



RTV Retherm Oven

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

