

# THE ONLY WAY TO COOK- GREASELESS COOKING!

- Reduction of Cholesterol and Calories
- Approved by Nutritionalists • Profitable
- Cooks Food Evenly and Consistently
- Sealed Cooking Chamber • Dual Controls
- Air-Cooled Exterior
- Easy To Operate
- Easy To Clean
- Greaseless
- Hoodless
- Ventless
- And More...



*French Fries, Pizza, Nuggets,  
Hot Sandwiches, Pretzels,  
Cheese Sticks, Wings, Chicken...*



# The Träk-Air™ Cooking System – The Revolutionary Way to Cook!



It's the Träk-Air™ system that allows super-heated, 35 mph forced air to circulate around the food in a specially designed sealed chamber. With the custom designed perforated cooking cylinder, hot air cooks food evenly and consistently.

The combination of elevated temperature, sealed cooking chamber, and turbo fan speed enables you to **brown, crisp, fry, bake or broil** food products... quickly, cleanly and efficiently.

## Taste and Speed is our Testimonial!

The Träk-Air™ cooking system is where the market is! No more oil and grease, and a cooking concept approved by nutritionalists as a healthier way of eating because of reduced cholesterol and calories. The Träk-Air™ cooking system has virtually no entry costs! No hoods or vents required\*, no costly wiring connections, and the models take only 17 or 19 inches of counter space.

The Träk-Air™ oven uses an innovative digital control system that is reliable and easy to use. Stations can be pre-programmed, whereby the operator simply pushes a button to activate the multi-level countdown timer.

The Träk-Air™ cooking system pays off day and night! You can offer your customers breakfast items, like waffles, omelettes, hashbrowns or breakfast sandwiches.

Serve lunch and dinner items like french fries, hot dogs, or chicken filets and popular snacks like egg rolls, cheese sticks, chicken wings, nuggets, pizza, pretzels, and many more delicious items.



Look for the  
**DOOR SEAL**  
to assure  
speedy results!



### Träk-Air Model V:

- (208v/220v)
- 12" x 12" Fry Basket
- 12" x 12" Grill Pan
- Top Rack & Hot Mitt



\*check local codes

### Träk-Air Model II:

- (110v/220v)
- 10" x 11" Fry Basket
- 10" x 11" Grill Pan
- Top Rack & Hot Mitt

[www.trak-air.com](http://www.trak-air.com)

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