

**BUILT FOR
SPEED
THROUGHPUT
VERSATILITY
VENTLESS**

TURBOCHEF™

BUILT FOR SPEED THROUGHPUT VERSATILITY VENTLESS

Since 1991, TurboChef Technologies, Inc. has pioneered the world of rapid cooking. With innovation and top performance in mind, TurboChef has redefined cooking efficiency by designing rapid-cook ovens that are versatile, user-friendly, and save energy. TurboChef ovens cook faster and produce consistent results without compromising quality.



Unparalleled Service and Culinary Support

Implementing a TurboChef oven into your foodservice operation would be incomplete without exceptional support. From global, factory-trained technical support to a culinary team that can help you discover all the benefits of rapid cooking, we've got you covered.



Technical and Customer Support

Complete customer satisfaction is the basis for our success, and we are committed to provide only the best service and support. Our service network is available seven days a week and includes 335 customer service organizations and over 4,000 service technicians. As a manufacturer, we understand that training, support, and coaching are vital to providing the best customer service in the industry. Our global training classes educate service agents about our technology and sharpen their troubleshooting skills. This means no matter where your restaurant is located, there is always a TurboChef expert nearby.

95%

SERVICE CALLS COMPLETED SAME DAY
OR WITHIN 24 HOURS OF DISPATCH

Ventless Support

Need help with a ventless installation? We have installed over 260,000 ventless cooking applications worldwide. Visit www.turbochef.com/ventless for resources that can support your ventless installation and help you eliminate the need for costly and wasteful extraction hood systems.

93%

SAME DAY SERVICE

ON CALLS RECEIVED BEFORE 1 PM CST

Culinary Experts

With the help of TurboChef Culinary, you truly get the most out of your oven. Our culinary staff is available to help with any cooking questions you may have. You can schedule a full demonstration for any of our products, or work one-on-one to develop optimized cook settings for your specific menu needs. TurboChef Culinary can help ensure your products are consistently delicious, no matter who is doing the cooking!

86%

SAME DAY SERVICE

ON CALLS RECEIVED FROM 7 AM - 7 PM CST

Consumables and Accessories

TurboChef offers a variety of items that are necessary for the proper maintenance and operation of your oven, as well as products that help facilitate a specific or desired cook effect.

WHAT IS RAPID COOKING?

TurboChef ovens feature a combination of two or more heat transfer mechanisms, such as air impingement, microwave, and/or convection, which reduce cook times without compromising quality.



AIR IMPINGEMENT



MICROWAVE



CONVECTION

TURBOCHEF

WHAT MAKES IT VENTLESS?

TurboChef ventless ovens have internal systems for eliminating grease-laden vapor prior to the grease escaping the oven; therefore, the ovens are certified as non-grease emitting appliances.



UL®-CERTIFIED VENTLESS

VENTLESS RAPID COOK OVENS

TurboChef rapid cook ovens utilize top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80% without compromising quality.



FASTEST



VENTLESS AIR IMPINGEMENT OVENS

TurboChef's patented High-h air impingement technology decreases cook times by 40-50% compared to traditional batch cooking.



FASTER



VENTLESS HIGH-SPEED CONVEYORS

TurboChef's patented High-h air impingement technology heats food faster than any other conveyor on the market, maximizing throughput in a compact, stackable, countertop footprint.



FAST



ECO ST & ECO

Small but
100% TurboChef

Our smallest footprint

The perfect balance of speed and economy – ECO ST features two magnetrons which means even more power and faster cook times

The most energy-efficient TurboChef oven*

High-contrast, durable capacitive touch display

Manual mode for on-the-fly cooking

Customizable menu settings via Wi-Fi, USB, or manual entry†

Up to 10 selectable languages

Allows use of metal pans

IoT enabled for Open Kitchen™ (optional)

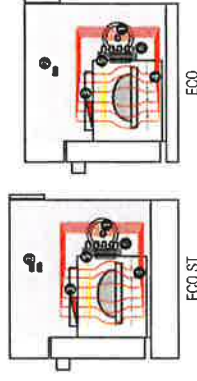
Capable of storing up to 256 unique recipe settings

Operates without a ventilation hood (UL®-KNLZ certified)

Optional marine upgrade available – ECO ST only



COOK TIMES			ECO ST	ECO
Nachos	45 sec	1 min 15 sec	1 min 30 sec	
Breakfast Sandwich	1 min 10 sec	1 min 10 sec	1 min 30 sec	
Flatbread	1 min 25 sec	1 min 25 sec	1 min 50 sec	
Cheese Sticks (6)	1 min 45 sec	1 min 45 sec	2 min	
Vegetables				
EXTERNAL DIMENSIONS			ECO ST	ECO
Height	23.78" (604 mm)	21.5" (546 mm)		
Width	14.25" (362 mm)	16.1" (409 mm)		
Depth (footprint)	22" (559 mm)	22" (559 mm)		
Weight	130 lb. (59 kg)	118 lb. (54 kg)		
COOK CHAMBER DIMENSIONS			ECO ST / ECO	
Height	7.2" (183 mm)			
Width	12.5" (318 mm)			
Depth (usable)	10.5" (267 mm)			
Volume	0.54 cu.ft. (15.3 liters)			
VENTILATION PERFORMANCE			ECO ST / ECO	
2-year Pepparoni Pizza (x6)				
Number of Pepparoni Pizzas	162			
UL/EPA/NFPA/MCC Results	0.89 mg/m³			
Ventless Requirement	<5.00 mg/m³			



TURBOCHEF

*Based on the most energy-efficient microwave oven available for commercial use. ECO is a category of lower energy microwave ovens. ECO available in 15, 16, or 20-amp. 480V-3-phase models. The ECO ST is not a UL®-KNLZ certified microwave oven.

i1 Söta and Panini

State of the Art Cooking and Grilling

- Exterior styling perfect for front of the house operations
- Serve delicious food in minimal time and space – only 16 inches wide
- Energy efficient – \$1.42/day to operate
- High-contrast, durable capacitive touch display
- Manual mode for on-the-fly cooking
- Customizable menu settings via Wi-Fi, USB, smart card, or manual entry
- Up to 10 selectable languages
- Allows use of metal pans
- IoT enabled for Open Kitchen™
- Capable of storing up to 256 unique recipe settings
- Available with standard controls
- Operates without a ventilation hood (UL®-K12LZ certified)
- Optional marine upgrade available

Hi Panini

- Comes with Panini tray and rack
- Heat "all the way through" with perfect grill marks in minimal time
- Eliminates Panini grill odors and sustains back-to-back cooking
- Powder coated RAL-3020 (Traffic Red)



*Note: For UL® K12LZ listing, the unit must be installed in a kitchen area.



COOK TIMES

Croissant (2)	20 sec
Grilled Focaccia Bread	45 sec
Toasted Sandwich	50 sec
Chicken and Mozzarella Panini	60 sec

EXTERNAL DIMENSIONS

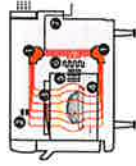
Height	25"	635 mm
Width	16"	406 mm
Depth (footprint)	28.4"	721 mm
Weight	170 lb.	77.1 kg

COOK CHAMBER DIMENSIONS

Height	7.2"	183 mm
Width	12.5"	318 mm
Depth (usable)	10.5"	267 mm
Volume	0.54 cu.ft.	15.3 liters

PERFORMANCE 24-HOUR PERFORMANCE DATA

Number of Pepperoni Pizzas	280
UL/FPA/NFPA/ICC Results	0.64 mg/m³
Ventless Requirement	<5.00 mg/m³



1. Blower Motors
2. Top-Launched Microwave
3. Stirred Air Impingement (Top and Microwave)
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Vent Catalyst

TURBOCHEF

El Bandido

High-quality Panini Press/ Rapid Cook Oven



Raise or lower the external handle to press a product – or not

Crispy, well-marked bread, perfectly melted cheese, and warm center – all in less than one minute

Available with Panini press mechanism for perfect grill marks or smooth two-sided press for contact griddling

Easily removed with a single screw for cleaning and service

Four times faster than a traditional dual-sided grill

Compatible with the i1 Sôta and ECO ST ovens

High-contrast, durable capacitive touch display

Up to 10 selectable languages

Customizable menu settings via Wi-Fi, USB, or manual entry*

IoT enabled for Open K'ichen™

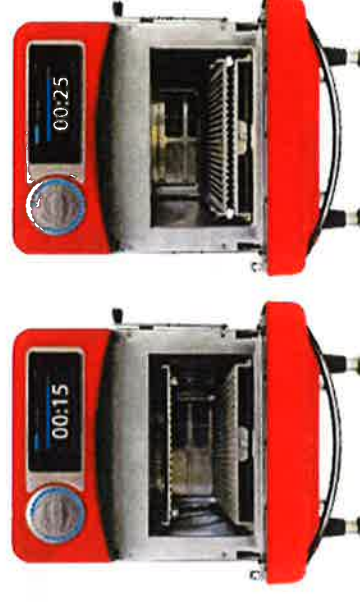
Allows use of metal pans

Capable of storing up to 256 unique recipe settings

Operates without a ventilation hood (UL®-KNLZ certified)



*Full menu display of capabilities for each menu item is available in the El Bandido app. The ECO ST oven is not available in the USA.



Panini press mechanism shown installed in ovens above

To Press or Not to Press – That is the Question

The El Bandido is designed after the classic "one armed bandit" slot machine, hence the name, for unprecedented versatility and ease of use. The operator can choose to grill a sandwich by simply raising and lowering the external handle, which operates the internal press. Or, the operator can choose to leave the handle in the down position to cook anything else on the menu, including pizzas, toasted sandwiches, and snacks.

COOK TIMES

Quesadilla	30 sec
Panini	60 sec
Grilled Cheese	45 sec
Cuban Sandwich	1 min 15 sec

TURBOCHEF

i3

The Ultimate Sous Vide Finisher

Consistent chef-quality results in a fraction of the time

Large cavity size fits up to a half-size sheet pan – perfect for medium to large batch cooking

Throughput equal to larger ovens without the space or energy cost requirements

Allows use of metal pans

Capable of storing up to 200 unique recipe settings

High-contrast, durable capacitive touch display

Manual mode for on-the-fly cooking

Customizable menu settings via Wi-Fi, USB, or manual entry

IoT enabled for Open Kitchen™

Up to 10 selectable languages

Stackable design (requires stacking cart, stand, and kit)

Available with standard controls

Operates without a ventilation hood (UL®-KNLZ certified)



*As of 10/1/2019, the i3 Sous Vide Finisher is UL®-KNLZ certified for use without a ventilation hood.



COOK TIMES

Roasted Fish	2 min 30 sec
Half-sheet Pan Omelette or Frittata	2 min 30 sec
Pan-seared Fish Fillets (2-4)	2 min 35 sec
Potatoes au Gratin	3 min 30 sec
Roasted Mixed Vegetables (2 lb.)	4 min

EXTERNAL DIMENSIONS

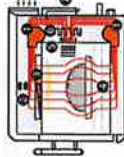
Height	21.25"	540 mm
Width	24.5"	622 mm
Depth (footprint)	25.75"	654 mm
Weight	245 lb.	111 kg

COOK CHAMBER DIMENSIONS

Height	6.9"	175 mm
Width	19.4"	493 mm
Depth (usable)	12.75"	324 mm
Volume	1.14 cu.ft.	32.3 liters

VENTILATION PERFORMANCE (8-hour defrosting pizza test)

Number of Pepperoni Pizzas	160
UL/EPA/NFPA/ICC Results	0.32 mg/m³
Ventless Requirement	<5.00 mg/m³



1. Blower Motors
2. Top-Launched Microwave
3. Stirred Air Impingement (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Vent Catalyst





Versatility and Throughput Delivered

- Large cavity size fits up to a full-size hotel or gastronorm pan – perfect for large batch cooking
- Throughput equal to larger ovens without the space or energy cost requirements
- Allows use of metal pans
- Capable of storing up to 200 unique recipe settings
- High-contrast, durable capacitive touch display
- Manual mode for on-the-fly cooking
- Customizable menu settings via Wi-Fi, USB, or manual entry
- IoT enabled for Open Kitchen™
- Up to 10 selectable languages
- Stackable design (requires stacking cart, stand, and kit)
- Available with standard controls
- Operates without a ventilation hood (UL®-KNLZ certified)



*UL®-KNLZ certified oven as per UL® standards and listing. Only UL® is a registered trademark of Underwriters Laboratories, Inc.



COOK TIMES

Roasted Vegetables (full-size hotel pan)	4 min
Mixed Seafood Bouillabaisse	6 min
Stuffed Chicken Breast (6)	6 min 30 sec
Roasted Pork Loins	7 min 30 sec
Baked Potatoes (12)	14 min

EXTERNAL DIMENSIONS

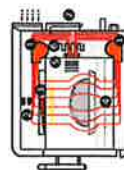
Height	24.3"	618 mm
Width	28.1"	714 mm
Depth (footprint)	25.75"	654 mm
Weight	275 lb.	125 kg

COOK CHAMBER DIMENSIONS

Height	10"	254 mm
Width	24"	610 mm
Depth (usable)	14"	356 mm
Volume	2.2 cu ft.	62 liters

VENTILATION PERFORMANCE @ 4000 RPM (permitted pizza grill)

Number of Pepperoni Pizzas	240
UL/EPA/NFPA/ICC Results	2.80 mg/m³
Ventless Requirement	<5.00 mg/m³



1. Blower Motors
2. Top-Launched Microwave
3. Stirred Air Impingement (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Vent Catalyst

TURBOCHEF

Bullet

Revolutionary Toasting and Heating Performance

Cooks delicious food faster than ever

Throughput equal to larger ovens without the space or energy cost requirements

Allows use of metal pans

Customizable menu settings via Wi-Fi, USB, or manual entry

Manual mode for on-the-fly cooking

High-contrast, durable capacitive touch display

Up to 10 selectable languages

IoT enabled for Open Kitchen™

Includes tutorials for cleaning and usage

Consistent chef-quality results, no matter who is doing the cooking

Capable of storing up to 256 unique recipe settings

Stackable design (requires stacking kit)

Operates without a ventilation hood (UL®-KNLZ certified)

Optional marine upgrade available



*2018 Food Service Equipment Institute (FSEI) Quality Award for Best Food Service Equipment



COOK TIMES

8-inch Toasted Sub	20 sec
Nachos Grande (1-2 servings)	35 sec
Chicken Satay (6)	40 sec
Toasted Breakfast Sandwich	50 sec
14-inch Pepperoni Pizza	2 min 15 sec

EXTERNAL DIMENSIONS

Height	19"	483 mm
with legs	23"	584 mm
Width	21.17"	538 mm
Depth (footprint)	27.51"	699 mm
Weight	185 lb.	84 kg

COOK CHAMBER DIMENSIONS

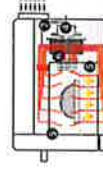
Height	6"	152 mm
Width	15.5"	394 mm
Depth	14.5"	368 mm
Volume	0.78 cu.ft.	22.1 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	272
UL/FPA/NFPA/MCC Results	0.13 mg/m³
Ventless Requirement	<5.00 mg/m³



1. Top Heater
2. Bottom Heater
3. Side-launched Microwave



4. Blower Motor
5. Air Impingement
6. Catalytic Converter
7. Vent Catalyst

TURBOCHEF



Energy Costs per Oven	Bullet	ECO ST / ECO
Energy Costs	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day	100	100
Typical Cook Time	60 sec	45 sec
Operating Time	12 hrs	12 hrs
Total Cost/Day	\$2.08	\$1.13
Total Cost/Month	\$62.40	\$33.90
Total Cost/Year	\$759.20	\$412.45

Ventilation Performance: 8-hour Test (see Pages 40-41 for ventless information)

Number of Pepperoni Pizzas Cooked	272	162
UL/EPA/NFPA/ICC Results	0.13 mg/m ³	0.89 mg/m ³
Ventless Requirement	<5.00 mg/m ³	<5.00 mg/m ³

Energy Output and HVAC Requirements

Total Average Power (Environmental Load)	1,578 W	857 W
Average Cooling Requirement	0.5 Tons of AC	0.2 Tons of AC



Energy Costs per Pizza Oven	ECO ST / ECO	ECO ST / ECO
Energy Costs	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day	100	100
Typical Cook Time	45 sec	180 sec
Operating Time	12 hrs	12 hrs
Total Cost/Day	\$1.36	\$4.37
Total Cost/Month	\$40.80	\$131.10
Total Cost/Year	\$496.40	\$1,595.05

Ventilation Performance: 8-hour Test (see Pages 40-41 for ventless information)

Number of Pepperoni Pizzas Cooked	280	160
UL/EPA/NFPA/ICC Results	0.64 mg/m ³	0.32 mg/m ³
Ventless Requirement	<5.00 mg/m ³	<5.00 mg/m ³

Energy Output and HVAC Requirements

Total Average Power (Environmental Load)	1,029 W	3,307 W
Average Cooling Requirement	0.3 Tons of AC	0.9 Tons of AC

Double Batch

The Most Throughput for your Countertop

Patented impingement airflow with oscillating rack ensures even top and bottom bake

Cooks up to 40 16" pizzas per hour

Intuitive split screen touch controller simultaneously manages each cavity

Up to 10 selectable languages

IoT enabled for Open Kitchen™

Customizable menu settings via Wi-Fi, USB, or manual entry

Stackable design up to two high (requires stacking kit)

Capable of storing up to 800 unique recipe settings (400 per cavity)

4" (102 mm) adjustable legs (optional)

Operates without a ventilation hood (UL®-KNLZ certified*)

Optional marine upgrade available



*Meets UL 199E, 199F, 199G, 199H, 199J, 199K, 199L, 199M, 199N, 199O, 199P, 199Q, 199R, 199S, 199T, 199U, 199V, 199W, 199X, 199Y, 199Z, 199AA, 199AB, 199AC, 199AD, 199AE, 199AF, 199AG, 199AH, 199AI, 199AJ, 199AK, 199AL, 199AM, 199AN, 199AO, 199AP, 199AQ, 199AR, 199AS, 199AT, 199AU, 199AV, 199AW, 199AX, 199AY, 199AZ, 199BA, 199BB, 199BC, 199BD, 199BE, 199BF, 199BG, 199BH, 199BI, 199BJ, 199BK, 199BL, 199BM, 199BN, 199BO, 199BP, 199BQ, 199BR, 199BS, 199BT, 199BU, 199BV, 199BW, 199BX, 199BY, 199BZ, 199CA, 199CB, 199CC, 199CD, 199CE, 199CF, 199CG, 199CH, 199CI, 199CJ, 199CK, 199CL, 199CM, 199CN, 199CO, 199CP, 199CQ, 199CR, 199CS, 199CT, 199CU, 199CV, 199CW, 199CX, 199CY, 199CZ, 199DA, 199DB, 199DC, 199DD, 199DE, 199DF, 199DG, 199DH, 199DI, 199DJ, 199DK, 199DL, 199DM, 199DN, 199DO, 199DP, 199DQ, 199DR, 199DS, 199DT, 199DU, 199DV, 199DW, 199DX, 199DY, 199DZ, 199EA, 199EB, 199EC, 199ED, 199EE, 199EF, 199EG, 199EH, 199EI, 199EJ, 199EK, 199EL, 199EM, 199EN, 199EO, 199EP, 199EQ, 199ER, 199ES, 199ET, 199EU, 199EV, 199EW, 199EX, 199EY, 199EZ, 199FA, 199FB, 199FC, 199FD, 199FE, 199FF, 199FG, 199FH, 199FI, 199FJ, 199FK, 199FL, 199FM, 199FN, 199FO, 199FP, 199FQ, 199FR, 199FS, 199FT, 199FU, 199FV, 199FW, 199FX, 199FY, 199FZ, 199GA, 199GB, 199GC, 199GD, 199GE, 199GF, 199GG, 199GH, 199GI, 199GJ, 199GK, 199GL, 199GM, 199GN, 199GO, 199GP, 199GQ, 199GR, 199GS, 199GT, 199GU, 199GV, 199GW, 199GX, 199GY, 199GZ, 199HA, 199HB, 199HC, 199HD, 199HE, 199HF, 199HG, 199HH, 199HI, 199HJ, 199HK, 199HL, 199HM, 199HN, 199HO, 199HP, 199HQ, 199HR, 199HS, 199HT, 199HU, 199HV, 199HW, 199HX, 199HY, 199HZ, 199IA, 199IB, 199IC, 199ID, 199IE, 199IF, 199IG, 199IH, 199II, 199IJ, 199IK, 199IL, 199IM, 199IN, 199IO, 199IP, 199IQ, 199IR, 199IS, 199IT, 199IU, 199IV, 199IW, 199IX, 199IY, 199IZ, 199JA, 199JB, 199JC, 199JD, 199JE, 199JF, 199JG, 199JH, 199JI, 199JJ, 199JK, 199JL, 199JM, 199JN, 199JO, 199JP, 199JQ, 199JR, 199JS, 199JT, 199JU, 199JV, 199JW, 199JX, 199JY, 199JZ, 199KA, 199KB, 199KC, 199KD, 199KE, 199KF, 199KG, 199KH, 199KI, 199KJ, 199KK, 199KL, 199KM, 199KN, 199KO, 199KP, 199KQ, 199KR, 199KS, 199KT, 199KU, 199KV, 199KW, 199KX, 199KY, 199KZ, 199LA, 199LB, 199LC, 199LD, 199LE, 199LF, 199LG, 199LH, 199LI, 199LJ, 199LK, 199LL, 199LM, 199LN, 199LO, 199LP, 199LQ, 199LR, 199LS, 199LT, 199LU, 199LV, 199LW, 199LX, 199LY, 199LZ, 199MA, 199MB, 199MC, 199MD, 199ME, 199MF, 199MG, 199MH, 199MI, 199MJ, 199MK, 199ML, 199MM, 199MN, 199MO, 199MP, 199MQ, 199MR, 199MS, 199MT, 199MU, 199MV, 199MW, 199MX, 199MY, 199MZ, 199NA, 199NB, 199NC, 199ND, 199NE, 199NF, 199NG, 199NH, 199NI, 199NJ, 199NK, 199NL, 199NM, 199NN, 199NO, 199NP, 199NQ, 199NR, 199NS, 199NT, 199NU, 199NV, 199NW, 199NX, 199NY, 199NZ, 199OA, 199OB, 199OC, 199OD, 199OE, 199OF, 199OG, 199OH, 199OI, 199OJ, 199OK, 199OL, 199OM, 199ON, 199OO, 199OP, 199OQ, 199OR, 199OS, 199OT, 199OU, 199OV, 199OW, 199OX, 199OY, 199OZ, 199PA, 199PB, 199PC, 199PD, 199PE, 199PF, 199PG, 199PH, 199PI, 199PJ, 199PK, 199PL, 199PM, 199PN, 199PO, 199PP, 199PQ, 199PR, 199PS, 199PT, 199PU, 199PV, 199PW, 199PX, 199PY, 199PZ, 199QA, 199QB, 199QC, 199QD, 199QE, 199QF, 199QG, 199QH, 199QI, 199QJ, 199QK, 199QL, 199QM, 199QN, 199QO, 199QP, 199QQ, 199QR, 199QS, 199QT, 199QU, 199QV, 199QW, 199QX, 199QY, 199QZ, 199RA, 199RB, 199RC, 199RD, 199RE, 199RF, 199RG, 199RH, 199RI, 199RJ, 199RK, 199RL, 199RM, 199RN, 199RO, 199RP, 199RQ, 199RR, 199RS, 199RT, 199RU, 199RV, 199RW, 199RX, 199RY, 199RZ, 199SA, 199SB, 199SC, 199SD, 199SE, 199SF, 199SG, 199SH, 199SI, 199SJ, 199SK, 199SL, 199SM, 199SN, 199SO, 199SP, 199SQ, 199SR, 199SS, 199ST, 199SU, 199SV, 199SW, 199SX, 199SY, 199SZ, 199TA, 199TB, 199TC, 199TD, 199TE, 199TF, 199TG, 199TH, 199TI, 199TJ, 199TK, 199TL, 199TM, 199TN, 199TO, 199TP, 199TQ, 199TR, 199TS, 199TT, 199TU, 199TV, 199TW, 199TX, 199TY, 199TZ, 199UA, 199UB, 199UC, 199UD, 199UE, 199UF, 199UG, 199UH, 199UI, 199UJ, 199UK, 199UL, 199UM, 199UN, 199UO, 199UP, 199UQ, 199UR, 199US, 199UT, 199UU, 199UV, 199UW, 199UX, 199UY, 199UZ, 199VA, 199VB, 199VC, 199VD, 199VE, 199VF, 199VG, 199VH, 199VI, 199VJ, 199VK, 199VL, 199VM, 199VN, 199VO, 199VP, 199VQ, 199VR, 199VS, 199VT, 199VU, 199VV, 199VW, 199VX, 199VY, 199VZ, 199WA, 199WB, 199WC, 199WD, 199WE, 199WF, 199WG, 199WH, 199WI, 199WJ, 199WK, 199WL, 199WM, 199WN, 199WO, 199WP, 199WQ, 199WR, 199WS, 199WT, 199WU, 199WV, 199WW, 199WX, 199WY, 199WZ, 199XA, 199XB, 199XC, 199XD, 199XE, 199XF, 199XG, 199XH, 199XI, 199XJ, 199XK, 199XL, 199XM, 199XN, 199XO, 199XP, 199XQ, 199XR, 199XS, 199XT, 199XU, 199XV, 199XW, 199XX, 199XY, 199XZ, 199YA, 199YB, 199YC, 199YD, 199YE, 199YF, 199YG, 199YH, 199YI, 199YJ, 199YK, 199YL, 199YM, 199YN, 199YO, 199YP, 199YQ, 199YR, 199YS, 199YT, 199YU, 199YV, 199YW, 199YX, 199YY, 199YZ, 199ZA, 199ZB, 199ZC, 199ZD, 199ZE, 199ZF, 199ZG, 199ZH, 199ZI, 199ZJ, 199ZK, 199ZL, 199ZM, 199ZN, 199ZO, 199ZP, 199ZQ, 199ZR, 199ZS, 199ZT, 199ZU, 199ZV, 199ZW, 199ZX, 199ZY, 199ZZ



COOK TIMES		
Toasted Sandwich	1 min 35 sec	
16-inch Pizza (fresh dough)	3 min	
Roasted Vegetables	5 min	
Chicken Wings (refrigerated)	5 min 45 sec	
Fresh Buttermilk Biscuits (16)	9 min	
EXTERNAL DIMENSIONS		
Height	23.2"	589 mm
Width	27.7"	704 mm
Depth (footprint)	28.6"	726 mm
Weight	262 lb.	119 kg
COOK CHAMBER DIMENSIONS		
Height	3.3"	84 mm
Width	18.1"	318 mm
Depth (usable)	17.07"	434 mm
Volume	0.59 cu.ft.	16.7 liters
VENTILATION PERFORMANCE (8-hour pepperoni pizza test)		
Number of Pepperoni Pizzas	214	
UL/FPA/NFPA/CC Results	1.04 mg/m³	
Ventless Requirement	<5.00 mg/m³	



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Lights

TURBOCHEF

Single Batch

Perfect for Baking and Production

- 1-inch taller cavity (compared to the Double Batch)
- Cooks up to 20 16" pizzas per hour
- Patented impingement airflow with oscillating rack ensures even top and bottom bake
- Up to 10 selectable languages
- Intuitive touch controller
- IoT enabled for Open Kitchen™
- Customizable menu settings via Wi-Fi, USB, or manual entry
- Stackable design up to four high (requires stacking kit)
- Capable of storing up to 400 unique recipe settings
- 4" (102 mm) adjustable legs
- Operates without a ventilation hood (UL®-KTLZ certified)
- Optional marine upgrade available



*UL® is a registered trademark of Underwriters Laboratories Inc.



COOK TIMES

Toasted Sandwich	1 min 35 sec
16-Inch Pizza (fresh dough)	3 min
Roasted Vegetables	5 min
Chicken Wings (refrigerated)	5 min 45 sec
Fresh Buttermilk Biscuits (16)	9 min

EXTERNAL DIMENSIONS

Height	13.56"	344 mm
with legs	17.55"	446 mm
Width	27.7"	704 mm
Depth (footprint)	28.6"	726 mm
Weight	153 lb.	69 kg

COOK CHAMBER DIMENSIONS

Height (usable)	4.35"	110 mm
Width	18.1"	318 mm
Depth (usable)	17.07"	434 mm
Volume	0.99 cu.ft.	28 liters

VENTILATION PERFORMANCE (8-hour deepfryer pizza test)

Number of Pepperoni Pizzas	131
UL/EPA/NFPA/MCC Results	0.52 mg/m³
Ventless Requirement	<5.00 mg/m³



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Lights

TURBOCHEF

Fire

Artisan-style Pizza Anywhere



**KITCHEN
INNOVATIONS
2014 AWARD**

Consistent artisan style, hearth-baked results, no matter who is doing the cooking
Independently controlled top and bottom convection fans heat up to 842°F (450°C)

Cooks up to a 14-inch pizza

Small footprint -- only 18 inches wide

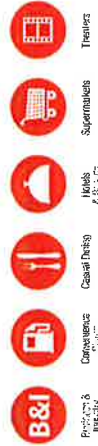
6 preset timers

Exterior styling perfect for front of the house operations

Operates without a ventilation hood (UL®-KNLZ certified)

Available in six colors

Optional marine upgrade available (stainless steel only)



* Ventilation requirements for the gas delivery system
UL® is a registered trademark of UL® and is used under license.



COOK TIMES

14-inch Artisan Margherita Pizza	1 min 30 sec
14-inch Artisan Sausage Pizza	1 min 30 sec
14-inch Traditional Pepperoni Pizza	2 min 20 sec
14-inch Traditional Sausage Pizza	2 min 20 sec

EXTERNAL DIMENSIONS

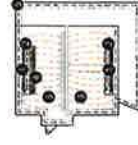
Height	22.7"	577 mm
Width	19.01"	483 mm
Depth (footprint)	18.55"	471 mm
Weight	75 lb.	34 kg

COOK CHAMBER DIMENSIONS

Height	2.75"	70 mm
Width	14"	356 mm
Depth	14"	356 mm
Volume	0.22 cu. ft.	6.2 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	222
UL/EPA/NFPA/ICC Results	0.48 mg/m ³
Ventless Requirement	<5.00 mg/m ³



1. Convection Fans
2. Heaters
3. Convection Airflow
4. Catalytic Converter
5. Insulated Cooling

TURBOCHEF



Features and Specs		Double Batch		Single Batch		Fire	
Air Impingement		Top and Bottom		Top and Bottom		None	
Convection		None		None		Indp. Top/Bottom	
Microwave		None		None		None	
Bottom Radiant Heater		No		No		No	
UL®-KNLZ Ventless Certification		Yes		Yes		Yes	
Metal Pans		Yes		Yes		Yes	
Full Hotel Pan		No		No		No	
Full Sheet Pan		No		No		No	
Half Sheet Pan		Yes		Yes		No	
Dimensions:							
Exterior Height with Legs		27.2" (691 mm)		17.55" (446 mm)		22.7" (577 mm)	
Exterior Height without Legs		23.2" (589 mm)		13.56" (344 mm)		21.7" (551 mm)	
Exterior Width		27.7" (704 mm)		27.7" (704 mm)		19.01" (483 mm)	
Exterior Depth - Footprint		28.6" (726 mm)		28.6" (726 mm)		18.55" (471 mm)	
Exterior Depth - Handle to Wall		35.6" (903 mm)		35.6" (903 mm)		24.39" (620 mm)	
Weight		262 lb. (119 kg)		153 lb. (69 kg)		75 lb. (34 kg)	
Cook Chamber Height		3.3" (84 mm)		4.35" (110 mm)		2.75" (70 mm)	
Cook Chamber Width		18.5" (470 mm)		18.5" (470 mm)		14" (356 mm)	
Cook Chamber Depth		17.07" (434 mm)		17.07" (434 mm)		14" (356 mm)	
Cook Chamber Volume		0.59 cu.ft. (16.7 l)		0.99 cu.ft. (28 l)		0.22 cu.ft. (6.2 l)	
Stackable		Yes		Yes		No	
Cook Setting Capacity		800 (400 per cavity)		400		6 preset times	
ChefComm Pro Compatible		Yes		Yes		No	
IoT Enabled for Open Kitchen™		Yes		Yes		No	
Flash Firmware Upgrade		USB		USB		No	
Smart Card Compatible		No		No		No	
USB Compatible		Yes		Yes		No	
Marine Certified		Yes		Yes		Yes (stainless steel)	

Energy Costs per Oven		Double Batch		Single Batch		Fire	
Energy Costs		\$0.11 kWhr		\$0.11 kWhr		\$0.11 kWhr	
Cook Cycles/Day		100		100		100	
Typical Cook Time		180 sec		180 sec		120 sec	
Operating Time		12 hrs		12 hrs		12 hrs	
Total Cost/Day		\$5.66		\$3.39		\$2.50	
Total Cost/Month		\$169.80		\$101.70		\$75.00	
Total Cost/Year		\$2,065.90		\$1,237.35		\$912.50	

Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)		Double Batch		Single Batch		Fire	
Number of Pepperoni Pizzas Cooked		214		131		222	
UL/EPA/NFPA/ICC Results		1.04 mg/m³		0.52 mg/m³		0.48 mg/m³	
Ventless Requirement		<5.00 mg/m³		<5.00 mg/m³		<5.00 mg/m³	
Energy Output and HVAC Requirements		Double Batch		Single Batch		Fire	
Total Average Power (Environmental Load)		4,846 W		2,651 W		1,921 W	
Average Cooling Requirement		1.15 Tons of AC		0.75 Tons of AC		0.55 Tons of AC	

HhC 1618

Cooks up to 35
12" Pizzas per Hour

Cooks 40-50% faster than traditional conveyors

Space-saving footprint, 16-inch belt width

Idle mode for energy conservation

Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates

Left or right feed conveyor belt direction via software

Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings

Easy to clean

Operates at temperatures up to 600°F (316°C)

Bake time range from 30 seconds to 15 minutes

Stackable design up to three high (requires stacking kit)

Configurable for UL®-KNLZ approved operation without a ventilation hood*

Optional marine upgrade available



COOK TIMES

Toasted Italian Sandwich	60 sec
Flatbread Pizza	1 min 15 sec
French Fries	2 min
16-inch Pizza (fresh dough)	2 min 45 sec

EXTERNAL DIMENSIONS

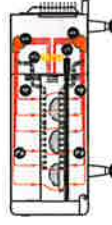
Height	13"	330 mm
with legs	17"	432 mm
Width	36" or 48"	914 mm or 1219 mm
Depth (footprint)	30"	762 mm
Weight (36"/48")	195 lb./200 lb.	88.5 kg/91 kg

COOK CHAMBER DIMENSIONS

Height (min/max)	1*1/3"	25 mm/76 mm
Baking Area	2 sq.ft.	0.15 sqm
Belt Length	36" or 48"	914 mm or 1219 mm
Belt Width	16"	406 mm
Belt Depth	18"	457 mm

VENTILATION PERFORMANCE (6-hour pepperoni pizza test)

Number of Pepperoni Pizzas	311
UL/EPA/NFPA/ICC Results	1.12 mg/m³
Ventless Requirement	<5.00 mg/m³



1. Blower Motors
2. Air Impingement
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

TURBOCHEF

*UL®-KNLZ approved operation without a ventilation hood requires the use of the UL®-KNLZ approved ventilation hood.

HhC 2020

Cooks up to 60
12" Pizzas per Hour



- Cooks 40-50% faster than traditional conveyors
- Throughput exceeding 28-inch conveyors in a compact 20-inch design
- Idle mode for energy conservation
- Optional split belt (50/50, 65/35, or 70/30) allows cheifs to cook multiple menu items at the same time
- Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates
- Fits a full-size sheet pan
- Left or right feed conveyor belt direction via software
- Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- Operates at temperatures up to 600°F (316°C)
- Bake time range from 30 seconds to 15 minutes
- Stackable design up to three high (requires stacking kit)
- Configurable for UL[®]-K12LZ approved operation without a ventilation hood*
- Optional marine upgrade available



*UL[®] K12LZ approved operation requires UL[®] K12LZ approved hood.



COOK TIMES

Toasted Italian Sandwich	60 sec
Tex-Mex Plate	1 min 10 sec
Roasted Fish Fillets (fresh)	1 min 45 sec
16-inch Pizza (fresh dough)	2 min 45 sec
Chicken Wings (frozen)	4 min

EXTERNAL DIMENSIONS

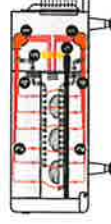
Height	13"	330 mm
with legs	17"	432 mm
Width	48.3"	1227 mm
Depth (footprint)	30"	762 mm
Weight	195 lb.	88.5 kg

COOK CHAMBER DIMENSIONS

Height (min/max)	1" / 3"	25 mm / 76 mm
Baking Area	2.8 sq.ft.	0.26 sqm
Belt Length	48.3"	1227 mm
Belt Width (single)	20"	508 mm
50/50 Split	9.5" / 9.5"	241 mm / 241 mm
65/35 Split	13" / 6.5"	330 mm / 165 mm
70/30 Split	15" / 4"	381 mm / 102 mm
Belt Depth	20"	508 mm

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	480
UL/EPA/NFPA/ICC Results	1.91 mg/m ³
Ventless Requirement	<5.00 mg/m ³



1. Blower Motors
2. Air Impingement
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

TURBOCHEF

HhC 2620

Cooks up to 100
12" Pizzas per Hour



- Cooks 40-50% faster than traditional conveyors
- Compact footprint, 26-inch belt width
- Idle mode for energy conservation
- Optional split belt (50/50 or 70/30) allows chefs to cook multiple menu items at the same time
- Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates
- Fits a full-size sheet pan
- Left or right feed conveyor belt direction via software
- Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- Operates at temperatures up to 600°F (316°C)
- Bake time range from 30 seconds to 15 minutes
- Stackable design up to three high (requires stacking kit)
- Configurable for UL®-KNLZ approved operation without a ventilation hood*
- Optional marine upgrade available



*UL® is a registered trademark of Underwriters Laboratories Inc. UL® is a registered trademark of Underwriters Laboratories Inc.



COOK TIMES

Toasted Italian Sandwich	60 sec
French Fries	2 min
16-inch Pizza (fresh dough)	2 min 45 sec
Chicken Wings (frozen)	4 min
Chocolate Chip Cookies (3 oz.)	6 min 30 sec

EXTERNAL DIMENSIONS

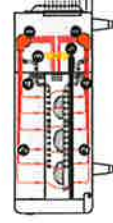
Height	13"	330 mm
with legs	17"	432 mm
Width	48.3"	1227 mm
Depth (footprint)	30"	762 mm
Weight	260 lb.	118 kg

COOK CHAMBER DIMENSIONS

Height (min/max)	1 7/8"	25 mm/76 mm
Baking Area	3.6 sq.ft.	0.33 sqm
Belt Length	48.3"	1227 mm
Belt Width (single)	26"	660 mm
50/50 Split	12.5"/12.5"	318 mm/318 mm
70/30 Split	17"/8"	431 mm/203 mm
Belt Depth	20"	508 mm

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	576
UL/EPA/NFPA/ICC Results	2.40 mg/m³
Vertless Requirement	<5.00 mg/m³



1. Blower Motors
2. Air Impingement
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

TURBOCHEF

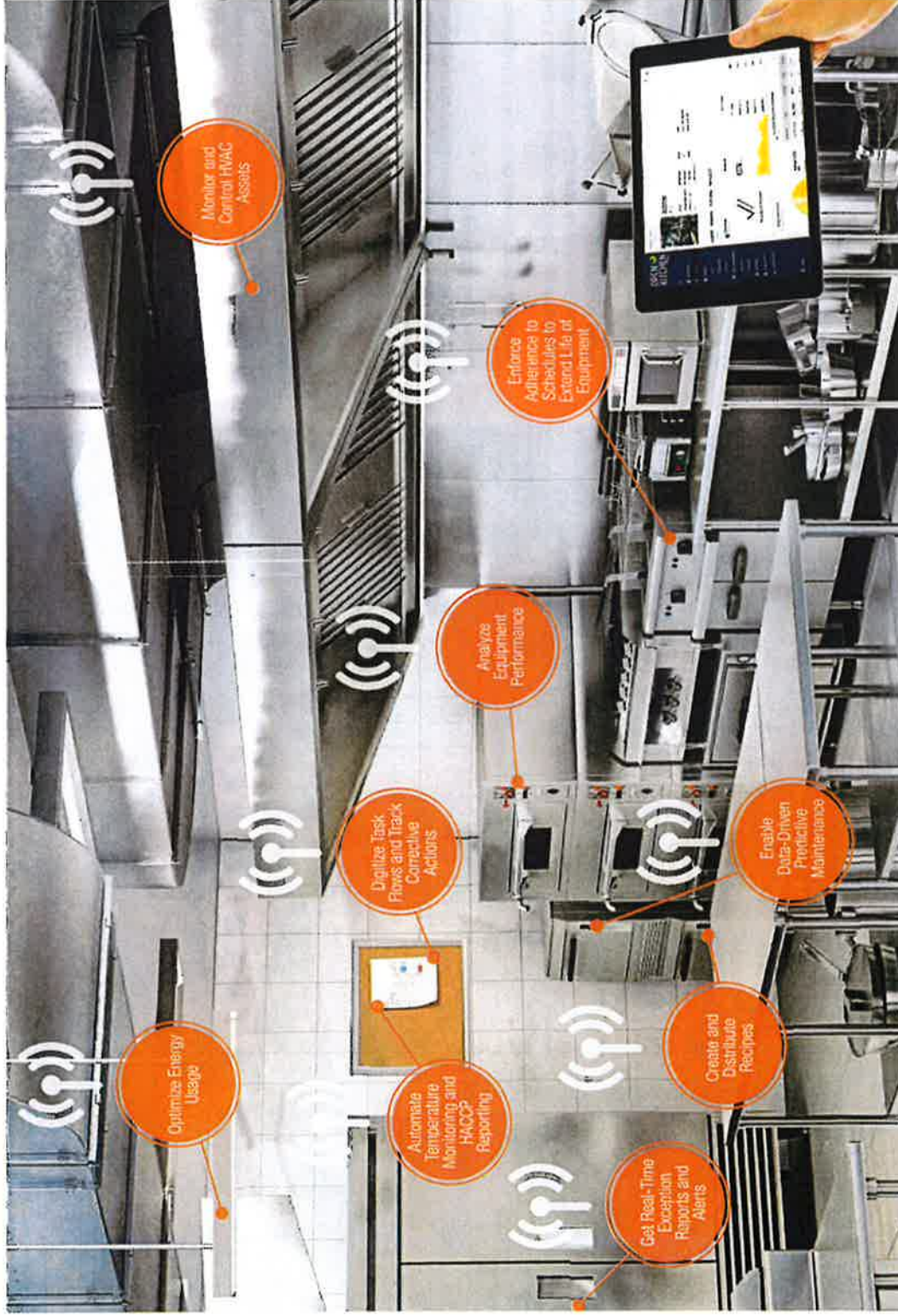


Features and Specs		HnC 1618		HnC 2020		HnC 2620	
Air Impingement		Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom
Microwave		None	None	None	None	None	None
Bottom Radiant Heater		No	No	No	No	No	No
UL®-KNLZ Ventless Certification		Yes*	Yes*	Yes*	Yes*	Yes*	Yes*
Metal Pans		Yes	Yes	Yes	Yes	Yes	Yes
Full Hotel Pan		Yes	Yes	Yes	Yes	Yes	Yes
Full Sheet Pan		No	Yes	Yes	Yes	Yes	Yes
Half Sheet Pan		Yes	Yes	Yes	Yes	Yes	Yes
Dimensions:							
Exterior Height with Legs		17" (432 mm)	17" (432 mm)	17" (432 mm)	17" (432 mm)	17" (432 mm)	17" (432 mm)
Exterior Height without Legs		13" (330 mm)	13" (330 mm)	13" (330 mm)	13" (330 mm)	13" (330 mm)	13" (330 mm)
Exterior Width		36" (914 mm)	48.3" (1227 mm)	48.3" (1227 mm)	48.3" (1227 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Exterior Depth - Footprint		30" (762 mm)	30" (762 mm)	30" (762 mm)	30" (762 mm)	30" (762 mm)	30" (762 mm)
Exterior Depth - Front to Wall		31.7" (805 mm)	35.7" (907 mm)	41.7" (1059 mm)	41.7" (1059 mm)	41.7" (1059 mm)	41.7" (1059 mm)
Weight		36": 195 lb. (88.5 kg) 48": 200 lb. (91 kg)	195 lb. (88.5 kg)	195 lb. (88.5 kg)	260 lb. (118 kg)	260 lb. (118 kg)	260 lb. (118 kg)
Adjustable Opening		1" / 3" (25 mm / 76 mm)	1" / 3" (25 mm / 76 mm)	1" / 3" (25 mm / 76 mm)	1" / 3" (25 mm / 76 mm)	1" / 3" (25 mm / 76 mm)	1" / 3" (25 mm / 76 mm)
Belt Width		16" (406 mm)	20" (508 mm)	20" (508 mm)	26" (660 mm)	26" (660 mm)	26" (660 mm)
50/50 Split		n/a	9.5" / 9.5" (241 mm / 241 mm)	12.5" / 12.5" (318 mm / 318 mm)	12.5" / 12.5" (318 mm / 318 mm)	12.5" / 12.5" (318 mm / 318 mm)	12.5" / 12.5" (318 mm / 318 mm)
65/35 Split		n/a	13" / 6.5" (330 mm / 165 mm)	n/a	n/a	n/a	n/a
70/30 Split		n/a	15" / 4" (381 mm / 102 mm)	17" / 8" (431 mm / 203 mm)	17" / 8" (431 mm / 203 mm)	17" / 8" (431 mm / 203 mm)	17" / 8" (431 mm / 203 mm)
Belt Depth		18" (457 mm)	20" (508 mm)	20" (508 mm)	20" (508 mm)	20" (508 mm)	20" (508 mm)
Belt Length		36" (914 mm) 48" (1219 mm)	48.3" (1227 mm)	48.3" (1227 mm)	48.3" (1227 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Baking Area		2 sq.ft. (0.15 sqm)	2.8 sq.ft. (0.26 sqm)	2.8 sq.ft. (0.26 sqm)	3.6 sq.ft. (0.33 sqm)	3.6 sq.ft. (0.33 sqm)	3.6 sq.ft. (0.33 sqm)
Stackable		Yes (up to 3 high)	Yes (up to 3 high)	Yes (up to 3 high)	Yes (up to 3 high)	Yes (up to 3 high)	Yes (up to 3 high)
Cook Setting Capacity		8	8	8	8	8	8
ChefComm Pro Compatible		Yes	Yes	Yes	Yes	Yes	Yes
IoT Enabled for Open Kitchen™		No	No	No	No	No	No
Flash Firmware Upgrade		Yes	Yes	Yes	Yes	Yes	Yes
Smart Card Compatible		Yes	Yes	Yes	Yes	Yes	Yes
USB Compatible		No	No	No	No	No	No
Marine Certified		Yes	Yes	Yes	Yes	Yes	Yes

* Actual net costs apply for the 1618 and 2020.



Energy Costs per Oven		HnC 1618		HnC 2020		HnC 2620	
Energy Costs		\$0.11 kWhr	n/a	\$0.11 kWhr	n/a	\$0.11 kWhr	n/a
Cook Cycles/Day		3 hrs	3 hrs	3 hrs	3 hrs	3 hrs	3 hrs
Typical Cook Time		12 hrs	12 hrs	12 hrs	12 hrs	12 hrs	12 hrs
Operating Time		\$5.15	\$7.60	\$5.15	\$7.60	\$5.15	\$7.60
Total Cost/Day		\$154.53	\$227.99	\$154.53	\$227.99	\$154.53	\$227.99
Total Cost/Month		\$1,880.14	\$2,773.89	\$1,880.14	\$2,773.89	\$1,880.14	\$2,773.89
Total Cost/Year							
Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)							
Number of Pepperoni Pizzas Cooked		311	480	311	480	311	480
UL/EPANFPA/ICC Results		1.12 mg/m³	1.91 mg/m³	1.12 mg/m³	1.91 mg/m³	1.12 mg/m³	1.91 mg/m³
Ventless Requirement		<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³
Energy Output and HVAC Requirements							
Total Average Power (Environmental Load)		3,527 W	5,168 W	3,527 W	5,168 W	3,527 W	5,168 W
Average Cooling Requirement		1.0 Tons of AC	1.5 Tons of AC	1.0 Tons of AC	1.5 Tons of AC	1.0 Tons of AC	1.5 Tons of AC



OPEN KITCHEN

by SiteSage

The One IoT-Based Solution to Enhance Kitchen and Facility Performance

- Automate data capture from all connectable equipment – across all OEMs
- Remotely distribute equipment recipes and settings
- Analyze and transform data into intelligence to proactively identify issues
- Reduce waste and operating costs
- Enhance food safety and quality
- Automate key reporting, including exception reports
- Automate HACCP reporting and track corrective actions
- Reduce administrative burdens

PowerhouseDynamics
powerhousedynamics.com/open-kitchen
 617.340.6582

Patented Technology for Ventless Operation

TurboChef ventless ovens have internal systems for eliminating grease laden vapor prior to the grease escaping the oven; therefore, the ovens are certified as non-grease emitting appliances. When following our recommendations, TurboChef ovens can be installed without the aid of a Type I or Type II hood per International Mechanical Code (2006, 2009, and 2012), NFPA 96, NFPA 101 (Life Safety Code), EPA 202, and Underwriter's Laboratory (UL® KNILZ).



Certifications

Safety – cULus, TUV (CE)
Sanitation – NSF*, UL EPH†
Ventless – UL® KNILZ



How the Ovens are Tested

TurboChef ovens are evaluated according to UL®. The evaluation entails placing the test oven in an environmental chamber built to capture all emissions escaping during idle, cooking, and door-open conditions. During the eight-hour test period, a typical worst-case food item is cooked continually, and 100% of condensable and non-condensable emissions from the product are collected and analyzed according to the EPA 202 Test Method. At the conclusion of the test, the total concentration of particulate matter (emissions) must be less than 5.0 mg/m³ for the oven to be certified for ventless operation. Cooking devices that measure above the 5.0 mg/m³ threshold are considered to produce grease and must be installed under Type I ventilation, according to International Mechanical Code.

TurboChef ovens are well below the 5.0 mg/m³ threshold.

Menu Requirements

TurboChef ovens have been approved by Underwriter's Laboratory for ventless operation (UL® KNILZ listing) for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc.

The TurboChef certification includes precooked food items such as pizza toppings, sandwich meats, frozen appetizers, and cheeses. Additionally, raw, lean meats such as boneless, skinless chicken breasts and fish fall within the certification.

Submittal Recommendations*

1. Determine which agency requires notification, i.e., health, building, or both.
2. Submit the appropriate package for your oven type. Submittal packages can be located at www.turbochef.com/ventless.
3. Include the following items:

- a. HVAC analysis demonstrating adequate cooling exists to offset the oven's load.
- b. Your menu, as ventless operation is not supported when cooking fatty raw proteins.

If you are unsure of your food type, require further assistance, or your request is rejected by local authorities and/or jurisdictions, email us at ventless.help@turbochef.com.

* The following information is based on UL's testing protocol. For more information, please refer to UL's website at www.ul.com.
† The NSF-2001, NSF-2002, and NSF-301 ovens are approved for installation in accordance with NSF's NSF-2001, NSF-2002, and NSF-301.



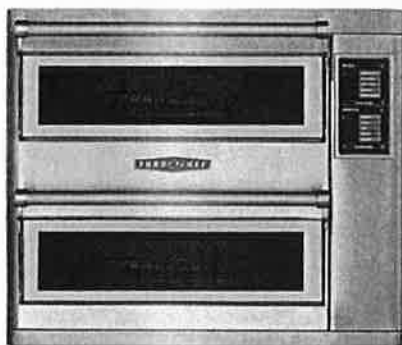
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+1 (214) 379-6000

www.turbochef.com

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DOC-1128 / January 2020



THE Double Batch™

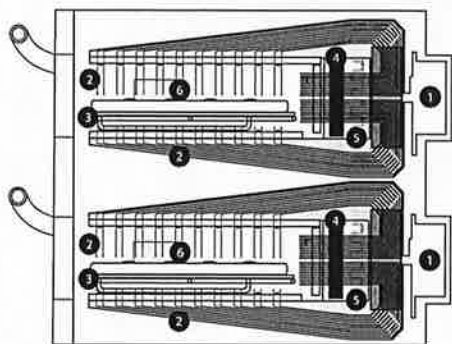


PERFORMANCE

The TurboChef® Double Batch™ oven has two independent cavities that circulate impinged air at speeds of up to 50 mph to create high heat transfer rates and reduced cook time. The oven utilizes variable speed blowers, oscillating racks, and catalytic converter, resulting in minimal energy input, high food quality, and ventless operation.

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 1.04 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Xenon Lights

Project _____

Item No. _____

Quantity _____

EXTERIOR CONSTRUCTION

- Stainless steel front, top and sides
- Rubber seal for surface mounting

INTERIOR CONSTRUCTION

- 304 stainless steel
- Two fully insulated cook chambers
- Top and bottom jetplates

STANDARD FEATURES

- Simple and intuitive touch controls
- Multi-language user interface
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating air impingement system
- Oscillating rack for high heat transfer without spotting
- Half-sheet pan/16-inch pizza capacity
- Stackable design (requires stacking kit)
- Smart menu system capable of storing up to 800 recipes: 400 recipes per cavity
- Built-in self diagnostics for monitoring oven components and performance
- USB compatible
- Wi-Fi compatible
- Free one-year subscription to TurboChef Connect menu management web portal
- Smart Voltage Sensor Technology* (N.A. only)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

STANDARD ACCESSORIES

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 4 Oven Legs (HHB-3205) – Optional



This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

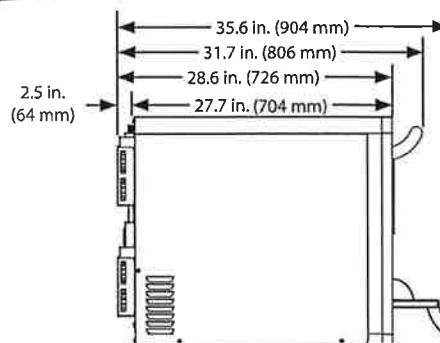
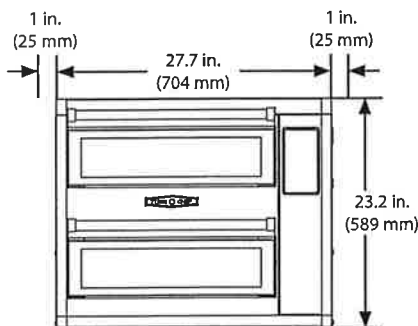
* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

Double Batch™



DIMENSIONS

Single Units		
Height	23.2"	589 mm
Width	27.7"	704 mm
Depth (Door Open/Closed)	35.6" / 31.7"	903 mm / 806 mm
Weight	262 lb.	119 kg
Stacked Units		
Height	46.4"	1,179 mm
Width	27.7"	704 mm
Depth (Door Open/Closed)	31.7" / 35.6"	806 mm / 903 mm
Weight	524 lb.	238 kg
Cook Chamber		
Height	3.3"	84 mm
Width	18.1"	318 mm
Depth	17.07"	434 mm
Volume	0.59 cu.ft.	16.7 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	2"	51 mm
Sides	2"	51 mm

ELECTRICAL SPECIFICATIONS-SINGLE PHASE

Double Batch US Model (HHD-9500-1) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,320/9,600 watts	
Double Batch UK Model (HHD-9500-2-UK) - International		
Voltage	230 VAC	
Frequency	50 Hz or 60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch BK Model (HHD-9500-28-BK) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch LA Model (HHD-9500-29-LA) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current	50 amps	
Max Input	8,700 watts	
Double Batch JK Model (HHD-9500-23-JK) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current	50 amps	
Max Input	8,700 watts	

ELECTRICAL SPECIFICATIONS-3-PHASE

Double Batch US Model (HHD-9500-14-DL) - United States		
Voltage	208/240 VAC	
Frequency	60 Hz	
Current	30 amps	
Max Input	8,320/9,600 watts	
Double Batch ED Model (HHD-9500-3-ED) - International		
Voltage	230 VAC	
Frequency	50 Hz or 60 Hz	
Current	29 amps	
Max Input	8,700 watts	
Double Batch EW Model (HHD-9500-4-EW) - International		
Voltage	400 VAC	
Frequency	50 Hz or 60 Hz	
Current	20 amps	
Max Input	8,700 watts	
Double Batch AU Model (HHD-9500-11-AU) - International		
Voltage	400 VAC	
Frequency	50 Hz	
Current	20 amps	
Max Input	8,700 watts	
Double Batch JD Model (HHD-9500-24-JD) - Japan		
Voltage	200 VAC	
Frequency	50 Hz or 60 Hz	
Current	29 amps	
Max Input	7,900 watts	
Double Batch LD Model (HHD-9500-31-LD) - Latin America		
Voltage	220 VAC	
Frequency	60 Hz	
Current	29 amps	
Max Input	8,700 watts	
Double Batch BD Model (HHD-9500-32-BD) - Brazil		
Voltage	220 VAC	
Frequency	60 Hz	
Current	29 amps	
Max Input	8,700 watts	

SHIPPING INFORMATION

U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid.
 International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.

Box size: 37" x 36" x 35" (940 mm x 914 mm x 889 mm)
 Crate size: 39" x 40" x 36" (991 mm x 1016 mm x 914 mm)
 Item class: 110 NMFC #26710 HS code 8419.81

Appx. boxed weight: 322 lb. (146 kg)
 Appx. crated weight: 405 lb. (184 kg)

Minimum entry clearance required for box: 35.5"
 Minimum entry clearance required for crate: 39.5"

