



PRODUCT BROCHURE



The Company Behind the Ovens

Since its inception in 1991, TurboChef Technologies, Inc. has pioneered the world of rapid cooking. The result of top-grade engineering and testing, TurboChef® ovens feature proprietary technology, which combines superior air impingement with other rapid-cook methods to create high heat transfer rates and outstanding food quality.



*Chef-quality results up to
twelve times faster.*



The C3™



*The High h
Conveyor 2020™*



The High h Batch 2™



The i3™

The i5™



The Tornado 2™





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The Tornado 2™

Rapidly toasts and heats.

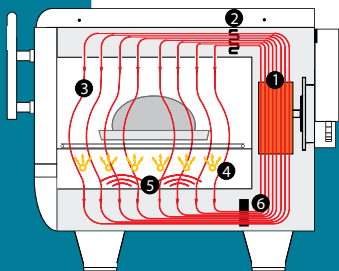
The newly-redesigned Tornado 2 oven evenly and consistently toasts, browns, and crisps food up to twelve times faster than traditional cooking methods, resulting in a high level of throughput without compromising quality.

Perfect for:

Quick Service Restaurants, Convenience Stores, Concessions, Quick Casual, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice, Hospital Foodservice

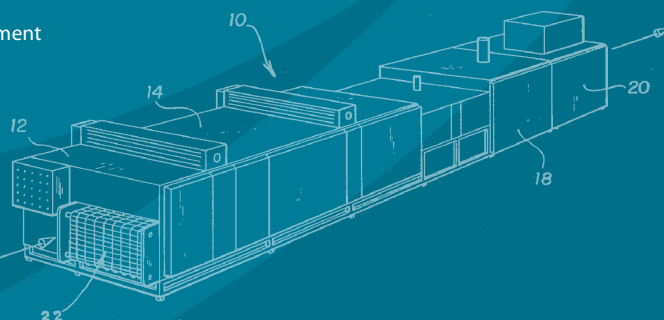
Technology:

Our control system precisely coordinates impinged air and radiant heat (which evenly browns the outside of food) with microwave energy (which evenly cooks the inside) to rapidly cook food without compromising quality. An integral catalytic converter allows for UL®-certified ventless operation.



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

UL® is a trademark of Underwriters Laboratories, Inc.





The C3™

Rapidly roasts, browns, and broils.

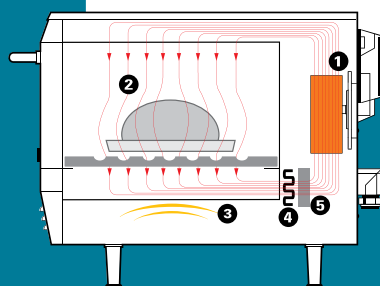
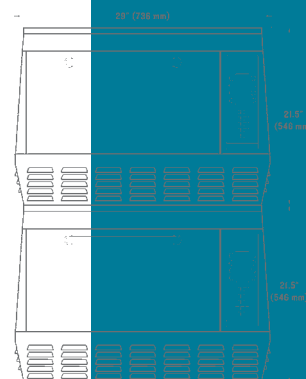
The C3 oven roasts, browns, and broils a wide variety of foods, producing high-quality results up to ten times faster than traditional cooking methods.

Perfect for:

Fine Dining, Quick Service Restaurants, Quick Casual, Concessions, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice, Hospital Foodservice, Convenience Stores

Technology:

Our control system precisely coordinates impinged air (which evenly browns the outside of food) with microwave energy (which evenly cooks the inside) to rapidly cook food without compromising quality. An integral catalytic converter allows for UL®-certified ventless operation.



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





The High h Batch 2™

Rapidly bakes, specializing in raw-dough foods.

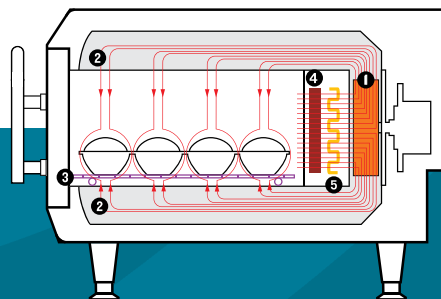
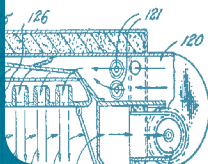
The newly-redesigned High h Batch 2 oven offers high-quality, full baking capabilities up to five times faster than traditional cooking equipment, achieving conveyor-type results in a compact energy-efficient ventless package.

Perfect for:

Pizza Restaurants, Bakeries, Convenience Stores, Concession Stands, Quick Service Restaurants, Full Service Restaurants

Technology:

Precisely-controlled High-h impinged air rapidly heats food as it oscillates on a patented rack, ensuring even heat distribution. An integral catalytic converter allows for UL®-certified ventless operation.



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



The High h Conveyor 2020™

More throughput. Less space.

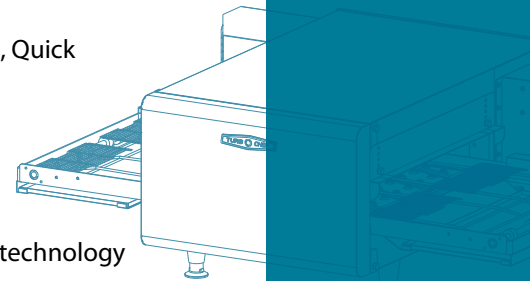
The HhC 2020 is capable of cooking sixty 12-inch pizzas in one hour, offering throughput exceeding 28-inch conveyors in a compact 20-inch design. Because of its patented technology, electric operation, and small footprint, the HhC 2020 is the first of its kind to be UL®-certified for ventless operation*.

Perfect for:

Pizza Restaurants, Bakeries, Convenience Stores, Concession Stands, Quick Service Restaurants, Full Service Restaurants

Technology:

Our unprecedented High-h air impingement and available catalyst technology heats food faster than any other conveyor on the market and allows the HhC 2020 oven to operate ventless*. The easy-to-use control system offers eight cooking profiles that precisely control temperature, belt speed, and independent top and bottom airflow.



** Ovens that are UL®-certified for ventless operation are available upon request only - please contact TurboChef for details. For additional information and ventless operation requirements, see page 14.*





The i5™

Versatility and throughput delivered.

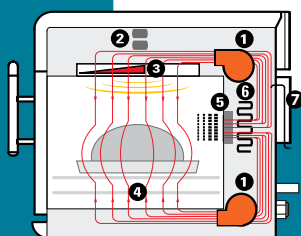
Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the i5 oven maximizes throughput and versatility with its large cavity size and ability to cook with most any metal pan up to a full-size hotel or gastronome pan.

Perfect for:

Fine Dining, Full Service Restaurants, Quick Service Restaurants, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice, Hospital Foodservice, Bakeries

Technology:

Our control system precisely coordinates independent top and bottom impinged airflow with microwave to deliver superior quality, throughput, and speed. The top-launched microwave system and large cavity size allow for use of most standard metal pans, and integral catalytic converters allow for UL®-certified ventless operation.



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





The i3™

Versatility and throughput in less space.

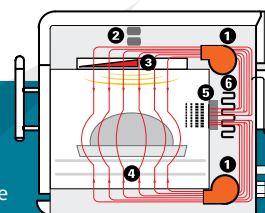
Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the i3 oven provides the same superior cooking performance as the i5 oven while requiring less space and consuming less energy. The i3 oven maximizes throughput and versatility with its large cavity size and ability to cook with most any metal pan up to a half-size sheet pan.

Perfect for:

Fine Dining, Full Service Restaurants, Quick Service Restaurants, Concessions, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice, Hospital Foodservice, Bakeries

Technology:

Our control system precisely coordinates independent top and bottom impinged airflow with microwave to deliver superior quality, throughput, and speed. The top-launched microwave system allows for use of most standard metal pans, and integral catalytic converters allow for UL®-certified ventless operation.



1. Blower Motors
2. Microwave System
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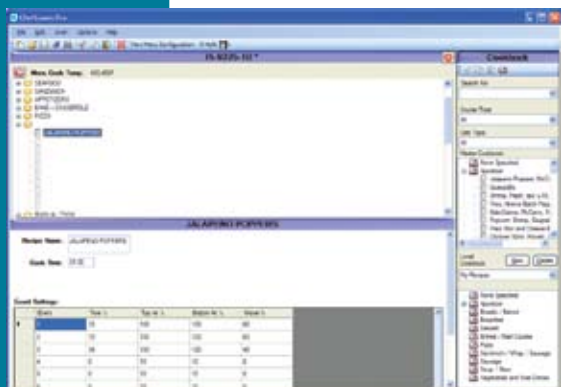


ChefComm Pro®

Whether you are an expert chef, a multi-chain store manager, or just beginning to discover the advantages of TurboChef's cooking technology, ChefComm Pro empowers any user of a TurboChef oven to easily and efficiently create, control, and distribute your menu settings across multiple locations and platforms. Now available in both full-edit and limited (no edit) versions, ChefComm Pro helps ensure your carefully-crafted settings are easy to distribute globally, while providing you the peace of mind that they will not be altered.

Features:

- For use with Windows XP® and Vista®
- Compatible with all TurboChef ovens
- Includes USB smart card reader/writer
- Available in full-edit version or ChefComm Limited™ no-edit version
- Easy one-step integration of thousands of recipes developed by our expert Culinary staff
- Simple interface allows you to drag and drop ready-to-cook recipes into and out of your menu
- Preview feature allows you to see what your recipe names will look like on a simulated oven screen
- Side-by-side menu compare feature quickly identifies differences in menus
- Supports programming of smart cards with oven firmware updates (i-Series and HhC 2020 ovens only)



Windows XP® and Vista® are trademarks of Microsoft Corporation, Inc.



The TurboChef® Cookbook

The online cookbook provides comprehensive information on preparing a variety of food products, as well as simple, optimized settings with which your TurboChef oven can be programmed, allowing you to take full advantage of your TurboChef oven's extraordinary capabilities. From ready-to-cook products made by various food manufacturers to recipes developed from scratch by TurboChef's Culinary team, you can view over 1,000 palate-pleasing recipes at cookbook.turbochef.com.



TurboChef® Oven Performance Matrix



	The i3™	The i5™	The Tornado 2™	The C3™	The HhB 2™	The HhC 2020™
Speed Compared to Conventional	10x faster	10x faster	12x faster	10x faster	5x faster	Throughput exceeding 28" models
UL® KNLZ Ventless Certification	Yes	Yes	Yes	Yes	Yes	Yes (upon request)
Metal Pans	Yes	Yes	No	No	Yes	Yes
Full Hotel Pan	No	Yes	No	No	No	Yes
1/2 Sheet Pan	Yes	Yes	No	No	Yes	Yes
Exterior Dimensions:						
Height	21.25" (540 mm)	24.3" (618 mm)	23" (584 mm)	25.5" (648 mm)	20.5" (521 mm)	17" (432 mm)
Height w/ Legs Removed for Stacking	n/a	n/a	19" (483 mm)	21.5" (546 mm)	n/a	13" (330 mm)
Width	22.5" (572 mm)	27.2" (691 mm)	26" (660 mm)	29" (737 mm)	25.5" (648 mm)	48.3" (1227 mm)
Depth	28.25" (718 mm)	28.25" (718 mm)	25.7" (653 mm)	29.5" (749 mm)	29" (737 mm)	35.7" (907 mm)
Depth w/ Handle	31.25" (794 mm)	31.25" (794 mm)	28.2" (716 mm)	32.25" (819 mm)	31.5" (800 mm)	n/a
Weight	245 lb (111 kg)	275 lb (125 kg)	190 lb (86 kg)	255 lb (116 kg)	157 lb (71 kg)	195 lb (88.5 kg)
Cook Chamber Dimensions:						
Height	6.9" (175 mm)	10" (254 mm)	8" (203 mm)	7.1" (180 mm)	8" (203 mm)	3" (76 mm)
Width	19.4" (493 mm)	24" (610 mm)	15.5" (394 mm)	17.8" (452 mm)	18.75" (476 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)
Depth	16" (406 mm)	16" (406 mm)	14.7" (373 mm)	14.5" (368 mm)	16.75" (425 mm)	Belt Length - 48.3" (1217 mm)
Volume	1.24 ft³ (35.1 liters)	2.2 ft³ (62 liters)	1.05 ft³ (29.9 liters)	1.06 ft³ (30 liters)	1.45 ft³ (41.1 liters)	Baking Area - 2.8 ft² (0.26m²)
Stackable	Yes*	Yes*	Yes*	Yes*	Yes*	Yes* (up to 3 high)
Cook Setting Capacity	200	200	128	128	72	8
ChefComm Pro Compatible	Yes	Yes	Yes	Yes	Yes	Yes
Flash Firmware Upgrade	Yes	Yes	No	No	No	Yes
Smart Card Compatible	Yes	Yes	Yes	Yes (C3/D model only)	Yes	Yes
SAMPLE COOK TIMES						
8" Pizza (fresh dough)	3 minutes	3 minutes	2 min 45 sec	3 min 30 sec	4 minutes	3 minutes
8" Pizza (par baked, refrigerated)	1 min 45 sec	1 min 45 sec	1 min 25 sec	2 min 10 sec	3 minutes	2 minutes
Chicken Wings (8 pc., frozen)	4 minutes	4 minutes	2 min 10 sec	2 min 30 sec	5 minutes	5 minutes
6" Sub Sandwich	1 min 10 sec	1 min 10 sec	35 seconds	45 seconds	1 min 30 sec	55 seconds
Panini Sandwich	1 min 25 sec	1 min 25 sec	55 seconds	1 min 10 sec	1 min 40 sec	1 min 30 sec
Chicken Breast (pre-cooked)	1 min 45 sec	1 min 45 sec	1 min 20 sec	1 min 30 sec	3 min 30 sec	3 minutes
French Fries	3 min 30 sec	3 min 30 sec	1 min 45 sec	2 min 15 sec	6 minutes	5 minutes
Rack of Lamb	4 min 30 sec	4 min 30 sec	n/a	3 min 30 sec	11 minutes	10 minutes
Meat Pie	3 min 25 sec	3 min 25 sec	2 min 25 sec	3 minutes	4 min 40 sec	4 min 20 sec
Salmon (6 oz)	2 min 20 sec	2 min 20 sec	1 min 35 sec	1 min 50 sec	5 minutes	4 min 30 sec
Corn on Cob	6 minutes	6 minutes	3 minutes	5 minutes	12 minutes	10 minutes

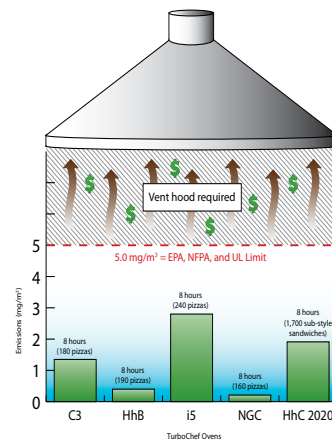
*Requires stacking kit (i3 and i5 ovens also require stacking stand).



Patented Technology for Ventless Operation

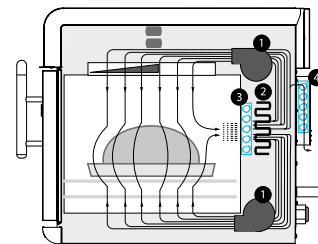
HOODS WASTE ENERGY

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. As shown adjacent, TurboChef ovens are well below the EPA, NFPA 96, and UL® limit for emissions requiring a vent hood.



ABOUT OUR PATENTED TECHNOLOGY

TurboChef® C3™, i-Series™, Tornado 2™, High h Batch 2™, and HhC 2020™ ovens are certified to operate ventless because they function as their own Type I hoods systems.† This is 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 adjacent 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 nearly 70,000 ovens installed worldwide, our ventless technology has been tested and proven.

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/commercial/resources/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 2020 oven may require installation of additional fire suppression equipment at the discretion of local authorities or jurisdictions.



Energy Costs per Oven

Tornado 2™†
1 phase



C3/D™
1 or 3 phase



i5™
1 or 3 phase



HhB 2™†
1 or 3 phase



HhC 2020™
3 phase



Parameters (fixed)

	Tornado 2™†	C3/D™	i5™	HhB 2™†	HhC 2020™
Energy costs	\$0.11 / kWhr	\$0.11 / kWhr	\$0.11 / kWhr	\$0.11 / kWhr	\$0.11 / kWhr
Cook cycles per day	100	100	100	70	N/A
Typical cook time	60 sec	90 sec	180 sec	180 sec	3 hrs
Snooze idle time	2 hrs	N/A	N/A	N/A	3 hrs
Operating time	12 hrs	12 hrs	12 hrs	12 hrs	12 hrs

Data (analysis)

	Tornado 2™†	C3/D™	i5™	HhB 2™†	HhC 2020™
Warmup					
Time	15 min (0.25 hrs)	15 min (0.25 hrs)	15 min (0.25 hrs)	15 min (0.25 hrs)	10 min (0.17 hrs)
Power	5,277 W	5,100 W	6,300 W	5,200 W	14,000 W
Cost per day	\$0.15 / Day	\$0.14 / Day	\$0.18 / Day	\$0.15 / Day	\$0.26 / Day
Cooking					
Time	100 min (1.67 hrs)	135 min (2.25 hrs)	300 min (5.00 hrs)	210 min (3.50 hrs)	180 min (3.00 hrs)
Power	5,100 W	6,100 W	9,500 W	4,800 W	9,200 W
Cost per day	\$0.97 / Day	\$1.75 / Day	\$5.44 / Day	\$1.93 / Day	\$3.04 / Day
Snooze idle					
Time	120 min (2.00 hrs)	N/A	N/A	N/A	180 min (3.00 hrs)
Power	1,100 W	N/A	N/A	N/A	4,500 W
Cost per day	\$0.25 / Day	N/A	N/A	N/A	\$1.49 / Day
Idle					
Time	485 min (8.08 hrs)	555 min (9.25 hrs)	405 min (6.75 hrs)	495 min (8.25 hrs)	350 min (5.83 hrs)
Power	1,400 W	1,100 W	2,100 W	1,500 W	6,750 W
Cost per day	\$1.30 / Day	\$1.17 / Day	\$1.62 / Day	\$1.42 / Day	\$4.33 / Day

Totals

Total cost per day	\$2.67	\$3.06	\$7.25	\$3.49	\$9.11
Total cost per month	\$80.23	\$91.79	\$217.45	\$104.77	\$273.27
Total cost per year	\$962.75	\$1,101.54	\$2,609.44	\$1,257.28	\$3,279.21

HVAC Requirements per Operating Time*

	Tornado 2™†	C3/D™	i5™	HhB 2™†	HhC 2020™
Average energy (cooking & idle)	71,340 kJ	91,520 kJ	222,000 kJ	105,030 kJ	241,110 kJ
Total energy	76,089 kJ	96,120 kJ	227,700 kJ	109,710 kJ	249,510 kJ
Total average power	1,761 W	2,225 W	5,200 W	2,540 W	5,776 W
Total environmental load	6.0 kBtu/hr	7.6 kBtu/hr	18.0 kBtu/hr	8.7 kBtu/hr	19.7 kBtu/hr
Average cooling requirement	0.5 Tons of AC	0.6 Tons of AC	1.5 Tons of AC	0.7 Tons of AC	1.6 Tons of AC

The above information is provided for planning purposes only. To obtain an application-specific energy analysis, please contact TurboChef at 1-800-90TURBO.

*Values listed are approximations only.

†ASTM energy report is available.



For further information call or email:

Customer Service and Technical Support
at 1-800-90TURBO

Sales and Marketing at 1-866-90TURBO

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