

COOKING GUIDELINES

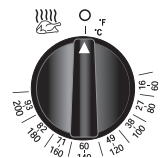
VEAL LOIN

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Veal Loin, Trimmed: 8 to 10 lb (4 to 5 kg)

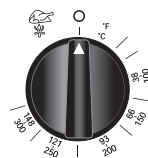
Season as desired and place directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

140°F
(60°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



12 minutes per pound for the first roast (26 minutes per kilogram)
plus
add 20 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

1 hour

MAXIMUM HOLDING TIME

10 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

FINAL INTERNAL PRODUCT TEMPERATURE

140°F (60°C) MEDIUM RARE

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 roasts	4 roasts	3 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts	8 roasts	9 roasts
PANS	none	none	none

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.