




Accelerating the World of Cooking™

The TurboChef Speed Cook Ovens

A COMPARISON OF THE C3, TORNADO™ AND HIGH H BATCH OVEN

	The C3	The Tornado	The High h Batch
			
WHO USES THEM?	<p>Operators needing the speed and flexibility to prepare a wide variety of foods at speeds 8-10 times faster than traditional equipment.</p> <ul style="list-style-type: none"> □ Full service restaurants □ Hotels (main line kitchen, pool and other satellite restaurants, room service) □ Stadiums and similar concession venues □ Movie theatres/bowling alleys □ Convenience stores □ Colleges and universities □ Contract dining 	<p>Operators interested in quickly producing lower grease, lighter menu applications with high throughput at speeds up to 12 times faster than traditional equipment.</p> <ul style="list-style-type: none"> □ QSR's □ Pizza restaurants □ Non-traditional outlets □ Movie theatres □ Convenience stores □ Coffee shops 	<p>Operators interested in producing a wide variety of baking/heating applications 3 to 5 times faster than traditional equipment with a high throughput capacity.</p> <ul style="list-style-type: none"> □ Pizza restaurants □ Full service restaurants □ Chain QSR's □ Bakeries □ Coffee shops □ Non-traditional outlets □ Concessions
WHAT PRODUCTS COOK BEST?	<p>Centre of the Plate Entrees: Chicken Breasts Steaks Rack of Lamb Fresh Seafood & Shellfish</p> <p>Finishing/Re-Thermalization: Rotisserie Chicken BBQ Ribs Meatloaf Hamburgers</p> <p>Hot Toasted Sandwiches: Deli Subs Steak and Cheese Meatball</p> <p>Par-Baked Pizza Products: 14 Pizzas Calzones Bread Sticks</p> <p>Appetizers: Chicken Wings Potato Skins French Fries</p> <p>Side Items: Macaroni and Cheese Roasted Vegetables Baked Potatoes</p>	<p>Hot Gourmet Sandwiches: Panini Philly Steak Melts</p> <p>Par-Baked Pizza Products: 14 Pizzas Calzones Garlic Bread</p> <p>Heat and Serve Pastries: Danishes Cinnamon Rolls Coffee Cakes</p> <p>Breakfast Products: Egg Scrambles French Toast Bagels Sandwiches</p> <p>Concessions/Snack Bar: Hot Dogs Burritos & Quesadillas Wraps Nachos</p> <p>Appetizers: French Fries Jalapeno Poppers Mozzarella Sticks</p>	<p>Pizza & Pizza Related Products: 16 Pan Pizza (raw dough) 16 Thin/Traditional Crust (raw dough) 16 Self-rising Pizza Calzones Stromboli Garlic Bread with Cheese Bread Sticks</p> <p>Sandwiches: Deli Subs & Hoagies Panini & Melts</p> <p>Baked Pasta: Lasagna Manicotti</p> <p>Raw Bake Off Batter Products: Muffins, Scones Cookies, Cakes</p> <p>Raw Dough Bake Products: Danish, Puff Pastries, Pies Biscuits, Breads, Rolls, etc.</p> <p>Appetizers: Mozzarella Sticks Jalapeno Poppers French Fries & Onion Rings Chicken Wings & Fingers</p>

SAMPLE COOK TIMES		THE C3		THE TORNADO		THE HIGH H BATCH	
	8 Pizza - (refrigerated)	1 min 15 sec		1 minute		3 minutes	
	8 Pizza - thin crust (frozen)	1 min 50 sec		1 min 40 sec		5 minutes	
	16 Pizza - pan (supreme; raw)	n/a		n/a		4 min 30 sec	
	Panini (1; refrigerated)	50 seconds		50 seconds		1 min 30 sec	
	French Fries (6 oz.; frozen)	2 min 30 sec		1 min 45 sec		3 min 30 sec	
	Mozzarella Sticks (6 pc.; frozen)	1 min 15 sec		1 minute		3 minutes	
	Chicken Breast (1; pre-cooked)	2 min 10 sec		2 min 15 sec		2 min 15 sec	
	Chicken Tenders (8 pc.; frozen)	2 minutes		2 min 30 sec		3 min 30 sec	
	Chicken Wings (8 pc.; frozen)	2 min 30 sec		2 min 30 sec		5 minutes	
	6 Sub Sandwich (2; refrig.)	35 seconds		25 seconds		1 min 30 sec	
Cookies (12; raw, frozen)	n/a		n/a		6 minutes		
APPROXIMATE HOURLY PRODUCTION CAPACITY (Includes loading/unloading time and recovery time, which is instantaneous.)		Max Load	# per Hour	Max Load	# per Hour	Max Load	# per Hour
	8 Pizza - (refrigerated)	2	66	3	81	4	36
	8 Pizza - thin crust (frozen)	2	70	3	84	1	12
	16 Pizza - pan (supreme; raw)	n/a	n/a	n/a	n/a	1	10
	Panini (1; refrigerated)	3	81	4	136	4	120
	French Fries (6 oz.; frozen)	6 orders	72 orders	6 orders	72 orders	5 orders	60 orders
	Mozzarella Sticks (6 pc.; frozen)	3 orders	60 orders	3 orders	60 orders	4 orders	64 orders
	Chicken Breast (1; pre-cooked)	6	66	6	84	8	120
	Chicken Tenders (8 pc.; frozen)	2 orders	36 orders	4 orders	52 orders	4 orders	40 orders
	Chicken Wings (8; frozen)	3 orders	55 orders	3 orders	55 orders	4 orders	35 orders
	6 Sub Sandwich (2; refrig.)	4	128	4	160	6	150
Cookies (12; raw, frozen)	n/a	n/a	n/a	n/a	12	60	
Muffins (12; raw, refrigerated)	n/a	n/a	n/a	n/a	15	48	
FEATURES AT A GLANCE	Key Features *Smart Voltage Sensor Technology automatically senses operating voltage (208 or 240). Smart Voltage Sensor Technology applies only to North and South American Models.	<input type="checkbox"/> 64 menu settings <input type="checkbox"/> Compatible with MIM menu uploading system <input type="checkbox"/> Stackable design <input type="checkbox"/> Ceramic Cooking Platter <input type="checkbox"/> Weight: 116 kgs. <input type="checkbox"/> Height: 648mm <input type="checkbox"/> Footprint: 30 x 30 <input type="checkbox"/> Cavity: 7 x 17 x 14		<input type="checkbox"/> 128 menu settings <input type="checkbox"/> Smart Card capability <input type="checkbox"/> Optional solid base permanent platter <input type="checkbox"/> Stackable design <input type="checkbox"/> Wire Rack <input type="checkbox"/> Smart Voltage Sensor Technology* <input type="checkbox"/> Weight: 86 kgs. <input type="checkbox"/> Height: 483mm <input type="checkbox"/> Footprint: 26 x 26 <input type="checkbox"/> Cavity: 8 x 15 x 14"		<input type="checkbox"/> 72 menu settings <input type="checkbox"/> Smart Card capability <input type="checkbox"/> Stackable design <input type="checkbox"/> Smart Voltage Sensor Technology* <input type="checkbox"/> Interchangeable Jetplates <input type="checkbox"/> Oscillating cooking rack <input type="checkbox"/> Hot swappable Diffusers <input type="checkbox"/> Weight: 71 kgs. <input type="checkbox"/> Height: 521mm <input type="checkbox"/> Footprint: 25.5 x 29 <input type="checkbox"/> Cavity: 8 x 18.25 x 16.75	
	Ventless (ULKNLZ)	Yes		Yes		Yes	
	Accepts Metal Pans?	No		No		Yes	
	Cooks Raw Protein?	Yes		No		Yes	



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