

# PLEXOR A2



## Features & Benefits

- Two (2) cooking technologies in one (1) appliance: rapid cook, impingement, convection, in any combination
- Operated by a single plug
- 10" One-touch user interface
- Autoload/unload
- Ventless – integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- Adaptive power management ensuring consistent results while power sharing
- Modular design: mix and match to fit your menu – change configuration with module field swaps
- Available in left-to-right or right-to-left configurations
- Unlimited recipe storage
- Includes plug and cord (6 ft. nominal)



## Connectivity Part Numbers

- MDD-1001: Initial piece, two-way connectivity bundle
- MDD-1002: Additional piece, two-way connectivity bundle
- MDD-1005: Additional year of subscription (PhD SAAS)



### SPECIFICATIONS

**PHASE**  
3 Phase

**VOLTAGE**  
208/240V

**CURRENT**  
26A-33A

**MAX CIRCUIT**  
50A

**PLUG**  
NEMA 15-50P



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

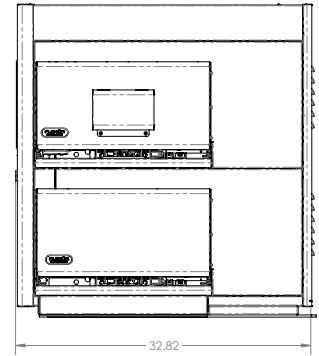
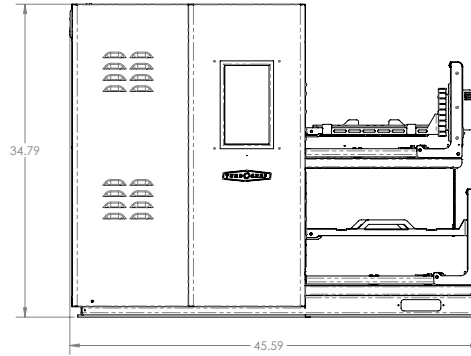
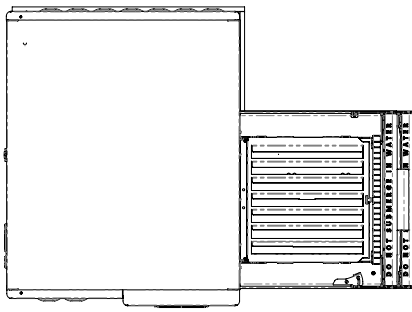
\* Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.

† 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.

If you have questions regarding ventless certifications or local codes, please email [ventless.help@turbochef.com](mailto:ventless.help@turbochef.com) TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

\*Specifications are subject to change as product updates are implemented.

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### DIMENSIONS

Height	34.79"	884 mm
Width	45.59"	1158 mm
Depth	32.82"	834 mm

### IMPINGEMENT – COOK CHAMBER

Height	3.4"	86 mm
Width	16.5"	419 mm
Depth	16.3"	414 mm

### RAPID COOK – COOK CHAMBER

Height	4.2"	107 mm
Width	14.0"	356 mm
Depth	14.0"	356 mm

### CONVECTION – COOK CHAMBER

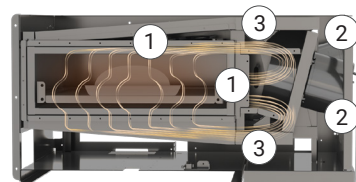
Height	3.7"	94 mm
Width	16.5"	419 mm
Depth	16.3"	414 mm

### WALL CLEARANCE

Top	2"	51 mm
Sides	2"	51 mm

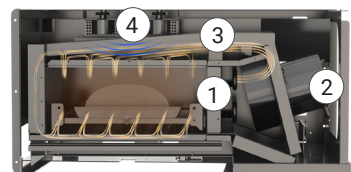
### SHIPPING

Freight Class	175
Cube	48"x72"x58"
Shipping Weight	670 lb. (304 kg)



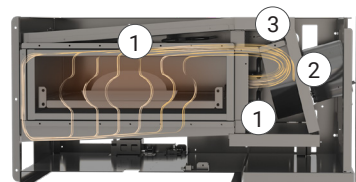
### IMPINGEMENT MODULE

1. Heating Elements
2. Blower Motors
3. Catalytic Converters



### RAPID COOK MODULE

1. Heating Elements
2. Blower Motor
3. Catalytic Converter
4. Top-launched Microwave



### CONVECTION MODULE

1. Heating Elements
2. Blower Motors
3. Catalytic Converters