

PROCESSED MEATS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Sausage, Fresh:** Any of a variety of processed meat product including bratwurst, Polish sausage, breakfast links, smoked sausage, hot dogs, etc.

Place sausage side-by-side on sheet pans. Add a sufficient amount of hot water so that it just covers the bottom of each pan. Cover each pan with clear plastic wrap.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT



160°F
(71°C)

SET COOK THERMOSTAT



250°F
(121°C)

SET COOKING TIMER



1-1/2 to 2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none	6 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

FINAL INTERNAL PRODUCT TEMPERATURE

170°F (77°C)

OVERNIGHT COOK & HOLD



Not Recommended

ADDITIONAL INFORMATION • NOTES

For precooked sausage, follow the same time and temperature settings as fresh sausage. Cooking time for a precooked sausage will vary, particularly for less than full loads. When heating a full load of precooked sausage, check the internal product temperature after approximately one (1) hour of cooking time.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	5	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	5 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.