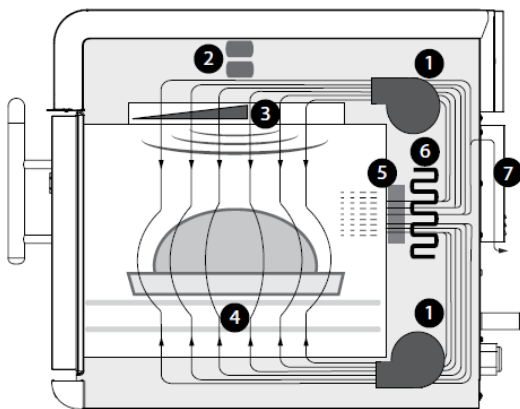




Performance

Utilising TurboChef's patented technology to rapidly cook food without compromising quality, the i5 oven maximises versatility with its large cavity size and ability to cook with almost any metal pan.



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

i5

Speed cooking

Features

- 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
- Variable rack positioning
- External air filtration
- Vent catalyst to further reduce emissions
- Smart menu system capable of storing up to 200 recipes
- Flash firmware updates via smartcard
- 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
- Ceramic 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

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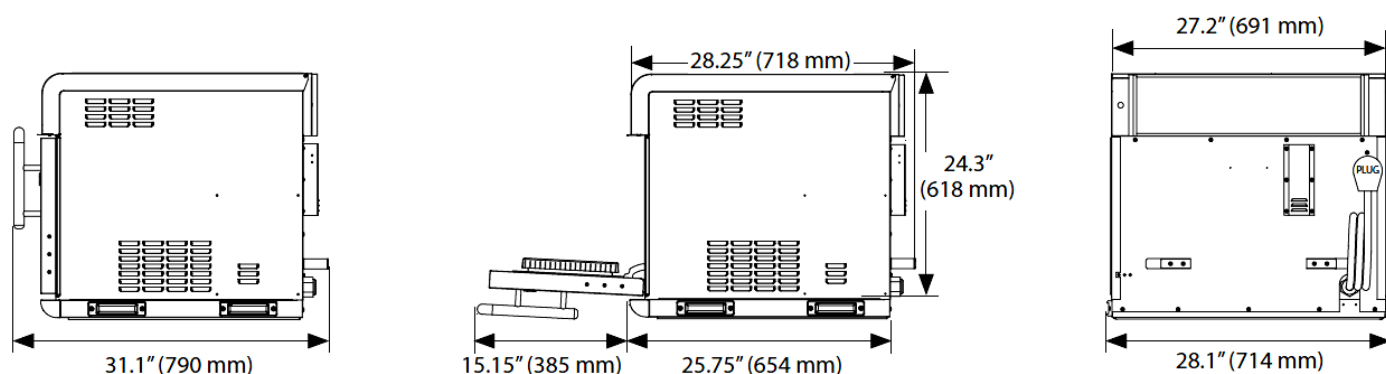
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i5 *Speed cooking*



DIMENSIONS		
Single units		
Height	23.4"	618 mm
Width	28.1"	714 mm
Depth (footprint)	28.25"	718 mm
with handle	31.1"	790 mm
Weight	275 lbs.	125 Kg
Cook chamber		
Height	10"	254 mm
Width	24"	610 mm
Depth	14"	356 mm
Volume	2.2 cu.ft	62 litres
Wall air clearance* (Oven not intended for built-in installations)		
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		
i5 Model i5-9500-2-UK		
Voltage	230 VAC	
Frequency	50 Hz	
Circuit breaker	48amp - D-rated	
Plug/Socket	IEC 309, 63 amp 3 -pin socket	
Max input	10,000 watts	
ELECTRICAL SPECIFICATION - THREE PHASE		
i5 Model i5-9500-4-EW		
Voltage	380 - 415 VAC	
Frequency	50 Hz	
Circuit breaker	24amp - D-rated	
Plug/socket	IEC 309, 32 amp 5 -pin socket	
Max input	10,000 watts	

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



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