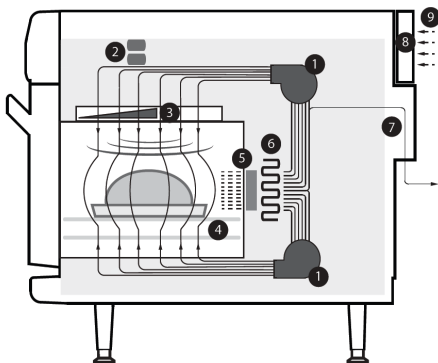




Performance

Utilising TurboChef's patented technology to rapidly cook food without compromising quality, the Sota Touch™ 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

Sota Touch™ - '13 amp'

Speed cooking

Features

- 7-inch capacitive touch screen with tempered glass cover
- Independently controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL listed ventless operation*
- External air filtration
- Vent catalyst to further limit emissions and odours
- LED timer counts down last 30 seconds of cook time
- Smart menu system capable of storing up to 256 recipes
- Programmable via USB, smartcard or manual entry
- Flash firmware updates via USB
- Ethernet & Wi-Fi compatible (additional costs apply)
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Includes plug and cord - 1.5m long
- Warranty - 1 year parts and labour

Exterior construction

- Powder coated, corrosion-resistant steel outer wrap and door
- Die-cast aluminium front panels with matte-chrome accents
- Cool-to-touch exterior; all surfaces below 50°C
- Ergonomic matte-chrome door handle
- 4-inch adjustable legs

Interior construction

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jet plate

Standard accessories supplied with oven

- 1 Aluminium paddle
- 2 Solid aluminium trays (i1-9496)
- 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

TaylorUK
Commercial Cooking Equipment

Taylor UK

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

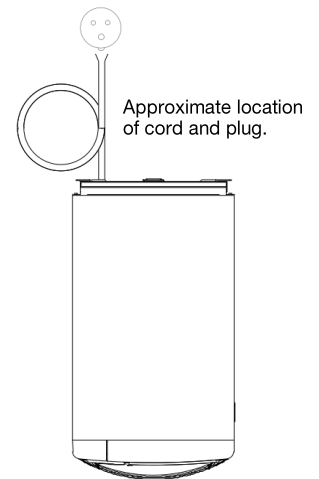
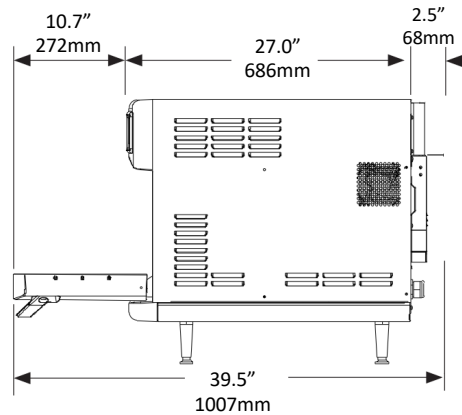
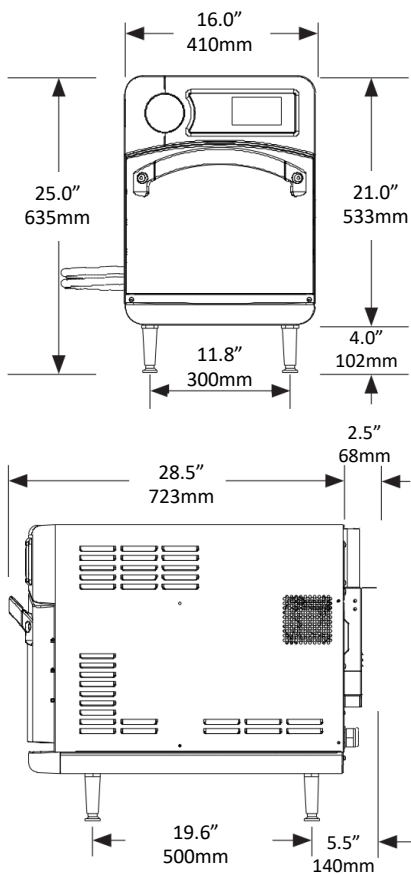
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Söta Touch™ '13 amp' Speed cooking



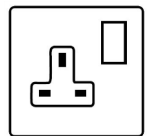
Please Note: Minimum counter depth of **650mm** is required to accommodate the legs. The oven will over hang by approximately 180mm.

DIMENSIONS		
Single units		
Height	25.0"	635 mm
Width	16.0"	406 mm
Depth	29.8"	757 mm
Weight	170 lbs.	77.1 Kg
Cook chamber		
Height	7.2"	183 mm
Width	12.5"	317 mm
Depth	10.5"	266 mm
Volume	0.54 cu.ft	15.4 litres
Wall air clearance* (Oven not intended for built-in installations)		
Top	5"	127 mm
Sides	2"	51 mm

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



ELECTRICAL SPECIFICATION - SINGLE PHASE	
TurboChef Söta Touch - Single Mag 13A i1-9500-436-UK	
Voltage	230 VAC
Frequency	50 Hz
Circuit breaker	13 amp fuse
Plug/socket	13 amp dedicated socket*
Max input	3,000 watt (MW-1.9Kw, HTR-2.7Kw)



*To operate successfully, the TurboChef Söta Touch - 13amp needs to be plugged directly into a ring main socket circuit fitted with at least a C-type circuit breaker (ideally a D-Type breaker should be used). It's the sites responsibly to ensure that there is sufficient capacity on the circuit to allow the oven to operate.

DO NOT operate the oven on any form of extension lead. RCD protected circuits are not recommended and may trip under the load of the TurboChef. Consult a qualified electrician if in any doubt.

Ideal installation would be on an independently installed, 16 amp fused spur socket fitted with a D-type circuit breaker.

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