

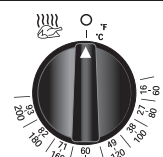
COOKING GUIDELINES CHICKEN BREASTS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Chicken Breasts, Boneless: 8 oz (227 grams)

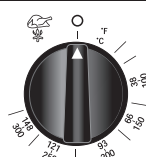
Place chicken breasts on sheet pans, side-by-side, not quite touching. Brush chicken with oil, butter or margarine (OPTIONAL), and lightly sprinkle with salt, pepper, and paprika.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

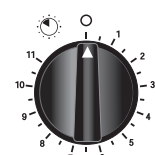
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



1-1/2 to 2 hours for the first pan
plus
add 30 minutes for each additional pan.

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°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" (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

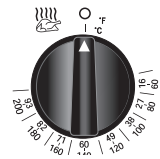
CHICKEN, PIECES and HALVES

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Chicken: 2-1/2 to 2-3/4 lb (1,1 to 1,2 kg) average weight

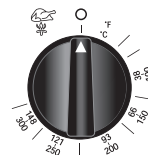
Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine (OPTIONAL). Season as desired and sprinkle with paprika.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

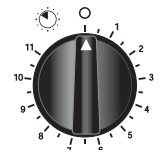
160°F
(71°C)



SET COOK THERMOSTAT

275° to 300°F
(135° to 149°C)

SET COOKING TIMER



2-1/2 to 3 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

30 minutes

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

8 hours*

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

*When holding longer than 30 minutes, cover chickens with clear plastic wrap.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	3	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	18 halves or 60 pieces 3 half-size sheet pans	36 halves or 120 pieces 3 full-size sheet pans	48 halves or 160 pieces 4 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>	<small>(GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)</small>	<small>(GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)</small>	<small>(GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)</small>

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 CHICKEN, WHOLE

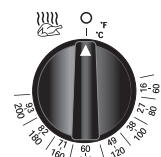
PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Chicken, Whole: 2-1/4 to 2-3/4 lb (1 to 1,2 kg)

Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine (OPTIONAL). Season as desired and sprinkle with paprika.

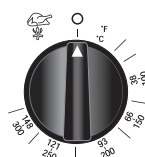
For better whole bird appearance, fold chicken wings and tuck under the back of the bird. Make a slit in the skin of the chicken (lower end of the bird), cross chicken legs and insert both legs through the slit.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

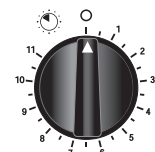
160°F
(71°C)



SET COOK THERMOSTAT

275° to 300°F
(135° to 149°C)

SET COOKING TIMER



3 to 3-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

8 to 10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD



Optional*

ADDITIONAL INFORMATION • NOTES

*When cooking and holding overnight, cover the pans of raw chicken with clear plastic wrap for cooking. Set cooking thermostat to 250°F (121°C) for 4 hours.

If barbecue sauce is desired, heat sauce to 150°F (66°C) and coat chicken approximately 1 hour before serving.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	none
ITEMS PER SHELF	4 chickens	9 chickens	9 chickens
APPROXIMATE MAXIMUM CAPACITY	8 chickens 2 half-size sheet pans	18 chickens 2 full-size sheet pans	27 chickens 3 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.

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COOKING GUIDELINES

CHICKEN, FRIED — TWO-STEP METHOD —

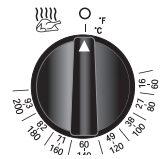
PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Chicken Pieces: 2-1/2 to 2-3/4 lb (1,1 to 1,2 kg) fryer, 8 piece cut

Clean chicken and remove all excess fat. Soak chicken in cold, salted water for 15 minutes, drain, and dredge in dry breading. Coat pans with vegetable release spray. Place chicken side-by-side on pans — separating breasts and wings from legs and thighs. Cover chicken loosely with clear plastic wrap.

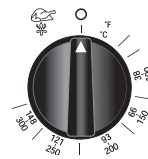
FOLLOW LOAD CAPACITIES FOR CHICKEN, PIECES & HALVES

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

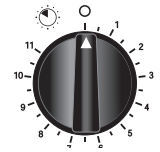
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



2-1/2 to 3 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN “HOLD” CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

4 hours

FINAL INTERNAL PRODUCT TEMPERATURE

180°F (79°C)



OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

TWO-STEP FRIED CHICKEN

The two-step method consists of precooking the chicken in a low temperature oven to retain the product moisture, then adding the crisp, fried appearance by inserting the product in a fryer for a very short period of time. This method can be used with product directly from the oven or the product can be precooked and fried directly from refrigerated storage. With the two-step method the chicken will be moist, flavorful, plump and golden brown. Shrinkage will be low and shortening in the fryer will last much longer.

FRYING DIRECTLY FROM THE OVEN

1. Preheat fryer to 335°F (168°C).
2. If heavier or crisper breading is desired, remove required portion of chicken from the oven and dredge in fresh breading.
3. Drop chicken in fryer for three minutes or until chicken is golden brown.
4. Chicken can be fried per customer order or in larger quantities. When frying larger quantities, place fried pieces on a sheet pan with wire grid insert and place pans in a preheated Alto-Shaam display case or in a preheated holding cabinet with door vents fully open.

FRYING FROM REFRIGERATED STORAGE

1. Remove chicken from the Alto-Shaam Halo Heat oven, wrap, chill rapidly and store under refrigeration at 38° to 40°F (3° to 4°C).
2. Preheat fryer to 335°F (168°C).
3. Remove required portion of precooked chicken from refrigerated storage.
4. Drop chicken in fryer for 6 to 7 minutes or until chicken is golden brown.

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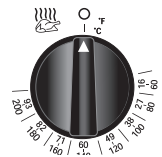
COOKING GUIDELINES CORNISH HENS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Rock Cornish Game Hens: 12 oz (340 grams) each

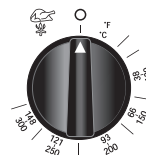
Clean hens and remove excess fat. Fold wings and tuck under the back of the bird. Make a slit in the skin of the hen (lower end of bird), cross hen legs and insert both legs through the slit. Brush hens with oil, butter, or margarine (OPTIONAL). Season as desired and sprinkle with paprika. Space evenly on sheet pans.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

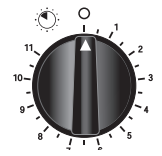
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



3 to 3-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

4 to 6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

175°F (79°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	3	none
ITEMS PER SHELF	1 half-size sheet pan 9 cornish hens per pan	1 full-size sheet pan 18 cornish hens per pan	1 full-size sheet pan 18 cornish hens per pan
APPROXIMATE MAXIMUM CAPACITY	2 half-size sheet pans 18 cornish hens	3 full-size sheet pans 54 cornish hens	4 full-size sheet pans 72 cornish hens
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.

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COOKING GUIDELINES

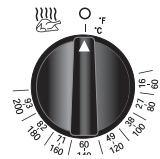
DUCK, WHOLE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Duck, Whole: 4 to 5 lb (2 kg)

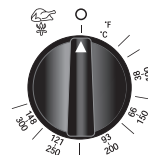
Season as desired. Rub with oil and paprika and place directly on wire shelves.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

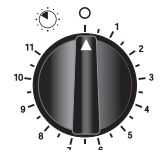
160°F
(71°C)



SET COOK THERMOSTAT

300°F
(149°C)

SET COOKING TIMER



2-1/2 to 3 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

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

MAXIMUM HOLDING TIME

8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185° to 190°F (85° to 88°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	3 ducks	6 ducks	4 ducks
APPROXIMATE MAXIMUM CAPACITY	6 ducks	12 ducks	12 ducks
PANS	none	none	none

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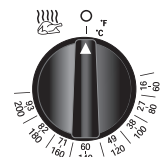
COOKING GUIDELINES TURKEY

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Turkey, Whole: 25 lb (11 kg)

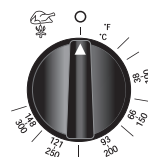
Turkey must be fully thawed. Season as desired. Rub with oil, butter or margarine (OPTIONAL), and sprinkle with paprika. Place directly on wire shelves.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

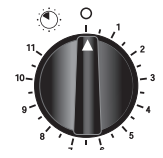
160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



10 minutes per pound for the first turkey (22 minutes per kilogram)
plus
add 30 minutes for each additional turkey.

MINIMUM HOLDING TIME REQUIRED

1 to 2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD



Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	1	1	2
ITEMS PER SHELF	1 turkey	2 turkeys	2 turkeys
APPROXIMATE MAXIMUM CAPACITY	1 turkey	2 turkeys	4 turkeys
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

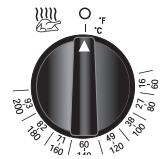
TURKEY BREAST

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Turkey Breast: 10 to 15 lb (5 to 7 kg)

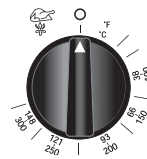
Turkey breast should be at a refrigerated temperature of 38° to 40°F (3° to 4°C) when placed in a preheated oven. Season as desired. Brush with oil, butter or margarine (OPTIONAL), and sprinkle with paprika. Place breasts directly on wire shelves.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

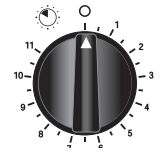
160°F
(71°C)



SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER



3-1/2 to 4-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

180°F (82°C)

OVERNIGHT COOK & HOLD



Optional*

ADDITIONAL INFORMATION • NOTES

*When cooking and holding overnight, set the cook thermostat at 250°F (121°C)

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 turkey breasts	4 turkey breasts	3 turkey breasts
APPROXIMATE MAXIMUM CAPACITY	4 turkey breasts	8 turkey breasts	9 turkey breasts
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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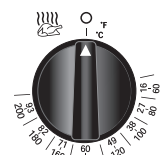
COOKING GUIDELINES TURKEY ROLL

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Turkey Roll, Precooked, Frozen: 8 to 12 lb (4 to 5 kg)

Place fully frozen turkey rolls directly on wire shelves to reheat.

DOOR VENTS: OPEN FULL



SET HOLD THERMOSTAT

160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



3 to 4 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

6 to 8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

165°F (74°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 turkey rolls	4 turkey rolls	3 turkey rolls
APPROXIMATE MAXIMUM CAPACITY	4 turkey rolls	8 turkey rolls	9 turkey rolls
PANS	none	none	none

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