SPEED COOKING SOLUTIONS



Upgraded Design, the Preferred Solutions for Your Snacking Concepts



Solution

The Solution for Your Snacking Concept

Light meal concepts, featuring healthy better tasting foods, mixed and matched with coffee, have become a leading trend in the catering industry. Consumers have growing expectations of new ideas and speedy service. Atollspeed from Kolb is designed to offer efficient menu management, fast service, and improved quality food.

Since it was first launched in 2011, the 4th generation of Atollspeed has become available, with the 'H Range'. As well as improved efficiency, space and energy, the new Atollspeed H Range features a Chinese operation menu, a smaller footprint with a larger baking chamber, and more colours to choose from.

Please contact your Kolb Huizhou representative for more information, or visit our website: www.kolbcn.com, www.atollspeed.com



Atollspeed Snacking Solutions
Warm & Crispy in Seconds

Atolispeed The perfect tool to turn your new food concept into reality!

A perfect marriage between impingement and microwave technology, making it 5-10 times faster to serve customers



Using the most advanced impingement technology, to make food crispy and warm in seconds

Get your desired golden brown color and crispy crust for your sandwiches



Perfect for all kinds of dishes baked with cheese, to get the appetizing colors and nice mouthfeel



It's easy to add grilled gourmet to your menu, without the trouble of setting up a BBQ bar



Easily obtain a "freshly fried"taste even with frozen pre-fried foods

Highly efficient microwave power can heat up/bake and cook all kinds of foods – frozen, chilled and fresh



It's the perfect tool to work with a frozen food concept, with no waste. Ideal for small shops



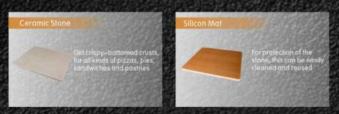


Reheat all kinds of chilled pastries in an extremely fast way



- With a maintenance—free catalytic filter, there is no need to connect to an exhaust system
- No transfer of unpleasant tastes or smells it can even easily be handled seafood

Different cooking wares for your applications





- Some items are offered with surcharge
- The Atollspeed Team continues to develop new accessories for different applications.
 Please check with us for the right accessories.







- Specially designed for Atollspeed speed oven with food graded ingredients and approved by HACCP
- The cleaner forms into a foam which clings to the oven panels, to completely dissolve grease
- Only suitable for stainless steel materials, please strictly follow the user manual to properly use this detergent
- Daily oven cleaning can effectively prolong the oven's life.

Low Carbon Design, High Energy Efficiency, Low Running Costs



No bottom heat needed standby energy consumption for Nano & 300 range only 0.7kW/h



Nano & 300 range only need 230V/15A power supply, just plug in and use



SS304 housing, strongly built, easy to clean & maintain

No moving devices at the bottom, easy to maintain, low running cost

The Upgraded 7"Glass Touch Screen Control, Chinese Operation Interface, Easy to Operate

Upgraded Atollspeed Touch Solution, Specially Designed for You!





The newly launched Chinese operation interface – can easily switch between English and Chinese operation menus _





The "Favorite Menu" function is a one-touch operation with pictures – even inexperienced staff can work the oven





100 pre-set baking programs in 10 groups, stage-program setting to reach the best baking result you desire



With a self—diagnostic system to effectively prolong the life of the oven



Specially designed for who is looking for "Taste"

Atollspeed 300H



Black

Mysterious, elegant, cool, black color can fit into any shop concept in perfect harmony.



Silver

The color of metal, humble, not intending to be the center of attention but never stop trying to do the best.



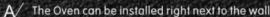
Red

Enthusiastic, energetic, red color is not easy to handle, but probably fits your newest shop concept.

- Upgraded compact design
- A Large baking chamber
- B/ Even smaller foot print, perfectly fits 500mm table top



Smart design for heating fans



B/ Cooling fans filter from the front and are easy to clean and maintain



Atolispeed Family-choose the one that fits you!

	Atolispeed H	Range	Atolispeed 2.0			
	300H	400H	Nano	300T	400T	
				I I I		
Product Code	K02-3003T1S	K02-4003T1S	K02-2501T1S	K02-3001T1S	K02-4003T1S	
Outside Dimensions WxDxH (mm)	450 x 687 x 583 mm	583 x 730 x 607mm	475 x 665 x 435 mm	570 x735 x 435mm	700 x 765 x 445mm	
Baking Chamber WxDxH (mm)	317 x 311 x 170 mm 12"/寸	450 x 350 x200mm 14"/寸	240 x 250 x 170 mm 9"/寸	335 x320 x 170mm 12"/寸	450 x 350 x200mm 14"/寸	
Color for Choosing	Silver, Black, Red	Silver	Silver	Silver	Silver	
Heating Power	3.3kw	4.9kw	3.3kw	3.3kw	4.9kw	
Current	230V/15A	380V/16A	230V/15A	230V/15A	380V/16A	
Weight	65kg	91.4kg	58kg	69kg	91.4kg	

Application Samples (for reference only)

			Activities of the Court of			
	Pizza 12"Frozen	150 seconds	120 seconds	135 seconds	150 seconds	120 seconds
Croissant Sandwich		15 seconds	12 seconds	15 seconds	15 seconds	12 seconds
	Grilled Frozen Chicken	150 seconds	120 seconds	135 seconds	150 seconds	120 seconds
Grilled Fresh Tiger Pav	wn Articles	50 seconds	40 seconds	50 seconds	50 seconds	40 seconds
	Baked Seafood Rice	90 seconds	70 seconds	80 seconds	90 seconds	70 seconds

Atolispeed Other Solutions

Speed Baking Combi



This combo offers perfect baking results when space is at a premium: for all kinds of breads use the Atoll 600, for snacks use the Atollspeed

"No Kitchen"concept



Atollspeed 300T + Atoll 600T + Underbase Proofer

Atollspeed Convection 300T



Offers bread baking from scratch, while offering fast snack re-heating, is an ideal multi functional oven for small-medium coffee shops



Atollspeed 300T + Atoll 600T

Speed Pizza Conveyor Oven



A highly efficient solution for making pizza

KSS-005G





Atollspeed 400T + Atoll 800T + Underbase Proofer



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