



FULL-SIZE COOK-N-HOLD

MODEL 1000-CH-AL-2D
MODEL 1000-CH-SS-2D
MODEL 1000-CH-SS-SPLIT-D
MODEL 1000-CH-SS-SPLIT-D (STACKED)



HALF-SIZE COOK-N-HOLD

MODEL 500-CH-AL-D
MODEL 500-CH-SS-D
MODEL 750-CH-SS-D



COOK-N-HOLD SMOKER
(W/ OPTIONAL STAND)

MODEL 767-CH-SK-D
MODEL 1000-CH-SK-SPLIT-D

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INTRODUCTION

Chances are you've already done quite a bit of research regarding low temperature radiant heat cooking, or you've already worked with Cres Cor ovens in the past; either way you already know all about the benefits of having Cres Cor in your kitchen. More flavorful, more nutritious, juicier food and reduced labor and energy costs are not just bullet points in a sales brochure. These are realities in Cres Cor-equipped kitchens the world over and will be a reality in your kitchen as well, but there is a learning curve.

Cooking with low temperature radiant heat is different than cooking with conventional ovens. Cres Cor ovens are designed differently and demand cooking regimens designed to take full advantage of the benefits afforded by high humidity, "Low-N-Slow" cooking. This book is designed to help you with that learning curve.

Keep this cookbook close at hand. It is your base-line resource for mastering the art and science of low temperature radiant heat cooking in your Cres Cor oven. It will put you on the right track when designing your menu and kitchen regimen, and will greatly reduce the "trial-and-error" period inherent in commissioning any new equipment. It will also serve you well for years to come as you redesign your menu, refine your kitchen work-flow and evolve your business model.

You'll notice that this book is set up in a format familiar to our customers. We hope that the friendly cookbook feel will encourage you to use it often and store it among your most valuable reference materials. We also couldn't resist the opportunity to talk food. You'll find some interesting culinary tidbits along the way – not because they apply directly to the operation of your oven, but because we're as passionate about food as you are. Also, we believe that a dry read is as bad as a dry prime rib; at Cres Cor, you'll find neither.

For complete operation, maintenance, cleaning, trouble-shooting and replacement parts for your Cres Cor oven, see the correct operation manual for each corresponding model:

| MODEL | OPERATION MANUAL |
|--|------------------|
| 1000-CH-2D Series & 1000-CH-SS-SPLIT-D | FL-2340-D |
| 500-CH-D Series, 750-CH-SS-D | FL-2374 |
| 767-CH-SK-D, 1000-CH-SK-SPLIT-D | FL-2375 |

SEE PAGE 62 FOR OPTIONAL ACCESSORIES.

This cookbook, along with the equipment operation manuals listed above and Cres Cor's food prep calculator can be easily accessed at www.crescor.com. Don't forget to register your new equipment online as well!

LOW TEMPERATURE COOKING

PROTEINS AND NUTRITION

Protein plays a significant role in the diet, therefore, one of the primary goals in food preparation is proper cooking methods for various proteins. Beef and other red meats are one of the best sources of protein; they are rich sources of B vitamins such as thiamine, riboflavin, and niacin, and include fats, carbohydrates, minerals, pigments, enzymes and water.

All of these elements are affected by cooking, but many of them are destroyed by over-cooking. Low temperature cooking helps preserve unstable, heat-sensitive vitamins and nutrients.

Fat also contributes greatly to the flavor of meat. With low temperature cooking, there is less chemical change to the fats and less fat melt resulting in a more flavorful finished product.

The enzymes found in proteins break down the tissues and act as natural tenderizing agents. Low temperature cooking does not destroy enzymes, and particularly in the hold cycle, creates a natural chemical action to tenderize or age the meat right in the oven. For this reason, it is important to use fresh beef and it is essential to allow the product to remain in the hold cycle for at least the minimum amount of time suggested.

Key Benefit: The longer meat is left in the hold cycle the more tender it becomes, making the purchase of more expensive, aged meat unnecessary to serve at large functions.

Meat is seventy-five percent water. Exposure to high temperatures cause this water to evaporate during cooking. Cooking at low temperatures in a Cres Cor Cook-N-Hold Oven retains the maximum amount of water content resulting in a juicier finished product and a higher meat yield.

Shrinkage Control & Cooking Time

There are two major factors controlling meat shrinkage or cooking losses.

1. Temperature at which meat is cooked: The higher the temperature at which meat is cooked the more shrinkage will result. Over-cooked meat also results in higher losses. Higher temperatures and overcooking draws moisture to the surface and this moisture evaporates or drips out of the meat.

2. Internal temperature of the meat: Like over-cooking, as meat is brought to a higher internal temperature shrinkage is increased. For these two reasons, it is suggested most cuts of red meat be cooked at 250°F (121°C) and that all cooking be based on internal product temperature.

There are four major factors involved in determining cooking times for meat.

1. The degree of aging on the meat: Aged meat will cook faster, shrink more, and has a significantly shorter holding life than fresh meat.

2. Internal temperature before cooking: Meat should be placed in a preheated oven directly from a refrigerated temperature of 38°F to 40°F (3°C to 4°C). Meat cooked from a frozen state will require approximately one and one half to two times the normal cooking time. In addition, freezing ruptures tissue cells creating additional moisture loss during the cooking process and will result in more shrinkage.

3. Desired degree of doneness: The higher the degree of internal temperature required, the longer the necessary cooking time. Cooking times in this guideline are based on the most popular internal product temperatures.

4. Quantity and quality of product.

Along with better nutrition, a more tender finished product, less shrinkage, and higher moisture content, meat will not require the addition of as much salt as needed with conventional cooking methods. Natural flavors are preserved. This is a significant factor in today's health conscious diets.

MEAT COST REDUCTION

Low temperature cooking in a Cres Cor oven will drastically reduce meat shrinkage. For example: A food service operation using eight, 20 pound #168 Top Rounds per day, with an average shrinkage of 25 percent in a forced air convection oven, will lose about 5 pounds (2 kg) of meat from every roast. This results in a total loss of 14,600 pounds (6622 kg) of beef in just one year.

Cres Cor ovens could reduce the shrink loss, resulting in an annual savings of 10,512 pounds (4768 kg) of beef. Don't forget, with the tenderizing capabilities of Cres Cor ovens, less expensive grades of beef can be purchased.

Moisture retention is the key to low shrinkage, and a more flavorful product. Along with the reduction of shrinkage, higher moisture content in the meat also reduces caving or serving losses.

LABOR COST REDUCTION

When the food product is placed in the oven and the controls are set, there is no need to check or adjust the time or the temperature. This makes Cres Cor ovens easy to operate. Key personnel are available to concentrate on other kitchen tasks.

The automatic holding cycle provides consistent results, removing the need to "baby-sit" the roasting meat as in conventional ovens.

Low temperature cooking also results in less grease splatter with quicker clean up times.

SMOKER GUIDELINES

Use these guidelines as a starting point for all of your future food-smoking experiments. Adjust the times and temperatures provided as needed, and use various brines, rubs and woods to achieve diverse layers of flavors. Nearly any protein can be smoked, including pork ribs, beef brisket, fish fillets, shrimp, and whole chickens. Also consider cold smoking your semi-soft cheeses, butter, tofu, vegetables, lettuces, nuts and fruits for signature flavor profiles. Smoked hard boiled eggs, for example, make a delicious Deviled Egg. Get creative.

SMOKING PROCEDURES

1. Soak hard wood chips for 15 minutes to an hour. Drain chips and place into the chip holder. Close the cover.

HOT SMOKING: Turn on the oven power and set the controls (per the Operating Instructions Manual; FL-2375 for 767-CH-SK-D & 1000-CH-SK-SPLIT-D) and pre-heat until “rEADy” is displayed and oven is up to the set cooking temperature.

COLD SMOKING: Do not turn on the oven power.

Using frozen Cres Cor Kold Keepers™ or 12"x20" pans of ice, place the Kold Keepers™ or hotel pans of ice directly above the smoke generator and beneath the wire grids holding the food items to be smoked.

2. Slide the chip holder into the oven. Make sure the container is securely over the heater.
3. Load the prepared food product into the oven cavity (cured, rubbed, seasoned).
4. Close all door vents.
5. Set the Smoke Timer:
 - a. Turn the timer knob clockwise to the required minutes.
 - b. The yellow light for the timer will come on.
 - c. The timer will count down to the “Off” position and the yellow light will go off.
6. After wood chips fully extinguish and the holder cools, remove and empty ashes before reloading with fresh chips.

NOTE: When not in use, put the wood chip container back into position inside the cabinet to protect the exposed heat element.

For as long as humans have been hunting and gathering, we have also been smoking our food. Primitive caves and huts did not have chimneys, causing them to easily fill with smoke when starting a fire or cooking. Our early ancestors would often hang meat up to dry, and they quickly realized that meat that was stored in smoky areas acquired a unique flavor and was much better preserved than meat that was simply left to dry out elsewhere.

Eventually the smoking process was combined with the pre-curing of food in salts, herbs, or other various brines, resulting in an effective and tasty preservation process that was adopted by many different cultures and adjusted to suit their needs. As preservation of the food was their main goal and flavor more of a happy accident, large quantities of salt were used in the earliest curing processes and smoking times were quite long, sometimes involving multiple days of exposure.



The Cres Cor Cook-N-Hold low temperature smoker oven has an easy-to-read LED digital display, with 18 factory or field programmed cook & hold cycles. Each programmed menu can be customized for your exact time and temperature needs. The oven utilizes real wood chips for the most flavorful results and cooks slowly to minimize meat shrinkage. It also allows for standard food probe cooking, and for cold smoking with the aid of optional Cres Cor Kold Keepers™.

Use the chart provided below with your Cres Cor smoker (Model 767-CH-SK-D) for optimum results.

ADDITIONAL TIPS

- Use of aluminum foil under the wood chips and/or inside the chip container will assist in clean up and aid in the smouldering process.
- Depending on the level of smoke flavor you desire, set your timer accordingly:
LIGHT: 10-15 min. **HEAVY:** 40-45 min.
MEDIUM: 20-30 min. **STRONG:** 60 min.
- Reload the smoker with fresh wood chips after a maximum of 60 minutes.

| PRODUCT | SIZE/PORTION | MAX. LOAD | COOK TEMP. | HOLD TEMP. | COOK TIMER | SMOKE TIMER | FINAL TEMP (INTERNAL) | MINIMUM HOLD TIME |
|--|------------------------------|--|------------|------------|---|-------------|-----------------------|-------------------|
| Pork Ribs | 2-1/2lb. Down | 3 wire shelves | 250°F | 160°F | 3 hours | 60 minutes | 165°F | 60-90 min. |
| Pork Shoulder | 7-8 lb. ea. | 2 shelves, 4 butts per shelf | 250°F | 160°F | 12 min. per lb. 20 min. per additional roast | 2-3 hours | 170°F | 2-3 hours |
| Fresh Hams | 15-16 lb. ea. | 2 shelves, 3 hams per shelf | 250°F | 160°F | 12 min. per lb. 30 min. per additional roast | 3-4 hours | 170°F | 2-3 hours |
| Pork Chops/ Loin | 12-16 oz. ea. | | 250°F | 150°F | 2 hours | 30-45 min. | 150°F | 30 min. |
| Beef Brisket | 10-12 lb. ea. | 3 shelves, 3 roasts per shelf | 250°F | 160°F | 20 min. per lb. 30 min. per additional roast | 1 hour | 165°F | 6 hours |
| Turkey, Whole | 22 lb. avg. | 1 shelf, 2 birds | 250°F | 160°F | 10 min. per lb. 30 min. per additional bird | 1 hour | 180°F | 60-90 min. |
| Chicken, Whole | 2-1/2 lb. ea. | 2 shelves, 8 birds per shelf | 275°F | 160°F | 3 hours | 30-45 min. | 180°F | 60 min. |
| Duck, Whole | 4-5 lb. ea. | 2 shelves, 6 ducks per shelf | 300°F | 160°F | 3-1/2 to 4 hours | 1 hour | 185°F | 60 min. |
| Fish, fillets (Cod, Haddock, Grouper) | 6 oz. ea. | 2, 12x20 pans per level, 6 pans total | 250°F | 160°F | 1-1/2 to 2 hours | 1 hour | 150°F | Minimal/ None |
| Salmon, Whole | 8-10 lb. ea. | 2 fish per 18"x26"x1" pan, 3 pans max. | 275°F | 160°F | 2 hours | 1-2 hours | 150°F | Minimal/ None |
| Shrimp | 16-20 count | 4, 18"x26"x1" pans | 250°F | 160°F | 45 minutes | 45 min. | 150°F | Minimal/ None |
| Cold Smoking | Salmon Filets, Cheeses, etc. | 3 shelves with wire grids | OFF | OFF | OFF | 20 min. | 75°F max. | 2 hours |

COOKING ADVICE

- Always preheat the oven before loading food products.
- All cooking guidelines are based upon loading cold foods from a 38°F to 40°F refrigerator. Frozen and room tempered items will require adjustments in time. Frozen meats will required 1-1/2 to 2 times the normal time.
- The oven doors must remain closed during cooking and the first hour of the holding process. If the doors are opened, some additional cooking time may be required.
- “Carryover” cooking will take place during the initial hour of holding, following the 250°F cooking cycle.
- Always use a sanitized thermometer when checking internal temperatures.
- We all know that heat rises, causing larger cavity ovens to be warmer near the top area. With full loads of roasts, the top pan position may result in a more well done product than the lower shelves. Compensate for this by loading larger roasts at the top and smaller items toward the bottom.
- Chefs have used browning agents or caramel coloring on the surface of the raw meats to assist in enhancing the “eye appeal” of the cooked roast.
- Expect condensation on the inside of the door during cooking. Some may escape through the vents and this is normal. The external drip tray is positioned to help capture the condensate.
- Watch for drip pan overflow in situations where beef roasts are cooked beyond rare and involving full loads or overloading of the oven.
- For additional cooking assistance, contact our culinary team at www.crescor.com.

FOOD HOLDING BASICS

Preventing Bacteria Growth

Cres Cor ovens provide safe, healthful cooking. According to an article printed in the Journal of Environmental Health, several health authorities agree—when cooking whole roasts or holding them for short periods, bacteria in this food is destroyed at an internal temperature of 125°F (51°C).

Cres Cor ovens have been tested and results have proven conclusively that foods cooked at 250°F (51°C) are well within defined safety limits. In addition, the development of food-borne illnesses as a result of bacteria growth [such as clostridium perfringens] is greatly minimized by the automatic conversion from the cook to the hold cycle.

Another study was conducted by W.L. Brown, Ph. D.; American Bacteriological and Chemical Research Corporation; Gainesville, Florida, titled Fate of Salmonella Inoculated into Beef for Cooking.

Every four years the FDA reviews and updates our FOOD CODE to provide guidelines to ensure the safety of the foods we consume. Many of the basic practices are “Set in Stone” for the benefit of all. The two critical factors that help us to control our food safety are time and temperature. Both are crucial to deter or destroy harmful bacterias and agents that exist in our every day food supply.

The “Danger Zone” is continuously drilled into the repertoire of every food service worker. The most simple temperature range to remember is 40°F (4°C) to 140°F (60°C) as our “Danger Zone”. Cold foods must be held at or below 40°F (4°C) while hot food is to be maintained at or above 140°F (60°C). Between these two temperatures the growth of bacteria is prevalent.

Another critical temperature to keep in mind is the required 165°F (74°C) for reheated or rethermalized foods. These foods must attain the 165°F (74°C) mark, but can then be held at or above the 135°F (57°C) range for service. Should the internal food temperature drop below 140°F (60°C) the food **MUST** be reheated to 165°F (74°C) before service or disposed of.

The holding cycle of your new Cres Cor Cook-N-Hold oven utilizes our radiant heat system without the use of circulating fans. As such, the holding environment will maintain the high humidity levels to insure moist holding for extended periods of time. Should you wish to reduce the moisture levels to insure moist holding for extended periods of time. Should you wish to reduce the moisture levels in the cabinet, the vents on the oven are yours to control.

FOOD HOLDING BASICS

We mentioned the importance of “time” and “temperature” in holding foods. So where does the “time” of holding come into play? Again, we refer to the FDA FOOD CODE and will find the restrictions for roasting and holding of proteins. The only product that we may roast to an internal temperature of 130° is rare roast beef. The key here is that we are REQUIRED to hold that temperature for a minimum of 121 minutes for proper destruction of resident bacterias. Beef that is more well done will require less holding time as a minimum. Refer to the FDA FOOD CODE for detailed information on required times and temperatures for roasting all proteins.

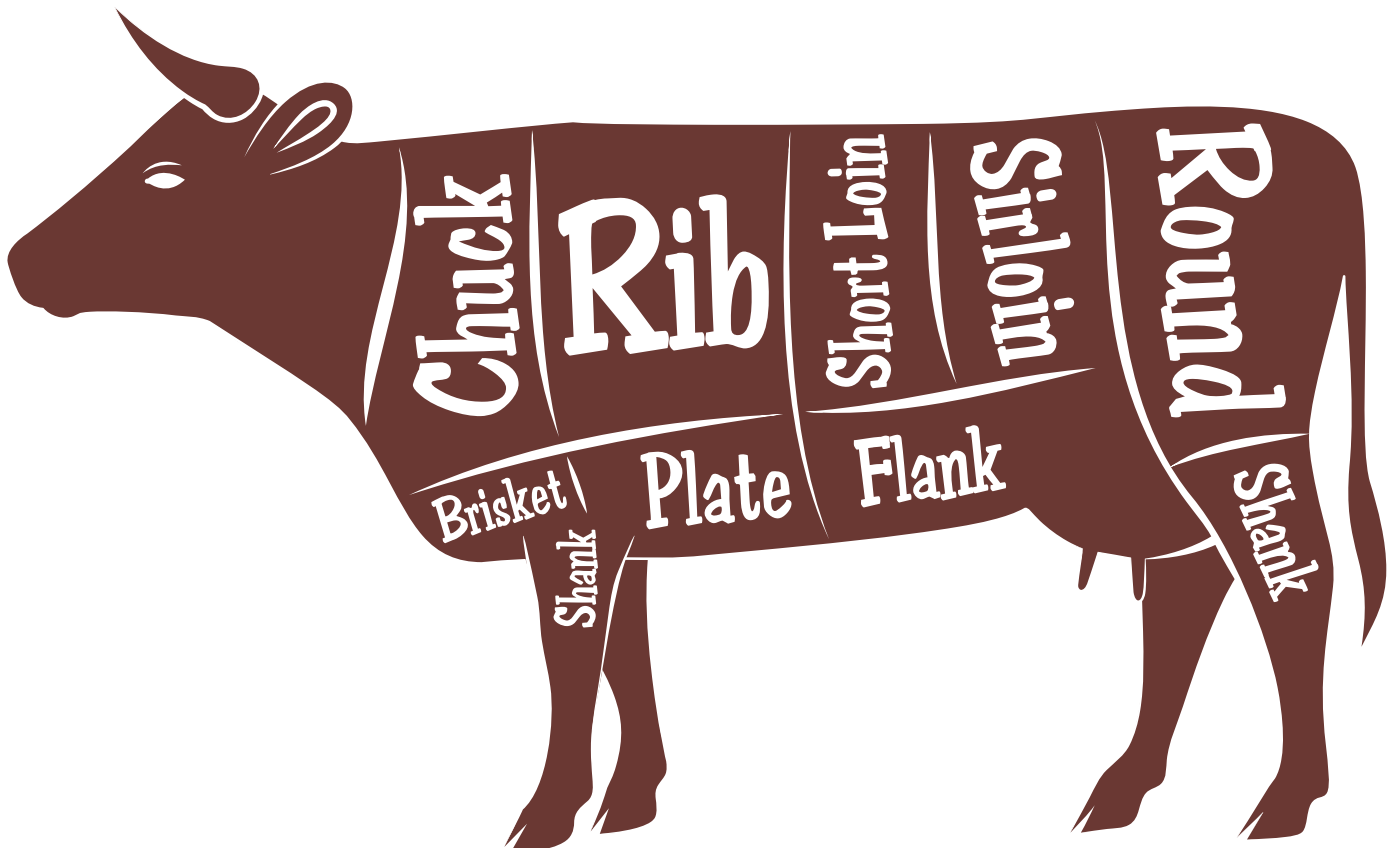
Remember, holding foods hot requires no less than 135°F (57°C). The length of time you can hold and maintain quality will depend on your equipment, the type of food product and the quantity being held. Your personal level of quality or standards that you serve to your clientele is the absolute determining factor to decide if the food goes on a plate to the dinning room or into the compost pile when held to it's limit.

For more culinary assistance, contact us at www.crescor.com.

Bon Appetite.

The surface of raw meat may become contaminated in processing, handling by the butcher or chef, or by other means. Food contamination can also be caused by unsanitary personal hygiene and work habits, clean slicers, knives, and probes, or by faulty operational procedures. It is important, therefore, that sanitary procedures be followed at all times during food preparation and handling. This is your main protection in guarding against food contamination.

BEEF



BEEF BRISKET

Ingredients:

Fresh Beef Brisket, 9 to 13 lbs. (4 to 6 kg)

Seasoning

Vents:

One-half open

Preparation:

Preheat oven to 250° for 30 minutes.

Season Brisket and wrap individually in clear plastic wrap

Place wrapped Brisket directly on wire shelves for cooking

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

20 minutes per lb. for heaviest roast plus 30 minutes for each additional roast

Example: set timer to 4 hours and 10 minutes to cook three (3) ten-pound (10 lb.) Briskets

Minimum Hold Time:

6 hours

Final Internal Temperature:

165°F (73°C)

Overnight Cook-N-Hold highly recommended

Maximum Hold Time:

24 hours

The Brisket cut of beef is taken from the breast section beneath the first five ribs, just behind the fore shank.

Brisket is cut in half for marketing and sold as a flat cut or a point cut. The flat cut is leaner, but the point cut has more flavor due to a bit of extra fat (called the deckle).

The Cres Cor Cook-N-Hold oven is ideal for preparing Brisket, as the cut requires long, slow cooking at relatively low temperatures to break down the collagen in the connective muscle tissues to achieve tenderness.

| | FULL SIZE | SPLIT |
|-----------------------------|-------------------|-----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 2 to 3 Briskets | 2 to 3 Briskets |
| Approximate Capacity | 12 to 18 Briskets | 6 to 9 Briskets |
| Approximate Weight Capacity | up to 200 lbs. | up to 100 lbs. |

BEEF SHORT RIBS

Short ribs are small rectangles of beef, usually taken from the chuck cut. Short ribs consist of layers of fat and meat and contain small pieces of the rib bone. They are usually very tough and are a perfect dish to be cooked in a Cres Cor oven, as the slow and humid cooking environment maximizes the natural enzymatic action to tenderize the ribs.

Ingredients:

Short Ribs, 1 1/2 lbs. average (.7 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season Short ribs as desired. Place ribs side-by-side in pans. For an overnight cook and hold, cover pans loosely with clear plastic wrap to retain additional product moisture.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

4 hours for the first pan plus add 30 minutes for each additional pan (e.g. 3 pans = 5 hours)

Minimum Hold Time:

6 hours

Final Internal Temperature:

170°F (77°C to 88°C)

MUST do an overnight Cook-N-Hold

Maximum Hold Time:

18 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 18 Short Ribs | 18 Short Ribs |
| Approximate Capacity | 144 Short Ribs | 72 Short Ribs |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

BEEF STRIP LOIN

Ingredients:

Loin, Strip Loin, Short-Cut, Boneless, 8 to 12 lbs. (4 to 5 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season roasts as desired. Place roasts directly on wire shelves with the fat side down. Place the larger roasts toward the top of the oven compartment.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 140°F (60°C)

Set Cook Timer:

8 to 10 lb. Roasts (4 to 4.5 kg) 8 minutes per pound for the first roast (18 minutes per kilogram) plus add 8 minutes for each additional roast

12 lb. Roasts (5 kg) 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 8 minutes for each additional roast

Minimum Hold Time:

6 hours

Final Internal Temperature:

130°F (54°C)

Overnight Cook–N–Hold optional

Maximum Hold Time:

12 hours

The strip loin comes from the most tender of all wholesale beef cuts, the short loin. It is the top loin muscle with the bone detached and sold under many different names including Kansas City Strip, New York Strip, Delmonico Steak, and when the bone is left in with a portion of the tenderloin, Club Steak, Porterhouse or T-Bone.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 3 Roasts | 3 Roasts |
| Approximate Capacity | 18 Roasts | 9 Roasts |
| Approximate Weight Capacity | up to 216 lbs. | up to 108 lbs. |

CORNERED BEEF

Historically, any meat cured with brine was called 'cornered' (from the Old English word 'corn' which referred to any small particle; such as a grain of salt). Today there are two types of cornered beef: the old-fashioned type, which is grayer in color and far saltier, and the newer style which is rosy-red and less salty.

Ingredients:

Cornered Beef, 9 to 12 lbs. (4 to 5 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Leave the cornered beef in the original plastic bag and place the bag directly on the wire shelf. If desired, corn beef can be removed from the bag and wrapped in clear plastic wrap for cooking.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

20 minutes per pound for the first cornered beef (44 minutes per kilogram) plus add 30 minutes for each additional cornered beef

Minimum Hold Time:

6 or more hours

Final Internal Temperature:

175°F (79°C)

MUST do an overnight Cook-N-Hold

Maximum Hold Time:

24 hours

| | FULL SIZE | SPLIT |
|-----------------------------|-----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 2 to 3 Roasts | 2 to 3 Roasts |
| Approximate Capacity | 12 to 18 Roasts | 6 to 9 Roasts |
| Approximate Weight Capacity | up to 200 lbs. | up to 100 lbs. |

HAMBURGERS

Ingredients:

Ground Beef (thawed, not frozen), 4 oz. (.25 kg) per patty (minimum)

Vents:

One-half open

Preparation:

Preheat oven to desired temperature for 30 minutes.

Place hamburger patties side-by-side directly on sheet pans

Set Thermostats:

Cook Thermostat set to 250°F to 275°F (121°C to 135°C)

Hold Thermostat set to 150°F (66°C)

Set Cook Timer:

Approximately 1 hour. Cooking time depends on the desired degree of doneness. Check internal product temperature before removing the product from the oven. Always follow local health regulations for internal temperature requirements

Minimum Hold Time:

None

Final Internal Temperature:

165°F (74°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

4 hours

It is said that 19th Century sailors brought the concept of raw, shredded beef (beef tartare) from the Balkans to the port of Hamburg, Germany. The dish caught on quickly and, to make it more palatable, an anonymous German Chef formed it into a patty and cooked it. In America, where the hamburger accounts for 40% of all pre-prepared food sold, history records its first appearance at the Louisiana Purchase Exposition in 1904.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 24 Hamburgers | 24 Hamburgers |
| Approximate Capacity | 192 Hamburgers | 96 Hamburgers |
| Approximate Weight Capacity | up to 200 lbs. | up to 100 lbs. |

PRIME RIB

The term 'prime rib' is often incorrectly used as a label for what is actually a rib roast. Culinarily, the term 'prime' refers to the highest USDA grade of beef. Very little USDA Prime Beef makes it past the best hotels and restaurants.

Whether USDA Prime or Choice, Prime Rib is best cooked low and slow. A Cres Cor oven and humidity-controlled radiant heat is the obvious choice in preparing the best, juiciest Prime Rib.



Ingredients:

Beef Rib, Roast Ready, with Fat Cap, #109, 20 lb. (9kg)
Average Weight

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season roast as desired. Place Roasts directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 140°F (60°C)

Set Cook Timer:

10 minutes per pound for the first roast (22 minutes per kilogram) plus add 30 minutes for each additional roast

Minimum Hold Time:

4 to 6 hours

Final Internal Temperature:

130°F (54°C)

Overnight Cook-N-Hold highly recommended

Maximum Hold Time:

24 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 2 Roasts | 2 Roasts |
| Approximate Capacity | 12 Roasts | 6 Roasts |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

BEEF ROUND

Ingredients:

Beef Round, Top (Inside), Untrimmed, 14 to 23 lb. (6 to 10 kg)

Beef Round, Bottom (Gooseneck), Untrimmed, 14 to 23 lb. (6 to 10 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season as desired. Place roasts directly on wire shelves with the fat side down. Place the larger roasts toward the top of the oven compartment.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 140°F (60°C)

Set Cook Timer:

14 lb. Roasts (6 kg) 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 15 minutes for each additional roast

15 to 23 lb. Roasts (7 to 10 kg) 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 30 minutes for each additional roast

Minimum Hold Time:

14 lb. Roasts (6 kg) 4 to 6 hours

15 to 23 lb. Roasts (7 to 10 kg) 8 to 10 hours

Final Internal Temperature:

130°F (54°C) Rare

Overnight Cook-N-Hold can be done with this cut

Maximum Hold Time:

14 lb. Roasts (6 kg) 12 hours

15 to 23 lb. Roasts (7 to 10 kg) 24 hours

This section of the hind leg of beef extends from rump to ankle and is not as naturally tender as some cuts. Each of the five major cuts; rump, top round, sirloin tip, bottom round and eye of round are best cooked in the moisture-controlled, radiant heat of a Cres Cor oven because of the natural enzymatic tenderizing action that this environment fosters.

| | FULL SIZE | SPLIT |
|-----------------------------|-----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 2 to 3 Roasts | 2 to 3 Roasts |
| Approximate Capacity | 12 to 18 Roasts | 6 to 9 Roasts |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

RIBEYE

A Ribeye Roll is the center, most desirable, and most tender portion of the rib section with the bones removed, rolled and tied into a cylinder.

Ingredients:

Beef Ribeye Roll, Lip On, #112A, 8 to 12 lb. (3 to 5 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season ribeye as desired. Place roasts directly on the wire shelves, fat side down. Place larger roasts toward the top of the oven compartment.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 140°F (60°C)

Set Cook Timer:

8 to 11 lb. Roast (4 to 5 kg) 8 minutes per pound for the first roast (18 minutes per kilogram) plus add 10 minutes for each additional roast

12 lb. Roasts (5 kg) 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 10 minutes for each additional roast

Minimum Hold Time:

4 hours

Final Internal Temperature:

130°F (54°C)

Overnight Cook-N-Hold optional

Maximum Hold Time:

12 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 3 Roasts | 3 Roasts |
| Approximate Capacity | 18 Roasts | 9 Roasts |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

CAFETERIA OR STEAMSHIP

Ingredients:

Any one of a variety of beef round used for carving on a buffet line.

Weight Range, 40 to 50 lb. (18 to 23 kg) or 50 to 80 lb. (23 to 36 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Operator should double up wire shelves due to heavy weight.

May be bone-in or boneless and may have a handle on or off as required. Meat should be at a refrigerated internal temperature of 38°F to 40°F (3 to 4°C) when placed in a preheated oven.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 150°F (66°C)

Set Cook Timer:

40 to 50 lb. (18 to 23 kg) 10 minutes per pound for the first roast (22 per kilogram) plus add 15 minutes for a second roast

50 to 80 lb. (23 to 36 kg) one roast only, 7 minutes per pound (15 minutes per kilogram)

Minimum Hold Time:

40 to 50 lb. (18 to 23 kg) 6 to 8 hours

50 to 80 lb. (23 to 36 kg) 8 to 12 hours

Final Internal Temperature:

138°F (54°C)

MUST do an Overnight Cook-N-Hold

Maximum Hold Time:

24 hours

Cafeteria or Steamship Round is the name butchers give to a cut that includes some of the sirloin, most of the rump, the silverside, the topside, the thick flank and the leg. In other words, pretty much most of the animal's hind quarter. The cut can be as small as 30 lbs, though cuts up to 50 lbs. would not be uncommon depending on the discretion of the butcher and how heavy handed they are in trimming.

The Steamship or Cafeteria Round is a useful cut when feeding a large number of people. It can be pre-portioned or served from a carving station.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 2 | 1 |
| Items per Shelf / Pan | 1 to 2 Roasts | 1 to 2 Roasts |
| Approximate Capacity | 4 Roasts | 2 Roasts |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

TENDERLOIN

Tenderloin, along with the top loin cut, make up the tenderest of all wholesale cuts of beef: the short loin. Sometimes marketed as chateaubriands, the tenderloin is most often cut into fillet mignon or tournedos steaks.

Ingredients:

Beef Loin, Full Tenderloin, Side Muscle Off, Shinned, 4 to 6 lb. (2 to 3 kg)

Vents:

One-half open

Preparation:

Preheat oven to desired temperature for 30 minutes.

Season as desired. Place tenderloins directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 250°F to 275°F (121°C to 135°C)

Hold Thermostat set to 140°F (60°C)

Set Cook Timer:

Full load to rare, 1 hour

Minimum Hold Time:

1 hour

Final Internal Temperature:

130°F (54°C) Rare

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

6 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 5 Tenderloins | 5 Tenderloins |
| Approximate Capacity | 30 Tenderloins | 15 Tenderloins |
| Approximate Weight Capacity | up to 180 lbs. | up to 90 lbs. |

VEAL LOIN

Ingredients:

Veal Loin, Trimmed, 8 to 10 lb. (4 to 5 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season as desired and place directly on wire shelves

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 140°F (60°C)

Set Cook Timer:

12 minutes per pound for the first roast (26 minutes per kilogram) plus add 20 minutes for each additional roast.

Minimum Hold Time:

1 hour

Final Internal Temperature:

140°F (60°C)

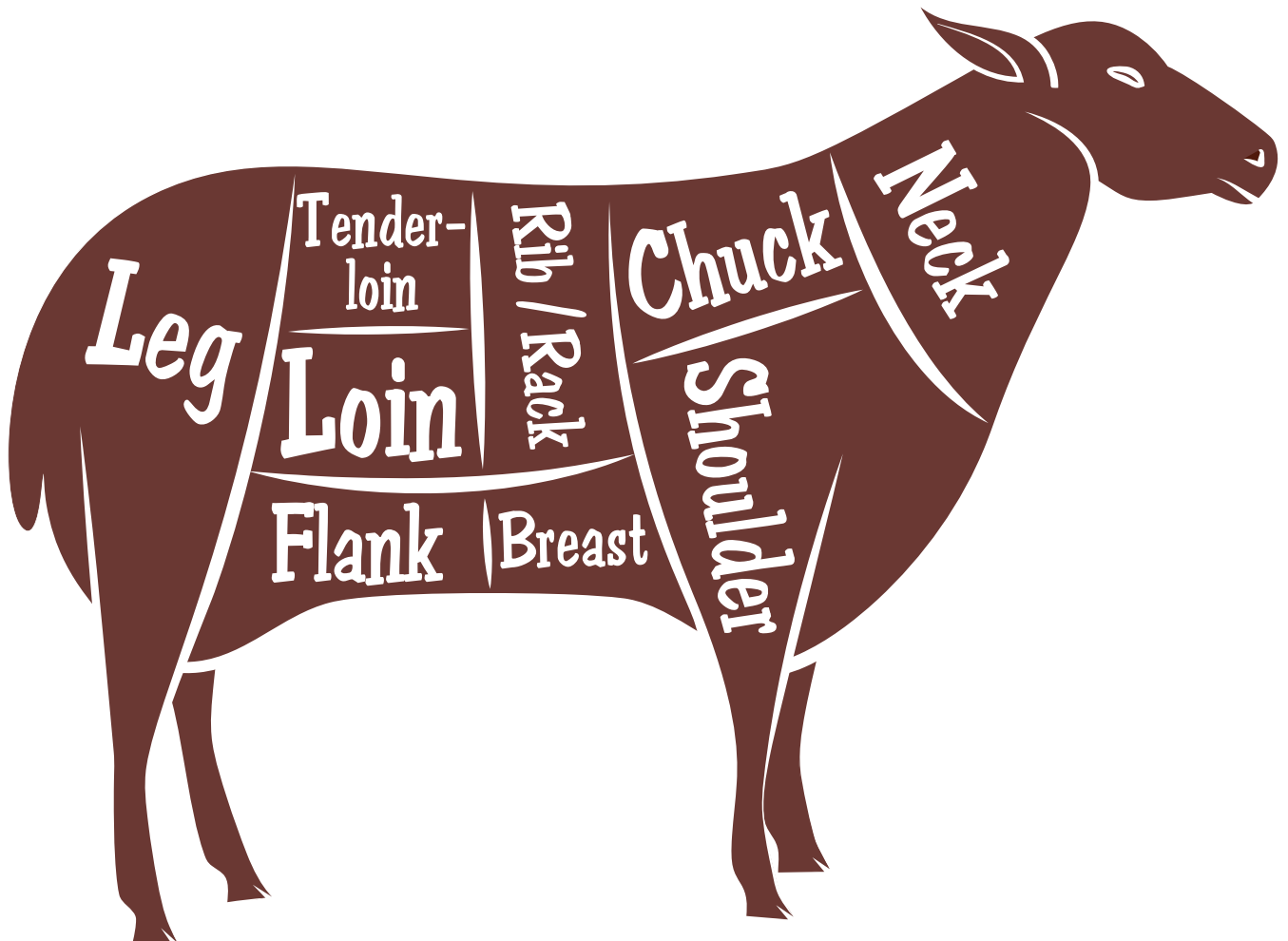
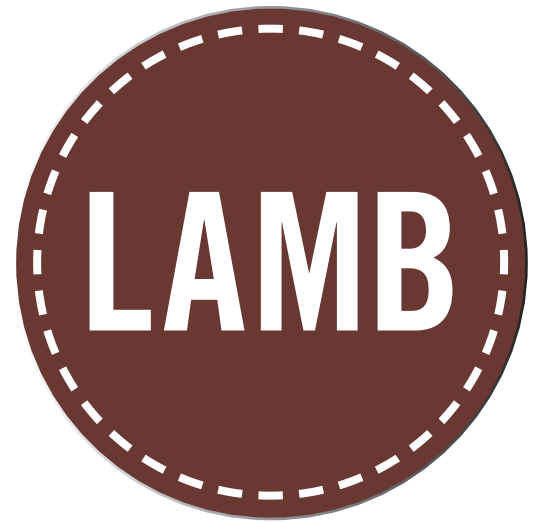
Overnight Cook-N-Hold not recommended.

Maximum Hold Time:

10 hours

When selecting veal, color is your best guide to quality. The flesh should be very light (true veal calves are never allowed to eat grain or grasses which would darken the flesh). Creamy white flesh, barely tinged pink is best. The fat should be pure white. So-called veal that is pink to red is older than it should be. Cres Cor ovens are a natural choice for cooking veal; the humid cooking cavity of Cres Cor ovens compensate for veal's natural lack of fat.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|---------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 3 Roasts | 3 Roasts |
| Approximate Capacity | 18 Roasts | 9 Roasts |
| Approximate Weight Capacity | up to 180 lbs. | up to 90 lbs. |



LAMB LEG

Ingredients:

Lamb Leg, Tied, 8 to 11 lb. (4 to 5 kg)

Vents:

One-half open

Preparation:

Preheat oven to desired temperature for 30 minutes.

Season as desired. Place directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 250°F to 275°F (121°C to 135°C)

Hold Thermostat set to 140°F (60°C)

Set Cook Timer:

10 minutes per pound for the first roast (22 minutes per kilogram) plus add 15 minutes for each additional roast

Minimum Hold Time:

2 hours

Final Internal Temperature:

130°F (54°C) Rare

135°F (57°C) Medium Rare

145°F (63°C) Medium

150°F (66°C) Medium Well

160°F (71°C) Well Done

Overnight Cook–N–Hold optional

Maximum Hold Time:

10 hours

A sheep less than one year old is considered a lamb. Baby lamb and Spring lamb are both milk fed and are typically less than 5 months old. Their flesh should be milky white and very tender. Regular lamb has started feeding on grasses and grains and is between 5 and 12 months old. Its flesh is pinkish-red and less tender than its younger counterparts.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 4 Roasts | 4 Roasts |
| Approximate Capacity | 24 Roasts | 12 Roasts |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

LAMB RACKS (FRENCHED)

A rack of lamb is typically a portion of the rib section of a yearling lamb (between 12 and 24 months old).

Ingredients:

Lamb Rack, Roast Ready, Single, Frenched 7-bone

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season as desired. Place on raised wire grids inside sheet pans.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

1 1/2 hours

Minimum Hold Time:

1 hour

Final Internal Temperature:

135°F to 140°F (57°C to 60°C)

Overnight Cook-N-Hold not recommended

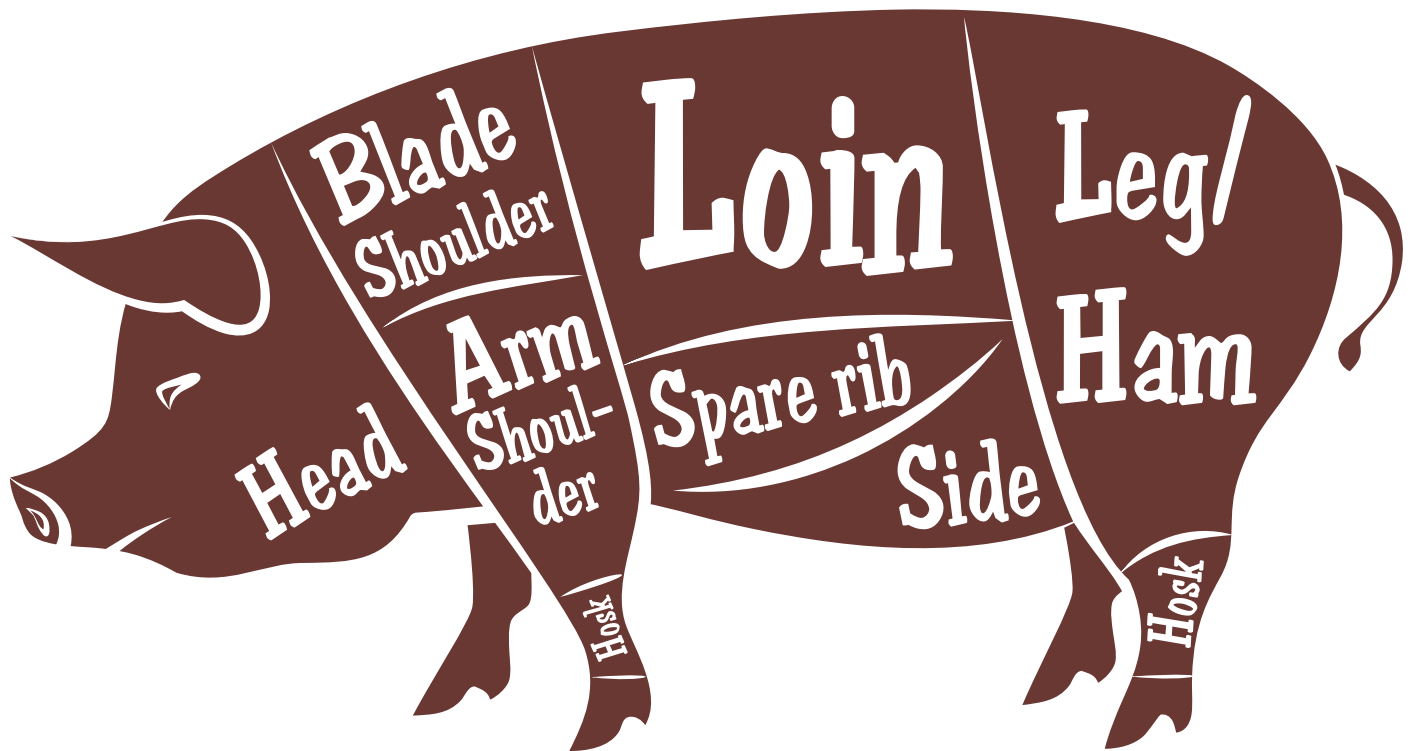
Maximum Hold Time:

4 hours



| | FULL SIZE | SPLIT |
|-----------------------------|---------------------|---------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 20 to 24 Lamb Racks | 20 to 24 Lamb Racks |
| Approximate Capacity | 192 Lamb Racks | 96 Lamb Racks |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

PORK



FRESH HAM

Ingredients:

Pork Fresh Ham, 14 to 17 lb. (6 to 8 kg)

Vents:

One-half open

Preparation:

Preheat oven to desired temperature for 30 minutes.

Season as desired and place directly on wire shelves

Set Thermostats:

Cook Thermostat set to 250°F to 275°F (121°C to 135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

12 minutes per pound for the first ham (26 minutes per kilogram) plus add 30 minutes for each additional ham

Minimum Hold Time:

2 hours

Final Internal Temperature:

160°F (71°C)

Overnight Cook–N–Hold optional

Maximum Hold Time:

10 hours

The cut of meat from a hog's hind leg from the middle of the shank to the hip is known as the ham, though the actual length of the cut is widely varied by producer. The final flavor of a ham depends on a number of factors including the hog's breed and diet. Most hogs are corn-fed, but hogs raised for gourmet markets are fed a variety of treats such as peanuts, acorns, beechnuts and chestnuts.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 2 to 3 Hams | 2 to 3 Hams |
| Approximate Capacity | 12 to 18 Hams | 6 to 9 Hams |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

CURED & SMOKED HAM

Curing can be done through a variety of methods that range from simple salt curing (covering the surface of the ham with salt and allowing it to permeate the flesh) to curing with sugar and sweet brine. Smoke flavor is dependent on the residue (reek) left by the smoke on the flesh. Maple and Hickory are the woods of preference for most smoking, but some producers add more adventurous ingredients such as juniper berries, mesquite, sage, rosemary and peat.

Ingredients:

Ham, Boneless, Skinless, Cured and Smoked, 10 to 14 lb. (4.5 to 6 kg)

Vents:

One-half open

Preparation:

Preheat oven to desired temperature for 30 minutes.

Place ham directly on wire shelves for cooking

Set Thermostats:

Cook Thermostat set to 250°F to 275°F (121°C to 135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

12 minutes per pound for the first ham (26 minutes per kilogram) plus add 30 minutes for each additional ham

Minimum Hold Time:

1 to 2 hours

Final Internal Temperature:

160°F (71°C)

Overnight Cook-N-Hold optional

Maximum Hold Time:

10 hours

Note: Refer to page 6 of this book for Smoker Guidelines and additional information.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 3 Hams | 3 Hams |
| Approximate Capacity | 18 Hams | 9 Hams |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

PORK LOIN

Ingredients:

Pork Loin, Boneless, Tied, 8 to 10 lb. (4 to 5 kg)

Vents:

One-half open

Preparation:

Preheat oven to desired temperature for 30 minutes.

Season as desired and place roasts directly on wire shelves for cooking.

Set Thermostats:

Cook Thermostat set to 250°F to 275°F (121°C to 135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

15 minutes per pound for the first roast (33 minutes per kilogram) plus add 30 minutes for each additional roast

Minimum Hold Time:

1 to 2 hours

Final Internal Temperature:

160°F (71°C)

Overnight Cook-N-Hold highly recommended

Maximum Hold Time:

10 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|---------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 3 Roasts | 3 Roasts |
| Approximate Capacity | 18 Roasts | 9 Roasts |
| Approximate Weight Capacity | up to 180 lbs. | up to 90 lbs. |

PORK SHOULDER

The shoulder cut, or Boston Butt, is a favorite amongst connoisseurs of pulled pork. For optimal pulled pork deliciousness, you should slow-roast your pork shoulder in a Cres Cor Cook-N-Hold Oven. After it is done, remove it, let it rest for an hour or so, and then pull the meat apart to create your own pulled pork dish. Mix the shredded pork with your favorite barbecue sauce, flavored vinegar, or a dry rub mixture of your choice. We suggest any combination of ground cumin, salt, cayenne pepper, brown sugar, or onion, garlic, and chili powders for your dry rub concoction. One 8 to 10 lb. shoulder roast will yield roughly 4 to 5 lb. of pulled pork. This varies depending on the grade of your cut and the cooking techniques used. Place heaping piles of the pulled pork onto hamburger buns and add a scoop of fresh coleslaw, or serve over rice.

Ingredients:

Pork Shoulder, Boston Butt, Boneless or Bone-In,
8 to 10 lb. (4 to 5 kg)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Season as desired and place in pans.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

15 minutes per pound for the first roast (33 minutes per kilogram) plus add 30 minutes for each additional roast

Minimum Hold Time:

2 hours

Final Internal Temperature:

165°F to 170°F (74°C to 77°C)

Overnight Cook-N-Hold highly recommended

Maximum Hold Time:

12 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|---------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 2 Roasts | 2 Roasts |
| Approximate Capacity | 12 Roasts | 6 Roasts |
| Approximate Weight Capacity | up to 120 lbs. | up to 60 lbs. |

PORK RIBS

Ingredients:

Spareribs, 1 and 1 half down (38 kg or less) or Pork Loin,
Back Ribs 1 and 1 half down (38 kg or less)

Vents:

One-half open

Preparation:

Preheat oven to 250°F for 30 minutes.

Ribs can be cooked from frozen or thawed. Season as desired. Place ribs on sheet pans, slightly overlapping and cover with clear plastic wrap only if cooking overnight. If desired, barbecue sauce can be included with initial seasoning to allow it to cook into the ribs. Additional barbecue sauce can be added after completing the hold cycle.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

Thawed Ribs 2 1/2 to 3 1/2 hours

Frozen Ribs 3 1/2 to 4 1/2 hours

Minimum Hold Time:

1 1/2 hours

Final Internal Temperature:

160°F to 170°F (71°C to 77°C) Well Done

Overnight Cook-N-Hold optional

Maximum Hold Time:

12 hours

Spare ribs are taken from the belly side of the rib cage, below the section of back ribs and above the sternum (breast bone). Spareribs contain more bone than meat and also quite a bit of fat which can make the ribs more tender than back ribs. St. Louis Style spareribs are spareribs where the sternum bone, cartilage and rib tips have been removed. Kansas City style ribs are trimmed even more closely than the St. Louis style ribs, and have the hard bone removed.

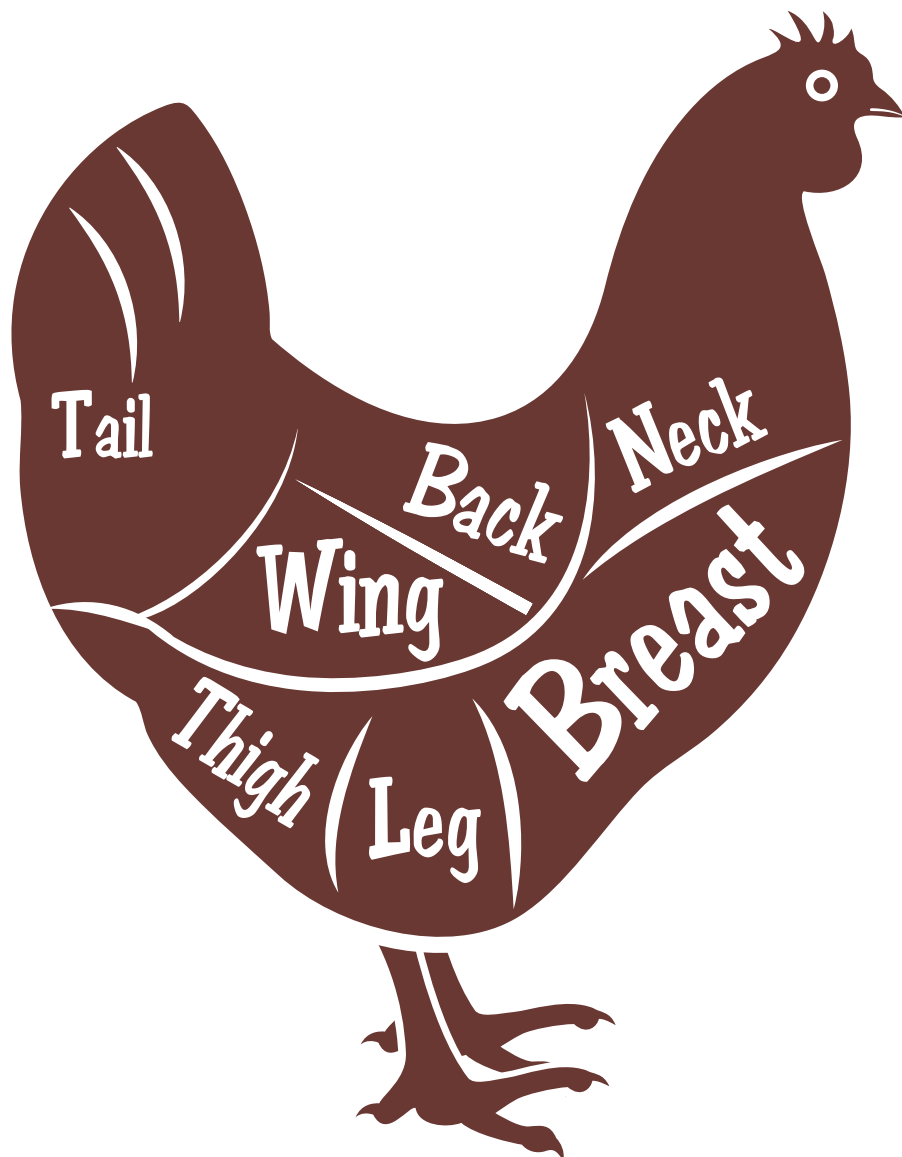
The origin of the name “spare ribs” is not clear. Charles Perry of the Los Angeles Times has suggested: “In 17th century England, spareribs were also called spear-ribs or even ribspare, a clear tip-off that this wasn’t a native English word. It was borrowed from the German rippespeer, which is smoked pork loin.”[1]

An alternative explanation is that these ribs are ‘spare’ in the sense that they are a secondary set of ribs branching off the primary set of ribs, which are attached directly to the pig’s spine.



| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 10 | 5 |
| Items per Shelf / Pan | 6 Whole Slabs | 6 Whole Slabs |
| Approximate Capacity | 60 Whole Slabs | 30 Whole Slabs |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

POULTRY



CHICKEN BREASTS

Ingredients:

Chicken Breasts, Boneless, 8 oz. (227 grams)

Vents:

Open full

Preparation:

Preheat oven to 275°F for 30 minutes.

Place chicken breasts on sheet pans, side-by-side, not quite touching. Brush chicken with oil, butter or margarine, and lightly sprinkle with salt, pepper, and paprika.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

1 1/2 to 2 hours for the first pan plus add 30 minutes for each additional pan

Minimum Hold Time:

None

Final Internal Temperature:

185°F (85°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

6 hours

Chicken as a meat has been depicted in Babylonian carvings from around 600 BC. Chicken was one of the most common meats available in the Middle Ages. It was widely believed to be easily digested and considered to be one of the most neutral foodstuffs. It was eaten across all of Europe and a number of different kinds of chicken such as capons, pullets and hens were eaten.

In the United States, chicken is the #1 most eaten meat. It overtook beef and pork because of shortages during World War II. In Europe, consumption of chicken overtook that of beef and veal in 1996 because of increased consumer awareness of pork and beef-borne illnesses.

| | FULL SIZE | SPLIT |
|-----------------------------|--------------------------|--------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 16 | 8 |
| Items per Shelf / Pan | 20 to 25 Chicken Breasts | 20 to 25 Chicken Breasts |
| Approximate Capacity | 400 Chicken Breasts | 200 Chicken Breasts |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

CHICKEN HALVES

Ingredients:

Chicken, 2 1/2 to 2 3/4 lb. (1.1 to 1.2 kg)

Vents:

Open full

Preparation:

Preheat oven to desired temperature for 30 minutes.

Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine. Season as desired and sprinkle with paprika.

Set Thermostats:

Cook Thermostat set to 275°F to 300°F (135°C to 149°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

2 1/2 to 3 hours

Minimum Hold Time:

30 minutes

Final Internal Temperature:

185°F (85°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

8 hours

| | FULL SIZE | SPLIT |
|-----------------------------|-------------------------|-------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 12 Halves or 40 Pieces | 12 Halves or 40 Pieces |
| Approximate Capacity | 96 Halves or 320 Pieces | 48 Halves or 160 Pieces |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

CHICKEN

Ingredients:

Chicken, Whole, 2 1/4 to 2 3/4 lb. (1 to 1.2 kg)

Vents:

Open full

Preparation:

Preheat oven to desired temperature for 30 minutes.

Place 9 Whole Chickens per 1 sheet pan (18in x 26in x 1in)

Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine. Season as desired and sprinkle with paprika. For better whole bird appearance, fold chicken wings and tuck under the back of bird. Make a slit in the skin of the chicken at the lower end, cross chicken legs and insert both legs through the slit.

Set Thermostats:

Cook Thermostat set to 275°F to 300°F (135°C to 149°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

3 to 3 1/2 hours for the first pan plus add 30 minutes for each additional pan.

Minimum Hold Time:

1 hour

Final Internal Temperature:

185°F (85°C)

Overnight Cook–N–Hold optional

Maximum Hold Time:

8 to 10 hours

Modern varieties of chicken such as the Cornish Cross are bred specifically for meat production, with an emphasis placed on the ratio of feed to meat produced by the animal. The most common breeds of chicken consumed in the US are Cornish and White Rock.

Chickens raised specifically for meat are called broilers. In the United States, broilers are typically butchered at a young age. Modern Cornish Cross hybrids, for example, are butchered as early as 8 weeks for fryers and 12 weeks for roasting birds.

Capons (castrated cocks) produce more and fattier meat. For this reason, they are considered a delicacy and were particularly popular in the Middle Ages.



| | FULL SIZE | SPLIT |
|-----------------------------|----------------|---------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 9 Chickens | 9 Chickens |
| Approximate Capacity | 54 Chickens | 27 Chickens |
| Approximate Weight Capacity | up to 150 lbs. | up to 75 lbs. |

CORNISH GAME HEN

Despite the name, Cornish Game Hens are neither necessarily hens nor hunted as game. They can be either male or female chickens and cross-bred domesticated variety with no wild counterpart. Though poultry sold as Cornish Game Hens are often immature Cornish or Rock chickens, the USDA's only requirement is that chickens sold as Cornish Game Hens be no more than 2 pounds in ready-to-cook weight.

Ingredients:

Rock Cornish Game Hens 12 oz. (340 grams) each

Vents:

Open full

Preparation:

Preheat oven to 275°F for 30 minutes.

Place 18 Hens per 1 sheet pan (18in x 26in x 1in)

Clean hens and remove excess fat. Fold wings and tuck under the back of the bird. Make a slit in the skin of the hen at the lower end, cross hen legs and insert both legs through the slit. Brush hens with oil, butter or margarine. Season as desired and sprinkle with paprika. Space evenly on sheet pans.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

3 to 3 1/2 hours

Minimum Hold Time:

1 hour

Final Internal Temperature:

175°F (79°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

4 to 6 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|---------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 18 Hens | 18 Hens |
| Approximate Capacity | 144 Hens | 72 Hens |
| Approximate Weight Capacity | up to 108 lbs. | up to 54 lbs. |

WHOLE DUCK

Ingredients:

Duck, Whole, 4 to 5 lb. (2 kg)

Vents:

Open full

Preparation:

Preheat oven to 300°F for 30 minutes.

Season as desired. Rub with oil and paprika. Place directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 300°F (149°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

2 1/2 to 3 hours

Minimum Hold Time:

1 hour

Final Internal Temperature:

185°F to 190°F (85°C to 88°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

8 hours

The meat of a duck is mostly on the breast and the legs. The meat of the legs is darker and somewhat fattier than the meat of the breasts, although the breast meat is darker than the breast meat of a chicken or a turkey. Being waterfowl, ducks have a layer of heat-insulating subcutaneous fat between the skin and the meat. Boneless duck breast is also called “magret” and can be grilled like steak, usually leaving the skin and fat on.

Internal organs such as heart and kidneys may also be eaten; the liver is often used as a substitute for goose liver in foie gras.

A duck has less meat than a roasting chicken of the same overall size. When portioning roast duck, cooks should give a quarter of a duck per portion. Attempts to get more portions out of a roast duck tend to result in some portions having a fair amount of meat and other portions being mostly skin and bone.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|---------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 4 Ducks | 4 Ducks |
| Approximate Capacity | 24 Ducks | 12 Ducks |
| Approximate Weight Capacity | up to 120 lbs. | up to 60 lbs. |

WHOLE TURKEY

Turkeys were taken to Europe by the Spanish who had found them as a favorite domesticated animal among the Aztecs. Since the modern domesticated turkey is a descendant of the Wild Turkey, it is surmised that the Aztecs had chosen to domesticate this species rather than the Ocellated Turkey which is found in far southern Mexico.

The Aztecs relied on the turkey (Mexican Spanish guajolote, from Nahuatl huexolotl) as a major source of protein (meat and eggs), and also utilized its feathers extensively for decorative purposes. The turkey was associated with their trickster god Tezcatlipoca, perhaps because of its humorous behavior, an aspect which it has retained up to the present. In Mexico today, turkey meat with mole sauce (mole de guajolote) is widely regarded as the unofficial national dish.



Ingredients:

Turkey, Whole, 25 lb. (11 kg)

Vents:

Open full

Preparation:

Preheat oven to 250°F for 30 minutes.

Turkey must be fully thawed. Season as desired. Rub with oil, butter or margarine, and sprinkle with paprika. Place directly on wire selves.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

10 minutes per pound for the first turkey (22 minutes per kilogram) plus add 30 minutes for each additional turkey

Minimum Hold Time:

1 to 2 hours

Final Internal Temperature:

185°F (85°C)

Overnight Cook–N–Hold highly recommended

Maximum Hold Time:

10 hours

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 4 | 2 |
| Items per Shelf / Pan | 2 Turkeys | 2 Turkeys |
| Approximate Capacity | 8 Turkeys | 4 Turkeys |
| Approximate Weight Capacity | up to 200 lbs. | up to 100 lbs. |

TURKEY BREAST

Ingredients:

Turkey Breast, 10 to 15 lb. (5 to 7 kg)

Vents:

Open full

Preparation:

Preheat oven to desired temperature for 30 minutes.

Turkey breast should be at a refrigerated temperature of 38°F to 40°F (3°C to 4°C) when placed in a preheated oven. Season as desired. Brush with oil, butter or margarine, and sprinkle with paprika. Place breasts directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 250°F to 275°F (121°C to 135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

3 1/2 to 4 1/2 hours

Minimum Hold Time:

1 hour

Final Internal Temperature:

180°F (82°C)

Overnight Cook-N-Hold optional

Maximum Hold Time:

10 hours

| | FULL SIZE | SPLIT |
|-----------------------------|-------------------|------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 3 Turkey breasts | 3 Turkey breasts |
| Approximate Capacity | 18 Turkey breasts | 9 Turkey breasts |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

FISH



BAKED FISH

Ingredients:

Fish Fillets, Fresh or Frozen, 6 to 8 oz. (170 to 227 grams)

Vents:

One-half open

Preparation:

Preheat oven to 275°F for 30 minutes.

Do not thaw fillets. Spray or coat sheet pans with oil. Place fillets side-by-side on sheet pans. Brush fish with oil, butter or margarine. Season as desired and sprinkle lightly with paprika. Loosely cover pans with clear plastic wrap.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

1 1/2 to 2 1/2 hours

Minimum Hold Time:

None

Final Internal Temperature:

180°F (82°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

3 to 4 hours (holding time will vary greatly depending on the type of fish and the initial product moisture content)

When purchasing raw, frozen fish fillets, make sure they are solidly frozen in a tightly wrapped, undamaged, moisture and vapor-proof material. Unwrapped, it should have no odor. Any icy, dark, dry or white spots indicate deterioration. Avoid any fish that appears to have been thawed and then re-frozen.

| | FULL SIZE | SPLIT |
|-----------------------------|--------------------|--------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 16 | 8 |
| Items per Shelf / Pan | 20 to 24 Fillets | 20 to 24 Fillets |
| Approximate Capacity | 320 to 384 Fillets | 160 to 192 Fillets |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

SALMON STEAKS

Ingredients:

Salmon Steaks, 6 to 8 oz. (170 to 227 grams)

Vents:

One-half open

Preparation:

Preheat oven to 275°F for 30 minutes.

Spray or coat sheet pans with oil, butter or margarine.

Place steaks side-by-side on sheet pans. Season as desired.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

1 1/2 hours

Minimum Hold Time:

1 hour

Final Internal Temperature:

150°F (66°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

3 to 4 hours

| | FULL SIZE | SPLIT |
|-----------------------------|-------------------|------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 10 | 5 |
| Items per Shelf / Pan | 15 Salmon Steaks | 15 Salmon Steaks |
| Approximate Capacity | 150 Salmon Steaks | 75 Salmon Steaks |
| Approximate Weight Capacity | up to 75 lbs. | up to 40 lbs. |

COLD SMOKED SALMON

Ingredients:

Salmon fillets, whole, bones removed, skinless,
2.5 - 2.75 lb. each, two per one 12x20 pan

Kosher Salt or Sea Salt

White or Brown Sugar, blended together in equal amounts

Optional: Herbs/spices such as fennel, dill, peppercorn, etc.

Supplies:

Wood chips, soaked (cherry, pecan, apple, etc.)

Wire grids, 12x20 pans

Cres Cor Kold Keepers™ (2)

Thermometer with thermocouple

Clear plastic wrap, paper towels

Vents

Closed

Curing the Salmon:

Pack the salt/sugar mixture firmly into the base of the 12x20 pan, ¼" deep. Set two fillets on top of mixture, skin side down. Pack the remaining salt/sugar mix around and over the raw fillets to cover completely. Cover pans with clear plastic wrap and refrigerate for 36-48 hours minimum to draw the moisture out of the fish. If using a skin-on fillet, the fish should be turned over in the pan after the first 24-36 hours of brining with the skin side up for even curing (Depending on thickness, up to 4 days cure).

After the cold curing, rinse the salmon under cold water to remove the brine solution. Dry completely using the paper towels and place fillets on the wire mesh grid. One 18"x26" wire grid can accommodate 3 normal size salmon fillets. A full load in the 767-CH-SK-D smoker would be 3 shelves or 9 boneless fillets.

Place the wire grids with the fillets back into the refrigerator and DO NOT COVER. Allow the fish to continue to dry for 6 hours before smoking.



Salmon are anadromous, meaning that they can survive in both fresh and salt water. Though marine in nature, salmon return to the same freshwater streams that they were born in to spawn. This has led to salmon becoming land-locked in fresh water lakes and rivers. Freshwater salmon do not have the same nuanced flavor as do their marine counterparts. Although farm-raised salmon are typically raised in salt water, they are not as flavorful as their wild brethren.

Smoking the Salmon:

Soak the wood chips for at least 15/20 minutes, then load the wet chips into the holder and slide into the bottom/back of the smoker oven.

Place two (2) of the frozen Cres Cor Kold Keepers™ above the smoker wood chip container. These will assist in maintaining a smoke/curing environment that should not exceed 75°F. (Two 12x20 pans of ice can be used in lieu of the eutectic freezer plates.)

Insert the wire thermocouple into one of the fillets toward the center of the grid.

Place the wire mesh grids with the salmon fillets above the Kold Keepers™.

Note: Make sure the door vents are closed.

DO NOT turn on the oven cooking or holding thermostats. Use the smoker heating element ONLY by turning the manual countdown timer to 20-30 minutes for a light smoke flavor. Add more time for stronger smoke penetration.

DO NOT OPEN the door during the smoking process. Allow the fish to remain inside the cabinet for at least 2 full hours.

Remove the fish, wrap in plastic film or Cry-o-Vac and refrigerate to store and firm up for slicing or processing.

Note: Refer to page 6 of this book for Smoker Guidelines and additional information.



TROUT

Ingredients:

Trout, Whole, 1 lb. (454 grams)

Vents:

One-half open

Preparation:

Preheat oven to 275°F for 30 minutes.

Spray or coat sheet pans with oil. Wipe trout with a damp towel and place side-by-side on sheet pans. Season as desired.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

1 to 1 1/2 hours

Minimum Hold Time:

None

Final Internal Temperature:

150°F (66°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

4 to 6 hours

Trout are from a large family of fish that include salmon and herring. The best known species, Rainbow Trout, is native to California, but has been transplanted to lakes and streams around the world so prolifically that the species is thought to be the single most successful species of game fish in the world.

| | FULL SIZE | SPLIT |
|-----------------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 16 | 8 |
| Items per Shelf / Pan | 12 Trout | 12 Trout |
| Approximate Capacity | 192 Trout | 96 Trout |
| Approximate Weight Capacity | up to 200 lbs. | up to 100 lbs. |

BAKERY



SHEET CAKE

Vents:

Open full

Preparation:

Preheat oven to 325°F for 30 minutes.

Use a favorite cake recipe or mix. Pour batter in pans to one-half the pan depth. Keep oven door closed during the cooking cycle. The cake is done when a toothpick inserted in the center of the cake is clean when removed.

Set Thermostats:

Cook Thermostat set to 325°F (163°C)

Set Cook Timer:

1 1/2 hours

Minimum Hold Time:

None

Final Internal Temperature:

N/A

NO Overnight Cook-N-Hold

Maximum Hold Time:

None

| | FULL SIZE | SPLIT |
|-----------------------|-------------|-------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 1 Cake | 1 Cake |
| Approximate Capacity | 8 Cakes | 4 Cakes |

CHEESECAKE

The first recorded mention of cheesecake was during the ancient Grecian Olympic games in the occidental world. Cato the Elder wrote of cheesecake preparation in his farming manual "De Agri Cultura". Modern cheesecakes resemble cakes previously used as offerings to gods in Greek culture.

Vents:

Open full

Preparation:

Preheat oven to 250°F for 30 minutes.

Use a favorite cheese cake recipe or mix. Pour batter into spring-form pans and bake in a preheated oven. The cheese cake is done when a toothpick inserted in the center is clean when removed. To prevent cracking, allow the cheese cake to remain in the oven until it reaches room temperature.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Set Cook Timer:

2 to 3 hours

Minimum Hold Time:

None

Final Internal Temperature:

N/A

NO Overnight Cook-N-Hold

Maximum Hold Time:

None



| | FULL SIZE | SPLIT |
|-----------------------|----------------|----------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 3 Cheesecakes | 3 Cheesecakes |
| Approximate Capacity | 24 Cheesecakes | 12 Cheesecakes |

COOKIES

Ingredients:

Premixed frozen commercial cookie dough at room temperature.

Vents:

Open full

Preparation:

Preheat oven at 325°F (163°C) for a minimum of one hour. Line full-size sheet pans with baking pan liners. Use a number 30 scoop to produce a 1 oz. (28 gram) cookie. Evenly space portioned cookie dough on sheet pans and load all pans in the oven at one time. Oven doors must remain closed during baking. Do not over-bake.

Set Thermostats:

Cook Thermostat set to 325°F (163°C)

Set Cook Timer:

2 1/2 hours (do not allow the product to remain in the oven for the full set cooking time) set an independent timer using the following guidelines: 27 to 30 minutes for 1 full-size sheet pan or 35 to 40 minutes for 2 to 3 full-size sheet pans

Minimum Hold Time:

None

Final Internal Temperature:

N/A

Maximum Hold Time:

None

| | FULL SIZE | SPLIT |
|-----------------------|-------------------------|------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 16 | 8 |
| Items per Shelf / Pan | 1 full-size sheet pan | 1 full-size sheet pan |
| Approximate Capacity | 16 full-size sheet pans | 8 full-size sheet pans |

BAKED EGG CUSTARD

Vents:

Closed

Preparation:

Preheat oven to 250°F for 30 minutes.

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.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Set Cook Timer:

2 to 3 hours

Minimum Hold Time:

None

Final Internal Temperature:

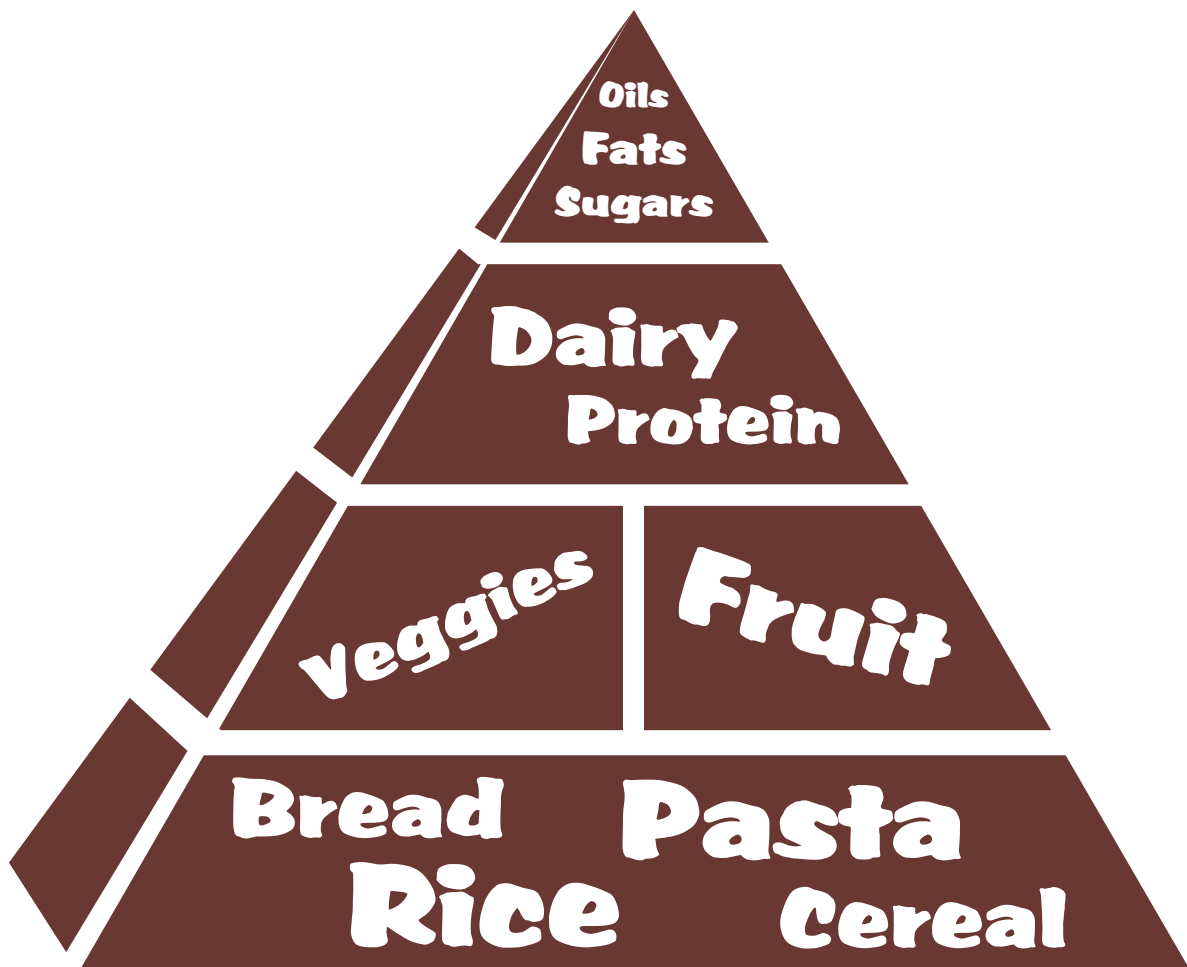
N/A

NO Overnight Cook-N-Hold

Maximum Hold Time:

None

| | FULL SIZE | SPLIT |
|-----------------------|-------------------------|------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 10 | 5 |
| Items per Shelf / Pan | 1 full-size sheet pan | 1 full-size sheet pan |
| Approximate Capacity | 10 full-size sheet pans | 5 full-size sheet pans |



POTATOES

Ingredients:

Potatoes, Baking, 80 to 90 count

Vents:

Open full

Preparation:

Preheat oven to 325°F for 30 minutes.

Wash potatoes before placing in a preheated oven. Allow oven to preheat for a minimum of 30 minutes. Place potatoes directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 325°F (163°C)

Hold Thermostat set to 190°F (88°C)

Set Cook Timer:

1 1/2 to 3 hours

Minimum Hold Time:

None

Final Internal Temperature:

190°F (88°C)

Overnight Cook–N–Hold not recommended

Maximum Hold Time:

7 hours

The potato has been an essential crop in the Andes since the pre-Columbian Era and actually originated in that region. The Moche culture from Northern Peru made ceramic idols to their gods, which all bear a strange resemblance to potatoes.

| | FULL SIZE | SPLIT |
|-----------------------------|---------------------|--------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 8 | 4 |
| Items per Shelf / Pan | 20 to 25 Potatoes | 20 to 25 Potatoes |
| Approximate Capacity | 160 to 200 Potatoes | 80 to 100 Potatoes |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

QUICHE

The word quiche is derived from the Lorraine Franconian dialect of the German language historically spoken in much of the region, where German word for Cake, 'Kuchen' was altered first to "Kuche" where the "ch" is pronounced "sh", resulting in "kische", which in standard French orthography became spelled quiche.

Vents:

Open full

Preparation:

Preheat oven to 275°F for 30 minutes.

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.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

Bake approximately 2 hours or until product sets-up.

Minimum Hold Time:

None

Final Internal Temperature:

N/A

NO Overnight Cook-N-Hold.

Maximum Hold Time:

5 hours



| | FULL SIZE | SPLIT |
|-----------------------|-------------|-------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 16 | 8 |
| Items per Shelf / Pan | 3 Quiches | 3 Quiches |
| Approximate Capacity | 48 Quiches | 24 Quiches |

FROZEN CONVENIENCE ENTREES

Vents:

Closed

Preparation:

Preheat oven to 275°F for 30 minutes.

Product must be fully frozen when placed in a preheated oven. Leave product in original container with foil cover in place. Pour 1/2 gallon (1 liter) of hot water into the drip pan located on the bottom surface of the oven compartment. Place containers directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

See pan placement diagrams and timer settings listed

Minimum Hold Time:

None

Final Internal Temperature:

140°F (60°C)

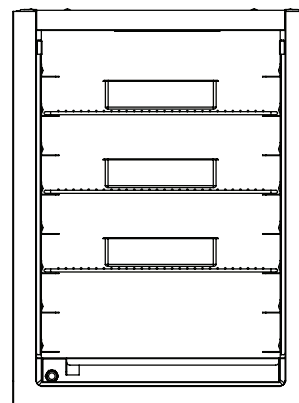
Overnight Cook-N-Hold optional

Maximum Hold Time:

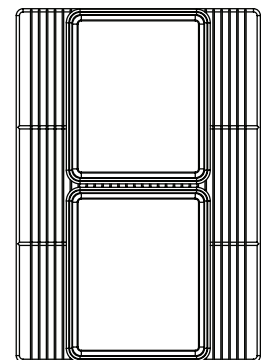
16 to 18 hours

| Quantity of pans | Timer Settings |
|------------------|----------------|
| 1 | 2 hrs 45 mins |
| 2 | 3 hrs |
| 3 | 3 hrs |
| 4 | 3 hrs 45 mins |
| 5 | 4 hrs |
| 6 | 4 hrs 40 mins |
| 7 | 5 hrs |
| 8 | 5 hrs |
| 9 | 6 hrs |
| 10 | 6 hrs |

| | Per Compartment |
|-----------------------|------------------------|
| | Cook-N-Hold |
| Shelves / Pans | 5 |
| Items per Shelf / Pan | 2 foil half-size pans |
| Approximate Capacity | 10 foil half-size pans |
| Pans | 10" x 12" x 2 1/2" |



FRONT VIEW



TOP VIEW

FROZEN PORTIONED ENTREES

Vents:

Closed

Preparation:

Preheat oven to 275°F for 30 minutes.

Product must be fully frozen when placed in a preheated oven. Leave product in original container with foil cover in place. Pour 1/2 gallon (1 liter) of hot water into the drip pan located on the bottom surface of the oven compartment. Place containers directly on wire shelves.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

Approximately 2 hours. See pan placement diagrams shown below. Do not over-cook. Check internal product temperature.

Minimum Hold Time:

None

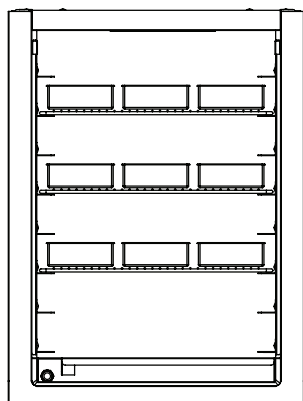
Final Internal Temperature:

140°F (60°C)

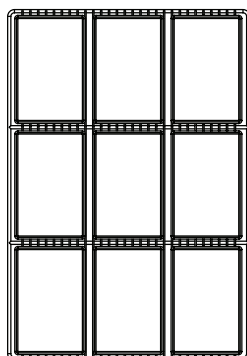
Overnight Cook-N-Hold not recommended

Maximum Hold Time:

4 hours



FRONT VIEW



TOP VIEW

| | Per Compartment |
|-----------------------|-----------------|
| | Cook-N-Hold |
| Shelves / Pans | 3 |
| Items per Shelf / Pan | 9 |
| Approximate Capacity | 27 |
| Pans | 7 3/4" x 5" |

PRECOOKED FROZEN FINGER FOODS

Vents:

Open full

Preparation:

Preheat oven to 275°F for 30 minutes.

Chicken Nuggets, approximately 40 per full-size sheet pan

Corn Dogs, approximately 30 per full-size sheet pan

Egg Roll, approximately 40 per full-size sheet pan

Mini Pizza, approximately 12 to 15 per full-size sheet pan

Line sheet pans with baking pan liners and insert wire pan grid. Place items side-by-side on the wire pan grids.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

Corn Dogs, 30 to 45 minutes

Egg Rolls, Chicken Nuggets, 45 to 60 minutes

Mini Pizza, 60 minutes

Minimum Hold Time:

None

Final Internal Temperature:

150°F (66°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

1 to 3 hours (holding time varies from product to product)

| | FULL SIZE | SPLIT |
|-----------------------|-------------------------|------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 10 | 5 |
| Items per Shelf / Pan | 1 full-size sheet pan | 1 full-size sheet pan |
| Approximate Capacity | 10 full-size sheet pans | 5 full-size sheet pans |

BREAKFAST SANDWICHES

Vents:

Open full

Preparation:

Preheat oven to 275°F for 30 minutes.

Thaw biscuits, croissants or English muffins and slice horizontally. Place each ingredient on the lower half of the bread slice in the following order:

1. Sausage patty, ham slices, or precooked bacon, frozen or thawed
2. Egg patty, frozen or thawed
3. 1/2 oz. (14 grams) slice of American processed cheese

Place upper half of bread slice on top of the ingredients and wrap each sandwich in clear plastic wrap. Line sheet pans with baking pan liners and insert wire pan grid. Place wrapped sandwiches side-by-side on the wire pan grids.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

2 1/2 hours (do not allow the product to remain in the oven for the full set cooking time) set an independent timer using the following guidelines: 45 to 60 minutes.

Minimum Hold Time:

None

Final Internal Temperature:

150°F (66°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

2 to 3 hours

| | FULL SIZE | SPLIT |
|-----------------------|-------------------------|------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 10 | 5 |
| Items per Shelf / Pan | 1 full-size sheet pan | 1 full-size sheet pan |
| Approximate Capacity | 10 full-size sheet pans | 5 full-size sheet pans |

PROCESSED MEATS

Ingredients:

Sausage or any of a variety of processed meat product including bratwurst, Polish sausage, breakfast links, smoked sausage, hot dogs, etc.

Door Vents:

Open full

Preparation:

Preheat oven to 250°F for 30 minutes.

Place sausage side-by-side on sheet pans. Add a sufficient amount of hot water so that it just covers the bottom of each pan. Cover each pan with clear plastic wrap.

Set Thermostats:

Cook Thermostat set to 250°F (121°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

1 1/2 to 2 hours

Minimum Hold Time:

None

Final Internal Temperature:

170°F (77°C)

Overnight Cook-N-Hold not recommended

Maximum Hold Time:

6 hours

| | FULL SIZE | SPLIT |
|-----------------------------|-------------------------|------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 16 | 8 |
| Items per Shelf / Pan | 1 full-size sheet pan | 1 full-size sheet pan |
| Approximate Capacity | 16 full-size sheet pans | 8 full-size sheet pans |
| Approximate Weight Capacity | up to 240 lbs. | up to 120 lbs. |

RICE

Vents:

Closed

Preparation:

Preheat oven to 275°F for 30 minutes.

Use converted, long-grain rice only. Follow package directions for proportional amounts of rice to liquid. Heat liquid or water to 170°F (77°C) and add rice. Fill pans to half the pan depth and cover pans with foil.

Set Thermostats:

Cook Thermostat set to 275°F (135°C)

Hold Thermostat set to 160°F (71°C)

Set Cook Timer:

3 1/2 to 4 hours

Minimum Hold Time:

None

Final Internal Temperature:

190°F (88°C)

Overnight Cook-N-Hold optional

Maximum Hold Time:

8 hours

| | FULL SIZE | SPLIT |
|-----------------------|------------------------|------------------------|
| | Cook-N-Hold | Cook-N-Hold |
| Shelves / Pans | 6 | 3 |
| Items per Shelf / Pan | 1 full-size sheet pan | 1 full-size sheet pan |
| Approximate Capacity | 6 full-size sheet pans | 3 full-size sheet pans |

OPTIONAL ACCESSORIES

(AVAILABLE AT EXTRA COST)



FULL SIZE COOK-N-HOLD

- Additional Probes
- Tempered Glass Door Window
- Key Lock Latches
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options



HALF-SIZE COOK-N-HOLD

- Tempered Glass Door Window
- Additional Probes
- Key Lock Latch
- Stacking Kit
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options
- 6" Legs
- Mobile Equipment Stand

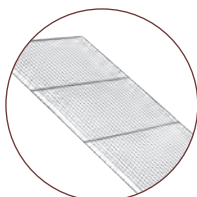


COOK-N-HOLD SMOKER
(W/ OPTIONAL STAND)

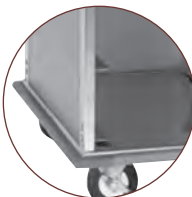
- Kold Keeper
- Stacking Kit
- Tempered Glass Door Window
- Key Lock Latch
- Extra Wire Grids
- Perimeter Bumper
- Corner Bumpers
- Various Caster Options
- 120 Volt Service
- Mobile Equipment Stand, 24" (See Above)



Corner Bumpers
1056-002



Extra Wire Grids
1170-005



Perimeter Bumper
1405-000



6" Legs
1206-067



Caster Options



Kold Keeper
K-1218

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