

COOK & HOLD GUIDELINES

- E** MOIST HEAT/FOOD TEMPERATURE
- D** DRY HEAT
- A** TOTAL OVEN TEMPERATURE/FOOD TEXTURE

Channel 1

Slow Moist Cook/Retherm

190 40 230

Menu

Wrapped sandwiches (e.g., frozen/thawed hot dogs, hamburgers, chicken), BBQ items (e.g., pulled beef pork riblets, ground meat), vegetables (e.g., frozen, canned, fresh vacuum-packed bags/chubs), pizza (moist, soft crust no color), combination dishes (e.g., lasagna/casseroles/eggs).

Retherm (minutes)

Thawed 25-35 Frozen 30-70

Hold

Auto Soft Moist Hold
Food Temp 150°F (66°C)
Food Texture 160°F (71°C)

Channel 2

Moist Bake

170 120 290

Menu

Pizza (moist with some browning), breakfast items (e.g., pancake on stick, french toast, waffles, smiles), grilled cheese, hot pockets, pizza sticks, burritos, egg rolls, hashbrowns, fish patty, chicken patty, grilled proteins, biscuits, and desserts (e.g., pies/rolls/bar cookies).

Retherm (minutes)

Thawed 14-25 Frozen 18-30

Hold

Auto Moist
Bake Hold
Food Temp 150°F (66°C)
Food Texture 175°F (79°C)

Channel 3

Moist Cook/Retherm

190 110 300

Menu

Fast bake pizza (moist with some browning), chicken patty, fish patty (whole meat product), wrapped sandwiches (e.g., frozen/thawed hot dogs, burgers, chicken), BBQ items (e.g., pulled pork ribs), large proteins and combination foods (e.g., casseroles), vegetables (fresh, frozen, canned), and desserts (e.g., individual cookies, rolls, pies, cakes).

Retherm (minutes)

Thawed 12-30 Frozen 30-70

Hold

Auto Moist Hold
Food Temp 150°F (66°C)
Food Texture 160°F (71°C)

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Channel 4

Crisp Bake

150 200 350

Menu

Crisp chicken patty, fish patty, steak, popcorn/breaded foods, french fries, potato products, or items typically cooked in fryer (note: items must be bakable).

Retherm (minutes)

Thawed 12-30 Frozen 12-60

Hold

Auto Crisp Hold
Food Temp 140°F (60°C)
Food Texture 190°F (88°C)

Channel 5

Extra Crisp Bake

130 220 350

Menu

Bake-only fries, tater tots, or extra crispy items.

Retherm (minutes)

Thawed 12-30 Frozen 12-60

Hold

Auto Crisp Hold
Food Temp 130°F (54°C)
Food Texture 190°F (88°C)

Channel 6

Rapid Retherm

190 110 350

Menu

Baked potatoes or casseroles.

Retherm (minutes)

Thawed 15-40 Frozen 30-90

No Hold.

Remove product when Retherm cycle is completed.

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Channel 7

Menu

Sheet cakes/pastries or general bake cycle.

Bake

170 180 350

Retherm (minutes)

Thawed 20-60 Frozen 60-300

Auto Bake Hold

Food Temp 150°F (66°C)

Food Texture 180°F (82°C)

Channel 8

Menu

Holding of foods with moist/firm texture.

General Holding

150 30 180

Retherm (minutes)

Thawed - Constant Frozen - Constant

General Hold

Food Temp 150°F (66°C)

Food Texture 180°F (82°C)