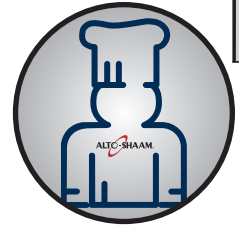


## CHEF OPERATING TIPS



1. For cooking specific products, refer to individual cook and hold instructions.
2. To set time, turn the timer knob past the required number of hours, then immediately bring it back to the correct setting.
3. When cooking at 250°F (121°C), it takes approximately one hour for the cooking temperature to decrease to the selected holding temperature. During this one hour time period, the product will continue to cook.
4. The cooking times in this guide are based on meat taken directly from a refrigerated temperature of 38° to 40°F (3.3° to 4.4°C), and placed in a preheated oven. Adjustments must be made for cooking products at other than refrigerated temperatures.
5. It is recommended the oven door remain closed during the cooking cycle. Opening the door will only increase the length of time necessary to cook the product.
6. Puncturing an item with any sharp instrument may introduce bacteria inside the product. Avoid using a fork to handle products, and always use standard sanitary methods when handling any food item.
7. Use a thermometer to check the internal temperature of a product. Be certain to sanitize the thermometer before each use.
8. Aged meat will cook faster, shrink more, and cannot be held as long as fresh meat. Because of the tenderizing capabilities of the oven, aged meat or tenderizing agents such as M.S.G. are not necessary, and are not recommended.
9. When cooking full loads, never cook below the second shelf spacing from the bottom of the oven compartment.
10. Fully clean the oven interior, drip pan, shelves, and side racks on a daily basis.
11. Since there is no air movement inside the Halo Heat® low temperature cooking and holding oven, condensation will form on the inside of the door during operation and may leak out of the oven door vents. This is a normal operating condition, however; any condensation spilling on the floor should be periodically wiped as a safety precaution. There is an External Drip Tray included as standard with most ovens.
12. Drip pan overflow is a condition caused by cooking some cuts of beef to an internal temperature in excess of 130°F (54°C). The External Drip Tray will help alleviate some of this overflow problem. There is also an extra large drip pan available as an option for the 1000-TH series ovens.
13. Overflow may also be caused by overloading the oven compartment. **DO NOT OVERLOAD THE OVEN.** Follow the recommended load capacities listed in each individual procedure.
14. For best results, many products should be cooked on an overnight cook-and-hold basis. Consult individual procedures for this recommendation.

### NEED SOME HELP?

The Alto-Shaam staff includes corporate executive chefs who welcome questions. You are invited to contact anyone on our staff by phone (800.558.8744) or e-mail through the Contact Us section of our web site ([www.alto-shaam.com](http://www.alto-shaam.com)) for help with any cook and hold procedure.