



## **USE & CARE GUIDE**

### **The TurboChef 30" Double Wall Speedcook Oven**



**MODEL NUMBERS:  
TDO30 \* 208 / TDO30 \* 240**

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

If at any time you have questions or concerns  
pertaining to your TurboChef 30" Double 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.

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SERIAL NUMBER

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MODEL NUMBER

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DATE OF PURCHASE

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DATE OF INSTALL

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DEALER

*This Use & Care Guide is designed to simply explain the operation of the TurboChef 30" Double Wall Speedcook Oven. We believe you will find your cooking experience with TurboChef to be very unique, pleasing and empowering. Enjoy.*

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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

When using electrical appliances, basic safety precautions should be followed, including the following:

**⚠ WARNING:** 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” outlined later on this page.
- This appliance must be grounded. See Grounding Instructions 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 place oven racks in desired location while the oven is cool. If rack must be moved while oven is hot, DO NOT let potholder contact hot heating element in the oven. Oversized foods or oversized 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 build up 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 upper 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 top oven. Prolonged use can cause overheating and damage the microwave components. Use in the bottom oven 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 potholder touch hot 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. DO NOT use paper products in either 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 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), (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 the manufacturer. 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 19, and page 27.

- 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 sometime during the 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 clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electrical shock.
- 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 for the oven when the self-clean cycle is used.
- In the event the oven is malfunctioning in the self-cleaning mode, turn off or disconnect appliance from power supply and have serviced by a qualified technician.
- Complete instructions on the operation of the self-clean mode can be found on pages 19 and 27.

### RF Interference Considerations

The appliance has been tested and was determined to be in compliance with applicable portions of FCC part 18 requirements and to 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**



## Welcome to High Performance Gourmet

The TurboChef 30" Double Wall Speedcook oven is a high performance gourmet oven including a top Speedcook oven and a bottom conventional oven. Both ovens deliver superior cooking quality. However, in the top oven, TurboChef uses patented Airspeed Technology to accelerate the cooking process, and enable you to cook up to 15 times faster than in a conventional oven with exceptional quality.



On the top Speedcook oven, the traditional temperature dial has been replaced with the CookWheel™ and Cook Navigator™ that form the basis of the top oven's easy-to-use interface. As the user, you select an item and its specifications rather than setting the temperature. From your selections, the oven automatically determines the initial cook time and temperature.

The preprogrammed 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 to preprogrammed settings 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 a tool personalized and synchronized with your needs.

You will quickly realize that cooking in the TurboChef 30" Double Wall Speedcook Oven is very similar to using a regular oven. All of the same basic principles of cooking still apply.

There is one basic difference between speedcooking and traditional cooking: your food will cook faster and be ready sooner. In some instances, this may mean adjusting the overall timing of your meal. In these situations, the bottom oven can be used as a warming drawer to hold food while you stage your meal or prepare other items. When you're ready to serve, everything comes out fresh, hot, and delicious.

The bottom oven's Warming Mode is one of several features that truly expand your overall capabilities. As a high end conventional oven, the bottom oven not only delivers quality results, but features additional enhancements such as proofing and Sabbath Mode. The bottom oven operates in the same manner as other traditional ovens.

A few good cooking tips to remember:

- 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.

Welcome to the TurboChef 30" Double Wall Speedcook Oven – an amazing oven for the heart of your home. *Enjoy.*

## Q&A – Commonly Asked Questions

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As you familiarize yourself with this new technology and its advantages, you are sure to have questions. Many of your initial questions will be answered in your first cooking experience. However, since certain questions may arise before and during your first cook, we have taken the opportunity to answer some of the most commonly asked questions.

Additional Q&A can be found on pages 34-37. If you need additional assistance, please call Customer Service at 866.44SERVE.

### Can I cook my own recipes?

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

### How do I turn the oven on?

For the top 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, set the Oven Mode Dial to one of the five modes – Convection Bake, Convection Broil, Broil, Bake, or Roast – and then set the desired temperature.

### Can I use my standard pots and pans with the oven?

Yes. In either oven, you can use any cooking materials that you would in a traditional oven.

### Can I use foil in the oven?

For the bottom oven, foil is fine. However, it is not recommended for use in the top Speedcook oven due to the fact that foil can slow down the overall cook time and affect product quality. Try parchment paper if you need to wrap a product for cooking.

### How do I know which Speedcook Mode to choose?

The modes have been established to describe how you would normally cook a product – i.e. BAKE a cake or ROAST a turkey. So in most cases, common cooking sense should help you decide which mode to choose. However, since we don't all think the same way, an alphabetical list of all Preprogrammed Recipes can be found on pages 30-33.

### What if I can't find my specific recipe?

If you cannot find an exact setting for your item, use a similar one. At the 80% and 100% check points (pages 11-12) you will have the ability to make adjustments and alter the programmed settings for your specific item.

Once you have developed the settings for your specific item, don't forget to "Save to Favorites" (page 17). Doing this will allow you to easily recall the settings for your specific item.

### Can I set the oven's time and temperature?

In the bottom oven, yes. You select time and temperature just as you would with any traditional oven.

In the top oven, not initially. You must select a Speedcook mode, followed by an item and the item's specifications in order to initiate a cook cycle. However, once you have selected your item, there is an option to "Adjust Settings" (pages 13-14). By selecting "Adjust Settings" you will have the ability to alter the preprogrammed time and temperature of the selected item.

It is recommended that you start with the preprogrammed settings developed through testing by our staff of professional chefs. Once you have a feel for the outcome using the preprogrammed settings, then you might want to customize by either adjusting at the 80% and/or 100% check points (pages 11-12) or by altering the time and/or temperature.

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

The top Speedcook oven needs to preheat before you place your food item in to cook. This will take 9 to 14 minutes depending on the cook temperature the oven must reach.

With the bottom oven, it is recommended that the oven preheat to its cooking temperature, but not required.

**Can I check on my food while it is cooking?**

Yes. For either oven, you can open the door whenever you like. Keep in mind that every time you open the door, some heat will escape, which – in the top oven – might affect the product's outcome. In the top oven it is best to check your food at the 80% and 100% check points.

Both ovens also feature an Oven Light Switch, which can be used to illuminate the oven's cavity, allowing you to check your food without opening the oven door. See page 4 and 25 to identify the location of the Oven Light Switch.

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

Yes. The last 10 cook cycles will be automatically saved under the Favorites mode in “Last 10 Cooks” (page 8). To permanently save adjustments made to a preprogrammed setting, you will need to save your item to Favorites (page 17).

**If I alter a preprogrammed setting, does it affect the original setting? Can I get the original back?**

Adjustments made to a cook cycle apply only to that specific cook cycle. The oven defaults back to an item's original preprogrammed settings the next time that item's preprogrammed recipe is selected.

All changes are saved in Favorites either under “View Last Cooked (10)” (page 8) or under a recipe you “Saved to Favorites” (page 17).

**Can I cook more than one item at once?**

In the bottom oven, yes. In the top Speedcook oven, it depends on what you mean by “more than one item.”

If two items are to be cooked in the same dish – like vegetables with meat – then yes. However, you might have to add a bit of time at the end of the cook cycle to account for the extra weight. If by “more than one item” you mean two separate dishes, then it is not recommended that you cook these together. Consider using the bottom oven as a warming drawer (page 28) to keep one item hot while the other is cooking.

**Can I have more than one rack in the oven?**

In the bottom oven, yes. However, the top oven is designed to only use one rack at a time.

**Can I use both ovens at the same time?**

Yes. Both ovens working together is a great way to get the most out of your oven, expand your cooking capacity, and enrich your overall cooking experience.

**Can I use the top oven as a microwave only?**

No. While the top oven does contain a microwave element, this element is an assisting technology that is used only when it helps improve a product's cook time and finished quality. It cannot be used alone.

**When the oven is done cooking, does it automatically turn off? What if I forget to turn it off?**

The oven will not automatically turn itself off. For the top oven, at the end of the cook cycle, the cooking elements will power down. However, the oven remains at its cooking temperature until it is turned off or another recipe is selected.

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

## Control Identification & Operation – The Top Oven

Cook up to 15 times faster in the top Speedcook oven. The oven includes a state-of-the-art interface that provides built-in, on-demand information and over 450 recipes with pre-calculated cook times and temperatures. For an overview of the seven Speedcook modes, see pages 5-6. For a list of all preprogrammed recipes, see pages 30-33.

### Classic Style Analog Clock and Timer

Runs with advanced electronic control knobs. To operate see Set Clock Knob and Set Timer Knob.

### Set Clock Knob

Used to set time.

1. Press knob to extend.
2. Turn knob to set time.
3. Press knob back into original position.

### Cook Navigator™

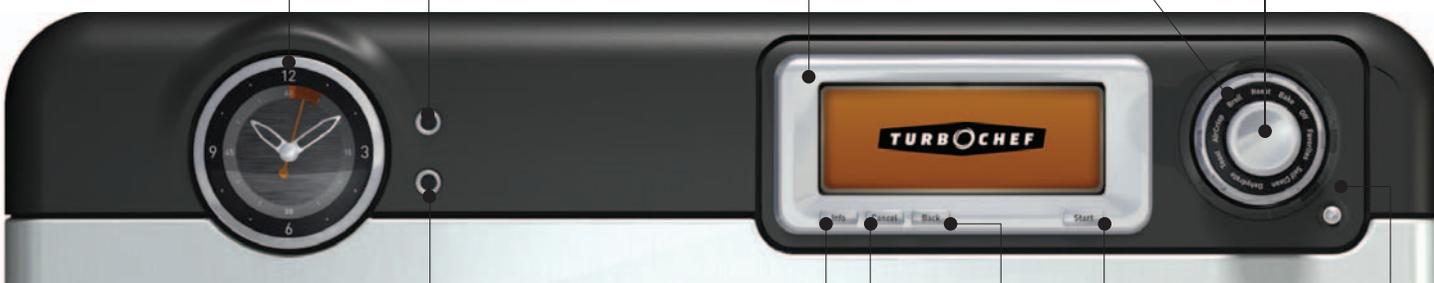
Consists of the Cook Navigator Display and the Info, Back, Cancel, and Start keys.

### CookWheel™ (outer knob)

Turn to select a Speedcook mode, Self-Clean, or to turn the oven off. Modes include: Air-Crisp, Bake, Broil, Favorites, Dehydrate, Roast, and Toast.

### 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 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 into position.

### Info Key

Press to display information on the Oven Setup (volume, screen brightness and contrast, language, and standard or metric measurement), Help Topics, or Oven Tips.

### Back Key

Press to return to previous screen.

### Cancel Key

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

### Oven Light Switch

Press to illuminate top cook cavity.

### Start Key

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

### NOTES:

1. Pressing the “Start” key does the same thing as pressing in the inner CookWheel knob.
2. To turn the oven on, you must select a Speedcook mode. See CookWheel (outer knob).

## Cook Modes – The Top Oven

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The top oven features seven Speedcook modes – Air-Crisp, Bake, Broil, Dehydrate, Favorites, Roast and Toast – 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.

For a list of all preprogrammed recipes and the mode(s) under which each is located see pages 30-33.

### TRADITIONAL MODES

**BAKE:** Traditionally, baking is to cook with dry heat. Hot air – from the top and bottom of the oven – envelopes the food in a radiant dry heat, perhaps with a little moisture from the food which circulates as a vapor in the oven.

In the TurboChef oven, the traditional explanation of baking remains the same. However, in the top oven 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. Bake pizzas on a pizza pan or place 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. Generally you broil foods that are quick cooking, inherently tender, relatively lean, and not too thick.

Using the Speedcook Broil mode will yield the same or superior results as broiling in any traditional oven. The only really 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:** Traditionally, roasting implies cooking food with an open flame, as on a spit in front of a fire. This is one of the oldest forms of cooking.

When roasting in an oven, roasting and baking are essentially the same thing, 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 as air-frying. This mode is great for foods that traditionally taste best when fried – like french fries – as well as items containing 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, TurboChef teflon screens, and pizza pans (with or without holes) are all recommended for use with this mode.

**FAVORITES:** The Favorites mode is a wonderful tool that allows you to store and easily recall over 9,000 of your favorite recipes. This mode truly allows you to cook any recipe – whether

it is a perfect match to a preprogrammed one or not – quickly and easily. In addition to any settings you save, the settings for your last ten cooks are always saved in this mode. To learn more about the Favorites mode, see pages 9, and 16-19.

**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 that may run over, like filled pastries, use a metal sheet pan.

## Basic Cooking – The Top Oven

Preprogrammed recipes and an easy-to-use interface allow you to cook any dish you want. Choose one from the TurboChef Cookbook or try an old family favorite. For a complete list of preprogrammed recipes and the mode under which each is located, see pages 30-33.

### 1. Turn the oven on by selecting a Speedcook mode – Air-Crisp, Bake, Broil, Dehydrate, Favorites, Roast, or Toast.

The Cook Navigator Screen will illuminate and the oven will begin its initial warming process.

If unsure of which mode to select, consult the list of preprogrammed recipes on pages 30-33. If your specific recipe is not listed on these pages start by selecting a preprogrammed recipe for an item that closely resembles the one you wish to cook. At the 80% and 100% check 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.*

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. *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 9 to 14 minutes.

For information on “Adjust Settings” see pages 13-15.

**4. Upon completion of preheating, place 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.

**6. The cook cycle is 80% complete – make adjustments.**

When the cook cycle is 80% complete, a chime sounds and you have the option to check your food and, if desired, adjust the cook settings. This option is available for 30 seconds. If an adjustment is not made within 30 seconds, the oven will complete the cook cycle according to the original settings. For more information, see page 11.

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

**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 additional cook time, if desired. This option is available for 3 minutes. After 3 minutes, the oven assumes the item is done and advances to the next screen (#9 below). For more information, see page 12.

**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 17. To cook another batch of the same product select “Cook Another.” Select “Done” to return to the first menu under the current Speedcook mode. To turn the oven off, rotate the outer CookWheel knob to “Off.”

**NOTE:** The display will not change until “Save to Favorites,” “Cook Another,” or “Done,” is selected or the oven is turned off.

## Cooking a Recently Cooked Dish

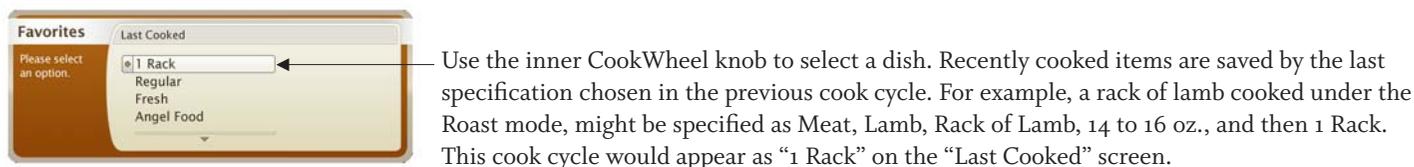
The top oven automatically saves a record of – along with any adjustments to – the last ten items cooked, giving you quick access to your most recently used recipes. Follow the steps below to cook a recently cooked dish.

**NOTE:** Recently cooked items 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 17).

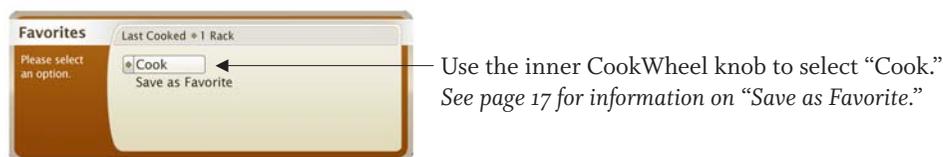
### 1. Select "Favorites" as the Speedcook mode. Under "Favorites," select "View Last Cooked (10)."



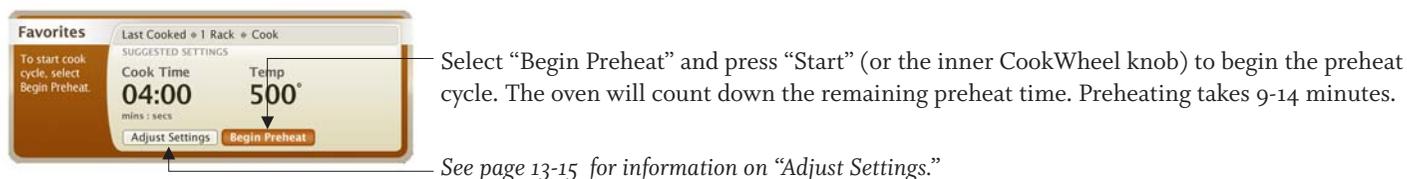
### 2. Select the dish to be cooked.



### 3. Select "Cook."



### 4. Begin the preheat cycle.



**5. Upon completion of preheating, place food in the oven.**

The oven will chime to let you know when the preheat cycle is complete.

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

**6. Press “Start” to begin the cook cycle.**

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

**7. The cook cycle is 80% complete – make adjustments.**

When the cook cycle is 80% complete, a chime sounds and you have the option to check your food and, if desired, adjust the cook settings. This option is available for 30 seconds. If an adjustment is not made within 30 seconds, the oven will complete the cook cycle according to the original settings. For more information, see page 11.

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

**8. 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 additional cook time, if desired. This option is available for 3 minutes. After 3 minutes, the oven assumes the item is done and advances to the next screen (#9 below). For more information, see page 12.

**9. Remove the dish from the oven.**

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

**10. Select “Save to Favorites,” “Cook Another,” “Done,” or turn the oven off.**

To “Save to Favorites” see page 17. To cook another batch of the same product select “Cook Another.” Select “Done” to return to the first menu under the current Speedcook mode. To turn the oven off, rotate the outer CookWheel knob to “Off.”

**NOTE:** The display will not change until “Save to Favorites,” “Cook Another,” or “Done,” is selected or the oven is turned off.

## Cooking a “Favorite” Dish

The Favorites mode allows you to store and quickly access the cook settings for your favorite recipes. To save a dish to Favorites, see page 17. To cook a dish already saved in Favorites:



**4. Select “Cook.”**

Use the inner CookWheel knob to select “Cook.”  
See page 18 for information on “Rename” and page 19 for “Delete.”

**3. Begin the preheat cycle.**

Select “Begin Preheat” and press “Start” (or the inner CookWheel Knob) to begin the preheat cycle.

For information on “Adjust Settings” see pages 13-15.



The oven automatically begins counting down the remaining preheat time and displays the current temperature. Preheating will take 9-14 minutes.

**4. Upon completion of preheating, place 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.

**6. The cook cycle is 80% complete – make adjustments.**

When the cook cycle is 80% complete, a chime sounds and you have the option to check your food and, if desired, adjust the cook settings. This option is available for 30 seconds. If an adjustment is not made within 30 seconds, the oven will complete the cook cycle according to the original settings. For more information, see page 11.

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

**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 additional cook time, if desired. This option is available for 3 minutes. After 3 minutes, the oven assumes the item is done and advances to the next screen (#9 below). For more information, see page 12.

**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 17. To cook another batch of the same product select “Cook Another.” Select “Done” to return to the first menu under the current Speedcook mode. To turn the oven off, rotate the outer CookWheel knob to “Off.”

**NOTE:** The display will not change until “Save to Favorites,” “Cook Another,” or “Done,” is selected or the oven is turned off.

**NOTE:** When re-saving an existing Favorites recipe to Favorites, previous settings will be replaced with those from the current cook cycle unless the item is re-saved under a different name.

## Making Adjustments During a Cook Cycle

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

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

### 1. Initiate a cook cycle. (See pages 6-9 for detailed instructions)

### 2. The cook cycle is 80% complete. Check food 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.



If the dish requires adjustments, open the door or press/turn the inner CookWheel knob. Four options appear: “No Change,” “Cook Less,” “Brown Less,” and “Cook and Brown Less.”

### 3. Select desired adjustment.

**NO CHANGE:** Select if dish is cooking to expectations.

**COOK LESS:** Select if product appears to be overcooking or internal temperature is too high.

**BROWN LESS:** Select if the outside of the dish is browning faster than desired.

**COOK AND BROWN LESS:** Select if dish is cooking and browning more than expected, but requires additional cooking time.

**NOTE:** If you feel your item is done cooking at the 80% complete check point, you can remove your dish from the oven all together. Press the “Cancel” key to end the cook cycle at this point.

#### 4. Press the inner CookWheel knob to confirm selection.



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

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

If the cook cycle is initiated from a preprogrammed recipe, changes made during a cook cycle are saved in Favorites under “View Last Cooked (10)” (see page 8). The original preprogrammed setting will not be altered. To permanently save your adjustments, the item must be saved to Favorites (see page 17).

If the cook cycle is initiated from a recipe already saved in Favorites, changes made during a cook cycle are saved in Favorites under “View Last Cooked (10).” The originally saved settings, will not be changed unless you re-save the item by its same name.

## 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. Initiate a cook cycle. (See pages 6-9 for detailed instructions.)

### 2. The cook cycle is 80% complete – make adjustments.

For information on making adjustments during a cook cycle, see page 11.

### 3. The cook cycle is complete. Check food for final adjustments.

A chime sounds to indicate the cook cycle is complete. Check your food item. If a selection is not made after 3 minutes, the oven assumes the item is done and advances to the “Save to Favorites”/“Cook Another”/“Done” screen.



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



When the door is opened or after 3 seconds, a message appears with four adjustment options: “Cook More,” “Brown More,” “Cook and Brown More,” or “Done Cooking this Dish.”

**4. Select the desired adjustment.**

COOK MORE: Select if outside meets expectations, but inside needs to cook longer.

BROWN MORE: Select if inside meets expectations, but outside needs to cook longer.

COOK AND BROWN MORE: Select if both inside and outside need to cook longer.

DONE COOKING THIS DISH: Select if no adjustments are needed.

**5. Press the inner CookWheel knob to make and confirm selection.**

If “Cook More”, “Brown More”, or “Cook and Brown More” is selected, you will be asked to set the additional cook time. See step 6 below.

If “Done Cooking this Dish” is selected, the oven advances to the “Save to Favorites”/“Cook Another”/“Done” screen. See step 9, page 12.

**6. Select additional 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 total cook time. Press “Start” to resume cooking. The oven will continue cooking according to the adjustments made.

**NOTE:** “Cook More”, “Brown More”, and “Cook and Brown More” can be used as many times as necessary to achieve desired results.

**NOTE:** Any changes made during an item’s cook cycle are saved in Favorites under “View Last Cooked (10)” (page 8). To permanently save your adjustments, the item must be saved to Favorites (page 17).

## Adjusting the Cook Time

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

Cook times may be changed up to 30% in either direction of the preprogrammed time. Be aware that preprogrammed cook times can vary significantly from traditional settings. To adjust the cook time:

**1. Select the dish to be cooked. (See pages 6-9 for detailed instructions.)**

**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 15.

### 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 20% in either direction.

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



Press the inner CookWheel knob in to confirm the new time. Cursor advances to “Temp.” To select and adjust the temperature, “Adjusting the Temperature” (below).

To begin preheating, scroll to and select “Begin Preheat.”

**NOTE:** When a new cook time is selected, the change applies only to that cook cycle. Unless the item is saved to Favorites, the oven defaults back to the item’s original preprogrammed cook time the next time the item is selected for cooking, including if “Cook Another” is selected.

## Adjusting the Temperature

Like the cook times, preprogrammed temperatures have been calculated by a staff of professional chefs to yield optimal results. It is recommended to start with these preprogrammed settings the first time you cook an item. However, you may wish to alter a preprogrammed temperature for personalization of specific products and recipes.

Temperatures may be altered up to 25°F (10°C) in either direction. Be aware that preprogrammed temperatures can vary significantly from traditional settings. To adjust the temperature:

#### 1. Select the dish to be cooked. (See pages 6-9 for detailed instructions.)

#### 2. Select “Adjust Settings.”

Use the inner CookWheel knob to scroll to and select “Adjust Settings.” To see the screen display associated with this step, see step 2, under Adjusting the Cook Time (page 13).

### 3. Select “Oven Temp.”



Use the inner CookWheel knob to scroll to “Temp.” Press knob in to select.

For information on “Advanced. . .” see page 15.

### 4. Adjust the temperature.



Turn the inner CookWheel knob to adjust the temperature in 5°F (2°C) increments. Original temperature cannot be altered more than 25°F (10°C) in either direction.

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



Press the inner CookWheel knob to confirm new temperature. Cursor advances to “Advanced. . .” Select to enter the Advanced Cook mode and adjust existing recipe settings. See below for more information.

To begin preheating, scroll to and select “Begin Preheat.”

**NOTE:** When a new temperature is selected, the change applies only to that cook cycle. Unless the item is saved to Favorites, the oven will default back to the item’s original preprogrammed temperature the next time the item is selected for cooking, including if “Cook Another” is selected.

## Using the Advanced Cook Mode

The Advanced Cook mode allows you to adjust the preprogrammed air flow and microwave power levels within a recipe setting. In addition to customizing an existing recipe, making adjustments in the Advanced Cook mode enables you to develop new recipes from existing settings. 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 a dish to cook. (See pages 6-9 for detailed instructions.)

#### 2. Select “Adjust Settings.”

Use the inner CookWheel knob to scroll to and select “Adjust Settings.” To see the screen display associated with this step, see step 2, under Adjusting the Cook Time (page 13).

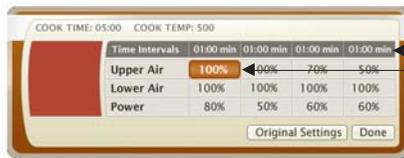
**3. Select “Advanced . . .”**



Use the inner CookWheel knob to scroll to and select “Advanced . . .”

**4. Select the setting to be adjusted and make desired changes.**

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.*

Each dish is programmed using up to four time intervals. The sum of the times across the four intervals will equal the total time and are not adjustable – only the total cook time can be adjusted. Each interval contains settings for Upper Air, Lower Air, and Microwave. If an interval is not used, it will default to zero (“0”).

UPPER AIR: Controls speed of the air coming from the top of the oven. Adjust in 10% increments from 0–100%.

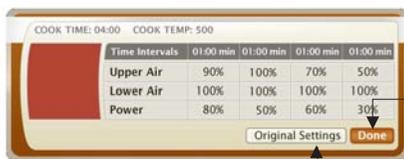
LOWER AIR: Controls speed of the air coming from the bottom of the oven. Adjust in 10% increments from 0–100%.

MICROWAVE: Controls the amount of microwave power being used. Adjust in 10% increments from 0–100%.

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

Press the inner CookWheel knob to confirm new setting. Cursor will move to the next space.

**6. Select “Done” to save the new settings 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 originally programmed settings.

**NOTE:** Unless the item is saved in Favorites, changes made in the Advance Cook mode will apply only to the current cook cycle. The oven will default back to the original settings the next time the item is selected for cooking, including if “Cook Another” is selected.

## Saving to Favorites

By allowing you to store over 9,000 cook settings for your favorite recipes, the Favorites mode truly allows you to cook anything quickly and easily. Create the perfect cook cycle for any product by using a preprogrammed setting and then making the necessary adjustments at the 80% and 100% check points, if desired. Once your setting is perfected, “Saving to Favorites” enables you to store and easily recall your perfect settings for the next time you cook that old family favorite.

There are two instances when the Cook Navigator Screen offers you the ability to “Save to Favorites” – at the end of a cook cycle and when selecting a dish from “View Last Cooked (10)” under the Favorites mode (page 17). To save to Favorites:

### 1. Choose “Save to Favorites.”



At the end of a cook cycle, you will have the options to select “Save to Favorites.” See page 6-9 for detailed information on initiating a cook cycle.



When selecting a recently cooked dish stored under “View Last Cooked (10)” you will have the option to select “Save as Favorite.” See page 8 for detailed information on cooking a recently cooked item.

### 2. Name or Rename 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 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. Cursor will move to the next space. Press the “Back” key to return to a previous character.

When a word is completed, press the inner CookWheel knob one more time after the final character is confirmed.



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

**To change or delete an existing word:**



Use the inner CookWheel knob to highlight and select the desired word. Select either “Change” or “Delete.” If you select “Change,” follow the instructions for above for adding text.

**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 item is re-saved under a different name.

**4. Select “Done.”**



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

## Renaming a Dish (in Favorites)

At any time – and as often as you like – you may rename any of the recipes saved in “Favorites.” To change the name of a dish stored in Favorites:

**1. Select “Favorites” as the Speedcook mode. Under Favorites, select the dish to be renamed.**



Use the inner CookWheel knob to scroll to the dish to be changed. Press knob to select. *In this example “Rack of Lamb” is selected.*

## 2. Select “Rename.”



Use the inner CookWheel knob to select “Rename.”  
See page 9 for information on “Cook” and below for “Delete.”

## 3. Rename selected item.

For instructions on how to rename an item, see step 2, “Name or Rename Favorite,” under Saving to Favorites on page 17 and 18.

## 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 initial “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)

Favorite settings that you no longer use or that have replaced with improved versions may be deleted from the Favorites mode. To delete a dish from Favorites:

## 1. Select “Favorites” as the Speedcook mode. Under Favorites, select the dish to be deleted.



Use the inner CookWheel knob to scroll to the dish to be changed. Press knob to select.  
In this example “Rack of Lamb” is selected.

## 2. Select “Delete.”



Use the inner CookWheel knob to select “Delete.”  
See page 9 for information on “Cook” and page 18 for “Rename.”

After “Delete” is selected, the oven returns to the initial “Favorites” screen, which lists all stored recipes in alphabetical order.

## Self-Clean Mode – The Top 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 2½ hours. To initiate a Self-Clean:

**1. Make sure the cook cavity is empty, and remove oven racks.**

Failure to remove the oven racks will cause the racks to discolor

**2. Select “Self-Clean” as the mode.**

**3. Press “Start.”**

During the self-clean cycle, the oven door is locked and the oven surfaces can become very hot. When cleaning cycle is complete and the oven has returned to a safe temperature, the screen will display a message, sound a tone, and power down. Self-cleaning takes approximately 2½ hours.



Turn outer knob of the CookWheel to “Self Clean.”

**! WARNING:** Oven is extremely hot during Self-Clean. DO NOT attempt to use until self-clean is complete.

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

## Adjusting the Oven’s Sound

There are several sounds associated with different events throughout a cook cycle. These sounds can be turned on and off independently of one another to suite your personal preferences. When your oven first arrives, all of the sounds will be turned on. To turn a sound on or off:

**1. Press the “Info” key.**



**NOTE:** The only time you will not be able to access the “Info” key is when the oven is cooking.

## 2. Select “Oven Setup.”



Use the inner CookWheelknob to scroll to “Oven Setup.” Press knob to select.  
For information on “Help Topics” and/or “Oven Tips” see page 23.

## 3. Select “Sound.”

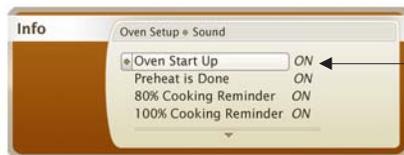


Use the inner CookWheelknob to scroll to “Sound.” Press knob to select.  
For information on “Display” and “Units & Measurements,” see page 22.

**NOTE:** The option “Installer Setup” is for qualified service technicians. By entering a six digit code, they will have the ability to access and test different internal components of the oven.

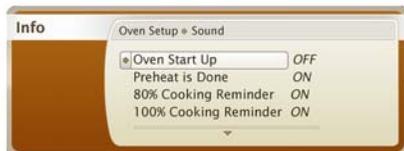
## 4. Select the individual sound you wish to turn on or off.

By default, all oven sounds are turned on initially. Use the inner CookWheel knob to scroll to and select the sound to be turned on or off.



You will know if a sound is on or off by the “ON” or “OFF” located to the left of each sound option. To change the status of a sound, press the inner CookWheel knob or “Start” key.

*In this example, the “Oven Startup” sound is select. This sound is currently turned on. In the screen below, it has been turned off.*



**OVEN STARTUP:** This sound is heard the first time the oven first turned on initially. Additionally, if the oven loses power, you will hear this sound the first time the oven is turned on after power is restored.

**PREHEAT IS DONE:** This sound alerts you that the oven has complete the preheat cycle and is ready to cook your chosen item. When this sound is turned on, oven will chime every five minutes until you either cancel or start the cook cycle.

**80% COOKING REMINDER:** This sound alerts you that the cook cycle is 80% complete. If you choose not to address the oven at this point, you will hear this chime at 15 seconds and 30 seconds. After 30 seconds, the oven continues the cook cycle. See page 11 for more information on making adjustments at the 80% Cooking Reminder.

**100% COOKING REMINDER:** This sound alerts you that the cook cycle is complete. You will hear this chime every 8 seconds until the oven door is opened or you select an adjustment option. See page 12 for information on making adjustments at the end of a cook cycle.

**VALID SELECTION:** This sound is heard every time a valid selection is made.

**INVALID SELECTION:** This sound is heard every time you attempt to select an invalid option.

**NOTE:** To return to the main “Oven Setup” screen, press the “Back” key. To return to the main “Info” screen, press the “Cancel” key.

## Adjusting the Oven's Display

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The TurboChef 30" offers you the option to adjust the brightness and color of your oven's display. To adjust your display's brightness or change the color:

### 1. Press the "Info" key and select "Oven Setup."

When the oven is cooking, you will not be able to access the options under the "Info" key.

### 2. Select "Display."

Use the inner CookWheel knob to scroll to "Display" Press knob to select. For information on "Sound" see page 20. For "Units & Measurements" see the section below.

**NOTE:** The option "Installer Setup" is for qualified service technicians. By entering a six digit code, they will have the ability to access and test different internal components of the oven.

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



TO ADJUST BRIGHTNESS: Turn the inner CookWheel knob left/right to adjust the display's brightness. To confirm, press knob in or press the "Start" key.



TO ADJUST COLOR: Turn the inner CookWheel knob to scroll to the desire background color. Press to select. The arrow to the side of the color indicates the oven's current setting for the display color. *In this example, the display is set to "Orange."*

Press the "Back" key to return to the main "Display" screen. Press the "Cancel" key to return to the main "Info" Screen.

## Adjusting the Oven's Units & Measurements

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By default when your oven arrive, temperatures will be recorded in Fahrenheit. However, if you prefer to work in Celsius, you can change how your oven indicates temperature. To make this change:

### 1. Press the "Info" key.

When the oven is cooking, you will not be able to access the options under the "Info" key.

## 2. Select “Oven Setup.”

### 3. Select “Units & Measurements”

Use the inner CookWheel knob to scroll to “Units & Measurements.” Press knob to select. For information on “Sound” see page 20. For “Display” see page 22.

**NOTE:** The option “Installer Setup” is for qualified service technicians. By entering a six digit code, they will have the ability to access and test different internal components of the oven.

## 4. Select “Temperature” and change as desired.



TO CHANGE THE TEMPERATURE: 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. *In this example, temperature is set to “Fahrenheit.”*

Press the “Back” key to return to the main “Display” screen. Press the “Cancel” key to return to the main “Info” Screen.

## Help Topics and General Cooking Information

The top 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. Press the “Info” key.

When the oven is cooking, you will not be able to access the options under the “Info” key.

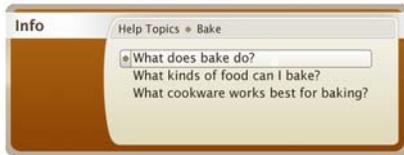
### 2. Select “Help Topics” or “Oven Tips.”



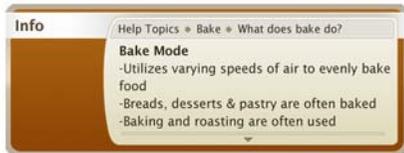
**HELP TOPICS:** Gives you information regarding what the different Speedcook modes do as well as the recommended types of food and cookware for each mode. You will also find information on using Advanced Settings and Self-Clean.

**OVEN TIPS:** Under “Oven Tips,” you will find general cooking information.

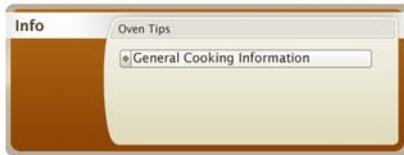
**If you select “Help Topics”:**



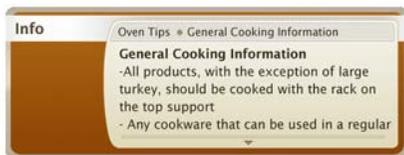
Select the mode/feature and topic you would like to learn more about. *In this example, “What does bake do?” is currently selected.*



**If you select “Oven Tips”:**



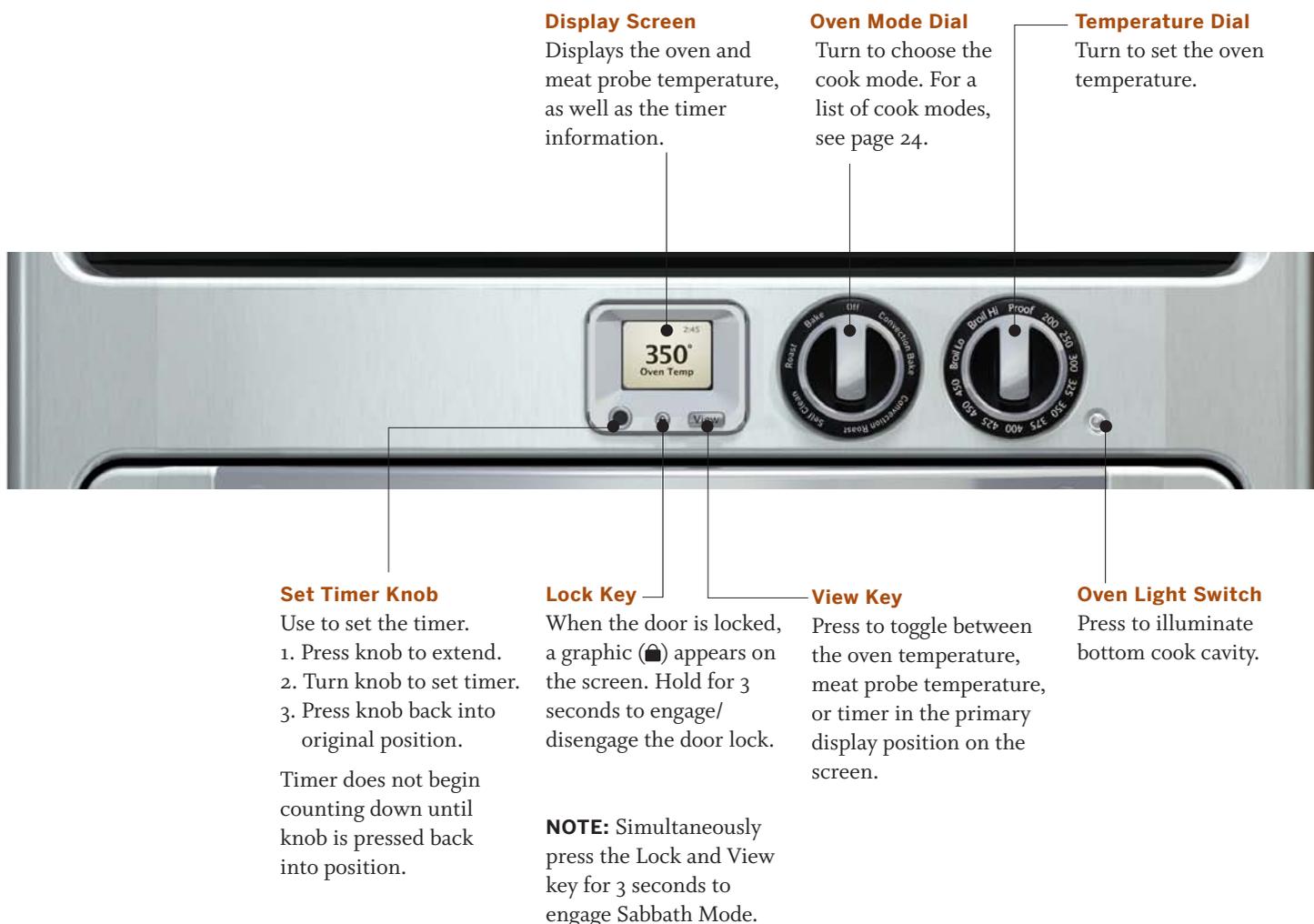
Select “General Cooking Information” for general information on cooking with the oven.



Press the “Back” key to return to the previous screen. Press the “Cancel” key to return to the main “Info” Screen.

## Control Identification & Operation – The Bottom Oven

The bottom oven is both a natural and convection oven that provides uniform cooking throughout the oven. 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.



## Cook Modes – The Bottom Oven

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The bottom oven features five modes – Convection Bake, Convection Roast, Broil, Roast, Bake. In addition to these five modes, there are three settings – Warm, Proof, and Sabbath Mode – which 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 – envelopes the food in a radiant dry heat, perhaps with a little moisture from the food which circulates as a vapor in the oven.

In the bottom TurboChef oven, 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 under the Bake mode can also be prepared using Convection Bake and vice versa. As a general rule of thumb, items cooked under Convection Bake will tend to cook about 33% faster than when cooked under 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.

Generally you broil foods that are quick cooking, inherently tender, relatively lean, and not too thick.

**ROAST:** When roasting in an oven, roasting and baking are essentially the same thing, but roasting is used mostly for meats and vegetables. Hot air from the top and bottom of the oven is used to brown the outside of food while retaining moisture inside. However we tend to think of roast in terms of meats rather than baked goods.

In the bottom TurboChef oven, the two top heating elements provide better control and optimized 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 under Convection Roast and vice versa. The one difference to be aware of is that Convection Roast, with the additional heating elements, will tend to cook faster. As a general rule of thumb, items cook about 33% faster under Convection Roast as compared to Roast.

### SETTINGS

**WARM:** Similar to the Bake mode, the Warm setting uses heat from the top and bottom of the oven to keep the cook cavity at the perfect holding temperature for food, 145°F (63°C).

**PROOF:** Similar to the Bake mode, 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 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.

## Basic Cooking – The Bottom Oven

The bottom oven when used in combination with the top oven offers you an expanded capacity and can enhance your overall cooking experience. The Proof and Warm modes are two features that truly make the bottom oven an asset in the kitchen.

**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 to the desired setting.**

Along with the various temperature settings, you will also be able to choose “Warm” or Proof.”



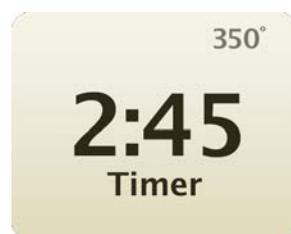
The oven's current temperature is displayed as the primary information on the screen.

**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 cook time will display on the screen as you turn and will start counting down when you stop turning.



**NOTE:** When the timer is set, the remaining cook time is displayed as the primary information and the oven temperature is secondary (the screen on the left). Press the “View” key to switch the information displayed as primary and secondary (screen on the right).

**5. When food has finished cooking, carefully remove the food from the oven.**

**⚠ WARNING:** Remove food with caution – food item and inside of oven are HOT.

**6. Turn oven off.**

To turn the oven off, turn the Oven Mode Dial to the “Off” position.



**NOTE:** If the meat probe is in use, the probe temperature is displayed while the dish is cooking. To toggle between the information displayed in the primary, secondary, and tertiary positions on the screen, press the “View” key.

## Using Warming & Proofing

---

Warming and proofing are two great features for expanding the use of your bottom oven. When used as a warming drawer, the cook cavity is perfect for holding foods at just the right temperature (approximately 145°F (63°C)) until it is time to serve. 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 moisture is needed, place a sheet pan of water under the lower rack. Refer to your recipe to determine if water is needed or not.

## The Sabbath Mode

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The Sabbath mode, which is available for the bottom oven only, is for religious faiths with “no work” requirements on the Sabbath. To use the Sabbath Mode:

1. **Set the Oven Mode Dial and Temperature Dial as if cooking normally.**
2. **Enable the Sabbath mode.**

To enable the Sabbath Mode, simultaneously press the “Lock” and “View” keys for 3 seconds. A message will be displayed concerning enabling the Sabbath Mode. Continue to hold the “Lock” and “View” keys to enable the mode.

In Sabbath Mode, the display powers off, but the oven is still active. The oven will remain at one constant temperature for the duration of the cooking time. At any time while in the Sabbath Mode, you may open and close the oven door to place food in or remove food from the oven. The oven will power down after 72 hours.

**NOTE:** Turning the oven off will cancel the Sabbath Mode.

## Self-Clean Mode – The Bottom Oven

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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 2½ hours. To initiate a Self-Clean:

- 1. Make sure the cook cavity is empty.**
- 2. Remove oven racks. (Failure to do so will cause racks to discolor.)**
- 3. Set the Oven Mode Dial to “Self-Clean.”**
- 4. 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 attempt to operate the oven until Self-Clean is complete.

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

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

## Preprogrammed Recipes

The chart below alphabetically lists all preprogrammed recipes, and the mode(s) under which they are found. To turn the top oven on and begin a cook cycle (pages 6-9), you will have to choose a Speedcook mode. If you are unable to find the specific item you wish to cook, start with the setting for a similar item and make the necessary adjustments during and at the end of the cook cycle (pages 11-12). Once the settings for your item are perfected, Save to Favorites for easy access every time (page 17).

Items with a mode listed as “Bake (Cookbook)” are recipes from the TurboChef Cookbook. All of these recipes are located under “Cookbook” in the Bake Mode.

FOOD ITEM	MODE
Appetizer	
Cheese or Filled	Air-Crisp
Cheese Melts	Air-Crisp
Dips	Air-Crisp
Salmon en Crouete	Bake (Cookbook)
Toasted	Air-Crisp
Apple	
Dried	Dehydrate
Crumbed-Topped Caramel Apple Pie	Bake (Cookbook)
Asparagus	
Roasted	Roast
Roasted Red Pepper &	Bake (Cookbook)
Steamed	Bake (Cookbook)
Bacon	Bake
Bagel, toasted	Toast
Baked Alaska	Bake (Cookbook)
Banana	
Fosters Roll-ups	Bake (Cookbook)
Dried	Dehydrate
Bars	
Dessert	Bake
Peanut Butter	Bake (Cookbook)
2-Step	Bake
Beans, Green Amandine	Bake (Cookbook)

FOOD ITEM	MODE
Beef (also see Steak)	
Filet	Broil
Filet on Parmesan Crostini	Bake (Cookbook)
Jerky	Dehydrate
Roast	Roast
Châteaubriand Dinner	Bake (Cookbook)
Empanadas	Bake (Cookbook)
Wellington	Bake
Biscuits (also see Bread and Rolls)	
Herbs de Provence	Bake (Cookbook)
Cheese Bites	Bake (Cookbook)
Bread	
Breadsticks	Bake
Cranberry-Orange Mini Loaves	Bake (Cookbook)
Garlic	Bake (Cookbook)
Quick	Bake
Yeast Raised	Bake
Bread Pudding	Bake (Cookbook)
Brownies	Bake
Burritos	Bake
Cake	
Angel Food	Bake
Bundt	Bake

FOOD ITEM	MODE
Cake (Continued)	
Box Mix (made from)	Bake
Cheesecake	Bake
Chocolate	Bake (Cookbook)
Cinnamon Streusel Coffee	Bake (Cookbook)
Coffee	Bake
Cupcakes	Bake
Pound	Bake
Scratch (made from)	Bake
Calzone	Bake
Carrots	
Dried	Dehydrated
Roasted	Roast
Casserole	
Breakfast Bread Pudding	Bake
Chicken and Rice	Bake
Chicken & Mushroom Wild Rice Bake	Bake (Cookbook)
Corn Poblano	Bake (Cookbook)
Fish	Bake
Green Bean	Bake
Italian Zucchini	Bake (Cookbook)
Meat or Poultry	Bake
Rice	Bake
Vegetable	Bake
Châteaubriand Dinner	Bake (Cookbook)
Cheese	
Appetizers	Air-Crisp
Melts	Air-Crisp
Chicken	
Baked	Bake
Broiled	Broil
Breasts, stuffed	Bake
Filets	Air-Crisp
Tenders	Air-Crisp
& Mushroom Wild Rice Bake	Bake (Cookbook)
Rollatini	Bake (Cookbook)
Wings	Air-Crisp
Roasted	Roast
Lemon-Rosemary Roasted	Bake (Cookbook)

FOOD ITEM	MODE
Cookies	
Fresh	Bake
Frozen	Bake
Refrigerated	Bake
Refrigerated – Chocolate Chip	Bake
Refrigerated – Peanut Butter	Bake
Refrigerated – Sugar	Bake
Refrigerated – Other	Bake
Cobbler (fresh or frozen)	Bake
Corn Dogs	Air-Crisp
Cornish Game Hen	
Baked	Bake
Roasted	Roast
Crabcakes	Broil
Cupcakes	Bake
Duck	
Baked	Bake
Roasted	Roast
Entrées, frozen	Bake
Fish (also see individual types of fish)	
Baked	Bake
Filets	Broil
Ginger Salmon with Baby Bok Choy	Bake (Cookbook)
Monkfish Steak	Broil
Salmon en Croute (appetizer or entrée)	Bake (Cookbook)
Salmon Steak	Broil
Sticks	Air-Crisp
Swordfish Steak	Broil
Tilapia, Parmesan-Crusted	Bake (Cookbook)
Tuna, Sesame Crusted	Bake (Cookbook)
Tuna Steak	Broil
Whole	Broil
French Fries	Air-Crisp
Fruit, dried	Dehydrate
Hamburger	Broil
Hot Dogs	Bake
Lamb	
Boneless, roasted	Roast
Broiled	Broil

FOOD ITEM	MODE
Lamb (Continued)	
Rack of	Bake (Cookbook)
Lobster	
Tails	Broil
Whole	Bake
Meat	
Dried	Dehydrate
Meatballs	Broil
Meatloaf (beef or pork)	Bake
Old-fashioned Meatloaf	Bake (Cookbook)
Skewers	Air-Crisp
Monkfish Steak	Broil
Muffins	Bake
Banana Nut	Bake (Cookbook)
Mushrooms	
Dried	Dehydrate
Portobello, stuffed	Bake (Cookbook)
Stuffed	Bake (Cookbook)
Onions	Roast
Oysters	Bake
Pasta	
Baked Rigatoni	Bake (Cookbook)
Lasagna	Bake
Mac and Cheese	Bake
Pasta with Red Sauce	Bake
Pasta with White Sauce	Bake
Stuffed or Baked	Bake
Tortellini Alfredo	Bake (Cookbook)
Pastry, toasted	Toast
Pepper	
Roasted	Roast
Bell Peppers, dried	Dehydrate
Roasted Red Pepper and Asparagus	Bake/Cookbook
Pie (also see Quiche)	
Crumbed-Topped Caramel Apple	Bake (Cookbook)
Cobbler (fresh or frozen)	Bake
Custard (fresh or frozen)	Bake
Double Crust – Fruit (fresh or frozen)	Bake

FOOD ITEM	MODE
Pie (Continued)	
Meringue	Bake
Pecan (fresh)	Bake
Pie Crust	Bake
Pumpkin	Bake (Cookbook)
Pizza	
Chicago Deep-Dish	Bake (Cookbook)
Deep-Dish	Bake
Pesto	Bake (Cookbook)
Refrigerated (starting state)	Bake
Scratch (made from)	Bake
Self Rising	Bake
Thai	Bake (Cookbook)
Thin Crust	Bake
Traditional Thick Crust	Bake
Pork	
Chops	Broil
Crown Roast	Roast
Loin	Roast
Roast	Roast
Tenderloin with Ginger-Apricot Glaze	Bake (Cookbook)
Pot Pie	Bake
Potato	
Baked	Bake
Skins	Air-Crisp
Scalloped	Bake (Cookbook)
Sweet Potato, Baked	Bake
Sweet Potato Soufflé	Bake (Cookbook)
Oven-Roasted Rosemary	Bake (Cookbook)
Roasted	Roast
Quiche	
Quiche	Bake
Quiche Lorraine (9-inch or Deep-dish)	Bake (Cookbook)
Rice	Bake
Rolls (also see Biscuits)	
Crescent	Bake
Cinnamon	Bake
Dinner	Bake

FOOD ITEM	MODE
Rolls (Continued)	
Salmon	
en Croute (appetizer or entrée)	Bake (Cookbook)
Ginger Salmon with Baby Bok Choy	Bake (Cookbook)
Steak	Broil
Sandwiches	Toast
Cheese Melts	Toast
Ciabatta	Bake (Cookbook)
Sausage	Bake
Patty	Broil
Scallops	Broil
on Rosemary Skewers	Bake (Cookbook)
Skewers	Bake
Scones	Bake
Shrimp	
Baked	Bake
Broiled	Broil
Skewers, marinated	Bake (Cookbook)
Snapper, en Papillote	Bake (Cookbook)
Soufflé	Bake
Chocolate	Bake (Cookbook)
Sweet Potato	Bake (Cookbook)
Spare Ribs	Roast
Spinach	
Creamed	Roast
Creamed Gratin	Bake (Cookbook)
Squash	
Baked Acorn	Bake (Cookbook)
Spaghetti	Bake
Steak	
Chateaubriand	Roast
Filet Mignon	Broil
Prime Rib	Roast
Ribeye	Broil
Strip	Broil
Stuffed Flank	Bake (Cookbook)
T-bone	Broil
Strata	Bake (Cookbook)

FOOD ITEM	MODE
Stromboli	Bake
Swordfish, steak	Broil
Tart	
Fruit	Bake (Cookbook)
Lemon	Bake (Cookbook)
Lemon Crust	Bake (Cookbook)
Tarts	Bake
Tilapia, Parmesan-Crusted	Bake (Cookbook)
Tomatoes	
Dried	Dehydrate
Roasted	Roast
Trout (whole or filets)	Broil
Tuna	
Sesame Crusted	Bake (Cookbook)
Steak	Broil
Turkey	Roast or Bake
Turnovers	Bake
Veal	
Boneless	Roast
Chops	Broil
Roast	Roast
Rib Roast	Roast
Vegetables	
Dried	Dehydrate
Mixed	Bake
Zucchini "Crostini"	Bake (Cookbook)

## Q&A – Comprehensive List of Questions

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Pages 2-3 addresses the common questions asked as people first begin to use the TurboChef 30". Below is a comprehensive list of questions and answers collected from our experience. Should you have a question that is not addressed below, please call Customer Service at 866.44SERVE.

### QUESTIONS RELATED TO OPERATING THE OVEN:

#### How do I turn the oven on?

For the top 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 Cook Navigator screen to illuminate.

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

#### Can I set the oven's time and temperature?

In the bottom oven, yes. You select time and temperature just as you would with any traditional oven.

In the top oven, not initially. You must select a Speedcook mode, followed by an item and the item's specifications in order to initiate a cook cycle. However, once you have selected your item, there is an option to "Adjust Settings" (pages 13-14). By selecting "Edit Settings" you will have the ability to alter the preprogrammed time and temperature of the selected item.

It is recommended that you start with the programmed settings developed through testing by our staff of professional chefs. Once you have a feel for the outcome using the preprogrammed settings, then you might want to customize by either adjusting at the 80% and/or 100% check points (pages 11-12) or by altering the time and/or temperature.

#### Can I use both ovens at the same time?

Yes. Both ovens working together is a great way to get the most out of your oven, expand your cooking capacity, and enrich your overall cooking experience.

#### When the oven is done cooking, does it automatically turn off? What if I forget to turn it off?

The oven will not automatically turn itself off. For the top oven, at the end of the cook cycle, the cooking elements will power down. However, the oven remains at its cooking temperature until it is turned off or another recipe is selected.

The bottom oven, 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?

Turn the inner CookWheel knob clockwise to move down a list and counter-clockwise to move up. You cannot loop back around from A to Z or Z to A.

#### Can I use the top oven as a microwave only?

No. While the top oven does contain a microwave element, this element is an assisting technology that is used only when it helps improve a product's cook time and finished quality. It cannot be used alone.

#### How hot does the oven get?

The maximum temperature either oven reaches when cooking is 525°F (274°C). When self-cleaning, the ovens can reach up to 900°F (482°C).

#### How do I know if the oven door is completely closed?

For the top oven, the oven will not begin cooking if the door is open. The message "The door is open" also appears on the Cook Navigator Screen if the door is not properly closed. The bottom oven will run whether the door is open or not.

## QUESTIONS RELATED TO MAKING ADJUSTMENTS TO PREPROGRAMMED SETTINGS:

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

Yes. The last 10 cook cycles will be automatically saved under the Favorites mode in “Last 10 Cooks” (page 8). To permanently save adjustments made to a preprogrammed setting, you will need to save your item to Favorites (page 17).

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

Adjustments made to a cook cycle apply only to that specific cook cycle. The oven defaults back to an item’s original preprogrammed settings the next time that item’s preprogrammed recipe is selected.

All changes are saved in Favorites either under “View Last Cooked (10)” (page 8) or under a recipe you “Saved to Favorites” (page 17).

### If the top oven is preprogrammed, why do I have to check my food at the 80% check point?

You may choose not to check your food at the 80% check point. If, after 30 seconds, nothing happens the oven will complete the cook cycle. However, not everyone has the same preference when it comes to food, so the 80% check point was established to give you the opportunity to check your item and make adjustments to help ensure your desired outcome is achieved.

## QUESTIONS RELATED TO COOK MODES:

### How do I know which Speedcook Mode to choose?

The modes have been established to describe how you would normally cook a product – i.e. BAKE a cake or ROAST a turkey. So in most cases, common cooking sense should help you decide which mode to choose. However, since we don’t all think the same way, an alphabetical list of all Preprogrammed Recipes can be found on pages 30-33.

### What if I can’t find my specific recipe?

Start by selecting a preprogrammed recipe for an item that closely resembles the one you wish cook. At the 80% and 100% check points (pages 11-12) you will have the ability to make adjustments and alter the programmed settings for your specific item.

Once you have developed the settings for your specific item, don’t forget to “Save to Favorites” (page 17). Doing this will allow you to easily recall the settings for your specific item.

### How many recipes can I save in Favorites?

The Favorites mode can store up to 9999 of your favorite recipes.

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

Whether using the Broil Speedcook mode, the standard Broil, or the Convection Broil setting, the oven door should be closed.

### What is the difference between Bake and Roast?

Both modes involve surrounding food with hot, dry air, but differ in where the heated air comes from – the top or bottom of the oven. In Bake heated air comes only from the bottom of the oven while in Roast air is delivered from the top and the bottom.

### If I use an existing recipe in Favorites and then re-save it under a different name, will I keep the original recipe?

Yes. All recipes that have been “Saved to Favorites” remain in Favorites unless you delete them (page 19). If you re-save a recipe by a different name, the recipe will remain in Favorites under each name until you delete one of them.

## QUESTIONS RELATED TO 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” Double Wall Speedcook Oven. If you cannot find an exact setting for your item, use a similar one.

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

The top Speedcook oven needs to preheat before you place your food item in to cook. This will take 9 to 14 minutes depending on the cook temperature the oven must reach.

With the bottom oven, it is recommended that the oven preheat to its cooking temperature, but not required.

### Can I cook more than one item at once?

In the bottom oven, yes. In the top Speedcook oven, it depends on what you mean by “more than one item.”

If two items are to be cooked in the same dish – like vegetables with meat – then yes. However, you might have to add a bit of time at the end of the cook cycle to account for the extra weight. If by “more than one item” you mean two separate dishes, then it is not recommended that you cook these together. Consider using the bottom oven as a warming drawer (page 28) to keep one item hot while the other is cooking.

**Can I check on my food while it is cooking?**

Yes. For either oven, you can open the door whenever you like. Keep in mind that every time you open the door, some heat will escape, which – in the top oven – might affect the product's outcome. In the top oven it is best to check your food at the 80% and 100% check points.

**Can I pause the cooking?**

Opening the door of the top oven 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 door some heat will escape, which – in the top oven – might affect the product's outcome. In the top oven it is best to check your food at the 80% and 100% check points.

**When should I put Glaze/Sauce on my product?**

Do this at the 80% checkpoint. Otherwise, you risk over-cooking or burning.

**Do I need to flip my food during cooking?**

Not in the top Speedcook oven. Air is circulated from the top and bottom of the oven, so products will cook evenly without being flipped. In the bottom oven, it is recommend that you refer to and follow your recipe.

**When cooking a product (like wings), sometimes portions of my food overcooks and undercooks.**

In a case like wings, 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% checkpoint 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 12).

**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 product's starting temperature, weight, depth, source of ingredients, etc. Because altering one of these factors could alter the final outcome, make sure to check your food at the 80% checkpoint and make any necessary adjustments.

**What do I do if my product's actual weight (or serving size) does not match up with one of the oven's choices?**

Choose the weight or serving size that is closest to what you are cooking. Be sure to check on your food at the 80% checkpoint to make any needed adjustments (page 11). Once you have your setting perfect you might want to save your recipe to Favorites for future reference (page 17).

**What foods can I keep in the warming draw? Can foods stay in the warming draw too long?**

Any food can be kept in the bottom oven under the warming mode. Keep in mind that this mode maintains a low temperature of 140°F (60°C), which will cause products to slowly keep cooking. Over time this can result in a dryer, chewier product.

**What if I forget to take my food out of the top oven?**

At the end of the cook cycle, the cooking elements will power down. However, the cook cavity remains at its cooking temperature and continues cooking at the rate of a standard oven.

**Can I pop popcorn or heat water in this oven?**

No. Remember, this oven cannot be used as a microwave only.

**Can I reheat food in the oven?**

Yes. For the top oven there is a setting under the Bake Mode. After choosing "Bake" as the Speedcook Mode, you will select: Casseroles/Prepared Foods, Casseroles/Entrees, Fresh, Reheat. For the bottom oven, simply put the food in the warm cook cavity and allow it to reheat.

**Can I defrost in this oven?**

Defrosting is not recommended in the top or bottom oven.

**QUESTIONS RELATED TO COOKING UTENSILS:****Can I use my standard pots and pans with the oven?**

Yes. In either oven, you can use any cooking materials that you would in a traditional oven.

**Can I use foil in the oven?**

For the bottom oven, foil is fine. However, it is not recommended for use in the top Speedcook oven due to the fact that foil can slow down the overall cook time and affect product quality. Try parchment paper if you need to wrap a product for cooking.

**What if my recipe says to cook food covered with foil and then remove the foil?**

The top Speedcook oven settings are designed such that products will not overcook on the top as they would in a conventional oven, so foil is not necessary. If uneasy about not covering your product, you can try parchment paper wrapped all the way around the product or held in place with toothpicks. Otherwise, the jets of air will most likely blow it off.

**Can I have more than one rack in the oven?**

In the bottom oven, yes. However, the top oven is designed to only use one rack at a time.

**QUESTIONS RELATED TO 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 Comet type cleansers as they can possibly scratch the outside of the oven.

**What if I accidentally scratch the outside surface of the oven?**

If it is a very shallow scratch on the stainless steel use a polishing compound to rub it out.

**QUESTIONS RELATED TO OVEN SOUNDS:****Can I change the volume or turn the sounds off completely?**

You can not adjust the volume, however you can turn the different sound on and/or off. See page 20 for further details.

**Do I have to address the oven the moment I hear a tone?**

No. There are only two instances where a tone indicates a limited amount of time to address the oven – the 80% checkpoint and the 100% checkpoint. At the 80% checkpoint, the oven will continue cooking after 30 seconds if nothing is done (page 11). At the end of the cook cycle, you will have 3 minutes before the oven assumes the product is done and advances (page 12).

## Troubleshooting Guidelines

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In the event that something is not working correctly on the oven, the display will show an error message and suggest that you call for service. Before calling for service, reference the following table for problems that you may be able to fix yourself.

PROBLEM	POSSIBLE SOLUTION(S)
Displays and indicator lights are not working	Check that oven is receiving power.
Cook Navigator Screen is too dark or light	Adjust the brightness of the display – see Oven Setup, page 20.
Sounds are not working	Check that the volume is turned on – see Oven Setup, page 20.
Oven sounds are too loud or soft	Adjust the volume – see Oven Setup, page 20.
Menus are in the wrong language	Make sure desired language is selected – see Oven Setup, page 20.
Units and Measurements are displayed in metric and I want standard or vice versa	Change the Units and Measurements – see Oven Setup, page 20.
I forgot to save my changes to a recipe recently cooked	See Cooking a Recently Cooked Dish, page 7. Select “Save as Favorites.”
Clock is set to the wrong time	Use the Set Timer Knob to reset. See page 6.
Oven light bulb is burned out	Call Customer Service at 866.44SERVE to order a replacement bulb. Instructions and all necessary components included with each bulb.
Oven Timer does not count down	Make sure the Set Timer Knob is pressed back into its original position.
I experienced interference with my wireless phone	900MHz cordless phones are recommended to limit interference also try operating the wireless network on channel 1 if possible.

## Specs & 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)
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#### Rough Wall Opening

Height (min/max)	48.875"	(124.1)
Width (min/max)	28.50"	(72.6)
Depth (minimum)	24.00"	(61.0)
Thickness (minimum)	0.375"	(0.9)

#### Cabinet Base Height

Minimum/Maximum	8.0" / 15.0"	(20.3 / 38.1)
Recommended	11.0"	(27.9)

Dimensions in parentheses are in centimeters unless otherwise noted.

Due to the depth of the oven frame (23.9" (60.7 cm)), the power supply line location shown in the illustrations on page 5 (high or low conduit box) must be adhered to in order to obtain a proper fit in the cabinet.

Specifications are subject to change without notice.

### ELECTRICAL SPECIFICATIONS

#### Electrical Supply Requirements:

Single Phase, 208 VAC, 60 Hz, 50 Amps, 4-wire  
Model: TDO30 \* 208

Single Phase, 240 VAC, 60 Hz, 50 Amps, 4-wire  
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

Branch circuits must be protected with a 50 Amp over-current protector.

### INCLUDED ACCESSORIES

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

### PROPER CABINET PREPARATION

Cabinets should be cut according to supplied dimension. 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 ¾-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 lbs.). TurboChef strongly recommends a solid base as shown in the illustrations in Figure 6.

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 Figure 6.

The oven utilizes ambient air from the kitchen – which is drawn in through the top control panel area via openings in the top access panel – to assist in keeping operational components cool. Please allow a 1-inch minimum clearance for any cabinet doors above this area.

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

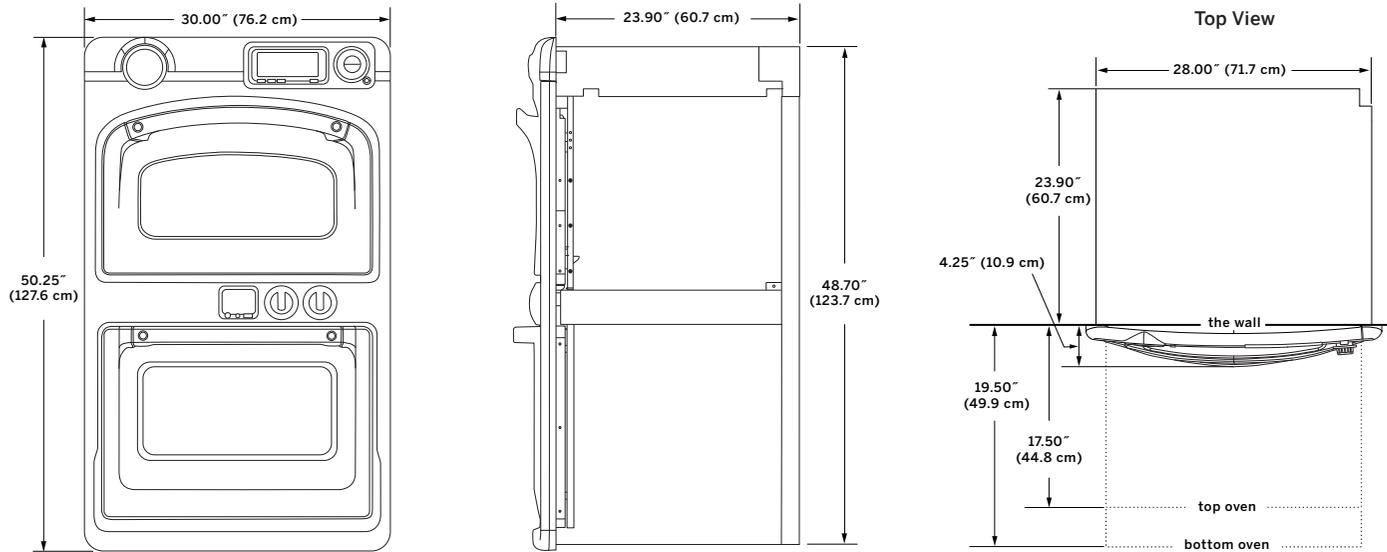


FIGURE 1: TurboChef 30" Double Wall Speedcook Oven Dimensions

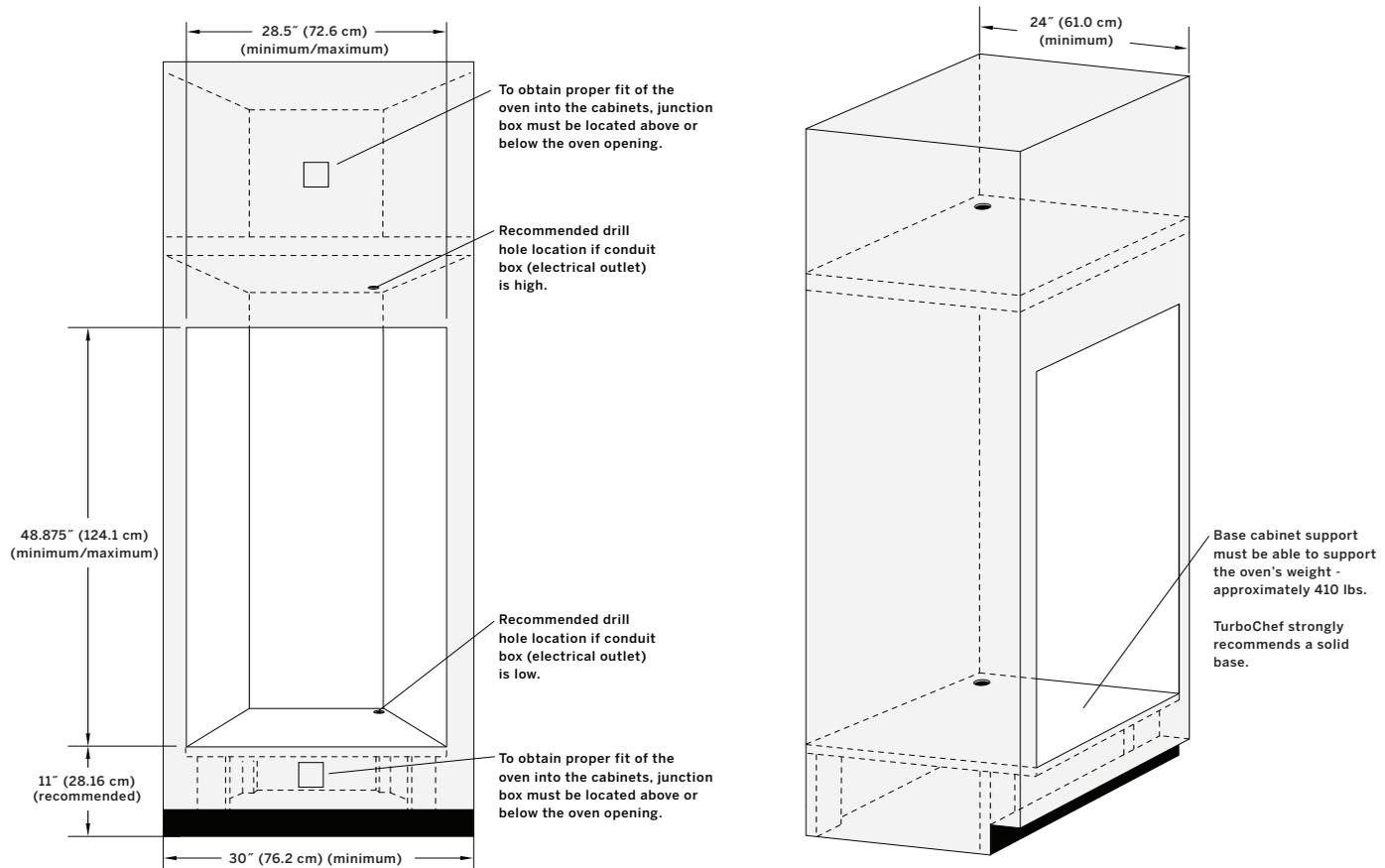


FIGURE 2: Cabinet Measurements

## Limited Warranty - North America and Puerto Rico

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### **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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