



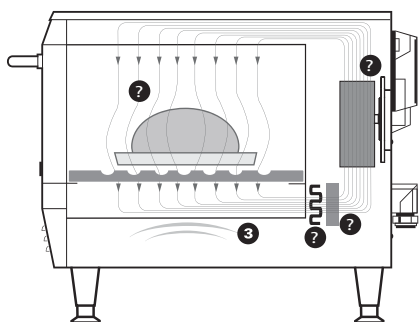
The C3

Speed Cooking



Performance

The C3 roasts, browns and broils a wide variety of foods up to 10X faster, at a quality that meets or exceeds traditional cooking methods



1. Blower Motors
2. Impinged Air
3. Microwave Bursts
4. Impingement Heater
5. Catalytic Converter

Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

Features

- Integral recirculating catalytic converter for a ventless operation (UL KNLZ)
- Variable-speed High h recirculating impingement air flow system
- Smart menu system capable of storing up to 64 recipes
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)
- Ceramic cooking platter
- Warranty – one year parts and labour

Exterior Construction

- 430 stainless steel front, top, sides and back
- 4" (102 mm) adjustable legs
- Powder coated handle
- Cool to the touch pull down door with microwave seal

Interior Construction

- Fully insulated and sealed cook chamber
- 304 stainless steel liner with large radius corners
- 304 stainless steel removable grease collection pan

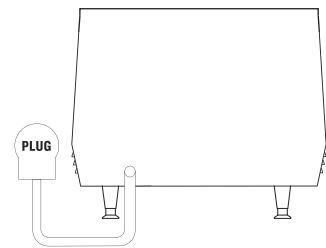
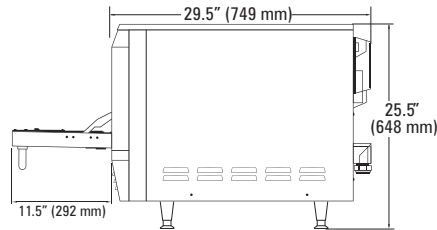
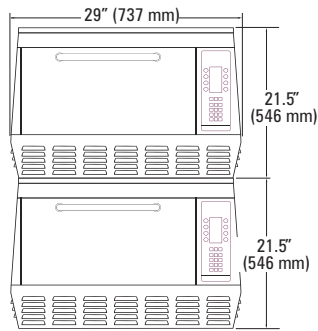
Comes with standard accessories

- 1 Wooden Paddle
- 1 Bottle Oven Cleaner
- 1 Bottle Oven Guard
- 2 12x12 Teflon on Screens
- 1 Ceramic Cooking Platter
- 1 Wave Guide Cap

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, it is the customers responsibility to contact their local authorities to ensure compliance with ventilation requirements.

September 2009

The C3 Speed Cooking



DIMENSIONS		
Single Units		
Height	21.5 "	(546 mm)
on legs	25.5 "	(648 mm)
Width	29"	(737 mm)
Depth	29.5"	(749 mm)
with handle	32.25 "	(819 mm)
Weight	255 lbs.	(116 kg)
Stacked Units (Stacking Kit Required)		
Height	43 "	(1092 mm)
Width	29"	(737 mm)
Depth	29.5"	(749 mm)
with handle	32.25 "	(819 mm)
Weight	510 lbs.	(231 kg)
Cook Chamber		
Height	7.1 "	(180 mm)
Width	17.8 "	(452 mm)
Depth	14.5"	(368 mm)
Volume	1.06 cu. ft.	(30 liters)
Wall Clearance (O ven not intended for built-in installation)		
Top	4"	(102 mm)
Sides	2"	(51 mm)

ELECTRICAL SPECIFICATIONS		
Phase	3 Phase	
Voltage	415 VAC	
Frequency	50 Hz	
Current	32 amp per phase d rated	
Cord	5 Wire (inc. ground), 1.5m; H07RN-F	
Plug	IEC 309, 5 pin, 32 amp	
Max Input	7.4 kW	
Microwave Input Power	2 kW	

Phase	1 Phase	
Voltage	230 VAC	
Freq	50Hz	
Current	32 amp d rated	
Cord	3 Wire (inc. ground), 1.5m, H07RN-F	
Plug	IEC 309, 3 pin, 32 amp	
Max Input	7.4 kW	
Microwave Input Power	2 kW	

A type D circuit breaker is recommended for all TurboChef installations.

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