

“...prepares food **faster** with **higher quality** results that in turn will make customers **happier**.”

Dean Fearing, Executive Chef, Mansion on Turtle Creek, June 7, 2001

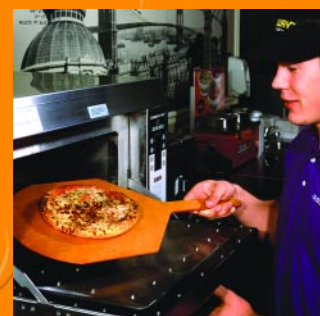


“Not only does this product have invaluable **menu flexibility**; it also allows the venue designer to **eliminate thousands of dollars** in exhaust equipment, fire extinguishing equipment and extensive ductwork.”

Harry Schmildkraut, Sr. Vice President and Principle, Cini-Little, Inc.

ventless / compact / consistent quality / versatile / easy to operate **rapid cook solutions** lightening fast / efficient

Subway creates new pizza program with TurboChef ventless oven.





The revolutionary new  
**TurboChef C3** oven

*Bakes Browns Broils Roasts Crisps*

*Seven to Ten Times Faster than Conventional Cooking with Chef Quality Results*

- Lobster cooked to perfection in 165 seconds
- 12 sumptuous shrimp in 60 seconds
- Pizzas in just 70 seconds



*Revolutionary cooking solution*

- Consistent excellent cooking quality
- Throughput up to 160 products per hour
- Ability to cook different products at the same time

*Computerized menu control*

- Performs continuous self-diagnostic checks
- Easy to operate for all personnel
- Facilitates easy training
- Improves labor efficiency

*The patented C3 Oven combines*

- Convection controlled delivery of hot air
- Variable microwave power
- Fast cooking times
- Consistent convection-cooking quality
- 6 cooking stages per menu profile
- Elimination of flavor-transfer between foods
- Ventless installation

*Compact design*

- Small countertop footprint
- High volume production
- Bottom-hinged, cool-to-the-touch door
- Easy to load, operate and clean
- Units are stackable

*Rapid-response convection air heater and variable-speed blower*

- Lightning-fast heat-up and cool-down
- Exact cooking consistency
- Zero recovery time between products

*Patented air-scrubbing catalytic converter*

- Excellent grease and odor control
- No flavor-transfer between cooking items
- No external vent required

*The world leader in rapid cook solutions*

*Deliver perfectly cooked food to customers, improve efficiency and increase your bottom line*

**Electrical Specifications:**

**All Markets:**

**Single phase**  
 208/230-240 VAC, 50/60 Hz,  
 35/30 amp, 3 wire (inc. ground)

**Connector Type** NEMA 6-50P

**Convection Power In** 5.2 kw

**Microwave Power In** 2 kw

**Europe and Asia Only:**

**Three Phase**  
 380-415 VAC, WYE, 50/60 Hz,  
 15 amp, 5 wire (inc. ground)

230-240 VAC, Delta, 50/60 Hz,  
 22 amp, 4 wire (inc. ground)

**Single Unit:**

**Height** 21.5" (25.5" on legs)

**Width** 29"

**Depth** 29.5" (32.3" with handle)

**Weight** 255 lbs.

**Double Unit:**

**Height** 43"  
 (60" on cart)

**Width** 29"

**Depth** 29.5" (32.3" with handle)

**Weight** 510 lbs.

**Cavity Dimensions**

**Height** 7.1"

**Width** 17.8"

**Depth** 14.5"

**Volume** 1.1 cu. ft.

**Wall Clearance**

**Sides** 2"

**Back** 2"

**Worldwide approvals**

cETL, NSF, CE (CB Certificate)

*Standard Features:*

- Cool-to-the-touch stainless steel exterior
- Modular control panel
- Layered logic touchpad control - easy to operate
- Durable keypad - easy to clean
- Highly visible digital display
- Bottom-hinged door with all stainless steel surface, safety gaskets and single handle
- Internal catalytic converter
- Eliminates the need for ventilation
- Eliminates flavor-transfer between foods
- 128 cooking profiles (Rev 2)

*Accessories:*

- Cooking platter
- Paddle
- Starter kit - pressware plates, paddle, teflon mesh screen, baker's paper, oven guard, oven cleaner
- Proprietary "Menu In a Minute System" (MIMS)

*Control Options:*

**C3 Smart**

- Smart intuitive control with built-in cooking profiles to assist the operator

**C3 Custom**

- Customer/item specific profiles that are developed with TurboChef for ease of operation

*Electrical Components:*

- Sheathed element heaters
- Variable-speed blower motor
- Programmable computer board
- One 1450 watt magnetron
- RS232 communication port (provides computer access to update menu selections, change product information, and download cooking cycles and diagnostics)

**Schedule your personal cooking demonstration**

**1-800-90-TURBO\***

*Hassle-free leasing programs available*



THE WORLD LEADER IN RAPID COOK SOLUTIONS

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