







Merrychef E4 Recipe and Demonstration Guidelines

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Guidelines for Successful Merrychef Demonstrations:

Rules of Thumb:

- 1. If the outcome is shriveled up, dried out or contains hard spots. <u>Lower the microwave % (which may mean extended time).</u>
- 2. If it's too dark or charred too much, Lower the Air Impingement Fan %.
- 3. If low internal temperature and can take more microwaves, increase microwave %.
- 4. If it's not crisp enough or enough color, Increase the Air Fan %.

Recommended Key Accessories:

- Cutting Board, Spatulas, Tongs, MerryChef Paddle, Merrychef Basket, ¼ size sheet tray, Grill Pan, Silicone Forms or Ramekin, Pastry Brush, Gloves, Towels, Serving Utensils and Plates, Napkins, Beverages, etc.
- Food ingredients prepared and stored properly.
- Data Collection tools.

Recommended Demo Recipes:

The following is a collection of 4 recipes designed to highlight the speed, versatility and performance of the E3 and E4. Spanning the entire day-menu encompassing Breakfast, Lunch, Snack/Appetizer and Dinner Entrée, these recipes illustrate the features and benefits of the Merrychef Eikon Series.

E4 Recipes:

- Eggs Benedict: Demonstrates the ability to cook fresh eggs while toasting muffins and reheating a cooked protein such as Canadian Bacon. This application can be served classically or assembled as a sandwich.
- **Monte Cristo Panini:** Illustrates the grilled or Panini Style sandwich eliminating the need for a Panini press.
- **Stuffed Mushrooms:** Presents the speed and versatility using a variety of traditional restaurant accessories to prepare and serve appetizers.
- **Salmon Saltimbocca:** Showcases "good Food Fast" as a complete meal for maximum day part coverage.

E3 Recipes:

- **Cinnamon Rolls:** Demonstrates the ability to cook fresh pastries. This application can be executed as a cook and merchandise or cook and serve.
- **Breakfast Skillet:** Illustrates the complete meal as a breakfast offering eliminating the need for multiple pieces of equipment.
- **TBLAST Wrap:** Presents the speed of serving lunch, hand held or 'Grab n Go" snacks using signature features of a local chain restaurant.
- **Ribs & Fries Retherm:** Showcases "Good Food Fast" as a complete meal for maximum day-part coverage as well as "speed scratch" and convenience product execution.





TOP Reasons to Spec Merrychef Speed Ovens

(See Merrychef Competitive Handbook for Turbochef comparisons)

- 1. Patented Planer Plume Technology (e2, e6): Patented Planer Plume technology offers superior heat transfer method by directing air into planes which collide above the food surface and then drawn around the food.
 - Saves up to 33% in energy compared to competitive models.
 - Quieter cooking performance over competitive models.
 - Superior air and temperature circulation improves food quality.
- 2. <u>Superior Dual Technology Design (e4)</u>: Merrychef's combination of "Convection Heat", top and bottom "Air Impingement" and side to side "Microwave Heat" is a more effective air and temperature heat transfer resulting in superior food quality.
- 3. <u>Exclusive easyToUCH touch screen controls offers more standard features</u>: All Merrychef models offers the same simple, easy to use "easyToUCH" touch screen controls resulting in:
 - Easy Manual Cooking.
 - Easy Recipe Programming.
 - Easy "One Touch" picture icon operation.
 - Easy cookbook recipe access.
 - Easy "One Touch" favorite recipe access (Press n Go).
 - Easy on screen step by step cleaning instructions.
 - Easy and superior built-in self diagnostics.

4. <u>Exclusive MenuConnect PC Recipe Software</u>:

- Allows recipe changes to be made on your computer, and then updated to Merrychef Oven via USB memory stick.

5. <u>Simple to Use Cleaning Icon with "On-Screen' Cleaning Instructions.</u>

- Step by step "On Screen" instructions simplify and speed up cleaning.
- Fewer parts to take out of oven to clean compared to competitive models.

6. Standard with Internal and External Filters which extends life of the oven.

- Exclusive external filter interlock prevents operation until filter is in place.
- Internal Filters extends life of unit and internal components.

7. Exclusive "Air Curtain" Safety Shield.

- Prevents burns from steam and heat escaping when door is opened.

8. Uniform design across product line.

- Standardized operation, maintenance and replacement parts with all models reduce training and maintenance costs.

9. Superior before and after sale support:

- Factory trained and certified rep network and Field Marketing Managers.
- Superior factory trained chefs and local culinary network.
- Extensive Manitowoc "Star Certified" Authorized Service Agency network.





E4, E3 Demo Recipes

E4 Demo Recipes			
Eggs Benedict Traditional or Breakfast Sandwich	Oven Preheat	475F	
1 Each (or 2 for Sandwich Application) English Muffin, Split for Toasting	Utensil:	Egg Rings, Pan, Basket	The
2 Each Eggs, Whole, Placed in Forms	Yield:	2	WX X
1 T Spinach and Tomato Placed below Eggs	Stage 1 (Time Fan Mic)	1:00/80%/80%	
2 oz Canadian Bacon, Ham or Roast Beef, Sliced, Placed on Pan	Stage 2 (Time Fan Mic)		
2 t Cheese, Feather Shred Sprinkled over Eggs	Stage 3 (Time Fan Mic)		
Monte Cristo Panini	Oven Preheat	475F	
4 Each Cinnamon Swirl Bread Slices	Utensil:	High Rack	
1 oz Each Bacon, Ham, Turkey, Swiss-Slices	Yield:	2	E-1
1 oz Dijonaise	Stage 1 (Time Fan Mic)	1:00/50%/80%	San
Build Sandwiches and Prepare Closed.	Stage 2 (Time Fan Mic)		634
	Stage 3 (Time Fan Mic)		
Stuffed Mushrooms	Oven Preheat	500F	
3-5 Each Stuffed Mushrooms	Utensil:	Casserole Pan	
Boursin-Parmesan Cheese Stuffing	Yield:	1 Portion	4.00
Fresh Tomatoes, Shallots, Thyme, Butter	Stage 1 (Time Fan Mic)	2:00/50%/50%	
Fresh Herbs, Chopped	Stage 2 (Time Fan Mic)		
Prepare Sauce and Mushrooms in Dish. Garnish with Fresh Herbs	Stage 3 (Time Fan Mic)		
Salmon Saltimbocca	Oven Preheat	475F	
5 oz Raw Salmon Wrapped in Prosciutto and Sage	Utensil:	1/4 Sheet/Parchment	
3 oz Fresh Green Beans	Yield:	1	C. Man
3 oz Ready Rice	Stage 1 (Time Fan Mic)	2:00/75%/70%	
	Stage 2 (Time Fan Mic)		
Place Green Beans and Rice in Parchment Paper and Wrap.	- tage = (e). ae/		

E3 Demo Recipes			
Cinnamon Rolls	Oven Preheat	500F	
Pillsbury Cinnamon Rolls, Refrigerated Pack	Utensil:	8-inch Cake Pan	and the same
	Yield:	8	
	Stage 1 (Time Fan Mic)	:45/10%/100%	
	Stage 2 (Time Fan Mic)	:45/10%/75%	
	Stage 3 (Time Fan Mic)	:30/10%/0%	
Breakfast Skillet	Oven Preheat	500F	
1/4 Cup Potato, Precooked	Utensil:	Casserole Pan or Dish	Van Alleria
1/4 Cup Veg Medley-Peppers, Mushrooms, Onions	Yield:	1	
1/4 Cup Sausage, Precooked and Medium Dice	Stage 1 (Time Fan Mic)	2:00/50%/50%	
1 Each Whole Egg	Stage 2 (Time Fan Mic)		
1 T Cheese as Desired, Shredded	Stage 3 (Time Fan Mic)		
TBLAST Wrap	Oven Preheat	500F	
2 each 8" Wheat Tortillas	Utensil:	Solid Basket or 1/4 Tray	
1 oz each Bacon, Turkey, Swiss, Avocado Slices	Yield:	2	
Salad Garnish	Stage 1 (Time Fan Mic)	1:00/70%/100%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Ribs and Fries Retherm	Oven Preheat	500F	
1/2 Rack of Baby Back Ribs, Precooked and Sauced	Utensil:	1/4 Trav	
5 oz FF, Frozen	Yield:	1/2 Rack	W. Sand
Honey Mustard Cole Slaw	Stage 1 (Time Fan Mic)	1:00/10%/70%	
•	Stage 2 (Time Fan Mic)	1:00/50%/30%	100
	Stage 3 (Time Fan Mic)		





More MerryChef E4 Recipe Guidelines

Recipe And Method:	Programming: 4	E4	Picture:
BREAKFAST ITEMS			
Toast/Bagel	Oven Preheat	500F	
Sliced Bread or Bagel	Utensil:	Rack	
	Yield: Stage 1 (Time Fan Mic)	1 Portion	
	Stage 2 (Time Fan Mic)	:20/100%/0%	Nacional Contract
	Stage 3 (Time Fan Mic)		The second secon
0.1.75.77			/ (
Omelet/Frittata	Oven Preheat	500F	
4 oz Liquid Egg, Chilled and Mixed with following: 1 T Bacon, Precooked, Sliced and Chilled	Utensil: Yield:	Casserole Pan 1 Portion	Carlo Carlo
1 T Herbs, such as Parsley or Chive	Stage 1 (Time Fan Mic)	1:10/90%/100%	070
1 oz Cheese, Feather Shred	Stage 2 (Time Fan Mic)	1.10/00/00/100/0	
Garnish with Fresh Herb and Tomato Salad	Stage 3 (Time Fan Mic)		
	0	,	
Eggs Benedict Traditional or Breakfast Sandwich	Oven Preheat	475F	710
1 Each (or 2 for Sandwich Application) English Muffin, Split for Toasting	Utensil:	Egg Rings, Pan, Basket	the
2 Each Eggs, Whole, Placed in Forms	Yield:	2	W W
1 T Spinach and Tomato Placed below Eggs	Stage 1 (Time Fan Mic)	1:00/80%/80%	
2 oz Canadian Bacon, Ham or Roast Beef, Sliced, Placed on Pan	Stage 2 (Time Fan Mic)		
2 t Cheese, Feather Shred Sprinkled over Eggs	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)		
2 t Officese, i eather office ophilitied over Eggs	Stage 5 (Time) anjivic)		
Breakfast Ranchero Skillet	Oven Preheat	475F	
1/4 Cup Potato, Precooked	Utensil:	Casserole Pan or Dish	
174 Sup Foliato, Freedomed	Sterion.	Casserole Fair of Bish	
1/4 Cup Veg Medley-Peppers, Mushrooms, Onions, Medium Dice	Quantity	1	THE REAL PROPERTY OF THE PERTY
1/4 Cup Sausage, Precooked and Medium Dice	Stage 1 (Time Fan Mic)	2:00/75%/60%	
1 Each Whole Egg	Stage 2 (Time Fan Mic)		
1 T Cheese as Desired, Shredded	Stage 3 (Time Fan Mic)		
Burnistant Orieta Barriai Batriananta d		4755	
Breakfast Cristo Panini, Refrigerated 4 Each Cinnamon Swirl Bread Slices	Oven Preheat Utensil:	475F High Rack	
1 T Maple Mayo and Raisin Jam	Quantity	nigii nack	
1 Oz Each Bacon, Ham, Turkey, Swiss-Slices	Stage 1 (Time Fan Mic)	1:00/50%/80%	
1 T Lemon and Blueberry Compote	Stage 2 (Time Fan Mic)	1.00/00/00/00/0	
, , , , , , , , , , , , , , , , , , , ,	Stage 3 (Time Fan Mic)		
Shirred Eggs	Oven Preheat	475F	A CONTRACTOR OF THE PARTY OF TH
1 T Ham or Bacon, Small Dice	Utensil:	Dish or Crock	
1 T Tomato	Quantity	1	A CONTRACTOR OF THE PARTY OF TH
1 T Green Onion or Fresh Herbs, Chopped	Stage 1 (Time Fan Mic)	1:10/50%/80%	
1 T Cheese, Feather Shred	Stage 2 (Time Fan Mic)		
1 Each Whole Egg	Stage 3 (Time Fan Mic)		
Eggs Strata, Savory	Oven Preheat	475F	
Custard Base	Utensil:	Crock	
Bread, Sliced	Quantity Stage 1 (Time Fan Mic)	2:20/109/ /509/	
Sofrito Bacon	Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	2:30/10%/50%	
Cheese	Stage 3 (Time Fan Mic)		
	Tings of things arrived		
Mini Crustless Quiche	Oven Preheat	500F	CONTRACTOR OF THE PARTY OF THE
4 oz Liquid Egg, Chilled and Mixed with following:	Utensil:	Muffin Forms	
1 t Each Peppers-Onions-Mushrooms, Precooked	Yield:	6 Portion	
1 T Chicken-Apple Sausage, Precooked, Diced and Chilled	Stage 1 (Time Fan Mic)	2:00/75%/60%	
1 oz Cheese, Feather Shred	Stage 2 (Time Fan Mic)		CALL LABORATE DE DES MATER
Herb Garnish or Choice	Stage 3 (Time Fan Mic)		





Pening And Mathed	Programming: 4	E4	Picture:
Recipe And Method:	Frogramming. 4	E4	Ficture.
BREAKFAST ITEMS			
Breakfast Skillet	Oven Preheat	500F	
1/4 Cup Potato, Precooked	Utensil:	Casserole Pan or Dish	
1/4 Cup Veg Medley-Peppers, Mushrooms, Onions	Yield:	1	
1/4 Cup Sausage, Precooked and Medium Dice	Stage 1 (Time Fan Mic)	2:00/50%/50%	
1 Each Whole Egg	Stage 2 (Time Fan Mic)		
1 T Cheese as Desired, Shredded	Stage 3 (Time Fan Mic)		
0			
Shirred Eggs	Oven Preheat Utensil:	500F	
1 T Ham or Bacon, Small Dice	Yield:	Dish or Crock	
1 T Green Onion or Fresh Herbs, Chopped	Stage 1 (Time Fan Mic)	1:10/70%/80%	
1 T Cheese, Feather Shred	Stage 2 (Time Fan Mic)	1.10/70/00/70	
1 Each Whole Egg	Stage 3 (Time Fan Mic)		7
	3 , , , ,		
			A Chiral Control
Complete Breakfast	Oven Preheat	500F	
1 Each Whole Egg, English Muffin, Crock of Beans	Utensil:	1/4 Tray	
1/2 Each Tomato	Yield:	1	
5 Each Small Mushrooms	Stage 1 (Time Fan Mic)	1:10/85%/80%	
3 Each Potato Cakes 3 Pieces Each Bacon or Sausage	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)		
3 Pieces Each Bacon of Sausage	Stage 3 (Time Fanjiviic)		
			1000
Quiche, Retherm	Oven Preheat	500F	Can and the Canada
Prebaked Quiche	Utensil:	High Rack	100 Care 100
Pie Shell	Yield:	1	
Savory Custard Batter	Stage 1 (Time Fan Mic)	1:00/10%/100%	
Garnish such as Cheese, Bacon, Onion, Herbs	Stage 2 (Time Fan Mic)	:45/10%/20%	
	Stage 3 (Time Fan Mic)		
Hashbrowns	Oven Preheat	500F	The state of the s
6 each Precooked Shredded Potato Cakes	Utensil:	Basket	
	Yield:	6	
	Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	:30/50%/100% :45/100%/30%	Manager and Control
	Stage 3 (Time Fan Mic)	:43/100%/30%	The second
	Stage & (Time) anjimo)		
			4000
Breakfast Sandwich	Oven Preheat	500F	
English Muffin or Sourdough Rounds	Utensil:	Solid Basket or 1/4 Tray	
Egg, Precooked	Yield:	2	
Sausage Patty or Bacon Strips	Stage 1 (Time Fan Mic)	1:00/80%/80%	
Sliced Cheese Finish Assembled	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)		1000
I IIIOI AGGUIDICU	Stage S (Tillle Fati WilC)		
Breakfast Burrito/Snack Wrap	Oven Preheat	500F	
3 Each 6" Tortillas	Utensil:	Solid Basket or 1/4 Tray	
1 T Cheese, Feather Shred	Yield:	2	
1 T Each-Egg Prescrambled, Bacon, Potato, Veg Precooked	Stage 1 (Time Fan Mic)	1:00/70%/100%	
Combine all ingredients. Layer on Tortilla and Roll.	Stage 2 (Time Fan Mic)		
Top with Feather Shredded Cheese	Stage 3 (Time Fan Mic)		
Cinnamon Rolls	Oven Preheat	500F	10 B
Pillsbury Cinnamon Rolls, Refrigerated Pack	Utensil:	8-inch Cake Pan	
	Yield:	8	11/1/1/10
	Stage 1 (Time Fan Mic)	:45/10%/100%	A TE COMMENT
	Stage 2 (Time Fan Mic)	:45/10%/75%	
	Stage 3 (Time Fan Mic)	:30/10%/0%	





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Cinnamon Rolls, Individual	Oven Preheat	475F	
Pillsbury Grands Cinnamon Rolls, Refrigerated Pack, 1 Each	Utensil:	Egg Cups, Basket	
Place single Roll inside dish	Yield:	2	
Finish with Cream Cheese Icing	Stage 1 (Time Fan Mic)	1:10/80%/80%	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)		The same of the sa
	Stage 3 (Time Fan Iviic)		
			A 62
Breakfast Breads	Oven Preheat	500F	
Precooked Muffin or Coffee Cake or Biscuit	Utensil:	Solid Basket or 1/4 Tray	
	Yield:	2	
	Stage 1 (Time Fan Mic)	:30/10%/50%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Discuite Freeh		5005	
Biscuits, Fresh Piccuits Perigarated Billebury Crands	Oven Preheat Utensil:	500F	
Biscuits, Refrigerated, Pillsbury Grands	Yield:	Solid Basket or 1/4 Tray 12	The state of
	Stage 1 (Time Fan Mic)	1:00/10%/100%	
	Stage 2 (Time Fan Mic)	1:00/10%/50%	
	Stage 3 (Time Fan Mic)	:30/10%/0%	
Fruit Filled Pastries	Oven Preheat	500F	26
Pastry Dough filled with Fruit or Sweet Filling, Frozen	Utensil:	Solid Basket or 1/4 Tray	
	Yield:	6	
	Stage 1 (Time Fan Mic)		
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		The state of the s
LUNCH - SANDWICH'S @ WRAPS			
Monte Cristo Panini	Oven Preheat	475F	
4 Each Cinnamon Swirl Bread Slices	Utensil:	High Rack	
1 oz Each Bacon, Ham, Turkey, Swiss-Slices	Yield:	2	The same of the sa
1 oz Dijonaise	Stage 1 (Time Fan Mic)	1:00/50%/80%	
Build Sandwiches and Prepare Closed.	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Open Face Sandwich/Crostini	Oven Preheat	500F	
Toasted Ciabatta	Utensil:	Basket or Tray	
Mozzarella and Prosciutto	Yield:	6	
		1:00/80%/80%	3/10/10
	Stage 1 (Time Fan Mic)	1.00/00/00/00	
	Stage 2 (Time Fan Mic)	1.00/00/00/00/0	
		1.00/00 /8/00 /8	
	Stage 2 (Time Fan Mic)	1.00/00 /0/00 /0	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)		
Griddled Sandwich, Global Flavors	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat	500F	L
2 Each Sliced Bread	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil:	500F 1/4 Sheet Tray	L
,	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield:	500F 1/4 Sheet Tray 2	L
2 Each Sliced Bread	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic)	500F 1/4 Sheet Tray	L
2 Each Sliced Bread	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	500F 1/4 Sheet Tray 2	L J
2 Each Sliced Bread	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic)	500F 1/4 Sheet Tray 2	L
2 Each Sliced Bread	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	500F 1/4 Sheet Tray 2	L
2 Each Sliced Bread Reuben, Black Forest, Cuban, Ham-Brie-Mushroom,	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	500F 1/4 Sheet Tray 2 1:00/80%/80%	
Each Sliced Bread Reuben, Black Forest, Cuban, Ham-Brie-Mushroom, TBLAST Wrap	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat	500F 1/4 Sheet Tray 2 1:00/80%/80%	
2 Each Sliced Bread Reuben, Black Forest, Cuban, Ham-Brie-Mushroom, TBLAST Wrap 2 each 8" Wheat Tortillas	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	500F 1/4 Sheet Tray 2 1:00/80%/80%	
2 Each Sliced Bread Reuben, Black Forest, Cuban, Ham-Brie-Mushroom, TBLAST Wrap	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil:	500F 1/4 Sheet Tray 2 1:00/80%/80% 500F Solid Basket or 1/4 Tray	
2 Each Sliced Bread Reuben, Black Forest, Cuban, Ham-Brie-Mushroom, TBLAST Wrap 2 each 8" Wheat Tortillas 1 oz each Bacon, Turkey, Swiss, Avocado Slices	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	500F 1/4 Sheet Tray 2 1:00/80%/80% 500F Solid Basket or 1/4 Tray 2	
2 Each Sliced Bread Reuben, Black Forest, Cuban, Ham-Brie-Mushroom, TBLAST Wrap 2 each 8" Wheat Tortillas 1 oz each Bacon, Turkey, Swiss, Avocado Slices	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic)	500F 1/4 Sheet Tray 2 1:00/80%/80% 500F Solid Basket or 1/4 Tray 2	





Toasted Sandwich, Global Flavors	Oven Preheat	500F	Control of the Contro
2 Each Ciabatta or Sub Roll, 6"	Utensil:	Mesh Basket	
Banh Mi, Cubano, Torta, Italian, TBLAST, Cheese Steak, Po Boy	Yield:	2	
	Stage 1 (Time Fan Mic)	1:00/80%/80%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Toasted Sandwich, Global Flavors	Oven Preheat	500F	
2 Each Ciabatta or Sub Roll, 12"	Utensil:	Mesh Basket	
Banh Mi, Cubano, Torta, Italian, TBLAST, Cheese Steak, Po Boy	Yield:	2	
	Stage 1 (Time Fan Mic)	1:00/80%/80%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Quesadilla	Oven Preheat	500F	
2 Each Tortillas	Utensil:	1/4 Tray or Solid Basket	
2 T Cheese, Feather Shred	Yield:	2	-
1 T Chicken, Diced	Stage 1 (Time Fan Mic)	:45/80%/80%	- THE THE
1 T Each Jalapeno, Onions, Mushrooms	Stage 2 (Time Fan Mic)		
Mango Lime Salsa and Cilantro Salad	Stage 3 (Time Fan Mic)		
			Was .
Piadina	Oven Preheat	500F	G. W.L.
2 Each Flatbreads Such as Flour Tortillas, Naan, Pita, Flatouts™	Utensil:	1/4 Tray or Solid Basket	
2 T Cheese, Feather Shred	Yield:	2	
2 oz Deli Meats, Sliced Thin	Stage 1 (Time Fan Mic)	:45/80%/80%	Contract of the contract of th
1 Oz Deli Cheese, Sliced Thin 2 T Salad or Vegetable Garnish with Dressing	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)		
2 1 Salad of Vegetable Garrish with Dressing	Stage 3 (Time Familylic)		
Hatdana	Over Brokerst	5005	1
Hotdogs Fully Cooked	Oven Preheat Utensil:	500F 1/4 Tray or Solid Basket	-
Garnish with appropriate items	Yield:	2	
Carristi with appropriate items	Stage 1 (Time Fan Mic)	:45/80%/80%	_
	Stage 2 (Time Fan Mic)	.40/00/4/00/0	The same of the last of the la
	Stage 3 (Time Fan Mic)		_
Cheeseburgers, Convenience Products	Oven Preheat	500F	
4 each C-Store style prepackaged Sandwich or Burger	Utensil:	1/4 Tray or Solid Basket	
Garnish with appropriate items	Yield:	4	THE RESIDENCE
· ·	Stage 1 (Time Fan Mic)	2:00/10%/70%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Sliders	Oven Preheat	500F	
6 Each Slider Rolls	Utensil:	1/4 Tray or Solid Basket	
6 Each 1.5 oz Sausage Patties	Yield:	6	
6 T Herb-Parmesan Dijonaise	Stage 1 (Time Fan Mic)	1:00/80%/100%	
6 T Spicy Pickles	Stage 2 (Time Fan Mic)		No.
	Stage 3 (Time Fan Mic)		
Quarter Pound Hamburger, Raw	Oven Preheat	500F	
4 oz Burger Patty, Refrigerated, Raw	Utensil:	1/4 Tray or Solid Basket	
	Yield:	4	12 5 5 5 6 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
	Stage 1 (Time Fan Mic)	2:00/70%/50%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
	etage e (Time) anjime)		





French Fries, Ovenable	Oven Preheat	500F	
Ovenable Fries, Frozen	Utensil:	Basket	
•	Yield:	1/2#	
	Stage 1 (Time Fan Mic)	1:00/100%/100%	
	Stage 2 (Time Fan Mic)	1:00/100%/0%	
	Stage 3 (Time Fan Mic)		
APPETTIERS			
AFFEITIENS			
			Marinette of the
Buffalo Chicken Wings	Oven Preheat	500F	
12 Each Chicken Wings	Utensil:	1/4 Tray or Solid Basket	
Celery Salad	Yield:	12	
Blue Cheese Crumbles	Stage 1 (Time Fan Mic)	1:00/10%/100%	一
Buffalo Sauce	Stage 2 (Time Fan Mic)	:30/100%/30%	
	Stage 3 (Time Fan Mic)		
Chicken Tenders, Refrigerated	Oven Preheat	500F	
6 each Precooked, Breaded Tenders	Utensil:	Basket	
	Yield:	6	The state of the s
	Stage 1 (Time Fan Mic)	:30/50%/100% :45/100%/30%	TOWN THE PARTY OF
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	:45/100%/30%	
	Stage 3 (Time Fan Mic)		
Egg Rolls, Frozen	Oven Preheat	500F	
Egg Rolls, Frozen	Utensil:	Basket 2	
	Yield:		
	Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	:30/50%/100% :45/100%/30%	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	.43/100%/30%	
	Ctage 3 (Time Fanjwic)		
Mozzarella Sticks	Oven Preheat	500F	
6 each Precooked, Breaded Mozz Sticks	Utensil:	Basket	L' CALLES TOWNS
o each recooked, breaded WOZZ Sticks	Yield:	6	- 17 January
		:30/50%/100%	
	Stage 1 (TimelFanlMic)		
	Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)		
	Stage 2 (Time Fan Mic)	:45/100%/30%	
	Stage 2 (Time Fan Mic)		
Tornados	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	:45/100%/30%	
Tornados 6 each Precooked, Breaded Tenders	Stage 2 (Time Fan Mic)	:45/100%/30% 500F	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil:	:45/100%/30% 500F Basket	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield:	:45/100%/30% 500F	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil:	:45/100%/30% 500F Basket 2	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic)	:45/100%/30% 500F Basket 2 :30/50%/100%	L Company of the comp
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	:45/100%/30% 500F Basket 2 :30/50%/100%	
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	:45/100%/30% 500F Basket 2 :30/50%/100%	
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6 each Precooked, Breaded Tenders Taquitos	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	:45/100%/30% 500F Basket 2 :30/50%/100%	L
6 each Precooked, Breaded Tenders Taquitos	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat	:45/100%/30% 500F Basket 2 :30/50%/100% :45/100%/30%	L
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6 each Precooked, Breaded Tenders Taquitos	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic)	.45/100%/30% 500F Basket 2 .30/50%/100% .45/100%/30% 500F Basket 2 .30/50%/100%	L
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6 each Precooked, Breaded Tenders Taquitos 6 each Precooked, Taquitos, Frozen	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 3 (Time Fan Mic)	500F Basket 2 :30/50%/100% :45/100%/30% 500F Basket 2 :30/50%/100% :45/100%/30%	L
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Taquitos 6 each Precooked, Breaded Tenders Taquitos 6 each Precooked, Taquitos, Frozen Tostada Tostada Tostada Shredded Cheese	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 3 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield:	.45/100%/30% 500F Basket 2 .30/50%/100% .45/100%/30% 500F Basket 2 .30/50%/100% .45/100%/30% 500F 1/4 Tray 1 Portion	L
Taquitos 6 each Precooked, Breaded Tenders Taquitos 6 each Precooked, Taquitos, Frozen Tostada Tostada Shredded Cheese Jalapenos, Black Olives, Green Onions, Tomatoes	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 3 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 1 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic)	.45/100%/30% 500F Basket 2 .30/50%/100% .45/100%/30% 500F Basket 2 .30/50%/100% .45/100%/30% 500F 1/4 Tray 1 Portion	L COMPANY OF THE PROPERTY OF T





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Supplement Sup		Utensil:	Basket or Tray	
Stage 2 (Temp FamMe) 10030%40% 10030				
		Stage 1 (Time Fan Mic)	:45/10%/100%	
Potato Skins			1:00/50%/40%	
Description		Stage 3 (Time Fan Mic)		
Dennal: Bealest or Tray Protocol.				
Description				
Dennal: Bealest or Tray Protocol.	Potato Skins	Oven Preheat	500F	
New Stage Time/Fant/Mic) Shipe Time/				
Stage TimeFanMic 1:00-50%400%				
Stage 2 (Time/Fan/Mc)				The state of the s
Nachos				
Nachos			1.00/00/00	
Corn Chips				
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Corn Chips	l		-	100
Pertail Portion Port				L
				AND ADDRESS OF THE PARTY OF THE
Stage 2 Time Fan Mic Stage 3 Time F				
Stage 3 (Time Fan Mic)			.53/10/0/100/0	Line alan
Vegetarian Nachos				
1		Stage 3 (Time Fan Mic)		
1				
1				
1 oz Shredded Cheese		Oven Preheat		
1 oz each Black Beans (Cooked), Mushrooms (Cooked), Jalapenos, Black Olives, Tomatoes Stage 1 (Time Fan Mic) 1 oz Shredded Cheese Stage 2 (Time Fan Mic) Assemble in Order and Prepare. Garnish with Green Onions and Sour Cream				
Stage 1 (Time Fan Mic)	1 oz Shredded Cheese	Yield:		
1 oz Shredded Cheese		Stage 1 (Time/Fan/Mic)		TO THE REAL PROPERTY.
Pretzels, Frozen Oven Preheat S00F 3 Each Salted Jumbo Pretzels Utensi: Basket				
Pretzels, Frozen Oven Preheat S00F 3 Each Salted Jumbo Pretzels Utensi: Basket	Accomple in Order and Brances Carpiels with Green Onions and Sour Creen	Stogo 2 (Timo/Ean/Mio)		
Stage 1 (Time)Fan Mic) Stage 2 (Time)Fan Mic) Stage 3 (Time)Fan M	Assemble in Order and Frepare. Carrish with Green Onions and Sour Cream	Stage 3 (Time anjivic)		
Stage 1 (Time)Fan Mic) Stage 2 (Time)Fan Mic) Stage 3 (Time)Fan M				
Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan M	Distrala Francia	Over Brokerst	5005	
Vield: 3 Stage 1 (Time Fan Mic) 1:30/50%/50%				
Stage 2 (Time Fan Mic) 1:30/50%/50% Stage 3 (Time Fan Mic) 1:30/50%/50% Stage 3 (Time Fan Mic) 1:30/50%/50% J&J Snack Foods Stuffed Pretzel Bites Utensil: Basket 12 1:30/50%/50% 1:30/50%/50% Marinara Crock Yield: 12 1:30/50%/50% 1:30/50%/50% 1:30/50%/50% Stage 2 (Time Fan Mic) 1:30/50%/50%	3 Each Gailed Guillog 1 retzels			A POV
Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)				Charles A. L. Charles
Pretzel Bites		Stage 2 (Time Fan Mic)		
J&J Snack Foods Stuffed Pretzel Bites Utensil: Basket Yield: 12 12 12 130/50%/50% 1:30/50%/50%/50% 1:30/50%/50%/50%/50%/50%/50%/50%/50%/50% 1:30/50%/50%/50%/50%/50%/50%/50%/50%/50%/50		Stage 3 (Time Fan Mic)		
J&J Snack Foods Stuffed Pretzel Bites Utensil: Basket Yield: 12 12 12 130/50%/50% 1:30/50%/50%/50% 1:30/50%/50%/50%/50%/50%/50%/50%/50%/50% 1:30/50%/50%/50%/50%/50%/50%/50%/50%/50%/50				
J&J Snack Foods Stuffed Pretzel Bites Utensil: Basket Yield: 12 12 12 130/50%/50% 1:30/50%/50%/50% 1:30/50%/50%/50%/50%/50%/50%/50%/50%/50% 1:30/50%/50%/50%/50%/50%/50%/50%/50%/50%/50				Daniel D.
Marinara Crock Yield: 12				CUPERINET SE
Stage 1 (Time Fan Mic) 1:30/50%/50% Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 5 (Time Fan Mic) Stage 6 (Time Fan Mic) Stage 7 (Time Fan Mic) Stage 8 (Time Fan Mic) Stage 9 (Time Fan Mic) Stage 9 (Time Fan Mic) Stage 1 (Time Fan Mic) Stage 1 (Time Fan Mic) Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 5 (Time Fan Mic) Stage 6 (Time Fan Mic) Stage 7 (Time Fan Mic) Stage 8 (Time Fan Mic) Stage 9 (Time Fan Mic) S				500
Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 1 (Time Fan Mic) 1:30/70%/70% Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stag	Marinara Crock			
Stage 3 (Time Fan Mic)			1:30/30%/50%	Street Street
Satays Oven Preheat 500F				_
3 Skewers each with 2-3oz Proteins such as Chicken or Shrimp Utensil: 1/4 Tray or Solid Basket Yield: 3				
3 Skewers each with 2-3oz Proteins such as Chicken or Shrimp Utensil: 1/4 Tray or Solid Basket Yield: 3				
3 Skewers each with 2-3oz Proteins such as Chicken or Shrimp Utensil: 1/4 Tray or Solid Basket Yield: 3	Satavs	Oven Preheat	500F	
Yield: 3 Stage 1 (Time Fan Mic) 1:30/70%/70% Stage 2 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 4 (Time Fan Mic) Stage 5 (Time Fan Mic)				Marie Control
Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic) Soup En Croute Oven Preheat 500F 8 oz Crock Utensil: Crock 6 oz Soup Yield: 1 Portion 1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%		Yield:	3	
Soup En Croute Oven Preheat 500F 8 oz Crock Utensil: Crock 6 oz Soup Yield: 1 Portion 1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%		Stage 1 (Time Fan Mic)	1:30/70%/70%	
Soup En Croute Oven Preheat 500F I 8 oz Crock Utensil: Crock 6 oz Soup Yield: 1 Portion 1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%				
8 oz Crock Utensil: Crock 6 oz Soup Yield: 1 Portion 1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%		Stage 3 (Time Fan Mic)		
8 oz Crock Utensil: Crock 6 oz Soup Yield: 1 Portion 1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%				
8 oz Crock Utensil: Crock 6 oz Soup Yield: 1 Portion 1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%				
6 oz Soup Yield: 1 Portion 1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%				L CONTROL
1 6" Puff Pastry Circle Stage 1 (Time Fan Mic) 1:40/10%/100% 1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%				
1 T Egg Wash Stage 2 (Time Fan Mic) :12/100%/60%				
	gg			
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Stuffed Mushrooms	Oven Preheat	500F	
3-5 Each Stuffed Mushrooms	Utensil:	Casserole Pan	1
Boursin-Parmesan Cheese Stuffing	Yield:	1 Portion	
Fresh Tomatoes, Shallots, Thyme, Butter	Stage 1 (Time Fan Mic)	2:00/50%/50%	
Fresh Herbs, Chopped	Stage 2 (Time Fan Mic)		A CHARLES OF THE PARTY OF THE P
Prepare Sauce and Mushrooms in Dish. Garnish with Fresh Herbs	Stage 3 (Time Fan Mic)		11.
Spinach Dip	Oven Preheat	500F	
Spinach Artichoke Dip	Utensil:	Casserole Pan	
Crostinis	Yield:	1 Portion	
	Stage 1 (Time Fan Mic)	2:00/50%/50%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		1000
Crab Cakes, Frozen	Oven Preheat	500F	
2 Each Jumbo Lump Crab Cakes	Utensil:	1/4 Tray or Solid Basket	
Matignon	Yield:	2 Each	
Dressed Greens and Herb Salad Creole Mustard Aioli	Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic)	1:00/30%/100% 1:00/100%/50%	
GIEGIE IVIUSTATU ATOII	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	1.00/100%/30%	
	Stage 5 (Time) annihic)		
Pot Pie	Oven Preheat	500F	Ranguet
Prepared Pot Pie	Utensil:	1/4 Tray or Solid Basket	- Dimin
•	Yield:	1	E-Alice State
	Stage 1 (Time Fan Mic)	:45/30%/100%	4000
	Stage 2 (Time Fan Mic)	1:15/30%/50%	
	Stage 3 (Time Fan Mic)		
			- Paragona
Baked Pasta	Oven Preheat	500F	
Prepared Pasta Cheese for Topping and Finishing	Utensil: Yield:	Dish or Crock	
Fresh Herbs to Garnish	Stage 1 (Time Fan Mic)	1:30/100%/100%	
Trooff fields to damidif	Stage 2 (Time Fan Mic)	1.36/100/6/100/6	
	Stage 3 (Time Fan Mic)		Annual Analysis (California California Calif
MEATS	-		
Steak	Oven Preheat	500F	
8 oz Strip Steak, Raw	Utensil:	Sizzle Platter	
Prepared Medium	Yield:	1 Portion	
	Stage 1 (Time Fan Mic)	2:45/100%/40%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Dibe and Evice Detherm	Over Brokerst	E00E	
Ribs and Fries Retherm 1/2 Rack of Baby Back Ribs, Precooked and Sauced	Oven Preheat Utensil:	500F 1/4 Tray	
5 oz FF, Frozen	Yield:	1/4 Tray 1/2 Rack	
Honey Mustard Cole Slaw	Stage 1 (Time Fan Mic)	1:00/10%/70%	
	Stage 2 (Time Fan Mic)	1:00/50%/30%	100
	Stage 3 (Time Fan Mic)		
Meatloaf, Retherm	Oven Preheat	500F	
Meatloat, Hetnerm 4 oz Precooked Meatloaf Portion	Utensil:	1/4 Tray	10.22.00
	Utensil: Yield:	1/4 Tray 1 Portion	o ethical
	Utensil: Yield: Stage 1 (Time Fan Mic)	1/4 Tray	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -
	Utensil: Yield:	1/4 Tray 1 Portion	





Lamb Chops	Oven Preheat	500F	
2 Each 2-Bone Lamb Chops, Mustard-Garlic Persillade	Utensil:	500F	
3 Each Zucchini Rounds, Pearl Onions	Yield:	2:45/75%/70%	
Minted Cous Cous Salad	Stage 1 (Time Fan Mic)	2.16/10/0/10/0	
Raisin and Fennel Vinaigrette	Stage 2 (Time Fan Mic)		
Prepared Medium	Stage 3 (Time Fan Mic)		
FISH - SEAFOOD			
Fish in Parchment	Oven Preheat	500F	_ L
Parchment Paper	Utensil:	1/4 Sheet Tray 1 Portion	
5oz Salmon 3 oz Ratatouille-style Vegetables	Yield: Stage 1 (Time Fan Mic)	2:00/10%/30%	
2 oz Precooked starch	Stage 2 (Time Fan Mic)	2:00/10%/30%	
Wrap and cook per program	Stage 3 (Time Fan Mic)		2/ 1
vviap and cook per program	Stage 3 (Time Tan wic)		
Shrimp and Pice	Ovan Brohaat	500F	
Shrimp and Rice Ready Rice or Precooked and Chilled Rice	Oven Preheat Utensil:	Dish or Crock	4
Shrimp	Yield:	DISH OF Grock	
Tomato and Lemon	Stage 1 (Time Fan Mic)	1:30/50%/100%	
Fresh Herbs	Stage 2 (Time Fan Mic)	1.50/03/0/100/0	
Butter	Stage 3 (Time Fan Mic)		
Salmon-Boca	Oven Preheat		The second second
5 oz Raw Salmon Wrapped in Prosciutto and Sage	Utensil:		
3 oz Ratatouille-style Vegetables	Yield:		
1 Polenta Cake	Stage 1 (Time Fan Mic)		
Garnish with Tomato and Herb Salad	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Grilled Salmon	Oven Preheat	500F	
5 oz Raw Salmon Filet	Utensil:	Grill Plate	
3 oz Onion, Zuc, Mushrooms, All Large dice or fabrication	Yield:	1	
3 oz Fingerling Potatoes, 1/4'd or left whole and precooked	Stage 1 (Time Fan Mic)	2:00/70%/70%	No. of the last of
Garnish with Tomato and Herb Salad	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Finance Flah	Out of Brokers	5005	ALCO AND
Frozen Fish	Oven Preheat	500F	L
8 oz Tilapia, Frozen	Utensil: Yield:	1/4 Tray or Solid Basket	
	Stage 1 (Time Fan Mic)	:30/100%/10%	
	Stage 2 (Time Fan Mic)	:30/70%/10%	
	Stage 3 (Time Fan Mic)	1:30/70%/50%	All Control
Fresh Fish	Oven Preheat	500F	
5 oz Raw Salmon Wrapped in Prosciutto and Sage	Utensil:	1/4 Tray or Solid Basket	-
3 oz Ratatouille-style Vegetables	Vield:	1/4 Tray or Solid Basket	
1 Polenta Cake	Stage 1 (Time Fan Mic)	2:00/70%/70%	
Garnish with Tomato and Herb Salad	Stage 2 (Time Fan Mic)	2.00/10/0/10/0	
and the second s	Stage 3 (Time Fan Mic)		
Shrimp Scampi	Oven Preheat	500F	
	Utensil:	Sizzle Platter	7 7 9
	Yield:	1 Portion	
	0, , =		
	Stage 1 (Time Fan Mic)	1:30/100%/60%	
	Stage 1 (Time Fan Mic) Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	1:30/100%/60%	





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Salmon Soft Tacos or Cones 3 Each Salmon Skewers	Oven Preheat Utensil:		
3 Each Flour Tortillas	Yield:		
3 oz Queso Fresca	Stage 1 (Time Fan Mic)		
3 T Spicy Slaw	Stage 2 (Time Fan Mic)		
Veracruz Salsa and Limes	Stage 3 (Time Fan Mic)		
Salmon Saltimbocca	Oven Preheat	475F 1/4 Sheet/Parchment	
5 oz Raw Salmon Wrapped in Prosciutto and Sage 3 oz Fresh Green Beans	Utensil: Yield:	1/4 Sneet/Parchment	
3 oz Ready Rice	Stage 1 (Time Fan Mic)	2:00/75%/70%	
Place Green Beans and Rice in Parchment Paper and Wrap.	Stage 2 (Time Fan Mic)	2.00/13/8/10/8	
Prepare Complete Meal and Serve	Stage 3 (Time Fan Mic)		
CHICKEN	- Congress (Consequence)		
Chicken Oscar-Modern	Oven Preheat	500F	
Roulade of Chicken Stuffed with Crab	Utensil:	1/4 Sheet Tray	A STATE OF THE STA
Bacon Wrapped Green Beans and Onions	Yield:	1	1611
Roasted Carrots, Oblique Cut	Stage 1 (Time Fan Mic)	2:30/70%/70%	400 4 10
Fingerlings	Stage 2 (Time Fan Mic)		
Tomato-Tarragon Aioli	Stage 3 (Time Fan Mic)		
Chicken Margherita Crostini	Oven Preheat		Man Mala
Baguette, Sliced Into Rounds or on Bias	Utensil:		
Drizzle with XVOO and Layer with Chicken and Sliced Mozz	Yield:		
Place Pierethy on Oceanach and Finish 29 T	01-1-4 (7) 15 141		SALL BANK
Place Directly on Carousel and Finish with Tomato Salad and Basil	Stage 1 (Time Fan Mic)		
	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)		
	Otago o (Timoji anjiviic)		
			ALC: SECOND
Canned Chicken	Oven Preheat	500F	HAR THE STATE OF
1 Each Cornish Hen, Seasoned	Utensil:	1/4 Tray or Solid Basket	
7 Each Fingerling Potatoes, Raw	Yield:	1	
Tomato Paste Can Filled 2/3 with Stout Beer	Stage 1 (Time Fan Mic)	5:00/30%/100%	
Cold Green Bean Salad with Sauce Gribiche	Stage 2 (Time Fan Mic)		
POTATOE'S & VEGETABLES	Stage 3 (Time Fan Mic)		
			Feb.
Roasted Vegetables	Oven Preheat	500F	
8 oz Assorted Raw Vegetables	Utensil:	Sizzle Platter	
	Yield:	1 Portion	
	Stage 1 (Time Fan Mic)	2:00/100%/60%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Baked Potato, Individual	Oven Preheat	500F	Cleron -
1 Each 60 Count Potato	Utensil:	Sizzle Platter	A STATE OF THE PARTY OF THE PAR
	Yield:	1 Portion	
	Stage 1 (Time Fan Mic)	5:00/50%/100%	THE RESERVE OF THE PARTY OF THE
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
			103
Baked Potato x 12	Oven Preheat	500F	
12 Each 60 Count Potato	Utensil:	Sizzle Platter	
	Yield:	6	
	Stage 1 (Time Fan Mic)	10:00/10%/100%	The second second
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		



DESERTS			
Molten Chocolate Cake, Frozen	Oven Preheat	500F	
6 Each Molten Chocolate Cakes, Sweet Street, Frozen	Utensil:	Basket	— L
Almond Tiles	Yield:	Dasket 3	
Seasonal Garnish	Stage 1 (Time Fan Mic)	:45/10%/100%	+ 1000000 -
ocasonal damon	Stage 2 (Time Fan Mic)	:30/30%/30%	
	Stage 2 (Time Fan Mic)	.00/00/00/00/0	
	ciago o (rimoji anjimoj		
Caramelized Fruit with Yogurt	Oven Preheat	500F	ALC: NO PERSON NO PE
6 Each Mini Phyllo Cups	Utensil:	Casserole Pan	
1 Each Banana, Small Dice	Yield:	1	
,			
1 t Each Vanilla Extract, Orange Zest, Orange Juice, Whole Butter	Stage 1 (Time Fan Mic)	:45/100%/100%	
1 T Cinnamon-Cardomom-Brown Sugar	Stage 2 (Time Fan Mic)		
Greek Honey Yogurt and Crunch Granola to Garnish	Stage 3 (Time Fan Mic)		
Cookie Tart	Oven Preheat	500F	
Chocolate Chip Cookie Dough	Utensil:	Skillet	
	Yield:	1	
	Stage 1 (Time Fan Mic)	2:00/10%/50%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
			062
German Chocolate Cake	Oven Preheat	500F	AT LIA
German Chocolate Cake Mix	Utensil:	Silicon Muffin Molds	
Chocolate Buttons	Yield:	6	LIVE CONTROL
Sweetened Condensed Milk	Stage 1 (Time Fan Mic)	1:00/10%/60%	THE PERSON NAMED IN
Coconut, Shredded Walnuts	Stage 2 (Time Fan Mic) Stage 3 (Time Fan Mic)	1:00/10%/40%	
walluts	Stage 3 (Time/Faminic)		
Fruit Crumble	Oven Preheat	500F	
Fresh Fruit and Cranberries	Utensil:	Ramekins	
Cinnamon, Sugar, Citrus Zest, Vanilla	Yield:	6	
Granola or	Stage 1 (Time Fan Mic)	2:00/50%/70%	
Cookie Dough	Stage 2 (Time Fan Mic)		
Betty, Grunts, Slump, Buckle, Crisp, Pandowdy	Stage 3 (Time Fan Mic)		2000
Cookie, Retherm	Oven Preheat	500F	1 05 4
Chocolate Chip Cookie Dough	Utensil:	Basket	
	Yield:	6	
	Stage 1 (Time Fan Mic)	:30/10%/40%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Churros, Frozen	Oven Preheat	500F	11/10/1
Frozen Churros	Utensil:	Basket	
	Yield:	3	
	Stage 1 (Time Fan Mic)	:45/30%/100%	
	Stage 2 (Time Fan Mic)	:30/30%/30%	10
	Stage 3 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Cookies	Stage 3 (Time Fan Mic) Oven Preheat	350	L
Cookies Chocolate Chip Cookie Dough, Raw,	Stage 3 (Time Fan Mic) Oven Preheat Utensil:	1/4 Tray	L
	Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield:	1/4 Tray 12	L
	Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield: Stage 1 (Time Fan Mic)	1/4 Tray	L
	Stage 3 (Time Fan Mic) Oven Preheat Utensil: Yield:	1/4 Tray 12	L





			1
Bread and Butter Pudding	Oven Preheat	475F	
Custard Base	Utensil:	Crock	
Bread, Sliced	Quantity	1	
Dried Fruit and Nuts	Stage 1 (Time Fan Mic)	2:30/10%/50%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
			A ROLL
Bananas Foster Tartlet	Oven Preheat	475F	
6 Each Mini Phyllo Cups	Utensil:	Casserole Pan	The same of the sa
1 Each Banana, Small Dice	Quantity	1	
1 t Each Vanilla Extract, Orange Zest, Orange Juice, Whole Butter	Stage 1 (Time Fan Mic)	:45/100%/100%	
1 T Cinnamon-Cardomom-Brown Sugar	Stage 2 (Time Fan Mic)		
Greek Honey Yogurt and Crunch Granoloa to Garnish	Stage 3 (Time Fan Mic)		
PIZZA's			
Pizza, Individual, Parbaked and Refrigerated	Oven Preheat	500F	I ARRON
Connies Pizza	Utensil:	High Rack	
Additional Cheese for Topping	Yield:	1	
	Stage 1 (Time Fan Mic)	1:20/80%/90%	
	Stage 2 (Time Fan Mic)		
	Stage 3 (Time Fan Mic)		
Pizza, Individual, Parbaked and Frozen	Oven Preheat	500F	/ Allenda
Digiorno for One	Utensil:	High Rack	
Additional Cheese for Topping	Yield:	1	
	Stage 1 (Time Fan Mic)	1:00/30%/80%	第一人的
	Stage 2 (Time Fan Mic)	1:30/10%/50%	1700
	Stage 3 (Time Fan Mic)		







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