

Turbochef is currently installed in 22,000 outlets throughout the world.



"I've never seen an oven that offers such versatility, speed and consistency. We've virtually stopped using our other cooking equipment now".



Shane O'Neill, Proprietor, Chief's, Santry & Temple Bar, Dublin

"I'm amazed with the Turbochef, we love it! It's been one of the best investments we've made and brought great results. I'd strongly recommend it".

Marissa Ricci, Proprietor, The Beechcomber, Malahide, Co Dublin.

"We've 3 Turbochefs now and use them for all day full Irish breakfasts and lunch & dinner menus. It gives new life to reheated foods and cooks from fresh and frozen beautifully".

Ciaran Reid, Proprietor, Brambles.

"Turbochef gives us the ability to cook-to-order our entire A La Carte menu. It's super!"



Mary Fitzgerald, Woodland House Hotel, Adare, Co Limerick

"Turbochef has given our fresh food offer a new appeal with quick and consistence cooking."

Eugene Dalton, Spar, Corrib Oil, Galway.

TURBOCHEF™ combines a patented mix of accelerated cook technology which is a *HIGH SPEED* forced convection and *microwave energy* with an *infrared* heating element.



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MARTIN FOOD EQUIPMENT

Callsave 1850 30 36 36 or
Free Fone 0800 783 98 59

SEEING IS BELIEVING.

Taste for yourself the superb results at your very own **FREE Turbochef demonstration**



email: info@martinfoodequip.com
www.martinfoodequip.com

Imagine
the
Perfect Kitchen

TURBOCHEF



ACCELERATING
the world of cooking

TURBOCHEF

simple

no stress

compact

Imagine
perfect results

efficient



TURBOCHEF is the perfect solution to satisfy the needs of today's busy foodservice and retail operations.

Cooking in a fraction of the normal cooking time, Turbochef *grills, roasts, bakes, browns* from raw or frozen up to **10 times FASTER** than conventional methods, with consistent quality results everytime.

TURBOCHEF

CONSISTENTLY COOKS GREAT RESULTS UP TO **10 TIMES FASTER**

Where Imagination is the only Limitation

IDEAL for progressive businesses who must:



- cook-to-order
- serve quickly
- have limited space
- need to maximise efficiency
- minimise overheads
- increase profits

This fantastic oven eliminates the need for several traditional cooking tools in the kitchen, can help to introduce new menus and improve waste control.

3 sq ft of profit!

Compact in size, the

TURBOCHEF requires:

- NO extraction
- NO water
- NO waste
- Can be installed virtually anywhere
- Is pre-programmable
- Is Simple to use and Easy to clean

 <p>TURBO time 3 mins</p> <p>Normal cook time 12 mins</p> <p>Mozzarella Deep Pan</p>	 <p>TURBO time 1.40 mins</p> <p>Normal cook time 15 mins</p> <p>BBQ Wings</p>	 <p>TURBO time 1.14 mins</p> <p>Normal cook time 5 mins</p> <p>1/4 Pounder Steakhouse Burger</p>
 <p>TURBO time 25 seconds</p> <p>Normal cook time 4 mins</p> <p>Sub Melt Cheese & Ham</p>	 <p>TURBO time 1.10 mins</p> <p>Normal cook time 8 mins</p> <p>Chicken Fajitas</p>	 <p>TURBO time 2.45 mins</p> <p>Normal cook time 16 mins</p> <p>Wedges</p>
 <p>TURBO time 2.45 mins</p> <p>Normal cook time 20 mins</p> <p>Lasagne</p>	 <p>TURBO time 2.30 mins</p> <p>Normal cook time 18 mins</p> <p>Salmon Enroute</p>	 <p>TURBO time 90 seconds</p> <p>Normal cook time 8 mins</p> <p>Tortellini</p>
 <p>TURBO time 2.30 mins</p> <p>Normal cook time 9 mins</p> <p>Fillet Mignon</p>	 <p>TURBO time 2.30 mins</p> <p>Normal cook time 12 mins</p> <p>Full Irish Breakfast</p>	 <p>TURBO time 3mins</p> <p>Normal cook time 40 mins</p> <p>Rack of Lamb</p>



All food pictured was cooked in a **TURBOCHEF** speed cook oven.