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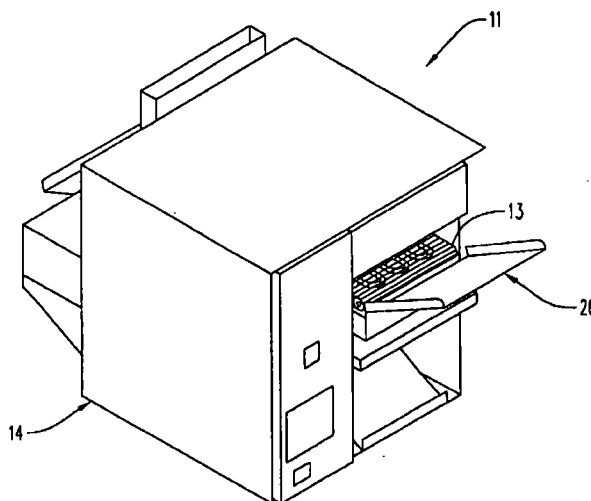
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(54) Title: HIGH SPEED COOKING DEVICE AND METHOD



(57) Abstract: A cooking device that is capable of rapidly cooking food products such as in toasting bread products or cooking pizza. The cooking device uses air impingement from above and/or below the food product. In some cases an infrared heater (19A, 19B) is additionally used to impart a desired color and crunchiness about a surface of the food product. In some cases, a boost in thermal energy is applied to the bottom of the food product vis-a-vis the top thereof. In some cases, the boost is due to an extra heater (248,250), which may be gas or electric. The device is particularly adapted for toasting bread products, cooking sandwich products (toasting the bread and heating the sandwich filler) and/or cooking pizza. Rapid cooking times are achieved by delivering more thermal energy to the top or bottom of the food product, depending on the type thereof, to give quality and speed.

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