



## Being Green

TurboChef is a design, manufacturing and marketing company, and we are excited about different options to improve the planet. At the same time, we know that not everything fits neatly into an eco-friendly option. So, we believe that being honest and open about what we are doing in the name of “green” so you the consumer can make educated decisions about what is best for you and your family. At the end of the day, our goal is to build ovens that give you the freedom to be the cook you want to be while promoting the protection and conservation of our shared planet.

Here’s what we are doing to start:

### **TurboChef is an American-made product.**

TurboChef ovens – Residential and Commercial – are American-made under one roof in Dallas, Texas. While some parts that are shipped from overseas, most come from the US. And, all TurboChef ovens are assembled here, helping to reduce our carbon footprint.

### **TurboChef is 3 appliances in 1.**

The TurboChef 30” Double Wall Speedcook Oven can replace three appliances – an oven, a warming drawer and a microwave – traditionally manufactured, shipped and installed separately. This helps reduce raw material usage and cuts back on packing and shipping material consumption. The TurboChef Single Wall Oven can replace up to two appliances – an oven and a microwave. Additionally, our commercial ovens eliminate the need to purchase hoods and vents.

### **TurboChef empowers owners to “eat-at-home” more often.**

TurboChef Residential Speedcook Ovens allow the home chef to prepare a three course meal in 10-15 minutes any night of the week. Consumers eat healthier, eliminate take-out waste and reduce their own carbon emissions and fuel consumption by driving less. While TurboChef empowers owners to “eat-at-home” more often, we also recognize the joy in a good meal out. TurboChef Commercial ovens help restaurants and other food locations create efficiencies and lessen their environmental impact as well. The ability to “cook to order” rather than “cooking to hold” provides restaurants the ability to reduce food waste, and eliminates the need for food-holding equipment (like warming draws). Less equipment that is constantly drawing power means less energy consumed.