

# TURBO

## COOKWARE



Fast & Easy

# Instructional Guide



zinōvta



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## **COOKWARE**



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### **Customer Service**

If you purchased this product from ChefRandall.com or TurboCooker.com please contact us directly for any issue, question or if a part is damaged and needs to be replaced.

**FOR ANY COOKING QUESTIONS, GO TO TURBOCOOKER.COM**

If you purchased this product through another website or retailer, we ask unsatisfied customers to call the number found on their packing slip (this will be on the paperwork that came with the purchase or on the sales receipt) for any customer service inquiry. Should you have any problems with this product at all, or require warranty information, please contact the customer service department from where it was purchased.

[turbocooker.com](http://turbocooker.com)  
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# Cooking isn't what it used to be, and that's a good thing!

Whether you're already one of the millions of people using and loving the Turbo Cooker™, or this is your first set of Turbo Cookware™, I wish to thank you for your purchase and extend to you a warm welcome to the Turbo family. If you are one of the millions of Turbo Cooker™ users, who asked us for more... larger Turbos, smaller Turbos and a series of Turbo Cookware products, we listened!

Speed, great taste, flexibility, healthy cooking, ease of use and an easy clean up are just some of the great features that you will discover with the new set of cookware that you have just unpacked.

You will find that there are many exciting innovations in cooking with Turbo Cookware™ which all have the same common element: the unique patented SteamCooking™ Dome Cover, which is what makes the Turbo difference.

Steamcooking™ is the unique and proprietary cooking technology invented for Turbo Cookware™. It's the simultaneous combination of steaming and any one of the following traditional cooking methods: frying, grilling, baking, roasting, broiling, braising etc.

Unlike regular cookware where you need a lot of oil to fry, in Turbo Cookware™ you can SteamFry™ with little or no oil. As well, the steam rack that sits inside the Turbo base allows you to cook different ingredients on multiple layers all at the same time. If you want, you can easily prepare a full course meal all in one unit!

Since SteamCooking™ is so different, I suggest that to get started, you try following some of the included recipe cards that will introduce you to the Steamcooking™ difference.

I know that you will love Steamcooking™ your meals and I am sure that once you've started cooking with Turbo Cookware™ you will never be satisfied with conventional stovetop cooking again.

For information on the Steamcooking™ technology, please visit [www.steamfrying.com](http://www.steamfrying.com) and for any of your Turbo Cooker™ needs, including any cooking, recipe, questions, comments, service or to order parts, please go to [www.turbocooker.com](http://www.turbocooker.com).

Happy cooking,  
Chef Randall



# Safety

## Warranty and Safety Guidelines

This product can be utilized on a gas, electric, ceramic or induction stove top. As with all cookware on glass top stoves, do not drag or slide the Turbo base over the stoves surface as it may scratch and/or damage the stove top. For additional care and safety tips, please refer to the owners care and use manual that accompanied your stove.

Use extreme caution when using Turbo Cookware™. Do not allow contact with any other surfaces or objects (other than steaming rack or spring form insert) as this may cause fire, smoke or other hazards. Use caution when removing or handling the dome cover as there may be a build up of steam, which if exposed for an extended periods of time may cause injury. Always remove the steam racks with a proper sized fork (holding securely), or potholders. Ideally you should try not use metallic objects inside the base. The product should not be used by children.

### Turbo Cookware™ is compatible with these surfaces



Gas



Ceramic



Halogen



Electric



Induction



Campfire

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## Benefits and Features

Whether you are cooking with several Turbos or just one Turbo Cooker™ you always have the ALL-IN-ONE cooking advantage, there is no other cookware on the market that can broil, fry, steam, boil, braise, stew, and bake any recipe! Use any liquid creating steam and replace oil for healthy, yet impeccably delicious tasting meals!

Imagine how easily you can now cook a 4-person, 3-course meal and do it all at the same time or cook up a storm using multiple Turbo Cookers™. Food can be prepared without flavor transference. So, you can now cook fish, steak, and chicken all at the same time!

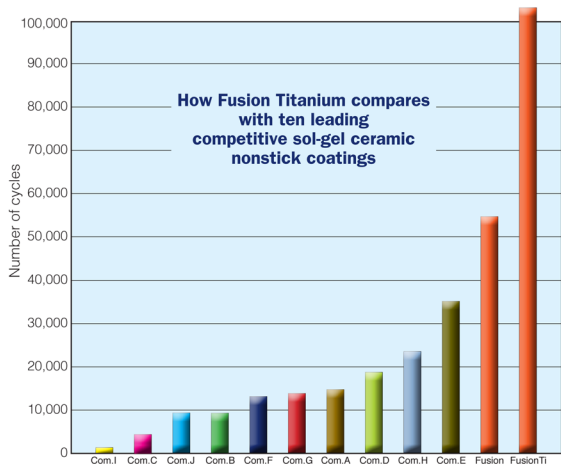
Turbo cooks frozen meat and vegetables without having to be thawed or defrosted, without oil and without affecting the cooking time (actually cutting most recipe preparation time in half!).



# Cookware Coating

We use Whitfords revolutionary Fusion non-stick Ceramic™ coating, and we have formulated the Ceranium coating with titanium to increase the longevity of our cookware.

Titanium is the lightest, toughest metal known to man, which makes it ideal for unusually demanding applications in many varied fields. Now titanium moves from aerospace to the common kitchen under the Fusion® brand family of coatings from Whitford.



- FusionTi® is reinforced with Titanium taking this nonstick surface a giant step forward in durability and resistance to abrasion, far beyond any other ceramic coating tested so far.
- FusionTi® uses titanium particles blended into the coating process to reinforce and strengthen it and is the latest breakthrough in ceramic technology.
- FusionTi's® internal reinforcement of titanium creates resistance to scratching, abrasion and wear that exceeds most conventional nonstick coatings on the market.
- FusionTi® is so resistant to damage because the titanium used is many times harder than the chrome and steel used in cooking utensils.
- FusionTi's® nonstick system has been designed to create maximum synergy with the titanium, resulting in maximum resistance to wear with unparalleled release.
- With FusionTi, consumers can now enjoy the benefits of the finest nonstick, knowing that it will stand up to almost anything.

# STEAMFRYING®

What is the Steamfrying™ method? Simple- it is cooking by using a combination of steaming and frying. Frying and steaming are two completely different principles of cooking, right? Well, yes. Turbo Cookware™ has been specifically engineered to meld these two principals of cooking into the Steamfrying™ method. Turbo Cookware™ creates a “vapor seal” which captures an intense amount of steam. This steam rotates throughout the unit creating “convection” cooking. This natural occurring process maintains liquids in the base longer and allows any liquid to replace oil for frying. Now, you can Steamfry™, Steambake™, Steambroil™ and Steamcooking™ all within the Turbo cooking system (even at the same time)! So, you end up with the most moist cakes, a perfectly fried breast of chicken, crispy hash browns, wonderfully steamed vegetables and even pasta primavera!



## Instructional Guide

### Always Remember

This booklet contains GENERAL guidelines for cooking. You may find that temperatures, cooking times, and liquid quantities vary depending on the actual heat intensity created by your stove.

Give yourself a few chance to get used to this brandnew method of cooking! Like the saying goes, “Practice Makes Perfect!”

### Instructions

What follows are basic instructions for the Turbo Cooker™ and Turbo Cookware™ to help you get started with your set. Play around with it. Test it out! Cook some of your favorite recipes, don’t be scared! We have provided you with some basic cooking times for various foods, and some basic stove temperatures which you can use to mix and match ingredients creating your own recipes.

Common sense tells us that someone who uses a gas stove will get different results than someone who uses an electric stove. The intensity of the stove will affect cooking times because the hotter the base gets, the faster it cooks and more liquid it will require. The first few times you use Turbo Cookware™, watch your cooking times, play around with the amount of liquid needed and adjust the heat control.

The fact of the matter is, Turbo Cookware™ has been designed to allow you to cook your foods in the way that you desire. There is no magic method of cooking, no magic number of minutes, and no magic amount of liquid required. It all depends on your preferences and style of cooking.

**Please use the guidelines and references that we provide you as just that - guidelines and references. You may need to add or reduce a few minutes here a few there.**

Don’t worry- Turbo Cookware™ is designed to be quick, easy and FUN! So, go for it! Start turbo cooking today!

## Use and Care

All new cookware should be washed in hot sudsy water to remove manufacturing oil and dust. After any use, allow the cookware to cool before submerging it in cold water. This will prevent warping and distortion of the cookware. Always wash the cookware after every use and dry as soon as possible to preserve the finish and eliminate any potential health hazards.

**ATTENTION:** Misuse is sometimes misinterpreted as manufacture's defects!

- 1) Un-dissolved salt allowed to remain in contact with the cookware will cause pitting of the surface. Add salt after the liquid has reached a boil and be sure to stir well.
- 2) Always use cooking tools made of wood, plastic or nylon when working in an aluminum non-stick coated pan. Any sharp-edged metal cooking tools may damage the surface.
- 3) No foods should be stored in aluminum non-stick cookware.
- 4) While this set has a stainless steel induction plate, aluminum cookware typically is NOT designed to be used on ceramic or halogen stove tops and should be used with care. Make certain that the bottom of the pan does not have any sharp protrusions that could scratch the stovetop surface, and always lift it directly off rather than sliding it across.
- 5) Your new cookware is perfectly safe to put into the dishwasher, but the Fusion surface is so easy to clean that a quick hand wash does the trick.
- 6) To remove severely burnt-on food, fill the pan with enough water to cover the area to be cleaned and bring the water to a slow simmer. You may add a teaspoon of dishwasher detergent to speed up the process. If you do add detergent, make certain that the stove area is well ventilated. Occasionally scrape the burnt-on food with a wooden or plastic tool, taking care not to gouge the surface. After simmering, allow the pan to cool slightly, rinse, then wash and dry normally.
- 7) Always allow cookware to cool before immersing in water.
- 8) If through misuse, burned grease or food residue collects on the surface, it can usually be removed with warm water and a mild detergent. In an extreme case, such residue can be removed by a thorough cleaning with this solution: 3 tablespoons of bleach, 1 tablespoon of liquid dish detergent and 1 cup of water. Apply to the cooking surface with a sponge or plastic scrubbing pad. After cleaning, recondition the surface with a light wipe of cooking oil.

### Always Remember

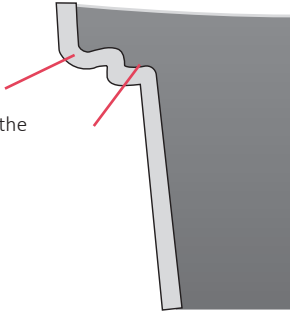
- 1) **Never leave cookware unattended on your cooking surface.**
- 2) **Stainless Steel Handles are oven safe to 500°F/260°C**
- 3) **Do not cut on the cooking surface with any sharp object.**

# Re-Engineered Turbo Ledge and Steam Rack System

The two unique elements that are engineered into every Turbo Cooker™ are the dual ledge and the steam rack system.

The outer ledge holds both covers and has a built-in vapour trap.

The inner ledge holds the steam rack



The Dual Ledge allows you to hold the steam rack on the inner ledge, which suspends it above the cooking area. The outer ledge holds both the glass cover and the patented Dome Cover. The outer ledge also has a vapour trap, which allows the cover to lock slightly onto the base, increasing the retention of steam and heat.

While the original Turbo Cooker™ only had the Dome Cover, today's Hybrid Turbo Cookware™ uses either a glass or the stainless Dome Turbo Cover. The redesigned Turbo ledge now allows the rack to rest below the level where the covers sit so that it does not interfere with the use of the glass cover. The rack holder sits on the lower inner ledge of the base and the wire basket attaches to the holder in both an upper & lower position so that it can be used with the Dome or glass cover. The unique elements of Turbo Cookware™ allow you to easily and conveniently mix and match the cookware parts as needed.

The small rack will fit in either the small skillet or sauce pan. The large units do the same.

## Manipulating the Racking System

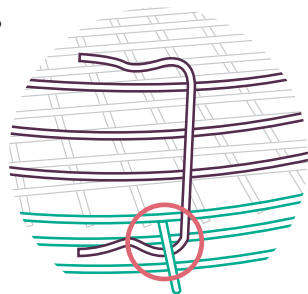
Always attach the racks (either the wire or mesh racks) to the rack holder. The rack holder is designed to allow you to easily connect the racks either above or below the holder depending on which cover you want to use with the particular base.

**The rack easily locks on to the rack holder with a simple twist.**

1.



2.



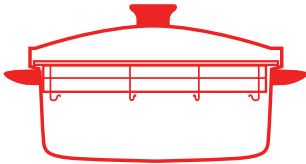
Line up the rack locking tabs with the crossbar on the rack holder and twist them into each other.

Make sure there is a crossbar sitting in all four of the rack locking tabs.



## Using the rack with the Glass Cover

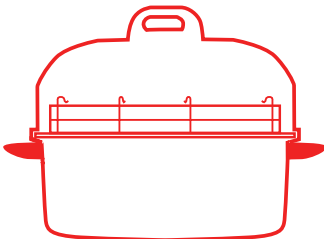
If you've purchased a unit which comes with a glass cover, to use the rack with this cover, connect the steam rack underneath the rack holder. Simply align the clips on the rack (the 4 vertical bars with extended clips on the top & bottom of the bar) to the small spacer bars on the holder. Then twist and turn the rack so that the clips go over and then lock onto the bars. This will temporarily attach the rack to the holder. To remove, turn in the rack in the opposite direction. If you find it slightly difficult to unlock, simply lift one of the clips while turning to easily detach the others.



The steam rack can still comfortably fit with the glass cover by inverting it, giving you that extra space for two-level cooking!

## Using the rack with the Turbo Dome Cover

To use the rack with the Turbo Dome Cover, follow the steps above. You can put the rack either under or above the rack holder. The rack will then sit on the ledge and when the dome cover is in place, the rack is housed within.



When you are using the steam rack with the dome cover, you gain more room in the cookware base.

To remove the rack, use a fork by inserting it through the wire rungs and lift.

# Cooking with Turbo Cookware

The original concept of Turbo Cooking was to cook multiple ingredient in just one Turbo. Today with the added sizes, you have multiple choices. If you want to take advantage of the new Turbo Cookware™ design that allows you greater cooking flexibility- you have the choice.

## All-In-One Cooking

Turbo is great for people with small kitchens, or who cook for themselves and don't want to pull out many pots and pans. Another advantage is storage, as each Turbo stacks together.

All-In-One cooking means that in just one Turbo, you can cook 2 or more things at the same time instead of using multiple pots and pans! How? Let's say you want to prepare chicken, rice and vegetables- you would first cook the rice almost to completion. Then remove the rice putting it in a bowl, which then goes onto the steam rack (it finishes cooking thanks to the steam in the Dome Cover). With the rice on the rack, put the chicken in the base, put the rack in place and add the vegetables around the bowl. The chicken SteamFries™ in the base and the veggies and rice SteamCook™ on the rack, a 3 course meal in just one pan. With the choice of different sized units, you can choose which ever size best suits the meal you want to make.

We have included recipe cards with the set, that will allow you to learn how to use the unit as an All-In-One cooking vessel.

## Using multiple units

Using different Turbos allows you the added advantage of being able to prepare small or large quantities of food. Turbo is just like "traditional" cookware, only it cooks faster, tastier and healthier meals. Of course there are a few simple tricks to learn so you can take advantage of the how SteamCooking™ cooks- follow the hints on the next few pages and if we may suggest, try some of our recipes.



# Cooking with Turbo Cookware

Included in the set are different sizes (diameter) and capacity (quarts) so, depending on what you want to prepare, there is a Turbo for you to use. Since the steam racks fit in both the fry pans and the pots, you can use the rack in either base when preparing a meal.

## **1- If you want to make rice, veggies & meat use the sauce pan for the rice and either the Jumbo pan or the Dutch Oven for the meat - the veggies go on a rack and the rack can go in any of the units.**

- a. If you are cooking chicken breasts, they are frozen so they need 14 minutes to cook
- b. Rice needs 12 minutes
- c. And lets say you want broccoli, it needs only 8 minutes

Start the chicken; 2 minutes later add the rice. 4 minutes later stir the rice add then put the steam rack in position (which has the broccoli)- 8 minutes later the whole meal is ready.

## **2- Now lets say you change the chicken breast for a whole chicken, the broccoli for corn on the cob and the rice for a side of pasta.**

- a. A 6 lb chicken needs 45 minutes
- b. Corn on the cob 14 minutes
- c. And penne pasta 13 minutes, but you want to add a sauce  
so lets say 16 minutes in total

Start the chicken first, 30 minutes into cooking start the pasta then put the corn onto the rack and cook it with the pasta- you can do it with the chicken but if you look closely at the timing on the following pages - to cook corn you need it to cook over boiling water and the chicken may not give off enough steam to cook the corn in 14 minutes - so steaming the corn with the pasta is better.

So this is the process and it is really easy- remember, the individual ingredients listed in this booklet are for cooking 1 item at a time, so use a bit of math to see how much time you need between each ingredients' individual cooking time.

If your cooking a roast or steak that in the recipe says to let it rest 5 or 10 minutes before serving, add that time when considering when to start your side dishes.



## **Warranty Registration:**

By Mail: Turbo Cookware  
5723-A Sunrise  
Montreal, Quebec  
H4W-1V9

By Email: [sales@chefrandall.com](mailto:sales@chefrandall.com)

On Line [www.turbocooker.com](http://www.turbocooker.com)

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