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## TurboChef NGC-3064

# User Manual

Turbochef NGC-3064 Rack, Raised, Tornado Oven

## PRODUCT OVERVIEW

The Turbochef NGC-3064 Rack is a genuine OEM replacement part designed for use with Turbochef Tornado Ovens. This raised rack ensures proper air circulation and cooking performance within the oven cavity. It is manufactured to meet the high standards of Turbochef, providing safety, reliability, and optimal performance for commercial and residential oven applications.



Image: Top-down view of the Turbochef NGC-3064 Raised Rack, showcasing its wire construction and raised design.

## SETUP

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Before installing the NGC-3064 rack, ensure the oven is powered off and completely cooled. Refer to your specific Turbochef Tornado Oven's user manual for detailed instructions on accessing the oven cavity and removing any existing racks.

1. **Unpack the Rack:** Carefully remove the NGC-3064 rack from its packaging. Inspect it for any signs of damage during transit.
2. **Clean the Rack:** Before first use, it is recommended to wash the rack with warm, soapy water and rinse thoroughly. Dry completely to prevent water spots.
3. **Install in Oven:** Slide the rack into the designated rack guides within the Turbochef Tornado Oven. Ensure it is seated securely and level. The raised design should allow for proper airflow beneath items placed on the rack.



Image: Angled view of the Turbochef NGC-3064 Raised Rack, highlighting its side supports and overall structure for secure placement within an oven.

## OPERATING CONSIDERATIONS

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The NGC-3064 rack is designed to optimize cooking performance in Turbochef Tornado Ovens by providing a raised surface for food items. This allows for improved air circulation around the food, contributing to more even cooking and browning.

- **Placement:** Place food items directly on the rack. Ensure there is adequate space around items for optimal airflow.
- **Temperature Limits:** The rack is constructed from durable materials suitable for the high temperatures typically found in Turbochef Tornado Ovens.
- **Compatibility:** This rack is specifically designed for Turbochef Tornado Ovens. Using it in other oven models may not yield optimal results or may cause damage.

## MAINTENANCE

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Regular cleaning and maintenance will extend the life of your NGC-3064 rack and ensure continued performance.

- **Daily Cleaning:** After each use, allow the rack to cool. Wash with warm, soapy water to remove food residues. For stubborn stains, a non-abrasive scrub brush or pad can be used.
- **Rinsing:** Rinse thoroughly with clean water to remove all soap residue.

- **Drying:** Dry the rack completely before storing or re-installing in the oven to prevent water spots or potential corrosion.
- **Avoid Harsh Chemicals:** Do not use abrasive cleaners, steel wool, or harsh chemical detergents, as these can damage the rack's finish.

## TROUBLESHOOTING

This section addresses common issues related to the NGC-3064 rack.

Problem	Possible Cause	Solution
Rack does not fit in oven.	Incorrect oven model or rack orientation.	Verify that your oven is a Turbochef Tornado Oven. Ensure the rack is oriented correctly according to the oven's rack guides.
Food not cooking evenly on rack.	Overcrowding of food items; oven issues.	Ensure adequate space between food items for proper air circulation. If issues persist, consult your Turbochef Tornado Oven's manual for oven-specific troubleshooting.
Rack appears discolored or corroded.	Improper cleaning or use of harsh chemicals.	Clean regularly with mild soap and water. Avoid abrasive cleaners. If corrosion is significant, replacement may be necessary.

## SPECIFICATIONS

Key specifications for the Turbochef NGC-3064 Rack:

- Model Number:** NGC-3064
- Manufacturer:** Turbochef
- Part Type:** Raised Rack
- Compatibility:** Designed for Turbochef Tornado Ovens
- Material:** Durable metal construction
- Approximate Dimensions:** 18.39 x 15.51 x 2.2 inches (based on package dimensions)
- Weight:** Approximately 1 Pound (based on package weight)







## WARRANTY AND SUPPORT

As a genuine OEM replacement part, the Turbochef NGC-3064 Rack is typically covered by the standard warranty policies for Turbochef replacement parts. For specific warranty details, including duration and coverage, please refer to the documentation provided with your original Turbochef Tornado Oven or contact Turbochef customer support directly. For technical assistance, part inquiries, or warranty claims, please contact Turbochef customer service. You can often find contact information on the official Turbochef website or within your oven's original user manual.

*Note:* Use of non-genuine parts may void your oven's warranty.



Related Documents - NGC-3064

	<p><a href="#">TurboChef NGC (Tornado) Oven Service Manual: Installation, Operation, and Maintenance</a></p> <p>Comprehensive service manual for the TurboChef NGC (Tornado) oven, covering installation, specifications, theory of operation, troubleshooting, and maintenance procedures for this commercial kitchen appliance.</p>
	<p><a href="#">TurboChef i1 Rapid Cook Ovens Owner's Manual</a></p> <p>This owner's manual provides comprehensive guidance for the TurboChef i1 Rapid Cook Ovens, including models Sota, Sota Single Magnetron, Panini, and NGO. Learn about installation, operation, cleaning, maintenance, and troubleshooting for these advanced commercial ovens.</p>
	<p><a href="#">TurboChef CIBO+ Guide: How to Add Custom Recipe Images</a></p> <p>Learn how to prepare and upload your own images to the TurboChef CIBO+ oven. This guide covers image specifications, resizing, cropping, and the step-by-step upload process using a USB drive.</p>
	<p><a href="#">TurboChef ECO ST Ventless Commercial Oven: Specifications, Certifications, and Installation Guide</a></p> <p>Comprehensive submittal information for the TurboChef ECO ST ventless commercial oven, including performance, ventilation, construction, electrical specifications, dimensions, certifications, installation recommendations, energy usage, emissions data, and surface temperature testing.</p>
	<p><a href="#">TurboChef HHC 1618, 2020, 2620 Conveyor Ovens Service Manual</a></p> <p>Comprehensive service manual for TurboChef HHC 1618, 2020, and 2620 conveyor ovens, covering installation, operation, maintenance, troubleshooting, and parts. Essential guide for service technicians.</p>
	<p><a href="#">TurboChef PLEXOR Installation Program Details</a></p> <p>Information about the TurboChef PLEXOR Installation Program, including what's included, cost, and contact details for scheduling delivery, inspection, and training.</p>

