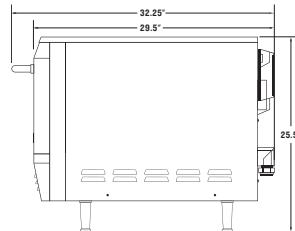


Specs and Dimensions

TURBOCHEF C3 OVEN - SINGLE AND DOUBLE UNITS



PROJECT

ITEM NUMBER

QUANTITY

FEATURES

STANDARD

- Two cooking platters
- Two Wave Guide Caps
- One year parts and labor oven warranty*

ADDITIONAL

Oven Stands with locking casters

- 19.5" (495.3 mm) stainless steel with adjustable feet for stacked units
- 24.5" (622.3 mm) stainless steel with adjustable feet for single units

CONTROL OPTIONS

C3 PROFESSIONAL

- Simplified interface. Non-programmable.

C3 SMART

- Smart intuitive control with built-in cooking profiles to assist the operator

C3 CUSTOM

- Customer/item specific profiles that are developed with TurboChef for ease of operation
- RS 232 communication port provides direct computer access update menu selections and change product information

OPERATION

- Forced vertical recirculated convection hot air system
- Bottom-launched microwave system
- Variable speed blower motor
- Two control compartment cooling fans
- Fully programmable control panel with touchpad interface storing up to 64 product cooking profiles
- Self-diagnostic control
- Catalytic converter eliminates flavor transfer between foods, reduces emissions/qualifies for ventless operation

CONSTRUCTION

EXTERIOR

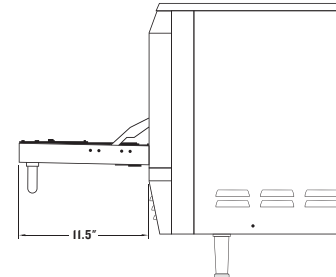
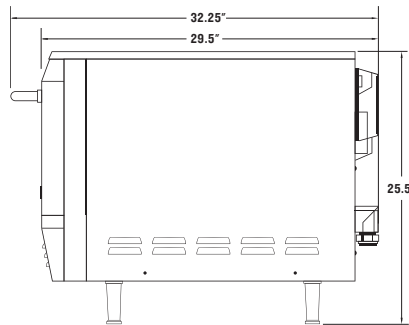
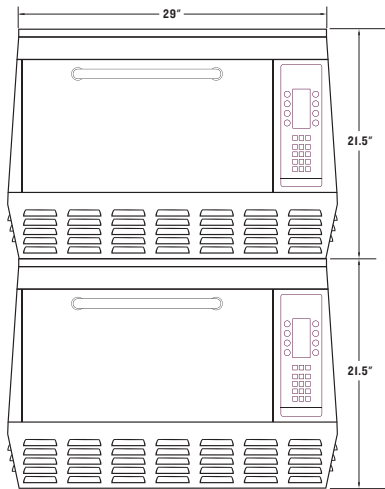
- 430 stainless steel front, top, sides and back
- 4" (101.6 mm) chrome plated adjustable legs
- Powder coated handle
- Cool to the touch pull down door with microwave seal

INTERIOR

- Fully insulated cooking chamber
- 304 stainless steel liner with large radius corners
- Removable ceramic cooking platter with molded product standoffs.
- Removable Wave Guide Cap
- 304 stainless steel removable grease collection pan

* For all international markets contact our International office.

Specs and Dimensions for the C3 Oven are for a standard depth baking compartment. All data shown is per oven section, unless otherwise noted.



DIMENSIONS

SINGLE UNIT/DOUBLE UNIT

Height	21.5"/43" 25.5" on legs/60" on cart
Width	29"
Depth	29.5" (32.3" with handle)
Weight	255 lbs./510 lbs.

CAVITY	WALL CLEARANCE	
Height	7.1"	Sides 2"
Width	17.8"	Top 2"
Depth	14.5"	
Volume	1.1 cu. ft.	

SHIPPING INFORMATION

APPROX. WEIGHT CRATED

- Single 300 lbs. (136 kg)
- Double Stack 600 lbs. (272 kg)

APPROX. WEIGHT UNCRATED

- Single 255 lbs. (116 kg)
- Double Stack 510 lbs. (231 kg)

CRATE SIZES

- 29.25" (743 mm) x 35.5" (902 mm) x 32" (813 mm)

MINIMUM ENTRY CLEARANCE

- Uncrated 25.38" (644.7 mm)
- Crated 30.5" (775 mm)

ELECTRICAL SPECIFICATIONS

NORTH AMERICAN MARKETS

- Single Phase: 208/230–240 VAC, 60 Hz, 35/30 amp, 3 wire (inc. ground)
- Connector Type: NEMA 6–50P
- Convection Power In: 5.2 kw
- Microwave Power In: 2 kw

EUROPE AND ASIA MARKETS

- Three Phase: 380–415 VAC, WYE, 50/60 Hz, 15 amp, 5 wire (inc. ground); or 230–240 VAC, Delta, 50/60 Hz, 30 amp, 4 wire (inc. ground)
- Single Phase: 230–240 VAC, 50 Hz, 30 amp, 3 wire (inc. ground)

SHORT TERM SPECIFICATIONS

Each C3 Oven (single or double stacked) shall provide the following features and/or functions:

Each compartment shall have 304 stainless steel liner with radius corners and shall accept one microwaveable cooking platter. Stainless steel front, top, sides and back.

Door shall be of 430 stainless steel with powder coated cool grip handle. Unit shall be electrically heated and utilize dual cooking mediums (vertical forced hot air convection and bottom launched microwave). Forced convection air to be recirculated by means of a variable speed blower motor. Includes removable ceramic cooking platter with molded product standoffs. Fully programmable, self-diagnostic control panel with touchpad interface capable of storing 64 product cooking profiles.



To accelerate your world of cooking, contact us:



Accelerating the World of Cooking

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