



VENTLESS RAPID COOK OVENS AND CONVEYORS

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 190,000 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.

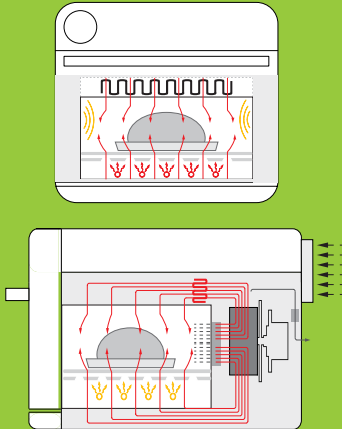


TECHNOLOGY



RAPID COOK

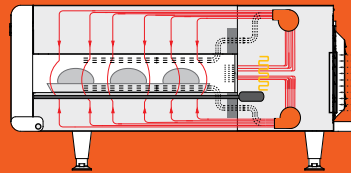
TurboChef rapid cook ovens utilize top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80% without compromising quality.



CONVEYORS

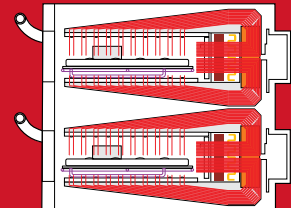
TurboChef's unprecedented High-h air impingement and available catalyst technology heats food faster than any other conveyor on the market.

The easy-to-use control system offers eight cooking profiles that precisely control temperature, belt speed, and independent top and bottom airflow. Optional integral catalytic converters allow for ventless operation.



IMPINGEMENT / AIR

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



RAPID COOK



Sôta (i1)



Bullet



i3



i5



Tornado 2



Waterless Steamer



Panini



CONVEYORS



HhC 2620



HhC 2020



HhC 1618



IMPINGEMENT / AIR



Double Batch



Single Batch



HhB 2



Fire



Söta (Model i1)

State of the art cooking

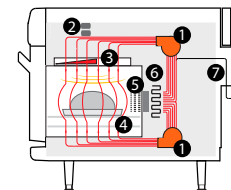
- Serve warm, delicious food with minimal wait time
- Energy efficient – \$1.42/day to operate
- Small footprint – only 16 inches wide
- High-contrast, durable capacitive touch display†
- Manual mode for on-the-fly cooking†
- Customizable menu settings via USB, smart card, or manual entry††
- Up to 10 selectable languages†
- Includes tutorials for cleaning and usage†
- Allows use of metal pans
- Cloud-based wi-fi for remote menu management and data analysis†
- 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*)



Söta (Model i1)



Söta (Model i1) 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

External Dimensions

Height	25"	635 mm
Width	16"	406 mm
Depth	29.8"	757 mm
Weight	170 lb.	77.1 kg

Cook Chamber Dimensions

Height	7.2"	183 mm
Width	12.5"	317 mm
Depth (usable)	10.5"	266 mm
Volume	0.54 cu.ft.	15.4 liters

† Option available only on Söta with Touch Controls.

††USB optional on Söta without Touch Controls.

* Visit www.turbochef.com/ventless for details and limitations.

UL® is a trademark of Underwriters Laboratories, Inc.

COOK TIMES

Croissant (2)	20 sec
Toasted Breakfast Sandwich	50 sec
Toasted Sandwich	50 sec
Spinach and Bacon Quiche	55 sec
9-inch Personal Pizza	1 min 20 sec

TURBOCHEF



Bistros &
Coffee Shops



Quick Service
Restaurants



Concessions



Bars &
Nightclubs



Convenience
Stores

"The Söta 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 Söta is the perfect oven for the coffee shop setting."

Kelly Spiker, COO | The Woods Coffee

RAPID COOK | 7

Waterless Steamer

Save over 150,000 gallons of water per year

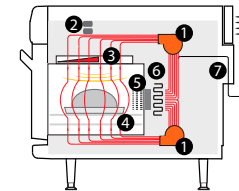
- Uses the natural water in food or dish to steam food internally without a water line, drain, or filtration system
- Marine-grade stainless construction
- No deliming
- Cartridge style filter breaks down buildup
- Pre-programmed with steam settings
- High-contrast, durable capacitive touch display†
- Manual mode for on-the-fly cooking†
- Up to 10 selectable languages†
- Includes tutorials for cleaning and usage†
- Small footprint – only 16 inches wide
- Customizable menu settings via USB, smart card, or manual entry
- Cloud-based wi-fi for remote menu management and data analysis†
- Allows use of metal pans
- Energy efficient – \$1.42/day to operate
- Capable of storing up to 256 unique recipe settings
- Operates without a ventilation hood (UL®-KNLZ certified*)



Waterless Steamer



Waterless Steamer 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

External Dimensions

Height	25"	635 mm
Width	16"	406 mm
Depth	29.8"	757 mm
Weight	170 lb.	77.1 kg

Cook Chamber Dimensions

Height	7.2"	183 mm
Width	12.5"	317 mm
Depth (usable)	10.5"	266 mm
Volume	0.54 cu.ft.	15.4 liters

†Option available only on Waterless Steamer with with Touch Controls.

* Visit www.turbochef.com/ventless for details and limitations.

UL® is a trademark of Underwriters Laboratories, Inc.



COOK TIMES

Steamed Shellfish, Clams, or Mussels (1 lb.)	1 min 35 sec
Alaskan King Crab (1 lb.)	2 min
Steamed Mixed, Fresh Vegetables (1 lb.)	2 min
Lobster (1.5 lb.)	3 min 40 sec
Long-grain Rice (2 cups)	11 min



Fine Dining



Casual Dining



Hospitality

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.

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
- 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
- Cloud-based wi-fi for remote menu management and data analysis†
- Allows use of metal pans
- 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

Height	25"	635 mm
Width	16"	406 mm
Depth	29.8"	757 mm
Weight	170 lb.	77.1 kg

Cook Chamber Dimensions

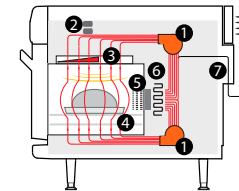
Height	7.2"	183 mm
Width	12.5"	317 mm
Depth (usable)	10.5"	266 mm
Volume	0.54 cu.ft.	15.4 liters



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.

COOK TIMES

Grilled Focaccia Bread	45 sec
Chicken and Mozzarella Panini	60 sec
Flatbread Pizza with Chicken	1 min 15 sec
Turkey, Prosciutto, and Mozzarella Panini	1 min 30 sec
Grilled, Stuffed Burrito	1 min 30 sec



Casual Dining



Quick Service
Restaurants



Bistros &
Coffee Shops



Bars &
Nightclubs



Hospitality

"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

i3

Versatility and throughput in less space

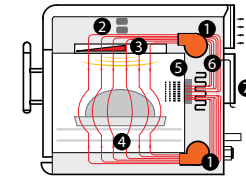
- Consistent chef-quality results in a fraction of the time
- Large cavity size fits up to a half-size sheet pan – perfect for medium to large batch cooking
- Throughput equal to larger ovens without the space or energy cost requirements
- Allows use of metal pans
- Capable of storing up to 200 unique 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††
- Cloud-based wi-fi for remote menu management and data analysis†
- Up to 10 selectable languages†
- Stackable design (requires stacking cart, stand, and kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)



i3



i3 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

External Dimensions

Height	21.25"	540 mm
Width	24.5"	622 mm
Depth	31.25"	794 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

††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.

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



Quick Service
Restaurants



Fine Dining



Casual Dining



Hospitality



Bars &
Nightclubs



Bistros &
Coffee Shops



Education



Healthcare



Concessions

“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 | Copenhagen

i5

Versatility and throughput delivered

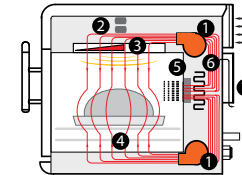
- Large cavity size fits up to a full-size hotel or gastronorm pan – perfect for large batch cooking
- Throughput equal to larger ovens without the space or energy cost requirements
- Allows use of metal pans
- Capable of storing up to 200 unique recipe settings
- High-contrast, durable capacitive touch display[†]
- Manual mode for on-the-fly cooking[†]
- Customizable menu settings via USB, smart card, or manual entry^{††}
- Cloud-based wi-fi for remote menu management and data analysis[†]
- Up to 10 selectable languages[†]
- Stackable design (requires stacking cart, stand, and kit)
- Operates without a ventilation hood (UL[®]-KNLZ certified*)



i5



i5 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

External Dimensions

Height	24.3"	618 mm
Width	28.1"	714 mm
Depth	31.1"	790 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

^{††}Smart card option only on i5 without Touch Controls.
 * Visit www.turbochef.com/ventless for details and limitations.
 UL[®] is a trademark of Underwriters Laboratories, Inc.

COOK TIMES

Roasted Vegetables	4 min
Mixed Seafood Bouillabaisse	6 min
Stuffed Chicken Breast (6)	6 min 30 sec
Roasted Pork Loin	7 min 30 sec
Baked Potato (12)	14 min



Fine Dining



Casual Dining



Quick Service
Restaurants



Hospitality



Bars &
Nightclubs



Education



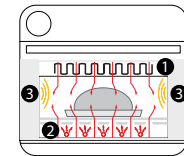
Healthcare

“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.”

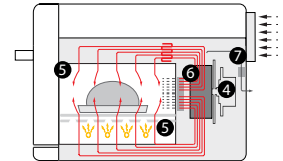
Bullet

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
- Cloud-based wi-fi for remote menu management and data analysis
- 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*)



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



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

External Dimensions

Height	19"	483 mm
with legs	23"	584 mm
Width	21.4"	544 mm
Depth	29.94"	760 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

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



Quick Service
Restaurants



Convenience
Stores



Concessions



Casual Dining



Hospitality



Bars &
Nightclubs



Education



Healthcare



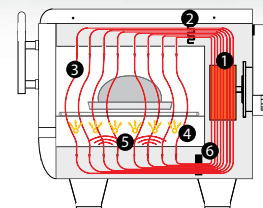
Supermarkets

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

Height	19"	483 mm
with legs	23"	584 mm
Width	26"	660 mm
Depth	28.45"	723 mm
Weight	190 lb.	86 kg

Cook Chamber Dimensions

Height	8"	203 mm
Width	15.5"	394 mm
Depth	14.7"	373 mm
Volume	1.05 cu.ft.	29.9 liters

COOK TIMES

8-inch Toasted Sub	25 sec
Flatbread Pizza	40 sec
Toasted Breakfast Sandwich	60 sec
Spring Rolls (6)	1 min 45 sec
Chicken Tenders (6)	4 min



Quick Service
Restaurants



Convenience
Stores



Concessions



Casual Dining



Hospitality



Bars &
Nightclubs



Education



Healthcare



Supermarkets

“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	Söta (i1)	Waterless Steamer	Panini
Air Impingement	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom
Microwave	Top Launched	Top Launched	Top Launched
Bottom Radiant Heater	No	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	25" (635 mm)	25" (635 mm)	25" (635 mm)
Exterior Height without Legs	n/a	n/a	n/a
Exterior Width	16" (406 mm)	16" (406 mm)	16" (406 mm)
Exterior Depth - Footprint	28.4" (721 mm)	28.4" (721 mm)	28.4" (721 mm)
Exterior Depth - Handle to Wall	29.8" (757 mm)	29.8" (757 mm)	29.8" (757 mm)
Weight	170 lb. (77.1 kg)	170 lb. (77.1 kg)	170 lb. (77.1 kg)
Cook Chamber Height	7.2" (183 mm)	7.2" (183 mm)	7.2" (183 mm)
Cook Chamber Width	12.5" (317 mm)	12.5" (317 mm)	12.5" (317 mm)
Cook Chamber Depth	10.5" (266 mm)	10.5" (266 mm)	10.5" (266 mm)
Cook Chamber Volume	0.54 cu.ft. (15.4 l)	0.54 cu.ft. (15.4 l)	0.54 cu.ft. (15.4 l)
Stackable*	Yes	Yes	Yes
Cook Setting Capacity	256	256	256
Wireless Connectivity	Söta with Touch Controls	Waterless Steamer with Touch Controls	Panini with Touch Controls
ChefComm Pro Compatible	Yes	Yes	Yes
TurboChef Connect Compatible	Yes	Yes	Yes
Flash Firmware Upgrade	Yes	Yes	Yes
Smart Card Compatible	Yes	Yes	Yes
USB Compatible	Yes, optional on Söta without Touch Controls	Yes	Yes

¹ Usable cooking depth is 2" (51 mm) less than cavity depth listed for i5 and i3.

* Requires stacking kit (Söta (i1), Waterless Steamer, i3, and i5 ovens also require stacking stand due to being serviced primarily through the top).



i3	i5	Bullet	Tornado 2
Indp. Top/Bottom	Indp. Top/Bottom	Top and Bottom	Top
Top Launched	Top Launched	Side Launched	Bottom Launched
No	No	Yes	Yes
Yes	Yes	Yes	Yes
Yes	Yes	Yes	No
No	Yes	No	No
Yes	Yes	No	No
21.25" (540 mm)	24.3" (618 mm)	23" (584 mm)	23" (584 mm)
n/a	n/a	19" (483 mm)	19" (483 mm)
24.5" (622 mm)	28.1" (714 mm)	21.4" (544 mm)	26" (660 mm)
25.75" (654 mm)	25.75" (654 mm)	27.58" (701 mm)	25.7" (653 mm)
31.25" (794 mm)	31.1" (790 mm)	29.94" (760 mm)	28.45" (723 mm)
245 lb. (111 kg)	275 lb. (125 kg)	185 lb. (84 kg)	190 lb. (86 kg)
6.9" (175 mm)	10" (254 mm)	6" (152 mm)	8" (203 mm)
19.4" (493 mm)	24" (610 mm)	15.5" (394 mm)	15.5" (394 mm)
14.75" (375 mm) [†]	16" (406 mm) [†]	14.5" (368 mm)	14.7" (373 mm)
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)
Yes	Yes	Yes	Yes
200	200	256	128
i3 with Touch Controls	i5 with Touch Controls	Yes	No
Yes	Yes	Yes	Yes
Yes	Yes	Yes	No
Yes	Yes	Yes	Yes
i3 without Touch Controls	i5 without Touch Controls	No	Yes
Yes	Yes	Yes	No



Energy Costs per Oven			
	Söta (i1)	Waterless Steamer	Panini
Energy Costs	\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day	100	100	100
Typical Cook Time	45 sec	45 sec	45 sec
Operating Time	12 hrs	12 hrs	12 hrs
Total Cost/Day	\$1.42	\$1.42	\$1.42
Total Cost/Month	\$42.46	\$42.46	\$42.46
Total Cost/Year	\$509.51	\$509.51	\$509.51

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

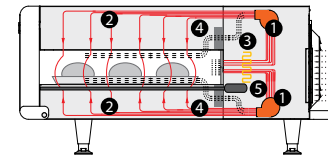


i3	i5	Bullet	Tornado 2
\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr
100	100	100	100
180 sec	180 sec	60 sec	60 sec
12 hrs	12 hrs	12 hrs	12 hrs
\$4.37	\$6.10	\$2.08	\$2.69
\$130.95	\$183.05	\$62.48	\$80.61
\$1,571.42	\$2,196.61	\$749.76	\$967.33
139,364 kJ	195,534 kJ	65,730 kJ	83,190 kJ
142,856 kJ	199,692 kJ	68,160 kJ	87,939 kJ
3,307 W	4,623 W	1,578 W	2,036 W
11.3 kBtu/hr	15.8 kBtu/hr	5.4 kBtu/hr	7 kBtu/hr
0.9 Tons of AC	1.3 Tons of AC	0.5 Tons of AC	0.6 Tons of AC

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*



External Dimensions

Height	13"	330 mm
with legs	17"	432 mm
Width	48.3"	1227 mm
Depth	41.7"	1059 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

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

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



Pizza
Restaurants



Concessions



Quick Service
Restaurants



Casual Dining

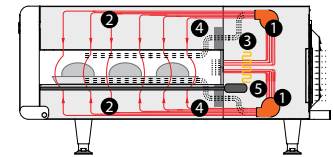
“In addition to the oven, the support we have received from TurboChef has been outstanding. They have been extremely helpful in configuring the oven for the best performance of our product and have been very responsive to all our needs. I would recommend this oven to anyone who is looking for a high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

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*



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

External Dimensions

Height	13"	330 mm
with legs	17"	432 mm
Width	48.3"	1227 mm
Depth	35.7"	907 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

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



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



Pizza
Restaurants



Concessions



Quick Service
Restaurants



Casual Dining

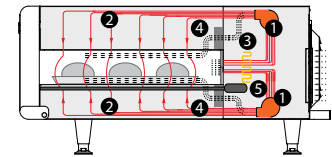
"The implementation of the TurboChef HhC 2020 oven has not only improved our throughput, but more importantly has yielded more product consistency and improved the quality of our restaurant offerings. The ability to load our menu onto a memory card and download it at the restaurant enables us to eliminate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



External Dimensions

Height	13"	330 mm
with legs	17"	432 mm
Width	36"/48"	914 mm/1219 mm
Depth	31.7"	805 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"/48"	914 mm/1219 mm
Belt Width	16"	406 mm

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

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

TURBOCHEF



Pizza
Restaurants



Concessions



Quick Service
Restaurants



Casual Dining

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.



Features and Specs	HhC 2620	HhC 2020	HhC 1618
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	Yes	Yes	No
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	48.3" (1227 mm)	48.3" (1227 mm)	36" (914 mm) or 48" (1219 mm)
Exterior Depth - Footprint	30" (762 mm)	30" (762 mm)	30" (762 mm)
Exterior Depth - Handle to Wall	41.7" (1059 mm)	35.7" (907 mm)	31.7" (805 mm)
Weight	260 lb. (118 kg)	195 lb. (88.5 kg)	36": 195 lb. (88.5 kg)/48": 200 lb. (91 kg)
Cook Chamber Height	1" (25 mm)/3" (76 mm)	1" (25 mm) / 3" (76 mm)	1" (25 mm)/3" (76 mm)
Cook Chamber/Belt Width	26" (660 mm)	20" (508 mm)	16" (406 mm)
50/50 Split	12.5" (318 mm)/12.5" (318 mm)	9.5" (241 mm)/9.5" (241 mm)	n/a
70/30 Split	17" (431 mm)/8" (203 mm)	15" (381 mm)/4" (102 mm)	n/a
65/35 Split	n/a	13" (330 mm)/6.5" (165 mm)	n/a
Cook Chamber Depth	20" (508 mm)	20" (508 mm)	18" (457 mm)
Cook Chamber Volume	n/a	n/a	n/a
Belt Length	48.3" (1227 mm)	48.3" (1227 mm)	36" (914 mm) or 48" (1219 mm)
Baking Area	3.6 sq.ft. (0.33 sqm)	2.8 sq.ft. (0.26 sqm)	2 sq.ft. (0.15 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
TurboChef Connect Compatible	No	No	No
Flash Firmware Upgrade	Yes	Yes	Yes
Smart Card Compatible	Yes	Yes	Yes
USB Compatible	No	No	No

* Additional costs apply for ventless option. Some stacking configurations may be excluded from KNLZ approved ventless operation.



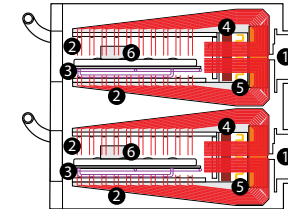
Energy Costs per Oven		HhC 2620	HhC 2020	HhC 1618
Energy Costs		\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day		n/a	n/a	n/a
Typical Cook Time		3 hrs	3 hrs	3 hrs
Operating Time		12 hrs	12 hrs	12 hrs
Total Cost/Day		\$10.96	\$8.84	\$5.61
Total Cost/Month		\$328.71	\$265.25	\$168.20
Total Cost/Year		\$3,944.53	\$3,182.98	\$2,018.44

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

Double Batch

The most throughput for your counter

- 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
- Cloud-based wi-fi for remote menu management and data analysis
- Customizable menu settings via 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)
- Operates without a ventilation hood (UL®-KNLZ certified*)



Double Batch External Dimensions

Height	23.2"	589 mm
Width	27.7"	704 mm
Depth	31.7"	903 mm
Weight	262 lb.	119 kg

Double Batch 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

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



COOK TIMES

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

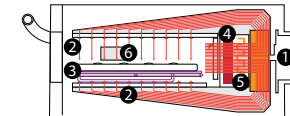


The ventless Double Batch oven uses two independently-controlled high speed cooking cavities to maximize throughput while requiring minimal space and energy consumption.

Single Batch

The most throughput for your counter

- 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
- Intuitive touch controller
- Cloud-based wi-fi for remote menu management and data analysis
- Customizable menu settings via USB or manual entry
- Stackable design up to four high (requires stacking kit)
- Capable of storing up to 400 unique recipe settings
- 4" adjustable legs
- Operates without a ventilation hood (UL®-KNLZ certified*)



Single Batch External Dimensions

Height	13.56"	344 mm
with legs	17.55"	446 mm
Width	27.7"	704 mm
Depth	31.7"	903 mm
Weight	153 lb.	69 kg

Single Batch Cook Chamber Dimensions

Height	4.3"	109 mm
Width	18.1"	318 mm
Depth (usable)	17.07"	434 mm
Volume	0.77 cu.ft.	21.8 liters

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

COOK TIMES

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



Pizza
Restaurants



Convenience
Stores



Concessions



Quick Service
Restaurants



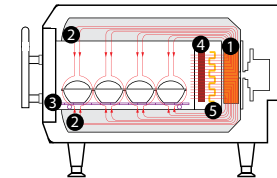
Casual Dining

The ventless Single Batch utilizes variable high heat transfer rate impingement cooking with a patented oscillating cooking surface to emulate continuous motion cooking. The high “h” enables the oven to cook at four times the speeds of conventional convection ovens or about twice as fast as a conveyor oven.

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

Height	17.4"	442 mm
with legs	21.4"	544 mm
Width	25.9"	658 mm
Depth	31.7"	805 mm
Weight	157 lb.	71 kg

Cook Chamber Dimensions

Height	8"	203 mm
Width	18.75"	476 mm
Depth	16.75"	425 mm
Volume	1.45 cu.ft.	41.1 liters

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



Concessions



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

IMPINGEMENT/AIR | 37

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

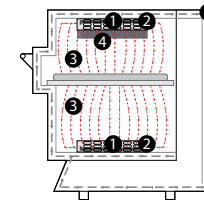


External Dimensions

Height	23"	584 mm
Width	18"	457 mm
Depth	23.25"	644 mm
Weight	75 lb.	34 kg

Cook Chamber Dimensions

Height	2.75"	70 mm
Width	14"	356 mm
Depth (usable)	14"	356 mm



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

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

TURBOCHEF



Pizza
Restaurants



Casual Dining



Quick Service
Restaurants



Convenience
Stores



Bars &
Nightclubs

"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



Features and Specs	Double Batch	Single Batch	HhB 2	Fire
Air Impingement	Top and Bottom	Top and Bottom	Top and Bottom	None
Convection	None	None	None	Indp. Top/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	No	No	No	No
Full Sheet Pan	No	No	No	No
Half Sheet Pan	Yes	Yes	Yes	No
Dimensions:				
Exterior Height with Legs	27.2" (691 mm)	17.55" (446 mm)	21.4" (544 mm)	23" (584 mm)
Exterior Height without Legs	23.2" (589 mm)	13.56" (344 mm)	17.4" (442 mm)	22" (559 mm)
Exterior Width	27.7" (704 mm)	27.7" (704 mm)	25.9" (658 mm)	18" (457 mm)
Exterior Depth - Footprint	28.6" (726 mm)	28.6" (726 mm)	29.2" (742 mm)	21.75" (552 mm)
Exterior Depth - Handle to Wall	35.6" (903 mm)	35.6" (903 mm)	31.7" (805 mm)	23.25" (591 mm)
Weight	262 lb. (119 kg)	153 lb. (69 kg)	157 lb. (71 kg)	75 lb. 34 kg)
Cook Chamber Height	3.3" (84 mm)	4.3" (109 mm)	8" (203 mm)	2.75" (70 mm)
Cook Chamber Width	18.1" (460 mm)	18.1" (460 mm)	18.75" (476 mm)	14" (356 mm)
Cook Chamber Depth	17.07" (434 mm)	17.07" (434 mm)	16.75" (425 mm)	14" (356 mm)
Cook Chamber Volume	0.59 cu.ft. (16.7 l)	0.77 cu.ft. (21.8 l)	1.45 cu.ft. (41.1 l)	0.32 cu.ft. (9 l)
Stackable	Yes	Yes	Yes	No
Cook Setting Capacity	800 (400 per cavity)	400	72	n/a
ChefComm Pro Compatible	Yes	Yes	Yes	No
TurboChef Connect Compatible	Yes	Yes	No	No
Flash Firmware Upgrade	USB	USB	Smart Card	No
Smart Card Compatible	No	No	Yes	No
USB Compatible	Yes	Yes	No	No



Energy Costs per Oven	Double Batch	Single Batch	HhB 2	Fire
Energy Costs	\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day	100	100	100	50
Typical Cook Time	180 sec	180 sec	180 sec	120 sec
Operating Time	12 hrs	12 hrs	12 hrs	12 hrs
Total Cost/Day	\$6.40	\$3.50	\$3.90	\$2.64
Total Cost/Month	\$191.90	\$104.98	\$116.90	\$79.25
Total Cost/Year	\$2,302.74	\$1,259.78	\$1,402.83	\$950.95

Energy Output and HVAC Requirements	Double Batch	Single Batch	HhB 2	Fire
Average Energy (cooking & idle)	202,230 kJ	110,205 kJ	122,850 kJ	80,700 kJ
Total Energy	209,340 kJ	114,525 kJ	127,530 kJ	82,980 kJ
Total Average Power	4,846 W	2,651W	2,952 W	1,921 W
Total Environment Load	16.54 kBtu/hr	9.04 kBtu/hr	10.1 kBtu/hr	6.55 kBtu/hr
Average Cooling Requirement	1.378 Tons of AC	.75 Tons of AC	0.8 Tons of AC	0.55 Tons of AC

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*

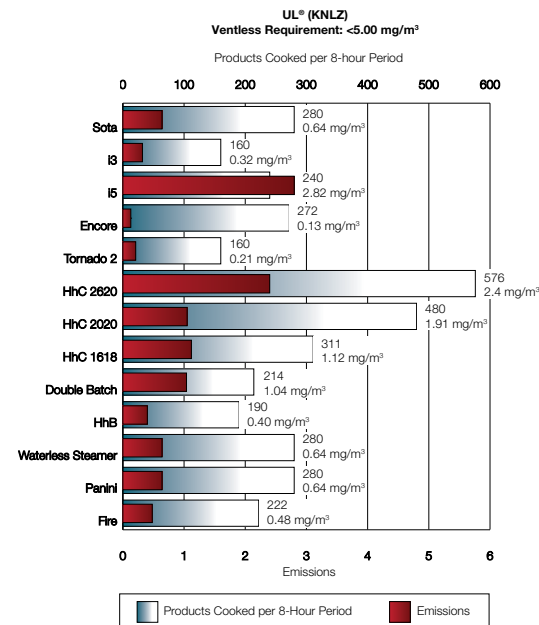
Ventless – UL® KNLZ



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 HhB 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 2020, and HhC 1618 ovens may require installation of additional fire suppression equipment at the discretion of local authorities or jurisdictions.

TurboChef Connect™

Find out what your oven can tell you about your business! With TurboChef Connect™, 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 Double Batch, Single Batch, Söta, i3, i5, Bullet, Panini, and Waterless Steamer 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 cook settings on all ovens simultaneously
- 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
- Real-time fault alerts improve service diagnostics
- Data encrypted, securely stored, and protected: 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-ready for the connected kitchen. Cellular option is also available to suit your needs.†

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

† Additional lead times may apply.



Remotely update your oven's menu and collect valuable data with TurboChef Connect™!

CONNECTIVITY OPTIONS



WI-FI



Cellular†



2801 Trade Center Drive
Carrollton, Texas 75007 USA

or visit www.turbochef.com