



KONZEPT
LOUNGE

the Konzeptlounge highspeed oven test 2023

find your perfect highspeed oven
that suits your business



in comparison
6 models in 5
categories



for your success in food business

prologue

Hello dear readers,

I am Thorsten Fälker, founder and managing director of Konzeptlounge e. K. I sold my first highspeed oven in 2008. I realized very quickly that there is a significant and strongly growing market hidden here.

The initial successes, the great feedback from my customers and the very good future prospects made me decide in 2011 to focus on this market niche and become an expert in highspeed ovens. So for 10 years I built up the German market as an independent dealer for Atollspeed, was the strongest dealer in Europe every year and helped small and big customers in all food industries to a successful food business.

Since 01.01.2020 we are no longer bound to any brand, so that we can respond exactly to the wishes and needs of our customers. In this way, we look for the highspeed oven that perfectly fits the individual requirements - regardless of price and brand.

Thanks to dealer agreements with the most important manufacturers, we are able to offer every highspeed oven at the best possible price and, together with our consulting team, we can help each customer on the way to the highest possible profit in the snack business.

On this basis, we have conducted an objective comparison test of the different devices for the first time and are proud to present the results here now.

Yours



Thorsten Fälker,
CEO Konzeptlounge e. K.





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This is us

We are **Konzeptlounge** - your partner when it comes to **highspeed ovens and food concepts**.

Together we take the path that leads you to your goal. With the highspeed oven that **perfectly fits your needs**. With a concept tailored to you -snack, processes, store openings.

We are there for you.
For your success in the food business.



Our mission

To help you choose the best highspeed oven, we put the **top models** on the market through their paces.

Every oven is different and as individual as you and your company. With our major equipment test, we want to give you the opportunity to get to know each model intensively.

On the following pages, we present each highspeed oven and its manufacturer in alphabetical order. We have then compiled **our reviews** on various topics.

In this way, you will find the highspeed oven that suits you exactly.



What is a highspeed oven?

A highspeed oven is a **combination device** that combines fast hot air with a microwave function.

In a short time, ingredients, meals and snacks can be cooked, heated or baked.

In daily business, highspeed ovens save valuable time for your employees and customers.



Why should you choose a highspeed oven?



Investing in a highspeed oven means taking a long-term view and facing the **fast-growing foodservice market** in a trend-conscious and sustainable way.

The highspeed oven offers the opportunity to expand your own snack range, **boost sales, increase yields, the average receipt and customer satisfaction**. After all, high-quality hot snacks are strong quality attributes for any business in the food industry. No one can resist a crispy, hot snack!

Whether it's a bakery, butcher shop, snack bar, gas station or restaurant - with the right highspeed oven, you can save time while making sales.

comparison



| | AS 300HB plus | Merrychef connex | TurboChef ECO | |
|----------------------|-------------------------------------|--|-------------------------------|-------------------------------|
| TECHNICAL DATA | outer dimensions (B × T × H) | 445 × 687 × 570 mm | 356 × 641 × 619 mm | 409 × 597 × 546 mm |
| | bakign chamber (B × T × H) | 317 × 311 × 170 mm | 311 × 311 × 169 mm | 318 × 267 × 183 mm |
| | power supply | 230V/50 Hz/C 16 A | 230V/50 Hz/C 16 A | 230V/50 Hz/C 16 A |
| | max. power | 3,3 kW | 3,7 kW | 3,3 kW |
| | weight | 65 kg | 50 kg | 55,8 kg |
| | colour | ● ● | ● ● | ● ● |
| | microwave antenna | presend; visible in the baking chamber | high performance; not visible | high performance; not visible |
| | panini-press | – | ✓(accessories) | ✓(as ECO Panini) |
| | impingement | from above | from above | from above and below |
| | extractor hood required? | no | no | no |
| side distance | 5 cm per side | 2 cm per side | 5 cm per side | |
| CONNECTIVITY | connection | USB | USB, LAN, WLAN | USB, WLAN |
| | online platform | – | Kitchen Connect | Open Kitchen |
| list price | 8.043 € | 9.970 € | 11.515 € | |

Our current sales prices fi nding on page 26

Which oven suits you?

Find out!



| Prática Fit Express | LAINOX Oracle | Mychef QUICK |
|----------------------------------|----------------------------------|---------------------|
| 386 × 693 × 619 mm | 465 × 610 × 630 mm | 397 × 629 × 410 mm |
| 315 × 341 × 170 mm | 310 × 320 × 180 mm | 310 × 310 × 138 mm |
| 230V/50Hz/C 16 A | 230V/50Hz/C 16 A | 230V/50Hz/C 16 A |
| 3 kW | 3,7 kW | 3,6 kW |
| 67 kg | 61 kg | 41 kg |
| ● ● ● | ● ● ● | ● ● ● |
| high performance; not visible | high performance; not visible | no microwave |
| ✓(accessories) | – | – |
| from above | from above | 3D, from everywhere |
| no | no | no |
| 2 cm per side | 1,5 cm per side | 5 cm per side |
| USB, LAN, WLAN | USB, WLAN, LAN | USB, WLAN |
| IOK | Nabook plus | Mycloud |
| 7.990 € | 9.600 € | 4.950 € |

AS 300HB plus

| | |
|--|----------------------|
| distribution through | Atollspeed GmbH |
| head office | Steyrermühl, Austria |
| manufacturer | Kolb Huizhou Ltd. |
| made in | China, Guangdong |
| production of highspeed ovens since | 2010 |
| model available since | 2018 |



technical data

outer dimensions (B × T × H) 445 × 687 × 570 mm

baking chamber (B × T × H) 317 × 311 × 170 mm

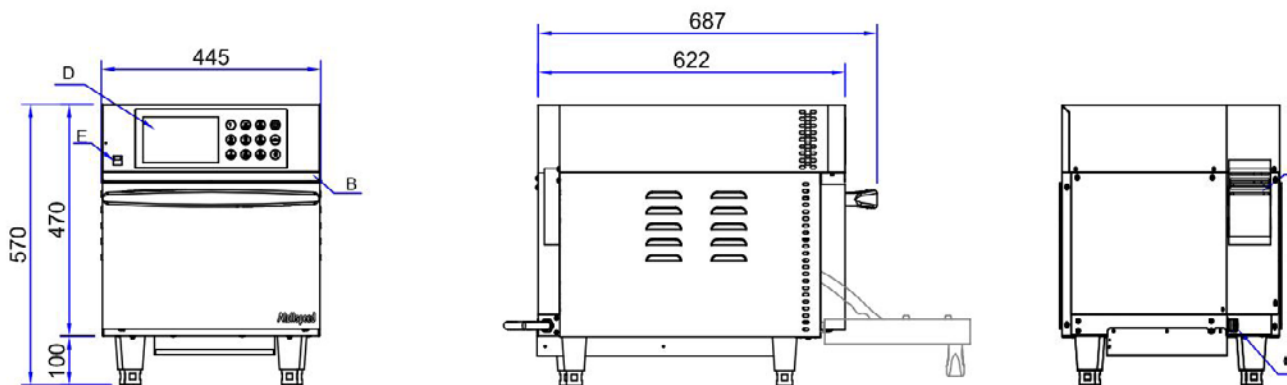
power supply 230 V / 50 Hz

max. power 3,3 kW

weight 65 kg

electrical fuse C 16 A

high-voltage version yes



conneX 12

| | |
|--|--------------------------|
| distribution through | Welbilt Inc. |
| head office | America, Florida |
| manufacturer | Welbilt Inc. |
| made in | Great Britain, Sheffield |
| production of highspeed ovens since | 1968 |
| model available since | 2022 |



technical data

outer dimensions (B × T × H) 356 × 641 × 619 mm

baking chamber (B × T × H) 311 × 311 × 169 mm

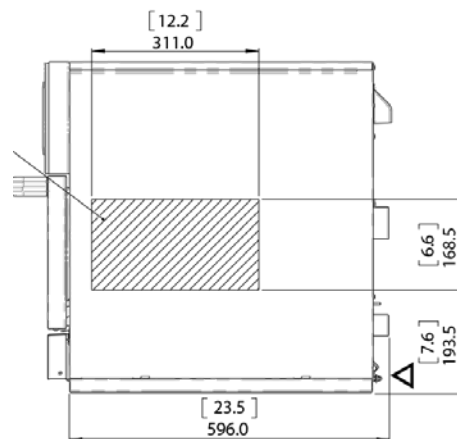
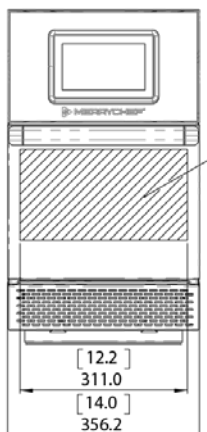
power supply 230V / 50 Hz

max. power 3,7 kW

weight 50,3 kg

electrical fuse C 16 A

high-voltage version yes



ECO

| | |
|--|-----------------------------|
| distribution through | Middleby Europe |
| head office | Great Britain, Spain |
| manufacturer | TurboChef Technologies Inc. |
| made in | America, Texas |
| production of highspeed ovens since | 1991 |
| model available since | 2017 |



technical data

outer dimensions (B × T × H) 409 × 597 × 546 mm

baking chamber (B × T × H) 318 × 267 × 183 mm

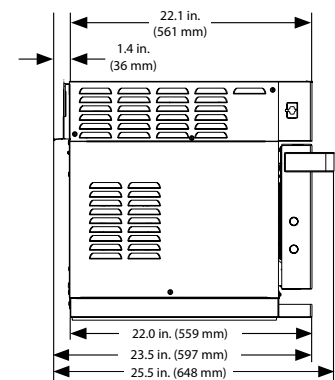
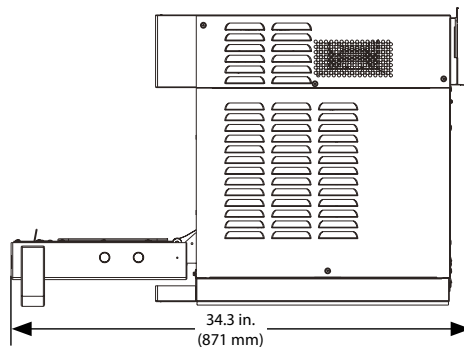
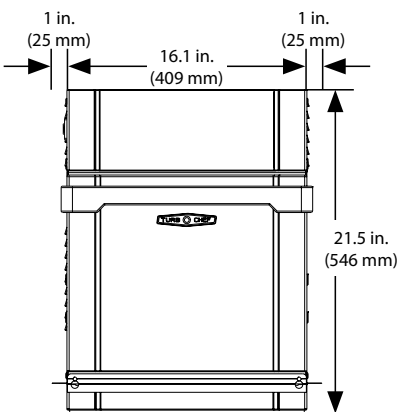
power supply 230 V / 50 Hz

max. power 3,3 kW

weight 54 kg

electrical fuse D 16 A

high-voltage version yes



Fit Express

| | |
|--|------------------------|
| distribution through | Prática Klimaquip Ind. |
| head office | Brasil, São Paulo |
| manufacturer | Prática Klimaquip Ind. |
| made in | Brasil |
| production of highspeed ovens since | 2007 |
| model available since | 2022 |



technical data

outer dimensions (B × T × H) 386 × 693 × 619 mm

baking chamber (B × T × H) 315 × 341 × 170 mm

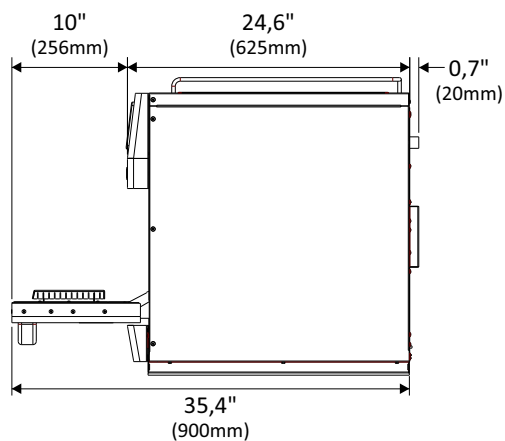
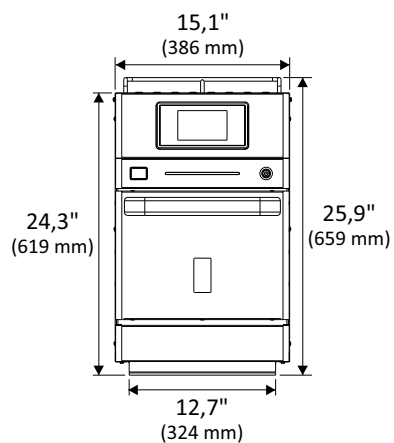
power supply 230V / 50 Hz

max. power 3 kW

weight 67 kg

electrical fuse C 16 A

high-voltage version yes



Oracle

| | |
|--|-------------------------|
| distribution through | LAINOX Ali Group S.r.l. |
| head office | Italy |
| manufacturer | LAINOX Ali Group S.r.l. |
| made in | Italy |
| production of highspeed ovens since | 2022 |
| model available since | 2022 |



technical data

outer dimensions (B×T×H) 465×610×630 mm

baking chamber (B×T×H) 310×320×180 mm

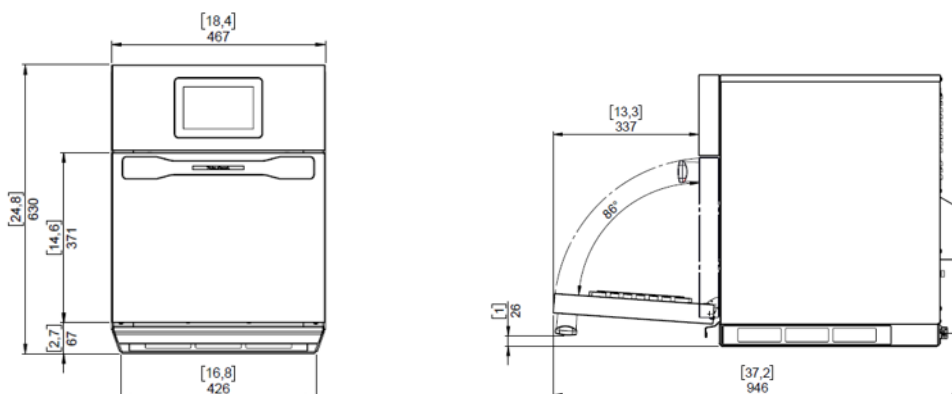
power supply 230 V / 50 Hz

max. power 3,7 kW

weight 61 kg

electrical fuse C 16 A

high-voltage version yes



QUICK

| | |
|--|----------|
| distribution through | mychef |
| head office | Spain |
| manufacturer | Distform |
| made in | Spain |
| production of highspeed ovens since | 2018 |
| model available since | 2018 |



technical data

outer dimensions (B × T × H) 397 × 629 × 410 mm

baking chamber (B × T × H) 310 × 310 × 138 mm

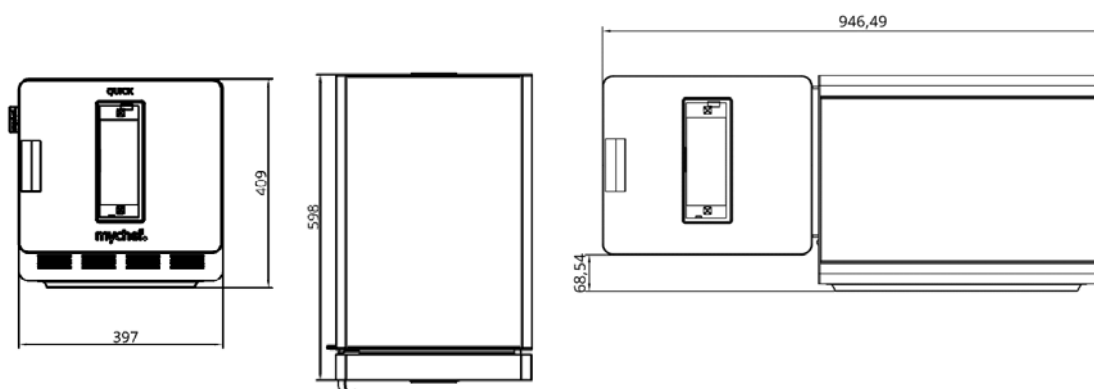
power supply 230V / 50 Hz

max. power 3,6 kW

weight 41 kg

electrical fuse B 16 A

high-voltage version yes





design

As generally known, there is no accounting for taste. The statements are therefore subjective. Since we decided as a team, we tried to keep the decisions as objective as possible:

| | |
|----------------------------------|---|
| Atollspeed 300HB plus | <ul style="list-style-type: none">▶ only oven standing on feet, which allows you to see the air filter underneath▶ it must be constantly cleaned under the oven▶ display well readable▶ generally good overall impression is somewhat suppressed by the relatively large dimension |
| Merrychef conneX | <ul style="list-style-type: none">▶ visually beautiful & slender▶ hygienically closed to the worktop▶ high-quality glass display, larger than the predecessor▶ air intake from the front |
| TurboChef ECO | <ul style="list-style-type: none">▶ visually mature, American embossed▶ hygienically closed to the worktop▶ clear & user-friendly display▶ available in silver as standard, other colors available (black, white, red, green, blue)▶ air intake from the rear side |
| Prática Fit Express | <ul style="list-style-type: none">▶ visually close to Merrychef e2s; clear design▶ small unit width▶ hygienically closed to the worktop▶ clear & user-friendly display▶ air intake from the front |
| LAINOX Oracle | <ul style="list-style-type: none">▶ outer dimensions very large▶ "foodprint" larger than all other models▶ hygienically closed to the worktop▶ glass display, size very good▶ air intake from both sides and from the front |
| Mychef QUICK | <ul style="list-style-type: none">▶ visually the most beautiful device▶ trendy, modern style; compact, small, beautiful▶ high-quality display, integrated in the door▶ air intake from the front |

winner by design



| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|-------------------------|-----------------------|------------------|---------------|---------------------|--------|--------------|
| colour selection | 4 | 4 | 6 | 4 | 4 | 5 |
| visual impression | 2 | 5 | 4 | 3 | 1 | 6 |
| colour display & images | 2 | 5 | 4 | 4 | 1 | 6 |
| trend awareness | 3 | 5 | 4 | 3 | 1 | 6 |
| size | 3 | 5 | 4 | 3 | 1 | 6 |
| results | 14 | 24 | 22 | 17 | 8 | 29 |
| placement | 5. | 2. | 3. | 4. | 6. | 1. 🏆 |

The results are based on our evaluation criteria, where we assigned points per category: 6 (best) to 1 (worst).



connectivity & cloud

Digitization is advancing in all areas. Therefore, the networking of the devices should be thought of. In addition to connectivity, we also assess the respective cloud solution and/or the presence of PC programs for creating product settings:

| | |
|----------------------------------|---|
| Atollspeed 300HB plus | <ul style="list-style-type: none">▶ according to the setting, WLAN connectivity is planned, but currently not available, therefore no cloud available either▶ programming purely via the device▶ program transfer only via USB |
| Merrychef conneX | <ul style="list-style-type: none">▶ connectivity via WLAN/LAN possible, alternatively via USB▶ data can be read out via cloud/device itself▶ cloud system "KitchenConnect" is free of charge in the first year, thereafter subject to a charge per store▶ additional devices of the Merrychef family can be integrated▶ when switching off, you are guided through the cleaning process & must confirm by name at the end |
| TurboChef ECO | <ul style="list-style-type: none">▶ connectivity via WLAN possible, alternatively via USB▶ a cloud system is only offered via Powerhouse Dynamics & is subject to a charge▶ further devices of the Middleby family can be integrated in the cloud |
| Prática Fit Express | <ul style="list-style-type: none">▶ connectivity via WLAN/LAN possible, alternatively via USB▶ cloud system "IOK" is offered free of charge▶ IOK is very comprehensive; enables a broad assignment of rights▶ the cleaning process is guided step by step with the help of videos |
| LAINOX Oracle | <ul style="list-style-type: none">▶ connectivity via WLAN/LAN possible, alternatively via USB▶ cloud system "NABOOK plus" is offered free of charge▶ NABOOK plus is very comprehensive; even allows complete recipes to be stored and a lot of data to be read out▶ further devices of the Lainox family can be integrated |
| Mychef QUICK | <ul style="list-style-type: none">▶ connectivity via WLAN possible, alternatively via USB▶ cloud system "MyCloud" is offered free of charge▶ additional devices of the mychef family can be integrated in the cloud |

winner by connectivity & cloud



| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|----------------------|-----------------------|------------------|---------------|---------------------|--------|--------------|
| connectivity | 1 | 6 | 3 | 6 | 6 | 3 |
| cloud | 1 | 6 | 5 | 5 | 5 | 5 |
| display | 1 | 6 | 3 | 5 | 3 | 5 |
| cleaning instruction | 4 | 6 | 4 | 6 | 4 | 4 |
| results | 7 | 24 | 15 | 22 | 18 | 17 |
| placement | 6. | 1. 🏆 | 5. | 2. | 3. | 4. |

The results are based on our evaluation criteria, where we assigned points per category: 6 (best) to 1 (worst).



product-quality

To be able to compare the product quality, we kept all program settings the same for ovens with microwave. Only in the case of the QUICK were the settings for individual products increased by a maximum of 10%. The products were selected according to the common food range:

| | |
|------------------------------|---|
| Atollspeed 300HB plus | <ul style="list-style-type: none">▶ performs equally well when heating bread snacks▶ burger lid dries out quickly - the worst result in the comparison▶ since the circulating air is not swirled properly, products such as sausage/lasagna dry out▶ small distance between grill plate and microwave antenna (which would be required) causes problems during longer production times▶ no panini press in the range |
| Merrychef conneX | <ul style="list-style-type: none">▶ has the most powerful microwave▶ thereby ensures the shortest production times with good results▶ product quality consistently good, but not outstanding▶ bread snacks with even better result can be achieved by the optionally available panini press |
| TurboChef ECO | <ul style="list-style-type: none">▶ product quality consistently good, but not outstanding▶ microwave power often insufficient, times have to be extended▶ in the "Eco Panini" variant with integrated panini press |
| Prática Fit Express | <ul style="list-style-type: none">▶ product quality consistently good, but not outstanding▶ despite low max. power, the temperatures in the products are almost perfect: second best microwave performance▶ bread snacks with even better result can be achieved by the optionally available panini press |
| LAINOX Oracle | <ul style="list-style-type: none">▶ compared to the other ovens, brings the microwave radiation into the chamber from both sides▶ does not have the desired effect, because the temperatures in the products are not uniform▶ as a result, longer production times are required▶ air distribution not optimal, therefore different degrees of browning |
| Mychef QUICK | <ul style="list-style-type: none">▶ no microwave, but 3D impingement, circulating air from all sides▶ for meat snacks or burgers only conditionally suitable, because the temperature does not penetrate into the core during the time▶ best quality for baked food & pasta, egg dishes & gratinated products▶ omelets produced in the QUICK have a longer shelf life, as the oven does not remove any moisture from the product |

winner productquality



Compare for yourself!
Photos of the results on
the next pages.

| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|--|--------------------------|---------------------|------------------|------------------------|--------|-----------------|
| sandwich | 2 | 4 | 4 | 5 | 1 | 6 |
| baguette tomato and mozzarella cheese | 4 | 4 | 2 | 6 | 1 | 5 |
| frozen pizza | 5 | 2 | 1 | 6 | 5 | 5 |
| omelet | 3 | 3 | 4 | 4 | 5 | 6 |
| sausage | 3 | 5 | 3 | 4 | 3 | 6 |
| pinsa | 3 | 3 | 4 | 5 | 3 | 6 |
| burger | 2 | 5 | 6 | 5 | 3 | 1 |
| lasagna | 1 | 5 | 3 | 4 | 2 | 6 |
| results | 23 | 31 | 27 | 38 | 23 | 41 |
| placement | 5. | 3. | 4. | 2. | 6. | 1. 🏆 |

The results are based on our evaluation criteria, where we assigned points per category: 6 (best) to 1 (worst).



productquality

Atollspeed 300HB plus

Merrychef connex

TurboChef ECO

omelet



pinsa



lasagna





Prática Fit Express

LAINOX Oracle

Mychef QUICK





costs

The assessment took into account energy consumption (read out via Shop-IQ's power management system), power consumption at night (switched off), heating & cooling, as well as the acquisition costs for a 5-year useful life (determined via leasing rate full amortization):

| | |
|----------------------------------|---|
| Atollspeed 300HB plus | <ul style="list-style-type: none">▶ power consumption at night the highest, compared to the other ovens▶ consumption in daily use is relatively low, but this is due to the weaker microwave, so at the same time the products do not get so hot |
| Merrychef conneX | <ul style="list-style-type: none">▶ relatively high acquisition costs▶ high energy consumption▶ thus relatively high costs per day▶ quality just has its price |
| TurboChef ECO | <ul style="list-style-type: none">▶ relatively high acquisition costs▶ high energy consumption▶ thus relatively high costs per day |
| Prática Fit Express | <ul style="list-style-type: none">▶ no energy consumption at night = no costs▶ lowest energy consumption in the test▶ lowest costs per day of all high-speed ovens with microwave |
| LAINOX Oracle | <ul style="list-style-type: none">▶ is in the midfield for all criteria |
| Mychef QUICK | <ul style="list-style-type: none">▶ costs low▶ energy consumption comparatively high▶ overall favorable value in the range of costs per day |

winner by costs



Compare for yourself!
The calculation can be found on page 26.

| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|------------------------------|-----------------------|------------------|---------------|---------------------|--------|--------------|
| energy consumption | 4 | 1 | 2 | 6 | 5 | 3 |
| energy consumption per night | 1 | 4 | 3 | 6 | 2 | 6 |
| purchase price | 4 | 2 | 1 | 5 | 3 | 6 |
| total costs per day | 4 | 2 | 1 | 5 | 3 | 6 |
| results | 13 | 9 | 7 | 22 | 13 | 21 |
| placement | 3. | 5. | 6. | 1. 🏆 | 3. | 2. |

The results are based on our evaluation criteria, where we assigned points per category: 6 (best) to 1 (worst).



handling

Programming, operation and cleaning is an extremely important factor, especially for users, and should be as simple as possible:

| | |
|----------------------------------|---|
| Atollspeed 300HB plus | <ul style="list-style-type: none">▶ programming purely via the device▶ PIN must be entered for each recipe change and each new program▶ cleaning only possible with enclosed instructions▶ cleaning is made more difficult by the microwave antenna inside (incorrect cleaning quickly leads to failure of the device) |
| Merrychef conneX | <ul style="list-style-type: none">▶ programming via cloud system, PC program or on the device possible▶ instruction in the display guides through the cleaning process▶ quietest highspeed oven in the test |
| TurboChef ECO | <ul style="list-style-type: none">▶ programming via PC program or on the device possible▶ program steps are simple and clear, but are defined by percentage rather than time▶ only supplier who uses cleaner as powder, which is mixed by the user: super with regard to transport and sustainability |
| Prática Fit Express | <ul style="list-style-type: none">▶ programming via cloud system or on the device possible▶ simple, intuitive handling▶ instruction in the display via video sequences that guide through the cleaning program▶ removable catalytic filter as the only device |
| LAINOX Oracle | <ul style="list-style-type: none">▶ programming via cloud system or on the device possible▶ program setting somewhat tedious, as many parameters are queried, including grammage and food production▶ interior hardly soiled due to the use of the "washable box" included in the delivery, box dishwasher-safe |
| Mychef QUICK | <ul style="list-style-type: none">▶ programming via cloud system or on the device possible▶ programming on the device relatively easy, however, adding images is a bit cumbersome▶ very easy to clean, as internal parts are removable▶ very loud when door is open in cooling mode |

winner handling



Compare for yourself!
All volume measurements
can be found on page 27

| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|--------------------|-----------------------|------------------|---------------|---------------------|-------------|--------------|
| programming | 1 | 6 | 4 | 6 | 4 | 4 |
| cleaning | 2 | 3 | 2 | 4 | 6 | 5 |
| volume | 5 | 6 | 3 | 3 | 4 | 1 |
| results | 8 | 15 | 9 | 13 | 14 | 10 |
| placement | 6. | 1. 🏆 | 5. | 2. | 1. 🏆 | 3. |

The results are based on our evaluation criteria, where we assigned points per category: 6 (best) to 1 (worst).

calculation of the costs

| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|---|--------------------------|---------------------|------------------|------------------------|-------------|-----------------|
| consumption when turned off approx. 11,25 h offline | 1,06 kW | 0,27 kW | 0,38 kW | 0,00 kW | 0,54 kW | 0,00 kW |
| heating up approx. 15 min. | 0,58 kW | 0,59 kW | 0,67 kW | 0,68 kW | 0,57 kW | 0,62 kW |
| approx. 10 h in use 70 snacks, program 1 min, 100% air, 100% microwave | 9,66 kW | 13,32 kW | 13,14 kW | 8,30 kW | 10,01 kW | 11,20 kW |
| cooling down approx. 30 min | 0,20 kW | 0,33 kW | 0,28 kW | 0,24 kW | 0,25 kW | 0,23 kW |
| total consumption per day | 11,50 kW | 14,51 kW | 14,47 kW | 9,22 kW | 11,38 kW | 12,05 kW |
| electricity costs per day | 3,45 € | 4,35 € | 4,34 € | 2,77 € | 3,41 € | 3,62 € |
| average consumption per week | 71,29 kW | 87,65 kW | 87,61 kW | 55,32 kW | 69,44 kW | 72,30 kW |
| average consumption per year | 3.706,91 kW | 4.557,93 kW | 4.555,96 kW | 2.876,64 kW | 3.610,97 kW | 3.759,60 kW |
| average electricity costs per year | 1.112,07 € | 1.367,38 € | 1.366,79 € | 862,99 € | 1.083,29 € | 1.127,88 € |

underlying average price/kW: €0.30


volume

| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|-----------------|--------------------------|--------------------------|------------------|------------------------|---------|-----------------|
| heating up | 58,2 dB | 50,8 dB | 49,8 dB | 60,5 dB | 58,3 dB | 62,4 dB |
| full operation | 58,4 dB | 58,6 dB | 65,2 dB | 65,5 dB | 62,6 dB | 60,4 dB |
| acoustic signal | 75,3 dB | 68,7 dB | 63,2 dB | 67,5 / 65,5 dB | 70,6 dB | 63,2 dB |
| cooling down | 58,3 dB | 73,4 / 71,8 / 60,4 dB | 77,7 dB | 69,6 dB | 65,7 dB | 77,7 dB |
| open/close door | 87 dB | 59,5 dB | 77,5 dB | 72,1 dB | 79,5 dB | 75,5 dB |





winner in all categories

| | Atollspeed 300HB plus | Merrychef conneX | TurboChef ECO | Prática Fit Express | Oracle | Mychef QUICK |
|---------------------------------|--------------------------|---------------------|------------------|------------------------|--------|---|
| look | 14 | 24 | 22 | 17 | 8 | 29 |
| connectivity & cloud | 7 | 24 | 15 | 22 | 18 | 17 |
| productquality | 23 | 31 | 27 | 38 | 23 | 41 |
| costs | 13 | 9 | 7 | 22 | 13 | 21 |
| handling | 8 | 15 | 9 | 13 | 14 | 10 |
| results | 65 | 103 | 80 | 112 | 76 | 118 |
| placement | 6. | 3. | 4. | 2. | 5. | 1.  |

The results are based on our evaluation criteria, where we assigned points per category: 6 (best) to 1 (worst).



personal overview

Congratulations to the QUICK, which, despite the lack of a microwave, was thoroughly convincing. Nevertheless, the QUICK is not suitable for all stores and food concepts. If the focus is on meatballs or schnitzel snacks, frozen or meat products, it is not the right highspeed oven. Here are our two allrounders more suitable – the balanced conneX 12 or the price-conscious Fit Express.

The last place of the Atollspeed has once again confirmed my decision to end this exclusive distribution and to be an independent dealer for all brands. The main reasons for the last place are its weak microwave with max. 800 watts (instead of 1000 watts in other devices), the disturbing, very susceptible microwave antenna in the baking chamber and the missing connectivity option. This clearly shows how large the range of sophisticated highspeed ovens has become. Ovens, which are generally equipped with a better, more forward-looking technology.

Learning: Anyone looking for the ideal highspeed oven should not only consider the quality of the food products, production time and energy consumption, but also the connectivity. Above all, the ability to connect the oven via LAN or WLAN are important selection criteria for making a safe and far-sighted investment in the future. We hope that our test will help you to make the right decision for the right highspeed oven. For questions about the ovens tested and the respective topics, we will be happy to assist you.

If you would like to form your own impression of the performance of all the tested devices, you are invited to visit our showrooms in Unna or Munich with your own products. Together, we will find the oven that best suits your business.

We are looking forward to your visit.

For your success in food business



Thorsten Fälker,
CEO
Konzeptlounge e. K.

we guide you through the food world

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KONZEPT
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we are the partner for highspeed oven & food concepts



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