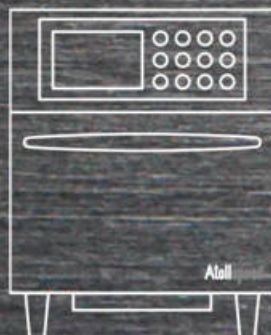


Atollspeed

SNACKGUIDE

SO THAT EVERY SNACK TURNS OUT WELL.





Intuitive operation meets outstanding results.

For us, it's not just the easy operation through the intuitive touchscreen control or the impressive speed.

With us you don't just get a device. You get solutions and coordinated accessories. Find out more about us and our products on the following pages!



Speed

Our high-speed ovens reduce preparation times significantly. Snacks are ready up to 20 times faster without compromising on quality. This not only saves time, but also increases sales.



Quality

Achieve perfect results with every snack - crispy, evenly browned and juicy on the inside. Thanks to the impingement and microwave technology, the quality always remains at the highest level.



Versatility

Our ovens are suitable for preparing a wide range of dishes - from pizza to pastries, from burgers to muffins. They are the ideal solution for businesses that require flexible and powerful kitchen technology.

SNACK GUIDE

Welcome to the new Snack Guide from Atollspeed – your partner for fast, high-quality snack solutions. Our high-speed ovens combine the latest technology with maximum efficiency to revolutionize your business.

This guide shows you how to create perfect snacks with our devices and also offers inspiration for new recipes and ideas for process optimization. Be inspired by the possibilities of our solutions!



Video

WORLD OF DEVICES



AS300H easy black

THE BEGINNERS

- Low connection values
- Networkable control
- Small footprint



Internal dimensions (WxDxH)--- 317x311x170 mm
 External dimensions (WxDxH)-- 445x687x570 mm
 Connection values..... 220-230V / 50Hz / 1Ph/Pe
 Connected load..... 2,7 kW
 Connected load (A)..... C16
 Weight 63 kg

AS300H plus AS300HB plus

THE BESTSELLER

- Black Line Design
- Small footprint
- Air filter device base



Internal dimensions (WxDxH)--- 317x311x170 mm
 External dimensions (WxDxH)-- 445x687x570 mm
 Connection values..... 220-230V / 50Hz / 1Ph/Pe
 Connected load..... 3,3 kW
 Connected load (A)..... C16
 Weight 69 kg



AS300T plus

THE STACKABLE

- Stackable
- Rear-mounted filters
- Can be combined variably



Internal dimensions (WxDxH) ... 335x320x170 mm
 External dimensions (WxDxH) .. 600x700x435 mm
 Connection values 220-230V / 50Hz / 1Ph/Pe
 Connected load 3,3 kW
 Connected load (A) C16
 Weight 69 kg



AS400H plus AS400HB plus

THE POWERPACKAGE

- Large baking chamber
- Two magnetrons
- 400V connection



Internal dimensions (WxDxH) ... 450x350x200 mm
 External dimensions (WxDxH) .. 583x730x592 mm
 Connection values 380-400V / 50Hz / 3N/Pe
 Connected load 4,9 kW
 Connected load (A) D or K 20
 Weight 99 kg

ADVANTAGES...



DESIGN

- ✓ Robust and durable construction
- ✓ Small footprint
- ✓ Available in two sizes:
AS300 & AS400
- ✓ Ergonomic door handle



ENERGY

- ✓ Easy to integrate due to 230 V connection (except AS400H)
- ✓ Short heating up period
- ✓ Low radiant heat
- ✓ Perfect combination of energy-efficient heating and powerful microwave



OPERATION

- ✓ Simple and fast operation through 7" color touchscreen
- ✓ 144 program channels available
- ✓ 24 favorites for easy selection
- ✓ USB connection for easy data transfer
- ✓ Networking prepared



"IMPINGEMENT"-TECHNOLOGY

- ✓ Controllable impingement heating
- ✓ Even browning and crust formation
- ✓ Perfect frying and baking results
- ✓ Sensational speed



CATALYTIC FILTER

- ✓ No extractor system necessary
- ✓ Maintenance-free and self-cleaning
- ✓ No odour and flavour transfer from products



CLEANING

- ✓ Hygienic baking chamber made of high-quality stainless steel
- ✓ Glass display
- ✓ Cool down mode

...AND MANY MORE

VIDEOS & MEDIA

VIDEO

Commissioning



VIDEO

Programming



VIDEO

Cleaning



DOCUMENTS

Instructions for cleaning
Care Accessories
Safety data sheet AS-Cleaner
Safety data sheet AS-Protector



USB

Program files
AS300H easy black



USB

Program files
AS300T plus



USB

Program files
AS300H plus series
AS400H plus series



ACCESSORIES WORLD

Thanks to our experience, we can offer a device that suits the needs of the snack business, competent snack advice and the optimal accessories for preparing your snacks. This combination always guarantees one thing: the best results.

For a complete overview of original accessories, visit our website or scan this code:



HotSpot plate Black Edition

Available for:
AS300H series, AS300T series and AS400H series

The hotspot is placed directly on the plate carrier and remains in the device. Depending on the snack on offer, you can use the smooth or ribbed side.

For grill pattern fans: if you place the snack in the PTFE baking mat on the ribbed side, you will also get the popular grill pattern.

Snack scoop

Suitable for all models.

With its coating, perfect edge and low weight, the snack scoop is your third hand. Whether you're loading or unloading the Atollspeed, it's incredibly uncomplicated and literally easy to use.

A positive side effect for locations with limited space: the shovel can be placed under the device without any problems.



PTFE baking mat with edge

Suitable for all models.

The all-rounder. Your best friend. The all-rounder. We now have a lot of vocabulary for the PTFE baking mat because it accompanies you all day long.

If you use the mat, the interior stays clean and crumbs, grease and other things stay in the mat. The product is dishwasher safe, light, flexible and dimensionally stable. In combination with the snack scoop, it's a dream team.

PAN READY

We recommend our Crisp pans for preparing meat, fish, vegetables, potato products and egg dishes. In combination with the separately available handles (plastic or metal), we are talking about a fully modular solution that will help you get through everyday life with confidence.



- 1 Square pans stacked smooth and grooved. The stacking lugs that prevent tilting are clearly visible.
- 2 Metal handle on smooth, square pan. Perfect fit and comfort included.
- 3 Square pan with a ribbed base. Ideal for grilled vegetables and potato products.
- 4 Crisp pan in the round version on the Atollspeed silicone coaster.
- 5 Round crisp pan with plastic handle.

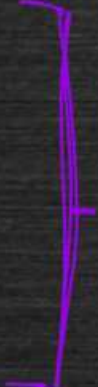


HIGH STACKER



Using Atollspeed technology correctly requires understanding how it works.

Therefore, always pay attention to the following structure when it comes to the occupancy standards of your products:



Ingredient: insensitive to heat

Products that are insensitive to heat and contain little water should be placed on top.



Ingredient: to heat

The meat, fish, poultry or vegetable topping that needs to be heated is also placed at the top of the snack.



Ingredient: crispy & fresh

Salads or garnishes that should remain cool and crisp are placed below the meat, fish, poultry or vegetable toppings.

Of course, the cooking time also depends on the volume of the snack, the correct cooking point in the preparation or the convenience product and much more.

We will of course be happy to support you in this and in choosing the right accessories - this is the only way you can achieve the best results.



HOT



HOT

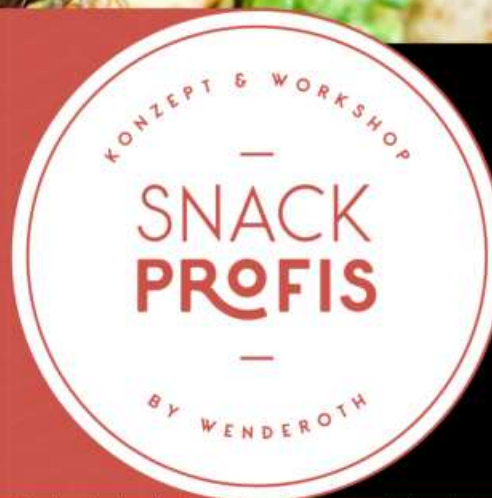


COOL



WITHOUT OTHERWISE NO BETTER

www.snackprofis.com



Snack concepts & workshops for bakeries, petrol stations, restaurants & hotels

Do you want to take your snack business to the next level?

The SNACKPROFIS offer you tailor-made solutions that will delight your customers and increase sales. Whether you want to expand your snack offering, optimize work processes or train your team - the SNACKPROFIS are at your side.

From creative snack ideas to comprehensive, individual concepts and increased efficiency in production, they provide support with comprehensive know-how and individual advice.

- ✓ **Individual snack and food concepts**
- ✓ **Employee training and topic training**
- ✓ **Optimization of processes and workflows**
- ✓ **Marketingsupport & Foodstyling**

Hotline DE & EU: +49 1590 6253286

Hotline AT & CH: +43 677 62863686

info@snackprofis.com

QUICKFINDER

Baked goods

- | | |
|----------------------------|---------------------|
| P1 Pretzel | P2 Croissant |
| P3 Croissant savory | P6 Muffin |
| P8 Waffle | P9 Lava Cake |

Snacks

- | | |
|---------------------------------|-------------------------|
| P1 Toast | P3 Sandwich warm |
| P5 Burger | P7 Wrap warm |
| P8 Sandwiches / Ciabatta | P9 Bread gratin |

Lunch snacks

- | | |
|--------------------------|--------------------------|
| P2 Baked potato | P3 Spicy strudel |
| P4 Hot Dog | P6 Pan-fried dish |
| P7 Kaiserschmarrn | P0 Finger food |

Meat & Fish

- | | |
|----------------------------|--------------------------|
| P1 Schnitzel | P2 Meatball |
| P3 Bratwurst | P5 Backfisch |
| P7 Sliced Leberkäse | P0 Chicken sticks |

Side dishes

- | | |
|-----------------------------|------------------------------|
| P1 French Fries (TK) | P2 Wedges (TK) |
| P3 Toast (PCS) | P4 Cheese Spaetzle |
| P5 Nachos | P6 Grilled vegetables |

Pizza & Co

- | | |
|---------------------------|---------------------------------|
| P1 Pizza (T.K.) | P3 Pizza Slice pre-baked |
| P5 Tarte flambée | P6 Quiche |
| P7 Garlic baguette | P8 Tweezers (TK) |

Breakfast

- | | |
|-------------------------------------|--------------------------------------|
| P1 Fried egg | P2 Scrambled eggs from 2 eggs |
| P4 Omelette made from 3 eggs | P5 Farmer's breakfast |
| P6 Breakfast bacon | P7 Pancakes |

The programs are available on a USB stick and can be requested from the respective sales partners. All programs are to be viewed as guidelines, which may vary due to different product sizes, weights and filling quantities! These are basic settings as a recommendation, which require fine-tuning depending on the product.

G1

G2

G3

G4

G5

G6

G7

G1

G1

BAKED GOODS



BAKED GOODS

★ Pretzel

Storage: baked in the display

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:15		
🌡 Temperature (°C)	260		
🌀 Air (%)	100		
🔥 Microwave (%)	0		

P1



G1

★ Croissant

Storage: baked in the display

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:15		
🌡 Temperature (°C)	260		
🌀 Air (%)	80		
🔥 Microwave (%)	100		

P2



★ Croissant savory

Storage: cooled in the snack counter

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:35		
🌡 Temperature (°C)	260		
🌀 Air (%)	20		
🔥 Microwave (%)	100		

P3



BAKED GOODS

G1



★ Muffin

Storage: baked in the display
Accessories: PTFE baking mat with edge

Step	1	2	3
⌚ Time (min./sec.)	00:15		
🌡 Temperature (°C)	260		
🌀 Air (%)	10		
🔥 Microwave (%)	100		



★ Waffle

Storage: baked in the display
Accessories: PTFE baking mat with edge

Step	1	2	3
⌚ Time (min./sec.)	00:35		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	40		



★ Lava Cake

Storage: baked in the display
Accessories: PTFE baking mat with edge

Step	1	2	3
⌚ Time (min./sec.)	00:30		
🌡 Temperature (°C)	260		
🌀 Air (%)	10		
🔥 Microwave (%)	100		

TIPS & TRICKS



Tip #1: For the bakers among you: sell your baked goods!

It sounds strange, but it's absolutely serious. With the Atollspeed and a few creative and cool ideas, you can turn your bread into something incomparable. Because your bread is just your bread!

Gratinated breads or entire concepts around filled and baked sandwiches are not only trendy, but also an absolute game changer for cost of goods and contribution margin.



G2

SNACKS

G2



SNACKS

★ Toast

Storage: prepared in the cooling
Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:45	00:15	
🌡 Temperature (°C)	260	270	
🌀 Air (%)	80	100	
🔥 Microwave (%)	100	0	



G2

★ Sandwich warm

Storage: ready in the snack counter
Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:40		
🌡 Temperature (°C)	260		
🌀 Air (%)	40		
🔥 Microwave (%)	100		



★ Burger

Storage: ready in the snack counter
Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	01:10		
🌡 Temperature (°C)	260		
🌀 Air (%)	10		
🔥 Microwave (%)	100		



SNACKS

G2



★ Wrap warm

Storage: ready in the snack counter

Accessories: PTFE baking mat with edge

Step	1	2	3
⌚ Time (min./sec.)	00:50		
🌡 Temperature (°C)	260		
🌀 Air (%)	80		
🔥 Microwave (%)	100		



★ Panini / Ciabatta

Storage: ready in the snack counter

Accessories: PTFE baking mat with edge

Step	1	2	3
⌚ Time (min./sec.)	00:40	00:10	
🌡 Temperature (°C)	260	270	
🌀 Air (%)	100	100	
🔥 Microwave (%)	100	0	



★ Bread gratin

Storage: prepared in the snack counter

Accessories: PTFE baking mat with edge

Step	1	2	3
⌚ Time (min./sec.)	00:50		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	80		

G2 TIPS & TRICKS



The use of high-speed ovens offers numerous advantages for a wide range of applications. Let's take the example of a bakery: instead of keeping food in a hot counter, it can be produced centrally and then freshly regenerated locally, directly in the branch. This not only leads to higher quality food, but also to a significant extension of shelf life.

Thanks to the fast preparation time in the ovens, meals can be served in no time at all. This increases efficiency in the kitchen process and guarantees fresh, made-to-order food quality. That's how you create fans.



G3

LUNCH SNACKS

G3



LUNCH SNACKS

★ Baked potato

Storage: prepared in the refrigerator

Accessories: Crisp pan square grooved

Step	1	2	3
🕒 Time (min./sec.)	02:25		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	100		

P2



G3

★ Spicy strudel

Storage: ready in the cooling

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:45	00:10	
🌡 Temperature (°C)	260	270	
🌀 Air (%)	80	100	
🔥 Microwave (%)	100	0	

P3



★ Hot Dog

Storage: ready in the snack counter

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:45	00:10	
🌡 Temperature (°C)	260	270	
🌀 Air (%)	50	100	
🔥 Microwave (%)	100	100	

P4



LUNCH SNACKS

P6



★ Pan-fried dish

Storage: prepared in the refrigerator

Accessories: Crisp pan round or square smooth

Step	1	2	3
⌚ Time (min./sec.)	02:15		
🌡 Temperature (°C)	270		
🌀 Air (%)	20		
🔥 Microwave (%)	100		

G3

P7



★ Kaiserschmarrn (300ml)

Storage: Dough stored cold

Accessories: Crisp pan square smooth

Step	1	2	3
⌚ Time (min./sec.)	01:30	00:40	
🌡 Temperature (°C)	280	280	
🌀 Air (%)	80	80	
🔥 Microwave (%)	100	0	

P0



★ Finger food

Storage: ready in the refrigerator

Accessories: Crisp pan square smooth

Step	1	2	3
⌚ Time (min./sec.)	01:30		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	100		

G3 *TIPS & TRICKS*



According to the National Hot Dog and Sausage Council - there really is a council - adults should not put ketchup on their hot dogs. The traditional way to enjoy a hot dog is with mustard, onions, coleslaw, pickles, tomatoes and peppers. Ketchup is for kids, says hot dog etiquette!

We say: whatever tastes good is allowed. But you can also try Sriracha mayonnaise, honey mustard sauce or bacon BBQ sauce.



G4

MEAT & FISH

G4



MEAT & FISH

★ Schnitzel

Storage: ready in the refrigerator
Accessories: Crisp pan square smooth

Step	1	2	3
🕒 Time (min./sec.)	01:20	00:10	
🌡 Temperature (°C)	270	270	
🌀 Air (%)	100	100	
🔥 Microwave (%)	100	0	



★ Meatball

Storage: ready in the refrigerator
Accessories: Crisp pan round or square smooth

Step	1	2	3
🕒 Time (min./sec.)	01:20		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	100		



★ Bratwurst

Storage: chilled
Accessories: Crisp pan square smooth

Step	1	2	3
🕒 Time (min./sec.)	01:20	00:45	
🌡 Temperature (°C)	270	270	
🌀 Air (%)	100	100	
🔥 Microwave (%)	100	0	



G4

MEAT & FISH



★ Backfisch

Storage: ready in the refrigerator

Accessories: Crisp pan round or square smooth

Step	1	2	3
🕒 Time (min./sec.)	00:55		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	100		



★ Leberkäse slices

Storage: prepared in the refrigerator

Accessories: Crisp pan square smooth

Step	1	2	3
🕒 Time (min./sec.)	01:05		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	100		



★ Chicken sticks

Storage: ready in the refrigerator

Accessories: Crisp pan round or square smooth

Step	1	2	3
🕒 Time (min./sec.)	00:50	00:40	
🌡 Temperature (°C)	270	280	
🌀 Air (%)	100	100	
🔥 Microwave (%)	100	0	

G4 TIPS & TRICKS



When frying sausages in a hybrid oven, it is ideal to cut or prick the sausages beforehand to prevent the skin from bursting. The hybrid oven combines hot air and microwave, which allows for rapid and even heat development. However, this rapid heat exposure can cause the pressure inside the sausage to rise sharply, causing it to burst without any cuts. Cutting or pricking allows excess steam to escape, which promotes even browning and crispy skin without unwanted bursting of the sausage.



G5

SIDE DISHES

G5



SIDE DISHES

★ French Fries (TK)

Storage: ready, frozen

Accessories: Crisp pan square grooved

Step	1	2	3
🕒 Time (min./sec.)	00:30	01:20	00:30
🌡 Temperature (°C)	270	270	280
🌀 Air (%)	100	100	100
🔥 Microwave (%)	0	100	0

P1



★ Wedges (TK)

Storage: ready, frozen

Accessories: Crisp pan square grooved

Step	1	2	3
🕒 Time (min./sec.)	00:30	01:30	00:30
🌡 Temperature (°C)	270	280	280
🌀 Air (%)	100	100	100
🔥 Microwave (%)	0	100	0

P2



★ Röstis (frozen)

Storage: ready, frozen

Accessories: Crisp pan square smooth

Step	1	2	3
🕒 Time (min./sec.)	00:30	02:00	00:30
🌡 Temperature (°C)	270	280	280
🌀 Air (%)	100	100	100
🔥 Microwave (%)	0	100	0

P3



G5

SIDE DISHES



★ Cheese Spaetzle

Storage: prepared in the refrigerator

Accessories: Crisp pan round or square ridged

Step	1	2	3
🕒 Time (min./sec.)	01:50		
🌡 Temperature (°C)	260		
🌀 Air (%)	10		
🔥 Microwave (%)	100		



★ Nachos

Storage: prepared dry & cooling

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:25		
🌡 Temperature (°C)	270		
🌀 Air (%)	100		
🔥 Microwave (%)	0		



★ Grilled vegetables

Storage: prepared in the refrigerator

Accessories: Crisp pan square grooved

Step	1	2	3
🕒 Time (min./sec.)	00:45	00:45	
🌡 Temperature (°C)	270	270	
🌀 Air (%)	100	100	
🔥 Microwave (%)	100	0	

G5 TIPS & TRICKS



For chilled products in the snack sector, a production time of around 30 to 90 seconds is calculated. The time naturally depends on the consistency and volume of the product. Programs for chilled products can be processed in one program step.

For frozen products, the production time is between 2 minutes 30 seconds and 5 minutes, depending on the product.

Please note: always select the appropriate freezer program for frozen products! The reason for this is that frozen products always have a defrosting step programmed (30 seconds without microwave).

The microwave needs moisture to be able to work. Since the liquid in frozen products is bound in the product, the defrosting step is necessary to create the moisture in and on the product. Failure to follow the defrosting step can cause damage to the microwave.



G6

PIZZA & CO



G6

★ Pizza (T.K.)

Storage: ready and frozen

Accessories: HotSpot plate Black Edition

Step	1	2	3
🕒 Time (min./sec.)	00:30	01:40	00:40
🌡 Temperature (°C)	270	270	280
🌀 Air (%)	100	80	90
🔥 Microwave (%)	0	100	0

P1



★ Pizza Slice pre-baked

Storage: baked in the display

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:40	00:10	
🌡 Temperature (°C)	270	270	
🌀 Air (%)	80	100	
🔥 Microwave (%)	100	0	

P3



★ Tarte flambée (frozen)

Storage: ready and frozen

Accessories: HotSpot plate Black Edition

Step	1	2	3
🕒 Time (min./sec.)	00:20	00:30	01:30
🌡 Temperature (°C)	280	280	280
🌀 Air (%)	100	80	80
🔥 Microwave (%)	0	100	0

P5



PIZZA & CO



★ Quiche

Storage: baked in the display

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	01:15		
🌡 Temperature (°C)	270		
🌀 Air (%)	60		
🔥 Microwave (%)	100		



★ Garlic baguette

Storage: prepared dry and cooling

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	01:00		
🌡 Temperature (°C)	280		
🌀 Air (%)	100		
🔥 Microwave (%)	30		

G6



★ Tweezers (TK)

Storage: prepared TK and in the cooling

Accessories: HotSpot plate Black Edition

Step	1	2	3
🕒 Time (min./sec.)	00:30	1:05	1:40
🌡 Temperature (°C)	270	270	270
🌀 Air (%)	100	60	80
🔥 Microwave (%)	0	100	0

TIPS & TRICKS



Flammkuchen originally comes from Alsace and was baked in wood-fired ovens in the 19th century as a type of "test bread". Farmers used thinly rolled out dough to test the heat of the oven before baking the bread. Traditionally topped with crème fraîche, onions and bacon, Flammkuchen is now a popular speciality.

The Atollspeed is perfect for quickly heating up pre-baked tarte flambée, as it offers the combination of rapid heat supply and even browning. It is therefore ideal for modern gastronomy that wants to combine quality and speed.



G7 BREAKFAST

G7

BREAKFAST

★ Fried egg

Storage: cooling

Accessories: 5-piece coated hollow pan

Step	1	2	3
⌚ Time (min./sec.)	03:05		
🌡 Temperature (°C)	220		
🌀 Air (%)	30		
🔥 Microwave (%)	0		



P1

★ Scrambled eggs

Storage: Cooling (2 Eggs)

Accessories: Crisp Pan round

Step	1	2	3
⌚ Time (min./sec.)	00:55		
🌡 Temperature (°C)	260		
🌀 Air (%)	10		
🔥 Microwave (%)	100		



P2

★ Omelette

Storage: Cooling (3 Eggs)

Accessories: Crisp Pan Round

Step	1	2	3
⌚ Time (min./sec.)	01:20		
🌡 Temperature (°C)	260		
🌀 Air (%)	80		
🔥 Microwave (%)	100		



P4

G7

BREAKFAST



★ Farmer's breakfast

Storage: Components from the cooling system

Accessories: Crisp pan round or square smooth

Step	1	2	3
🕒 Time (min./sec.)	01:45		
🌡 Temperature (°C)	250		
🌀 Air (%)	50		
🔥 Microwave (%)	100		



★ Breakfast bacon

Storage: Cooling

Accessories: Crisp Pan square smooth

Step	1	2	3
🕒 Time (min./sec.)	01:20		
🌡 Temperature (°C)	280		
🌀 Air (%)	100		
🔥 Microwave (%)	100		



★ Pancakes

Storage: baked in the cooling

Accessories: PTFE baking mat with edge

Step	1	2	3
🕒 Time (min./sec.)	00:15		
🌡 Temperature (°C)	260		
🌀 Air (%)	10		
🔥 Microwave (%)	100		

G7 TIPS & TRICKS



Eggs in a tetra pack are ideal for preparing omelettes and scrambled eggs, as they have a consistent consistency and are hygienic and practical to use. Another advantage is the easy dosing: since an egg has a volume of around 50 ml, you can measure the required amount precisely to always achieve ideal scaling and uniformity in preparation. This is particularly practical in the catering industry, where consistent quality and efficiency are crucial. This means that portions can be planned and prepared precisely without wasting time on beating eggs.



Atollspeed

Atollspeed GmbH

Fabriksplatz 1 / Objekt 16

4662 Steyrermühl / Austria

+43 7613 20155

info@atollspeed.eu

www.atollspeed.eu



facebook.com/atollspeed.eu



instagram.com/atollspeed.eu