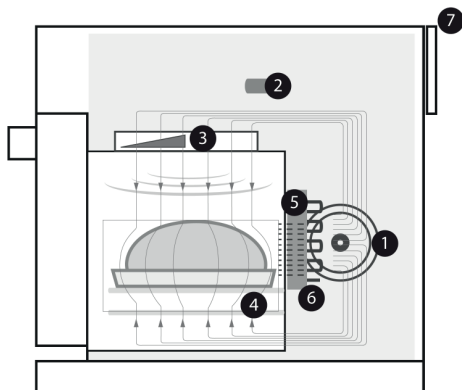


# THE ECO

## SINGLE MEGNETRON - Ventless\* Speed Oven



1. Blower motor
2. Top launched microwave
3. Stirred impinged air (top) & microwave
4. Air impingement (bottom)
5. Catalytic converter
6. Heater
7. Air filter

ITEM No. \_\_\_\_\_

### Model options:

- THE ECO - 13AMP (single phase)

### Standard equipment:

- Stainless steel external panels
- 1x Aluminium paddle
- 2x Solid aluminium tray
- 1x Solid aluminium oven rack
- 1x Oven guard protector spray
- 1x Non-caustic oven cleaner
- 12 Months parts and labour warranty

### Optional extras:

- Optional power coating colours; Traffic Red, Yellow Green, Pure White, Jet Black or TurboChef Blue. (Additional cost and requires factory order)

### Performance:

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

### Exterior Construction:

- ◆ 430 stainless steel outer wrap and door.
- ◆ Cool-to-touch exterior; all surfaces below 50°C.
- ◆ Ergonomic door handle.
- ◆ Capacitive touch screen with tempered glass cover.

### Interior Construction:

- ◆ 201/304 stainless steel.
- ◆ Fully welded and insulated cook chamber.
- ◆ Removable rack and lower jetplate.

### Features:

- ◆ Single motor vertically circulates 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.
- ◆ Smart menu system with touch screen interface capable of storing up to 256 recipes.
- ◆ Customisable menu settings via Wi-Fi (additional fees apply), USB, or manual entry.
- ◆ Flash firmware updates via USB.
- ◆ 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.



**TaylorUK**  
Catering Equipment Specialists

**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

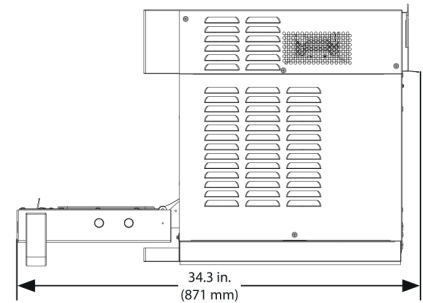
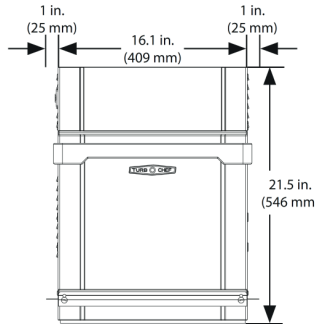
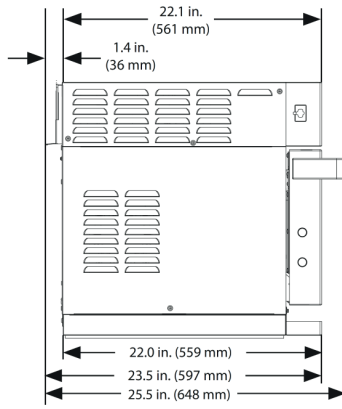
# THE ECO



## SINGLE MEGNETRON - Ventless\* Speed Oven

ITEM No. \_\_\_\_\_

Section view:



### Ventilation:

- ◆ Ventless certification
- ◆ EPA 202 test (8 hr):
  - Product: 162 Pepperoni Pizzas
  - Results: 0.89 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- ◆ Internal catalytic filtration to limit smoke, grease, and odour emissions.

THE ECO	SINGLE PHASE
External OVEN dimensions (WxDxH)	409 x 597 x 546 mm
Crated dimensions (WxDxH)	610 x 864 x 838 mm
Net weight / crated weight	54 Kg / 74 Kg
Cook chamber volume (usable)	15.3 ltr (10.3 ltr)
Cook chamber dimensions (WxDxH)	318 x 267 x 183 mm
Useable cook chamber dimensions (WxDxH)	318 x 236 x 145 mm
Wall clearance (sides/rear/top)	25 mm / 0 / 127 mm
TurboChef ovens are <b>NOT</b> designed for built-in installation.	
Voltage	230v / 50Hz / 1Ph
Max input/MW/heaters & blowers	2.6 kW / 2.0 kW / 2.9 kW
Circuit fuse	13 amp
Isolator socket	13 amp (1P+N+E)

- ◆ To operate successfully, the TurboChef Eco 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 customers responsibly to ensure that there is sufficient capacity on the circuit to allow the oven to operate.
  - ◆ DO NOT operate any TurboChef oven on any form of extension lead. RCD protected circuits are not recommended and may trip under the load of the TurboChef during cooking cycles. Consult 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.
  - ◆ Ideal installation would be on an independently installed, 16 amp fused spur socket fitted with a D-type circuit breaker.
  - ◆ Ovens installed in enclosed areas with limited or no access may invalidate the warranty.
- \*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.

**Improper installation may void the equipment warranty.**

THE ECO - SINGLE MEGNETRON - Ventless\* Speed Oven



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