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Kolb

**Baking
Proofing
Cooling**



A partnership of strength

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Kolb (HK) Ltd and MIWE are a strong team, working together to support our customers across Asia with planning, sales and after-sales services. Kolb (HK) Ltd is MIWE's exclusive agent for most countries in Asia, and can offer its customers comprehensive support.

瑞士高比公司成為MIWE公司亞洲區的獨家代理，處理大部份亞洲國家客戶的要求，並提供全面支援服務。我們這個強大合作伙伴組合，正好協助客戶計劃未來，供應設備和售後服務。

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In-store gastronomy

A small, economical oven, frequently used for 'in-store' baking. The MIWE gusto is available in three configurations, and is perfectly suited for baking :

- proven frozen and part-baked frozen dough
- cakes
- croissants
- danish pastries
- pretzels
- baguettes

The small MIWE gusto only requires a 220V / single phase connection. If no water supply is available, it can be equipped with an integrated water tank.

The MIWE gusto comes with a comprehensive but easy-to-use control system - "Anyone can operate it".

Underbase, Intermediate Compartment, Steam Hood and Proofer are available upon request.

外型小巧，價格相宜的烤爐經常是即場烤烘的理想選擇。

MIWE 設有三款 gusto 烤爐，適合烤烘以下產品：

- 發酵急凍麵團和半成品急凍麵團
- 蛋糕
- 牛角包
- 丹麥酥
- 德國麵包
- 長法包

MIWE gusto 烤爐的電壓為220V / 單相 / 50Hz。供水欠缺時，可使用內置水缸。控制系統操作簡單而全面，正是「任何人也能操作自如」。可配置不銹鋼底架，中間插盤架，不銹鋼煙罩和發酵櫃。

Only one configuration of the MIWE gusto oven is shown here. 只列出其中一款 MIWE gusto 烤爐的資料。



MIWE
gusto

model	code	width (cm)	height (cm)	depth (cm)	trays 44.5x35	control	circuit breaker	door hinge	kW
Steam Hood	045-001090.08	60	16	76	-	-	-	-	0.1
Baking Chamber	045-001091	60	51	66	3	FP12/AS	1x16A	right	3.5
Intermediate Shelf	045-001090.02	60	36	63	4	-	-	-	-
Proofing Cabinet	045-001090.03	60	85	63	6	AS	1x10A	right	0.7
Drier	045-001090.09	60	85	63	6	-	-	right	-
Sub-frame	045-001090.05	70	85	100	4/6/8/10	-	-	-	-
Rollers	045-001090.04	-	8	-	-	-	-	-	-

Keeps you on the cutting edge!

MIWE signo

The MIWE signo is a modern oven that will enhance any in-store bakery. It is designed with easy-to-clean rounded surfaces, and has a durable plast powder finish.

A new design incorporates an unobtrusive flush fitting steam ventilation hood. This improves the visual appeal of the oven, and avoids accidents. Steam is provided by a removable 5 litre water tank.

The MIWE signo is operated via the MIWE FP intuitive control system (with 30 programs). Each is programmable with individual settings for temperature, baking time and steam quantity - of which 12 can be accessed through symbols.

MIWE signo是新款烤爐，即場烘焙，至為理想。光滑外殼，平滑表面，清潔更為容易。

新穎設計配合先進排煙罩，不但令烤爐外型美觀，更可避免意外發生。焗爐內蒸汽由5公升活動式水箱供應。

烤爐以FP電子控制連30個記憶程式，每個程式可獨立控制溫度，烤烘時間和蒸汽釋放量。其中設有12個可帶有產品標號按鈕，可直接啟動操作。



model	code	width (cm)	depth (cm)	height (cm)	weight (KG)	baking trays	tray size (CM)	kW	voltage
Exzenter Vapour Hood	045-001150.04	755	740	160	36	-	-	0.08	-
Baking Oven 3.64	045-001150	755	740	605	100	3	60/40	5.4	380
Intermed Compartment	045-001150.01	755	740	320	25	3	60/40	-	-
Proofing Cabinet	045-001150.02	755	740	620	75	6	60/40	2.2	-
Base Frame	045-001150.03	755 755	740 740	620 940	53 62	6 9	60/40 60/40	- -	- -

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A stylish newcomer

This 'newcomer' to the MIWE range is attractive, functional and provides excellent value for money.



It comes with a smooth glass front panel and easy-to-clean rounded baking chamber corners.

It also has the well established sprayer technology for steam production.

Available with a choice of MIWE FP controls (with 30 programs) or robust MIWE AS controls.

Econo以「新來者」姿態出現 MIWE烤爐系列，自然獨具吸引力，功能超卓，而且物超所值。

光滑玻璃面，流線型設計，烤箱角位修圓，令清潔更易處理。焗爐備有先進噴霧式技術產生蒸汽。

可選擇FP電子控制連30個記憶程式或AS機械控制。

MIWE econo

model	code	width (cm)	height (cm)	depth (cm)	trays 60/40	control	kW	circuit breaker	door hinge
Steam Hood	045-001160.02	90	19	125	-	-	0.1/0.2	1x10A	-
Baking Chamber EC 4.0604	045-001161	90	78	85	4	FP12/AS	7.2	3x16A	right/left
Baking Chamber EC 6.0604	045-001162	90	78	85	6	FP12/AS	9.3	3x16A	right/left
Baking Chamber EC 10.0604	045-001163	90	110	85	10	FP12/AS	15.8	3x25A	right/left
Baking Chamber EC 10.1826	045-001164	90	78	85	5/10	FP12	9.4	3x32A	right/left
Proofing Cabinet	045-001160.03	90	61	85	12	AS	1.3	1x6A	double door
Warming Cabinet	045-001160.05	90	61	85	12	-	-	-	double door
Sub-frame	045-001160.01	90	61	85	10/12	-	-	-	-
Rollers	045-001160.04	-	8/11	-	-	-	-	-	-

In-store baking pioneer

**MIWE
aero**

The MIWE aero has been developed from the Aeromat Convection oven, and is based on a tried and tested design. It has rounded baking chamber corners, and is available in a range of colour schemes.



MIWE aero 吹風烤爐由
Aeromat 改良而成，具有流線
型烤烘箱及光滑爐面設計，更可
選擇不同顏色。

6. MIWE aero

model	code	width (cm)	height (cm)	depth (cm)	trays 60/40	control	kW	circuit breaker	door hinge
Baking Chamber AE 4.0604	045-001103	90	71	85	4	FP12/CS	8.5	3x20A	right / left
Baking Chamber AE 6.0604	045-001101	90	87	85	6	FP12/CS	11.4	3x20A	right / left
Baking Chamber AE 8.0604	045-001104	90	103	85	8	FP12/CS	15.4	3x25A	right / left
Baking Chamber AE 10.0604	045-001102	90	119	85	10	FP12/CS	19.8	3x32A	right / left

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The de-thawing master

The MIWE aero is a master of de-frosting and baking frozen products. It can also bake scrap dough and part-baked products perfectly.

A dual steam device is integrated into the baking chamber. The steam device can be easily removed for cleaning and de-calcifying.

Supplied with the FP control system.

MIWE aero 可同時處理解凍及烘焙產品，處理急凍和預發酵產品之最理想伙伴，同時亦可處理新鮮麵團和半成品，效果完美。

烤爐備有兩個蒸汽釋放系統和高效能循環風扇。
蒸汽釋放系統，拆除容易，方便清潔或除鈣。

烤爐連FP電子控制。



MIWE
aero

model	code	width (cm)	height (cm)	depth (cm)	trays 60/40	control	kW	circuit breaker	door hinge
Steam Hood	045-001100.07	90	19	125	-	-	0.08	-	-
Intermediate Shelf	045-001100.04	90	32/56	85	8/12	-	-	-	-
Proofing Cabinet	045-001100.06	90	53/61/77	85	8/12/16	FP3/AS	2.3	1x16A	double door
Warming Cabinet	045-001100.09	-	53/61/77	85	8/12/16	-	-	-	double door
Sub-frame	045-001100.05	-	53/61/77	85	8/12/16	-	-	-	-
Rollers	045-001100.08	-	4/8/11/16	-	-	-	-	-	-

A purpose-built bakers' oven

MIWE condo

A purpose-built, real bakers' oven used in in-store bakeries and restaurants. It can handle everything from tasty pastries to coarse rye breads.

Each separate chamber can bake different products simultaneously, and can be programmed with different programs of steam, heat and time.

The baking chambers are corrosion-proof. Stone hearth slabs are standard fit in this oven.

The oven's heat is radiant electrical. The steam apparatus is well insulated, and can be integrated into each chamber.



Setters for easy loading and discharge of deck ovens.

板床將醱酵麵團輸入烤爐。



Setter trolley for easy handling and storage.

板床層架車方便處理和儲存板床。



The MIWE condo has a flexible modular construction system that allows for easy expansion and flexibility. The unit is operated with the MIWE FP digital control system.

多用途烤爐常用於各式麵包店和餐廳食肆。無論是各式酥點，抑或是裸麥麵包，均可用 MIWE condo 烤爐烤烘，保暖或加熱。

每個烤箱可同時烤烘不同產品。烤箱可分別加入不同電腦程式和不同蒸汽釋放量，烤烘溫度和烤烘時間。

烤箱外殼具防銹功能，配備標準爐床石板。

烤爐以輻射電熱，每個烤箱可裝置獨立絕緣蒸汽釋放系統。

MIWE condo 烤爐極具彈性，可按需要隨意增減烤箱層數。
烤爐以FP 電子控制。

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Real stone baked bread

MIWE condo

model code	CO1.0604 045-001011	CO2.0604 045-001012	CO3.0604 045-001013	CO4.0604 045-001014	CO5.0604 045-001015	CO1.0608 045-001021	CO2.0608 045-001022	CO3.0608 045-001023
baking chambers	1	2	3	4	5	1	2	3
baking chamber (WxD)	60/40	60/40	60/40	60/40	60/40	60/80	60/80	60/80
baking trays	1	2	3	4	5	2	4	6
ext size (WxDxH) (cm)	90/81/39	90/81/67	90/81/95	90/81/123	90/121/151	90/121/39	90/121/67	90/121/95
exhaust hood height (cm)	19	19	19	19	19	19	19	19
power load kW	2.5	4.9	7.4	9.8	12.2	4.4	8.7	13
steam apparatus kW	1.5	3	4.5	6	7.5	1.5	3	4.5
approx weight (KG)	120	220	320	420	520	150	280	410

Proofing Chamber

tray supports	5	5	5	5	5	5	5	5
baking trays	5	5	5	5	5	10	10	10
ext size (WxDxH) (cm)	90/81/54	90/81/54	90/81/54	90/81/54	90/81/54	90/121/54	90/121/54	90/121/54
pedestal height (cm)	28	28	28	16	-	28	28	28
castor height (cm)	16	16	16	16	16	16	16	16
power load (kW)	0.7	0.7	0.7	0.7	0.7	1.3	1.3	1.3
approx weight (KG)	75	75	75	70	65	100	100	100

Underframe

ext size (WxDxH) (cm)	90/81/82	90/81/82	90/81/82	90/81/70		90/81/82	90/81/82	90/81/82
approx weight (kg)	14	14	14	12		18	18	18

model code	CO4.068 045-001024	CO5.0608 045-001025	CO1.1208 045-001041	CO2.1208 045-001042	CO3.1208 045-001043	CO4.1208 045-001044	CO5.1208 045-001045
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Specification

baking chambers	4	5	1	2	3	4	5
baking chamber (WxD)	60/80	60/80	120/80	120/80	120/80	120/80	120/80
baking trays	8	10	4	8	12	16	20
ext size (WxDxH)	90/121/123	90/121/151	90/121/39	150/121/67	150/121/95	150/121/123	150/121/151
exhaust hood height (cm)	19	19	19	19	19	19	19
power load kW	17.3	21.6	5.8	11.6	17.4	23.2	28.9
steam apparatus kW	6	7.5	3	6	9	12	15
approx weight (KG)	540	670	240	430	620	810	1000

Proofing Chamber

tray supports	5	5	10	10	10	10	10
baking trays			20	20	20	20	20
ext size (WxDxH) (cm)	90/121/54	90/121/54	90/121/54	90/121/54	90/121/54	90/121/54	90/121/54
pedestal height (cm)	16	-	28	28	28	16	-
castor height (cm)	16	16	16	16	16	17	17
power load (kW)	1.3	1.3	1.8	1.8	1.8	1.8	1.8
approx weight (KG)	95	90	165	165	165	155	145

Underframe

ext size (WxDxH)	90/81/70		90/81/82	90/81/82	90/81/82	90/81/70	
voltage	380V/ 50Hz/ 3 phase	380V/ 50Hz/ 3 phase	380V/ 50Hz/ 3 phase	380V/ 50Hz/ 3 phase	380V/ 50Hz/ 3 phase	380V/ 50Hz/ 3 phase	380V/ 50Hz/ 3 phase
approx weight (KG)	16		28	28	28	25	

The best of both worlds

MIWE back-combi

The MIWE back-combi is a combination baking oven and deck oven, with a hearth-baking atmosphere. This unit integrates the pioneering in-store aero with the classical condo.

Standard installation is with an underframe. If required, we can add a proofing chamber or cabinet underneath.

MIWE back-combi 系列可自由組合烤爐，將吹風烤爐和電熱爐的優點連在一起，融合先進的吹風烤爐與傳統烤爐於一身。

亦可隨意加添發酵櫃或保暖櫃以符合生產需要。



model	code	dimensions WxHxD (cm)	weight (KG)	baking trays	tray size (CM)	notes
Condo C1-64	045-001011	90x81x39	120	1	60x40	1 Chamber Power Load 2.5kW Steam 1.5kW Exhaust Hood Height 19cm
Aero 4.64	045-001103	90x85x71		4	60x40	Voltage 8.5kW
Proofing Chamber	045-001100.06	90x81x54	75	5	60x40	Power Load 0.7kW
Underframe	045-001100.05	90x81x82	14	-	60x40	

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For large capacity stations

MIWE shop-in

This rack oven is designed for bakery shops.

The end result is characterised by the evenness and shine of the products.

The rotating rack and powerful steam unit is combined with an easy-to-use digital control system (MIWE FP).

The capacity is 18 trays (60x40cm).

這款旋轉烤爐是特別為麵包店而設計。

所烘焙的麵包，色澤金黃均勻。

旋轉車架及蒸汽系統以「操作簡易」電腦程式控系統操作。(MIWE FP)

層架車可容納18個烤盤，尺寸 60 x 40cm。



model	code	width (cm)	height (cm)	depth (cm)	trays 60/40	control	kW	circuit breaker	door hinge
Shop-in SI 1.0604	045-001141	100	233	100	18	FP10	34.6	3x63A	right / left

MIWE roll-in

A perfect installation, great results

A rack oven with an excellent all-round performance.
Heat flow control is what sets this oven apart from its competitors.



旋轉烤爐具有卓越全面的性能。先進熱量循環控制設計，較其他同類品牌優勝。

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Quality at reasonable prices!

All generators and circuit-breakers are located outside of the baking chambers for easy maintenance and monitoring.

The oven can be delivered fully assembled for rapid installation, or disassembled so as to fit through a 90cm door.

Heat-resistant steels and corrosion-proof baking chambers ensure durability and long life. Heat can be generated from natural gas, liquid gas, electricity or oil.

A large dimension ventilation system prevents steam being released into the bakery when the doors are opened.

The unit can be controlled with either analog, computer (MIWE CS) or digital (MIWE FP).

為方便維修及監控，烤爐的發熱器及電路板均裝置在烤箱外面。

整體運輸，即裝即用。烤爐亦可以組件運輸，方便穿越90厘米闊的入口，再在現場安裝。

隔熱及防銹烤箱確保持久耐用。

寬闊的通風系統設計，防止爐門打開時蒸汽溜走。

烤爐可選擇機械控制、電腦控制 (MIWE CS) 或電子控制 (MIWE FP)。

MIWE roll-in



model	code	rack trolley	tray size (cm)	baking area (m ²)	dimensions WxDxH (cm)	min room height (cm)
RI 1.0606-TL	045-001113	1	60/40 or 58/58	5 or 7	133x133x256	285
RI 1.0608-TL	045-001114	1	60/80	10	155x145x256	285
RI 1.0610-TL	045-001115	1	60/100	12	181x170x256	285
RI 1.0711-TL	045-001129	1	67/108	14	181x170x256	285
RI 2.0608-TL	045-001118	2	60/80	20	216x213x295	335
RI 2.0610-TL	045-001119	2	60/100	24	226x213x295	335

MIWE electro

A flexible modular system

Each baking chamber can operate independently with respect to steam, heat and time, baking different products simultaneously.

It has a flexible modular construction that allows for up to six baking chambers.

With stoneware baking plate this oven is excellent for baking breads directly on the stoneplate.

Heat is provided by electric radiant heating rods. Side fitting prevents direct exposure to steam, and offers consistent results and a long service life.

The unit is supplied with the MIWE FP control system.

Optional:

- Front Table
- Steam Hood

每個烤箱可同時烤烘不同種類的麵包。亦可同時調校不同蒸汽釋放量、烤烘溫度和烤烘時間。

烤爐組合極具彈性，可按客戶需求增加至最多6層烤箱。

烤爐石板設計特別，令烘焙效果更理想。

烤爐以輻射電熱，電熱竿裝置在烤爐旁，防止直接觸到蒸汽。此外，熱量發放更平均，烤爐更耐用。

烤爐選用電子控制 (MIWE FP)。

另加配件：

- 附加桌面
- 不銹鋼煙罩



model	code	baking chamber qty	baking area (m ²)	baking chamber WxD (cm)	dimensions WxHxD (cm)	steam hood height (cm)	peel loading height tp/bm (cm)	max load	steam generator (kW)
EL 4.1216	045-003025	4	7.7	120x160	160x242x233	24	78x162	40.6	3.0
EL 5.1216	045-003028	5	9.6	120x160	160x242x233	24	50x162	50.8	3.0

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An ideal high-capacity oven

There is always room for the ideal oven, even in the smallest bakery. The oven is slim and compact in construction.

The tried and tested design ensures a gentle baking atmosphere, and guarantees quality bakery goods. The granite hearth slabs contribute to this excellent result. The oven can be heated with oil or gas.

The oven can be delivered fully assembled for rapid installation, or disassembled so as to fit through an 85cm door.

The unit can be controlled with either the FP or CS control system.

MIWE ideal 烤爐體積細，構造精巧，最適合小型麵包房。

經過嚴格的设计测试，MIWE ideal 最能確保麵包房工作環境舒適，由於保溫效果超卓，烘焙時爐身只散發出低溫。烤爐內置有專用烘焙磚板，保證烘焙出優質的產品。烤爐適用於油渣或氣體燃料操作。

整體運輸，即裝即用。烤爐亦可以組件運輸，方便穿越85厘米闊的入口，再在現場安裝。

烤爐可選擇FP電子控制或CS電腦控制。

MIWE
ideal



model	code	oven deck qty	oven deck WxD (cm)	baking area (m ²)	dimensions WxHxD (cm)	peel loading height tp/bm (cm)	peel loading height tp/bm (cm)
ID 4.1216-B	045-003041	4	120x160	8	160x307x233	82	161
ID 4.1820-B	045-003042	4	180x200	15	255x319x233	88	160
ID 5.1216-B	045-003043	5	120x160	10	160x307x243	68	170
ID 5.1220-B	045-003044	4	120x200	12	160x347x243	68	170
ID 5.1216-T	045-003051	5	120x160	10	160x285x266	59	159
ID 5.1220-T	045-003052	5	120x200	12	160x325x266	59	159
ID 5.1816-T	045-003053	5	180x160	15	220x285x266	59	159
ID 5.1820-T	045-003054	5	180x200	18	220x325x266	59	159
ID 6.1216-T	045-003055	6	120x160	12	160x285x266	34	159
ID 6.1220-T	045-003056	6	120x200	15	160x325x266	34	159
ID 6.1816-T	045-003057	6	180x160	18	220x285x266	34	159
ID 6.1820-T	045-003058	6	180x200	22	220x325x266	34	159

15. MIWE ideal

MIWE rollomat

A deck oven for the baking industry



16. MIWE rollomat

This unit offers a large baking surface. The multi-deck concept permits simultaneous baking of a wide range of bakery products, each with individual settings.

Dough is baked in a uniform, gentle manner. Steam is provided by a rapid evaporation system. Steam can be evacuated continuously, or at intervals.

這組件提供更大的烘焙面積，層爐的設計可以同時處理不同類別、不同溫度要求的烘焙產品。

烘焙時麵糰平均受熱，烤爐內置蒸汽釋放系統，並可連續式或間斷式釋放蒸汽。

your partner to success!



Automated conveyor belts

**MIWE
rollomat**



A conveyor belt provides high-capacity baking.
Each deck is constructed with a stainless steel case.

High quality materials guarantee durability and a long service life.

Control is achieved through a highly intelligent computer based system.

運輸帶提高烘焙的生產容量。每層均以不銹鋼外殼製造。

精選的用料，確保烤爐持久耐用。

生產過程由內置高科技電腦監控。

model	code	total baking surface (m ²)	baking surface (m ²)	baking surface WxL (m)	number of baking decks
200.6/5S	045-004011	48/60/72	12	2x6	4/5/6
200.7.2/6S	045-004012	57.6/72/86.4	14.4	2x7.2	4/5/6
200.9.6/8S	045-004013	76.8/96/115	19.2	2x9.6	4/5/6
200.12/10S	045-004014	96/120/144	24	2x12	4/5/6
250.6/5S	045-004015	60/75/90	15	2.5x6	4/5/6
250.7.2/6S	045-004016	72/90/108	18	2.5x7.2	4/5/6
250.9.6/8S	045-004017	96/120/144	24	2.5x9.6	4/5/6
250.12/10S	045-004018	120/150/180	30	2.5x12	4/5/6
250.14.4/12S	045-004019	144/180	36	2.5x14.4	4/5
250.18/15S	045-004020	180	45	2.5x18	4

17. MIWE rollomat

MIWE proofers

Good baking needs good proofing

These proofing rooms match our ovens perfectly. A climate unit provides moisture and heat for uniform proofing. The DS computer control system provides fully automatic control and operation.

發酵櫃與烤爐是最理想的配搭。發酵櫃提供合適的濕度及熱力，讓麵糰在箱內發酵。DS電子控制操作提供全自動的監控及運作操控。



model	code	width (mm)	depth (mm)	height (mm)	no. of racks	tray size (mm)	kW
2 Trolley 600x800 crosswise	045-002012	1115	1700	2560	2	580x780	5.6
3 Trolley 600x800 crosswise	045-002013	1115	2400	2560	3	580x780	5.6
2 Trolley 600x800 lengthwise	045-002014	1115	2000	2560	2	580x780	5.6
3 Trolley 600x800 lengthwise	045-002015	1115	2800	2560	3	580x780	5.6

your partner to success!



Time to chill out

Freezing technology and air-conditioning plays an equally important part in the baking process.

They help avoid supply shortfalls, and allow for efficient oven usage. Each bakery has unique refrigeration requirements, and so a range of products are available.

We offer a program of various components for each and every temperature range required in the bakery.

冷凍技術及空氣調節在烘焙程序上同樣重要。

這樣避免了缺貨及提高烤爐的效率，每間麵包房因產品不同而冷凍要求各異。

我們因應每間麵包工場所需，提供不同部件以迎合不同生產要求。



MIWE cooling



Machine Room for the Refrigeration Unit

冷凍系統的機械室

Control Systems

Time to take control



MIWE FP
A universal control system for all baking and proofing equipment. Reliable and easy to use.

全天候的電子控制，適合用於各類型的烤爐及發酵櫃，既可靠又易使用。



for MIWE gusto

for MIWE condo

MIWE AS
A simple mechanical control.
簡單的機械操作



MIWE CS
Computer programming made easy. A single panel allows for all data input and monitoring. This user friendly system supports up to 99 baking programs. Suitable for multi-deck ovens, rack ovens and convection ovens.

電腦程式令操作更容易。
所有的程序均可在錶板上輸入，這簡易系統可支援99個烘焙程序。適用於層爐、旋轉烤爐及吹風烤爐。



your partner to success!



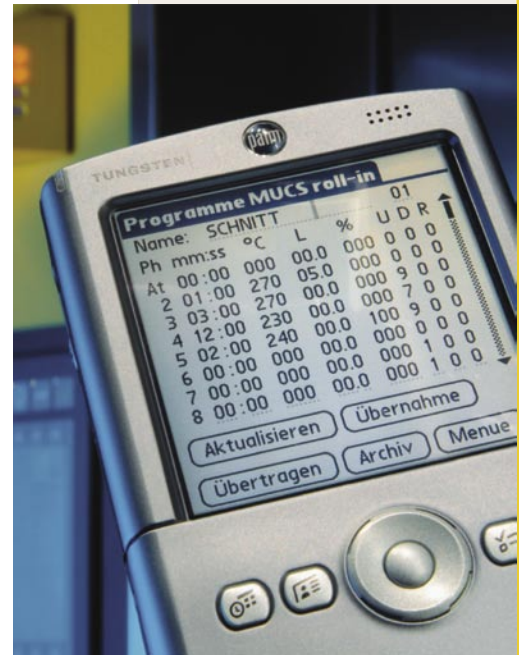
User friendly, easy to use, reliable



Control Systems

MIWE winCAB
Our Computer Aided Bakery software (winCAB) allows the networking of baking ovens, refrigeration units and in-store ovens at branches. Equipment can be centrally monitored and programmed. Suitable for signo, aeromat, condo, roll-in, ideal, electro ovens and refrigeration systems.

電腦支援烘焙軟件 (winCAB) 可以連接麵包工場內的烤爐及冷凍櫃組成網絡系統。設備可以中央監管及預設程式。適用於Signo, Aero, Condo, Roll-in, Ideal, Electro, 等烤爐及冷凍系統。



MIWE Memobox
Baking programs need to be transferable. The Memobox is a simple and effective system for backing-up and transferring baking programs. Plug it in, turn it on and push the button. Job Done.

Memobox是一個既簡單、又有效的支援及轉移烘焙程序系統。只需把Memobox接上、啟動及按下鈕鍵，程序轉移就完成。



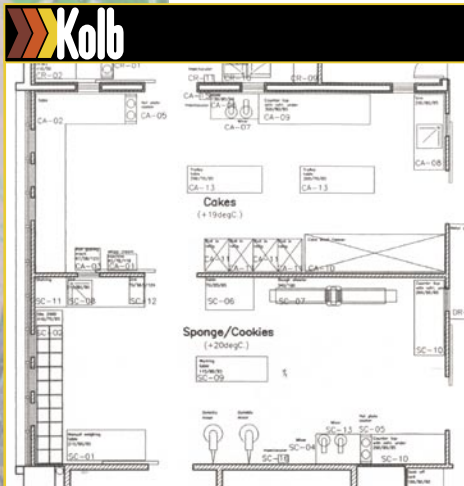
21. control systems

Planning 計劃

Planning for your future

Before planning your new bakery or kitchen, getting the best advice will ensure a smooth installation and utilisation of the equipment. Kolb has over 70 years of experience to call upon.

Our team will supervise the installation to ensure optimal operation. We are then on hand to offer training, and to show you and your staff how to use the equipment to get the best results. A full, start-to-finish planning and consultancy service is always at your call.



Workflow Proposals
工作流程方案

構思計劃麵包房或廚房的工作藍圖前，先要計劃店內的流程設計。瑞士高比在這方面有超過七十多年的經驗。

我們的工作隊伍會監督整個安裝程序，務求令機器達致最佳效益。接著，我們會向貴公司員工提供完備的機器操作訓練。

請與我們營業部聯絡，我們樂意為您提供從策劃至機器培訓的顧問服務。



Discussions With Customers
與客戶商議



A Perfect Result
完善麵包房

your partner to success!



Training and Demonstrations

Our support also includes a brand new test bakery and kitchen at our facilities in Kwun Tong.

為了服務上精益求精，我們在官塘增設了全新的麵包烘烤室及示範廚房。



Bakery Section
烘焙部



Coffee Section
咖啡部



Kitchen Section
廚房部

Please be our guest for an individual test or seminar.

歡迎客戶蒞臨參觀，親身體驗各款設備的性能或測試爐具。

Showroom 陳列室

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24hour, 7day service

Technical support and a good supply of spare parts are our major strengths. A machine is never better than the service behind it.
提供專業的售後服務，是瑞士高比一貫的業務宗旨。

After installing your machinery and equipment, our Kolb project managers and support staff are on hand to help you run your equipment to its fullest performance.

Our staff has wide experience in the food industry.

設備安裝完成後，我們經驗豐富的項目策劃經理，會協助您把機器調校至最佳狀態，務求使機器達致最有效的產量。

Hong Kong / 香港



Adam Wong
Team Manager



Chung Pak Shing
Senior Technician



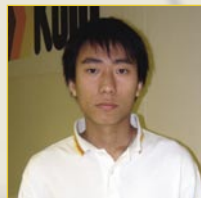
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Benny Chiang
Technician



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Technician



Andy Tsang
Technician



Jason Huang
Technician

Beijing / 北京



Wilson Wang
Senior Technician



Tony Zhao
Technician



Mark Zheng
Technician



Aron Rong
Technician



Billy Huang
Technician



Richard Zhang
Technician

Simply speaking,
we know what your
needs are!

我們所有的員工在
食品服務業上均有
豐富的經驗。簡單來
說，我們最清楚明白
您的需要！