Operation Manual

USA Version

Speed Oven

Touchscreen Series

300H 2020

400H 2020

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 61

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

Follow the Safety chapter
▷ starting on page 6

Electrocution

Hot liquid

Crushing hazard

Hot surfaces

Slipping hazard

Potential property damage

- Speed Oven in non-installed position

> Always follow the operation manual.

INSTRUCTIONS

Technical data
▷ starting on page 67

Instructions / tip

- Instructions for safe use and tips for easier operation.

INSTRUCTIONS

TIP

1	**Safety**	6
1.1	**General safety instructions**	6
1.2	**Intended use**	16
1.3	**Conditions for use and installation**	17
1.4	**Oven safety**	18
	Microwave function	18
	Conditions for installation	18
2	**Introduction and general information**	19
2.1	**Parts of the device**	19
2.2	**Start screen**	19
3	**Installation and setup**	20
3.1	**Start-up safety instructions**	20
3.2	**Setting up the oven**	21
	Installation location	21
	Unpacking	22
	General notes	22
	Scald hazard warning sign	22
3.3	**Electrical connection**	23
3.4	**Starting up the oven**	24
	Resetting the thermal limiter	24
4	**Operation**	25
4.1	**Operation safety instructions**	25
4.2	**General tips**	26
	Place the products in the oven	26
	Temperature and air circulation	26
4.3	**Switch on the oven**	27
4.4	**Home screen overview**	28
	Digital Keyboard	28
	Oven temperature	29
	Preheating temperatures T1/T2	29
	Network status indicator	29
	Start button	30
	Program button	30
	Favorites button	30
	Microwave intensity	30
	Air circulation speed	31
	Baking temperature	31
	Baking time	32
	Preheating time	32
	Reheating time	33
4.5	**Start baking manually**	34
	Bake using the parameter settings	34
	Pause the baking cycle	34
	Continue the baking cycle	35
4.6	**Start a baking program**	36
4.7	**Start Favorites**	37
4.8	**Switching off the oven**	38
5	**Baking programming**	40
5.1	**Baking program groups arrangement**	40
5.2	**Baking program arrangement**	41

5.3	**setting up a new baking program**	42
	5.3.1 Change program name	43
	5.3.2 Saving a program as a favorite	43
	5.3.3 Adding an image	43
	5.3.4 Step of baking	44
5.4	**Deleting a program**	44
5.5	**Favorites**	45
5.6	**+1 Function (continue baking)**	47
6	**User settings**	50
6.1	**Deleting all programs**	50
6.2	**Factoty settings**	50
6.3	**Temperature settings**	51
6.4	**Continue baking function**	51
6.5	**Alarm settings**	52
6.6	**Language**	53
6.7	**Date and time setting**	53
6.8	**Energy saving setting**	53
6.9	**Manual mode**	54
6.10	**Basic PIN**	54
7	**USB transfer**	55
7.1	**Oven to USB**	55
7.2	**USB to Oven**	56
8	**Cleaning the oven**	57
8.1	**Cleaning the outside of the oven**	57
8.2	**Clean the baking chamber daily**	58
8.3	**Cleaning the air filter**	59
8.4	**Clean the baking chamber regularly**	60
9	**Maintenance**	61
10	**Faults**	62
10.1	**Input signal error**	62
10.2	**Oven overheated**	62
10.3	**Baking chamber overheated**	63
10.4	**Microwave overheated**	64
10.5	**Repeated warning**	64
10.6	**Filter missing alarm**	65
10.7	**Other faults**	65
11	**Contact**	66
12	**Technical data**	67
13	**Electrical drawings**	70
14	**Directives and certificates**	72
15	**Guarantee**	73

1 Safety

Misuse

- Failure to follow safety instructions can result in death or serious injury.

> Follow all the safety instructions.

⚠ WARNING

Used to indicate the presence of a hazard that CAN cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

1.1 General safety instructions

Hazard to the operator

The greatest possible safety is one of the most important product features at speed oven. 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 speed oven if it is not in perfect working order or is damaged.

> Use the speed oven only when fully assembled.

⚠ CAUTION

Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

⚠ 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.

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:

⚠ WARNING

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.

> 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.

⚠ WARNING

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 speed 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.

⚠ WARNING

Burn hazard

- 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

⚠ CAUTION

Health hazard

- Only process products that are suitable for consumption and for use in the speed 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.

1.2 Intended use

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

Reasonably foreseeable misuse

⚠ WARNING

- If the device is used other than as intended, this could lead to a risk of injury.

> The speed oven may be used only as intended.

The speed oven is a combination convection and microwave oven for preparing food products.
With the speed oven, backing 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. Speed Oven 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

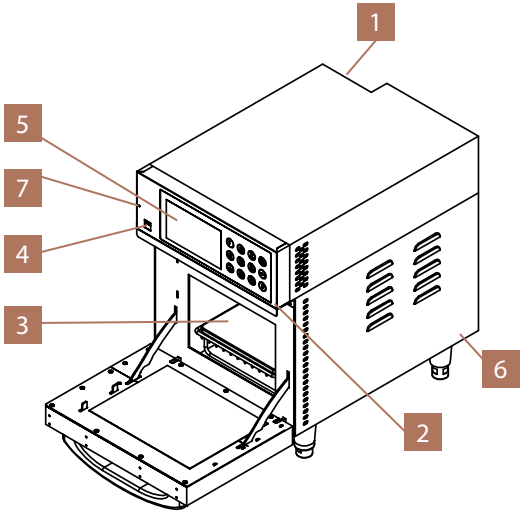
- Never start the microwave function when the baking chamber is empty. A liquid or suitable product must always be in the baking chamber before the microwave function is started.
- Do not dry towels, wet clothing, or wet paper with the microwave function.
- Do not use the microwave function to heat up 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.

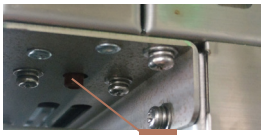
Conditions for installation

- 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

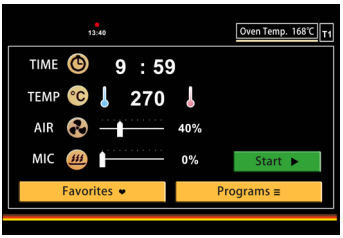
4 USB connection

5 Screen

6 Network interface

7 Screen reset switch

2.2 Start screen



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.

⚠ 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

Follow the operation manual.

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

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

⚠ DANGER

Used to indicate the presence of a hazard that WILL cause severe personal injury, death, or substantial property damage

- All work on the speed 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 x 2.5 mm^2 (300 H/HB) / 5 x 2.5 mm^2 (400 H/B) / 3 x 4 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.

- 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 speed 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 20

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

Technical data
▷ starting on page 66

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.

Switch on the oven
▷ page 27

4 Operation

4.1 Operation safety instructions

Burn hazard / scalding hazard

- Never use the microwave function while the baking chamber is empty.
- Maintain the temperature for 30 minutes.

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 6

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

⚠ CAUTION

Follow the Safety chapter
▷ starting on page 6

- Running the microwave while empty can damage the device.

> Never start the microwave function when the baking chamber is empty.

INSTRUCTIONS

Technical data
▷ starting on page 67

- 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.)

- 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.

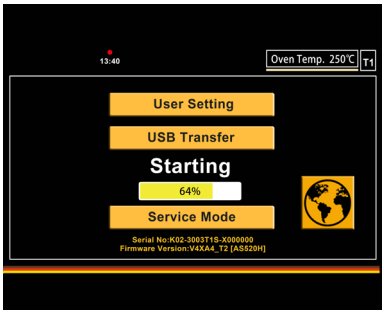
When breakfast hours end at 11 o'clock, press and hold the T1/T2 button for three seconds. The oven will heat up to 260 °C and be ready for the lunch crowd.
The temperature can be reduced to prepare more delicate products.
If no hot air is required, then the temperature can be lowered to 20 °C and just the microwave used for baking.

4.3 Switch on the oven

> Press and hold the on/off button for at least 3 seconds.

The oven switches on.

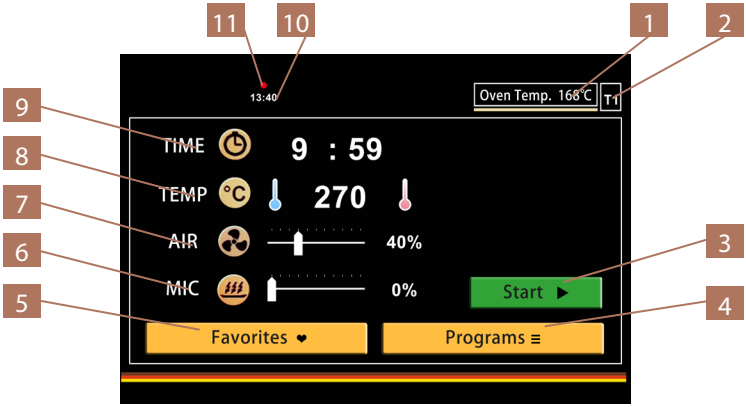
The start screen is displayed for about 3 seconds.



While it is displayed, the User Settings or USB Transfer can be selected simply by touching the screen.
The Service Mode 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
2 T1/T2 temperature selector
3 Start button
4 Program button
5 Favorites button
6 Microwave intensity
7 Air circulation speed
8 Baking temperature
9 Baking time
10 Time
11 Network status indicator

Digital keyboard

The 300H 400H version uses a touch numeric keypad
Touch on the number area you want to modify, enter values directly on the numeric keypad.
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.

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 three seconds.
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.

Network status indicator
The red light indicates that the device network is not connected.
The green light indicates that the device network is connected.

Start button

Press the start button to start a baking procedure

Program button

Baking programs are called up here.

Favorites button

Favorites are called up here.

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

Technical data
▷ starting on page 67

Air circulation speed

Setting range:

300H 10%-100%

400H 10%-100%

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

Sensitive baked goods *For example:* *Pastries, vegetables, fried eggs, scrambled eggs*	→	lower air circulation speed more uniform browning
Compact baked goods *For example:* *Lasagna or quiche*	→	lower air circulation speed

Baking temperature

Touch on the temperature area to display the numeric keypad, set the temperature value, or touch on the left and right symbol to add or subtract the value.

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

TIME 0 : 30

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 speed oven cookbook.

▷Downloads ▷Cookbook

Preheating timer

Oven temp. 260 °C T1

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.

Reheating timer

While the baked goods are being removed, the baking chamber 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 Enforce Preheat Time 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.

INSTRUCTIONS

User settings
▷ starting on page 50

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

Technical data
▷ starting on page 67

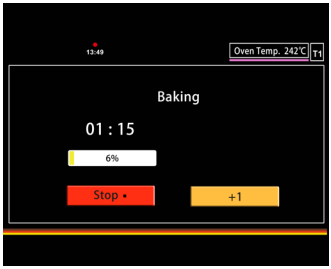
Bake using the parameter settings

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 .
> When it displays paused, you can choose to continue baking or cancel baking.

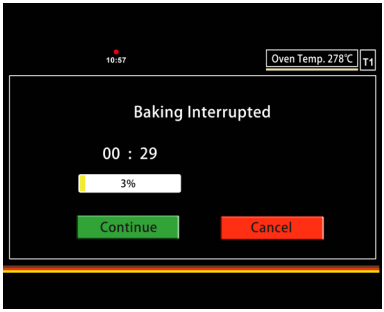
Do not use metal containers on a metal base. Use the stone for metal containers.

⚠ 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 52

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.

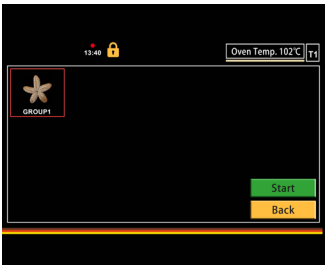
Initial screen: Home

> Touch "Programs" symbol.

The icon of the group list is displayed.

> Touch the desired group.

The selected group is displayed.



> Select the icon of program.
> Place the baked goods in the baking chamber.
> Touch "start" symbol.

The baking cycle begins.

4.7 Start Favorites

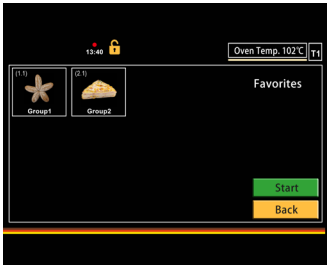
> Touch a baking program.

The program will be highlighted in a red frame.

> Place the baked goods in the baking chamber.

> Touch Start .

The selected program starts.



4.8 Switching off the oven

> Press and hold the on/off button for at least 3 seconds.
> Select the desired option for shutting down.

> Touch Cleaning .

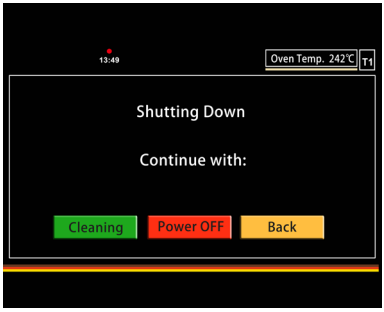
The oven will cool down to 50 °C. When the temperature is reached, a signal will sound.

> 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.

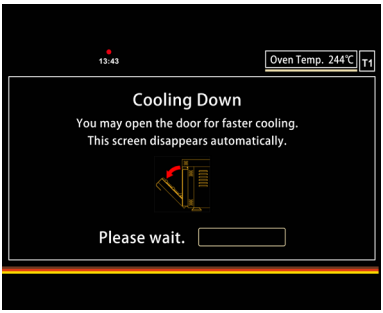
Burn hazard

- 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.



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.

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.

TIP

Speeding up the cooldown phase. Open the oven door. The air continues to circulate.

5. Baking programming

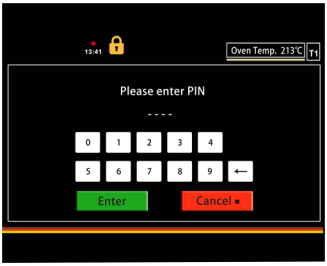
5.1 Baking program groups arrangement.

Initial screen: Home

> Touch "Programs" symbol

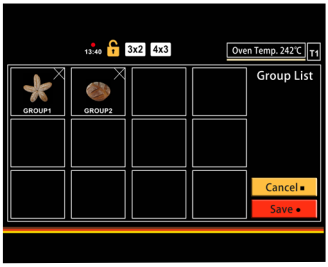
Program groups are displayed as symbols.

> Touch the "lock" symbol



> Enter the PIN "0000".

Set the program group arrangement.



> Select arrangement 3X2 or 4X3

> Touch "Save" to save

5.2 Baking program arrangement.

Initial screen: Home

> Touch “Programs” symbol.

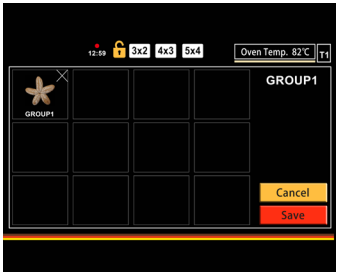
Program groups are displayed as symbols.

> Select any program group then into the next level.

> Touch “Lock” symbol.

> Enter the user PIN “0000”

Set the program arrangement.



> Select arrangement 3X2 or 4X3 or 5X4

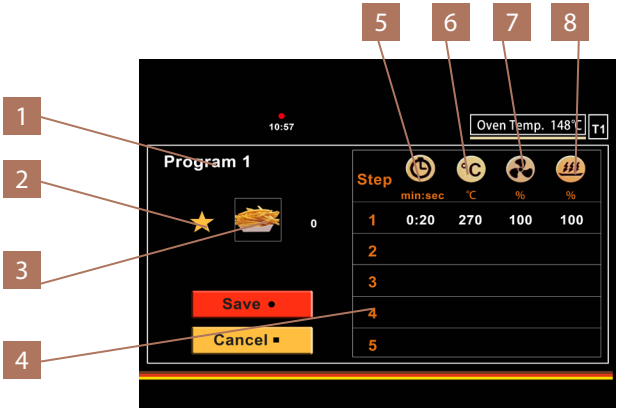
> Touch “Save” to save.

5.3 Setting up a new baking program

After setting up steps 5.1 and 5.2.

> Select any program group then into the next level.
> Touch "lock" symbol.
> Enter the user PIN "0000".
> Touch on the empty box, then into a new program editing state.

As shown



1 Enter program name
2 Add to favorite
3 Select an image
4 Step of baking
5 Time of baking
6 Temperature of baking
7 Hot air regulation
8 Microwave intensity

5.3.1 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.

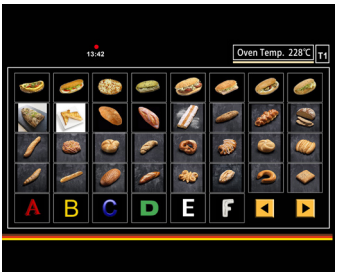
5.3.2 Saving a program as a favorite

> Touch the "Asterisk" symbol under the name of the program.
> As asterisk is marked, a program is added to favorites.

5.3.3 Adding an image

> Touch the camera symbol.
> A picture selection opens.

> Touch the "next page" symbol.

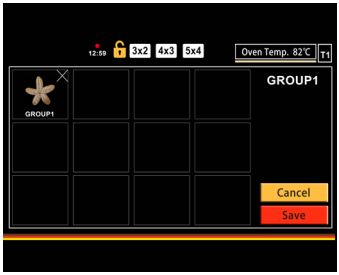


5.3.4 Step of baking

Baking time, temperature, hot air intensity, microwave intensity can be set separately for each step, up to five steps can be set.

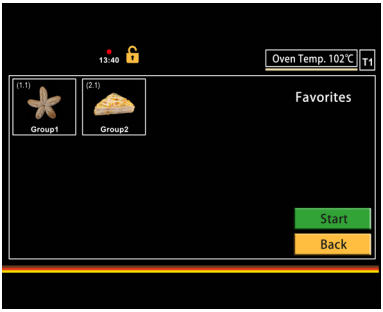
5.4 Deleting a program

> Touch “lock” symbol.
> Enter the user PIN “0000”.
> Touch “X” symbol in the upper right corner of the selected program.
> Touch “Save” symbol to exit.



5.5 Favorites

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



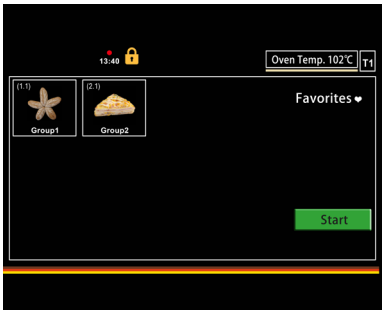
If no picture has been assigned to a program, then an orange-colored number is displayed.
The 12 selection buttons are numbered 01 through 12, from the top left to bottom right.
If there are more than 12 favorites then an arrow will be displayed.
> Touch the arrow to show favorites 13 through 24.
If 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.

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.

PIN-protected favorites

> Touch “Lock” symbol.
> Enter the user PIN “0000”.
> Touch “Enter” symbol.
> “Lock” symbol becomes “locked” , the favorites locked .

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.



5.6 +1 Function (continue baking)

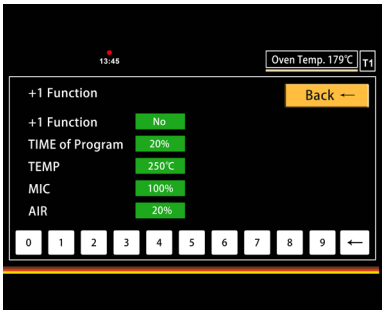
The +1 function for continuing baking can be activated in the user settings. This function makes it possible to scale the baking programs dynamically. This means that if several products are baked at the same time, the baking time is adjusted.

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.

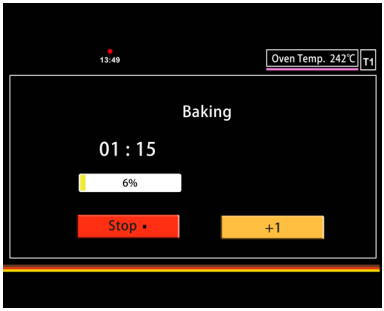
> Activate the +1 function in the user settings.
> Enter the desired additional time for the entire baking program as a percentage.

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.



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 20%. The progress bar starts when the set baking program is completed.

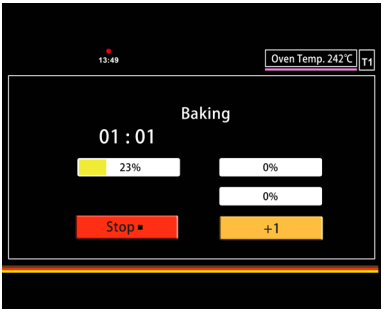
Baking three or more products at a time

> 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.

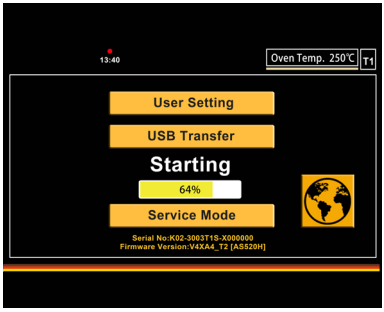


6 User settings

> Turn the oven off and then on again.

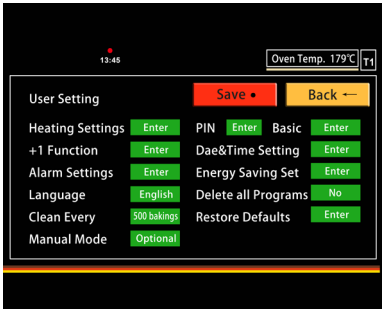
The start screen will be displayed.

> Touch User Settings .



> Enter the user PIN.
(Factory setting 0000)

> Touch Enter .



6.1 Delete all programs

Caution! This function deletes all baking programs.

> Click "Enter" symbol .

> Delete all baking programs.

6.2 Factory setting

Caution! All settings will be reset to factory defaults.

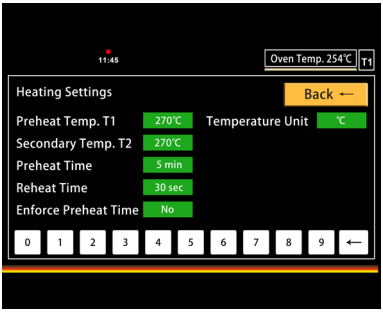
> Click "Enter" symbol.

> User settings returned to factory defaults.

6.3 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.

Secondary temperature T2

The secondary temperature T2 is set here.

Preheating timer

The duration of preheating is set here.

Reheating timer

The reheating times is set here.

Enforce Preheat Time

The "Enforce Preheat Time" function is activated or deactivated here. (Yes/No)

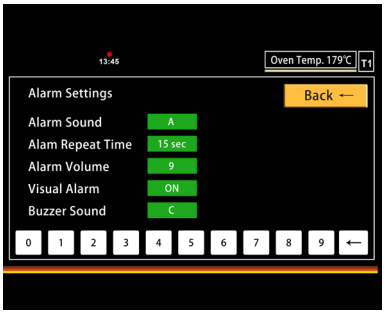
Temperature unit

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

6.4 Continue baking function

+1 function starts on page 47.

6.5 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

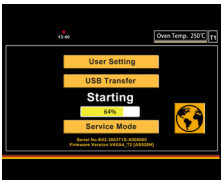
Visual alarm

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

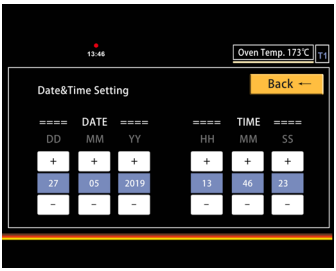
6.6 Language



In the boot screen, touch the world map symbol to display the language screen, or you can change the language by entering the user settings.

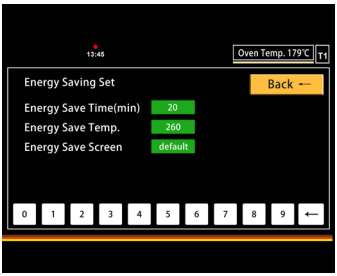
Touch the corresponding flag for the desired language.

6.7 Date & time settings



> Click the add or subtract button to modify the date and time.
> Click "back" symbol, save changes and exit.

6.8 Energy saving setting

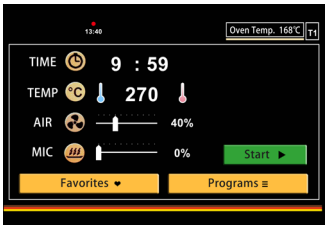


> Energy Save Time: Time of activation 1-99 minutes.
> Energy Save temp: Constant temperature of baking chamber during energy saving 0-280 Degrees Celsius.
> Energy Save Screen: Screen display during energy saving.

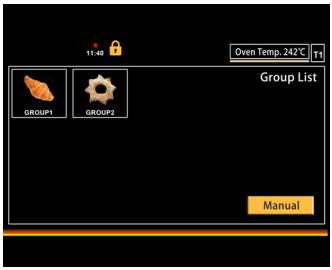
6.9 Manual mode

> You can choose from three different preferred screens.
> The first "Deactivate", go directly to the screen of the group list after boot.

> The second "preferred", go directly to the screen of the manual mode after boot.



> The third "Optional" , go directly to the screen of the group list that can switch to manual mode after boot.



6.10 Basic PIN

In order to protect the user to set the parameters, but also convenient for the operator. It's only for USB function , you can modify the PIN (factory default 0000).

7 USB transfer

The baking programs, user pictures, user logo can import and export oven When you need to import some new pictures, we need to prepare for the following:

1. Create a new folder named "user_pics" under the root directory of the USB stick
2. The format requirements for making pictures are as follows:
   1) picture pixel 150x150
   2) picture format BMP
   3) picture name P001 to P240
3. Put the pictures in the folder "user_pics"

When you need to import a new logo, we need to prepare for the following:

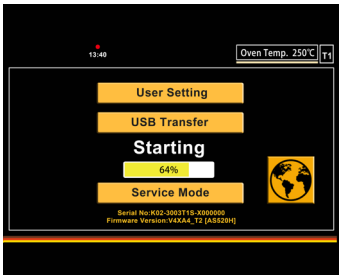
1. Create a new folder named "user_logo" under the root directory of the USB stick.
2. The format requirements for making logo are as follows:
   1) picture pixel 770x390
   2) picture format BMP
   3) picture name eco.bmp
3. Put the logo in the folder user_logo

7.1 Oven to USB

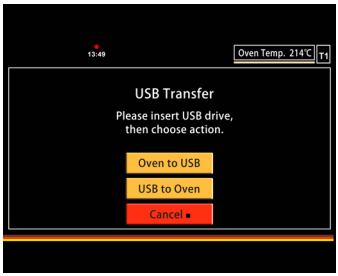
- When exported to USB stick, the programs, pictures, and Logo in USB stick are overwritten.

Start screen

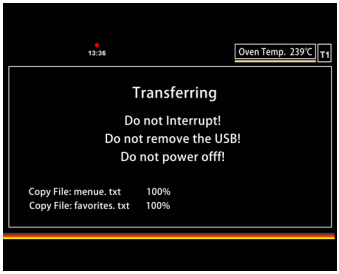
> Touch "USB Transfer" symbol.



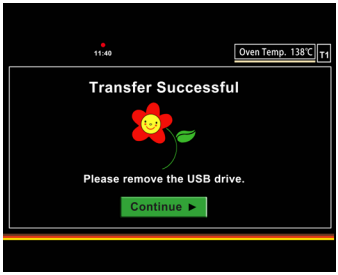
> Enter the basic PIN “0000”.
> Insert the USB stick.



> Touch “Oven to USB” symbol.



> Do not interrupt the power supply, shut down or remove the USB stick during the process.



> After the transfer, the screen is displayed.

7.2 USB to Oven

- When imported into the oven, the programs, pictures, and Logo in oven are replaced.

Touch “USB to Oven” symbol, the remaining steps are the same as 7.1.

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.

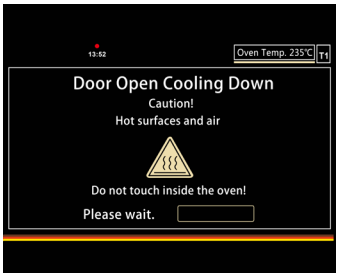
⚠ CAUTION

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.

> 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 speed oven cleaning product on severe stains.

Cleaning and care products
▷Accessories

- Please use only the cleaning system developed by Atollspeed, which consists of the Speed Oven Protectant and Speed 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.

- 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.

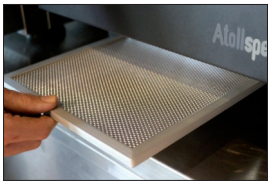
> Use of other cleaning products can cause damage to the device. In this case speed oven reserves the right to deny any warranty claims.
> Use soft cloths for cleaning.

- 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

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.

Remind later	The reminder will be repeated the next time the oven is turned on.
Completed	The counter will be reset and the remainder 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 reliable.
- 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.

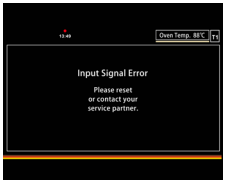
> Acknowledge the message.

The oven will then function normally.

The reminder interval can be set by service personnel.

10 Faults

10.1 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.

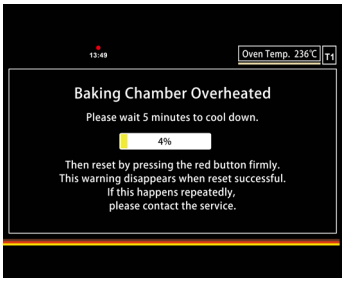
10.2 Oven overheated

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.

10.3 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

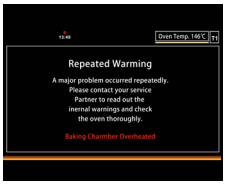
Follow the Safety chapter
▷ starting on page 6

10.4 Microwave overheated

The warning "Microwave overheated" appears after three seconds. If the microwave has become too hot.

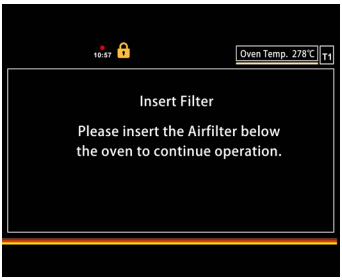
> wait for five minutes until the microwave temperature drops, never start the microwave function when the baking chamber is empty.
> Check to see if there is five centimeters of space around the oven, stay away from other hear sources.
> Whether the vent on the back is open, is the air circulation normal?
> Click to continue baking or cancel after five minutes.

10.5 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. what kind of failure will be display on the bottom line. In order to avoid further damage, the oven can then no longer be used.
Call service.

10.6 Filter missing alarm



Note: Easy version without filter missing alarm function

> Check that the filter is in place

> Check filter sensor

10.7 Other faults

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

Contact

Bizerba North America
1804 Fashion Ct
Joppa, MD 21085
USA
Website: www.bizerba.com

12 Technical data

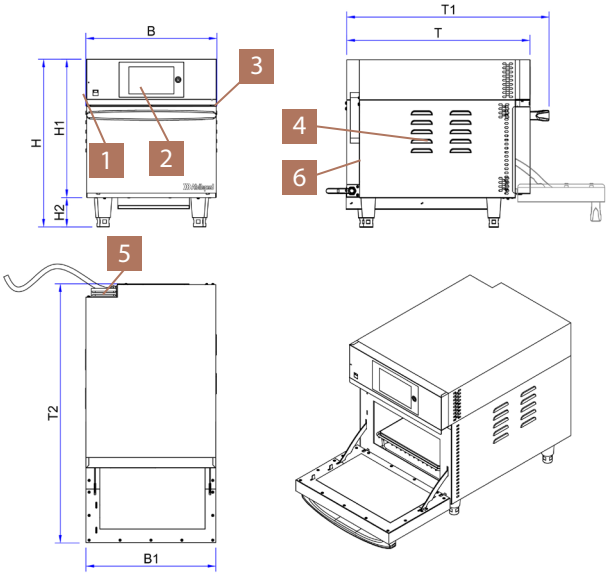
General technical information

- 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.
- 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 speed oven

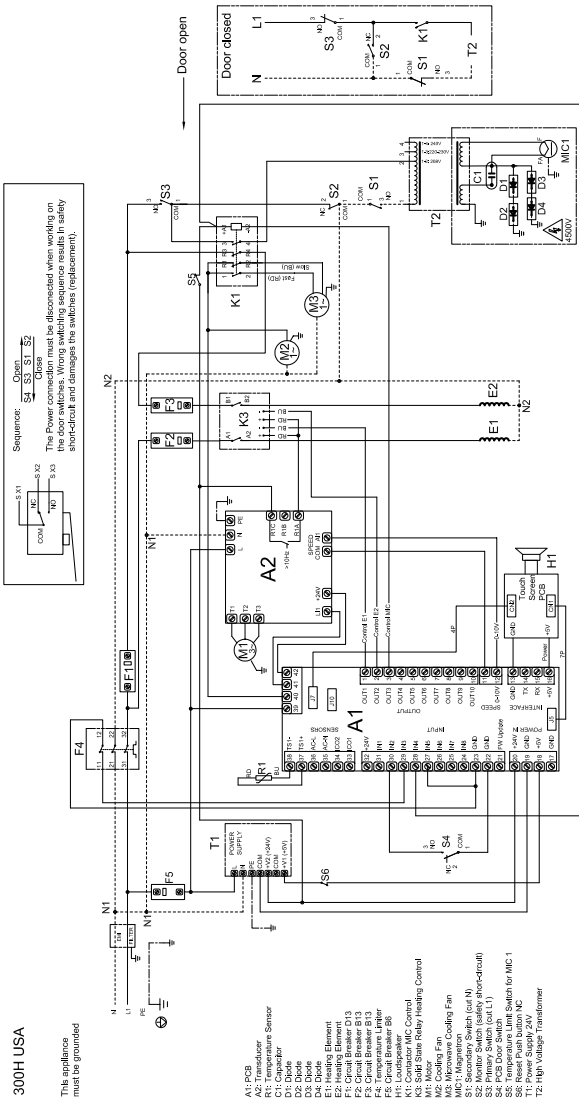


1 USB
2 Touch display
3 Thermal limiter
4 Ventilation slits
5 Power line
6 Exhaust opening (do not cover)

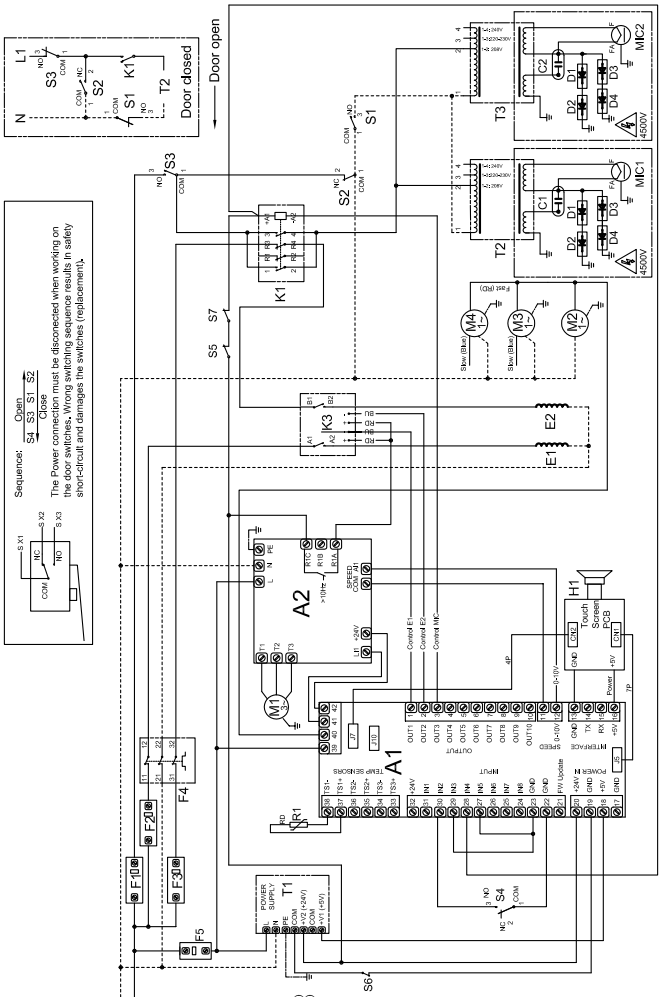
Model	300H	400H
Dimensions Width Depth Height	 445 mm 687 mm 570 mm	 583 mm 730 mm 592 mm
With door open Width Depth Height	 445 mm 880 mm 570 mm	 583 mm 935 mm 592 mm
Baking chamber Width Depth Height	 317 mm 311 mm 170 mm	 450 mm 350 mm 200 mm
Voltage	240 V 1Ph/PE/60 Hz	240 V 1Ph/PE/60 Hz
Optional voltage	208 V	208 V
Max power	3.3 kW	4.9 kW
Max Current draw	16 A	24 A
Weight	69 kg	91.4 kg
Microwave, frequency	2.465 GHz	2.465 GHz
Infeed	3/C 12AWG	3/C 12AWG

13 Electrical drawings

300H electrical schematic



400H electrical schematic



14 Directives and certificates

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:
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 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 speed oven 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

© 2020 Speed Oven
Accepts no liability for any typographical errors in this operation manual.
Original operation manual.

We reserve the right to make technical modifications.

11. 03. 2020

FCC Caution.

This product has been tested and found to comply with the limits for Microwave Oven, pursuant to Part 18 of the FCC Rules.

This product can radiate radio frequency energy, which could cause interference to such products as radio, TV, baby monitor, cordless phone, Bluetooth, wireless router, etc., which can be confirmed by turning this product off and on. If present, the user is encouraged to try to correct by taking one or more of the following countermeasures:

(1) Increase the spacing distance between the microwave oven and other product receiving the interference.

(2) If possible, use a properly installed receiver antenna and/or reorient the receiving antenna of the other product receiving the interference.

(3) Plug the microwave oven into a different outlet from the other product receiving the interference.

(4) Clean door and sealing surfaces of the oven. (See Care and Cleaning of Your Microwave Oven)