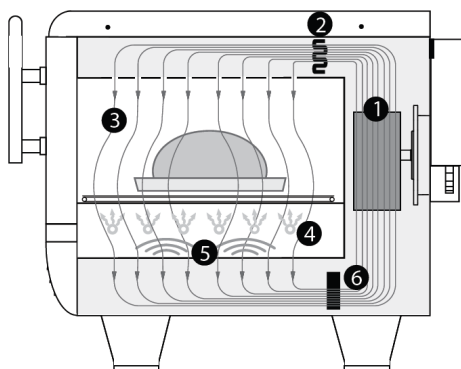




Performance

The Tornado 2 oven evenly and consistently toasts, browns and crisps foods up to twelve times faster than traditional cooking methods, resulting in a high level of throughput without compromising quality.



1. Blower Motor
2. Impingement Heater
3. Impinging Air
4. Bottom Browning Element
5. Microwave Bursts
6. Catalytic Converter

Tornado 2

Fast toasting

Features

- Integral recirculating catalytic converter for UL listed ventless operation*
- Variable speed High h recirculating impingement airflow
- Variable cooking surfaces; racks, stones and platters
- Independently controlled bottom browning element
- Smart menu system capable of storing up to 128 recipes
- Flash firmware updates via smartcard
- Stackable design (requires stacking kit at additional cost)
- Manual snooze mode
- Self-diagnostics for monitoring oven components and performance
- Warranty - 1 year parts and labour

Exterior construction

- Stainless steel exterior with powder coated side panels
- Cool-to-touch pull down door with microwave seal
- 4-inch legs (removable)

Interior construction

- 304 stainless steel
- Fully insulated cook chamber
- Removable / variable cooking surfaces
- Exposed bottom browning element

Standard accessories supplied with oven

- 1 Aluminium paddle
- 1 Oven rack
- 1 Baking stone
- 2 PTFE baskets
- 1 Bottle oven cleaner
- 1 Bottle oven guard

*Vent-less 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 sausages, steaks etc. If cooking these types of foods, it is the customers responsibility to contact their local authorities to ensure compliance with ventilation requirements.

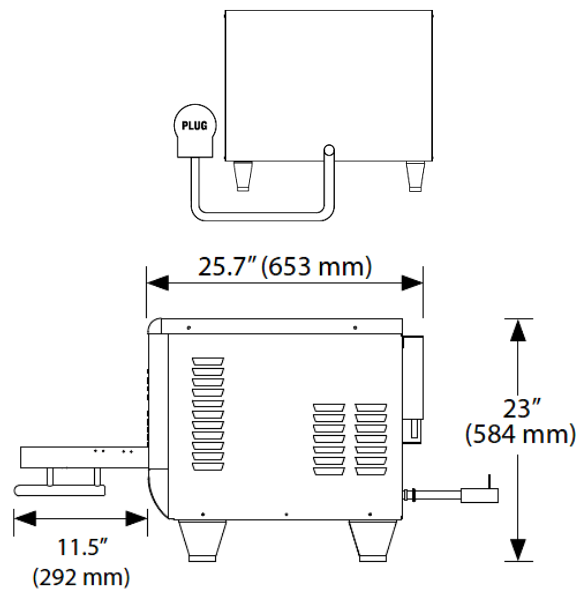
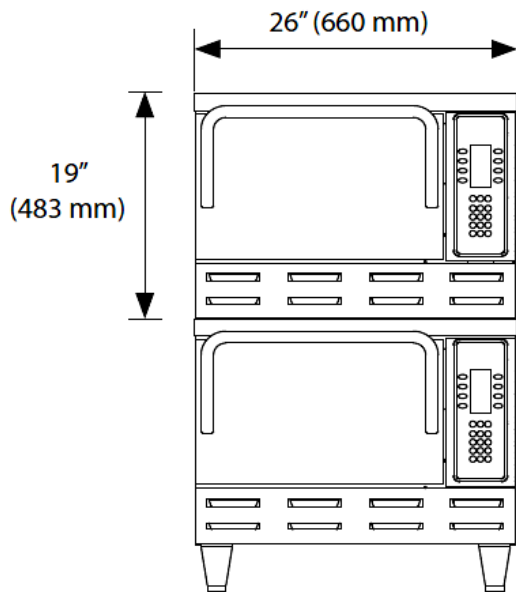
Continuing research results in steady improvements; therefore, these specifications are subject to change without notice.

February 2019

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Tornado 2 *Fast toasting*



DIMENSIONS		
Single units		
Height	19"	483 mm
with legs	23"	584 mm
Width	26"	660 mm
Depth (footprint)	25.7"	653 mm
with handle	28.45"	723 mm
Weight	190 lbs.	86 Kg
Cook chamber		
Height	8"	203 mm
Width	15.5"	394 mm
Depth	14.7"	373 mm
Volume	1.05 cu.ft	29.9 litres
Wall air clearance* (Oven not intended for built-in installations)		
Top	4"	102 mm
Sides	2"	51 mm

*Ovens installed in enclosed areas with limited or no access may invalidate the warranty.

ELECTRICAL SPECIFICATION - SINGLE PHASE		
Tornado 2 Model NGC-1280-1K		
Voltage	230 VAC	
Frequency	50 Hz	
Circuit breaker	32amp - D-rated	
Plug/socket	IEC 309, 32 amp 3 -pin socket	
Max input	6700 watts	
ELECTRICAL SPECIFICATION - THREE PHASE		
Tornado 2 Model NGC-1280-4-1W		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	20amp - D-rated	
Plug/socket	IEC 309, 32 amp 5 -pin socket	
Max input	6700 watts	

A type D circuit breaker is required for ALL TurboChef installations.



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