

Snack -

Enjoy fresh from the oven straight away

THIS MAKES EVERY SNACK A SUCCESS!

# **Products**

# AS300H

# The allrounder



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

Model	Atollspeed AS300H	
External dimensions (W x D x H)	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

Atollspeed AS400H
23" × 28.7" × 23.3"
17.7 " × 13.8" × 7.9"
208-220 V / 1PH / 60 Hz
L6-30P NEMA plug
4.9 kW
199 lbs
Stainless steel



# Advantages



#### **DESIGN**

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



#### **OPERATION**

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



#### **ENERGY**

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



#### **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 Important for



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



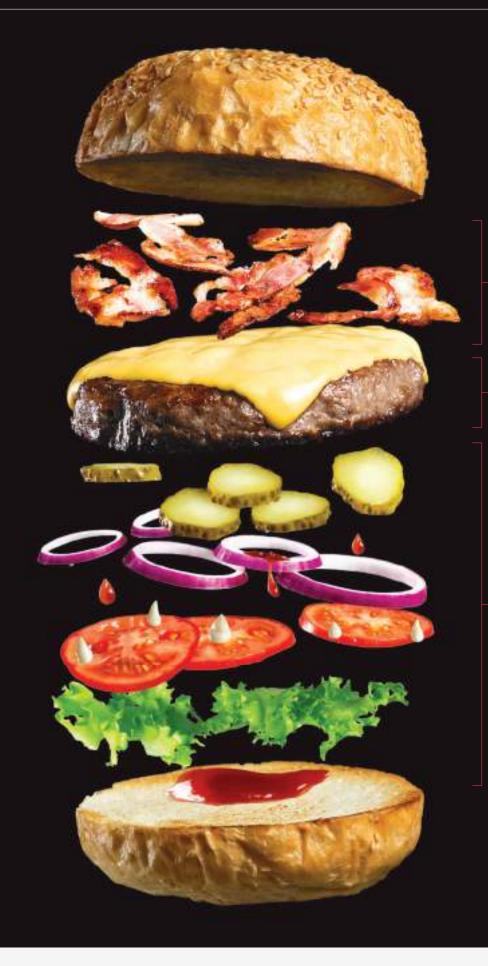
# How do I access the recipes?

- ✓ 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





# Snack structure

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

**Heat-resistant ingredients** 

contain little water can be placed above the snack.

Ingredients to be warmed

above the snack.

**Crisp ingredients** 

Salads and/or garnishes, which should





Baked goods

# 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
- Pan-cooked dish
- P8 Onion tart
- 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

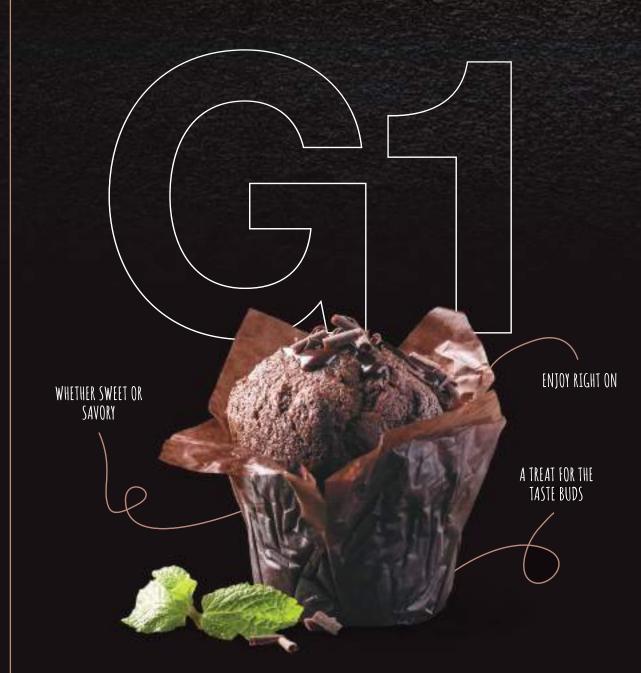
## G6 Pizza

- 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)
- 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



# Baked goods

Fragrant classics straight from the oven

## P1 Pretzel

#### i HotSpot recommended



	Step	1 2	3
₫	Time (min./secs)	00:15	
J	Temp (°F)	500	
<b>&amp;</b>	Air (%)	100	TH
555	Mic (%)	0	



P2

# Croissants



|--|

Step	1 2 3
Time (min./secs)	00:15
Temp (°F)	500
Air (%)	80
Mic (%)	100
	Step Time (min./secs) Temp (°F) Air (%)



P3

# **Croissant (savory)**





	Step	1 2 3
Ō	Time (min./secs)	00:35
J	Temp (°F)	500
<b>&amp;</b>	Air (%)	20
555	Mic (%)	100



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



# Strudel (sweet)

#### Crisp pan recommended



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



P6

## Muffin

#### Crisp pan recommended



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



P7

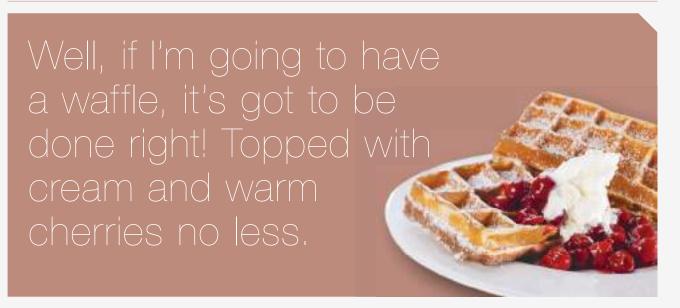
# Cakes

#### Crisp pan recommended



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

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

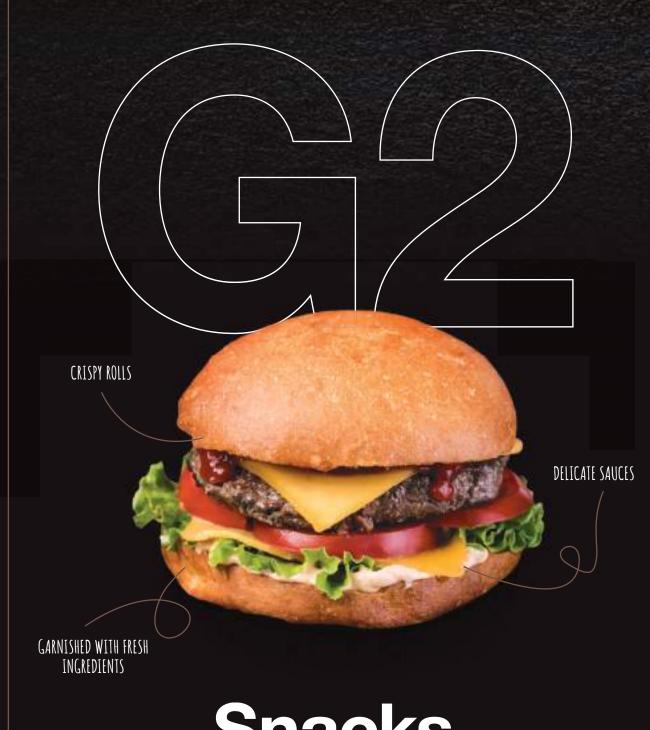








All foods/ingredients are different. Please consider these preparation instructions as a guide only



# Snacks

## P1 Toast

#### i HotSpot recommended



	Step	1	2	3
₫	Time (min./secs)	00:45	00:15	
J	Temp (°F)	500	520	
<b>&amp;</b>	Air (%)	80	100	
555	Mic (%)	100	0	



## P3

# Sandwich (warm)

**⚠** HotSpot recommended



	otopot recommend	eu	
	Step	1 2	3
₫	Time (min./secs)	00:40	
J	Temp (°F)	500	
<b>&amp;</b>	Air (%)	40	
555	Mic (%)	100	



#### P4

# Sandwich (hot)

i HotSpot recommended



	Cton	<b>1</b> 2 3
	Step	1 2 3
₫	Time (min./secs)	01:00
ß	Temp (°F)	500
<b>&amp;</b>	Air (%)	20
555	Mic (%)	100



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**

1 Crisp pan recommended



	Step	1 2	3
Ō	Time (min./secs)	01:10	
J	Temp (°F)	500	
<b>&amp;</b>	Air (%)	10	
<u>\$\$\$</u>	Mic (%)	100	



#### P7

# Wrap (warm)

HotSpot recommended



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

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

# Panini/Ciabatta

#### i HotSpot recommended



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





#### P9

# **Bread (au gratin)**





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



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



# Lunchtime snacks

Real lunchtime heroes

## Lasagna

#### i Crisp pan recommended

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



#### P4

## **Hot dog**

i Crisp pan recommended



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



#### 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 origin from Frankfurt in Germany in 1847 already and has been a traditional element of food culture for more than 100 years.



# Pan-cooked dish

# Crisp pan recommended\* Step 1 2 3 ♣ Time (min./secs) 02:15 ♣ Temp (°F) 520 ♠ Air (%) 20

100



555

Mic (%)

#### P8

## **Onion tart**

<b>()</b> C	risp pan recommen	nded
	Step	1 2 3
₫	Time (min./secs)	00:45
J	Temp (°F)	520
<b>&amp;</b>	Air (%)	80
555	Mic (%)	100

THE SAVORY TART WITH FRAGRANT ONIONS

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



# Finger food





	Step	1	2	3
₫	Time (min./secs)	01:30		
J	Temp (°F)	520		
<b>&amp;</b>	Air (%)	100		
<u>\$\$\$</u>	Mic (%)	100		



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



# Meat

Let's go for the meatballs



Meatballs

#### i Crisp pan recommended



	Step	1 2 3
Ō	Time (min./secs)	01:20
J	Temp (°F)	520
<b>&amp;</b>	Air (%)	100
555	Mic (%)	100



**P3** 

# Sausage





	Step	1	2	3
Ō	Time (min./secs)	01:20	00:45	
J	Temp (°F)	520	520	
<b>&amp;</b>	Air (%)	100	100	
555	Mic (%)	100	0	



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

#### 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

#### Crisp pan recommended



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



#### P0

# **Chicken strips**

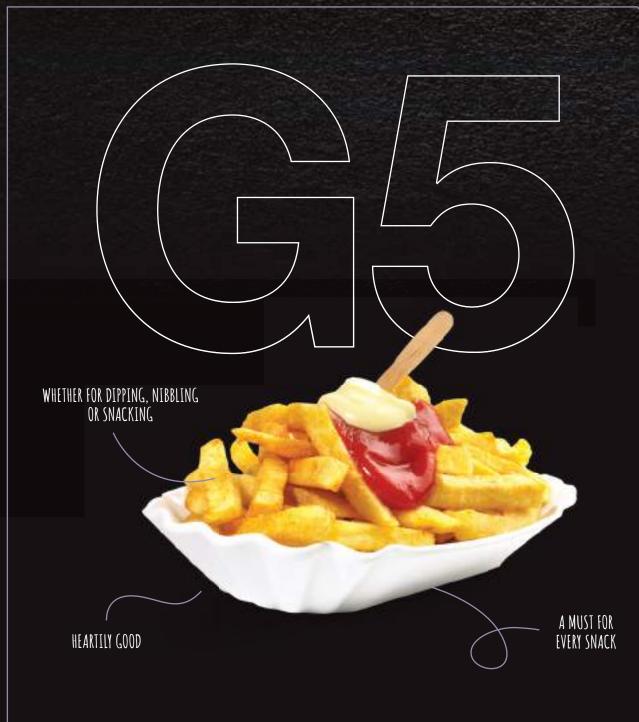
#### Crisp pan recommended



	Step	1	2	3
₫	Time (min./secs)	00:50	00:40	
J	Temp (°F)	520	535	
<u></u>	Air (%)	100	100	
555	Mic (%)	100	0	

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





# Sides

To enjoy on the side

# Fries (frozen)

#### i Crisp pan recommended



	Step	1	2	3
₫	Time (min./secs)	00:30	01:20	00:30
J	Temp (°F)	520	520	535
<b>&amp;</b>	Air (%)	100	100	100
555	Mic (%)	0	100	0



## P2

# Wedges (frozen)

i Crisp pan recommended



	Step	1	2	3
Ō	Time (min./secs)	00:30	01:30	00:30
Į.	Temp (°F)	520	535	535
<b>&amp;</b>	Air (%)	100	100	100
<u>\$\$\$</u>	Mic (%)	0	100	0



## P4

# Mac 'n' Cheese



Crisp pan recommended*					
	Step	1	2	3	
Ō	Time (min./secs)	01:50			
J	Temp (°F)	500			
<b>&amp;</b>	Air (%)	10			
<u>\$\$\$</u>	Mic (%)	100			



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



# P1 Pizza (frozen)

#### i HotSpot recommended



	Step	1	2	3
₫	Time (min./secs)	00:30	01:40	00:40
J	Temp (°F)	520	520	535
<b>&amp;</b>	Air (%)	100	80	90
<u>\$\$\$</u>	Mic (%)	0	100	0



#### P3

# Pizza slice (pre-baked)





	Step	1	2	3
Ō	Time (min./secs)	00:40	00:10	
J	Temp (°F)	520	520	
<b>&amp;</b>	Air (%)	80	100	
<u>\$\$\$</u>	Mic (%)	100	0	



#### P5

# **Thin Crust Pizza**





	Step	1	2 3	
Ō	Time (min./secs)	00:20	02:00	
J	Temp (°F)	535	535	
<b>&amp;</b>	Air (%)	100	80	
555	Mic (%)	100	0	



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

# Pizza Bun

#### HotSpot recommended



	Step	1	2	3
Ō	Time (min./secs)	00:30		
B	Temp (°F)	520		
<b>&amp;</b>	Air (%)	100		
555	Mic (%)	100		



## **P7**

# Garlic bread

#### HotSpot recommended



_	Tiotopot recommended				
		Step	1 2	3	
(	5	Time (min./secs)	01:00		
	J	Temp (°F)	535		
(	<b>B</b>	Air (%)	100		
5	<u>\$\$</u>	Mic (%)	30		



## P6

# Quiche





	• •	
	Step	1 2 3
₫	Time (min./secs)	01:15
B	Temp (°F)	535
<b>&amp;</b>	Air (%)	60
555	Mic (%)	100

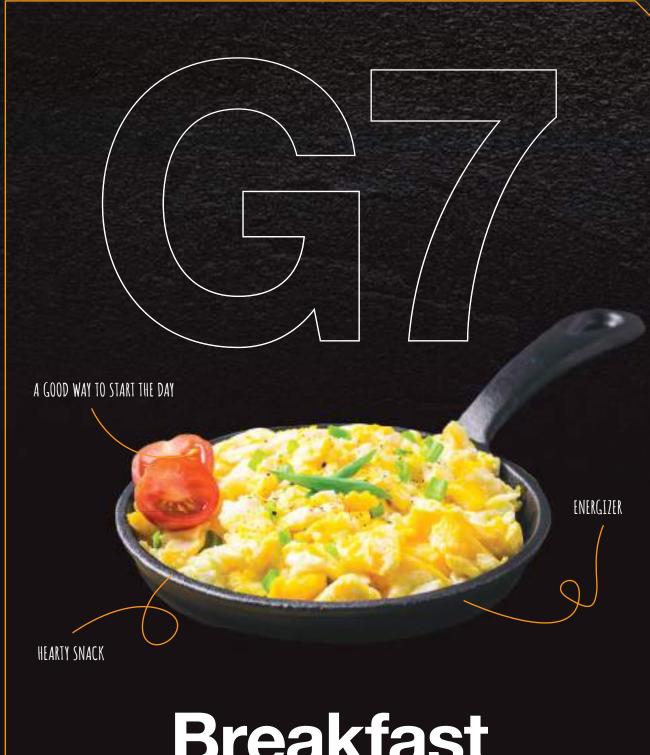




# PIZZA MAKES (ALMOST) EVERYONE HAPPY

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.





# Breakfast

For a hearty start

# Fried egg

#### i Crisp pan, trough pan recommended



	Step	1 2 3
₫	Time (min./secs)	01:10
J	Temp (°F)	480
<b>&amp;</b>	Air (%)	60
555	Mic (%)	80



#### P2

# Scrambled eggs (2 eggs)

#### i Crisp plate recommended



	Step	1 2 3		
₫	Time (min./secs)	00:55		
J	Temp (°F)	500		
<b>&amp;</b>	Air (%)	10		
<u>\$\$\$</u>	Mic (%)	100		



#### P4

# Omelet (3 eggs / 4.73 fl oz)



Crisp plate recommended					
	Step	1	2	3	
₫	Time (min./secs)	01:20			
J	Temp (°F)	500			
<b>&amp;</b>	Air (%)	80		THE	
<u>\$\$\$</u>	Mic (%)	100			-



# Atollspeed PRESENTED BY REVENT

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