

LAMB, LEG

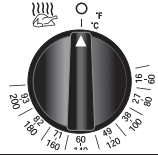
PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Lamb Leg, Boneless, Tied: 8 to 11 lb (4 to 5 kg)

Season as desired and place directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT



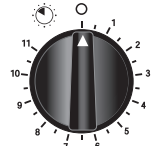
RARE: 140°F (60°C)
 MEDIUM RARE: 140°F (60°C)
 MEDIUM: 150°F (66°C)
 MEDIUM WELL: 160°F (71°C)
 WELL: 160°F (71°C)

SET COOK THERMOSTAT



250°F
(121°C)

SET COOKING TIMER



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

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN “**HOLD**” CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

RARE: 130°F (54°C)
 MEDIUM RARE: 135°F (57°C)
 MEDIUM: 145°F (63°C)
 MEDIUM WELL: 150°F (66°C)
 WELL: 160°F (71°C)

OVERNIGHT COOK & HOLD



Optional

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 roasts	6 roasts	4 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	12 roasts up to 100 lb (45 kg)	12 roasts up to 100 lb (45 kg)
PANS	none	none	none

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

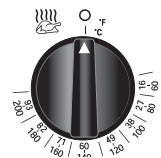
LAMB RACKS (Frenched)

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Lamb Rack, Roast Ready, Single, Frenched: 7-bone

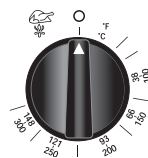
Season as desired. Place racks on sheet pans with icing racks inserted in pans.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



1-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 Hour

MAXIMUM HOLDING TIME

4 Hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

FINAL INTERNAL PRODUCT TEMPERATURE

135° to 140°F (57° to 60°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	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	4 full-size sheet pans	4 full-size sheet pans
PANS	18" x 13" x 1" ON SHELVES (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" ON SHELVES (GN 1/1 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.

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