

Bake to Perfection with **Midd=Kitchen**
Precision Redefined with German Components



Step into a World of Baking Excellence with Midd=Kitchen Ovens – Engineered for the Passionate Baker & Pizzerias. Our Precision-Crafted Ovens Redefine the Art of Bakery, Transforming Every Recipe into a Culinary Masterpiece



Two Deck Oven with in-built Proofer



Steam Burst



Key Features:

- Achieve precision in temperature with our German Controllers and advanced digital system. Tailor your experience with independent top and bottom heat, meeting all your specific needs.
- The stainless steel heating tubes offer an extended and reliable heat supply for long-term usage.
- Equipped with a GN water tank, our proofer boasts a non-welding design, ensuring no water leakage and facilitating easy cleaning.
- Choose powerful boiler steam injection as an option.
- The proofer is equipped with a circulation fan to ensure uniform temperature and humidity throughout.
- The baking oven, featuring a durable baking stone, ensures consistent and even temperature for optimal results.

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MKD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer	1340 x 820 x 1660	860 x 650 x 220	400 x 600	15.7 KW	3P/380V/50 Hz	Upto 400°C
MKSD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer & Steam	1340 x 1110 x 1660	860 x 650 x 220	400 x 600	18.7 KW	3P/380V/50 Hz	Upto 400°C

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

Pizza Ovens

Key Features:

- Experience outstanding results with the special burner designed for exceptional efficiency.
- Set precise baking times with a convenient 99-minute timer; the oven stops working and provides voice-activated prompts when the time is reached.
- Ensure baking safety with a chamber crafted from aluminum steel plates, meeting rigorous national food safety standards.
- Precise temperature control with 500°C German thermostat.



MK PO441



MK PO442



MK PO641



MK PO642

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxD) mm	Input Power	Electric Rating	Temp. Range
MK PO441	Electric Stone Pizza Oven - Single Deck	600 x 470 x 310	400 x 400 (1x12" Pizza)	2.6 KW	1P/220V/50 Hz	upto 400°C
MK PO442	Electric Stone Pizza Oven - Double Deck	600 x 470 x 480	400 x 400 (1x12" Pizza/Deck)	2.6+2.6 KW	1P/220V/50 Hz	
MK PO641	Electric Stone Pizza Oven - Single Deck	870 x 740 x 390	610 x 410 (2x12" Pizza)	4.2 KW	3P/380V/50 Hz	upto 500°C
MK PO642	Electric Stone Pizza Oven - Double Deck	870 x 740 x 700	610 x 410 (2x12" Pizza/Deck)	8.4 KW	3P/380V/50 Hz	

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Features



High quality heating elements



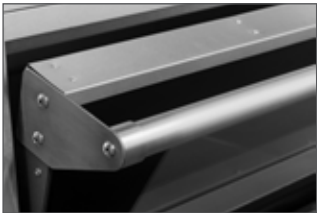
Artisan HearthStone



Intelligent digital temperature control



Two brake casters for swift mobility



Downward style furnace door



Optional steam system

Key Features:

- Enhance visibility with high-temperature resistant bulbs on both sides.
- Effortless access with a chain-driven download-style door, complemented by a robust stainless steel handle.
- Experience exceptional performance with the specialized burner.
- Stay organized with a 99-minute timer featuring voice-activated prompts upon completion.
- Bake securely in a chamber crafted from aluminum steel plates, meeting stringent national food safety standards.
- Amazing baking experience with hearth stone.
- Explore additional versatility with optional steam systems.

Deck Ovens with / without boiler steam - Electric & Gas



MK SD12E / MK SD12G



MK SD24E / MK SD24G



MK SD36E / MK SD36G

Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK SD12E	1 Deck 2 Tray Electric Oven with Steam box	1330 x 910 x 560	860 x 650 x 220	400 x 600	6.6+1.5=8.1 KW	3P/380V/50 Hz	Upto 400°C
MK SD24E	2 Deck 4 Tray Electric Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	13.2+3=16.2 KW	3P/380V/50 Hz	
MK SD36E	3 Deck 6 Tray Electric Oven with Steam box	1330 x 910 x 1600	860 x 650 x 220	400 x 600	19.8+4.5=24.3 KW	3P/380V/50 Hz	
MK SD12G	1 Deck 2 Tray Gas Oven with Steam box	1330 x 910 x 620	860 x 650 x 220	400 x 600	0.1+1.5=1.6 KW	1P/220V/50 Hz	
MK SD24G	2 Deck 4 Tray Gas Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	0.2+3.0=3.2 KW	1P/220V/50 Hz	
MK SD36G	3 Deck 6 Tray Gas Oven with Steam box	1330 x 910 x 1805	860 x 650 x 220	400 x 600	0.3+4.5=4.8 KW	1P/220V/50 Hz	

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Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK D12E	1 Deck 2 Tray Electric Oven	1230 x 820 x 550	860 x 650 x 220	400 x 600	6.6 KW	3P/380V/50 Hz	Upto 400°C
MK D24E	2 Deck 4 Tray Electric Oven	1230 x 820 x 1250	860 x 650 x 220	400 x 600	13.2 KW	3P/380V/50 Hz	
MK D36E	3 Deck 6 Tray Electric Oven	1230 x 820 x1520	860 x 650 x 220	400 x 600	19.8 KW	3P/380V/50 Hz	
MK D12G	1 Deck 2 Tray GAS Oven	1330 x 840 x 590	860 x 650 x 220	400 x 600	100 W	1P/220V/50 Hz	
MK D24G	2 Deck 4 Tray GAS Oven	1330 x 840 x 1340	860 x 650 x 220	400 x 600	200 W	1P/220V/50 Hz	
MK D36G	3 Deck 6 Tray GAS Oven	1330 x 840 x 1650	860 x 650 x 220	400 x 600	300 W	1P/220V/50 Hz	

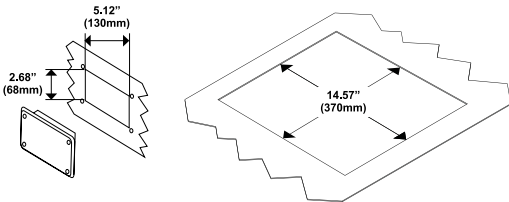
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Introducing Eco-Friendly Induction Cooktops and Fryers: Cooking Innovations for a Greener Tomorrow!



Embrace the future of sustainable cooking with our latest offerings: Eco-Friendly Induction Cooktops and Fryers. Engineered with the environment in mind, our innovative appliances combine cutting-edge technology with Eco-conscious design to bring you a guilt-free culinary experience like never before.



MK IDC 3500



MK IDC 3500D

Model	Input Power	Temperature range	Dimension (WxDxH) mm
MK IDC 3500	3.5 Kw	60°C ~ 240°C	335 x 435 x 119
MK IDC 3500D	3.5 Kw	60°C ~ 240°C	400 x 400 x 125

220V / 50Hz / 1Ph

Key Features:

- ✓ Timer function
- ✓ Energy efficient
- ✓ Convenient and reliable
- ✓ Heats up quickly
- ✓ Over heat protection
- ✓ Easy to clean, high temperature ceran glass top
- ✓ LED display
- ✓ Even heat distribution across the entire cooking surface

Induction Fryer

Experience the Future of Frying with Midd-Kitchen's Induction Fryer & Autolift Induction Fryer – Innovation That Lifts Your Culinary Standards.

Key Feature : MK AL IDFL8L

- ✓ Automatic basket lift
- ✓ Multi-timer cooking
- ✓ Touch controls
- ✓ SS304 grade
- ✓ Safety switch
- ✓ Reduced energy usage
- ✓ Labour saving
- ✓ Highly efficient



MK IDF8L



MK AL IDF8L

Model	Input Power	Capacity	Temperature	Dimension (WxDxH) mm
MK IDF8L	3.5 Kw	8 Ltr	60°C~190°C	288 x 478 x 410
MK AL IDF8L	3.5 Kw	8 Ltr	60°C~190°C	316 x 606 x 418

220V / 50Hz / 1Ph

Accessories optional, product image are for representation, actual product might vary.

Auto Lift Fryer



Features :

- Tank Size (mm) : 300 x 240 x 200
- Basket (mm) : 245 x 200 x 150
- Temp : 50-200°C with automatic screen touch control panel and over temperature protect device
- 10 Channels timer
- Body material : SS 430

Model	Oil Capacity	Power	Dimensions (WxDxH) mm	Volts
HY 918	8 Ltr	2.8 KW	667 x 300 x 448	220 V

Contact Grill

Midd=Kitchen sandwich grills are designed to cook wraps, sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. The available electronic temperature control and timer are industry leading options.



MK09/MCG12ETG

MK13

Model	Input Power	Temperature	Dimension (WxDxH) mm (in open position)	Lower Plate Dimension (WxD) mm	Upper Plate Dimension (WxD) mm
MK09/MCG12ETG	1800W	50°C~300°C	310x340x210 (530)	230x220	210x210
MK13	2200W	50°C~300°C	430x340x210 (530)	350x240	340x240

220V / 50Hz / 1Ph

Fryers



E-DZ-4L/E-DZ-8L



E-DZ-8L-TP



E-DZ-6L-2

These professional fryers are particularly suited for fast food restaurants. Suitable for frying chips, fish, onion rings in quick succession using minimal quantities oil.

- High efficiency stainless steel heating element
- Min-Maximum oil level
- Cover for tank
- 190°C temperature limiter for double safety

Models	Tank Capacity	Power	Dimensions (W x D x H) mm	Volts
E-DZ-8L	8 Ltrs	3.25 KW	260 x 410 x 340	220 V
E-DZ-4L	4 Ltrs	2 KW	220 x 390 x 370	220 V
E-DZ-6L-2	2x6 Ltrs	2.6 KW	2400 x 300 x 140	220 V
E-DZ-8L-TP	8 Ltrs	2.5 KW	260 x 210 x 370	220 V

Vertical Bun Toaster



SHM 11

Features:

- Dual Motor
- SS Construction
- Temperature Control
- 6 Thickness Adjustment
- Aluminum Heating Plate

Model	Power	Dimensions (W x D x H) mm	Net Weight
SHM 11	2 KW	460 x 350 x 610	13 kg

Electicals: 220V/50Hz/1Ph



Bread Slicer



CS-Q31/CS-Q39



Features :

1. Copper motor
2. Sharp stainless steel blade, no crumbs
3. Easy to operate
4. Stainless steel work station

CS-Q31

- No. of slices: 31 pieces
- Max length of bread: 380 mm
- Weight: 50 kg
- Slice thickness: 12 mm

Models	Power	Dimensions (W x D x H) mm	Volts
CS-Q31	0.25 KW	650 x 740 x 780	220 V

Spiral Mixer



MKSM 20



MKSM 40

Key Features:

- ✓ High efficiency motor.
- ✓ Able to gently mix the bread dough, develop proper gluten structure and not overworking the dough.
- ✓ Commonly used for mixing bread dough.
- ✓ Capable to handle a variety of different dough types such as stiff dough with 55% hydration levels and high hydration dough types such as ciabatta.



Control Panel



Safety Cover



Safety Switch



Technical Specification

Model	MKSM 20	MKSM 40
Bowl Capacity (L)	20	45
Voltage	220V/50Hz/1Ph	220V/50Hz/1Ph
Power (kW)	1.5	3
Max. Quantity (Kg) - (Dough Weight)	8	16
Mixing Speed (R/min)	150/200	150/200
Bowl Speed (R/min)	15/20	15/20
Weight (Kg)	90	115
Dimension (mm)	730 x 390 x 900	800 x 480 x 970

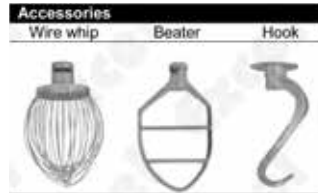
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Planetary Mixers

Features:

- The BM20/BM40 mixer is powerful planetary mixer designed for commercial by the professional caterer
- It has a total bowl capacity of 20 litre / 40 litre, combined with 3 fittings to ensure that all mixing requirements can be met.
- Highly efficient, compact & space saving
- Stainless Steel bowl, beater, hook and wire whip included
- Safety netting cover devices
- A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.



Models	Bowl Volume	Power	Max Kneading Capacity	Mixing Speed (rpm)	Dimensions (WxDxH) mm	Electicals
BM 20	20 ltrs.	1.1 kW	5* kgs.	Whisk-462, Beater-317, Hook-197	530x460x880	220V/50 Hz/1Ph
BM 40	38 ltrs.	1.5 kW	8* kgs.	Whisk-520, Beater-187, Hook-120	600x570x1020	220V/50 Hz/1Ph

* Max kneading capacity means maximum weight after flour pre-mixed with 50% of water.



BM 20/
BM 40



MIDDLEBY CELFROST

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**BUILT FOR
SPEED
THROUGHPUT
VERSATILITY
VENTLESS**

TURBOCHEF

BUILT FOR SPEED THROUGHPUT VERSATILITY VENTLESS

Since 1991, TurboChef Technologies, Inc. has pioneered the world of rapid cooking. With innovation and top performance in mind, TurboChef has redefined cooking efficiency by designing rapid-cook ovens that are versatile, user-friendly, and save energy. TurboChef ovens cook faster and produce consistent results without compromising quality.



Unparalleled Service and Culinary Support

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



Technical and Customer Support

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

Ventless Support

Need help with a ventless installation? We have installed over 260,000 ventless cooking applications worldwide. Visit www.turbochef.com/ventless for resources that can support your ventless installation and help you eliminate the need for costly and wasteful extraction hood systems.

Culinary Experts

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

Consumables and Accessories

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

95%

SERVICE CALLS COMPLETED SAME DAY
OR WITHIN 24 HOURS OF DISPATCH

93%

SAME DAY SERVICE
ON CALLS RECEIVED BEFORE 1 PM CST

86%

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

WHAT IS RAPID COOKING?

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



AIR IMPINGEMENT



MICROWAVE



CONVECTION

TURBOCHEF™

WHAT MAKES IT VENTLESS?

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



UL®-CERTIFIED VENTLESS

VENTLESS RAPID COOK OVENS

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



FASTEST



ECO



ECO ST



ECO ST El Bandido



i1 Sôta



i1 Panini



i1 El Bandido



i3



i5



Bullet

VENTLESS AIR IMPINGEMENT OVENS

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



FASTER



Double Batch



Single Batch



Fire

VENTLESS HIGH-SPEED CONVEYORS

TurboChef's patented High-h air impingement technology heats food faster than any other conveyor on the market, maximizing throughput in a compact, stackable, countertop footprint.



FAST



HhC 1618



HhC 2020





HhC 2620

ECO ST & ECO


Small but 100% TurboChef


- Our smallest footprint
- The perfect balance of speed and economy – ECO ST features two magnetrons which means even more power and faster cook times
- The most energy-efficient TurboChef oven*
- High-contrast, durable capacitive touch display
- Manual mode for on-the-fly cooking
- Customizable menu settings via Wi-Fi, USB, or manual entry*
- Up to 10 selectable languages
- Allows use of metal pans
- IoT enabled for Open Kitchen™ (optional)*
- Capable of storing up to 256 unique recipe settings
- Operates without a ventilation hood (UL®-KNLZ certified)*
- Optional marine upgrade available – ECO ST only


Coffee Shops


Convenience Stores


Casual Dining


Hotels & Resorts


Quick Service Restaurants

* Visit www.turbochef.com/ventless for details and limitations.
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ECO available in 13, 16, or 20-amp, single phase models.
The ECO ST must be specified and priced for Wi-Fi compatibility.

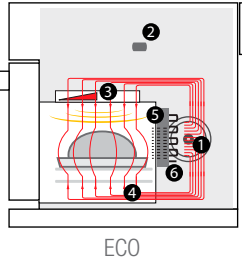
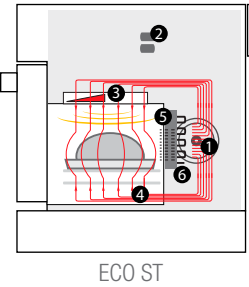


COOK TIMES	ECO ST	ECO
Nachos	45 sec	1 min
Breakfast Sandwich	1 min 15 sec	1 min 30 sec
Flatbread	1 min 10 sec	1 min 30 sec
Cheese Sticks (6)	1 min 25 sec	1 min 50 sec
Vegetables	1 min 45 sec	2 min

EXTERNAL DIMENSIONS	ECO ST	ECO
Height	23.78" (604 mm)	21.5" (546 mm)
Width	14.25" (362 mm)	16.1" (409 mm)
Depth (footprint)	22" (559 mm)	22" (559 mm)
Weight	130 lb. (59 kg)	118 lb. (54 kg)

COOK CHAMBER DIMENSIONS	ECO ST / ECO
Height	7.2" (183 mm)
Width	12.5" (318 mm)
Depth (usable)	10.5" (267 mm)
Volume	0.54 cu.ft. (15.3 liters)

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)	ECO ST / ECO
Number of Pepperoni Pizzas	162
UL/EPA/NFPA/ICC Results	0.89 mg/m³
Ventless Requirement	<5.00 mg/m³



1. Blower Motor
2. Top-Launched Microwave
3. Stirred Air Impingement (Top) and Microwave
4. Air Impingement (Bottom)
5. Catalytic Converter
6. Heater



i1 Söta and Panini

State of the Art Cooking and Grilling

Exterior styling perfect for front of the house operations

Serve delicious food in minimal time and space – only 16 inches wide

Energy efficient – \$1.42/day to operate

High-contrast, durable capacitive touch display

Manual mode for on-the-fly cooking

Customizable menu settings via Wi-Fi, USB, smart card, or manual entry

Up to 10 selectable languages

Allows use of metal pans

IoT enabled for Open Kitchen™

Capable of storing up to 256 unique recipe settings

Available with standard controls

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

 Optional marine upgrade available



i1 Panini

- Comes with Panini tray and rack
- Heat “all the way through” with perfect grill marks in minimal time
- Eliminates Panini grill odors and sustains back-to-back cooking
- Powder coated RAL-3020 (Traffic Red)



Business & Industry



Coffee Shops



Convenience Stores

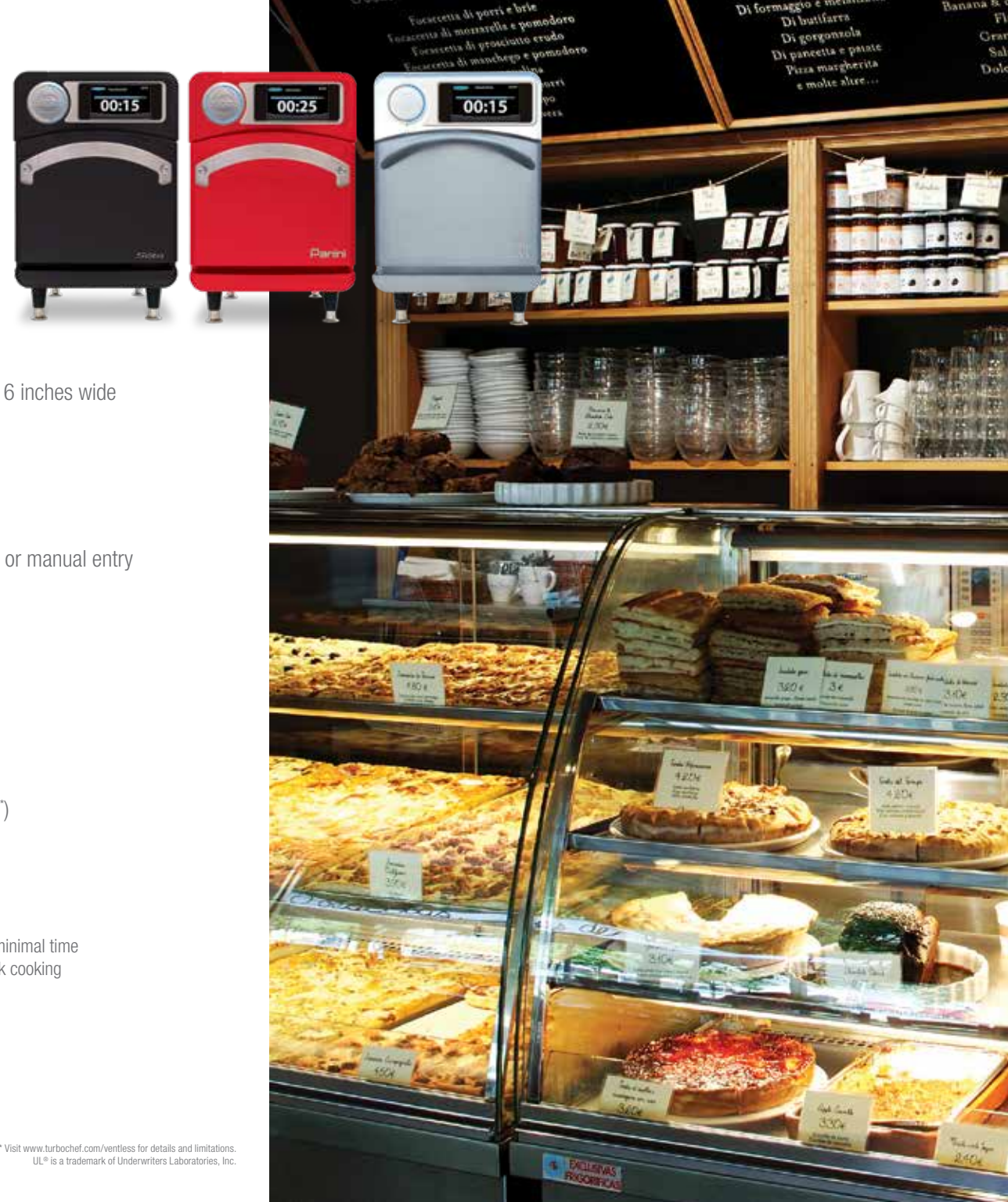


Hotels & Resorts



Quick Service Restaurants

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

Croissant (2)	20 sec
Grilled Focaccia Bread	45 sec
Toasted Sandwich	50 sec
Chicken and Mozzarella Panini	60 sec

EXTERNAL DIMENSIONS

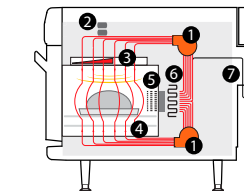
Height	25"	635 mm
Width	16"	406 mm
Depth (footprint)	28.4"	721 mm
Weight	170 lb.	77.1 kg

COOK CHAMBER DIMENSIONS

Height	7.2"	183 mm
Width	12.5"	318 mm
Depth (usable)	10.5"	267 mm
Volume	0.54 cu.ft.	15.3 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	280
UL/EPA/NFPA/ICC Results	0.64 mg/m ³
Ventless Requirement	<5.00 mg/m ³



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

TURBOCHEF

El Bandido

High-quality Panini Press/ Rapid Cook Oven

- Raise or lower the external handle to press a product – or not
- Crispy, well-marked bread, perfectly melted cheese, and warm center – all in less than one minute
- Available with Panini press mechanism for perfect grill marks or smooth two-sided press for contact griddling
- Easily removed with a single screw for cleaning and service
- Four times faster than a traditional dual-sided grill
- Compatible with the i1 Söta and ECO ST ovens
- High-contrast, durable capacitive touch display
- Up to 10 selectable languages
- Customizable menu settings via Wi-Fi, USB, or manual entry*
- IoT enabled for Open Kitchen™
- Allows use of metal pans
- Capable of storing up to 256 unique recipe settings
- Operates without a ventilation hood (UL®-KNLZ certified*)



Business & Industry



Coffee Shops



Convenience Stores



Hotels & Resorts



Quick Service Restaurants



Panini press mechanism shown installed in ovens above.

To Press or Not to Press – That is the Question

The El Bandido is designed after the classic “one armed bandit” slot machine, hence the name, for unprecedented versatility and ease of use. The operator can choose to grill a sandwich by simply raising and lowering the external handle, which operates the internal press. Or, the operator can choose to leave the handle in the down position to cook anything else on the menu, including pizzas, toasted sandwiches, and snacks.

COOK TIMES	
Quesadilla	30 sec
Panini	60 sec
Grilled Cheese	45 sec
Cuban Sandwich	1 min 15 sec



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The ECO ST must be specified and priced for Wi-Fi compatibility.

i3

The Ultimate
Sous Vide Finisher

Consistent chef-quality results in a fraction of the time

Large cavity size fits up to a half-size sheet pan – perfect for medium to large batch cooking

Throughput equal to larger ovens without the space or energy cost requirements

Allows use of metal pans

Capable of storing up to 200 unique recipe settings

High-contrast, durable capacitive touch display

Manual mode for on-the-fly cooking

Customizable menu settings via Wi-Fi, USB, or manual entry

IoT enabled for Open Kitchen™

Up to 10 selectable languages

Stackable design (requires stacking cart, stand, and kit)

Available with standard controls

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



Business & Industry



Convenience Stores



Fine Dining



Hotels & Resorts



Military



Supermarkets

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COOK TIMES

Roasted Fish	2 min 30 sec
Half-sheet Pan Omelette or Frittata	2 min 30 sec
Pan-seared Fish Fillets (2-4)	2 min 35 sec
Potatoes au Gratin	3 min 30 sec
Roasted Mixed Vegetables (2 lb.)	4 min

EXTERNAL DIMENSIONS

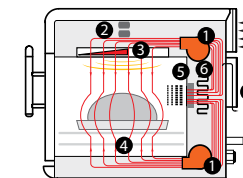
Height	21.25"	540 mm
Width	24.5"	622 mm
Depth (footprint)	25.75"	654 mm
Weight	245 lb.	111 kg

COOK CHAMBER DIMENSIONS

Height	6.9"	175 mm
Width	19.4"	493 mm
Depth (usable)	12.75"	324 mm
Volume	1.14 cu.ft.	32.3 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	160
UL/EPA/NFPA/ICC Results	0.32 mg/m ³
Ventless Requirement	<5.00 mg/m ³



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

TURBOCHEF

i5

Versatility and Throughput Delivered

Large cavity size fits up to a full-size hotel or gastronorm pan – perfect for large batch cooking

Throughput equal to larger ovens without the space or energy cost requirements

Allows use of metal pans

Capable of storing up to 200 unique recipe settings

High-contrast, durable capacitive touch display

Manual mode for on-the-fly cooking

Customizable menu settings via Wi-Fi, USB, or manual entry

IoT enabled for Open Kitchen™

Up to 10 selectable languages

Stackable design (requires stacking cart, stand, and kit)

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



Business & Industry Education Fine Dining Hotels & Resorts Military Supermarkets

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

Roasted Vegetables (full-size hotel pan)	4 min
Mixed Seafood Bouillabaisse	6 min
Stuffed Chicken Breast (6)	6 min 30 sec
Roasted Pork Loins	7 min 30 sec
Baked Potatoes (12)	14 min

EXTERNAL DIMENSIONS

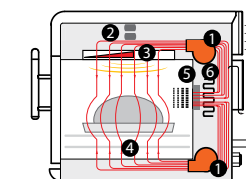
Height	24.3"	618 mm
Width	28.1"	714 mm
Depth (footprint)	25.75"	654 mm
Weight	275 lb.	125 kg

COOK CHAMBER DIMENSIONS

Height	10"	254 mm
Width	24"	610 mm
Depth (usable)	14"	356 mm
Volume	2.2 cu.ft.	62 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	240
UL/EPA/NFPA/ICC Results	2.80 mg/m ³
Ventless Requirement	<5.00 mg/m ³



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





Bullet


Revolutionary Toasting and Heating Performance


- Cooks delicious food faster than ever
- Throughput equal to larger ovens without the space or energy cost requirements
- Allows use of metal pans
- Customizable menu settings via Wi-Fi, USB, or manual entry
- Manual mode for on-the-fly cooking
- High-contrast, durable capacitive touch display
- Up to 10 selectable languages
- IoT enabled for Open Kitchen™
- Includes tutorials for cleaning and usage
- Consistent chef-quality results, no matter who is doing the cooking
- Capable of storing up to 256 unique recipe settings
- Stackable design (requires stacking kit)
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Optional marine upgrade available


Convenience Stores


Casual Dining


Hotels & Resorts


Quick Service Restaurants


Theaters



COOK TIMES

8-inch Toasted Sub	20 sec
Nachos Grande (1-2 servings)	35 sec
Chicken Satay (6)	40 sec
Toasted Breakfast Sandwich	50 sec
14-inch Pepperoni Pizza	2 min 15 sec

EXTERNAL DIMENSIONS

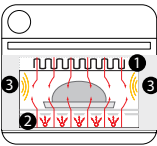
Height	19"	483 mm
with legs	23"	584 mm
Width	21.17"	538 mm
Depth (footprint)	27.51"	699 mm
Weight	185 lb.	84 kg

COOK CHAMBER DIMENSIONS

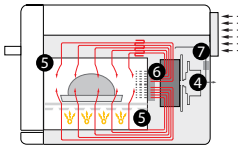
Height	6"	152 mm
Width	15.5"	394 mm
Depth	14.5"	368 mm
Volume	0.78 cu.ft.	22.1 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	272
UL/EPA/NFPA/ICC Results	0.13 mg/m³
Ventless Requirement	<5.00 mg/m³



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



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

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

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



Energy Costs per Oven	Bullet	ECO ST / ECO
Energy Costs	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day	100	100
Typical Cook Time	60 sec	45 sec
Operating Time	12 hrs	12 hrs
Total Cost/Day	\$2.08	\$1.13
Total Cost/Month	\$62.40	\$33.90
Total Cost/Year	\$759.20	\$412.45

Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)		
Number of Pepperoni Pizzas Cooked	272	162
UL/EPA/NFPA/ICC Results	0.13 mg/m³	0.89 mg/m³
Ventless Requirement	<5.00 mg/m³	<5.00 mg/m³

Energy Output and HVAC Requirements		
Total Average Power (Environmental Load)	1,578 W	857 W
Average Cooling Requirement	0.5 Tons of AC	0.2 Tons of AC



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

Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)		
280	160	240
0.64 mg/m³	0.32 mg/m³	2.80 mg/m³
<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³

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

Double Batch

The Most Throughput for your Countertop

Patented impingement airflow with oscillating rack ensures even top and bottom bake

Cooks up to 40 16" pizzas per hour

Intuitive split screen touch controller simultaneously manages each cavity

Up to 10 selectable languages

IoT enabled for Open Kitchen™

Customizable menu settings via Wi-Fi, USB, or manual entry

Stackable design up to two high (requires stacking kit)

Capable of storing up to 800 unique recipe settings (400 per cavity)

4" (102 mm) adjustable legs (optional)

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

 Optional marine upgrade available



Convenience
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Casual Dining



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Military



Quick Service
Restaurants



Supermarkets



Theaters



COOK TIMES

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

EXTERNAL DIMENSIONS

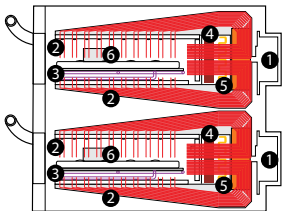
Height	23.2"	589 mm
Width	27.7"	704 mm
Depth (footprint)	28.6"	726 mm
Weight	262 lb.	119 kg

COOK CHAMBER DIMENSIONS

Height	3.3"	84 mm
Width	18.1"	318 mm
Depth (usable)	17.07"	434 mm
Volume	0.59 cu.ft.	16.7 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	214
UL/EPA/NFPA/ICC Results	1.04 mg/m ³
Ventless Requirement	<5.00 mg/m ³



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



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

Perfect for Baking and Production

1-inch taller cavity (compared to the Double Batch)

Cooks up to 20 16" pizzas per hour

Patented impingement airflow with oscillating rack ensures even top and bottom bake

Up to 10 selectable languages

Intuitive touch controller

IoT enabled for Open Kitchen™

Customizable menu settings via Wi-Fi, USB, or manual entry

Stackable design up to four high (requires stacking kit)

Capable of storing up to 400 unique recipe settings

4" (102 mm) adjustable legs

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

 Optional marine upgrade available


Convenience Stores


Casual Dining


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Theaters



COOK TIMES

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

EXTERNAL DIMENSIONS

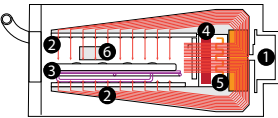
Height	13.56"	344 mm
with legs	17.55"	446 mm
Width	27.7"	704 mm
Depth (footprint)	28.6"	726 mm
Weight	153 lb.	69 kg

COOK CHAMBER DIMENSIONS

Height (usable)	4.35"	110 mm
Width	18.1"	318 mm
Depth (usable)	17.07"	434 mm
Volume	0.99 cu.ft.	28 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	131
UL/EPA/NFPA/ICC Results	0.52 mg/m³
Ventless Requirement	<5.00 mg/m³



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



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

Artisan-style Pizza Anywhere



- Consistent artisan style, hearth-baked results, no matter who is doing the cooking
- Independently controlled top and bottom convection fans heat up to 842°F (450°C)
- Cooks up to a 14-inch pizza
- Small footprint – only 18 inches wide
- 6 preset timers
- Exterior styling perfect for front of the house operations
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Available in six colors
- Optional marine upgrade available (stainless steel only)



Business & Industry

Convenience Stores

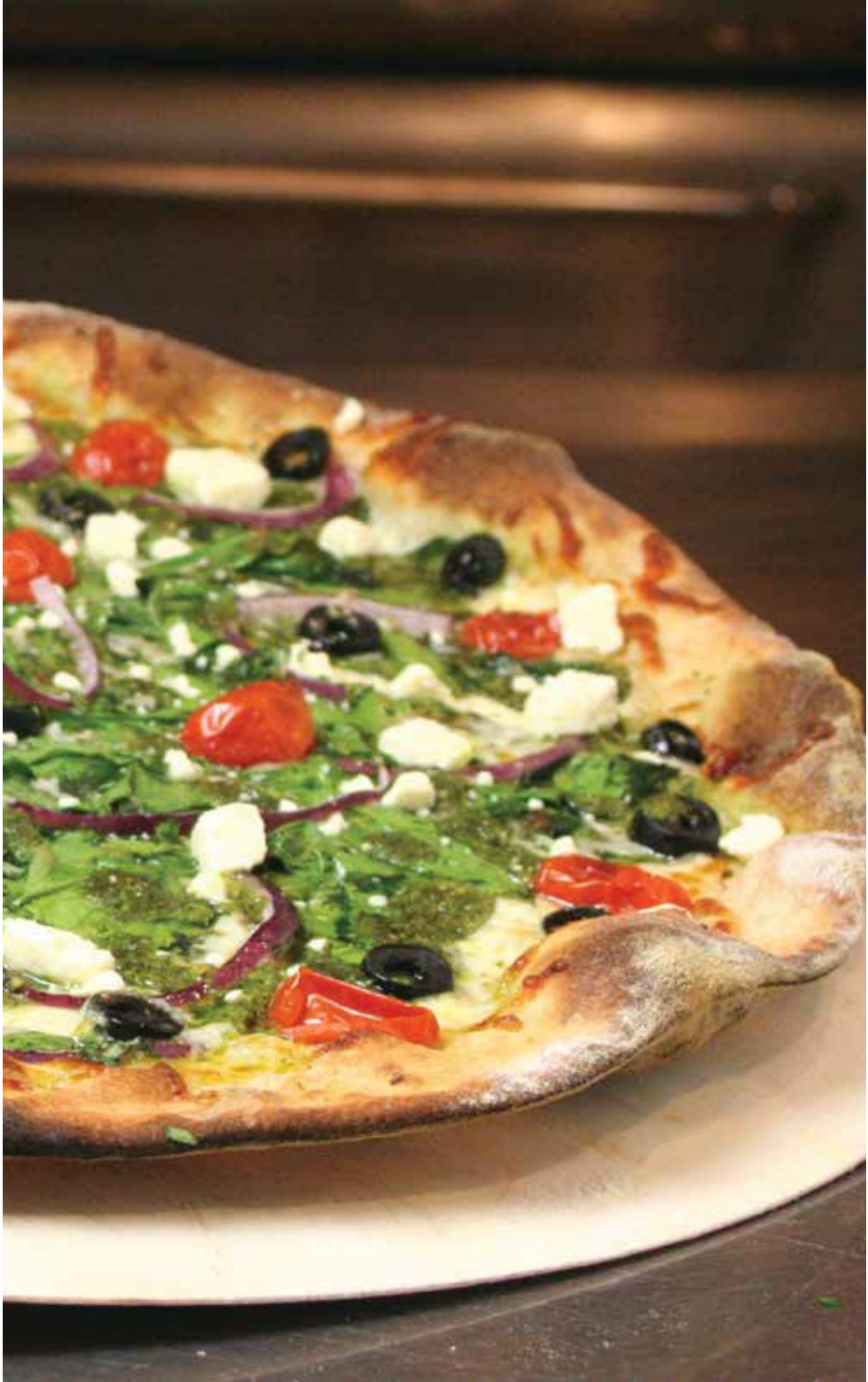
Casual Dining

Hotels & Resorts

Supermarkets

Theaters

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COOK TIMES

14-inch Artisan Margherita Pizza	1 min 30 sec
14-inch Artisan Sausage Pizza	1 min 30 sec
14-inch Traditional Pepperoni Pizza	2 min 20 sec
14-inch Traditional Sausage Pizza	2 min 20 sec

EXTERNAL DIMENSIONS

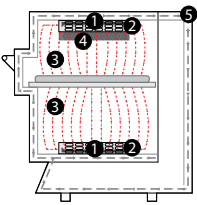
Height	22.7"	577 mm
Width	19.01"	483 mm
Depth (footprint)	18.55"	471 mm
Weight	75 lb.	34 kg

COOK CHAMBER DIMENSIONS

Height	2.75"	70 mm
Width	14"	356 mm
Depth	14"	356 mm
Volume	0.22 cu.ft.	6.2 liters

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	222
UL/EPA/NFPA/ICC Results	0.48 mg/m³
Ventless Requirement	<5.00 mg/m³



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





Features and Specs	Double Batch	Single Batch	Fire
Air Impingement	Top and Bottom	Top and Bottom	None
Convection	None	None	Indp. Top/Bottom
Microwave	None	None	None
Bottom Radiant Heater	No	No	No
UL®-KNLZ Ventless Certification	Yes	Yes	Yes
Metal Pans	Yes	Yes	Yes
Full Hotel Pan	No	No	No
Full Sheet Pan	No	No	No
Half Sheet Pan	Yes	Yes	No
Dimensions:			
Exterior Height with Legs	27.2" (691 mm)	17.55" (446 mm)	22.7" (577 mm)
Exterior Height without Legs	23.2" (589 mm)	13.56" (344 mm)	21.7" (551 mm)
Exterior Width	27.7" (704 mm)	27.7" (704 mm)	19.01" (483 mm)
Exterior Depth - Footprint	28.6" (726 mm)	28.6" (726 mm)	18.55" (471 mm)
Exterior Depth - Handle to Wall	35.6" (903 mm)	35.6" (903 mm)	24.39" (620 mm)
Weight	262 lb. (119 kg)	153 lb. (69 kg)	75 lb. (34 kg)
Cook Chamber Height	3.3" (84 mm)	4.35" (110 mm)	2.75" (70 mm)
Cook Chamber Width	18.5" (470 mm)	18.5" (470 mm)	14" (356 mm)
Cook Chamber Depth	17.07" (434 mm)	17.07" (434 mm)	14" (356 mm)
Cook Chamber Volume	0.59 cu.ft. (16.7 l)	0.99 cu.ft. (28 l)	0.22 cu.ft. (6.2 l)
Stackable	Yes	Yes	No
Cook Setting Capacity	800 (400 per cavity)	400	6 preset times
ChefComm Pro Compatible	Yes	Yes	No
IoT Enabled for Open Kitchen™	Yes	Yes	No
Flash Firmware Upgrade	USB	USB	No
Smart Card Compatible	No	No	No
USB Compatible	Yes	Yes	No
Marine Certified	Yes	Yes	Yes (stainless steel)



Energy Costs per Oven	Double Batch	Single Batch	Fire
Energy Costs	\$0.11 kWhr	\$0.11 kWhr	\$0.11 kWhr
Cook Cycles/Day	100	100	50
Typical Cook Time	180 sec	180 sec	120 sec
Operating Time	12 hrs	12 hrs	12 hrs
Total Cost/Day	\$5.66	\$3.39	\$2.50
Total Cost/Month	\$169.80	\$101.70	\$75.00
Total Cost/Year	\$2,065.90	\$1,237.35	\$912.50

Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)			
Number of Pepperoni Pizzas Cooked	214	131	222
UL/EPA/NFPA/ICC Results	1.04 mg/m³	0.52 mg/m³	0.48 mg/m³
Ventless Requirement	<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³

Energy Output and HVAC Requirements			
Total Average Power (Environmental Load)	4,846 W	2,651W	1,921 W
Average Cooling Requirement	1.15 Tons of AC	0.75 Tons of AC	0.55 Tons of AC

HhC 1618

Cooks up to 35
12” Pizzas per Hour

Cooks 40-50% faster than traditional conveyors

Space-saving footprint, 16-inch belt width

Idle mode for energy conservation

Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates

Left or right feed conveyor belt direction via software

Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings

Easy to clean

Operates at temperatures up to 600°F (316°C)

Bake time range from 30 seconds to 15 minutes

Stackable design up to three high (requires stacking kit)

Configurable for UL®-KNLZ approved operation without a ventilation hood*

 Optional marine upgrade available


Business & Industry


Convenience Stores


Hotels & Resorts


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Theaters



COOK TIMES

Toasted Italian Sandwich	60 sec
Flatbread Pizza	1 min 15 sec
French Fries	2 min
16-inch Pizza (fresh dough)	2 min 45 sec

EXTERNAL DIMENSIONS

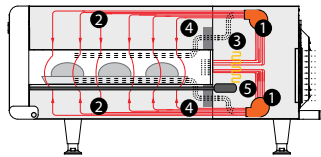
Height	13"	330 mm
with legs	17"	432 mm
Width	36" or 48"	914 mm or 1219 mm
Depth (footprint)	30"	762 mm
Weight (36"/48")	195 lb./200 lb.	88.5 kg/91kg

COOK CHAMBER DIMENSIONS

Height (min/max)	1"/3"	25 mm/76 mm
Baking Area	2 sq.ft.	0.15 sqm
Belt Length	36" or 48"	914 mm or 1219 mm
Belt Width	16"	406 mm
Belt Depth	18"	457 mm

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	311
UL/EPA/NFPA/ICC Results	1.12 mg/m³
Ventless Requirement	<5.00 mg/m³



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



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

HhC 2020

Cooks up to 60 12" Pizzas per Hour

Cooks 40-50% faster than traditional conveyors

Throughput exceeding 28-inch conveyors in a compact 20-inch design

Idle mode for energy conservation

Optional split belt (50/50, 65/35, or 70/30) allows chefs to cook multiple menu items at the same time

Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates

Fits a full-size sheet pan

Left or right feed conveyor belt direction via software

Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings

Operates at temperatures up to 600°F (316°C)

Bake time range from 30 seconds to 15 minutes

Stackable design up to three high (requires stacking kit)

Configurable for UL®-KNLZ approved operation without a ventilation hood*

 Optional marine upgrade available



COOK TIMES

Toasted Italian Sandwich	60 sec
Tex-Mex Plate	1 min 10 sec
Roasted Fish Fillets (fresh)	1 min 45 sec
16-inch Pizza (fresh dough)	2 min 45 sec
Chicken Wings (frozen)	4 min

EXTERNAL DIMENSIONS

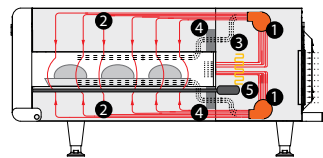
Height	13"	330 mm
with legs	17"	432 mm
Width	48.3"	1227 mm
Depth (footprint)	30"	762 mm
Weight	195 lb.	88.5 kg

COOK CHAMBER DIMENSIONS

Height (min/max)	1"/3"	25 mm/76 mm
Baking Area	2.8 sq.ft.	0.26 sqm
Belt Length	48.3"	1227 mm
Belt Width (single)	20"	508 mm
50/50 Split	9.5"/9.5"	241 mm/241 mm
65/35 Split	13"/6.5"	330 mm/165 mm
70/30 Split	15"/4"	381 mm/102 mm
Belt Depth	20"	508 mm

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)

Number of Pepperoni Pizzas	480
UL/EPA/NFPA/ICC Results	1.91 mg/m³
Ventless Requirement	<5.00 mg/m³




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.
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HhC 2620

Cooks up to 100
12” Pizzas per Hour

- Cooks 40-50% faster than traditional conveyors
- Compact footprint, 26-inch belt width
- Idle mode for energy conservation
- Optional split belt (50/50 or 70/30) allows chefs to cook multiple menu items at the same time
- Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates
- Fits a full-size sheet pan
- Left or right feed conveyor belt direction via software
- Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- Operates at temperatures up to 600°F (316°C)
- Bake time range from 30 seconds to 15 minutes
- Stackable design up to three high (requires stacking kit)
- Configurable for UL®-KNLZ approved operation without a ventilation hood*
-  Optional marine upgrade available


Business & Industry


Convenience Stores


Casual Dining


Education


Hotels & Resorts


Military


Quick Service Restaurants


Theaters

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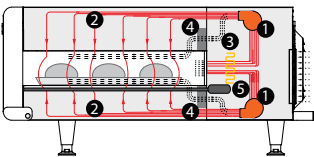


COOK TIMES	
Toasted Italian Sandwich	60 sec
French Fries	2 min
16-inch Pizza (fresh dough)	2 min 45 sec
Chicken Wings (frozen)	4 min
Chocolate Chip Cookies (3 oz.)	6 min 30 sec

EXTERNAL DIMENSIONS		
Height	13"	330 mm
with legs	17"	432 mm
Width	48.3"	1227 mm
Depth (footprint)	30"	762 mm
Weight	260 lb.	118 kg

COOK CHAMBER DIMENSIONS		
Height (min/max)	1"/3"	25 mm/76 mm
Baking Area	3.6 sq.ft.	0.33 sqm
Belt Length	48.3"	1227 mm
Belt Width (single)	26"	660 mm
50/50 Split	12.5"/12.5"	318 mm/318 mm
70/30 Split	17"/8"	431 mm/203 mm
Belt Depth	20"	508 mm

VENTILATION PERFORMANCE (8-hour pepperoni pizza test)	
Number of Pepperoni Pizzas	576
UL/EPA/NFPA/ICC Results	2.40 mg/m³
Ventless Requirement	<5.00 mg/m³



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





Features and Specs	HhC 1618	HhC 2020	HhC 2620
Air Impingement	Indp. Top/Bottom	Indp. Top/Bottom	Indp. Top/Bottom
Microwave	None	None	None
Bottom Radiant Heater	No	No	No
UL®-KNLZ Ventless Certification	Yes*	Yes*	Yes*
Metal Pans	Yes	Yes	Yes
Full Hotel Pan	Yes	Yes	Yes
Full Sheet Pan	No	Yes	Yes
Half Sheet Pan	Yes	Yes	Yes
Dimensions:			
Exterior Height with Legs	17" (432 mm)	17" (432 mm)	17" (432 mm)
Exterior Height without Legs	13" (330 mm)	13" (330 mm)	13" (330 mm)
Exterior Width	36" (914 mm) 48" (1219 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Exterior Depth - Footprint	30" (762 mm)	30" (762 mm)	30" (762 mm)
Exterior Depth - Front to Wall	31.7" (805 mm)	35.7" (907 mm)	41.7" (1059 mm)
Weight	36": 195 lb. (88.5 kg) 48": 200 lb. (91 kg)	195 lb. (88.5 kg)	260 lb. (118 kg)
Adjustable Opening	1"/3" (25 mm/76 mm)	1"/3" (25 mm/76 mm)	1"/3" (25 mm/76 mm)
Belt Width	16" (406 mm)	20" (508 mm)	26" (660 mm)
50/50 Split	n/a	9.5"/9.5" (241 mm/241 mm)	12.5"/12.5" (318 mm/318 mm)
65/35 Split	n/a	13"/6.5" (330 mm/165 mm)	n/a
70/30 Split	n/a	15"/4" (381 mm/102 mm)	17"/8" (431 mm/203 mm)
Belt Depth	18" (457 mm)	20" (508 mm)	20" (508 mm)
Belt Length	36" (914 mm) 48" (1219 mm)	48.3" (1227 mm)	48.3" (1227 mm)
Baking Area	2 sq.ft. (0.15 sqm)	2.8 sq.ft. (0.26 sqm)	3.6 sq.ft. (0.33 sqm)
Stackable	Yes (up to 3 high)	Yes (up to 3 high)	Yes (up to 3 high)
Cook Setting Capacity	8	8	8
ChefComm Pro Compatible	Yes	Yes	Yes
IoT Enabled for Open Kitchen™	No	No	No
Flash Firmware Upgrade	Yes	Yes	Yes
Smart Card Compatible	Yes	Yes	Yes
USB Compatible	No	No	No
Marine Certified	Yes	Yes	Yes

* Additional costs apply for ventless option.



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

Ventilation Performance: 8-hour Test (see pages 40-41 for ventless information)			
Number of Pepperoni Pizzas Cooked	311	480	576
UL/EPA/NFPA/ICC Results	1.12 mg/m³	1.91 mg/m³	2.40 mg/m³
Ventless Requirement	<5.00 mg/m³	<5.00 mg/m³	<5.00 mg/m³

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



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

 **Powerhouse Dynamics**

powerhousedynamics.com/open-kitchen
617.340.6582

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 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.

* 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.



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Lincat CiBO+ Counter-top Fast Oven

CiBO+ is designed to be used in non-traditional spaces generating additional revenue points with limited space. Garage forecourts, convenience stores, restaurants, coffee shops and bars, front and back of house, CiBO+ can be used literally anywhere that food could be offered.



Benefits at a glance

- Faster service, food ordered now, served now
- Fantastic food every time
- A wider menu choice
- Reduced queues
- Increased productivity
- Energy saving
- Less waste
- Easy to use QPad, overcomes language barriers and minimises training



Tri-Heat Technology

Base Heat, Convection Heat and Microwaves Providing improved consistency and quality.

Controlled Uniform Heating

Consistent Colouration

Up to 25% Faster Heat Up

3 Ovens in 1

Speed Oven, Convection Oven and Microwave Oven

Model	Dimension (WxDxH) mm	Power Watts	Cavity (WxDxH) mm	Capacity Ltr	Temperature Range °C	Temperature Control	Electrical	Weight (Kg)
CiBO+	395 x 728 x 640	3000	340 x 340 x 195	23	30 ~ 280	Electronic	220V/50 Hz	52

THROUGHPUT PER HOUR

- 12" Pizza - 30
- Toasted Sandwiches - 60
- Bacon Bap - 50
- Sausage Bap - 39
- Quesadillas - 65
- Sausage Rolls
- Full English Breakfast
- Grilled Fresh Salmon - 22
- Croissants - 720



Lincat CiBO Counter-top Fast Oven

The possibilities with the Lincat Cibo high speed oven are truly endless. From perfectly grilled toasted sandwiches and crispy pizza bases, to all-in-one breakfast rolls and croissants, the Cibo delivers truly excellent cooking results at a fraction of the time of traditional ovens.



CiBO



VENTLESS TECHNOLOGY

Features & Benefits

- Innovative fast oven
- Combination of three different heat sources – convection, grill and a heated base, to deliver fast results
- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play
- Ventless cooking - catalyst technology removes the need for external extraction
- Clear icons and an easy-to-use touchscreen
- Great versatility - replace your panini grill, toaster, convection oven and grill
- Gastronom Capacity : GN 2/3
- Pizza Capacity : 1 x 12"



Model	Dimension (WxDxH) mm	Power Watts	Cavity (WxDxH) mm	Capacity Ltr	Temperature Range °C	Temperature Control	Electrical	Weight (Kg)
CiBO	437 x 616 x 367	2700	340 x 355 x 95	12	30 ~ 290	Electronic	220V/50 Hz	31.4



ONE PARTNER. ONE TEAM. MANY SOLUTIONS.

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