

TurboChef Technologies Inc.

Basket and Screen Usage

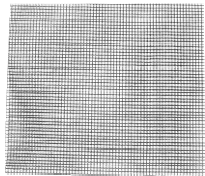


Solid Bottom Basket – NGC-1331

Ships with: i-Series (i3, i5)

Usage:

- Used when cooking items that will release juices or grease during cooking so that drippings do not fall into the oven itself
- Rigid sides keep product from rolling off edges
- The solid bottom on this product provides a more rigid basket
- Applications: chicken wings, ovenable appetizers, pre-cooked burgers



Mesh Screen – 100018

Ships with: C3 and HhB

Usage:

- Large holes maximize bottom browning on food items
- Screen does not have sides, meaning round products may roll off edges
- Applications: pizza, flatbreads, sandwiches



Mesh Basket – 100011

Ships with: NGC (Tornado)

Usage:

- Perforated bottom allows airflow to reach the bottom of the food item directly
- Typically used in a Tornado oven with no baking stone
- Insulates from direct heat of baking stone when extreme bottom heat is not desired for a food item
- Rigid sides keep products from rolling off edges
- Applications: sandwiches, appetizers (with minimal potential to drip), flatbreads

NOTE: The above accessories can be used in any TurboChef oven (depending on the cavity size). If doubt exists as to whether or not a basket or screen can fit into your cook cavity, please refer to the consumables and accessories price sheet to view oven/accessory compatibility.

NOTE: As a general rule, TurboChef also recommends the use of parchment paper for ease of cleaning and to provide a barrier between the basket/screen and the food item.