

Atollspeed
by *WIESHEU*

Snack guide

Enjoy fresh from the oven
straight away

THIS MAKES EVERY
SNACK A SUCCESS!



\ WITH THE HIGHSPEED OVEN FROM ATOLLSPEED



Products

AS300H Easy

The newcomer



- ✓ Low connection values
- ✓ Networkable control system
- ✓ Small footprint

AS300Tplus

The high-riser



- ✓ Stackable
- ✓ Rear-mounted filters

Model	Atollspeed AS300H Easy	Atollspeed AS300Tplus
External dimensions (W x D x H)	445 x 687 x 570 mm	600 x 700 x 435
Internal dimensions (W x D x H)	317 x 311 x 170 mm	335 x 320 x 170
Connection values	220–230V / 50Hz / 1Ph/Pe	220–230V / 50Hz / 1Ph/Pe
Connected load	2.7 KW	3.3 KW
Fuse	C16	C16
Weight	63 kg	70 kg
Colours	● Stainless steel	● Stainless steel

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AS300Hplus

AS300HBplus

The popular one



- ✓ Black Line design
- ✓ Small footprint
- ✓ Air filter unit base

AS400Hplus

The powerful one



- ✓ Large baking chamber
- ✓ 2 magnetron
- ✓ 400V connection

Atollspeed AS300Hplus and AS300HBplus

445 × 687 × 570 mm

317 × 311 × 170 mm

220–230V / 50Hz / 1Ph/Pe

3.3 KW

C16

65 kg

☐ Stainless steel

☒ Black edition

Atollspeed AS400Hplus

583 × 730 × 592 mm

450 × 350 × 200 mm

380–400V / 50Hz / 3N / PE

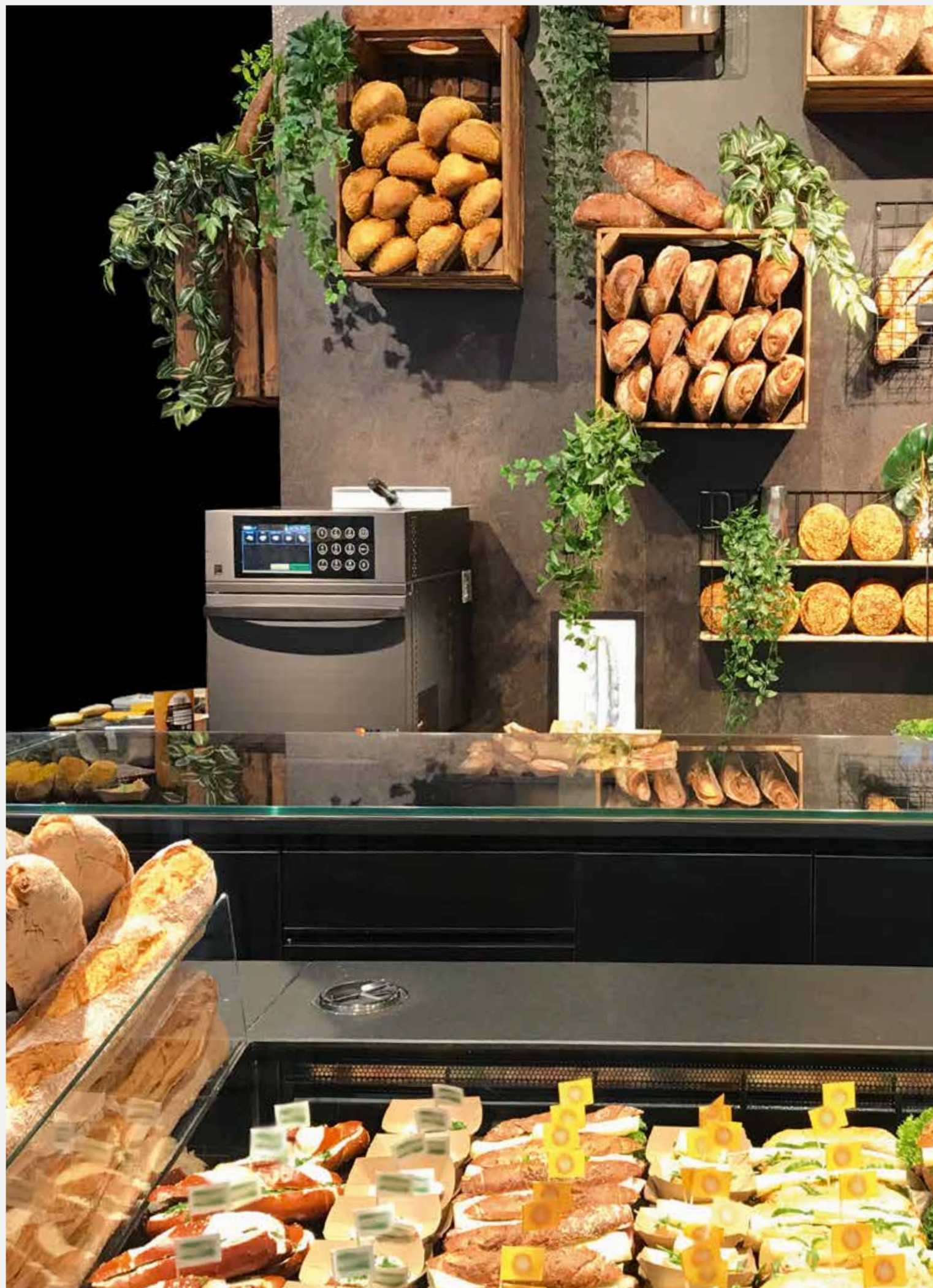
4.9 KW

D or K20

91,4 kg

☐ Stainless steel

☒ Black edition (on request)



Advantages



DESIGN

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



ENERGY

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



OPERATION

- ✓ 7" colour touchscreen
- ✓ 100 programme channels
- ✓ 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

- ✓ No extractor system necessary
- ✓ Maintenance-free and self-cleaning
- ✓ No odour or flavour 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. Programmes for chilled products can be run in a single programme 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 programme 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 programme consisting of at least 2 steps, including a defrost step taking 30 seconds without microwaves

This is how it works



How do I control programme sequences?

- ✓ 100-programme memory
- ✓ 10 product groups
- ✓ 24 favourites
- ✓ Product name
- ✓ Select favourite (activate star)
- ✓ Image or programme number
- ✓ Counter – programme starts
- ✓ Time in minutes and seconds
- ✓ Baking chamber temperature (max. 280 °C)
- ✓ Impingement intensity (impingement heating from 10-100%)
- ✓ Magnetron switch-on time (0-100%)
- ✓ Up to 5 regeneration steps per product
- ✓ Save
- ✓ Programme start
- ✓ Back

How do I access the programmes?

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



AS300T



AS300Hplus
AS300HBplus
AS300H Easy
AS400H
AS400HB



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

Accessories

Kitchen aids

HotSpot black

Item number: ASZ15.325BE



Crisp plate (round)

Ø 190 mm

Item number: ASZ3.005



Crisp pan (square)

260 × 260 mm

Item number: ASZ3.001



Crisp pan (square & fluted)

260 × 260 mm

Item number: ASZ3.002



Trough pan

280 × 290 mm

Item number: ASZ3.003



Handle for crisp plate & pan

Item number: ASZ5.1



Quick finder

G1 Baked goods

- P1** Pretzel
- P2** Croissant
- P3** Croissant (savoury)
- 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 programmes 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
SAVOURY

MUNCH 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)	00:15		
Temp (°C)	260		
Air (%)	100		
Mic (%)	0		

THE SAVOURY
CLASSIC



P2

Croissants

i HotSpot recommended



Step	1	2	3
Time (min./secs)	00:15		
Temp (°C)	260		
Air (%)	80		
Mic (%)	100		



P3

Croissant (savoury)

i HotSpot recommended



Step	1	2	3
Time (min./secs)	00:35		
Temp (°C)	260		
Air (%)	20		
Mic (%)	100		

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)	00:35		
Temp (°C)	260		
Air (%)	10		
Mic (%)	100		



P6

Muffin

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:15		
Temp (°C)	260		
Air (%)	10		
Mic (%)	100		



P7

Cakes

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:25		
Temp (°C)	250		
Air (%)	10		
Mic (%)	100		

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)	00:35		
Temp (°C)	270		
Air (%)	100		
Mic (%)	40		

IT TASTES AS GOOD AS
IT SMELLS



P9

Lava cake

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:30		
Temp (°C)	260		
Air (%)	10		
Mic (%)	100		



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 (°C)	260	270	
Air (%)	80	100	
Mic (%)	100	0	



P3

Sandwich (warm)

i HotSpot recommended



Step	1	2	3
Time (min./secs)	00:40		
Temp (°C)	260		
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 (°C)	260		
Air (%)	20		
Mic (%)	100		

WITH SAVOURY TOPPINGS



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)	01:10		
 Temp (°C)	260		
 Air (%)	10		
 Mic (%)	100		







P7

Wrap (warm)

i HotSpot recommended



Step	1	2	3
 Time (min./secs)	00:50		
 Temp (°C)	260		
 Air (%)	80		
 Mic (%)	100		

P8

Panini/Ciabatta

i HotSpot recommended



Step	1	2	3
Time (min./secs)	00:40	00:10	
Temp (°C)	260	270	
Air (%)	100	100	
Mic (%)	100	0	



Snacks



THE GERMAN CLASSIC IN
A VARIETY OF FORMS

P9

Bread (au gratin)

i HotSpot recommended



Step	1	2	3
Time (min./secs)	00:50		
Temp (°C)	270		
Air (%)	100		
Mic (%)	80		



G3



WARM OR HOT

TRULY SATISFYING

A REAL TREAT

Lunchtime snacks

Real lunchtime heroes

P1

Lasagne

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	03:00	00:30	
Temp (°C)	220	270	
Air (%)	10	100	
Mic (%)	100	100	

THE CLASSIC
ITALIAN DISH



P4

Hot dog

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:45	00:10	
Temp (°C)	260	270	
Air (%)	50	100	
Mic (%)	100	100	



FACTS \ ATOLLSPEED

The hot dog is also known as a frankfurter

The city of Frankfurt am Main claims to have invented the hot dog. It is said to have been invented there in 1847 by the Coburg butcher Johann Georg Hehner; this food product was thus the forerunner of the frankfurter sausage introduced in 1852.





P6

Pan-cooked dish

i Crisp pan recommended*



Step	1	2	3
Time (min./secs)	02:15		
Temp (°C)	270		
Air (%)	20		
Mic (%)	100		



P8

Onion tart

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:45		
Temp (°C)	270		
Air (%)	80		
Mic (%)	100		

THE SAVOURY TART WITH
FRAGRANT ONIONS





P0

Finger food

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	01:30		
Temp (°C)	270		
Air (%)	100		
Mic (%)	100		



EVERYONE CAN DIG IN

G4

FRIED OR ROASTED

WELL SEASONED



ROASTING AROMAS

Meat

Let's go for the meatballs

**P2**

Meatballs

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	01:20		
Temp (°C)	270		
Air (%)	100		
Mic (%)	100		

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



ALWAYS GOES WELL WITH ...

P3

Sausage

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	01:20	00:45	
Temp (°C)	270	270	
Air (%)	100	100	
Mic (%)	100	0	



FACTS \ ATOLLSPEED

The German hamburger

Meatballs, rissoles or even patties: every region in Germany has its own name for these popular flat, fried meatballs. But they all share the same main ingredient – minced meat, usually mixed with onions, egg and stale, soaked breadcrumbs. In contrast, a “real” hamburger only contains minced beef.



P8

Kebab meat

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	01:30		
Temp (°C)	270		
Air (%)	100		
Mic (%)	100		



A BREADED TREAT FOR
THE TASTE BUDS

P0

Chicken strips

i Crisp pan recommended



Step	1	2	3
Time (min./secs)	00:50	00:40	
Temp (°C)	270	280	
Air (%)	100	100	
Mic (%)	100	0	



G5

WHETHER FOR DIPPING, NIBBLING
OR SNACKING



HEARTILY GOOD

A MUST FOR
EVERY SNACK

Sides

To munch on the side

P1**Chips (frozen)****i** Crisp pan recommended

Step	1	2	3
Time (min./secs)	00:30	01:20	00:30
Temp (°C)	270	270	280
Air (%)	100	100	100
Mic (%)	0	100	0



THIS SAVOURY 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 (°C)	270	280	280
Air (%)	100	100	100
Mic (%)	0	100	0

**P4****Cheese noodles****i** Crisp pan recommended*

Step	1	2	3
Time (min./secs)	01:50		
Temp (°C)	260		
Air (%)	10		
Mic (%)	100		

MELTED CHEESE WITH
FRIED ONIONS

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 (°C)	270	270	280
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 (°C)	270	270	
Air (%)	80	100	
Mic (%)	100	0	

**P5****Tarte flambée****i HotSpot recommended**

Step	1	2	3
Time (min./secs)	00:20	02:00	
Temp (°C)	280	280	
Air (%)	100	80	
Mic (%)	100	0	



P4

Pizza bread

i HotSpot recommended

Step	1	2	3
Time (min./secs)	00:30		
Temp (°C)	270		
Air (%)	100		
Mic (%)	100		

**P7**

Garlic bread

i HotSpot recommended

Step	1	2	3
Time (min./secs)	01:00		
Temp (°C)	280		
Air (%)	100		
Mic (%)	30		

**P6**

Quiche

i Crisp pan recommended

Step	1	2	3
Time (min./secs)	01:15		
Temp (°C)	270		
Air (%)	60		
Mic (%)	100		





PIZZA MAKES (ALMOST) EVERYONE HAPPY

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



G7

A GOOD WAY TO START THE DAY



ENERGISER

HEARTY SNACK

Breakfast

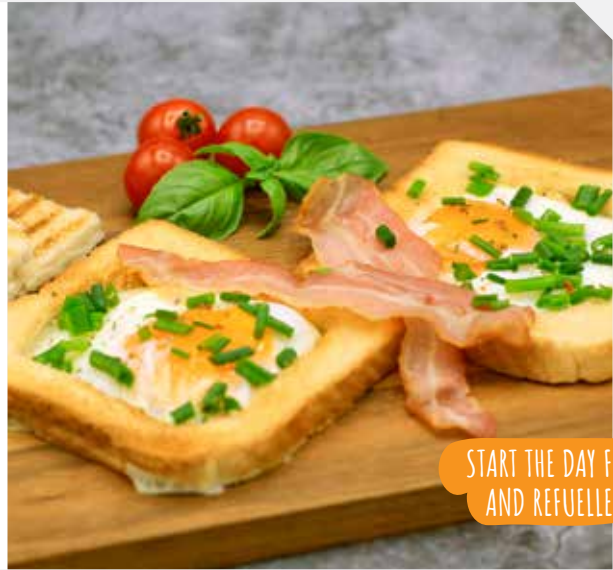
For a hearty start

P1

Fried egg

i Crisp pan, trough pan recommended

Step	1	2	3
Time (min./secs)	01:10		
Temp (°C)	250		
Air (%)	60		
Mic (%)	80		

**P2**

Scrambled eggs (2 eggs)

i Crisp plate recommended

Step	1	2	3
Time (min./secs)	00:55		
Temp (°C)	260		
Air (%)	10		
Mic (%)	100		

**P4**

Omelette (3 eggs / 140 ml)

i Crisp plate recommended

Step	1	2	3
Time (min./secs)	01:20		
Temp (°C)	260		
Air (%)	80		
Mic (%)	100		

THE EGG DISH IN
PANCAKE FORM

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