

## Features & Benefits

- Three (3) cooking technologies in one (1) appliance: rapid cook, impingement, convection, or any combination
- Operated by a single plug
- Single user interface makes training and operation simple
- Autoload/unload
- Ventless – integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- Adaptive power management ensuring consistent results while power sharing
- Modular design: mix and match to fit your menu – change configuration with module field swaps
- Available in left-to-right, right-to-left, and front-to-back configurations
- Middleby Connect Wi-Fi ready for a connected kitchen
- Upload over 1,000 custom recipes via USB or WiFi
- Comes standard with cart and sealing gasket
- Includes plug and cord (6 ft. nominal)



Shown above with the convection, rapid cook, impingement modules installed. See page two for more information.

Comes standard with cart (not shown).

## SPECIFICATIONS

**PHASE**  
3 Phase

**VOLTAGE**  
208/240V

**CURRENT**  
39A-49A

**MAX CIRCUIT**  
50A

**PLUG**  
NEMA 15-50P



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.

If you have questions regarding ventless certifications or local codes, please email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com) TurboChef reserves the right to make substitutions of components or change specifications without prior notice.