TURBOCHEF "RAPID COOK" MICROWAVE | DoD CFD

The TurboChef "Rapid Cook" Microwave™ oven combines high speed forced hot air and microwave energy to cook a variety of foods in significantly less time than a conventional oven or grill. The oven bakes, roasts, browns, broils, and steams a variety of foods faster than traditional cooking methods.

PURPOSE:

The TurboChef "Rapid Cook" Microwave™ provides hot quality food fast while reducing labor and cleaning time.

TECHNICAL CHARACTERISTICS:

Microwave energy is transferred via a 2 kW microwave placed in the bottom of the oven and forced hot air is vertically transferred to the top of the oven. The oven exterior and interior is constructed of stainless steel. The oven uses a catalytic filter system to reduce emissions thereby eliminating the need for a dedicated exhaust hood. The oven has a programmable control panel with digital display and touch pad interface capable of storing 64 cooking profiles.

SPECIFICATIONS:

- **Capacity:** Five full size steam table pans (12" × 20" × 2-½") or three (12" × 20" × 4") pans
- **Dimensions:**
  - (Exterior Cabinet) 25-½" H × 29-½" W × 29" D
  - (Interior Cabinet) 7.1" H × 17.8" W × 14-½" D
- **Weight:** 255 lbs
- **Utilities/Power:** 35 Amps @ 208 Volts, 2 kW microwave power
- **Transportation:** For shipboard use; normal transport delivery
- **Equipment Specification:** Conforms to Commercial Item Description A-A-59749
- **APL:** Pending
- **Model:** TurboChef C3 Oven™
- **NSN:** Pending

CAPABILITY & BENEFITS:

- Cooks a variety of foods
- Multifunctional cooking modes
- Catalytic filter system; requires no ventilation

APPLICATIONS:

Broils, bakes, roasts, steams and browns a wide variety of food.

UNCLASSIFIED

COOK TIMES COMPARISONS, TURBO CHEF VS CONVENTIONAL:

Item Description	TurboChef Cooking Time/Minutes	Traditional Cooking Time/Minutes	Savings in Cooking Time/Minutes	Percent Reduction Cooking Time
Steak, fresh, 6 oz	2:30	15:00 minutes (grilled)	12:30 minutes	**84%**
French fries, frozen	1:45	6:00-7:00 minutes	4:15-5:15 minutes	**71 – 75%**
Shrimp, battered, frozen	2:15	6:00-8:00 minutes	3:45-5:45 minutes	**63 – 72%**
Chicken Nuggets, frozen	2:30	6:00-8:00 minutes	3:30-5:30 minutes	**58 – 69%**
Pizza 7", self rise, frozen	3:50	18:00-20:00 minutes	14:10-16:10 minutes	**83 – 84%**

VENDOR INFORMATION:

- **TurboChef Technologies, Inc.**
  10500 Metric Drive
  Suite 128
  Dallas, TX 75243

TECHNICAL INFORMATION:

- **Naval Surface Warfare Center**
  Philadelphia Naval Business Center
  Habitability Section, Code 9783
  Philadelphia, Pennsylvania 19112-5083

- **Naval Shipboard Food Service Equipment Catalog:**
  https://90machinery.navsses.navy.mil/habitability/fsc/home.asp

- Purchasing and pricing requests should be directed to the local Fleet Industrial Support Center (FISC) or a vendor.

POINT OF CONTACT:

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