



Bridging the Gap Between
Vision and Implementation™

CASE STUDY

TurboChef: Solving a Custom Problem

For TurboChef clients, serving food faster and cooking it properly are key. The custom application by SSG is an example of how TurboChef uses technology to achieve its vision to be the world leader in speed cooking.



ORACLE PARTNER

Client Profile

TurboChef manufactures high end commercial ovens that are designed to be very easy to use. Clients include well-known franchises such as SUBWAY® Restaurants and Starbucks®. TurboChef ovens have multiple cooking elements such as convection, infrared, and microwave in order to cook food up to ten times faster than conventional cooking methods. The ovens are preprogrammed to cook different kinds of food at the touch of a button. For each type of food to cook properly, the oven must be preprogrammed with specifics, such as the name and grouping of a cook setting, temperature, cooking times, and duration and intensity of convection and microwave.

Client Need

TurboChef has a staff of chefs who create customer-specific “menus,” in addition to a general-market master cookbook of recipes for each type of oven. However, developing these recipes had become a tedious task, as settings could only be changed and managed on an oven-by-oven basis. In addition, TurboChef wanted to empower its customers to be able to utilize their own chefs by providing them a custom application through which multiple recipe settings could be analyzed, compared, filtered, and stored, all from a familiar and easy-to-use Windows-based program. After months of researching its options, TurboChef asked SSG to develop this custom application.

SSG Solution

SSG designed and developed an application that easily manages and transfers master cookbook and customer-specific recipe settings into every TurboChef oven model. This allows TurboChef’s customers and chefs to standardize cook settings, reduce the chore of manual programming, and design and save their own recipes directly into the ovens.

Benefits

SSG’s custom solution helps ensure food products of TurboChef’s commercial clients are easy to manage and update, consistent across multiple locations, and of course cooked to perfection. This keeps restaurant operations running efficiently and smoothly, increasing the number of clients which can be served, contributing to increased operating profits.

SSG, Limited

801 E. Campbell, Suite 350
Richardson, TX 75081
214.333.2000
ssglimited.com