

Thermalizer

Retherm Guidelines

E Moist Heat/Food Temperature

D Dry Heat

A Total Oven Temperature/Food Texture

	Menu	Retherm (minutes)		Hold
		Thawed	Frozen	
1 Slow Moist Cook/Retherm E 190 D 40 A 230	Wrapped sandwiches, i.e., frozen/thawed hot dogs, hamburgers, chicken. BBQ items, i.e., pulled beef pork riblets, ground meat. Vegetables, i.e., frozen, canned, fresh vacuum - packed bags/chubs. Pizza (moist, soft crust no color, combination dishes i.e. lasagna/casseroles/eggs).	25-35	30-70	Auto Soft Moist Hold Food Temp 150°F (66°C) Food Texture 160°F (71°C)
2 Moist Bake E 170 D 120 A 290	Pizza (moist with some browning), breakfast items i.e., pancake on stick, french toast, waffles, smiles, grilled cheese, hot pockets, pizza sticks, burritos, egg rolls, hashbrowns, fish patty, chicken patty, grilled proteins, biscuits, desserts, i.e., pies/rolls/bar cookies.	14-25	18-30	Auto Moist Bake Hold Food Temp 150°F (66°C) Food Texture 175°F (79°C)
3 Moist Cook/Retherm E 190 D 110 A 300	Fast bake pizza (moist with some browning), chicken patty, fish patty (whole meat product), wrapped sandwiches, i.e., frozen/thawed hot dogs, burgers, chicken BBQ items, i.e., pulled pork ribs, large proteins and combination foods, i.e., casseroles, vegetables (fresh, frozen, canned), desserts, such as, individual cookies, rolls, pies, cakes.	12-30	30-70	Auto Moist Hold Food Temp 150°F (66°C) Food Texture 160°F (71°C)
4 Crisp Bake E 150 D 200 A 350	Crisp chicken patty, fish patty, steak, popcorn/breaded foods, french fries, potato products, items typically cooked in fryer (note: items must be bakable)	12-30	12-60	Auto Crisp Hold Food Temp 140°F (60°C) Food Texture 190°F (88°C)
5 Extra Crisp Bake E 130 D 220 A 350	Bake-only fries, tater tots or extra crispy items.	12-30	12-60	Auto Crisp Hold Food Temp 130°F (54°C) Food Texture 190°F (88°C)
6 Rapid Retherm E 190 D 160 A 350	Baked potatoes, casseroles.	15-40	30-90	No Hold. Remove product when Retherm cycle is completed
7 Bake E 170 D 180 A 350	Sheet cakes/pastries, general bake cycle.	20-60	60-300	Auto Bake Hold Food Temp 150°F (66°C) Food Texture 180°F (82°C)
8 General Holding Cycle E 150 D 30 A 180	Holding of foods with moist/firm texture.	Constant		General Hold Food Temp 150°F (66°C) Food Texture 180°F (82°C)



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