

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

## AS300T

The high-riser



- ✓ Stackable
- ✓ Rear-mounted filters

## AS300Hplus AS300HBplus

The popular one



The best seller

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

## AS400H

The powerful one



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

**Sales**  
✉ sales@wiesheu.de  
☎ +49 7148 1629200

**Service**  
✉ service@wiesheu.de  
☎ +49 7148 1629400

Model	Atollspeed AS300H Easy	Atollspeed AS300T	Atollspeed AS300Hplus and AS300HBplus	Atollspeed AS400H
External dimensions (WxDxH)	445 × 687 × 570 mm	570 × 700 × 435	445 × 687 × 570 mm	583 × 730 × 592 mm
Internal dimensions (WxDxH)	317 × 311 × 170 mm	335 × 320 × 170	317 × 311 × 170 mm	450 × 350 × 200 mm
Connection values	220–230V / 50Hz / 1Ph/Pe	220–230V / 50Hz / 1Ph/Pe	220–230V / 50Hz / 1Ph/Pe	380–400V / 50Hz / 3N / PE
Connected load	2.7 KW	3.3 KW	3.3 KW	4.9 KW
Fuse	C16	C16	C16	D or K20
Weight	63 kg	70 kg	65 kg	91,4 kg
Colours	● Stainless steel	● Stainless steel	● Stainless steel ● Black edition	● 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 pan (square)

260 x 260 mm

Item number: ASZ3.001



### Trough pan

280 x 290 mm

Item number: ASZ3.003



### Crisp plate (round)

Ø 190 mm

Item number: ASZ3.005



### Crisp pan (square & fluted)

260 x 260 mm

Item number: ASZ3.002



### 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.



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	



P5

## Burger

**i** Crisp pan recommended

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



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		



P7

## Wrap (warm)

**i** HotSpot recommended

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

# G3



WARM OR HOT

TRULY SATISFYING

A REAL TREAT

# Lunchtime snacks

Real lunchtime heroes

## P1 Lasagne

THE CLASSIC ITALIAN DISH



**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	

## 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)	<b>02:15</b>		
🌡️ Temp (°C)	<b>270</b>		
🌀 Air (%)	<b>20</b>		
🌀 Mic (%)	<b>100</b>		



**P8**  
**Onion tart**

**i** Crisp pan recommended

Step	1	2	3
🕒 Time (min./secs)	<b>00:45</b>		
🌡️ Temp (°C)	<b>270</b>		
🌀 Air (%)	<b>80</b>		
🌀 Mic (%)	<b>100</b>		



THE SAVOURY TART WITH FRAGRANT ONIONS



**P0**  
**Finger food**

**i** Crisp pan recommended

Step	1	2	3
🕒 Time (min./secs)	<b>01:30</b>		
🌡️ Temp (°C)	<b>270</b>		
🌀 Air (%)	<b>100</b>		
🌀 Mic (%)	<b>100</b>		



EVERYONE CAN DIG IN

# G4

FRIED OR ROASTED



WELL SEASONED

ROASTING AROMAS

## Meat

Let's go for the meatballs



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

P2

### Meatballs

**i** Crisp pan recommended



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



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

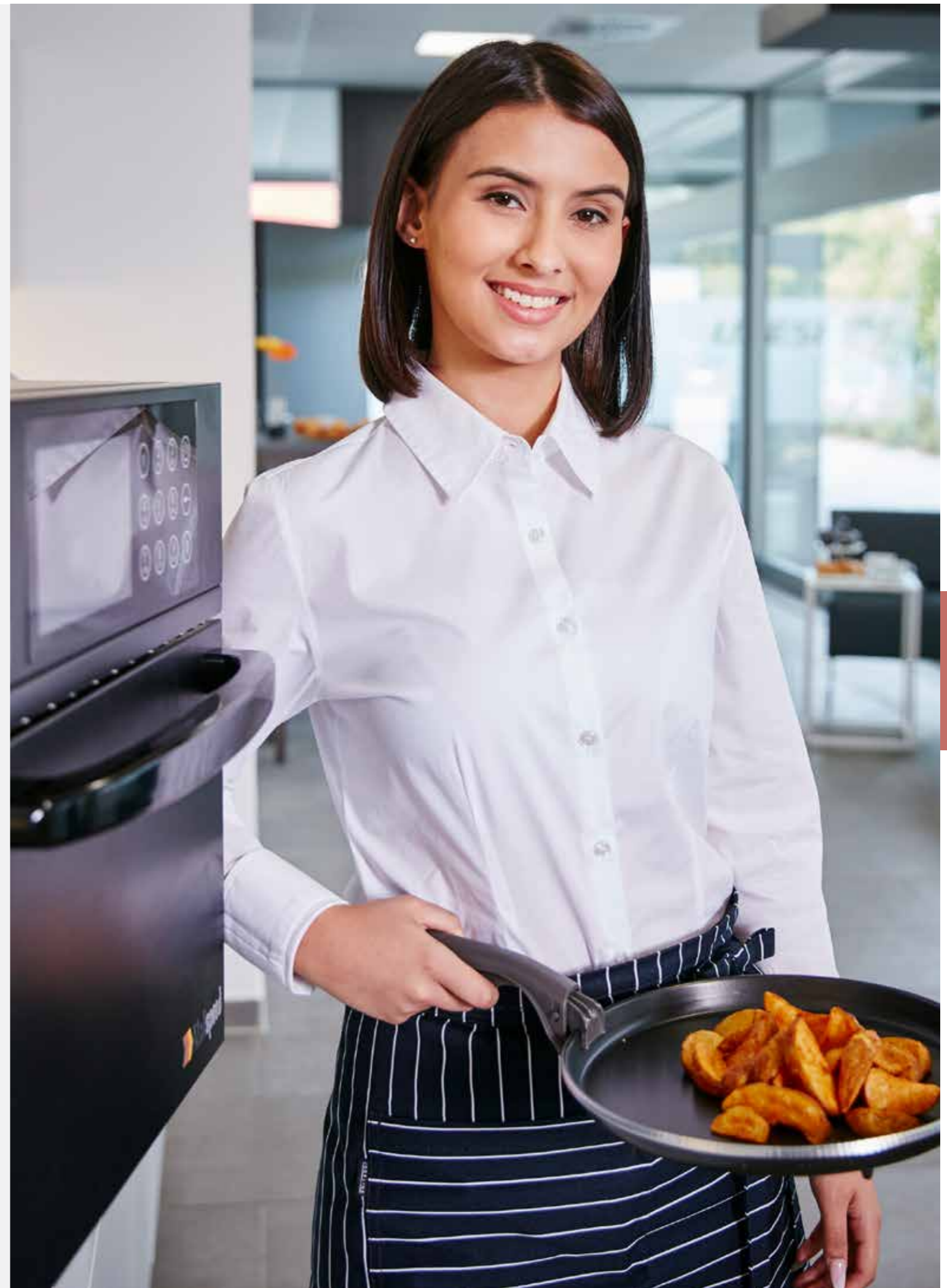
P0

## 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	



Meat

Meat

# 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

\* Heat in a heat-resistant container.

All foodstuffs are different. Please consider these preparation instructions as a guide only.

# 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	<b>1</b>	<b>2</b>	<b>3</b>
⌚ Time (min./secs)	<b>00:30</b>		
🌡 Temp (°C)	<b>270</b>		
🌀 Air (%)	<b>100</b>		
🌀 Mic (%)	<b>100</b>		



**P7**  
**Garlic bread**

**i** HotSpot recommended



Step	<b>1</b>	<b>2</b>	<b>3</b>
⌚ Time (min./secs)	<b>01:00</b>		
🌡 Temp (°C)	<b>280</b>		
🌀 Air (%)	<b>100</b>		
🌀 Mic (%)	<b>30</b>		



**P6**  
**Quiche**

**i** Crisp pan recommended



Step	<b>1</b>	<b>2</b>	<b>3</b>
⌚ Time (min./secs)	<b>01:15</b>		
🌡 Temp (°C)	<b>270</b>		
🌀 Air (%)	<b>60</b>		
🌀 Mic (%)	<b>100</b>		



**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		



START THE DAY FULL AND REFUELLED

### 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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