



Quality Refrigeration

OWNER'S MANUAL

Instructions for the installation, operation
and maintenance of Traulsen:

Rethermalization Oven
Reach-In Model TRT32 and Roll-In Model TRT32R



This Traulsen unit is built to our highest quality standards. We build our Rethermalization Oven this way as a matter of pride. This philosophy has made Traulsen the leader in commercial refrigeration since 1938. We thank you for your choice and confidence in Traulsen equipment and we know you will receive many years of utility from this equipment.



All Traulsen units are placed on a permanent record file with the service department. In the event of any future questions you may have, please refer to the model and serial number found on the name tag affixed to the unit. Should you need service, call us on our toll free number, 800-825-8220 between 7:30 am - 4:30 pm CST, Monday thru Friday. You may also log onto www.traulsen.com for further information. It is our pleasure to help and assist you in every possible way.

<p>INSTALLER</p> <p>COMPLETE THE FOLLOWING INFORMATION PRIOR TO UNIT INSTALLATION</p>	
INITIAL START DATE: _____	SERIAL NO. _____
MODEL TYPE: _____	
COMPANY/INDIVIDUAL NAME: _____	
INSTALLER: _____	

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Model	<input style="width: 90%;" type="text"/>	Serial	<input style="width: 90%;" type="text"/>
Volts	<input style="width: 80%;" type="text"/>	Phase	<input style="width: 40%;" type="text"/>
Amps	<input style="width: 90%;" type="text"/>	Watts	<input style="width: 90%;" type="text"/>
		Cycle	<input style="width: 90%;" type="text"/>

SANITATION CLASSIFIED
 CLASSIFIED TO NSF #1-1997
 AW-03118

I. THE SERIAL TAG

The serial tag is a permanently affixed label on which is recorded vital electrical data about your Traulsen product, as well as the model and serial number. This tag is located in the exterior back of the cabinet by the electrical connection.

READING THE SERIAL TAG

- Model = The model # of your Traulsen unit
- Serial = The permanent ID# of your Traulsen unit
- Volts = Voltage
- Phase = Phase
- Watts = Wattage
- Amps = Amps
- Cycle = Cycle
- Agency Labels = Designates agency listings

II. RECEIPT INSPECTION

All Traulsen products are factory tested for performance and are free from defects when shipped. The utmost care has been taken in crating this product to protect against damage in transit.

You should carefully inspect your unit for damage during delivery. If damage is detected, you should save all the crating materials and make note on the carrier's Bill Of Lading describing the damage. A freight claim should be filed immediately. If damage is subsequently noted during or immediately after installation, contact our customer care team to file a freight claim. There is a fifteen (15) day limit to file freight damage with the carrier. Under no condition may a damaged unit be returned to Traulsen without first obtaining written permission (return authorization). You may contact Hobart/Traulsen customer care at 800-333-7447 to request a return or file a claim.

III. INSTALLATION

III. a - PACKAGING:

Your unit is packed in a cardboard carton which in turn, is banded to a wooden pallet.

Remove the banding material holding the carton to the pallet. Remove the cardboard carton and the plastic bag covering the cabinet and the banding material holding the cart to the skid. Metal pan slides and shelves are shipped under the cabinet, in between the casters (careful not to discard boxes with other packaging material). Remove items from boxes and install in the interior of cabinet.

Most exterior stainless steel surfaces have a protective vinyl covering to prevent scratching during manufacturing, shipping and installation. After the unit is installed in place of application peel, remove and discard the covering from all surfaces.

III. b - ELECTRICAL REQUIREMENTS:

Verify that the power source matches the serial tag electrical data, before the connection is made. A dedicated circuit is required for all models. See page 1 for serial tag location and data.

III. c - INSTALLATION CODES & STANDARDS:

In the United States, the Traulsen oven system must be installed in accordance with the following state and local codes:

III. INSTALLATION (cont'd)

National Electrical Code (ANSI/NFPA No. 70 latest edition) available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269

Vapor Removal from Cooking Equipment, (NFPA-96, latest edition) available from NFPA.

In Canada, the Traulsen oven system must be installed in accordance with the following local codes:

Canadian Electrical Code available from the Canadian Standards Association, 5060 Spectrum Way, Mississauga, Ontario, Canada L4W 5N6.

III. d - LOCATION:

For efficient cabinet operation, choose a location that will provide easy loading and unloading without interfering with the final assembly of food orders.

The final location must allow adequate clearances for servicing and air circulation for proper operation.

III. e - ELECTRICAL CONNECTION :

WARNING Before connecting the oven to the power source, verify that the voltage and phase of the power source are identical to the voltage and phase information on the data plate.

WARNING Electrical and grounding connections must comply with the applicable portions of the National Electrical code and/or other local electrical codes.

WARNING Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The cord and plug come with a proper strain relief to prevent unit from moving away from electrical connection.

Refer to the wiring diagram in this manual for proper connection.

At the circuit breaker, turn off power to the circuit to which the oven system is to be connected.

Check that the oven power ON/OFF switch is in the OFF position.

Connect the power cord from the oven system to the electrical power source.

At the circuit breaker, turn on power to the circuit.

IV. OPERATION

IV. a - BEFORE FIRST USE:

Thoroughly clean the oven before initial use.

NOTE: Avoid splashing water into upper areas of the cabinet to prevent damage to electrical components or connections.

NOTE: Never spray the unit with a hose.

NOTE: Never use harsh chemicals or abrasive pads to clean the cabinet.

Remove the interior side racks and the air tunnel from the cabinet.

Take the interior side racks and the air tunnel from the cabinet.

Use a mild soap and water solution to clean these items.

Wring out the cloth so it is only damp and not soaking wet.

Reassemble oven.

IV. b - OVEN CONTROLS:

The operating control is located in the top front panel. The control contains the following displays, knob or push button (from left to right):

TIME (IN MINUTES) - Displays set time.

REThERM TEMP - Displays set Retherm Temperature.

HOLD TEMP - Displays set Hold Temperature.

CABINET TEMP (PROGRAM #) - Displays interior temperature, displays programming number in programming mode.

ADJ/SET - Knob allows Adjustment and Setting changes.

START - Button will start the operation/pre-set settings.

IV. c - USER ADJUSTABLE PARAMETERS:

The user's parameter set menu is entered by turning the oven on while pushing the START button. The START button must remain depressed for 4 seconds after power has been applied. The user's parameter settings menu is then active. There are 5 adjustable parameters. Rotate ADJ/SET to change the currently displayed parameter. Push ADJ/SET to advance to the next parameter. Push START to accept and save the current parameter settings and exit the parameter set menu. Normal oven operation is resumed with the new settings.

IV. OPERATION (cont'd)

Adjustable Parameters	Default Value	Adjustment Ranges
• rth Lo	100 ^o	100 ^o - 350 ^o
• rth Hi	350 ^o	100 ^o - 350 ^o
• hld Lo	100 ^o	100 ^o - 250 ^o
• hld Hi	250 ^o	100 ^o - 250 ^o
• CAL OffSet	0 ^o	-30 ^o - +30 ^o

rth Lo

This is the RETHERM temperature low limit. It sets the lowest possible limit for the RETHERM temperature. Adjustments during normal operation may not be made lower than this parameter setting.

rth Hi

This is the RETHERM temperature high limit. It sets the highest possible limit for the RETHERM temperature. Adjustments during normal operation may not be made higher than this parameter setting.

NOTE:

Some local codes require the use of a ventilation hood for equipment operating in excess of 250^o degrees F. Many will allow operation of Rethermalization ovens at lower temperatures. Please modify this parameter if needed to meet local codes.

hld Lo

This is the HOLD temperature low limit. It sets the lowest possible limit for the HOLD temperature. Adjustments during normal operation may not be made lower than this parameter setting.

hld Hi

This is the HOLD temperature high limit. It sets the highest possible limit for the HOLD temperature. Adjustments during normal operation may not be made higher than this parameter setting.

CAL OFFSet

This parameter is a calibration offset and is used in conjunction with a precision thermometer. The cal offset may be set from -30 to 30 to calibrate the oven temperature regulation and display.

IV. d - ALARMS:

The oven reports an over temperature condition any time the oven temperature reaches 400^o or higher.

IV. OPERATION (cont'd)

When this condition exists the oven will sound an audible alarm by emitting a triple beep (three quick short beeps) every 2 seconds and it will flash the message "Err too Hot" on the display to alert nearby staff. The audible alarm may be temporarily canceled FOR 3 MINUTES by pushing ADJ/SET. After 3 minutes have expired the oven will begin beeping again. The error message on the display cannot be canceled. The proper action when this alarm is present is to turn the oven off and call for service.

IV. e - TESTING THE OVEN:

Before using the oven for the first time, verify that the oven operates normally.

Check that the oven is connected to the correct power source.

Turn the oven ON at the power switch.

Use the controls to set the HOLDING TEMPERATURE to 140°F.

Check that the oven circulating fans are running.

Check that the heaters ON indicator is lit.

Check that the oven is warming to the displayed holding temperature.

NOTE: The cooling fans may not operate when the oven is first turned on. The cooling fans operate only when the thermostat to which they are connected requires it.

Set the TIME to 2 hours, Set the RETHERM TEMP to 250°, push the START BUTTON, check the interior rear of the oven cavity to determine that the oven is heating.

Push the ADJ/SET knob to cancel the cycle, set the TIME to 0, set the HOLD TEMP to 250°F, push the START BUTTON.

Check that the RETHERM TEMP display has been blanked and the HOLD TEMP display is lighted.

Check the interior rear of the oven to ensure that the oven is heating. If all the functions perform satisfactory, the oven is ready for operation.

IV. f - OPERATING THE OVEN:

Main Features

Flexibility-Manual setting of the parameters RETHERM TIME, HOLD TEMP and RETHERM TEMP.

Quick cycle start-Press START at any time during parameter entry to execute a cycle with the existing parameters displayed. The only exception to this is during programming of the stored settings (1 - 9).

Quick cycle abort-Press the ADJ/SET knob at any time during the retherm cycle to return to the Idle State.

IV. OPERATION (cont'd)

User programming of the 9 most used cycle parameters. Fast recall and cycle start of the pre-programmed cycle parameters.

Very fast recall and cycle start of pre-programmed cycle #1 parameters.

Manual Setting Features

From the IDLE STATE (TIME is blinking) rotate the ADJ/SET knob to adjust the retherm time. Press START to accept the currently displayed settings and begin the cycle or press ADJ/SET to set the currently displayed time and advance to the RETHERM TEMP setting. RETHERM is blinking. Rotate the ADJ/SET knob to adjust the retherm temperature. Press START to begin the cycle or press ADJ/SET to set the retherm temperature and advance to the HOLD TEMP setting. HOLD is blinking. Rotate ADJ/SET to adjust the hold temperature. Press START to execute the cycle or press ADJ/SET to re-adjust the three parameters. After a cycle is started press ADJ/SET at any time to abort the cycle and return to idle.

Pre-Programmed Cycle Feature

From the IDLE STATE (Time Blinking) press and hold ADJ/SET for 3 seconds. TIME no longer blinks. The current temperature display TEMP displays "P-1" and is blinking. TIME, RETHERM and HOLD display the parameters pre programmed for AUTO CYCLE #1. Press START to execute a retherm cycle with these parameters or rotate the ADJ/SET knob to select one of the other pre-programmed cycle settings (0-9) then press START . After a cycle is started press ADJ/SET at any time to abort the cycle and return to idle.

Programming The Pre-Programmed Cycles

From the IDLE STATE (Time Blinking) press and hold ADJ/SET for 3 seconds. TIME no longer blinks. The current temperature display TEMP displays "P-1" and is blinking. If necessary rotate ADJ/SET to the desired pre-programmed cycle "P-x". Press and hold ADJ/SET for 3 seconds. P-x no longer blinks and TIME is blinking. Rotate ADJ/SET to adjust the retherm time and press ADJ/SET to accept the retherm time. RETHERM is blinking. Rotate ADJ/SET to adjust the retherm temperature and press ADJ/SET to accept the retherm temperature. HOLD is blinking. Rotate ADJ/SET to adjust the hold temperature and press ADJ/SET to accept the hold temperature. P-x has been updated to the currently displayed settings and P-x is again blinking. To program another location rotate ADJ/SET to the desired cycle # then press and hold ADJ/SET for 3 seconds. To return to IDLE press and release ADJ/SET. To start a cycle with the currently displayed settings press START.

Fast cycle Start Using Pre-programmed Setting #1

Press ADJ/SET. While holding ADJ/SET press START.

(see page 11 for Retherm & Holding Guide)

IV. OPERATION (cont'd)

IV. g - SHUTDOWN:

Turn the Power ON/OFF Switch to OFF position.

IV. h - EXTENDED SHUTDOWN:

Perform the following procedure to shut down the oven for an extended period of time.

Perform shutdown procedure. Unplug the unit.

Thoroughly clean the oven according to the cleaning procedures in this manual.

Leave the door (s) slightly open to allow ventilation and preservation of the gasket (s).

V. MAINTENANCE

V. a - INTERIOR:

Wash the inside of the compartment with a solution of mild detergent and warm water.

Rinse thoroughly with warm water.

Wipe dry.

This should be performed based upon a schedule predetermined for your operation.

V. b - EXTERIOR:

Refer to "Stainless Steel Care-Cleaning".

V. c - Door Gasket (s):

At least once a week, thoroughly clean the gasket sealing surfaced of the oven door (s) to remove food acids; this action will ensure maximum gasket life.

NOTE: Do not use any solvents or sharp instruments to clean the gasket (s).

Wash the gasket (s) with a cloth moistened with a solution of mild detergent and warm water.

Rinse with a fresh cloth moistened in warm water to remove all traces of detergent.

Wipe dry with a clean dry cloth.

Never apply food oils or petroleum lubricants directly to the gasket (s); petroleum-based solvents and lubricants will reduce gasket life.

Leaking and/or damaged or gaskets (s) cause inefficient and unsatisfactory operation of the unit. Replace any door gasket (s) that are damage or deformed.

V. MAINTENANCE (cont'd)

NOTE: Leave the compartment door (s) slightly open (unlatched) when the unit is not in use. Keeping the gasket under pressure when the unit is not in use can cause a permanent deformation of the gasket and reduce its serviceable life.

V. d - STAINLESS STEEL CARE - CLEANING:

Stainless steel contains 70-80% iron, which will rust if not properly maintained. It also contains 12-30% chromium, which forms an invisible passive, protective film that shields against corrosion. If the film remains intact, the stainless steel will remain intact.

However, if the film is damaged, the stainless steel can break down and rust. To prevent stainless steel breakdown, follow these steps:

Never use any metal tools. Scrappers, files, wire brushes or scouring pads (except for stainless steel scouring pads), will mar the surface.

Never use steel wool, which will leave behind particles that rust.

Never use acid based or chloride-containing cleaning solutions, which will break down the protective film. Never rub in a circular motion.

Never leave any food products or salt on the surface. Many foods are acidic. Salt contains chloride.

For routine cleaning, use warm water, mild soap or detergent and a sponge or soft cloth.

For heavy-duty cleaning, use warm water a de greaser and a plastic, stainless steel or scotch-brite pad.

Always rinse thoroughly. Always rub gently in the direction of the steel grain.

V. e - PRESERVING AND RESTORING:

Special stainless steel polishing cleaners can preserve and restore the protective film.

Preserve the life of stainless steel with a regular application of a high quality stainless steel polishing cleaner as a final step to daily cleaning.

If signs of breakdown appear, restore the stainless steel surface. First, thoroughly clean, rinse and dry surface. Then, on a daily basis, apply a high-quality stainless steel polish according to manufacturer's instructions.

V. MAINTENANCE (cont'd)

V. f - HEAT TINT:

Darkened areas, called "heat tint", may appear on stainless steel exposed to excessive heat, which causes the protective film to thicken. It is unsightly but is not a sign of permanent damage.

To remove heat tint, follow the routine cleaning procedure. Stubborn heat tint will require heavy-duty cleaning.

V. g - CALIBRATION PROCEDURE:

All units are tested and calibrated to run precisely as designed prior to shipment. However, if over time there becomes a need to calibrate or adjust the sensors please utilize the procedure noted below.

First, set the CAL OFF Set parameter to 0 using the procedure described under User Adjustable Parameters. Place a precision thermometer inside the oven's cavity. Turn on the oven and adjust the HOLD Temperature to 160 Degrees. When the oven has reached the set temperature wait another 10 minutes for temperatures to become homogenous inside the oven, read the precision thermometer and compare it to the oven's temperature display. If the oven's current temperature display is greater than the precision thermometer reading, the CAL OFF Set must be set negative (-) the number of degrees that the oven display is higher than the precision thermometer reading. If the oven's current temperature display is lower, the CAL OFF Set must be set positive the number of degrees that the oven display is lower than the precision thermometer reading.

EXAMPLE

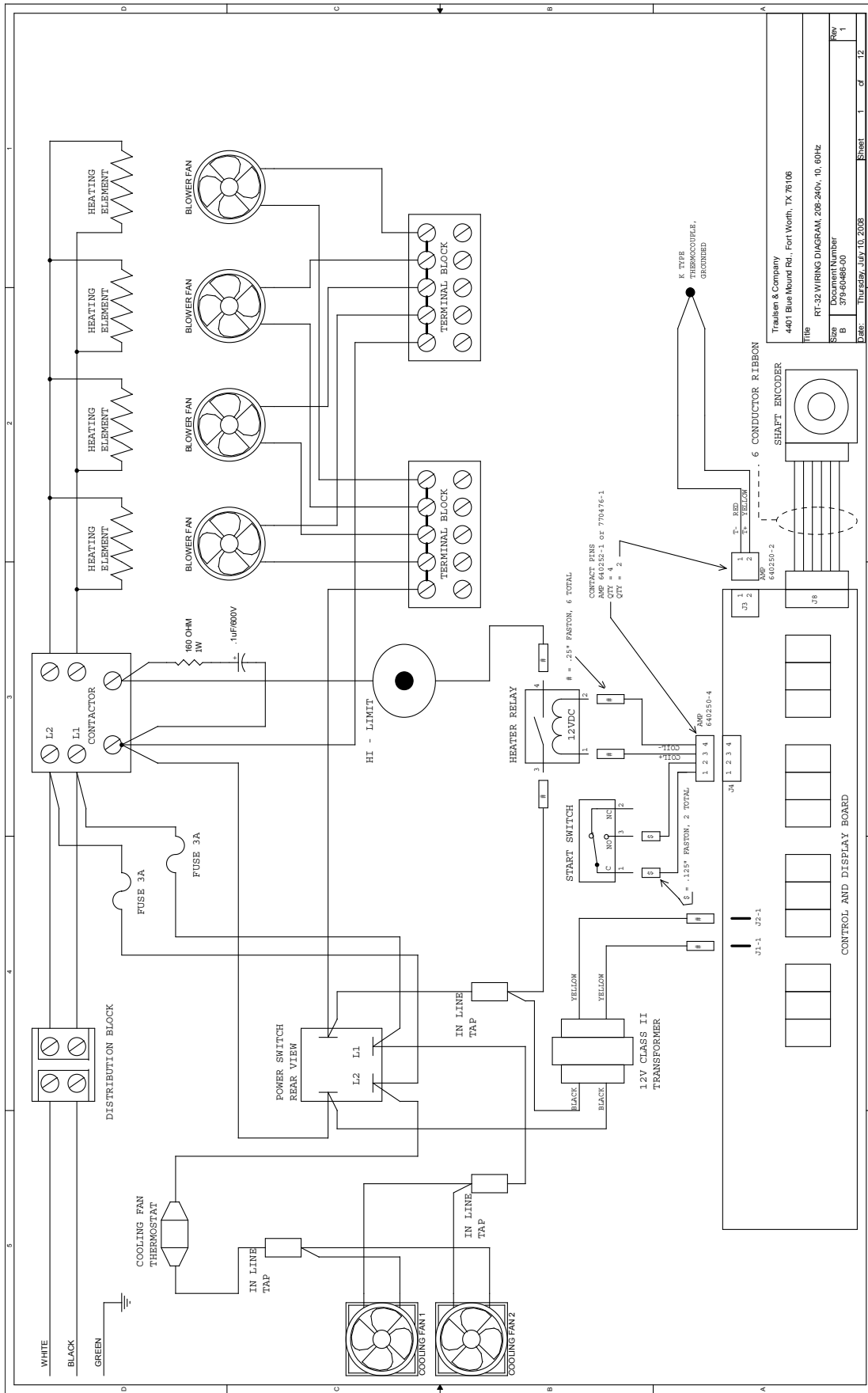
The oven's current temperature display after reaching 160 and a 10 minute wait is 161. The precision thermometer reading is 164. The CAL OFF Set parameter should be set to 3.

EXAMPLE

The oven's current temperature display after reaching 160 and a 10 minute wait is 160. The precision thermometer reading is 156. The CAL OFF Set parameter should be set to -4.

VI. WIRING DIAGRAM

Refer to the wiring diagram below for any service work performed by a qualified technician.



Trasken & Company
4401 Blue Mound Rd., Fort Worth, TX 76108

Title RT-52 WIRING DIAGRAM, 208-240V, 10, 60Hz
Document Number 379-00405-00
Size B
Date: Thursday, July 10, 2008 Sheet 1 of 12

VII. TROUBLE SHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE
1. Oven NOT operating.	a. Power ON/OFF switch is not on? b. Oven is not plugged into power source. c. Fuse is blown.
2. Oven Compartment is NOT heating and blower motor is operating with power switch on.	a. Defective connection. b. Defective wiring.
3. Oven is warming but cooling fans are NOT operating.	a. Oven is below 150°F. b. Defective connection or wiring. c. Defective Fan. d. Defective Temperature Probe.
4. Oven compartment IS NOT heating and blower motor IS operating with power switch ON.	a. Oven is below 40°F. b. Missing or defective thermocouple. c. Defective High-Limit Thermostat. d. Defective Heating Element.

VIII. SERVICE ASSISTANCE

VIII. a - SERVICE INFORMATION:

If after checking the items in the trouble shooting guide, and the unit is still not operating properly, please contact an authorized Traulsen service agent. You may obtain the name of a service agent from the Tech Service page of our web site: www.traulsen.com. If service is not satisfactory, please contact our in-house service department at:

Traulsen
 4401 Blue Mound Road
 Fort Worth, TX 76106
 (800) 825-8220

VIII. b - SPARE PARTS INFORMATION:

To purchase replacement parts or to speak to service support for Traulsen and most Hobart Refrigeration units please contact our Ft. Worth facility by phone at 800-825-8220 or fax to 817-740-6748 (parts) or 817-740-6757 (service).

To source parts locally follow instructions below for nearest location:

1. Log onto www.traulsen.com
2. Select Service Directory (top of screen)
3. Select Locate Parts (left side of screen)
4. Click on State desired

To source service support locally follow instructions below for nearest authorized service agent:

1. Log onto www.traulsen.com
2. Select Service Directory (top of screen)
4. Click on State desired

VIII. c - WARRANTY REGISTRATION:

The warranties for your new Traulsen unit may be registered with us by contacting our Ft. Worth facility by phone at 800-825-8220 or you may register on line:

1. Log onto www.traulsen.com
2. Select Service Directory (top of screen)
3. Select Warranty Registration Form (left side of screen)
4. Fill out information requested
5. Select Submit to complete unit warranty registration

Note: When calling for spare parts or service support, please make sure you have model and serial number of unit available.

IX. WARRANTIES

STANDARD DOMESTIC WARRANTY

TRAULSEN warrants new equipment to the original purchaser, when installed within the United States against defective material and workmanship for one (1) year from the date of original installation. Under this warranty, TRAULSEN, will repair or replace, at its option, including service and labor, all parts found to be defective and subject to this warranty.

Lifetime parts warranty on door hinges and door latch.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and will not apply to food loss.

THERE ARE NO ORAL, STATUTORY OR IMPLIED WARRANTIES APPLICABLE TO TRAULSEN, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. TRAULSEN SHALL HAVE NO OBLIGATION OR LIABILITY FOR CONSEQUENTIAL OR SPECIAL DAMAGES, GROWING OUT OF OR WITH RESPECT TO THE EQUIPMENT OR ITS SALE, OPERATION OR USE, AND TRAULSEN NEITHER ASSUMES NOR AUTHORIZES ANYONE ELSE TO ASSUME FOR IT ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE EQUIPMENT OR ITS SALE, OPERATION OR USE OTHER THAN AS STATED HEREIN.

INTERNATIONAL COMMERCIAL WARRANTY

(for Canadian warranties see domestic US warranty)

TRAULSEN warrants to the original purchaser, new equipment to be manufactured and sold by, it to be free from defects in material and workmanship under normal use and service for a period of one (1) year from date of shipment. Under this warranty, TRAULSEN will reimburse the purchaser for the replacement of any part of said equipment, which then proves to be defective. This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and will not apply to food loss.

TRAULSEN'S standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed Fifteen (15) months from date of shipment from factory, TRAULSEN:

will replace, F.O.B. factory, any defective parts normally subject to warranty.

will not cover the cost of packing, freight or labor such costs being the sole responsibility of the dealer/end user.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EITHER EXPRESSED OR IMPLIED AND CONSTITUTES TRAULSEN'S FULL OBLIGATION AND LIABILITY. WARRANTIES NOT AVAILABLE ON REMOTE MODELS.

X. SERVICE PARTS LIST

DESCRIPTION	PART NUMBER
BLOCK TERMINAL (INTERNAL DISTRIBUTION)	AD-206-2000-0
BLOCK, TERMINAL (POWER CONNECT)	AD-206-1000-0
BOLT, RETAINING RACK (PACK OF 4)	WP-305
CONTACTOR, 3POLE-50AMP(208/240V)	AD-260-6000-COR
CORD, POWER 208/240V	AD-161-3000-0
ELEMENT, OVEN 208/240V/1900W	AD-280-1000-0
FAN, COOLING 208/240V	AD-305-2000-0
FUSE, 3 AMP	AD-207-0000-0
GASKET, DOOR (PER FOOT)	WP-302
GRATE, RETURN AIR	AD-266-0000-0
GUARD, FAN	AD-253-0000-0
CASTER, RIGID	WP-114-6R
CASTER, SWIVEL WITH BRAKES	WP-114-6S
SHELF, WIRE	WP-019
HANDLE, SIDE	AD-307-1000-0
HINGE, DOOR	AD-306-1000-0
HOLDER, FUSE	AD-210-0000-0
HOLDER, PROBE (TEMPERATURE) 1/4"	AD-150-1
LATCH, DOOR CHROME	WP-215
MOTOR, BLOWER (208/240V)	AD-301-2000-0
RACK, MEAT (INSERT FOR SHEET PAN 18"X26")	AD-400
STRAIN RELIEF, POWER CORD	AD-252-2000-00
SUPPRESSER, ORANGE (W/RESISTOR)	AD-135-0000-0
SWITCH, ROCKER	AD-213
THERMOSTAT, COOLING FAN W/BACKET	AD-251-0000-0
THERMOSTAT, HIGH-LIMIT	AD-241-0000-0
VENT, SCREEN	AD-253-10000-0
PRINTED CIRCUIT BOARD ASSEMBLY	950-60420-00
ENCODER	336-10148-00
TRANSFORMER	337-60169-03
RELAY	336-10149-00
PUSH BUTTON	337-60425-00
CONTROL KNOB	336-10147-01
STAND OFFS FOR BOARD MOUNTING (6-6/32X.250)	351-60059-250

XI. Retherm & Holding Guide

Traulsen's Guide to Retherm & Holding

The below information is intended for use as a general reference only when using the Traulsen retherm oven. Please note that as products vary, as well as other elements such as altitude, so shall actual cooking times and temperatures. These should be adjusted as needed based upon your actual experience, and finished product temperatures should be verified manually prior to serving in order to insure food safety.

Product	Details/Weight	Cook Time	Cook Temp	Hold Time	Hold Temp	Max. Internal Temp	Loading Guidelines 2 per shelf on 4 shelves
Prime Rib	USDA #109, 20 lbs.	5 hrs	225°F	4 hrs min	140°F	135°F	3 per shelf on 6 shelves
Boneless Ribeye	USDA #112A, 12 lbs.	3 hrs	225°F	4 hrs min	140°F	135°F	2 per shelf on 4 shelves
Top Round	USDA #168, 18-20 lbs.	4-1/2-5 hrs	225°F	4 hrs min	140°F	130°F	2 per shelf on 4 shelves
Steamship Round	USDA #160, 60 lbs.	10 hrs	225°F	4 hrs min	140°F	130°F	1 per shelf on 2 shelves
Bottom Round	USDA #170, 20 lbs.	5 hrs	225°F	8 hrs	140°F	130°F	2 per shelf on 4 shelves
Boneless Strip Loin	USDA #180, 12 lbs.	3 hrs	225°F	4 hrs	140°F	130°F	3 per shelf on 6 shelves
Whole Tenderloin	USDA #190, 4-6 lbs.	2-1/2 hrs	225°F	2 hrs min	140°F	130°F	4 per shelf on 8 shelves
Top Sirloin Butt	USDA #184, 12-14 lbs.	3 hrs	225°F	4 hrs min	140°F	135°F	3 per shelf on 4 shelves
Beef Short Ribs	10 lbs.	4 hrs	225°F	4 hrs min	155°F	165°F	1 per shelf on 6 shelves
Cubed Steaks	10 lbs.	4 hrs	225°F	3 hrs min	160°F	180°F	1 per shelf on 6 shelves
Beef Back Ribs	30 lbs.	5 hrs	225°F	4 hrs	160°F	175°F	4 per shelf on 6 shelves
Beef Stew	10 lbs. (stew meat)	4 hrs	225°F	6 hrs ¹	150°F	140°F	1 per shelf on 6 shelves
Corned Beef	12 lbs.	4 hrs	250°F	4 hrs min	150°F	165°F	2 per shelf on 6 shelves
Frozen Burgers	4-5 oz.	45 min	225°F	4 hrs max	150°F	165°F	24 per shelf on 14 shelves
Fresh Ham ²	12 lbs.	6 hrs	250°F	4 hrs	160°F	165°F	4 per shelf on 4 shelves
Cooked Cured Ham	12 lbs.	4 hrs	250°F	4 hrs	160°F	135°F	2 per shelf on 4 shelves
Pork Back Ribs	USDA #422, 10 lbs.	4 hrs	250°F	3 hrs	160°F	175°F ³	6 per shelf on 8 shelves
Pork Spare Ribs	30 lbs.	4 hrs	255°F	4 hrs	160°F	175°F ³	5 per shelf on 6 shelves
Fresh Sausages	10 lbs.	2 hrs	225°F	5 hrs max	160°F	175°F	52 per shelf on 6 shelves
Pre-Cooked Sausage	10 lbs.	1-3/4 hrs	250°F	5 hrs max	160°F	160°F	52 per shelf on 8 shelves
Roast Suckling Pig	30 lbs.	6 hrs	250°F	3 hrs min	160°F	170°F ⁴	1 per shelf on 4 shelves
Bacon		40 min	350°F	n/a	n/a	n/a	33 per shelf on 14 shelves
Chicken Wings	10 lbs.	45 min	350°F	n/a	150°F	165°F	80 per shelf on 8 shelves
Chicken Pieces	8 pcs. per 3-1/2 lb. bird	2-1/4 hrs	250°F	1 hr max	150°F	170°F	8 per shelf on 6 shelves
Whole Chickens	3-1/4 lbs.	2-1/2 hrs	250°F	5 hrs max	150°F	170°F ⁵	6 per shelf on 6 shelves
Rottisserie Chicken	2-3/4 lbs.	2-1/2 hrs	375°F	1 hr max	160°F	170°F ³	6 per shelf on 6 shelves
Whole Turkeys	20 lbs.	5 hrs	250°F	5 hrs max	170°F	170°F ⁶	2 per shelf on 4 shelves
Turkey Breast ⁷	10 lbs.	4 hrs	250°F	1 hr	160°F	160°F ³	3 per shelf on 4 shelves
Roast Duckling	4 lbs.	1-1/2 hrs	350°F	3 hrs max	160°F	170°F ³	6 per shelf on 6 shelves
Rack of Lamb	10 lbs.	3-1/2 hrs	250°F	3 hrs max	140°F	140°F	14 per shelf on 8 shelves
Braised Lamb Shanks		4 hrs	250°F	4 hrs min	160°F	180°F ³	1 per shelf on 8 shelves
Fish Filets	4-6 oz.	40 min	225°F	4 hrs max	160°F	160°F	32 per shelf on 8 shelves
Sheet Cakes	18" x 26"	1-1/4 hrs	300°F	n/a	n/a	190°F	1 per shelf on 8 shelves
Kaiser Rolls		35 min	350°F	n/a	n/a	190°F	15 per shelf on 8 shelves
Italian Bread		40 min	350°F	n/a	n/a	190°F	6 per shelf on 8 shelves
Cookies	Various Types	20-35 min	325°F	n/a	n/a	n/a	24 per shelf on 14 shelves
Pies with Top Crust	Various Types, 9" dia.	1-1/4 hrs	350°F	n/a	n/a	n/a	3 per shelf on 8 shelves
Dinner Rolls		30 min	350°F	n/a	n/a	n/a	42 per shelf on 8 shelves
Clear Soups	12" x 20" Pans	3 hrs	250°F	Overnight	160°F	175°F	1 per shelf on 6 shelves
Frozen Pizzas	18" diameter	40 min	350°F	2 hrs max	160°F	175°F ⁶	2 per shelf on 8 shelves
Baked Potatoes	12" x 20" Pans	1-1/4 hr	350°F	1-1/2 hrs	170°F	200°F	30 per shelf on 8 shelves
Rice	1 Quart Dry	2 hrs	250°F	18 hrs max	150°F	160°F	1 per shelf on 8 shelves
Frozen Entrees	1 Quart Dry	3 hrs	250°F	Overnight	160°F	165°F	2 per shelf on 8 shelves

NOTE: For preheating please allow 1-minute for every ten degrees needed above current displayed cabinet temperature.

1= Overnight

2= Short Shank #402 or Bone Rolled Tied #402B

3= Internal holding temp 150°F

4= Internal holding temp 155°F

5= Internal holding temp 140°F

6= Internal holding temp 160°F

7= Bone In

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Notes

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HOURS OF OPERATION:
Monday thru Friday 7:30 am - 4:30 pm CST



Quality Refrigeration

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