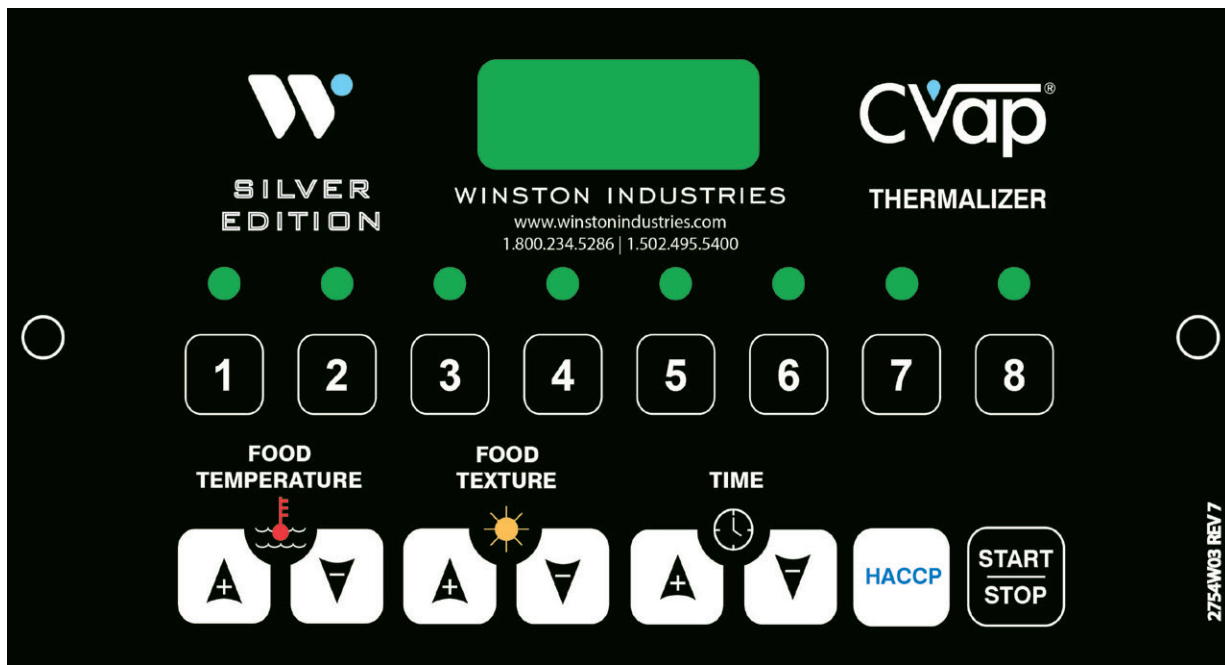




THERMALIZER OVEN

Guidelines & Settings

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Thermalizer Oven Guidelines

Moist Heat/Food Temperature | **Dry Heat** | **Total Oven Temperature/Food Texture**

CHANNEL	MENU
CHANNEL 1 Slow Moist Cook/Retherm 200 30 230	Wrapped sandwiches (e.g., frozen/thawed hot dogs, hamburgers, chicken, BBQ items (e.g., pulled beef, pork riblets, ground meat), vegetables (i.e., frozen, canned, fresh vacuum-packed bags/chubs), pizza (moist, soft crust no color), and combination dishes (e.g., lasagna/casseroles/eggs). Retherm (minutes) Thawed 25-25 Frozen 30-70 Hold Auto Soft Moist Hold Food Temp 150°F (66°C) Food Texture 160°F (71°C)
CHANNEL 2 Moist Bake 170 120 290	Pizza (moist with some browning), breakfast items (e.g., pancake on stick, french toast, waffles, smiles), grilled cheese, hot pockets, pizza sticks, burritos, egg rolls, hashbrowns, fish patty, chicken patty, grilled proteins, biscuits, and desserts (e.g., pies/rolls/bar cookies). Retherm (minutes) Thawed 14-25 Frozen 18-30 Hold Auto Moist Bake Hold Food Temp 150°F (66°C) Food Texture 175°F (79°C)
CHANNEL 3 Moist Cook/Retherm 200 100 300	Fast bake pizza (moist with some browning), chicken patty, fish patty (whole meat product), wrapped sandwiches (e.g., frozen/thawed hot dogs, burgers, chicken), BBQ items (e.g., pulled pork, ribs), large proteins and combination foods (e.g., casseroles), vegetables (fresh, frozen, canned), and desserts (e.g., individual cookies, rolls, pies, cakes). Retherm (minutes) Thawed 12-30 Frozen 30-70 Hold Auto Moist Hold Food Temp 150°F (66°C) Food Texture 160°F (71°C)
CHANNEL 4 Crisp Bake 150 200 350	Crisp chicken patty, fish patty, steak, popcorn/breaded foods, french fries, potato products, and items typically cooked in fryer (note: items must be bakeable). Retherm (minutes) Thawed 12-30 Frozen 12-60 Hold Auto Moist Hold Food Temp 140°F (60°C) Food Texture 190°F (88°C)

Thermalizer Oven Guidelines

Moist Heat/Food Temperature | **Dry Heat** | **Total Oven Temperature/Food Texture**

CHANNEL	MENU
CHANNEL 5 Extra Crisp Bake 130 220 350	Bake-only fries, tater tots, or extra crispy items. Retherm (minutes) Thawed 12-30 Frozen 12-60 Hold Auto Crisp Hold Food Temp 130°F (54°C) Food Texture 190°F (88°C)
CHANNEL 6 Rapid Retherm 200 150 350	Baked potatoes or casseroles. Retherm (minutes) Thawed 15-40 Frozen 30-90 No Hold Remove product when Retherm cycle is completed.
CHANNEL 7 Bake 170 180 350	Sheet cakes/pastries and general bake cycle. Retherm (minutes) Thawed 20-60 Frozen 60-300 Auto Bake Hold Food Temp 150°F (66°C) Food Texture 180°F (82°C)
CHANNEL 8 General Holding 150 30 180	Holding of foods with moist/firm texture. Retherm (minutes) Thawed - Constant Frozen - Constant General Hold Food Temp 150°F (66°C) Food Texture 180°F (82°C)

Thermalizer Oven Roasting Guidelines

MENU	REThERM		ROASTING TIME	HOLD	
	Food Temp	Food Texture		Food Temp	Food Texture
Top & Bottom Rounds					
Rare	130-135°F 54-57°C	160-175°F 71-79°C	5-7 hrs. 30 minutes per lb. 66 minutes per kg.	130°F 54°C	135°F 57°C
Medium	140-145°F 60-63°C	170-175°F 77-79°C		140°F 60°C	145°F 63°C
Well-done	145-150°F 63-66°C (30° differential)	175-180°F 79-82°C		140°F 60°C	145°F 63°C
Corned Beef (requires minimum 2-hour hold)	200°F 93°C	250°F 121°C	20 minutes per lb. 44 minutes per kg.	165°F 74°C	180°F 82°C
Beef Brisket (requires minimum 2-hour hold)	190°F 88°C	220°F 104°C	20 minutes per lb. 44 minutes per kg.	165°F 74°C	180°F 82°C
Chicken					
Breast* 4-6 oz. (113-170g)	140-165°F 60-74°C	185-200°F 85-93°C	30-60 minutes	140°F 60°C	165°F 74°C
Whole	140-165°F 60-74°C	300-350°F 149-177°C	45-60 minutes	140°F 60°C	165°F 74°C
Turkey (25-lb (11.3-kg)), whole or breast (recommend overnight for whole)	140-165°F 60-74°C	300-350°F 149-177°C	5 hours or 12 minutes per lb. 27 minutes per kg.	140°F 60°C	165°F 74°C
Ham (football)	190°F 88°C	230-300°F 110-149°C	15 minutes per lb. 33 minutes per kg.	150°F 66°C	160°F 71°C
Pork Ribs (requires minimum 1-hour hold)	200°F 93°C	230°F 110°C	2 - 2.5 hours	140°F 60°C	165°F 71°C
Hamburger Raw	140-165°F 60-74°C	225-350°F 107-177°C	20 - 60 minutes	140°F 60°C	165°F 74°C
Fish/Seafood Filet	140-160°F 60-71°C	200-300°F 93-149°C	30 - 60 minutes	140°F 60°C	165°F 74°C

Time and temperature settings are recommended guidelines only. Due to variations in the products' quality, weight, and desired degree of doneness, the cooking times may need to be adjusted accordingly.