

El Bandido Panini Press

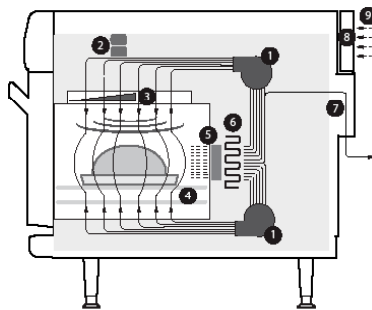


PERFORMANCE

Using patented technology, the TurboChef El Bandido is the first rapid cook oven that can operate as a high-speed/high-quality panini press with the flexibility to rapidly cook non-pressed foods. The panini press is externally actuated so the operator can choose to press a product.

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.



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

EXTERIOR CONSTRUCTION

- High-temperature, powder coated, corrosion-resistant steel outer wrap and door
- Die-cast aluminum front panels with matte-nickel accents
- Cool-to-touch exterior; all surfaces below 50°C
- Ergonomic matte-nickel door handle
- 4-inch adjustable legs
- 7-inch capacitive touch screen with tempered glass cover (CON-7168)

INTERIOR CONSTRUCTION

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Fully removable panini press mechanism

STANDARD FEATURES

- Panini press mechanism with anodized aluminum upper and lower griddle press plates
- Simple and intuitive one-touch controls with icons
- 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 cooling air filtration
- Vent catalyst to further limit emissions and odors
- Smart menu system capable of storing unlimited recipes
- Programmable via USB
- Flash firmware updates via USB
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Smart voltage sensor technology* (U.S. only)
- Includes plug and cord (6 ft. nominal)
- Oven Warranty – 1-year parts and labor (NOTE: panini press assembly has separate limited warranty)
- Open Kitchen™ ready

CONNECTIVITY PART NUMBERS

- MDD-1001 - Initial equipment, two-way connectivity bundle
- MDD-1002 - Additional equipment, two-way connectivity bundle
- MDD-1003 - Additional year of subscription (PhD SAAS)



STANDARD ACCESSORIES

- 1 Oven Cleaner and Guard Kit (105701)
- 1 Cooking Basket (i1-9166)
- 1 Aluminum Paddle (i1-9716)

CERTIFICATIONS

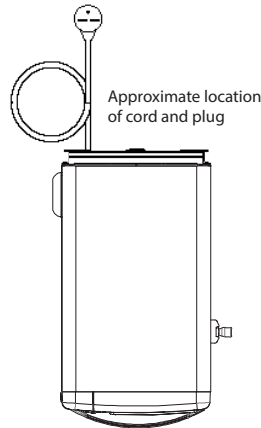
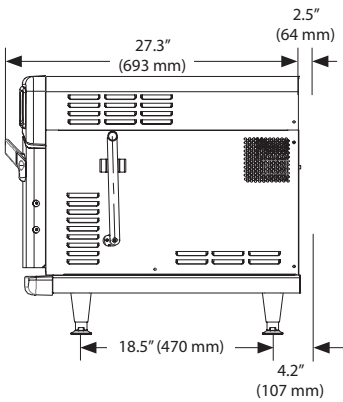
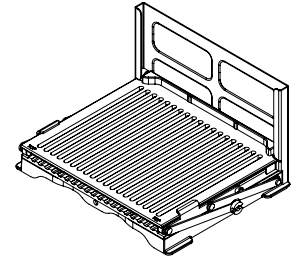
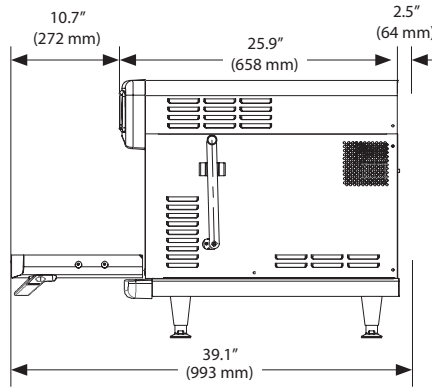
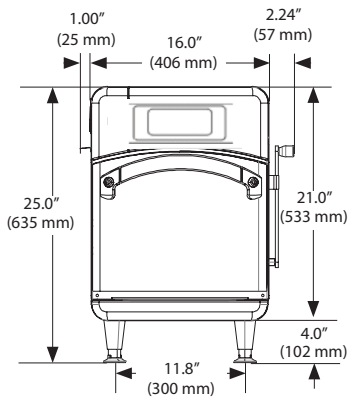


This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* 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.

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



- US, CAN, LA (NEMA 6-30P)
- UK, BK (IEC 309, 3-pin)
- JK (NEMA L6-50, PSE, 3-blade)
- JD (NEMA L6-50, PSE, 4-blade)
- ED, BD, SD (IEC 309, 4-pin)
- EW, KW (IEC 309, 5-pin)
- AU (Clipsal, 5-pin)

DIMENSIONS		
Single Units		
Height	25.0"	635 mm
Width	16.0"	406 mm
Overall Width	19.24"	489 mm
Depth	29.8"	757 mm
Weight	170 lb.	77.1 kg
Cook Chamber		
Height	7.2"	183 mm
Width	12.5"	318 mm
Depth	10.5"	267 mm
Volume	0.54 cu.ft.	15.4 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	127 mm
Side without Handle	1"	25 mm
Side with Handle	6"	152 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 (standard/single mag): 205 lb. (93 kg) / 170 lb. (77.1 kg) Approximate crated weight (standard/single mag): 275 lb. (125 kg) / 240 lb. (109 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		
US/Canada	i1-9500-938	208/240 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Europe (UK)	i1-9500-939-UK	230 VAC, 50 Hz, 27 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Brazil (BK)	i1-9500-943-BK	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Latin America (LA)	i1-9500-944-LA	220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-945-JK	200 VAC, 50 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan (JK)	i1-9500-947-JK	200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
MULTIPHASE		
Europe Delta (ED)	i1-9500-540-ED	230 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Europe Wye (EW)	i1-9500-941-EW	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Australia Wye (AU)	i1-9500-942-AU	400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-946-JD	200 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Japan Delta (JD)	i1-9500-948-JD	200 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Korea/Middle East Wye (KW)	i1-9500-949-KW	400 VAC, 60 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW
Korea/Middle East Delta (SD)	i1-9500-950-SD	230 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW