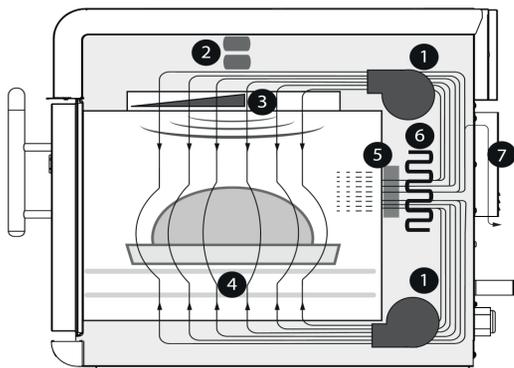


# THE i3™

## Ventless\* Rapid Cook Oven



1. Blower motor
2. Top launched microwave
3. Stirred impinged air (top) & microwave
4. Air impingement (bottom)
5. Catalytic converter
6. Impingement heater
7. Vent tube catalyst

ITEM No. \_\_\_\_\_

**Model options:**

- THE i3/1A (single phase)
- THE i3/3A (three phase)

**Standard equipment:**

- 1x Aluminium paddle
- 2x PTFE baskets
- 1x Wire oven rack
- 1x Oven guard protector spray
- 1x Non-caustic oven cleaner
- 12 Months parts and labour warranty

**Performance:**

- ◆ Utilising TurboChef's patented technology to rapidly cook food without compromising quality, the i3 provides superior cooking performance while requiring less space and consuming less energy.

**Exterior Construction:**

- ◆ Two-tone stainless steel front, top and sides.
- ◆ 304 stainless steel removable grease collection pan.
- ◆ Ergonomic door handle.
- ◆ Rubber seal for surface mounting.
- ◆ Side hand grips for lifting.

**Interior Construction:**

- ◆ 304 stainless steel.
- ◆ Fully welded and insulated cook chamber.
- ◆ Removable rack and lower jetplate.
- ◆ Upper jetplate..

**Features:**

- ◆ Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation.
- ◆ Independently-controlled dual motors for vertically-recirculated air impingement.
- ◆ Top-launched microwave system.
- ◆ Stirrer to help ensure even distribution of air and microwave.
- ◆ External air filtration.
- ◆ Smart menu system with push button, soft key interface capable of storing up to 200 recipes.
- ◆ Customisable menu settings via smartcard, USB or manual entry.
- ◆ Flash firmware updates via smartcard.
- ◆ Single or dual-temperature interface.
- ◆ Vent catalyst to further limit emissions
- ◆ Self-diagnostics for monitoring oven components and performance.

\*Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.



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Due to continual research and development, these specifications are subject to change without notification - Jan 2020

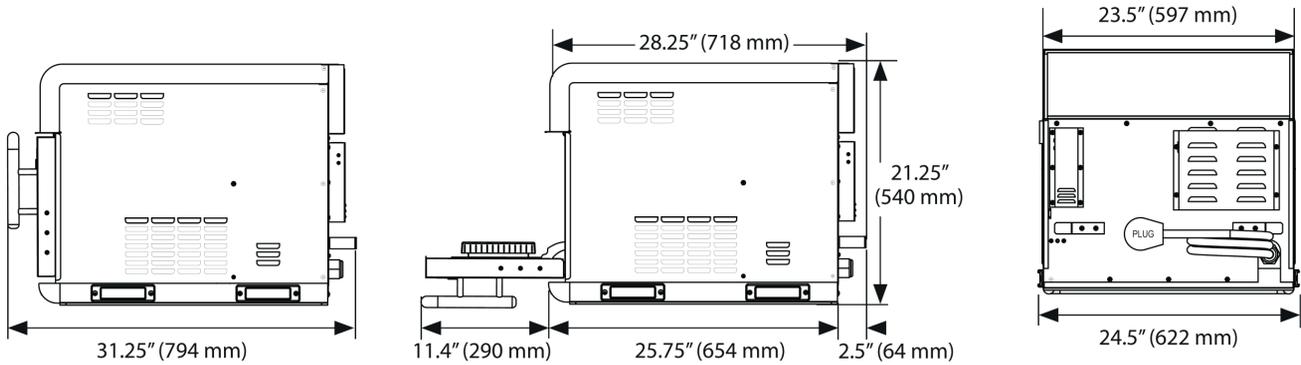
# THE i3™



## Ventless\* Rapid Cook Oven

ITEM No. \_\_\_\_\_

Section view:



### Ventilation:

- ◆ Ventless certification
- ◆ EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 0.32 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- ◆ Internal catalytic filtration to limit smoke, grease, and odour emissions.

THE i3	SINGLE PHASE	THREE PHASE
External OVEN dimensions (WxDxH)	622 x 794 x 540 mm	
Crated dimensions (WxDxH)	762 x 864 x 813 mm	
Net weight / crated weight	111 Kg / 132 Kg	
Cook chamber volume (usable)	32.3 ltr	
Cook chamber dimensions (WxDxH)	493 x 324 x 175 mm	
Wall clearance (sides/rear/top)	51 mm / 0 / 483 mm	
TurboChef ovens are <b>NOT</b> designed for built-in installation.		
Voltage	230v / 50Hz / 1Ph	400v / 50 Hz / 3PH
Max input	9.2 kW	
Circuit breaker (Type D required)	40 amp	20 amp
Isolator socket	62 amp (1P+N+E) 	32 amp (3P+N+E) 

- ◆ A dedicated power supply fitted with a TYPE D circuit breaker is required for all TurboChef installations. Consult with a qualified electrician if in any doubt.
- ◆ Do not block the air inlets and exhaust outlets located on the bottom and rear of the oven. Ovens installed in enclosed areas with limited or no access may invalidate the warranty.

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**Improper installation may void the equipment warranty.**

THE i3™ - Ventless\* Rapid Cook Oven



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