

# Atollspeed

## Speed-Cooking Solutions



 A Kolb Group company

# Atollspeed Light - Meal Solutions

The "mobile eater" is a trend that is here to stay. Today's customer wants to be able to eat and drink whatever he/she likes - at whatever time of the day. Today maybe vegetarian, tomorrow a hearty burger; fresh salad with fried chicken on the following day perhaps. Don't let your business miss out on this trend. The Atollspeed high speed oven gives you the means to provide your customers with top quality daily menus from morning to evening.



## Atollspeed turns your snack concepts into reality

- Compact design, can be used anywhere, no kitchen required
- Touchscreen control with 100 programs, easy to use, no specialized personnel necessary
- Up to 10x faster than conventional devices
- Beautifully browned, hot crispy snacks - guaranteed
- Whether initially fresh, chilled or frozen - the individual programs can be tailored exactly to your product range. Your customers will be thrilled

# Atollspeed Solution

BAKE FRESH & SERVE FRESH

The Atollspeed Solution combines both a convection oven and a high speed oven. Whilst browning and crisping bread rolls or pastries in the oven you can simultaneously fry an omelette with fresh vegetables in the Atollspeed hybrid oven... all using less than one m<sup>2</sup> standing surface.



Endless possibilities! The smell of fresh bread and pastries, plus your range of fresh, tasty snacks - straight from the oven, will get everyone feeling hungry!



Atollspeed Solution 6030 T

- The new Atoll 600 was specially developed for baking pre-cooked, frozen or part-baked breads and pastries. Bake fresh products right in front of your customers' eyes.
- The Atollspeed high speed oven. The universal genius for baking, grilling, frying and regeneration – lets your creativity run wild!

### No space for a kitchen?

No problem! If you already have space for freezing and cooling - with the Atollspeed Solution you can offer complete menus from breakfast through to lunch and dinner.

# Turn your snack concept into reality

Since its launch in 2009, Atollspeed has inspired a whole new way of cooking. Our customers: bakeries, supermarkets, restaurants, coffee shops, hotels, bars and many more... can no longer imagine their business without Atollspeed.



Only need 220-230V or 240V/1ph power supply.  
Can be used everywhere.

Only applies to model AS300T and AS250T



Very energy efficient. Save up to 50% in energy consumption!



Hygiene chamber – easy to clean with no moving parts



Perfect combination of impingement and microwave technology. Up to 10x quicker!



Easy to use touchscreen controls, even inexperienced staff can cook



Stackable system! Robust design – perfect for shops with minimal space



250T Nano / 300T / 400T



## Atollspeed AS 250T Nano

New to the range! The most compact (full performance) model in the Atollspeed family.

- 230 V: plug in and use almost anywhere
- compact baking chamber: 225 x 215 mm baking surface

## Atollspeed AS 300T

The best seller in the Atollspeed range. Ideal for coffee shops, bakeries, supermarkets and bars.

- 230 V: plug in and use almost anywhere
- 310 x 295 mm baking surface

## Atollspeed AS 400T

The Atollspeed oven with the highest performance. Specially designed for locations with a high customer frequency.

- 380 V: double microwave performance
- Baking surface: 425 x 325 mm

Atollspeed AS 250T Nano

Atollspeed AS 300T

Atollspeed AS 400T



# Atollspeed Conveyor

The new conveyor belt oven with impingement technology, touchscreen controls and separately controlled top and bottom heat is a huge asset for locations with a very high customer frequency.



The Atollspeed Conveyor with modern impingement technology is designed for peak times, when customer frequency is at its highest. Baking times are greatly reduced compared with conventional conveyor ovens. Thanks to modern touchscreen controls, setting programs is simple and the quality of your snacks is consistently high. The conveyor belt and nozzles can be removed tool-free for easy cleaning.

## High Efficiency

- 10 different belt speeds
- Outstanding insulation ensures low energy consumption
- 50cm belt width fits e.g. 2x 25cm (10") pizzas – parallel

## User Friendly Design for Easy Operation

- 7" glass, user friendly touchscreen control
- 68 programs available via product images
- Table top design
- Easy belt change for cleaning



# Atollspeed Convection-Oven

The all-rounder, with 3 baking shelves, utilises a fan system plus microwave. The Atollspeed Convection Oven is ideal for baking fresh fragrant pastries in a short period of time. The perfect, compact, cost-effective solution for coffee shops and bars.

- Fan circulation system for successful baking on 3 levels
- Combined convection plus microwave function for speedy heating, crisping and browning.
- 230 V: "Plug and Bake"





Technical Data	Atollspeed Range		
Model	Atollspeed AS 250T Nano	Atollspeed AS 300T	Atollspeed AS 400T
Dimensions (W x D x H) (mm)	475x630x435	570x700x435	700x730x445
Baking Chamber Dimensions (W x D x H) (mm)	240x250x170	335x320x170	450x350x200
Voltage (V)	220~230V or 240V/ 1ph/PE/50Hz	220~230V or 240V/ 1ph/PE/50Hz	380~400V/ 3ph/PE/50Hz
Weight (kg)	58	69	94
Current (A)	16 C/D	16 C/D	16 C/D
Power (kW)	3.3	3.3	4.9

Technical Data	Atollspeed Solution 6030 T	Atollspeed Conveyor-Oven	Atollspeed Convection-Oven
Dimensions (W x D x H) (mm)	600x730x990	1772x847x531	645x630x445
Baking Chamber Dimensions (W x D x H) (mm)	335x320x170	N / A	335x335x230
Voltage (V)	230V/1ph/PE/50Hz	400V/3ph/PE/50-60Hz	220-230V1ph/PE/50Hz or 240V/1ph/PE/50Hz
Weight (kg)	129	120	60
Current (A)	16+16 C/D	25	16 C/D
Power (kW)	3.3+3.3	11	3.3

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