

**Atollspeed**

PRESENTED BY REVENT

# Snack guide

Enjoy fresh from the oven  
straight away

THIS MAKES EVERY  
SNACK A SUCCESS!



\ WITH THE HIGHSPEED OVEN FROM ATOLLSPEED

# Products

## AS300H

The allrounder



- ✓ Small footprint
- ✓ Air filter unit base
- ✓ Sophisticated design

Model	<b>Atollspeed AS300H</b>
External dimensions (WxDxH)	17.5" × 27" × 22.5"
Baking chamber (WxDxH)	12.5" × 12.2" × 19"
Electrical connection	208-220 / 1PH / 60Hz
Connection	L6-20P NEMA plug
Max. power draw	3.3 kW
Weight	141 lbs
Color	● Stainless steel

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# AS400H

The powerful one



- ✓ Large baking chamber
- ✓ 2 magnetrons
- ✓ 208 V connection

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**Atollspeed**  
**AS400H**

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23" × 28.7" × 23.3"

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17.7 " × 13.8" × 7.9"

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208-220 V / 1PH / 60 Hz

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L6-30P NEMA plug

---

4.9 kW

---

199 lbs

---

● Stainless steel

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# Advantages



## DESIGN

- ✓ Compact design
- ✓ Small footprint
- ✓ Variable sizes



## ENERGY

- ✓ Short heating up period
- ✓ Low radiant heat
- ✓ Energy-efficient heating
- ✓ Powerful microwave



## OPERATION

- ✓ 7" color touchscreen
- ✓ up to 100 recipes
- ✓ 24 favourites for easy selection
- ✓ USB connection for easy data transfer



## IMPINGEMENT TECHNOLOGY

- ✓ Controllable impingement heating
- ✓ Even browning and crust formation
- ✓ Perfect roasting and baking results



## CATALYTIC FILTER

- ✓ UL listed for Ventless installation
- ✓ Maintenance-free and self-cleaning
- ✓ No odor or flavor transfer



## CLEANING

- ✓ Hygienic baking chamber made of high-quality stainless steel
- ✓ Glass display
- ✓ Cool down mode

# General application times

## Recommended guide times



For **chilled products**, please allow a cooking time of between 30 and 90 seconds. The time depends on the consistency and volume of the product. Recipes for chilled products can be run in a single program step.



For **frozen products**, the cooking time is at least 2 minutes 30 seconds up to 5 minutes.

## Important for frozen products

Please note: always select the appropriate frozen recipe for frozen products.

This is because a defrost step (30 seconds without microwave) is always programmed for frozen products.

The microwave needs moisture to become active. Since the liquid in frozen products is bound in the product, the defrost step is necessary to create moisture in and on the product.

Failure to comply with the defrost step may result in the microwave being damaged.

## Time table

### Chilled products

Brown and create a crust with a cool or warm filling: 10 to 45 seconds without microwaves or with a low microwave output

### Chilled products

Brown and create a crust with a hot filling: 45 to 90 seconds with full microwave output

### Frozen products

Defrost, brown and create a crust: 2 minutes 30 seconds up to 5 minutes with a recipe consisting of at least 2 steps, including a defrost step taking 30 seconds without microwaves

# This is how it works



## How do I access the recipes?

- ✓ Recipes are accessed via the **Favorites** page. There are 2 levels of 12 program positions each available for this purpose. Recipes can be selected and deselected individually.
- ✓ The programming level is locked so that on-site staff cannot adjust the recipes.
- ✓ The switch-on, switch-off and cleaning functions can be used without restriction.

## How do I manage recipes?

- ✓ 100-recipe-memory
- ✓ 10 product groups
- ✓ 24 favorites
- ✓ Product name
- ✓ Select favorite (activate star)
- ✓ Image or recipe number
- ✓ Counter – program starts
- ✓ Time in minutes and seconds
- ✓ Baking chamber temperature (max. 535°F)
- ✓ Impingement intensity (impingement heating from 10-100%)
- ✓ Magnetron switch-on time (0-100%)
- ✓ Up to 5 regeneration steps per product
- ✓ Save
- ✓ Program start
- ✓ Back



AS300H  
AS400H







# Snack structure

Use Atollspeed technology correctly. Please therefore ensure your products are stacked as follows:

**Heat-resistant ingredients** Products that are heat resistant and contain little water can be placed above the snack.

**Ingredients to be warmed** Any meat, fish, poultry or vegetable topping to be warmed is also placed above the snack.

**Crisp ingredients** Salads and/or garnishes, which should remain cool and crisp, are placed below any meat, fish, poultry or vegetable topping.



**Tips**



# Quick finder

## G1 Baked goods

- P1** Pretzel
- P2** Croissant
- P3** Croissant (savory)
- P5** Strudel (sweet)
- P6** Muffin
- P7** Cakes
- P8** Waffle
- P9** Lava cake

## G2 Snacks

- P1** Toast
- P3** Sandwich (warm)
- P4** Sandwich (hot)
- P5** Burger
- P7** Wrap (warm)
- P8** Panini/Ciabatta
- P9** Bread (au gratin)

## G3 Lunchtime snacks

- P1** Lasagne
- P4** Hot dog
- P6** Pan-cooked dish
- P8** Onion tart
- P0** Finger food

## G4 Meat

- P2** Meatballs
- P3** Sausage
- P8** Kebab meat
- P0** Chicken strips

## G5 Sides

- P1** Chips (frozen)
- P2** Wedges (frozen)
- P4** Cheese noodles

## G6 Pizza

- P1** Pizza (frozen)
- P3** Pizza slice (pre-baked)
- P5** Tarte flambée
- P4** Pizza bread
- P7** Garlic bread
- P6** Quiche

## G7 Breakfast

- P1** Fried egg
- P2** Scrambled eggs (2 eggs)
- P4** Omelette (3 eggs / 140 ml)

All recipes are to be regarded as guide values which may vary due to different product sizes, weights and filling quantities. These are recommended basic settings that may require adjustment depending on the product



# G1

WHETHER SWEET OR  
SAVORY

ENJOY RIGHT ON

A TREAT FOR THE  
TASTE BUDS



## Baked goods

Fragrant classics straight  
from the oven

**P1**  
**Pretzel**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	<b>00:15</b>		
🌡️ Temp (°F)	<b>500</b>		
🌀 Air (%)	<b>100</b>		
🌀🌀🌀 Mic (%)	<b>0</b>		

THE SAVORY CLASSIC



**P2**  
**Croissants**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	<b>00:15</b>		
🌡️ Temp (°F)	<b>500</b>		
🌀 Air (%)	<b>80</b>		
🌀🌀🌀 Mic (%)	<b>100</b>		



**P3**  
**Croissant (savory)**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	<b>00:35</b>		
🌡️ Temp (°F)	<b>500</b>		
🌀 Air (%)	<b>20</b>		
🌀🌀🌀 Mic (%)	<b>100</b>		

WHEN IT'S NOT MEANT TO BE SWEET





FILLED WITH DELICIOUS APPLE PIECES

**P5**  
**Strudel (sweet)**

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>00:35</b>		
Temp (°F)	<b>500</b>		
Air (%)	<b>10</b>		
Mic (%)	<b>100</b>		



**P6**  
**Muffin**

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>00:15</b>		
Temp (°F)	<b>500</b>		
Air (%)	<b>10</b>		
Mic (%)	<b>100</b>		



**P7**  
**Cakes**

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>00:25</b>		
Temp (°F)	<b>480</b>		
Air (%)	<b>10</b>		
Mic (%)	<b>100</b>		



Well, if I'm going to have a waffle, it's got to be done right! Topped with cream and warm cherries no less.



P8

## Waffle

**i** HotSpot recommended



Step	1	2	3
Time (min./secs)	<b>00:35</b>		
Temp (°F)	<b>520</b>		
Air (%)	<b>100</b>		
Mic (%)	<b>40</b>		

IT TASTES AS GOOD AS IT SMELLS



P9

## Lava cake

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>00:30</b>		
Temp (°F)	<b>500</b>		
Air (%)	<b>10</b>		
Mic (%)	<b>100</b>		



# G2

CRISPY ROLLS



DELICATE SAUCES

GARNISHED WITH FRESH  
INGREDIENTS

# Snacks

Versatile satisfiers

**P1**  
**Toast**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	00:45	00:15	
🌡️ Temp (°F)	500	520	
🌀 Air (%)	80	100	
🌀🌀 Mic (%)	100	0	



**P3**  
**Sandwich (warm)**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	00:40		
🌡️ Temp (°F)	500		
🌀 Air (%)	40		
🌀🌀 Mic (%)	100		



THE WARM SNACK FOR IN-BETWEEN

**P4**  
**Sandwich (hot)**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	01:00		
🌡️ Temp (°F)	500		
🌀 Air (%)	20		
🌀🌀 Mic (%)	100		



WITH SAVORY TOPPINGS

All foods/ingredients are different. Please consider these preparation instructions as a guide only.



FACTS \ ATOLLSPEED

# How the Earl discovered the sandwich





John Montagu (\*1718–†1792), the 4th Earl of Sandwich is considered the inventor of the most successful fast food creation. A passionate card player who didn't want to interrupt his game for meals, he invented the folded-up sandwich that he could eat on the side and also had the advantage of not making his fingers greasy.



**P5**

## Burger

**i** Crisp pan recommended 





Step	1	2	3
 Time (min./secs)	<b>01:10</b>		
 Temp (°F)	<b>500</b>		
 Air (%)	<b>10</b>		
 Mic (%)	<b>100</b>		



**P7**

## Wrap (warm)

**i** HotSpot recommended 

Step	1	2	3
 Time (min./secs)	<b>00:50</b>		
 Temp (°F)	<b>500</b>		
 Air (%)	<b>80</b>		
 Mic (%)	<b>100</b>		

All foods/ingredients are different. Please consider these preparation instructions as a guide only.

**P8**

## Panini/Ciabatta

**i** HotSpot recommended



Step	1	2	3
Time (min./secs)	<b>00:40</b>	<b>00:10</b>	
Temp (°F)	<b>500</b>	<b>520</b>	
Air (%)	<b>100</b>	<b>100</b>	
Mic (%)	<b>100</b>	<b>0</b>	



**P9**

## Bread (au gratin)

**i** HotSpot recommended



Step	1	2	3
Time (min./secs)	<b>00:50</b>		
Temp (°F)	<b>520</b>		
Air (%)	<b>100</b>		
Mic (%)	<b>80</b>		



# G3



WARM OR HOT

TRULY SATISFYING

A REAL TREAT

## Lunchtime snacks

Real lunchtime heroes



P1

## Lasagna

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>03:00</b>	<b>00:30</b>	
Temp (°F)	<b>428</b>	<b>520</b>	
Air (%)	<b>10</b>	<b>100</b>	
Mic (%)	<b>100</b>	<b>100</b>	

THE CLASSIC  
ITALIAN DISH



P4

## Hot dog

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>00:45</b>	<b>00:10</b>	
Temp (°F)	<b>500</b>	<b>520</b>	
Air (%)	<b>50</b>	<b>100</b>	
Mic (%)	<b>100</b>	<b>100</b>	



### FACTS \ ATOLLSPEED

## The hot dog goes by many names

Frankfurter, frank, coney, and red hot are some of the names of the hot dog, referring to both the sausage by itself and the combination of sausage and bun. The sausage is said to originate from Frankfurt in Germany in 1847 already and has been a traditional element of food culture for more than 100 years.





P6

## Pan-cooked dish

**i** Crisp pan recommended\*



Step	1	2	3
Time (min./secs)	<b>02:15</b>		
Temp (°F)	<b>520</b>		
Air (%)	<b>20</b>		
Mic (%)	<b>100</b>		



P8

## Onion tart

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>00:45</b>		
Temp (°F)	<b>520</b>		
Air (%)	<b>80</b>		
Mic (%)	<b>100</b>		

THE SAVORY TART WITH FRAGRANT ONIONS



All foods/ingredients are different. Please consider these preparation instructions as a guide only.

\* Heat in a heat-resistant container.



P0

## Finger food

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	<b>01:30</b>		
Temp (°F)	<b>520</b>		
Air (%)	<b>100</b>		
Mic (%)	<b>100</b>		



EVERYONE CAN DIG IN

All foods/ingredients are different. Please consider these preparation instructions as a guide only.



# G4

FRIED OR ROASTED



WELL SEASONED

ROASTING AROMAS

Meat

## Meat

Let's go for the meatballs



MEATBALLS, RISSOLES OR PATTIES:  
MANY NAMES – ALWAYS TASTY!

**P2**

## Meatballs

**i** Crisp pan recommended



Step	1	2	3
🕒 Time (min./secs)	<b>01:20</b>		
🌡️ Temp (°F)	<b>520</b>		
🌀 Air (%)	<b>100</b>		
🌀 Mic (%)	<b>100</b>		



ALWAYS GOES WELL WITH ...

Meat

**P3**

## Sausage

**i** Crisp pan recommended



Step	1	2	3
🕒 Time (min./secs)	<b>01:20</b>	<b>00:45</b>	
🌡️ Temp (°F)	<b>520</b>	<b>520</b>	
🌀 Air (%)	<b>100</b>	<b>100</b>	
🌀 Mic (%)	<b>100</b>	<b>0</b>	



FACTS \ ATOLLSPEED

# The hamburger claim for origin fame

Louis' Lunch, a small lunch wagon in New Haven, Connecticut, is said to have sold the first hamburger and steak sandwich in the U.S. in 1900. New York Magazine states that "The dish actually had no name until some rowdy sailors from Hamburg, Germany, named the meat on a bun after themselves years later," also noting that this claim is subject to dispute.



P8

## Kebab meat

**i** Crisp pan recommended



Step	1	2	3
🕒 Time (min./secs)	<b>01:30</b>		
🌡️ Temp (°F)	<b>520</b>		
🌀 Air (%)	<b>100</b>		
🌀 Mic (%)	<b>100</b>		



A BREADED TREAT FOR THE TASTE BUDS

P0

## Chicken strips

**i** Crisp pan recommended



Step	1	2	3
🕒 Time (min./secs)	<b>00:50</b>	<b>00:40</b>	
🌡️ Temp (°F)	<b>520</b>	<b>535</b>	
🌀 Air (%)	<b>100</b>	<b>100</b>	
🌀 Mic (%)	<b>100</b>	<b>0</b>	

All foods/ingredients are different. Please consider these preparation instructions as a guide only.





# G5

WHETHER FOR DIPPING, NIBBLING  
OR SNACKING



HEARTILY GOOD

A MUST FOR  
EVERY SNACK

## Sides

To enjoy on the side

**P1**

## Fries (frozen)

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:30	01:20	00:30
Temp (°F)	520	520	535
Air (%)	100	100	100
Mic (%)	0	100	0



THIS SAVORY SIDE IS ALWAYS WELCOME

**P2**

## Wedges (frozen)

**i** Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:30	01:30	00:30
Temp (°F)	520	535	535
Air (%)	100	100	100
Mic (%)	0	100	0



**P4**

## Mac 'n' Cheese

**i** Crisp pan recommended\*



Step	1	2	3
Time (min./secs)	01:50		
Temp (°F)	500		
Air (%)	10		
Mic (%)	100		



MELTED CHEESE WITH FRIED ONIONS

\* Heat in a heat-resistant container.

All foods/ingredients are different. Please consider these preparation instructions as a guide only.



# G6

VARIOUS TOPPINGS

ENJOY WARM



SIMPLY A CLASSIC

## Pizza

Gusto delizioso

**P1**  
**Pizza (frozen)**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	00:30	01:40	00:40
🌡️ Temp (°F)	520	520	535
🌀 Air (%)	100	80	90
🌀🌀 Mic (%)	0	100	0



**P3**  
**Pizza slice (pre-baked)**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	00:40	00:10	
🌡️ Temp (°F)	520	520	
🌀 Air (%)	80	100	
🌀🌀 Mic (%)	100	0	



**P5**  
**Thin Crust Pizza**

**i** HotSpot recommended



Step	1	2	3
🕒 Time (min./secs)	00:20	02:00	
🌡️ Temp (°F)	535	535	
🌀 Air (%)	100	80	
🌀🌀 Mic (%)	100	0	



All foods/ingredients are different. Please consider these preparation instructions as a guide only.



**P4**

## Pizza Bun

**i HotSpot recommended**



Step	1	2	3
🕒 Time (min./secs)	<b>00:30</b>		
🌡️ Temp (°F)	<b>520</b>		
🌀 Air (%)	<b>100</b>		
🌀 Mic (%)	<b>100</b>		



**P7**

## Garlic bread

**i HotSpot recommended**



Step	1	2	3
🕒 Time (min./secs)	<b>01:00</b>		
🌡️ Temp (°F)	<b>535</b>		
🌀 Air (%)	<b>100</b>		
🌀 Mic (%)	<b>30</b>		



**P6**

## Quiche

**i Crisp pan recommended**



Step	1	2	3
🕒 Time (min./secs)	<b>01:15</b>		
🌡️ Temp (°F)	<b>535</b>		
🌀 Air (%)	<b>60</b>		
🌀 Mic (%)	<b>100</b>		







## PIZZA MAKES (ALMOST) EVERYONE HAPPY

There are countless varieties of this tasty Italian classic. Whether only topped with vegetables or with savory ham. There is something to suit all tastes.



# G7

A GOOD WAY TO START THE DAY



ENERGIZER

HEARTY SNACK

## Breakfast

For a hearty start



**P1**

## Fried egg

**i** Crisp pan, trough pan recommended



Step	1	2	3
🕒 Time (min./secs)	<b>01:10</b>		
🌡️ Temp (°F)	<b>480</b>		
🌀 Air (%)	<b>60</b>		
🌀 Mic (%)	<b>80</b>		



START THE DAY FULL AND REFUELLED

**P2**

## Scrambled eggs (2 eggs)

**i** Crisp plate recommended



Step	1	2	3
🕒 Time (min./secs)	<b>00:55</b>		
🌡️ Temp (°F)	<b>500</b>		
🌀 Air (%)	<b>10</b>		
🌀 Mic (%)	<b>100</b>		



**P4**

## Omelet (3 eggs / 4.73 fl oz)

**i** Crisp plate recommended



Step	1	2	3
🕒 Time (min./secs)	<b>01:20</b>		
🌡️ Temp (°F)	<b>500</b>		
🌀 Air (%)	<b>80</b>		
🌀 Mic (%)	<b>100</b>		



THE EGG DISH IN PANCAKE FORM



# Atollspeed

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