

# Features & Benefits

## SÖTA RAPID COOK OVEN

### TURBOCHEF *i*-SERIES TECHNOLOGY

- Independent top and bottom air impingement allows precise browning control
- Top-launched microwave allows for use of metal pans
- Stirred microwave and top impingement air promotes even microwave heating and browning
- Patented dual recirculating VOC catalysts for ventless operation

### *i*-MENU SYSTEM

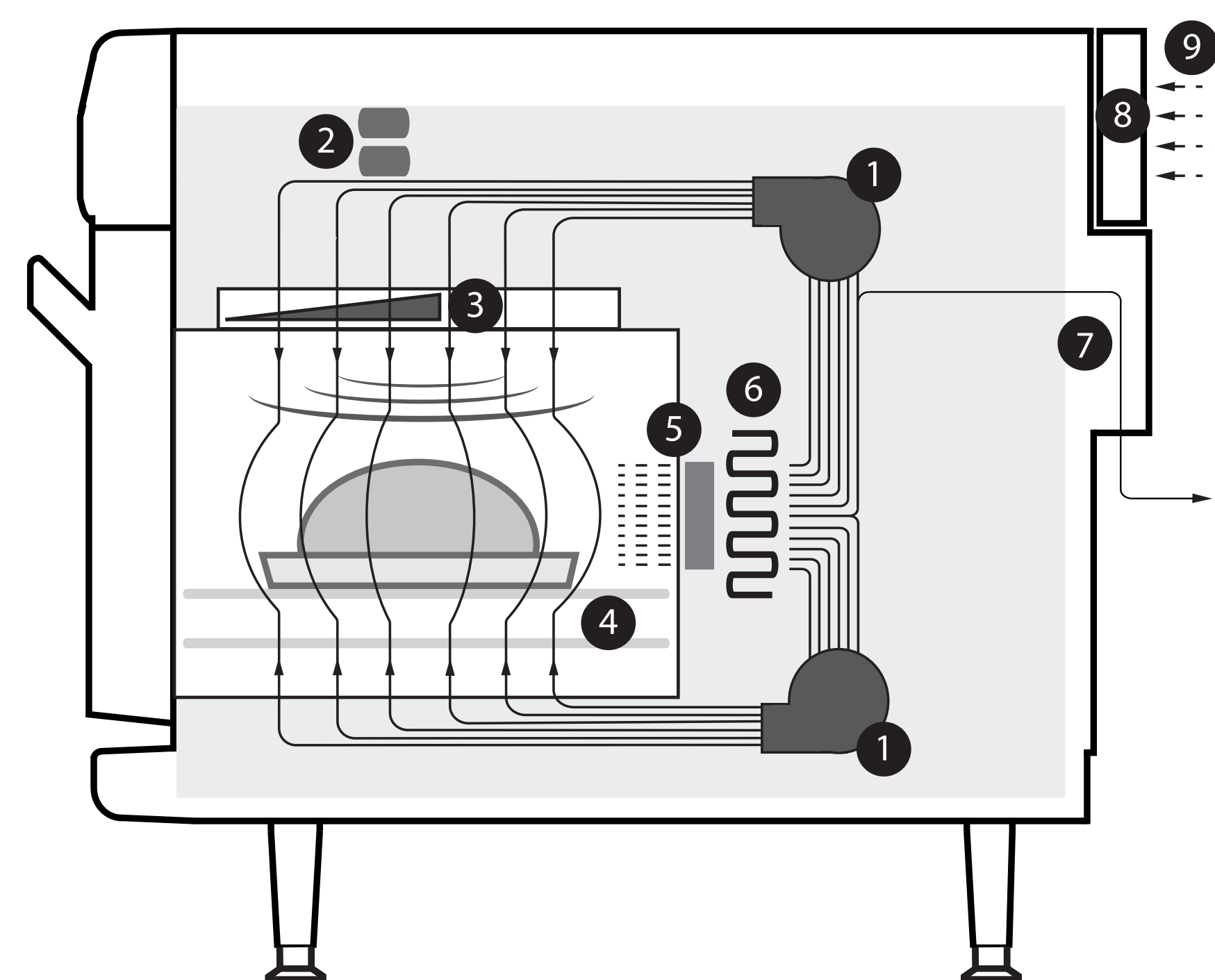
- Programmable via smart card
- Compatible with ChefComm Pro® menu builder software
- Compatible with Oven Connect™ for remote programming and oven data reporting (LAN)

### EXTERIOR CONSTRUCTION

- LED timer counts down last 30 seconds of cook time
- Die-cast aluminum front panels with matte-chrome accents
- Ergonomic matte-chrome door handle
- Cool-to-touch exterior; all surfaces below 122°F (50°C)
- Powder-coated, corrosion-resistant steel outer wrap and door
- Field-configurable for single or multiphase operation\*
- Adjustable four-inch nickel-plated legs

### INTERIOR CONSTRUCTION

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable cooking rack and lower jetplate
- Smooth door interior for easy cleaning



### VENTLESS OPERATION

- Proven professional ventless installation support
- Internal catalyst breaks down grease-laden air during the cook cycle
- External catalyst further cleans air before it exits the exhaust tube



### USER INTERFACE

- Easy to use: two key presses from Idle Mode to cook any item
- Custom cook settings pre-programmed at factory for out-of-box operation
- Capable of storing up to 256 unique recipe settings (16 groups, 16 items per group)
- Dual temperature operation
- Easy-to-read 3/16" font
- Info Mode for oven information and self-diagnostics



### OVEN CONTROLS

- High-resolution TFT display
- Ergonomic key layout
- *i* key for simple one-press access to Info Mode
- Number keys for manual recipe programming and maintenance
- Auto on/off option
- Real-time clock
- Flash firmware updates via smart card

### CERTIFICATIONS

- UL® 710B (KNLZ) for ventless operation\*\*
- EPA 202 test (8 hr):
  - Product: pepperoni pizzas
  - Results: 0.64 mg/m<sup>3</sup>
  - Ventless requirement: <5.00 mg/m<sup>3</sup>



### OVEN TECHNOLOGY

1. Independently-controlled, variable-speed motors
2. Microwave system
3. Top-launched stirred impinged air and microwave
4. Bottom-launched impinged air
5. Internal catalytic converter
6. Impingement heater
7. Vent tube catalyst
8. Air filter
9. Cooling air ingress

\* Requires service call

\*\* Ultimate ventless allowance is dependent upon local authorities and jurisdictions; some of whom may not recognize the UL® certification.

