

SMOKER OPERATION

COOKING/SMOKING/HOLDING PROCEDURES — MANUAL OVENS

11. REHEATING

- A.** Any overproduction must be removed from the oven, wrapped, quickly chilled, and refrigerated. Product can be removed from refrigeration and returned to the oven for reheating the next day.
- B.** Products must be reheated at a temperature range of 250°F to 275°F (121°C to 135°C). Refer to individual cooking instructions for the correct thermostat setting for the product being reheated.
- C.** Length of time necessary to reheat a product depends on the type of product and the quantity to be reheated. Time should be based on internal product temperature. Use a pocket thermometer to sense the internal product temperature of the reheated product. Follow local health (hygiene) regulations for the internal temperature required for reheated products.

United States food code requirements indicate cooked foods that have been cooled, followed by reheating for hot food holding, must be reheated to 165°F (74°C). The temperature of 165°F (74°C) must be maintained for a period of 15 seconds.

12. SMOKING PROCEDURE OPTIONS:

Many of the procedures listed in the front section of this guide can be adapted to the Alto-Shaam Smoker.

1. Follow the load capacities for the 750 series ovens.
2. Follow the cooking and holding temperatures and times listed.
3. Set the Smoking Timer for the amount of smoke flavor desired.

A. ONE-STEP COOKING:



After the cook timer cycles to the “OFF” position and the minimum number of hours in the HOLD cycle have elapsed, the product may remain ON HOLD until serving time.



B. TWO-STEP COOKING:

Remove product from the oven after the minimum number of hours in the HOLD cycle. Chill product quickly and prepare for refrigerated storage. Refrigerated product can be sauced and finished on a char-broiler, in a convection oven, a combination oven/steamer or in a salamander for a la carte service. This process takes between 8 and 15 minutes and insures a tender, juicy and fresh tasting product. When using cook/chill processing techniques, products have an extended storage life of 5 days which includes the day of preparation and the day of service.

CARE and CLEANING

1. Disconnect the oven from the power source.
2. Clean oven cavity, wire shelves and drip pan daily, at the end of each cook, smoke and hold cycle.
3. Refer to Care and Cleaning instructions in Section 3.

**DANGER**
**DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.**

DANGER
**AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.**
**SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.**
WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED