

COOKING GUIDELINES

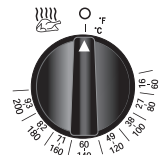
FISH, BAKED

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Fish Fillets, Fresh or Frozen: 6 to 8 oz (170 to 227 grams)

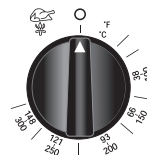
Do not thaw frozen fillets. Spray or coat sheet pans with oil. Place fillets side-by-side on sheet pans. Brush fish with oil, butter or margarine. Season as desired and sprinkle lightly with paprika. Loosely cover pans with clear plastic wrap.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



1-1/2 to 2-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

3 to 4 hours

Holding time will vary greatly depending on the type of fish and the initial product moisture content.

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (71°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	6	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans
PANS	18" x 13" x 1"	18" x 26" x 1"	18" x 26" x 1"
<small>CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.</small>	(GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	(GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	(GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES SALMON STEAKS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Salmon Steaks: 6 to 8 oz (170 to 227 grams), 1" (25mm) thick

Spray or coat sheet pans with oil, butter or margarine. Place steaks side-by-side on sheet pans. Season as desired.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



1-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

3 to 4 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	none
ITEMS PER SHELF	7 to 8 steaks per pan 1 half-size sheet pan	15 steaks per pan 1 full-size sheet pan	15 steaks per pan 1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	28 to 32 salmon steaks 4 half-size sheet pans	60 salmon steaks 4 full-size sheet pans	75 salmon steaks 5 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES

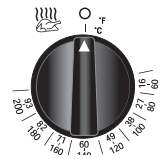
TROUT

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Trout, Whole: 1 lb (454 gm) dressed

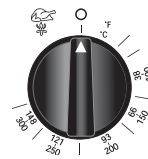
Spray or coat sheet pans with oil. Wipe trout with a damp towel and place side-by-side on sheet pans. Season as desired.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

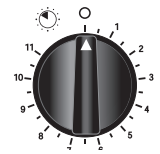
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



1 to 1-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

4 to 6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	6	6	none
ITEMS PER SHELF	6 trout 1 half-size sheet pan	12 trout 1 full-size sheet pan	12 trout 1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	36 trout 6 half-size sheet pans	72 trout 6 full-size sheet pans	96 trout 8 full-size sheet pans
PANS	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

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