

TURBOCHEF TECHNOLOGIES, INC.

History & Overview



- 1991** TurboChef is founded.
- 1994** TurboChef introduces its first viable commercial oven. Between 1994 and 2000, TurboChef introduces the D1, D2, and D3 models.
- 1997** TurboChef forms an alliance with Maytag Corporation and G.S. Blodgett Corporation from 1997-2000.
- 2000** TurboChef further develops its commercial technologies for the commercial food industry and introduces the C3™ oven.
- 2003** New management team positions TurboChef for broadened product development and manufacturing.
- 2004** In March, TurboChef enters its largest commercial foodservice equipment supply arrangement with SUBWAY® restaurants. TurboChef installs approximately 19,000 Tornado® ovens between May 2004 and February 2005. As of today, TurboChef has over 35,000 Tornado® ovens installed in SUBWAY® restaurants in over 60 countries worldwide.



TurboChef acquires Enersyst in March.

In December, TurboChef enters into an agreement with Starbucks Coffee Company to be its exclusive oven supplier and to date has installed over 11,500 ovens.



- 2005** TurboChef acquires IP assets of Global Appliance Technologies, Inc.
- 2007** TurboChef signs a contract with Dunkin' Donuts® and to date has installed over 12,000 ovens.



TurboChef introduces its Residential Double Wall Oven.

- 2008** TurboChef introduces the i5™ rapid cook oven, High h Conveyor 3240™, High h Conveyor 2020™, and the Residential Single Wall Oven.



- 2009** TurboChef is acquired by The Middleby Corporation.

In February, TurboChef unveils the i3™ oven at NAFEM. TurboChef awarded Starbucks contract for new compact cooking platform – the NGO/Söta™.



- 2010** TurboChef introduces the Söta™ for the general market. Over 2,500 sold in the first year!



- 2011** TurboChef unveils its first multi-shelf oven, the G5™, at the NAFEM show in Orlando.



To date TurboChef has built and installed nearly 90,000 ovens worldwide.

OVERVIEW

Since its inception in 1991, TurboChef Technologies has pioneered the rapidly-emerging world of speed cooking. The result of top-grade engineering and testing, TurboChef® ovens feature proprietary technology, which combines superior air impingement with other rapid-cook methods to create high heat transfer rates.

LOCATIONS

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NO. OF EMPLOYEES

125

CURRENT PRODUCTS

Batch Ovens: Tornado 2®, C3™, High h Batch 2™, i5™, i3™, and Söta™

Conveyor Ovens: High h Conveyor 3240™ and High h Conveyor 2020™

Residential Ovens: Double Wall Oven and Single Wall Oven

