

Atollspeed Concept Solution

The unique combination of the convection oven Atoll 600 and the Highspeed oven Atollspeed AS 300T

Taking up less than half a metre squared – there is now nothing to stand in the way of your creativity.

From the smell of freshly baked bread to juicy steaks – you can fulfil your customers' every wish.

Atollspeed Solution 6030



Hot and crispy in seconds!

Technical Data	Atollspeed Solution 6030
External dimensions (L x W x H) (mm)	600x730x990
Backing chamber size (L x W x H) (mm)	335x320x170
Electrical connection (V)	230V/50~60Hz
Weight (kg)	130
Fuse (A)	32
Connected load (kW)	6.7



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Atollspeed High Speed Oven

Elegant Design – Highest Quality – Best Performance

A Kolb Group company





The new generation

Atollspeed AS 300T

The Atollspeed oven features a perfect combination of impingement and microwave technology, enabling you to bake, fry and cook up to 10x faster. Perfect browning and crisping is guaranteed in a very short time due to adjustable impingement heating.

The newly developed touch-screen controls are easy to use. Programs are simply chosen via icons and the baking can begin.

Atollspeed is ideal for bakeries, coffee shops, petrol stations, restaurants, hotel-bars, kiosks... basically anywhere where customers expect "fast" high-quality snacks and meals.

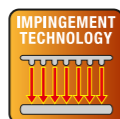


Atollspeed AS 300T



230 V, plug it in and away you go

- You need a 230 V electric socket with a 16 A fuse. The Atollspeed AS 300 T can be used anywhere: in shops, at special events, at markets and even in mobile selling vehicles.



Combined impingement and microwave technology

- The speed of the hot air jets (impingement) can be set at 10 different levels, ensuring even browning plus the desired amount of crust formation in the shortest period of time.
- The microwave has 10 different levels of intensity
- Thawing, heating and baking in one working-step reduces cooking times down to a tenth of standard times
- Metal containers can be used to fry and cook in the Atollspeed



The simple route to a great variety of snacks

- Extend your range of snacks from finger food, pizzas and hot sandwiches to French-fries, potato wedges, steaks – even full meals.



Atollspeed AS 300T

- One for all – the use of additional toasters, salamanders, grill plates or warming equipment is no longer necessary. You save on both investment and energy.



High energy-efficiency, low running-costs

- Perfect insulation ensures the heat stays in the baking chamber – minimal heat loss
- 50% lower energy costs compared to similar combi-ovens



Simple and quick cleaning

- The hygiene baking chamber has smooth surfaces, no movable parts and is very easy to clean
- The specially developed Cool Down Mode shortens the waiting time until the oven cools down from its operating temperature to its ideal cleaning temperature



Simple to use Touch Screen controls

- The 7" colour touch screen control panel with glass front is simple to use and easily readable from a distance
- 100 savable programs
- User-friendly due to the logical navigation set-up of the controls
- Data transfer via USB-stick particularly useful for chains or customers with a number of similar outlets
- Favourites are saved as product icons and are chosen simply by the press of a button



« Favourites »



Stackable units

- Ideal for shops with little space
- Prepare dishes for an entire meal simultaneously and quickly



Atollspeed AS 300T



Atollspeed AS 300C



Technical Data

Atollspeed AS 300T/ AS 300C	
External dimensions (L x W x H) (mm)	570x700x435
Baking chamber size (L x W x H) (mm)	335x320x170
Baking plate size (L x W)	295x310
Electrical connection (V)	220~230V/50Hz
Weight (kg)	65
Fuse (A)	16
Connected load (kW)	3.7
Max. consumption value (kW)	3.4