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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 energy efficient**. 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 providing 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.

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.

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!

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.

95%

SERVICE CALLS COMPLETED SAME DAY
or within 24 hours of dispatch

93%

SAME DAY SERVICE
on call received before 1PM CST

86%

SAME DAY SERVICE
on call received before 7 AM- 7 PM CST

WHAT IS ACCELERATED 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



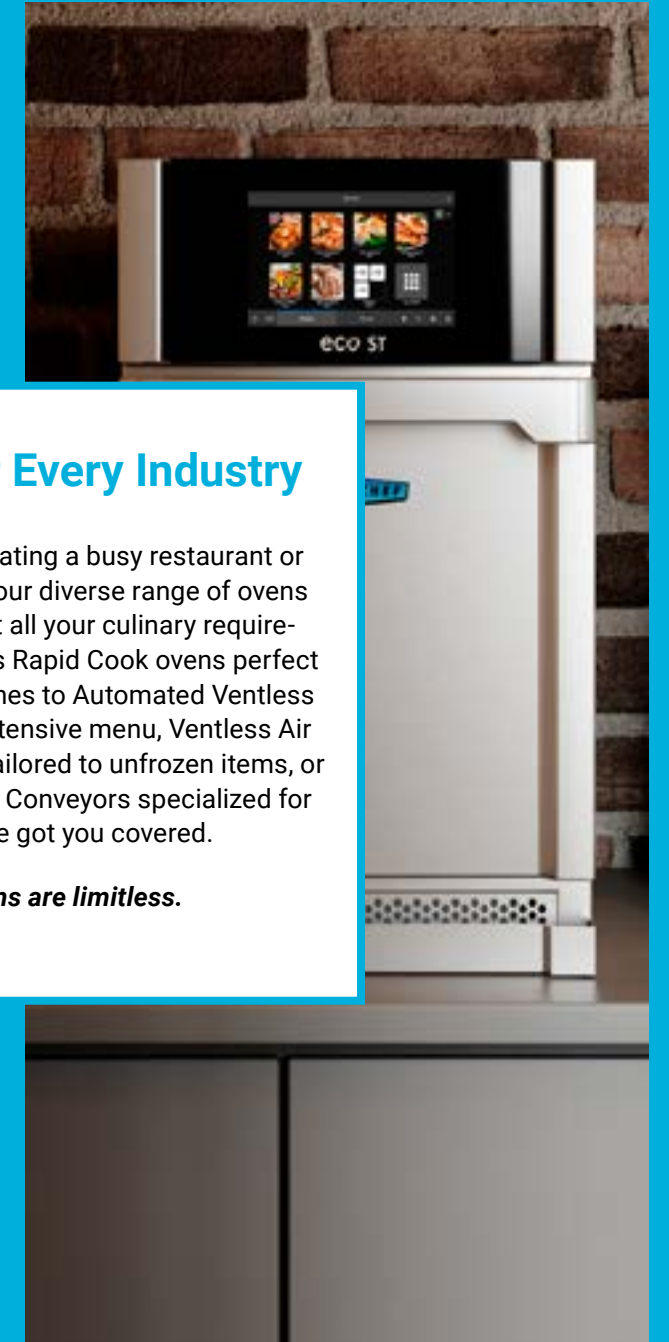
Microwave



Convection

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.



An Oven For Every Industry

Whether you're operating a busy restaurant or a cozy coffee shop, our diverse range of ovens is designed to meet all your culinary requirements. From Ventless Rapid Cook ovens perfect for toasting sandwiches to Automated Ventless ovens ideal for an extensive menu, Ventless Air Impingement ovens tailored to unfrozen items, or Ventless High-speed Conveyors specialized for pizza – we've got you covered.

The options are limitless.



ECO ST

Small is Big - Only 14.25" Wide

- Simple and intuitive one-touch controls with icons
- Top-launched RF energy
- Stirrer to help ensure even distribution of air and RF energy
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- External air filtration
- Smart menu system capable of storing unlimited recipes
- Customizable menu settings via Wi-Fi (additional fees apply), USB, or manual entry
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology (U.S. only)
- Single motor vertically circulates air impingement
- IoT enabled for Open Kitchen™
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

Nachos	45 sec
Breakfast Sandwich	1 min 15 sec
Flatbread	1 min 10 sec
Cheese Sticks (6)	1 min 25 sec
Vegetables	1 min 45 sec

EXTERNAL DIMENSIONS

Height	23.78"	(604 mm)
Width	14.25"	(362 mm)
Depth (footprint)	22"	(559 mm)
Weight	130 lb.	(59 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)

VENTILATION PERFORMANCE

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

* Combine model number and wattage to get the full model number (e.g. MC1800 or MC1800G).
† For the correct plug configuration, where applicable replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

ECO

Small but 100% TurboChef

- Simple and intuitive one-touch controls with icons
- Single motor vertically circulates air impingement
- Top-launched RF energy
- Stirrer to help ensure even distribution of air and RF energy
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- External air filtration
- Smart menu system capable of storing up to unlimited recipes
- Customizable menu settings via Wi-Fi (additional fees apply), USB, or manual entry
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology (U.S. only)
- IoT enabled for Open Kitchen™
- Includes plug and cord (6 ft. nominal)

[Spec Sheet](#)



COOK TIMES

Nachos	1 min
Breakfast Sandwich	1 min 30 sec
Flatbread	1 min 30 sec
Cheese Sticks (6)	1 min 50 sec
Vegetables	2 min

EXTERNAL DIMENSIONS

Height	21.5"	(546 mm)
Width	16.1"	(409 mm)
Depth (footprint)	22"	(559 mm)
Weight	118 lb.	(54 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)

VENTILATION PERFORMANCE

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

* Combine model number and wattage to get the full model number (e.g. MC1800 or MC1800G).
† For the correct plug configuration, where applicable replace XX with the country code: 01-U.S., 02-UK, 03-International, 04-Australia, 06-Japan, 07-South Africa, and 08-Israel. See all plug configurations on pages 38-39.

Bullet

Revolutionary Toasting and Heating Peformance



- Simple and intuitive one-touch controls with icons
- 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
- Smart menu system capable of storing unlimited receipes
- Stackable design (requires stacking kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Optional marine upgrade available

[Spec Sheet](#)



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 DIMESIONS

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

VENTILATION PERFORMACE (8-HOUR PEPPERONI PIZZA TEST)

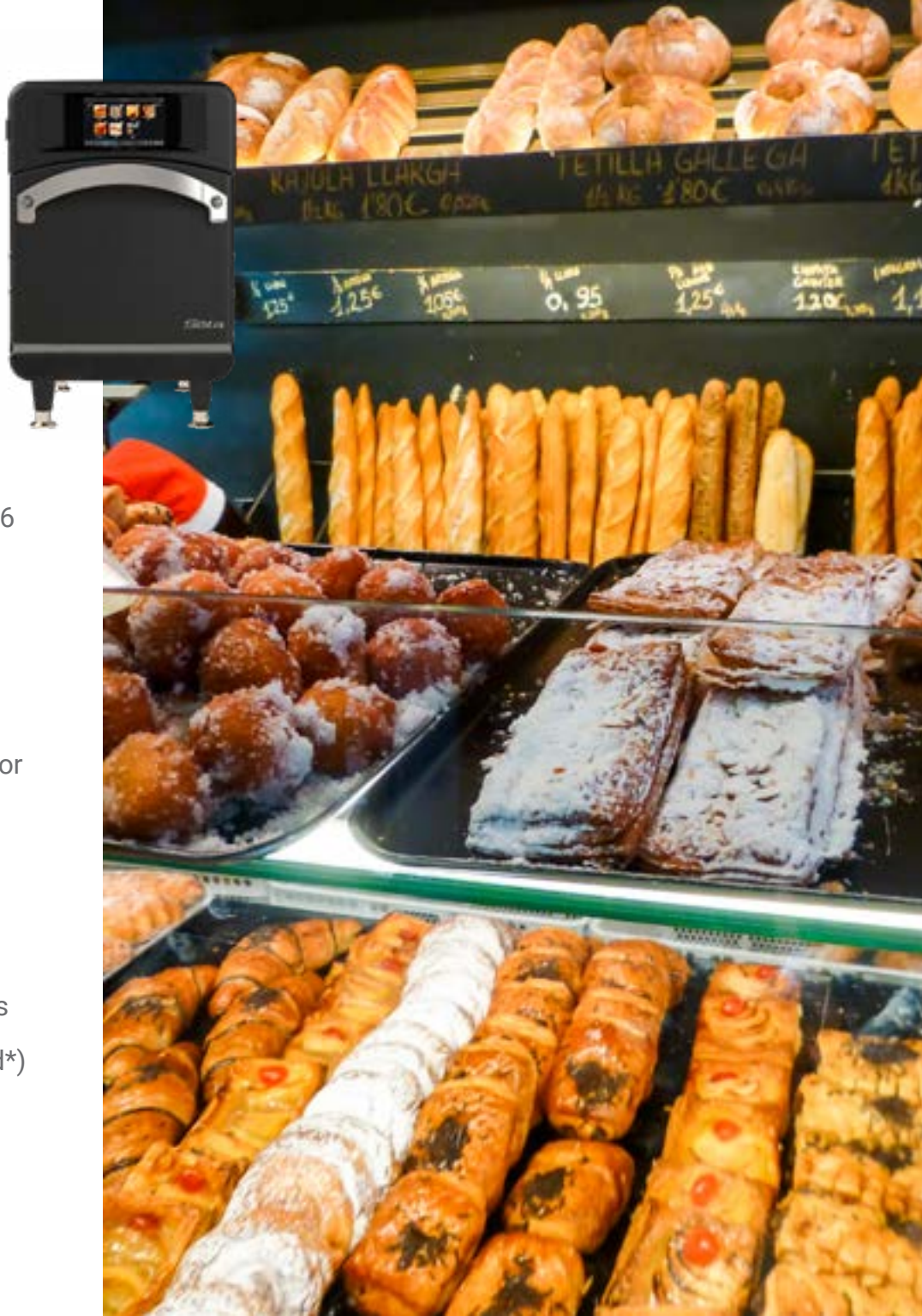
Number of Pepperoni Pizzas	272
UL/EPA/NFPA/ICC Results	0.13 mg/m3
Ventless Requirement	<5.00 mg/m3

i1 Sota

State of the Art Cooking and Grilling

- Simple and intuitive one-touch controls with icons
- 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™
- Smart menu system capable of storing unlimited recipes
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Optional marine upgrade available

[Spec Sheet](#)



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

VENTILATION PERFORMACE (8-HOUR PEPPERONI PIZZA TEST)

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

Panini Press Option

Perfect Grill Marks Every Time

- Simple and intuitive one-touch controls with icons
- 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
- Compatible with, the i1 Sota, Eco, and Eco ST ovens
- Up to 10 selectable languages
- Customizable menu settings via Wi-Fi, USB, or manual entry*
- IoT enabled for Open Kitchen™
- Smart menu system capable of storing unlimited recipes
- Operates without a ventilation hood (UL®-KNLZ certified*)

[Spec Sheet](#) **El Bandido**
[Spec Sheet](#) **Eco El Bandido**
[Spec Sheet](#) **Eco ST El Bandido**



COOK TIMES	EL BANDIDO
Quesadilla	30 sec
Panini	60 sec
Grilled Cheese	45 sec

EXTERNAL DIMENSIONS		COOK CHAMBER DIMENSIONS	
Height	25.0" 635 mm	Height	7.2" 183 mm
Width	16.0" 406 mm	Width	12.5" 318 mm
Depth (footprint)	29.8" 757 mm	Depth (usable)	10.5" 267 mm
Weight	170 lb. 77.1 kg	Volume	0.54 cu ft. 15.3 liters



COOK TIMES	ECO EL BANDIDO
Breakfast Sandwich	1 min 30 sec
Cheese Sticks (6)	1 min 50 sec
Nachos	1 min

EXTERNAL DIMENSIONS		COOK CHAMBER DIMENSIONS	
Height	21.5" 546 mm	Height	7.2" 183 mm
Width	18.3" 465 mm	Width	12.5" 318 mm
Depth (footprint)	23.5" 597 mm	Depth (usable)	10.5" 267 mm
Weight	123 lb. 55.8 kg	Volume	0.54 cu ft. 15.3 liters



COOK TIMES	ECO ST
Flatbread	1 min 30 sec
Breakfast Sandwich	1 min 30 sec
Cheese Sticks	1 min 50 sec

EXTERNAL DIMENSIONS		COOK CHAMBER DIMENSIONS	
Height	23.78" 604 mm	Height	7.2" 183 mm
Width	16.7" 424 mm	Width	12.5" 318 mm
Depth (footprint)	26.4" 670 mm	Depth (usable)	10.5" 267 mm
Weight	135 lb. 61.23 kg	Volume	0.54 cu ft. 15.3 liters

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
- Simple and intuitive one-touch controls with icons
- 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)
- Smart menu system capable of storing unlimited recipes
- Operates without a ventilation hood (UL®-KNLZ certified*)

[Spec Sheet](#)



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 PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	160
UL/EPA/NFPA/ICC Results	0.32 mg/m3
Ventless Requirement	<5.00 mgm3

i5

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
- Smart menu system capable of storing unlimited recipes
- 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)
- Simple and intuitive one-touch controls with icons
- Operates without a ventilation hood (UL ®-KNLZ certified*)



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 DIMESIONS

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

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

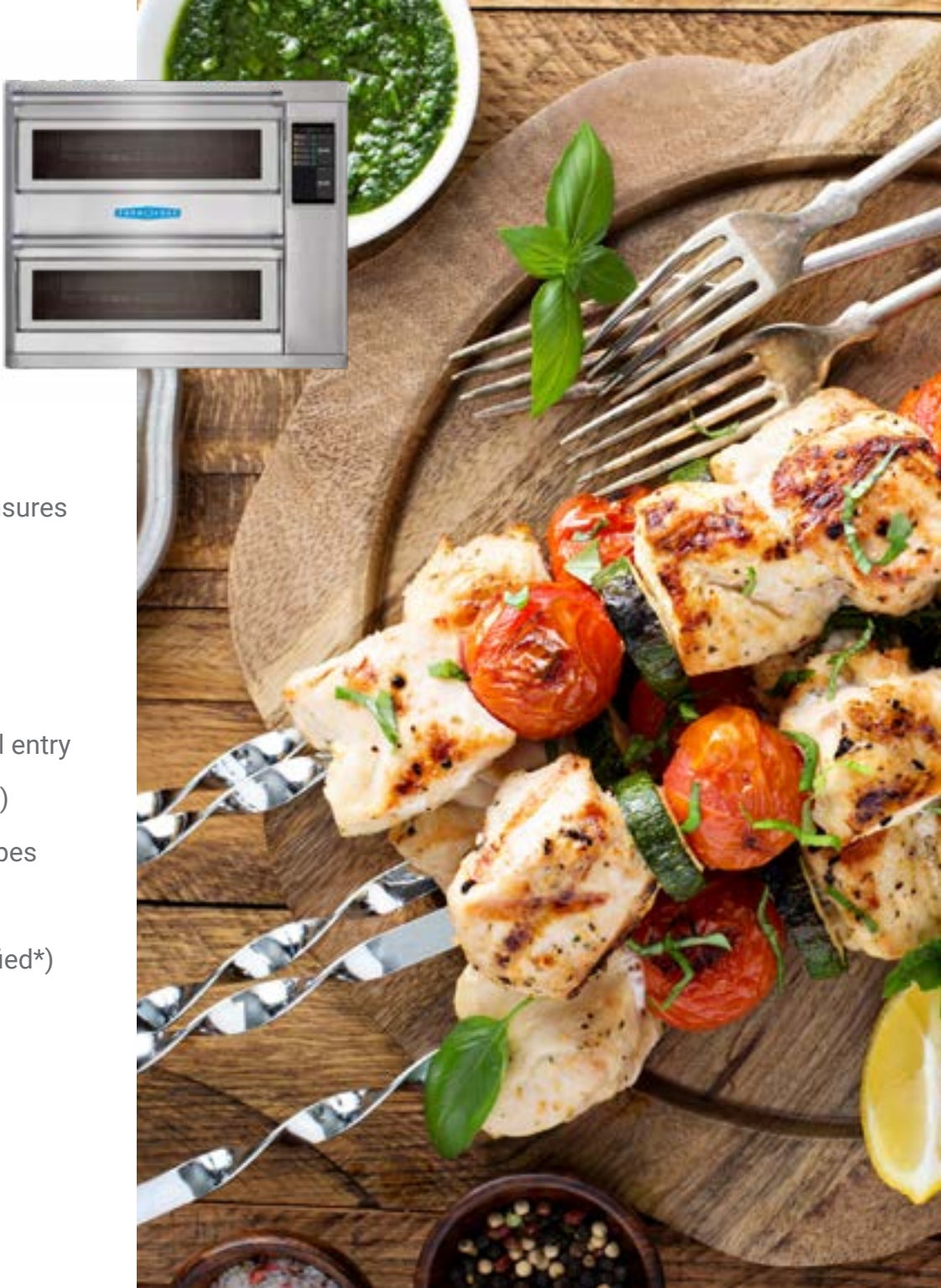
Number of Pepperoni Pizzas	240
UL/EPA/NFPA/ICC Results	3.80 mg/m3
Ventless Requiremen	<5.00 mgm3

Double Batch

The Most Throughput for your Countertop

- Simple and intuitive one-touch controls with icons and simultaneously manages each cavity
- Patented impingement airflow with oscillating rack ensures eventop and bottom bake
- Cooks up to 40 16” pizzas per hour
- 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)
- Smart menu system capable of storing unlimited recipes
- 4” (102 mm) adjustable legs (optional)
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Optional marine upgrade available

[Spec Sheet](#)



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 DIMESIONS

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 PERFORMACE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	214
UL/EPA/NFPA/ICC Results	1.04 mg/m3
Ventless Requirement	<5.00 mg/m3

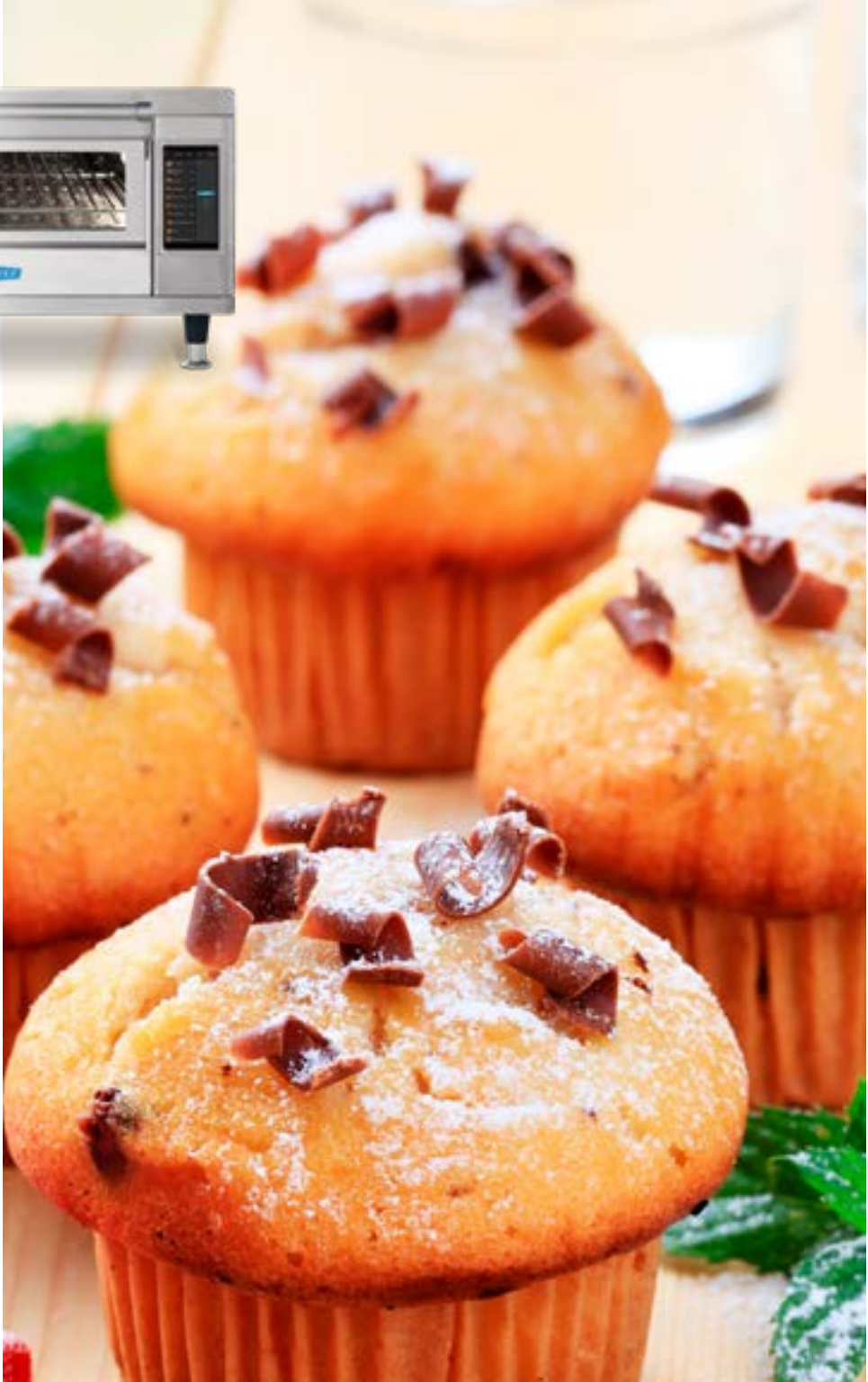
Single Batch

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
- Simple and intuitive one-touch controls with icons
- IoT enabled for Open Kitchen™
- Customizable menu settings via Wi-Fi, USB, or manual entry
- Stackable design up to four high (requires stacking kit)
- Smart menu system capable of storing unlimited recipes
- 4" (102 mm) adjustable legs
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Optional marine upgrade available

[Spec Sheet](#)



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 DIMESIONS

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 PEPPERONI PIZZA TEST)

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

Fire

Artisan-style Pizza Anywhere

- 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)

[Spec Sheet](#)



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	0.48mg/m3
Ventless Requirement	<5.00 mg/m3

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
- Simple and intuitive one-touch controls with icons
- 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

[Spec Sheet](#)



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/91kg

COOK CHAMBER DIMESIONS

Height (min/max)	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 PERFORMACE (8-HOUR PEPPERONI PIZZA TEST)

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

Hhc 2020

Cooks up to 35
12" Pizzas per Hour

- Cooks 40-50% faster than traditional conveyors
- Simple and intuitive one-touch controls with icons
- 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 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
- 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

[Spec Sheet](#)



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 DIMESIONS

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	1.91mg/m3
Ventless Requirement	<5.00 mg/m3

Hhc 2620

Cooks up to 100
12" Pizzas per Hour

- Cooks 40-50% faster than traditional conveyors
- Simple and intuitive one-touch controls with icons
- Compact footprint, 26-inch belt width
- 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

[Spec Sheet](#)



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 DIMESIONS

Height (min/max)	1"/3"	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 PERFORMACE (8-HOUR PEPPERONI PIZZA TEST)

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

PLEXOR A3

Automation that Wins Every Time

Three (3) cooking technologies in one (1) appliance:
rapid cook, impingement, convection, or any combination

Operated by a single plug

Simple and intuitive one-touch controls with icons

Autoload/unload

Ventless – integral recirculating catalytic converter for
UL® (KNLZ) listed ventless operation

Adaptive power management ensuring consistent
results while power sharing

Modular design: mix and match to fit your menu –
change configuration with module field swaps

Available in left-to-right or right-to-left configurations

Smart menu system capable of storing unlimited recipes

Comes standard with cart and sealing gasket

IoT enabled for Open Kitchen™

Includes plug and cord (6 ft. nominal)

[Spec Sheet](#)



COOK TIMES

Chicken Wings (frozen, 12)	4:00 (rapid cook)
Breakfast Sandwich	00:55 (rapid cook)
Chicken Breasts (raw, thawed, 4)	5:30 (impingement)
Pizza (thawed, 16")	3:15 (impingement)
Chocolate Chip Cookies (frozen)	12:00 (TurboVection)
Mini Croissants (frozen, 9)	15:00 (TurboVection)

LEFT TO RIGHT/ RIGHT TO LEFT

Height	61.16"	1553 mm
Width	48.88"	1242 mm
Depth	32.81"	833 mm

OVEN ONLY

Height	44.90"	1140 mm
Width	45.17"	1147 mm
Depth	33.10"	841 mm
Weight	610 lb.	277 kg.

IMPINGEMENT - COOK CHAMBER

Height	3.4"	86 mm
Width	16.5"	419 mm
Depth	16.3"	414 mm
Volume	0.53 cu. ft.	15.0 liters

RAPID COOK - COOK CHAMBER

Height	4.2"	107 mm
Width	14.0"	356 mm
Depth	14.0"	356 mm
Volume	0.48 cu ft	13.6 liters

CONVECTION - COOK CHAMBER

Height	3.7"	94 mm
Width	16.5"	419 mm
Depth	16.3"	414 mm
Volume	0.57 cu ft.	16.1 liters

PLEXOR A2

Automation that Wins Every Time

Two (2) cooking technologies in one (1) appliance:
rapid cook, impingement, convection, in any combination

Operated by a single plug

Simple and intuitive one-touch controls with icons

Autoload/unload

Ventless – integral recirculating catalytic converter for
UL® (KNLZ) listed ventless operation

Adaptive power management ensuring consistent
results while power sharing

Modular design: mix and match to fit your menu –
change configuration with module field swaps

Available in left-to-right or right-to-left configurations

IoT enabled for Open Kitchen™

Smart menu system capable of storing unlimited recipes

Includes plug and cord (6 ft. nominal)

[Spec Sheet](#)



COOK TIMES

Chicken Wings (frozen, 12)	4:00 (rapid cook)
Breakfast Sandwich	00:55 (rapid cook)
Chicken Breasts (raw, thawed, 4)	5:30 (impingement)
Pizza (thawed, 16")	3:15 (impingement)
Chocolate Chip Cookies (frozen)	12:00 (TurboVection)
Mini Croissants (frozen, 9)	15:00 (TurboVection)

EXTERNAL DIMENSIONS

Height	34.79"	884 mm
Width	34.59"	1158 mm
Depth	32.82"	834 mm

IMPINGEMENT - COOK CHAMBER

Height	3.4"	86 mm
Width	16.5"	419 mm
Depth	16.3"	414 mm

RAPID COOK - COOK CHAMBER

Height	4.2"	107 mm
Width	14.0"	356 mm
Depth	14.0"	356 mm

CONVECTION - COOK CHAMBER

Height	3.7"	94 mm
Width	16.5"	419 mm
Depth	16.3"	414 mm

PLEXOR M2

Two Full-Size Cook Chambers in One 27" Footprint

Two (2) cooking technologies in one (1) appliance:
rapid cook or impingement

Modular design

Operated by one (1) 50A or two (2) 30A plugs

Simple and intuitive one-touch controls with icons

Ventless – integral recirculating catalytic converters for
UL® (KNLZ) listed ventless operation

Adaptive power management ensures consistent
results while power-sharing

Smart menu system capable of storing unlimited recipes

IoT enabled for Open Kitchen™

Includes single or double plug and cord (6 ft. nominal)



COOK TIMES

Chicken Wings (frozen, 12)	4:00 (rapid cook)
Breakfast Sandwich	00:55 (rapid cook)
Chicken Breasts (raw, thawed, 4)	5:30 (impingement)
Pizza (thawed, 16")	3:15 (impingement)
Chocolate Chip Cookies (frozen)	12:00 (TurboVection)
Mini Croissants (frozen, 9)	15:00 (TurboVection)

EXTERNAL DIMENSIONS

Height	31.89"	810 mm
Width	26.79"	680 mm
Depth	31.67"	804 mm

IMPINGEMENT - COOK CHAMBER

Height	5.07"	129 mm
Width	16.5"	419 mm
Depth	17.16"	436 mm
Volume	0.83 cu. ft.	23.5 liters

RAPID COOK - COOK CHAMBER

Height	6.14"	156 mm
Width	15.5"	394 mm
Depth	15.42"	392 mm



Optimize Energy Usage

Monitor and Control HVAC Assets

Automate Temperature Monitoring and HACCP Reporting

Digitize Task Flows and Track Corrective Actions

Analyze Equipment Performance

Enforce Adherence to Schedules to Extend Life of Equipment

Get Real-Time Exception Reports and Alerts

Create and Distribute Recipes

Enable Data-Driven Predictive Maintenance

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

VENTLESS

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® KNLZ).

Certifications

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



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® KNLZ 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.

* Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL® certification or application.
† The HhC 2620, HhC 2020, and HhC 1618 ovens may require installation of additional fire suppression equipment at the discretion of local authorities or jurisdictions



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