

Celfrost

**PE PRAKASH™
ENTERPRISES**
Authorised Franchisee

TURBOCHEF™

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



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**PRAKASH™
ENTERPRISES**

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ONE PARTNER. ONE TEAM. MANY SOLUTIONS.



For Product Related Query

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