



THE Sōta Touch™

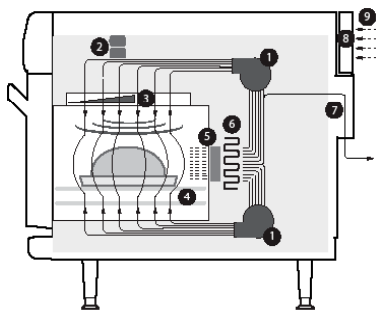


PERFORMANCE

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

VENTILATION

- UL (KNLZ) listed for ventless operation.†
- 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 odor emissions.



1. Blower Motors
2. Microwave System
3. Stirred Impinged Air (Top) and Microwave
4. Impinged Air (Bottom)
5. Catalytic Converter
6. Impingement Heater
7. Vent Tube Catalyst
8. Air Filter
9. Inlet Air for Cooling Electronic Components

Project _____

Item No. _____

Quantity _____

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

STANDARD FEATURES

- Simple and intuitive one-touch controls
- 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 odors
- Smart menu system capable of storing unlimited recipes
- Programmable via USB or smart card
- Flash firmware updates via USB
- Single or dual-temperature interface
- Field-configurable for single or multiphase operation (requires service call)
- Self-diagnostics for monitoring oven components and performance
- Smart Voltage Sensor Technology* (U.S. only)
- Stackable (requires stacking stand)
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor
- Open Kitchen™ ready

CONNECTIVITY PART NUMBERS

- MDD-1001: Initial Equipment
- MDD-1002: Additional Equipment
- MDD-1005: Additional Year (PhD SAAS)



COMES WITH STANDARD ACCESSORIES

- 1 Bottle Oven Cleaner (105704)
- 1 Bottle Oven Guard (105703)
- 2 Trigger Sprayers (103182)
- 2 Solid Aluminum Pans (i1-9496)
- 1 Aluminum Paddle (i1-9716)



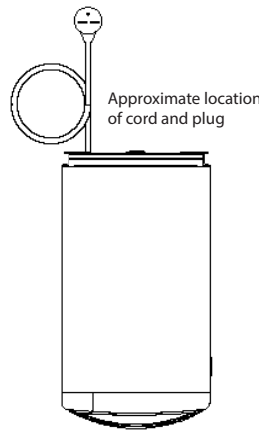
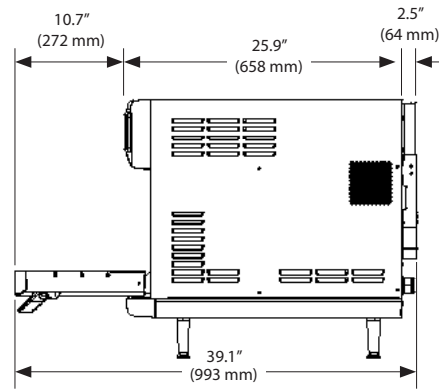
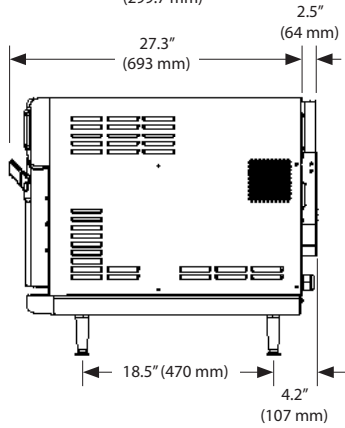
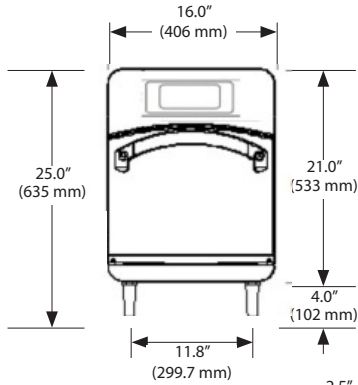
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.

Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.



- US, CAN, LA (NEMA 6-30P)
- US, CAN – SINGLE MAG (NEMA 6-20P)
- UK, BK (IEC 309, 3-pin)
- UK – SINGLE MAG 13 A (BS1363)
- EU – SINGLE MAG 16 A (CEE7/7)
- JK (NEMA L6-50, PSE, 3-blade)
- JD (NEMA L6-50, PSE, 4-blade)
- ED, BD, SD (IEC 309, 4-pin)
- EW, KW (IEC 309, 5-pin)
- AU (Clipsal, 5-pin)

| DIMENSIONS | | |
|---|-------------------|-----------------|
| Single Units | | |
| Height | 25.0" | 635 mm |
| Width | 16.0" | 406 mm |
| Depth | 29.8" | 757 mm |
| Weight: Standard / Single Mag | 170 lb. / 135 lb. | 77.1 kg / 61 kg |
| Cook Chamber | | |
| Height | 7.2" | 183 mm |
| Width | 12.5" | 317 mm |
| Depth | 10.5" | 266 mm |
| Volume | 0.54 cu.ft. | 15.4 liters |
| Wall Clearance (Oven not intended for built-in installation) | | |
| Top | 5" | 102 mm |
| Sides | 1" | 25 mm |
| SHIPPING INFORMATION | | |
| U.S.: All ovens shipped within the U.S. are packaged in a double-wall corrugated box banded to a wooden skid. International: All International ovens shipped via Air or Less than Container Loads are packaged in wooden crates. | | |
| Box size: 37" x 24" x 37" (940 mm x 610 mm x 940 mm) Crate size: 38" x 26" x 38" (965 mm x 660 mm x 965 mm) Item class: 110 NMFC #26710 HS code 8419.81 | | |
| Approximate boxed weight (standard/single mag): 205 lb. (93 kg) / 170 lb. (77.1 kg) Approximate crated weight (standard/single mag): 275 lb. (125 kg) / 240 lb. (109 kg) | | |
| Minimum entry clearance required for box: 24.5" (622 mm) Minimum entry clearance required for crate: 26.5" (673 mm) | | |

| ELECTRICAL SPECIFICATIONS | | |
|-------------------------------|----------------|---|
| SINGLE PHASE | | |
| US/Canada | i1-9500-801 | 208/240 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| US/Canada – Single Mag 20 A | i1-9500-836 | 208/240 VAC, 60 Hz, 20 amps Max Input: 4.2/4.8 kW, MW: 1.9 kW, HTR: 4.0/4.2 kW |
| Europe (UK) | i1-9500-802-UK | 230 VAC, 50 Hz, 27 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Europe (UK) – Single Mag 13 A | i1-9500-436-UK | 230 VAC, 50 Hz, 13 amps Max Input: 3 kW, MW: 1.9 kW, HTR: 2.7 kW |
| Europe (EU) – Single Mag 16 A | i1-9500-837-UK | 230 VAC, 50 Hz, 16 amps Max Input: 3.6 kW, MW: 1.9 kW, HTR: 2.7 kW |
| Brazil (BK) | i1-9500-806-BK | 220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Latin America (LA) | i1-9500-807-LA | 220 VAC, 60 Hz, 28 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Japan (JK) | i1-9500-808-JK | 200 VAC, 50 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Japan (JK) | i1-9500-409-JK | 200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| MULTIPHASE | | |
| Europe Delta (ED) | i1-9500-803-ED | 230 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Europe Wye (EW) | i1-9500-804-EW | 400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Australia Wye (AU) | i1-9500-805-AU | 400 VAC, 50 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Japan Delta (JD) | i1-9500-809-JD | 200 VAC, 50 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Japan Delta (JD) | i1-9500-811-JD | 200 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Korea/Middle East Wye (KW) | i1-9500-812-KW | 400 VAC, 60 Hz, 16 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |
| Korea/Middle East Delta (SD) | i1-9500-813-SD | 230 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW |

TurboChef Global Operations

2801 Trade Center Drive | Carrollton, Texas 75007 USA
 US: 800.90TURBO (800.908.8726) | International: +1 214.379.6000
 Fax: +1 214.379.6073 | www.turbochef.com

TurboChef recommends installing a type D circuit breaker for European installations.