

VENTLESS HIGH-SPEED OVEN LINEUP

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



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



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

