67,8	67,8	Noise level	db (A)	67,8	67,8	67,8	68,8	68,8	68,8	68,8
Weight (net.)	kg	~250-260	~250-260	~290-300	~300-310	~360-370	~410-420	~470-480	Weight (net.)	kg	~480-490	~510-520	~530-540	~1040	~1100	~1220	~1120
External W dimensions xD xH	mm	635 878 1190	635 941 1190	685 1237 1325	777 1302 1325	685 1237 1325	777 1302 1325	923 1325 1345	External W dimensions xD xH	mm	923 1390 1345	923 1350 1345	923 1410 1345	1041 1593 1508	1041 1691 1508	2085 1839 2928	2085 1936 2928

* 230V alternating current variant with 1PH inverter on request Specifications subject to change without notice. Dimensions may vary. * 230V alternating current variant with 1PH inverter on request Specifications subject to change without notice. Dimensions may vary.

PORTIONERS

the mixer grinder and the portioner.



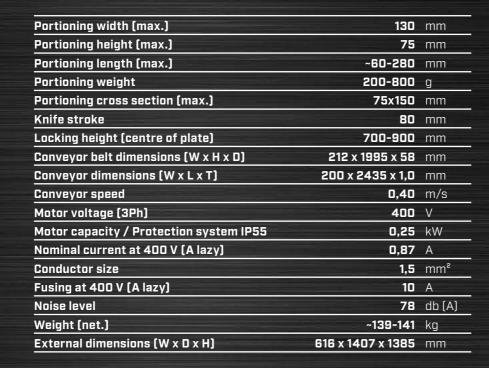
Our Kolbe Foodtec portioners are an excellent complement to our mixer grinders and form a perfect unit together. These powerful machines are precisely matched in their design, creating a consistently optimal and uniform result in our minced-meat-portioning-line. Our portioners are suitable for both smaller 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. In addition, our conveyor belt ensures a smooth transition between



PORTIONER







Article number Left sided – 3130000

Right sided - 3130010



Portioning cross section Portioning length Knife stroke Connectiong height (cen Nominal current at 230 Conductor size Fusing at 230 V (A lazy) Noise level Weight (net.) External dimensions (W



Patty (pressed)

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

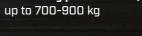
120 litres **Portioning performance/h** up to 500-700 kg



PREMIUM MW52-120

Volume

120 litres
Portioning performance/h







With cleat height External dimensions (W Stand height Motor capacity / protec Motor voltage (3Ph) Nominal current at 400 Conductor size Fusing at 400 V (A lazy) Noise level Weight (net.)



Specifications subject to change without notice. Dimensions may vary.

Page 4	47
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	0,31	m/s
e)	150-700	mm
dge)	700-1100	mm
x T]	200 x 3120 x 3,3	mm
	6,8 oder 11	mm
/ x D x H]	650-805 x 634 x 440	mm
	~600-840	mm
ction system IP54	0,12	kW
	400	V
IV	0,55	А
	1,5	mm²
]	0,55	А
	59	db (A)
	~44 - 46	kq



Skinless meat	sausages

n (26x110)	35 x 120	mm
n (21x110)	30 x 120	mm
	60 - 210	mm
	50	mm
ntre of plate)	540 - 695	mm
V	7,6	А
	1,5	mm²
	10	А
	82	db (A)
	~49-51	kg
V x D x H]	650-805 x 634 x 440	mm



KOLBE

0 4 44

KOLBE

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 operatable.

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

AUTOMATIC CROSSFEED **GRINDERS:**



AUTO. CROSSFEED GRINDERS

AWM114-100 Article number



Cutting system	Unger D114	
Perforated plate-Ø	114	mm
Hopper volume	100	L
Dutput (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 Perforated plate-Ø Hopper volume Output

(with perforated plate Motor main drive / IPS Motor mixer drive / IP Motor feeding drive /

EOUIPMENT 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 suitable for smaller businesses. Both the AWM114-100 and 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 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

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IP5 Motor mixer drive / IP

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

	Unger E130	
	130	mm
	100	L
3mm*)	~1900	kg/h
5	10	kW
55	1,5	kW
IP55	1,5	kW



	Unger E130	
	130	mm
	~160	L
3mm*)	~3000	kg/h
i5	15	kW
55	1,5	kW



AUTO. CROSSFEED GRINDERS



AW52-240 Article number 3800405

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

EOUIPMENT 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

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IPS Motor feeding drive /

EOUIPMENT 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

Cutting system	Unger E130	
Perforated plate-Ø	130	mm
Hopper volume	~360	L
Dutput (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

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IP5 Motor feeding drive /

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



	Enterprise E56	
	152	mm
	~360	L
3mm*)	~3750	kg/h
55	30	kW
IP55	1,5	kW





Unger G10	60	
	60	mm
~3	60	L
~ 40 1 3mm*)	00	kg/h
5	30	kW
IP55	1,5	kW
	-	



AUTO. CROSSFEED GRINDERS



NM52-240 Article number 3800400

Cutting system	Enterprise E52	
Perforated plate-Ø	130	mm
Hopper volume	~360	L
Dutput 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



Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IPS Motor mixer drive / IP Motor feeding drive /

EQUIPMENT EXTRAS

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

EOUIPMENT 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

Cutting system Perforated plate-Ø Hopper volume Output (with perforated plate Motor main drive / IPS Motor mixer drive / IP Motor feeding drive /

EOUIPMENT 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 / KDLBE dynamic separating system KDS160



56-240 Article number 3800485

	Enterprise E56	
	152	mm
	360	L
	~3750	kg/h
3mm*)		
5	30	kW
55	1,5	kW
IP55	1,5	kW

Variable speed (stepless) of working worm 30kW / mixing time preselection / hoist feed loader FD200 / attached swivel arm feeding HFD 200 / trolley for



	Unger G160	
	160	mm
	~360	L
3mm*)	~4000	kg/h
5	30	kW
55	1,5	kW
IP55	1,5	kW



EQUIPMENT & DATA

STANDARD EQUIPMENT

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

TECHNICAL DATA

AUTO. CROSSFEED GR	RINDER	AWM 114-100	AWM 130-100	AWK 130-160	AW 52-240	AW 130-240	AUTO. CROSSFEED GI	RINDER	AW 56-240	AW 160-240
Motor rotary current (3Ph)	V	400	400	400	400	400	Motor rotary current (3Ph)	V	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)
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
Motor mixing drive / protection system IP55	kW	1,5	1,5				Motor mixing drive / protection system IP55	kW		
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	А	1,5	20,5	30/45	30/45	30/45	Nominal current at 400V - main drive	А	59 (45)	59 (45)
Nominal current at 400V - feeding drive	А	3,2	3,2	3,3	3,3	3,3	Nominal current at 400V – feeding drive	A	3,3	3,3
Nominal current at 400V - mixing & loosening drive	А			-	3,3	3,3	Nominal current at 400V - mixing & loosening drive	А	3,3	3,3
Conductor size	mm²	6	6	10 (16)	10 (16)	10 (16)	Conductor size	mm²	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)
Input height	mm	1189	1189	1234	1978	1978	Input height	mm	1978	1978
Lower housing height (with cover)	mm	464	464	512	720	720	Lower housing height (with cover)	mm	733	734
Noise level	db (A)	70,8	70,8	70,8	68,8	68,8	Noise level	db (A)	68,8	68,8
Weight (net.)	kg	~805	~812	~815	~970-1320	~910-1400	Weight (net.)	kg	~1000-1140	~1080-1490
External W dimensions xD xH	mm	1248 1101 1320	1248 1323 1320	1386 1497 1383	1478 1529 1978	1478 1593 1978	External W dimensions xD xH	mm	1478 1529 1978	1632 1478 1978

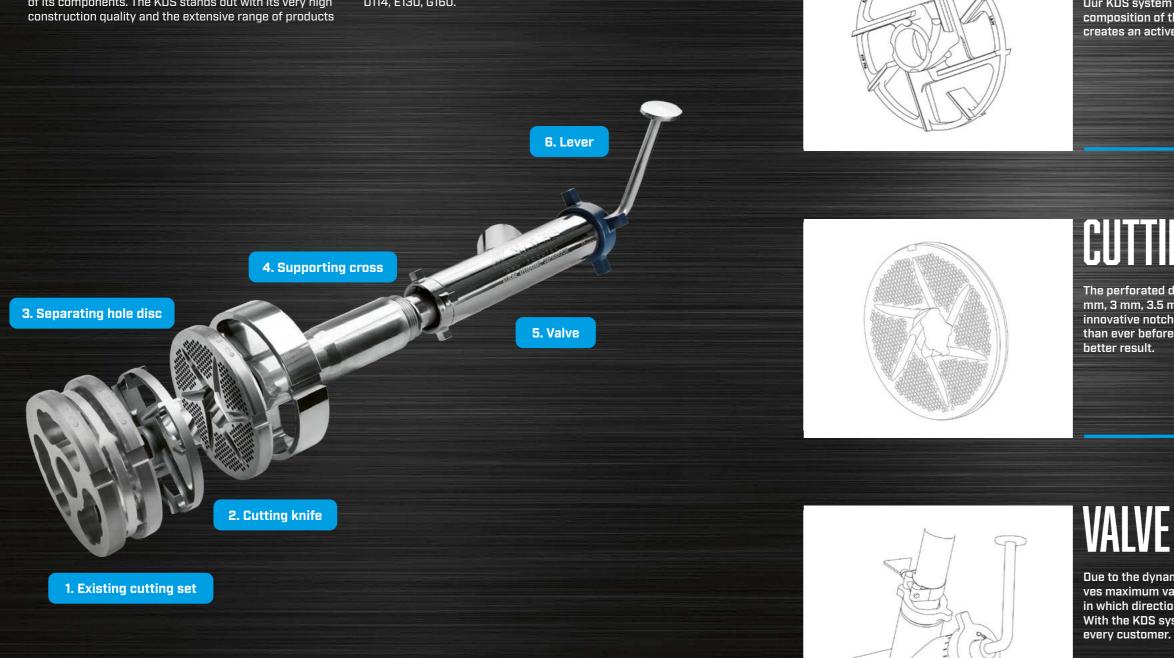
AWM 52-240	AWM 130-240	AWM 56-240	AWM 160-240
v	-	 Image: A second s	
-	~		\checkmark
 Image: A second s	~	~	~
 Image: A second s	 ✓ 	 Image: A second s	~
~	~	~	~
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 Image: A start of the start of	~	 Image: A second s	~
 	~	 	~
 Image: A second s	\checkmark	~	 ✓
v	 ✓ 	 Image: A second s	~
- <	~	 Image: A second s	~
 Image: A second s	✓	 Image: A second s	✓
 Image: A second s	\checkmark	 Image: A second s	✓

AWM 52-240	AWM 130-240	AWM 56-240	AWM 160-240
400	400	400	400
15 (22)	15 (22)	30 (22)	30(22)
1,5	1,5	1,5	1,5
1,5	1,5	1,5	1,5
30 (45)	30 (45)	59 (45)	59 (45)
3,3	3,3	3,3	3,3
3,3	3,3	3,3	3,3
10 (16)	10 (16)	25 (16)	25 (16)
40 (50)	40 (50)	63 (50)	63 (50)
1978	1978	1978	1978
720	720	733	734
68,8	68,8	68,8	68,8
~910	~1100	~960-1050	~960-1040
1478 1518 1978	1478 1593 1978	1478 1529 1978	1632 1478 1978

KDS-SEPARATING SYSTEM KOLBE DYNAMIC SEPARATING SYSTEM

The Kolbe Dynamic Separating System – abbrv.: KDS – is it can separate. The outstanding separation results, even 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

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,





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: 2 mm, 2.5 mm, 3 mm, 3.5 mm, 4 mm and on request with a diameter of 5 mm. The innovative notches make it possible to process products more gently than ever before. Because less pressure means less heating and thus a

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

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

Paul KOLBE GmbH - FOODTEC -

Gewerbestraße 5 89275 Elchingen Germany

www.kolbe-foodtec.com

PRODUCT PHOTOGRAPHY

RAMPANT PICTURES Multscherstraße 5 89077 Ulm

www.rampant-pictures.de

CONCEPT, LAYOUT & DESIGN

- WIDESIGN -Dimitri Widenbek Elchweg 6 73488 Ellenberg

www.widesign-graphics.de