T U R B 🔿 C H E F

i3 Touch™

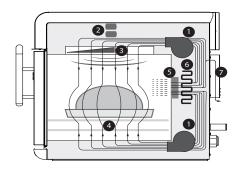


PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the i3 Touch oven provides superior cooking performance while requiring less space and consuming less energy.

VENTILATION

- UL (KNLZ) listed for ventless operation.⁺
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 0.32 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.



- 1. Blower Motors
- 2. Microwave System
- 3. Stirred Impinged Air (Top) and Microwave
- 4. Impinged Air (Bottom)
- 5. Catalytic Converter
- 6. Impingement Heater
- 7. Vent Tube Catalyst

Proj	ect	

Item No.

Quantity_

EXTERIOR CONSTRUCTION

- Two-tone stainless steel front, top and sides
- 304 stainless steel removable grease collection pan
- Ergonomic door handle
- Rubber seal for surface mounting
- Side hand grips for lifting
- 7-inch capacitive touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- 304 stainless steel
- Fully insulated cook chamber
- Removable rack
- Top and bottom jetplates

STANDARD FEATURES

- Simple and intuitive touch controls
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Independently-controlled top and bottom dual motors for recirculating impingement airflow
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Smart menu system capable of storing up to 200 recipes
- Customizable menu settings via IoT, USB, or manual entry
- Flash firmware updates and programmable via USB
- Single or multiple-temperature interface
- Smart Voltage Sensor Technology* (U.S. only)
- Self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)
- Field-configurable for single or 3-phase operation
- Includes plug and cord (6 ft. nominal)
- Warranty 1 year parts and labor
- Open Kitchen[™] ready

CONNECTIVITY PART NUMBERS

- MDD-1001: Initial Equipment
- MDD-1002: Additional Equipment
- MDD-1003: Additional Year (PhD SAAS)

COMES WITH STANDARD ACCESSORIES

(UL)

ANSI/NSF #4 81Y5

- 1 Aluminum Paddle (NGC-1478)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 PTFE Baskets (NGC-1331)





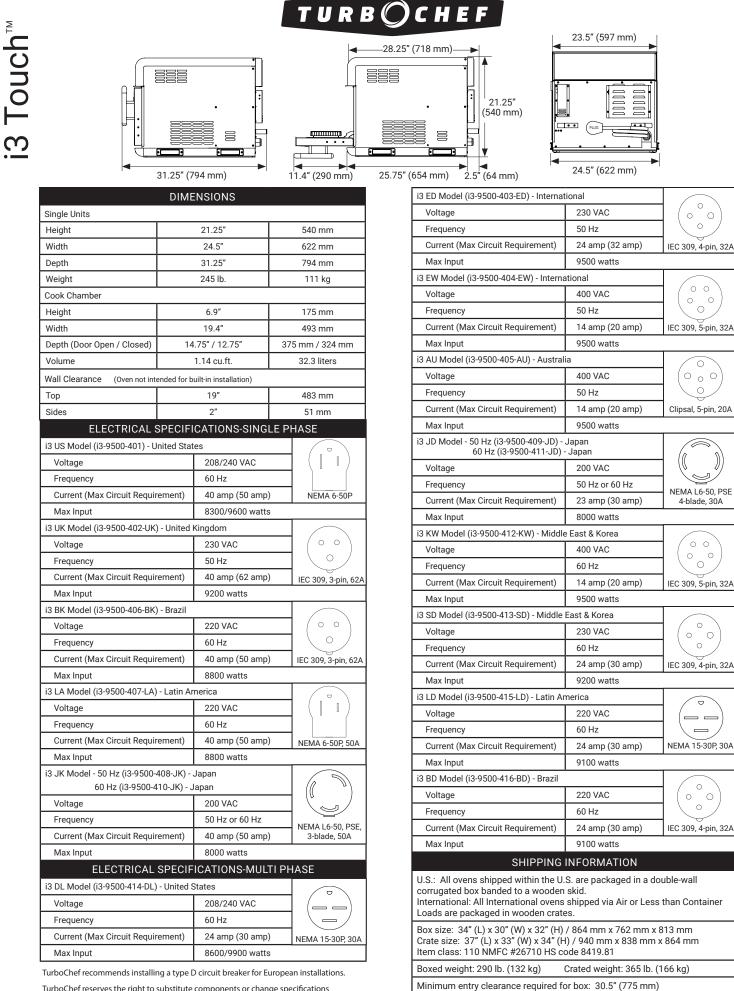
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

- * Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.
- [†] Ventless certification is 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. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.
- If you have questions regarding ventless certifications or local codes please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

OPEN 🥥

KITCHEN



Minimum entry clearance required for crate: 33.5" (851 mm)

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