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SINCE 1991

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





Unparalleled Service and Culinary Support

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

csr@turbochef.com
800-90-TURBO
turbochef.com

Technical and Customer Support

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

Ventless Support

Need help with a ventless installation? We have installed over 300,000 ventless cooking applications worldwide. Visit turbochef.com/ventless for resources that can support your ventless installation and help you eliminate the need for costly and wasteful extraction hood systems.

Culinary Experts

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

Consumables and Accessories

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

95%

SERVICE CALLS COMPLETED SAME DAY
or within 24 hours of dispatch

93%

SAME DAY SERVICE
on call received before 1 PM CST

86%

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

WHAT IS ACCELERATED COOKING?

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



Air Impingement



Microwave



Convection

WHAT MAKES IT VENTLESS?

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



An Oven For Every Industry

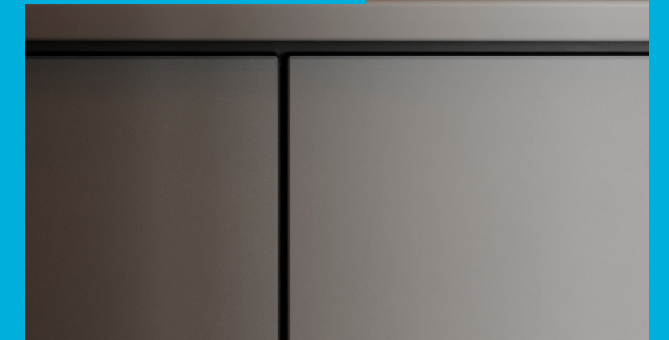
VENTLESS RAPID COOK OVENS

VENTLESS AIR IMPINGEMENT OVENS

VENTLESS HIGH-SPEED CONVEYORS

AUTOMATED VENTLESS OVENS

The options are limitless.



PLEXOR

A3

Automation that Wins Every Time

Simple and intuitive one-touch controls with icons

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

Operated by a single plug

Autoload/unload

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

Adaptive power management ensuring consistent
results while power sharing

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

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

Smart menu system capable of storing unlimited recipes

Comes standard with cart and sealing gasket

IoT enabled for Open Kitchen™

Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

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

LEFT TO RIGHT/ RIGHT TO LEFT

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

OVEN ONLY

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

IMPINGEMENT - COOK CHAMBER

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

RAPID COOK - COOK CHAMBER

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

CONVECTION - COOK CHAMBER

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

View spec sheet for full list of part numbers



OPEN

KITCHEN

by SiteSage

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

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

 **PowerhouseDynamics**

powerhousedynamics.com/open-kitchen
617.340.6582

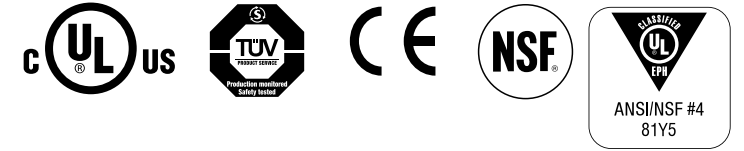
VENTILESS

Patented Technology for Ventless Operation

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

Certifications

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



How the Ovens are Tested

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

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

Menu Requirements

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

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

Submittal Recommendations*

1. Determine which agency requires notification, i.e., health, building, or both.
2. Submit the appropriate package for your oven type. Submittal packages can be located at turbochef.com/ventless.
3. Include the following items:
 - a. HVAC analysis demonstrating adequate cooling exists to offset the oven's load.
 - b. Your menu, as ventless operation is not supported when cooking fatty raw proteins.

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

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

