



Small Footprint. Big Benefits.

UL Certified Ventless (KNLZ):

A proprietary catalytic converter system eliminates the need for expensive Type 1 and 2 ventilation hoods by breaking down grease and particulate emissions. It also helps prevent odor emissions and flavor transfer.

Proprietary Technology:

All TurboChef ovens feature our proprietary technology, which combines superior air impingement with other precisely-coordinated rapid cook technologies, creating higher heat transfer rates than any other oven.

Versatile:

TurboChef ovens are capable of multiple cooking methods, reducing the need for traditional equipment.

Easy-to-Use:

Our intuitive layered logic control system allows for simple push-button menu operation.

Customizable:

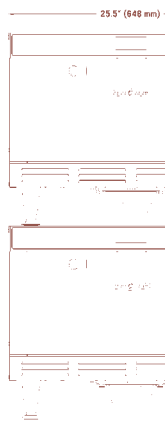
All TurboChef ovens come programmed with a variety of menu items but can also be customized to fit your specific needs. Our culinary support team can assist in managing and updating your menu as needed.

Efficient:

TurboChef ovens save energy and cost less to operate and maintain than traditional equipment.

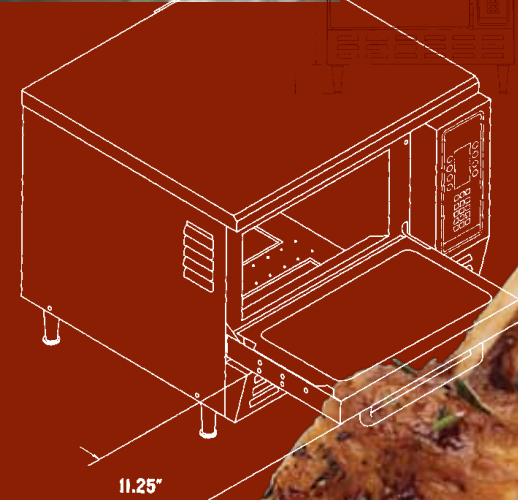
Compact:

TurboChef ovens are designed to fit in virtually any location.



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OVEN OVERVIEW



The Company Behind the Ovens

Since our inception in 1991, TurboChef Technologies has been pioneering the rapidly emerging world of speed cooking. Utilizing our patented technologies, we design, manufacture and market a variety of speed cooking solutions. Our innovative products and services are being adopted worldwide by numerous food service operators who seek the competitive advantages of speed cooking.

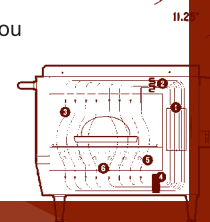
Leading the World of Speed Cooking

TurboChef Technologies will continue to focus on the research and development of our speed cooking products and services to provide advanced solutions to our customers worldwide in the commercial food service marketplace.



Unparalleled Customer Service and Support

Our talented and friendly support teams are ready to assist you worldwide with any pre or post-purchase questions or issues you may have regarding our ovens. To reach our customer service department call **US: 800.90TURBO (800.908.8726)** or **International: +1 214.379.6000.**



Chef-quality Results

Our online cookbook will allow you to take full advantage of your TurboChef oven's extraordinary capabilities. View hundreds of palette pleasing recipes at cookbook.turbochef.com.



The i5

Versatility and throughput delivered.

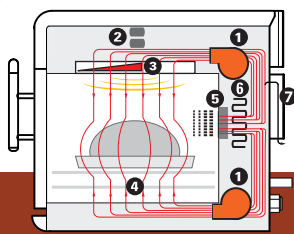
The i5 is the latest speed cook oven from TurboChef that combines speed, versatility, and throughput up to ten times faster with the added benefit of using standard metal pans. Providing the same superior cooking performance as the Tornado, C3 and High h Batch, the i5 precisely coordinates impinged air with microwave energy to rapidly cook food without compromising quality.

Perfect for:

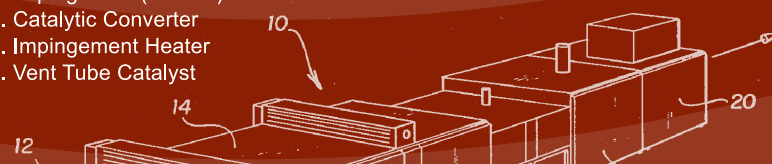
Fine Dining, Full Service Restaurants, Quick Service Restaurants, Concessions, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice, Hospital Foodservice and Bakeries.

Technology of the i5

Our control system precisely coordinates top and bottom impinged air (which allows for product-specific cook results) with microwave (which evenly cooks the inside) offering quality, throughput and speed. The top-launched microwave system and large cavity size allow for use of standard metal pans, up to a half-size sheet pan.



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 Tornado

Rapidly toasts and heats.

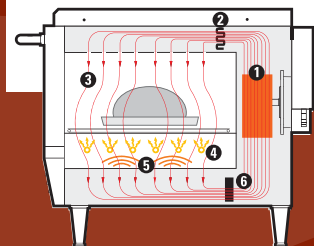
The Tornado evenly and consistently toasts, browns and crisps food up to twelve times faster than traditional cooking methods, resulting in a high level of throughput without compromising quality.

Perfect for:

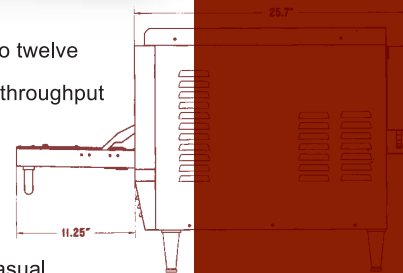
Quick Service Restaurants, Convenience Stores, Concessions, Quick Casual, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice and Hospital Foodservice.

Technology of the Tornado

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.



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



The C3

Rapidly roasts, browns and broils.

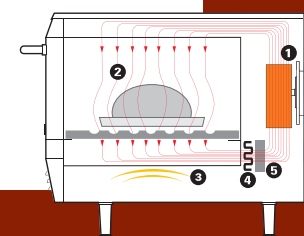
The C3 roasts, browns and broils a wide variety of foods up to ten times faster, at a quality that meets or exceeds traditional cooking methods.

Perfect for:

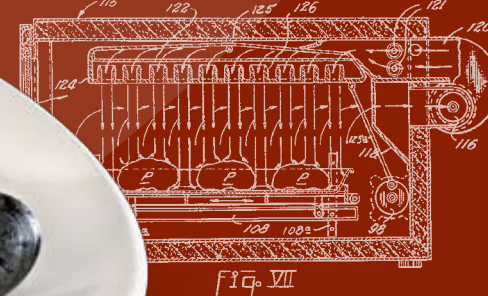
Fine Dining, Quick Service Restaurants, Quick Casual, Concessions, Hospitality, Bars & Nightclubs, Business & Industry, Educational Foodservice, Hospital Foodservice and Convenience Stores.

Technology of the C3

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.



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



The High h Batch

Rapidly bakes. Specializes in raw dough foods.

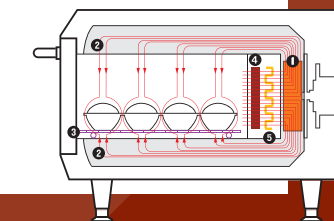
The High h Batch offers high quality, full baking capabilities up to five times faster than traditional cooking equipment, achieving conveyor-type results in a compact size.

Perfect for:

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

Technology of the High h Batch

As food sits on a patented oscillating rack (which ensures even heat distribution) precisely-controlled impinged air heats it from the top and bottom.



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

