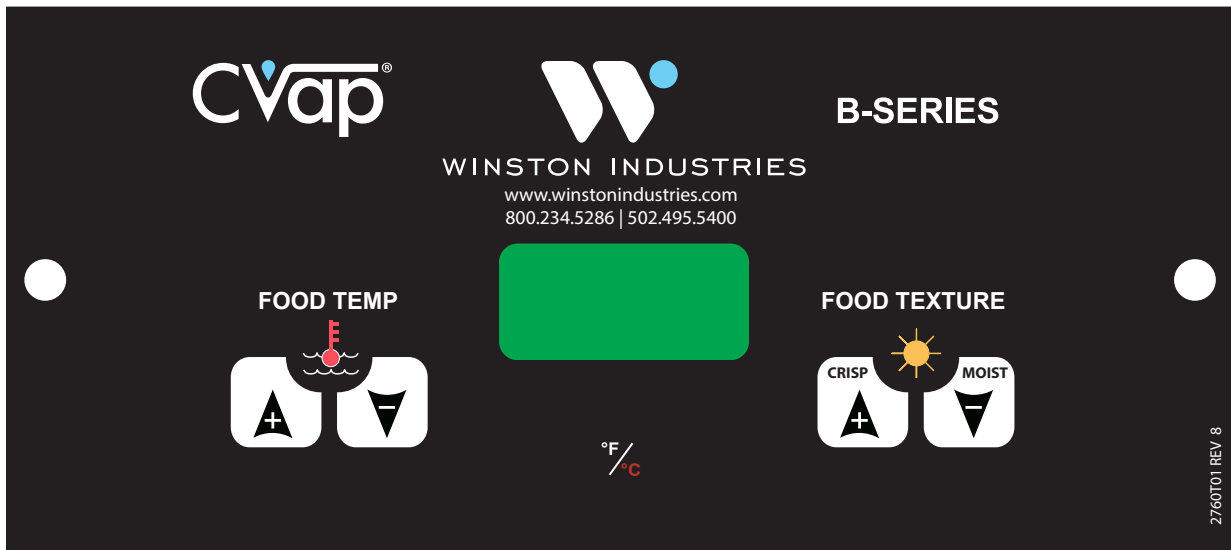




HOLD & SERVE DRAWER

Guidelines & Settings

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Hold & Serve Drawer Guidelines - HBB 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

Hold & Serve Drawer Guidelines - HBB 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

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.