

Operation Manual



Atollspeed Highspeed Oven

Touchscreen Series

Atollspeed 300H K02-3003T1S

Atollspeed 400H K02-4003T1S



Follow the operation manual



- > Read the operation manual prior to use.
 - > Always follow the operation manual, especially the safety instructions and the chapter on safety.
 - > Observe the warnings on the Atollspeed oven.
 - > Make sure that all users and personnel have access to the operation manual.
-

CAUTION

Follow the Signs and symbols in the operation manual

▷ page 3

Follow the Safety chapter

▷ starting on page 6



Danger to life due to electrical shock



- There is high voltage that is hazardous to life inside the oven.
 - > Never open the housing.
 - > Never loosen the screws, and do not remove any housing parts.
-

WARNING

Follow the Safety chapter

▷ starting on page 6



Conditions for use and installation

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
 - In the event of failure to comply with maintenance information and the specifications in the Technical Data chapter, no liability is accepted for any resultant damage.
 - > Follow the operation manual.
 - > Maintenance and repair work may be performed only by licensed service personnel, using original spare parts.
-

INSTRUCTIONS

Technical data

▷ starting on page 67

Maintenance

▷ starting on page 60

Operation Manual Signs and Symbols



Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild to severe injury in case of improper use.



WARNING

Follow the Safety chapter
▷ starting on page 6



Personal injury safety instructions

If the safety instructions are not followed, this could lead to mild injury in case of improper use.



CAUTION

Operation
safety instructions
▷ page 25

Follow the Safety chapter
▷ starting on page 6



Electrocution



Hot liquid



Crushing hazard



Hot surfaces



Slipping hazard



Potential property damage

- to the Atollspeed oven
- for the installation location
- > Always follow the operation manual.

INSTRUCTIONS

Follow the Warranty
chapter
▷ starting on page 75

Technical data
▷ starting on page 67



Instructions / tip

- Instructions for safe use and tips for easier operation.

INSTRUCTIONS

TIP

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1 Safety



Misuse

- Failure to follow safety instructions can result in death or serious injury.
 - > Follow all the safety instructions.
-

 **WARNING**

1.1 General safety instructions

Hazard to the operator

The greatest possible safety is one of the most important product features at Atollspeed. The effectiveness of the safety devices can only be ensured if the following points are observed:



- > Read the operation manual carefully prior to use.



- > Do not touch hot parts of the device.
 - > Do not use the Atollspeed oven if it is not in perfect working order or is damaged.
 - > Use the Atollspeed oven only when fully assembled.
-

 **CAUTION**



- > Built-in safety devices must never be altered.



- > The operator is required to make sure that anyone who works with the device is familiar with the fundamental regulations on worker safety and accident prevention, and has been instructed in the use of the device. The operator agrees to not allow anyone to work with the device who has limited physical, mental, or sensory abilities. Children under 14 years of age must be supervised to make sure they do not play with the device.
- > Cleaning and user maintenance must not be performed by children.

A yellow equilateral triangle with a black border, containing a black exclamation mark.**CAUTION**

Despite the safety devices, every coffee machine poses hazard potential if incorrectly used. Follow these instructions when using the device in order to prevent injuries and hazards to health:



Danger to life due to electrical shock



WARNING



- There is high voltage that is hazardous to life inside the oven.
 - > Never open the housing.
 - > Never loosen the screws, and do not remove any housing parts.
 - > Never use a damaged power cord.
 - > Avoid damage to the power cord. Do not kink or crush it.
 - > Never immerse the mains plug in water or other liquids, or pour water or other liquids over the mains plug. Always keeps the mains plug dry.
-



Danger to life due to electrical shock



- Damaged power cords may be replaced only by a trained electrician.
 - Never spray water to clean the device as this can damage it. There is a hazard of being injured by electrical shock.
 - Do not use the device around water.
-



WARNING



Risk of fire

- Always keep the ventilation fan openings clear and do not block them.
 - Never use plastics or paper, including those suitable for microwave use, in the Atollspeed oven. The baking chamber has very high convection heat. These materials can melt or burn. Microwave-safe ceramic containers are preferred.
 - If you smell smoke, immediately turn off the oven and pull the mains plug.
 - The microwave function must not be used to heat large quantities of cooking oil for deep frying.
-

 **CAUTION**

**Burn hazard**

- Always wear gloves when removing heated products, or use the including product paddle or tongs. Burn hazard.
- Never touch the interior surface of the oven.
- When heated by the microwave function, the products themselves become much hotter than the surface of the container.
- Always check the temperature of the heated food products before giving them to children.
- Always remove caps or nipples when heating baby food in jars or bottles. Always stir heated baby food thoroughly before serving so that the heat is even distributed. Check the temperature.
- Do not cook eggs in the shell with the microwave function, as the pressure generated in the shell will cause the egg to explode. Before cooking fried eggs, pierce the egg yolk several times.

 **CAUTION**



Burn hazard

 **CAUTION**



- Only use utensils that are suitable for use in microwave ovens.
 - Never cook closed containers of food or liquids using the microwave function, as the containers may explode.
 - Never heat liquids in tightly closed containers. Risk of explosion!
 - Liquids heated using the microwave function can boil over after some delay. Handle the container carefully.
 - Contents of containers must always be visible. The installation surface for the oven should not be higher than 1.20 m above the floor.
-



Risk of injury

- If a glass container or a bowl is damaged in the oven, this may produce splinters. The food products in the container may no longer be eaten.
 - Do not place objects on the device.
 - Do not heat explosive materials or liquids in the microwave.
-



CAUTION



Health hazard

- Only process products that are suitable for consumption and for use in the AtollSpeed oven.
 - Remove prepared foods from packaging prior to cooking, as the packaging is typically not heat-resistant. Follow the manufacturer's preparation instructions for food products.
 - Always keep the oven clean in order to protect the quality of its surfaces. A dirty oven has a negative effect on service life and hygiene.
 - Ensure that food reaches a minimum temperature of 70 °C when cooking and heating.
-

 **CAUTION**



Danger from microwave radiation

- Never remove the safety covers that protect against microwave radiation. If the covers need to be removed for maintenance work, then this work may be done only by a certified service.
 - Do not use the oven if the door or the door seal is damaged. Have the certified service repair the damage.
-

**CAUTION**

Bruising or crushing hazard / risk of injury

- When closing the door, hands and fingers may be pinched.
 - > Always close the door carefully.
-

**CAUTION**

1.2 Intended use

This device is intended for commercial use for snack concepts in gastronomy, hotels, and similar locations.



Reasonably foreseeable misuse

- If the device is used other than as intended, this could lead to a risk of injury.
 - > The Atollspeed oven may be used only as intended.
-

 **WARNING**

The Atollspeed is a combination convection and microwave oven for preparing food products.

With the Atollspeed oven, baking and cooking are much faster than with a conventional convection oven.

Very high-speed air circulation combined with the microwave function produces very fast heating results. Baked goods get crispy on the outside, while the inside heats up quickly. This technology serves customers quickly and protects the flavor of freshly prepared foods.

Use of the device is subject to this operation manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

1.3 Conditions for use and installation



Risk of fire and accidents

- > The conditions for installation and use must be met.
- > The conditions for installation and use listed in the Technical Data chapter must be met.



WARNING

*Technical data
▷ starting on
page 67*

The operator must have on-site prep work for the electrical connection completed by others. This work must be performed by licensed installers in compliance with general, national, and local regulations. Atollspeed Service is only allowed to connect the oven to the prepared connection points. WMF Service is neither authorized nor responsible for carrying out any on-site installation work prior to connection.

1.4 Oven safety

Microwave function

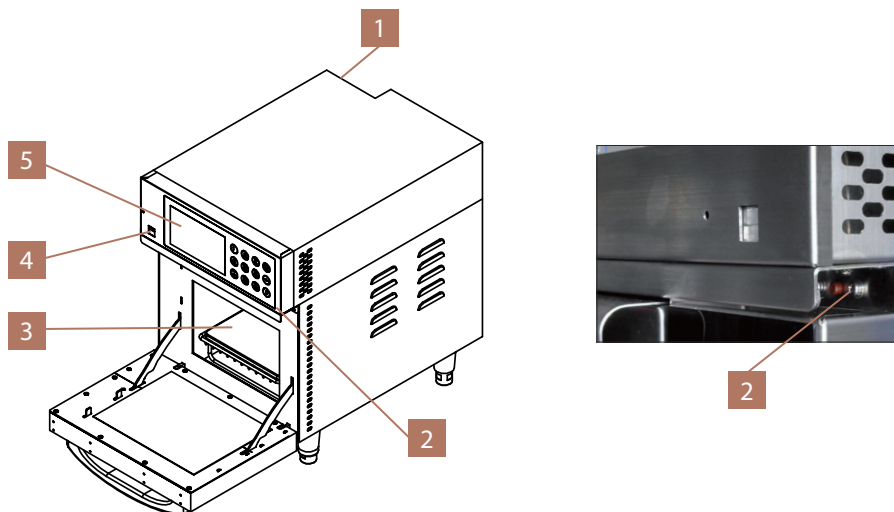
- Never start the microwave function when the baking chamber is empty.
A liquid or suitable product must always be in the baking chamber before the microwave function is started.
- Do not dry towels, wet clothing, or wet paper with the microwave function.
- Do not use the microwave function to heat up plates.
- Beverages must not be overheated.
- Do not heat beverages with an alcohol content above 5 %.
Set a short time and observe the process.
- The oven may be used only for heating food products.
- Magnetic dishes and objects will destroy the microwave. Any metal containers used must not contain any magnetic materials.
- The microwave function must not be used when loose metal objects (knives, covers, skewers, etc.) are inside the oven. Only open stainless-steel or aluminum containers are permissible. Open metal pans can be used on the stone.

Conditions for installation

- This device must not be stored or operated outdoors or exposed to direct sunlight or rain.

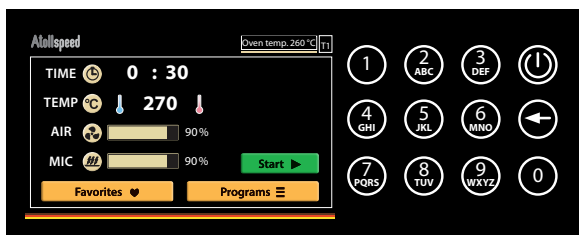
2 Introduction and general information

2.1 Parts of the device



- 1 Condenser tank (exhaust)
⚠ Becomes hot when in use.
- 2 Thermal limiter
- 3 Baking shelf
- 4 USB connection
- 5 Screen

2.2 Start screen with keypad



Start screen

3 Installation and setup

3.1 Start-up safety instructions

(For initial start-up after delivery from the factory)



Follow the operation manual



- > Read the operation manual prior to use.
- > Always follow the operation manual, especially the safety instructions and the chapter on safety.
- > Observe the warnings on the oven.
- > Make sure that all users and personnel have access to the operation manual.



Danger to life due to electrical shock



- There is high voltage that is hazardous to life inside the oven.
- > Never open the housing.
- > Never loosen the screws, and do not remove any housing parts.



Conditions for use and installation

Follow the operation manual.

CAUTION

Follow the Signs and symbols in the operation manual

▷ page 3

Follow the Safety chapter
▷ starting on page 6

WARNING

Follow the Safety chapter
▷ starting on page 6

INSTRUCTIONS

Technical data
▷ starting on page 67

3.2 Setting up the oven

Installation location



- The installation location must be dry and protected against water spray.
- The support surface must be designed to hold at least 150 kg.
- It must not be exposed to vibration.
- > Do not use the oven outdoors.
- > Set up the oven on a water-resistant, heatproof base to protect the support surface from damage. The surface must be flat and level.
- > The location must be well-ventilated to ensure sufficient fresh air for the cooling system.

INSTRUCTIONS

Follow the Warranty chapter

▷ starting on page 75

Technical data

▷ starting on page 67

Unpacking



- > Check that the oven is undamaged. In case of doubt, do not operate the oven and call service.

WARNING

*Follow the Safety chapter
▷ starting on page 6*

- > Remove the packaging material and dispose of it properly.
- > Open the door and remove the accessories from the baking chamber.
- > Remove the protective film from the entire device.
- > Before using the device for the first time, wipe the interior clean with a damp cloth.
- > Retain the original packaging in the event of any subsequent return.

General notes

- We recommend an installation height of 1.20 m to allow good visibility of the baked goods and containers at all times.
- If visibility is insufficient, then a scald hazard warning sign needs to be applied to the oven in a clearly visible location.

Scald hazard warning sign



3.3 Electrical connection

- All work on the Atollspeed oven (connection, installation, repairs, and maintenance) must be done by licensed service personnel. The service personnel must be familiar with the applicable local regulations.

Prerequisites

- The wiring and circuit protection must have sufficient capacity.
- A ground fault circuit interrupter must be installed in the feed circuit by the customer.
- A ground fault circuit interrupter must be designed for a fault current of 30 mA or greater.
- The supply circuit must have a minimum conductor cross section of $3 \times 2.5 \text{ mm}^2$ (300 H/HB) / $5 \times 2.5 \text{ mm}^2$ (400 H/B) / $3 \times 4 \text{ mm}^2$ (400 H/B).
- The oven must never be connected to the same supply circuit with other devices.
- The power connection cable must be flexible. The power connection cable must be long enough for the oven to be able to be moved.

Technical data

▷ starting on page 67

-
- If the electrical supply circuit does not have a potential equalization conductor, then an external potential equalizer conductor must be installed on the back of the device.
-



*Potential equalization
conductor symbol*



Risk of fire

- The supply circuits can become overloaded due to multiple plug sockets; they are not permissible for the connection.
- > An extension cord or cable drum may be used only if specifically certified for the current load required, with an appropriate cable cross section.
- > If the Atollspeed oven is installed as a double module, then two separate supply circuits and line protectors must be available from the distribution box.

CAUTION

*Follow the Safety chapter
▷ starting on page 6*

*Installation
▷ Requirements
page 23*

3.4 Starting up the oven

The oven is equipped with a thermal limiter. The switch may have been tripped by vibration during transport.



- Running the microwave while empty can damage the device.
- > Never start the microwave function when the baking chamber is empty.

INSTRUCTIONS

*Follow the Warranty
chapter
▷ starting on page 75*

*Technical data
▷ starting on page 67*

*Switch on the oven
▷ page 27*

Resetting the thermal limiter

- > Press the dark red button firmly.
- > Turn on the oven and heat it to 270 °C while empty.
- > Once it has heated up, maintain the temperature for at least 30 minutes with the oven empty.

4 Operation

4.1 Operation safety instructions



Burn hazard / scalding hazard



- Never use the microwave function while the oven is heating up.
- Maintain the temperature for 30 minutes.



- Do not use metal containers on a metal base.
- Use the stone for metal containers.



- Running the microwave while empty can damage the device.
 - > Never start the microwave function when the baking chamber is empty.

- Always pierce food products that have a hard shell or skin (e.g., apples, tomatoes, potatoes, sausages) before heating or cooking with the microwave function so that they do not explode.
- Products with low moisture content will dry out quickly when using the microwave function (e.g., frozen bread, heating up popcorn, etc.)

CAUTION

*Follow the Safety chapter
▷ starting on page 6*

CAUTION

*Follow the Safety chapter
▷ starting on page 6*

INSTRUCTIONS

*Follow the Warranty
chapter
▷ starting on page 75*

*Technical data
▷ starting on page 67*

- Running the microwave with dry products has the same negative effect on the device as when it is run empty. Dry products can char if the microwave is at high intensity. This can cause damage to the device and the dishes. Always set just the amount of time required and use a low microwave power level.
Observe the process. Frozen baked goods must first be thawed for about 20 seconds without the microwave.

4.2 General tips

Place the products in the oven

- For best baking results, place the baked goods directly in the center of the baking chamber.
- To heat up several containers at the same time, such as cups, spread the containers out evenly within the baking chamber.

Temperature and air circulation

The baking chamber is well insulated and, together with the baking shelf, holds the temperature very well. The short baking time means that large temperature differences in the baking program are rare.

It makes more sense to heat up all products within a range of +/- 10 °C from the preheat temperature. It is more effective to adjust the **convective heat** via the **air circulation speed**. The circulating air speed has a direct effect on the baking results.

Different temperature ranges

If breakfast products are prepared in the morning and pizza at lunchtime, it might make sense to set T1 to 250 °C and T2 to 260 °C. With these settings, the oven will heat up to 250 °C automatically when turned in.

When breakfast hours end at 11 o'clock, press and hold the T1/T2 button for one second. The oven will heat up to 260 °C and be ready for the lunch crowd. The temperature can be reduced to prepare more delicate products.

If no hot air is required, then the temperature can be lowered to 20 °C and just the microwave used for baking.

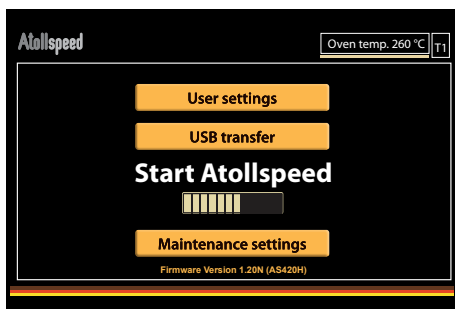
The grease and smoke filters work best at high temperatures. For lower emissions, set the temperature to at least 250 °C.

4.3 Switch on the oven

- > Press and hold the on/off button for at least 1 second.

The oven switches on.

The start screen is displayed for about 3 seconds.



Start screen

While it is displayed, the **User settings** or **USB transfer** can be selected simply by touching the screen.

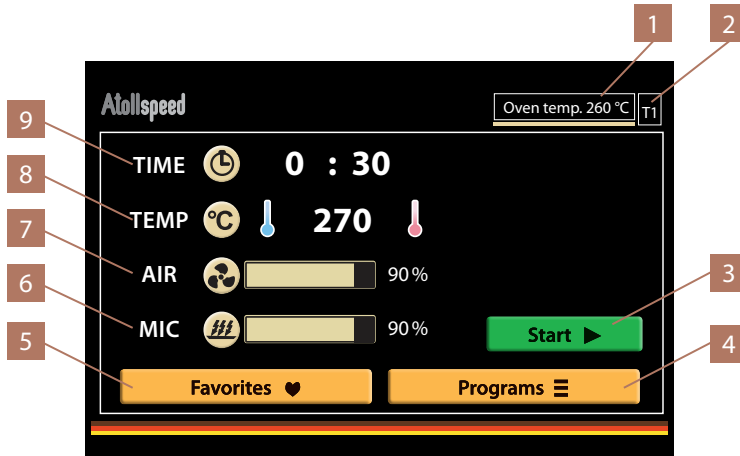
The **Maintenance settings** are exclusively for use by service personnel.

If no selection is made, the home screen is displayed.

The oven heats up.

4.4 Home screen

All oven functions can be accessed from the home screen



Home screen

- | | |
|------------------------------|-------------------------|
| 1 Current temperature | 6 Microwave intensity |
| 2 T1/T2 temperature selector | 7 Air circulation speed |
| 3 Start button | 8 Baking temperature |
| 4 Program button | 9 Baking time |
| 5 Favorites button | |

Keypad

Enter the time and temperature using the keypad. The keypad can be used to call up the desired program quickly.



Quick access to a baking program

For example, select baking program no. 4 from group 5.

> Touch 5 and then 4 on the keypad.

This calls up the desired program.

Oven temperature

The current temperature of the baking chamber is indicated on the display

Preheating temperatures T1/T2

Maximum temperature: 280 °C

Factory setting: 270 °C

T1 preheating temperature

This is the temperature to which the oven will be heated when it is switched on. Preheating takes about 10 minutes. The oven will maintain a stable temperature until it is switched off. When a baking program is completed at a different temperature, the oven switches back to the preheating temperature T1.

General tips

▷ *Different temperature ranges*
page 26

T2 Secondary temperature

The second presettable oven temperature.

Use the T1/T2 button to change between the two temperatures.

Change T1/T2

> Press and hold the T1/T2 button for one second.

The baking temperature will change between the set temperatures T1 and T2.

If the T1/T2 button is not needed, simply set both temperatures to the same value in the user settings. The T1/T2 button will then have no effect.

Start button

Press the start button to start a baking procedure

Program button

Baking programs are called up here.

Start a baking program

▷ *page 36*

Favorites button

Favorites are called up here.

Favorites

▷ *page 44*

Microwave intensity

Setting range: 0 % to 100 %

Microwave power is adjusted here.

Some products can be improved by a very low level of microwave power.



The microwave power must be reduced for thawing frozen food products or baking very light, dry foods.

For example: Toast.



Do not continue the baking procedure with microwave function once the baked goods have been removed. Running the microwave while empty can damage the device.

INSTRUCTIONS

Follow the Warranty chapter

▷ *starting on page 75*

Technical data

▷ *starting on page 67*

Air circulation speed

Setting range: 10 % to 100 %

The circulating air speed greatly affects the baking results. In particular, it affects the browning of the surface.



Sensitive baked goods → lower air circulation speed
For example: more uniform browning

*Pastries, vegetables, fried
eggs, scrambled eggs*

Compact baked goods → lower air circulation speed
For example:
Lasagna or quiche

Baking temperature

Maximum temperature: 280 °C

The factory setting is 270 °C, which is suitable for most snack products.

If pizza products are more in focus, then better results may be obtained with 280 °C.



The baking chamber is well insulated and, together with the baking shelf, holds the temperature very well. The short baking time means that large temperature differences in the baking program are rare. A change in air circulation speed has a greater effect.

Sensitive baked goods → lower air circulation speed
For crispy baked goods → greater air circulation speed

Baking time

Maximum value: 9:59 minutes

The following table gives recommended baking times.

Chilled snacks	2.5 to 5 °C	30 sec to 1 min
Frozen products	- 18 C°	3 to 4 min (including thawing step)
Raw products and casseroles	(dense masses)	3 to 4 min (without thawing step)

These are just rough estimates. Times may vary depending on weight, shape, and ingredients. For detailed recipe recommendations, we have an Atollspeed cookbook.



www.atollspeed.eu
▷ Downloads ▷ Cookbook

Preheating timer

The preheating timer is displayed on the yellow and red progress bar.

If the preheating timer is active, it will start once the preheating temperature is reached. When the preheating timer expires, a signal sounds to indicate that baking can be started.



Each baking shelf absorbs heat and browns the underside of the product. Baked goods that react very critically to low heat, and do not produce the desired results in the first baking batch after the oven is turned on, can be baked at a reproducible quality level right from the start with the preheating timer set to 5 minutes.



TIP

Activate / deactivate and edit preheating timer
▷ User settings
▷ starting on page 50

Reheating timer

While the baked goods are being removed, the baking shelf loses heat.

Recommendation:

Close the door for a moment before the next round of baking in order to heat up the baking shelf again. The reheating timer enables uniform results when quality requirements are high. If the reheating timer is active, it starts after the baking cycle as soon as the door is closed again.

The timers do not affect the function of the oven. They simply provide information to the user.



The user settings can be used to activate the **Force timer** function. With this setting, a baking program can be started only if the oven has reached the set preheating or reheating time. This function prevents baked goods from being heated at too low a temperature, leading to poor results.

Activate / deactivate and edit reheating timer

▷ *User settings*

▷ *starting on page 50*

INSTRUCTIONS

User settings

▷ *starting on page 49*

4.5 Start baking manually



- Running the microwave while empty can damage the device.
 - > Never start the microwave function when the baking chamber is empty.

INSTRUCTIONS

Follow the Warranty chapter

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Technical data

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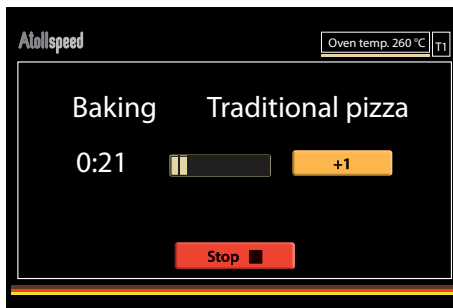
Bake using the parameter settings

The settings must be complete.

- > Place the baked goods in the center of the baking chamber.
- > Close the door.
- > Touch **Start**.

The baking cycle begins.

The status screen shows the remaining baking time.



Pause the baking cycle

- > Touch **Stop**.



Do not use metal containers on a metal base.
Use the stone for metal containers.

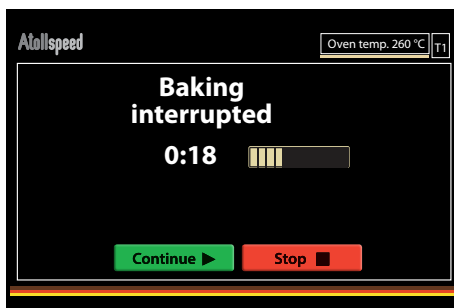
CAUTION

Follow the Safety chapter

▷ starting on page 6

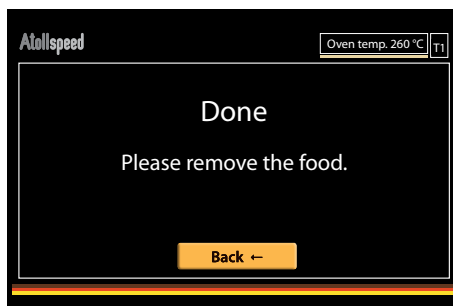
Continue the baking cycle

- > Touch **Continue**.



- > Remove the baked goods as soon as the baking cycle is complete.

*An alarm will sound or a visual alarm will be displayed.
The alarm will repeat for as long as the baked goods
have not been removed.*



The **Alarm repeat time** can be adjusted.

INSTRUCTIONS

*Alarm repeat time
User settings
▷ page 51*

4.6 Start a baking program

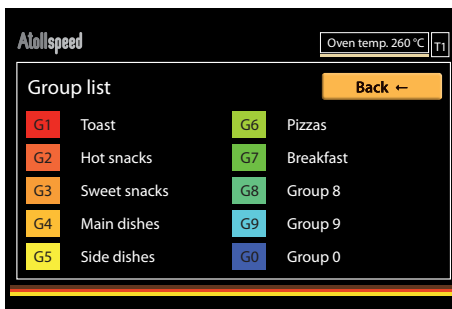


- Running the microwave while empty can damage the device.
- > Never start the microwave function when the baking chamber is empty.

Initial screen: Home.

> Touch **Programs**.

The list of groups is displayed.



> Touch the desired group.

The selected group is displayed.

> Select the desired program.

> Enter the program number on the keypad.



INSTRUCTIONS

Follow the Warranty chapter

▷ starting on page 75

Technical data

▷ starting on page 67

Select baking program from the keypad

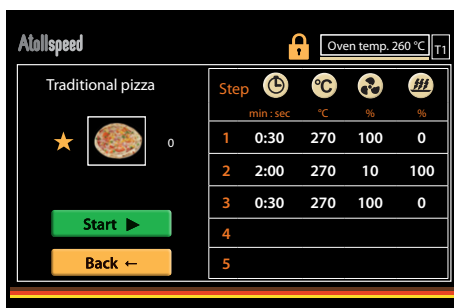
▷ Operation

▷ page 28

There are ten groups. G1 to G0.

- > Place the baked goods in the baking chamber.
- > Touch **Start**.

The baking cycle begins.



Tip

The program can still be modified before starting.

Settings

▷ page 28

4.7 Start Favorites



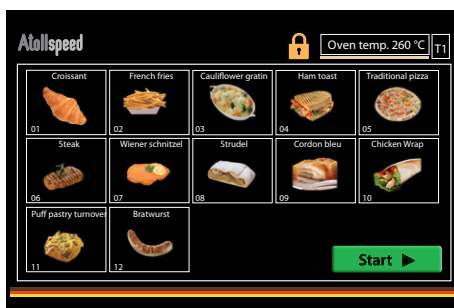
- Running the microwave while empty can damage the device.
- > Never start the microwave function when the baking chamber is empty.

- > Touch a baking program.

The program will be highlighted in a red frame.

- > Place the baked goods in the baking chamber.
- > Touch **Start**.

The selected program starts.



INSTRUCTIONS

Follow the Warranty chapter

▷ starting on page 75

Technical data

▷ starting on page 67

Modify or delete favorites

Edit baking program

▷ starting on page 40

4.8 Switching off the oven

- > Press and hold the on/off button for at least 1 second.
- > Select the desired option for shutting down.

The oven can be switched on again at any point in the cooldown phase.

- > Touch **Cleaning**.

The oven will cool down to 40 °C. When this temperature is reached, a signal will sound. Instructions for cleaning will follow.

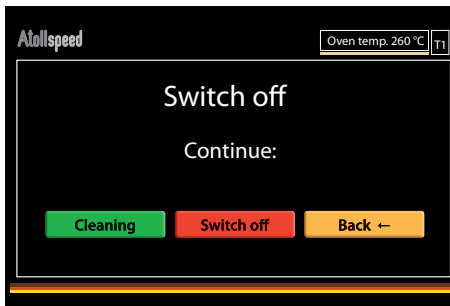
*Cleaning
▷ starting on page 56*

- > Touch **Switch off**.

The oven will cool down to 100 °C.

When the cooldown temperature is reached, the oven switches off automatically.

The cooldown program protects the oven components.



The oven can be switched on again at any point in the cooldown phase.



Burn hazard

- Do not touch any hot surfaces.
-

CAUTION

*Follow the Safety chapter
▷ starting on page 6*

The cooldown screen is displayed. This shows the progress toward switching off, or until cleaning can be started.



Technical data

▷ starting on page 67

Switch on the oven

▷ page 27



Burn hazard

- Do not touch any hot surfaces.



CAUTION

Follow the Safety chapter

▷ starting on page 6



The power supply must not be permanently disconnected before the oven has cooled down. Otherwise the components may be damaged by the heat.

INSTRUCTIONS

Follow the Warranty chapter

▷ starting on page 75



If the power supply is interrupted briefly, the cooldown phase starts and the oven cools down to 100 °C and then switches off. The oven can be switched on again at any point in the cooldown phase.

INSTRUCTIONS



Speeding up the cooldown phase.

Open the oven door. The air continues to circulate.

TIP

5 Open a baking program

Setting up a new baking program

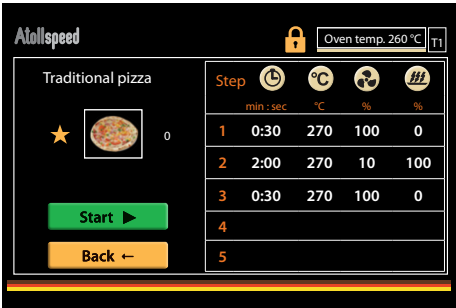
- > Select the desired memory slot.
- > Make the desired settings.

Changing a baking program

- > Select the desired program.
- > Make the desired settings.

Open a baking program

- > Touch the “lock” symbol.



Example

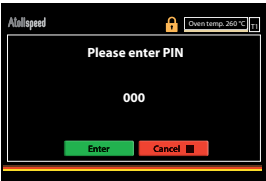
- > Enter the user PIN.
(Factory setting is 000.)
The “lock” symbol is open.
Settings, names, and images can be changed.

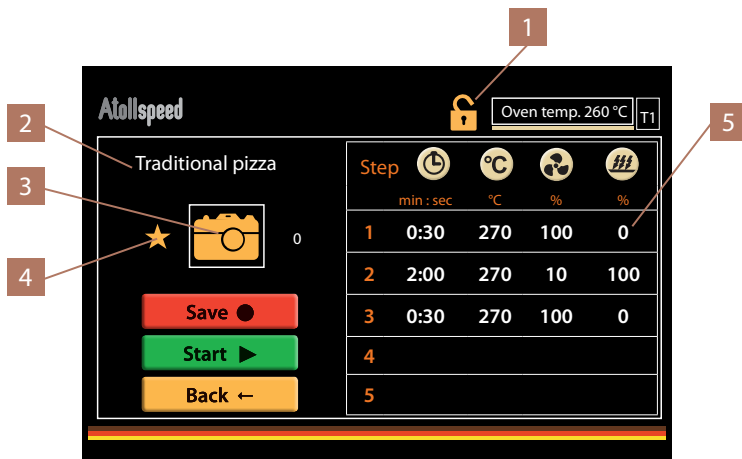


Editing the group name
▷ page 43

Switch on the oven
▷ page 27

Switching off the oven
▷ page 38





Example

- 1 Lock symbol (PIN)
- 2 Enter program name
- 3 Select an image
- 4 Add to favorites
- 5 Change values

Change program name

- > Touch the program name.
- > Touch the corresponding button on the keypad until the letter appears.
- > Continue until the desired name has been entered.

Use the Delete key to correct the entry.

If nothing is entered for three seconds, or if another control element is selected, the text entry is stopped.

If you do not want to assign a picture to the baking program, select the camera as the symbol. When a program with a camera symbol is added to favorites, it is automatically displayed with a number from 1 to 24.

Deleting a program

- > Delete the program name.
- > Set the baking time to 0:00 and save.

Adding a program

- > Select the next empty program line.
- A new program can be created only if the baking time for the last program is greater than 0:00.

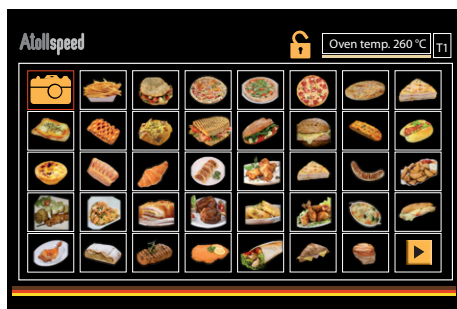
Saving a program as a favorite

- > Touch the star symbol.

Adding an image

- > Touch the camera symbol.
- A picture selection opens.
- > Touch a suitable picture.
 - > Touch **Back**.

If you do not want to assign a picture to the baking program, select the camera as the symbol. When a program with a camera symbol is added to favorites, it is automatically displayed with a number from 1 to 24.



5.1 Editing the group name

- > Select the group name.
- > Enter the new name on the keypad.

After three seconds, the name will be saved.

PIN-protected areas

▷ *Open baking program*
page 40



If all baking programs in a group are deleted individually, so that the group is empty, then the group name will be deleted automatically.

INSTRUCTIONS

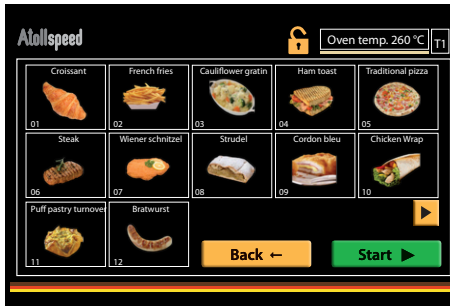
Access to this area is PIN protected again once the group is exited (the lock symbol will be closed).



Example

5.2 Favorites

Baking programs that are marked as favorites are labeled with a star in the baking program and are displayed on the Favorites screen.



If no picture has been assigned to a program, then an orange-colored number is displayed. The 12 selection buttons are numbered 01 through 12, from the top left to bottom right. If there are more than 12 favorites then an arrow will be displayed.

> Touch the arrow to show favorites 13 through 24. If 24 baking programs have already been marked as favorites, then no more favorites can be added. A different favorite must first be deselected or deleted.

PIN-protected areas
▷ *Open baking program*
page 40

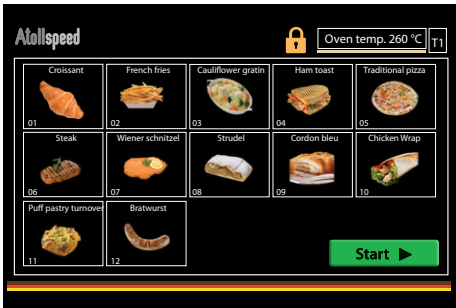
The programs are arranged on the Favorites screen in the order in which they were added to the favorites. To change this order, the favorites must first be removed and then marked again in the desired order.

Modify or delete favorites
Edit baking program
▷ *starting on page 40*

PIN-protected favorites

From a protected Favorites screen, it is no longer possible to change to the Home screen or the program list without entering a PIN. When the device is switched on again, the Start screen will be skipped and the Favorites screen will be shown immediately. The user can use only the favorite programs without a valid PIN.
This simplifies operation.

PIN-protected areas
▷ *Open baking program*
page 40



The two-digit number for the baking program is displayed at the bottom left next to the symbol for each favorite.

5.3 +1 function (continue baking)



The +1 function for continuing baking can be activated in the user settings. This function makes it possible to scale the baking programs dynamically. This means that if several products are baked at the same time, the baking time is adjusted.

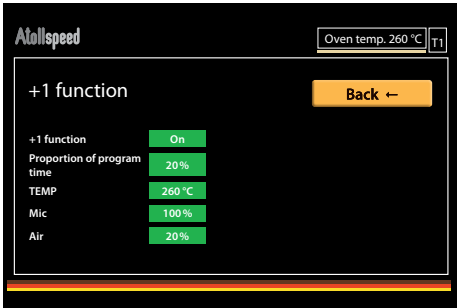
The mass of the baked goods greatly affects the baking results. The mass should remain the same for a baking program whenever possible. The highest quality is achieved if only one product is baked in each baking cycle. When baking two products at the same time, the air circulation and baking temperature settings should be similar to those for a single product, because the hot air is constant over the entire baking surface. If the microwave function is used to heat the products from the inside, then more energy is required for two products. This means that the microwave intensity and time need to be increased. The best results are achieved with two separate programs for “one product” and “two products”.

The +1 function can be used to adjust the program for a product.

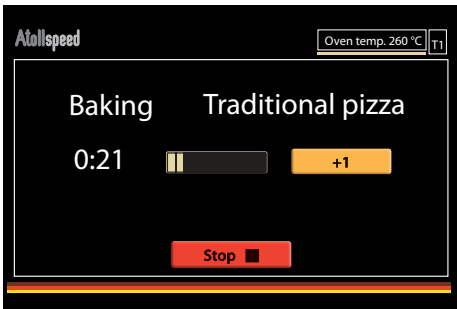
- > Activate the +1 function in the user settings.
- > Enter the desired additional time for the entire baking program as a percentage.

To extend a program from 1:40 minutes to 2:00 minutes, for example, enter 20 % here.

The temperature, microwave intensity, and air circulation speed will be adjusted in this extended step.



If a program is called up while the +1 function is active, then a **+1** button will be displayed. *The baking program runs normally.*



+1 function (continue baking)
User settings
▷ starting on page 50

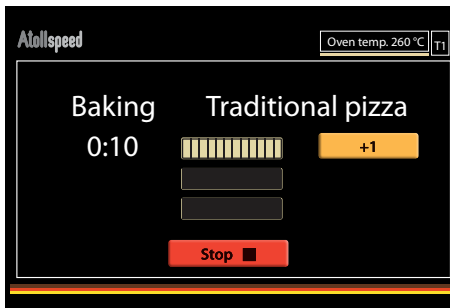
Baking two products at the same time

> Start the desired baking program.

> Touch the **+1** button.

The baking program will be extended according to the settings.

A second progress bar shows the additional time in %. The progress bar starts when the set baking program is completed.



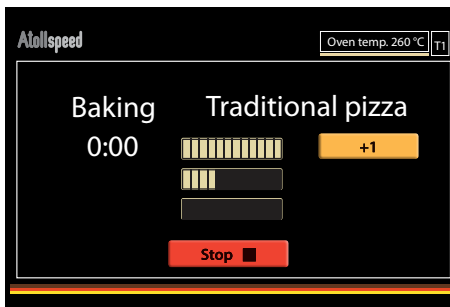
Baking three or more products at a time

> Touch the **+1** button.

A third progress bar will be displayed.

Touch the **+1** button again to delete the additional progress bar.

This will stop the +1 function.

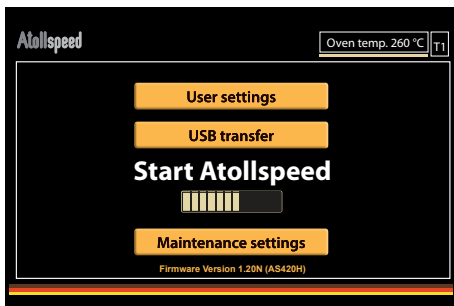


6 User settings

> Turn the oven off and then on again.

The start screen will be displayed.

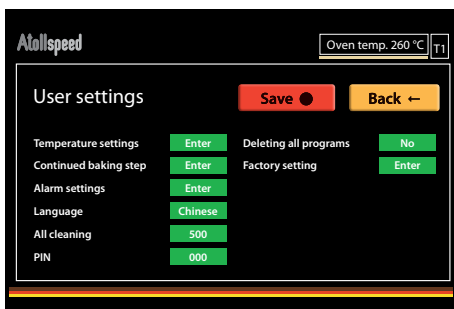
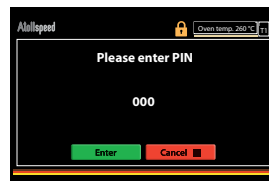
> Touch **User settings**.



> Enter the user PIN.

(Factory setting 000.)

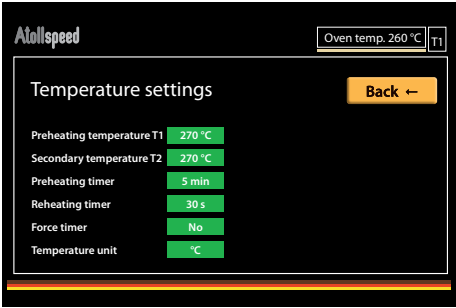
> Touch **Enter**.



6.1 Temperature settings

All settings that have to do with the temperature.

Temperature settings
▷ page 29



Preheating temperature T1

T1 is the preheating temperature. The preheating temperature T1 is set here.

Changing between temperatures T1/T2
▷ page 29

Secondary temperature T2

The secondary temperature T2 is set here.

Preheating timer

The duration of preheating is set here.

Preheating timer
▷ page 32

Reheating timer

The reheating times is set here.

Reheating timer
▷ page 33

Force timer

The "Force timer" function is activated or deactivated here. (Yes/No)

Force timer
▷ page 50

Temperature unit

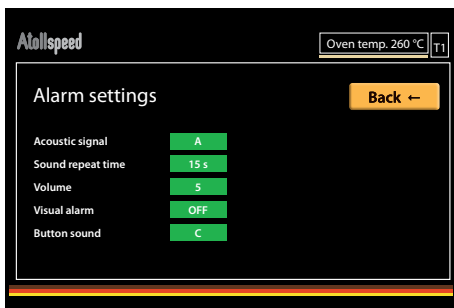
The unit of temperature is selected here. (°C/°F)

6.2 Continue baking function

Settings for the +1 function (continue baking)

+1 function
▷ starting on page 46

6.3 Alarm settings



Acoustic signal

Select the desired sound for the end of the baking time.

Setting range: A-D

Sound repeat time

Set the time interval for repeating the sound here.

Setting range: 0–99

Volume

Set the desired volume for the sound.

Setting range: 1–10

Visual alarm

Activate the optical signal for the end of the baking time. When the visual alarm is active, the display will flash black and yellow when the baking cycle is complete.

Button sound

Select the desired sound for a button press.

Setting range: A-C

6.4 Language

Touch the language until the desired language is displayed.

6.5 Cleaning

Sets a reminder for general cleaning.

> Enter the desired interval here.

Default value: 500

6.6 PIN

If desired, enter a new three-digit pin on the keypad.

6.7 Deleting all programs

Caution. This function deletes all programs.

Deleting single programs:

> Delete the program name.

> Set the baking time to 0:00 and save.

6.8 Factory setting

Caution. All settings will be reset to the factory defaults.

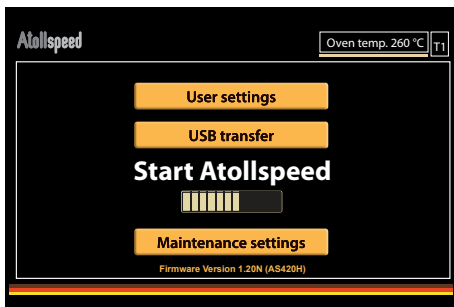
7 USB transfer

USB transfer

Programs are saved to or loaded from the USB stick here.

Start screen

> Touch **USB transfer**.



> Enter the PIN (factory default 000).

Enter PIN

▷ page 49



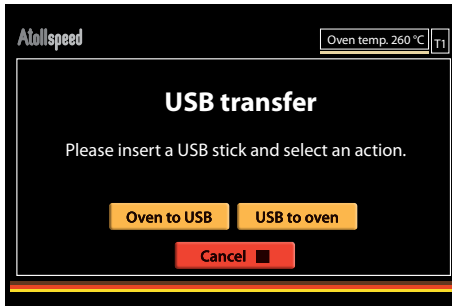
- When programs are loaded from the oven onto a USB stick, any programs already saved on the USB stick will be overwritten.
- When programs are copied from a USB stick to the oven, all of the programs saved in the oven will be replaced.

INSTRUCTIONS

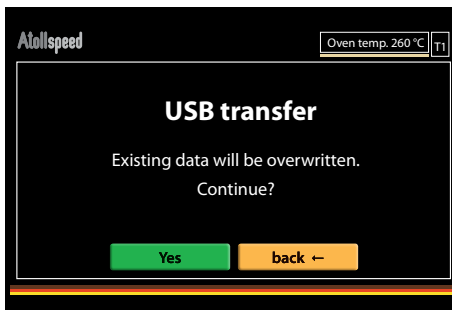
> Insert the USB stick.

If the next screen cannot be selected after insertion, then the USB stick is not recognized. It may be necessary to use a different USB stick.

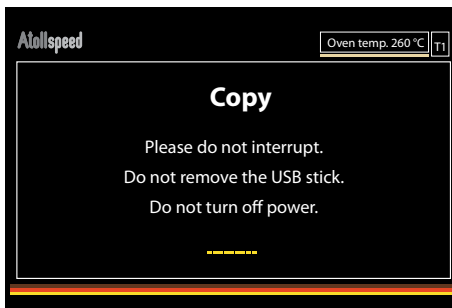
- > Touch the desired function.



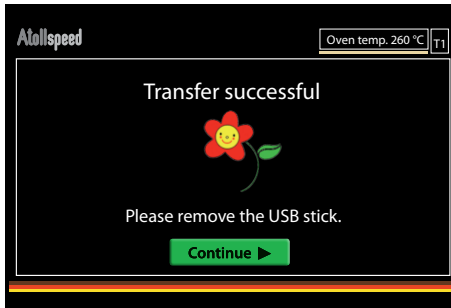
- > Confirm the selection.



- > Wait for the process to be completed.
Do not shut off the power during the process. Do not remove the USB stick.



As soon as the transfer has been successfully completed, the following screen will appear.



If the process cannot be completed:

- > Turn the oven off and on again.
- > Repeat the process.

8 Cleaning the oven

Clean the interior and exterior of the oven daily.
The appliance must not be cleaned with a steam cleaner.



Burn hazard

- The oven must be properly cooled down and must no longer be hot.
 - > Do not touch any hot surfaces.
 - > Wait at least 30 minutes and check the residual heat before cleaning the baking chamber.



CAUTION

*Follow the Safety chapter
▷ starting on page 6*

8.1 Cleaning the outside of the oven



- There is a risk of causing scratches or scoring.
 - > Do not clean with scouring powders or the like.
 - > Never use steel wool or abrasive cleaning products on the surface.
 - > Do not use any sharp cleaners or implements.
 - > Use soft cloths for cleaning.
 - > Use a damp cloth or a recommended stainless steel cleaner.

INSTRUCTIONS

*Follow the Warranty chapter
▷ starting on page 75*

- > Turn off the oven.

*The fans in the oven will continue to run to cool it down.
Wait at least 30 minutes before starting to clean so the oven can cool down.*

- > Remove the stone and holder from the baking chamber.

The stone is dishwasher safe.

8.2 Clean the baking chamber daily

- > Clean the baking chamber with a damp cloth.
- > Clean the door seal with a damp cloth.
- > Use the original Atoll oven cleaning product on severe stains.
- Please use only the cleaning system developed by Atollspeed, which consists of the Atollspeed Oven Protectant and Atollspeed Oven Cleaner.
- When the oven cleaning product is used, the baking chamber must be wiped down very thoroughly with clear water afterward.
- Make sure that there is no cleaner residue in the baking chamber.
- Never use a pressure washer.
- Never use compressed air to clean the oven.

Cleaning and care products

▷ Atollspeed.eu

▷ *Accessories*



- There is a risk of causing scratches or scoring.
- Never use the oven if the door seal is damaged. The door seal must be replaced by certified service personnel.
- > Use of other cleaning products can cause damage to the device. In this case Atollspeed GmbH reserves the right to deny any warranty claims.
- > Use soft cloths for cleaning.

INSTRUCTIONS

Follow the Warranty chapter

▷ *starting on page 75*



- Never spray cleaning products or water into the top part of the oven, as this can cause a short circuit.
 - Any food residue must be removed.
 - If the oven is not kept clean, then this can degrade the surfaces and cause technical problems, reduced service life expectancy, or potentially dangerous situations.
-

INSTRUCTIONS

Follow the Warranty chapter

▷ starting on page 75

Technical data

▷ starting on page 67

8.3 Cleaning the air filter

There is an air filter on the bottom of the oven.

- > Pull the filter forward to remove it.
- > Clean the filter under running water.
- > Clean the filter weekly.

Never use the oven without a filter.

Do not continue to use damaged or excessively soiled filters.

- > Replace the filter with a new one.



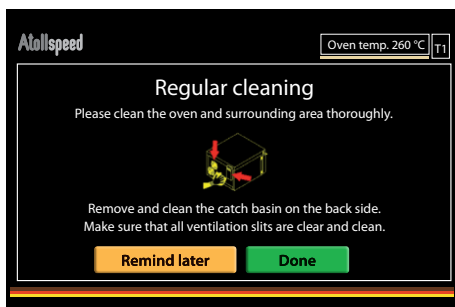
8.4 Clean the baking chamber regularly

When the oven is turned on, if more than the set number of baking cycles have been run since the latest extensive cleaning, then the following screen will appear.

Cleaning interval settings

▷ *User settings*

page 52



Remind later

The reminder will be repeated the next time the oven is turned on.

Completed

The counter will be reset and the reminder will reappear after about 500 baking cycles.

- All ventilation slits must be cleaned with a damp cloth.
- Clean the front side and the door seals thoroughly. If food residue builds up here, the doors will no longer close correctly and the oven will not function reliably.
- There is a cover for the air outlet on the back side. Remove and clean this cover regularly.



Minimum clearance distances

▷ *Technical data*

starting on page 67

9 Maintenance

Recommended routine maintenance

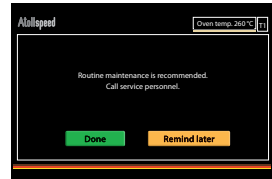
The notice for preventive maintenance will be displayed after 500 microwave operating hours. This maintenance is important in order to ensure that the device works properly.

The message has no effect on oven operation.

> Acknowledge the message.

The oven will then function normally.

The reminder interval can be set by service personnel.

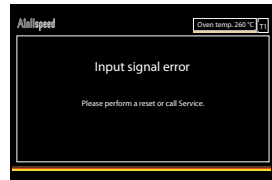


Input signal error

This warning indicates a problem with the controller or the temperature sensor.

> Disconnect the power supply for a few seconds in order to reset the oven.

If the problem persists, call service.



10 Faults and errors

10.1 Error messages

Controller too warm

The oven has internal temperature sensors to monitor its components.

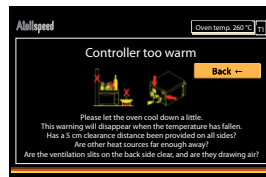
If the oven gets too hot, then an error message will appear. Wait until the oven has cooled down and take steps to lower the ambient temperature.

- Check that all ventilation slits are open and clean. Check whether there is sufficient clearance to the back, sides, and top of the oven.
- Check that both fans are running and drawing in air. If not, please call service.
- Do not store anything on the oven.
- Always maintain sufficient distance from external heat sources, particularly fryers, grills, and cooking surfaces.

If the temperature rises further, the warning, "Controller too hot" will be displayed.

Controller too hot

Wait until the temperature has dropped again.



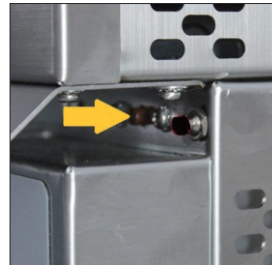
Baking chamber overheated

The oven is equipped with a thermal limiter. This guarantees safety in case of a malfunction. The thermal limiter can be tripped by strong vibrations or cold.

If the warning “Baking chamber overheated” appears, wait a few minutes for the oven to cool down a bit.

> Press the dark red button firmly.

The screen will go blank as soon as the temperature limiter has been reset.



If the warning appears frequently, then there is probably a technical problem.

- > Turn off the oven and do not use it again in order to avoid further damage.
 - > Call service.
-

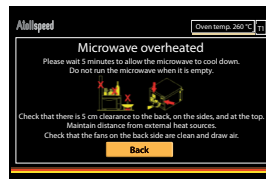
CAUTION

Follow the *Safety chapter*
▷ starting on page 6

Microwave overheated

The warning "Microwave overheated" appears after a baking cycle if the microwave has become too hot.

- > Temporarily reduce the microwave intensity in order to avoid further damage.

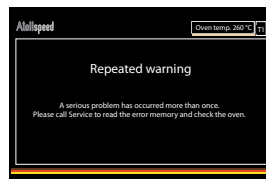


One reason for the warning may be that the microwave was used while empty, or that the fan is blocked.

- > Cleaning the air filter.
- > If the fan does not work or the message appears again, call service.

Repeated warning

If one of the severe problems, "Controller too hot," "Microwave overheated," or "Baking chamber overheated" occurs five times, then the message "Repeated warning" will appear. In order to avoid further damage, the oven can then no longer be used. Call service.



10.2 Error correction

Thermal limiter

The thermal limiter monitors the temperature in the baking chamber. It switches the heating elements off as soon as the temperature gets too hot, such as if the heat regulator is not functioning correctly. This prevents potential damage due to overheating. The thermal limiter can be tripped by strong vibrations or cold during transport. The oven will then not heat up after being turned on. Under normal operating conditions, the thermal limiter shuts off only in case of a technical defect.

Unlocking the thermal limiter

- > Press the dark red button firmly.
- > If the thermal limiter shuts off the oven several times, call service.

Oven does not start

- > Unplug the mains plug for 10 seconds and try again.
- > Check the circuit breaker.
- > Check the power supply connection.

Oven does not heat up

- > Check the thermal limiter.
- > Check the circuit breaker for the heating element.

11 Contact

Manufacturer

Kolb Huizhou Ltd.
Shatou Industrial Area, Yuanzhou Town,
Boluo County, Huizhou City, Guangdong Province,
PC: 516123
China

Website: www.kolbcn.com

Email: info@kolbcn.com

Contact

Atollspeed GmbH
Gewerbepark Objekt 16
Fabriksplatz 1
A-4662 Steyermühl (Austria)
Website: www.atollspeed.eu

12 Technical data

General technical information

- Make sure that the top cover is accessible for maintenance at all times. All sides and the top require sufficient clearance.
- If the oven is set up in a niche in a wall, the following minimum clearance distances must be maintained:

Left side	50 mm
Right side	50 mm
Back side	50 mm
Top side	100 mm

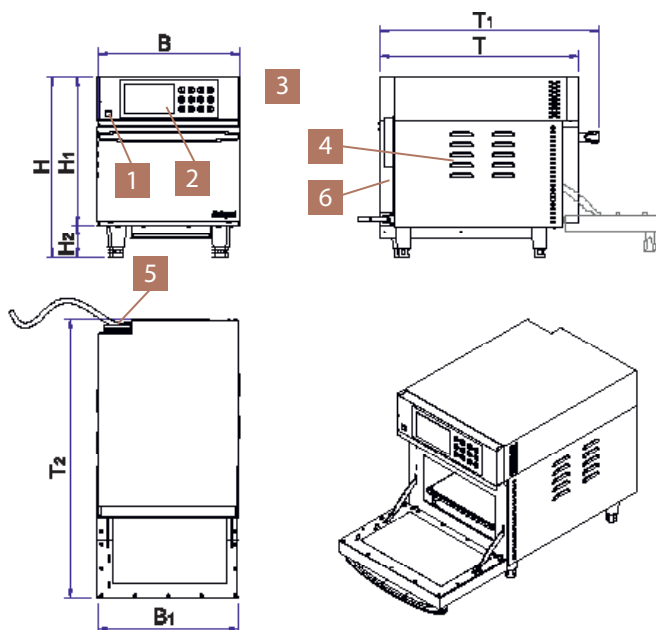
- If a front cover that extends to the top of the oven is desired, we will supply the cover with an easily removable frame.

If the front cover is installed by others, all of the technical information in this operation manual must be taken into consideration.

*Follow the Warranty chapter
▷ starting on page 75*

- Make sure that no damage is done to the oven and the inlet and outlet ducts, especially due to heat, during installation and setup.
- Make sure that the required spacing is maintained and that the thermal insulation is installed. Ask your installer on site.
- If the oven is near kitchen equipment or decorative items, or on a wall, then the items must be made of a fireproof material. Otherwise they will need to be covered with suitable fireproof materials.
- Fire and safety regulations must be followed carefully.

Technical drawing Atollspeed oven

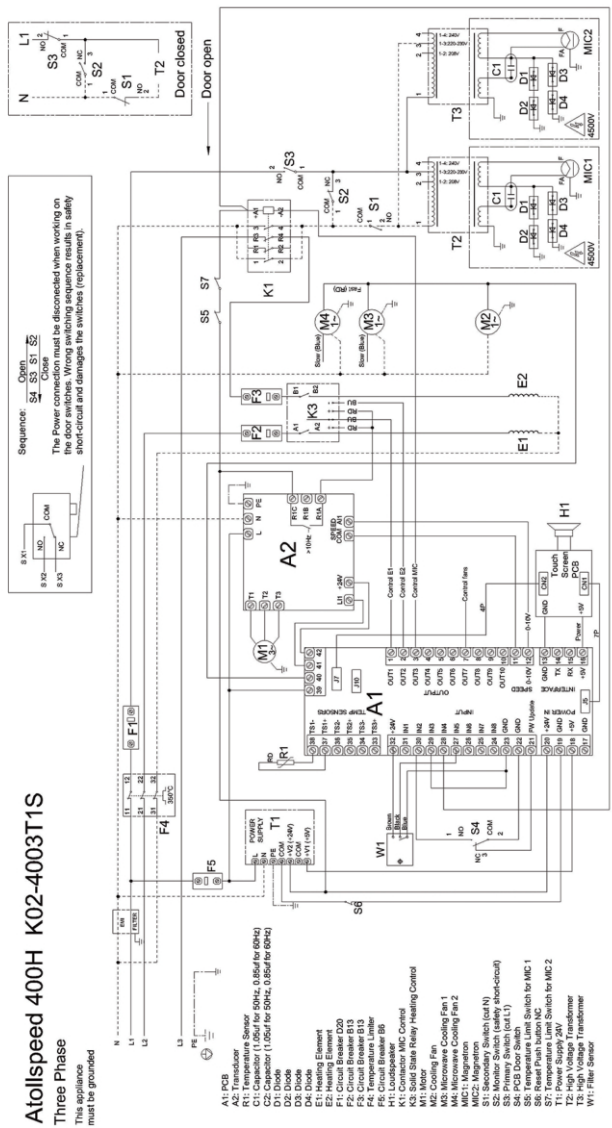


- 1 USB
- 2 Touch display
- 3 Thermal limiter
- 4 Ventilation slits
- 5 Infeed
- 6 Exhaust opening (do not cover)

Atollspeed oven		300H K02-3003T1S	400H K02-4003T1S
Dimensions	Width	B 445 mm	B 583 mm
	Depth	T ₁ 687 mm	T ₁ 730 mm
	Height	H 570 mm	H 592 mm
With door open	Width	B 445 mm	B 583 mm
	Depth	T ₂ 880 mm	T ₂ 935 mm
	Height	H 570 mm	H 592 mm
Baking chamber	Width	317 mm	450 mm
	Depth	311 mm	350 mm
	Height	170 mm	200 mm
Voltage		220–230 V 1Ph/PE/50 Hz	380–400 V 3Ph/PE/50 Hz
Optional * voltage		240 V *	415 V *
Optional ** frequency		60 Hz **	60 Hz **
Total power		3.3 kW	4.9 kW
Microwave, input power		1.6 kW	3.2 kW
Heating power		3.3 kW	3.3 kW
Current draw		15 A	16 A
Weight		65 kg	91.4 kg
Microwave, frequency		2.465 GHz	2.465 GHz
Main circuit breaker		D, K or C (slow)	D or K (slow)
Infeed		2.5 mm ²	5x2.5 mm ²

13 Electrical drawings

Atollspeed 400H electrical schematic



14 Directives and certificates

Manufacturer: Kolb Huizhou Ltd.

Shatou Industrial Area, Yuanzhou Town,
Boluo County, Huizhou City, Guangdong Province,
China PC: 516123

The device meets the requirements of all applicable provisions of directives MD 2006/42/EC, EMC Directive 2014/30/EU

Household and similar electrical devices

– Safety, EN 60335–2-90:2006 A1:2010,
EN 60335–2-42:2003/A11:2012

Electromagnetic compatibility (EMC), EN 61000–6-1:2007,
EN 61000–3-2:2014, EN 61000–3-12:2011,
EN 61000–3-3:2013, EN 61000–3-11:2000, 2014/30/EU.
EN 60335–1:2012/A11:2014, EN 62233:2008

The manufacturer named above declares that this microwave oven conforms to all applicable provisions of the named directives. Any modifications to the machines that are not approved by us will cause this declaration to become invalid. Collecting technical documentation: Kolb. The original declaration of conformity is included with the machine. The device bears the CE mark.

The device meets the requirements of the named directives.

When used properly, the device does not present a health hazard or other unreasonable hazard. The raw materials and components used comply with the German Consumer Goods Ordinance, as well as Regulation EUV No. 10/2011. Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.

Currently valid national rules apply in countries outside of the European Union.

The device is subject to the directive on waste electrical and electronic equipment WEEE 2012/19/EU and may not be disposed of as household waste.

The device has been tested and certified according to CB certification requirements.

15 Certificates

[illegible]

ZERTIFIKAT ♦ CERTIFICATE ♦ ЗЕРТИФИКАТ ♦ CERTIFICADO ♦ CERTIFICAT

Attestation of Conformity
No. MBA 17 06 77819 068

Product Service

Model(s):

K02-300T1S, K02-300T1S, K02-300T1S,
K02-300T1S, K02-300T1S, K02-400D1S,
K02-400T1S, K02-400T1S, K02-500T1S,
K02-400T1S

Trade name:


Kolb

Parameters:

Rated Voltage:
230V (for other models)
220-230V (for other models)
50Hz or 60Hz
Rated Frequency:
Max. Combined Input:
4.9 kW (K02-400T1S, K02-400D1S,
K02-400T1S, K02-400D1S),
3.3kW (for other models)
Microwave Input:
3.2 kW (K02-400T1S, K02-400D1S,
K02-400T1S, K02-400T1S);
3.3kW (for other models)
Convexion Input:
2455 MHz
Microwave Frequency:
Power Output:
Protection Class:
Degree of Protection:
IPX3

Tested according to:

EN 60335-2-40:2006/A1:2010
EN 60335-2-42:2003/A1:2012
EN 60335-2-43:2003/A1:2014
EN 62233-2:08

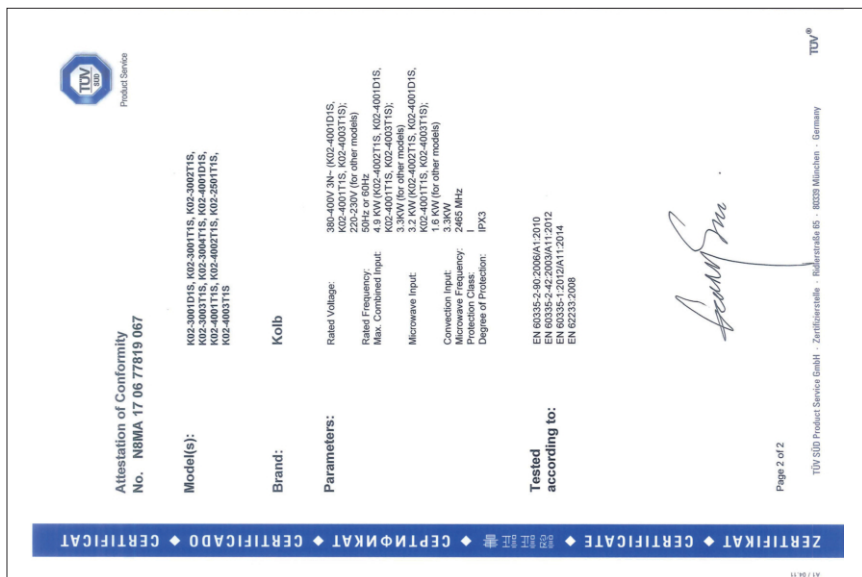

TÜV SÜD
Technische Universität München
München, den 17. Juni 2017

Page 2 of 2

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TÜV SÜD Product Service GmbH - Zertifizierungsstelle / Referenzstelle DE - 80529 München - Germany

TÜV®





Certificate of Suitability

Certificate No.: SAA170168

Certificate Holder: Keli Huihou Ltd.
Keli Huihou New, Yueshou Town,
Beikou County, Huizhou City,
Guangdong Province,
P.R. China

Class Description: Non-Declared
Product Description: Microwave Oven
Brand Name: K02-300T1S
Model No.: 240V~50Hz, Max 3.3kW
Markings: Max Input: 3.3kW
Microwave Frequency: 2465MHz

Standard: IP2X
IEC 60335-2-30:2015
IEC 60335-2-42:2002 Ed 5.1
AS/NZS 60335.1:2011 Inc AL-3
Nil

Conditions: Nil

Certification Mark: SAA170168 or RCM

Date First Issued: 27 February 2017
Date of Expiry: 27 February 2022



For and on Behalf of
SAA Approvals Pty Ltd

SAA Approvals Pty Ltd is accredited by JAS-ANZ under Licence No. 1401. This accreditation is for the purpose of certifying products to the requirements of the relevant parts of the AS/NZS 60335.1:2011 Inc AL-3 standard. Where SAA Approvals Pty Ltd certifies the requirements of all relevant parts of the AS/NZS 60335.1:2011 Inc AL-3 standard, the product is deemed to comply with the requirements of the relevant parts of the AS/NZS 60335.1:2011 Inc AL-3 standard. For SAA Connect Details and to verify this Certificate go to: www.saaapprovals.com.au



Issued: 01-03-17 170168/14
Connection to Standard



Certificate of Suitability

Addendum

Certificate No.: SAA170168

Date of Issue: 27 February 2017

Class Description: Non-Declared
Product Description: Microwave Oven
(Commercial Microwave Connection Oven)

Description

Additional Models	Description
K02-300D1S	Similar to K02-300T1S except for Digital PCB type in lieu of Touch Screen.
K02-300T1S	Similar to K02-300T1S except for different size.
K02-300T1S	Similar to K02-300T1S except for different size.
K02-300T1S	Similar to K02-300T1S except for different size.
K02-400D1S	Similar to K02-300T1S except for Digital PCB type in lieu of Touch Screen and rated: 240V~50Hz, Max 4.9kW Microwave Input: 3.3kW
K02-400T1S	Similar to K02-400D1S except for Touch Screen PCB type.
K02-400T1S	Similar to K02-300T1S except for different size and rated: 240V~50Hz, Max 4.9kW Microwave Frequency: 2465MHz.
K02-350T1S	Similar to K02-300T1S except for different size.

For and on Behalf of
SAA Approvals Pty Ltd

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Issued: 27-02-17 170168/02

16 Guarantee

The warranty period on spare parts is 12 months.

The warranty is void:

- If modifications have been made to the device without our supervision and approval.
- In case of disaster, misuse, or incorrect operation.
- If spare parts, accessories, or cleaning products that are not authorized by Atollspeed are used.
- Accessories and glass damage are not covered by the warranty.



- Changes may be made only by certified service personnel.
- Incorrect settings can cause control failures which would void any warranty claims.

INSTRUCTIONS

Technical data

▷ starting on page 67



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Kolb accepts no liability for any typographical errors in this operation manual.

Original operation manual.

We reserve the right to make technical modifications.