



RTV Retherm Oven

Guidelines

T Time

V Vapor Temp/Food Temp

A Air Temp/Food Texture

C Convection On/Off

HY High Yield On/Off

	Menu					Hold Time
1	Moist Bake					
	T 30 min	V 195°F	A 290°F	C On	HY Off	Pre-packaged Breakfast • Pizza • Cookies • etc.
						T Infinite
						V 150°F
						A 152°F
						C On
2	Bake					
	T 35 min	V 150°F	A 350°F	C On	HY Off	Breaded Products • Cakes • etc.
						T Infinite
						V 140°F
						A 170°F
						C On
3	Retherm					
	T 60 min	V 200°F	A 350°F	C On	HY Off	Casseroles • Baked Potatoes • etc.
						T 5 min
						V 200°F
						A 350°F
						C On
4	Crisp Bake					
	T 30 min	V 130°F	A 350°F	C On	HY Off	Tots • Fries • Crispy Breaded Products • etc. (Chef's Tip: Add 15-20 minutes if unit has more than six shelves.)
						T 5 min
						V 130°F
						A 180°F
						C On
5	Gentle Steam					
	T Infinite	V 200°F	A 200°F	C On	HY Off	Vegetables
						T No Hold
						Remove product when complete
6	Beef Roasting					
	T 5 hrs	V 130°F	A 160°F	C On	HY On	Medium Rare Prime Rib
						T Infinite
						V 130°F
						A 131°F
						C On
7	Max Cook					
	T Infinite	V 200°F	A 350°F	C On	HY Off	A La Carte • Retherm (with no timer)
						T No Hold
						Remove product when complete
8	All Purpose Hold					
	T Infinite	V 150°F	A 170°F	C On	HY Off	Holding Foods with Moist/Firm Texture
						T Constant
						Remove product when complete

Hold time may vary, depending on menu and quality standards. You are encouraged to experiment to find the hold settings that work best for your operation.