

## SPECIFICATION SHEET

### THE i5™



#### PERFORMANCE

Utilising TurboChef's patented technology to rapidly cook food without compromising quality, the i5 provides superior cooking performance while requiring less space and consuming less energy.

#### VENTILATION

- UL 710B (KNLZ) listed for ventless operation.†
- EPA 202 test (8 hr):
  - Product: Pepperoni Pizzas
  - Results: 2.80 mg/m<sup>3</sup>
  - Ventless Requirement: <5.00 mg/m<sup>3</sup>
- Internal catalytic filtration to limit smoke, grease, and odor emissions.
- Ventless operation independently lab tested in Australia and verified as BCA and AS1668.2 compliant for use in commercial / institutional kitchens without a local exhaust system.

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

#### EXTERIOR CONSTRUCTION

- Two-tone stainless steel front, top and sides
- 304 stainless steel removable grease collection pan
- Ergonomic door handle
- Rubber seal for surface mounting
- Side hand grips for lifting

#### INTERIOR CONSTRUCTION

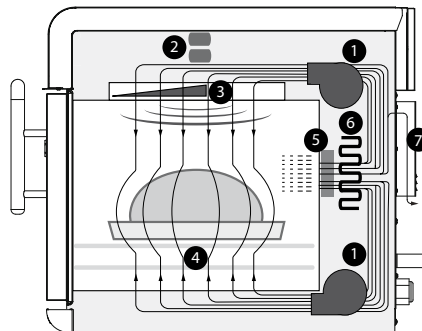
- 304 stainless steel
- Fully insulated cook chamber
- Removable rack with dual setting option
- Top and bottom jetplates

#### STANDARD FEATURES

- Integral recirculating catalytic converter for UL 710B (KNLZ) 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
- Smart menu system capable of storing up to 200 recipes
- Flash software updates via smart card
- Single or multiple-temperature interface
- Smart Voltage Sensor Technology\* (U.S. only)
- Vent catalyst to further limit emissions
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)
- Field-configurable for single or 3-phase operation
- Warranty – 1 year parts and labor

#### COMES WITH STANDARD ACCESSORIES

- 1 Aluminum Paddle (103284)
- 1 Bottle Oven Cleaner (103180)
- 1 Bottle Oven Guard (103181)
- 2 Trigger Sprayers (103182)
- 2 Teflon Baskets (NGC-1331)



DIMENSIONS		
Single Units		
Height	24.3"	618 mm
Width	28.1"	714 mm
Depth	28.25"	718 mm
Weight	275 lbs	125 kg
Cook Chamber		
Height	10"	175 mm
Width	24"	493 mm
Depth	16" / 14"	406 mm / 356 mm
Volume	2.2 cu.ft.	62 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	19"	483 mm
Sides	2"	51 mm
SHIPPING INFORMATION		
International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Crate size: 40" x 32" x 33" (787mm x 813 mm x 838 mm) Item class: 85 NMFC #26770 HS code 8419.81		
Approximate crated weight: 325 lb. (148 kg)		
Minimum entry clearance required for crate: 31.5" (800 mm)		
ELECTRICAL SPECIFICATIONS		
3 Phase 400-415V, 50Hz, 5 wire (3P+N+E)		
Current draw - 19amp, 32amp plug		
10kW		

**⚠ TurboChef requires installing a type D circuit breaker for all installations.**

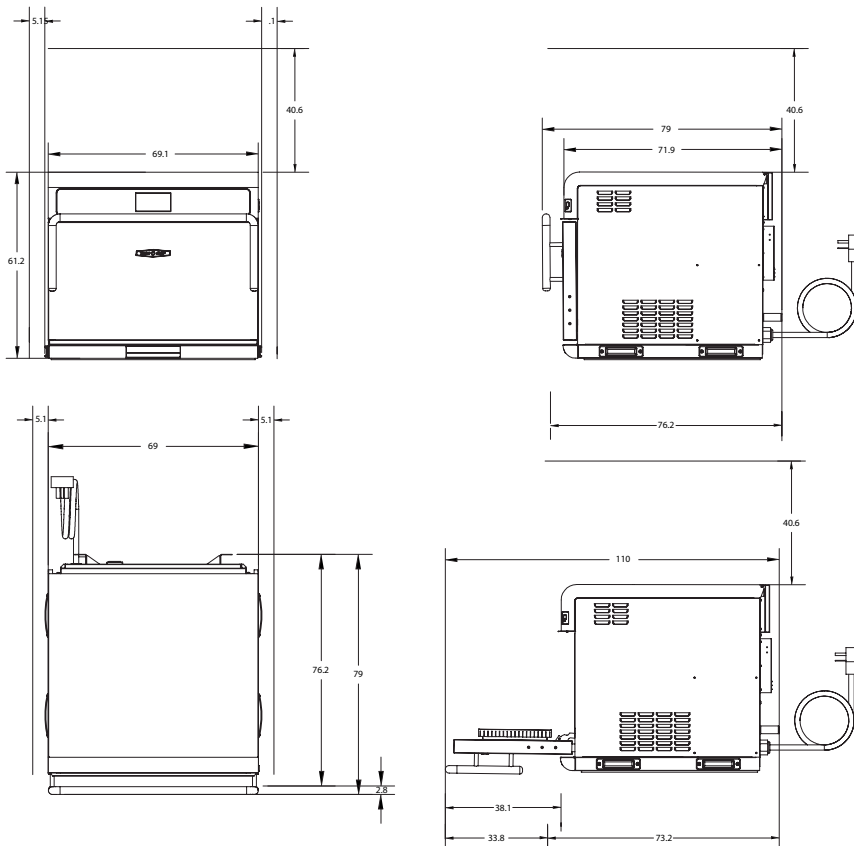
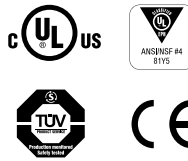
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† 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 sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognise the UL certification or application. If you have questions regarding ventless certifications or local codes, please email ventless\_help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



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In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.