

RECOMMENDED SETTINGS CHART

BAKED GOODS	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Rolls, Hard	160–185°F	Dry	Open
Rolls, Soft	150–175°F	Moist	Open-Half
Pies, Desserts	160–185°F	Dry	Open
Tacos, Tortillas	150–160°F	Moist	Open-Half
MEAT	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Beef - Rare	130–135°F	Moist	Open-Half
Beef - Med/Well Done	155–160°F	Moist	Open-Half
Beef Brisket	160–175°F	Moist	Open-Half
Corn Beef	160–175°F	Moist	Open-Half
Pastrami	160–175°F	Dry	Open
Prime Rib - Rare	130–135°F	Moist	Open-Half
Steaks - Broiled	140–160°F	Moist	Closed
Ribs - Beef/Pork	155–165°F	Moist	Closed
Veal	160–175°F	Moist	Closed
Pork	160–175°F	Moist	Closed
Ham	160–175°F	Moist	Closed
Lamb	160–175°F	Moist	Closed
POULTRY	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Chicken - Fried/Baked	160–185°F	Dry	Open
Chicken - Grilled	160–175°F	Dry	Open-Half
Duck	160–175°F	Moist	Closed
Turkey	160–175°F	Moist	Closed
SEAFOOD	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Fish - Baked/Fried	160–185°F	Dry	Open
Lobster	160–175°F	Moist	Closed
Shrimp - Fried	160–175°F	Dry	Open
OTHER	TEMPERATURE SETTING	VENT	VENT CONTROL SETTING
Casseroles	150–175°F	Dry	Open
Vegetables	175–185°F	Moist	Open-Half
Dough - Proofing	80–100°F	Moist	Closed
Eggs - Fried	150–160°F	Moist	Open-Half
Frozen Entrees	160–175°F	Moist	Open-Half
Pasta	160–180°F	Dry	Open
Pizza	160–180°F	Moist	Open-Half
Potatoes	175–185°F	Moist	Closed
Plated Meals	140–165°F	Moist	Open-Half
Sauces	140–200°F	Moist	Open
Soup	140–200°F	Moist	Open

NOTE: Temperature and vent settings will require adjustment according to type and quantity of food and number of times drawer is opened during operation.