

Designed specifically
for today's lifestyle

THE TURBOCHEF 30" DOUBLE WALL SPEEDCOOK OVEN





An oven for your time.

A meal can say many things. It says welcome home, thank you, or relax. It says let's celebrate. And it always says you care.

Meals can make friends, nurture relationships, and create memories that last forever. But at today's busy pace – with our lives overflowing with daily tasks – finding time to serve great meals is a real challenge.

How do you make time to cook for loved ones? Host the perfect dinner party? *And find time to enjoy both?*



Our oven is designed around you.

TurboChef is dedicated to providing a real solution for your lifestyle. From the fashionable retro-modern styling to the easy-to-use controls to the amazing cooking performance, our oven gives you time to enjoy.

Introducing the TurboChef 30" Double Wall Speedcook Oven.

Imagine cooking with a touch of magic. Steamed asparagus – perfectly al dente – in 45 seconds. A rack of lamb in 4 minutes. A 12 pound Thanksgiving turkey in 42 minutes. From family favorites to a gourmet dinner, our oven enables you to cook fresh, delicious food up to 15 times faster than conventional methods with the flavor and quality endorsed by four-star chefs. Meats are caramelized, moist and tender. Baked goods are golden and flaky. And, vegetables come out crisp, succulent and nutritious.

Whether it's dinner on a busy Wednesday night, a dinner party for friends on Saturday night, or a once-a-year special occasion, *the time saved waiting on the oven is time gained with loved ones.*



THE TURBOCHEF 30" DOUBLE WALL SPEEDCOOK OVEN SHOWN WITH THERMAL RED DOOR.



Key Features

- TOP CAVITY:
SPEEDCOOK OVEN**
- Utilizes patented Airspeed Technology
 - Easy-to-use, menu driven control system
 - Self-cleaning

- COOK NAVIGATOR™ DISPLAY**
- State-of-the-art color LCD interface
 - 400+ profiles calculate cook times and temperatures
 - Built-in, on-demand help and information
 - Make mid-course cooking adjustments
 - "Display last 10 items" menu
 - Oven light switch

- BOTTOM CAVITY:
CONVECTION OVEN /
PROOFING OVEN /
WARMING DRAWER**
- 4 heating elements – convection, inner broiler, outer broiler, and bake – provide uniform cooking
 - Self-cleaning

- CLASSIC STYLE
ANALOG CLOCK & TIMER**
- Runs with advanced electronic control knobs



- COOKWHEEL™ CONTROLLER**
- 7 Speedcook modes: Bake, Roast, Broil, Air Crisp, Toast Dehydrate, and Favorites
 - "Save to Favorites" mode to store custom settings
 - Manual mode



- DIGITAL INTERFACE**
- Displays oven and meat probe temperature, timer, lock symbols, and status of cleaning cycle
 - Oven light switch

- VIEWING WINDOW**
- 18.5" x 7.5"
 - Triple pane window

- CAVITY INTERIOR**
- Black porcelain
 - Chrome rack
 - 2 rack positions
 - Dual halogen lights
 - Large cavity capacity – holds up to a 26 lb. turkey

- OVEN DOOR**
- 7 finishes: Stainless Steel, Orange Hearth, Thermal Red, Evening Blue, Charcoal, Ivory, and White
 - Powder coated enamel/ matte finish for all color options



- ANALOG CONTROL KNOBS**
- 7 cook modes: Bake, Roast, Broil, Convection Bake and Roast, High and Low Broil
 - Warming setting
 - Proofing setting
 - Sabbath mode



- PREMIUM STAINLESS STEEL**

- OVEN DOOR**
- Premium stainless steel

- VIEWING WINDOW**
- 18.5" x 8.5"
 - Triple pane window

- CAVITY INTERIOR**
- Black porcelain
 - 2 racks – 1 standard rack and 1 roller rack
 - 6 rack positions
 - Dual halogen lights
 - Recessed double broil element for max capacity
 - Meat probe plug
 - Convection panel with nozzle jet holes reduces drag/improves air flow

Take any recipe and delight your friends and family. Our oven is as easy to use as an ATM.



Chicken Rollatini
2 chicken rollatinis in 6½ minutes



Lemon Tart
11-inch tart in 19 minutes



The TurboChef oven gives you more time to enjoy with loved ones by saving significant time cooking any of the recipes you love.



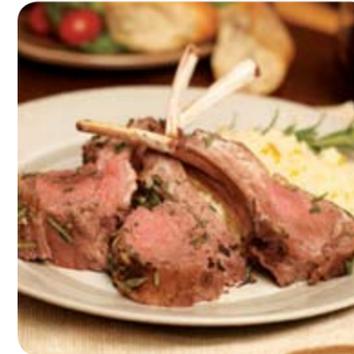


Roasted Turkey

12 lbs. in 42 minutes

CONVENTIONAL TIME
04:00:00

TURBOCHEF TIME (83% FASTER)
00:42:00



Rack of Lamb

2 racks in 5 minutes

CONVENTIONAL TIME
00:35:00

TURBOCHEF TIME (86% FASTER)
00:05:00



Baked Acorn Squash

1 squash in 8 minutes

CONVENTIONAL TIME
01:00:00

TURBOCHEF TIME (87% FASTER)
00:08:00

Sesame Crusted Tuna

2 servings in 3½ minutes

CONVENTIONAL TIME
00:07:00

TURBOCHEF TIME (50% FASTER)
00:03:30



Herbs de Provence Biscuits

20 biscuits in 2 minutes

CONVENTIONAL TIME
00:11:00

TURBOCHEF TIME (82% FASTER)
00:02:00



Sweet Potato Soufflé

8 servings in 4 minutes

CONVENTIONAL TIME
00:45:00

TURBOCHEF TIME (92% FASTER)
00:04:00

Apple Cranberry Pie

10-inch pie in 15 minutes

CONVENTIONAL TIME
01:15:00

TURBOCHEF TIME (80% FASTER)
00:15:00



Specs and Dimensions

DIMENSIONS

Overall Oven

Height	50.25"	(127.6)
Width	30.00"	(76.2)
Depth	23.90"	(60.7)
Depth from Wall	4.25"	(10.8)
with top door open	17.50"	(44.5)
with bottom door open	19.50"	(49.5)
Weight	410 lbs.	(186 kg.)

Top Oven Cavity

Height	12.00"	(30.5)
Width	24.00"	(61.0)
Depth	15.00"	(38.1)
Cooking Space	2.5 cubic feet	

Bottom Oven Cavity

Height	15.50"	(39.4)
Width	24.00"	(61.0)
Depth	17.50"	(44.5)
Cooking Space	3.77 cubic feet	

Cabinet

Width (minimum)	30.00"	(76.2)
Rough Wall Opening		
Height (maximum)	48.875"	(124.1)
Width	28.50"	(72.6)
Depth (minimum)	24.00"	(61.0)

Dimensions in parentheses are in centimeters unless otherwise noted.

Due to the oven frame's overall depth – 23.9" (60.7 cm) – 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.

ELECTRICAL SPECIFICATIONS

Electrical Supply Requirements:

Single Phase, 208 VAC, 60 Hz, 50 Amps
Model: TDO30 – * – 208

Single Phase, 240 VAC, 60 Hz, 50 Amps
Model: TDO30 – * – 240

"*" Indicates a two letter code – OR, RD, BU, CH, IV, WH, or SS – which refers to the oven door color.

Connection: Unit includes a 5½ foot flex conduit to be used between the oven and conduit box.

Connectors are supplied by installation electrician.

Total Connected Power: 50 Amps

INCLUDED ACCESSORIES

- 1 oven rack for the top Speedcook oven
- 2 oven racks (1 standard/1 roller) for the bottom oven
- Meat probe for the bottom oven
- TurboChef Cookbook

TOP OVEN DOOR FINISHES & COLORS

All colors come in a porcelain coated matte finish. Stainless steel doors match the stainless steel oven chassis.

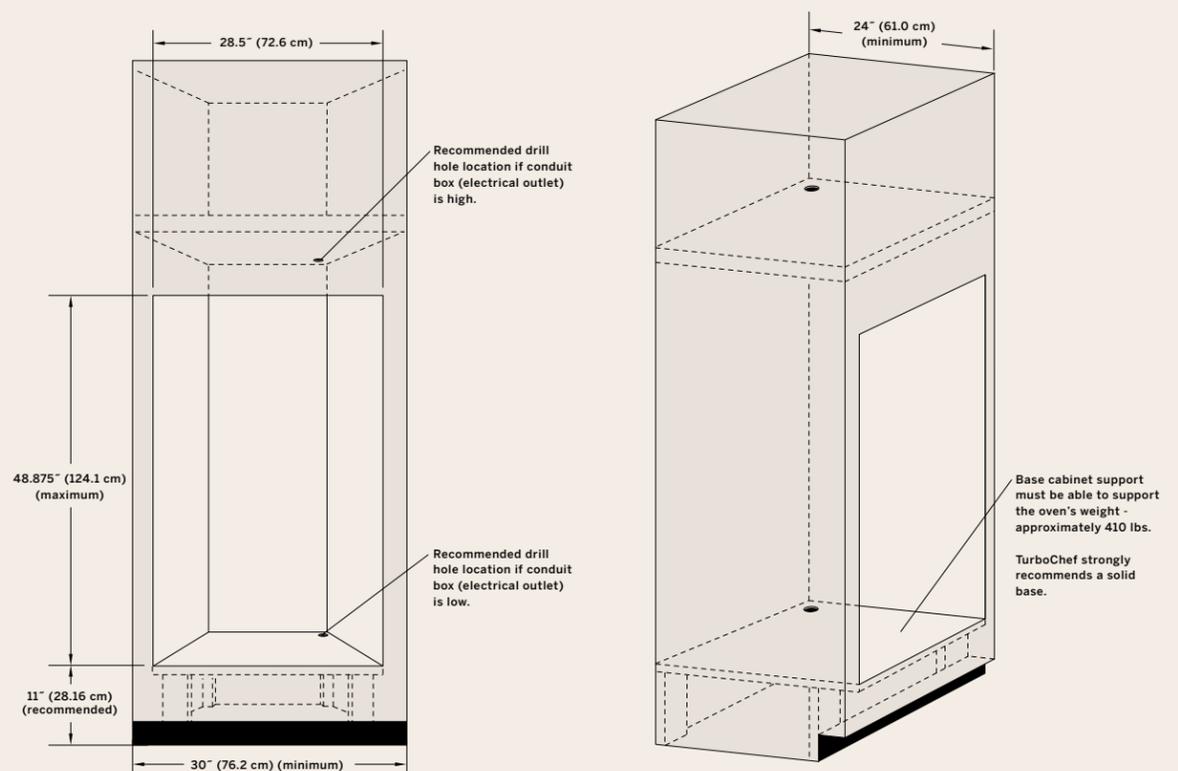
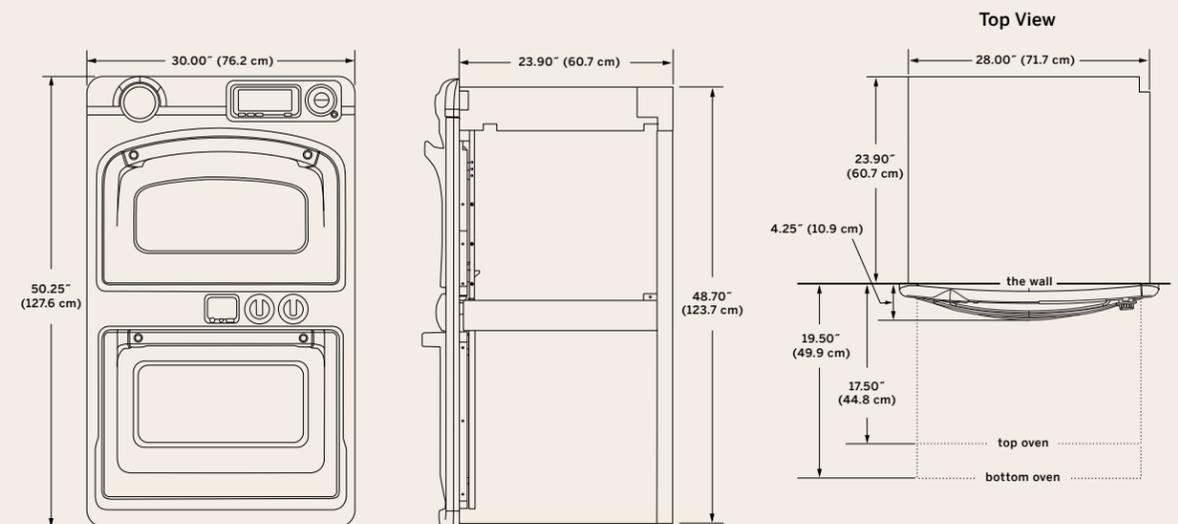


Stainless Steel Orange Hearth Thermal Red Evening Blue



Charcoal Ivory White

See Installation Instructions shipped with unit for detailed specifications. Specifications are subject to change without notice.



The wait is over. It's *time to enjoy.*

Delight your family every day with your latest culinary creation or Grandmother's favorite recipe. Excite your dinner guests by serving soufflés in 3 minutes. Enjoy more family time during the holidays instead of waiting on the oven. Enjoy more time for yourself to spend however you choose.

Enjoy TurboChef – an amazing oven for the heart of your home.



Time to Enjoy™



THE TURBOCHEF 30" DOUBLE WALL SPEEDCOOK OVEN SHOWN WITH IVORY DOOR.

A final word from the chefs.

“It’s a pursuit of excellence and a pursuit of great things. Speed, quality and purity – all of these things are answered with the TurboChef oven.”

- CHARLIE TROTTER
Executive Chef, Trotter’s/Chicago



“What the TurboChef oven does is amazing. But of course the true test is tasting the finished product. That’s all that matters in the end. And is it good enough to be served in my restaurant? The answer is consistently yes.”

- GUENTER SEEGER
Executive Chef, Seeger’s/Atlanta



Time to Enjoy™