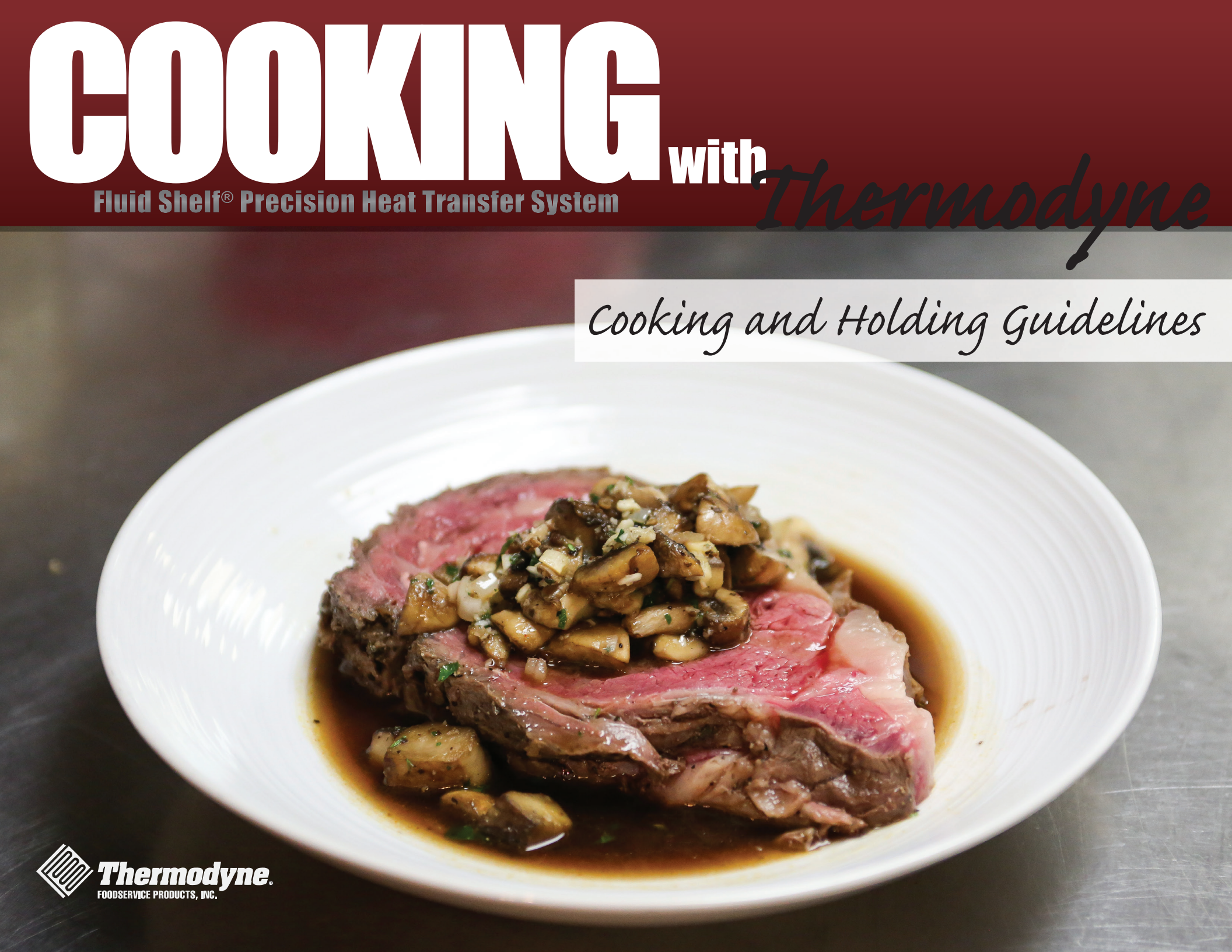
COOKING with Thermodyne

Fluid Shelf® Precision Heat Transfer System

Cooking and Holding Guidelines



Thermodyne
FOODSERVICE PRODUCTS, INC.

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Thermodyne

At Thermodyne Foodservice Products Inc. we know that the rigorous demands of food preparation and the holding requirements needed in the foodservice industry require reliable and efficient equipment. That's why since 1987, Thermodyne Foodservice Products Inc. has been producing commercial, electric, low temperature cooking ovens and food warmers with our patented Fluid Shelf Technology. As the most versatile and multipurpose units on the market, Thermodyne low temperature ovens and food warmers offer the ability to cook and hold a large variety of food products in the same cabinet simultaneously. Hold meats, vegetables, breads, and deep fried products all in the same cabinet without temperature adjustments or cross flavoring.

Since Thermodyne's commercial, low temperature cooking ovens and food warmers don't require open space for air flow, 100% of the cabinet interior can be utilized, saving valuable time and money. Primarily used in institutional, industrial, and commercial kitchens, our Holding Cabinets offer versatility and an ease of use not seen in traditional convection models. Without the need for product rotation or temperature adjustments, Thermodyne Commercial Food Warmers produce consistent results day-after-day, with reduced waste and increased profits.

Thermodyne units have the capabilities to roast and cook meats and other products to their desired finished core temperature, with a range from 120°F/49°C to 230°F/110°C. Cooking and holding temperatures vary depending on the type of food products being prepared, with typical roasting temperatures for meats ranging from 140°F/60°C to 230°F/110°C. Holding temperatures also vary from 120°F/49°C to 200°F/93°C.

This cookbook was designed to help you get the most out of your Thermodyne and achieve the best possible results.

Our 100% Money Back Guarantee is simple, straightforward and one of a kind in the industry.

We guarantee our Fluid Shelf® technology will improve the quality of your food or your money back. It's that simple. No questions asked! You've got 30 days from the date of delivery to make your decision. No more worrying about whether this piece of equipment will work, we will gladly take the equipment back and refund your money.

We'll refund 100% of the unit purchase price (less shipping) and we'll cover the cost of return freight.

Have you experienced a Thermodyne yet?

Thermodyne's Fluid Shelf® technology evenly distributes heat by circulating hot fluid through each shelf. In understanding this, it's important to note that fluid does not circulate from one shelf to the next, it's actually distributed evenly to each shelf simultaneously. The heating elements immersed in the tank energize on demand when the fluid returns from the shelves cooler than the set points, providing:

- Instant heat transfer via conduction.
- Very uniform temperatures throughout the shelf.
- No more crusty edges or need to turn food around.
- Less food waste.
- Instant recovery, faster heat transfer.
- Gentle heat is delivered only to where it's needed.
- Best food quality preservation.
- No burning.
- Heat your food, not your kitchen

Chill, Cook, Hold...

Our Thermodyne DP models are the ultimate in automation. Bring your food in chilled or frozen; the units can be programmed to hold it chilled, regenerate it and then bring it to holding temperatures at pre-set times. Your staff does not even need to be there!

Suspend Your Food in Time

According to many Thermodyne users, the Patented Fluid Shelf® technology is such a departure from conventional holding cabinets that it deserves a "new category". The gentle heat preserves quality like no other!

Regenerate Frozen Entrées

Frozen or chilled entrées can be easily regenerated in a Thermodyne within the required time. Ask us about the units best suited for your volume.

The Magic of Low Temperature Cooking

From the most expensive to the cheapest cuts, all meats are cooked to perfection in a Thermodyne. Since heat is transferred through conduction rather than convection, proteins cook to the desired temperature and stop. Proteins can cook in their own juices, purge is minimal and shrinkage is significantly less than in competitor's cabinets. Cook an entire cut to a rare or medium-rare state and serve it that way all day long.

Fluid Shelf Technology

All Thermodyne commercial and electric food warmers feature our patented Fluid Shelf Technology. In this form of low temperature cooking, heat is transferred throughout each shelf in the unit rather than through circulating air. By not using re-circulated air, Thermodyne ovens allow you to hold crisp or moist products in the same cabinet at the same time. Since no room is need for air circulation, the entire cabinet space can be utilized. Additionally, this allows food products to be held for extended periods while still ensuring food quality and safety. Specially designed to hold precise temperatures and keep food products at a uniform temperature, Thermodyne units can be effectively used for Holding, Slow-Cooking or Rethermalizing all in one unit. Transferring heat directly to your foods via conduction is also more energy and time efficient than traditional convection models. At the same temperatures, heat is transferred 30 times faster through conduction as opposed to convection. This permits cooking larger quantities of food in less time at lower temperatures. With no risk of temperature fluctuation and discrepancies, users experience reduced shrinkage, less product waste, higher yields, and less energy consumption. With the benefits and advantages gained through Fluid Shelf Technology, Thermodyne's commercial, low temperature cooking ovens and food warmers are sure to meet your current and future food holding requirements in a cost effective manner.

How it Works

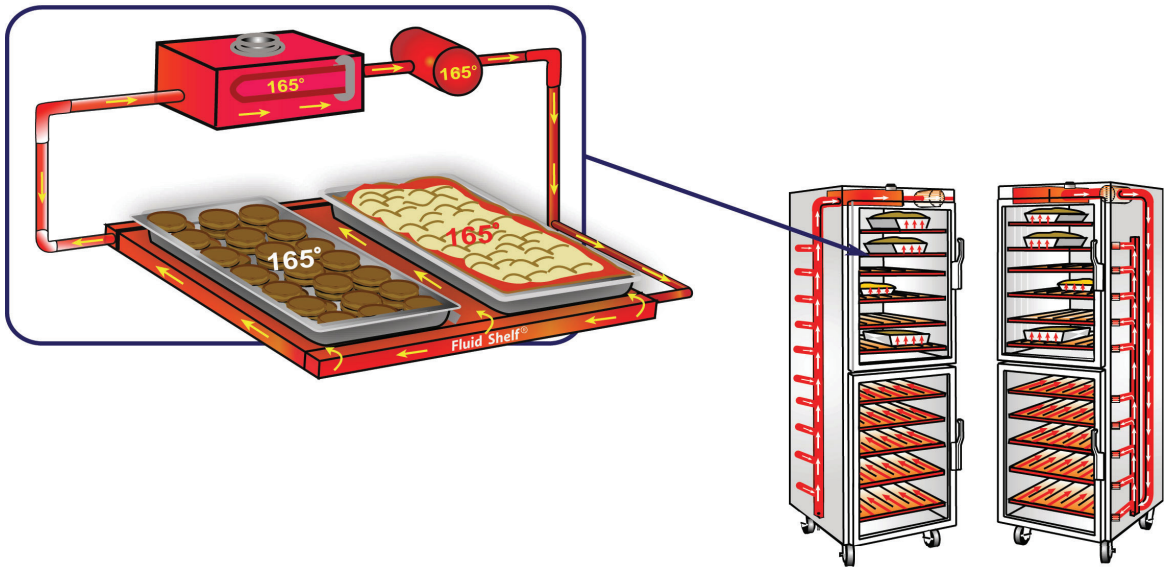
Thermodyne's Fluid Shelf Technology is a method of low temperature, conduction heating. Fluid Shelf technology gently transfers heat through each shelf by re-circulating hot fluid. This provides an even distribution of heat to all of your products, regardless of where they are placed in the cabinet. This method of low temperature cooking preserves the foods' natural moisture and flavor, without overcooking. With no circulating air and continuous heat, food can be held for extended periods of time without fear of overcooking or drying out. Thanks to Fluid Shelf Technology, an entire Holding Cabinet can be used for one or multiple food products concurrently without cross flavoring. Because Fluid Shelf Technology transfers heat directly from the shelf to the food, internal cabinet temperatures remain consistent and safe even when the doors are repeatedly opened and closed. Thermodyne Foodservice Products offer innovative solutions for a full array of cooking, rethermalizing, and holding with its unique Fluid Shelf Technology. This gentle method of reheating assures compliance with HAACP food temperature safety standards.

Benefits of Fluid Shelf® Technology

- Higher Yields
- Reduced Product Waste
- Cook at Lower Temperatures
- Cook, Hold, and Rethermalize in One Unit
- Precise Temperature at +- 1 degree
- Longer Holding Times
- Higher Food Quality
- Preserves Nutrients, Flavors and Natural Juices
- No Cross Flavoring
- Less waste
- High Capacity
- Durable
- Easy to Use
- Reduced Labor Costs

FluidShelf

Precision Heat Transfer System



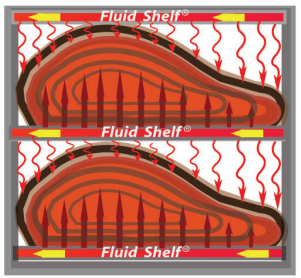
- Longer holding times, higher food quality.
- Higher yields, less waste.
- Simple & durable.
- Higher capacity, no cross flavoring.
- Production at off-peak hours.
- Faster service, less labor.
- Preserves nutrients, flavors & natural juices.

Conduction vs. Convection

Gentle heat is key to preserving your best quality food. With its patented Fluid Shelf® technology, Thermodyne transfers the precise amount of heat to every square inch of every shelf, conveying more uniform temperatures and maintaining your foods' moisture. Thermodyne creates an optimum environment for your meats to relax while cooking or maintaining temperature. Thermodyne is the perfect solution for your kitchen automation and systems creation; its gentle heat can suspend food in time ensuring your last customer of the day will enjoy the same fresh experience as the first, allowing your most talented staff to use their time more effectively in the creation of a perfect culinary experience.

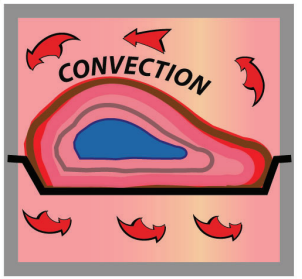
FluidShelf

Precision Heat Transfer System



Thermodyne's new Fluid Shelf,® using conductive technology, transfers heat 30 times faster than convection. This enables you to cook larger quantities of food at a lower temperature in much less time.

Conventional



Conventional models that call for convection fans, circulating air, or perimeter heat sources all rely on surrounding the food with heated air. This impractical way of cooking causes the drying out of most foods and uneven internal temperatures, resulting in reduced quality and yield.

Thermodyne Cooking and Holding Tips

Container Types NOT to be Used

Certain container types are not recommended for use in the Thermodyne oven. These containers include: excessively tall or narrow containers, bain-marie or double boiler style pots, stainless inserts or glass cookware. Using these types of pots or containers could affect the conduction rate and prevent products from reaching their recommended internal temperature.

Acceptable Container Types

High Temperate Plastic Containers, Flat Bottom Ceramic Dishes, Metal Baking Sheets and stainless steel/aluminum restaurant pans are acceptable container types for use in Thermodyne ovens. If using plastic pans, a temperature difference of 25-30 degrees can be expected. It may be necessary to set your Thermodyne cabinet temperate higher to compensate for the temperature difference.

Use Flat Bottom Pans

All pans used in a Thermodyne must be flat on the bottom. This will ensure proper heat distribution as well as allow for the product temperature to be reached in the required time. For rethermalization, do not use any pan deeper than 2".

Cover All Pans

Unless you are holding breaded products, cover all pans with plastic lids or wrap to seal in moisture. Plastic wrap and aluminum foil may be used in place of plastic lids.

Cooking Tips

Do not attempt to cook food with the product being held off the bottom of a pan by a rack or other food product such as onions, celery, etc.

Pan screens are recommended for items such as ground meats, greasy foods and other high oxidant products.

For the best results, it is recommended that all products be arranged in a single layer. This will ensure optimum heat transfer and uniform cooking.

Foods cooked in a sealed bag such as Sous-Vide and En Papillote are acceptable and much easier than steam baths or a microwave oven. It is suggested that the sealed or closed bag be placed on a flat aluminum tray, and in many cases can be placed directly on the shelf of the unit.

When reheating thick items such as refried beans, stew or pasta dishes, it is necessary that a large shallow pan be used as opposed to a deep narrow pan. The larger surface area will ensure more rapid conduction of heat from the Thermodyne shelves to the pan.

The best results are obtained when a number of smaller pans are used for holding quantities of pasta or rice rather than one large pan. Frequently opening the larger vessel for multiple servings will allow moisture to escape from the remaining product. Instead progressively serve your customers from an array of smaller containers.

Items such as bread and pastry should be covered or sealed in plastic containers or bags.

Full Size	Hot Wells	Pizza	Counter Top
500CT	742HW	250PNDT	200NDNL
1200G	742HW *Drywell*	3000P	200CT
1200DW	744HW	6000P	BW3
1300G	744HW *Drywell*		BW4
1600DW			300NDNL
1900G			300CT
1900DW			700NDNL
1900DWDT			700CT
2100DW			950NDNL
SteamGiant			125OC
			250OC
			300OC

BEEF

PRODUCT >	BEEF STRIP LOIN			PRIME RIB			PRIME RIB SPECIAL		
Protein Description	Short-Cut, Boneless: 8-12 lb (4 to 5 kg)			Beef Rib, Roast Ready, with Fat Cap, #109: 20 lb (9 kg) average weight			Beef Rib, Roast Ready Special, Tied: 14 to 18 lb (6 to 8 kg) average weight		
INSTRUCTIONS	Season roasts as desired and wrap individually in clear plastic wrap. Place wrapped roasts directly in cooking pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season roasts as desired and wrap individually in clear plastic wrap. Place wrapped roasts directly in cooking pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season roasts as desired and wrap individually in clear plastic wrap. Place wrapped roasts directly in cooking pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 4"			12" x 20" x 4"			12" x 20" x 4"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	3	N/A	N/A	3	N/A	N/A	3	N/A
550CT	N/A	6	N/A	N/A	6	N/A	N/A	6	N/A
700CT	N/A	3	N/A	N/A	3	N/A	N/A	3	N/A
1200	N/A	5	N/A	N/A	5	N/A	N/A	5	N/A
1900	N/A	10	N/A	N/A	10	N/A	N/A	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	1	N/A	N/A	1	N/A	N/A	1	N/A
550CT	N/A	1	N/A	N/A	1	N/A	N/A	1	N/A
700CT	N/A	2	N/A	N/A	2	N/A	N/A	2	N/A
1200	N/A	2	N/A	N/A	2	N/A	N/A	2	N/A
1900	N/A	2	N/A	N/A	2	N/A	N/A	2	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	5 Roasts	3 Roasts	N/A	N/A	3 Roasts	N/A	N/A	3 Roasts	N/A
550CT	8 Roasts	6 Roasts	N/A	N/A	6 Roasts	N/A	N/A	6 Roasts	N/A
700CT	10 Roasts	6 Roasts	N/A	N/A	6 Roasts	N/A	N/A	6 Roasts	N/A
1200	20 Roasts	10 Roasts	N/A	N/A	10 Roasts	N/A	N/A	10 Roasts	N/A
1900	28 Roasts	20 Roasts	N/A	N/A	20 Roasts	N/A	N/A	20 Roasts	N/A
VENT	N/A			N/A			N/A		
SEAR	Post Sear			Pre Sear			Pre Sear		
PROBE TEMP	137° F / 59°C			137° F / 59°C			137° F / 59°C		
COOK TEMP	142° F / 61°C			150° F / 66°C			142° F / 61°C		
HOLD TEMP	137° F / 59°C			137° F / 59°C			137° F / 59°C		
COOK TIME	8 Hours			15 Hours			10 Hours		
OVERNIGHT COOK	Recommended			Recommended			Recommended		
FINAL INTERNAL TEMPERATURE	125° F / 51°C			137° F / 59°C			137° F / 59°C		

BEEF

PRODUCT >	BEEF BRISKET			BEEF SHORT RIBS			BEEF SHORT RIBS, BRAISED		
Protein Description	Beef Brisket, Fresh, 9-13 lbs (4 to 6 kg)			Short Ribs, 10 to 12 oz. (.28 to .34 kg) pieces			Short Ribs, 10 to 12 oz. (.28 to .34 kg) pieces		
INSTRUCTIONS	Season roasts as desired and wrap individually in clear plastic wrap. Place wrapped roasts directly in cooking pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season short ribs as desired and place side-by-side in cooking pans. Cook ribs overnight and hold. Retain additional product moisture by covering pans loosely with clear plastic wrap. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season short ribs as desired and place side-by-side in cooking pans. Cook ribs overnight and hold. Retain additional product moisture by covering pans loosely with clear plastic wrap. After cooking, apply braising liquid. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 2"			12" x 20" x 2"			12" x 20" x 2"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	5	3	N/A	5	3	N/A	5	3	N/A
550CT	8	6	N/A	8	6	N/A	8	6	N/A
700CT	5	3	N/A	5	3	N/A	5	3	N/A
1200	7	5	N/A	7	5	N/A	7	5	N/A
1900	14	10	N/A	14	10	N/A	14	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	1	1	N/A	18 Short Ribs	18 Short Ribs	N/A	18 Short Ribs	18 Short Ribs	N/A
550CT	1	1	N/A	18 Short Ribs	18 Short Ribs	N/A	18 Short Ribs	18 Short Ribs	N/A
700CT	2	2	N/A	36 Short Ribs	36 Short Ribs	N/A	36 Short Ribs	36 Short Ribs	N/A
1200	2	2	N/A	36 Short Ribs	36 Short Ribs	N/A	36 Short Ribs	36 Short Ribs	N/A
1900	2	2	N/A	36 Short Ribs	36 Short Ribs	N/A	36 Short Ribs	36 Short Ribs	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	5 Roasts	3 Roasts	N/A	90 Short Ribs	54 Short Ribs	N/A	90 Short Ribs	54 Short Ribs	N/A
550CT	8 Roasts	6 Roasts	N/A	144 Short Ribs	108 Short Ribs	N/A	144 Short Ribs	108 Short Ribs	N/A
700CT	10 Roasts	6 Roasts	N/A	180 Short Ribs	108 Short Ribs	N/A	180 Short Ribs	108 Short Ribs	N/A
1200	14 Roasts	10 Roasts	N/A	252 Short Ribs	180 Short Ribs	N/A	252 Short Ribs	180 Short Ribs	N/A
1900	28 Roasts	20 Roasts	N/A	504 Short Ribs	360 Short Ribs	N/A	504 Short Ribs	360 Short Ribs	N/A
VENT	No			Vent Plastic Wrap			No		
SEAR	Pre- Sear			Pre-Sear			Pre-Sear		
PROBE TEMP	185° F / 85°C			140° F / 60°C			140° F / 60°C		
COOK TEMP	190° F / 88°C			150° F / 66°C			150° F / 66°C		
HOLD TEMP	145° F / 62°C			137° F / 59°C			137° F / 59°C		
COOK TIME	11 Hours			11/15 Hours			11/15 Hours		
OVERNIGHT COOK	Recommended			Recommended			Recommended		
FINAL INTERNAL TEMPERATURE	185° F / 85°C			140° F / 60°C			140° F /60°C		

BEEF

PRODUCT >	CORNED BEEF			RIBEYE ROLL			BEEF ROUND TOP		
Protein Description	9 to 12 lb (4 to 5 kg)			Beef Ribeye Roll, Lip On, #112A: 8 to 12 lb (3 to 5 kg)			Beef Round, Top (Inside), Untrimmed: 14 to 18 lb (6 to 8 kg)		
INSTRUCTIONS	Leave the corned beef in the original plastic bag and place directly in high temperature plastic pan. Alternatively, corn beef can be removed from the bag and wrapped in plastic wrap for cooking. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season roasts as desired and wrap individually in clear plastic wrap. Place wrapped roasts directly in cooking pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season as desired. Place roasts directly in pans, with fat side down. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 2"			12" x 20" x 4"			12" x 20" x 4"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	5	3	N/A	N/A	3	N/A	N/A	3	N/A
550CT	8	6	N/A	N/A	6	N/A	N/A	6	N/A
700CT	5	3	N/A	N/A	3	N/A	N/A	3	N/A
1200	7	5	N/A	N/A	5	N/A	N/A	5	N/A
1900	14	10	N/A	N/A	10	N/A	N/A	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	1	1	N/A	N/A	1	N/A	N/A	1	N/A
550CT	1	1	N/A	N/A	1	N/A	N/A	1	N/A
700CT	2	2	N/A	N/A	2	N/A	N/A	2	N/A
1200	2	2	N/A	N/A	2	N/A	N/A	2	N/A
1900	2	2	N/A	N/A	2	N/A	N/A	2	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	5 Roasts	3 Roasts	N/A	N/A	3 Roasts	N/A	N/A	3 Roasts	N/A
550CT	8 Roasts	6 Roasts	N/A	N/A	6 Roasts	N/A	N/A	6 Roasts	N/A
700CT	10 Roasts	6 Roasts	N/A	N/A	6 Roasts	N/A	N/A	6 Roasts	N/A
1200	14 Roasts	10 Roasts	N/A	N/A	10 Roasts	N/A	N/A	10 Roasts	N/A
1900	28 Roasts	20 Roasts	N/A	N/A	20 Roasts	N/A	N/A	20 Roasts	N/A
VENT	No			No			No		
SEAR	Pre- Sear			Pre-Sear			Pre-Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	190° F / 88°C			150° F / 66°C			145° F / 63°C		
HOLD TEMP	160° F / 71°C			137° F / 59°C			137° F / 59°C		
COOK TIME	7 Hours			8 Hours			11/14 Hours		
OVERNIGHT COOK	Recommended			Recommended			Recommended		
FINAL INTERNAL TEMPERATURE	175° F / 79°C			137° F / 59°C			137° F / 59°C		

BEEF

PRODUCT >	BEEF ROUND BOTTOM			BEEF TENDERLOIN			VEAL LOIN		
Protein Description	Beef Round, Bottom (Gooseneck), Untrimmed: 18 to 23 lb (8 to 10 kg)			Beef Loin, Full Tenderloin, Side Muscle Off, Skinned: 4 to 6 lb (2 to 3 kg)			Veal Loin, Trimmed: 8 to 10 lb (4 to 5 kg)		
INSTRUCTIONS	Season as desired. Place roasts directly in pans, with fat side down. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season roasts as desired and wrap individually in clear plastic wrap. Place wrapped roasts directly in cooking pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season roasts as desired and wrap individually in clear plastic wrap. Place wrapped roasts directly in cooking pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 4"			12" x 20" x 2"			12" x 20" x 2"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	3	N/A	5	3	N/A	5	3	N/A
550CT	N/A	6	N/A	8	6	N/A	8	6	N/A
700CT	N/A	3	N/A	5	3	N/A	5	3	N/A
1200	N/A	5	N/A	7	5	N/A	7	5	N/A
1900	N/A	10	N/A	14	10	N/A	14	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	1	N/A	4	4	N/A	2	2	N/A
550CT	N/A	1	N/A	4	4	N/A	2	2	N/A
700CT	N/A	2	N/A	8	8	N/A	4	4	N/A
1200	N/A	2	N/A	8	8	N/A	4	4	N/A
1900	N/A	2	N/A	8	8	N/A	4	4	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	3 Roasts	N/A	20 Roasts	12 Roasts	N/A	5 Roasts	9 Roasts	N/A
550CT	N/A	6 Roasts	N/A	32 Roasts	24 Roasts	N/A	16 Roasts	18 Roasts	N/A
700CT	N/A	6 Roasts	N/A	80 Roasts	24 Roasts	N/A	20 Roasts	18 Roasts	N/A
1200	N/A	10 Roasts	N/A	56 Roasts	40 Roasts	N/A	28 Roasts	20 Roasts	N/A
1900	N/A	20 Roasts	N/A	112 Roasts	80 Roasts	N/A	56 Roasts	40 Roasts	N/A
VENT	No			Vent Plastic Wrap			No		
SEAR	Pre-Sear			Pre-Sear			Pre-Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	145° F / 63°C			145° F / 63°C			142° F / 61°C		
HOLD TEMP	137° F / 59°C			137° F / 59°C			137° F / 59°C		
COOK TIME	16/18 Hours			3.5 Hours			5/6 Hours		
OVERNIGHT COOK	Recommended			Recommended			Recommended		
FINAL INTERNAL TEMPERATURE	137° F / 59°C			137° F / 59°C			137° F / 59°C		

Lamb

PRODUCT >	LAMB, LEG			LAMB RACKS (FRENCHED)			LAMB SHANKS		
Protein Description	Lamb Leg, Boneless, Tied: 8 to 11 lb (4 to 5 kg)			Lamb Rack, Roast Ready, Single, Frenched: 7-bone			Lamb Shanks - 1 1/4 Lbs. each		
INSTRUCTIONS	Season roasts and wrap individually in plastic wrap. Place wrapped roasts directly in pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season roasts and wrap individually in plastic wrap. Place wrapped racks directly in pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Add shanks to hot braising liquid. Cover tight with plastic wrap. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 4"			12" x 20" x 2"			12" x 20" x 2"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	3	N/A	5	3	N/A	5	3	N/A
550CT	N/A	6	N/A	8	6	N/A	8	6	N/A
700CT	N/A	3	N/A	5	3	N/A	5	3	N/A
1200	N/A	5	N/A	7	5	N/A	7	5	N/A
1900	N/A	10	N/A	14	10	N/A	14	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	1	N/A	2	1	N/A	6	6	N/A
550CT	N/A	1	N/A	2	1	N/A	6	6	N/A
700CT	N/A	2	N/A	4	4	N/A	12	12	N/A
1200	N/A	2	N/A	4	4	N/A	12	12	N/A
1900	N/A	2	N/A	4	4	N/A	12	12	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	3 Roasts	N/A	10 Racks	6 Racks	N/A	30 Roasts	18 Roasts	N/A
550CT	N/A	8 Roasts	N/A	16 Racks	12 Racks	N/A	48 Roasts	36 Roasts	N/A
700CT	N/A	12 Roasts	N/A	20 Roast	12 Roast	N/A	60 Roasts	36 Roasts	N/A
1200	N/A	10 Roasts	N/A	28 Racks	20 Racks	N/A	84 Roasts	60 Roasts	N/A
1900	N/A	20 Roasts	N/A	56 Racks	40 Racks	N/A	168 Roasts	120 Roasts	N/A
VENT	No			Vent Covering			No		
SEAR	Pre- Sear			Pre-Sear			Pre-Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	150° F / 66°C			150° F / 66°C			150° F / 66°C		
HOLD TEMP	137° F / 59°C			137° F / 59°C			137° F / 59°C		
COOK TIME	4/5 Hours			3.5/4 Hours			7 Hours		
OVERNIGHT COOK	No			No			No		
FINAL INTERNAL TEMPERATURE	137° F / 59°C			137° F / 59°C			137° F / 59°C		

Pork

PRODUCT >	PORK LEG, FRESH			HAM - CURED AND SMOKED			PORK CHOPS		
Protein Description	Pork Leg, Fresh: 14 to 17 lb (6 to 8 kg)			Ham, Boneless, Skinless, Cured and Smoked: 10 to 14 lb (4,5 to 6 kg)			Pork Loin Chops: 3 to 8 oz (85 to 227 grams) approximate weight range. Thickness: 1" to 1-1/2" (25 to 38 mm)		
INSTRUCTIONS	Season pork legs as desired and wrap individually in plastic wrap. Place wrapped roasts directly in pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season hams and wrap individually in plastic wrap. Place wrapped roasts directly in pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season as desired. Place chops side-by-side on sheet pans. Cover loosely with plastic wrap. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 4"			12" x 20" x 4"			18 " x 26" x 1"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**
300CT	N/A	3	N/A	N/A	3	N/A	5	3	N/A
550CT	N/A	6	N/A	N/A	6	N/A	8	6	9
700CT	N/A	3	N/A	N/A	3	N/A	5	3	5
1200	N/A	5	N/A	N/A	5	N/A	7	5	9
1900	N/A	10	N/A	N/A	10	N/A	14	10	18
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**
300CT	N/A	1	N/A	N/A	1	N/A	8	8	N/A
550CT	N/A	1	N/A	N/A	1	N/A	8	8	18
700CT	N/A	2	N/A	N/A	2	N/A	16	16	18
1200	N/A	2	N/A	N/A	2	N/A	16	16	18
1900	N/A	2	N/A	N/A	2	N/A	16	16	18
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**
300CT	N/A	3 Legs	N/A	N/A	3 Ham	N/A	40 Chops	24 Chops	N/A
550CT	N/A	8 Legs	N/A	N/A	8 Hams	N/A	64 Chops	64 Chops	162 Chops
700CT	N/A	12 Legs	N/A	N/A	12 Hams	N/A	80 Chops	48 Chops	90 Chops
1200	N/A	10 Legs	N/A	N/A	10 Hams	N/A	112 Chops	80 Chops	162 Chops
1900	N/A	20 Legs	N/A	N/A	20 Hams	N/A	224 Chops	160 Chops	324 Chops
VENT	No			No			Yes		
SEAR	Pre- Sear			Pre-Sear			Pre-Sear/Post Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	180° F /83°C			180° F /83°C			142° F / 61°C		
HOLD TEMP	140° F / 60°C			137° F / 59°C			137° F / 59°C		
COOK TIME	6.5/8 Hours			5/6 Hours			3/4 Hours		
OVERNIGHT COOK	No			No			No		
FINAL INTERNAL TEMPERATURE	145° F / 63°C			145° F / 63°C			137° F / 59°C		

Pork

PRODUCT >	PORK LOIN			PORK SHOULDER			PORK RIBS		
Protein Description	Pork Loin, Boneless, Tied: 8 to 10 lb (4 to 5 kg)			Pork Shoulder, Boston Butt, Boneless: 8 to 10 lb (4 to 5 kg)			Spareribs: 1-1/2 down (38 kg or less) Pork Loin, Back Ribs (BABY BACK RIBS): 1-1/2 down (38 kg or less)		
INSTRUCTIONS	Season pork loins as desired and wrap individually in plastic wrap. Place wrapped roasts, fat side down, directly in pans. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season pork shoulders as desired, place in pan fat side down, and cover tight with plastic warp. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Season as desired. Place ribs on sheet pans, slightly overlapping and cover with plastic wrap or in clear bag. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 2"			12" x 20" x 4"			18 " x 26" x 1"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**
300CT	5	3	N/A	N/A	3	N/A	5	3	N/A
550CT	8	6	N/A	N/A	6	N/A	8	6	9
700CT	5	3	N/A	N/A	3	N/A	5	3	5
1200	7	5	N/A	N/A	5	N/A	7	5	9
1900	14	10	N/A	N/A	10	N/A	14	10	18
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**
300CT	2	2	N/A	N/A	1	N/A	2	2	N/A
550CT	2	2	N/A	N/A	1	N/A	2	2	6
700CT	4	4	N/A	N/A	2	N/A	4	4	6
1200	4	4	N/A	N/A	2	N/A	4	4	6
1900	4	4	N/A	N/A	2	N/A	4	4	6
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**
300CT	10 Roasts	6 Roasts	N/A	N/A	3 Roasts	N/A	10 Slabs	6 Slabs	NA
550CT	16 Roasts	12 Roasts	N/A	N/A	6 Roasts	N/A	16 Slabs	12 Slabs	54 Slabs
700CT	20 Roasts	12 Roasts	N/A	N/A	6 Roasts	N/A	20 Slabs	12 Slabs	30 Slabs
1200	28 Roasts	20 Roasts	N/A	N/A	10 Roasts	N/A	28 Slabs	20 Slabs	54 Slabs
1900	56 Roasts	40 Roasts	N/A	N/A	20 Roasts	N/A	56 Slabs	40 Slabs	108 Slabs
VENT	No			No			Yes		
SEAR	Pre- Sear			Pre-Sear			Pre-Sear/Post-Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	180° F /83°C			195° F / 91°C			190° F / 62°C		
HOLD TEMP	145° F / 62°C			155° F / 68°C			145° F / 62°C		
COOK TIME	10/12 Hours			12/15 Hours			5/7 Hours		
OVERNIGHT COOK	Optional			Optional			Optional		
FINAL INTERNAL TEMPERATURE	145° F / 62°C			185° F / 85°C			180° F / 59°C		

POULTRY

PRODUCT >	CHICKEN, PIECES AND HALVES			CHICKEN, WHOLE			CORNISH HENS		
Protein Description	2-1/2 to 2-3/4 lb. (1,1 to 1,2 kg) average weight			2-1/4 to 2-3/4 lb. (1 to 1,2 kg)			Beef Rib, Roast Ready Special, Tied: 14 to 18 lb. (6 to 8 kg) average weight		
INSTRUCTIONS	Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine (OPTIONAL). Season as desired. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine (OPTIONAL). Season as desired. For better whole bird appearance, fold chicken wings and tuck under the back of the bird. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)			Clean hens and remove excess fat. Fold wings and tuck under the back of the bird. Brush hens with oil, butter, or margarine (OPTIONAL). Season as desired. (**Note**: After the cooking cycle is completed, reduce the temperature to the appropriate holding temperature.)		
SUGGESTED PAN	12" x 20" x 2"			12" x 20" x 4"			12" x 20" x 4"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	5	3	N/A	N/A	3	N/A	5	3	N/A
550CT	8	6	8	N/A	6	N/A	8	6	N/A
700CT	5	3	5	N/A	3	N/A	5	3	N/A
1200	5	5	7	N/A	5	N/A	5	5	N/A
1900	14	10	14	N/A	10	N/A	14	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	12	12	N/A	N/A	2	N/A	4	4	N/A
550CT	12	12	30	N/A	2	N/A	4	4	N/A
700CT	24	24	30	N/A	4	N/A	8	8	N/A
1200	24	24	30	N/A	4	N/A	8	8	N/A
1900	24	24	30	N/A	4	N/A	8	8	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**18 " x 26" x 1"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	60 Pieces	36 Pieces	N/A	N/A	6 Chickens	N/A	20 Hens	12 Hens	N/A
550CT	96 Pieces	72 Pieces	240 Pieces	N/A	12 Chickens	N/A	32 Hens	24 Hens	N/A
700CT	120 Pieces	72 Pieces	150 Pieces	N/A	12 Chickens	N/A	40 Hens	24 Hens	N/A
1200	168 Pieces	120 Pieces	120 Pieces	N/A	20 Chickens	N/A	40 Hens	40 Hens	N/A
1900	336 Pieces	240 Pieces	420 Pieces	N/A	40 Chickens	N/A	112 Hens	80 Hens	N/A
VENT	No			No			Yes		
SEAR	Post- Sear			Pre-Sear			Pre-Sear/Post-Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	170° F / 76°C			180° F / 82°C			180° F / 82°C		
HOLD TEMP	150° F / 65°C			150° F / 65°C			150° F / 65°C		
COOK TIME	2.5 Hours			6/7 Hours			4/5 Hours		
OVERNIGHT COOK	No			No			No		
FINAL INTERNAL TEMPERATURE	160° F / 71°C			160° F / 71°C			160° F / 71°C		

POULTRY

PRODUCT >	DUCK, WHOLE			DUCK CONFIT			TURKEY		
Protein Description	Duck, Whole: 4 to 5 lb (2 kg)			Duck, Pieces			Turkey, Whole: 25 lb (11 kg)		
INSTRUCTIONS	Season as desired. Shinge skin in boiling water and place in cambro pan, cover loosly with plastic wrap.			Prepare according to recipe. Place in plastic pan cover with plastic wrap.			Turkey must be fully thawed. Season as desired. Rub with oil, butter or margarine (OPTIONAL) Place in pan losely cover with plastic wrap.		
SUGGESTED PAN	12" x 20" x 4"			12" x 20" x 4"			12" x 20" x 6"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	3	N/A	5	3	N/A	N/A	N/A	N/A
550CT	N/A	6	N/A	8	6	N/A	N/A	N/A	4
700CT	N/A	3	N/A	5	3	N/A	N/A	N/A	2
1200	N/A	5	N/A	7	5	N/A	N/A	N/A	3
1900	N/A	10	N/A	14	10	N/A	N/A	N/A	5
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	1	N/A	1	1	N/A	N/A	N/A	N/A
550CT	N/A	1	N/A	1	1	N/A	N/A	N/A	1
700CT	N/A	2	N/A	2	2	N/A	N/A	N/A	1
1200	N/A	2	N/A	2	2	N/A	N/A	N/A	2
1900	N/A	2	N/A	2	2	N/A	N/A	N/A	2
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	3 Ducks	N/A	80 Pieces	48 Pieces	N/A	N/A	N/A	N/A
550CT	N/A	6 Ducks	N/A	128 Pieces	96 Pieces	N/A	N/A	N/A	3 Birds
700CT	N/A	6 Ducks	N/A	80 Pieces	96 Pieces	N/A	N/A	N/A	2 Birds
1200	N/A	10 Ducks	N/A	112 Pieces	80 Pieces	N/A	N/A	N/A	4 Birds
1900	N/A	20 Ducks	N/A	224 Pieces	160 Pieces	N/A	N/A	N/A	8 Birds
VENT	Vent Plastic Wrap			No			Vent Plastic Wrap		
SEAR	Pre- Sear			Pre-Sear			Mid-Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	180° F / 82°C			150° F / 66°C			230° F / 110°C		
HOLD TEMP	150° F / 66°C			150° F / 66°C			165° F / 74°C		
COOK TIME	5 Hours			8/12 Hours			8/12 Hours		
OVERNIGHT COOK	Optional			Optional			Optional		
FINAL INTERNAL TEMPERATURE	160° F / 71°C			150° F / 66°C			165° F / 74°C		

POULTRY

PRODUCT >	TURKEY BREAST			TURKEY ROLL		
Protein Description	10 to 15 lb (5 to 7 kg)			Precooked, Frozen: 8-12 lb (4-5 kg)		
INSTRUCTIONS	Turkey must be fully thawed. Season as desired. Rub with oil, butter or margarine (OPTIONAL) Place in pan losely cover with plastic wrap..			Season roasts and wrap individually in plastic wrap. Place wrapped roast directly in pans, with the larger roasts toward the top of the oven compartment.		
SUGGESTED PAN	12" x 20" x 6"			12" x 20" x 4"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	N/A	N/A	N/A	3	N/A
550CT	N/A	N/A	4	N/A	6	N/A
700CT	N/A	N/A	2	N/A	3	N/A
1200	N/A	N/A	3	N/A	5	N/A
1900	N/A	N/A	5	N/A	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	N/A	N/A	N/A	1	N/A
550CT	N/A	N/A	1	N/A	1	N/A
700CT	N/A	N/A	1	N/A	2	N/A
1200	N/A	N/A	2	N/A	2	N/A
1900	N/A	N/A	2	N/A	2	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	N/A	N/A	N/A	N/A	3 Roasts	N/A
550CT	N/A	N/A	3 Breasts	N/A	8 Roasts	N/A
700CT	N/A	N/A	2 Breasts	N/A	12 Roasts	N/A
1200	N/A	N/A	4 Breasts	N/A	20 Roasts	N/A
1900	N/A	N/A	8 Breasts	N/A	40 Roasts	N/A
VENT	Vent Plastic Wrap			Vent Plastic Wrap		
SEAR	Mid-Sear			Mid-Sear		
PROBE TEMP	N/A			N/A		
COOK TEMP	230° F / 110°C			230° F / 110°C		
HOLD TEMP	165° F / 74°C			165° F / 74°C		
COOK TIME	8/12 Hours			8/12 Hours		
OVERNIGHT COOK	Optional			Optional		
FINAL INTERNAL TEMPERATURE	165° F / 74°C			165° F / 74°C		

FISH

PRODUCT >	FISH, BAKED			SALMON STEAKS			TROUT		
Protein Description	Fish Fillets, Fresh or Frozen: 6 to 8 oz (170 to 227 grams)			6 to 8 oz (170 to 227 grams), 1" (25mm) thick			Whole: 1 lb (454 grams) dressed		
INSTRUCTIONS	Do not thaw frozen fillets. Spray or coat sheet pans with oil. Place fillets side-by-side in Cambro pans. Brush fish with oil, butter or margarine. Season as desired. Loosely cover pans with plastic wrap.			Spray or coat sheet pans with oil, butter or margarine. Place fillets side-by-side in Cambro pans. Season as desired. Loosely cover pans with plastic wrap.			Spray or coat sheet pans with oil. Wipe trout with a damp towel and place side-by-side in Cambro pans. Season as desired. Loosely cover pans with plastic wrap.		
SUGGESTED PAN	12" x 20" x 2"			12" x 20" x 2"			12" x 20" x 2"		
NO. OF SHELVES	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	5	3	N/A	5	3	N/A	5	3	N/A
550CT	8	6	N/A	8	6	N/A	8	6	N/A
700CT	5	3	N/A	5	3	N/A	5	3	N/A
1200	5	5	N/A	5	5	N/A	5	5	N/A
1900	14	10	N/A	14	10	N/A	14	10	N/A
ITEMS PER SHELF	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	1	1	N/A	1	1	N/A	1	1	N/A
550CT	1	1	N/A	1	1	N/A	1	1	N/A
700CT	2	2	N/A	2	2	N/A	2	2	N/A
1200	2	2	N/A	2	2	N/A	2	2	N/A
1900	2	2	N/A	2	2	N/A	2	2	N/A
MAX. CAPACITY	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**	**12" x 20" x 2"**	**12" x 20" x 4"**	**12" x 20" x 6"**
300CT	40 Fillets	24 Fillets	N/A	40 Steaks	24 Steaks	N/A	40 Pieces	24 Pieces	N/A
550CT	64 Fillets	48 Fillets	N/A	64 Steaks	48 Steaks	N/A	64 Pieces	48 Pieces	N/A
700CT	80 Fillets	48 Fillets	N/A	80 Steaks	48 Steaks	N/A	80 Pieces	48 Pieces	N/A
1200	112 Fillets	80 Fillets	N/A	112 Steaks	80 Steaks	N/A	112 Pieces	80 Pieces	N/A
1900	224 Fillets	160 Fillets	N/A	224 Steaks	160 Steaks	N/A	224 Pieces	160 Pieces	N/A
VENT	No			No			No		
SEAR	Post-Sear			Post-Sear			Post-Sear		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	150° F / 66°C			150° F / 66°C			150° F / 66°C		
HOLD TEMP	137° F / 59°C			137° F / 59°C			137° F / 59°C		
COOK TIME	3.5 Hours			4 Hours			4 Hours		
OVERNIGHT COOK	No			No			No		
FINAL INTERNAL TEMPERATURE	137° F / 59°C			137° F / 59°C			137° F / 59°C		

Miscellaneous

PRODUCT >	QUICHE			RICE			BAKED EGG CUSTARD/TRIFLE		
ITEM/QUANTITY	As needed			As needed			As needed		
INSTRUCTIONS	Prebake the shells in pie plates at 275°F (135°C) for approximately 40 minutes. Pour the quiche mixture into the prebaked shells and bake in a preheated oven. Quiche is done when product sets-up. Place directly on Shelf.			Use 1 x 1 or 1 x 1-1/2 ratio of rice to boiling water. Rice that is high in starch needs to be rinsed. Fill pans to half the pan depth and cover pans with foil. If using Pre-Cooked rice use 180° F/82°C water temperature.			Use a favorite custard recipe. Pour custard mixture into cups to a depth of 2/3 the container height and place cups on a sheet pan. NO WATER BATH IS REQUIRED. Bake in a preheated oven. Custard is done when knife inserted in center of cup is clean when removed.		
SUGGESTED PAN	12" x 20" x 2"			12" x 20" x 2"			12" x 20" x2"		
NO. OF SHELVES	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"
300CT	5	3	N/A	5	3	N/A	5	3	N/A
550CT	8	6	N/A	8	6	N/A	8	6	N/A
700CT	5	3	N/A	5	3	N/A	5	3	N/A
1200	7	5	N/A	7	5	N/A	7	5	N/A
1900	14	10	N/A	14	10	N/A	14	10	N/A
ITEMS PER SHELF	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"
300CT	2	2	N/A	1	1	N/A	1	1	N/A
550CT	2	2	N/A	1	1	N/A	1	1	N/A
700CT	4	4	N/A	2	2	N/A	2	2	N/A
1200	4	4	N/A	2	2	N/A	2	2	N/A
1900	4	4	N/A	2	2	N/A	2	2	N/A
MAX. CAPACITY	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"
300CT	10 Quiche	6 Quiche	N/A	5 Pans	3 Pans	N/A	40 Cups	N/A	N/A
550CT	16 Quiche	12 Quiche	N/A	8 pans	6 pans	N/A	64 Cups	N/A	N/A
700CT	20 Quiche	12 Quiche	N/A	10 Pans	6 Pans	N/A	64 Cups	N/A	N/A
1200	28 Quiche	20 Quiche	N/A	14 Pans	10 Pans	N/A	112 Cups	N/A	N/A
1900	56 Quiche	40 Quiche	N/A	28 Pans	20 Pans	N/A	224 Cups	N/A	N/A
VENT	N/A			N/A			N/A		
SEAR	N/A			N/A			N/A		
PROBE TEMP	N/A			N/A			N/A		
COOK TEMP	210° F / 98°C			210° F / 98°C			210° F / 98°C		
HOLD TEMP	145° F / 63°C			145° F / 63°C			145° F / 63°C		
COOK TIME	2.5 Hours			1.5/2 Hours			3 Hours		
OVERNIGHT COOK	No			N o			No		
FINAL INTERNAL TEMPERATURE	158° F / 70°C			167° F / 75°C			176° F / 80°C		

Miscellaneous

PRODUCT >	AU GRATIN POTATOES			CRÈME BRULEE		
ITEM/QUANTITY	As needed			As needed		
INSTRUCTIONS	Follow recipe as desired.			Follow recipe as desired. Pour into individual ramekins and place in pan.		
SUGGESTED PAN	12" x 20" x 2"			12" x 20" x 2"		
NO. OF SHELVES	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"
300CT	5	3	N/A	5	N/A	N/A
550CT	8	6	N/A	8	N/A	N/A
700CT	5	6	N/A	5	N/A	N/A
1200	7	10	N/A	5	N/A	N/A
1900	14	20	N/A	14	N/A	N/A
ITEMS PER SHELF	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"
300CT	1	N/A	N/A	8	N/A	N/A
550CT	1	N/A	N/A	8	N/A	N/A
700CT	2	N/A	N/A	16	N/A	N/A
1200	2	N/A	N/A	16	N/A	N/A
1900	2	N/A	N/A	16	N/A	N/A
MAX. CAPACITY	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"	12" x 20" x 2"	12" x 20" x 4"	12" x 20" x 6"
300CT	5 Pans	N/A	N/A	40 Cups	N/A	N/A
550CT	8 Pans	N/A	N/A	64 Cups	N/A	N/A
700CT	10 Pans	N/A	N/A	64 Cups	N/A	N/A
1200	14 Pans	N/A	N/A	112 Cups	N/A	N/A
1900	28 Pans	N/A	N/A	224 Cups	N/A	N/A
VENT	N/A			N/A		
SEAR	N/A			N/A		
PROBE TEMP	N/A			N/A		
COOK TEMP	210° F / 98°C			210° F / 98°C		
HOLD TEMP	160° F / 71°C			145° F / 63°C		
COOK TIME	2.5 Hours			3 Hours		
OVERNIGHT COOK	No			No		
FINAL INTERNAL TEMPERATURE	165° F / 74°C			137° F / 59°C		

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