



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
800-90-TURBO
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 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



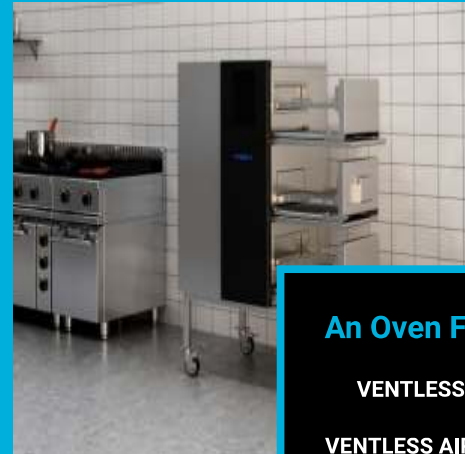
Microwave



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 (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*)
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[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

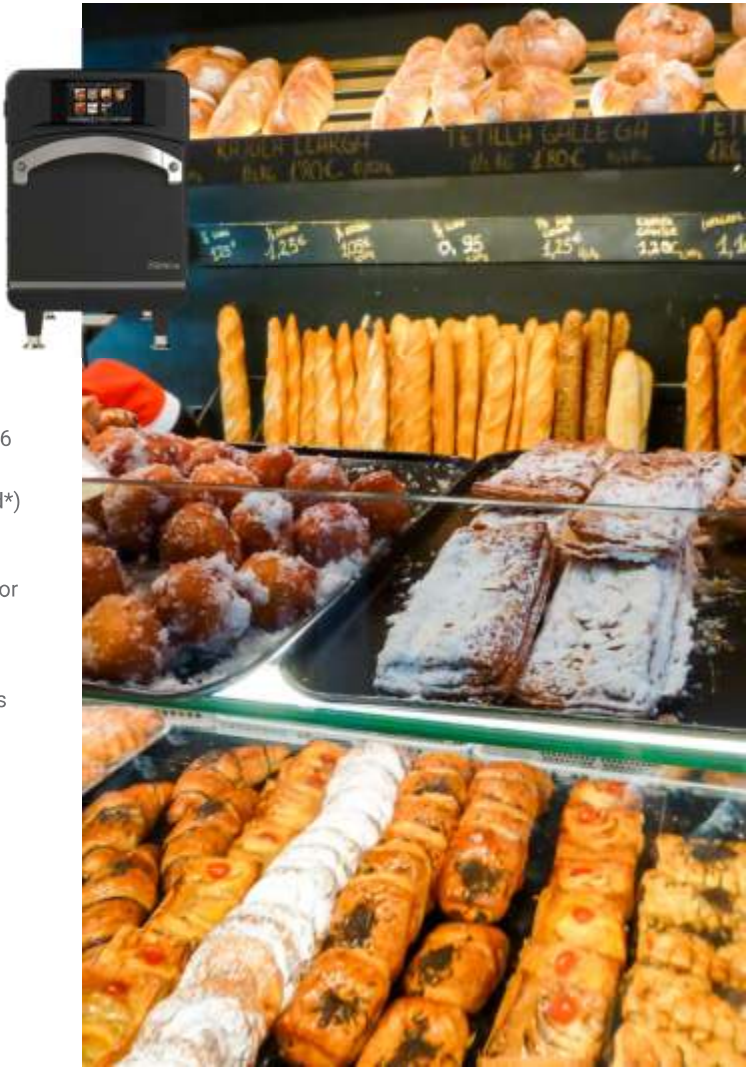
ECO-9500-801: Stainless Steel
ECO-9500-805: Jet Black (RAL 9005)

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)

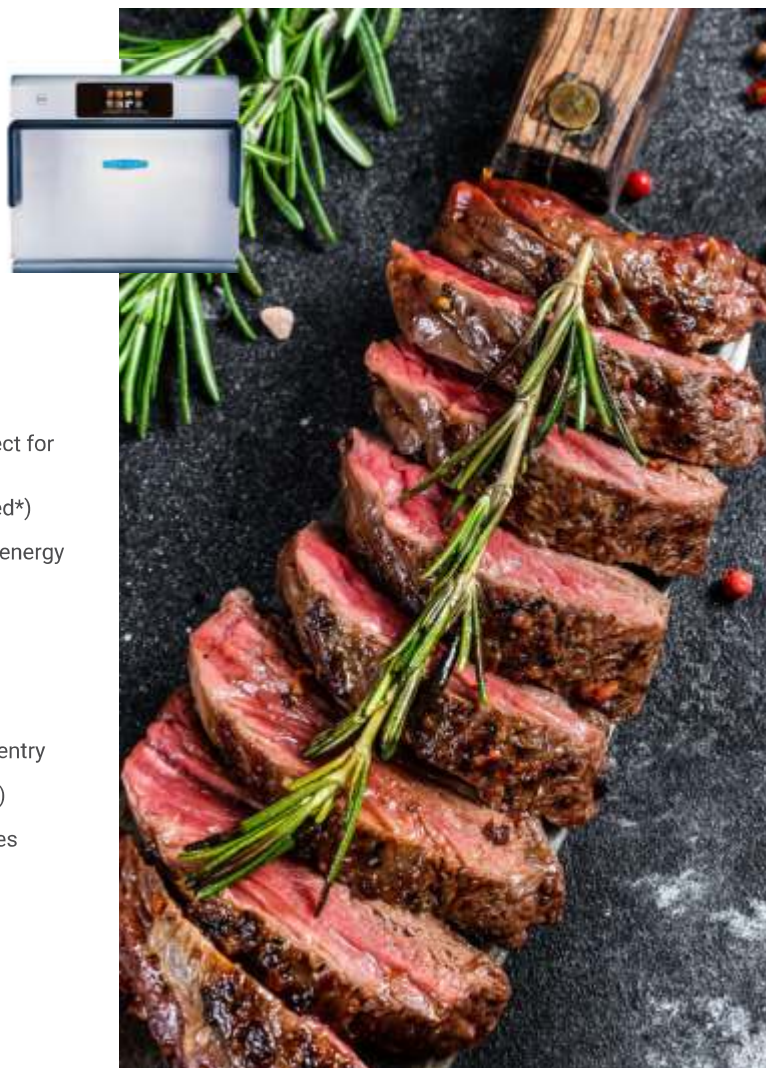
View spec sheets for full list of part numbers

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

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

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



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

* 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/m ³	0.89 mg/m ³
Ventless Requirement	<5.00 mg/m ³	<5.00 mg/m ³

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/m ³	0.32 mg/m ³	2.80 mg/m ³
<5.00 mg/m ³	<5.00 mg/m ³	<5.00 mg/m ³

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