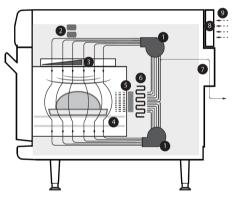
### TURB () CHEF



#### **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

# Sŏta Touch™

## Speed cooking

#### **Features**

- 7-Inch capacitive touch screen with tempered glass cover
- Independently controlled dual motors for verticallyrecirculated 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

\*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

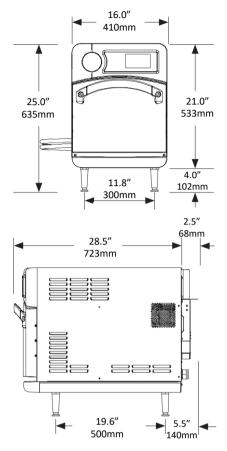


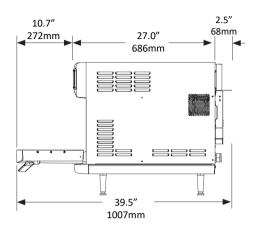
#### Taylor UK

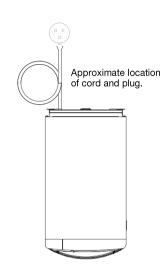
106 Claydon Business Park, Ipswich, Suffolk, IP6 0NL Tel: +44 (0) 1473 350046

Fax: +44 (0) 1473 350001 www.taylor-company.co.uk sales@taylor-company.co.uk

# Sota Touch 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)				
Тор	5"	127 mm		
Sides	2"	51 mm		

<sup>\*</sup>Ovens installed in enclosed areas with limited or no access may invalidate the warranty.

ELECTRICAL SPECIFICATION - SINGLE PHASE				
TurboChef Sota Touch i1-9500-401-UK		00		
Voltage	230 VAC			
Frequency	50 Hz			
Circuit breaker	32amp - D-rated	Ü		
Plug/socket	IEC 309, 32 amp 3 -pin socket			
Max input	6200 watts			
ELECTRICAL SPECIFICATION - THREE PHASE				
ELECTRICAL SPE	CIFICATION - TH	IREE PHASE		
TurboChef Sota To i1-9500-403-EW		IREE PHASE		
TurboChef Sota To		IREE PHASE		
TurboChef Sota To i1-9500-403-EW	ouch	IREE PHASE		
TurboChef Sota To i1-9500-403-EW Voltage	380 - 415 VAC	IREE PHASE		
TurboChef Sota To i1-9500-403-EW Voltage Frequency	380 - 415 VAC 50 Hz	0000		

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









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