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.

TURBOCHEF™

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.

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 CALLS RECEIVED BEFORE 1 PM CST

86%
SAME DAY SERVICE
ON CALLS RECEIVED FROM 7 AM - 7 PM CST

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

T U R B O C H E F™

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

ECO   ECO ST   ECO ST El Bandido

i1 Sōta   i1 Panini   i1 El Bandido

i3   i5   Bullet

VENTLESS AIR IMPINGEMENT
OVENS

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

FASTER

Double Batch   Single Batch

Fire

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

HhC 1618

HhC 2020

HhC 2620

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

| Coffee Shops | Convenience Stores | Casual Dining | Hotels & Resorts | Quick Service Restaurants |

COOK TIMES	ECO ST	ECO
Nachos	45 sec	1 min
Breakfast Sandwich	1 min 15 sec	1 min 30 sec
Flatbread	1 min 10 sec	1 min 30 sec
Cheese Sticks (6)	1 min 25 sec	1 min 50 sec
Vegetables	1 min 45 sec	2 min

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 (8-hour pepperoni pizza test)	ECO ST / ECO
Number of Pepperoni Pizzas	162
UL/EPA/NFPA/ICC Results	0.89 mg/m^3
Ventless Requirement	<5.00 mg/m^3
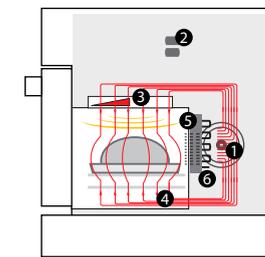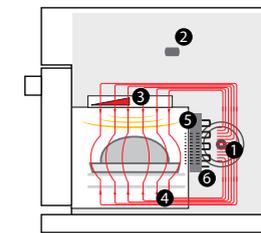
1. Blower Motor
2. Top-Launched Microwave
3. Stirred Air Impingement (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater

ECO ST   ECO

TURBOCHEF

i1 Sŏta 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®-KNLZ certified*)

Optional marine upgrade available

i1 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)

B&I | Business & Industry | Coffee Shops | Convenience Stores | Hotels & Resorts | Quick Service Restaurants

RAPID COOK OVENS

8

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.
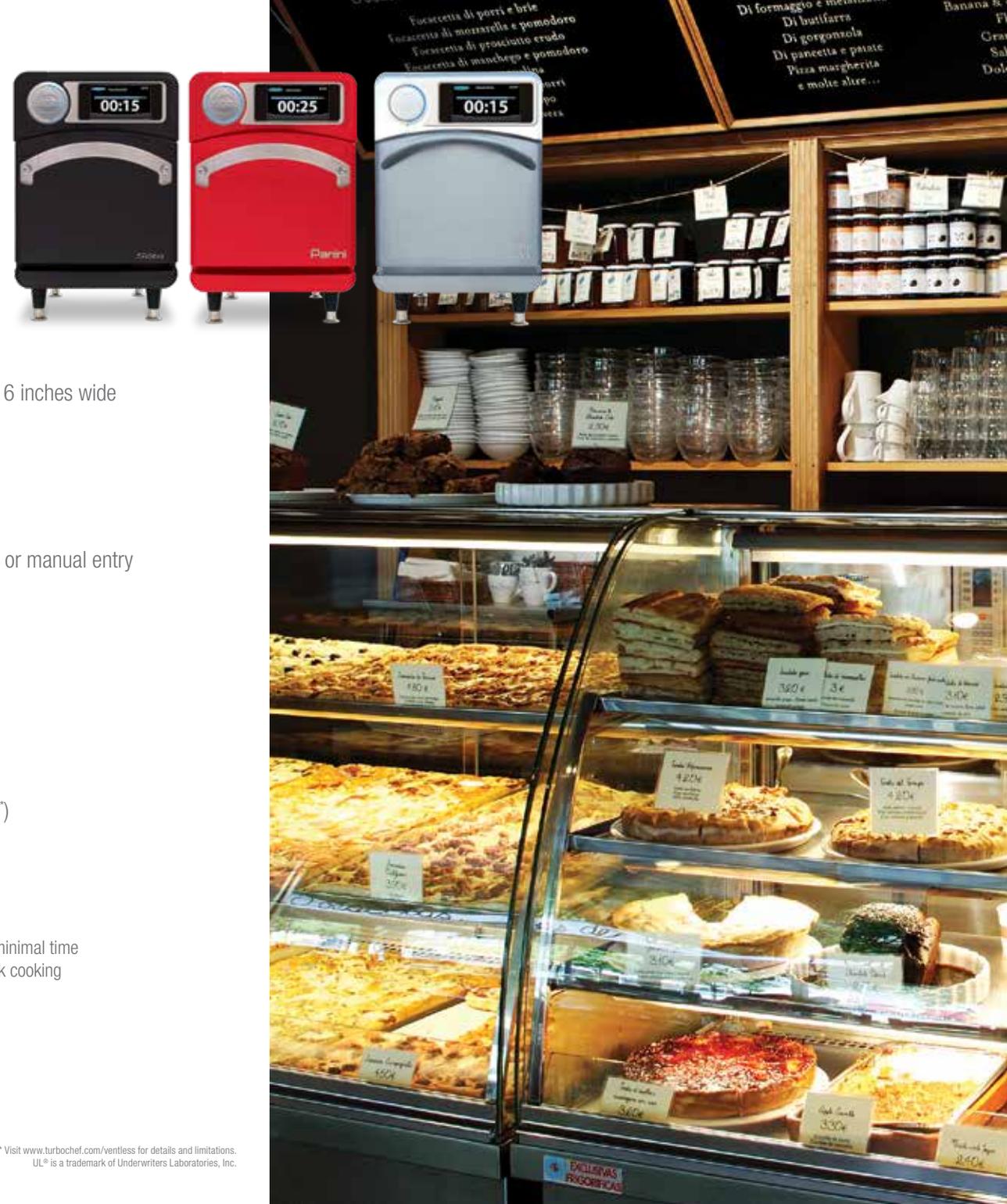
COOK TIMES
Croissant (2)	20 sec
Grilled Focaccia Bread	45 sec
Toasted Sandwich	50 sec
Chicken and Mozzarella Panini	60 sec

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 PERFORMANCE (8-hour pepperoni pizza test)
Number of Pepperoni Pizzas	280
UL/EPA/NFPA/ICC Results	0.64 mg/m³
Ventless Requirement	<5.00 mg/m³
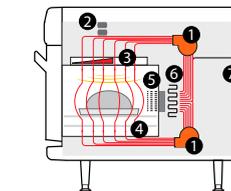
1. Blower Motors
2. Top-Launched Microwave
3. Stirred Air Impingement (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Vent Catalyst

TURBOCHEF

RAPID COOK OVENS

9

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 Sŏta 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 Kitchen™

Allows use of metal pans

Capable of storing up to 256 unique recipe settings

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

B&I	Coffee Shops	Convenience Stores	Hotels & Resorts	Quick Service Restaurants
Business & Industry				

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

RAPID COOK OVENS

10

RAPID COOK OVENS

11

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.
The ECO ST must be specified and priced for Wi-Fi compatibility.

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*)

B&I					
Business & Industry	Convenience Stores	Fine Dining	Hotels & Resorts	Military	Supermarkets

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/m^3
Ventless Requirement	<5.00 mg/m^3
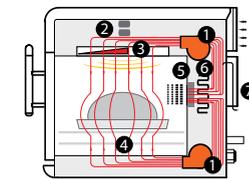
1. Blower Motors
2. Top-Launched Microwave
3. Stirred Air Impingement (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Vent Catalyst

TURBOCHEF

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

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*)

B&I					
Business & Industry	Education	Fine Dining	Hotels & Resorts	Military	Supermarkets

* Visit www.turbochef.com/ventless for details and limitations.
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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 (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	240
UL/EPA/NFPA/ICC Results	2.80 mg/m^3
Ventless Requirement	<5.00 mg/m^3
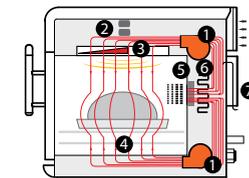
1. Blower Motors
2. Top-Launched Microwave
3. Stirred Air Impingement (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater
7. Vent Catalyst

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

| Convenience Stores | Casual Dining | Hotels & Resorts | Quick Service Restaurants | Theaters |

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/EPA/NFPA/ICC Results	0.13 mg/m^3
Ventless Requirement	<5.00 mg/m^3
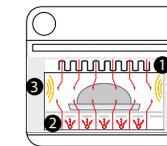
1. Top Heater
2. Bottom Heater
3. Side-launched Microwave
4. Blower Motor
5. Air Impingement
6. Catalytic Converter
7. Vent Catalyst
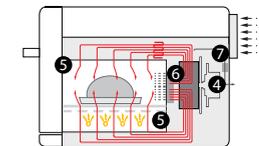
TURBOCHEF

* Visit www.turbochef.com/ventless for details and limitations.
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Features and Specs	Bullet	ECO ST	ECO
Air Impingement	Top and Bottom	Top and Bottom	Top and Bottom
Microwave	Side Launched	Top Launched	Top Launched
Bottom Radiant Heater	Yes	No	No
UL®-KNLZ Ventless Certification	Yes	Yes	Yes
Metal Pans	Yes	Yes	Yes
Full Hotel Pan	No	No	No
Half Sheet Pan	No	No	No
Dimensions:			
Exterior Height with Legs*	23" (584 mm)	n/a	n/a
Exterior Height without Legs	19" (483 mm)	23.78" (604 mm)	21.5" (546 mm)
Exterior Width	21.17" (538 mm)	14.25" (362 mm)	16.1" (409 mm)
Exterior Depth - Footprint	27.51" (699 mm)	22" (559 mm)	22" (559 mm)
Exterior Depth - Handle to Wall	29.94" (760 mm)	25" (635 mm)	25" (635 mm)
Weight	185 lb. (84 kg)	130 lb. (59 kg)	118 lb. (54 kg)
Cook Chamber Height*	6" (152 mm)	7.2" (183 mm)	7.2" (183 mm)
Cook Chamber Width	15.5" (394 mm)	12.5" (318 mm)	12.5" (318 mm)
Cook Chamber Depth	14.5" (368 mm)	10.5" (267 mm)	10.5" (267 mm)
Cook Chamber Volume	0.78 cu.ft. (22.1 l)	0.54 cu.ft. (15.3 l)	0.54 cu.ft. (15.3 l)
Stackable*	Yes	Yes	Yes
Cook Setting Capacity	256	256	256
Wireless Connectivity	Yes	Optional	Optional
ChefComm Pro Compatible	Yes	Yes	Yes
IoT Enabled for Open Kitchen™	Yes	Optional	Optional
Flash Firmware Upgrade	Yes	Yes	Yes
Smart Card Compatible	No	No	No
USB Compatible	Yes	Yes	Yes
Marine Certified	Yes	Yes	No

i1 (Sŏta and Panini)	i3	i5
Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom
Top Launched	Top Launched	Top Launched
No	No	No
Yes	Yes	Yes
Yes	Yes	Yes
No	No	Yes
No	Yes	Yes
25" (635 mm)	21.25" (540 mm)	24.3" (618 mm)
n/a	n/a	n/a
16" (406 mm)	24.5" (622 mm)	28.1" (714 mm)
28.4" (721 mm)	25.75" (654 mm)	25.75" (654 mm)
29.8" (757 mm)	31.25" (794 mm)	31.1" (790 mm)
170 lb. (77.1 kg)	245 lb. (111 kg)	275 lb. (125 kg)
7.2" (183 mm)	6.9" (175 mm)	10" (254 mm)
12.5" (318 mm)	19.4" (493 mm)	24" (610 mm)
10.5" (267 mm)	14.75" (375 mm)†	16" (406 mm)†
0.54 cu.ft. (15.3 l)	1.14 cu.ft. (32.3 l)	2.2 cu.ft. (62 l)
Yes	Yes	Yes
256	200	200
i1 with Touch Controls	i3 with Touch Controls	i5 with Touch Controls
Yes	Yes	Yes
Yes	Yes	Yes
Yes	Yes	Yes
Yes	i3 without Touch Controls	i5 without Touch Controls
Yes, optional on Sŏta with Standard Controls	Yes	Yes
Yes	No	No

† Usable cooking depth is 2" (51 mm) less than cavity depth listed for i5 and i3.
* Requires stacking kit (Sŏta (i1), Waterless Steamer, i3, and i5 ovens also require stacking stand due to being serviced primarily through the top).

RAPID COOK OVENS

RAPID COOK OVENS

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

i1 (Sŏta and Panini)	i3	i5
$0.11 kWhr	$0.11 kWhr	$0.11 kWhr
100	100	100
45 sec	180 sec	180 sec
12 hrs	12 hrs	12 hrs
$1.36	$4.37	$6.10
$40.80	$131.10	$183.00
$496.40	$1,595.05	$2,226.50

Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)		
280	160	240
0.64 mg/m^3	0.32 mg/m^3	2.80 mg/m^3
<5.00 mg/m^3	<5.00 mg/m^3	<5.00 mg/m^3

Energy Output and HVAC Requirements		
1,029 W	3,307 W	4,623 W
0.3 Tons of AC	0.9 Tons of AC	1.3 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

KITCHEN INNOVATIONS 2017 AWARD
NATIONAL RESTAURANT ASSOCIATION
RESTAURANT, HOTEL-MOTEL SHOW

| Convenience Stores | Casual Dining | Hotels & Resorts | Military | Quick Service Restaurants | Supermarkets | Theaters |

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/EPA/NFPA/ICC Results	1.04 mg/m^3
Ventless Requirement	<5.00 mg/m^3
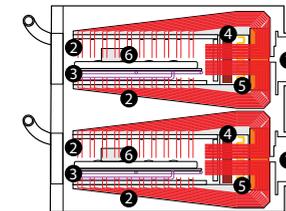
1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Lights

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®-KNLZ certified*)

Optional marine upgrade available

Convenience Stores | Casual Dining | Hotels & Resorts | Military | Quick Service Restaurants | Supermarkets | Theaters

* Visit www.turbochef.com/ventless for details and limitations.
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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 pepperoni pizza test)

Number of Pepperoni Pizzas	131
UL/EPA/NFPA/ICC Results	0.52 mg/m³
Ventless Requirement	<5.00 mg/m³
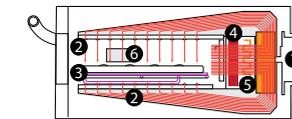
1. Blower Motor
2. Impinged Air
3. Oscillating Rack
4. Catalytic Converter
5. Impingement Heater
6. Lights

TURBOCHEF

Fire

Artisan-style Pizza Anywhere

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)

B&I					
Business & Industry	Convenience Stores	Casual Dining	Hotels & Resorts	Supermarkets	Theaters

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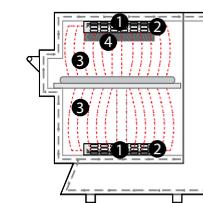
1. Convection Fans
2. Heaters
3. Convection Airflow
4. Catalytic Converter
5. Insulated Cooling

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	50
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)			
Number of Pepperoni Pizzas Cooked	214	131	222
UL/EPA/NFPA/ICC Results	1.04 mg/m^3	0.52 mg/m^3	0.48 mg/m^3
Ventless Requirement	<5.00 mg/m^3	<5.00 mg/m^3	<5.00 mg/m^3

Energy Output and HVAC Requirements			
Total Average Power (Environmental Load)	4,846 W	2,651W	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

B&I				
Business & Industry	Convenience Stores	Hotels & Resorts	Quick Service Restaurants	Theaters
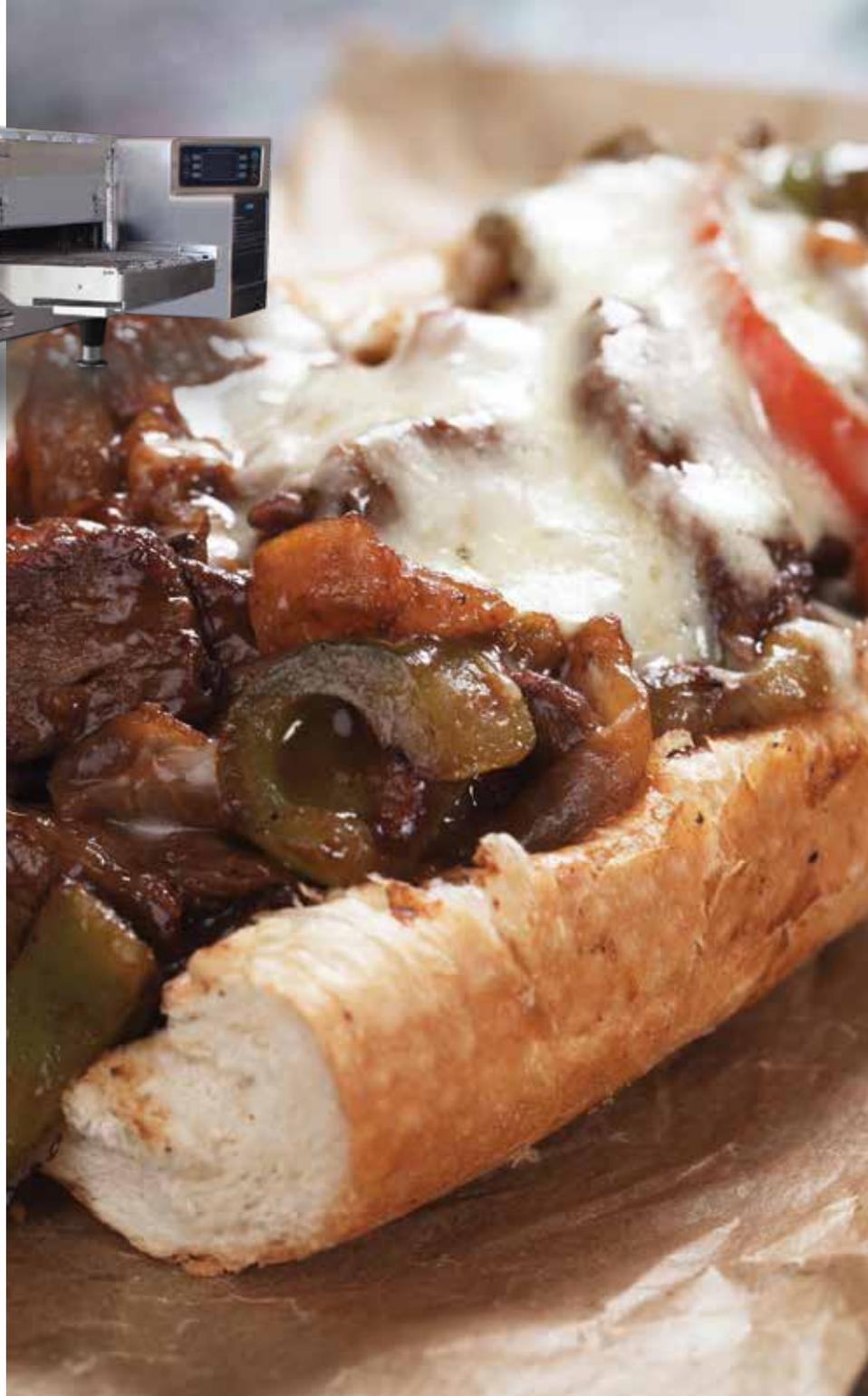
COOK TIMES

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 DIMENSIONS

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 PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	311
UL/EPA/NFPA/ICC Results	1.12 mg/m³
Ventless Requirement	<5.00 mg/m³
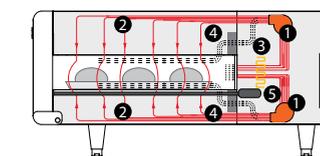
1. Blower Motors
2. Air Impingement
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

TURBOCHEF

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 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

B&I							
Business & Industry	Convenience Stores	Casual Dining	Education	Hotels & Resorts	Military	Quick Service Restaurants	Theaters

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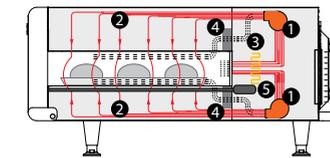
1. Blower Motors
2. Air Impingement
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

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

B&I	⛽	🍴	🍱	🔔	🎖	🍔	🎬
Business & Industry	Convenience Stores	Casual Dining	Education	Hotels & Resorts	Military	Quick Service Restaurants	Theaters

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a 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"/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 PERFORMANCE (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
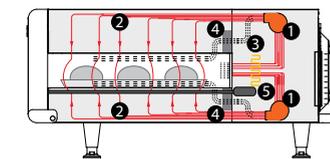
1. Blower Motors
2. Air Impingement
3. Impingement Heater
4. Catalytic Converters (optional)
5. Conveyor Motor

TURBOCHEF

Features and Specs	HhC 1618	HhC 2020	HhC 2620
Air Impingement	Indp. Top/Bottom	Indp. Top/Bottom	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	Yes	Yes	Yes
Full Sheet Pan	No	Yes	Yes
Half Sheet Pan	Yes	Yes	Yes
Dimensions:			
Exterior Height with Legs	17" (432 mm)	17" (432 mm)	17" (432 mm)
Exterior Height without Legs	13" (330 mm)	13" (330 mm)	13" (330 mm)
Exterior Width	36" (914 mm) 48" (1219 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Exterior Depth - Footprint	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)
Weight	36": 195 lb. (88.5 kg) 48": 200 lb. (91 kg)	195 lb. (88.5 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)
Belt Width	16" (406 mm)	20" (508 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)
65/35 Split	n/a	13"/6.5" (330 mm/165 mm)	n/a
70/30 Split	n/a	15"/4" (381 mm/102 mm)	17"/8" (431 mm/203 mm)
Belt Depth	18" (457 mm)	20" (508 mm)	20" (508 mm)
Belt Length	36" (914 mm) 48" (1219 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Baking Area	2 sq.ft. (0.15 sqm)	2.8 sq.ft. (0.26 sqm)	3.6 sq.ft. (0.33 sqm)
Stackable	Yes (up to 3 high)	Yes (up to 3 high)	Yes (up to 3 high)
Cook Setting Capacity	8	8	8
ChefComm Pro Compatible	Yes	Yes	Yes
IoT Enabled for Open Kitchen™	No	No	No
Flash Firmware Upgrade	Yes	Yes	Yes
Smart Card Compatible	Yes	Yes	Yes
USB Compatible	No	No	No
Marine Certified	Yes	Yes	Yes

* Additional costs apply for ventless option.

Energy Costs per Oven	HhC 1618	HhC 2020	HhC 2620
Energy Costs	$0.11 kWhr	$0.11 kWhr	$0.11 kWhr
Cook Cycles/Day	n/a	n/a	n/a
Typical Cook Time	3 hrs	3 hrs	3 hrs
Operating Time	12 hrs	12 hrs	12 hrs
Total Cost/Day	$5.15	$7.60	$9.41
Total Cost/Month	$154.53	$227.99	$282.34
Total Cost/Year	$1,880.14	$2,773.89	$3,435.12

Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)			
Number of Pepperoni Pizzas Cooked	311	480	576
UL/EPA/NFPA/ICC Results	1.12 mg/m^3	1.91 mg/m^3	2.40 mg/m^3
Ventless Requirement	<5.00 mg/m^3	<5.00 mg/m^3	<5.00 mg/m^3

Energy Output and HVAC Requirements			
Total Average Power (Environmental Load)	3,527 W	5,168 W	6,397 W
Average Cooling Requirement	1.0 Tons of AC	1.5 Tons of AC	1.8 Tons of AC

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

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).

T U R B O C H E F ™

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/m^3 for the oven to be certified for ventless operation. Cooking devices that measure above the 5.0 mg/m^3 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/m^3 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.

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