

FOOD PRODUCTS CAN BE HELD DRY, MOIST, ASSEMBLED AND WRAPPED. BELOW ARE THREE METHODS TO ACCOMPLISH THIS.

DRY PAN

Products with High Moisture



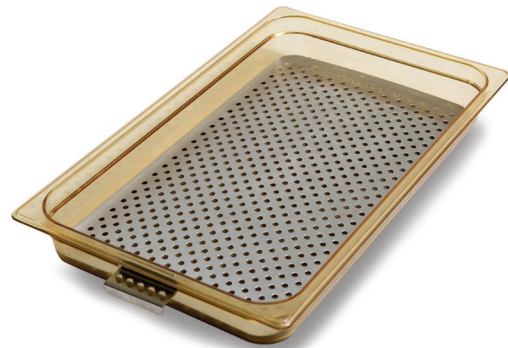
- SAUCES
- GRAVIES
- CASSEROLES
- BREADED PRODUCTS (Vented Lid)
- RIBS AND RIBLETS
- POTATOES
- SCRAMBLED EGGS
- VEGETABLES

For crisper products, hold uncovered or vented. Uncovered products should have optional solid back panel installed. See page 2 for lid options.

DRY PAN / WITH PAN RISER

Dry and Crisp Products

- HOT DOGS
- BACON
- HAMBURGER PATTIES
- BREADED CHICKEN PATTIES
- BISCUITS
- ENGLISH MUFFINS
- FRIED FISH
- FRIED CHICKEN (Vented or No Cover)
- FRIED SANDWICHES (Vented or No Cover)
- FRENCH TOAST



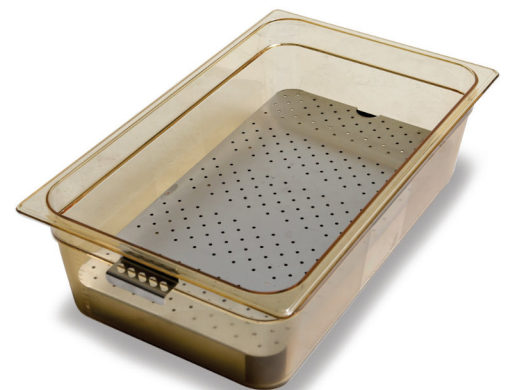
This method is ideal for products that have a high moisture content. See page 2 for lid options.

WET / WITH PAN RISER

Moist Products

Add water or broth to bottom of pan. Do not overfill, as liquid will shift when accessing the pan. Change or refill water after each shift or as needed.

- GRILLED CHICKEN BREAST
- EGG PRODUCTS FOR SANDWICHES
- SAUSAGE LINKS AND PATTIES
- HAMBURGER PATTIES (Extended Holding)
- BAGELS
- PANCAKES
- ASSEMBLED WRAPPED SANDWICHES



*6" Full size pan option for larger products

PAN / WITH PAN RISER & WIRE BASKET *

BUNS
BISCUITS
BREAD ROLLS
TORTILLAS
PACKAGED FOODS

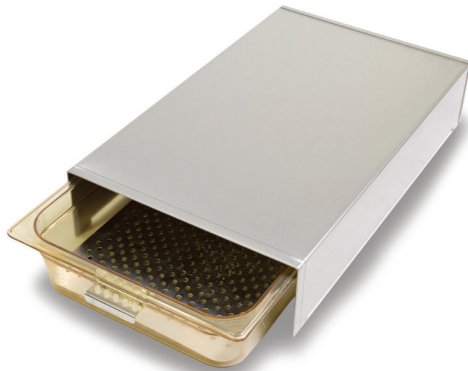
This pan riser/wire basket set-up is designed for steaming applications, primarily bread products. The stainless steel wire basket has minimal contact with the food product, minimizing chances of the product becoming soggy.



*only available with 6" Full Size Pans

PAN LIDS (NON-VENTED or VENTED)

Pan lids are designed to create an individual environment for each pan. Using pan lids enables the Thermodyne to be used without doors.



*Vent holes are designed for products to release excess moisture, while retaining necessary moisture. Vented lids are ideal for holding fried products that are otherwise damaged by excessive moisture. Unless otherwise noted, the lid type for use with each product should be a non-vented lid.

REMOVING LIDS

Caution: If unit is ON lid will be extremely hot!

- To remove lid, first remove the pan entirely from the unit, then lift lid slightly upward to remove.
- Lids can be taken to the dish room for cleaning and sanitation.
- When changing pans to different food products, pan covers should be cleaned to avoid cross contamination or flavor migration.