



PRODUCT BROCHURE

The Company Behind the Ovens

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.

TURBOCHEF



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 employed or affiliated 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 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!

Ventless Support

Need help with a ventless installation? We have installed over 120,000 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.

For more information, contact TurboChef at 800.90TURBO (800.908.8726) or +1 214.379.6000.



TURBOCHEF

"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

"The Encore is energy-efficient, compact, toasts and heats the meat more evenly, and most importantly – it's faster. The Encore has provided additional capacity that has allowed me to significantly grow sales during peak hours with faster lines and a significant reduction in walk outs. Results for me were immediate, and so strong that I am currently running two ovens to maximize my throughput!"

Karen Sinkey, Franchisee
SUBWAY® Restaurant #36756 (Vista, CA)

Encore

Revolutionary performance.

- Cooks delicious food faster than ever
- Throughput equal to larger ovens without the space or energy cost requirements
- Easy to use: only two key presses to cook any item
- Easy to clean
- Allows use of metal pans
- Customizable menu settings via USB or smart card
- Consistent chef-quality results, no matter who is doing the cooking
- Cook more, brown more, and cook and brown more option keys
- Capable of storing up to 256 unique recipe settings
- Stackable design (requires stacking kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)

Perfect for:



Quick Service Restaurants



Convenience Stores



Concessions



Casual Dining



Hospitality



Bars & Nightclubs



Education



Healthcare



Supermarkets

Sample Cook Times

| | |
|---------------------|--------|
| 6-inch Toasted Sub | 15 sec |
| Breakfast Sandwich | 20 sec |
| Muffins (2) | 35 sec |
| 8-inch Cheese Pizza | 60 sec |

This oven features:



Top and Bottom Air



Side-Launched Microwave



Bottom Radiant Heater



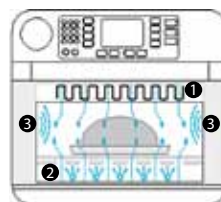
External Dimensions

| | | |
|-----------|---------|--------|
| Height | 19" | 483 mm |
| with legs | 23" | 584 mm |
| Width | 21.4" | 544 mm |
| Depth | 32.7" | 831 mm |
| Weight | 185 lb. | 84 kg |

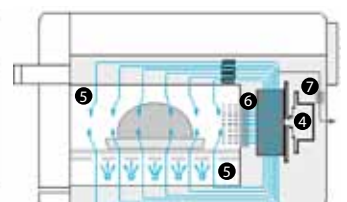
Cook Chamber Dimensions

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

How it Works



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.
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G5 Combi^{MW}

Rapid cook on all five shelves.

- Superior quality and throughput
- Cooks up to four times faster than convection
- Combi performance without the hassle or maintenance of water and drains
- 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 2" deep
- Patented convection and microwave technologies
- Smart menu capable of storing up to 3,888 unique recipe settings with 5 shelf configurations per setting

Perfect for:



Hospitality



Healthcare



Education

Sample Cook Times

| Product | Trays | Total Qty | G5 Combi ^{MW} | Traditional Combi |
|--------------------------|-------|-----------|------------------------|-------------------|
| Grilled Cheese Sandwich | 5 | 60 | 4 min 15 sec | 5 min 30 |
| Parmesan-crusted Tilapia | 3 | 18 | 8 min | 10 min |
| Cinnamon Rolls | 5 | 80 | 8 min | 15 min |
| Pork Tenderloin | 3 | 9 | 14 min 45 sec | 20 min |
| Herb Rice | 5 | 15 c | 18 min | 25 min |

This oven features:



Side Air Convection



Rear-Launched Microwave



External Dimensions

| | | |
|-----------|---------|---------|
| Height | 32.29" | 820 mm |
| with cart | 55.29" | 1404 mm |
| Width | 31.24" | 793 mm |
| Depth | 38.12" | 968 mm |
| Weight | 475 lb. | 215 kg |

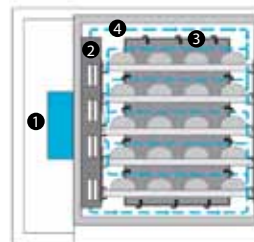
Cook Chamber Dimensions

| | | |
|--------------------|-------------|--------------|
| Height (min/shelf) | 3.25" | 83 mm |
| Height (max) | 18" | 457 mm |
| Width | 15" | 381 mm |
| Depth | 21" | 533 mm |
| Volume (min/shelf) | 0.59 cu.ft. | 16.7 liters |
| Volume (max) | 3.28 cu.ft. | 92.88 liters |

Cooking Rack

| | | |
|-----------------|-------|--------|
| Width | 14.6" | 371 mm |
| Depth | 18.1" | 460 mm |
| Max Food Height | 17" | 432 mm |

How it Works



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



TURBOCHEF

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



"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

Sōta (Model i1)

State of the art cooking.

- Serve warm, delicious food with minimal wait time
- Consistent chef-quality results, no matter who is doing the cooking
- Smallest TurboChef oven footprint
- Energy efficient – \$1.42/day to operate
- Superior moisture retention: can be used as a waterless steamer
- Customizable menu settings via USB or smart card
- Easy to use: only two key presses to cook any item
- Allows use of metal pans
- 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*)

Perfect for:



Bistros & Coffee Shops



Quick Service Restaurants



Concessions



Bars & Nightclubs



Convenience Stores

Sample Cook Times

| | |
|--------------------|--------|
| Brownie | 7 sec |
| Coffee Cake | 10 sec |
| Pie Tart | 10 sec |
| Croissant | 20 sec |
| Breakfast Sandwich | 50 sec |

This oven features:



Independent Top Air



Independent Bottom Air



Top-Launched Microwave



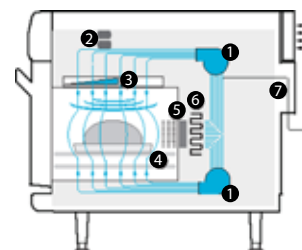
External Dimensions

| | | |
|--------|---------|---------|
| 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 | 10.5" | 266 mm |
| Volume | 0.54 cu.ft. | 15.4 liters |

How it Works



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

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

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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
- Allows use of metal pans
- Throughput equal to larger ovens without the space or energy cost requirements
- Capable of storing up to 200 unique recipe settings
- Customizable menu settings via USB or smart card
- Easy to use: only two key presses to cook any item
- Stackable design (requires stacking cart and kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)

Perfect for:



Quick Service Restaurants



Fine Dining



Casual Dining



Hospitality



Bars & Nightclubs



Bistros & Coffee Shops



Education



Healthcare



Concessions

Sample Cook Times

| | |
|--------------------|--------------|
| 12-inch Quesadilla | 1 min 15 sec |
| Meatballs (1 lb.) | 2 min |
| Crescent Rolls (8) | 2 min |
| Cookies (12) | 5 min |

This oven features:



Independent Top Air



Independent Bottom Air



Top-Launched Microwave



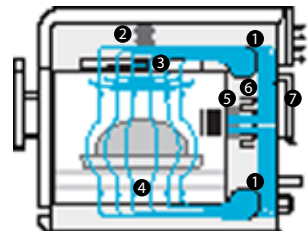
External Dimensions

| | | |
|--------|---------|--------|
| Height | 21.25" | 540 mm |
| Width | 24.5" | 622 mm |
| Depth | 31.1" | 790 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 |

How it Works



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

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"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

"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

i5

Versatility and throughput delivered.

- Large cavity size fits up to a full-size hotel or gastronorm pan – perfect for large batch cooking
- Allows use of metal pans
- Throughput equal to larger ovens without the space or energy cost requirements
- Capable of storing up to 200 unique recipe settings
- Customizable menu settings via USB or smart card
- Easy to use: only two key presses to cook any item
- Stackable design (requires stacking cart and kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)

Perfect for:



Fine Dining



Casual Dining



Quick Service Restaurants



Hospitality



Bars & Nightclubs



Education



Healthcare

Sample Cook Times

| | |
|-------------------|--------------|
| Steamed Asparagus | 1 min 10 sec |
| Ciabatta (4) | 1 min 40 sec |
| Flatbread | 1 min 40 sec |
| Lasagna (12 oz.) | 2 min 30 sec |
| Salmon (3 oz.) | 4 min |

This oven features:



Independent Top Air



Independent Bottom Air



Top-Launched Microwave



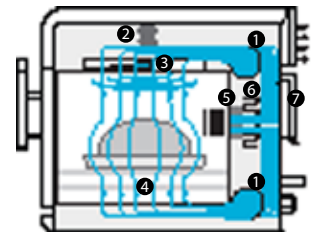
External Dimensions

| | | |
|--------|---------|--------|
| 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 |

How it Works



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

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HhC 2620

Upgrade and Downsize at the Same Time.

- Highest throughput of any countertop conveyor oven available
- Space-saving footprint, 26" belt width
- Uses up to 30% less energy
- Single or split belt (50/50 or 70/30)
- Easy to use: up to eight customizable cooking profiles
- 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
- Easy to use: only one or two key presses to cook any item
- Stackable design up to three high (requires stacking kit)
- Configurable for UL®-KNLZ approved operation without a ventilation hood*

Perfect for:



Pizza Restaurants



Concessions



Quick Service Restaurants



Casual Dining

Sample Cook Times

| | |
|-----------------------------|--------------|
| 16-inch Pizza (fresh dough) | 2 min 30 sec |
| Toasted Sandwich | 1 min |
| Chicken Wings (24) | 4 min |
| Garlic Bread | 1 min |
| Shrimp (125) | 3 min |

This oven features:



Independent Top Air



Independent Bottom Air



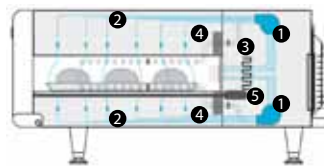
External Dimensions

| | | |
|-----------|---------|---------|
| 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 |

How it Works



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

* Visit www.turbochef.com/ventless for details and limitations.
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The TurboChef logo is located in the top right corner of the image. It consists of the word "TURBO" in a bold, sans-serif font, followed by a circular icon containing a stylized flame or swirl, and then the word "CHEF" in the same bold, sans-serif font. The entire logo is set against a dark, rounded rectangular background.

The TurboChef HhC 2620 offers full-size conveyor throughput in a space-saving 26-inch design, with up to 50% faster cooking than conventional conveyor ovens. The HhC 2620 cooks over 80 12-inch pizzas in an hour through a single cavity, and it can be double or even triple stacked for high volume applications.



"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 2020

More throughput. Less space.

- Throughput exceeding 28-inch conveyors in a compact 20-inch design
- Single or split belt (50/50 or 70/30)
- Easy to use: up to eight customizable cooking profiles
- Fits up to 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
- Easy to use: only one or two key presses to cook any item
- Stackable design up to three high (requires stacking kit)
- Configurable for UL®-KNLZ approved operation without a ventilation hood*

Perfect for:



Pizza Restaurants



Concessions



Quick Service Restaurants



Casual Dining

Sample Cook Times

| | |
|-----------------------------|--------------|
| 12-inch Pizza (fresh dough) | 2 min 20 sec |
| Toasted Sandwich | 1 min |
| Chicken Wings (24) | 4 min |
| Garlic Bread | 1 min |
| Shrimp (125) | 3 min |

This oven features:



Independent Top Air



Independent Bottom Air



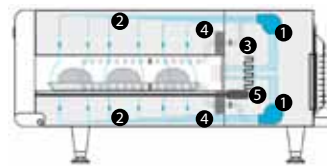
External Dimensions

| | | |
|-----------|---------|---------|
| 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 |
| 70/30 Split | 15"/4" | 381 mm/102 mm |

How it Works



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

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HhB 2

Rapidly bakes, specializing in raw-dough foods.

- Achieve conveyor-type results in a compact energy-efficient design
- Patented oscillating cooking rack ensures heat is distributed evenly
- Stackable design (requires stacking kit)
- Easy to use: only two key presses to cook any item
- Wide cavity cooks up to a 16-inch pizza
- Capable of storing up to 72 unique recipe settings
- Operates without a ventilation hood (UL®-KNLZ certified*)

Perfect for:



Pizza Restaurants



Convenience Stores



Concessions



Quick Service Restaurants



Casual Dining

Sample Cook Times

| | |
|---------------------------------------|--------------|
| 16-inch Pepperoni Pizza (fresh dough) | 4 min 30 sec |
| Jalapeño Poppers (24) | 4 min 30 sec |
| Flatbread | 1 min 15 sec |
| Biscuits (8) | 7 min 30 sec |
| Roasted Chicken Breasts (6) | 5 min 30 sec |

This oven features:



Top and Bottom Air



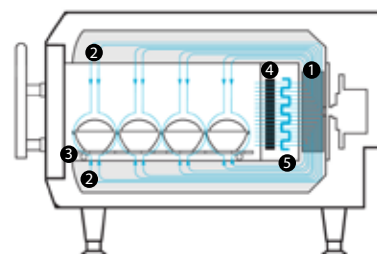
External Dimensions

| | | |
|-----------|---------|--------|
| 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 |

How it Works



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

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"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 High h Batch. The High h Batch 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



"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

Tornado 2

Rapidly toasts and heats.

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

Perfect for:



Quick Service Restaurants



Convenience Stores



Concessions



Casual Dining



Hospitality



Bars & Nightclubs



Education



Healthcare



Supermarkets

Sample Cook Times

| | |
|--------------------------|--------------|
| 12-inch Toasted Sub | 23 sec |
| Sausage and Egg Sandwich | 50 sec |
| 8-inch Cheese Pizza | 1 min 25 sec |
| Spring Rolls (6) | 1 min 45 sec |
| Chicken Tenders (12) | 2 min |

This oven features:



Top Air



Bottom-Launched Microwave



Bottom Radiant Heater



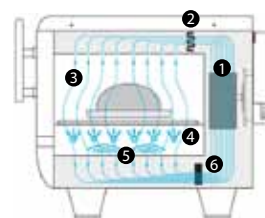
External Dimensions

| | | |
|-----------|---------|--------|
| Height | 19" | 483 mm |
| with legs | 23" | 584 mm |
| Width | 26" | 660 mm |
| Depth | 28.35" | 720 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 |

How it Works



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

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C3

Rapidly roasts, browns, and broils.

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

Perfect for:



Fine Dining



Quick Service Restaurants



Casual Dining



Concessions



Hospitality



Bars & Nightclubs



Education



Healthcare



Convenience Stores

Sample Cook Times

| | |
|----------------------------|--------------|
| 12-inch Quesadilla | 45 sec |
| Roasted Vegetables (2 lb.) | 1 min 50 sec |
| Cinnamon Rolls (5) | 2 min 10 sec |
| Crab Cakes (4) | 2 min 50 sec |
| Chicken Wings (24) | 4 min |

This oven features:



Top Air



Bottom-Launched Microwave



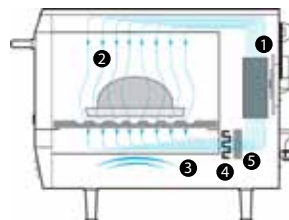
External Dimensions

| | | |
|-----------|---------|--------|
| Height | 21.5" | 546 mm |
| with legs | 25.5" | 648 mm |
| Width | 29" | 737 mm |
| Depth | 32.25" | 819 mm |
| Weight | 255 lb. | 116 kg |

Cook Chamber Dimensions

| | | |
|--------|-------------|-----------|
| Height | 7.1" | 180 mm |
| Width | 17.8" | 452 mm |
| Depth | 14.5" | 368 mm |
| Volume | 1.06 cu.ft. | 30 liters |

How it Works



1. Blower Motor
2. Air Impingement
3. Microwave
4. Impingement Heater
5. Catalytic Converter

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"I wanted something that was very user-friendly and easy, and the C3 produced consistent results every time. It enabled us to do more throughout the whole day that we could not have done before. It is amazing how quickly you can cook something and it is beautiful...pizzas, steaks, salmon, chicken, potatoes, sausage. The C3 oven can do anything."

Julie Sampson, Director of Food and Nutrition
Meriter Hospital



"The TurboChef oven enables us to speed up service to our customers and will allow us to go different directions with the menu in the future. There's nothing else like the TurboChef...it's cool!"

Scott Marion, General Manager
Continental Cafe

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

Oven Connect: Remote Programming for the Encore, Söta, i3, and i5

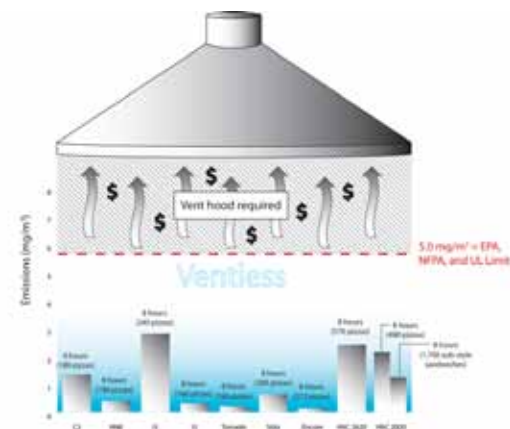
TurboChef Oven Connect allows you to upload menu settings to any number of networked ovens directly from your PC, as well as easily view cook counts and oven performance data. Oven Connect simplifies the logistics of updating menus for multiple store locations, and is compatible with TurboChef Encore, Söta, i3, and i5 ovens connected via LAN.

Patented Technology for Ventless Operation



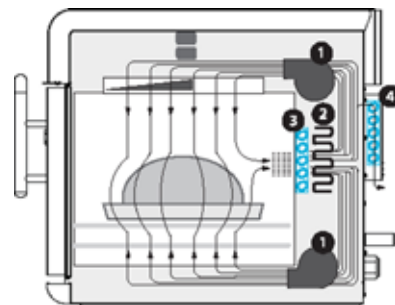
Hoods Waste Energy

Why is ventless operation so important? Because hoods consume extra energy, drive up utility and installation costs, and restrict the ability to install the oven in a location that best suits your needs. Existing building HVAC is the most economical and environmentally-friendly way to offset sensible and latent heat loads produced by equipment ranging from copy machines to light-duty ovens, such as the ones produced by TurboChef. TurboChef ovens are well below the EPA, NFPA 96, and UL[®] limit for emissions requiring a vent hood.



About our Patented Technology

TurboChef C3, Encore, i-Series (Söta, i3, and i5), Tornado 2, High h Batch 2, HhC 2020, and HhC 2620 ovens are certified to operate ventless for all foods except “fatty raw proteins” (e.g., bone-in, skin-on chicken, raw hamburger, fat-laden steaks, etc.).* This is because the ovens function as their own Type I hoods systems[†] due to our patented UL[®]-recognized integral recirculating airpath system, which catalytically scrubs grease and VOCs from the air and converts them into CO₂ and H₂O. As shown in the illustration, blower motors recycle air throughout the cook cavity (1) while the air is rapidly heated (2) and cleaned by an interior catalytic converter (3). On some oven models, air is further cleaned by catalysts in the vent tube (4) before being emitted into the environment.



With over 120,000 ovens installed worldwide, our ventless technology is tested and proven.

* Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL[®] certification or application.

† The HhC 2020 and HhC 2620 ovens may require installation of additional fire suppression equipment at the discretion of local authorities or jurisdictions.

A wall covered in framed certificates and awards, arranged in a grid pattern. The frames are black and the certificates are white with various text and logos. The TurboChef logo is overlaid in the top right corner.

TURBOCHEF

"TurboChef has given us the ability to not only cook hot foods but significantly increase the traffic in our coffee shop. The TurboChef oven gave us the space and speed we needed and best of all, we did not need any sort of ventilation."

Allison Besant, Manager
University of Colorado Hospital

TurboChef Oven Performance Matrix

| Features and Specs | Encore | G5 Combi ^{MW} | Sōta (i1) | i3 | i5 | HhC 2620 | HhC 2020 | HhB 2 | Tornado 2 | C3 |
|---------------------------------|----------------------|--|----------------------|------------------------------|---------------------------|--|--|----------------------|----------------------|--------------------|
| Air Impingement | Top and Bottom | Side Air Convection | Indp. Top/Bottom | Indp. Top/Bottom | Indp. Top/Bottom | Indp. Top/Bottom | Indp. Top/Bottom | Top and Bottom | Top | Top |
| Microwave | Side Launched | Rear Launched | Top Launched | Top Launched | Top Launched | None | None | None | Bottom Launched | Bottom Launched |
| Bottom Radiant Heater | Yes | No | No | No | No | No | No | No | Yes | No |
| UL®-KNLZ Ventless Certification | Yes | No | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Metal Pans | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | No | No |
| Full Hotel Pan | No | No | No | No | Yes | Yes | Yes | No | No | No |
| Half Sheet Pan | No | Yes | No | Yes | Yes | Yes | Yes | Yes | No | No |
| Dimensions: | | | | | | | | | | |
| Exterior Height with Legs | 23" (584 mm) | n/a | 25" (635 mm) | 21.25" (540 mm) | 24.3" (618 mm) | 17" (432 mm) | 17" (432 mm) | 21.4" (544 mm) | 23" (584 mm) | 25.5" (648 mm) |
| Exterior Height without Legs | 19" (483 mm) | 32.29" (820 mm) | n/a | n/a | n/a | 13" (330 mm) | 13" (330 mm) | 17.4" (442 mm) | 19" (483 mm) | 21.5" (546 mm) |
| Exterior Width | 21.4" (544 mm) | 31.24" (793 mm) | 16" (406 mm) | 24.5" (622 mm) | 28.1" (714 mm) | 48.3" (1227 mm) | 48.3" (1227 mm) | 25.9" (658 mm) | 26" (660 mm) | 29" (737 mm) |
| Exterior Depth - Footprint | 28.6" (726 mm) | 35.7" (907 mm) | 28.4" (721 mm) | 25.75" (654 mm) | 25.75" (654 mm) | 30" (762 mm) | 30" (762 mm) | 29.2" (742 mm) | 25.7" (653 mm) | 29.5" (749 mm) |
| Exterior Depth - Handle to Wall | 32.7" (831 mm) | 38.12" (968 mm) | 29.8" (757 mm) | 31.1" (790 mm) | 31.1" (790 mm) | 41.7" (1059 mm) | 35.7" (907 mm) | 31.7" (805 mm) | 28.35" (720 mm) | 32.25" (819 mm) |
| Weight | 185 lb. (84 kg) | 475 lb. (216 kg) | 170 lb. (77.1 kg) | 245 lb. (111 kg) | 275 lb. (125 kg) | 260 lb. (118 kg) | 195 lb. (88.5 kg) | 157 lb. (71 kg) | 190 lb. (86 kg) | 255 lb. (116 kg) |
| Cook Chamber Height | 6" (152 mm) | Min – 3.25" (83 mm)/shelf Max – 18" (457 mm) | 7.2" (183 mm) | 6.9" (175 mm) | 10" (254 mm) | 1" (25 mm) / 3" (76 mm) | 1" (25 mm) / 3" (76 mm) | 8" (203 mm) | 8" (203 mm) | 7.1" (180 mm) |
| Cook Chamber Width | 15.5" (394 mm) | 15" (381 mm) | 12.5" (317 mm) | 19.4" (493 mm) | 24" (610 mm) | Belt Width Single - 26" (660 mm) 50/50 Split - 12.5" (318 mm) / 12.5" (318 mm) 70/30 Split - 17" (431 mm) / 8" (203 mm) | Belt Width Single - 20" (508 mm) 50/50 Split - 9.5" (241 mm) / 9.5" (241 mm) 70/30 Split - 15" (381 mm) / 4" (102 mm) | 18.75" (476 mm) | 15.5" (394 mm) | 17.8" (452 mm) |
| Cook Chamber Depth | 14.5" (368 mm) | 21" (533 mm) | 10.5" (266 mm) | 14.75" (375 mm) [†] | 16" (406 mm) [†] | Belt Length - 48.3" (1227 mm) | Belt Length - 48.3" (1227 mm) | 16.75" (425 mm) | 14.7" (373 mm) | 14.5" (368 mm) |
| Cook Chamber Volume | 0.78 cu.ft. (22.1 l) | Min – 0.59 cu.ft. (16.7 l)/shelf Max – 3.28 cu.ft. (92.88 l) | 0.54 cu.ft. (15.4 l) | 1.14 cu.ft. (32.3 l) | 2.2 cu.ft. (62 l) | Baking Area - 3.6 sq.ft. (0.33 sqm) | Baking Area - 2.8 sq.ft. (0.26 sqm) | 1.45 cu.ft. (41.1 l) | 1.05 cu.ft. (29.9 l) | 1.06 cu.ft. (30 l) |
| Stackable* | Yes | No | No | Yes | Yes | Yes (up to 3 high) | Yes (up to 3 high) | Yes | Yes | Yes |
| Cook Setting Capacity | 256 | 3,888 unique recipe settings (5 shelf configurations/setting) | 256 | 200 | 200 | 8 | 8 | 72 | 128 | 128 |
| ChefComm Pro Compatible | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Oven Connect Compatible | Yes | No | Yes | Yes | Yes | No | No | No | No | No |
| Flash Firmware Upgrade | Yes | Yes | Yes | Yes | Yes | Yes | Yes | No | No | No |
| Smart Card Compatible | Yes | No | Yes | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| USB Compatible | Yes | Yes | No | Yes | Yes | No | No | No | No | No |

| Energy Costs per Oven | | | | | | | | | | |
|-----------------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
| Energy Costs | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr | \$0.11 kWhr |
| Cook Cycles/Day | 100 | 25 | 100 | 100 | 100 | n/a | n/a | 100 | 100 | 100 |
| Typical Cook Time | 60 sec | 10 min | 45 sec | 180 sec | 180 sec | 3 hrs | 3 hrs | 180 sec | 60 sec | 90 sec |
| Operating Time | 12 hrs | 12 hrs | 12 hrs | 12 hrs | 12 hrs | 12 hrs | 12 hrs | 12 hrs | 12 hrs | 12 hrs |
| Total Cost/Day | \$2.08 | \$6.32 | \$1.42 | \$4.37 | \$6.10 | \$10.96 | \$8.84 | \$3.90 | \$2.69 | \$2.94 |
| Total Cost/Month | \$62.48 | \$189.59 | \$42.46 | \$130.95 | \$183.05 | \$328.71 | \$265.25 | \$116.90 | \$80.61 | \$88.11 |
| Total Cost/Year | \$749.76 | \$2,275.02 | \$509.51 | \$1,571.42 | \$2,196.61 | \$3,944.53 | \$3,182.98 | \$1,402.83 | \$967.33 | \$1,057.32 |

| Energy Output and HVAC Requirements | | | | | | | | | | |
|-------------------------------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
| Average Energy (cooking & idle) | 65,730 kJ | 202,140 kJ | 40,950 kJ | 139,364 kJ | 195,534 kJ | 267,940 kJ | 214,866 kJ | 122,850 kJ | 83,190 kJ | 91,530 kJ |
| Total Energy | 68,160 kJ | 206,820 kJ | 44,460 kJ | 142,856 kJ | 199,692 kJ | 276,340 kJ | 223,266 kJ | 127,530 kJ | 87,939 kJ | 96,120 kJ |
| Total Average Power | 1,578 W | 4,788 W | 1,029 W | 3,307 W | 4,623 W | 6,397 W | 5,168 W | 2,952 W | 2,036 W | 2,225 W |
| Total Environment Load | 5.4 kBtu/hr | 16.3 kBtu/hr | 3.5 kBtu/hr | 11.3 kBtu/hr | 15.8 kBtu/hr | 21.8 kBtu/hr | 17.6 kBtu/hr | 10.1 kBtu/hr | 7 kBtu/hr | 8 kBtu/hr |
| Average Cooling Requirement | 0.5 Tons of AC | 1.4 Tons of AC | 0.3 Tons of AC | 0.9 Tons of AC | 1.3 Tons of AC | 1.8 Tons of AC | 1.5 Tons of AC | 0.8 Tons of AC | 0.6 Tons of AC | 0.6 Tons of AC |

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



Celfrost

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