

TurboChef® Ovens – A Side by Side Comparison



Technical Specifications

Sample Cook Times*

TurboChef Model	Söta	Tornado 2	i5	i3	High h Batch 2	2020 High h Conveyor	C3
Speed compared to convention equipment?	Up to 10 x faster	Up to 12 x faster	Up to 10 x faster	Up to 10 x faster	Up to 5 x faster	Throughput exceeding 28" models	Up to 10 x faster
Certified for ventless** operation?	Yes	Yes	Yes	Yes	Yes	Yes (with optional catalytic convertors)	Yes
Can you use metal cookware?	Yes	No	Yes	Yes	Yes	Yes	No
Will it take a full size 1/1 gastronorm tray?	No	No	Yes	No	No	Yes	No
Will it take a 2/3 size gastronorm tray?	No	No	Yes	Yes	Yes	Yes	No
External dimensions:							
Height	25" (635mm)	23" (584mm)	24.3" (618mm)	21.25" (618mm)	21.4" (544mm)	17" (432mm)	25.5" (648mm)
Height without legs for stacking	n/a - legs cannot be removed	19" (483mm)	n/a	n/a	n/a - legs cannot be removed	13" (330mm)	21.5" (546mm)
Width	16" (406mm)	26" (660mm)	27.2" (691mm)	22.5" (572mm)	25.9" (658mm)	48.3" (1227mm)	29" (737mm)
Depth	28.4" (721mm)	25.7" (653mm)	28.25" (718mm)	28.25" (718mm)	29.2" (742mm)	35.7" (907mm)	29.5" (749mm)
Depth with handle	29.8" (757mm)	28.2" (716mm)	31.25" (794mm)	31.25" (794mm)	31.7" (805mm)	n/a	32.25" (819mm)
Weight	170lbs (77kg)	190lbs (86kg)	275lbs (125kg)	245lbs (111kg)	157lbs (71kg)	195lbs (88.5kg)	255lbs (116kg)
Cook chamber dimensions:							
Height	7.2" (183mm)	8" (203mm)	10" (254mm)	6.9" (175mm)	8" (203mm)	3" (76mm)	7.1" (180mm)
Width	12.5" (317mm)	15.5" (394mm)	24" (610mm)	19.4" (493mm)	18.75" (476mm)	Belt width Single - 20" (508mm) 50/50 split - 9.5" (241mm) x 9.5" (241mm) 70/30 split - 15" (381mm) x 4" (102mm)	17.8" (452mm)
Depth	10.5" (266mm)	14.7" (373mm)	16" (406mm)	14.75" (375mm)	16.75" (425mm)	Belt length - 48.3" (1217mm)	14.5" (368mm)
Volume	0.54 ft³ (15.4litres)	1.05 ft³ (29.9 litres)	2.2 ft³ (35.1 litres)	1.14 ft³ (32.3 litres)	1.45 ft³ (41.1 litres)	Baking area - 2.8 ft² (0.26m²)	1.06 ft³ (30 litres)
Can they be stacked?	Yes*	Yes*	Yes*	Yes*	Yes*	Yes* (up to three high)	Yes*
Cook setting capacity	256	128	200	200	72	8	128
ChefComm Pro compatible	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Flash firmware updates	Yes	No	Yes	Yes	No	Yes	No
Smart card compatible	Yes	Yes	Yes	Yes	Yes	Yes	Yes (D-series onwards)
Sample Cook Times*							
9" Pizza (fresh dough)	2 min 45 sec	2 min 55 sec	2 min 45 sec	2 min 45 sec	3 minutes	3 minutes	3 min 30 sec
9" Pizza (par baked, refrigerated)	1 min 35 sec	1 min 45 sec	1 min 55 sec	1 min 55 sec	2 min 30 sec	2 min 30 sec	2 min 10 sec
Chicken wings (8 pieces, frozen)	2 min 10 sec	2 min 10 sec	3 minutes	3 minutes	5 minutes	5 minutes	2 min 45 sec
Filled tortilla wrap sandwich	35 seconds	45 seconds	60 seconds	60 seconds	1 min 30 sec	55 seconds	55 seconds
Panini style sandwich	55 seconds	55 seconds	1 min 25 sec	1 min 25 sec	2 min 10 sec	2 minutes	1 min 25 sec
Chicken breast (raw, butterfly fillet)	1 min 35 sec	n/a	2 min 20 sec	2 min 20 sec	3 min 10 sec	3 min 30 sec	2 min 30 sec
Spicy potato wedges (10oz, frozen)	1 min 45 sec	2 min 10 sec	2 min 50 sec	2 min 50 sec	6 minutes	6 minutes	2 min 25 sec
Roast rack of lamb	n/a	n/a	4 min 30 sec	4 min 30 sec	11 minutes	10 minutes	3 min 30 sec
Reheat short crust meat pie	1 min 25 sec	1 min 30 sec	1 min 55 sec	1 min 55 sec	8 minutes	n/a	1 min 45 sec
Grilled salmon fillet (6oz, raw)	1 min 35 sec	1 min 35 sec	2 min 20 sec	2 min 20 sec	5 minutes	4 min 30 sec	1 min 50 sec
Bake Cookies	4 minutes	n/a	5 minutes	5 minutes	8 minutes	8 minutes	n/a

*Cook times are approximate and should be used as a guide only.

*Tornado2, HhB2, HhC2020 & C3 require stacking kit to secure ovens safely - Söta, i3, and i5 ovens require a special stacking stand due to being serviced primarily through the top.

** 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, bacon, sausage, steak etc. If cooking these types of foods, extraction may be required.