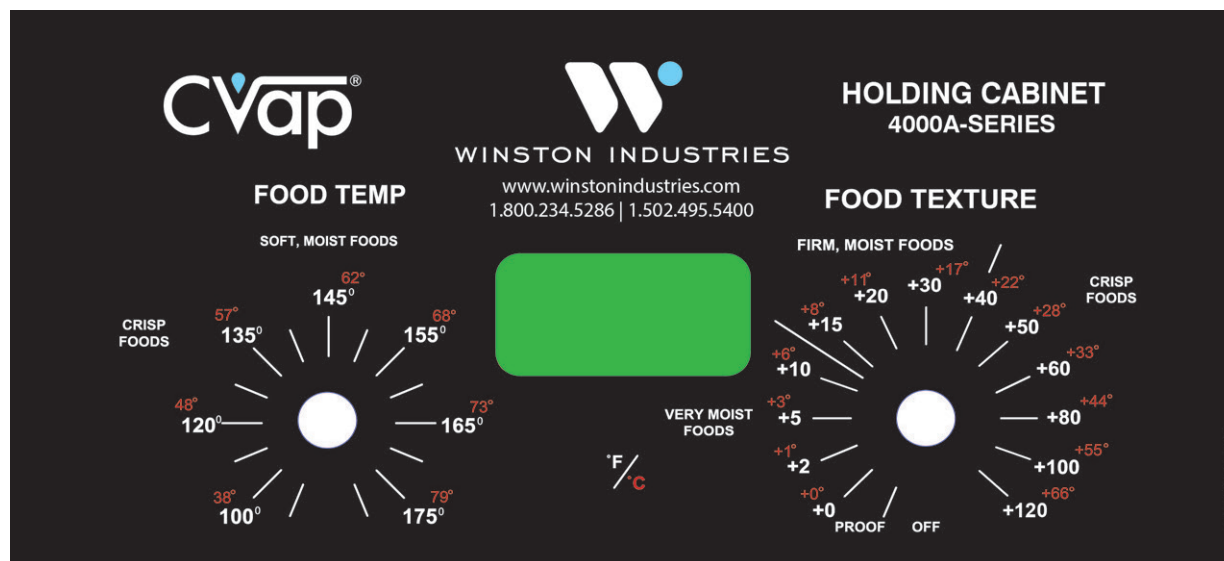




HOLDING CABINET

Guidelines & Settings

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General Market Guidelines - HC4009

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Proofing				
Dough (Yeast Rolls, Danish Dough)	110	+10	44	+6
Breads				
Biscuits	150-160	+20	66-72	+12
Rolls	150-160	+10	66-72	+6
Danishes	150-160	+10	66-72	+6
Croissants	150-160	+10	66-72	+6
White/Wheat Bread	150-160	+10	66-72	+6
French/Italian Bread	150-160	+16	66-72	+8
Pancakes/Waffles	150-160	+10	66-72	+6
French Toast	150-160	+10	66-72	+6
Fruit Pies	150-160	+16	66-72	+8
Gingerbread	150-160	+16	66-72	+8
Dairy and Egg Products				
Eggs (Benedict, Fried, Scrambled, Poached)	156-160	+6	68-72	+2
Omelets	160-170	+10	72-78	+6
Puddings/Custards	150-160	+5	66-72	+2
Meats				
Beef (Prime Rib, Roasts, Steaks, BBQ)	150-160	+16	66-72	+8
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	150-160	+16	66-72	+8
Lamb & Veal	150-160	+16	66-72	+8
Hamburger Patties	160-170	+10	72-78	+6
Hot dogs	160-170	+10	72-78	+6
Poultry				
Chicken				
Fried, Soft	160-170	+16	72-78	+8
Fried, Crisp	140-150	+50	60-66	+28
Roasted	160-170	+16	72-78	+8
BBQ	160-170	+16	72-78	+8
Turkey, Goose, Duck	160-170	+16	72-78	+8
Seafood and Shellfish				
Fish, Fried	140-150	+50	60-66	+28
Fish, Broiled/Baked	160-170	+16	72-78	+8
Shrimp, Fried	140-150	+50	60-66	+28
Vegetables				
Vegetables	160-170	+6	72-78	+2
Vegetables, Breaded	140-150	+60	60-66	+34
Potatoes, Baked	160-170	+16	72-78	+8

General Market Guidelines - HC4009

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Starches				
Spaghetti	150-160	+6	66-72	+2
Rice	150-160	+6	66-72	+2
Lasagna	160-170	+10	72-78	+6
Beans	150-160	+16	66-72	+8
Soups & Sauces	150-160	+6	66-72	+2
Cooked Cereals	160-170	+10	72-77	+6
Casseroles	160-170	+6	72-78	+2
Crisp Textured Foods				
Pizza	140-150	+60	60-66	+34
Pastry Shells	140-150	+60	60-66	+34
Crisp Breadings	140-150	+60	60-66	+34
Crisp, Dry Foods	140-150	+60	60-66	+34
French Fries	110	+60	44	+34
Prepared Foods				
Seafood in Sauce	160-170	+16	72-78	+8
Hamburgers in Buns	160-170	+10	72-78	+6
Cheeseburgers in Buns	160-170	+10	72-78	+6
Open Sandwich with Sauce/Gravy	160-170	+6	72-78	+2
Plated Foods	160-170	+6	72-78	+2
Entrees	150-160	+16	66-72	+8
Corn Dogs	150-160	+40	66-72	+22

NOTES

1. The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the Food Texture setting; for a more soft/moist textured product, decrease the Food Texture setting.
2. The holding time for very crisp foods may be less than for other products.
3. Use a thermometer to assure compliance with local health codes.

School Market Guidelines - HC4009

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Breakfast				
Breakfast Pizza	160	+30	72	+16
Cinnamon Rolls	160	+10	72	+6
Eggs, Scrambled	160	+6	72	+2
Grits	160	+6	72	+2
Muffins	160	+10	72	+6
Pancakes	160	+6	72	+2
Piggiestix	160	+10	72	+6
Sausage Patties	160	+6	72	+2
Waffles	160	+10	72	+6
Lunch				
PIZZA				
Thin Crust	156	+30	68	+16
Thick Crust	156-160	+16	68-72	+8
Parbaked Thin Crust	156	+30	68	+16
Parbaked Thick Crust	156-160	+16	68-72	+8
Tony's ReadyRise	156-160	+16	68-72	+8
SANDWICHES				
Ham & Cheese Melt	140	+20	60	+12
Hamburgers on Bun	160	+10	72	+6
Hot Dogs on Bun	160-170	+10	72-78	+6
MEATS				
BBQ Pork, Chopped	160	+6	72	+2
Chicken, Baked	160-170	+10	72-78	+6
Fish, Baked	160	+6	72	+2
Hamburger Patties	160	+6	72	+2
Hot Dog Wieners	160-170	+6	72-78	+2
Meat Loaf	160	+6	72	+2
Pork Chops	160	+6	72	+2
Salisbury Steak	160	+6	72	+2
Turkey, Whole Roasted	160	+10	72	+6
Casseroles				
Beef-a-Roni	160	+6	72	+2
Ravioli	160	+6	72	+2
Squash Casserole	160	+10	72	+6
Turkey Tetrazzini	160	+10	72	+6

School Market Guidelines - HC4009

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Breaded Foods				
Chicken, Fried	140-150	+30	60-66	+16
Chicken, Fillet	160	+30	72	+16
Chicken, Fingers	160	+30	72	+16
Chicken, Nuggets	160	+30	72	+16
Corn Dogs	160	+10	72	+6
Breaded Beef Patty	140-150	+20	60-66	+12
Vegetables				
Broccoli	160	+2	72	+2
Baked Beans	160	+6	72	+2
Green Beans	160	+6	72	+2
Corn on Cob	160	+6	72	+2
Peas & Carrots	160	+6	72	+2
Potato, Baked	160-170	+6	72-78	+2
Mexican Beans	160	+6	72	+2
Vegetables, Steamed	160	+6	72	+2
Squash	160	+6	72	+2
Proofing				
Dough (Yeast Rolls, Danish Dough)	110	+10	44	+6
Breads				
Biscuits	150	+10	66	+6
Cornbread/Muffins	160	+10	72	+6
Rolls, Yeast	166	+10	74	+6
Side Items				
Apples, Baked	160	+6	72	+2
French Fries, Oven Style	140	+80	60	+44
Macaroni & Cheese	160	+6	72	+2
Rice	160	+6	72	+2
Tater Tots, Oven Style	130-140	+50	54-60	+28
Dessert				
Fruit Cobbler	160	+10	72	+6
Apple Fritter	160	+20-30	72	+12-16

General Market Guidelines - HA45 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Proofing				
Dough (Yeast Rolls, Danish Dough)	100	+10	38	+5
Breads				
Biscuits	140-150	+20	60-66	+11
Rolls	140-150	+10	60-66	+5
Danishes	140-150	+10	60-66	+5
Croissants	140-150	+10	60-66	+5
White/Wheat Bread	140-150	+10	60-66	+5
French/Italian Bread	140-150	+15	60-66	+8
Pancakes/Waffles	140-150	+10	60-66	+5
French Toast	140-150	+10	60-66	+5
Fruit Pies	140-150	+15	60-66	+8
Gingerbread	140-150	+15	60-66	+8
Dairy and Egg Products				
Eggs (Benedict, Fried, Scrambled, Poached)	145-150	+5	62-66	+2
Omelets	150-160	+10	66-71	+5
Puddings/Custards	140-150	+5	60-66	+2
Meats				
Beef (Prime Rib, Roasts, Steaks, BBQ)	130-140	+15	54-60	+8
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	140-150	+15	60-66	+8
Lamb & Veal	140-150	+15	60-66	+8
Hamburger Patties	150-160	+10	66-71	+5
Hot dogs	150-160	+10	66-71	+5
Poultry				
Chicken				
Fried, Soft	150-160	+15	66-71	+8
Fried, Crisp	130-140	+50	54-60	+27
Roasted	150-160	+15	66-71	+8
BBQ	150-160	+15	66-71	+8
Turkey, Goose, Duck	150-160	+15	66-71	+8
Seafood and Shellfish				
Fish, Fried	130-140	+50	54-60	+27
Fish, Broiled/Baked	150-160	+15	66-71	+8
Shrimp, Fried	130-140	+50	54-60	+27
Vegetables				
Vegetables, Unbreaded	150-160	+5	66-71	+2
Vegetables, Breaded	130-140	+60	54-60	+33
Potatoes, Baked	150-160	+15	66-71	+8

General Market Guidelines - HA45 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Starches				
Spaghetti	140-150	+5	60-66	+2
Rice	140-150	+5	60-66	+2
Lasagna	150-160	+10	66-71	+5
Beans	140-150	+15	60-66	+8
Soups & Sauces	140-150	+5	60-66	+2
Cooked Cereals	150-160	+10	66-71	+5
Casseroles	150-160	+5	66-71	+2
Crisp Textured Foods				
Pizza	130-140	+60	54-60	+33
Pastry Shells	130-140	+60	54-60	+33
Crisp Breadings	130-140	+60	54-60	+33
Crisp, Dry Foods	130-140	+60	54-60	+33
French Fries	100	+60	38	+33
Prepared Foods				
Seafood in Sauce	150-160	+15	66-71	+8
Hamburgers in Buns	150-160	+10	66-71	+5
Cheeseburgers in Buns	150-160	+10	66-71	+5
Open Sandwich with Sauce/Gravy	150-160	+5	66-71	+2
Plated Foods	150-160	+5	66-71	+2
Entrees	140-150	+15	60-66	+8
Corn Dogs	140-150	+40	60-66	+22

School Market Guidelines - HA45 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Breakfast				
Breakfast Pizza	145	+40	63	+22
Cinnamon Rolls	140	+20	60	+11
Eggs, Scrambled	150	+10	66	+5
Grits	150	+10	66	+5
Muffins	140	+5	63	+2
Pancakes	150	+5	66	+2
Piggiestix	150	+5	66	+2
Sausage Patties	150	+5	66	+2
Waffles	145	+10	63	+5
Lunch				
PIZZA				
Thin Crust	140	+50	60	+27
Thick Crust	145	+30	63	+16
Parbaked Thin Crust	140	+50	60	+27
Parbaked Thick Crust	145	+30	63	+16
Tony's ReadyRise	145	+30	63	+16
SANDWICHES				
Ham & Cheese Melt	130	+30	54	+16
Hamburgers on Bun	150	+10	66	+5
Hot Dogs on Bun	150	+10	66	+5
MEATS				
BBQ Pork, Chopped	150	+10	66	+5
Chicken, Baked	150	+20	66	+11
Fish, Baked	150	+5	66	+2
Hamburger Patties	150	+5	66	+2
Hot Dog Wieners	150	+5	66	+2
Meat Loaf	150	+5	66	+2
Pork Chops	150	+10	66	+5
Salisbury Steak	150	+5	66	+2
Turkey, Whole Roasted	150	+20	66	+11
Casseroles				
Beef-a-Roni	150	+10	66	+5
Ravioli	150	+10	66	+5
Squash Casserole	150	+15	66	+8
Turkey Tetrazzini	150	+15	66	+8

School Market Guidelines - HA45 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Breaded Foods				
Chicken, Fried	130	+50	54	+27
Chicken, Fillet	130	+50	54	+27
Chicken, Fingers	130	+50	54	+27
Chicken, Nuggets	140	+40	63	+22
Corn Dogs	150	+20	66	+11
Breaded Beef Patty	140	+30	63	+16
Vegetables				
Broccoli	150	+5	66	+2
Baked Beans	150	+5	66	+2
Green Beans	150	+5	66	+2
Corn on Cob	150	+5	66	+2
Peas & Carrots	150	+5	66	+2
Potato, Baked	150	+20	66	+11
Mexican Beans	150	+5	66	+2
Vegetables, Steamed	150	+5	66	+2
Squash	150	+5	66	+2
Proofing				
Dough (Yeast Rolls, Danish Dough)	90-100	+5	32-38	+3
Breads				
Biscuits	140	+20	63	+11
Cornbread/Muffins	150	+20	66	+11
Rolls, Yeast	140	+20	63	+11
Side Items				
Apples, Baked	150	+10	63	+5
French Fries, Oven Style	130	+80	54	+44
Macaroni & Cheese	150	+10	66	+5
Rice	150	+5	66	+2
Tater Tots, Oven Style	130	+60	54	+33
Dessert				
Fruit Cobbler	150	+20	66	+11
Apple Fritter	150	+40	66	+11

General Market Guidelines - HA40 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Proofing				
Dough (Yeast Rolls, Danish Dough)	100-110	+5	38-43	+2
Breads				
Biscuits	150-160	+20	66-71	+11
Rolls	150-160	+10	66-71	+5
Danishes	150-160	+10	66-71	+5
Croissants	150-160	+10	66-71	+5
White/Wheat Bread	150-160	+10	66-71	+5
French/Italian Bread	150-160	+15	66-71	+8
Pancakes/Waffles	150-160	+10	66-71	+5
French Toast	150-160	+10	66-71	+5
Fruit Pies	150-160	+15	66-71	+8
Gingerbread	150-160	+15	66-71	+8
Dairy and Egg Products				
Eggs (Benedict, Fried, Scrambled, Poached)	155-160	+5	68-71	+2
Omelets	160-170	+10	71-77	+5
Puddings/Custards	150-160	+5	66-71	+2
Meats				
Beef (Prime Rib, Roasts, Steaks, BBQ)	150-160	+15	66-71	+8
Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage)	150-160	+15	66-71	+8
Lamb & Veal	150-160	+15	66-71	+8
Hamburger Patties	160-170	+10	71-77	+5
Hot dogs	160-170	+10	71-77	+5
Poultry				
Chicken				
Fried, Soft	160-170	+15	71-77	+8
Fried, Crisp	140-150	+50	60-66	+27
Roasted	160-170	+15	71-77	+8
BBQ	160-170	+15	71-77	+8
Turkey, Goose, Duck	160-170	+15	71-77	+8
Seafood and Shellfish				
Fish, Fried	140-150	+50	60-66	+27
Fish, Broiled/Baked	160-170	+15	71-77	+8
Shrimp, Fried	140-150	+50	60-66	+27
Vegetables				
Vegetables, Unbreaded	160-170	+5	71-77	+2
Vegetables, Breaded	140-150	+60	60-66	+33
Potatoes, Baked	160-170	+15	71-77	+8

General Market Guidelines - HA40 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Starches				
Spaghetti	150-160	+5	66-71	+2
Rice	150-160	+5	66-71	+2
Lasagna	160-170	+10	71-77	+5
Beans	150-160	+15	66-71	+8
Soups & Sauces	150-160	+5	66-71	+2
Cooked Cereals	160-170	+10	71-77	+5
Casseroles	160-170	+5	71-77	+2
Crisp Textured Foods				
Pizza	140-150	+60	60-66	+33
Pastry Shells	140-150	+60	60-66	+33
Crisp Breadings	140-150	+60	60-66	+33
Crisp, Dry Foods	140-150	+60	60-66	+33
French Fries	110	+60	43	+33
Prepared Foods				
Seafood in Sauce	160-170	+15	71-77	+8
Hamburgers in Buns	160-170	+10	71-77	+5
Cheeseburgers in Buns	160-170	+10	71-77	+5
Open Sandwich with Sauce/Gravy	160-170	+5	71-77	+2
Plated Foods	160-170	+5	71-77	+2
Entrees	150-160	+15	66-71	+8
Corn Dogs	150-160	+40	66-71	+22

School Market Guidelines - HA40 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Breakfast				
Breakfast Pizza	160	+30	71	+16
Cinnamon Rolls	160	+10	71	+5
Eggs, Scrambled	160	+5	71	+2
Grits	160	+5	71	+2
Muffins	160	+10	71	+5
Pancakes	160	+5	71	+2
Piggiestix	160	+10	71	+5
Sausage Patties	160	+5	71	+2
Waffles	160	+10	71	+5
Lunch				
PIZZA				
Thin Crust	155	+30	68	+16
Thick Crust	155-160	+15	68-71	+8
Parbaked Thin Crust	155	+30	68	+16
Parbaked Thick Crust	155-160	+15	68-71	+8
Tony's ReadyRise	155-160	+15	68-71	+8
SANDWICHES				
Ham & Cheese Melt	140	+20	60	+11
Hamburgers on Bun	160	+10	71	+5
Hot Dogs on Bun	160-170	+10	71-77	+5
MEATS				
BBQ Pork, Chopped	160	+5	71	+2
Chicken, Baked	160-170	+10	71-77	+5
Fish, Baked	160	+5	71	+2
Hamburger Patties	160	+5	71	+2
Hot Dog Wieners	160-170	+5	71-77	+2
Meat Loaf	160	+5	71	+2
Pork Chops	160	+5	71	+2
Salisbury Steak	160	+5	71	+2
Turkey, Whole Roasted	160	+10	71	+5
Casseroles				
Beef-a-Roni	160	+5	71	+2
Ravioli	160	+5	71	+2
Squash Casserole	160	+10	71	+5
Turkey Tetrazzini	160	+10	71	+5

School Market Guidelines - HA40 Series

PRODUCT	Food Temp F°	Food Texture F°	Food Temp C°	Food Texture C°
Breaded Foods				
Chicken, Fried	140-150	+30	60-66	+16
Chicken, Fillet	160	+30	71	+16
Chicken, Fingers	160	+30	71	+16
Chicken, Nuggets	160	+30	71	+16
Corn Dogs	160	+10	71	+5
Breaded Beef Patty	140-150	+20	60-66	+11
Vegetables				
Broccoli	160	+2	71	+1
Baked Beans	160	+5	71	+2
Green Beans	160	+5	71	+2
Corn on Cob	160	+5	71	+2
Peas & Carrots	160	+5	71	+2
Potato, Baked	160-170	+5	71-77	+2
Mexican Beans	160	+5	71	+2
Vegetables, Steamed	160	+5	71	+2
Squash	160	+5	71	+2
Proofing				
Dough (Yeast Rolls, Danish Dough)	100-110	+5	38-43	+2
Breads				
Biscuits	150	+10	66	+5
Cornbread/Muffins	160	+10	71	+5
Rolls, Yeast	165	+10	74	+5
Side Items				
Apples, Baked	160	+5	71	+2
French Fries, Oven Style	140	+80	60	+44
Macaroni & Cheese	160	+5	71	+2
Rice	160	+5	71	+2
Tater Tots, Oven Style	130-140	+50	54-60	+27
Dessert				
Fruit Cobbler	160	+10	71	+5
Apple Fritter	160	+20-30	71	+5