

TURBOCHEF



 STODDART®





## SINCE 1991

TurboChef has redefined cooking efficiency by designing rapid-cook ovens that are versatile, user-friendly, and save energy. TurboChef speed-cook ovens fit virtually every cooking application, offering high-quality results, superior cook speeds, and ventless operation.



### VENTLESS RAPID COOK OVENS

TurboChef rapid cook ovens utilize top and/or bottom air impingement assisted by precise bursts of RF energy to decrease cook times by more than 80% without compromising quality.



### VENTLESS HIGH-SPEED IMPINGEMENT OVENS

TurboChef impingement ovens utilize precisely controlled top and bottom air to increase heat transfer rates, resulting in cook times that are 40–50% faster.



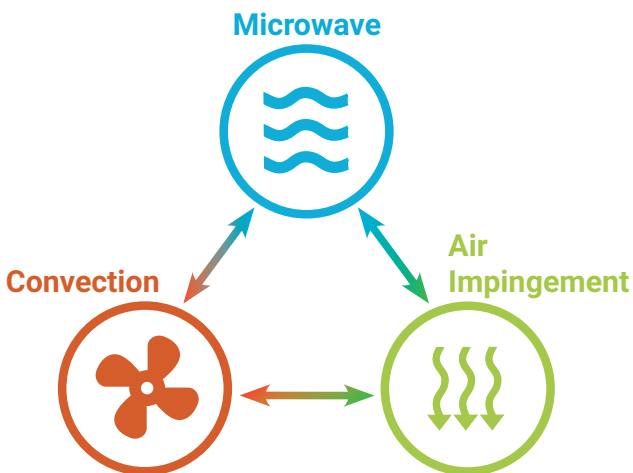
### VENTLESS HIGH-SPEED CONVEYORS

TurboChef's unprecedented High-h air impingement and catalyst technology heats food faster than any other conveyor on the market.



# 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.





## WHAT MAKES IT VENTLESS?

TurboChef ventless ovens have internal systems for eliminating grease-laden vapour prior to the grease escaping the oven; therefore, the ovens are certified as non-grease emitting appliances. Dual catalytic converters are used in the conveyor ovens to allow ventless operation, meaning there is no need for external extraction to be installed.



# 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
- Stirrer to help ensure even distribution of air and RF energy
- Integral recirculating catalytic converter for listed ventless operation
- External air filtration
- Smart menu system capable of storing unlimited recipes
- Customisable menu settings via Wi-Fi (additional fees apply), USB, or manual entry
- Unique microwave system allows the use of all metal pans and cookware
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Warranty – 1 year parts and labor





## 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	546 mm
Width	409 mm
Depth	597 mm
Weight	54 kg

## COOK CHAMBER DIMENSIONS

Height	183 mm
Usable Height	145 mm
Width	318 mm
Depth	267 mm
Usable Depth	236 mm
Volume	15.3 litres

# Eco Bandido

## Perfect Grill Marks Every Time

- Eco with panini press
- Simple and intuitive one-touch controls with icons
- Raise or lower the external handle to press a product – when required
- Operates without a ventilation hood
- 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
- Customisable menu settings via Wi-Fi, USB, or manual entry
- Unique microwave system allows the use of all metal pans and cookware
- Smart menu system capable of storing unlimited recipes
- Warranty – 1 year parts and labor







### COOK TIMES

Breakfast Sandwich	1 min 30 sec
Cheese Sticks (6)	1 min 50 sec
Nachos	1 min

### EXTERNAL DIMENSIONS

Height	546 mm
Width	465 mm
Depth	597 mm
Weight	55.8 kg

### COOK CHAMBER DIMENSIONS

Height	183 mm
Width	318 mm
Depth	267 mm
Volume	15.3 litres

### CHAMBER DIMENSIONS WITH PANINI PRESS

Usable Height	145 mm
Usable Depth	236 mm
Usable Volume	10.7 litres

# 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 406 mm wide
- Operates without a ventilation hood
- Energy efficient
- Independently controlled top and bottom motors for recirculating impingement airflow
- Customisable menu settings via Wi-Fi, USB, smart card, or manual entry
- Unique microwave system allows the use of all metal pans and cookware
- Smart menu system capable of storing unlimited recipes
- Warranty – 1 year parts and labor





## COOK TIMES

Croissant (2)	20 sec
Grilled Focaccia Bread	45 sec
Toasted Sandwich	50 sec
Chicken & Mozzarella Panini	60 sec

## EXTERNAL DIMENSIONS

Height	635 mm
Width	406 mm
Depth	757 mm
Weight: Standard	77.1 kg
Weight: Single Mag	61 kg

## COOK CHAMBER DIMENSIONS

Height	183 mm
Width	317 mm
Depth	266 mm
Volume	15.4 litres

## 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 GN pan – perfect for medium to large batch cooking
- Operates without a ventilation hood
- Throughput equal to larger ovens without the space or energy cost requirements
- Capable of storing up to 200 unique recipe settings
- Simple and intuitive one-touch controls with icons
- Customisable menu settings via Wi-Fi, USB, or manual entry
- Unique microwave system allows the use of all metal pans and cookware
- Independently controlled top and bottom motors for recirculating impingement airflow
- Stackable design (requires stacking cart, stand, and kit)
- Smart menu system capable of storing unlimited recipes
- Warranty – 1 year parts and labor





### COOK TIMES

Roasted Fish	2 min 30 sec
Small 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	4 min

### EXTERNAL DIMENSIONS

Height	540 mm
Width	622 mm
Depth	794 mm
Weight	111 kg

### COOK CHAMBER DIMENSIONS

Height	175 mm
Width	493 mm
Depth/Door Opened	375 mm
Depth/Door Closed	324 mm
Volume	32.3 litres

## Versatility and Throughput Delivered

- Simple and intuitive one-touch controls with icons
- Large cavity size fits up to a full-size GN pan – perfect for large batch cooking
- Throughput equal to larger ovens without the space or energy cost requirements
- Operates without a ventilation hood
- Smart menu system capable of storing unlimited recipes
- Customisable menu settings via Wi-Fi, USB, or manual entry
- Unique microwave system allows the use of all metal pans and cookware
- Independently controlled top and bottom motors for recirculating impingement airflow
- Stackable design (requires stacking cart, stand, and kit)
- Simple and intuitive one-touch controls with icons
- Warranty – 1 year parts and labor





### COOK TIMES

Roasted Vegetables	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	618 mm
Width	714 mm
Depth	718 mm
Weight	125 kg

### COOK CHAMBER DIMENSIONS

Height	254 mm
Width	610 mm
Depth/Door Opened	406 mm
Depth/Door Closed	375 mm
Volume	62 litres

# Double Batch

## The Most Throughput For Your Countertop

- Simple and intuitive one-touch controls with icons
- Patented impingement airflow with oscillating rack ensures even top and bottom bake
- Cooks up to 40 16" pizzas per hour
- Operates without a ventilation hood
- Customisable menu settings via Wi-Fi, USB, or manual entry
- Stackable design up to two high (requires stacking kit)
- Smart menu system capable of storing unlimited recipes
- 102 mm adjustable legs (optional)
- Warranty – 1 year parts and labor







### COOK TIMES

Toasted Sandwich	1 min 35 sec
16-inch Pizza (fresh dough)	3 min
Roasted Vegetables	5 min
Chicken Wings (refrigerated)	5 min 45 sec
Buttermilk Biscuits (16)	9 min

### EXTERNAL DIMENSIONS

Height	589 mm
Width	704 mm
Depth / Door Opened	903 mm
Depth / Door Closed	806 mm
Weight	119 kg

### COOK CHAMBER DIMENSIONS

Height	84 mm
Width	318 mm
Depth	434 mm
Volume	16.7 liters

# HhC 1618

## Cooks up to 35 12" Pizzas per Hour

- Simple and intuitive one-touch controls with icons
- Cooks 40-50% faster than traditional conveyors
- Space-saving footprint, 406 mm belt width
- Operates without a ventilation hood
- Idle mode for energy conservation
- Left or right feed conveyor belt direction via software
- Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- Operates at temperatures up to 316°C (600°F)
- Stackable design up to three high (requires stacking kit)
- Warranty – 1 year parts and labor





### COOK TIMES

Toasted Italian Sandwich	60 sec
Flatbread Pizza	1 min 15 sec
French Fries	2 min
16-inch Pizza (fresh dough)	2 min 45 sec

### EXTERNAL DIMENSIONS

Height	330 mm
With Legs	432 mm
Width	914 / 1219 mm
Depth	762 mm
Weight (36"/48")	88.5 kg / 91 kg

### COOK CHAMBER DIMENSIONS

Baking Area	150mm <sup>2</sup>
Belt Length	914 / 1219 mm
Belt Width	406 mm
Adjustable Opening min/max	25 mm/ 76 mm

# HhC 2020

## Cooks up to 60 12" Pizzas per Hour

- Simple and intuitive one-touch controls with icons
- Cooks 40-50% faster than traditional conveyors
- Operates without a ventilation hood\*
- Idle mode for energy conservation
- Optional split belt (50/50) allows user to cook multiple menu items at the same time
- Fits a full-size GN pan
- Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- Operates at temperatures up to 316°C (600°F)
- Stackable design up to three high (requires stacking kit)
- Warranty – 1 year parts and labor





## COOK TIMES

Toasted Italian Sandwich	60 sec
Tex-Mex Plate	1 min 10 sec
Roasted Fish Fillet (Fresh)	1 min 45 sec
16-inch Pizza (fresh dough)	2 min 45 sec
Chicken Wings (Frozen)	4 min

## EXTERNAL DIMENSIONS

Height	330 mm
With Legs	432 mm
Width	1227 mm
Depth	907 mm
Weight (36"/48")	88.5 kg

## COOK CHAMBER DIMENSIONS

Baking Area	260 mm <sup>2</sup>
Belt Length	1227 mm
Belt Width (Single)	508 mm
Belt Width 50/50 Split	241 mm / 241 mm
Adjustable Opening min/max	25 mm / 76 mm

# HhC 2620

## Cooks up to 100 12" Pizzas per Hour

- Simple and intuitive one-touch controls with icons
- Cooks 40-50% faster than traditional conveyors
- Operates without a ventilation hood\*
- Optional split belt (50/50) allows user to cook multiple menu items at the same time
- Easy to use: up to eight customizable cooking profiles via manual entry or smart card and no restrictive finger plates
- Fits a full-size GN pan
- Left or right feed conveyor belt direction via software
- Mono-finger design evenly distributes air at a higher velocity for more uniform baking and increased menu offerings
- Operates at temperatures up to 316°C (600°F)
- Stackable design up to three high (requires stacking kit)
- Warranty – 1 year parts and labor





### COOK TIMES

Toasted Italian Sandwich	60 sec
French Fries	2 min
16-inch Pizza (Fresh Dough)	2 min 45 sec
Chicken Wings (Frozen)	4 min
Chocolate Chip Cookies	6 min 30 sec

### EXTERNAL DIMENSIONS

Height	330 mm
With Legs	432 mm
Width	1227 mm
Depth	1059 mm
Weight (36"/48")	118 kg

### COOK CHAMBER DIMENSIONS

Baking Area	330 mm <sup>2</sup>
Belt Length	1227 mm
Belt Width (Single)	660 mm
Belt Width 50/50 Split	318 mm / 318 mm
Adjustable Opening min/max	25 mm / 76 mm

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