

TRADER

MONTHLY

...DECEMBER/JANUARY 2007...SEE IT, MAKE IT, SPEND IT...\$10.



FOODIE CALL: The TurboChef is the SubZero fridge of ovens. (Actual cooking optional.)

Captain Cook

The TurboChef oven gives new meaning to "fast food"

**10 GRAND
WELL
SPENT**

JUST ABOUT ANYTHING worth doing — flying, driving, escaping from a Turkish prison one step ahead of Interpol — is worth doing fast. That goes double for cooking dinner, which for most busy traders ranks second only to cleaning the cat's privates with a toothbrush as a loathsome household chore to be avoided whenever possible.

Thus, just as any new pad worth its salt comes with a SubZero fridge standard, make space in your kitchen for the TurboChef 30-Inch Double Wall Speedcook, a new high-tech oven that will execute the heretofore unthinkable: perfectly prepare a 12-pound turkey in 42 minutes rather than four tedious hours. It'll also crank out exquisite filet mignons in just seven minutes. And, for all we know, while you sleep it's in there writing sonnets and playing chess with Garry Kasparov.

TurboChef, in short, is smart. And fast. The secret is its patented "AirSpeed" technology — blasts of heated air sent from dual fans to envelop anything from kobe steaks to frozen pizza rolls in a special "moisture bubble" that cooks swiftly and evenly. Lazy and forgetful types, meanwhile, will love its "CookNavigator" control system, offering one-touch meal-prep memory for 450 dishes. It's gorgeous, too, with a sleek stainless-steel body in a variety of colors that will look great whether your prevailing aesthetic is French farmhouse or Omaha gentleman's club.

Finally, it's big — capable of taking in a behemoth 26-pound turkey without so much as a whimper. Which means that should you drop the cash and discover you *still* hate to cook even at warp speed, TurboChef's seven cubic feet will make a great place to store your old record albums and bowling gear.

\$7,495. 866-54-ENJOY; turbochef.com