



 **CRES COR®**
ROAST-N-HOLD
RETHERMALIZER
FOOD PREPARATION
GUIDELINES

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INTRODUCTION

This cooking guide for Cres Cor Roast-N-Hold/Retherm Convection Ovens was developed for you as a useful reference when using your new unit. The enclosed information will help you become familiar with your new equipment and should answer many of your questions.

Keep this cookbook close at hand. It is your base-line resource for mastering the art and science of roasting and rethermalizing in your Cres Cor oven. It will put you on the right track when designing your menu and kitchen regimen, and will greatly reduce the “trial-and-error” period inherent in commissioning any new equipment. It will also serve you well for years to come as you redesign your menu, refine your kitchen work-flow and evolve your business.

You’ll notice that this book is set up in a format familiar to our customers. We hope that the friendly cookbook feel will encourage you to use it often and store it among your most valuable reference materials.

For complete operation, maintenance, cleaning, trouble-shooting and replacement parts for your Cres Cor oven, see the correct operation manual for each corresponding model:

HUMIDITY OVENS

MODEL	OPERATION MANUAL
CO-151-FW-UA-12D CO-151-FPW-UA-12D CO-151-HW-UA-6D	FL-2373
RO-151-FW-UA-18D RO-151-FPW-UA-18D RO-151-FW-1332D	FL-2356

NON-HUMIDITY OVENS

MODEL	OPERATION MANUAL
CO-151-F-1818D CO-151-FUA-12D CO-151-FPUA-12D CO-151-H-189D CO-151-HUA-6D	FL-2368
RO-151-F-1332D RO-151-FUA-18D	FL-2357

This cookbook, along with the equipment operation manuals listed above and Cres Cor's food prep calculator can be easily accessed at www.crescor.com. Don't forget to register your new equipment online as well!

LOW TEMPERATURE COOKING

When was the last time you received an invoice where all the prices were less than the week before? We constantly see our costs increasing and are forced to raise menu prices. The customer in turn looks for the quality and/or quantity that he or she expects for the price that is paid.

To provide our clientele with a satisfying product is the main task we all face day in and day out. That is why the Roast-N-Hold Convection Oven has been developed. Our oven will make your job more enjoyable when you can depend on a consistently well-prepared product. In addition, these ovens provide labor and energy savings that further increase the profitability of serving high cost items, such as red meats and fowl.

When cooking a 20 lb. Roast at 350° F. in a standard convection oven, the meat shrinkage will average 25%. In most cases the loss will be higher. This means a loss in the number of portions served and in actual dollars.

This shrinkage is not simply a loss from rendering fats but an actual loss in meat fluids and a reduction in size. The meat is composed of approximately 70% water and at higher temperatures this moisture is cooked off and lost in the atmosphere. With the Cres Cor Roast-N-Hold Oven you will prepare your roasts at lower temperatures which will prevent the loss. The average shrinkage will be 7 to 10% and the additional portions served will reduce the food cost on that product.

The Cres Cor Roast-N-Hold is a convection oven with a gentle air flow which removes the thermal blanket of insulating cold air surrounding the meat. There is no strong blast of hot air to force the product to cook, but a continuous circulation around the product which results in an evenly cooked roast with excellent browning and appearance. This is the reason for placing the food up on raised wire grids.

Being a convection oven, the flavor of the meat produced is truly that of a roasted meat; not steamed or simmered. The hold cycle of the Cres Cor Oven produces a tender, flavorful roast with the convenience of holding the meat without additional cooking or increased doneness. The natural enzymes within the meat are allowed to tenderize by breaking down connective tissues. The suggested minimum holding time on beef products is two to three hours to allow for this enzyme action. During this period the meat also has a chance to develop its own flavor within the roast. This flavor development is similar to the time allowed for simmering a stew on the stove. As time is allowed for the roast to hold, the meat takes on a better flavor. Seasoning a roast becomes unnecessary – this is especially important for low-sodium diets.

The elimination of waste also helps to reduce the food cost. The oven will hold the meat at the same degree of doneness for a lunch period and then for the dinner hour. Leftover meat will be tender and tasty for the serving period. Also, by using a proper handling technique for reheating, unserved roasts are not lost to the stock pot or soup, but sold for their original mark-up.

Once programmed, the roast placed in the oven in the evening will be perfectly prepared for service the following day. The chef does not need to check on the meat, thus saving valuable time.

Any meat cooked overnight may also be placed in a separate holding cabinet in the morning, freeing the oven to prepare additional items such as demi-loaves, pies, custards and braised items. With a temperature range to 350°F. you'll find the Cres Cor Roast-N-Hold Oven is a versatile piece of equipment in any operation.

For more information on how to measure meat shrinkage, see page 64.

THE ALL-IMPORTANT HOLD CYCLE

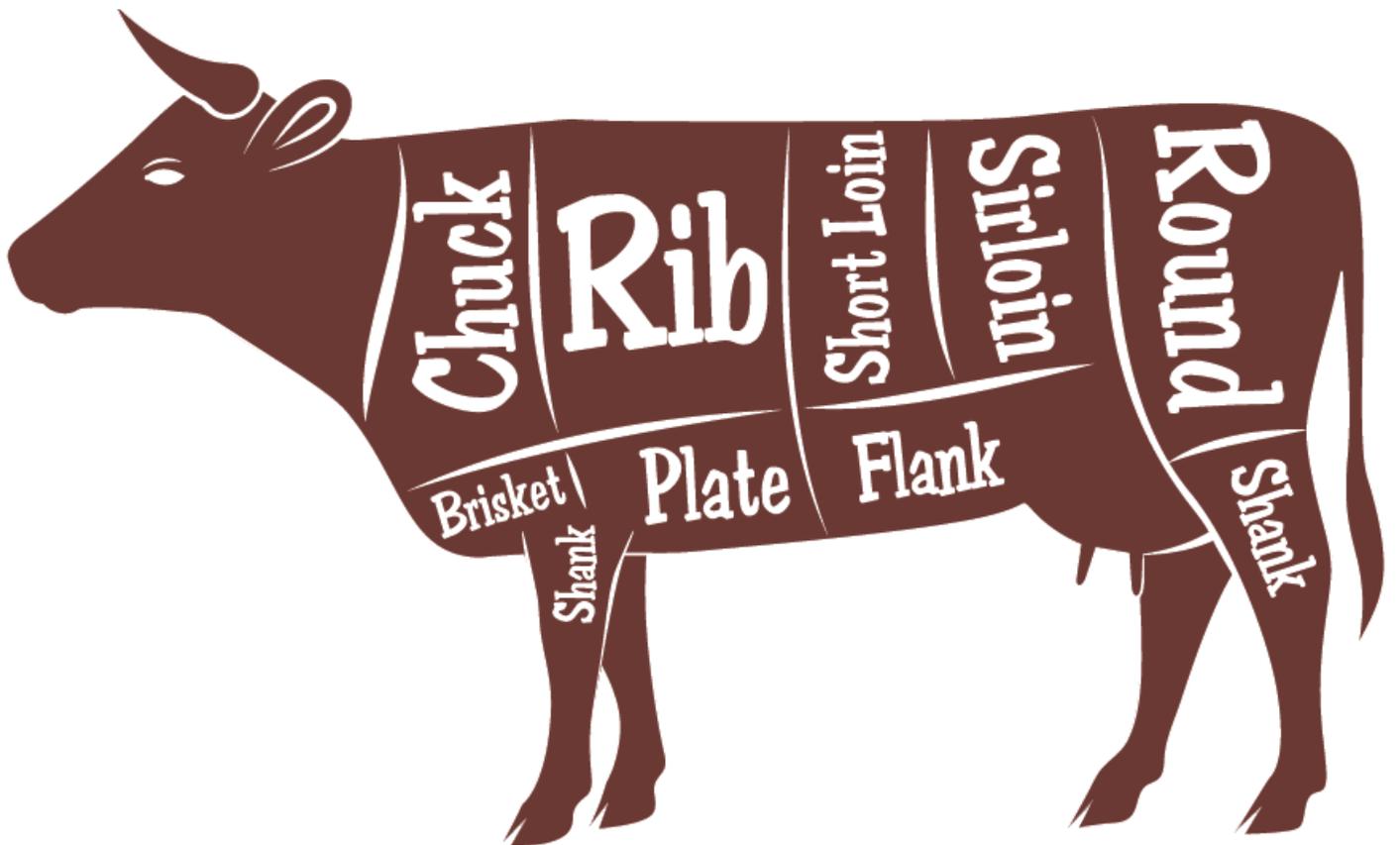
When inspecting your next delivery of beef from your purveyor, pay close attention to the amount of marbling and the color of the fat covering. As we continue to purchase and serve vast amounts of beef in our operations, the suppliers are providing a different product today than that of ten years ago. The grazing time has been increased and the grain feed lot time reduced. This results in less marbling and a yellow tint to fat coverings. To counteract the resulting less tender product, many operations inject the live cattle with enzyme solutions such as papain.

Enzymes and co-enzymes (or activators) are naturally present in some meat products. By increasing their concentration we can increase the tenderizing action. Enzymes are characteristically subject to inactivation by high temperatures. They are most active in a temperature range of approximately 100-130°F/38-54°C. Once a temperature above 160°F/71°C is reached, they become inactive.

The automatic hold cycle on the Roast-N-Hold ovens allows the enzymes the opportunity to break down (hydrolyze) tough connective tissue. Once the internal temperature of the meat is above 160°F/71°C, no further tenderization takes place. We suggest a minimum holding time of three hours. When planning your roasting time, allow for the additional holding time before the meat is needed for service. By roasting overnight you will have helped tenderize your meat as well as allowed time for flavor development. Ingredients being added; it is a natural process.

Convenience is also an added asset of automatic hold cycles on the Roast-N-Hold. Especially if the service of a banquet is delayed through no fault of your own. In testing we have held for 24 hours, without any further cooking or doneness of meat and without any bacterial growth or souring. FDA's recommended holding time for beef with an internal doneness of 130°F/54°C is 121 minutes for properly destroying harmful organisms. Once destroyed, they cannot be reactivated but can still be reintroduced later due to improper handling.

BEEF



PRIME RIB

Initial Preparation

Seasoning at personal discretion.

Pieces Per Tray

Two, 20-22 lb. each.

Trays Per Oven Load

Seven 18"x 26" pans
w/ wire grid, maximum.

Total Weight

310 lb/140.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

8 Hours

Holding Temperature

140°F/60°C

Holding Time

3-4 hours, minimum.

Degree of Doneness

Medium Rare

Oven Vent

Closed

Helpful Hints

1. Reheat at 250°F/121°C, to desired internal temperature.
2. For roasting fewer pieces, see chart below.
3. When roasting and holding 1 or 2 roasts overnight, use of warm water placed in the sheet pans is highly recommended.
4. There will be NO pan drippings for "scratch" au jus.
5. For extended holding (over 6 hours), use 150°F/66°C holding temperature.

Total Pieces Per Load	1-3	4-6	7-9	10-12	13-14
Total Weight (lbs)	22-66	88-132	154-198	220-264	286-310
Cook Time (hrs)	3.5	4.5	6	7	8

Chef's Notes:

NOTE: Cook times may vary with individual circumstances.

OUTSIDE ROUND

Initial Preparation

Seasoning at personal discretion.

Pieces Per Tray

Two, 18-20 lb. each.

Trays Per Oven Load

Seven 18"x 26" pans
w/ wire grid, maximum.

Total Weight

280 lb/127 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

8 Hours

Holding Temperature

140°F/60°C

Holding Time

3-4 hours, minimum.

Degree of Doneness

Medium Rare

Oven Vent

Closed

Helpful Hints

1. Reheat at 250°F/121°C, to desired internal temperature.
2. For roasting fewer pieces, see chart below.
3. When roasting and holding 1 or 2 roasts overnight, use of warm water placed in the sheet pans is highly recommended.
4. There will be NO pan drippings for "scratch" au jus.
5. For extended holding (over 6 hours), use 150°F/66°C holding temperature.

Total Pieces Per Load	1-3	4-6	7-9	10-12	13-14
Total Weight (lbs)	20-60	80-120	140-180	200-240	260-280
Cook Time (hrs)	3.5	4.5	6	7	8

Chef's Notes:

NOTE: Cook times may vary with individual circumstances.

RIBEYE

Initial Preparation

Seasoning at personal discretion.

Pieces Per Tray

Three, 12-14 lb. each.

Trays Per Oven Load

Eight 18"x 26" pans w/ wire grid, maximum.

Total Weight

288 lb/130.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

7 Hours

Holding Temperature

140°F/60°C

Holding Time

3-4 hours, minimum.

Degree of Doneness

Medium Rare

Oven Vent

Closed

Helpful Hints

1. Reheat at 250°F/121°C, to desired internal temperature.
2. For roasting fewer pieces, see chart below.
3. When roasting and holding 1 or 2 roasts overnight, use of warm water placed in the sheet pans is highly recommended.
4. There will be NO pan drippings for "scratch" au jus.
5. For extended holding (over 6 hours), use 150°F/66°C holding temperature.

Total Pieces Per Load	1-3	4-8	9-12	13-18	19-24
Total Weight (lbs)	14-42	56-112	126-168	182-252	266-336
Cook Time (hrs)	3.5	4.25	5	6	7
Chef's Notes:					

NOTE: Cook times may vary with individual circumstances.

STEAMSHIP ROUND

Initial Preparation

Seasoning at personal discretion.

Pieces Per Tray

One 50-60 lb piece per tray.

Trays Per Oven Load

Three 18"x 26" pans w/ wire grid, maximum.

Total Weight

180 lb/81.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

14 Hours

Holding Temperature

150°F/66°C

Holding Time

3-4 hours, minimum.

Degree of Doneness

Medium Rare - 140°F/60°C
internal temperature.

Oven Vent

Closed

Helpful Hints

1. Cooking time for one roast is 9 hours. For two roasts, 12 hours. For three roasts, 14 hours.
2. When roasting a single piece, place toward center of the oven.

Total Pieces Per Load	1	2	3
Total Weight (lbs)	60	120	180
Cook Time (hrs)	9	12	14

Chef's Notes:

NOTE: Cook times may vary with individual circumstances.

STRIP LOIN (BONELESS)

Initial Preparation

Seasoning at personal discretion.

Pieces Per Tray

Three, 10-12 lb. each.

Trays Per Oven Load

Eight 18"x 26" pans
w/ wire grid, maximum.

Total Weight

288 lb/130.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

6 Hours

Holding Temperature

140°F/60°C

Holding Time

3-4 hours, minimum.

Degree of Doneness

Medium Rare

Oven Vent

Closed

Helpful Hints

1. Do not overcrowd pans or allow roasts to rest against each other. Restriction of air flow will produce uneven cooking.
2. For roasting fewer pieces, see chart below.
3. Try marinating in a red wine-and-herb brine prior to roasting.
4. When roasting and holding 1 or 2 roasts overnight, use of warm water placed in the sheet pans is highly recommended.

Total Pieces Per Load	1-3	4-8	9-12	13-18	19-24
Total Weight (lbs)	12-36	48-96	108-144	156-216	228-288
Cook Time (hrs)	3	3.5	4.25	5.	6

Chef's Notes:

NOTE: Cook times may vary with individual circumstances.

PULLED TENDERLOIN

Initial Preparation

Season or bard as desired. Coating with oil is recommended.

Pieces Per Tray

Five, 5-7 lb. each.

Trays Per Oven Load

Eight 18"x 26" pans w/ wire grid, maximum.

Total Weight

200 lb/90.72 kg

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

2.5 Hours

Holding Temperature

140°F/60°C

Holding Time

For convenience only (see Hint #4).

Degree of Doneness

Medium Rare

Oven Vent

Closed

Helpful Hints

1. With quality tenderloin, holding time for allowing meat to set up is unnecessary.
2. For roasting fewer pieces, see chart below.
3. Room tempering not included in cooking time consideration.
4. If holding for service, open doors, allowing 350°F/177°C air to escape as quickly as possible. Hold at 140°F/60°C.

Total Pieces Per Load	10	20	30	40
Total Weight (lbs)	28-70	140	210	280
Cook Time (hrs)	1	1.5	2	2.5

Chef's Notes:

NOTE: Cook times may vary with individual circumstances.

SHORT RIBS

Initial Preparation

Pre-brown and lay out in 12"x 20" hotel pan with brown sauce; cover with foil or plastic film.

Trays Per Oven Load

Eight pans (in CO-151-F-1818D); thirty to forty 8 to 10-oz. portions per 12"x 20"x 4" pan (16 pans in CO-151-FUA-12D).

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

4.5 Hours

Holding Temperature

170°F/77°C

Holding Time

3-4 hours; may be held overnight.

Degree of Doneness

Well Done

Oven Vent

Closed

Helpful Hints

1. When braising with this method you will not experience burning around sides or top of pan.
2. May be cooked ahead of time and reheated for service.

Oven Model	CO-151-F-1818D	CO-151-FUA12D
Shelves / Pans	8	16
Approximate Portions	240-320	320-640
Cook Time (hrs)	3.25	4.5
Chef's Notes:		

NOTE: Cook times may vary with individual circumstances.



SWISS STEAK

Initial Preparation

Season, flour, pre-brown. Shingle in 12"x 20"x 4" hotel pan, cover in brown sauce; cover pan with foil or plastic film.

Pieces Per Tray

30-40 portions of 6-8 oz. per 12"x 20"x 4" pan.

Trays Per Oven Load

8 in CO-151-F-1818D; 16 in CO-151-FUA-12D.

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

4 Hours

Holding Temperature

170°F/77°C

Holding Time

3-4 hours; may be held overnight.

Degree of Doneness

Well Done

Oven Vent

Closed

Helpful Hints

1. May be served immediately or precooked and reheated.
2. Jardiniere of vegetables may be prepared separately and used at plating.

Oven Model	CO-151-F-1818D	CO-151-FUA12D
Shelves / Pans	8	16
Approximate Portions	240-320	320-640
Cook Time (hrs)	3	4
Chef's Notes:		

NOTE: Cook times may vary with individual circumstances.

CORNERED BEEF BRISKET

METHOD ONE

Initial Preparation

Remove Cryovac packaging. Place in 12"x 20"x 4" steamtable pan, add water to cover two-thirds; cover pan with plastic wrap.

Trays Per Oven Load

Eight

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

6.5 Hours

Holding Temperature

170°F/77°C

Holding Time

4-6 hours; at chef's convenience.

Oven Vent

Closed

Helpful Hints

1. May be served, or reheated as needed to internal temperature of 170°F/77°C.
2. May be finished by baking on a glaze mixture of ketchup, mustard and brown sugar.

METHOD TWO

Initial Preparation

Place brisket directly on an 18"x 26" sheet pan. Leave corned beef in the bag it came in or wrap in plastic film. Add water to sheet pan.

Trays Per Oven Load

Eight

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

5 Hours

Holding Temperature

170°F/77°C

Holding Time

4-6 hours; at chef's convenience.

Oven Vent

Closed

Helpful Hints

1. Cook to internal temperature of 170°F/77°C.
2. When cooking overnight, use of warm water placed in the sheet pan is highly recommended.

NOTE: Cook times may vary with individual circumstances.



SLICED BEEF (WITH GRAVY)

Initial Preparation

Refrigerated, pre-sliced, shingled in 12"x 20"x 2.5" hotel pan, covered with cold sauce. Cover with foil tent.

Trays Per Oven Load

Eight in CO-151-F-1818D; 16 in CO-151-FUA-12D.

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

2.5 hours with 8 pans; 3.5 hours with 16 pans.

Holding Temperature

170°F/77°C

Holding Time

3 hours, maximum.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Do not overheat or overfill pans with sauce.
2. Foil tent should not touch sauce.
3. Make sure oven is on level surface when dealing with hot liquids or sauces.

Total Pieces Per Load	1	2	3
Total Weight (lbs)	60	120	180
Cook Time (hrs)	9	12	14
Chef's Notes:			

NOTE: Cook times may vary with individual circumstances.

REHEATING PRIME RIB

When whole or partial roasts have not been served during the course of that evening's business, simply remove from the oven. The meat should be cooled down as quickly as possible. Do not stack the meat on a shelf in the walk-in cooler, but place on raised racks to allow cool air movement around all sides of the roast. This will speed up the cooling process and help avoid possible bacteria buildup and spoilage. Once cooled, wrap with plastic wrap.

To reheat, separate and follow same procedure as for roasting, but deduct 45 minutes from roasting time and allow to hold as before. The use of a meat thermometer or pocket thermometer becomes very useful in this process. When the internal temperature reaches 100-105°F, approximately ½ hour of roasting time at 250°F is left. Allow the oven to go into the hold cycle for at least 2 hours. The product should result in an internal temperature of 140°F (medium rare).

Remember, the internal temperature of the meat will climb during the first hour of the hold cycle while the oven cavity cools down and the meat has time to set up (under full load conditions).

To reheat pre-cooked roasts with raw product, remove plastic and place on wire grid in an 18" x 26" pan. Load into oven approximately 2 hours after the raw meat began roast cycle and handle the same as a new roast. Again, a pocket thermometer will help give you a properly roasted meat.

For smaller products such as poultry, spare ribs, or rack of lamb, the items may be quickly heated in a "high heat" oven at 350-400° F then placed into the preheated CRES COR oven on the hold cycle. These items can either be served directly out of the unit or finished with a glaze and placed under a broiler or food finisher for plating.

STEAK PROOFING

METHOD 1:

For large banquet service, pre-portioned strip steaks or fillets can be scored or marked on a hot broiler then placed on edge in either 12" x 20" hotel pans or 18" x 26" sheet pans. Place in the Roast-N-Hold Oven at 250°F. Insert a meat thermometer into the center of one of the steaks to indicate the desired internal doneness. The approximate roasting time for 300 eight ounce steaks would be 45 minutes, then held for no more than 1 hour to assure quality retention.

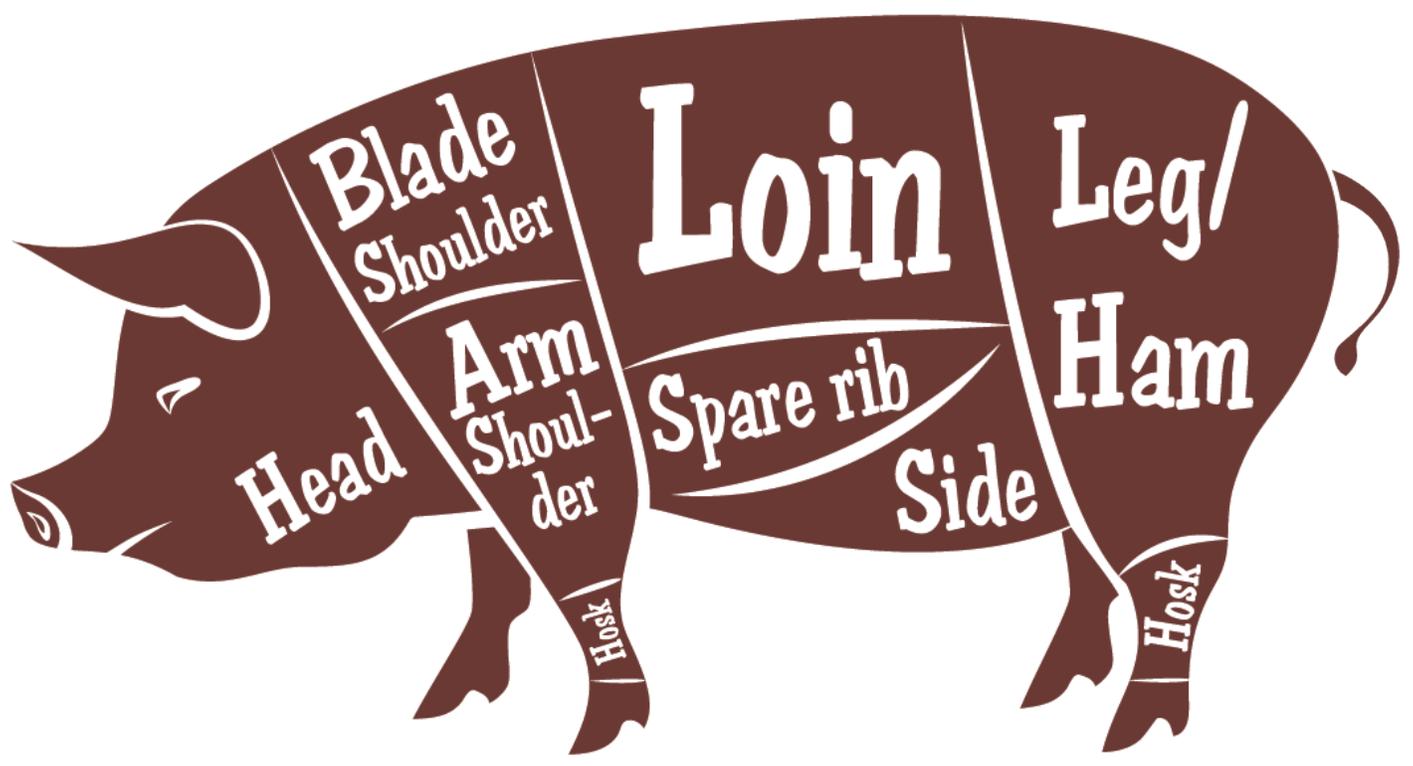
METHOD 2:

The portions of steak are placed on the wire grids in the 18" x 26" sheet pan. Preheat the oven to 250°F and place the meat inside. Roast for approximately 1 hour for 300 portions. The steaks can either be held at this time or finished and served. If desired, the meat can be finished by marking on the broiler. For less handling, the meat can be brushed or sprayed with a mixture of oil and carmel color in the raw state, then finished with the oven. If your process requires holding, you may leave the doors ajar to lower the temperature inside the oven more quickly.

METHOD 3:

If preparing steaks from raw state, dip in mixture of browning agent, oil and granulated garlic. Place on raised wire grid to drain. Load in oven preheated to 350° F (8-10 oz. steaks require 25-30 minutes for medium rare). Cook to internal temperature of 130° F. Open doors to cool oven, then hold at 140° F for service.

PORK



FRESH HAM B.R.T.

Initial Preparation

Season with salt, pepper, garlic.

Pieces Per Tray

Three - 10-12 lb.

Trays Per Oven Load

Seven 18"x 26" with wire grids, maximum.

Total Weight

252 lb/114.3 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

6.5 Hours

Holding Temperature

170°F/77°C

Holding Time

At operator's convenience.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Unlike beef, pork has little need for tenderizing. There is only slight flavor development during holding.
2. For preparing pork at internal temperatures lower than 165°F/74°C, follow FDA guidelines.

Total Pieces Per Load	1-6	7-12	13-21
Total Weight (lbs)	60-72	120-144	210-252
Cook Time (hrs)	4.75	5.5	6.5
Chef's Notes:			

NOTE: Cook times may vary with individual circumstances.

FRESH HAM

(BONE-IN)

Initial Preparation

Season to preference with salt, pepper, garlic.

Pieces Per Tray

Three - 12-15 lb.

Trays Per Oven Load

Seven 18"x 26" with wire grids, maximum.

Total Weight

210 lb/95.24 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

7.5 Hours

Holding Temperature

170°F/77°C

Holding Time

At operator's convenience.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Unlike beef, pork has little need for tenderizing. There is only slight flavor development during holding.
2. For preparing pork at internal temperatures lower than 165°F/74°C, follow FDA guidelines.

Total Pieces Per Load	1-4	5-8	10-14
Total Weight (lbs)	15-60	75-120	150-210
Cook Time (hrs)	5	6.5	7.5

Chef's Notes:

NOTE: Cook times may vary with individual circumstances.

PORK LOIN (BONELESS)

Initial Preparation

Season with salt, pepper, garlic.

Pieces Per Tray

Four - 6-8 lb.

Trays Per Oven Load

Seven 18"x 26" with wire grids, maximum.

Total Weight

224 lb/101.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

5 Hours

Holding Temperature

170°F/77°C

Holding Time

At operator's convenience.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Product may be refrigerated, sliced cold and rethermalized in oven or sliced hot and served.
2. Stuffing loin with forcemeat does not change procedure. Cook to well done.
3. Unlike beef, pork has little need for tenderizing. There is only slight flavor development during holding.
4. For preparing pork at internal temperatures lower than 165°F/74°C, follow FDA guidelines.

Total Pieces Per Load	1-8	9-16	17-28
Total Weight (lbs)	6-64	72-128	136-224
Cook Time (hrs)	2.25	3.75	5
Chef's Notes:			

NOTE: Cook times may vary with individual circumstances.



PORK CHOPS

(1 POUND)

Initial Preparation

Score fat with boning knife for aesthetic appeal.
Season with salt, pepper and paprika.

Pieces Per Tray

Thirty - 1 lb. center cut.

Trays Per Oven Load

Ten 18"x 26" pans w/ wire grid, maximum.

Total Weight

300 lb/136 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

4.5 Hours or internal temperature of 165°F/74°C. Remove from oven, allow to cool. Place in deep container to marinate.

Oven Vent

Closed

Helpful Hints

1. Marinade: Fresh garlic, minced and sauteed in salad oil. Mix with additional oil to cover quantity of chops prepared.
2. Pour over chops and refrigerate. Allow for 14 hours in marinade (chops can remain in marinade for up to 6 days).
3. To finish: Remove chops from oil. Season. Place on broiler to score; finish in 350°F/177° for 10 minutes.
4. All chops will be evenly browned, moist, tender and flavorful.

NOTE: Cook times may vary with individual circumstances.

BBQ SPARE RIBS (TO BITE)

Initial Preparation

Remove layer of (back) skin. Season as desired.

Pieces Per Tray

Five - 1.5 lb. or less.

Trays Per Oven Load

Ten 18"x 26" pans w/ wire grid, maximum.

Total Weight

75 lb/34 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

2.5 Hours

Oven Vent

Closed

Helpful Hints

1. Place ribs on wire grids placed in an 18"x 26" pan.
2. Add hot water (to a 3/8" depth) to the pan for additional humidity during cooking. A liquefied smoke agent may be added to water if you wish.
3. After initial 1.25 hours of roasting, remove the ribs and baste lightly on both sides; return to oven.
4. With 1.25 hours additional cooking, repeat basting procedure with final coat.
5. Ribs will be fully cooked and will not need glazing on the grill.
6. For extended holding, cover the ribs.

NOTE: Cook times may vary with individual circumstances.



BBQ SPARE RIBS (FALL FROM BONE)

Initial Preparation

Remove layer of (back) skin. Season as desired.

Pieces Per Tray

Five - 1.5 lb. or less.

Trays Per Oven Load

Ten 18"x 26" pans w/ wire grid, maximum.

Total Weight

75 lb/34 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

3 Hours

Oven Vent

Closed

Helpful Hints

1. Add hot water (to a 3/8" depth) to the pan for additional humidity during cooking. A liquefied smoke agent may be added to water if you wish.
2. After initial 1.5 hours of roasting, remove the ribs from the oven. Using 18" plastic wrap, tear off piece, place ribs in the center, baste both sides with sauce, and wrap tightly. Place ribs back on rack and return to oven for additional 1.5 hours.
3. For bulk production, ribs may be layered in roasting pans or 12"x 20"x 4" hotel pans. Cover entire pan.
4. Ribs may be cooled, refrigerated, then cooked to order by basting and finishing in a hot oven, broiler, or food finisher for 12-15 minutes. This process eliminated any waste of unsold product by finishing only as needed and not pre-heating in batches.

NOTE: Cook times may vary with individual circumstances.

CURED HAM (SMOKED OR CANNED)

Initial Preparation

Glaze with any combination preferred:
Brown sugar, honey, mustard, cloves, etc.

Pieces Per Tray

Two - 14-16 lb.

Trays Per Oven Load

Seven 18"x 26" pans w/ wire grid, maximum.

Total Weight

224 lb/101.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

3.5 Hours

Holding Temperature

165°F/74°C

Holding Time

At operator's convenience.

Degree of Doneness

Fully Cooked

Oven Vent

Closed

Helpful Hints

1. Ham may be scored with sharp knife for aesthetic appeal; place pineapple rings on ham during last half hour and baste.
2. Ground cloves will give more even flavor distribution than whole cloves, which flavor a radius of 0.5 inches.

Total Pieces Per Load	1-7	8-14
Total Weight (lbs)	32-112	128-224
Cook Time (hrs)	3	3.5
Chef's Notes:		

NOTE: Cook times may vary with individual circumstances.



BACON

Initial Preparation

With bacon layered on baking paper, place in an 18"x 26" pan.

Pieces Per Tray

Approximately 1-1.5 lb. per pan, depending on slices per pound.

Trays Per Oven Load

Ten 18"x 26" pan.

Total Weight

10-15 lb.

Cooking Temperature

300°F/150°C

Approximate Cooking Time

25-30 Minutes

Holding Temperature

165°F/74°C

Holding Time

None

Degree of Doneness

Well Done, Crisp

Oven Vent

Closed

Helpful Hints

1. Higher temperatures may be used, but will result in more shrinkage and additional splattering.

NOTE: Cook times may vary with individual circumstances.

FRESH SAUSAGE

Initial Preparation

Line in 18"x 26" pan; no wire grid.

Bend sausage, do not cut, to retain moisture.

Pieces Per Tray

One 8 lb. rope.

Trays Per Oven Load

Fourteen 18"x 26" pans.

Total Weight

112 lb/50.8 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

3 Hours. No less than 2 hours for smaller quantities of sausage.

Holding Temperature

165°F/74°C

Holding Time

At operator's convenience.

Degree of Doneness

Well Done

Oven Vent

Closed

Helpful Hints

1. Remove from pan and portion; some liquid in pans may be retained for peppers and onions on Italian or sauerkraut on Polish sausage.
2. Meat may be layered in 12"x 20" pans and reheated for buffet service or held for individual reheating on restaurant serving line.
3. Purpose is to roast low and slow to prevent drying.
4. For fewer than 5 pans, add a small amount of water to each pan.

Total Pieces Per Load	1-5	6-14
Total Weight (lbs)	8-40	48-112
Cook Time (hrs)	2	2.5
Chef's Notes:		

NOTE: Cook times may vary with individual circumstances.

ROAST SUCKLING PIG

Initial Preparation

Prop pig on raised wire grid. Oil skin and season.

Pieces Per Tray

One

Trays Per Oven Load

Four 18"x 26" bun pans.

Total Weight

120 lb

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

5-6 Hours

Holding Temperature

165°F/74°C

Holding Time

At operator's convenience.

Degree of Doneness

Well Done

Oven Vent

Closed

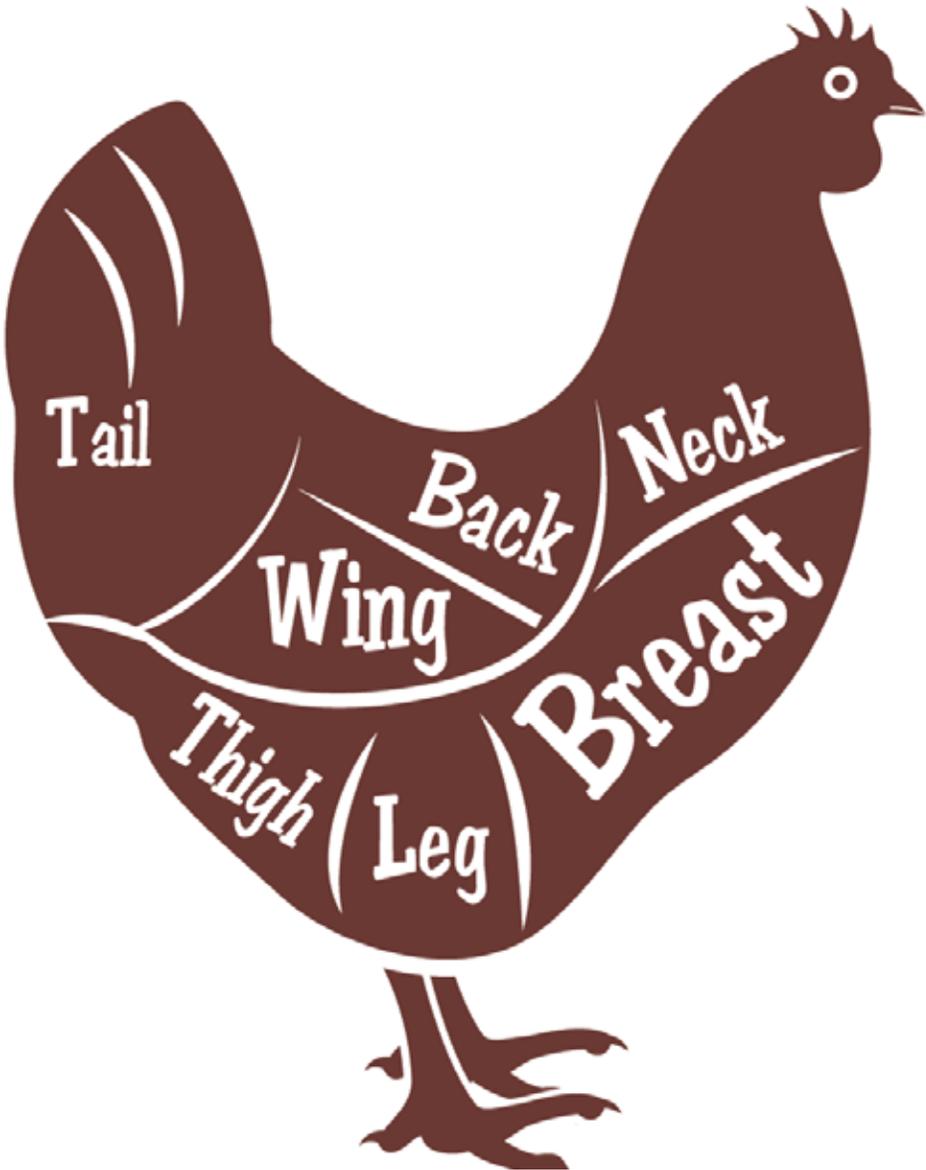
Helpful Hints

1. If a larger pig is used, it can be propped in upright position for roasting.
2. Occasionally baste pig with melted butter. Oiled surface may not require basting.
3. Finish at high temperature if more browning is required.

Total Pieces Per Load	1-2	3-4
Total Weight (lbs)	30-60	90-120
Cook Time (hrs)	4-5	5-6
Chef's Notes:		

NOTE: Cook times may vary with individual circumstances.

POULTRY



CHICKEN (SPLITS, QUARTERS)

Initial Preparation

Season, lay skin side up; for additional coloring, use paprika.

Pieces Per Tray

Twelve Halves

Trays Per Oven Load

Eight 18"x 26" bun pans.

Total Weight

120 lb/54.4 kg

Cooking Temperature

Preheat oven to 325°F/163°C.

Approximate Cooking Time

1 Hour

Holding Temperature

165°F/74°C

Holding Time

Not necessary; we suggest a 2 hour maximum.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

See Hint #5 below.

Helpful Hints

1. To prevent drying, do not hold for an extended period of time.
2. Will hold better if transferred to a 12"x 20"x 2.5" pan (and covered) until service.
3. A higher cooking temperature requires less time.
4. For crisp exterior, season both sides, dust with flour, then spray or brush with oil or liquid margarine.
5. For extra browning, open oven vent - *only during the last 30 minutes of the cook cycle* - to allow escape of moisture on full oven loads.

Total Pieces Per Load	48	96
Total Weight (lbs)	60	120
Cook Time (min)	45-50	60
Chef's Notes:		

NOTE: Cook times may vary with individual circumstances.



CHICKEN BREAST (BONELESS)

Initial Preparation

Season, dust with flour, then brush or spray with liquid margarine or butter.

Pieces Per Tray

Thirty, 6 oz. each.

Trays Per Oven Load

Eight 18"x 26" bun pans.

Total Weight

90 lb; 240 6-oz. portions.

Cooking Temperature

Preheat oven to 325°F/163°C.

Approximate Cooking Time

35-40 Minutes

Holding Temperature

165°F/74°C

Holding Time

Not necessary; we suggest a 2 hour maximum.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

See Hint #4

Helpful Hints

1. May be transferred to a 12"x 20" hotel pan, and covered, if longer holding time is necessary.
2. If breast is stuffed, cooking time may be extended by 10 minutes.
3. For breaded, pre-browned breast, adjust cooking temperature to 350°F/177°C.
4. For extra browning, open oven vent - *only during the last 30 minutes of the cook cycle* - to allow escape of moisture.

Total Pieces Per Load	60	120	240
Total Weight (lbs)	23	45	90
Cook Time (min)	25-30	30-35	35-40
Chef's Notes:			

NOTE: Cook times may vary with individual circumstances.

DUCK HALVES

Initial Preparation

Season, put in 18"x 26" bun pan.

Pieces Per Tray

Ten halves per pan.

Trays Per Oven Load

Eight trays.

Total Weight

100 lb/45.36 kg

Cooking Temperature

Preheat oven to 325°F/163°C.

Approximate Cooking Time

2.5 Hours

Holding Temperature

165°F/74°C

Holding Time

2 Hours, Maximum

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Skin may be oiled for additional browning or raise the cook temperature to 350°F/177°C.
2. Ducks may be pre-cooked for finishing to order in broiler, salamander, hot convection oven, or tunnel oven.

Total Pieces Per Load	40	80
Total Weight (lbs)	50	100
Cook Time (hrs)	2	2.5
Chef's Notes:		

NOTE: Cook times may vary with individual circumstances.



TURKEY

Initial Preparation

Rinse, season cavity and place on wire grids in 18"x 26" pan. Rub skin with oil.

Pieces Per Tray

Two per 18"x 26" pan.

Trays Per Oven Load

Five

Total Weight

200 lb/90.7 kg

Cooking Temperature

Preheat oven to 325°F/163°C.

Approximate Cooking Time

6.5 Hours

Holding Temperature

165°F/74°C

Holding Time

At operator's convenience.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Turkey may be basted with melted butter and drippings.
2. Dressing/stuffing should be cooked separately.
3. Raw breasts may be done in same manner. Full oven load of 2 per pan, eight 18"x 26" pans. Boneless or slabs, 3 per pan. Cooking time of 5 hours.
4. For smaller birds (14-15 lbs), reduce cooking time to 3.5 hours for 2 to 6 turkeys or 5 hours for full oven load of 6 pans, 12 turkeys.

Total Pieces Per Load	2-5	6-10
Total Weight (lbs)	40-100	120-200
Cook Time (hrs)	5	6.5

Chef's Notes:

NOTE: Cook times may vary with individual circumstances.

TURKEY BREAST (FOIL-WRAPPED)

Initial Preparation

Thaw breasts for 24 hours in refrigerator.

Pieces Per Tray

Three per 18"x 26" pan.

Trays Per Oven Load

Eight, w/ wire grids.

Total Weight

204 lb/92.53 kg

Cooking Temperature

Preheat oven to 275°F/135°C.

Approximate Cooking Time

6 Hours

Holding Temperature

170°F/77°C

Holding Time

At operator's convenience.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

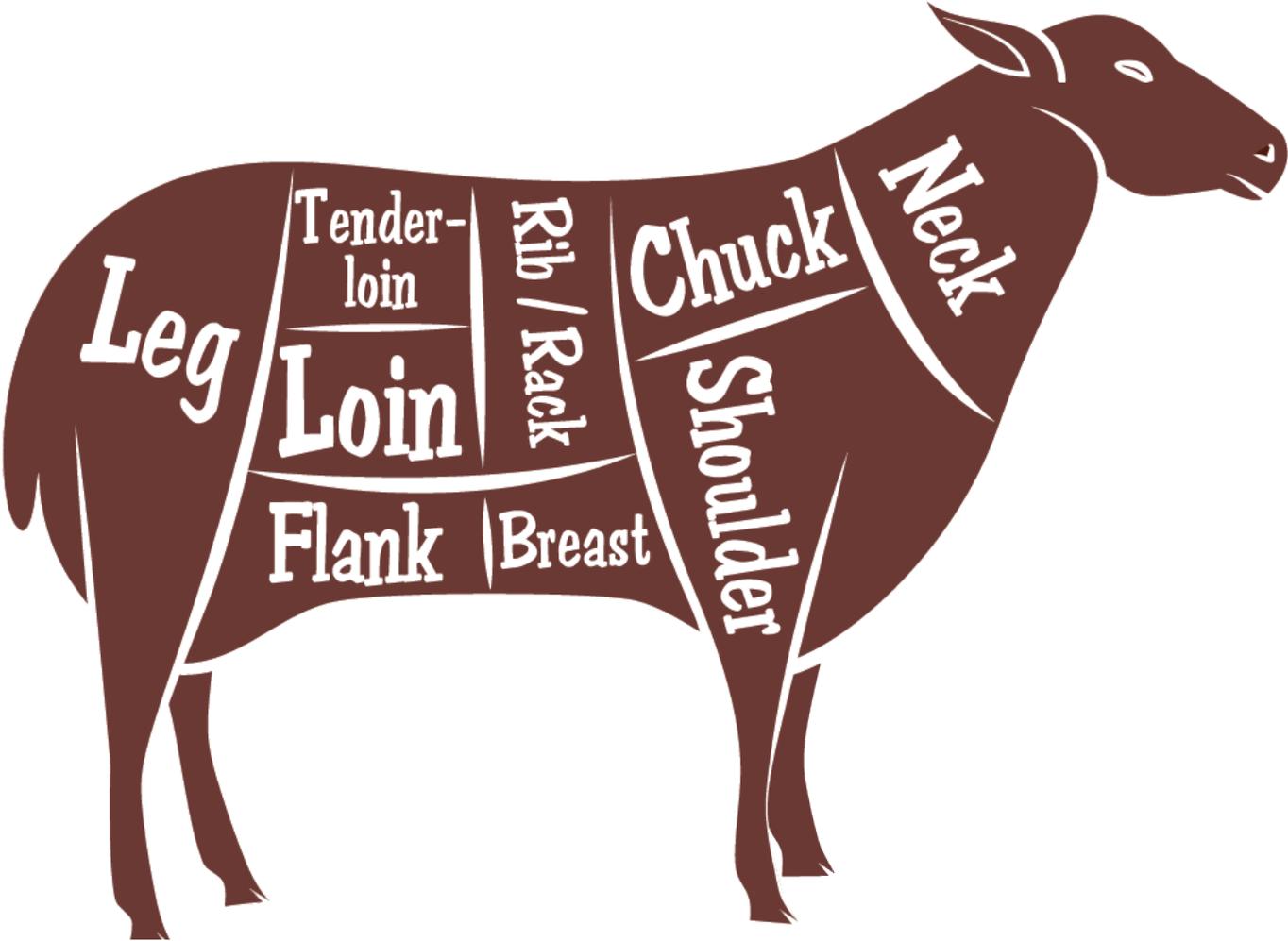
Helpful Hints

1. Remove plastic Cryovac and leave breasts in foil wrap.
2. Use of wire grids is highly recommended for even cooking.

Total Pieces Per Load	3-6	7-12	13-18	19-24
Total Weight (lbs)	26-51	60-102	110-153	162-204
Cook Time (hrs)	4.5	5	5.5	6
Chef's Notes:				

NOTE: Cook times may vary with individual circumstances.

LAMB



LEG OF LAMB (BONELESS)

Initial Preparation

Season, put on raised wire grid in 18"x 26" bun pan.

Pieces Per Tray

Four - 8 lbs each.

Trays Per Oven Load

Seven

Total Weight

224 lb/101.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

5.5 Hours

Holding Temperature

150°F/66°C

Holding Time

3 hours, minimum.

Degree of Doneness

Medium; 150°F/66°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Bone-in leg of lamb will require an additional 10 minutes of cooking time per pan.

Total Pieces Per Load	1-4	5-12	13-20	21-28
Total Weight (lbs)	8-32	40-96	104-160	168-224
Cook Time (hrs)	3	3.75	4.5	5.5
Chef's Notes:				

NOTE: Cook times may vary with individual circumstances.

HOTEL RACK OF LAMB

Initial Preparation

Trim, season, put on wire grid in 18"x 26" bun pan.

Pieces Per Tray

Fifteen portions/14-oz. average, four-bone, frenched.

Trays Per Oven Load

Eight

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

3 Hours

Holding Temperature

145°F/63°C

Holding Time

At operator's convenience.

Degree of Doneness

Medium Rare; 140°F/60°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. May be finished (browned) for banquet service in a hot convection oven.
2. For individual orders, finish in broiler.
3. Individual portions should be wrapped in plastic and held under refrigeration, after being thoroughly chilled.

Total Pieces Per Load	15-30	31-60	61-90	91-120
Total Weight (lbs)	13-26	27-52	53-79	80-105
Cook Time (hrs)	1.25	1.75	2.5	3
Chef's Notes:				

NOTE: Cook times may vary with individual circumstances.

LAMB SHANKS

Initial Preparation

Season, dredge in flour, brown, place in 12"x 20"x 4" pan; cover with sauce. Cover with foil tent.

Pieces Per Tray

Twenty portions per pan, 16-oz. average.

Trays Per Oven Load

Eight

Total Weight

160 lbs/72.6 kg

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

4 Hours

Holding Temperature

165°F/74°C

Holding Time

3 hours minimum.

Degree of Doneness

Well Done; 165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Do not overload pans.

Total Pieces Per Load	20-40	41-80	81-120	121-160
Total Weight (lbs)	20-40	41-80	81-120	121-160
Cook Time (hrs)	2.5	3.5	4	4
Chef's Notes:				

NOTE: Cook times may vary with individual circumstances.

**BAKED
GOODS**



DEMI-LOAVES

Initial Preparation

Thaw, place in greased loaf pans, proof.

Pieces Per Tray

Two 6-loaf pans per 18"x 26" bun pan.

Trays Per Oven Load

Eight

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

30-40 Minutes

Oven Vent

Closed

Helpful Hints

1. Product should be brushed with butter upon removal from the oven.
2. Allow product to relax and begin raising at room temperature before placing in proof box.
3. If making dinner rolls from demi-loaf dough, baking time will be decreased..

NOTE: Cook times may vary with individual circumstances.





SHEET PIZZA

Initial Preparation

Using pre-baked pizza crust, place in 18" x 26" sheet pan. Cover with favorite toppings. If using fresh pork, pre-cook.

Pieces Per Tray

One

Trays Per Oven Load

Twelve 18" x 26" sheet pans.

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

20-30 Minutes

Holding Temperature

180°F/82°C

Oven Vent

Closed

Helpful Hints

1. This is for volume production and will provide a heated-through product.
2. Experiment with various toppings and cheeses for a house specialty.
3. Crust may be pre-baked at 350°F/177°C for 35 minutes.

NOTE: Cook times may vary with individual circumstances.

BREAD PUDDING

Ingredients

(yields one 12"x 20"x 2" pan)

- 1 Loaf white Pullman bread, 20 or 24 oz.
- 16 Large eggs, whole
- 4 cups Granulated sugar
- 1 gal. Homogenized milk
- 1 tsp. Salt
- 3 tsp. Vanilla
- 4 tsp. Cinnamon, ground
- 8 Tbsp. Unsalted butter (1/4 lb)

Method

1. Cube bread and layer in hotel pan (12"x 20"x 2").
2. In bowl, mix eggs, sugar, milk, salt, vanilla and cinnamon until thoroughly blended.
3. Pour mixture over bread in pan.
4. Spot raw butter on top and sprinkle with ground cinnamon.
5. Bake in Cres Cor Roast-N-Hold oven at 350°F/177°C for 2 hours or until firm.

Notes

- a) Be sure oven is level to avoid spillage or overbake.
- b) To lower cholesterol, an egg substitute may be used and margarine substituted for butter.
- c) Try sliced French bread instead of Pullman bread.

NOTE: Cook times may vary with individual circumstances.



CROISSANTS

Initial Preparation

Place on parchment paper, proof, egg wash.

Pieces Per Tray

Fifteen 3 oz. pieces per 18"x 26" pan.

Trays Per Oven Load

Eight

Total Oven Load

10 Dozen

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

25-35 Minutes

Oven Vent

Closed

Helpful Hints

1. Proof at 85°F/29°C with 65% relative humidity to avoid water saturation and melting the butter layers.
2. Fewer pans will decrease cooking time by very little.
3. When using frozen croissants, allow a minimum of one hour at room temperature to temper dough before proofing.
4. Volume will be less than higher temperature baking oven or fast fan convection oven.

NOTE: Cook times may vary with individual circumstances.

CHEESECAKE

(NEW YORK STYLE)

Ingredients

(yields one 9" cake)

Filling:

- 24 oz. baker's cream cheese
- 1 cup granulated sugar
- ¼ cup lemon juice
- 2 tsp. grated lemon peel
- 2 tsp. vanilla extract
- ¼ tsp. salt
- 6 whole eggs

Topping:

- 1 cup sour cream
- 2 Tbsp. granulated sugar
- ¼ tsp. vanilla extract

Crust:

- 2 cups graham cracker or cookie crumbs
- ½ cup softened butter
- ¼ cup granulated sugar
- ¼ tsp. nutmeg (optional)

Method

1. Beat cream cheese until soft. Add sugar, lemon juice, lemon peel, vanilla and salt.
2. Add eggs one at a time. Constantly scrape down sides of mixing bowl to avoid lumps. Beat well.
3. Mix ingredients for crust and pan down firmly and evenly in 9" spring-form pan. Pour in filling and place in 300°F/149°C Cres Cor oven. After first 15 minutes, lower oven temperature to 225°F/107°C and bake for 2 hours or until firm.
4. Blend sour cream, sugar and vanilla, smooth on top of cake.
5. Return to oven for 15 minutes to firm topping.

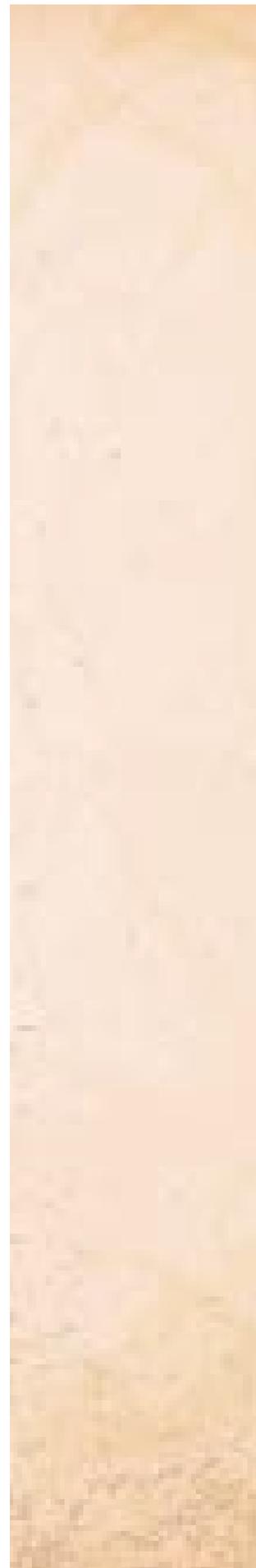
Note:

Cheesecake should be prepared on day before serving; garnish at time of service.

For Amaretto Cheesecake:

1. Substitute 1/3 cup of Amaretto liqueur for the lemon juice and grated peel. Use only ¼ tsp. lemon juice for acidity.
2. For crust, use 1 quart of chocolate cookie crumbs and omit the nutmeg.
3. Garnish with semi-sweet chocolate shavings.
4. Try the same procedure for a variety of house specialties. For example: Use strawberry liqueur, vanilla cookie crumb crust, and garnish with fresh strawberries. Or try another version of the Amaretto cheesecake, using Kahlua or another coffee-flavored liqueur.

NOTE: Cook times may vary with individual circumstances.



TURNOVERS

(FRUIT-FILLED, FROZEN)

Initial Preparation

Wash with water, sprinkle with sugar. Line 18"x 26" pan with parchment paper.

Pieces Per Tray

Eighteen

Trays Per Oven Load

Eight

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

18-20 Minutes

Oven Vent

Closed

Helpful Hints

1. May also use egg-wash on puffy pastry.
2. Allow proper browning and full volume.
3. Light cinnamon sugar may be used for apple turnovers.

NOTE: Cook times may vary with individual circumstances.

FRUIT PIES (FROZEN)

Initial Preparation

Wash with water, sprinkle with sugar. Line 18"x 26" pan with parchment paper.

Pieces Per Tray

Five pies per 18"x 26" pan.

Trays Per Oven Load

Eight

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

1.5-2 Hours

Oven Vent

Closed

Helpful Hints

1. Be sure fruit filling comes to a simmer to thicken.
2. Pies may also be egg-washed instead of using sugar.

NOTE: Cook times may vary with individual circumstances.



COOKIES

Initial Preparation

Pre-pan the cookies.

Pieces Per Tray

Two dozen 1-oz. cookies per 18"x 26" pan (4x6 rows).

Trays Per Oven Load

10 pans/20 oz.

Total Weight

12.5 lbs/5.7 kg

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

20-25 Minutes

Oven Vent

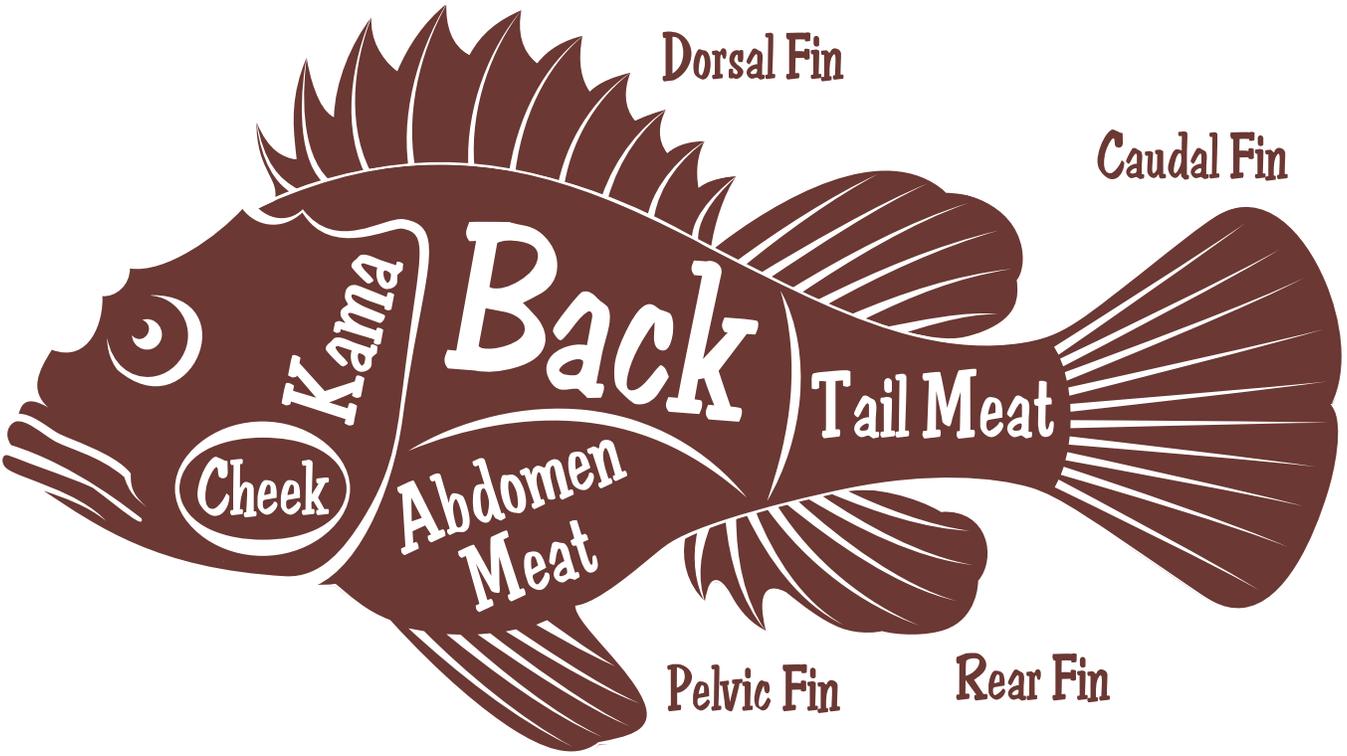
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Helpful Hints

1. Length of baking time will vary depending on type of cookie batter and whether dough is fresh or frozen.
2. Fewer pans of cookie dough will require minimum of 18 minutes baking time.

NOTE: Cook times may vary with individual circumstances.

FISH



LOBSTER TAILS

Initial Preparation

For volume banquet production of surf and turf, use 4 oz. cold-water tails. Split and lay meat on top of inverted shell. Season, coat with melted butter and light paprika.

Pieces Per Tray

Thirty 4-oz. tails per 18"x 26" bun pan.

Trays Per Oven Load

Ten

Total Weight

300 4 oz. portions = 75 lbs/34 kg

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

35 Minutes

Holding Temperature

165°F/74°C

Holding Time

20 Minutes; do not hold for an extended time.

Degree of Doneness

Well Done

Oven Vent

Closed

Helpful Hints

1. Temper lobster tails at room temperature for approximately 30 minutes prior to loading.
2. There is no need to use raised wire grids; inverted shell raises meat from pan.
3. Finished product will appear steamed.

NOTE: Cook times may vary with individual circumstances.



POACHED SALMON

Initial Preparation

Fillet fresh whole salmon and remove bones. Place on pan and season with herbs, lemon, or onion, at your discretion. Wrap pan tightly with plastic film.

Pieces Per Tray

Four, 2-2.5 lbs each.

Trays Per Oven Load

Twelve 18" x 26" pans.

Total Weight

120 lbs/54.4 kg

Cooking Temperature

Preheat oven to 210°F/99°C.

Approximate Cooking Time

1.5-2 Hours

Holding Temperature

165°F/74°C

Holding Time

Not required; Half hour maximum.

Degree of Doneness

Well Done

Oven Vent

Closed

Helpful Hints

1. If fillet is to be served chilled, refrigerate wrapped to retain juices.
2. Salmon steaks can be prepared in the same manner for banquets. 200, 6-oz. portions will take 1.5 hours at 210°F/99°C.
3. For cold platter presentation, garnish on silver tray; serve with a lemon-cucumber sauce or mayonnaise-mustard sauce with a hint of lime.

NOTE: Cook times may vary with individual circumstances.

FILLETS

(SCROD & SNAPPER)

Initial Preparation

Season, drizzle with melted butter.

Pieces Per Tray

20 9-oz portions per 18"x 26" pan.

Trays Per Oven Load

Ten

Total Weight

112.5 lbs/51 kg

Cooking Temperature

Preheat oven to 325°F/163°C.

Approximate Cooking Time

20 Minutes. See Hint #2 below.

Holding Temperature

165°F/74°C

Holding Time

Not required; Half hour maximum.

Degree of Doneness

Well Done

Oven Vent

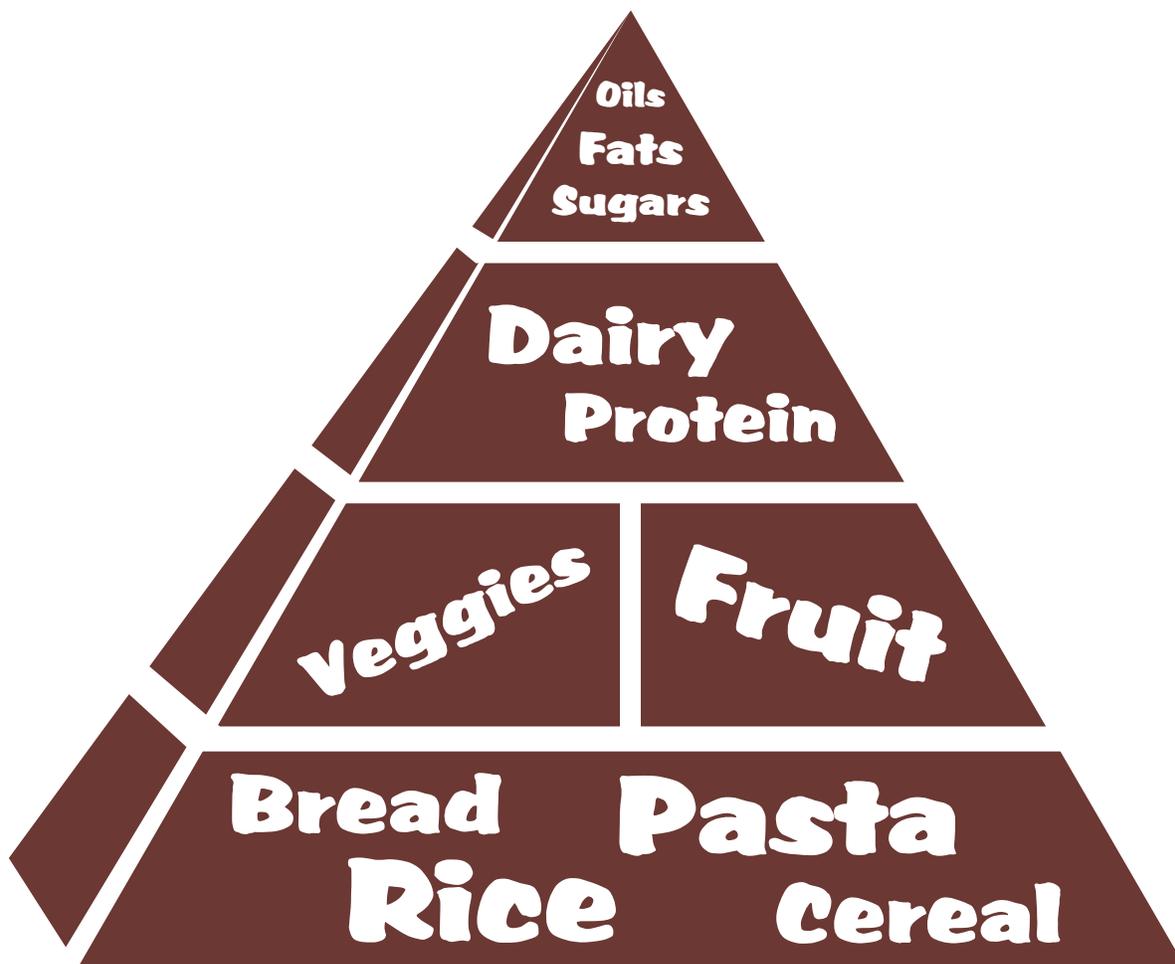
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Helpful Hints

1. Toasted bread crumbs optional, also white wine.
2. Cook times vary with thickness of fillets.
3. Smaller quantities will require less cooking time and a watchful eye.
4. For a different poached fillet, try spreading Dijon-style mustard on raw fillets, then coat with real mayonnaise. With the fish in an 18"x 26" pan, add some lemon-lime carbonated beverage (*7-Up*, for example), half covering the fillets. Bake in your Cres Cor oven at 350°F/177°C for approximately 22 minutes, or until done.

NOTE: Cook times may vary with individual circumstances.





BREAD DRESSING

Initial Preparation

Combine all ingredients; turn into 12"x 20"x 4" steam table pans.

Trays Per Oven Load

Sixteen

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

5 Hours

Holding Temperature

180°F/82°C

Holding Time

2 Hours

Degree of Doneness

175-180°F/79-82°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Covering the dressing with foil is optional, depending on the mixture's moisture content.

NOTE: Cook times may vary with individual circumstances.



STUFFED CABBAGE ROLLS

Initial Preparation

Refrigerated (not frozen) rolls should be pre-assembled on a 12"x 20"x 4" steam table pan. Cover with foil tent.

Trays Per Oven Load

Sixteen

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

6 Hours

Holding Temperature

175°F/79°C

Holding Time

3 hours, maximum.

Degree of Doneness

Well Done; cabbage tender (165°F/74°C).

Oven Vent

Closed

Helpful Hints

1. Do not allow foil tent to touch product.
2. Cover rolls with tomato sauce.
3. To soften fresh cabbage (for assembling), the heads may be cored and frozen 2 days prior to assembly to avoid par-boiling process.

NOTE: Cook times may vary with individual circumstances.

LASAGNA

Initial Preparation

Refrigerated temperature, not frozen. Pre-assembled in 12"x 20"x 2.5" hotel pan. Cover with aluminum foil tent.

Trays Per Oven Load

Sixteen

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

2.5 Hours

Holding Temperature

170°F/77°C

Holding Time

2 Hours maximum, to avoid drying.

Degree of Doneness

165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Do not allow foil tent to touch product with acidity of tomato sauce.
2. If using higher temperature to decrease cooking time, put water in an 18"x 26" bun pan, letting the 12"x 20" pan with the lasagna rest inside it.

NOTE: Cook times may vary with individual circumstances.



VEGETABLES (CANNED)

Initial Preparation

Drain, season, add melted margarine or butter in 12"x 20"x 2.5" hotel pan. Cover with foil.

Pieces Per Tray

Two #10 cans per pan, depending on liquid content and product.

Trays Per Oven Load

Twelve pans atop 18"x 26" bun pans.

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

2 Hours

Holding Temperature

175°F/79°C

Holding Time

2 Hours maximum.

Degree of Doneness

165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. A higher temperature of 300°F/149°C will require less time; approximately 90 minutes.

NOTE: Cook times may vary with individual circumstances.

VEGETABLES (FROZEN)

Initial Preparation

Thaw vegetables, place in 12"x 20"x 2.5" steam table pan. Season, drizzle or spot with butter, add water or stock to vegetables. Cover with foil.

Trays Per Oven Load

18 pans in a half-size oven; 36 pans in full-size.

Cooking Temperature

Preheat oven to 250°F/121°C.

Approximate Cooking Time

2.5 to 3 Hours

Holding Temperature

165°F/74°C

Holding Time

3 hours maximum.

Degree of Doneness

165°F/74°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Do not overcook. Most vegetables need only to be heated through to retain color and bite.

NOTE: Cook times may vary with individual circumstances.



BAKED POTATOES

Initial Preparation

Brush skin with oil coating and load onto 18"x 26" sheet pan.

Pieces Per Tray

Thirty, 80-90 count size. (Total = 250 potatoes.)

Trays Per Oven Load

Eight (maximum) 18"x 26" pans.

Cooking Temperature

Preheat oven to 350°F/177°C.

Approximate Cooking Time

2.5 to 3 Hours

Holding Temperature

180°F/82°C

Holding Time

2 hours maximum.

Degree of Doneness

Test doneness by inserting thermometer into a potato in the center of the pan; 190°F/88°C internal temperature.

Oven Vent

Closed

Helpful Hints

1. Do not wrap in foil; this produces a steamed product.
2. Potatoes may be put on raised wire grids to reduce cooking time. Do not pack tightly.
3. Foil line sheet pan to avoid extensive cleaning of baked-on oil.
4. Twice-baked potatoes may be heated in oven at 350°F/177°C to an internal temperature of 180°F/82°C. Approximately 25 minutes from refrigerated state.

NOTE: Cook times may vary with individual circumstances.

OVEN-ROASTED GARLIC

Ingredients

(yields approximately 7 lbs)

- 5 lbs. fresh garlic, peeled
- 1 qt. olive oil
- 1 Tbsp. salt
- 1 tsp. white pepper

Method

1. Preheat your Cres Cor oven to 250°F/121°C.
2. In a 12"x 20"x 4" stainless half-pan, place the peeled garlic and olive oil. Cover pan with standard plastic film.
3. Place in oven and roast at 250°F/121°C for 1.5 hours.
4. Remove from oven after 1.5 hours and puree in food processor while adding the salt and white pepper.
5. Transfer to sterile containers and hold under refrigeration for use.

Notes

- a) Ideal for added flavor in pasta dishes or in whipped potatoes.
- b) Add to, or brush on, entrees just prior to plating for flavor enhancement.

NOTE: Cook times may vary with individual circumstances.



RE THERMALIZATION

The word *RE THERMALIZE* is another term for reheat. Foods that have been previously cooked, then chilled or frozen for service at a later date, are labeled Retherm Foods. This system is an optional method of volume food production, as opposed to “scratch” cooking and serving immediately or holding warm for short-term service.

SCHOOL FOODSERVICE

Cres Cor Retherm Ovens are ideal for school food service. When remote locations have little or no production equipment and hot foods are required to be heated and held safely, the Retherm Ovens are the answer. Foods that are assembled and shipped from one central location can be reheated in 12” x 20” pans, 18” x 26” pans or school lunch 13” x 26” wire baskets in various size Cres Cor ovens that are available.

Currently, school districts utilize varieties of pre-portioned and frozen individual meals or convenience items like pizza and burritos to provide nutrition to their clientele. Others prepare and blast-chill 12”x 20”x 2” pans of “Sloppy-Joe” or lasagna, transport chilled and then automatically retherm and hold in one single oven. The ovens are ideal in production of chicken nuggets, tater-tots, oven fries and various breakfast items for school-lunch programs. When no ventilation hood is required for the closed-cooking chamber, they can be located directly on, or behind, the serving line.

HEALTH CARE / ELDER CARE

As health care operations continue to merge and streamline their foodservices as profit centers, the growth of cook/chill and central kitchen production methods require the use of rethermalization equipment. Once again the flexibility of Cres Cor Retherm Ovens provides the dual-purpose use of safe reheating with proper holding of foods. The ovens are utilized for baking chicken breasts, cooking roasts overnight, braising and of course, the daily rethermalizing of bulk foods for service.

Common today is the need to provide hot, nutritious foods to satellite properties. These may be elder care units or sister hospitals. Again, the Cres Cor Retherm Ovens are positioned at the receiving location to retherm the chilled or frozen foods. The food quality is higher with this method and the ease of safe transport is also simplified.

CORRECTIONAL/PENAL INSTITUTIONS

Similar to health care operations, the need to generate three meals per day for 365 days per year makes Cres Cor Retherm Ovens ideal for hot food production. When undertaking overnight roasting of primal meat cuts or advance production of meats and entrees, the ovens become the final heat source to retherm and hold the portioned foods hot for service.

Compartmented, oven-proof serving trays are commonly used as the means of providing delivery of food to the inmates. They are filled with cold food, loaded into a pre-heated oven, held hot for service, delivered, retrieved, washed/sanitized and utilized again for future meals. For institutions that plate-up hot, the 12” x 20” pans or 18” x 26” pans are heated and held in a Cres Cor Retherm Oven with a different interior shelf design.

DETERMINING MEAT SHRINKAGE

Measuring meat shrinkage (weight lost during roasting) is a simple procedure:

Starting Weight 100 lbs.
(Raw weight when placed in oven)

Finished Weight 93 lbs.
(Weight when taken from oven after roasting)

Weight Loss 7 lbs.



With fractions of pounds, convert TOTAL weight to ounces.



NOTE: Rendering of fat caps will result in inconsistent results for meat yields, depending on thickness and ratio of servable meat-to-fat trim. More accurate results are achieved when weighing pan with meat ready to load into oven. Then weigh the entire set-up. The difference will be your *true* meat loss.

TOOLS FOR PROGRESS

For reduced meat shrinkage - to as low as 7-10% - when using the Cres Cor Roast-N-Hold Ovens, we recommend using the following tools:

1. **Scale:** Have a reliable, accurate scale that will accommodate the total raw weight of various cuts of meat. Scale must read ounces and be accurate to the ounce. In most operations, a 25-pound scale will suffice.
2. **Oven Thermometer:** Have a reliable, accurate oven thermometer that will hang in an easy-to-read location. This is necessary to insure proper calibration and roasting temperatures.
3. **Meat Thermometer:** Use an accurate meat thermometer to measure meat's internal temperature, determining the meat's degree of doneness. It should be inserted in the center of clear meat, prior to starting the roasting process. If available, use digitized thermometers for greater accuracy.

CLEANING YOUR OVEN

The Cres Cor oven you have purchased may have been in storage for an extended period of time. For your own protection and to abide by health codes, please have the equipment cleaned before using. Cres Cor ovens should be properly cleaned and given a test run of at least two hours to eliminate possible odors from heaters, controls, etc.

METHODS FOR CLEANING STAINLESS STEEL

Maintaining the cleanliness and appearance of your oven will help it to work better and last longer. Depending on how often it is used, you may choose to sanitize the oven on a daily or weekly schedule.

The Cres Cor oven's stainless steel interior is removable for safe and easy cleaning without danger to any electrical components. If a regular cleaning schedule is maintained, washing with a simple soap solution, followed by a rinse and wipe, will keep your oven looking brand new. If there are any stubborn areas where spillage has carbonized over a period of time, a quality oven cleaner will remove the hardened deposits for you, without etching the interior walls.

Clean the oven's exterior with a stainless steel cleaner. Follow this by spraying polish on a soft cloth, then wipe oven – with the grain. Cleaners that may be used vary from plain water to mild abrasives. The method chosen should be governed by the type of finish, the degree of soiling and the size and shape of the area to be cleaned.

The following cleaning materials and procedures are listed in descending order of mildness. It is recommended that the first, or mildest treatment be tried on a small area; if this does not produce satisfactory results, then the next method should be tried, and so on, as far down the list as required. It should be kept in mind that when abrasive scrub pads are used, the appearance of the finish may be altered. To minimize change in the finish of the metal, always rub in the direction of the finished grain – never across the grain.

1. **STEAM** – For removing dirt, grease deposits and common atmosphere soil.

FIRST, REMOVE TOP POWER UNIT.

Cleaning additives may be used, but strong alkaline solutions should be avoided. Following steam cleaning, surfaces should be rinsed thoroughly with clean water and dried with a clean cloth. Make sure there is no accumulation of moisture at the bottom edges.

2. **MILD SOAPS OR DETERGENTS** - Safe for most uses. Rinse thoroughly, then wipe dry with a clean cloth. Strong detergent solutions, if not thoroughly rinsed, may cause surface staining.
3. **WAX-BASE CLEANERS** – These are good cleaners but do not offer permanent protective coatings. All wax-base cleaners should be applied with a clean, soft cloth as directed by the manufacturer.
4. **ABRASIVE WAXES** – are used for removing medium grime deposits. They are usually applied with a clean soft cloth or pad.
5. **MILD ABRASIVE CLEANERS** – Effective for cleaning dirty surfaces. Application is made with cloth dampened with water. Surface must be rinsed well and wiped dry. Always work with the grain of the metal.

WE SUGGEST THAT YOU HAVE YOUR LOCAL DETERGENT REPRESENTATIVE EXPLAIN HIS PRODUCTS AND THE PROPER PROCEDURES FOR CLEANING CRES COR EQUIPMENT.

6. **CresClean™** - Non-toxic, non-abrasive, biodegradable, and works wonders on everything from stainless steel to aluminum and chrome. Cleans, shines and protects the surface of your equipment and is safer to use than other brands. Order CresClean at www.crescor.com or call 1.877.CRESCOR (273.7267).

HELPFUL INFORMATION

PORTION GUIDE

Container Size	Portion Size (oz)			
	7	5	3	2
No. 2 Can	7	5	3	2
No. 2.5 Can	10	6	4	3
One Quart	13	8	5	4
5-lb. Tin (80 oz.)	32	20	13	10
7-lb. Tin (#10 can)	45	28	19	14
1 Gallon	51	32	21	16
10-lb. Can	64	40	27	20

SCOOP AND LADLE SIZES

Scoops:		Ladles:		
Size*	Amount	Size, in oz.	Fraction of cup	No. In 1 Qt
No. 6	2/3 cup	1	1/8	32
No. 8	1/2 cup	2	1/4	16
No. 10	2/5 cup	2.66	1/3	12
No. 12	1/3 cup	4	1/2	8
No. 16	1/4 cup	6	3/4	5.33
No. 20	3.2 Tbsp	8	1 cup	4
No. 24	2.66 Tbsp			

* Scoop Size No. refers to approx. number of servings yielded per quart of filling.

COMMON CONTAINER SIZES

Industry Terms	Approx. Net Wt. (check label)	Approx. Cups
8 ounces	8 oz.	1
Picnic	10.5 to 12 oz.	1.25
12 oz. (vacuum)	12 oz.	1.5
No. 300	14 to 16 oz.	1.75
No. 303	16 to 17 oz.	2
No. 2	1 lb., 4 oz. or 1 pt., 2 fl oz.	2.5
No. 2.5	1 lb., 13 oz.	3.5
No. 3 Cyl.	3 lb., 3 oz. or 1 qt., 14 fl. oz.	5.75
No. 10	6 lb., 8 oz. to 7 lb., 5 oz.	12-13

CALORIE VALUES OF COMMON FOODS

Food	Portion	Calories
Bacon, fried	4 slices	190
Beans, snap	1 cup	25
Beef, hamburger	3 oz.	315
Beef, round	3 oz.	197
Beef, sirloin	3 oz.	255
Bread, rye	1 slice	55
Bread, white	1 slice	65
Chicken, broiled	8 oz.	332
Chicken, roast	4 oz.	227
Corn, fresh	5" eat	85
Corned Beef	3 oz.	180
Cornflakes	8 oz.	95
Eggs, boiled	1 med.	75
Eggs, fried	1 med.	100
Eggs, scrambled	1 med.	125
Frankfurters	1 ave.	125
Halibut, broiled	4"x 3.5"	200
Ham	3 oz.	340
Lamb chop	3 oz.	356
Liver, calves	3 oz., raw	120
Mackerel	3 oz.	155
Milk, whole	1 cup	166
Milk, skim	1 cup	87
Oysters, raw	1 cup	160
Peas	1/2 cup	55
Pork, loin	3 oz.	285
Pork, sausage	4 oz.	510
Potato, baked	2.5"	95
Potato, mashed	1 cup	240
Potatoes, fried	1 cup	479
Spinach, cooked	1 cup	45

MEASURES, WEIGHTS

Amount/Substance	Avg. Wt.
1 quart, liquid	32 oz.
1 pint, liquid	16 oz.
1 cup, liquid	8 oz.
1 cup, butter/shortening	8 oz.
1 cup, sugar	7 oz.
1 cup, molasses	11 oz.
1 cup, flour	4 oz.
1 tablespoon, dry	1 oz.
1 teaspoon, dry	1/2 oz.
1 tablespoon, liquid	1/2 oz.
8-10 egg whites	1 cup
5 eggs	1 cup
20 eggs	1 qt.
16-18 egg whites	1 pt.
10 eggs (full size)	16 oz.
1 pound, sugar	16 oz.
1 quart, molasses	44 oz.

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