

# PLEXOR

## Triple Your Output - Not Your Footprint

### Three New Cooking Technologies in Any Combination

#### 1 Impingement

High Intensity with Independently controlled top and bottom air speed

#### 2 Rapid Cook

With shuffle - first ever

#### 3 TurboVection

Perfectly even baking

### Modular Design

- Can be pre-specified
- Or field swapped for ultimate flexibility
- Serve a wider range of menu items
- Respond quickly to changing menu needs



### Space Efficient

- Three oven technologies in one 45" footprint

### Energy Efficient

- Electric
- Ventless
- Operates off one plug

### Portable

- Heavy duty cart with casters included

OPEN   
KITCHEN

Contact TurboChef  
representative for pricing

*“PLEXOR technology has enabled All Day Kitchens’ ventless restaurants to triple output without proportional increases to space and labor costs. Interchangeable cooking cavities unlock new cuisine types without needing to reposition infrastructure for new equipment and allows our team to be hyper-responsive to the evolving flavor preferences of our local customers. New equipment typically makes a restaurant more efficient or opens new revenue streams... The PLEXOR A3 does both.”*

**Ryan Hamrick,**  
Head of Real Estate | All Day Kitchens



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