

# ATOLLSPEED AS300HB

High-Speed Oven



Cross  
Rental  
Services

## Refrigeration & Catering

*The convenience and feasibility of high-speed ovens make them a perfect choice for all kinds of restaurants, coffee shops, bistros, snack shops, grab and go counters, country kitchens, food kiosks and convenience stores.*

*The newly developed touchscreen controls are extremely easy to use. Programs are simply chosen via icons, and the baking can begin. Ideal for bakeries, cafés, petrol station-shops, restaurants, hotel-bars, kiosks and restaurant-chains. Simply anywhere, where customers expect high-quality snacks and small meals – served quickly.*



### Key Features of AtollSpeed AS300HB

- \*Catalytic filter, doesn't have to be connected to an extracted air system (ventless). Can be used immediately anywhere.
- \*The insulation means that very little heat is lost through radiation. Ready for use after a 10-minute heating-up phase.
- \*Easy to clean thanks to the hygienic baking chamber and easy-to-clean filter system. No further maintenance needed.
- \*Easy to use: controlling the oven using the 7 colour touchscreen is incredibly easy.
- \*Perfect baking and roasting results every time. Produce a tasty snack in record time.
- \*Robust and durable design features new ergonomic door handle and requires little space. Now also available in black.

#### Technical specifications for AtollSpeed AS300HB

External dimensions (W × D × H)	445 × 687 × 570 mm
Baking chamber (W × D × H)	317 × 311 × 170 mm
Connection to electrical supply	220–230 V / 1Ph / PE / 50 Hz
Weight	65 kg
Fusing	C16
Max. consumption	3.3 kW

Our Sales Team are happy to provide further information regarding this product

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