

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

[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)

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



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