

Kolbe K220 Bandsaw – Brochure



Kolbe – Premium Butchery Equipment from Germany

Kolbe is one of the most respected and widely used butchery equipment brands in Germany and Austria, known for its precision engineering, robust stainless-steel construction, and ease of cleaning. The company, Paul Kolbe GmbH, has established itself as a benchmark in the European meat processing industry, particularly for bandsaws, grinders, and mixer-grinders.

In terms of market position, Kolbe is consistently rated among the top-tier equipment suppliers, alongside other German manufacturers like Seydelmann, K+G Wetter, and Mado. While Seydelmann leads in industrial-scale equipment and K+G Wetter is praised for technical innovation and hygiene design, Kolbe holds a strong position in the retail, supermarket, and mid-sized processing segment—where reliability, safety, and performance matter most.

Kolbe bandsaws like the K220 are considered a gold standard in butcher shops and supermarket meat rooms across Central Europe. With a compact footprint, IP55 protection, and the ability to cut through bone and frozen meat with precision, the K220 remains a favourite for professional users who need durable, hygienic, and efficient machinery.

Machine Footprint

Width x Depth x Height: 715 mm x 715 mm x 1740 mm

Performance Data

Specification	Value
Operating voltage	400V / 50Hz
Rated power	1.1 kW
Rated current	3.1 A

Additional Data

Specification	Value
Year of manufacture	2010
Condition	Used

Price

€ 2,500--

Spare Parts for Bandsaw Kolbe K220

Item	Price
Bandsaw blade 1820x16x0.5mm	€ 60.00--
Scraper without holder	€ 30.00—

Technical Data – Kolbe K220 Bandsaw

Specification	Value
Machine type	Bandsaw, stationary
Model	K220
Housing material	Stainless steel
Blade width	16 mm
Blade length	1820 mm
Blade speed	1580 m/min
Motor power	1.1 kW
Power supply	400 V / 50 Hz
Rated current	3.1 A
Year of manufacture	from 2010
Machine weight	approx. 140 kg
Protection class	IP 55 (dust/water-protected)

Cleaning Plan

Step	Cleaning Agent / Method	Notes
Coarse cleaning	Manual, mechanical (e.g., scraper, spatula)	Perform directly after end of production
Alkaline/acid cleaning	2–5% cleaning solution, 15 min contact	Use approved products (e.g. P3-topax 19/66)
Aluminium parts	2–5% P3-topax 12 or Somplex F	For anodised or sensitive aluminium
Rinsing	Water at 50–60 °C, low pressure (<30 bar)	Remove all residues
Disinfecting	0.5–2% solution (e.g. TEGO 2000)	Follow product instructions
Drying & maintenance	P3 maintenance oil spray	External surfaces only

Cleaning & Maintenance Alternatives For South Africa

Step	Original Product		South African Alternative
Coarse Cleaning	Manual tools (scraper, spatula)	Manual tools (scraper, spatula)	No change needed. Ensure tools are food-safe and used immediately after production.
Alkaline/Acid Cleaning	P3-topax 19/66	Ecolab Aluminum-Safe Alkaline Detergent	Safe for use on aluminium and other delicate materials. Ideal for food processing equipment.
Aluminum Parts Cleaning	P3-topax 12 or Somplex F	Alu-Brite (OneSource Supplies)	Specifically formulated for cleaning aluminium surfaces. Ensure proper dilution and safety precautions during use.
Rinsing	Water at 50–60 °C, low pressure	Water at 50–60 °C, low pressure	Maintain recommended temperature and pressure to effectively remove residues.

Disinfecting	TEGO 2000	ClearKlens Tego® 2000 VT25	Amphoteric-based disinfectant suitable for food, beverage, and dairy industries. Effective for open plant cleaning applications.
Drying & Maintenance	P3 maintenance oil spray	Purity FG Silicone Spray (Safar Lubricants)	Forms a non-hardening film providing moisture resistance and corrosion prevention. Suitable for use in food processing environments.