



# 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](mailto:csr@turbochef.com)  
800-90-TURBO  
[turbochef.com](http://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](http://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



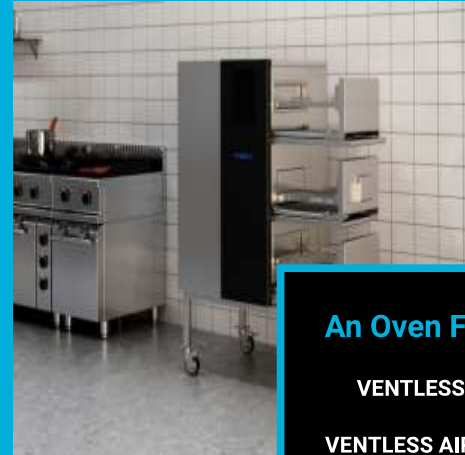
Microwave



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<br>(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

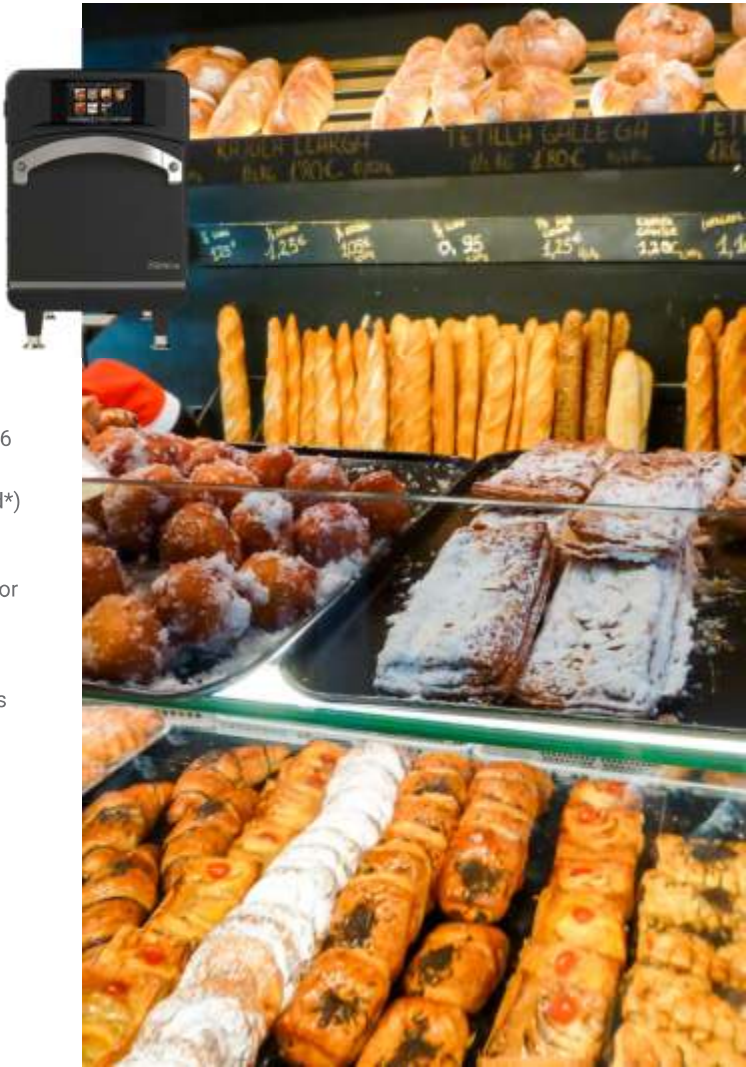
|                                    |
|------------------------------------|
| ECO-9500-801: Stainless Steel      |
| ECO-9500-805: Jet Black (RAL 9005) |

# 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) |

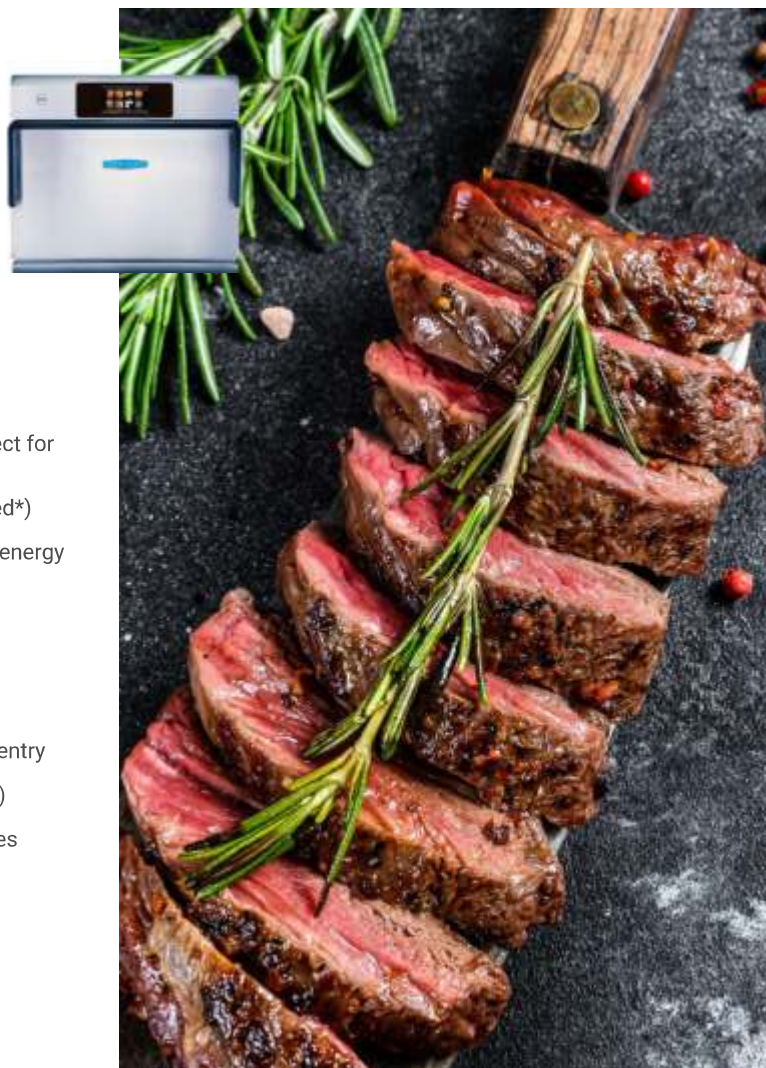
View spec sheets for full list of part numbers

# 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/m³  | 0.89 mg/m³  |
| Ventless Requirement                 | <5.00 mg/m³ | <5.00 mg/m³ |

| 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/m³                           | 0.32 mg/m³  | 2.80 mg/m³  |
| <5.00 mg/m³                          | <5.00 mg/m³ | <5.00 mg/m³ |

| 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 |