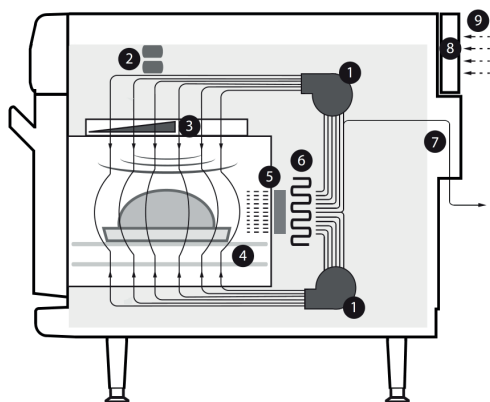


THE SOTA™

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
8. Air filter
9. Inlet air for cooling electronic components

ITEM No. _____

Model options:

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

Standard equipment:

- 1x Aluminium paddle
- 2x Solid aluminium tray
- 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 Sota provides superior cooking performance while requiring less space and consuming less energy.

Exterior Construction:

- ◆ Powder coated, corrosion-resistant steel outer wrap and door.
- ◆ Die-cast aluminum 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 jetplate.

Features:

- ◆ 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® (KNLZ) 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 with push button, soft key interface capable of storing up to 256 recipes.
- ◆ Customisable menu settings smartcard or manual entry.
- ◆ Flash firmware updates via smartcard.
- ◆ Single or dual-temperature interface.
- ◆ 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.



Taylor UK (a division of HTG Trading Ltd)
 106 Claydon Business Park, Gt. Blakenham,
 Ipswich, Suffolk, IP6 0NL, United Kingdom
0800 838 896 - sales@taylor-company.co.uk
www.taylor-company.co.uk

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

THE SOTA™ - Ventless* Rapid Cook Oven

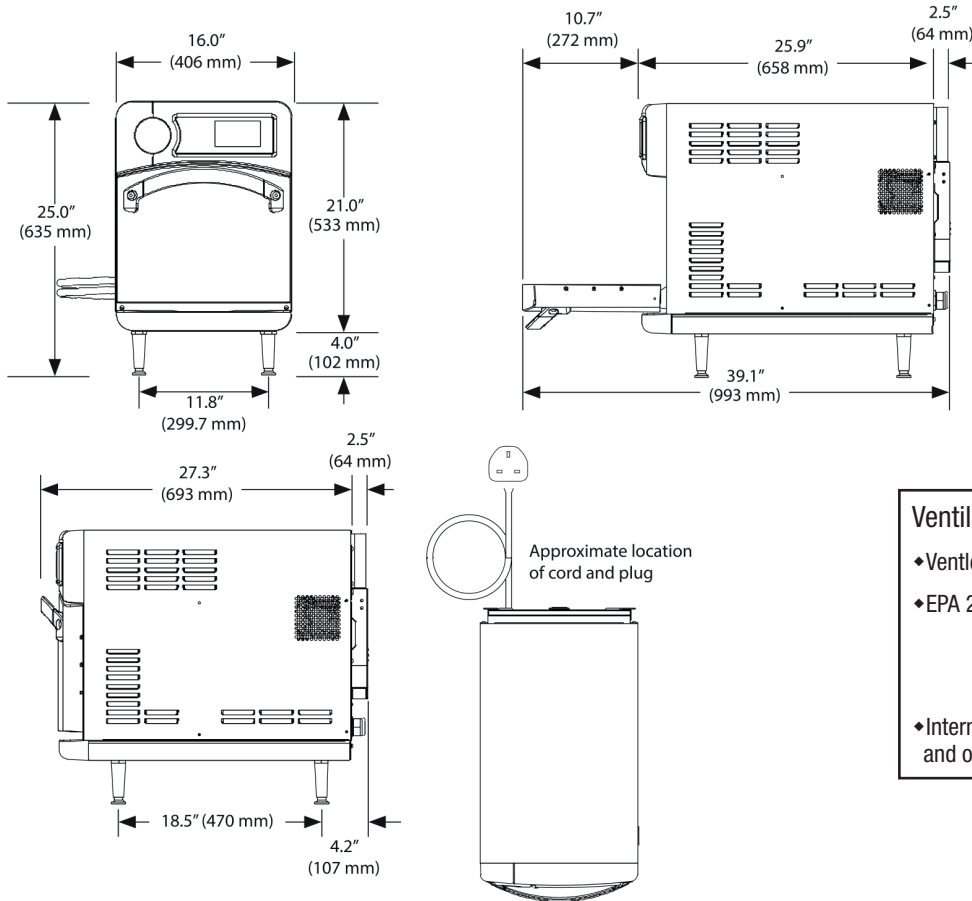
THE SOTA™



Ventless* Rapid Cook Oven

ITEM No. _____

Section view:



Ventilation:

- ◆ Ventless certification
- ◆ EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 0.64 mg/m3
 - Ventless Requirement: <5.00 mg/m3
- ◆ Internal catalytic filtration to limit smoke, grease, and odour emissions.

THE SOTA	SINGLE PHASE	THREE PHASE
External OVEN dimensions (WxDxH)	406 x 757 x 635 mm	
Crated dimensions (WxDxH)	640 x 940 x 940 mm	
Net weight / crated weight	72 Kg / 93 Kg	
Cook chamber volume (usable)	15.4 ltr	
Cook chamber dimensions (WxDxH)	317 x 266 x 183 mm	
Wall clearance (sides/rear/top)	25 mm / 0 / 127 mm	
TurboChef ovens are NOT designed for built-in installation.		
Voltage	230v / 50Hz / 1Ph	400v / 50 Hz / 3PH
Max input/MW/heaters & blowers	6.2 kW / 3.2 kW / 6.0 kW	
Circuit breaker (Type D required)	32 amp	20 amp
Isolator socket	32 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.

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