

# Kolbe K330 Bandsaw – Sales Brochure

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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 Kolbe K330 bandsaw is designed for heavy-duty bone and frozen meat cutting, ideal for professional butcheries and mid-size processing plants.



## Machine Footprint

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

## Performance Data

Operating voltage: 3 PH x 400VAC 50 Hz

Rated power: 1.5 kW

Rated current: 3.4 A

## Additional Data

Year of manufacture: 2017

Condition: Used

Price: €6,500

## Spare Parts

Bandsaw blade 2490 x 16 x 0.5 mm – €75.00

Scraper without holder – €30.00

## Cleaning Plan

- Coarse cleaning: manual, mechanical (e.g., scraper); start immediately after production.
- Alkaline/acid cleaning: 2–5% solution, contact time ~15 min; foam or manual.
- Rinse with water (50–60 °C, <30 bar).
- Visual inspection.
- Optional acid cleaning if required.
- Disinfection: 0.5–2% solution; foam or spray.
- Final rinse with drinking water.
- Dry and apply care oil to external surfaces.

## Technical Data

Saw Blade Length: 2490 mm

Cutting Height: 315 mm

Cutting Width: 284 mm

Worktable Size: 400 x 460 mm

Worktable Height: 900 mm

Motor Power: 1.5 kW

Voltage: 3 x 400 V / 50 Hz

Rated Current: 3.4 A

Weight: approx. 150 kg

Material: Stainless Steel

Protection Class: IP 55

Noise Level: <70 dB(A)

Features: Blade guides, tool-less tensioning, safety switches, scrapers included.