



SINCE 1991

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





Unparalleled Service and Culinary Support

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

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

Technical and Customer Support

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

Ventless Support

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

Culinary Experts

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

Consumables and Accessories

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

95%

SERVICE CALLS COMPLETED SAME DAY
or within 24 hours of dispatch

93%

SAME DAY SERVICE
on call received before 1 PM CST

86%

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

WHAT IS ACCELERATED COOKING?

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



Air Impingement



Microwave



Convection

WHAT MAKES IT VENTLESS?

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



An Oven For Every Industry

VENTLESS RAPID COOK OVENS

VENTLESS AIR IMPINGEMENT OVENS

VENTLESS HIGH-SPEED CONVEYORS

AUTOMATED VENTLESS OVENS

The options are limitless.



Bullet

Revolutionary Toasting and Heating Performance

- Simple and intuitive one-touch controls with icons
- Cooks delicious food faster than ever
- Throughput equal to larger ovens without the space or energy cost requirements
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Customizable menu settings via Wi-Fi, USB, or manual entry
- Smart menu system capable of storing unlimited recipes
- Stackable design (requires stacking kit)
- IoT enabled for Open Kitchen™
- Optional marine upgrade available
- Warranty – 1 year parts and labor

[Spec Sheet](#)



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)
Door Closed	29.98"	(761 mm)
Door Open	36.47"	(926 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

PART NUMBER: SINGLE PHASE

ENC-9600-801

ECO ST

Small is Big - Only 14.25" Wide

- Simple and intuitive one-touch controls with icons
- Single motor vertically circulates air impingement
- Top-launched microwave system
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Stirrer to help ensure even distribution of air and RF energy
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- External air filtration
- Smart menu system capable of storing unlimited recipes
- Customizable menu settings via Wi-Fi (additional fees apply), USB, or manual entry
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology (U.S. only)
- Single motor vertically circulates air impingement
- IoT enabled for Open Kitchen™
- Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

Nachos	45 sec
Breakfast Sandwich	1 min 15 sec
Flatbread	1 min 10 sec
Cheese Sticks (6)	1 min 25 sec
Vegetables	1 min 45 sec

EXTERNAL DIMENSIONS

Height	23.78"	(604 mm)
Width	14.25"	(362 mm)
Depth (footprint)	22.06"	(560 mm)
Weight	130 lb.	(59 kg)

COOK CHAMBER DIMENSIONS

Height	7.2"	(183 mm)
Usable Height	5.7"	(145 mm)
Width	12.5"	(318 mm)
Depth	10.5"	(267 mm)
Usable Depth	9.3"	(236 mm)
Volume	0.54 cu.ft.	(15.3 liters)
Usable Volume	9.38 cu.ft.	(10.7 liters)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	162
UL/EPA/NFPA/ICC Results	0.89 mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS: SINGLE PHASE

ECS-9500-801: Stainless Steel
ECS-9500-805: Jet Black (RAL 9005)

ECO

Small but 100% TurboChef

- Simple and intuitive one-touch controls with icons
- Single motor vertically circulates air impingement
- Top-launched RF energy
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Stirrer to help ensure even distribution of air and RF energy
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- External air filtration
- Smart menu system capable of storing unlimited recipes
- Customizable menu settings via Wi-Fi (additional fees apply), USB, or manual entry
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology (U.S. only)
- IoT enabled for Open Kitchen™
- Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

Nachos	1 min
Breakfast Sandwich	1 min 30 sec
Flatbread	1 min 30 sec
Cheese Sticks (6)	1 min 50 sec
Vegetables	2 min

EXTERNAL DIMENSIONS

Height	21.5"	(546 mm)
Width	16.1"	(409 mm)
Depth	23.5"	(597 mm)
Weight	118 lb.	(54 kg)

COOK CHAMBER DIMENSIONS

Height	7.2"	(183 mm)
Usable Height	5.7"	(145 mm)
Width	12.5"	(318 mm)
Depth	10.5"	(267 mm)
Usable Depth	9.3"	(236 mm)
Volume / Usable Volume	0.54 cu.ft.	(15.3 liters)
Usable Volume	0.38 cu. ft.	(10.7 liters)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	162
UL/EPA/NFPA/ICC Results	0.89 mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS: SINGLE PHASE

ECO-9500-801: Stainless Steel
ECO-9500-805: Jet Black (RAL 9005)

i1 Sota

State of the Art Cooking and Grilling

Simple and intuitive one-touch controls with icons

Exterior styling perfect for front of the house operations

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

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

Energy efficient – \$1.42/day to operate

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

Allows use of metal pans

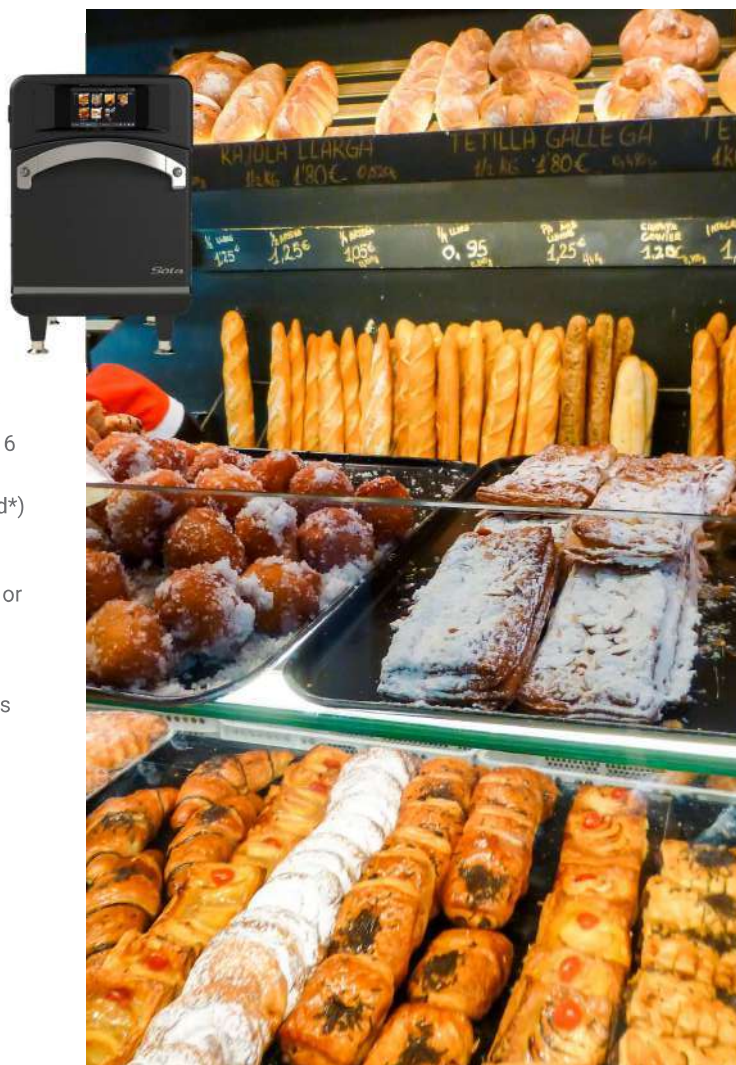
Smart menu system capable of storing unlimited recipes

IoT enabled for Open Kitchen™

Optional marine upgrade available

Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

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

EXTERNAL DIMENSIONS

Height	25.0"	(635 mm)
Width	16.0"	(406 mm)
Depth	29.8"	(757 mm)
Weight: Standard	170 lb.	(77.1 kg)
Weight: Single Mag	135 lb.	(61 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)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	280
UL/EPA/NFPA/ICC Results	0.64 mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS: SINGLE PHASE

1-9500-801
1-9500-104: Single Mag

El Bandido

Perfect Grill Marks Every Time

i1 Sota or Eco with panini press

Simple and intuitive one-touch controls with icons

Raise or lower the external handle to press a product – or not

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

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

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

Smart menu system capable of storing unlimited recipes

IoT enabled for Open Kitchen™

Warranty – 1 year parts and labor

[Spec Sheet](#) [El Bandido](#)

[Spec Sheet](#) [ECO El Bandido](#)



COOK TIMES

EL BANDIDO

Quesadilla	30 sec
Panini	60 sec
Grilled Cheese	45 sec

EXTERNAL DIMENSIONS

COOK CHAMBER DIMENSIONS

Height	25.0" (635 mm)	Height	7.2" (183 mm)
Width	16.0" (406 mm)	Width	12.5" (318 mm)
Depth	29.8" (757 mm)	Depth	10.5" (267 mm)
Weight	170 lb. (77.1 kg)	Volume	0.54 cu ft. (15.4 liters)



COOK TIMES

ECO EL BANDIDO

Breakfast Sandwich	1 min 30 sec
Cheese Sticks (6)	1 min 50 sec
Nachos	1 min

EXTERNAL DIMENSIONS

COOK CHAMBER DIMENSIONS

Height	21.5" (546 mm)	Height	7.2" (183 mm)
Width	18.3" (465 mm)	Width	12.5" (318 mm)
Depth	23.5" (597 mm)	Depth	10.5" (267 mm)
Weight	123 lb. (55.8 kg)	Volume	0.54 cu ft. (15.3 liters)

COOK CHAMBER DIMENSIONS

Usable Height	5.7" (145 mm)
Usable Depth	9.3" (236 mm)
Usable Volume	0.38 cu ft. (510.7 liters)

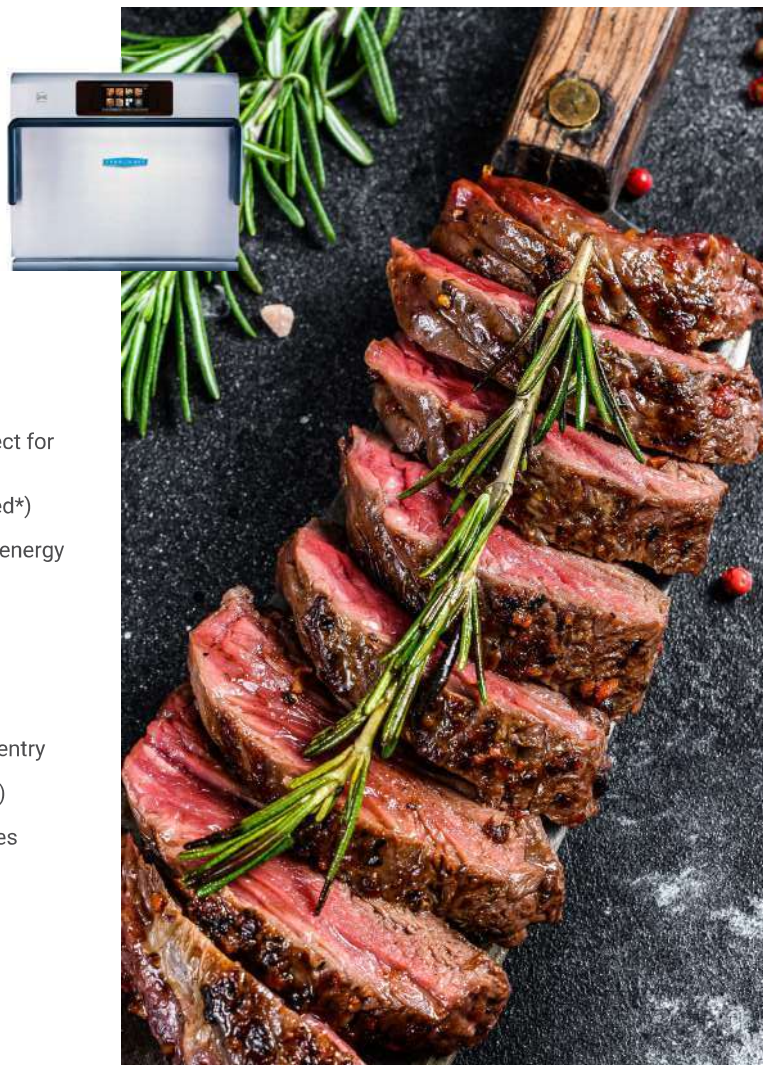
View spec sheets for full list of part numbers

i3

The Ultimate Sous Vide Finisher

- Simple and intuitive one-touch controls with icons
- 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
- Operates without a ventilation hood (UL®-KNLZ certified*)
- 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
- Simple and intuitive one-touch controls with icons
- Customizable menu settings via Wi-Fi, USB, or manual entry
- Stackable design (requires stacking cart, stand, and kit)
- Smart menu system capable of storing unlimited recipes
- IoT enabled for Open Kitchen™
- Warranty – 1 year parts and labor

[Spec Sheet](#)



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	31.25"	(794 mm)
Weight	245 lb.	(111 kg)

COOK CHAMBER DIMENSIONS

Height	6.9"	(175 mm)
Width	19.4"	(493 mm)
Depth / Door Opened	14.75"	(375 mm)
Depth / Door Closed	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/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBER: SINGLE PHASE

i3-9500-801

i5

Versatility and Throughput Delivered

Simple and intuitive one-touch controls with icons

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

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

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

Allows use of metal pans

Smart menu system capable of storing unlimited recipes

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

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

Simple and intuitive one-touch controls with icons

IoT enabled for Open Kitchen™

Warranty – 1 year parts and labor



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	28.25"	(718 mm)
Weight	275 lb.	(125 kg)

COOK CHAMBER DIMENSIONS

Height	10"	(254 mm)
Width	24"	(610 mm)
Depth/ Door Opened	16"	(406 mm)
Depth / Door Closed	13"	(375 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	3.80 mg/m³
Ventless Requirement	<5.00 mg/ m³

PART NUMBERS: SINGLE PHASE

I5-9500-801

[Spec Sheet](#)



Features and Specs	Bullet	ECO ST	ECO
Air Impingement	Top/Bottom	Top/Bottom	Top/ 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	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
USB Compatible	Yes	Yes	Yes
Marine Certified	Yes	No	No



i1 Sota	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
Dimensions		
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. (111kg)	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	No	No

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

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

* Optional on Sota with Standard Controls



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		
Number of Pepperoni Pizzas Cooked	272	162
UL/EPA/NFPA/ICC Results	0.13 mg/m ³	0.89 mg/m ³
Ventless Requirement	<5.00 mg/m ³	<5.00 mg/m ³

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 Sota	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
\$496.40	\$1,595.05	\$2,226.50

Ventilation Performance: 8-hour Test		
280	160	240
0.64 mg/m ³	0.32 mg/m ³	2.80 mg/m ³
<5.00 mg/m ³	<5.00 mg/m ³	<5.00 mg/m ³

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

Simple and intuitive one-touch controls with icons

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

Cooks up to 40 16" pizzas per hour

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

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

Stackable design up to two high (requires stacking kit)

Smart menu system capable of storing unlimited recipes

4" (102 mm) adjustable legs (optional)

IoT enabled for Open Kitchen™

Optional marine upgrade available

Warranty – 1 year parts and labor

[Spec Sheet](#)



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 / Door Opened	35.6"	(903 mm)
Depth / Door Closed	31.7"	(806 mm)
Weight	262 lb.	(119 kg)

COOK CHAMBER DIMENSIONS

Height	3.3"	(84 mm)
Width	18.1"	(318 mm)
Depth	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/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBER: SINGLE PHASE

HHD-9500-801

Single Batch

Perfect for Baking
and Production



- Simple and intuitive one-touch controls with icons
- 1-inch taller cavity (compared to the Double Batch)
- Cooks up to 20 16" pizzas per hour
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Patented impingement airflow with oscillating rack ensures even top and bottom bake
- Customizable menu settings via Wi-Fi, USB, or manual entry
- Stackable design up to four high (requires stacking kit)
- Smart menu system capable of storing unlimited recipes
- 4" (102 mm) adjustable legs'
- IoT enabled for Open Kitchen™
- Optional marine upgrade available
- Warranty – 1 year parts and labor

[Spec Sheet](#)



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	27.70"	(704 mm)
Depth / Door Opened	36.5"	(927 mm)
Depth / Door Closed	31.7"	(805 mm)
Weight	153 lb.	(69 kg)

COOK CHAMBER DIMESIONS

Height	5.5"	(140 mm)
Usable Height	4.35"	(110 mm)
Width	18.5"	(470 mm)
Depth	16.7"	(424 mm)
Usable Depth	16.25"	(413 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	0.52mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBER: SINGLE PHASE

HHS-9500-1

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
- Operates without a ventilation hood (UL®-KNLZ certified*)
- Small footprint – only 18 inches wide
- Six preset timers
- Exterior styling perfect for front of the house operations
- Available in three colors – blue, black, or red
- Optional marine upgrade available (stainless steel only)
- Warranty – 1 year parts and labor

[Spec Sheet](#)



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	21.70"	(551 mm)
With Legs	22.70"	(576.6 mm)
Width	19.01"	(482.9 mm)
Depth (footprint)	18.55"	(471.2 mm)
Door Closed	24.39"	(619.5 mm)
Door Open	26.47"	(672.3 mm)
Weight	75 lb.	(34 kg)

COOK CHAMBER DIMENSIONS

Width	14.75"	(375 mm)
Depth	14.75"	(375 mm)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

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

PART NUMBERS: SINGLE PHASE

FRE-9600-1: Traffic Red (RAL 3020) - North America
FRE-9600-5: Jet Black (RAL 9005) - North America
FRE-9600-6: Custom Blue - North America



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)	8.55" (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	Yes
Cook Setting Capacity	800 (400 cavity)	400	6 present 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	80 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

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

Simple and intuitive one-touch controls with icons

Cooks 40-50% faster than traditional conveyors

Space-saving footprint, 16-inch belt width

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

Idle mode for energy conservation

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)

Stackable design up to three high (requires stacking kit)

Optional marine upgrade available

Warranty – 1 year parts and labor



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	30"	(762 mm)
Weight (36"/48")	195 lb./200 lb.	(88.5 kg/91kg)

COOK CHAMBER DIMESIONS

Baking Area	2 ft²	(0.15 m²)
Belt Length	36" or 48"	(914 mm or 1219 mm)
Belt Width	16"	(406 mm)
Adjustable Opening (min / max)	1" / 3"	(25 mm / 76 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

PART NUMBERS: SINGLE PHASE

HCS-9500-501 (36-inch) / HCS-9500-501-V (ventless)
HCS-9500-506 (48-inch) / HCS-9500-506-V (ventless)

[Spec Sheet](#)

HhC 2020

Cooks up to 35
12" Pizzas per Hour

Simple and intuitive one-touch controls with icons

Cooks 40-50% faster than traditional conveyors

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

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

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

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)

Stackable design up to three high (requires stacking kit)

Optional marine upgrade available

Warranty – 1 year parts and labor

[Spec Sheet](#)



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	35.7"	(907 mm)
Weight	195 lb.	(88.5 kg)

COOK CHAMBER DIMENSIONS

Baking Area	2.8 ft²	(0.26 m²)
Belt Length	48.3"	(1227 mm)
Belt Width (single)	20"	(508 mm)
Belt Width 50/50 Split	9.5"/9.5"	(241 mm / 241 mm)
Belt Width 70/30 Split	15"/4"	(381 mm / 102 mm)
Adjustable Opening (min/max)	1" / 3"	(25 mm / 76 mm)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

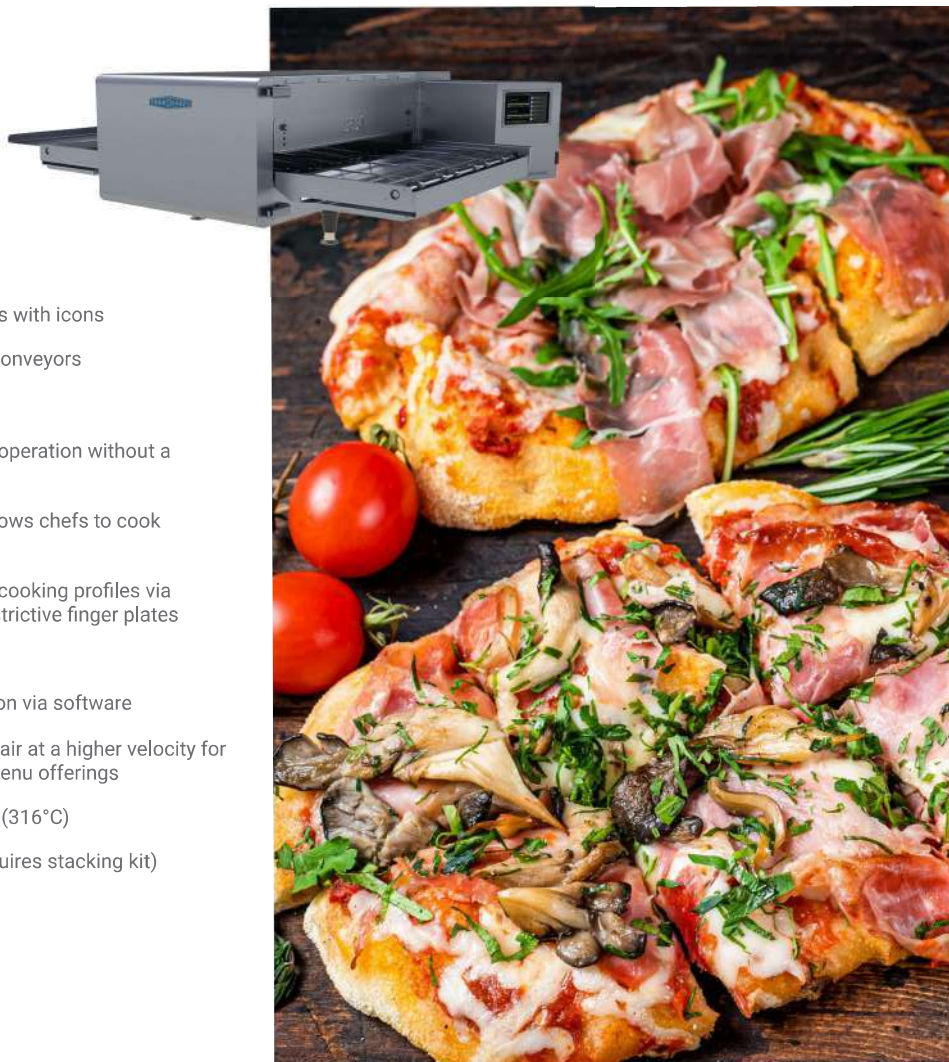
Number of Pepperoni Pizzas	480
UL/EPA/NFPA/ICC Results	1.91mg/m³
Ventless Requirement	<5.00 mg/m³

PART NUMBERS

Single: HCT-9500-501 / HCT-9500-501-V (Ventless)
50/50 Split: HCT-9500-504 / HCT-9500-504-V (Ventless)
70/30 Split: HCT-9500-507 / HCT-9500-507-V (Ventless)

HhC 2620

Cooks up to 100
12" Pizzas per Hour



Simple and intuitive one-touch controls with icons

Cooks 40-50% faster than traditional conveyors

Compact footprint, 26-inch belt width

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

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)

Stackable design up to three high (requires stacking kit)

Optional marine upgrade available

Warranty – 1 year parts and labor

[Spec Sheet](#)

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	41.7"	(1059 mm)
Weight	260 lb.	(118 kg)

COOK CHAMBER DIMENSIONS

Baking Area	3.6 ft ²	(0.33 m ²)
Belt Length	48.3"	(1227 mm)
Belt Width (single)	26"	(660 mm)
Belt Width 50/50 Split	12.5"/12.5"	(318 mm / 318 mm)
Belt Width 70/30 Split	17"/8"	(431 mm / 203 mm)
Adjustable Opening (min / max)	1" / 3"	(25 mm / 76 mm)

VENTILATION PERFORMANCE (8-HOUR PEPPERONI PIZZA TEST)

Number of Pepperoni Pizzas	576
UL/EPA/NFPA/ICC Results	2.40 mg/m ³
Ventless Requirement	<5.00 mg/m ³

PART NUMBERS

Single: HCW-9500-501 / HCW-9500-501-V (Ventless)
50/50 Split: HCW-9500-506 / HCW-9500-506-V (Ventless)
70/30 Split: HCW-9500-511 / HCW-9500-511-V (Ventless)



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)	48.3" (1227 mm)	48.3" (1227 mm)
	48" (1219 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)	195 lb. (88.5 kg)	260 lb. (118 kg)
	48": 200 lb. (91 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" (214 mm /241mm)	12.5"/12.5" (318 mm/318 mm)
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)	48.3" (1227 mm)	48.3" (1227 mm)
	48" (1219 mm)		
Baking Area	2 sq.ft. (0.15 sqm)	2.8 sq.ft. (0.26 sqm)	3.6 sq.ft. (0.33 sqm)
Stacking	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
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			
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 Requirement			
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

PLEXOR

A3

Automation that Wins Every Time

Simple and intuitive one-touch controls with icons

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

Operated by a single plug

Autoload/unload

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

Adaptive power management ensuring consistent
results while power sharing

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

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

Smart menu system capable of storing unlimited recipes

Comes standard with cart and sealing gasket

IoT enabled for Open Kitchen™

Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

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

LEFT TO RIGHT/ RIGHT TO LEFT

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

OVEN ONLY

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

IMPINGEMENT - COOK CHAMBER

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

RAPID COOK - COOK CHAMBER

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

CONVECTION - COOK CHAMBER

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

View spec sheet for full list of part numbers

PLEXOR

A2

Automation that Wins Every Time

Simple and intuitive one-touch controls with icons

Two (2) cooking technologies in one (1) appliance:
rapid cook, impingement, convection, in any combination

Operated by a single plug

Autoload/unload

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

Adaptive power management ensuring consistent
results while power sharing

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

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

IoT enabled for Open Kitchen™

Smart menu system capable of storing unlimited recipes

Warranty – 1 year parts and labor

[Spec Sheet](#)



COOK TIMES

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

EXTERNAL DIMENSIONS

Height	34.79"	(884 mm)
Width	45.59"	(1158 mm)
Depth	32.82"	(834 mm)

IMPINGEMENT - COOK CHAMBER

Height	3.4"	(86 mm)
Width	16.5"	(419 mm)
Depth	16.3"	(414 mm)

RAPID COOK - COOK CHAMBER

Height	4.2"	(107 mm)
Width	14.0"	(356 mm)
Depth	14.0"	(356 mm)

CONVECTION - COOK CHAMBER

Height	3.7"	(94 mm)
Width	16.5"	(419 mm)
Depth	16.3"	(414 mm)

PART NUMBERS

PLE-9900-1-II
PLE-9900-2-IR
PLE-9900-1-RI
PLE-9900-1-RR

PLEXOR M2

Two Full-Size Cook Chambers in One 27" Footprint



- Simple and intuitive one-touch controls with icons
- Two (2) cooking technologies in one (1) appliance: rapid cook or impingement
- Modular design
- Operated by one (1) 50A or two (2) 30A plugs
- Ventless – integral recirculating catalytic converters for UL® (KNLZ) listed ventless operation
- Adaptive power management ensures consistent results while power-sharing
- Smart menu system capable of storing unlimited recipes
- IoT enabled for Open Kitchen™
- Warranty – 1 year parts and labor



COOK TIMES

Chicken Wings (frozen, 12)	4:00 (Rapid Cook)
Breakfast Sandwich	00:55 (Rapid Cook)
Chicken Breasts (raw, thawed, 4)	5:30 (Impingement)
Pizza (thawed, 16")	3:15 (Impingement)

EXTERNAL DIMENSIONS

Height	31.89"	(810 mm)
Width	26.79"	(680 mm)
Depth	31.67"	(804 mm)

IMPINGEMENT - COOK CHAMBER

Height	5.07"	(129 mm)
Width	16.5"	(419 mm)
Depth	17.16"	(436 mm)
Volume	0.83 cu. ft.	(23.5 liters)

RAPID COOK - COOK CHAMBER

Height	6.14"	(156 mm)
Width	15.5"	(394 mm)
Depth	15.42"	(392 mm)

PART NUMBERS

PLM-9900-1-II
PLM-9900-1-IR
PLM-9900-1-RI
PLM-9900-1-RR
PLM-9900-2-II
PLM-9900-2-IR
PLM-9900-2-RI
PLM-9900-2-RR

[Spec Sheet](#)



OPEN KITCHEN

by SiteSage

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

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

 **PowerhouseDynamics**
powerhousedynamics.com/open-kitchen
 617.340.6582

VENTLESS

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.

Submission Recommendations*

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

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

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



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DOC-1128 / Rev E / February 2024

