

World's Fastest Ovens!



-  **Pizza in 90 Seconds**
-  **Sandwich in 30 Seconds**
-  **Croissant in 20 Seconds**
-  **Biryani in 120 Seconds**
-  **Ventless**
-  **IOT Enabled**

The Sota



State of the art cooking

| Some Sample Cook Times | Time |
|---------------------------------|-------------|
| Pizza-Parbaked, Refrigerated | 75 seconds |
| 8" Pizza-Parbaked, Refrigerated | 75 seconds |
| Chicken Wings-8-count, Frozen | 180 seconds |
| 6" Sub Sandwich | 50 seconds |
| French Fries | 90 seconds |
| 6 oz Salmon | 90 seconds |

Utilizing 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.

- Top-launched microwave system
- Independently-controlled dual motors for vertically-recirculated air impingement
- ventless operation. Vent catalyst to further limit emissions and odors
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL 710B (KNLZ) listed
- Powder coated, corrosion-resistant steel outer wrap and door
- Cool-to-touch exterior; all surfaces below 50°C
- Ergonomic matte-chrome door handle
- Interior Construction 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jet plate
- Smart menu system capable of storing up to 256 recipes
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)

Bullet



Revolutionary performance

| Some Sample Cook Times | Time |
|------------------------|------------|
| 6" Sub Sandwich | 35 seconds |
| Breakfast Sandwich | 20 seconds |
| Muffin (2) | 35 seconds |
| 8" Cheese Pizza | 46 seconds |

The TurboChef Bullet oven uses radiant heat, high-speed air impingement, and side-launched microwave to cook food rapidly without compromising quality.

- Simple and intuitive touch controls
- Easy to clean
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating impingement airflow
- Independent bottom temperature offset
- Smart menu system capable of storing up to 256 recipes
- Light ring provides visual cues for cooking
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)
- USB compatible
- Ethernet and Wi-Fi compatible
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

High h Conveyor 2020 Ventless



More throughput. Less space.

| Some Sample Cook Times | Time |
|---------------------------------|-------------|
| 8" Pizza-Fresh Dough | 180 seconds |
| 8" Pizza-Parbaked, Refrigerated | 120 seconds |
| Chicken Wings-8-count, Frozen | 300 seconds |
| 6" Sub Sandwich | 55 seconds |
| French Fries | 300 seconds |
| 6 oz Salmon | 270 seconds |

The HhC 2020™ is capable of cooking sixty 12-inch pizzas in one hour, offering throughput exceeding 28-inch conveyors in a compact 20-inch design. Because of its patented technology, electric operation, and small footprint, the HhC 2020™ is the first of its kind to be UL®-certified for ventless operation.

- Equal to larger ovens without the space or energy cost requirements
- Separate options for - cook more, brown more and cook & brown more
- Smart menu system capable of storing up to 256 recipes
- Powder coated, corrosion-resistant steel outer wrap
- Fully welded and insulated cook chamber, cool-to-touch exterior; all surfaces below 122°F (50°C)
- Integral recirculating catalytic converter
- Variable-speed High, recirculating impingement airflow
- Independent bottom temperature offset
- Light ring provides visual cues for cooking
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)

Fire



Artisan Style Pizza Anywhere

| Some Sample Cook Times | Time |
|---------------------------------|-------------|
| 14" Artisan Margherita Pizza | 90 seconds |
| 14" Artisan Sausage Pizza | 90 seconds |
| 14" Traditional Pepperoni Pizza | 140 seconds |
| 14" Sausage Pizza | 140 seconds |

The TurboChef Fire provides the artisan-hearth style pizza experience anywhere. Cooking at 842°F/450°C, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless, so it can be placed virtually anywhere without type I or type II ventilation.

- Fits up to a 14-inch thin or thick dough pizza
- Integral catalytic converter for ventless operation
- Removable bottom access panel for easy cleaning
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- 6 preset timers
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

CRUSTILLANT!
PERFECTLY CRISPS ARTISAN PIZZA
IN 90 SECONDS AND IT'S VENTLESS!

Technical Specification

| Model | Width (MM) | Depth (MM) | Height Single Stack (MM) | Weight (Kg) | Utility | Input Power (KW) |
|----------|------------|------------|--------------------------|-------------|-------------|------------------|
| The Sota | 406 | 757 | 635 | 77.1 | Electricity | 6.2 |
| Fire | 375 | 620 | 576 | 34 | Electricity | 4.5 |
| Bullet | 538 | 699 | 584 | 84 | Electricity | 6.7 |
| HhC 1618 | 805 | 914 | 432 | 88.5 | Electricity | 7.4 |
| HhC 2020 | 1227 | 907 | 432 | 88.5 | Electricity | 14.4 |
| HhC 2620 | 1227 | 1059 | 432 | 118 | Electricity | 14.4 |

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Some of our key customers



MIDDLEBY CELFROST

Middleby Celfrost Innovations (P) Ltd.

Corp. Office : Unit Nos. SF-713 – 716, 7th Floor, JMD Megapolis, Sohna Road, Sector 48, Gurgaon - 122 018, Haryana, India.

Tel. : +91 124 482 8500, Fax : +91 124 427 9663, E-mail : corp@middlebycelfrost.com, Web : www.middlebycelfrost.com

Other Offices:

NORTH: Delhi/NCR : 9910100861/9599400253/8826394135 • UK/W.UP : 8826394135 • Jaipur/Rajasthan : 9839660071
 • Punjab/Chandigarh/HP : 9888813024 • J&K : 7290094299 • Eastern UP : 8130253694 • Haryana : 9599400253

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 • Gujarat/Daman/Diu : 9375933335

SOUTH: AP/Telangana : 9346447254 • Bengaluru/Karnataka : 9341230302 • Chennai/Tamil Nadu : 9345509016
 • Cochin/Kerala : 9539611498

Toll Free Customer Service No.: 1800-102-1980

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For sales related queries - mail us at : sales@middlebycelfrost.com