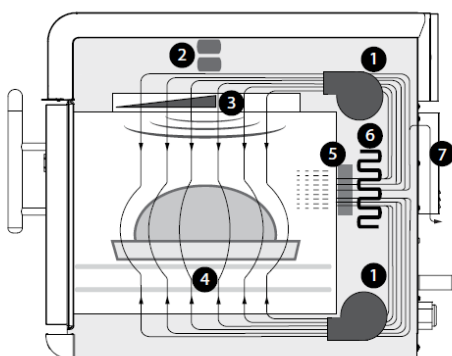




Performance

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



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst
8. Air Filter
9. Inlet Air for Cooling Electronic Components

i3 Touch™

Speed cooking

Features

- 7-inch capacitive touch screen with tempered glass cover
- Simple and intuitive controls
- Integral recirculating catalytic converter for UL 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
- Vent catalyst to further reduce emissions
- Smart menu system capable of storing up to 200 recipes
- Flash firmware updates via USB
- Programmable via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Warranty - 1 year parts and labour

Exterior construction

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

Interior construction

- 304 stainless steel
- Fully insulated cook chamber
- Top jet plate
- Removable rack and lower jet plate

Standard accessories supplied with oven

- 1 Aluminium paddle
- 2 PTFE baskets
- 1 Bottle oven cleaner
- 1 Bottle oven guard

*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 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

Taylor_{UK}
Commercial Cooking Equipment

Taylor UK

106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL

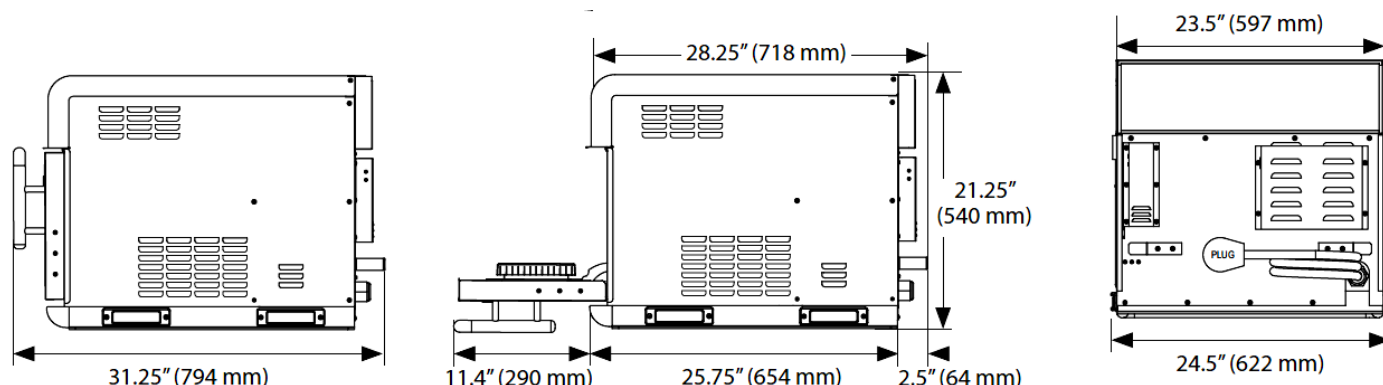
Tel: +44 (0) 1473 350046

Fax: +44 (0) 1473 350001

www.taylor-company.co.uk

sales@taylor-company.co.uk

i3 Touch™ *Speed cooking*



DIMENSIONS		
Single units		
Height	21.25"	540 mm
Width	24.5"	622 mm
Depth (footprint)	25.75"	654 mm
with handle	31.25"	794 mm
Weight	245 lbs.	111 Kg
Cook chamber		
Height	6.9"	175 mm
Width	19.4"	493 mm
Depth	12.75"	324 mm
Volume	1.14 cu.ft	32.3 litres
Wall air clearance*		
Top	19"	483 mm
Sides	2"	51 mm

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

ELECTRICAL SPECIFICATION - SINGLE PHASE		
i3 Touch i3-9500-402-UK		
Voltage	230 VAC	
Frequency	50 Hz	
Circuit breaker	40amp - D-rated	
Plug/socket	IEC 309, 63 amp 3 -pin socket	
Max input	9200 watts	
ELECTRICAL SPECIFICATION - THREE PHASE		
i3 Touch i3-9500-404-EW		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	20amp - D-rated	
Plug/socket	IEC 309, 32 amp 5 -pin socket	
Max input	9500 watts	

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



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

February 2019

Taylor UK
Commercial Cooking Equipment

Taylor UK

106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL

Tel: +44 (0) 1473 350046

Fax: +44 (0) 1473 350001

www.taylor-company.co.uk

sales@taylor-company.co.uk