

OPERATION

COOKING and HOLDING PROCEDURES — MANUAL OVENS

1. PREPARE OVEN FOR COOKING

- A.** Insert and adjust the required number of shelves inside the cooking compartment. Place the curved edge of the shelf toward the back of the oven.
- B.** Adjust the inside door vents as indicated in the individual cooking procedure selected.
- C.** Insert drip pan directly on the bottom surface of the oven compartment.

2. PREHEAT OVEN

- A.** Press power switch ⑤ “ON.”
- B.** Set the HOLD thermostat ② to the required holding temperature.
- C.** Set the COOK thermostat ③ to the required cooking temperature.
- D.** Turn the timer knob ④ clockwise to activate the COOK thermostat.
- E.** Allow oven to preheat for 45 minutes.

3. PREPARE PRODUCT FOR COOKING

- A.** Refer to individual cooking instructions.

4. LOAD PRODUCT ON SHELVES

- A.** Refer to individual cooking instructions.
DO NOT overload the oven.
- B.** Most meat products are cooked directly on wire shelves. For many products, the use of pans is not recommended.

5. CLOSE DOOR

- A.** Keep door closed during the cooking cycle

6. RESET COOKING TIMER

FOR CORRECT NUMBER OF HOURS.

- A.** To set time, turn the timer knob ④ past the required number of hours then immediately bring it back to the correct setting.
- B.** Refer to individual cooking instructions for length of time necessary to cook.
- C.** When timer cycles to the “OFF” position, the temperature automatically lowers to the selected HOLD temperature.
- D.** The product will continue to cook as the oven temperature lowers to the selected holding temperature and must remain in the oven, at the selected HOLD temperature, for the minimum number of hours indicated in the individual cooking instructions.

7. OVERNIGHT COOK AND HOLD

- A.** For maximum product tenderizing and to reduce labor during peak preparation hours, overnight cook and hold is highly recommended for many products. Refer to individual cooking instructions.



CONTINUED

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8. DETERMINING IF PRODUCT IS SUFFICIENTLY COOKED

- A.** Allow COOK timer to cycle to the “OFF” position.
- B.** Before opening the oven door, leave the product in the HOLD cycle for a minimum of one hour. This time period will allow the oven temperature to decrease from the COOK setting to the selected HOLD temperature. During this one hour period, the product will continue to cook.
- C.** Insert a thermometer into the center of the product to determine if the correct internal temperature has been reached.

RED MEAT:

RARE: 130° to 135°F
(54° to 57°C)

MEDIUM: 140° to 145°F
(60° to 63°C)

WELL: 155° to 160°F
(66° to 71°C)

- D.** When following the procedures in the individual product cooking instructions, additional cooking time should not be necessary. If, however, the required internal product temperature has not been reached after the product has remained in the HOLD cycle for the one hour minimum time period, additional cooking time may be added. Use the same COOK temperature set for the original cooking cycle until the correct internal temperature has been reached.

In the United States, FDA food code requires products such as red meat to remain in “HOLD” for a specified time period. This holding time requirement is based on the internal product temperature desired for the finished product and includes the one hour time period while the oven decreases from the cooking temperature to the holding temperature and the product continues to cook.

INTERNAL PRODUCT TEMPERATURE	TIME* IN HOLD CYCLE REQUIRED BY FOOD CODE
130°F (54°C)	1 HOUR, 52 MINUTES
131°F (55°C)	1 HOUR, 29 MINUTES
133°F (56°C)	56 MINUTES
135°F (57°C)	36 MINUTES
136°F (58°C)	28 MINUTES
138°F (59°C)	18 MINUTES
140°F (60°C)	12 MINUTES
142°F (61°C)	8 MINUTES
144°F (62°C)	5 MINUTES
145°F (63°C)	4 MINUTES
147°F (64°C)	2 MINUTES, 14 SECONDS
149°F (65°C)	1 MINUTES, 25 SECONDS
151°F (66°C)	54 SECONDS
153°F (67°C)	34 SECONDS
155°F (68°C)	22 SECONDS
157°F (69°C)	14 SECONDS
158°F (70°C)	0 SECONDS
*HOLDING TIME MAY INCLUDE POST-OVEN HEAT RISE	

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9. REHEATING

- A.** Any over production must be removed from the oven, wrapped, rapidly chilled, and refrigerated.
- B.** Product can be removed from refrigerator, returned to the oven, and reheated the next day.
- C.** Products must be reheated at a temperature range of 250° to 275°F (121° to 135°C). Refer to individual cooking instructions for the correct thermostat setting for the product being reheated.
- D.** Length of time necessary to reheat a product depends on the type of product and the quantity to be reheated. Time should be based on internal product temperature. Use a pocket thermometer to determine the internal product temperature of the reheated product.

United States food code requirements indicate cooked foods that have been cooled, followed by reheating for hot food holding, must be reheated to 165°F (74°C). The temperature of 165°F (74°C) must be maintained for a period 15 seconds.

Always follow federal and local health (hygiene) codes for the time and internal temperature required for reheating products.

10. CARE AND CLEANING

- A.** Clean interior oven cavity, wire shelves, and drip pan daily, at the end of each cook and hold cycle.
- B.** Refer to Care and Cleaning instructions in Section 3.

