

COOKING GUIDELINES

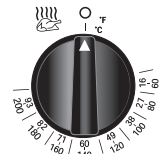
HAM, FRESH

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Pork Fresh Ham: 14 to 17 lb (6 to 8 kg)

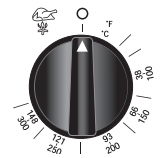
Season as desired and place directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

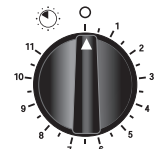
160°F
(71°C)



SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER



12 minutes per pound for the first ham (26 minutes per kilogram)
plus
add 30 minutes for each additional ham

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

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 hams	2 to 4 hams	2 to 3 hams
APPROXIMATE MAXIMUM CAPACITY	4 hams up to 40 lb (18 kg)	4 to 8 hams up to 100 lb (45 kg)	6 to 9 hams up to 100 lb (45 kg)
PANS <small>CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.</small>	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 HAM, CURED AND SMOKED

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Ham, Boneless, Skinless, Cured and Smoked: 10 to 14 lb (4,5 to 6 kg)

Place ham directly on wire shelves for cooking.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT


160°F
(71°C)



SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER



12 minutes per pound for the first ham (26 minutes per kilogram)
plus
add 30 minutes for each additional ham.

MINIMUM HOLDING TIME REQUIRED

1 to 2 hours

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

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

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 hams	4 hams	3 hams
APPROXIMATE MAXIMUM CAPACITY	4 hams up to 40 lb (18 kg)	8 hams up to 100 lb (45 kg)	9 hams up to 100 lb (45 kg)
PANS	none	none	none

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COOKING GUIDELINES

PORK CHOPS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Pork Loin Chops: 3 to 8 oz (85 to 227 grams) approximate weight range

Pork Loin Rib Chops with Pocket (STUFFED): . . . 5 to 8 oz (142 to 227 grams) approximate weight range

Thickness: 1" to 1-1/2" (25 to 38 mm)

Season as desired. Place chops side-by-side on sheet pans.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT



160°F
(71°C)

SET COOK THERMOSTAT



250°F
(121°C)

SET COOKING TIMER



3-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1-1/2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

6 to 8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160° to 170°F (71° to 77°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	5 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.

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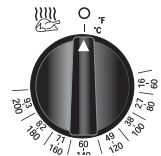
PORK LOIN

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Pork Loin, Boneless, Tied: 8 to 10 lb (4 to 5 kg)

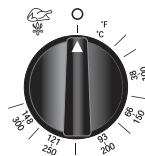
Season as desired and place roasts directly on wire shelves for cooking.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)



SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER



15 minutes per pound for the first roast (33 minutes per kilogram)
plus
add 30 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

2 hours

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

MAXIMUM HOLDING TIME

12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

155° to 165°F (68° to 74°C)



OVERNIGHT COOK & HOLD

Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	3	3
ITEMS PER SHELF	2 roasts	3 roasts	3 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	9 roasts up to 100 lb (45 kg)	9 roasts up to 100 lb (45 kg)
PANS	none	none	none

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

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COOKING GUIDELINES

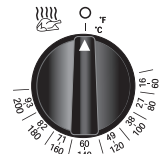
PORK SHOULDER

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Pork Shoulder, Boston Butt, Boneless: 8 to 10 lb (4 to 5 kg)

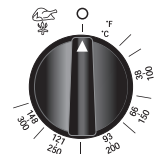
Season as desired and place in pans.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



20 minutes per pound for the first roast (33 minutes per kilogram)
plus
add 30 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

165° to 170°F (74° to 77°C)

OVERNIGHT COOK & HOLD



Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	none	3
ITEMS PER SHELF	2 roasts per pan 2 pans	2 roasts per pan 2 pans	2 roasts per pan 2 pans
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	10 roasts up to 100 lb (45 kg)	12 roasts up to 100 lb (45 kg)
PANS <small>CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.</small>	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)

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COOKING GUIDELINES

PORK RIBS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Spareribs: 1-1/2 down (38 kg or less)

Pork Loin, Back Ribs (BABY BACK RIBS): 1-1/2 down (38 kg or less)

Ribs can be cooked from frozen or thawed. Season as desired. Place ribs on sheet pans, slightly overlapping and cover with clear plastic wrap *only* if cooking overnight. If desired, barbecue sauce can be included with initial seasoning to allow it to cook into the ribs.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

THAWED RIBS: 2-1/2 to 3-1/2 hours
FROZEN RIBS: 3-1/2 to 4-1/2 hours
Full Load

THAWED RIBS: 2-1/2 to 3-1/2 hours
FROZEN RIBS: 3-1/2 to 4-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1-1/2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160° to 170°F (71° to 77°C) WELL DONE

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

Additional barbecue sauce can be added after completing the hold cycle. Heat sauce to 150°F (66°C) and coat ribs just before serving.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	4	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans approximately 20 lb (9 kg)	4 full-size sheet pans	5 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)

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