

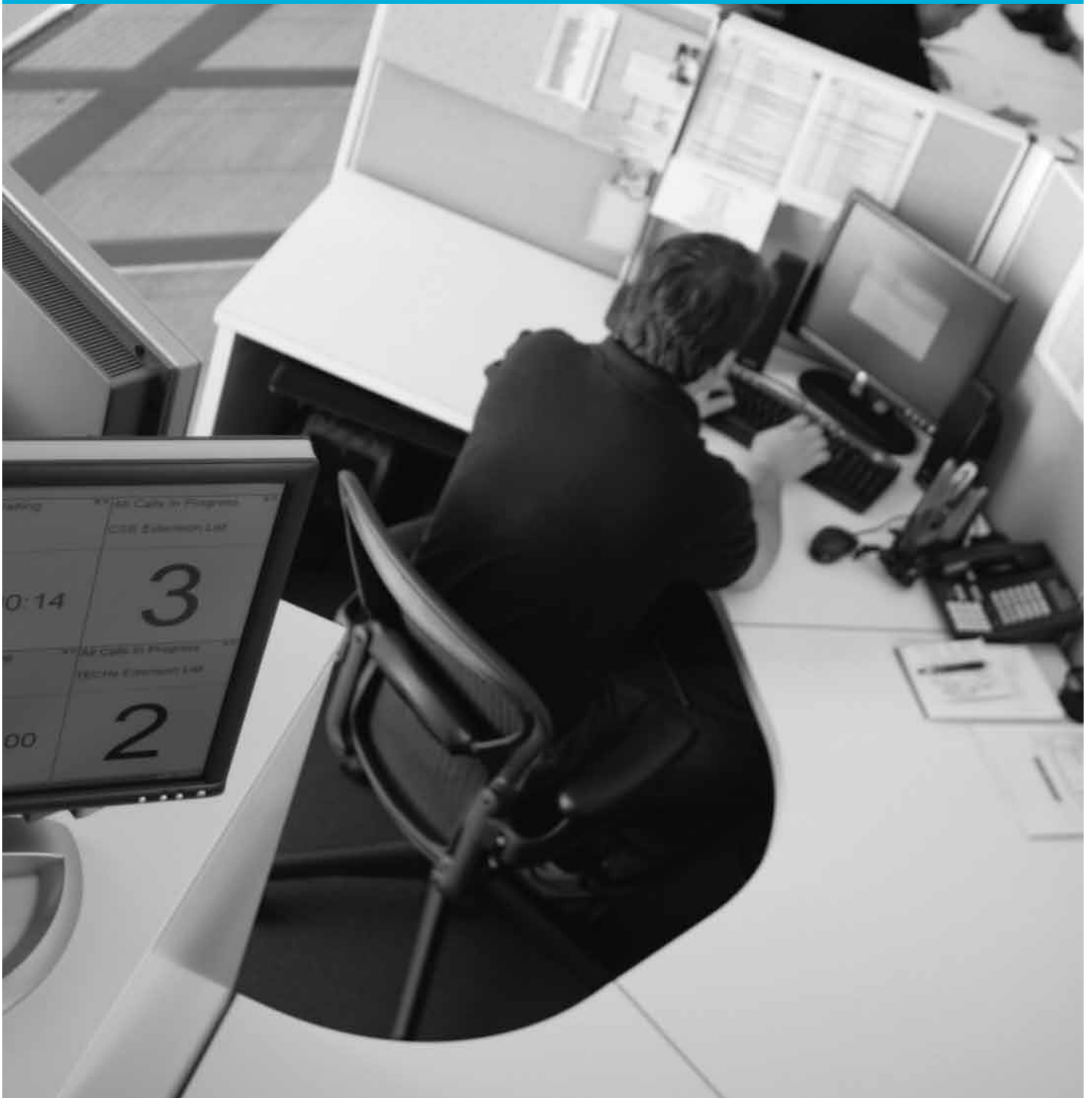


PRODUCT BROCHURE



The Company Behind the Ovens

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



Unparalleled Service and Culinary Support

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

Technical and Customer Support

Complete customer satisfaction is the basis for our success, and we are committed to provide only the best service and support. Our service network is available seven days a week and includes 225 customer service organizations and over 4,000 employed or affiliated service technicians. As a manufacturer, we understand that training, support, and coaching are vital to providing the best customer service in the industry. Our global training classes educate service agents about our technology and sharpen their troubleshooting skills. This means no matter where your restaurant is located, there is always a TurboChef expert nearby.

Culinary Experts

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

Ventless Support

Need help with a ventless installation? We have installed over 100,000 ventless cooking applications worldwide. Visit www.turbochef.com/ventless for resources that can support your ventless installation and eliminate the need for wasteful hood systems.

For more information, contact;

Moffat Australia 1800 023 953 www.moffat.com.au

Moffat New Zealand 0800 663 328 www.moffat.co.nz

"In addition to the oven, the support we have received from TurboChef has been outstanding. They have been extremely helpful in configuring the oven for the best performance of our product and have been very responsive to all our needs. I would recommend this oven to anyone who is looking for a high performing oven and is limited with space restraints."

Tom Willingham, President

Bull's Eye Brands, Inc. & Smart Mouth® Pizza



“The Söta oven is a great way to present food to our customers in a timely manner and still have the quality that an oven provides. Our customers ask for their food items to be heated in the oven because it makes the food taste so great. It is easy to use, and fits nicely on our counter space. The Söta is the perfect oven for the coffee shop setting.”

Kelly Spiker, COO
The Woods Coffee

Sōta

State of the art cooking.

- Serve warm, delicious food with minimal wait time
- Consistent chef-quality results, no matter who is doing the cooking
- Smallest TurboChef oven footprint
- Energy efficient
- Customizable menu settings via USB or smart card
- Easy to use: only two key presses to cook any item
- Allows use of metal pans
- Capable of storing up to 256 unique recipe settings
- Exterior styling perfect for front of the house operations
- Operates without a ventilation hood (UL®-KNLZ certified*)

Perfect for:



Bistros & Coffee Shops



Quick Service Restaurants



Concessions



Bars & Nightclubs



Convenience Stores

Sample Cook Times

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

This oven features:



Independent Top Air



Independent Bottom Air



Top-Launched Microwave



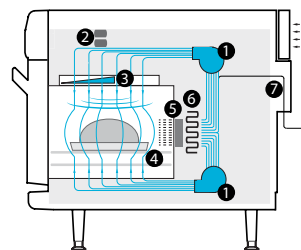
External Dimensions

Height	635mm	25"
Width	406mm	16"
Depth	757mm	29.8"
Weight	77.1kg	170lb.

Cook Chamber Dimensions

Height	183mm	7.2"
Width	317mm	12.5"
Depth	266mm	10.5"
Volume	15.4 litres	0.54 cu.ft.

How it Works



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

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

i3

Versatility and throughput in less space.

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

Perfect for:



Quick Service Restaurants



Fine Dining



Casual Dining



Hospitality



Bars & Nightclubs



Bistros & Coffee Shops



Education



Healthcare



Concessions

Sample Cook Times

30cm Quesadilla	1 min 15 sec
Meatballs (500g)	2 min
Crescent Rolls (8)	2 min
Cookies (12)	5 min

This oven features:



Independent Top Air



Independent Bottom Air



Top-Launched Microwave



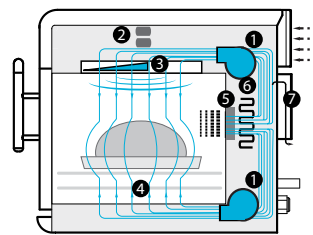
External Dimensions

Height	540mm	21.25"
Width	622mm	24.5"
Depth	794mm	31.25"
Weight	111kg	245lb.

Cook Chamber Dimensions

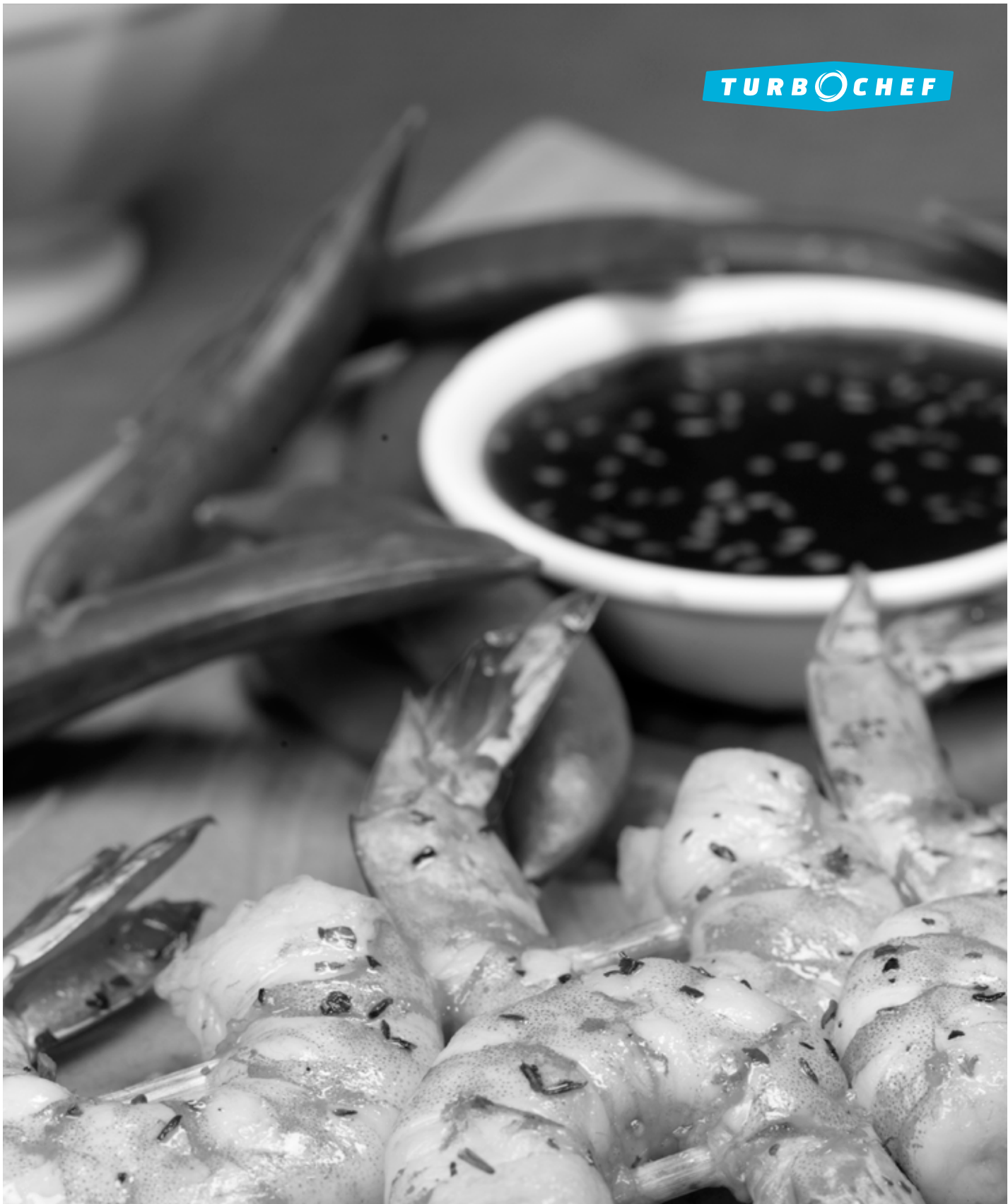
Height	175mm	6.9"
Width	493mm	19.4"
Depth (usable)	324mm	12.75"
Volume	32.3 litres	1.14 cu.ft.

How it Works



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

* Visit www.turbochef.com/ventless for details and limitations.
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"The TurboChef i3 and i5 are the only ovens that would enable us to do all that we needed and offer a quality product. The main benefits are ease of use, cost, ventless operation, and the ability to cook our entire menu. The TurboChef ovens are a complete kitchen in a two square meter space, and have made the Gourmet Station concept possible."

Orlando Medeiros, Director of Food Service
Copenhagen



"The i5 oven is great for reducing cook times, particularly for well-done steaks. It is really good for producing 'en croûte' dishes, baked pasta, roast meats, pizzas, and baguettes. All the staff can use it, from juniors to our head chef, and they all get top quality food consistently. Suffice it to say we are delighted with every aspect of the oven."

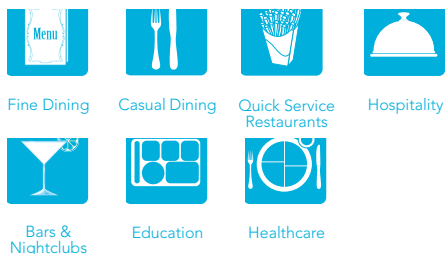
Sue and Andrew Trevelyan, Owners
Halfway House Pub

i5

Versatility and throughput delivered.

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

Perfect for:



Sample Cook Times

Steamed Asparagus	1 min 10 sec
Ciabatta (4)	1 min 40 sec
Flatbread	1 min 40 sec
Lasagna (500g)	2 min 30 sec
Salmon (85g)	4 min

This oven features:



Independent
Top Air

Independent
Bottom Air

Top-Launched
Microwave



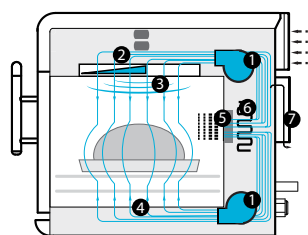
External Dimensions

Height	618mm	24.3"
Width	714mm	28.1"
Depth	794mm	31.25"
Weight	125kg	275 lb.

Cook Chamber Dimensions

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

How it Works



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

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TURBOCHEF

"A point of emphasis for Fuzion is to help create "green" restaurants that offer nutritious food at lower operating costs. This is accomplished by offering advanced cooking technologies that are easy to operate and environmentally safe, like the TurboChef High h Batch. The High h Batch enables Fuzion to create a variety of healthy and flavorful recipes in just minutes, using a single platform with little training."

Andy Revella, Vice President of Technical Services and Executive Chef
Fuzion Food Group

HhB 2

Rapidly bakes, specializing in raw-dough foods.

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

Perfect for:



Pizza Restaurants



Convenience Stores



Concessions



Quick Service Restaurants



Casual Dining



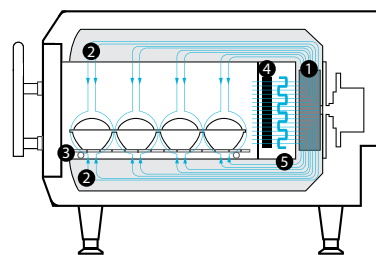
External Dimensions

Height	442mm	17.4"
with legs	544mm	21.4"
Width	658mm	25.9"
Depth	805mm	31.7"
Weight	71kg	157lb.

Cook Chamber Dimensions

Height	203mm	8"
Width	476mm	18.75"
Depth	425mm	16.75"
Volume	41.1 litres	1.45 cu.ft.

How it Works



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

Sample Cook Times

Flatbread	1 min 15 sec
40cm Pepperoni Pizza (fresh dough)	4 min 30 sec
Jalapeño Poppers (24)	4 min 30 sec
Biscuits (8)	7 min 30 sec
Roasted Chicken Breasts (6)	5 min 30 sec

This oven features:



Top and Bottom Air

* Visit www.turbochef.com/ventless for details and limitations.
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HhC 2020

More throughput. Less space.

- Throughput exceeding 28-inch conveyors in a compact 20-inch design
- Three belt configurations: single, 50/50 or 70/30
- Easy to use: up to eight customizable cooking profiles
- Fits up to a full-size sheet pan
- Left or right feed conveyor belt direction via software
- Mono-finger design allows for greater flexibility when developing menus
- Easier to clean
- Easy to use: only two key presses to cook any item
- Stackable design up to 3 high (requires stacking kit)
- Option to operate without a ventilation hood (UL®-KNLZ certified*)



External Dimensions

Height	330mm	13"
with legs	432mm	17"
Width	1227mm	48.3"
Depth	907mm	35.7"
Weight	88.5kg	195lb.

Cook Chamber Dimensions

Height (min/max)	25mm/76mm	1"/3"
Baking Area	0.26 sqm	2.8 sq.ft.
Belt Length	1227mm	48.3"
Belt Width:		
Single	508mm	20"
50/50 Split	241mm/241mm	9.5"/9.5"
70/30 Split	381mm/102mm	15"/4"

Perfect for:



Pizza Restaurants



Concessions



Quick Service Restaurants

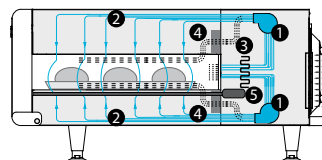


Casual Dining

Sample Cook Times

Garlic Bread	1 min
Shrimp (125)	3 min
40cm Pizza (fresh dough)	3 min
Chicken Wings (24)	4 min
Toasted Sandwich	1 min

How it Works



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

This oven features:



Independent Top Air



Independent Bottom Air

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



“The implementation of the TurboChef HhC 2020 oven has not only improved our throughput, but more importantly has yielded more product consistency and improved the quality of our restaurant offerings. The ability to load our menu onto a memory card and download it at the restaurant enables us to eliminate guess work on speed, temperature, and airflow.”

Steve Hinkis, Vice President of Franchise Operations
Newk’s Express Cafe

TurboChef Oven Performance Matrix

Features and Specs	Sōta	i3
Air Impingement	Indp. Top/Bottom	Indp. Top/Bottom
Microwave	Top Launched	Top Launched
Bottom Radiant Heater	No	No
UL®-KNLZ Ventless Certification	Yes	Yes
Metal Pans	Yes	Yes
Full Hotel Pan	No	No
Half Sheet Pan	No	Yes
Dimensions:		
Exterior Height with Legs	635mm (25")	540mm (21.25")
Exterior Height without Legs	n/a	n/a
Exterior Width	406mm (16")	622mm (24.5")
Exterior Depth - Footprint	721mm (28.4")	654mm (25.75")
Exterior Depth - Handle to Wall	757mm (29.8")	794mm (31.25")
Weight	77kg (170lb)	111kg (245lb)
Cook Chamber Height	183mm (7.2")	175mm (6.9")
Cook Chamber Width	317mm (12.5")	493mm (19.4")
Cook Chamber Depth	266mm (10.5")	375mm (14.75") [†]
Cook Chamber Volume	15.4 litres (0.54 cu.ft)	32.3 litres (1.14 cu.ft)
Stackable*	No	Yes
Cook Setting Capacity	256	200
ChefComm Pro Compatible	Yes	Yes
Oven Connect Compatible	Yes	Yes
Flash Firmware Upgrade	Yes	Yes
Smart Card Compatible	Yes	Yes
USB Compatible	No	Yes

Energy Output and HVAC Requirements		
Average Energy (cooking & idle)	40,950 kJ	139,364 kJ
Total Energy	44,460 kJ	142,856 kJ
Total Average Power	1,029 W	3,307 W
Total Environment Load	3.5 kBtu/hr	11.3 kBtu/hr
Average Cooling Requirement	0.3 Tons of AC	0.9 Tons of AC

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

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

i5	HhB 2	HhC 2020
Indp. Top/Bottom	Top and Bottom	Indp. Top/Bottom
Top Launched	None	None
No	No	No
Yes	Yes	Yes (upon request, additional charges apply)
Yes	Yes	Yes
Yes	No	Yes
Yes	Yes	Yes
618mm (24.3")	544mm (21.4")	432mm (17")
n/a	442mm (17.4")	330mm (13")
714mm (28.1")	658mm (25.9")	1227mm (48.3")
654mm (25.75")	742mm (29.2")	846mm (33.3)
794mm (31.25")	805mm (31.7")	907mm (35.7")
125kg (275lb)	71kg (157lb)	88.5kg (195lb)
254mm (10")	203mm (8")	25mm (1") / 76mm (3")
610mm (24")	476mm (18.75")	Belt Width
		Single - 508mm (20")
		50/50 Split - 241mm (9.5") / 241mm (9.5")
		70/30 Split - 381mm (15") / 102mm (4")
406mm (16")†	425mm (16.75")	Belt Length - 1227mm (48.3")
62 litres (2.2 cu.ft)	41.1 litres (1.45 cu.ft)	Baking Area - 0.26 sqm (2.8 sq.ft)
Yes	Yes	Yes (up to 3 high)
200	72	8
Yes	Yes	Yes
Yes	No	No
Yes	No	Yes
Yes	Yes	Yes
Yes	No	No

195,534 kJ	122,850 kJ	214,866 kJ
199,692 kJ	127,530 kJ	223,266 kJ
4,623 W	2,952 W	5,168 W
15.8 kBtu/hr	10.1 kBtu/hr	17.6 kBtu/hr
1.3 Tons of AC	0.8 Tons of AC	1.5 Tons of AC

Menu Management Made Simple

Online Cookbook

To start building your own menu, visit cookbook.turbochef.com and view thousands of palate-pleasing recipes. The online cookbook provides comprehensive information on preparing a variety of food products, as well as simple, optimized settings you can use to program any TurboChef oven.

ChefComm Pro: Menu Builder

ChefComm Pro empowers you to easily create, update, and distribute menu settings from your PC. ChefComm Pro is available in both full-edit and limited (no edit) versions to help ensure your menu settings will not be altered.

- Simple interface for menu building on your PC instead of in front of an oven
- Allows the convenience of emailing menu settings
- Stores menu settings to smart cards and USB devices
- Compatible with all TurboChef ovens (G5 pending)

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

TurboChef Oven Connect allows you to upload menu settings to any number of networked ovens directly from your PC, as well as easily view cook counts and oven performance data. Oven Connect eliminates the need for smart card distribution, and is compatible with TurboChef Söta, i3, and i5 ovens connected via LAN.



TURBOCHEF

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

Scott Marion, General Manager
Continental Cafe



TURBOCHEF

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

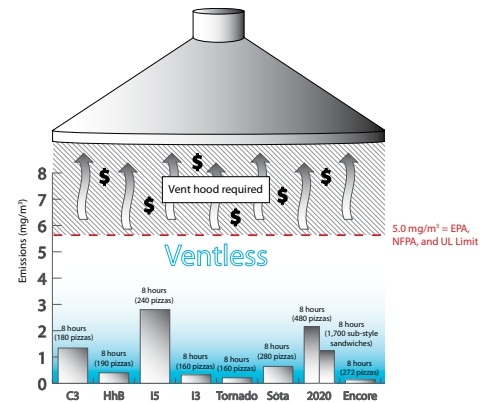
Allison Besant, Manager
University of Colorado Hospital

Patented Technology for Ventless Operation



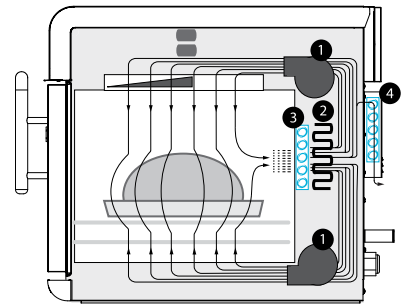
Hoods Waste Energy

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



About our Patented Technology

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



With over 100,000 ovens installed worldwide, our ventless technology is tested and proven.

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

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



Australia
moffat.com.au
New Zealand
moffat.co.nz

Australia
Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Ph 03-9518 3888
Fax 03-9518 3833
vsales@moffat.com.au

New South Wales
Ph 02-8833 4111
nswsales@moffat.com.au

South Australia
Ph 03-9518 3888
vsales@moffat.com.au

Queensland
Ph 07-3630 8600
qldsales@moffat.com.au

Western Australia
Ph 08-9202 6820
bgarcia@moffat.com.au

New Zealand
Moffat Limited

Christchurch
16 Osborne Street
Christchurch 8011
Ph +64 3-389 1007
Fax +64 3-389 1276
sales@moffat.co.nz

Auckland
Ph +64 9-574 3150
sales@moffat.co.nz



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