

CO-OP Ultravent Plus and Turbo Chef

INVITO Catering by
DESIGN

01

Introduction

Cooking Equipment

The cooking equipment for the canal-side project is designed with self-venting technology, eliminating the need for ductwork to the atmosphere. There are two different manufacturers, each providing one product.



02

RATIONAL

Rational

UltraVent

The UltraVent Plus is equipped with special filter technology. This not only absorbs and condenses vapours, but also reduces unpleasant fumes, for example when grilling and frying.

RATIONAL cooking systems can thus also be installed at sensitive locations e.g. in front cooking areas. The UltraVent Plus reduces fumes thanks to special filter technology with grase pre-filter and HEPA main filter.

Features

- Intelligent power control with automatic, continuously variable adjustment of the extraction power to the quantity of steam emitted
- Automatically boosts extraction rate when cooking cabinet door is opened
- Reduces lingering steam and vapours. These are extracted and condensed in the hood.
- Wastewater discharged by the device - no additional discharge line needed
- Easy to install and retrofit
- Issue of service notifications on the display
- Easy to clean baffle plate, dishwasher safe
- Special filter technology with a replaceable HEPA H13 main filter to reduce smoke

Technical specifications

Connection:	200-240 V - 1 NAC
Frequency:	50/60 Hz
Connected load:	140-160 W
Current consumption (A):	0,7 A
Extraction capacity:	705 m ³ /h
Operating noise level:	50-65 dB(A)

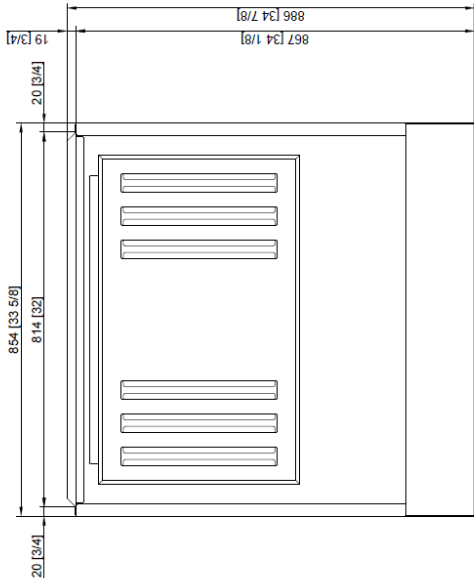
Dimensions and weights

Width (W):	854 mm
Height (H):	403 mm
Depth (D):	886 mm
Weight:	63 kg

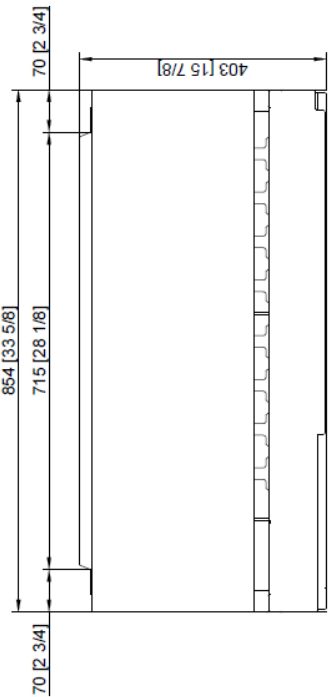
Material

Rust-free stainless steel (CNS 1.4301/AISI 304)

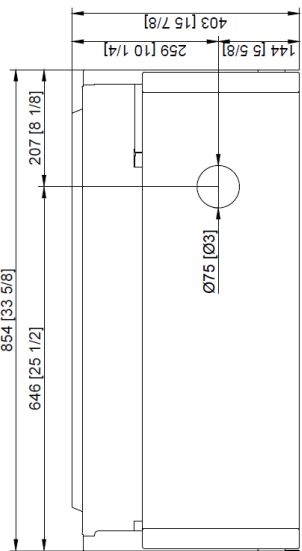
Top View



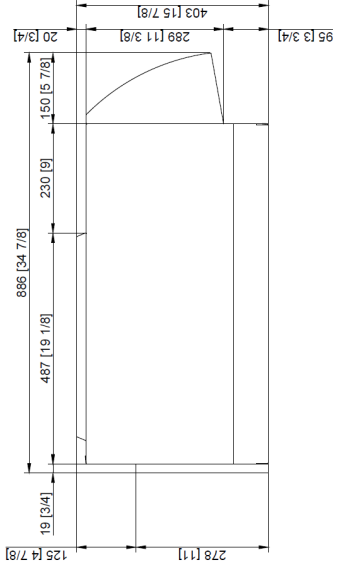
Front View



Back View



Side View



03



Middleby

Turbochef High Conveyor 1618

The High h Conveyor 2020 offers high-heat transfer rates for accelerated cooking, a small enough footprint to fit virtually any application, and does not require the energy consumption and higher HVAC needs of larger ovens.

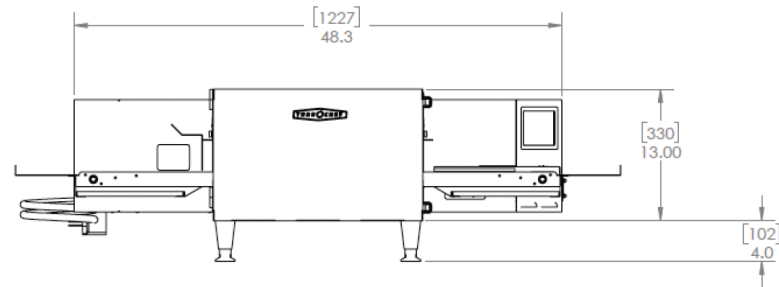
Ventilation

- 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.

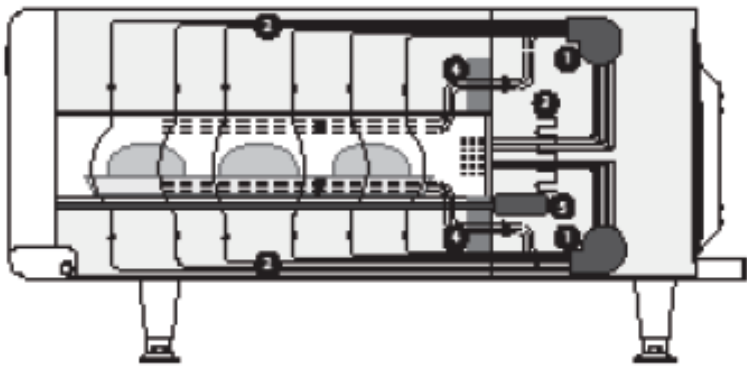
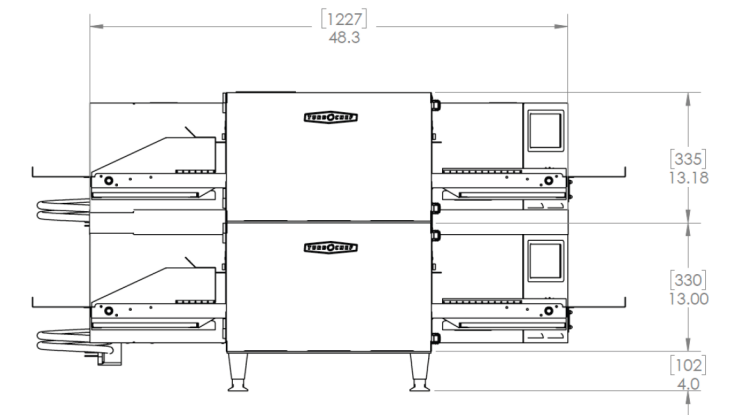


DIMENSIONS		
SINGLE UNITS		
Height	17.0"	432 mm
Width	48.3"	1227 mm
Depth	35.9"	907 mm
Weight	195 lbs.	88.5 kg
Cook Chamber		
Baking Area	2.8 ft ²	0.26 m ²
Belt Length	48.3"	1227 mm
Belt Width (Single)	20"	508 mm
Belt Width (50/50 Split)	9.5" / 9.5"	241 mm / 241 mm
Belt Width (70/30 Split)	15" / 4"	381 mm / 102 mm
Adjustable Opening (Min/Max)	1" / 3"	25 mm / 76 mm
Max Operating Temp	550°F	288°C
Bake Time Range	30 seconds to 15 minutes	
Wall Clearance		
Top	10"	254 mm
Sides	0"	0 mm
Back	0"	0 mm
ELECTRICAL SPECIFICATIONS - USA		
Single: HCT-9500-501 / HCT-9500-501-V (Ventless) 50/50 Split: HCT-9500-504 / HCT-9500-504-V (Ventless) 70/30 Split: HCT-9500-507 / HCT-9500-507-V (Ventless)		
Phase	3 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	40 Amp	
Max Input	14.4 kW	
Supply	4 Wire	
Breakers	50 Amp	
ELECTRICAL SPECIFICATIONS - EUROPE/ASIA (DELTA)		
Single: HCT-9500-502-ED / HCT-9500-502-ED-V (Ventless) 50/50 Split: HCT-9500-505-ED / HCT-9500-505-ED-V (Ventless) 70/30 Split: HCT-9500-508-ED / HCT-9500-508-ED-V (Ventless)		
Phase	3 Phase	
Voltage	220 - 240 VAC	
Frequency	50/60 Hz	
Current Draw	40 Amp	
Max Input	14.4 kW	
Supply	4 Wire	
Breakers	50 Amp	
ELECTRICAL SPECIFICATIONS - EUROPE/ASIA (WYE)		
Single: HCT-9500-503-EW / HCT-9500-503-EW-V (Ventless) 50/50 Split: HCT-9500-506-EW / HCT-9500-506-EW-V (Ventless) 70/30 Split: HCT-9500-509-EW / HCT-9500-509-EW-V (Ventless)		
Phase	3 Phase	
Voltage	380 - 415 VAC	
Frequency	50/60 Hz	
Current Draw	20 Amp	
Max Input	14.4 kW	
Supply	5 Wire	
Breakers	32 Amp	
ELECTRICAL SPECIFICATIONS - AUSTRALIA		
Single: HCT-9500-520-AU / HCT-9500-520-AU-V (Ventless) 50/50 Split: HCT-9500-521-AU / HCT-9500-521-AU-V (Ventless) 65/35 Split: HCT-9500-522-AU / HCT-9500-522-AU-V (Ventless)		
Phase	3 Phase	
Voltage	380 - 415 VAC	
Frequency	50/60 Hz	
Current Draw	20 Amp	
Max Input	14.4 kW	
Supply	5 Wire	
Breakers	32 Amp	
ELECTRICAL SPECIFICATIONS - CANADA		
Single: HCT-9500-510-C / HCT-9500-510-C-V (Ventless) 50/50 Split: HCT-9500-511-C / HCT-9500-511-C-V (Ventless) 70/30 Split: HCT-9500-512-C / HCT-9500-512-C (Ventless)		
Phase	3 Phase	
Voltage	208/240 VAC	
Frequency	50/60 Hz	
Current Draw	40/46 Amp	
Max Input	14.4 kW	
Supply	4 Wire	
Breakers	50/60 Amp	
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: 55" (1,397 mm) x 43" (1,092 mm) x 27" (686 mm) Crate size: 58" (1,473 mm) x 46" (1,168 mm) x 28" (711 mm) Item class: 110 NMFC #26710 HS code 8419.81		
Approximate boxed weight: 300 lb. (136 kg) Approximate crated weight: 410 lb. (186 kg)		
Minimum entry clearance required for box: 27.5" (699 mm) Minimum entry clearance required for crate: 28.5" (724 mm)		

Front View



Stacked View



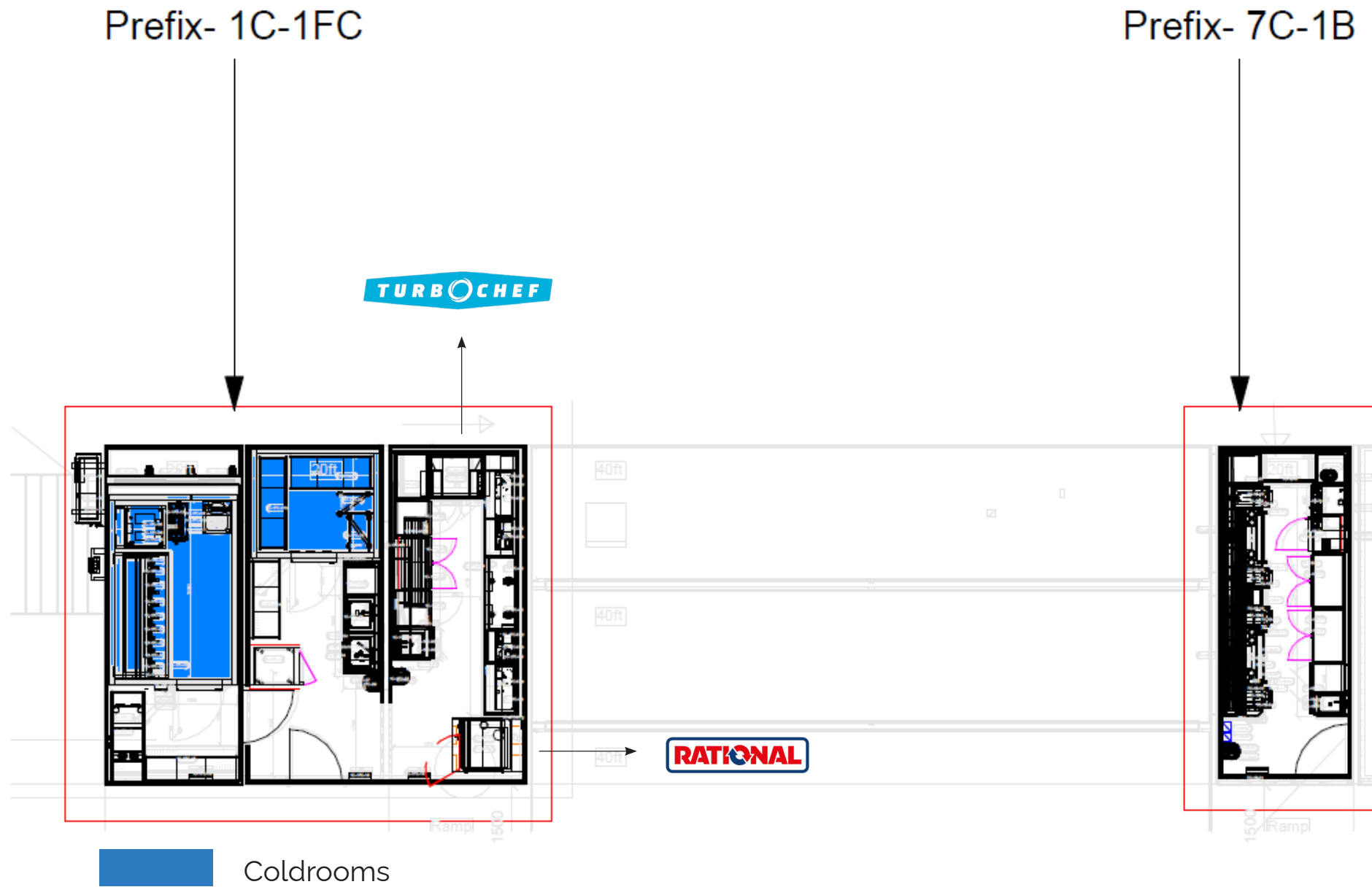
PRODUCTS INCLUDE:

- Ventless Rapid Cook Ovens
- Ventless Artisan Pizza Ovens
- Ventless Conveyor Ovens

04

GA Drawing

Equipment Locations



1 Level 01 GA Plan
1 : 200



Phone

+44 (0) 203 28 118



Email

hello@invitodesign.co.uk



Website

www.invitodesign.co.uk

INVITO Catering by
DESIGN