

School Foodservice Guidelines for Rethermalizing and Baking Foods in CRES COR® Retherm-N-Hold 8KW 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



Pre-Packaged Individual Meals

Food Item	Portion	Retherm Temperature	Humidity % RH*	Minutes to 165°F Full Load Thawed	Hold Temperature	Hold Humidity*
Hamburger & Tater Tots	6-8 oz.	275°F	85%	40-60	150°F	50%
Chicken Nuggets & Tater Tots	6-8 oz.	275°F	85%	40-60	150°F	50%
Tacos & Corn	6-8 oz.	275°F	85%	40-60	150°F	50%
Spaghetti/Meatballs/Green Beans	6-8 oz.	275°F	85%	40-60	150°F	50%
Macaroni & Cheese	6-8 oz.	275°F	85%	40-60	150°F	50%
Meatloaf & Mashed Potatoes	6-8 oz.	275°F	85%	40-60	150°F	50%
Turkey, Potatoes & Gravy	6-8 oz.	275°F	85%	40-60	150°F	50%
Pancakes & Sausage Links	6-8 oz.	275°F	85%	40-60	150°F	50%
French Toast Sticks & Links	6-8 oz.	275°F	85%	40-60	150°F	50%



Wrapped Sandwiches and Pizza

Food Item	Portion	Retherm Temperature	Humidity % RH*	Minutes to 165°F Full Load Thawed	Hold Temperature	Hold Humidity*
Pizza, slice, soft crust, no color	1 slice	225°F	90%	15-20	145°F	65%
Pizza, slice, soft, some browning	1 slice	250°F	75%	20-25	145°F	60%
Breakfast Pizza	1 slice	250°F	75%	20-25	145°F	60%
Hamburger	5 oz.	250°F	75%	30-50	145°F	60%
Hot Dog	6 to 1	250°F	75%	30-50	145°F	60%
Corn Dog, Unwrapped	6 to 1	275°F	60%	30-50	145°F	60%
Burrito	5 oz.	250°F	75%	30-50	145°F	60%
Taco, Soft	4.5 oz.	250°F	75%	30-50	145°F	60%
Meatball Sub	6 oz.	250°F	75%	30-50	145°F	60%
Sloppy Joe	5 oz.	250°F	75%	30-50	145°F	60%
Breaded Chicken Patty	5 oz.	250°F	60%	25-40	145°F	60%
Breaded Fish Sandwich	5 oz.	250°F	60%	25-40	145°F	60%
Quesadilla	5 oz.	250°F	75%	25-40	145°F	60%
Toasted Cheese and Ham Sandwich	5 oz.	250°F	75%	30-45	145°F	60%
Steak and Cheese Sub	5 oz.	250°F	75%	30-45	145°F	60%

**For AquaTemp™ Ovens Only*

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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*
Taco Meat / Ground Meat	10 lbs.	300°F	85%	40-60	150°F	55%
Macaroni and Cheese	10 lbs.	300°F	85%	40-60	150°F	55%
Sliced, Cooked, Turkey w/ Gravy	10 lbs.	300°F	85%	40-60	150°F	55%
Lasagna, Thawed	10 lbs.	300°F	85%	40-60	150°F	55%
Hamburger Patties, Pre-cooked	10 lbs.	300°F	85%	40-50	150°F	55%
Hot Dogs, Sausage Links, Cooked	10 lbs.	300°F	85%	40-50	150°F	55%
Rib-E-Que / BBQ Beef or Pork	10 lbs.	300°F	85%	40-60	150°F	55%
Grilled Chicken Breast Patty	10 lbs.	300°F	85%	40-50	150°F	65%
Spaghetti Sauce	10 lbs.	300°F	85%	40-60	150°F	55%
Vegetables, Frozen	8 lbs.	300°F	95%	50-75	150°F	65%
Vegetables, Fresh	8 lbs.	300°F	95%	30-45	150°F	65%
Vegetables, Canned	8 lbs.	300°F	85%	40-60	150°F	55%
Baked Beans	10 lbs.	300°F	85%	40-60	150°F	55%
Mashed Potatoes	10 lbs.	300°F	85%	40-60	150°F	65%
Rice, Cooked	8 lbs.	300°F	95%	40-50	150°F	70%
Pasta, Cooked	8 lbs.	300°F	95%	40-50	150°F	70%



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*
Cookies, Frozen / Break & Bake	1-2 oz. ea.	350°F	0	20-25	0	0
Biscuits / Rolls	3-4 oz.	350°F	0	25-35	120°F	55%
Cinnamon Rolls	2-4 oz.	350°F	0	25-35	120°F	55%
Bread Sticks / Cheese Sticks	48/18x26 pan	350°F	0	20-30	0	0
French Fries, Ovenable	18x26 pan	350°F	0	30-50	150°F	30%
Tater Tots / Sweet Potatoes	18x26 pan	350°F	0	30-50	150°F	30%
Chicken Fingers / Nuggets	8 lb./18x26	350°F	0	30-50	150°F	30%
Whole Turkey, Thawed, Overnight	14-16 lbs.	300°F	50%	5 Hrs.	160°F	50%
Whole Turkey, Thawed, Overnight	20-22 lbs.	300°F	50%	6-7 Hrs.	160°F	50%
Turkey Breast, Boneless, Thawed	8-10 lbs.	300°F	50%	3-1/2 hrs.	160°F	50%

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