



# RTV Retherm Oven

## Presets & Guidelines

**T** Time      **A** Air Temp/Food Texture      **HY** High Yield On/Off  
**V** Vapor Temp/Food Temp      **C** Convection On/Off

	Menu	Hold Time
<b>1</b>	<b>Moist Bake</b> <b>T</b> 30 min <b>V</b> 200°F <b>A</b> 300°F <b>C</b> On <b>HY</b> Off Pre-packaged Breakfast • Pizza • Cookies • etc.	<b>T</b> Infinite <b>V</b> 150°F <b>A</b> 152°F <b>C</b> On
<b>2</b>	<b>Bake</b> <b>T</b> 40 min <b>V</b> 150°F <b>A</b> 350°F <b>C</b> On <b>HY</b> Off Breaded Products • Cakes • etc.	<b>T</b> Infinite <b>V</b> 150°F <b>A</b> 170°F <b>C</b> On
<b>3</b>	<b>Retherm</b> <b>T</b> 60 min <b>V</b> 200°F <b>A</b> 350°F <b>C</b> On <b>HY</b> Off Casseroles • Baked Potatoes • etc.	<b>T</b> 5 min <b>V</b> 200°F <b>A</b> 350°F <b>C</b> On
<b>4</b>	<b>Crisp Bake</b> <b>T</b> 30 min <b>V</b> 130°F <b>A</b> 350°F <b>C</b> On <b>HY</b> Off Tots • Fries • Crispy Breaded Products • etc. (Chef's Tip: Add 15-20 minutes if unit has more than six shelves.)	<b>T</b> 5 min <b>V</b> 130°F <b>A</b> 350°F <b>C</b> On
<b>5</b>	<b>Gentle Steam</b> <b>T</b> Infinite <b>V</b> 200°F <b>A</b> 200°F <b>C</b> On <b>HY</b> Off Vegetables	<b>T</b> No Hold Remove product when complete
<b>6</b>	<b>Beef Roasting</b> <b>T</b> 5 hrs <b>V</b> 130°F <b>A</b> 160°F <b>C</b> On <b>HY</b> On Medium Rare Prime Rib	<b>T</b> Infinite <b>V</b> 130°F <b>A</b> 131°F <b>C</b> On
<b>7</b>	<b>Max Cook</b> <b>T</b> Infinite <b>V</b> 200°F <b>A</b> 350°F <b>C</b> On <b>HY</b> Off A La Carte • Retherm (with no timer)	<b>T</b> No Hold Remove product when complete
<b>8</b>	<b>All Purpose Hold</b> <b>T</b> Infinite <b>V</b> 150°F <b>A</b> 170°F <b>C</b> On <b>HY</b> Off Holding Foods with Moist/Firm Texture	<b>T</b> Constant Remove product when complete

Hold time may vary, depending on menu and quality standards. You are encouraged to experiment to find the hold settings the work best for your operation.

