

# COOKING & SMOKING GUIDELINES

## SMOKED SHRIMP

### PRODUCT SPECIFICATIONS and PREPARATION

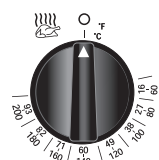
Shrimp: 16 to 20 count

Shrimp may remain in the shell or may be peeled and deveined. Season as desired. Place side-by-side on pans.



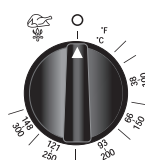
**WOOD CHIP CONTAINER: FULL**

**DOOR VENTS: CLOSED**



**SET HOLD THERMOSTAT**

160°F  
(71°C)



**SET COOK THERMOSTAT**

250°F  
(121°C)

**SET COOKING TIMER**



45 minutes to 1 hour

**MINIMUM HOLDING TIME REQUIRED**

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

**MAXIMUM HOLDING TIME**

1 hour

**FINAL INTERNAL PRODUCT TEMPERATURE**

150° to 160°F (66° to 71°C)



**OVERNIGHT COOK & HOLD**

Not Recommended

**ADDITIONAL INFORMATION • NOTES**

MODELS	767-SK	1767-SK
NUMBER OF SHELVES	4	8
ITEMS PER SHELF	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	8 full-size sheet pans
PANS <small>CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.</small>	18" x 13" x 1" on shelves (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" on shelves (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.