







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.



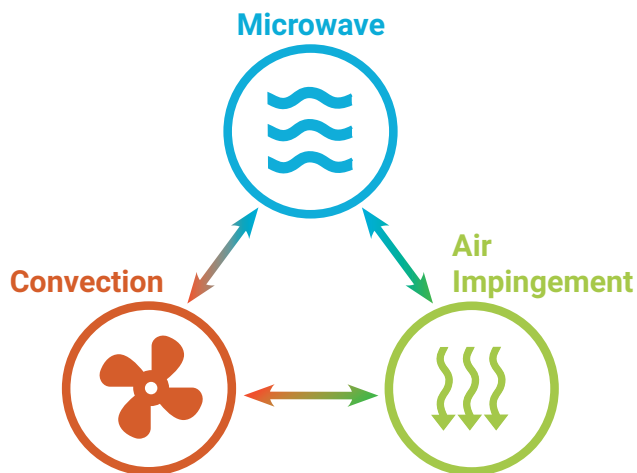
VENTLESS HIGH-SPEED CONVEYORS

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.



Blower motors
recycle air throughout
the cooking cavity



Simultaneously, the
air is rapidly heated



An interior catalytic
converter cleans the
recirculated air each
time it is re-heated

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

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 33 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 ²
Belt Length	914 / 1219 mm
Belt Width	406 mm
Adjustable Opening min/max	25 mm/ 76 mm

HhC 2020

Cooks up to 46 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 ²
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 69 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 ²
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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