

Training Guide

FOOD PREPARATION AND OVEN OPERATIONS

APR
2025



Table of Contents

OVEN OPERATIONS

Menu Program Upload	03
Power On & Program	04
Pre-Sets for Luna Pizza	04
Pre-Sets for All Others	05
Power Off	05
Assemble & Disassemble	06
Oven Cleaning	07
Storing & Defrosting Kits	08
Cooking Programming	09
Batch Cooking Guide	10
Commingling Guide	11

FOOD PREPARATION

Pizzas

10" Luna Pizzas	12
16" Luna Pizzas	13

Small Plates

Crispy Chicken Wings	14
Chicken Tenders	15
Crispy Brussels Sprouts	16
Cheese Quesadilla	17
Mac & Cheese	18
French Fries	19
Garlic Breadsticks	20
Roasted Red Bliss Potatoes	21

Pastas

Rigatoni Pomodoro	22
Penne alla Vodka	23
Rigatoni Bolognese	24
Cavatappi Alfredo	25

Entrées

Chicken Parmigiana	26
Cheesesteak	27
Smash Burger	28
Crispy Chicken Filet	29
NY Strip	30
Seared Sirloin	31

Breakfast Delights

Bacon, Egg & Cheese Sandwich	32
Vegetarian Sandwich	33

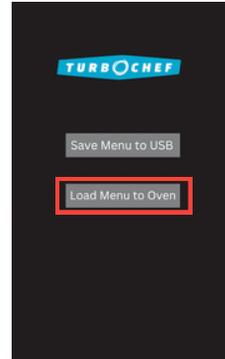
Note: Our dishes are made in kitchens, in cooking processes, and on equipment shared with milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy, and sesame. Fried items are prepared in shared frying oil. Our gluten-free items are not suitable for individuals with celiac disease or severe gluten sensitivity.

Menu Program Upload - Full Menu



01 | INSERT USB

Wonder's menu program is sent as a BIN file via DropBox. Download program to computer and add program to a blank USB flash drive. Insert USB flash drive into oven.



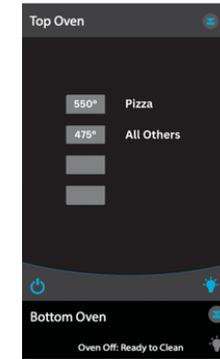
02 | MENU UPLOAD

Select: Load menu to oven.



03 | MENU SELECT

Select the latest BIN file you downloaded from the computer. Note: The file name may not be the same as display photo but it's written in the same format YYYYMMDD-W4B.



04 | PROGRAM DISPLAY

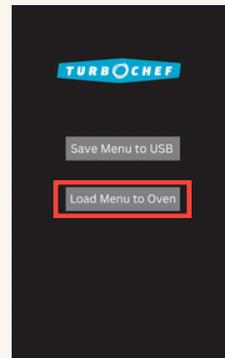
We have a pizza program and a program for all other non-pizza items. Depending on your food purchase, you may see one or the other displayed. You may start cooking by selecting your intended menu.

Menu Program Upload - Pizza Menu Only



01 | INSERT USB

Wonder's menu program is sent as a BIN file via DropBox. Download program to computer and add program to a blank USB flash drive. Insert USB flash drive into oven.



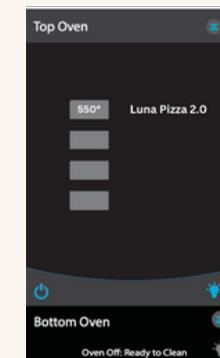
02 | MENU UPLOAD

Select: Load menu to oven.



03 | MENU SELECT

Select the latest BIN file you downloaded from the computer. Note: The file name may not be the same as display photo but it's written in the same format YYYYMMDD(MENUNAME).



04 | PROGRAM DISPLAY

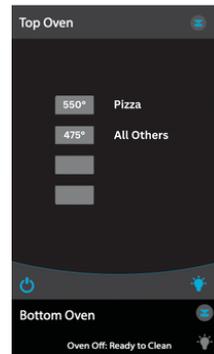
If you have purchased only a pizza program, the menu will be specific to pizzas. You may start cooking by selecting your intended menu.

Power On



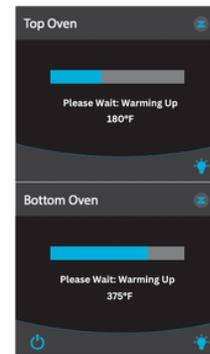
01 | POWER ON

The Power Button turns the oven on and off. Press both buttons to turn on top and bottom oven decks.



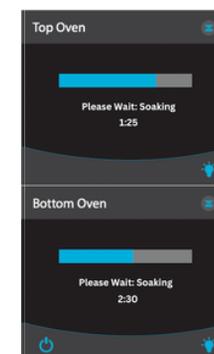
02 | MENU SELECTION

Select your menu to begin heating the oven.



03 | WARMING UP

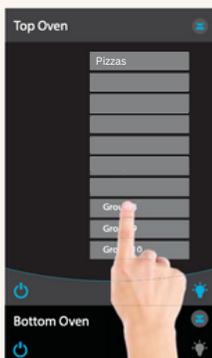
Warming Up cycle will take approximately 20 minutes to heat up.



04 | SOAKING

A brief Soaking cycle lasts 4 minutes.

Presets for Luna Pizzas



01 | PIZZAS

Press "Pizzas" to heat the oven up to 550°F.



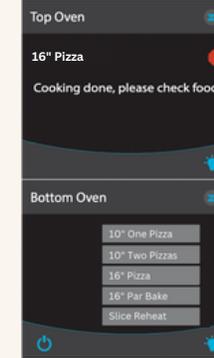
02 | PRESETS

Presets represent a cook setting for each of your menu items. Press an item's button to begin the cook cycle.



03 | COOKING

The display screen will count backwards as pizza cooks.



04 | COOKING DONE

Once cooking is complete, the oven will beep and the screen will display this message. Open the doors and remove pizza.

Presets for All Others



01 | ALL OTHERS

Press the "All Others" button



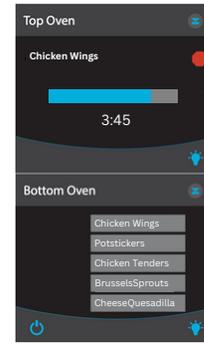
02 | PRESETS

The All Others Menu is broken down into groups based off item's unique cook times. Press into each button.



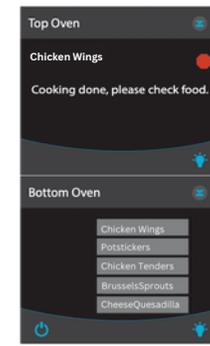
03 | SELECT ITEM

Apps and Sides category supports the above items. Press your desired item to begin cooking.



04 | COOKING

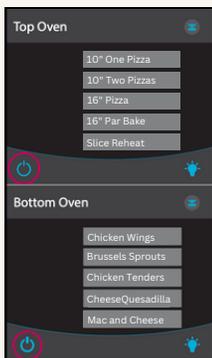
The display screen will begin counting down as items cook.



05 | COOKING DONE

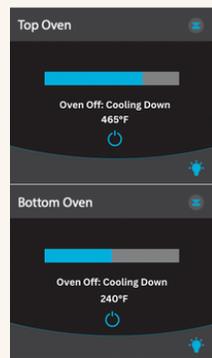
The oven will beep once the cooking cycle is complete. Open the doors and remove item(s).

Power Off



01 | POWER OFF

Press the power button to turn off the oven.



02 | COOLING DOWN

The oven will cool down within 30 minutes. Leave the doors open for a quicker cool down period.



03 | READY TO CLEAN

Once the oven is completely cooled, it will let you know when it's off and ready to be cleaned.



Assemble & Disassemble



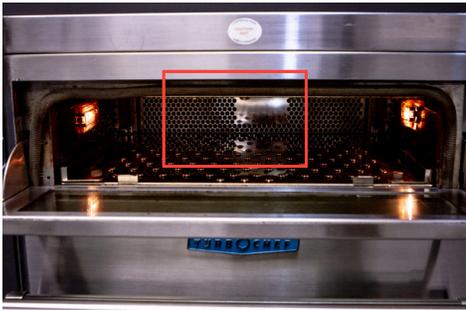
01 | RACKS

Racks are held in place by two knobs in the back of the oven. Slightly lift rack and pull it out slowly.



04 | JETPLATES

Once the screws are loose, remove Jetplates using handles.



02 | GREASE FILTER

To remove, lift the Grease Filter by handle and pull forward.



05 | EMPTY OVEN

To reassemble, screw in Jetplates first, place the Grease Filter second, and lastly the secure racks in place..

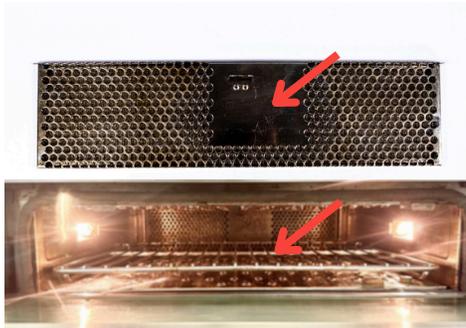


03 | JETPLATE SCREWS

Jetplate Screws live on both the top and bottom of each oven deck. Unscrew thumb screws until they are loose.

Oven Cleaning

DAILY CLEANING NEEDS



GREASE FILTER & WIRE RACK

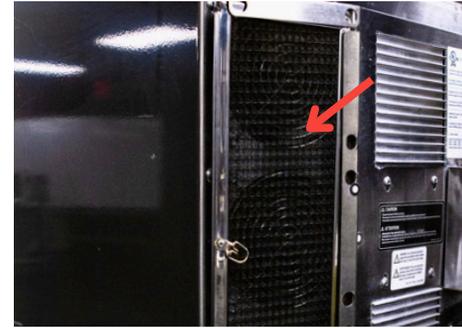
Be sure the oven interior is cool before beginning the cleaning process.

- Remove from oven once cooled.
- Wash with soap.
- Rinse with hot water.
- Place grease filter and wire rack back into oven chamber when cleaning steps below are complete.



INTERIOR

- Use a food vacuum or a damp towel to remove food particles from top and bottom oven cook chambers.
- Spray Oven Cleaner onto towel or nylon scrub pad and wipe down the top, bottom and sides of oven chambers. Be careful not to spray directly into oven holes or lamps!
- Clean Oven Doors with oven cleaner and nylon scrub pad. Do not clean the gaskets.
- Wipe down with a dry towel.
- Spray Oven Guard onto clean towel and wipe down the top, bottom and sides of oven chambers, and inside of oven doors.



EXTERIOR

- Remove the Air Filter from the back.
- Rinse the Air Filter with hot water and allow to dry completely. Reinstall.
- Wipe the oven exterior with a clean, damp towel and then dry.

DO NOT scrub the filter or operate without the filter in place.

WEEKLY CLEANING NEEDS



JETPLATES

- Remove and clean top and bottom jetplates for both oven decks. Wash, rinse, sanitize by hand. Reassemble oven decks.

Note: For directional guidance, please see your Turbo Chef Double Batch Manual for more details"

Storing & Defrosting Kits

STORING KITS

All our food items should be stored (0°F or below).

For service, all pizzas cook from frozen. All other items cook from refrigerated temperature (38°F). 24 hours before service period, remove kits from case and move from a frozen to refrigerated environment. Kits have a 3-day shelf life at a continuous refrigerated temperature if top seals are intact.

OUR RECOMMENDATIONS

Work with your projected/historical sales to set a par level for kits kept refrigerated and ready to cook for service periods. Depending on customer demand, your operation will want to have 120%+ of projected sell through fully slacked to accommodate any peaks or rushes you might have. Consider the FIFO (First In, First Out) rule when defrosting your kits.

Disclaimer: Kits are in aluminum packaging and should not be placed in a microwave for defrosting. Defrosting under cold water or at room temperature is not recommended for this packaging and will impact food safety and quality.



Cooking Programming for Non-Pizzas/Kits

HOW TO FIRE KIT ITEMS

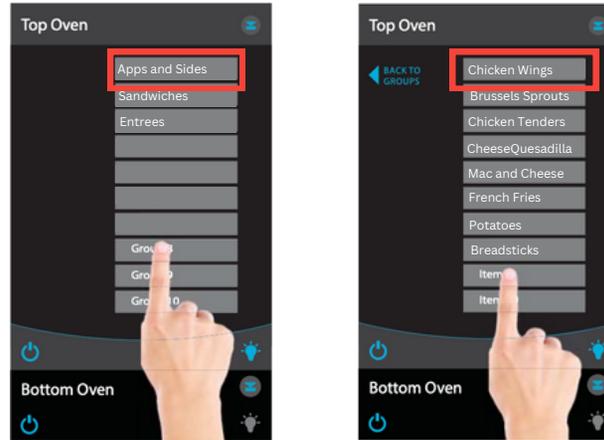
Cooking kit items is a two-step process. You will first see the display for Menu Category, then the list of dish names.

Step 1: Select the menu category you need

For example, Apps and Sides outlined in the first image.

Step 2: Select the dish name you need

"Chicken Wings" outlined in the second image.



The oven temperature for pizzas is set to 550°F and kit items is set to 475°F. You may print and cut the table below to hang on the oven.

Menu Categories			
Pizzas	Apps & Sides	Sandwiches	Entrees
10" One Pizza	Chicken Wings	BEC Sandwich	All Pastas
10" Two Pizzas	Brussels Sprouts	Veg Sandwich	Chicken Parm
16" Pizza	Chicken Tenders	Cheesesteak	NY Strip Med Rare
16" Par Bake	CheeseQuesadilla	Smash Burger	NY Strip Med
Slice Reheat	Mac and Cheese	Chicken Filet	NY Strip Med Well
	Fries	Toast Bread :15	NY Strip Well Done
	Potatoes	Toast Bread :30	Sirloin Med Rare
	Breadsticks		Sirloin Med
			Sirloin Med Well
			Sirloin Well Done

Batch Cooking Guide for Same Dish Items

HOW TO BATCH COOK

You can increase throughput by loading the oven with the maximum number of kits or pizzas for each dish item. The chart on the right shows your potential output in a single fire on the TurboChef Double Batch Oven.

SINGLE DECK OUTPUT

Number of 10" pizzas in one deck: 2
 Number of 16" pizzas in one deck: 1
 Number of tins in one deck: 6

FULL OVEN OUTPUT

Number of 10" pizzas in two decks: 4
 Number of 16" pizzas in two decks: 2
 Number of tins in two decks: 12

Category	Item Name	Cook Time (minutes)	Max Kit Output Per Oven	Max Smallware Per Oven	Max Item Quantity Output Per Oven
Pizzas	Pizzas 10"	2:15	4	-	4 pies
	Pizzas 16"	2:30	2	-	2 pies
Small Plates	Crispy Chicken Wings	5:00	8	2 large mats	48 wings
	Chicken Tenders	4:00		Coming soon	
	Crispy Brussels Sprouts	3:00	8	8 tins	8 servings
	Cheese Quesadilla	2:30	4	2 large mats	16 pieces
	Mac & Cheese	4:00	12	12 tins	12 servings (24 pouches)
	French Fries	4:00	6	2 perforated mats	6 servings
	Garlic Breadsticks	1:30	10	10 tins	20 breadsticks
	Roasted Potatoes	3:00	8	8 tins	8 servings
Pastas	Rigatoni Pomodoro	4:30	12	12 tins	12 servings
	Penne alla Vodka	4:30	12	12 tins	12 servings
	Rigatoni Bolognese	4:30	12	12 tins	12 servings
	Cavatappi Alfredo	4:30	12	12 tins	12 servings
Entrees	Chicken Parmigiana	6:00		Coming soon	
	Cheesesteak	2:30	12	12 tins	12 servings
	Smash Burger Patties	2:30	12	12 tins	24 burger patties
	Crispy Chicken Filet	5:00	12	12 tins	12 filets
	NY Strip	6:00	4	2 large mats	8 steaks
	Seared Sirloin	4:30	4	2 large mats	8 steaks
Breakfast	Bacon, Egg & Cheese Sandwich	2:30		Coming soon	
	Vegetarian Sandwich	2:30		Coming soon	

Commingling Guide for Mixed Dish Items

HOW TO COMMINGLE

To optimize cooking efficiency, refer to the commingling table on the right that groups dishes with identical cooking programs together to maximize throughput. Example:

- Chicken Tenders and Mac and Cheese cook in 4 mins

Additionally, for items with varying cook times in the same program group, you may stagger cooking. Start the cook program with the longest cook time and synchronize others accordingly. Example:

- Start with Chicken Tenders at 4:00 mins
- Add Brussels Sprouts at the 3:00 min mark
- Add Cheesesteak at 2:30 mins

Please note, failure to follow guide will affect temperature, quality and consistency of product.

Cooking Program Groups	
4:30 MIN ITEMS	All Pastas
4:00 MIN ITEMS	Chicken Tenders Mac and Cheese
3:00 MIN ITEMS	Roasted Potatoes Brussels Sprouts
2:30 MIN ITEMS	Cheese Quesadilla Cheesesteak Smash Burger BEC Sandwich Vegetarian Sandwich



PRODUCT NOTES

Cook Time

2:00 minutes for 1 pizza
2:15 minutes for 2 pizzas

Cook Method

Cook from frozen. Cook at 550°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days - all SKUs

Shelf Life - Defrosted

N/A - cook from frozen

Defrost Time Prior to Cooking

N/A - cook from frozen

Required Smallware

Pizza platter, pizza cutter, kitchen scissors

Suggested Accompaniments

None



STEP 1

Note: Remove item directly from the freezer. Item cooks from frozen.

Open bag. Place pizza on paddle.



STEP 2A

Place 1 x 10" pizza centered in the oven. Close door.

Begin cook cycle by pressing:

Pizzas // 10" One Pizza



STEP 2B

Or place 2 x 10" pizzas on a diagonal in the oven. Close door.

Begin cook cycle by pressing:

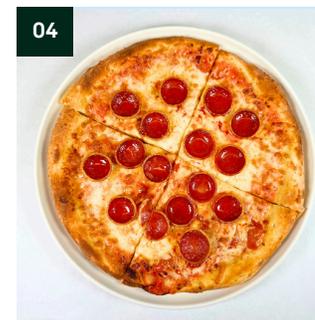
Pizzas // 10" Two Pizzas



STEP 3

Remove pizza from the oven.

Slice into 4 equal parts.



STEP 4

Transfer to plate.



PRODUCT NOTES

Cook Time

2:30 for full bake

2:00 for par-bake (for displays)

0:20 for reheating per slice

Cook Method

Cook from frozen. Cook at 550°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

N/A - cook from frozen

Defrost Time Prior to Cooking

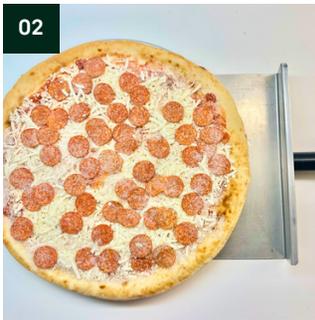
N/A - cook from frozen

Required Smallware

Pizza platter, pizza cutter, kitchen scissors

Suggested Accompaniments

None



STEP 1

Note: Remove item directly from the freezer. Item cooks from frozen.

Open bag.

STEP 2

Place pizza on paddle.

STEP 3

Place pizza in oven and close door.

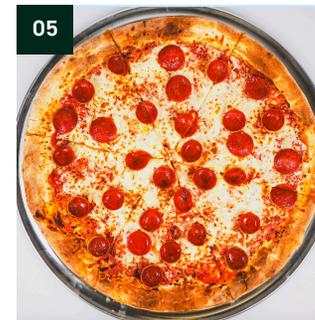
Begin cook cycle by pressing:

Pizzas // 16" Pizza



STEP 4

Remove pizza from the oven.



STEP 5

Slice pizza. Transfer to plate.

Crispy Chicken Wings

SMALL PLATES



PRODUCT NOTES

Cook Time

5:00 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

180 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Solid mat, tongs

Suggested Accompaniments

Carrots, celery, sauces of your choice



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.



STEP 2

Lay wings flat on solid mat.

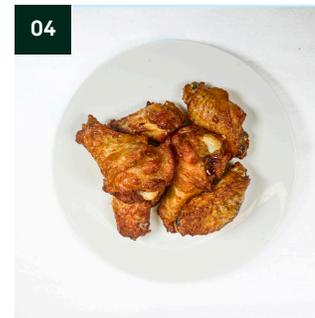


STEP 3

Place mat in the oven and close door.

Begin cook cycle by pressing:

Apps and Sides // Chicken Wings



STEP 4

Remove mat from oven. Transfer to plate.

Chicken Tenders

SMALL PLATES



PRODUCT NOTES

Cook Time

4:00 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

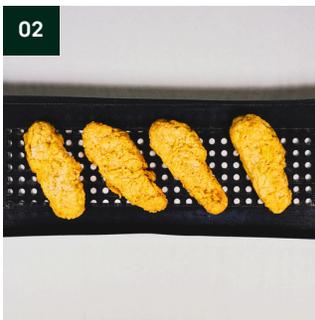
24 hours

Required Smallware

Perforated mat, tongs

Suggested Accompaniments

Honey mustard



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.

STEP 2

Place tenders flat on perforated mat.

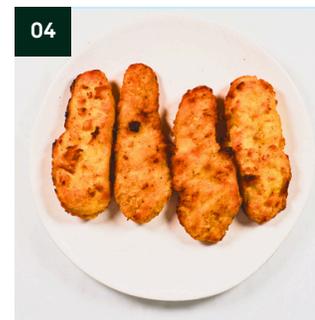


STEP 3

Place mat in the oven and close door.

Begin cook cycle by pressing:

Apps and Sides // Chicken Tenders



STEP 4

Remove mat from oven. Transfer to plate.

Crispy Brussels Sprouts

SMALL PLATES



PRODUCT NOTES

Cook Time

3:00 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Mixing spoon

Suggested Accompaniments

Balsamic reduction



STEP 1

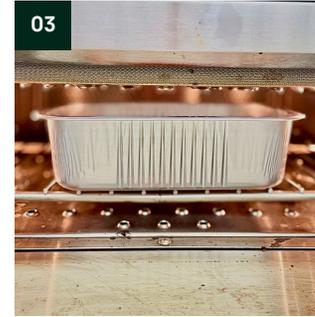
Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.



STEP 2

Remove Brussels sprouts from the bag and add bacon into the tin.

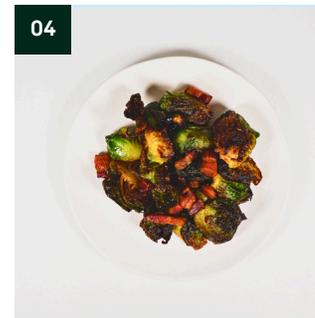


STEP 3

Place tin in the oven and close door.

Begin cook cycle by pressing:

Apps and Sides // Brussels Sprouts



STEP 4

Remove tin from oven. Transfer to plate.

Cheese Quesadilla

SMALL PLATES



PRODUCT NOTES

Cook Time

2:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Solid mat, spatula

Suggested Accompaniments

Sour cream, salsa



01

STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.



02

STEP 2

Place quesadillas flat on solid mat.



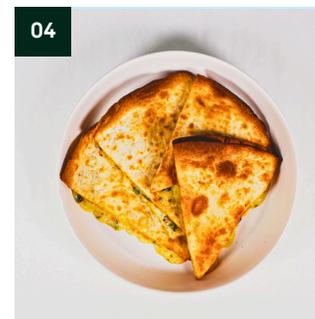
03

STEP 3

Place mat in the oven and close door.

Begin cook cycle by pressing:

Apps and Sides // CheeseQuesadilla



04

STEP 4

Remove tin from oven. Transfer to plate.



PRODUCT NOTES

Cook Time

4:00 minutes in TurboChef Oven
10:00 minutes in water bath

Cook Method

Cook at 475°F in TurboChef double batch oven when defrosted

Storage Method

Frozen at 0°F

Shelf Life - Frozen

150 days

Shelf Life - Defrosted

2 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Mixing spoon, kitchen scissors

Suggested Accompaniments

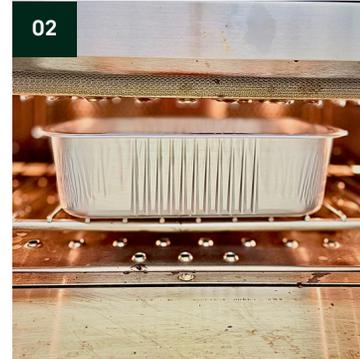
Breadcrumbs, parsley



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Pour Mac & Cheese out of pouches and into tin.

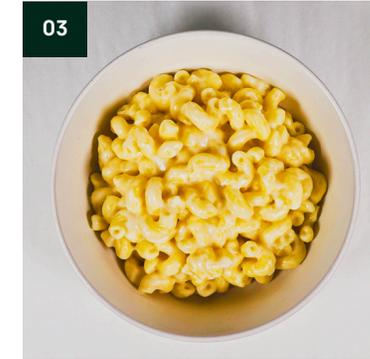


STEP 2

Place tin in the oven and close door.

Begin cook cycle by pressing:

Apps and Sides // Mac and Cheese



STEP 3

Remove tin from oven.

Mix and transfer to plate.



PRODUCT NOTES

Cook Time

4:00 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Perforated mat, tongs

Suggested Accompaniments

Ketchup, Kosher salt



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.

STEP 2

Open portion bag and place French fries onto perforated mat.



STEP 3

Place mat in the oven and close door.

Begin cook cycle by pressing:

Apps and Sides // French Fries

STEP 4

Remove from oven.

Optional: Season as desired.

Transfer to plate.



PRODUCT NOTES

Cook Time

1:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

300 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Tongs

Suggested Accompaniments

Grated parmesan, marinara sauce



01

STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking. Remove defrosted item from the refrigerator.

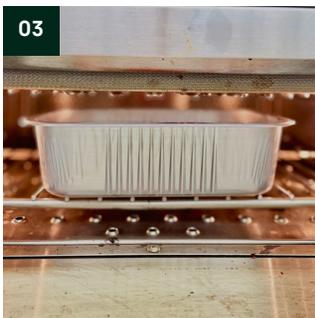
Remove film. Empty contents of bag into tin and discard bag.



02

STEP 2

Open pouches for bread and herb butter coins. Place the herb butter coins alongside the bread in tin.

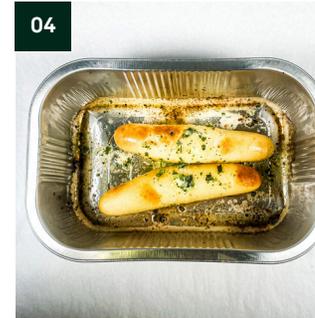


03

STEP 3

Place tin in oven and close door. Begin cook cycle by pressing:

Apps and Sides // Garlic Bread



04

STEP 4

Remove tin from oven. Shake tin from side to side to coat bread evenly with melted herb butter.



05

STEP 5

Transfer to plate. Drizzle remaining melted butter on top.

Roasted Red Bliss Potatoes

SMALL PLATES



PRODUCT NOTES

Cook Time

3:00 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

180 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Mixing spoon

Suggested Accompaniments

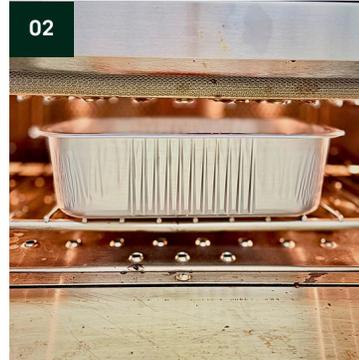
Chopped parsley, chopped thyme leaves



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film. Remove contents from portion bag and place in tin.



STEP 2

Place tin in the oven and close door. Begin cook cycle by pressing:

Apps and Sides // Potatoes



STEP 3

Remove tin from oven.

Mix and transfer to plate.

Rigatoni Pomodoro



PRODUCT NOTES

Cook Time

4:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Aluminum foil, mixing spoon, kitchen scissors

Suggested Accompaniments

Fresh basil, parmesan



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.



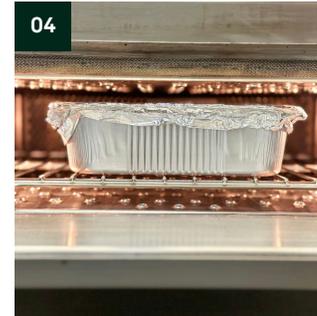
STEP 2

Open pasta and sauce pouch. Pour contents into tin and mix.



STEP 3

Cover tin with aluminum foil.

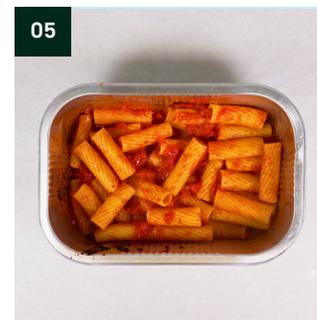


STEP 4

Place tin in the oven and close door.

Begin cook cycle by pressing:

Entrees // All Pasta



STEP 5

Remove tin from the oven. Let pasta sit for one minute.

Discard foil. Mix all contents.



STEP 6

Transfer to plate.



PRODUCT NOTES

Cook Time

4:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Aluminum foil, mixing spoon, kitchen scissors

Suggested Accompaniments

Fresh basil, parmesan

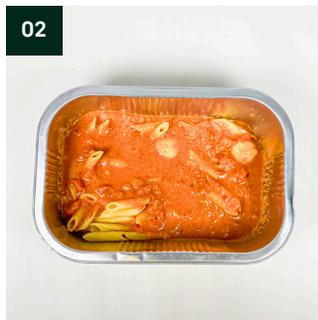


01

STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.



02

STEP 2

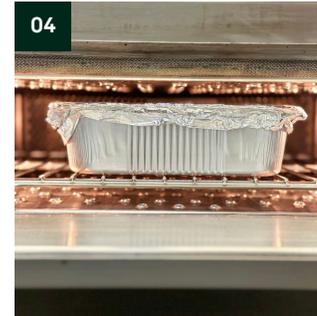
Open pasta and sauce pouch. Pour contents into tin and mix.



03

STEP 3

Cover tin with aluminum foil.



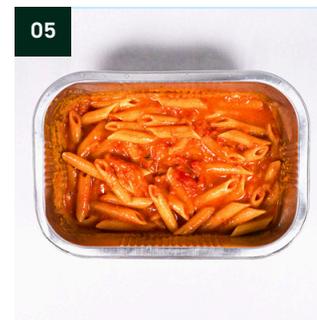
04

STEP 4

Place tin in the oven and close door.

Begin cook cycle by pressing:

Entrees // All Pasta

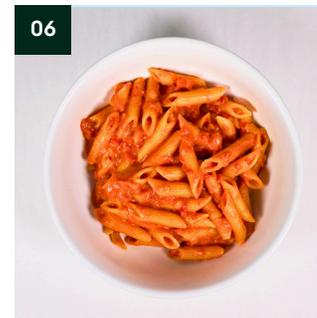


05

STEP 5

Remove tin from the oven. Let pasta sit for one minute.

Discard foil. Mix all contents.



06

STEP 6

Transfer to plate.

Rigatoni Bolognese

PASTA



PRODUCT NOTES

Cook Time

4:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Aluminum foil, mixing spoon, kitchen scissors

Suggested Accompaniments

Fresh basil, parmesan

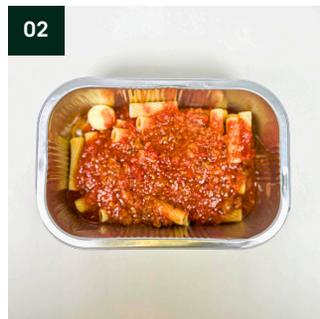


01

STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.



02

STEP 2

Open pasta and sauce pouch. Pour contents into tin and mix.



03

STEP 3

Cover tin with aluminum foil.



04

STEP 4

Place tin in the oven and close door.

Begin cook cycle by pressing:

Pasta // All Pastas

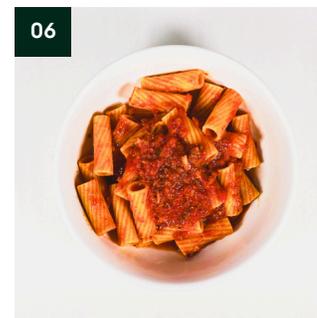


05

STEP 5

Remove tin from the oven. Let pasta sit for one minute.

Discard foil. Mix all contents.



06

STEP 6

Transfer to plate.

Cavatappi Alfredo

PASTA



PRODUCT NOTES

Cook Time

4:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Aluminum foil, mixing spoon, kitchen scissors

Suggested Accompaniments

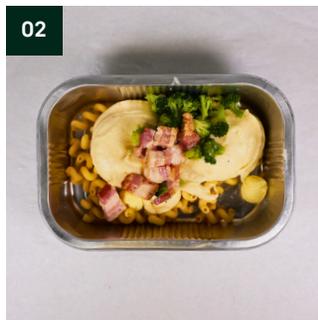
None



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.



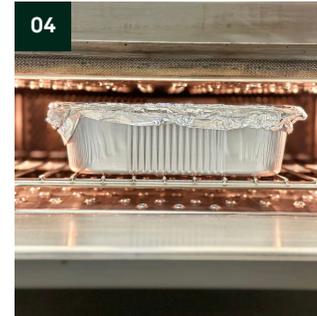
STEP 2

Open pasta and sauce pouch. Pour contents into tin and mix.



STEP 3

Cover tin with aluminum foil.

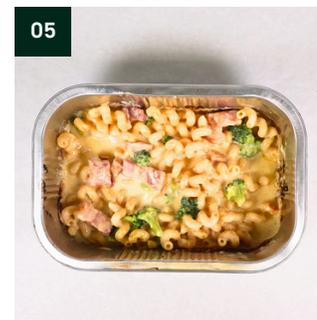


STEP 4

Place tin in the oven and close door.

Begin cook cycle by pressing:

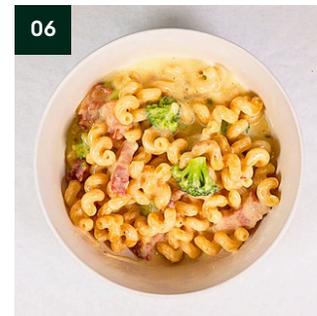
Pasta // All Pastas



STEP 5

Remove tin from the oven. Let pasta sit for one minute.

Discard foil. Mix all contents.



STEP 6

Transfer to plate.

Chicken Parmigiana



PRODUCT NOTES

Cook Time

6:00 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

180 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Spatula, kitchen scissors

Suggested Accompaniments

Fresh basil



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film.

STEP 2

Remove items in the kit.

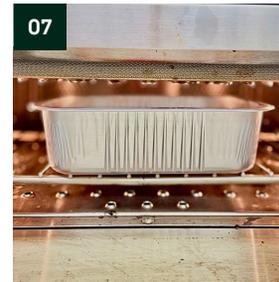
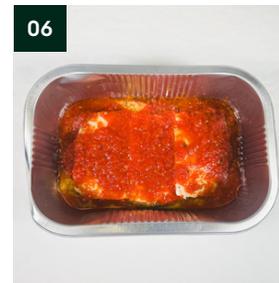
Kit contains 3 components: Chicken, marinara sauce, mozzarella cheese.

STEP 3

Add 2 oz water to tin.

STEP 4

Place chicken cutlet in tin.



STEP 5

Lay cheese on top of chicken.

STEP 6

Open marinara sauce and spread on top of cheese.

STEP 7

Place tin in the oven and close door.

Begin cook cycle by pressing:

Entrees // Chicken Parm

STEP 8

Transfer to plate.



PRODUCT NOTES

Cook Time

2:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

330 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Mixing spoon, kitchen scissors

Suggested Accompaniments

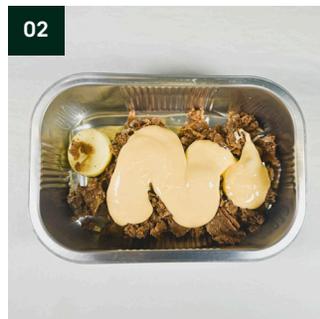
Cuban roll, mayonnaise



STEP 1

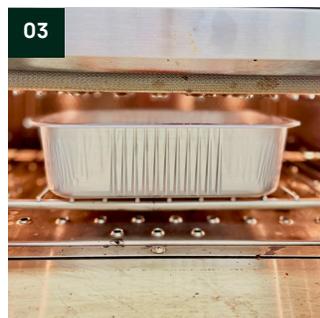
Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film. Kit contains 2 components: Cheese, steak.



STEP 2

Add meat, top with cheese.

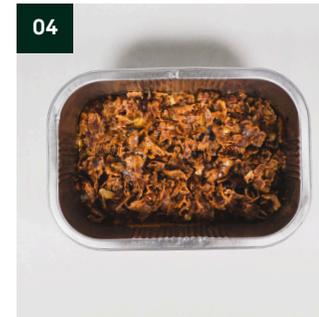


STEP 3

Place tin in the oven and close door.

Begin cook cycle by pressing:

Sandwiches // Cheesesteak

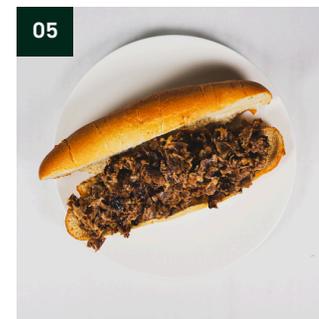


STEP 4

Remove tin from oven and mix.

Optional: Toast a bun by pressing:

Sandwiches // Toast Bread



STEP 5

Assemble and transfer to plate.



PRODUCT NOTES

Cook Time

2:30 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

300 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

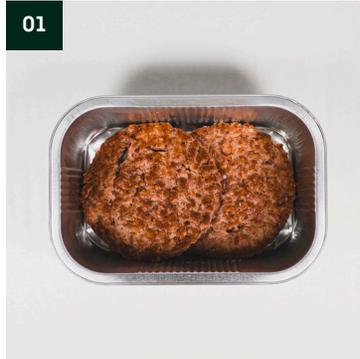
24 hours

Required Smallware

Spatula

Suggested Accompaniments

Burger bun, American cheese, dill pickle, mayonnaise, burger seasoning of choice

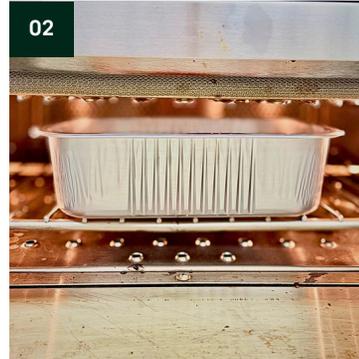


STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film. Remove patties from portion bag and place them fat side down in tin.

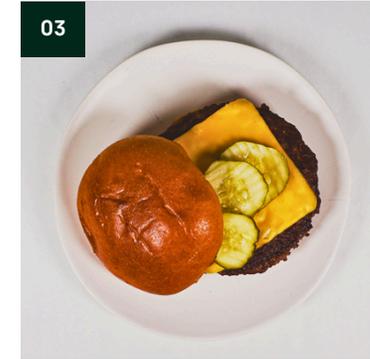
Optional: Add seasoning blend of choice.



STEP 2

Place tin in the oven and close door. Begin cook cycle by pressing:

Sandwiches // Smash Burger



STEP 3

Remove tin from oven.

Optional: Toast a burger bun by pressing:

Sandwiches // Toast Bread

Assemble burger.

Crispy Chicken Filet



PRODUCT NOTES

Cook Time

5:00 minutes

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

180 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

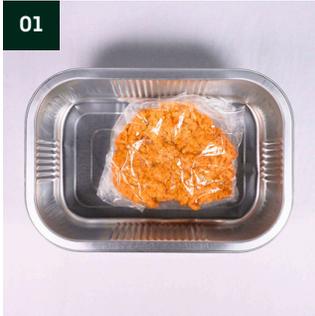
24 hours

Required Smallware

Tongs

Suggested Accompaniments

Potato roll, dill pickle, mayonnaise



01

STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking. Remove defrosted item from the refrigerator.

Remove film. Place chicken filet in tin and discard bag.



02

STEP 2

Place tin in the oven. Close door.

Begin cook cycle by pressing:

Sandwiches // Chicken Filet



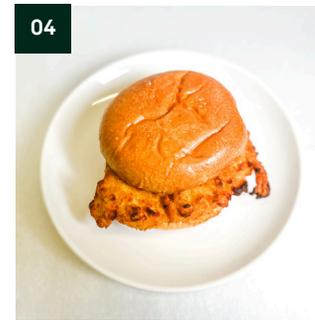
03

STEP 3

Remove tin from oven.

Optional: Toast a bun by pressing:

Sandwiches // Toast Bread



04

STEP 4

Assemble sandwich.



PRODUCT NOTES

Cook Time

6:00 minutes (Medium Rare)
7:00 minutes (Medium)
8:00 minutes (Medium Well)
9:00 minutes (Well Done)

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Solid mat, spatula, kitchen scissors

Suggested Accompaniments

Steak sauce, sides from Wonder for Business menu



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film. Kit contains 3 components: NY strip, clarified butter, spice rub.



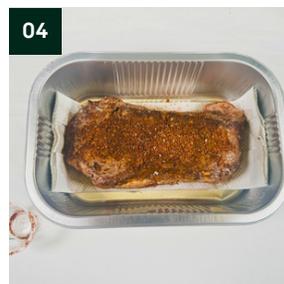
STEP 2

Place clarified butter onto solid mat.



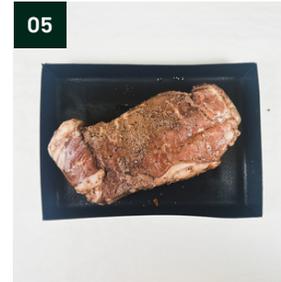
STEP 3

When removing steak from bag, discard liquid. Pat both sides of steak down with a clean towel to dry.



STEP 4

Sprinkle spice rub onto the seared side of the steak



STEP 5

Place steak seared side down on mat.

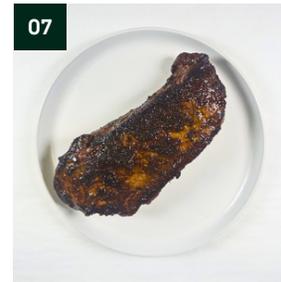


STEP 6

Place mat in the oven and close door.

Begin cook cycle by pressing:

Entrees // NY Strip Med Rare, NY Strip Med, NY Strip Med Well or NY Strip Well Done



STEP 7

Remove from the oven.

Let rest for 1 to 2 minutes before transferring to plate.



PRODUCT NOTES

Cook Time

4:30 minutes (Medium Rare)
 5:30 minutes (Medium)
 6:30 minutes (Medium Well)
 7:30 minutes (Well Done)

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

365 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Solid mat, spatula, kitchen scissors

Suggested Accompaniments

Steak sauce, sides from Wonder for Business menu



01

STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film. Kit contains 3 components: Seared sirloin, clarified butter, spice rub.



02

STEP 2

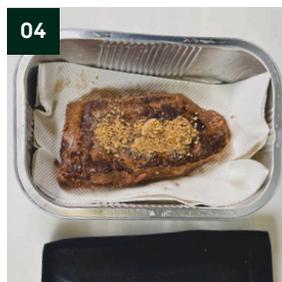
Place clarified butter onto solid mat.



03

STEP 3

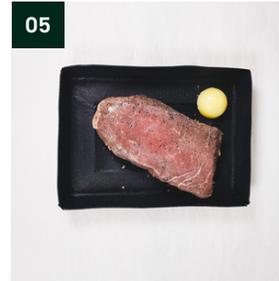
When removing steak from bag, discard liquid. Pat both sides of steak down with a clean towel to dry.



04

STEP 4

Sprinkle spice rub onto the seared side of the steak



05

STEP 5

Place steak spiced side down on mat.



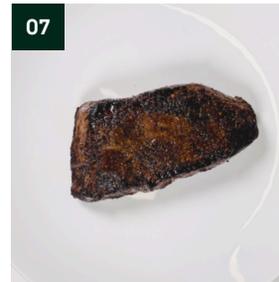
06

STEP 6

Place mat in the oven and close door.

Begin cook cycle by pressing:

Entrees // Sirloin Med Rare, Sirloin Med, Sirloin Med Well or Sirloin Well Done



07

STEP 7

Remove from the oven.

Let rest for 1 to 2 minutes before transferring to plate.

Bacon, Egg & Cheese Sandwich

BREAKFAST



PRODUCT NOTES

Cook Time

2:30 minutes

0:30 minutes (bread only)

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

300 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Solid mat, perforated mat

Suggested Accompaniments

None



STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

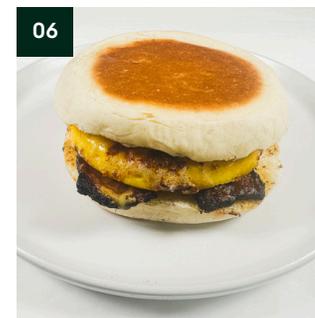
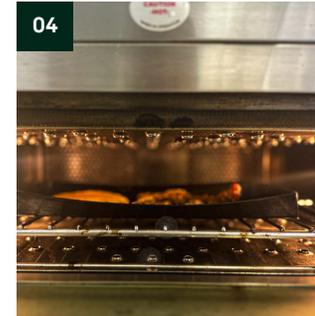
Remove film and sandwich from bag and tin, disassemble. Reserve remaining sandwich for next order.

STEP 2

Lay bacon on solid mat. Place egg on top of bacon.

STEP 3

Lay bread flat on perforated mat, side by side.



STEP 4

Put solid mat in the oven and close door. Begin cook cycle by pressing:

Sandwiches // BEC Sandwich

Remove mat from oven.

STEP 5

Put perforated mat with bread in oven and close door. Begin cook cycle by pressing:

Breakfast // Toast Bread :30

Remove mat from oven.

STEP 6

Assemble sandwich. Transfer to plate.



PRODUCT NOTES

Cook Time

2:30 minutes

0:30 minutes (bread only)

Cook Method

Cook when defrosted. Cook at 475°F in TurboChef double batch oven

Storage Method

Frozen at 0°F

Shelf Life - Frozen

330 days

Shelf Life - Defrosted

3 days

Defrost Time Prior to Cooking

24 hours

Required Smallware

Solid mat, perforated mat

Suggested Accompaniments

Arugula



01

STEP 1

Note: Defrost item for 24 hours in a refrigerated environment before cooking (see page 8). Remove defrosted item from the refrigerator.

Remove film. Remove sandwich from bag and tin, disassemble.



02

STEP 2

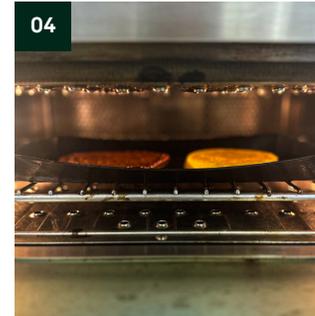
Lay veggie patty and egg flat on solid mat, side by side.



03

STEP 3

Lay bread flat on perforated mat, side by side.



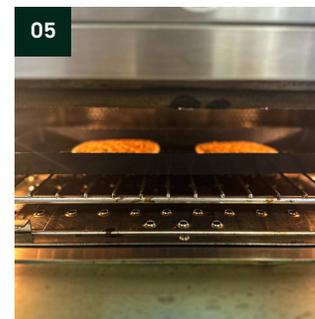
04

STEP 4

Put solid mat in the oven and close door. Begin cook cycle by pressing:

Sandwiches // Veg Sandwich

Remove from oven.



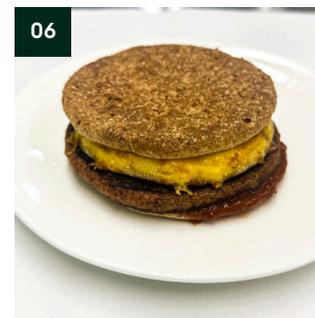
05

STEP 5

Put perforated mat with bread in oven and close door. Begin cook cycle by pressing:

Breakfast // Toast Bread :30

Remove mat from oven.



06

STEP 6

Drizzle harissa sauce on sandwich (or serve it on the side) and assemble as desired.

Transfer to plate.

Wonder

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