

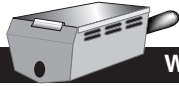
COOKING & SMOKING GUIDELINES

SMOKED FISH FILLETS

PRODUCT SPECIFICATIONS and PREPARATION

Portion cut fish. Place fillets side-by-side .

*Haddock may be substituted.



WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT



160°F
(71°C)

SET COOK THERMOSTAT



250°F
(121°C)

SET COOKING TIMER



1-1/2 to 2 hours

SET SMOKING TIMER



1 hour

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

3 to 4 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD



Not Recommended

MODELS

767-SK & 1767-SK

NUMBER OF SHELVES

none

ITEMS PER SHELF

2 pans per shelf position

**APPROXIMATE
MAXIMUM CAPACITY**

6 pans
per compartment

PANS

12" 20" x 2-1/2" (GN ¹/₁)
PAN PLACEMENT: Position 1, 4, & 7
FROM THE TOP OF THE OVEN

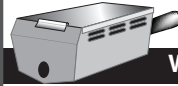
WHOLE SMOKED SALMON

PRODUCT SPECIFICATIONS and PREPARATION

Salmon, Whole: 8 to 10 lb (4 to 5 kg)

Scale and wash fish thoroughly.

If desired, fish can be placed in a salt brine and refrigerated for 2 to 3 hours. Place fish upright on sheet pans. **DO NOT LAY FISH ON ITS SIDE.**



WOOD CHIP CONTAINER: FULL

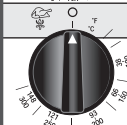
DOOR VENTS: CLOSED

SET HOLD THERMOSTAT



160°F
(71°C)

SET COOK THERMOSTAT



275°F
(135°C)

SET COOKING TIMER



2 to 2-1/2 hours

SET SMOKING TIMER



1 hour for mild smoke flavor
FILL WOOD CHIP CONTAINER TWICE AND SMOKE
2 HOURS FOR HEAVY SMOKE FLAVOR

MINIMUM HOLDING TIME REQUIRED

1 to 2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD



Not Recommended

MODELS

767-SK & 1767-SK

NUMBER OF SHELVES

2 per compartment

ITEMS PER SHELF

1 full-size sheet pan

**APPROXIMATE
MAXIMUM CAPACITY**

3 full-size sheet pans - 6 whole salmon
per compartment

PANS

18" x 26" x 1"
(GN ²/₁: 530 x 650 x 20mm)
NO SHELVES REQUIRED

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.