USE & CARE GUIDE

For the TurboChef® 30˝ Speedcook Oven
Double & Single Wall Models

TURB O CHEF

If at any time you have questions or concerns pertaining
to your TurboChef 30″ Double or Single Wall Speedcook Oven,
please contact TurboChef Customer Service.

866.44SERVE
(866.447.3783)

For your convenience, please fill in
the information below. Having this information on hand when
calling Customer Service will help us serve you faster.

_____
SERIAL NUMBER

_____
MODEL NUMBER

_____
DATE OF PURCHASE

_____
DATE OF INSTALL

_____
DEALER

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READ ALL INSTRUCTIONS BEFORE USING

⚠ **WARNING:** For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, loss of life, or excessive exposure to microwave energy.

Safety Precautions

⚠ **WARNING:** When using electrical appliances, the following basic safety precautions should be followed to reduce the risk of burns, electric shock, fire, injury to persons or exposure to microwave energy:

- Read all instructions before using this appliance.
- Read and follow "Precautions to Avoid Possible Exposure to Excessive Microwave Energy" on page ii.
- This appliance must be grounded. See Grounding Instructions (page ii) for further details.
- Install or locate this appliance only in accordance with the provided installation instructions. Be sure your appliance is properly installed and grounded by a qualified technician.
- Always set the racks in the oven cavity while the oven is cool. If rack must be moved while the oven is hot, DO NOT let a potholder contact the heating elements in the oven. Oversized foods or metal utensils should not be inserted in a microwave/toaster oven, as they may create a fire or risk of electric shock.
- Some products, such as whole eggs and sealed or unopened food containers – for example, sealed glass jars – may explode due to a buildup of pressure and SHOULD NOT be heated in this oven.
- Use care when opening oven door – let hot air or steam escape before removing or replacing food.
- Use only microwaveable heat-resistant cookware – for example: Pyrex® Glassware, Stoneware, standard oven cooking utensils – in the Speedcook section of this appliance.
- This appliance should be serviced only by qualified service personnel. Contact TurboChef Customer Service (866-447-3783) for examination, repair, or adjustment.

- Use this appliance only for its intended purpose as described in this manual. DO NOT use corrosive chemicals or vapors in this appliance. This oven is specifically designed to heat or cook food and is not intended for laboratory or industrial use. DO NOT use the oven to warm or heat a room.
- DO NOT store flammable materials in this oven or near surface units. DO NOT store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- DO NOT attempt to repair or replace any part of this oven unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- DO NOT use aluminum foil to cover contents, racks, or any part of the Speedcook oven. Prolonged use can cause overheating and damage the microwave components. Use in the bottom oven (double wall) is permissible.
- DO NOT use moist or damp potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT let a potholder touch the heating elements. DO NOT use a towel or other bulky cloth.
- DO NOT allow children to operate without adult supervision. Children should not be left alone or unattended in the area where this appliance is in use. They should never be allowed to sit or stand on any part of the oven.
- DO NOT operate this appliance wearing loose-fitting or hanging garments.
- DO NOT operate this appliance if it has a damaged cord or plug, is not working properly, or has been damaged or dropped.
- DO NOT cover or block any openings on this appliance. Keep oven vent ducts unobstructed.
- DO NOT store this appliance outdoors.
- DO NOT use this appliance near water – for example: in a wet basement or near a swimming pool.
- DO NOT use water on grease fires. Smother fire or flame or use dry chemicals or foam-type extinguisher.

To Reduce the Risk of Fire in the Cook Cavity:
- Use only oven-suitable containers in the oven.
- Remove wire twist-ties from paper or plastic bags being placed in the oven. For oven cooking bags – DO NOT use wire twist-ties to close the bag.
- If materials inside the oven should ignite, keep the oven door closed, turn the oven off and shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
- DO NOT cook items wrapped in cling wrap or plastic film.
- DO NOT overcook food. Carefully attend to the oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.

Precautions to Avoid Possible Exposure to Excessive Microwave Energy
- DO NOT attempt to operate the top oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important NOT to defeat or tamper with the safety interlocks.
- DO NOT place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- The oven should not be adjusted or repaired by anyone except properly qualified personnel.
- DO NOT operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), or (3) door seals and sealing surfaces.

⚠ **WARNING: Grounding Instructions**
This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN
Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.

Service
Should this appliance require service, please call TurboChef Customer Service (866-447-3783). A qualified service representative will assist you and if required, coordinate a service visit by an authorized service agent in your area.

Power Connections
To avoid potential hazards, only the manufacturer, its service agent, or a similarly-qualified person should replace a damaged power cable. Flexible conduit, conductors and connectors are supplied by the manufacturer. The oven must be connected using the flexible conduit and conductors provided.

Self-Cleaning Oven Guidelines
Clean the oven only in accordance with the guidelines provided on this page, page 20, and page 32.
- Before self-cleaning the oven, remove broiler pan, grid, racks, and other cookware. Clean only parts listed in manual.
- Listen for fan – a fan noise should be heard during the self-cleaning cycle. If not, call TurboChef Customer Service (866-447-3783) before self-cleaning again.
- DO NOT clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- DO NOT use oven cleaners. No commercial cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean mode is used.
- In the event the oven is malfunctioning in the self-clean mode, turn the oven off or disconnect it from the power supply and call TurboChef Customer Service (866-447-3783)
- Complete instructions on the operation of the self-clean mode can be found on pages 20 and 32.

RF Interference Considerations

The appliance has been tested and was determined to be in compliance with applicable portions of FCC part 18 requirements and with the protection requirements of Council Directive 89/336/EEC on the approximation of the laws of the Member States relating to electromagnetic compatibility at the time of manufacture. However, some equipment with sensitivity to signals below these limits may experience interference.

If any equipment experiences interference, the following steps should be considered:

• Increase the physical distance between the sensitive equipment and this oven.
• If the sensitive device can be grounded, do so following accepted grounding practices.
• If battery-powered microphones are being affected, ensure that the batteries are fully charged.
• Keep sensitive equipment on separate electrical circuits if possible.
• DO NOT route intercom wires, microphone wires, or speaker cables near the oven.

SAVE THESE INSTRUCTIONS

LIRE TOUTES LES INSTRUCTIONS AVANT L'EMPLOI

⚠ **AVERTISSEMENT :** Pour votre sécurité, les directives contenues dans ce manuel doivent être observées afin de minimiser les risques d'incendie, d'explosion, de choc électrique ou de prévenir les dommages matériels, les blessures corporelles, la mort ou l'exposition excessive à l'énergie par micro-ondes.

Précautions de sécurité
Lors de l'utilisation d'appareils électriques, des précautions de sécurité élémentaires doivent être observées, y compris les précautions suivantes :

⚠ **AVERTISSEMENT :** Afin de réduire les risques de brûlure, de choc électrique, d'incendie, de blessures corporelles ou d'exposition à l'énergie par micro-ondes :

- Lire toutes les instructions avant d'utiliser cet appareil.
- Lire et observer les « Précautions contre l'exposition excessive potentielle à l'énergie par micro-ondes » décrites dans cette page.
- Cet appareil doit être mis à la terre. Voir les instructions de mise à la terre pour plus de détails.
- Installer et ranger cet appareil conformément aux instructions d'installation fournies. S'assurer que l'appareil est installé correctement et mis à la terre par un technicien qualifié.
- Toujours placer les balancelles à l'endroit désiré lorsque le four est froid. Si la balancelle doit être replacée lorsque le four est chaud, NE PAS laisser la poignée toucher l'élément chauffant du four. Les plats ou ustensiles volumineux ne doivent pas être insérés dans un four à micro-ondes/grille-pain four car ils peuvent créer des risques d'incendie ou de choc électrique.
- Certains produits, tels que les œufs entiers et les contenants de nourriture scellés ou fermés (par exemple, les pots de verre fermés) peuvent exploser en raison de l'accumulation de pression et NE doivent PAS être chauffés dans ce four.

- Faire preuve de prudence en ouvrant la porte du four; laisser l'air chaud ou la vapeur s'échapper du four avant d'y enlever ou d'y replacer des aliments.
- Utiliser uniquement des plats résistants à la chaleur d'un four à micro-ondes, par exemple : des plats en Pyrex, en grès cérame fin, des ustensiles standard allant au four, dans la partie supérieure de cet appareil.
- Cet appareil ne doit être réparé que par un personnel qualifié. Appeler le Service à la clientèle de TurboChef (866 447-3783) pour tout examen, réparation ou ajustement de l'appareil.
- N'utiliser cet appareil que conformément à l'usage prévu décrit dans ce manuel. NE PAS utiliser de produits ou vapeurs chimiques corrosives dans cet appareil. Ce four a été spécifiquement conçu pour chauffer ou cuire des aliments et n'a pas été prévu pour un usage en laboratoire ou industriel. NE PAS utiliser le four pour chauffer une pièce.
- NE PAS ranger des matières inflammables dans ce four ou à proximité des éléments de surface. NE PAS ranger d'accessoires et substances autres que ceux recommandés par le fabricant dans ce four lorsqu'il n'est pas utilisé.
- NE PAS tenter de réparer ou de remplacer une pièce du four à moins d'instructions spécifiques recommandées dans ce manuel. Toutes les autres réparations doivent être effectuées par un technicien qualifié.
- NE PAS utiliser de papier aluminium pour recouvrir des aliments, les balancelles ou toute autre pièce de la partie supérieure du four. L'utilisation prolongée peut causer la surchauffe et des dommages aux composants à micro-ondes. L'utilisation dans la partie inférieure du four est permise.
- NE PAS utiliser de poignées pour le four humide. Les poignées humides entrant en contact avec des surfaces chaudes peuvent causer des brûlures en raison de la vapeur. NE PAS toucher les éléments chauffants avec les poignées pour le four. NE PAS utiliser de serviette ou tout autre chiffon encombrant.

- NE PAS laisser les enfants faire fonctionner l'appareil sans être sous la surveillance d'un adulte. Les enfants ne doivent pas être laissés seuls ou sans surveillance dans l'aire où l'appareil est en marche. On ne doit jamais leur permettre de s'asseoir ou de monter sur toute partie du four.
- NE PAS faire fonctionner l'appareil lorsque vous portez des vêtements lâches ou qui pendent.
- NE PAS faire fonctionner l'appareil si son cordon d'alimentation ou sa fiche est endommagé(e), s'il ne fonctionne pas correctement, s'il a été endommagé ou s'il est tombé au sol.
- NE PAS couvrir ni bloquer les ouvertures de cet appareil. S'assurer de maintenir les conduits de ventilation libres de toute obstruction.
- NE PAS ranger cet appareil à l'extérieur.
- NE PAS utiliser cet appareil à proximité de l'eau. Par exemple : dans un sous-sol dont le sol est mouillé ou à proximité d'une piscine.
- NE PAS utiliser de l'eau pour éteindre un feu de friture. Étouffer le feu ou la flamme ou encore, utiliser un extinc-teur chimique ou à mousse.

Pour réduire les risques d'incendie dans la cavité de cuisson :
- Utiliser uniquement des contenants pouvant aller au four.
- Enlever les ligatures à fil de fer des sacs en papier ou en plastique placés dans le four. Pour les sacs de cuisson au four – NE PAS utiliser de ligatures à fil de fer pour fermer le sac.
- Si une pièce quelconque dans le four prenait feu, maintenir la porte du four fermée, éteindre le four et couper l'alimentation au fusible ou panneau à disjoncteurs. Si la porte était ouverte, le feu pourrait se répandre.
- NE PAS cuire des aliments enveloppés dans une pellicule de cellophane ou de plastique.
- NE PAS surcuire les aliments. Surveiller le four de près lorsque du papier, du plastique ou toute autre substance combustible est placé(e) à l'intérieur du four pour faciliter la cuisson.

Précautions contre l'exposition excessive potentielle à l'énergie par micro-ondes
- **NE PAS tenter de faire fonctionner le four supérieur avec la porte ouverte car un tel fonctionnement peut avoir pour résultat une exposition dangereuse à l'énergie par micro-ondes. Il est important de NE PAS défaire ni altérer les dispositifs de verrouillage de sécurité.**
- **NE PAS placer d'objet entre la face avant du four et la porte ni laisser la saleté ou les résidus de produit de nettoyage s'accumuler sur les surfaces d'étanchéité.**
- **Le four ne doit être ajusté ou réparé par personne d'autre qu'un personnel adéquatement qualifié.**
- **NE PAS faire fonctionner le four s'il est endommagé. Il est particulièrement important que la porte du four se ferme adéquatement et qu'il n'y ait aucun dommage : (1) à la porte (déformée), (2) aux charnières et loquets (brisés ou lâches), (3) aux joints et surfaces d'étanchéité de la porte.**

⚠ **AVERTISSEMENT : Instructions de mise à la terre**
Cet appareil doit être branché à un système de câblage mis à la terre, métallique et permanent, ou un conducteur de terre d'équipement doit être acheminé avec les conducteurs du circuit et connecté à la borne de mise à la terre de l'équipement ou au fil de sortie de l'appareil.

NE PAS TOUCHER AUX ÉLÉMENTS CHAUFFANTS OU AUX SURFACES INTÉRIEURES DU FOUR
Les éléments chauffants peuvent être chauds même s'ils présentent une couleur foncée. Les surfaces intérieures d'un four peuvent devenir suffisamment chaudes pour causer des brûlures. Pendant et après usage, ne pas toucher ni laisser les vêtements ou toute autre tissu inflammable entrer en contact avec les éléments chauffants ou les surfaces intérieures du four jusqu'à ce que ces derniers aient eu le temps de refroidir suffisamment.

Réparation
Si cet appareil doit être réparé, prière de contacter le service à la clientèle de TurboChef (866 447-3783). Un représentant qualifié du service de réparation vous aidera et au besoin, coordonnera la visite d'un agent de réparation autorisé dans votre région.

Connexions d'alimentation

Afin d'éviter tout danger potentiel, seul le fabricant, son agent de réparation ou toute autre personne ayant les mêmes compétences doit remplacer un câble d'alimentation endommagé. Les câbles armés souples, les conducteurs et les connecteurs sont fournis par le fabricant. Le four doit être connecté à l'aide du câble armé souple et des conducteurs fournis.

Directives d'autonettoyage du four

Nettoyer le four conformément aux directives fournies dans cette page ainsi qu'aux pages 20 et 32.

- Avant de procéder à l'autonettoyage du four, enlever la lèchefrite, la grille, les balancelles et tout autre ustensile de cuisson. Ne nettoyer que les pièces indiquées dans ce manuel.
- Écouter si le ventilateur fonctionne. Le bruit du ventilateur doit se faire entendre de temps à autre pendant le cycle de nettoyage. Sinon, appeler le service à la clientèle de TurboChef (866-447-3783) avant d'effectuer un autre autonettoyage.
- NE PAS nettoyer le joint d'étanchéité de la porte. Le joint de la porte est essentiel pour assurer une bonne étanchéité. Prendre soin de ne pas frotter, endommager ou déplacer le joint.
- NE PAS utiliser de nettoyants pour le four. Aucun nettoyant commercial ni revêtement protecteur pour le four ne doit être utilisé à l'intérieur ou autour de toute partie du four. Les résidus de nettoyant endommageront l'intérieur du four lorsque le cycle d'autonettoyage est utilisé.

- Dans l'éventualité où le four fonctionne mal en mode d'autonettoyage, éteindre ou déconnecter l'appareil de la prise d'alimentation et le faire réparer par un technicien qualifié.
- Consulter les instructions complètes sur le fonctionnement en mode d'autonettoyage aux pages 20 et 32.

Considérations en matière d'interférences RF

Cet appareil a été testé et reconnu comme étant conforme aux sections applicables des exigences de l'article 18 de la FCC et aux exigences de protection du Council Directive 89/336/EEC portant sur le rapprochement des législations des lois des États membres en matière de compatibilité électromagnétique au moment de sa fabrication. Toutefois, certains équipements sensibles aux signaux sous ces limites peuvent subir de l'interférence.

Si un quelconque équipement subit de l'interférence, les étapes suivantes doivent être suivies :

- Accroître la distance physique entre l'équipement sensible et ce four.
- Si l'appareil sensible peut être mis à la terre, procéder en observant les pratiques de mise à la terre acceptées.
- Si des microphones à piles sont affectés, s'assurer que les piles sont complètement chargées.
- Si possible, garder l'équipement sensible branché sur des circuits électriques séparés.
- NE PAS acheminer de fils d'interphone, de microphone ou de haut-parleur à proximité du fou.

CONSERVER CES INSTRUCTIONS

Welcome to High-Performance Gourmet. The TurboChef 30˝ Double and Single Wall Speedcook Ovens use patented Airspeed Technology™ to cook food of exceptional quality up to 15 times faster than conventional ovens.

As you familiarize yourself with this new technology and its advantages, you may have questions. Many of your initial questions will be answered in your first cooking experience or in the next few paragraphs; however, you can also reference pages 33-36 for answers to some of the most commonly asked questions.

When using your Speedcook oven, the traditional temperature dial has been replaced with the CookWheel™ and Cook Navigator™ that form the basis of the oven's easy-to-use interface. Instead of specifying time and temperature, simply select an item and its specifications. Based upon your selections, the oven automatically calibrates the optimal cook time and temperature to ensure the best possible result. If desired, the oven can be used as a standard convection oven (time and temperature specified); see page 18 for more information.

The preprogrammed cook settings, developed through extensive testing by a team of professional chefs, yield high quality results in a fraction of the time. As you become familiar with these results, you may wish to make certain adjustments to account for your personal taste and preference. The ability to make and save these adjustments for easy access and quick recall is one of the many features of the TurboChef oven that enhance and simplify your cooking experience. With every recipe you "Save to Favorites," the oven becomes more synchronized with your needs.

You will quickly realize that cooking with your TurboChef Speedcook Oven is very similar to using a regular oven. All of the same basic principles of cooking still apply.

There are, however, a few cooking tips to remember when using your Speedcook Oven:

• Warmer products take less time to cook than cooler ones.
• Thicker and/or dense products take longer to cook than thinner and/or less-dense ones.
• Products cooked in metal containers will brown more on the bottom than those cooked in glass or silicone, while food in glass containers will cook a little faster.
• Smaller pieces of food cook faster than larger ones. For example: when cooking chicken wings, the flats will generally cook faster than the drumsticks.
• Different brands and recipes for the same product may or may not cook in the same amount of time, depending on ingredients, amounts, etc.

Because your food will cook faster and be ready sooner, you may be required to adjust the overall timing of your meal. If you own a TurboChef 30˝ Double Wall Speedcook Oven, consider using the bottom oven as a warming drawer to hold your food while you stage your meal or prepare other items. The lower oven is a high-end convection oven that delivers exceptional results and includes functions such as proofing and Sabbath Mode.

If you need additional assistance, please call Customer Service at 866.44SERVE.

Welcome to your TurboChef 30˝ Speedcook Oven – an amazing oven for the heart of your home. Enjoy.

Controls – Speedcook Oven
Single Wall Oven & Top Oven in the Double Wall Model

The TurboChef Speedcook Oven includes a state-of-the-art interface that provides built-in, on-demand information, and over 600 preprogrammed cook time and temperature settings. For an overview of the seven Speedcook modes, see pages 3-4. For a list of all preprogrammed cook settings, see the "Preprogrammed Cook Settings" document, included with this packet.

Classic Style Analog Clock and Timer
The clock and timer run with advanced electronic control knobs.

Set Clock Knob
Use to set the time.
1. Press knob to extend.
2. Turn knob to set time.
3. Press knob back in to original position.

Cook Navigator™
Consists of the Cook Navigator Display and the Info, Back, Cancel, and Start keys.

CookWheel™ (outer knob)
Turn to select a Speedcook mode, Self-Clean, or to turn the oven off.

CookWheel™ (inner knob)
Turn to navigate through the options on the Cook Navigator Screen. Press knob to select an option, begin a preheat cycle, or initiate a cook cycle.

Set Timer Knob
Use to set the timer.
1. Press knob to extend.
2. Turn knob to set timer – up to 60 minutes.
3. Press knob back into original position.

Timer does not begin counting down until knob is pressed back in to position.

Info Key
Press to display information on the Oven Setup (sound, units & measurements, display, and software updates), Help Topics, and Oven Tips.

NOTE: When the oven is in the middle of a cook cycle, you will not be able to access the Info screen.

Back Key
Press to return to the previous screen.

Cancel Key
Press to terminate a cook cycle or to return to the main screen.

Oven Light Switch
Press to illuminate the top cook cavity.

Start Key
Press to select an option, begin a preheat cycle, or initiate a cook cycle.

NOTE: To turn the oven on, you must select a Speedcook mode. See CookWheel (outer knob).

Cook Modes – Speedcook Oven
Single Wall Oven & Top Oven in the Double Wall Model

Your Speedcook oven features seven Speedcook modes – Air-Crisp, Bake, Broil, Dehydrate, Roast, Toast, and Favorites – that enable you to cook a wide variety of foods. Three of these modes – Bake, Roast, and Broil – are traditional settings while the other four – Air-Crisp, Dehydrate, Toast, and Favorites – are new cook modes designed to expand and enhance your cooking experience.

TRADITIONAL MODES

BAKE: Traditionally, to bake is to cook with dry heat. Hot air from the top and bottom of the oven envelops the food in a radiant dry heat, which combines with a little moisture from the food to become a circulating vapor in the oven.

In the TurboChef Speedcook Oven, the traditional explanation of baking remains the same. However, the hot air is moved through the cook cavity at higher speeds than in a traditional oven. It is this rapid movement of air that decreases cook times while ensuring foods bake evenly and retain more moisture.

When in the Bake mode, keep in mind that metal cookware will provide more bottom browning while items in glass cookware will tend to cook a little faster. Pizzas can be baked on a pizza pan or placed directly on the oven rack. Some casseroles may need to be covered with parchment paper to prevent over-browning.

BROIL: Broiling directly exposes food to radiant heat (as over a fire or on top of a grill). The heat is direct and intense, and it differs from baking or roasting in that only one side of the food is exposed to the heat source. Foods that are typically broiled are quick cooking, inherently tender, relatively lean, and not too thick.

The Broil mode on your TurboChef Speedcook Oven will yield the same or superior results as broiling in any traditional oven. The only difference is that your food cooks faster due to the hot air moving through the cook cavity at increased speeds.

Cast iron grill pans, metal sheet pans, and metal broiling pans all work well in this mode.

ROAST: Roasting and baking are similar in concept, but roasting is used mostly for meats and vegetables. In the top oven, a combination of low and high speed air is used to brown the outside of food while retaining moisture inside.

Roasting pans (without lids), glass casserole dishes (with or without lids), and sheet pans all work well with this mode. Shallow pans will allow food to brown more. An uncovered pan without liquids will help keep the heat dry and allow foods to brown and crisp. Setting meats and poultry directly on a rack in a pan keeps them from steaming in their own juices.

NEW COOK MODES

AIR-CRISP: Think of Air-Crisp cooking as air-frying. This mode is great for foods that traditionally taste best when fried – like french fries – as well as items that contain any sort of breading or stuffing that should toast and brown in the cooking process, like stuffed mushrooms.

In this mode, high temperature air moves through the cook cavity at varying speeds to brown and crisp the food product. Food comes out with a nice caramelization and is lower in fat content than if it had been deep fried.

Metal sheet pans work well in this mode.

DEHYDRATE: Considered the original form of preservation, dehydrating food removes the product's natural moisture by slowly drying it with a low heat. Manually, food can be dehydrated by placing thin slices on racks and allowing them to dry, assisted only by sun or air. To shorten the dehydrating process, the TurboChef oven utilizes low temperature air moving at higher speeds.

This mode is ideal for products like banana chips and other dried fruits, as well as dried meats, like beef jerky. Sheet pans, Teflon® screens, and pizza pans (with or without holes) are all recommended for use with this mode.

TOAST: Toasting browns and crisps foods like bread, bagels, and tortillas. Using high heat and high-speed air, the Toast Mode can enhance flavor and melt cheese.

For best results, place food directly on the oven rack. For products like filled pastries that may run over, use a metal sheet pan.

FAVORITES: The Favorites mode allows you to store and easily recall up to 9,999 cook settings for your favorite recipes. This mode truly allows you to cook any recipe quickly and easily – regardless of whether it is a perfect match to one of the preprogrammed settings or not. In addition to any settings you save, the settings for your last ten cooks are always saved in this mode. The Favorites mode also includes Microwave, Convection Bake, and Defrost features. To learn more about the Favorites mode, see pages 7-8, and 15-17.

Cooking – Speedcook Oven
Single Wall Oven & Top Oven in the Double Wall Model

Preprogrammed settings and an easy-to-use interface allow you to cook any dish. For a complete list of preprogrammed settings, see the "Preprogrammed Cook Settings" document, included with your oven.

NOTE: When your Speedcook oven is initially turned on after installation, the oven will load the software. This process should take no longer than 10 minutes; do not attempt to operate the oven while the software is loading.

1. Turn the oven on by selecting a Speedcook mode – Air-Crisp, Bake, Broil, Dehydrate, Favorites, Roast, or Toast.
The Cook Navigator Display will illuminate and the oven will begin its initial warming process.

If unsure of which mode to select, consult the "Preprogrammed Cook Settings" document, included with your oven. If your specific food item is not listed in this document, select a preprogrammed setting for a food item that closely resembles the one you wish to cook. At the 80% and 100% complete points, you will have the ability to check your item and make any necessary adjustments.

2. Select a food item and specifications.

Use the outer CookWheel knob to select the Speedcook mode. In this example, "Roast" is selected.

Your selections will appear across the top of the screen. In this example, "Meat" was selected and followed by "Lamb," "Rack of Lamb," and then "14 to 16 oz."

Use the inner CookWheel knob to select the item and item specifications. To make a selection, scroll to the desired option and press the inner CookWheel knob or "Start" key. In this example, the specification "1 Rack" is selected.

NOTE: Unlike traditional ovens, you will not set the time or temperature. Preprogrammed settings, which have been developed through extensive testing by our staff of professional chefs, may differ in time and temperature from what your original recipe indicates.

3. Begin the preheat cycle.
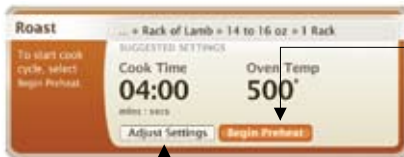
Select "Begin Preheat" and press "Start" (or the inner CookWheel knob) to begin the preheat cycle. The oven automatically begins counting down the remaining preheat time and displays the current temperature. Preheating will take 8-14 minutes.

For information on "Adjust Settings" see pages 11-15.

4. When the preheat cycle is complete, place the food in the oven.
The oven will chime to let you know the preheat cycle is complete.

⚠ **WARNING:** Inside of oven is HOT – insert food with caution.

5. Press "Start" to begin the cook cycle.

The oven automatically begins counting down the remaining cook time once "Start" is pressed.

NOTE: Before beginning a cook cycle, make sure your food item has been placed in the oven. Except for the preheat cycle, the oven should not be run with an empty cook cavity.

NOTE: The oven door must be completely closed before the oven will initiate a cook cycle.

6. The cook cycle is 80% complete – make adjustments.
NOTE: This step does not apply if the cook cycle is less than 2½ minutes.

When the cook cycle is 80% complete, a chime sounds, the cook cycle pauses, and you have the option to check your food and if desired, adjust the cook settings. If after 30 seconds the oven has not been addressed (door opened or inner CookWheel knob pressed), the oven will complete the cook cycle according to the original settings. For more information, see page 9.

NOTE: You may open the oven door and check your food at any point during the cook cycle. However, cook setting adjustments can only be made at the 80% and 100% complete points. To resume cooking, close the oven door, select "Continue" and press "Start" or the inner CookWheel knob.
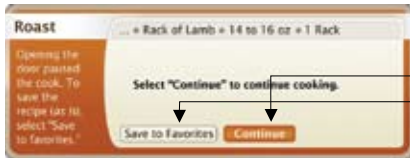
Use the inner CookWheel knob to select "Continue."
Selecting "Save to Favorites" will end the cook cycle. See page 15 for more information.

NOTE: If your food item is done at the 80% complete chime, remove it from the oven and press "Cancel" to end the cook cycle. If you end the cook cycle at this point, the cook cycle will not be recorded in "View Last Cooked (10)."

7. The cook cycle is complete – make final adjustments.
At the end of a cook cycle, a chime sounds notifying you that your item is done. You will have the option to add more cook time, if desired. This option is available for 3 minutes. If after 3 minutes the oven has not been addressed, it assumes the item is done and advances to the next screen (#9 below). For more information, see page 10.

8. Remove the dish from the oven.
⚠ **WARNING:** Dish and inside of oven are HOT – remove food with caution.

9. Select "Save to Favorites," "Cook Another," "Done," or turn the oven off.

To "Save to Favorites" see page 15. To cook more of the same product select "Cook Another." Select "Done" to return to the main menu. To turn the oven off, rotate the outer CookWheel knob to "Off."

Selecting a Recently Prepared Dish to Cook

Your Speedcook oven automatically saves a record of your last 10 cooks, including any adjustments, giving you quick access to your most recently used cook settings. Follow the steps below to cook a recently prepared dish.

NOTE: The settings for your last 10 cooks are saved in the oven's temporary memory. If the oven loses power, the items saved under "View Last Cooked (10)" will be lost. To avoid losing your favorite settings, make sure you save them in Favorites (page 15).

1. Select "Favorites" as the Speedcook mode. Under "Favorites," select "View Last Cooked (10)."

Turn the outer CookWheel knob to "Favorites."

Use the inner CookWheel knob to scroll to and select "View Last Cooked (10)." Your last 10 cooks will be displayed, starting with the one most recently used.

Recently cooked items are named by the last selection made before cooking. For example, a rack of lamb cooked under the Roast mode might be specified as Meat, Lamb, Rack of Lamb, 14 to 16 oz., and then 1 Rack. This cook cycle would appear as "1 Rack" on the "Last Cooked" screen.

2. Select the dish to be cooked.

Use the inner CookWheel knob to select a dish.

3. Select "Cook."

Use the inner CookWheel knob to select "Cook." See page 19 for information on "Save as Favorite."
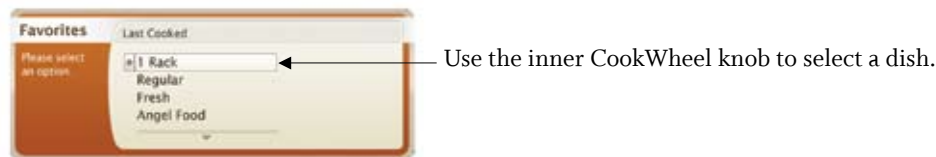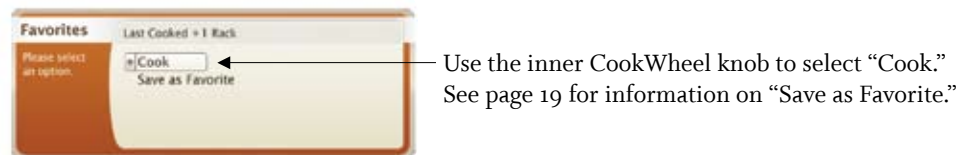
4. Follow the cooking instructions on pages 5-6, beginning with step 3 on page 5.

Selecting a "Favorite" Dish to Cook

The Favorites mode allows you to store and quickly access the cook settings for your favorite recipes and food items. To save a dish to Favorites, see page 15. To cook a dish already saved in Favorites, follow the directions below.

1. Select "Favorites" as the Speedcook mode.

2. Select the dish to be cooked.

Turn the outer CookWheel knob to "Favorites."

Use the inner CookWheel knob to scroll to and select the desired dish. In this example, the dish selected is "Rack of Lamb."

The arrow indicates the list displayed contains additional food items. Turn the inner CookWheel knob left/right to scroll up/down through the list.

3. Select "Cook."

Use the inner CookWheel knob to select "Cook."
See page 17 for information on "Rename" and "Delete."
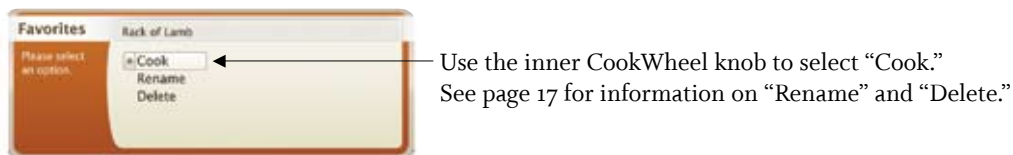
4. Follow the cooking instructions on pages 5-6, beginning with step 3 on page 5.

Making Adjustments During a Cook Cycle

When a cook cycle is 80% complete, the oven chimes and cooking is paused for 30 seconds. This gives you the chance, if desired, to make mid-course adjustments to account for differences in food products and individual tastes. To make adjustments during a cook cycle:

NOTE: For food items with a cook time of less than 2½ minutes, the cook cycle does not pause at the 80% complete mark.

1. Cook an item (pages 4-6).

2. The cook cycle is 80% complete. Check your food item for adjustments.
If you do not wish to check the food item, press the "Start" key to resume the cook cycle or do nothing and after 30 seconds, the oven will automatically resume cooking. If an adjustment is not made, the oven completes the cook cycle according to the original settings.

A chime sounds indicating the cook cycle is 80% complete. Check the item.

Four options appear – "No Change," "Cook Less," "Brown Less," and "Cook and Brown Less" – when the door is opened or the inner CookWheel knob is pressed/turned.
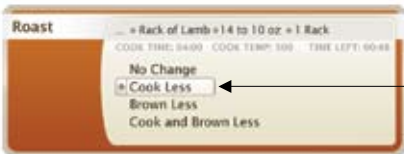
3. Select the desired adjustment.
No Change: Select if food is cooking to expectations.
Cook Less: Select if food appears to be overcooking or the internal temperature is too high.
Brown Less: Select if the outside of the food is browning faster than desired.
Cook and Brown Less: Select if food is cooking and browning more than expected, but still requires additional cooking time.

Turn the inner CookWheel knob to scroll to and select the desired adjustment.
In this example "Cook Less" is selected.

NOTE: If you feel your item is done cooking at the 80% complete point, you can remove your dish from the oven altogether. Press the "Cancel" key to end the cook cycle at this point; it will not be recorded in "View Last Cooked (10)."

⚠ **CAUTION:** If your dish is done cooking, be sure to press CANCEL to terminate the remaining cook time. Do not allow the oven to complete the original cook cycle without food in the cavity. Doing so can damage oven components.

4. Confirm your selected adjustment.

Confirm your selected adjustment by pressing "Start." To return to step 3 and change the selected adjustment, press the "Back" key.

NOTE: When an adjustment is made, only the power level changes – NOT the remaining cook time.

NOTE: If "Cook Another" is selected at the end of the cook cycle, the oven will use the exact same settings used for the previous cook cycle – including any adjustments made at the 80% complete point.

If the cook cycle is started from a preprogrammed cook setting or from a cook setting in Favorites, changes made at the 80% complete point are saved temporarily to Favorites under "View Last Cooked (10)" (see page 17). The original preprogrammed or saved setting will not be altered. To permanently save your adjustment(s), the item must be permanently saved or re-saved to Favorites (see page 15).

Making Adjustments at the End of a Cook Cycle

At the end of a cook cycle, the oven chimes and cooking stops. If desired, you can make final adjustments by selecting "Cook More," "Brown More," or "Cook and Brown More." To make adjustments at the end of a cook cycle:

1. Cook an item (pages 4-6).

2. The cook cycle is complete. Check food item.

A chime sounds to indicate the cook cycle is complete. Check the item.

When the door is opened or after 3 seconds, four options appear – "Cook More," "Brown More," "Cook and Brown More," or "Done Cooking this Dish."

3. Select the desired option.

Cook More: Select if the outside meets expectations, but inside needs to cook longer.
Brown More: Select if the inside meets expectations, but outside needs to cook longer.
Cook and Brown More: Select if both the inside and outside need to cook longer.
Done Cooking This Dish: Select if no adjustments are needed.

If after 3 minutes a selection has not been made, the oven assumes the item is done and advances to the "Save to Favorites"/"Cook Another"/"Done" screen. See step 9, page 6.

4. Confirm your selected adjustment.
Confirm your selected adjustment by pressing "Start." To return to step 4 and change the selected adjustment, press the "Back" key.

If "Cook More," "Brown More," or "Cook and Brown More" is selected, you will need to set the additional cook time. See step 5. If "Done Cooking this Dish" is selected, the oven advances to the "Save to Favorites"/"Cook Another"/"Done" screen. See step 9, page 6.

5. Set the additional cook time and press "Start."

Using the inner CookWheel knob, set the additional cook time in 5-second increments. Up to 30% of the item's original cook time can be added at the end of a cook cycle. Once the time is set, press the inner CookWheel knob to advance to "Resume Cooking." Use the "Start" key or inner CookWheel knob to select "Resume Cooking." The oven will continue cooking according to the selected adjustment.

NOTE: "Cook More," "Brown More," and "Cook and Brown More" can be used as many times as necessary to achieve the desired results.

NOTE: If "Cook Another" is selected at the end of the cook cycle, the oven will use the exact same settings used for the previous cook cycle – including any adjustments made at the end of the cook cycle.

If the cook cycle is started from a preprogrammed cook setting or from a cook setting in Favorites, changes made at the 100% complete point are saved temporarily to Favorites under "View Last Cooked (10)" (see page 7). The original preprogrammed or saved setting will not be altered. To permanently save your adjustment(s), the item must be permanently saved or re-saved to Favorites (see page 15).

Adjusting the Cook Time

The preprogrammed cook time for each item has been calculated through extensive testing by a staff of professional chefs to yield optimal results. The first time you cook an item, it is recommended that you start with the item's preprogrammed cook setting. However, once you develop a feel for the product's outcome using the preprogrammed setting, you may wish to adjust the preprogrammed cook time.

Cook times may be altered up to 25% in either direction of the preprogrammed time. Be aware that preprogrammed cook times can vary significantly from traditional settings.

1. Select the preprogrammed cook setting for the item to be cooked. (See pages 4-6.)

2. Select "Adjust Settings."

Use the inner CookWheel knob to scroll to and select "Adjust Settings."

3. Select "Cook Time."

Use the inner CookWheel knob to scroll to the cook time. Press knob to select.

For information on "Advanced. . ." see page 14.

4. Adjust the cook time.

Turn the inner CookWheel knob to adjust the cook time in 5-second increments. Original cook time cannot be altered more than 25% in either direction.

5. Press the inner CookWheel knob to confirm the new cook time.

Press the inner CookWheel knob to confirm the new time. The cursor will advance to "Oven Temp." To select and adjust the temperature, see "Adjusting the Temperature" below.

To begin preheating, scroll to and select "Begin Preheat."

NOTE: If "Cook Another" is selected at the end of the cook cycle, the oven will use the exact same settings used for the previous cook cycle – including any adjustments to the cook time and/or temperature.

Adjustments to the cook time of a preprogrammed cook setting or to a cook setting in Favorites are saved temporarily to Favorites under "View Last Cooked (10)" (see page 7). The original preprogrammed or saved setting will not be altered. To permanently save your adjustment(s), the item must be permanently saved or re-saved to Favorites (see page 15).

Adjusting the Temperature

Like the cook times, preprogrammed temperatures have been calculated by a staff of professional chefs to yield optimal results. The first time you cook an item, it is recommended to start with the preprogrammed settings. However, once you develop a feel for the product's outcome using the preprogrammed setting, you may wish to alter a preprogrammed temperature for personalization of specific products and recipes.

Temperatures may be altered up to 25°F (14°C) in either direction. Be aware that preprogrammed temperatures can vary significantly from traditional settings. To adjust the temperature:

1. **Select the preprogrammed cook setting for the item to be cooked. (See pages 4-6.)**

2. Select "Adjust Settings."

Use the inner CookWheel knob to scroll to and select "Adjust Settings."

3. Select "Oven Temp."

Use the inner CookWheel knob to scroll to "Oven Temp." Press knob in to select.

For information on "Advanced. . ." see page 14.

4. Adjust the temperature.

Turn the inner CookWheel knob to adjust the temperature in 5°F (2°C) increments. The original temperature cannot be altered more than 25°F (14°C) in either direction.

5. Press the inner CookWheel knob in to confirm the new temperature.

For information on "Advanced. . ." see page 14.

To begin preheating, scroll to and select "Begin Preheat."

NOTE: If "Cook Another" is selected at the end of the cook cycle, the oven will use the exact same settings used for the previous cook cycle – including any adjustments to the cook time and/or temperature.

Adjustments to the temperature of a preprogrammed cook setting or to a cook setting in Favorites are saved temporarily to Favorites under "View Last Cooked (10)" (see page 7). The original preprogrammed or saved setting will not be altered. To permanently save your adjustment(s), the item must be permanently saved or re-saved to Favorites (see page 15).

Using the Advanced Cook Mode

In the Advanced Cook Mode you can adjust the air flow and microwave power levels of a preprogrammed setting. In addition to customizing an existing setting, making adjustments in the Advanced Cook Mode enables you to develop new settings from pre-existing ones. A high level of familiarity with the oven is suggested before attempting to make changes in this mode. To use the Advanced Cook Mode:

1. Select the preprogrammed cook setting for the item to be cooked. (See pages 4-6.)

2. Select "Adjust Settings."

Use the inner CookWheel knob to scroll to and select "Adjust Settings."

3. Select "Advanced . . .."

Use the inner CookWheel knob to scroll to and select "Advanced . . ."

4. Select the setting to be adjusted and make the desired change(s).
Each programmed setting is divided across four intervals, each of which has four associated settings: Time, Upper Air, Lower Air, and Microwave. Use the inner CookWheel knob to scroll to the setting to be changed. Press to select.

The sum of the times will equal the total cook time.

To change the settings, turn the inner CookWheel knob left/right to decrease/increase percentages as desired. In this example, the upper air is being adjusted for the first interval.

Time: The length (run time) of an interval. Time settings are not adjustable – only the total cook time can be adjusted (see page 11).
Upper Air: Controls the air intensity coming from the top of the oven. Adjust in 10% increments from 0–100%.
Lower Air: Controls the air intensity coming from the bottom of the oven. Adjust in 10% increments from 0–100%.
Microwave: Controls the amount of microwave power being used. Adjust in 10% increments from 0–100%.

NOTE: If an interval is not used, it will default to zero ("0").

5. Press the inner CookWheel knob to confirm new setting.

6. Select "Done" to confirm changes or "Original Settings" to return to the originally-programmed settings.

Select "Done" to confirm changes. The oven will return to the "Begin Preheat" screen.

Select "Original Settings" to restore the originally-programmed settings.

NOTE: If "Cook Another" is selected at the end of the cook cycle, the oven will use the exact same settings used for the previous cook cycle – including any adjustments made in the Advanced Cook Mode.

Adjustments made in the Advanced Cook Mode of a preprogrammed cook setting or to a cook setting already in Favorites are saved temporarily to Favorites under "View Last Cooked (10)" (see page 7). The original preprogrammed or saved setting will not be altered. To permanently save your adjustment(s), the item must be permanently saved or re-saved to Favorites (see page 15).

Saving to Favorites

"Saving to Favorites" enables you to store and easily recall up to 9,999 of your own custom cook settings. To save to Favorites:

1. Choose "Save to Favorites" at any of the following times:

Any time there is a pause in the cook cycle. Selecting "Save to Favorites" will end the current cook cycle and allow you to store and rename the setting.

When a cook cycle is 80% complete. Selecting "Save to Favorites" will end the current cook cycle. For more information about making adjustments in the middle of a cook cycle, see page 9.

At the end of a cook cycle.

When selecting a recently-cooked dish from "View Last Cooked (10)."

2. Name or rename a favorite:

Turn the inner CookWheel knob to advance the cursor to the word you wish to edit or delete, or to select the place you want to add text. Press the knob to select.

To add text:

To edit individual characters, use the inner CookWheel knob to scroll left/right to select letters (A–Z), numbers (0–9), or punctuation marks. Press the inner CookWheel knob in to confirm a character and the cursor will move to the next space. Press the "Back" key to return to a previous character.

When a word is complete, press the inner CookWheel knob an additional time after the final character is confirmed.

To change or delete an existing word:

Predictive matches appear beneath the text being added. Use the inner CookWheel knob to scroll to and select a match. Otherwise, select the edit field and continue adding characters.

Use the inner CookWheel knob to highlight and select the word to be changed or deleted. A drop down menu will appear with "Change" and "Delete." Use the inner CookWheel knob to make the desired change. If you select "Change," see step 2, above, for instructions on adding text.

3. Select "Done."

When all changes are completed, use the inner CookWheel knob to scroll to "Done." Press knob to select.

NOTE: If you do not wish to rename the item being saved, scroll to and select "Done." The item will be saved by its current name. When re-saving an existing "Favorites" recipe, previous settings will be replaced with those from the current cook cycle unless the "Favorite" is re-saved under a different name.

Renaming a Dish (in Favorites)

To change the name of a setting stored in Favorites:

1. Select "Favorites" as the Speedcook mode and select the dish/cook setting to be renamed.

Use the inner CookWheel knob to scroll to the dish to be changed and press the knob to select. In this example "Rack of Lamb" is selected.

2. Select "Rename."

Use the inner CookWheel knob to select "Rename."
See page 11 for information on "Cook" and below for information on "Delete."

3. Rename the item.

For instructions on renaming an item, see "Name or Rename Favorite" (step 2) on page 16.

4. Select "Done."

When all changes are completed, use the inner CookWheel knob to scroll to "Done." Press knob to select.

The oven will return to the main Favorites screen, which lists all stored recipes in alphabetical order. The renamed item will now be listed alphabetically by its new name.

Deleting a Dish (from Favorites)

To delete a dish from Favorites:

1. Select "Favorites" as the Speedcook mode and select the dish to be deleted.

Use the inner CookWheel knob to scroll to the dish to be changed, and press the knob to select. In this example "Rack of Lamb" is selected.

2. Select "Delete."

Use the inner CookWheel knob to select "Delete."
See page 8 for information on "Cook" and above for information on "Rename."

When "Delete" is selected, the item/setting is automatically deleted and the oven returns to the main Favorites screen.

Convection Bake, Defrost, and Microwave Modes

CONVECTION BAKE

When set to "Convection Bake," the TurboChef Speedcook Oven operates as a standard convection oven with the fans running at a low speed. This function creates the same cooking environment as a standard convection oven in bake mode. To access this function:

1. Select the "Favorites" mode on the CookWheel.

2. Select "Convection Bake" and press "Start" or the inner CookWheel knob.

3. Set the desired time and temperature and press "Start" to begin preheating.

Use the inner CookWheel knob to select and set the cook time. Press "Start" or the inner CookWheel knob to accept the time.

The oven advances to the temperature. Using the inner CookWheel knob, set the temperature. When time and temperature are set, scroll to "Begin Preheat" and press "Start."

4. When the preheat cycle is complete, the oven will chime. Place food in the oven and press "Start."

⚠ **WARNING:** Inside of oven is HOT – insert food with caution.

Food placed in the oven will begin cooking regardless of whether "Start" is pressed or not. However, pressing "Start" begins the time countdown.

5. When the cook cycle is complete, remove the dish from the oven.

⚠ **WARNING:** Dish and inside of oven are HOT – remove food with caution.

When the timer reaches zero, the oven will chime letting you know the cook cycle is complete. To add cook time, press "Start." The oven defaults to a cook time of 30 minutes. To alter the time and/or temperature, follow the instructions in step 3 above.

6. When done cooking, turn the oven off.

NOTE: Convection Bake cook cycles cannot be saved to Favorites and will not appear in "View Last Cooked (10)."

DEFROST

The "Defrost" function can be used to aid in thawing foods, especially frozen meats and casseroles. To access this function:

1. Select the "Favorites" mode on the CookWheel.

2. Select "Defrost" and press "Start" or the inner CookWheel knob.

3. Set time and power level.

For defrost applications, the power level automatically defaults to 10%.

Use the inner CookWheel knob to set the time. Press "Start" or the inner CookWheel knob to select.

The oven advances to % Power. Using the inner CookWheel knob, set the power level.

4. Place food in the oven and press "Start" to begin.

5. When the defrost cycle is complete, remove the dish from the oven.

⚠ **WARNING:** The product may be HOT – remove with caution.

When the time reaches zero, the oven will chime letting you know the defrost cycle is complete. To add cook time, press "Start." To alter the timer, follow the instructions in step 3, page 18.

6. When done cooking, turn the oven off.

NOTE: Defrost cook cycles cannot be saved to Favorites and will not appear in "View Last Cooked (10)."

MICROWAVE
The "Microwave" function enables the oven to operate as a standard microwave oven. To access this function:
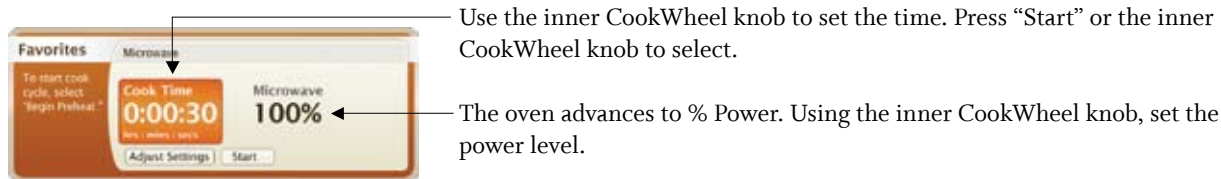
1. Select the "Favorites" mode on the CookWheel.

2. Select "Microwave" and press "Start" or the inner CookWheel knob.

3. Set the desired time and power level.
The power level automatically defaults to 100%.

⚠ **CAUTION:** At 100% power, food will cook faster than in most other microwave ovens.

Use the inner CookWheel knob to set the time. Press "Start" or the inner CookWheel knob to select.

The oven advances to % Power. Using the inner CookWheel knob, set the power level.

4. Place food in the oven and press "Start" to begin.

5. When the microwave cycle is complete, remove the dish from the oven.

⚠ **WARNING:** The product may be HOT – remove with caution.

When the timer reaches zero, the oven will chime letting you know the microwave cycle is complete. To add cook time, press "Start." To alter the time, follow the instructions in step 3 above.

6. When done cooking, turn the oven off.

NOTE: Microwave cycles cannot be saved to Favorites and will not appear in "View Last Cooked (10)."

Self-Clean Mode – Speedcook Oven
Single Wall Oven & Top Double Wall Oven

Using heat up to 900°F (482°C), the oven will self-clean the inside of the cook cavity in 4½ hours.
To initiate a self-clean cycle:

1. Make sure the cook cavity is empty and remove the oven rack.
Failure to remove the oven rack will cause the rack to discolor.

2. Remove large particles and wipe standing liquids/grease.
TurboChef recommends removing the lower jetplate and cleaning beneath it prior to performing a self-clean cycle.

Failure to remove large food particles and wipe the oven down may result in smoke while the oven is self-cleaning.

3. Select "Self-Clean" as the mode.

4. Press "Start."
During the self-clean cycle, the oven door is locked and the oven surfaces can become very hot. When the cleaning cycle is complete and the oven has returned to a safe temperature, the screen displays a message and the oven sounds a tone and powers down.

Turn the outer CookWheel knob to "Self Clean."

⚠ **WARNING:** Oven surfaces are extremely hot during self-clean. DO NOT touch or attempt to use the oven until self-clean is complete.

NOTE: The top and bottom ovens CANNOT be self-cleaned at the same time.

Adjusting Oven Sounds: Volume

The volume of the oven chimes can be adjusted to suit your personal preference. Volume changes apply to all oven sounds. To change the volume:

1. While the oven is off or cooling down, press the "Info" key.

NOTE: When the oven is in operation, you will not be able to access the options under the "Info" key.

2. Select "Oven Setup."

Use the inner CookWheel knob to scroll to "Oven Setup." Press knob to select.
For information on "Help Topics" and/or "Oven Tips," see page 24.

3. Select "Sound."

Use the inner CookWheel knob to scroll to "Sound." Press knob to select.

4. Select "Volume."

Use the inner CookWheel knob to scroll to "Volume." Press knob to select.

5. Adjust the volume as desired.

Turn the inner CookWheel knob left/right to adjust the volume. To confirm, press the knob or "Start" key.

6. Press the "Back" key to return to previous screens.

Adjusting Oven Sounds: On or Off

There are several events within a cook cycle that have an associated sound. These sounds can be turned on and off independently to suit your personal preference. When your oven first arrives, all of the sounds will be turned on. To turn a sound off (or on):

1. While the oven is off or cooling down, press the "Info" key.
When the oven is in operation, you will not be able to access the options under the "Info" key.

2. Select "Oven Setup."
Use the inner CookWheel knob to scroll to "Oven Setup." Press knob to select.

3. Select "Sound."
Use the inner CookWheel knob to scroll to "Sound." Press knob to select.

4. Select "Select."

 Use the inner CookWheel knob to scroll to "Select." Press knob to select.

5. Select the individual sound you wish to turn on or off.
Use the inner CookWheel knob to scroll to and select the sound to be turned on or off. By default, all oven sounds are turned on.

 To turn a sound on or off, press the inner CookWheel knob or "Start" key.

Preheat is Done: When the preheat cycle has completed, the oven will chime every five minutes until you either start the cook cycle or cancel.

80% Cooking Reminder: When the cook cycle is 80% complete, the oven will chime at 15 seconds and 30 seconds as a reminder to check the dish. After 30 seconds, the oven resumes cooking.

100% Cooking Reminder: When the cook cycle is complete, the oven will chime every 8 seconds until the door is opened or you select an adjustment option.

Valid Selection: This sound indicates a valid selection has been made.

Invalid Selection: This sound indicates an invalid selection has been made.

6. Press the "Back" key to return to previous screens.

Adjusting the Oven Display

To adjust the display brightness or change the color scheme:

1. While the oven is off or cooling down, press the "Info" key and select "Oven Setup."
When the oven is in operation, you will not be able to access the options under the "Info" key.

2. Select "Oven Setup."
Use the inner CookWheel knob to scroll to "Oven Setup." Press knob to select.

3. Select "Display."
Use the inner CookWheel knob to scroll to "Display." Press knob to select.

4. Select "Top Oven" or "Bottom Oven."

Use the inner CookWheel knob to select "Top Oven" or "Bottom Oven." Press "Start" or the inner CookWheel knob to select.

5. Select "Brightness" or "Colors" and adjust/change as desired.

To adjust brightness, turn the inner CookWheel knob left or right. To confirm, press the knob or "Start" key.

To change the color scheme, turn the inner CookWheel knob to scroll to the desired background color. Press knob to select. The arrow to the side of the color indicates the oven's current setting for the display color.

6. Press the "Back" key to return to previous screens.

Adjusting Oven Units & Measurements

When your oven arrives, temperatures will display in Fahrenheit. If you prefer Celsius, you can change how your oven indicates temperature. To make this change:

1. While the oven is off or cooling down, press the "Info" key.
When the oven is in operation, you will not be able to access the options under the "Info" key.

2. Select "Oven Setup."
Use the inner CookWheel knob to scroll to "Oven Setup." Press knob to select.

3. Select "Units & Measurements."
Use the inner CookWheel knob to scroll to "Units & Measurements." Press knob to select.

4. Select "Temperature" and change as desired.

Turn the inner CookWheel knob to scroll to the desired temperature measurement. The arrow to the side of "Fahrenheit" or "Celsius" indicates the oven's current setting.

5. Press the "Back" key to return to previous screens.

Help Topics & General Cooking Information

The Speedcook oven comes equipped with a variety of helpful hints that cover a range of topics. This information is located in two places – Help Topics and Oven Tips – both of which are accessed through the "Info" key. To access a help topic or review general cooking information:

1. While the oven is off or cooling down, press the "Info" key.
When the oven is in operation, you will not be able to access the options under the "Info" key.

2. Select "Help Topics" or "Oven Tips."

Help Topics contain information related to the different Speedcook modes and the recommended foods and cookware for each mode. You will also find information on using Advanced Settings and Self Clean.

Oven Tips contain general information on cooking.

If you select "Help Topics":
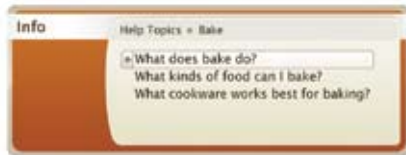
Select the mode/feature and topic you would like to learn more about.
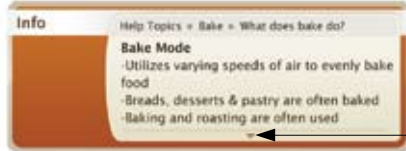
The arrow indicates additional information is available. To view it, use the inner CookWheel knob to scroll down (or back up) through the text.

If you select "Oven Tips":
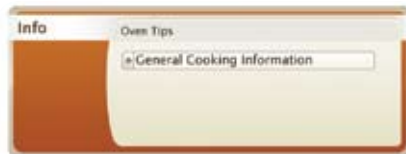
Select "General Cooking Information" for general information on cooking with the oven.
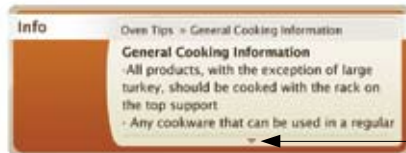
The arrow indicates additional information is available. To view it, use the inner CookWheel knob to scroll down (or back up) through the text.

3. Press the "Back" key to return to previous screens.

Updating Oven Software

Software updates contain product enhancements and additional cookwheel items. When a software update is released, TurboChef will notify you by email and/or mail. Updates are applied to the oven via USB flash drive (not included with the oven) and can be downloaded directly from:

www.turbochef.com/residential/service/oven-firmware-updates.aspx.

NOTE: Whenever the oven software is upgraded, any cook settings under "View Last Cooked (10)" in the Favorites mode (page 7) will be lost. To avoid losing your recently-cooked dish settings, save them to Favorites (page 15) before performing the software upgrade. Personal preferences such as volume and display brightness will not be affected by the upgrade.

1. Follow instructions on the website to save the update file to a USB flash drive.

2. While the oven is off or cooling down, press the "Info" key.
When the oven is in operation, you will not be able to access the options under the "Info" key.

3. Select "Oven Setup."

4. Select "Update."

Use the inner CookWheel knob to scroll to and select "Update."

5. Place the USB Flash Drive into the USB port located on the top of the oven's control panel.

6. Select "Update."

Ensure the USB Flash drive is properly connected to the oven's USB port. Press "Start" or the inner CookWheel knob to select "Update."

7. Select "Begin Update."
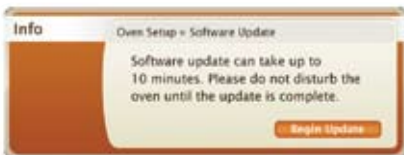
Press "Start" or the inner CookWheel knob to select "Begin Update" to begin the update process.

⚠ **CAUTION:** The oven should not be disturbed once the software update has begun. If the update process is interrupted, a service call may be required to reload the oven's software.

NOTE: To cancel, press the "Cancel" key. Once "Begin Update" is selected, the update cannot be canceled.

If the USB flash drive is not connected properly, the oven cannot proceed with the software update. Double check the USB flash drive to make sure it is properly connected. Press "Start" or the inner CookWheel knob to select "Try Again."

NOTE: The oven will display the above screen until you select "Try Again" or press "Cancel."

8. The oven will load the new software.
Once the software is successfully loaded, the oven will chime and the logo screen will appear on the display.

Version Information & Installer Setup

Should you need to call technical support, you may be asked to provide information concerning the oven's software version. Knowing this information can help the TurboChef Customer and/or Technical Service Departments serve you more efficiently. To locate this information:

1. While the oven is off or cooling down, press the "Info" key.
When the oven is in operation, you will not be able to access the options under the "Info" key.

2. Select "Oven Setup."

3. Select "Version Information."
The customer service or technical support agent will let you know which information they need from this screen.

Installer Setup, found under "Oven Setup" is a feature to help qualified service technicians quickly and accurately diagnose and repair a service issue. By entering a six digit code, technicians can gain access and have the ability to test the oven's different internal components.

Controls – Bottom Oven

Double Wall Model

The bottom oven in the Double Wall model is both a conventional and convection oven that provides uniform cooking throughout. Precise analog control knobs provide ease of use when choosing from the five cook modes, while the display screen shows additional cooking information. The bottom oven can also be used as a proofing oven or warming drawer.

Display Screen
Displays the oven and meat probe temperature, as well as the timer information.

Oven Mode Dial
Turn to choose the cook mode (see page 29).

Temperature Dial
Turn to set the oven temperature.

Set Timer Knob
Use to set the timer.
1. Press knob to extend.
2. Turn knob to set timer.
3. Press knob back in to original position.

Timer does not begin counting down until knob is pressed back in to its original position.

Lock Key
When the door is locked, a graphic (🔒) appears on the screen. Hold for 3 seconds to engage/ disengage the door lock.

View Key
Press to toggle between the oven temperature, meat probe temperature, and timer information being displayed in the primary screen position.

NOTE: To engage the Sabbath Mode, simultaneously press the "Lock" and "View" key for 3 seconds.

Oven Light Switch
Press to illuminate the bottom cook cavity.

Cook Modes – Bottom Oven
Double Wall Model

The bottom oven features five cook modes – Convection Bake, Convection Roast, Broil, Roast, and Bake. In addition to these five modes, Warm, Proof, and Sabbath Modes further expand the overall capabilities of the bottom oven.

COOK MODES

BAKE: Traditionally, baking is to cook with dry heat. Hot air from the top and bottom of the oven envelops the food in a radiant dry heat, which combines with a little moisture from the food to become a circulating vapor in the oven.

In the bottom oven of the Double Wall model, unlike most traditional ovens, the bottom heating element is concealed beneath the cook cavity. This feature allows for a bigger cook cavity, easier cleaning, and more uniform heating.

CONVECTION BAKE: Convection Bake uses the same heating elements as Bake, with the addition of a convection fan and heater in the back of the cook cavity. This fan and heater help heat and circulate the air evenly throughout the chamber to produce superior browning and crisping.

Any food cooked in the Bake mode can also be prepared using Convection Bake and vice versa. As a general rule of thumb, items cooked in Convection Bake will cook about 33% faster than when cooked in Bake.

BROIL: Broiling directly exposes food to radiant heat (as over a fire or on top of a grill). The heat is direct and intense, and it differs from baking or roasting in that only the top side of the food is exposed to the heat source.

Foods that are typically broiled are quick cooking, inherently tender, relatively lean, and not too thick.

ROAST: Roasting and baking are similar in concept, but roasting is used mostly for meats and vegetables as opposed to baked goods. Hot air from the top and bottom of the oven is used to brown the outside of food while retaining moisture inside.

In the bottom oven of the Double Wall model, the two top heating elements provide optimized control for broiling and roasting.

CONVECTION ROAST: Convection Roast uses the same heating elements as Roast. However, unlike Roast, Convection Roast utilizes the convection fan and heater in the back of the oven to help heat and circulate the air throughout the cook cavity.

Any item cooked under Roast can be prepared using Convection Roast and vice versa. As a general rule, items cook about 33% faster under Convection Roast than Roast.

SETTINGS

WARM: The Warm setting uses top and bottom heat to keep the cook cavity at 145°F (63°C) for holding food.

PROOF: The Proof setting uses heat from the top and bottom of the oven to keep the cook cavity at the perfect temperature for yeast dough to rise: 90 to 105°F (32 to 41°C). Some doughs may require moisture to proof correctly. If moisture is needed, place a sheet pan of water under the lower rack.

SABBATH MODE: The Sabbath Mode, available for religious faiths with "no work" requirements on the Sabbath, cooks food over a 72-hour period. TurboChef's Sabbath Mode is Star-K certified.

Cooking – Bottom Oven
Double Wall Model

NOTE: Due to the concealed heating element in the bottom oven, DO NOT cover or line the bottom of the oven with foil.

1. Set the Oven Mode Dial to one of the following: Convection Bake, Convection Roast, Broil, Roast, or Bake.

2. Set the Oven Temperature Dial.
Along with the various temperature settings, you will also be able to choose "Warm" or "Proof."

The oven's current temperature is displayed as the primary information on the screen.

3. When the oven reaches the desired cook temperature, insert the dish.
⚠ **WARNING:** Insert food with caution – inside of oven is HOT.

4. Set Timer (if desired).
Press the "Timer" knob – it will pop out. Turn the knob to set the cook time. The time will display on the screen as you turn the knob. The timer will not start counting down until the knob is pressed back into its original position.
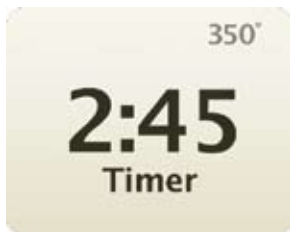
NOTE: When the timer is set, the remaining cook time is displayed as the primary information (left screen). If the meat probe is in use, the probe temperature (middle screen) is displayed while the dish is cooking. Press the "View" key to toggle the cook time, oven temperature, and probe temperature in the primary position on the screen.

5. When food has finished cooking, carefully remove it from the oven.
⚠ **WARNING:** Remove food with caution – food item and inside of oven are HOT.

6. Turn the oven off.
To turn the oven off, turn the Oven Mode Dial to the "Off" position.

Using the Warm & Proof Settings

The Warm and Proof settings are two great features for expanding the use of your bottom oven. Used as a warming drawer, the cook cavity is a perfect environment for holding foods at just the right temperature (approximately 145°F (63°C)) until serving time. When proofing, the oven temperature remains around 90 to 100°F (32 to 38°C), creating the perfect environment for developing yeast-based doughs. To use these functions:

1. Set the Oven Mode Dial to "Bake."

2. Set the Temperature Dial to "Proof" or "Warm."

NOTE: When proofing, some doughs may need moisture to proof correctly. If the recipe requires moisture, place a sheet pan of water under the lower rack.

The Sabbath Mode

The Sabbath Mode, which is available for the bottom oven only, is for religious faiths with "no work" requirements on the Sabbath. TurboChef's Sabbath Mode is Star-K certified. To use this mode:

1. Turn the oven light on.
If the oven light is not turned on (see page 28), it will turn on and off when the door is opened and closed. By turning the oven light on, the light stays on for the duration of the time the oven is in the Sabbath Mode.

2. Set the Oven Mode Dial and Temperature Dial as if cooking normally.

3. Enable the Sabbath Mode.
To enable the Sabbath Mode, simultaneously press the "Lock" and "View" keys for 3 seconds. The display will say "Oven display is off when Sabbath Mode is engaged." This message is displayed for 10 seconds. The display then goes blank and remains blank as long as the oven is in the Sabbath Mode.

In the Sabbath Mode, the oven's display will appear blank, but the oven is still active. At any time while the oven is in the Sabbath Mode, the oven's temperature can be adjusted by turning the Temperature Dial. There is a 15 second delay before any temperature change is processed. The oven will power down after 72 hours.

NOTE: Turning the oven off or changing the cook mode will cancel the Sabbath Mode. If there is a loss of power while the oven is in Sabbath Mode, the oven will not resume cooking in the Sabbath Mode once power is restored.

Self-Clean Mode – Bottom Oven

No need to scrub – the oven is self-cleaning. Using heat up to 900°F (482°C), the oven cleans the inside of the cook cavity in 4½ hours. To initiate a self-clean cycle:

1. Make sure the cook cavity is empty.

2. Remove the oven racks (failure to do so will cause racks to discolor).
The roller rack should be removed as well. Failure to do so may harm the rack's rolling mechanism.

3. Remove large particles and wipe standing liquids/grease.
Failure to remove large food particles and wipe the oven down may result in smoke while the oven is self-cleaning.

4. Set the Oven Mode Dial to "Self-Clean."

5. Press and hold the "Lock" key for 3 seconds. The self-clean will initiate.
⚠ **WARNING:** During self-clean, the oven surfaces are extremely hot. DO NOT touch or attempt to operate the oven until the self-clean cycle is complete.

6. When self-cleaning is complete, the oven will tone and turn off automatically.

NOTE: The top and bottom ovens CANNOT be self-cleaned at the same time.

To immediately terminate a self-clean cycle, turn the Oven Mode Dial to Off.

Q&A – Commonly Asked Questions

The questions and answers provided below are divided into seven categories – operating the oven, making adjustments to preprogrammed settings, cook modes, cook cycles & cooking, cooking utensils, cleaning the oven, and oven sounds. If you have a question that is not addressed, please call Customer Service at 866.44SERVE.

OPERATING THE OVEN:

How do I turn the oven on?
For the Speedcook oven, turn the outer CookWheel knob to one of the seven Speedcook modes – Air-Crisp, Bake, Broil, Roast, Toast, Dehydrate, or Favorites. This will start the oven's initial warming process and cause the Cook Navigator screen to illuminate.

For the bottom oven (Double Wall model) set the Oven Mode Dial to one of the five modes – Convection Bake, Convection Roast, Broil, Bake, or Roast – and then set the desired temperature.

Can I set the oven's time and temperature?
In the bottom oven (Double Wall model), yes. You select time and temperature just as you would with any traditional oven.

In the Speedcook oven, it is recommended that you start with the preprogrammed settings developed by our staff of professional chefs. Once you have a feel for the outcome using these settings, then you might want to customize by either adjusting at the 80% and/or 100% complete points (pages 9-11) or by altering the time and/or temperature.

If the food product is still not cooking as desired, try the Convection Bake mode (see page 18).

Can I use both ovens (Double Wall model) at the same time?
Yes. Using the top and bottom ovens together is a great way to get the most out of your TurboChef 30″ Double Wall Speedcook Oven and expand your cooking capacity.

When the oven is done cooking, does it automatically turn off? What if I forget to turn it off?
The oven does not automatically turn off. In the Speedcook oven, the cooking elements will power down at the end of the cook cycle. However, the oven will remain at its current cooking temperature until it is turned off or until another cook setting is selected.

The bottom oven (Double Wall model), like any other traditional oven, will remain at its set temperature until you turn it off.

How do I know which way to turn the CookWheel?
Turning the inner CookWheel knob clockwise (right) moves the curser down a list. Turning the knob counter-clockwise (left) moves the curser up. You cannot loop back around from A to Z or Z to A.

Can I use the Speedcook oven as a microwave only?
Yes, but your oven may require a software update to access this feature. See page 19 for more details on using the Microwave mode, or page 26 for information on updating your oven software.

How hot does the oven get?
When cooking, the maximum temperature the oven will reach is 500°F (260°C). During a self-clean cycle, the ovens can reach up to 900°F (482°C).

How do I know if the oven door is completely closed?
If the door of the Speedcook oven is opened, the ovens will display the message "The door is open. You must close the oven door before continuing." The oven will stop cooking or preheating until the door is properly closed.

The bottom oven will run whether the door is open or not. When you feel the door latch engage with the frame of the oven, you will know the door is closed.

MAKING ADJUSTMENTS TO PREPROGRAMMED SETTINGS:

Can adjustments to a preprogrammed setting be saved? Will adjustments be saved automatically?

Yes. The last 10 cook cycles are automatically saved in the Favorites mode under "View Last Cooked (10)" (page 7). To permanently save adjustments, you will need to save the cook settings to Favorites (page 15).

NOTE: Cook settings saved under "View Last Cooked (10)" are saved in the oven's temporary memory. If the oven loses power, these settings will be lost. To avoid losing your favorite settings, make sure you save them in Favorites (page 15).

If I alter preprogrammed settings, does it affect the original settings? Can I get the originals back?

Adjustments made to a preprogrammed setting apply only to the specific cook cycle and any subsequent cook cycles initiated through the "Cook Another" option. The oven defaults back to the original preprogrammed settings the next time the item is selected, unless the adjusted settings are saved to Favorites. When you save an adjusted setting to Favorites (page 15), a copy of the original is created for you to modify and rename. The original will remain in its regular CookWheel location.

If the settings in the Speedcook oven are preprogrammed, why do I have to check my food at the 80% complete point?

Because everyone's food preferences are slightly different, the 80% complete point helps ensure your food is cooked exactly to your liking. However, if you do not want to check your food at the 80% complete point, select "no change" or simply select nothing. After 30 seconds of no selection, the cook cycle will continue according to the preprogrammed settings.

Can I add settings to my oven?

In addition to saving and modifying settings in Favorites mode (see page 15), you can download new TurboChef settings from: turbochef.com/residential/service/oven-firmware-updates.aspx.

See page 26 for more details.

COOK MODES:

How do I know which Speedcook mode to choose?

The modes have been named to describe how you would normally cook a product – i.e., BAKE a cake or ROAST a turkey. For additional help with locating an item, an alphabetical list of all preprogrammed cook settings is provided with your oven.

What if I can't find my specific recipe?

If you cannot find an exact setting for your item, use the preprogrammed setting for an item similar to the one you wish to cook. At the 80% and 100% complete points (pages 9-10) you will have the ability to make adjustments to your item.

Once you have developed the settings for your specific item, you can save them to Favorites (page 15) for easy recall.

How many cook settings can I save in Favorites?

The Favorites mode can hold up to 9,999 cooking settings for your favorite recipes.

Do I have to close the door to use the Broil mode?

Closing the door to help retain heat in the oven is strongly recommended when using the Broil mode for the lower (Double Wall) oven. The door must be closed to use the Broil Speedcook mode.

What is the difference between Bake and Roast?

Both bake and roast involve surrounding food with hot, dry air. However, in the Bake mode, heated air comes only from the bottom of the oven. In the Roast mode, air is delivered from the top and bottom.

If I use a cook setting from Favorites and then re-save it under a different name, will I keep the original settings?

Yes. All cook settings that have been "Saved to Favorites" remain in Favorites unless you delete them (page 17) or save over them (save a cook setting under a name that is already in use). If you re-save a setting by a different name, the two settings remain in Favorites under both names until you delete one of them.

COOK CYCLES & COOKING:

Can I cook my own recipes?

Yes. Anything that can be cooked in a conventional oven can be cooked in the TurboChef 30″ Speedcook Oven. If you cannot find an exact setting for your item, use the setting for a similar item.

Do I have to preheat the oven? How long does it take?

Unless you are using the Microwave or Defrost settings (see pages 18-19), the Speedcook oven needs to preheat before you place your food item in the oven to cook. This will take 8-14 minutes depending on the cook temperature the oven must reach.

As with any standard convection oven, the bottom oven (Double Wall model) should also be allowed time to preheat.

Can I cook more than one item at once?
In the bottom oven (Double Wall model), yes. In the Speedcook oven, it depends on what is meant by "more than one item."

If several items are cooking in the same dish – like vegetables with meat – then yes. To account for the extra weight, you may need to use the "Cook More" option (page 10) at the end of the cook cycle to add cooking time.

If "more than one item" refers to two separate dishes, then it is recommended that you do not cook these items together. In this situation, consider using the bottom oven (Double Wall model) as a warming drawer (page 31) to keep one item hot while the other is cooking.

Can I check my food while it is cooking?
Yes, you can open the door whenever you like. However, keep in mind that every time you open the door, some heat escapes, which in the Speedcook oven might affect the product's outcome. In the Speedcook oven it is best to check your food at the 80% and 100% complete points.

Additionally, the oven light switch can be used to illuminate the oven cavity, allowing you to check your food without opening the oven door.

Can I quit cooking if my product is done at the 80% complete point? If I do, will my cook be saved?
If your product is finished cooking at the 80% complete point, remove it from the oven and hit the "Cancel" key to end the cook cycle. Make sure you end the cook cycle and do not allow the oven to continue cooking with an empty cavity.

If you end the cook cycle at the 80% complete point, the modified cook time will not be saved.

Can I pause the cook cycle in the Speedcook Oven?
Opening the oven door will pause the cook cycle. To start cooking again, close the door and press the "Start" key.

Keep in mind that every time you open the oven door, some heat escapes, which in the Speedcook oven can affect the product's outcome. In the Speedcook oven, it is best to pause the cook cycle only at the 80% complete point.

When should I put glaze/sauce on my product?
As a general rule, glaze/sauce should be added at the 80% complete point. Otherwise, follow recipe directions.

Do I need to flip my food during cooking?
Not in the Speedcook oven. Air is circulated from the top and bottom of the oven, so products will cook evenly without needing to be flipped. In the bottom oven, it is recommend that you refer to and follow your recipe.

When cooking products with smaller and larger pieces (like wings), how do I avoid over-cooking or undercooking some portions?
When cooking products with smaller and larger pieces, the smaller pieces may cook faster than the larger ones. To avoid over and undercooking, remove the smaller food pieces at the 80% complete point and let the larger ones continue cooking. Use the "Cook More" or "Brown More" function at the end of the cook cycle if additional cook time is needed (page 10).

Why did my food product cook fine the first time under a particular setting, but not the second time?
Several factors influence a product's outcome, including the starting temperature, weight, depth, and source of ingredients. Altering one of these factors could affect the final outcome. To avoid any unwanted surprises, check your food at the 80% complete point and make any necessary adjustments.

What do I do if my product's actual weight (or serving size) does not match one of the oven's choices?
Select the weight (or serving size) that is closest to the product you are cooking. Check your food at the 80% complete point to make any necessary adjustments (page 9) to account for the difference in weight (or serving size). Once your setting is perfected, save it to Favorites for future reference (page 15).

What foods can I keep in the warming drawer, and how long is too long for holding a product?
Any food can be kept in the bottom oven under the Warm Setting. Timing will be different for each item, but the low temperature of 145°F (63°C) will continue to slowly cook the food. Over time, this can result in a dryer, chewier product.

What if I forget to take my food out of the Speedcook oven?
Your food will continue cooking at the rate of a standard oven, which could burn the food or possibly cause a fire hazard. At the end of a cook cycle, the cooking elements will power down, but the oven will remain at its current cooking temperature.

Can I pop popcorn or heat water in the Speedcook oven?
Yes. To pop popcorn or heat water, use the Microwave mode (see page 19 for more details).

Can I reheat food in the oven?
Yes. There is a setting under the Bake mode of the Speedcook oven for reheating. Choose "Bake" as the Speedcook mode. Select "Prepared Foods/Entrées" followed by "Dinners/Entrées," and "Refrigerated/Reheat."

For the bottom oven (Double Wall model), simply put the food in the warm cook cavity and allow it to reheat.

Can I defrost in this oven?
Yes. To defrost a product, use the Defrost mode (see page 18 for more details).

COOKING UTENSILS:

Can I use my standard pots and pans with the oven?
Yes. You can use any pots and pans in the TurboChef oven that you would in a traditional oven.

Can I use foil in the oven?
It is not recommended to use foil in the Speedcook oven because foil can slow down the overall cook time and affect product quality. Additionally, foil can potentially harm the oven when cooking some food items or using the microwave mode. If you need to wrap a product for cooking, try parchment paper.

In the bottom oven (Double Wall model), it is fine to use foil. However, due to the concealed heating element in the bottom oven, do not to cover or line the bottom of the oven with foil.

What if my recipe says to cook food covered with foil and then remove the foil?
The cook settings in the Speedcook oven are designed so products do not overcook on the top like they might in a conventional oven, so foil is not necessary. If you are uneasy about not covering your product, you can use parchment paper. Parchment paper must be wrapped all the way around the product or held in place with toothpicks. Otherwise, the air jets will likely blow it off.

Can I have more than one rack in the oven?
The Speedcook oven is designed to use only one rack at a time. However, in the bottom oven of the Double Wall model, up to six racks can be used at once.

CLEANING THE OVEN:

What is the best way to clean the outside of the oven? Is there anything that I should avoid?
A mild cleaner and soft rag work best to clean the outside of the oven. It is best to avoid anything abrasive like steel wool pads and powder-type cleansers, as they can possibly scratch the outside of the oven.

What if I accidentally scratch the outside surface of the oven?
If the scratch is very shallow on the stainless steel, use a polishing compound to rub it out.

OVEN SOUNDS:

Can I change the volume or turn the sounds off completely?
Yes. For information on changing the volume, see page 20. For information on turning the individual sounds on or off, see page 22.

Do I have to address the oven the moment I hear a tone?
It is recommended that you check your food at both the 80% and 100% complete points to ensure it does not overcook. At the 80% complete point, the oven will continue cooking if it is not addressed after 30 seconds. At the 100% complete point, you will have 3 minutes before the oven assumes the product is done and returns to the main cooking menu. All other oven tones are not time-sensitive.

Troubleshooting Guidelines

Before calling for service, please consider the following troubleshooting guidelines.

PROBLEM	POSSIBLE SOLUTION(S)
Displays and indicator lights are not working.	Verify the oven is receiving power.
The Cook Navigator Screen is too dark or light.	Adjust the display brightness – see page 23.
Sounds are not working.	Verify the sound is turned on – see page 22. Verify the volume is turned up – see page 20.
Oven sounds are too loud or soft.	Adjust the volume – see page 20.
Units and Measurements are displayed in metric and I want standard, or vice versa.	Change the Units and Measurements – see page 24.
I forgot to save my changes to a recently-cooked recipe.	See Saving to Favorites – page 15.
The clock is set to the wrong time.	Use the Set Clock knob to reset – see page 2.
The oven light bulb is burned out.	Call Customer Service at 866.44SERVE to order a replacement bulb. Instructions and all necessary components are included with each bulb.
The oven timer does not count down.	Make sure the Set Timer knob is pressed back into its original position.
I experience interference with my wireless phone.	900 MHz cordless phones are recommended to limit interference. Also, try operating your wireless network on channel 1 if possible.

NOTE: In the event that the oven displays an alert message that tells you to contact the TurboChef Service Department, please call 866.44SERVE. Before calling, take note of the failure alert displayed on the screen. This will help the service technician diagnose the potential problem in an efficient manner.

Specs & Dimensions

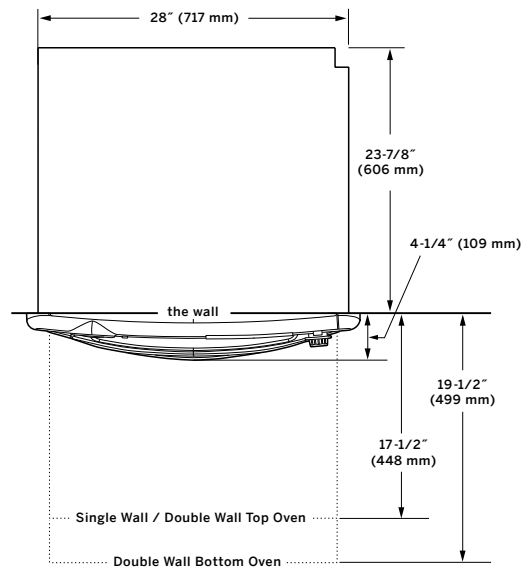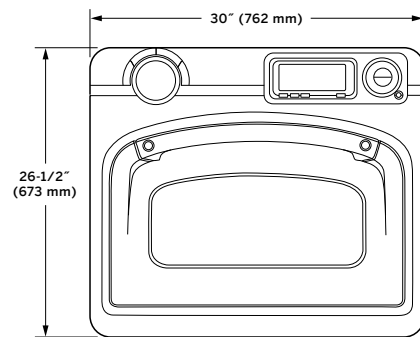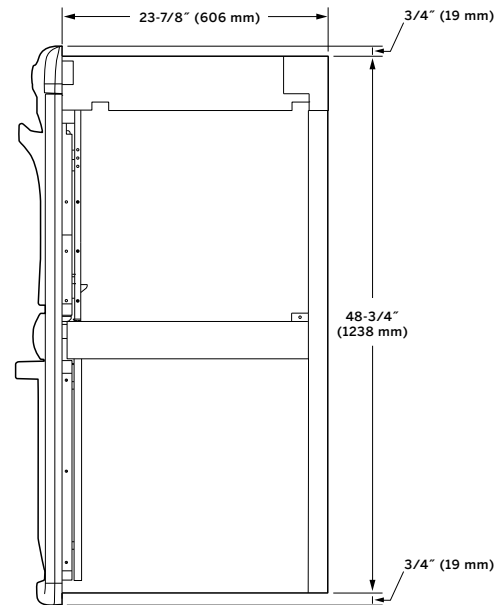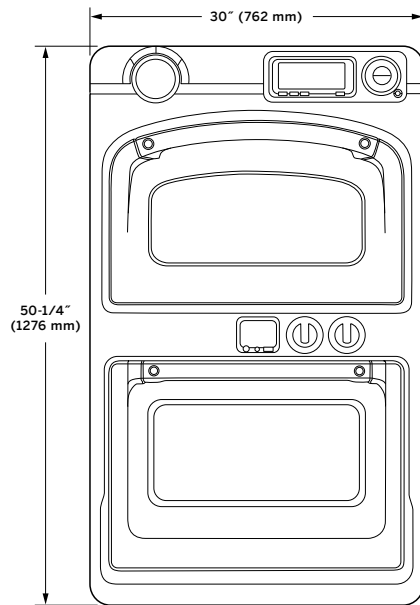| DIMENSIONS			30" DOUBLE WALL		30" SINGLE WALL	
Overall Oven	Height		50¼"	(1276 mm)	26½"	(673 mm)
	Width		30"	(762 mm)	30"	(762 mm)
	Depth		23⅞"	(607 mm)	23⅞"	(607 mm)
	Depth from cabinet		4¼"	(108 mm)	4¼"	(108 mm)
	with top door open		17½"	(445 mm)	17½"	(445 mm)
	with bottom door open		19½"	(495 mm)	n/a	
	Weight		410 lb.	(186 kg)	230 lb.	(105 kg)
Top Oven Cavity	Height		12"	(305 mm)	12"	(305 mm)
	Width		24"	(610 mm)	24"	(610 mm)
	Depth		15"	(381 mm)	15"	(381 mm)
	Volume		2.5 cu.ft.	(70.8 liters)	2.5 cu.ft.	(70.8 liters)
Bottom Oven Cavity	Height		15½"	(394 mm)	n/a	
	Width		24"	(610 mm)	n/a	
	Depth		17½"	(445 mm)	n/a	
	Volume		3.77 cu.ft. (106.7 liters)		n/a	

ELECTRICAL SPECIFICATIONS

Electrical Supply Requirements	Phase	Single	Single
	Frequency	60 Hz	60 Hz
	Current	50 amps	30 amps
	Cord	4-wire (inc. ground)	4-wire (inc. ground)
	Voltage	208 VAC	208 VAC
		240 VAC	240 VAC
Connection (see note 1)		5.5-6.5 ft (168-198 cm) flex conduit	5.5-6.5 ft (168-198 cm) flex conduit
Total Connected Power (see note 2)		50 amps	30 amps

NOTE:
1. Flex conduit is to be used between the oven and conduit box. Connectors are supplied by installation electrician.
2. Branch circuit must be protected with a 50 amp (Double Wall Oven) or 30 amp (Single Wall Oven) over-current protector.

30″ (762 mm)

50-1/4″
(1276 mm)

23-7/8″ (606 mm)

3/4″ (19 mm)

48-3/4″
(1238 mm)

3/4″ (19 mm)

30″ (762 mm)

26-1/2″
(673 mm)

28″ (717 mm)

23-7/8″
(606 mm)

4-1/4″ (109 mm)

the wall

19-1/2″
(499 mm)

17-1/2″
(448 mm)

Single Wall / Double Wall Top Oven

Double Wall Bottom Oven

3/4″ (19 mm)

23-7/8″ (606 mm)

25″
(635 mm)

3/4″ (19 mm)
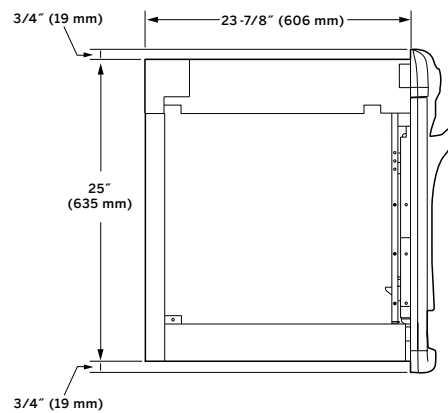
INCLUDED ACCESSORIES
1 oven rack for the top Speedcook oven
2 oven racks (1 standard/1 roller) for the bottom oven (Double Wall Oven Only)
Meat probe for the bottom oven (Double Wall Oven Only)
TurboChef Cookbook

CABINET DIMENSIONS		30″ DOUBLE WALL		30″ SINGLE WALL	
Cabinet	Width (min)	30″	(762 mm)	30″	(762 mm)
	Wood Fascia Thickness (min)	⅜″	(10 mm)	⅜″	(10 mm)
Rough Wall Opening	Height (min/max)	48⅞″	(1241 mm)	25⅛″	(638 mm)
	Width (min/max)	28½″	(724 mm)	28½″	(724 mm)
	Upper Corner Radius (preferred)	½″	(13 mm)	½″	(13 mm)
	Depth (min)	24″	(610 mm)	24″	(610 mm)
Cabinet Base Height	Wall Installations (min)	11″	(279 mm)	34¾″	(883 mm)
	Wall Installations (max)	15″	(381 mm)	38¾″	(984 mm)
	Under Counter Installations (min)	n/a		5½″	(140 mm)

NOTE: Failure to adhere to the Rough Wall Opening specs may cause corners of the cabinet opening to be exposed.
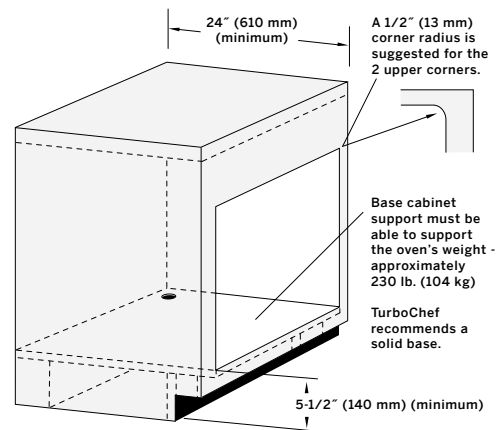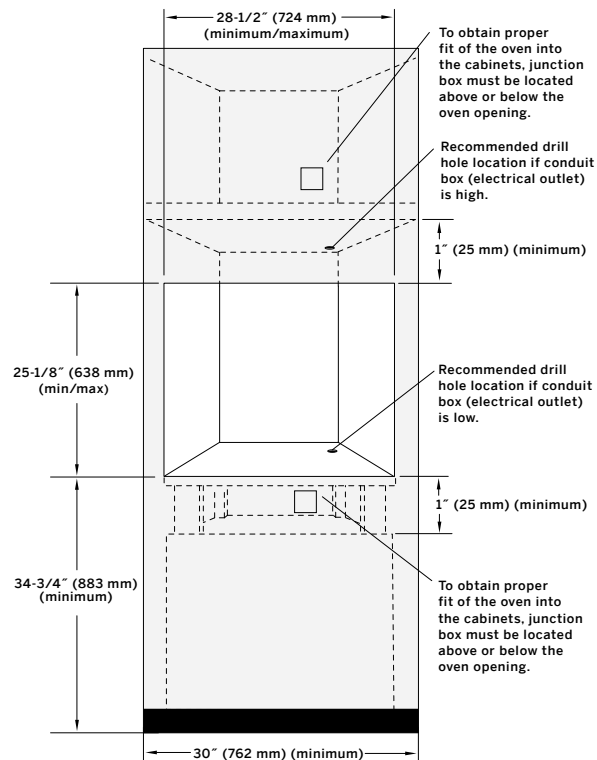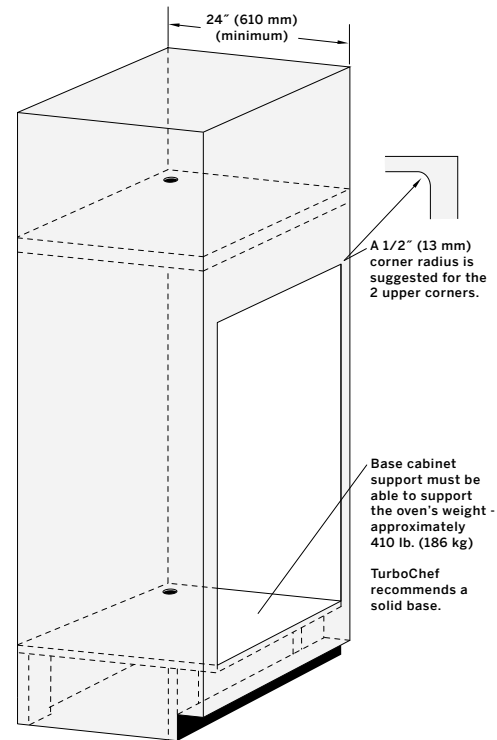
PROPER CABINET PREPARATION
Cabinets should be cut according to supplied dimensions. If the oven is being installed near a wall or door, there should be at least ¼ inch space between the wall/door and the side of the oven door.

TurboChef recommends using standard 2 x 4 support posts with a minimum of ½ inch solid base to support the oven. Support posts should be level with the floor line and well-secured to the base of the cabinet. Base cabinet support must be able to support the oven's weight – 410 lb./186 kg (Double Wall) or 230 lb./104 kg (Single Wall). TurboChef strongly recommends a solid base as shown in the illustrations to the right.

Due to the oven frame's overall depth, the power supply line location shown in the illustrations on the following page (high or low conduit box) must be adhered to in order to obtain a proper fit in the cabinet. If necessary due to a low or high conduit box, a 2-inch diameter hole should be drilled in the appropriate area to allow the power cord to reach the power source. Refer to the adjacent illustrations.

The oven utilizes ambient air from the kitchen to assist in keeping the operational components cool. This air is drawn in through the top control panel area through openings in the top access panel and exhausted through an opening at the base of the oven. Please allow a 1 inch minimum clearance above and below these areas.

If you have any questions or concerns about how the cabinets are built, contact TurboChef Customer Service 866.44SERVE (866.447.3783) before installing the oven.

28-1/2″ (724 mm)
(minimum/maximum)

To obtain proper fit of the oven into the cabinets, junction box must be located above or below the oven opening.

Recommended drill hole location if conduit box (electrical outlet) is high.

1″ (25 mm) (minimum)

48-7/8″ (1241 mm) (min/max)

Recommended drill hole location if conduit box (electrical outlet) is low.

It is recommended that your base cabinet support be installed flush with the top of your cabinet face.

To obtain proper fit of the oven into the cabinets, junction box must be located above or below the oven opening.

11″ (279 mm) (minimum)

30″ (762 mm) (minimum)

24″ (610 mm) (minimum)

A 1/2″ (13 mm) corner radius is suggested for the 2 upper corners.

Base cabinet support must be able to support the oven's weight - approximately 410 lb. (186 kg)

TurboChef recommends a solid base.

28-1/2″ (724 mm)
(minimum/maximum)

To obtain proper fit of the oven into the cabinets, junction box must be located above or below the oven opening.

Recommended drill hole location if conduit box (electrical outlet) is high.

1″ (25 mm) (minimum)

25-1/8″ (638 mm) (min/max)

Recommended drill hole location if conduit box (electrical outlet) is low.

1″ (25 mm) (minimum)

34-3/4″ (883 mm) (minimum)

To obtain proper fit of the oven into the cabinets, junction box must be located above or below the oven opening.

30″ (762 mm) (minimum)

24″ (610 mm) (minimum)

A 1/2″ (13 mm) corner radius is suggested for the 2 upper corners.

Base cabinet support must be able to support the oven's weight - approximately 230 lb. (104 kg)

TurboChef recommends a solid base.

5-1/2″ (140 mm) (minimum)

PLEASE NOTE:
Single wall ovens installed under a counter require a low conduit box (electrical outlet).

Limited Warranty - North America and Puerto Rico

Nature and Scope of the Warranty

This appliance is warranted to the first purchasing end-user to be free of manufacturing defects in workmanship and material for one full year beginning the Date of Installation, provided it is purchased and installed in any of the 50 States of the United States or the District of Columbia, Canada or Puerto Rico. As used in this warranty document, "Date of Installation" shall be the date of occupancy by the end-user, if the appliance is installed in new construction, or for installation in an existing or refurbished home of an end-user it will be the date the appliance is installed or ten (10) business days after the appliance is sold to the first end-user, whichever is earlier. During the warranty period, TurboChef or its authorized service agent will repair or replace, at its sole option, without charge the appliance or any part found to be defective or which fails under normal use. The warranties stated in this document are not transferable by the first end-user purchaser except to a subsequent buyer of the home in which the appliance is originally installed.

Exclusions from coverage of the Limited Warranty

This limited warranty does not cover any defects in or damage to the appliance resulting from (A) use of the appliance other than in its normal and customary manner as a household appliance (commercial use is deemed not a normal or customary use), (B) accident, flood, fire, or Acts of God, (C) misuse, abuse, failure to follow operating instructions, mishandling, or alteration (including obliteration or alteration of model and serial number tag), (D) failure to install the appliance in strict conformity with local, state and federal building or safety codes and regulations or our installation instructions, (E) ordinary wear and tear resulting from use, or (F) improper or incorrectly performed maintenance or service. This limited warranty does not cover damage resulting from weather or climate-related conditions (including rust, corrosion or deterioration of the functional and cosmetic components) as might occur, for example, when the appliance is installed in a marine application (pleasure boats, yachts, etc.).

Disclaimers; Limitation of Remedies

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE REPAIR OF THE APPLIANCE AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE ONE-YEAR TERM OF THIS LIMITED WARRANTY.

Neither TurboChef nor the dealer from whom you are purchasing the appliance will be responsible for any incidental or consequential damages occurring to persons or property resulting from the use of the appliance. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

No Coverage outside the USA, Canada or Puerto Rico

This limited warranty provides no coverage if the appliance is purchased or installed outside the United States, Canada or Puerto Rico.

How to Obtain Service

If you find that there is a defect in the material or workmanship in your appliance within the period of the warranty, contact your authorized TurboChef dealer or TurboChef at the number shown below. Our support staff will direct you to the proper person to assist you.

Customer Service: 866-447-3783

Please have all related information on your purchase available at that time. You may be asked to provide proof of purchase or installation date to receive warranty service.

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