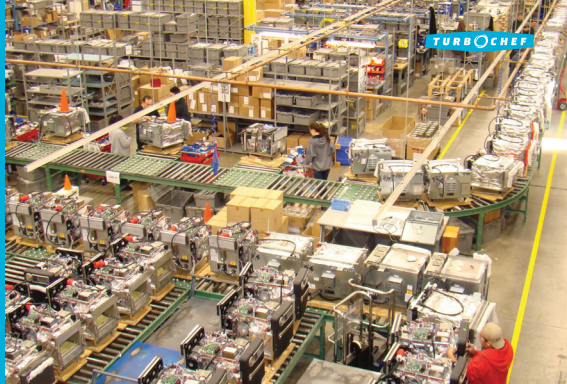
THE COMPANY

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 225 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.

Culinary Experts

With the help of TurboChef Culinary, you truly get the most out of your oven. Our culinary staff and TurboChef Certified Chefs are 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! For more information, call 214-379-6077 or email certifiedchefs@turbochef.com.

Ventless Support

Need help with a ventless installation? We have installed over 160,000 ventless cooking applications worldwide. Visit www.turbochef.com/ventless for resources that can support your ventless installation and help you eliminate the need for wasteful hood systems.

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. Visit www.turbochef.com/consumables to order consumables and accessories.

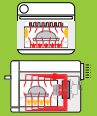
GCDC | Washington, DC

TECHNOLOGY

TURBOCHEF

RAPID COOK

TurboChef rapid cook ovens utilize top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 50% without compromising quality.

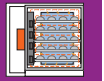


IMPINGEMENT

TurboChef impingement ovens utilize precisely controlled top and bottom air to increase heat transfer rates, resulting in cook times that are 40–50% faster. Optional integral catalytic converters allow for ventless operation.

MULTI-SHELF

Utilizing air convection and microwave assist, the TurboChef G5 can cook up to four times faster than conventional convection ovens and up to two times faster than a combi.



SPECIALTY

TurboChef specialty ovens bring a combination of rapid cook, impingement, and convection technologies to all aspects of the kitchen.

The Panini produces perfect grill marks while cooking all the way through.

The Waterless Steamer excites the moisture already present in the food or dish for perfect steaming.

The Fire perfectly crisps and heats, providing hearth-baked pizza from a countertop design.

Sŏta (Model i1)

State of the art cooking.

- Serve warm, delicious food with minimal wait time
- Energy efficient – $1.42/day to operate
- Small footprint – only 16 inches wide
- High-contrast, durable capacitive touch display[†]
- Manual mode for on-the-fly cooking[†]
- Customizable menu settings via USB, smart card, or manual entry[††]
- Up to 10 selectable languages[†]
- Includes tutorials for cleaning and usage[†]
- Allows use of metal pans
- Wi-Fi/cellular expandable for the connected kitchen[†]
- Capable of storing up to 256 unique recipe settings
- Exterior styling perfect for front of the house operations
- Operates without a ventilation hood (UL®-KNLZ certified*)

External Dimensions			Cook Chamber Dimensions		
Height	25"	635 mm	Height	7.2"	183 mm
Width	16"	406 mm	Width	12.5"	317 mm
Depth	29.8"	757 mm	Depth (usable)	10.5"	266 mm
Weight	170 lb.	77.1 kg	Volume	0.54 cu.ft.	15.4 liters

Sŏta (Model i1) | Sŏta (Model i1) with Touch Controls

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

[†]Option available only on Sŏta with Touch Controls.
[††]USB optional on Sŏta without Touch Controls.
*Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

"The Sŏta oven is a great way to present food to our customers in a timely manner and still have the quality that an oven provides. Our customers ask for their food items to be heated in the oven because it makes the food taste so great. It is easy to use and fits nicely on our counter space. The Sŏta is the perfect oven for the coffee shop setting."

Kelly Spiker, COO | The Woods Coffee

i3

Versatility and throughput in less space.

- 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 USB, smart card, or manual entry*†
- Wi-Fi/cellular expandable for the connected kitchen†
- Up to 10 selectable languages†
- Includes tutorials for cleaning and usage†
- Stackable design (requires stacking cart, stand, and kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)

i3

i3 with Touch Controls

External Dimensions			Cook Chamber Dimensions		
Height	21.25"	540 mm	Height	6.9"	175 mm
Width	24.5"	622 mm	Width	19.4"	493 mm
Depth	31.25"	794 mm	Depth (usable)	12.75"	324 mm
Weight	245 lb.	111 kg	Volume	1.14 cu.ft.	32.3 liters

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

*Option available only on i3 with Touch Controls.
†Smart card option only on i3 without Touch Controls.
* Visit www.turbochef.com/overlines for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

"The TurboChef i3 and i5 are the only ovens that would enable us to do all that we needed and offer a quality product. The main benefits are ease of use, cost, ventless operation, and the ability to cook our entire menu. The TurboChef ovens are a complete kitchen in a two square meter space, and have made the Gourmet Station concept possible."

Orlando Medeiros, Director of Food Service | Kopenhagen

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 USB, smart card, or manual entry††
- Wi-Fi/cellular expandable for the connected kitchen†
- Up to 10 selectable languages†
- Includes tutorials for cleaning and usage†
- Stackable design (requires stacking cart, stand, and kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)

External Dimensions			Cook Chamber Dimensions		
Height	24.3"	618 mm	Height	10"	254 mm
Width	28.1"	714 mm	Width	24"	610 mm
Depth	31.1"	790 mm	Depth (usable)	14"	356 mm
Weight	275 lb.	125 kg	Volume	2.2 cu.ft.	62 liters

i5 | 6 with Touch Controls

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

† Option available only on i3 with Touch Controls
†† Smart card option only on i3 without Touch Controls
* Visit www.turbochef.com/ventless for details and limitations
UL® is a trademark of Underwriters Laboratories, Inc.

"The i5 oven is great for reducing cook times, particularly for well-done steaks. It is really good for producing 'en croûte' dishes, baked pasta, roast meats, pizzas, and baguettes. All the staff can use it, from juniors to our head chef, and they all get top quality food consistently. Suffice it to say we are delighted with every aspect of the oven."

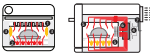
Sue and Andrew Trevelyan, Owners | Halfway House Pub

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 USB or manual entry
- Manual mode for on-the-fly cooking
- High-contrast, durable capacitive touch display
- Up to 10 selectable languages
- Wi-Fi/cellular expandable for the connected 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*)

External Dimensions			Cook Chamber Dimensions		
Height	19"	483 mm	Height	6"	152 mm
with legs	23"	584 mm	Width	15.5"	394 mm
Width	21.4"	544 mm	Depth	14.5"	368 mm
Depth	29.94"	760 mm	Volume	0.78 cu.ft.	22.1 liters
Weight	185 lb.	84 kg			



1. Top Heater
2. Bottom Heater
3. Side-launched Microwave
4. Blower Motor
5. Air Impingement
6. Catalytic Converter
7. Vent Catalyst

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

The Bullet oven uses radiant heat, high-speed air impingement, and side-launched microwave to cook food rapidly without compromising quality.

Tornado 2

Rapidly toasts and heats.

- Easy to use
- Small footprint
- Consistent, quality results no matter who is doing the cooking
- Customizable menu settings via manual entry or smart card
- Capable of storing up to 128 unique recipe settings
- Stackable design (requires stacking kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)

1. Blower Motor
2. Impingement Heater
3. Impinged Air
4. Bottom Browning Element
5. Bottom-launched Microwave
6. Catalytic Converter

External Dimensions			Cook Chamber Dimensions		
Height	19"	483 mm	Height	8"	203 mm
with legs	23"	584 mm	Width	15.5"	394 mm
Width	26"	660 mm	Depth	14.7"	373 mm
Depth	28.45"	723 mm	Volume	1.05 cu.ft.	29.9 liters
Weight	190 lb.	86 kg			

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

"We have repeat clientele every day, so the need for fresh variety is crucial in the deli and gives us a competitive advantage. The TurboChef Tornado oven was the only solution that gave us the flexibility to expand our menu while cooking our products faster."

Lil Courtney, Franchisee | Centra

Features and Specs	Sōta (i1)	i3	i5	Bullet	Tornado 2
Air Impingement	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom	Top and Bottom	Top
Microwave	Top Launched	Top Launched	Top Launched	Side Launched	Bottom Launched
Bottom Radiant Heater	No	No	No	Yes	Yes
UL®-KNLZ Ventless Certification	Yes	Yes	Yes	Yes	No
Metal Pans	Yes	Yes	Yes	Yes	No
Full Hotel Pan	No	No	Yes	No	No
Half Sheet Pan	No	Yes	Yes	No	No
Dimensions:					
Exterior Height with Legs	25" (635 mm)	21.25" (540 mm)	24.3" (618 mm)	23" (584 mm)	23" (584 mm)
Exterior Height without Legs	n/a	n/a	n/a	19" (483 mm)	19" (483 mm)
Exterior Width	16" (406 mm)	24.5" (622 mm)	28.1" (714 mm)	21.4" (544 mm)	26" (660 mm)
Exterior Depth - Footprint	28.4" (721 mm)	25.75" (654 mm)	25.75" (654 mm)	27.58" (701 mm)	25.7" (653 mm)
Exterior Depth - Handle to Wall	29.8" (757 mm)	31.25" (794 mm)	31.1" (790 mm)	29.94" (760 mm)	28.45" (723 mm)
Weight	170 lb. (77.1 kg)	245 lb. (111 kg)	275 lb. (125 kg)	185 lb. (84 kg)	190 lb. (86 kg)
Cook Chamber Height	7.2" (183 mm)	6.9" (175 mm)	10" (254 mm)	6" (152 mm)	8" (203 mm)
Cook Chamber Width	12.5" (317 mm)	19.4" (493 mm)	24" (610 mm)	15.5" (394 mm)	15.5" (394 mm)
Cook Chamber Depth	10.5" (266 mm)	14.75" (375 mm)[2]	16" (406 mm)[2]	14.5" (368 mm)	14.7" (373 mm)
Cook Chamber Volume	0.54 cu.ft. (15.4 l)	1.14 cu.ft. (32.3 l)	2.2 cu.ft. (62 l)	0.78 cu.ft. (22.1 l)	1.05 cu.ft. (29.9 l)
Stackable*	Yes	Yes	Yes	Yes	Yes
Cook Setting Capacity	256	200	200	256	128
Wireless Connectivity	Sōta with Touch Controls	i3 with Touch Controls	i5 with Touch Controls	Yes	No
ChefComm Pro Compatible	Yes	Yes	Yes	Yes	Yes
Oven Connect Compatible	Yes	Yes	Yes	Yes	No
Flash Firmware Upgrade	Yes	Yes	Yes	Yes	Yes
Smart Card Compatible	Yes	i3 without Touch Controls	i5 without Touch Controls	No	Yes
USB Compatible	Yes, optional on Sōta without Touch Controls	Yes	Yes	Yes	No

[1] Usable cooking depth is 2" (51 mm) less than cavity depth listed for i5 and i3.
[2] Requires stacking kit (2) and i5 ovens also require stacking stand due to being serviced primarily through the top).

Energy Costs per Oven	Sōta (i1)	i3	i5	Bullet	Tornado 2
Energy Costs	$0.11 kWhr	$0.11 kWhr	$0.11 kWhr	$0.11 kWhr	$0.11 kWhr
Cook Cycles/Day	100	100	100	100	100
Typical Cook Time	45 sec	180 sec	180 sec	60 sec	60 sec
Operating Time	12 hrs	12 hrs	12 hrs	12 hrs	12 hrs
Total Cost/Day	$1.42	$4.37	$6.10	$2.08	$2.69
Total Cost/Month	$42.46	$130.95	$183.05	$62.48	$80.61
Total Cost/Year	$509.51	$1,571.42	$2,196.61	$749.76	$967.33

Energy Output and HVAC Requirements					
Average Energy (cooking & idle)	40,950 kJ	139,364 kJ	195,534 kJ	65,730 kJ	83,190 kJ
Total Energy	44,460 kJ	142,856 kJ	199,692 kJ	68,160 kJ	87,939 kJ
Total Average Power	1,029 W	3,324 W	4,623 W	1,578 W	2,036 W
Total Environment Load	3.5 kBtu/hr	11.3 kBtu/hr	15.8 kBtu/hr	5.4 kBtu/hr	7 kBtu/hr
Average Cooling Requirement	0.3 Tons of AC	0.9 Tons of AC	1.3 Tons of AC	0.5 Tons of AC	0.6 Tons of AC

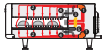
RAPID COOK

FEATURES | SPECS | ENERGY USAGE

HhC 2620

Cooks up to 100 12-inch pizzas in an hour – and it's ventless.

- Half the bake time of conventional conveyors
- Space-saving 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
- Easy to clean
- Stackable design up to three high (requires stacking kit)
- Configurable for UL®-KNLZ approved operation without a ventilation hood*



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

External Dimensions			Cook Chamber Dimensions		
Height	13"	330 mm	Height (min/max)	1"/3"	25 mm/76 mm
with legs	17"	432 mm	Baking Area	3.6 sq.ft.	0.33 sqm
Width	48.3"	1227 mm	Belt Length	48.3"	1227 mm
Depth	41.7"	1059 mm	Belt Width (single)	26"	660 mm
Weight	260 lb.	118 kg	50/50 Split	12.5"/12.5"	318 mm/318 mm
			70/30 Split	17"/8"	431 mm/203 mm

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

"In addition to the oven, the support we have received from TurboChef has been outstanding. They have been extremely helpful in configuring the oven for the best performance of our product and have been very responsive to all our needs. I would recommend this oven to anyone who is looking for a high performing oven and is limited with space restraints."

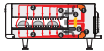
Tom Willingham, President | Bull's Eye Brands, Inc. & Smart Mouth® Pizza

HhC 2020

Cooks up to 60 12-inch pizzas in an hour – and it's ventless.

- Half the bake time of conventional 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
- Easy to clean
- Stackable design up to three high (requires stacking kit)
- Configurable for UL®-KNLZ approved operation without a ventilation hood*

External Dimensions			Cook Chamber Dimensions		
Height	13"	330 mm	Height (min/max)	1"/3"	25 mm/76 mm
with legs	17"	432 mm	Baking Area	2.8 sq.ft.	0.26 sqm
Width	48.3"	1227 mm	Belt Length	48.3"	1227 mm
Depth	35.7"	907 mm	Belt Width - Single	20"	508 mm
Weight	195 lb.	88.5 kg	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



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

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

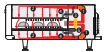
"The implementation of the TurboChef HhC 2020 oven has not only improved our throughput, but more importantly has yielded more product consistency and improved the quality of our restaurant offerings. The ability to load our menu onto a memory card and download it at the restaurant enables us to eliminate guess work on speed, temperature, and airflow."

Steve Hinkis, Vice President of Franchise Operations | Newk's Express Cafe

HhC 1618

Cooks up to 35 12-inch pizzas in an hour – and it's ventless.

- Half the bake time of conventional 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
- Stackable design up to three high (requires stacking kit)
- Configurable for UL®-KNLZ approved operation without a ventilation hood*



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

External Dimensions			Cook Chamber Dimensions		
Height	13"	330 mm	Height (min/max)	1"/3"	25 mm/76 mm
with legs	17"	432 mm	Baking Area	2 sq.ft.	0.15 sqm
Width	36"/48"	914 mm/1219 mm	Belt Length	36"/48"	914 mm/1219 mm
Depth	31.7"	805 mm	Belt Width	16"	406 mm
Weight (36"/48")	195 lb./200 lb.	88.5 kg/91kg			

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

The HhC 1618 is perfect for high-production kitchens because it cooks up to 50% faster than conventional conveyors, consumes less energy, and requires less space.

HhB 2

Rapidly bakes, specializing in raw-dough foods.

- Achieves conveyor-type results in a compact energy-efficient design
- Patented oscillating cooking rack ensures heat is distributed evenly
- Wide cavity cooks up to a 16-inch pizza
- Fits a half-size sheet pan
- Customizable menu settings via manual entry or smart card
- Stackable design (requires stacking kit)
- Capable of storing up to 72 unique recipe settings
- Operates without a ventilation hood (UL®-KNLZ certified*)

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

External Dimensions			Cook Chamber Dimensions		
Height	17.4"	442 mm	Height	8"	203 mm
with legs	21.4"	544 mm	Width	18.75"	476 mm
Width	25.9"	658 mm	Depth	16.75"	425 mm
Depth	31.7"	805 mm	Volume	1.45 cu.ft.	41.1 liters
Weight	157 lb.	71 kg			

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

COOK TIMES

Artisan Grilled Cheese Sandwich	2 min 30 sec
16-inch Pizza (fresh dough)	3 min 15 sec
Jalapeño Poppers (frozen)	4 min 30 sec
Buttermilk Biscuits (half-sheet pan)	7 min 30 sec
Blueberry Muffins (12)	8 min 30 sec

TURBOCHEF

Pizza Restaurants | Convenience Stores | Bars/Taverns | Quick Service Restaurants | Casual Dining

"A point of emphasis for Fuzion is to help create "green" restaurants that offer nutritious food at lower operating costs. This is accomplished by offering advanced cooking technologies that are easy to operate and environmentally safe, like the TurboChef HhB 2. The HhB 2 enables Fuzion to create a variety of healthy and flavorful recipes in just minutes, using a single platform with little training."

Andy Revella, Vice President of Technical Services and Executive Chef | Fuzion Food Group

Features and Specs	HNC 2620	HNC 2020	HNC 1618	HNI 2
Air Impingement	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom	Top and Bottom
Microwave	None	None	None	None
Bottom Radiant Heater	No	No	No	No
UL®-KNLZ Ventless Certification	Yes*	Yes*	Yes*	Yes
Metal Pans	Yes	Yes	Yes	Yes
Full Hotel Pan	Yes	Yes	Yes	No
Full Sheet Pan	Yes	Yes	No	No
Half Sheet Pan	Yes	Yes	Yes	Yes
Dimensions:				
Exterior Height with Legs	17" (432 mm)	17" (432 mm)	17" (432 mm)	21.4" (544 mm)
Exterior Height without Legs	13" (330 mm)	13" (330 mm)	13" (330 mm)	17.4" (442 mm)
Exterior Width	48.3" (1227 mm)	48.3" (1227 mm)	36" (914 mm) or 48" (1219 mm)	25.9" (658 mm)
Exterior Depth - Footprint	30" (762 mm)	30" (762 mm)	30" (762 mm)	29.2" (742 mm)
Exterior Depth - Handle to Wall	41.7" (1059 mm)	35.7" (907 mm)	31.7" (805 mm)	31.7" (805 mm)
Weight	260 lb. (118 kg)	195 lb. (88.5 kg)	195 lb. (88.5 kg)/48": 200 lb. (91 kg)	157 lb. (71 kg)
Cook Chamber Height	1" (25 mm)/3" (76 mm)	1" (25 mm) / 3" (76 mm)	1" (25 mm)/3" (76 mm)	8" (203 mm)
Cook Chamber/Belt Width	26" (660 mm)	20" (508 mm)	16" (406 mm)	18.75" (476 mm)
50/50 Split	12.5" (318 mm)/12.5" (318 mm)	9.5" (241 mm)/9.5" (241 mm)	n/a	n/a
70/30 Split	17" (431 mm)/8" (203 mm)	15" (381 mm)/4" (102 mm)	n/a	n/a
65/35 Slit	n/a	13" (330 mm)/6.5" (165 mm)	n/a	n/a
Cook Chamber Depth	n/a	n/a	n/a	16.75" (425 mm)
Cook Chamber Volume	n/a	n/a	n/a	1.45 cu.ft. (41.1 l)
Belt Length	48.3" (1227 mm)	48.3" (1227 mm)	36" (914 mm) or 48" (1219 mm)	n/a
Baking Area	3.6 sq.ft. (0,33 sqm)	2 sq.ft. (0.25 sqm)	2 sq.ft. (0.15 sqm)	n/a
Stackable	Yes (up to 3 high)*	Yes (up to 3 high)*	Yes (up to 3 high)	Yes
Cook Setting Capacity	8	8	8	72
ChefConnn Pro Compatible	Yes	Yes	Yes	Yes
Oven Connect Compatible	No	No	No	No
Flash Firmware Upgrade	Yes	Yes	Yes	Yes
Smart Card Compatible	Yes	Yes	Yes	Yes
USB Compatible	No	No	No	No

* Some stacking configurations may be excluded from KNLZ-approved for ventless operation.

Energy Costs per Oven	HNC 2620	HNC 2020	HNC 1618	HNI 2
Energy Costs	$0.11 kWhr	$0.11 kWhr	$0.11 kWhr	$0.11 kWhr
Cook Cycles/Day	n/a	n/a	n/a	100
Typical Cook Time	3 hrs	3 hrs	3 hrs	180 sec
Operating Time	12 hrs	12 hrs	12 hrs	12 hrs
Total Cost/Day	$10.96	$8.84	$5.61	$3.90
Total Cost/Month	$328.71	$265.25	$168.20	$116.90
Total Cost/Year	$3,944.53	$3,182.98	$2,018.44	$1,402.83

Energy Output and HVAC Requirements				
Average Energy (cooking & idle)	267,940 kJ	214,866 kJ	148,246 kJ	122,850 kJ
Total Energy	276,340 kJ	223,266 kJ	152,356 kJ	127,530 kJ
Total Average Power	6,397 W	5,168 W	3,527 W	2,952 W
Total Environment Load	21.8 kBtu/hr	17.6 kBtu/hr	12.0 kBtu/hr	10.1 kBtu/hr
Average Cooling Requirement	1.8 Tons of AC	1.5 Tons of AC	1.0 Tons of AC	0.8 Tons of AC

IMPINGEMENT

FEATURES | SPECS | ENERGY USAGE

G5

Rapid cook on all five shelves.

- Superior quality and throughput
- Cooks up to four times faster than convection and up to two times faster than a combi
- Cook one to five trays of product at a time
- Simple and intuitive touch controls
- Smart cook compensation feature helps ensure consistent cook results
- Reversible fan controls
- Allows use of half-size sheet or half-size hotel pan up to two inches deep
- Patented convection and microwave technologies
- Stackable design (requires stacking kit)
- Smart menu capable of storing up to 3,988 unique recipe settings
- Manual mode for enhanced user control

1. Blower Motor
2. Removable Convection Baffle
3. Microwave
4. Inlet Air

External Dimensions			Cook Chamber Dimensions		
Height	32.29"	820 mm	Height (min/shelf)	3.25"	83 mm
with cart	55.29"	1404 mm	Height (max)	18"	457 mm
Width	31.24"	793 mm	Width	15"	381 mm
Depth	38.12"	968 mm	Depth	21"	533 mm
Weight	475 lb.	215 kg	Volume (min/shelf)	0.59 cu.ft.	16.7 liters
			Volume (max)	3.28 cu.ft.	92.88 liters

The G5 is the first TurboChef multi-shelf oven, integrating patented convection and microwave technologies. The G5 offers increased throughput from the world leader in rapid-cook technology.

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

Features and Specs	G5
Convection	Side Air Convection
Microwave	Rear Launched
Bottom Radiant Heater	No
UL® ANLZ Ventless Certification	No
Metal Pans	Yes
Full Hotel Pan	No
Half Sheet Pan	Yes
Dimensions:	
Exterior Height with Cart	55.29" (1404 mm)
Exterior Height without Cart	32.29" (820 mm)
Exterior Width	31.24" (793 mm)
Exterior Depth - Footprint	35.7" (907 mm)
Exterior Depth - Handle to Wall	38.12" (968 mm)
Weight	475 lb. (215 kg)
Cook Chamber Height	Min – 3.25" (83 mm)/shelf Max – 18" (457 mm)
Cook Chamber Width	15" (381 mm)
Cook Chamber Depth	21" (533 mm)
Cook Chamber Volume	Min – 0.59 cu.ft. (16.7 l)/shelf Max – 3.28 cu.ft. (92.88 l)
Cooking Rack Width	14.6" (371 mm)
Cooking Rack Depth	18.1" (460 mm)
Max Food Height	17" (432 mm)
Stackable	Yes
Cook Setting Capacity	3,888 unique recipe settings (5 shelf configurations/setting)
Wireless Connectivity	No
ChefComm Pro Compatible	Yes
Oven Connect Compatible	No
Flash Firmware Upgrade	Yes
Smart Card Compatible	No
USB Compatible	Yes

Energy Costs	G5
Energy Costs	$0.11 kWhr
Cook Cycles/Day	25
Typical Cook Time	10 min
Operating Time	12 hrs
Total Cost/Day	$6.32
Total Cost/Month	$189.59
Total Cost/Year	$2,275.02

Energy Output and HVAC Requirements	
Average Energy (cooking & idle)	202,140 kJ
Total Energy	206,820 kJ
Total Average Power	4,788 W
Total Environment Load	16.3 kBtu/hr
Average Cooling Requirement	1.4 Tons of AC

MULTI-SHELF

FEATURES | SPECS | ENERGY USAGE

Waterless Steamer

Save over 150,000 gallons of water per year.

- Uses the natural water in food or dish to steam food internally without a water line, drain, or filtration system
- Marine-grade stainless construction
- No deliming
- Cartridge style filter breaks down buildup
- Consistent chef-quality results, no matter who is doing the cooking
- Pre-programmed with steam settings
- Small footprint – only 16 inches wide
- Energy efficient – $1.42/day to operate
- Customizable menu settings via USB, smart card, or manual entry
- Allows use of metal pans
- Capable of storing up to 256 unique recipe settings
- Operates without a ventilation hood (UL®-KNLZ certified*)

External Dimensions			Cook Chamber Dimensions		
Height	25"	635 mm	Height	7.2"	183 mm
Width	16"	406 mm	Width	12.5"	317 mm
Depth	29.8"	757 mm	Depth (usable)	10.5"	266 mm
Weight	170 lb.	77.1 kg	Volume	0.54 cu.ft.	15.4 liters

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

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

The TurboChef Waterless Steamer utilizes the i-Series technology to steam without water. Eliminating water means no water lines, drains, or filtration system is required.

Features and Specs	Waterless Steamer
Air Impingement	Indp. Top/Bottom
Microwave	Top Launched
Bottom Radiant Heater	No
UL®-KNLZ Ventless Certification	Yes
Metal Pans	Yes
Full Hotel Pan	No
Half Sheet Pan	No
Dimensions:	
Exterior Height with Legs	25" (635 mm)
Exterior Height without Legs	n/a
Exterior Width	16" (406 mm)
Exterior Depth - Footprint	28.4" (721 mm)
Exterior Depth - Handle to Wall	29.8" (757 mm)
Weight	170 lb. (77.1 kg)
Cook Chamber Height	7.2" (183 mm)
Cook Chamber Width	12.5" (317 mm)
Cook Chamber Depth	10.5" (266 mm)
Cook Chamber Volume	0.54 cu.ft. (15.4 l)
Stackable	No
Cook Setting Capacity	256
Wireless Connectivity	No
ChefComm Pro Compatible	Yes
Oven Connect Compatible	Yes
Flash Firmware Upgrade	Yes
Smart Card Compatible	Yes
USB Compatible	Yes

Energy Costs	Waterless Steamer
Energy Costs	$0.11 kWhr
Cook Cycles/Day	100
Typical Cook Time	45 sec
Operating Time	12 hrs
Total Cost/Day	$1.42
Total Cost/Month	$42.46
Total Cost/Year	$509.51

Energy Output and HVAC Requirements	
Average Energy (cooking & idle)	40,950 kJ
Total Energy	44,460 kJ
Total Average Power	1,029 W
Total Environment Load	3.5 kBtu/hr
Average Cooling Requirement	0.3 Tons of AC

WATERLESS STEAMER

FEATURES | SPECS | ENERGY USAGE

Panini

Perfectly grilled and toasted.

- Perfect grill marks
- Heat "all the way through" in minimal time
- Eliminate Panini grill odors
- Sustains back-to-back cooking
- Consistent chef-quality results, no matter who is doing the cooking
- Pre-programmed with Panini settings
- High-contrast, durable capacitive touch display†
- Manual mode for on-the-fly cooking†
- Up to 10 selectable languages†
- Includes tutorials for cleaning and usage†
- Small footprint – only 16 inches wide
- Exterior styling perfect for front of the house operations
- Customizable skins to match the color you want*
- Customizable menu settings via USB, smart card, or manual entry
- Wi-Fi/cellular expandable for the connected kitchen†
- Energy efficient – $1.42/day to operate
- Capable of storing up to 256 unique recipe settings
- Operates without a ventilation hood (UL®-KNLZ certified**)

External Dimensions			Cook Chamber Dimensions		
Height	25"	635 mm	Height	7.2"	183 mm
Width	16"	406 mm	Width	12.5"	317 mm
Depth	29.8"	757 mm	Depth (usable)	10.5"	266 mm
Weight	170 lb.	77.1 kg	Volume	0.54 cu.ft.	15.4 liters

Panini | Panini with Touch Controls

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

† Option available only on Panini with Touch Controls. Additional charges apply.
** Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

"The Panini oven has significantly decreased cook times while improving quality and our ability to serve customers. Previously, cook times were too long; usually 8-10 minutes. With the TurboChef Panini oven, sandwiches and quiches are cooked in less than a minute and a half. Now customers can sit down and enjoy their food and drink experience at the same time!"

Dan Molitor, General Manager | Sambalatte

Features and Specs	Panini
Air Impingement	Indp. Top/Bottom
Microwave	Top Launched
Bottom Radiant Heater	No
UL® -KNLZ Ventless Certification	Yes
Metal Pans	Yes
Full Hotel Pan	No
Half Sheet Pan	No
Dimensions:	
Exterior Height with Legs	25" (635 mm)
Exterior Height without Legs	n/a
Exterior Width	16" (406 mm)
Exterior Depth - Footprint	28.4" (721 mm)
Exterior Depth - Handle to Wall	29.8" (757 mm)
Weight	170 lb. (77.1 kg)
Cook Chamber Height	7.2" (183 mm)
Cook Chamber Width	12.5" (317 mm)
Cook Chamber Depth	10.5" (266 mm)
Cook Chamber Volume	0.54 cu.ft. (15.4 l)
Stackable	No
Cook Setting Capacity	256
Wireless Connectivity	Panini with Touch Controls
ChefComm Pro Compatible	Yes
Oven Connect Compatible	Yes
Flash Firmware Upgrade	Yes
Smart Card Compatible	Yes
USB Compatible	Yes

Energy Costs	Panini
Energy Costs	$0.11 kWhr
Cook Cycles/Day	100
Typical Cook Time	45 sec
Operating Time	12 hrs
Total Cost/Day	$1.42
Total Cost/Month	$42.46
Total Cost/Year	$509.51

Energy Output and HVAC Requirements	
Average Energy (cooking & idle)	40,950 kJ
Total Energy	44,460 kJ
Total Average Power	1,029 W
Total Environment Load	3.5 kBtu/hr
Average Cooling Requirement	0.3 Tons of AC

PANINI

FEATURES | SPECS | ENERGY USAGE

Sambalatte | Las Vegas, NV

Fire

Artisan style pizza anywhere.

- Perfectly crisps and heats, providing hearth-baked results
- Consistent artisan style 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 5 colors

External Dimensions			Cook Chamber Dimensions		
Height	23"	584 mm	Height	2.75"	70 mm
Width	18"	457 mm	Width	14"	356 mm
Depth	23.25"	644 mm	Depth (usable)	14"	356 mm
Weight	75 lb.	34 kg			

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

"We needed a multidimensional oven with a small footprint that could cook quickly and consistently. The TurboChef Fire has greatly helped to build our menu and the workflow is simple for employees. Fresh & Easy has gained new business and increased the basket size of customers who purchase menu items. With the TurboChef Fire, we can produce top of the line pizza in minutes, which means satisfied customers that shop more frequently."

Josh Zodikoff, Bakery Manager | Fresh & Easy

* Visit www.turbochef.com/ventless for details and limitations.
UL® is a trademark of Underwriters Laboratories, Inc.

Features and Specs	Fire
Convection	Indp. Top/Bottom
Microwave	No
Bottom Radiant Heater	No
Ventless Certification	Yes
Metal Pans	Yes
Full Hotel Pan	No
Half Sheet Pan	No
Dimensions:	
Exterior Height with Legs	23" (584 mm)
Exterior Height without Legs	22" (559 mm)
Exterior Width	18" (457 mm)
Exterior Depth - Footprint	21.75" (552 mm)
Exterior Depth - Handle to Wall	23.25" (591 mm)
Weight	75 lb. (34 kg)
Cook Chamber Height	2.75" (70 mm)
Cook Chamber Width	14" (356 mm)
Cook Chamber Depth	14" (356 mm)
Cook Chamber Volume	0.32 cu.ft. (9 l)
Stackable	No
Cook Setting Capacity	n/a
Wireless Connectivity	No
ChefComm Pro Compatible	No
Oven Connect Compatible	No
Flash Firmware Upgrade	No
Smart Card Compatible	No
USB Compatible	No

FIRE

FEATURES | SPECS

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).

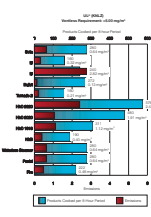
Certifications

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 as shown adjacent.



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.

* NSF certification applies to the Tornado, C3, and HHS 2 ovens only. UL EPH certification applies to all ovens except the C3. Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL® certification or application.
† The HHC 2620, HHC 2320, and HHC 1616 ovens may require installation of additional fire suppression equipment at the discretion of local authorities or jurisdictions.

TurboChef Connected Kitchen

Find out what your oven can tell you about your business! With the TurboChef Connected Kitchen, you can update your oven settings, gather data, and much more by simply logging in to our portal via computer, tablet, or smart phone. Available on the new Sōta, i3, i5, Bullet, and Panini ovens with Touch Controls, the TurboChef connected ovens capture real-time event logging for up-to-the-minute point of sale data.

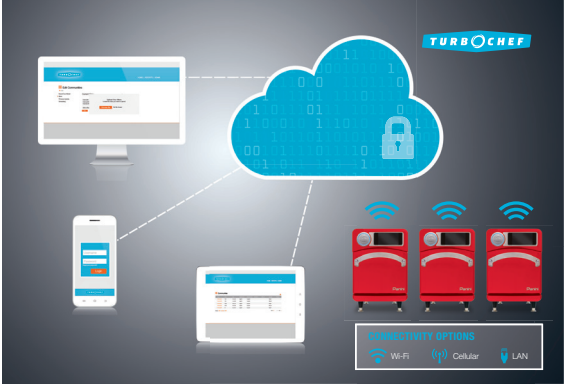
Benefits

- Set schedules to remotely update oven cook settings
- Real-time event logging provides up-to-the-minute point of sale data
- Export and analyze oven performance data, including which products were cooked and when
- Set up oven communities to organize your ovens geographically, by application, or however you want
- Set schedules to remotely update oven firmware when TurboChef adds features or improves functionality
- Real-time fault alerts improve service diagnostics
- Data encrypted, securely stored, and protected on the Digi Cloud: security policy based on 175 controls outlined in CSA, ISO27002, NERC CIP, PCI, and HIPAA standards, enforced with active monitoring tools, and verified with policy compliance audits
- Cost of service and data storage included with oven for the first year, with option to continue service beyond

Connectivity Options*

All TurboChef ovens with Touch Controls are Wi-Fi, cellular, or LAN expandable for the connected kitchen. Different connectivity options are available to suit your needs.

* Connectivity option must be specified when ordering oven. Additional fees apply for Wi-Fi and cellular devices and services.



Menu Management Made Simple

Online Cookbook

To start building your own menu, visit cookbook.turbochef.com and view thousands of palate-pleasing recipes. The online cookbook provides comprehensive information on preparing a variety of food products, as well as simple, optimized settings you can use to program any TurboChef oven.

ChefComm Pro: Menu Builder

ChefComm Pro empowers you to easily create, update, and distribute menu settings from your PC. ChefComm Pro is available in both full-edit and limited (no edit) versions to help ensure your menu settings will not be altered.

- Simple interface for menu building on your PC instead of in front of an oven
- Allows the convenience of emailing menu settings
- Stores menu settings to smart cards and USB devices