



Break Free With Ventless HOODINI Solutions



The benefits of going filterless

- ✓ No cleaning
- ✓ No replacement time and cost
- ✓ No hassle and time waste
- ✓ No service charge

Worry-Free Filterless Solution

This solution is free of consumables.

No filters required.

Catalytic converter system.

Integrated hood.

No top clearance needed.

No air extraction ducted above the oven.

Break free from Hood Systems

- Avoid taking up valuable hood space in an existing kitchen
- Invest in real estate without a commercial hood system
- Save thousands on installation costs (average of USD 964-1174 per linear foot) and hood system maintenance (average USD 103/hour every 3 months)



“Hood systems use immense amounts of energy. A good way to help get foodservice in line with carbon neutrality is to invest in ventless equipment.”

Endless Applications



Chain Restaurants

- Maximize space in your kitchen
- Create greater operational flexibility
- Diversify menu options
- Easy to use touchscreen controls for labor and training efficiencies
- Increase operational output
- Cut down waiting times
- Make fresher food with easier processes
- Keep up to date with the latest menu trends

FAST FOOD
CASUAL DINING
QUICK SERVICE

Institutions

- Utilize non-traditional spaces in the kitchen to diversify operations
- Redesign workflows for better efficiency
- Vary menu offerings with ease to keep up with market trends
- Easy to use touchscreen controls for labor and training efficiencies
- Make fresher and more nutritional menu items
- Reduce service wait times

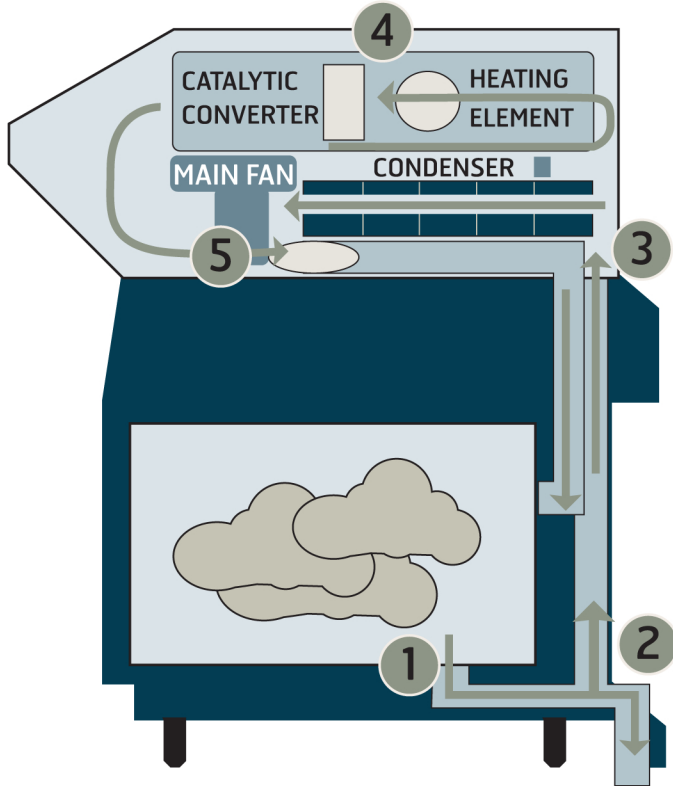
SCHOOLS UNIVERSITIES
HEALTHCARE
CAFETERIAS

Retail | Gas Stations

- Create front of the house appealing service areas
- Food preparation in very limited space
- Use every inch of available real estate to maximize profits
- Entice more impulse buys with strategic kiosk placement
- Easily programmable recipes with Android™ based controls
- Diversify menu offerings
- No need to invest in expensive exhaust and hood systems
- Increase profits

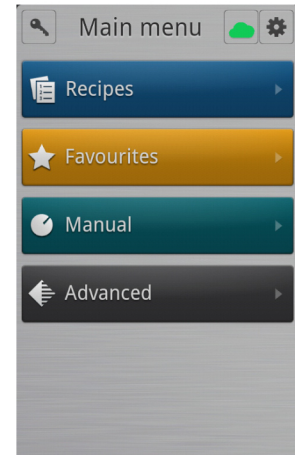
BAKERY
PREPARED FOOD
HOT BARS

How HOODINI works



1. Main fan starts and pulls cooking vapors out of oven cavity.
2. Heavy particles drop towards the drain. Lighter particles get pulled towards the condenser.
3. Vapor gets drawn over the condenser. As it cools, water particles form and drip towards the drain.
4. Remaining vapor gets super heated, then passes through the platinum and palladium coated catalytic converter where gases are further reduced to carbon dioxide and water.
5. These harmless gases are returned to the oven cavity to restart the process.

Touch Screen Controls



Android® based control

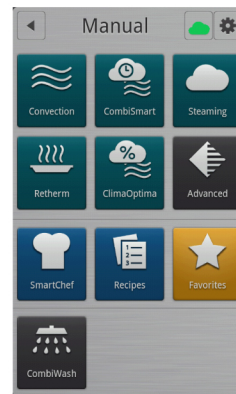
Recipe storage - up to 500 recipes

Drag and drop simplicity

Advanced RackTimer (optional)

“Cook To Perfection” CTP load compensation

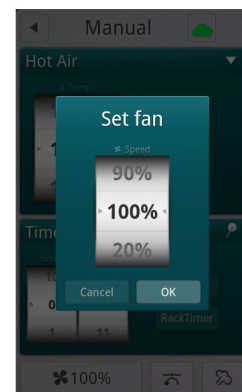
Future enhancements - e.g. “on oven” video training



User friendly



RackTimer



9-speed fan

Visual Cooking



Combi oven size	1.06	1.10	2.06	2.10
Capacity				
Tray size	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	2/1 GN (1/1 GN)	2/1 GN (1/1 GN)
Number of runners 65 mm distance	6	10	6 (12)	10 (20)
Number of runners 85 mm distance	5	8	5 (10)	8 (16)
Portions	90	150	180	300

UNAVAILABLE SOLUTIONS: COMBIPLUS, PASSTHROUGH, MARINE, FAT SEPARATION SYSTEM.

CombiSlim



Combi oven size	1.06	1.10
Capacity		
Tray size	1/1 GN	1/1 GN
Number of runners 20/40 mm distance	6	10
Number of runners 60 mm distance	4	6
Portions	60	90

UNAVAILABLE SOLUTIONS: COMBIPLUS, MARINE.

CPE MODELS: COMBI OVEN WITH SPRITZER INJECTION STEAM

KPE MODELS: COMBI OVEN WITH STEAM GENERATOR BOILER AND INJECTION STEAM



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