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Atollspeed



Atollspeed High Speed Oven

Revolutionary Technology - Innovative Solution - Smart Design



The new generation

Atollspeed Speed Oven

Atollspeed Speed 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 400T
GC-3072



Atollspeed AS 300T
GC-3070



220-230 V, plug it in and away you go
(Not applicable to 400 range)

- ◆ You need a 220~230V electric socket with a 15A fuse. The Atollspeed AS 300T and Atollspeed Convection Oven can be used anywhere: in shops, at special events, at markets and even in mobile selling vehicles.

*The Atollspeed AS 400T requires 380-400V/3ph.



Combined impingement and microwave technology

- ◆ Impingement technology is the use of high velocity hot air which comes out of small jet nozzles on top of oven and 'impinges' on the surface of the food, rapidly browning it up. It can be set at 10 different levels, ensuring even browning and 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 1/10 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
GC-3070

- ◆ 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 hygienic 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



Stackable units

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



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, intuitive and logically designed control panel
- ◆ Data transfer via USB-stick is 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 »

Atollspeed Convection Oven



Atollspeed
Convection Oven
GC-3080T

NEW

- ◆ A convection function enables the baking of par-baked pastry products in three layers
- ◆ A speed baking function helps to serve customers with warm snacks like Pizza in seconds
- ◆ Capacitive touch control for easy operation



- ◆ Fully welded chamber for easy cleaning
- ◆ 3.3kW single phase can be installed everywhere with minimum space requirement

Technical Data	Atollspeed AS 300T	Atollspeed AS 400T	Atollspeed Convection Oven
Model Nr.	GC-3070	GC-3072	GC-3080T(NEW)
External dimensions (L x W x H) (mm)	570x700x435	700x730x445	645x630x455
Baking chamber size (L x W x H) (mm)	335x320x170	450x350x200	335x335x230
Baking plate size (L x W)	295x310	425x325	300x300
Electrical connection (V)	220~230V/1ph/PE/50Hz or 208V,240V/1ph/PE/50Hz	380~400V/ 3ph/PE/50Hz	220~230V/1ph/PE/50Hz or 208V,240V/1ph/PE/50Hz
Weight(KG)	69	94	60
Current(A)	15	16	15
Connected load(kW)	3.3	4.9	3.3

Atollspeed Speed Solution

This unique solution is designed for coffee chains, hotels and anywhere that space is at a premium. Because it requires only a little space, you are able to extend your menu and easily serve your clients in a speedy way.



BAKE FRESH & SERVE FRESH

- ◆ The **Atoll 600** is specially designed for frozen dough and you can see how it grows into nicely browned bread in front of your eyes!
- ◆ The **Atollspeed** can quickly heat up and bake a large variety of foods from frozen to a freshly-baked result, offering a crispy surface and nice warm food that you can taste.



Atollspeed Speed Solution 6030
GC-3075
(GC-3070+GC-1000)



Atollspeed Speed Solution 8040
GC-3078
(GC-3072+GC-1069)



Technical Data

Atollspeed Speed Solution

Model-Nr.	GC-3075(GC-3070+GC-1000)	GC-3078(GC-3072+GC-1069)
Consist of:	Convection Oven Atoll 600 + Atollspeed 300T	Convection Oven Atoll 800 + Atollspeed 400T
External Dimensions (WxDxH) (mm)	600x730x990	840x956x982
Atollspeed Baking Chamber Dimensions (WxDxH) (mm)	335x320x170	450x350x200
Electrical connection (V)	230V/1ph/PE/50Hz	400V/3ph/PE/50Hz
Weight(KG)	129	210
Fuse(A)	30	29.5
Connected load(kW)	6.7	13.9

Hot and crispy in seconds!



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