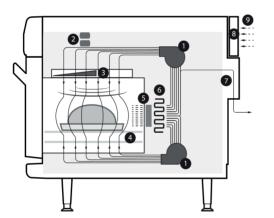
THE **SOTA**TOUCH[™]13AMP



SINGLE MEGNETRON - Ventless* Speed Oven





- 1. Blower motor
- 2. Top launched microwave
- 3. Stirred impinged air (top) & microwave
- 4. Air impingement (bottom)
- 5. Catalytic converter
- 6. Impingement heater
- 7. Vent tube catalyst
- 8. Air filte
- 9. Inlet air for cooling electronic components



Model options:

THE SOTA TOUCH - 13AMP (single phase)

Standard equipment:

- 1x Aluminium paddle
- 2x Solid aluminium tray
- 1x Wire oven rack
- 1x Oven guard protector spray
- 1x Non-caustic oven cleaner
- 12 Months parts and labour warranty

Performance:

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

Exterior Construction:

- ◆Powder coated, corrosion-resistant steel outer wrap and door.
- *Die-cast aluminum front panels with matte-chrome accents.
- ◆Cool-to-touch exterior; all surfaces below 50°C.
- Ergonomic matte-chrome door handle.
- •4-inch adjustable legs.
- •7-inch capacitive touch screen with tempered glass cover.

Interior Construction:

- ◆201/304 stainless steel.
- •Fully welded and insulated cook chamber.
- *Removable rack and lower jetplate.

Features:

- 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 air filtration.
- ◆Vent catalyst to further limit emissions and odours.
- ◆LED timer counts down last 30 seconds of cook time.
- •Smart menu system with touch screen interface capable of storing up to 256 recipes.
- Customisable menu settings smartcard, USB or manual entry.
- ◆Flash firmware updates via USB.
- ◆Ethernet and Wi-Fi compatible (additional fees apply).
- •Single or dual-temperature interface.
- •Self-diagnostics for monitoring oven components and performance.

*Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.









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Due to continual research and development, these specifications are subject to change without notification - Jan 2020

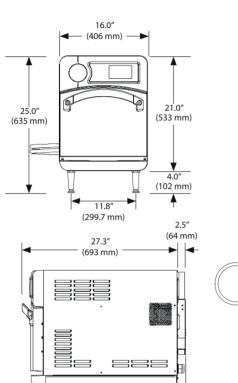
THE **SOTA**TOUCH[™]13AMP



SINGLE MEGNETRON - Ventless* Speed Oven

ITEM No.

Section view:

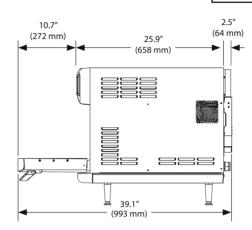


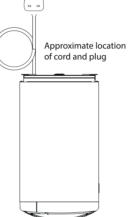
18.5" (470 mm)

THE SOTA TOLICH 12AME

(107 mm)

CINCLE DHACE





Ventilation:

- Ventless certification
- ◆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 odour emissions.

THE SUTA TOUCH TSAIVIP	SINGLE PHASE
External OVEN dimensions (WxDxH)	406 x 757 x 635 mm
Crated dimensions (WxDxH)	640 x 940 x 940 mm
Net weight / crated weight	61 Kg / 78 Kg
Cook chamber volume (usable)	15.4 ltr
Cook chamber dimensions (WxDxH)	317 x 266 x 183 mm
Wall clearance (sides/rear/top)	25 mm / 0 / 127 mm
TurboChef ovens are NOT designed for built-in installation.	
Voltage	230v / 50Hz / 1Ph
Max input/MW/heaters & blowers	3.0 kW / 1.9 kW / 2.7 kW
Circuit fuse	13 amp
Isolator socket	13 amp (1P+N+E)

- •To operate successfully, the TurboChef Sota 13amp needs to be plugged directly into a ring main socket circuit fitted with at least a C-type circuit breaker (ideally a D-Type breaker should be used). It's the customers responsibly to ensure that there is sufficient capacity on the circuit to allow the oven to operate.
- •DO NOT operate any TurboChef oven on any form of extension lead. RCD protected circuits are not recommended and may trip under the load of the TurboChef during cooking cycles. Consult a qualified electrician if in any doubt.
- •Do not block the air inlets and exhaust outlets located on the bottom and rear of the oven.
- Ideal installation would be on an independently installed, 16 amp fused spur socket fitted with a D-type circuit breaker.
- •Ovens installed in enclosed areas with limited or no access may invalidate the warranty.
- *Ventless cooking operation supported with the exception of food classified as 'raw fatty proteins' such as, but not limited to, bone-in skin-on chicken, raw bacon, raw hamburger etc. Ultimate ventless operation is subject to local authority regulations and landlord permissions.

Improper installation may void the equipment warranty.









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