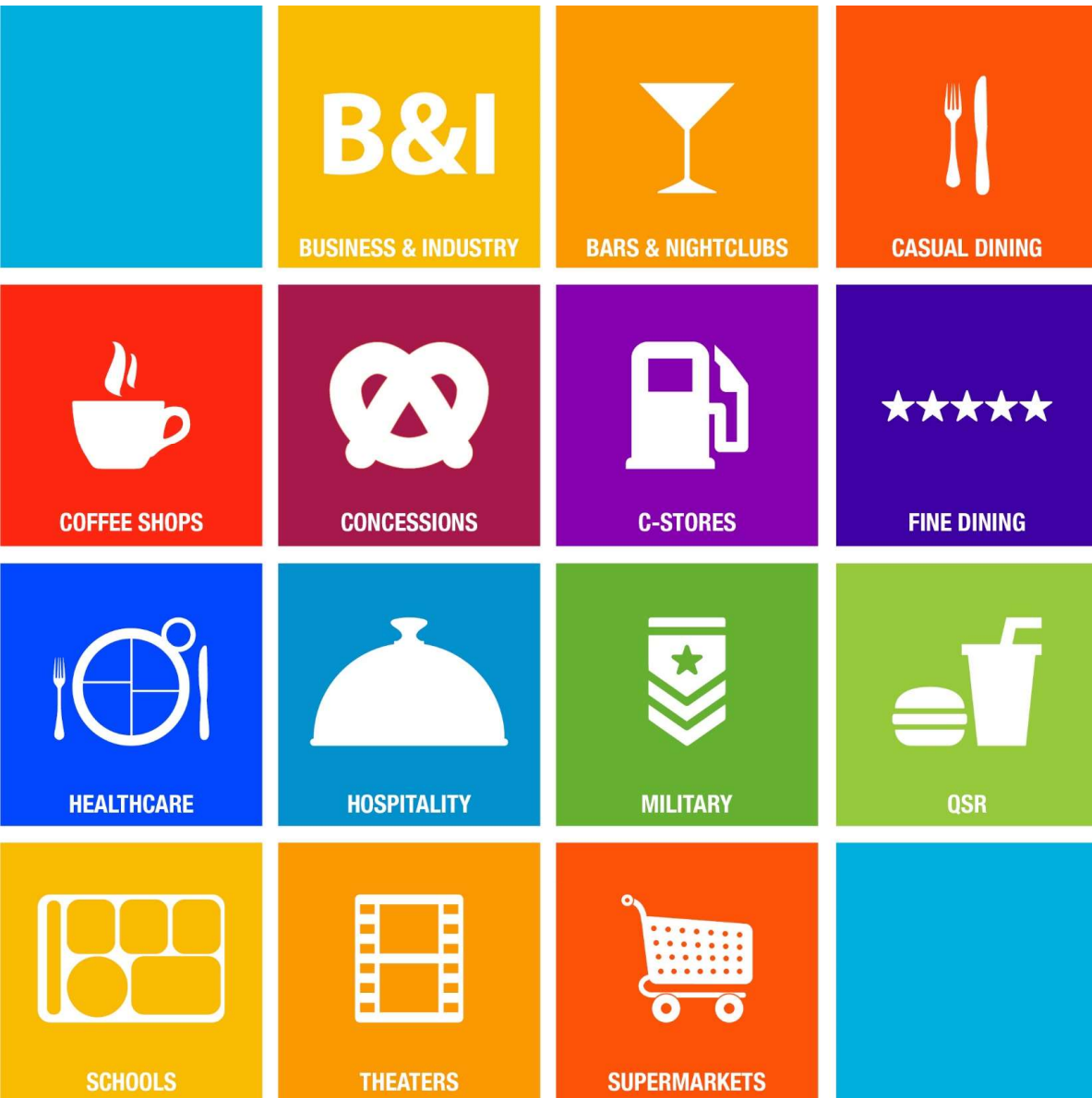


WHEN YOU THINK
VENTLESS & FOOD

THINK



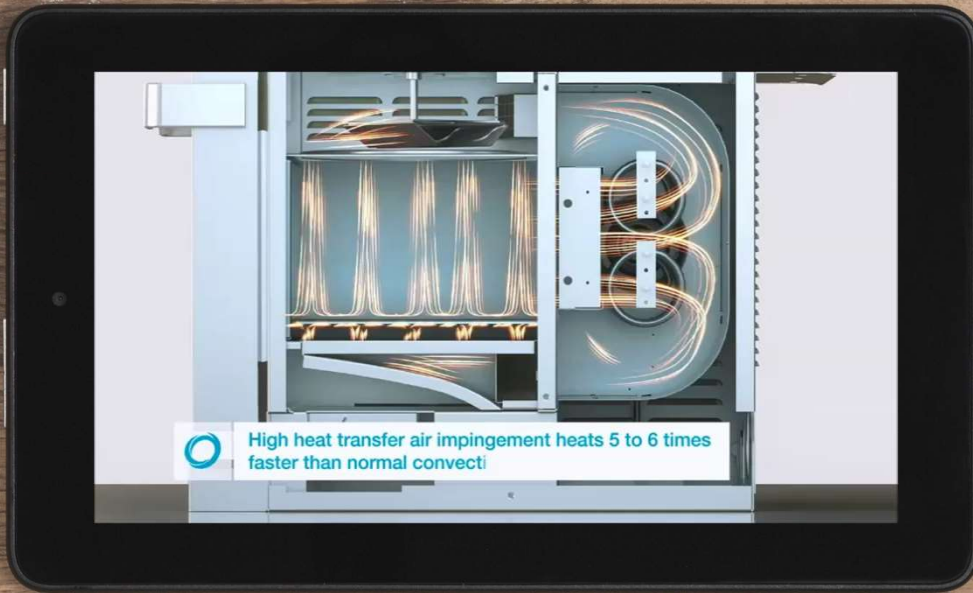


WHEN YOU THINK
OF THESE INDUSTRIES

THINK



Rapid Cook



TurboChef Eco ST



TurboChef El Bandido



TurboChef Bullet



TurboChef i1



TurboChef i3



TurboChef i5

Accelerated
Cooking



Impingement
TurboChef Double Batch™



Air Only
TurboChef Fire™



Conveyor
TurboChef High h Conveyor 1618, 2020, and
2620



ECO and ECO ST

Small but 100% TurboChef



- The Eco oven is the most energy-efficient TurboChef oven
- Smallest footprint – only 16" wide (**ECO**), 14.4" (**ECO ST**) 22" deep
- Plug & Play operation (**ECO**) hardwired (**ECO ST**)
- Single motor vertically circulates air – toasting and browning
- Top launched single magnetron (**ECO**)*, twin magnetron (**ECO ST**)*
- Smart menu system – 256 recipes*
- Stackable

▼ If they ask for one of these, spec the ECO or ECO ST. ▼



Merrychef E2s



Pratica Copa Express



Amana ARX2



Coffee Shops



C-Stores



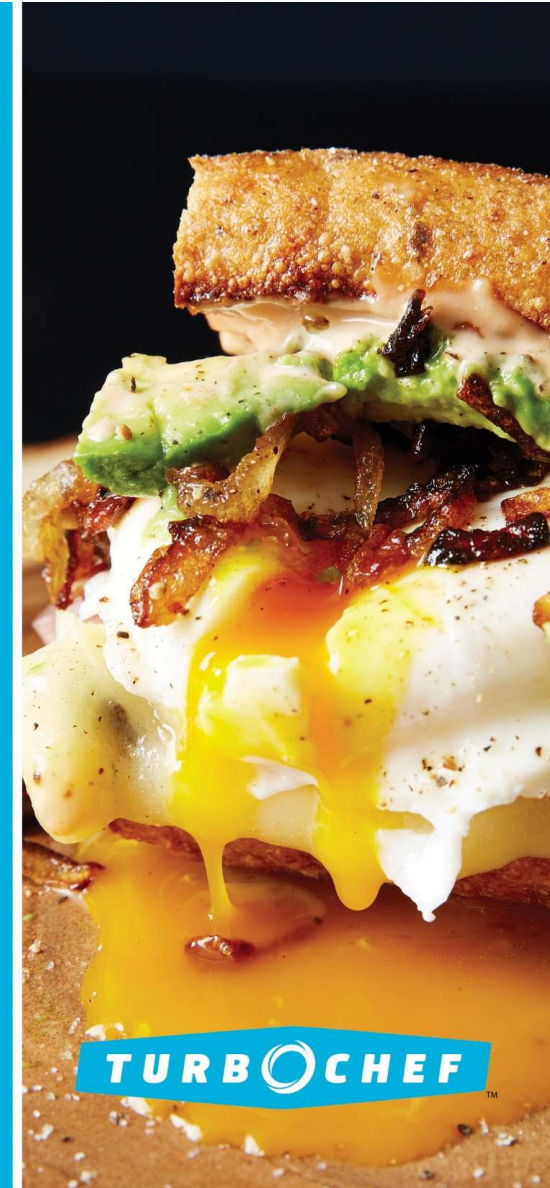
Casual Dining



Hotels/Resorts



QSR





Nemco Panini Press

Electrolux Speedlight

Bullet

Revolutionary Toasting and Heating Performance

- 21.17" wide, 27.51" deep
- The Bullet oven uses radiant heat
- High-speed air impingement n- TOP
- Side-launched RF energy to cook food rapidly without compromising quality
- Visual light ring gives visual on cooking time and progress
- Hard wired only
- Stackable



C-Stores



Casual Dining



Hotels/Resorts



QSR



Theaters



▼ If they ask for one of these, spec the Bullet. ▼



Merrychef e4



Pratica Chef Express or
Rocket Express



Amana X-Press

Bullet vs Tornado

- Old technology vs new, The Tornado is the original toasting oven that went into Subway as part of the original roll out with them in 2004
- The Bullet is the 5th generation of this toasting oven
- The timeline is as follow - Tornado, Tornado 2, Encore, Encore 2 and finally the Bullet
- Tornado had Bottom launch microwave and Bullet has side launch
- Tornado had visible IR Element in the base with no bottom impinged air
- Bullet has both Bottom impinged air for greater controllability and the IR element under the jet plate so not visible for safety and cleaning benefits
- Tornado is Card reader for programming only and Bullet has both Wi-Fi capabilities and USB loading
- Tornado is soft key programming and activation
- The Bullet will now have the HLUI (attached) for a greater user experience and improved connectivity options



i-Series (i1, i3, and i5)

Versatility and Throughput Delivered

- Three models available depending on operation
- i1 utilises the same cooking chamber at ECO, ECO ST
- i3 can fit up to a half sheet pan – 18” x 13”
- i5 can fit up to a full size 1/1 GN pan – two shelf positions
- ALL models utilise independently controlled top and bottom air*
- This replicates a true cooking vessel, giving the ability to replicate grilling and pan frying
- Hardwired only*



B&I
Business & Industry

C-Stores

Fine Dining

Hotels/Resorts

Military

Supermarkets



▼ If they ask for one of these, spec the i1 (Sota), i3, or i5. ▼



Merrychef E2s



Pratica Copa Express



Amana ARX2



Merrychef E5

Double/Single Batch

The Most Throughput for your Countertop

- Forced air IMPINGEMENT
- Cooks 6-7 times **FASTER** than a conventional oven
- 2* cooking chambers
- Oscillating rack
- No mains water connection / on going filter maintenance cost
- Half sheet pan capacity - 16-inch pizza - single or batch cooking
- Compact size - 704 W
- Little to no competition!
- **EXTREMELY VERSATILE**
- Up to 40 pizzas per hour



▼ If they ask for one of these, spec the Double Batch. ▼



Ovention Matchbox



Ovention Shuttle



Ovention Double Milo



Alto Shaam Vector



C-Stores



Casual Dining



Hotels/Resorts



Military



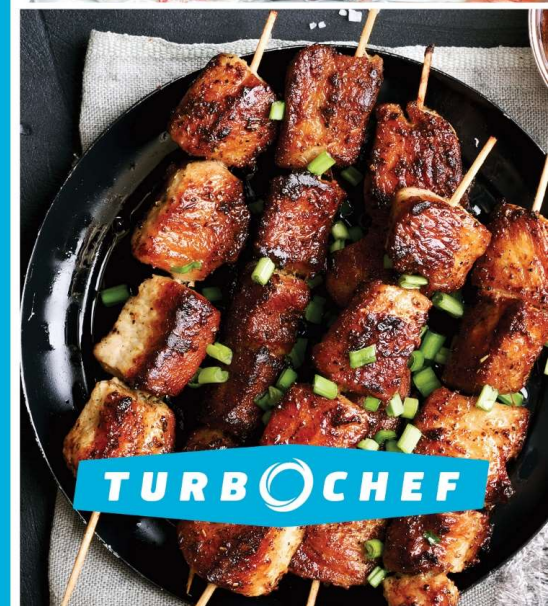
QSR



Supermarkets



Theaters



TURBOCHEF

Fire

Artisan-style Pizza Anywhere



- Temperature range up to 450 degrees!
- Fits up to a 14-inch thin or thick dough pizza
- Integral catalytic converter for ventless operation
- Removable bottom access panel for easy cleaning
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- 6 pre-set timers



B&I
Business & Industry

C-Stores

Casual Dining

Hotels/Resorts

Supermarkets

Theaters



▼ If they ask for one of these, spec the Fire. ▼



Pratica Forno Express



Woodstone Oven

High H Conveyors

- Independently-controlled top and bottom air impingement
- Variable-speed High h recirculating impingement airflow system
- Stackable design up to 3 high (requires stacking kits)
- Variable-speed blower motors
- Easy to clean mono-finger design
- Idle mode for energy conservation
- Built-in self diagnostics for monitoring oven components
- Left or right feed conveyor belt direction via software
- Includes plug and cord (6 ft. nominal)
- Includes two 6-inch conveyor extensions; option to purchase 12 or 16-inch conveyor extensions



▼ If they ask for one of these, spec the HhC. ▼

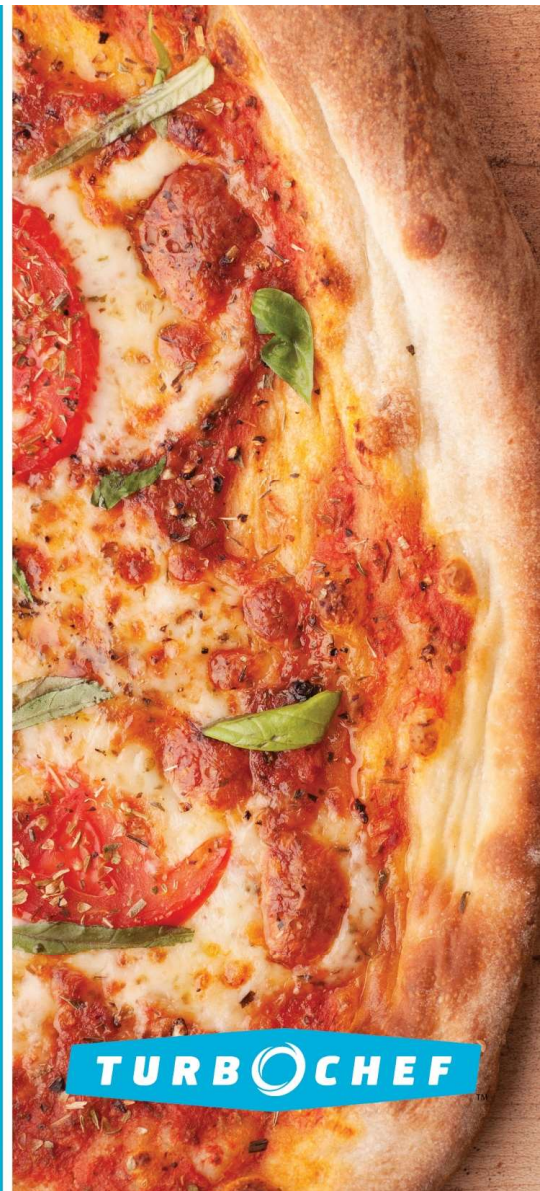


Lincoln Conveyors



Ovention Conveyors

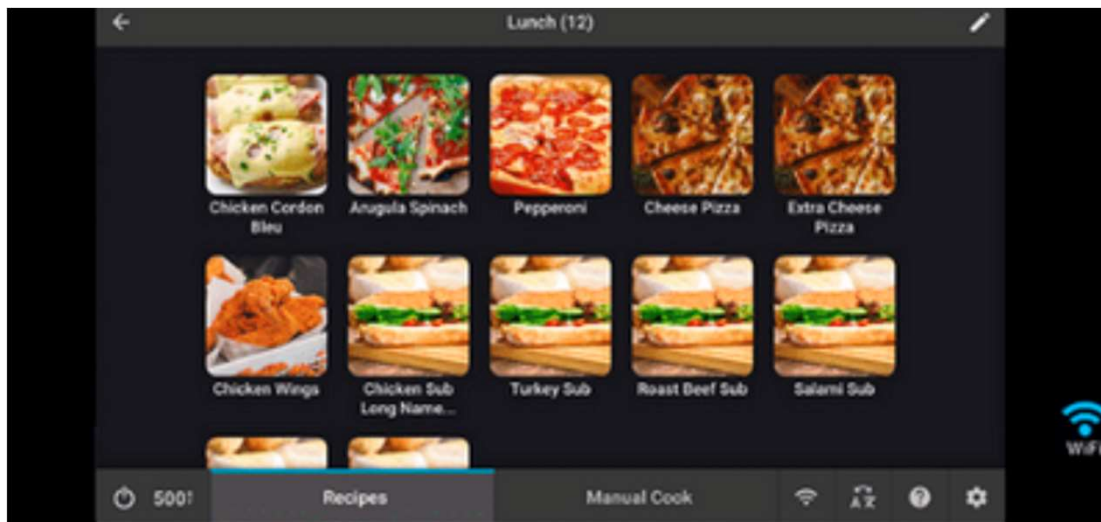
- 
 C-Stores
- 
 Casual Dining
- 
 Hotels/Resorts
- 
 Military
- 
 QSR
- 
 Supermarkets
- 
 Theaters



TURBOCHEF

Middleby 1 Touch

- List file formats
- High Resolution images
- Unlimited recipes
- Scroll and swipe capability (smart phone)
- Extremely intuitive
- 15 languages
- QR codes for instant training



	Business & Industry	Casual Dining	Coffee Shops	Convenience Stores	Education	Fine Dining	Hotels & Resorts	Military	Quick Service Restaurants	Supermarkets	Theaters
ECO/ECO ST		●	●	●			●		●		
i1 (Sota, Panini)	●		●	●			●		●		
i3	●			●		●	●	●		●	
i5	●				●	●	●	●		●	
Bullet		●		●			●		●		●
Double Batch		●		●			●	●	●	●	●
Single Batch		●		●			●	●	●	●	●
Fire	●	●		●			●			●	●
HhC 1618	●			●			●		●		●
HhC 2020	●	●		●	●		●	●	●		●
HhC 2620	●	●		●	●		●	●	●		●