



# Retherm Oven

## GUIDELINES

**E** Moist Heat/Food Temperature

**D** Dry Heat

**A** Total Oven Temperature/Food Texture

1	Slow Moist Cook/Retherm	Menu	Retherm (min)		Hold
			Thawed	Frozen	
	<b>E</b> 190 <b>D</b> 40 <b>A</b> 230	Wrapped sandwiches (e.g., frozen/thawed hot dogs, hamburgers, chicken). <b>BBQ items</b> (e.g. pulled pork, ground meat). <b>Pizza</b> (moist, soft crust, no color). <b>Vegetables</b> (e.g. frozen, canned, fresh vacuum-packed). <b>Combination dishes</b> (e.g., lasagna/casseroles/eggs).	<b>25-35</b>	<b>30-70</b>	Auto Soft Moist Hold Food Temp 150° Food Texture 160°
2	Moist Bake				
	<b>E</b> 170 <b>D</b> 120 <b>A</b> 290	Pizza (moist with some browning). <b>Breakfast items</b> (e.g., pancake on stick, french toast, waffles, smiles, hashbrowns, biscuits). <b>Grilled cheese, hot pockets, pizza sticks, burritos, fish &amp; chicken patties, grilled proteins.</b> <b>Desserts</b> (e.g., pies, rolls, bar cookies).	<b>14-25</b>	<b>18-30</b>	Auto Moist Bake Hold Food Temp 150° Food Texture 175°
3	Moist Cook/Retherm				
	<b>E</b> 190 <b>D</b> 110 <b>A</b> 300	Fast bake pizza (moist with some browning). <b>Fish &amp; chicken patties</b> (whole meat product). <b>Wrapped sandwiches</b> (e.g. frozen/thawed hot dogs, hamburgers, chicken). <b>BBQ items</b> (e.g. pulled pork ribs, large proteins). <b>Combination foods</b> (e.g. casseroles). <b>Vegetables</b> (e.g. fresh, frozen, canned). <b>Desserts</b> (e.g. individual cookies, rolls, pies, cakes).	<b>12-30</b>	<b>30-70</b>	Auto Moist Hold Food Temp 150° Food Texture 160°
4	Crisp Bake				
	<b>E</b> 150 <b>D</b> 200 <b>A</b> 350	Crisp fish & chicken patties, popcorn/breaded foods, french fries, potato products, bakeable items typically cooked in fryer.	<b>12-30</b>	<b>12-60</b>	Auto Crisp Hold Food Temp 140° Food Texture 190°
5	Extra Crisp Bake				
	<b>E</b> 130 <b>D</b> 220 <b>A</b> 350	Bake-only fries, tater tots, or extra crispy items.	<b>12-30</b>	<b>12-60</b>	Auto Crisp Hold Food Temp 130° Food Texture 190°
6	Rapid Retherm				
	<b>E</b> 190 <b>D</b> 160 <b>A</b> 350	Baked potatoes, casseroles.	<b>15-40</b>	<b>30-90</b>	No Hold. Remove product when Retherm cycle is completed
7	Bake				
	<b>E</b> 170 <b>D</b> 180 <b>A</b> 350	Sheet cakes/pastries, general bake cycle.	<b>20-60</b>	<b>60-300</b>	Auto Bake Hold Food Temp 150° Food Texture 180°
8	General Holding Cycle				
	<b>E</b> 150 <b>D</b> 30 <b>A</b> 180	Holding of foods with moist/firm texture.	<b>Constant</b>		General Hold Food Temp 150° Food Texture 180°

Refer to Owner's Manual for complete information.