

**TURBOCHEF™**

SIMPLIFYING LIFE THROUGH INNOVATION



**2026**



TurboChef is a global manufacturer of ventless high-speed ovens designed to deliver exceptional food quality with significantly reduced cook times. At its core, TurboChef's purpose is Simplifying Life Through Innovation. We achieve this by creating cooking solutions that provide chef-quality food.

For 35 years, we have pioneered technologies that combine controlled heat and air impingement to help operators cook more efficiently, maximize throughput, all within a small countertop footprint. TurboChef ovens are known for their consistency, ventless operation, and ease of use.

**35**  
YEARS  
*of*  
**GROWTH MINDED**

# PURPOSE & CORE VALUES



**SIMPLIFYING LIFE THROUGH INNOVATION**

*by*

**CREATING COOKING SOLUTIONS THAT PROVIDE CHEF QUALITY FOOD**



## **FAMILY**

You are not just a cog in a machine! We depend on each other for support through challenges and celebrate wins as a family.



## **GET IT DONE**

How can I help instead of it's not my job mentality. You approach every situation with passion and relentless drive for success. Don't talk about it, be about it.



## **GROWTH MINDED**

We approach every day with a desire to get better and win. We commit ourselves to be the industry leader, setting the benchmark for others to follow.



## **CREATIVE**

We embrace a culture of sharing new ideas. We encourage our team to turn obstacles into opportunities.



## **OWNERSHIP**

We empower you to unleash your full potential, while holding each other accountable to deliver an excellent customer experience. Every time.



# PATENTED TECHNOLOGY FOR

## CERTIFIED VENTLESS OPERATION

All TurboChef ovens are ventless, combining advanced technology with more than 76 global patents that showcase our commitment to innovation. By eliminating the need for costly hoods that can reach \$4,000 per linear foot, operators can save up to \$80,000 annually in energy and ventilation expenses by eliminating a 12 foot hood. The ventless design allows you to place an oven virtually anywhere. TurboChef ovens can be installed without the aid of a Type I or Type II hood per International Mechanical Code (2006, 2009, and 2012), NFPA 96, NFPA 101 (Life Safety Code), EPA 202, and Underwriter's Laboratory (UL® KNLZ).

### Certifications

- Safety – cULus, TUV (CE)
- Sanitation – NSF\*, UL EPH\*
- Ventless – UL® KNLZ



# WHAT IS ACCELERATED COOKING?

TurboChef ovens feature a combination of heat technologies: convection, impingement, microwave, and/or infrared. This allows food to cook rapidly without compromising quality.



AIR IMPINGEMENT



MICROWAVE



CONVECTION

## AIR / IMPINGEMENT



TurboChef High-Speed Impingement Ovens use high-velocity impinged air to deliver even cooking and reliable results across a wide range of menu items.

**High h Conveyors**  
**Double Batch**  
**Single Batch**  
**Fire**



## RAPID COOK



TurboChef Rapid Cook Ovens are designed with advanced technology utilizing high-speed impinged air and microwave assist to significantly reduce cook times without sacrificing food quality.

**Bullet**  
**CIBO+**  
**ECO/ECO ST**  
**i-Series**



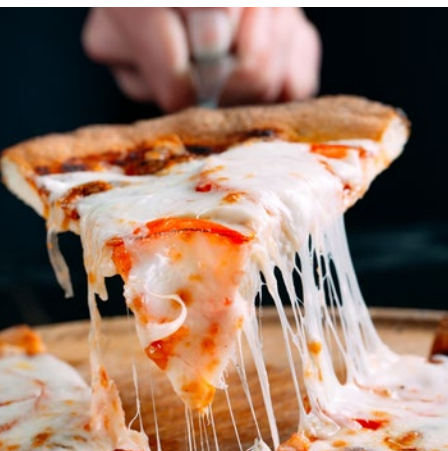
## MULTICOOK



A TurboChef Multicook oven combines multiple cooking technologies, such as microwave and impingement, in separate cooking modes to give operators maximum flexibility. This allows a wide range of menu items to be cooked quickly and consistently using the best method for each application.

**PLEXOR M2**





The background is a solid blue color with several overlapping, semi-transparent circles of varying shades of blue. A prominent dark blue circle is centered in the frame, containing the text. Other lighter blue circles are layered behind it, creating a sense of depth and movement.

RAPID COOK OVENS

# BULLET RAPID COOK OVEN



- ▶ Stackable design provides two full-size cavities in a compact 21" footprint, delivering the most cavity space while using the least countertop space
- ▶ Vertically directed air impingement with variable speed control and side-launched dual mag microwave assist
- ▶ Independently controlled bottom IR element to achieve perfect bottom browning and precise control
- ▶ Optional 4" legs provide clearance for storage; for NSF compliance, the oven can be installed without legs sealed to the counter



Ventless



One-Touch  
Controls



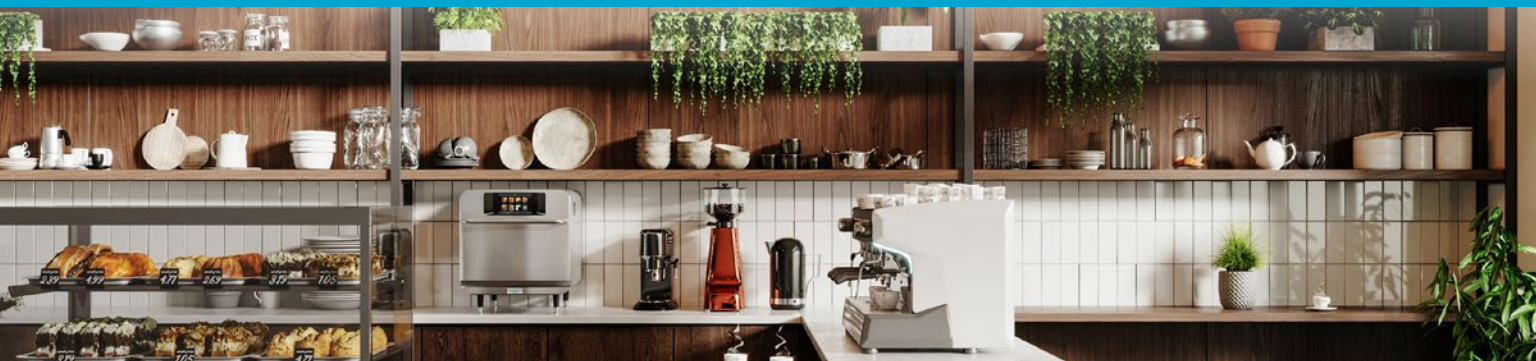
Stackable



Cloud-based  
Menu Builder

## Perfect For:

QSR   Sandwich Shops   B&I   C-stores   Retail & Grocery   Travel & Entertainment



# CIBO+

## RAPID COOK OVEN



- ▶ A unique use of rear-launched single mag microwave, convection air, and an independently controlled base for precise heat control and perfectly crisp bottom browning
- ▶ Capacity for a 12" pizza
- ▶ 80 item menu capacity
- ▶ Compact footprint (15.5"/394 mm)
- ▶ Rapid cool down



Ventless

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### Perfect For:

Independents

Cafés & Bakeries

Non-traditional

Sandwich Concepts

Bars & Nightclubs



# ECO RAPID COOK OVEN



- ▶ Top-launched single mag microwave system
- ▶ Stirrer to help ensure even distribution of air and microwave
- ▶ Single motor vertically circulates air impingement
- ▶ El Bandido panini press option for sandwiches, wraps, and more, with a top surface that allows cooking of non-pressed items while the press is closed



Available Colors:



Black



Stainless Steel



Ventless



One-Touch  
Controls



Panini Press  
Option



Cloud-based  
Menu Builder

Perfect For:

Independents

Cafés & Bakeries

Non-traditional

Sandwich Concepts

Bars & Nightclubs



# ECO ST RAPID COOK OVEN



- ▶ The more powerful counterpart of the ECO oven with top-launched dual mag microwave system
- ▶ Stirrer to help ensure even distribution of air and microwave
- ▶ Single motor vertically circulates air impingement
- ▶ 0" side clearance
- ▶ El Bandido panini press option for sandwiches, wraps, and more, with a top surface that allows cooking of non-pressed items



### Available Colors:



Black



Stainless Steel



Ventless



One-Touch  
Controls



Panini Press  
Option



Cloud-based  
Menu Builder

### Perfect For:

Independents

Cafés & Bakeries

Non-traditional

Sandwich Concepts

Bars & Nightclubs



# i1 SOTA

## RAPID COOK OVEN



- ▶ Independently controlled top and bottom dual motors for impingement airflow, allowing precise control over heat distribution for consistent, even cooking results
- ▶ Top-launched single or dual microwave system
- ▶ Stirrer to ensure even distribution of air and microwave
- ▶ El Bandido panini press option for Sandwich Shops, wraps, and more, with a top surface that allows cooking of non-pressed items while the press is closed.



Available Colors:



Red



Black



Ventless



One-Touch  
Controls



Panini Press  
Option



Cloud-based  
Menu Builder

Perfect For:

Cafés & Bakeries

QSR

Non-traditional

K-12 & Universities

Fast Casual



# i3 RAPID COOK OVEN



- ▶ Independently controlled top and bottom dual motors for impingement airflow
- ▶ Top-launched dual mag microwave system
- ▶ Capacity for up to a 14" pizza or half hotel size pan
- ▶ Stirrer to ensure even distribution of air and microwave  
i5 option available with capacity of a full hotel size pan



Ventless



One-Touch  
Controls



Stackable



Cloud-based  
Menu Builder

## Perfect For:

**Hotels    Healthcare    Assisted Living    Fine Dining    C-stores    Casual Dining**



The background is a solid green color with several overlapping, semi-transparent circular shapes of varying shades of green. These shapes create a sense of depth and movement, resembling a stylized globe or a series of concentric rings. The text is centered within the innermost circle.

IMPINGEMENT & AIR OVENS

# DOUBLE BATCH

## DUAL CAVITY IMPINGEMENT OVEN



- ▶ Two independently controlled cooking cavities
- ▶ Air impingement with variable speed control
- ▶ Oscillating rack delivers high, even heat transfer without spotting, performing like a “conveyor in a box.”
- ▶ Half-sheet pan or 16” pizza capacity, producing up to 40 16” pizza per hour
- ▶ Available with tempered glass or stainless-steel doors



*Single cavity model (Single Batch) is available*



Ventless



One-Touch  
Controls



Stackable



Cloud-based  
Menu Builder

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### Perfect For:

**Pizza Concepts**

**Casual Dining**

**Healthcare**

**Assisted Living**

**C-stores**

**Fast Casual**



# HIGH H CONVEYORS

1618 / 2020 / 2620



- ▶ Independently controlled top and bottom air impingement
- ▶ Stack up to three conveyors high while maintaining ventless operation
- ▶ Left or right feed conveyor belt direction
- ▶ 2020 and 2620 models offer optional 50/50 and 70/30 split belt configurations for ultimate menu versatility



### Three cavity sizes:

- HhC 1618: 16" x 18" / 406 mm x 457 mm
- HhC 2020: 20" x 20" / 508 mm x 508 mm
- HhC 2620: 26" x 20" / 660 mm x 508 mm



Ventless



One-Touch  
Controls



Stackable



Cloud-based  
Menu Builder

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### Perfect For:

**Pizza Concepts**

**K-12 & Universities**

**Sandwich Concepts**

**Government**

**Travel & Entertainment**



# FIRE ARTISAN PIZZA OVEN



- ▶ Capacity up to a 14" pizza
- ▶ Forced convection air exceeding 800 degrees with independent top and bottom temperature control
- ▶ Delivers wood-fired style pizza from a countertop oven
- ▶ Independent top and bottom temperature control
- ▶ Top and bottom convection motors
- ▶ Six preset timers



Available Colors:



Red



Black



Stainless Steel



Ventless

Perfect For:

Pizza Concepts

Wineries

Bars & Nightclubs

Cafés & Bakeries



The background is a solid orange color with several overlapping, semi-transparent circular shapes of varying shades of orange, creating a layered, organic effect. The text is centered in the middle of the composition.

MULTICOOK OVENS

# PLEXOR M2

## MULTICOOK OVEN



- ▶ Two cooking technologies in one 27" footprint, featuring rapid cook with top-launched microwave and impingement with independently controlled top and bottom dual motors for precise airflow control
- ▶ The only unit in the industry featuring two rapid cook cavities with the option for an impingement cavity
- ▶ Modular design
- ▶ Operated by one (1) 50A or two (2) 30A plugs



Ventless



One-Touch  
Controls



Stackable



Cloud-based  
Menu Builder

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### Perfect For:

**Travel & Entertainment**

**Sandwich Concepts**

**Non-traditional**

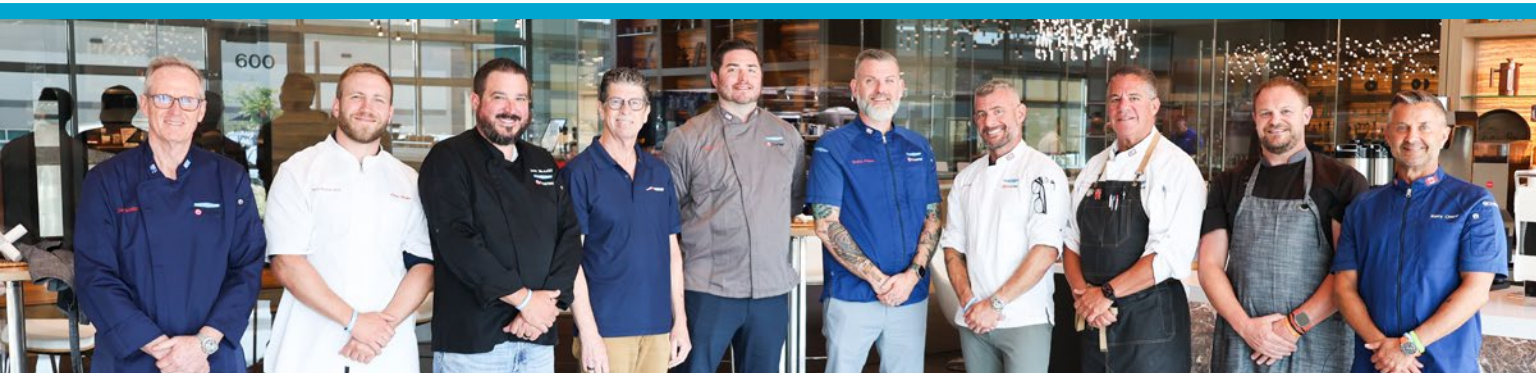


# CULINARY SUPPORT



We pride ourselves on having the best culinary support in the industry. From a dedicated team of chefs to tested recipes and trusted food partner recommendations, we provide the resources operators need to get the most out of their TurboChef equipment. Explore culinary tools and insights designed to inspire menus, optimize performance, and deliver consistent, high-quality results.

- ▶ Full R&D support for product testing and development
- ▶ Live cooking demos tailored to customer needs
- ▶ Dedicated test kitchen for hands-on evaluations
- ▶ Located near the Middleby Innovation Kitchen (MIK)

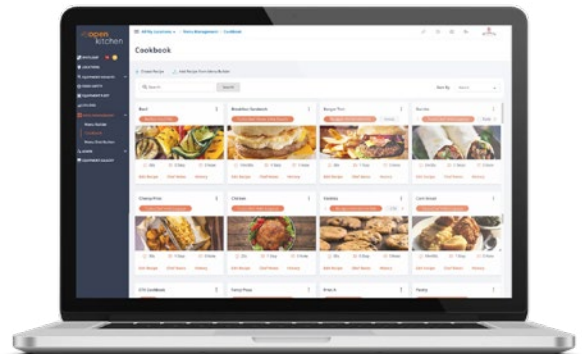




**CONNECT YOUR OVENS TO COOK  
SMARTER AND GET THE MOST  
OUT OF YOUR KITCHEN.**

**Open Kitchen Proactively Tells You:**

- ✓ When maintenance is needed to prevent failure
- ✓ How to diagnose repair issues quickly
- ✓ Which equipment is underutilized
- ✓ Which procedures need more training



**FREE CLOUD-BASED MENU BUILDER!**

Manage your ovens and  
distribute menu updates remotely  
with Open Kitchen.

# SERVICE



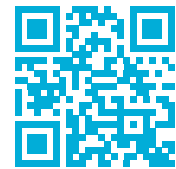
Our global network of trained technicians and support teams provides reliable service, fast response times, and expert guidance when it matters most. We pride ourselves on empowering our technicians to quickly get you back in business.



**CALL 1-800-908-8726**



**WARRANTY  
ACTIVATION**



**TURBOCHEF™**

SIMPLIFYING LIFE THROUGH INNOVATION

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**35**  
**YEARS**