

MARINE



PERFORMANCE

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

VENTILATION

UL® (KNLZ) listed for ventless operation.†

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 odor emissions.

EXTERIOR CONSTRUCTION

- Corrosion-resistant stainless steel outer wrap and door
- Cool-to-touch exterior; all surfaces below 50°C
- 4" (102 mm) legs with flanged feet
- Marine hardware

INTERIOR CONSTRUCTION

- Corrosion-resistant stainless steel cavity and blower wheels
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate
- Marine hardware

STANDARD FEATURES

- Simple and intuitive One-Touch controls
- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- External air filtration
- Vent catalyst to limit emissions and odors
- Unlimited recipe storage
- Programmable and updatable via USB
- Self-diagnostics for monitoring oven components and performance
- 2-year warranty for parts

STANDARD ACCESSORIES

- (1) Aluminum Paddle (i1-9716)
- (12) Aluminum Cooking Pan (i1-9496)
- (1) 16 GB Programmed USB Drive (CON-3052-3)

CERTIFICATIONS



USPH
Reviewed

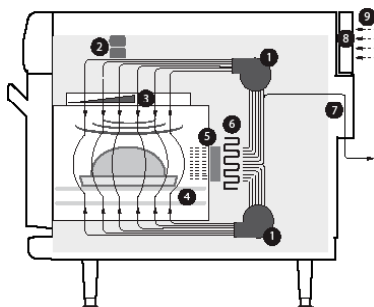


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

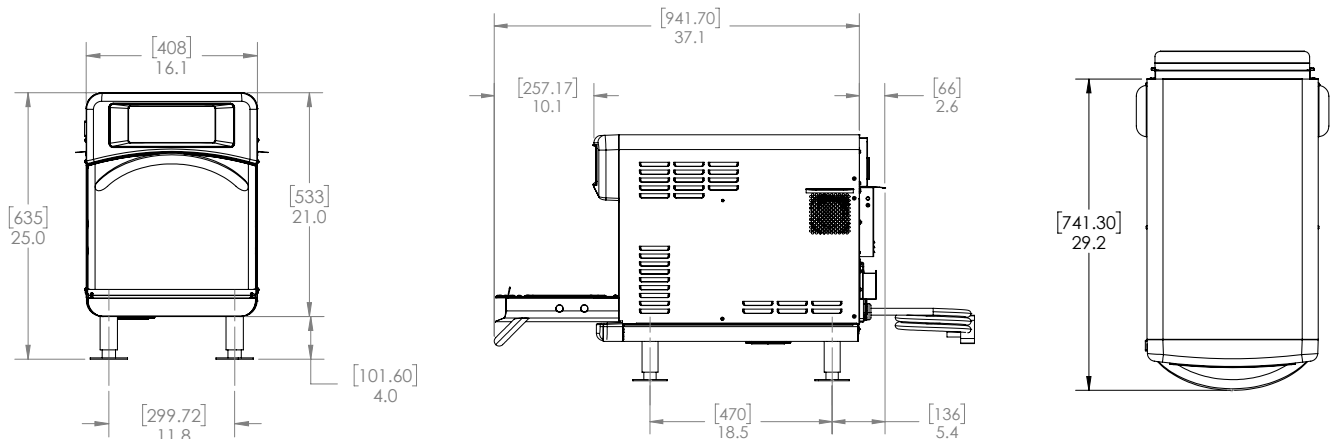
† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize 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.




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




DIMENSIONS		
Single Units		
Height	25.0"	635 mm
Width	16.1"	406 mm
Depth	31.8"	808 mm
Weight	170 lb.	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 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	102 mm
Sides	1"	25 mm
Back	2.5"	63.5 mm
SHIPPING INFORMATION		
U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates.		
Box size: 37" x 24" x 37" (940 mm x 610 mm x 940 mm) Crate size: 38" x 26" x 38" (965 mm x 660 mm x 965 mm) Item class: 110 NMFC #26710 HS code 8419.81		
Approximate boxed weight: 205 lb. (93 kg) Approximate crated weight: 275 lb. (125 kg)		
Minimum entry clearance required for box: 24.5" (622 mm) Minimum entry clearance required for crate: 26.5" (673 mm)		

ELECTRICAL SPECIFICATIONS		
SINGLE PHASE		
I1-9500-1012-MK	OVEN, i1, HLU1, SS, MK, 1PH, 230V, 13A, 50 HZ	 BS1363
I1-9500-1013-MK	OVEN, i1, HLU1, SS, MK, 1PH, 230V, 16A, 50 HZ	 CEE7/7

*Under normal operation, the oven will not exceed the max input value.

 TurboChef recommends installing a type D circuit breaker for European

 **IMPORTANT:** If the oven is placed near a grill or stove, a divider must exist between the oven and the open heat source, with a minimum of 6" (153 mm) between the oven and the divider. If the oven is placed near a fryer, a divider must exist between the oven and fryer, with a minimum of 12" (305 mm) between the oven and the divider.

