

# School Foodservice Guidelines for Rethermalizing and Baking Foods in CRES COR® QuikTherm™ 12KW Oven



## BEE KNOWLEDGEABLE

- Most products will heat through faster and cook more evenly if slacked or thawed. Retherm times are based on preparing thawed foods. Loading frozen items will require longer cook/retherm time allotments.
- Always pre-heat oven prior to loading.
- Holding temperature for most products is 135°F - 165°F.
- Most products rethermed, cooked or held in an AquaTemp oven should be uncovered.
- Temperature and times based on maximum oven capacity.
- Temperatures, times and settings are suggested guidelines only.

Scan QR code to view more recipes or online at [crescor.com](http://crescor.com)



### Pre-Packaged Individual Meals

Food Item	Portion	Retherm Temperature	Humidity % RH	Minutes to 165°F Full Load Thawed	Hold Temperature	Hold Humidity	Air Speed Retherm
Hamburger & Tater Tots	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
Chicken Nuggets & Tater Tots	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
Tacos & Corn	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
Spaghetti/Meatballs/Green Beans	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
Macaroni & Cheese	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
Meatloaf & Mashed Potatoes	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
Turkey, Potatoes & Gravy	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
Pancakes & Sausage Links	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW
French Toast Sticks & Links	6-8 oz.	275°F	85%	30-40	150°F	50%	LOW



### Wrapped Sandwiches and Pizza

Food Item	Portion	Retherm Temperature	Humidity % RH	Minutes to 165°F Full Load Thawed	Hold Temperature	Hold Humidity	Air Speed Retherm
Pizza, slice, soft crust, no color	1 slice	225°F	90%	13-15	145°F	65%	LOW
Pizza, slice, soft, some browning	1 slice	250°F	75%	14-18	145°F	60%	LOW
Breakfast Pizza	1 slice	250°F	75%	14-18	145°F	60%	LOW
Hamburger	5 oz.	250°F	75%	20-28	145°F	60%	LOW
Hot Dog	6 to 1	250°F	75%	20-28	145°F	60%	LOW
Corn Dog, Unwrapped	6 to 1	250°F	60%	20-28	145°F	60%	HIGH
Burrito	5 oz.	250°F	75%	20-28	145°F	60%	LOW
Taco, Soft	4.5 oz.	250°F	75%	20-28	145°F	60%	LOW
Meatball Sub	6 oz.	250°F	75%	20-28	145°F	60%	LOW
Sloppy Joe	5 oz.	250°F	75%	20-28	145°F	60%	LOW
Breaded Chicken Patty	5 oz.	250°F	60%	18-25	145°F	60%	LOW
Breaded Fish Sandwich	5 oz.	250°F	60%	18-25	145°F	60%	LOW
Quesadilla	5 oz.	250°F	75%	18-25	145°F	60%	LOW
Toasted Cheese and Ham Sandwich	5 oz.	250°F	75%	20-28	145°F	60%	LOW
Steak and Cheese Sub	5 oz.	250°F	75%	20-28	145°F	60%	LOW

# School Foodservice Guidelines for Rethermalizing and Baking Foods in **CRES COR**® QuikTherm™ 12KW Oven



## Bulk Retherm Foods, Refrigerated, 12" x 20" x 2-1/2" Pans

Food Item	Weight Per Pan	Retherm Temperature	Humidity % RH	Minutes to 165°F Full Load Thawed	Hold Temperature	Hold Humidity	Air Speed Retherm
Taco Meat / Ground Meat	10 lbs.	275-300°F	85%	40-50	150°F	55%	LOW
Macaroni and Cheese	10 lbs.	275-300°F	85%	35-45	150°F	55%	LOW
Sliced, Cooked, Turkey w/ Gravy	10 lbs.	275-300°F	85%	40-50	150°F	55%	LOW
Lasagna, Thawed	10 lbs.	275-300°F	85%	40-50	150°F	55%	LOW
Hamburger Patties, Pre-cooked	10 lbs.	275-300°F	85%	30-40	150°F	55%	LOW
Hot Dogs, Sausage Links, Cooked	10 lbs.	250-275°F	85%	30-40	150°F	55%	LOW
Rib-E-Que / BBQ Beef or Pork	10 lbs.	275-300°F	85%	35-45	150°F	55%	LOW
Grilled Chicken Breast Patty	10 lbs.	275-300°F	85%	27-35	150°F	65%	LOW
Spaghetti Sauce	10 lbs.	275-300°F	85%	40-50	150°F	55%	LOW
Vegetables, Frozen	8 lbs.	350°F	95%	55-65	150°F	65%	LOW
Vegetables, Fresh	8 lbs.	350°F	95%	45-60	150°F	65%	LOW
Vegetables, Canned	8 lbs.	275-300°F	85%	40-50	150°F	55%	LOW
Baked Beans	10 lbs.	275-300°F	85%	45-55	150°F	55%	LOW
Mashed Potatoes	10 lbs.	275-300°F	85%	40-50	150°F	65%	LOW
Rice, Cooked	8 lbs.	275-300°F	95%	30-40	150°F	70%	LOW
Pasta, Cooked	8 lbs.	275-300°F	95%	30-40	150°F	70%	LOW



## Baked / Oven Fried / Roast-N-Hold Items



Food Item	Weight/Portion	Retherm Temperature	Humidity % RH	Minutes to 165°F Full Load Thawed	Hold Temperature	Hold Humidity	Air Speed Retherm
Cookies, Frozen / Break & Bake	1-2 oz. ea.	350°F	0	17-25	0	0	LOW
Biscuits / Rolls	3-4 oz.	350°F	0	25-35	120°F	55%	LOW
Cinnamon Rolls	2-4 oz.	350°F	0	25-35	120°F	55%	LOW
Bread Sticks / Cheese Sticks	48/18x26 pan	350°F	0	20-30	0	0	LOW
Sheet Cakes, Pastries	18x26 pan	350°F	0	40-50	0	0	LOW
French Fries, Ovenable	18x26 pan	350°F	0	20-35	150°F	30%	HIGH
Tater Tots / Sweet Potatoes	18x26 pan	350°F	0	30-40	150°F	30%	HIGH
Chicken Fingers / Nuggets	8 lb./18x26	350°F	0	30-45	150°F	30%	HIGH
Whole Turkey, Thawed, Overnight	14-16 lbs.	275°F	50%	5 Hrs.	160°F	50%	LOW
Whole Turkey, Thawed, Overnight	20-22 lbs.	275°F	50%	6-7 Hrs.	160°F	50%	LOW
Turkey Breast, Boneless, Thawed	8-10 lbs.	275°F	50%	3-1/2 hrs.	160°F	50%	LOW
Pork Roast, Fresh Ham	10-12 lbs.	300°F	30%	5 Hrs.	160°F	30%	LOW
Beef, Top Round, NAMP #168	18-20 LB.	250°F	30%	5-7 hrs.	150°F	30%	LOW



**BEE SURE IT'S**  
 **CRES COR**®

