

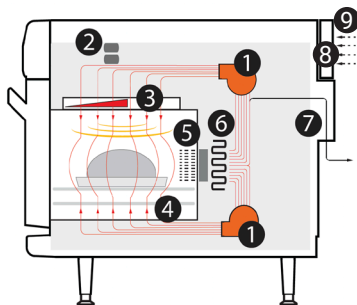


PERFORMANCE

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.

VENTILATION

- UL (KNLZ) listed for ventless operation.[†]
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizza
Results: 1.05 mg/m³
 - Product: Sandwiches
Results: 1.91 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

EXTERIOR CONSTRUCTION

- High-temperature, powder coated, corrosion-resistant steel outer wrap and door
- Cool-to-touch exterior; all surfaces below 122°F (50°C)
- 4-inch adjustable legs
- Capacitive One-Touch screen with tempered glass cover

INTERIOR CONSTRUCTION

- 201/304 stainless steel
- Fully welded and insulated cook chamber
- Removable rack and lower jetplate

FEATURES

- Independently-controlled dual motors for vertically-recirculated air impingement
- Top-launched microwave system
- Stirrer to ensure even distribution of air and microwave
- Intuitive One-Touch interface with customizable images
- Unlimited recipe storage
- Easily create and manage menus with the cloud-based Menu Builder by Open Kitchen
- Ventless operation powered by a UL (KNLZ) listed catalytic converter system
- External air filtration
- Vent catalyst to further limit emissions and odors
- USB compatible
- Single or dual-temperature interface
- Field-configurable for single or multi phase operation (International only)
- Self-diagnostics for monitoring oven components and performance
- Includes plug and cord (6 ft. nominal)
- Warranty includes 1-year parts and labor
- Open Kitchen connects your equipment to the cloud, offering real time, automated monitoring, predictive maintenance, over-the-air updates, and operational insights. Visit powerhousedynamics.com for more information.

STANDARD INCLUDED ACCESSORIES

- Oven Cleaner Starter Kit, PN: 105702 (Qty 1)
- Solid Aluminum Pans, PN: i1-9496 (Qty 1)
- Aluminum Paddle, PN: i1-9716 (Qty 1)
- Air Filter, PN: HHD-8422 (Qty 1)



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

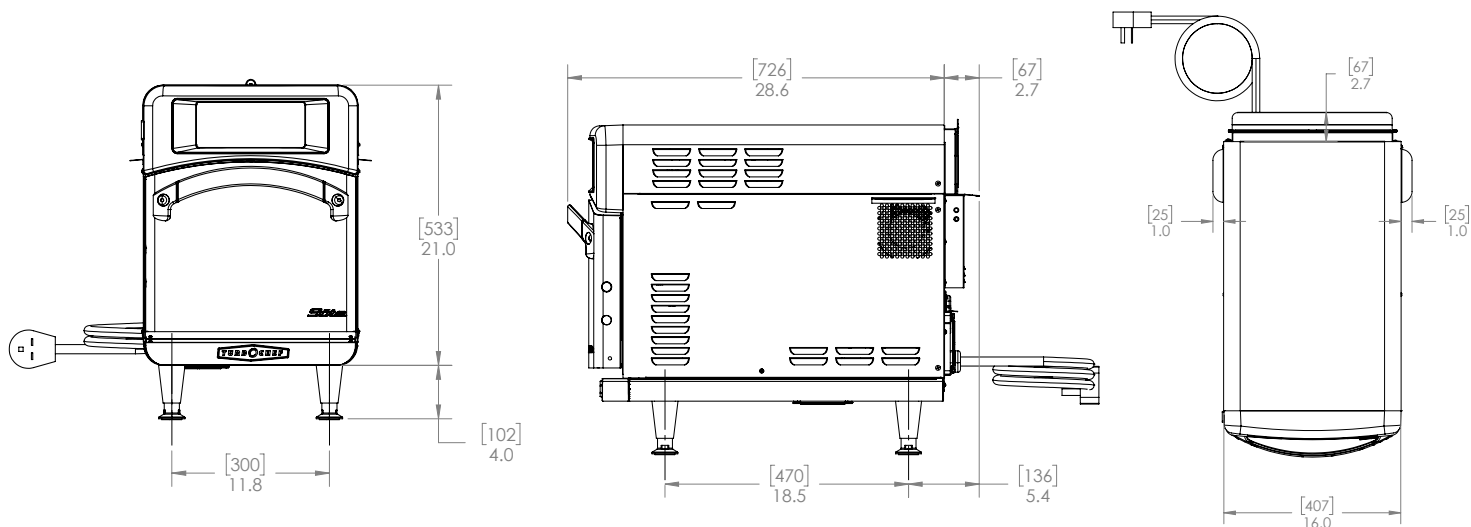
*Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

[†]Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include raw bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, raw 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 call 1-800-908-8726.

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

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DIMENSIONS		
Height	25.0"	635 mm
Width	16.0"	406 mm
Depth	31"	787 mm
Weight	177 lb.	80 kg
Cook Chamber Dimensions		
Height	7.2"	183 mm
Width	12.5"	317 mm
Depth	10.5"	267 mm
Volume	0.54 cu.ft.	15.4 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	127 mm
Sides	2"	51 mm
Back	2"	51 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: 1.6 kW, HTR: 4.0/4.2 kW
Europe (UK)	i1-9500-802-UK	230 VAC, 50 Hz, 27 amps Max Input: 2.9 kW, MW: 1.6 kW, HTR: 2.6 kW
Europe (UK) Single Mag 13 A	i1-9500-837-UK	230 VAC, 50 Hz, 13 amps Max Input: 3.7 kW, MW: 1.6 kW, HTR: 3.3 kW
Europe (EU) Single Mag 16 A	i1-9500-838-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)	i1-9500-810-JK	200 VAC, 60 Hz, 30 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW



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 L6-30, PSE, 3-blade)



JD (NEMA L15-30, PSE, 4-blade)



ED, BD, SD (IEC 309, 4-pin)



EW, KW (IEC 309, 5-pin)



AU (Clipsal, 5-pin)

ELECTRICAL SPECIFICATIONS – MULTI PHASE

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	220 VAC, 60 Hz, 20 amps Max Input: 6.2 kW, MW: 3.2 kW, HTR: 6.0 kW

*Under normal operation, the oven will not exceed the max input value.



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



IMPORTANT: If the oven is placed near a grill or stove, a divider must exist between the oven and the open heat source, with a minimum of 6" (153 mm) between the oven and the divider. If the oven is placed near a fryer, a divider must exist between the oven and fryer, with a minimum of 12" (305 mm) between the oven and the divider.

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 ovens shipped by air or less than container load are packaged in wooden crates. Crates are charged at an additional cost.

International LCL: Crates are optional (recommended) at additional cost.

Box Size: 37" x 24" x 34" (940 mm x 610 mm x 864 mm)
Crate Size: 37" x 25" x 34" (940 mm x 635 mm x 864 mm)

Item Class: 92.5

Approximate Boxed Weight: 210 lb. (95 kg)
Approximate Crated Weight: 240 lb. (109 kg)

Minimum Entry Clearance Required for Box: 34" (864 mm)
Minimum Entry Clearance Required for Crate: 34" (864 mm)