

## YOU WILL NEED:

15 sheet pans & Parchment liners (1 per pan) & Hot pads  
8 - 9 bags of Frozen fries (per load)  
Speed rack  
QuikTherm Oven  
Warming Cabinet (for holding 1st batch)



## PREP WORK:



COOK, HOLD & TIME Modes

Turn dial to 350°.  
Push knob to set temperature.

Make sure Air Retherm button is set to HIGH

1. Press power button to turn on oven. The letters "LOtPr" (low temperature) will show on the control panel until it reaches 140°F.
2. Press the COOK button, the light will start flashing. Turn the dial to 350°. Push the dial to set the temperature.
3. The HOLD button will be flashing, turn the dial to 160°. Push the dial to set the temperature.
4. The TIME button will be flashing, turn the dial to 6:00 (6 hours). Push the dial to set. Fries will be done in 45-50 mins.
5. Press the start button and oven will go into "PrEHt" Preheat mode. Buzzer will sound once the oven reaches 350°F.
6. Line sheet pans with parchment.
7. Tray out frozen fries 2/3 of bag. Leave a little room around the fries (see image above).

## LOADING THE OVEN:

Display will read "rEAdy" once cabinet is up to temperature. Start loading from the bottom rack up, opening bottom oven door only. Close bottom door, open top door to finish loading.

## COOKING YOUR FRIES:

Press START (Oven goes into cook mode now). Oven timer display will count down and alternate between showing temperature and time. To view time or temp. hit the display button.

**Note:** Oven temperature will drop once frozen fries enter the oven. Temperature can fluctuate from 230°-250° at this point. Fries reach 160° in 45-50 mins (the steam you will see is a good sign - you are baking!)

**Hint:** After 20 minutes of cook time, open the door for 30 seconds to allow steam to escape for better browning.

To be in constant cook time, you will design your own product in & out times to reach your best yield per day.

Want to yield the highest number of cases in a complete day of feeding? Start batch of fries 55 minutes prior. Ideally, production should look like this:

- 1 WAITING set of 15 loaded on speed rack of frozen fries
- 1 COOKING set of 15 loaded and cooking
- 1 HOLDING set of 15 in the holding cabinet @ 160° stays (10-15 min. MAX hold time for smaller fries. 15-20 min. MAX hold time for Larger seasoned fries and tots)

### YOU WILL NEED:

15 sheet pans & Parchment liners (1 per pan) & Hot pads  
15 - 16 bags of Frozen Chicken Tenders (per load)  
QuikTherm Oven



### PREP WORK:



COOK, HOLD & TIME Modes

Turn dial to 350°.  
Push knob to set temperature.

Make sure Air Retherm  
button is set to HIGH

1. Press power button to turn on oven. The letters "LOtPr" (low temperature) will show on the control panel until it reaches 140°F.
2. Press the COOK button, the light will start flashing. Turn the dial to 350°. Push the dial to set the temperature.
3. The HOLD button will be flashing, turn the dial to 160°. Push the dial to set the temperature.
4. The TIME button will be flashing, turn the dial to 6 hours (6:00) for each batch 30-35 minutes. Push the dial to set.
5. Press the start button and oven will go into "PrEHt" Preheat mode. Buzzer will sound once the oven reaches 350°F.
6. Line sheet pans with parchment.
7. Tray out frozen tenders. Leave a little room around the tenders (see image above).

### LOADING THE OVEN:

Display will read "rEAdy" once cabinet is up to temperature. Start loading from the bottom rack up, opening bottom oven door only. Close bottom door, open top door to finish loading.

### COOKING YOUR CHICKEN:

Press START (Oven goes into cook mode now). Oven timer display will count down and alternate between showing temperature and time. To view time or temp. hit the display button.

**Note:** Oven temperature will drop once frozen tenders enter the oven. Temperature can fluctuate from 230°-250° at this point.

**Hint:** After 20 minutes of cook time, open the door for 30 seconds to allow steam to escape for better browning.



## YOU WILL NEED:

Rich's Frozen Sub Roll, Whole Grain 7.5 oz.  
Lined sheet pans (18 x 26) with baking paper



COOK, HOLD & TIME Modes

Turn dial to 350°.  
Push knob to set temperature.

Make sure Air Retherm  
button is set to LOW

## PREP WORK:

1. Line sheet pan (18x26) with baking paper. Remove frozen dough from case and place on lined sheet pan 2 inches apart.
2. Cover the pan of frozen dough with a sheet of plastic paper sprayed with pan release oil and thaw in refrigeration/cooler over night at 38-40F.
3. To prep with gloved hands, remove thawed dough from pan and cut in half to create two 3.75 oz. dough pieces.
4. Place halved doughs on a lined sheet pan 15 per pan (3x5) and score the top with a sharp knife.

## PROOFING & BAKING SUB ROLLS:

### Set the QuikTherm oven to proof by:

1. Fill water pan in base of oven with 3-4 gallons of warm/hot water.
2. Turning on the oven power button, far left on the control panel
3. Turn on the Humidity control, push top left button "ON"
4. Push the HOLD button, then turn the set knob to "80" degrees F.
5. On the right Humidity control, turn the right set knob to "90" % RH. (Do not push)
6. Push to set the left temperature knob only. The 90% RH will automatically be set in conjunction with the 80°F simultaneously.
7. Allow 20 minutes to preheat and generate humidity.
8. Load pans of thawed sub roll dough and allow 40-45 minutes for dough to double in size.

### Once dough has doubled and is fully proofed, do not remove from the QuikTherm™.

1. Push the "OFF" button on the humidity control to turn off the moisture.
2. Set baking fan speed on "LOW".
3. Push the "COOK" button on the heat control and turn the set knob clockwise to 350°F
4. Push the same set knob to set the baking temperature of the oven at 350°F.
5. The HOLD indicator light will begin to flash. Turn the set knob clockwise to 160°F. Push the set knob again to accept the holding temperature. (Needs to be set even if not used)
6. With the indicator light now flashing above the "TIME" button, turn the set knob clockwise to 12 minutes. Push the same set knob to accept the 12 minutes.
7. Push the "START" button. The QuikTherm™ will go to the "prEHt" mode and begin baking as the oven temperature climbs to 350°F for about 11-12 minutes as the oven preheats.
8. The alarm will sound after the 11-12 minutes and flash the message "rEADy". Open the door and rotate the pans inside the oven then push the "START" button. Close the door.
9. Rolls should be golden brown in another 12 minutes, as the alarm sounds again.
10. Remove baked sub rolls from oven and allow to cool completely for storing or sub assembly.



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## Cold Smoked Salmon

### Cres Cor Model 767-CH-SK-D Smoker

#### You Will Need:

- Salmon fillets, whole, bones removed, skinless. Should be 2.5 to 2.75 lb. each, two per one 12x20" pan.
- Kosher salt or sea salt, 5 lb., and white granulated or brown sugar, 5 lb., blended together in equal amounts. Optional herbs/spices are your personal preference (we recommend fennel seeds, fresh dill, whole peppercorns, seasoning mixes, etc).
- Supplies of paper towels, plastic wrap, CRES COR Kold Keepers™ (2), thermometer with thermocouple, 12x20" pans, wire mesh grids, soaked wood chips (cherry, pecan, apple).



**767-CH-SK-D (W/ OPTIONAL STAND)**



**CRES COR KOLD KEEPER™**



**WOOD CHIPS, SOAKED**



**SALMON FILLETS**

#### Process:

- Check the salmon fillets for bones and trim the belly if necessary.
- Pack the salt/sugar mixture firmly into the base of the 12x20" pan, about 1/4" deep. Set the two salmon fillets on top of the mixture, skin side down. Pack the remaining salt/sugar mix around and over the raw salmon fillets to cover them completely.
- Cover the 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 the thickness of the fillets, you may need up to 4 days to 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 18x26" wire grid can accommodate up to 3 normal size salmon fillets. A full load in the 767-CH-SK smoker would be 3 shelves, or 9 boneless fillets.

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767-CH-SK-D (W/ OPTIONAL STAND)



CRES COR KOLD KEEPER™



WOOD CHIPS, SOAKED



SALMON FILLETS

### Process (Continued):

- 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.
- Soak the wood chips for 15 to 20 minutes, longer if you wish, and then load the wet wood chips into the holder and slide into the bottom/back of the smoker oven.
- Place (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 degrees. (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™.
- 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 to 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:** Try cold smoking semi-soft cheeses, butter, vegetables, lettuces and fruits for signature flavor profiles. Smoked hard boiled eggs make a delicious Deviled Egg!

