



Atoll Speed 300

GC-2070

OPERATING INSTRUCTIONS



Please read these instructions completely before operating this appliance

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1. Introduction

Notes on Technical Dimensions and Installation Planning of the Atoll Speed Micro-Convection Oven.

When planning the installation of the Atoll Speed, make sure that the installation side (especially the right side) is permanently accessible. When planning the installation of an Atoll Speed in a wall recess, keep free the following spaces around the baking oven.

Left side:	Minimum 50 mm
Installation side:	Minimum 50 mm
Rear side:	Minimum 110 mm
Upper side oven cover:	Minimum 150 mm

If a front casing up to the baking oven edge is required, provide this casing with an easily detachable faced frame.

If this front casing is to be supplied and installed by a shop equipment company, the above information has to be taken into account.

During installation and arrangement of the baking oven, make sure that no damages can be caused by the operation of the baking unit and its charge and discharge pipes, particularly through the effect of heat. You must pay attention to the required distances and insulations.

If this baking oven is installed near walls, partitions, kitchen furniture, ornamental furnishings etc., we recommend that these are made of fire-proof material. Otherwise, they must be encased in suitable non-inflammable material. Fire safety instructions must be carefully observed.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Wait at least 30 minutes before you start to clean the inside baking chamber and make sure that it is not hot any more. Otherwise wait longer.

This oven can only be used to heat up food.

Never use the micro-wave function if the baking chamber is empty. There should always be any liquid or any suitable food in the baking chamber when the micro-wave function is initiated.

Never operate the oven with loose metal objects inside (knives, spoons, needles, lids, etc.)! Only open stainless steel or aluminium pans, can be used.

2. Important Safety Instruction

- Read this instruction manual before using this oven. The oven should be used only for the purpose described in this instruction manual. For other function get the approval from your local agent or the factory.
- Never use the micro-wave function if the baking chamber is empty. There should always be any liquid or any suitable food in the baking chamber when the micro-wave function is initiated.
- Do not block any air fan openings or any others.
- The oven should not be used near water.
- Don't cook any oil or fry anything inside the oven.
- With the microwave function you can not cook or boil eggs or sealed container (with food or liquids) as they may explode.
- Food with skin should be cut with a knife before heating up. (Sausage, apples, pear, potatoes etc.)
- If a glass container or a bowl is broken DON'T eat the food any more.
- You will get the best cooking result if you put the food in the middle of the oven
- This oven cannot be stored outside (sunshine, raining).
- The microwave function should not be used to dry towels, clothes, wet papers or warm up plates.
- If the power cable is damaged, it must be replaced by an approved electrician.
- After cooking, wear gloves or use a fork to take out the food. Don't touch the inside housing or the inside door. You can burn your self.
- Do not remove any fixed parts of the oven
- It s not allowed to store anything on top of the oven

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the ap-pliance.

WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person!

WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy!

WARNING: Liquids or other foods must not be heated in sealed containers since they are liable to explode!

WARNING: Microwave heating of beverages can result in delayed eruptive boiling, there-fore care must be taken when handling the container!

WARNING: The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns!

- Only use utensils that are suitable for use in microwave ovens and heat resistant up to 350°C

- when heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
- If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
- Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended;
- When preparing frozen food defrost with maximum 20% Microwave power to ensure good heat distribution and avoid damage to the device.

3. Oven Installation

1. Remove packing material from the oven and put the material in the wastage bin or recycle.
2. The oven has to be set up on an even and flat surface and may not be exposed to any vibration. Two or more people are required to lift the oven. Don't lift the oven at the door handle or the door. The surface place must be able to hold the weight of at least **150 kg**.
3. Open the cooking chamber door and take out all the material inside the oven chamber. Thereafter remove the protection film from all the parts before starting the first heating up process. The chamber must be clean before using the oven.
4. Check the oven for visual damage. If you find any damaged parts, inform the installation engineer or the agent.

3.1 Electric connection



Please note that all adjustments to the Atoll Speed (connections, repairs maintenance work etc.) should be carried out only by licensed specialists who are familiar with the valid and local general regulation.

The electric connection cable must be flexible. It must be in loops so that the baking oven can also be relocated even when it must be moved forward for the installation or rear side for inspection reasons.

Supply lines and fuse protection must be installed to the list. A master switch provided by the customer is to be fitted into the supply line (all-pole connector). For the standard type, the electric connection is carried out via a plug connector. The master switch is not necessary if the connection is made via a plug connector or an outlet.

If the Atoll Speed is installed as a dual-circuit oven (which means that the units are double stacked), each baking unit required a separate electrical connection of 16 A each.

The residue Current switch must be rated 30mA or more.

Do not plug other devices together with Atoll Speed to the same connection. Do not use Multi Plug connectors. Risk of cable burns!

Extension lines must be rated to 16A and have the according wire strength (3 x 2,5mm²).



"Dangerous voltage — to indicate hazards arising from dangerous voltages. Note In case of application in a warning sign, the rules according to ISO 3864 shall be adhered to."



Symbol for the external connection of equipotential bonding conductors.

If there is no equipotential bonding conductor in the electric supply, an external equipotential bonding conductor must be installed at the rear of the appliance (see symbol).

3.2 Start the oven for the first time

After the Atoll Speed has been properly connected, the following points must be accomplished:

- Check if the oven has any outside damage. If you see any damage **STOP** at this point and contact your reseller or Kolb.
- The oven has a safety temperature limiter. This can be triggered from vibration during transport. The result is that the oven does not heat up. So it maybe necessary to reset the Safety Temperature limiter before the first start up. Therefore remove the small cover at the bottom of the oven backside and press the red button hard.
- The baking chamber must be cleaned first with a wet towel. Then heat up the oven to 260°C and keep this temperature for 30 min. **ATTENTION! The oven can be only heated up without micro-wave function**

4. Technical Data

Contents	Atoll Speed 300 GC-2040
Dimensions of machine (WxDxH)	540x695x420 mm

Dimensions of baking chamber	320x320x170 mm
Weight of machine	61 kg
Power	3.7 kW
Heating power	3.3 kW
Microwave power	1.1 kW
Voltage	230V/1 phase/50-60Hz
Current consumption	16A
Working environment Temperature	0 – 40°C

5. Why is the cooking speed so fast?

The Atoll Speed produces a combination of high speed forced air convection heating and microwave energy to cook food.

Due to the combination of several technologies baking and cooking with the Atoll Speed is much faster than with conventional convection ovens.

The high speed of circulated air, combined with microwave energy assures a very fast heating/cooking process. The exterior of the food will be crispy and the inside will be warm. With this technology you can serve your customer faster and obtain the same taste as fresh baked/cooked food.

6. Oven function description

ON/OFF:

Start and Stop the oven

Back key:

Go one step back in the menu. If writing a program name or a group name you can go back to the last written letter by pressing the **BACK** key

Start/Stop:

Start or Stop a Baking Program

Enter:

Enter the currently selected item of the menu.

Programming:

Set Group and Baking Program. Each Group can have 10 different Baking Programs, which can have 6 baking steps each.

Groups:

Up to 10 different Product Groups can be set.

Service Mode:

In this mode the oven settings can be changed. **Attention! These settings should be only changed by qualified staff.**

Set Temperature:

Set the temperature for baking.

Act Temperature:

Shows the actual oven temperature.

Air flow:

The fan motor can be set in 10 different speeds (10-100%).

On 10% the oven maintains a very slow airflow to protect the heating element from overheating.

Microwave:

The microwave can be programmed in 10 different intensities, 10% is the lowest and 100% is the highest. If set at 0% the microwave is not used.

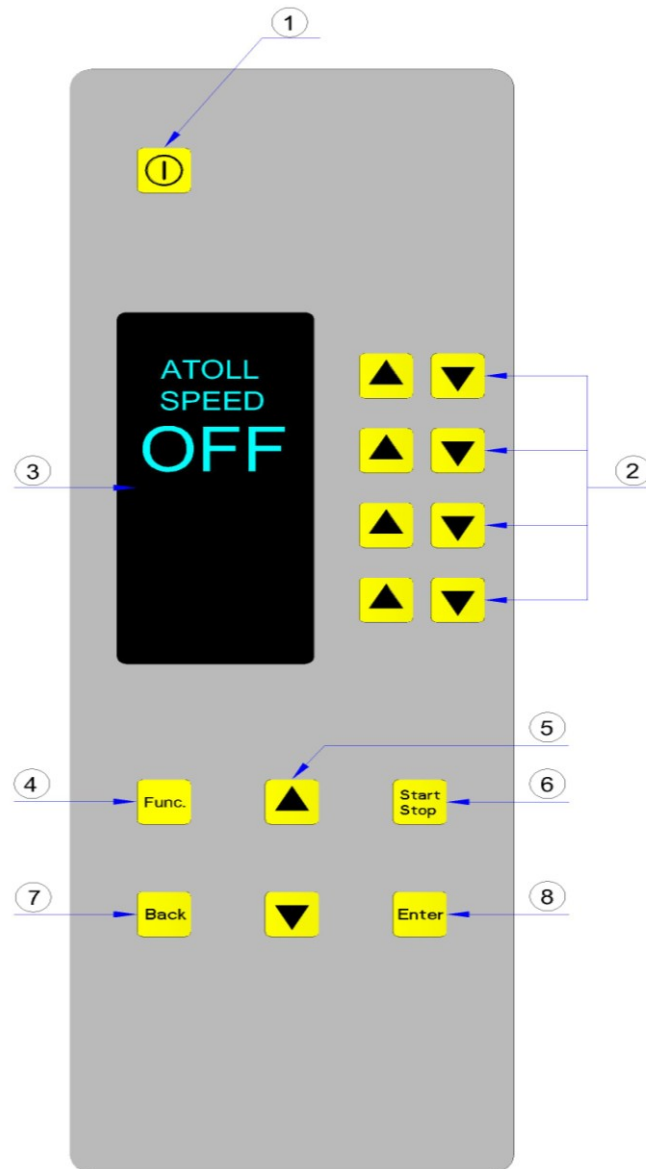
Program Mode:

Here you can run the programs. You enter a group, select a program and press the Start button

Manual Mode:

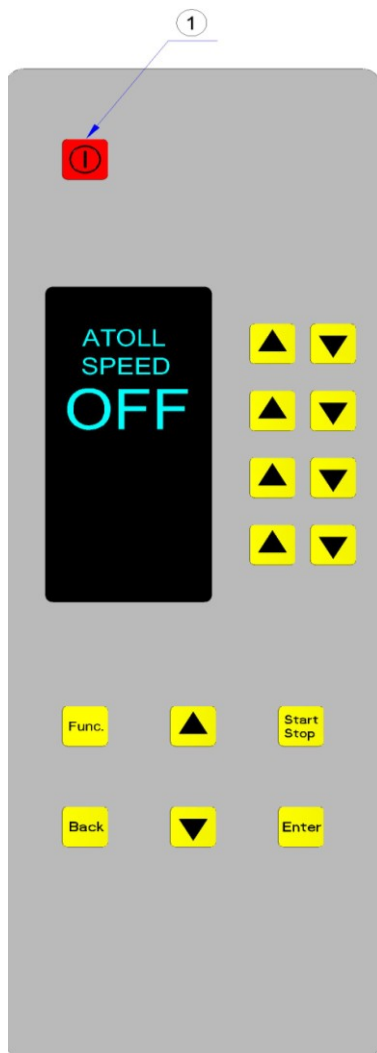
In this mode you can manually adjust the settings (time, temperature, microwave intensity, fan speed intensity) without writing any program.

7. Description of the PCB Function

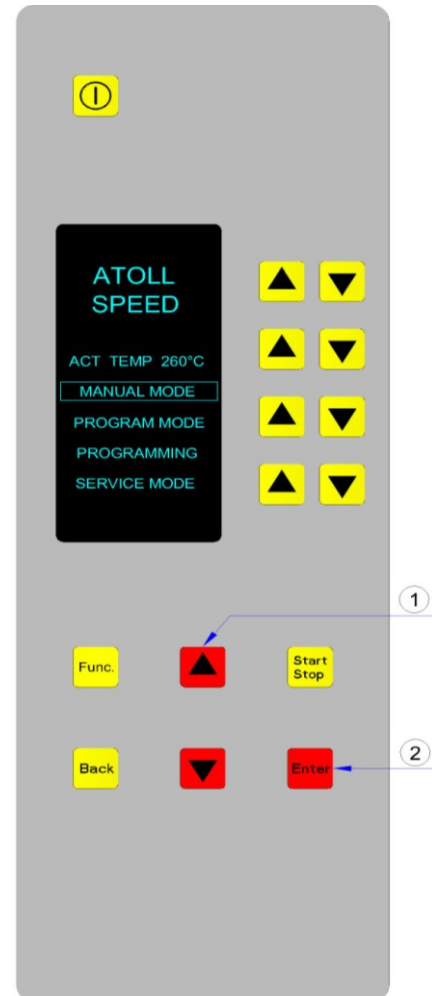


1. ON/OFF key to start and stop the oven
2. Increasing/Decreasing key to adjust
3. Screen
4. Function key
5. Increasing/decreasing key for Program adjustment
6. Program Start/Stop key
7. Key to go back to the last program Step
8. ENTER key to go to the next program step

7.1 How to Start Atoll Speed

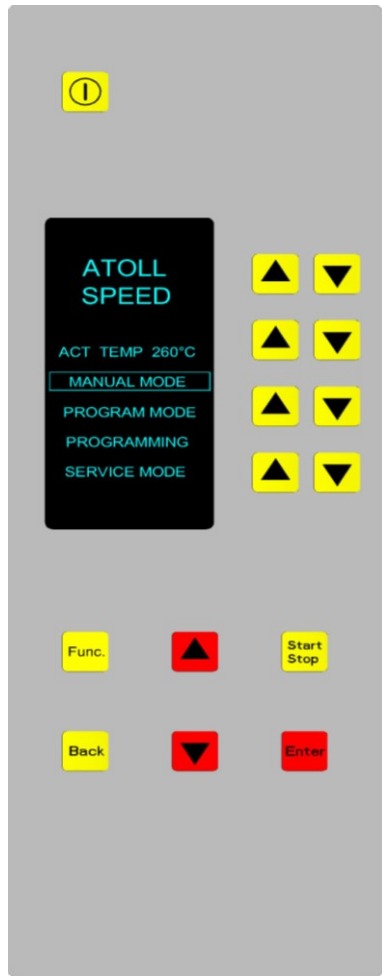


1. Press **ON/OFF** key to start Atoll Speed

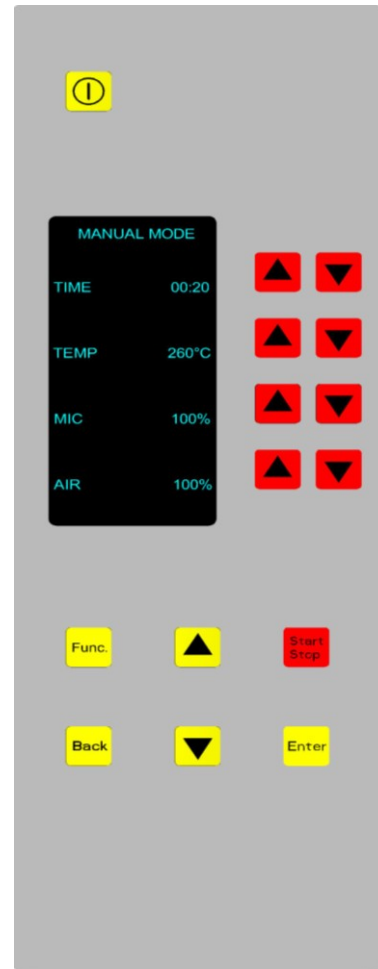


1. Choose menu items
2. Press **ENTER** key to enter the next menu step

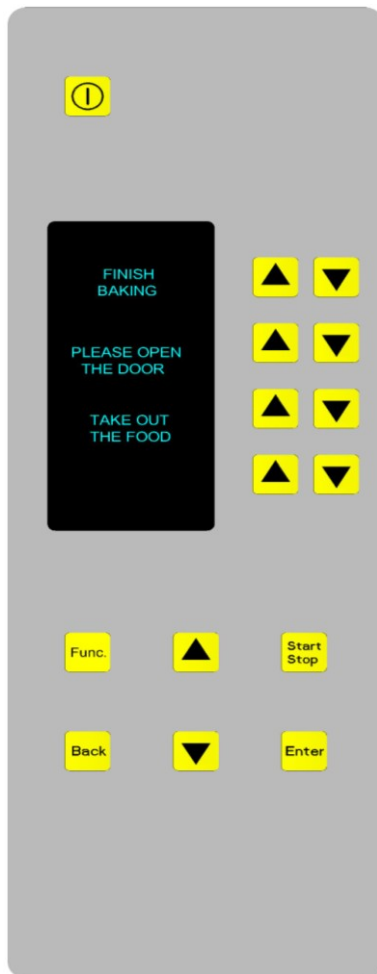
7.2 How to Work in Manual Mode



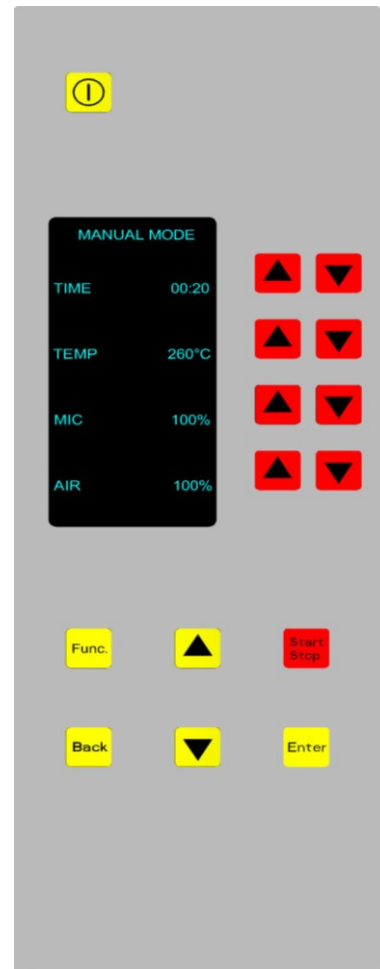
1. Select Manual Mode
2. Press **ENTER** key to go to the next menu step



1. Set Time, Temperature, Microwave and Air flow
2. Press **START** to start baking

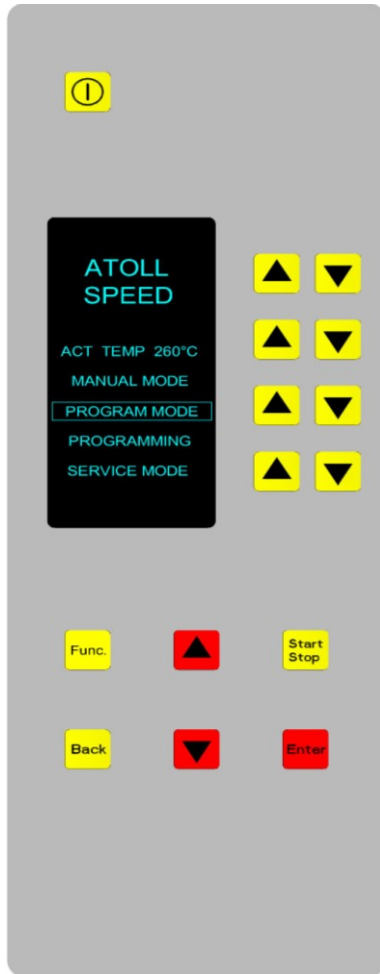


When the Baking Program is finished open the door and take out the products.

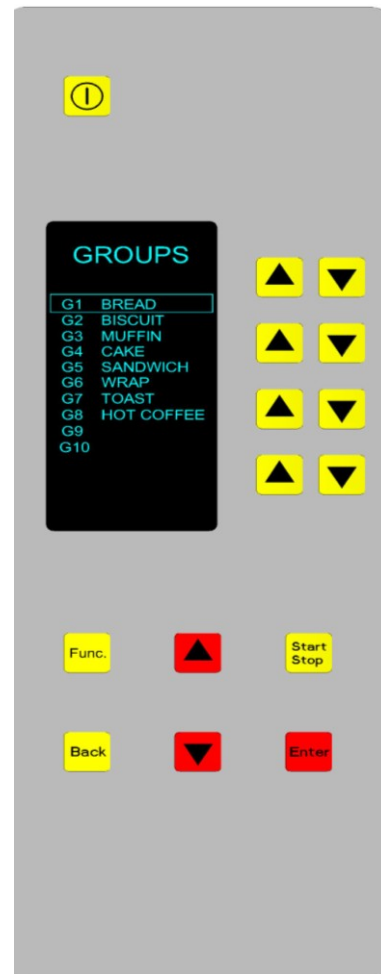


After closing the door you can continue or go back to the main screen by pressing **BACK** key.

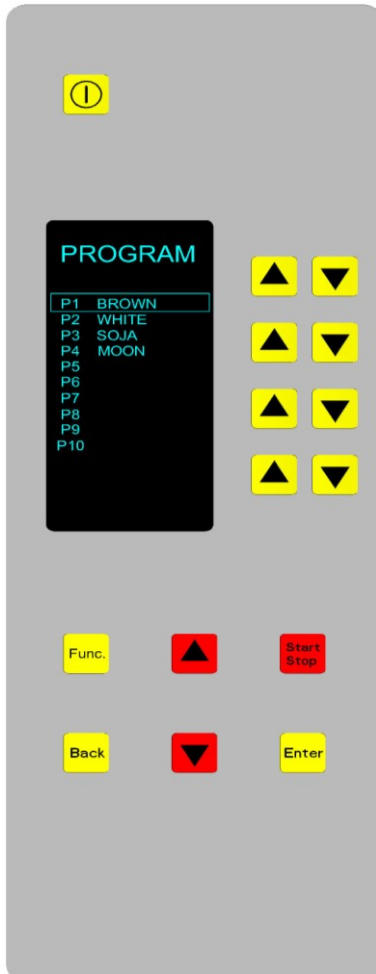
7.3 How to work in Program Mode



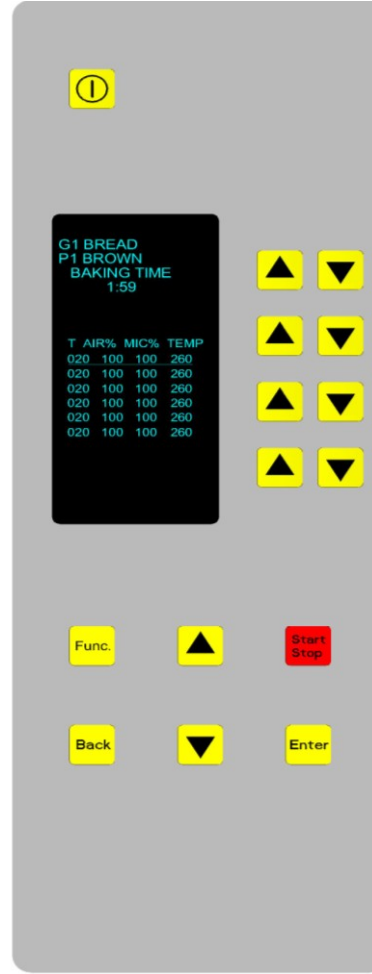
1. Switch to Program Mode
2. Press **ENTER** key to enter the next menu step



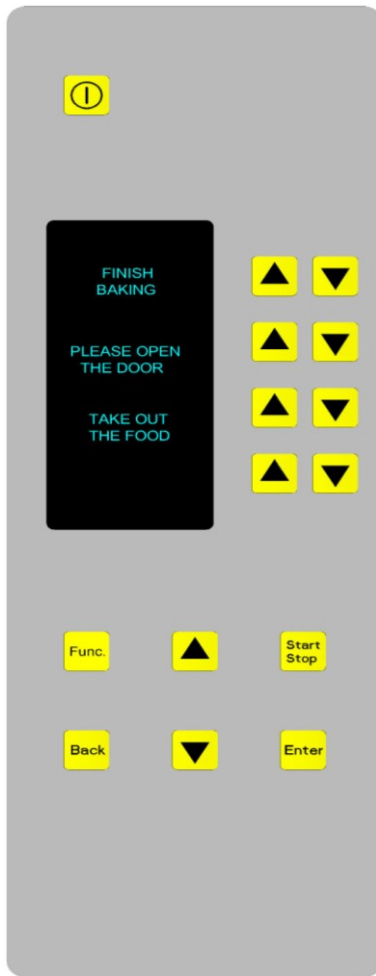
1. Choose the Product Group
2. Press **ENTER** key to enter the next menu step.



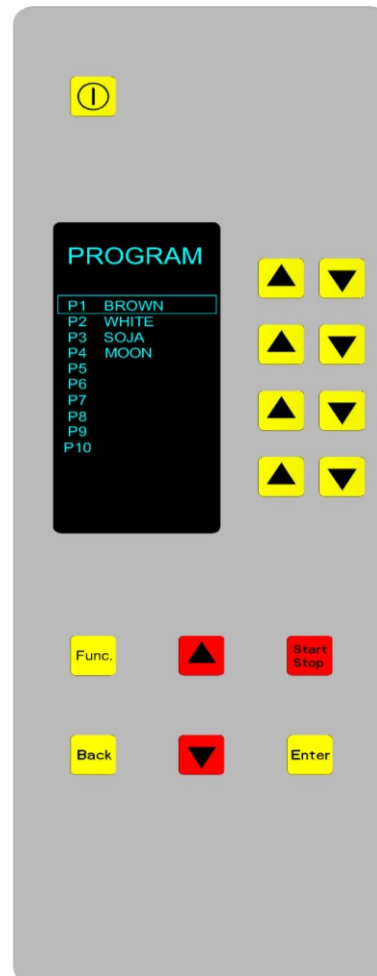
1. Choose the desired Baking Program
2. Press **START** key to start the Program.



Display showing the Baking Program with the settings.

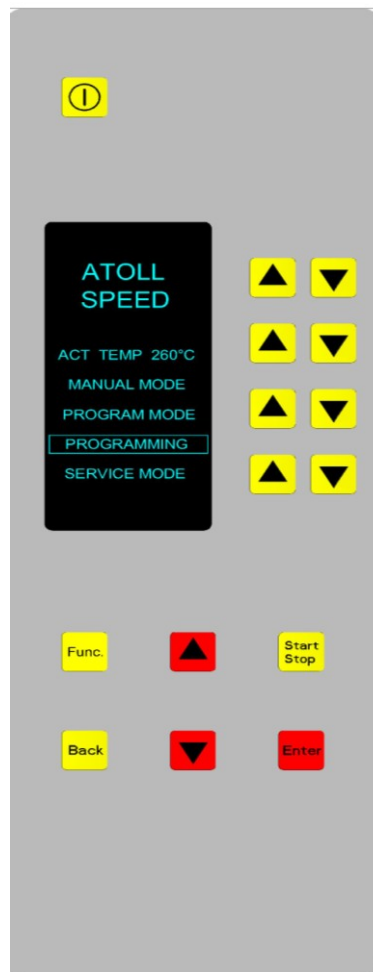


When the baking program is finished open the door and take out the products.

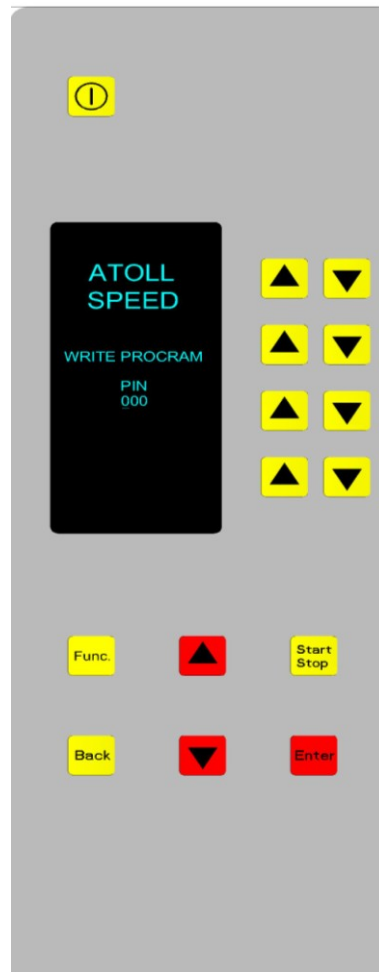


After closing the door the last selected group is displayed. You can go back to the groups/ main screen by pressing the **BACK** key

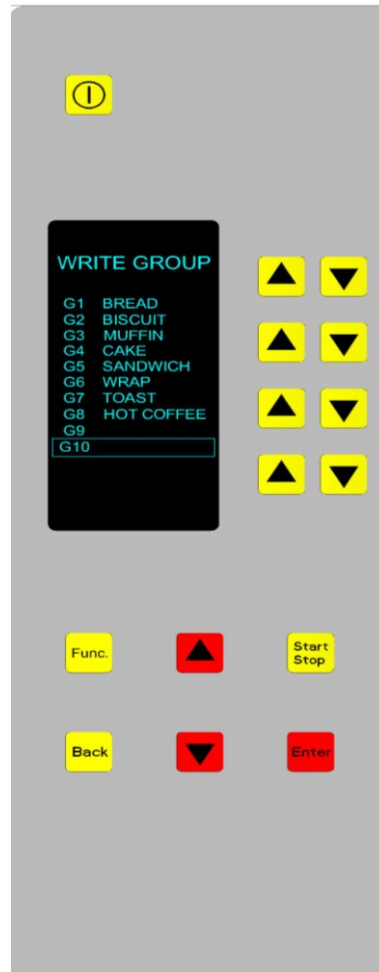
7.4 How to write a Program



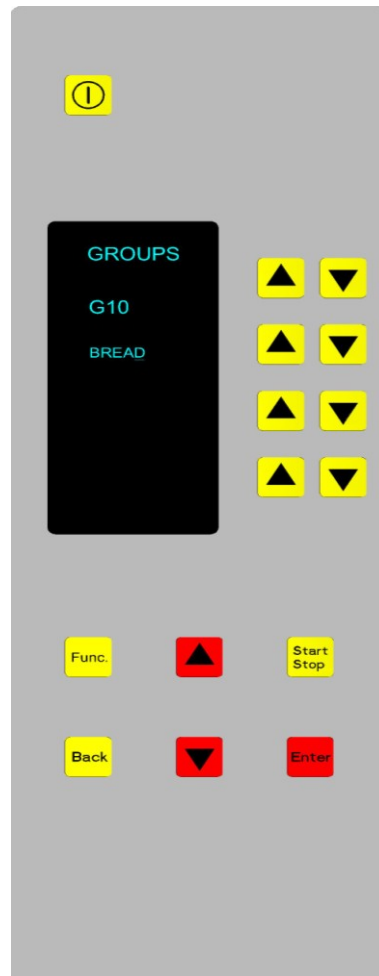
1. Switch to Programming Mode
2. Press **ENTER** key to go to the next menu step



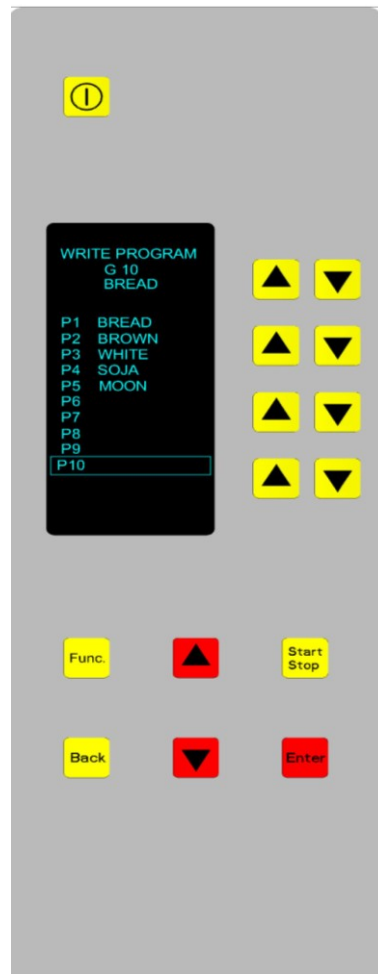
1. A three digit PIN is asked, Default PIN is "000". The PIN can be changed in Service Mode.
2. With the Increasing/Decreasing Key set the PIN number. To switch to the next number press **ENTER** key.



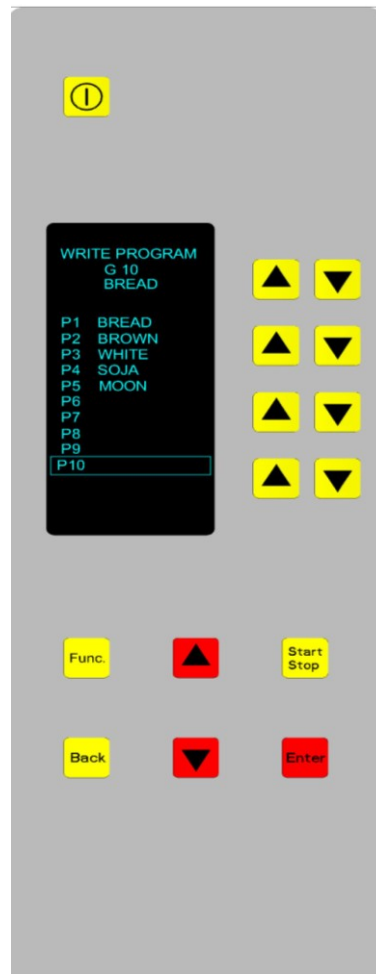
Switch to a free Group space or select an existing group to overwrite. Press **ENTER** key to continue.



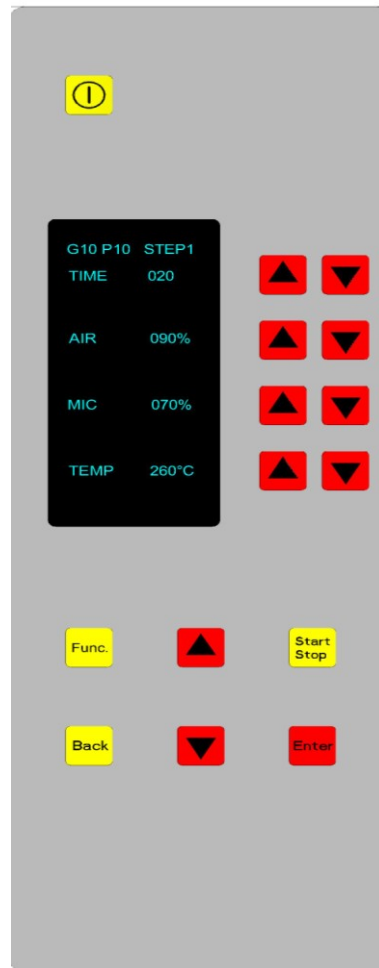
Write the name of the Group. With the Increase/Decrease key you can change the letters. Go to the next letter with **ENTER** key. After finishing to write the group name press **ENTER** key for 3 seconds to go to the next menu step.



Switch to a free program space or you can select an existing program in order to overwrite it. Press **ENTER** key to continue.



Write a name for the Program. With the Increase/Decrease key you can change the letter. Go to the next letter with Enter key. After finishing to write the program name press **ENTER** key for 3 seconds to go to the next menu step.

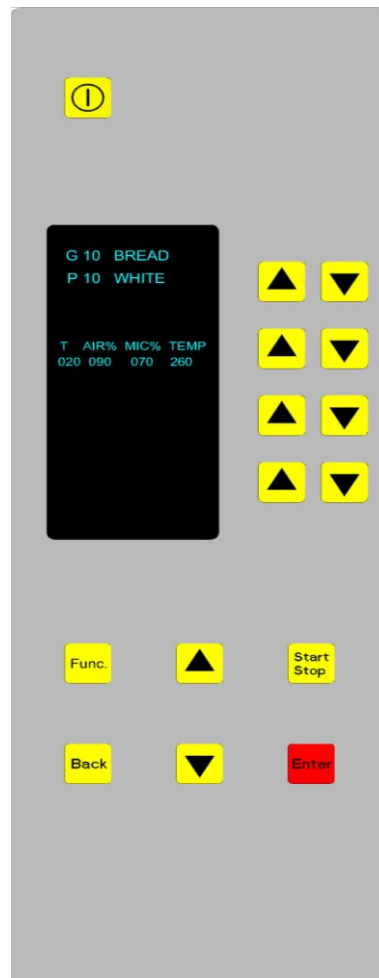


Each Program can have 6 program steps. The current program step will be displayed in the right upper corner of the screen with Step 1 – 6.

Note that convection heating needs time to reach a different temperature. Thus after a new program step with a different temperature starts, the oven needs some time to adjust.

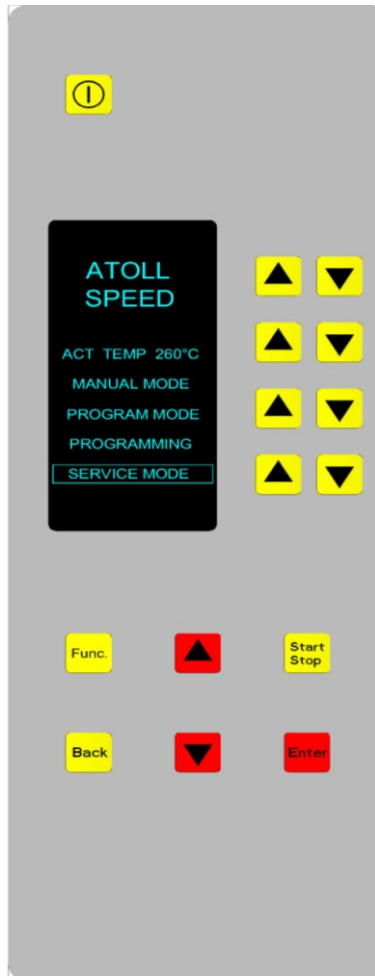
If each baking step is shorter than 3 minutes, it is reasonable to use always the same temperature. A default temperature can be set in Service Mode (Factory setting 260°C)

With the Increase/Decrease key you can switch between the Program steps. After all desired program steps are set (no need to set all 6 steps) and you are finished writing the program press **ENTER** key.

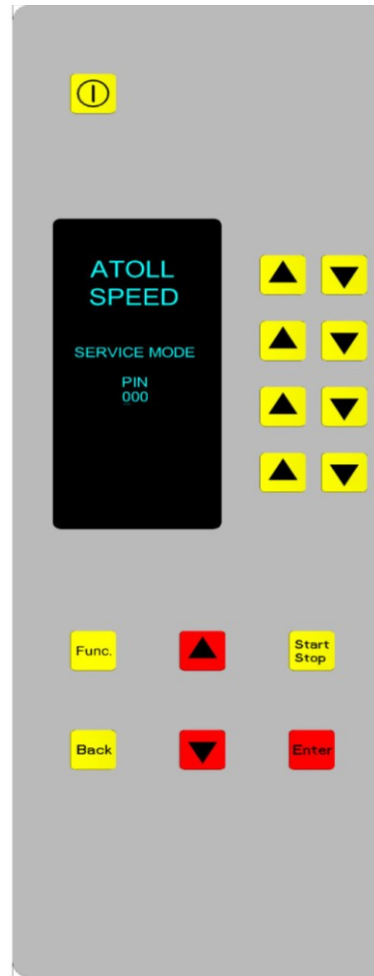


Now all program steps are displayed with the selected parameters. If everything is correct you can save the program by pressing **ENTER** for one second.

7.5 Service Mode - Attention! Only for qualified staff



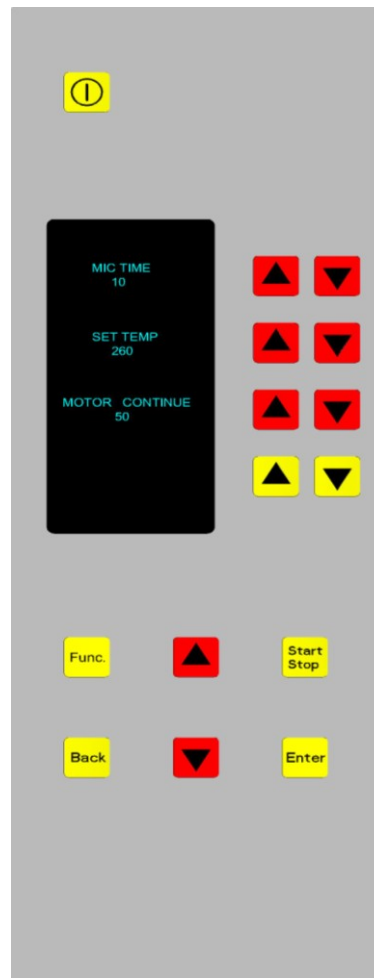
1. Switch to Service Mode
2. Press **ENTER** key for the next menu step



Insert the Pin code with the key by scrolling up and down. Press **ENTER** to go to the next number.

A three digit PIN is requested, Default PIN is "000". The PIN can be changed in Service Mode. To switch to the next number press **ENTER** key.

Service Mode Picture 1



1. MIC TIME

Microwave time setting. Factory setting is 10. This number should not be changed.

2. SET TEMPERATURE

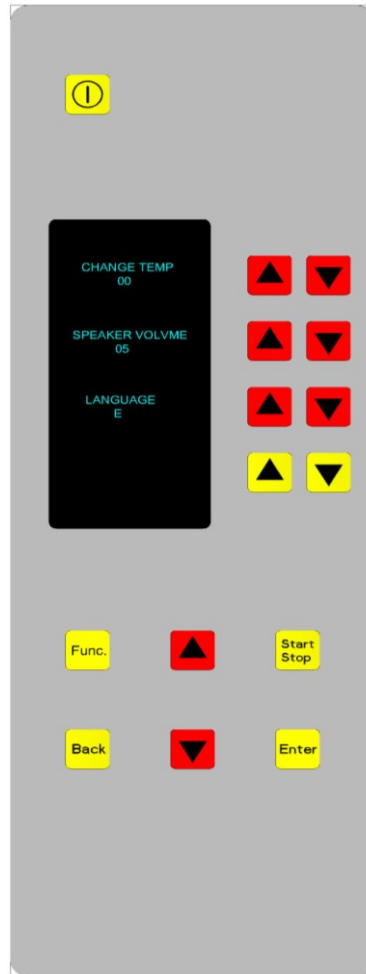
With this function you can change the temperature of the oven which is normally used. The oven keeps the temperature as long as no other temperature is set by the user or program. Factory setting is 260 °C

3. MOTOR CONTINUE

To protect the electronic components the cooling fan must work after turning off the oven. When the baking chamber temperature is lower than 50°C the motor for the cooling fan will stop.

This is the factory setting temperature and should not be changed. Before you change this please contact your authorised dealer or the manufacturer. We recommend to keep the door open that the chamber can cool down faster. Factory setting 50.

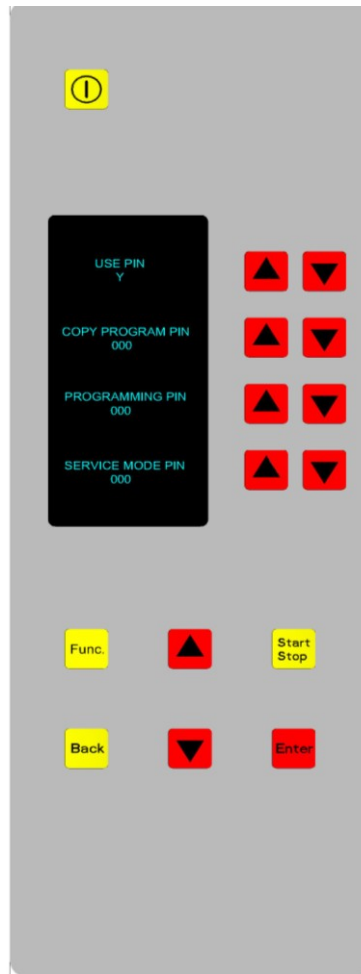
Service Mode Picture 2



1. Change Temp.: You can adjust the displayed Act. Temp.. If the actual temperature differs from the displayed Act. Temp., you can correct with up and down key. For example: The display shows 260°C. The real temperature measured with an external thermometer in the baking chamber is 270°C. With the up and down key -10°C has to be set to reconcile the temperature.

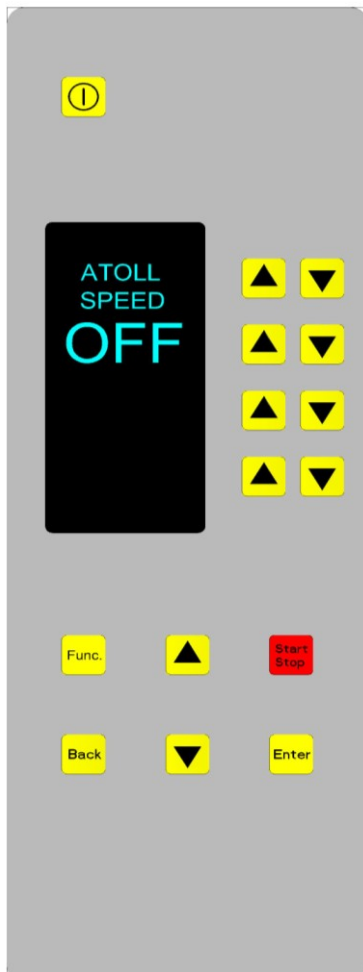
2. Speaker Volume can be changed from 0 -10. Factory setting is 5.

Service Mode Picture 3

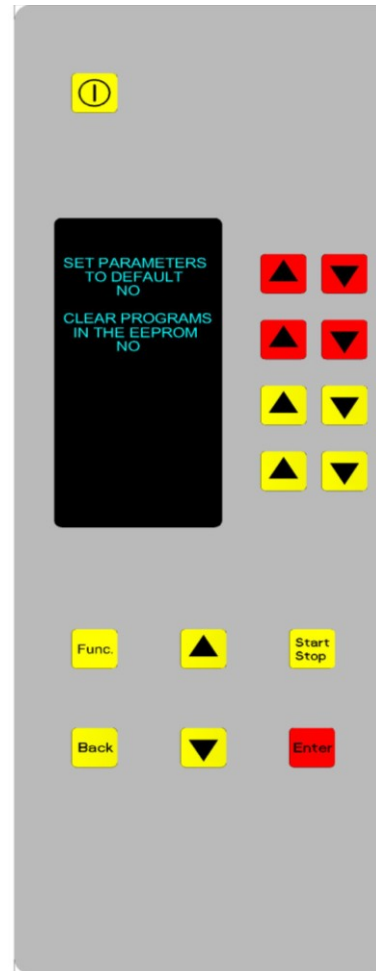


1. When you want to activate PIN codes this parameter must be set to “Y”. The factory PIN is “000”. When set to “N” no PIN codes are asked. Three different PIN codes for different authorised people can be set.
2. Copy programs from/to USB PIN. To set the PIN code use the increase/decrease key. To go to the next number use Enter key.
3. Programming PIN, to set the PIN code use the increase/decrease key. To go to the next number use Enter key.
4. Service PIN, to set the PIN code use the increase/decrease key. To go to the next number use Enter key

7.6 Reset Parameters & Erase Memory



When the oven is turned OFF, press Start/Stop key for 6 seconds.

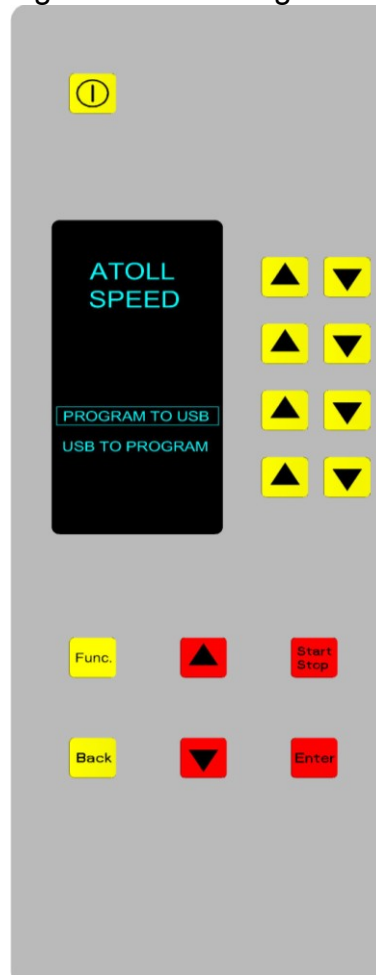


By changing the “SET Parameters to default” to “YES”, the set code will change to factory setting “000”
To set a new PIN code see “Service Mode Picture 3”
To delete all baking programs set the second parameter to “YES”
It will delete all Baking Programs and Baking Groups

7.7 USB Program transfer

The Atoll Speed features a USB port to backup your programs to an external USB drive. It is also suitable to transfer programs from one Atoll Speed to others. The USB port is designed for the use of normal USB sticks.

Do not connect a mobile phone, harddrive disk, MP3 player or other devices to the oven! The power draw is too high and will damage the USB port of the oven!



To use this function make sure Atoll speed is turned off. Connect the USB stick to the USB port by sliding up the cover. Press the Function Key for more than 6 seconds. If Copy Program PIN is activated you will be asked to enter the PIN. Factory setting is "000" After entering the PIN the USB screen is displayed.

You can select to copy the Oven Memory to the USB drive. Existing programs on the USB drive will be replaced. You can start the copying process by pressing Start/Stop key.

You can also select to copy the programs on the USB drive to the ovens memory. Existing programs on the USB drive will be replaced. Press enter, then you have to confirm to replace the programs in the ovens memory. You can start the copying process by pressing Start/Stop key.

Do not remove the USB drive during the copy process. Do not cut off the power.

After copying is successfully finished, turn off the oven. Then you can remove the USB device.

8. Product Warranty

There is a 12 month warranty on spare parts.

The Warranty is no longer valid in:

:

- The event of any machine modification undertaken without our supervision and consent.
- The case of an accident, abuse or misuse.
- When using spare parts which are not recommended by Kolb Ltd.



Only a Kolb Ltd. skilled service representative is allowed to carry out such adjustments. Defiance can lead to control failure and consequently to the expiration of any guarantee claims.

9. Troubleshooting

9.1 Oven does not heat up

Safety temperature limiter

The Atoll Speed oven is equipped with a safety temperature limiter.

Safety temperature limiter (STL) controls the temperature in the baking chamber and switches off the whole baking oven when the temperature is inadmissibly high, for example in case of thermostat failure, in order to avoid possible damages caused by overheating. The safety temperature limiter can likewise be released by high vibration during transport or freezing. If the oven is not working when you switch on press the STLs on the backside from the oven.

Under normal operating conditions, these STLs disengage only in the event of a technical failure. In order to determine whether the safety temperature limiter is unlocked, push the unlocking buttons on the STLs before putting your ATOLL baking oven into operation. The STL is accessible at the backside of the oven under the cover. If the STL disengages several times, please contact your authorised agent for a check-up.

9.2 Oven does not start

1. Check the switch for the door. For safety reasons there are 3 door switches (left, right side 2 pc)
2. Check the fuse
3. Check the Safety temperature limiter

9.3 No heating

1. Check the Safety temperature limiter
2. Check the fuse from the heating element
3. Check the connection from the heating element
4. Check is the oven plug in

10. Cleaning

The oven should be cleaned every day inside and outside. Outside cleaning: Never use steel wool or sandy cleaning material to clean the outside surface. Use a wet towel (not too moist) or recommended stainless steel cleaner.

- Switch off the oven and keep the door closed. The oven fans will cool down the oven automatically
- **Before starting to clean the oven wait at least 30 minutes to cool down.**
- Be careful and make sure it is not hot any more before reaching into the oven Otherwise wait longer.
- Please take out the stone together with the fixture made of chrome nickel steel.
- For Safety pull the plug before cleaning the oven.
- **Don't use a water jet for cleaning, because it will damage parts of the machine and cause leak of electricity.**
- Use a moist towel for cleaning the machine. If the oven is seriously contaminated a liquid detergent can also be used. After the application of liquid detergent the baking chamber always has to be rinsed with pure water.
- We recommend using a liquid detergent, which is certified for food industrial use and has capabilities of removing lipids, proteins and organic substances.
- It is not allowed to use a high-pressure cleaner.
- If using compressed air for cleaning, be aware of the spreading flour dust. wear a filter mask and clean up the dust afterwards.

Cleaning the Baking Chamber

To clean the chamber use a brush, sponge and wet cloth to remove dirt. Especially clean the edges of the chamber.

The door seal must be cleaned with a wet piece of cloth and a non-aggressive, liquid detergent. If damaged, the seal can be replaced by a qualified service technician.

The stone holder can also be cleaned in a dish cleaner.

If any mistakes slipped in while editing this manual, Kolb Ltd. does not need to take any responsibility.



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