

# Product Cooking Specification Guide

For the Crown® Series Grills



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## Introduction

We have created this manual to provide you with a starting point for setting up a client demo or the testing of a new product to be cooked on the Crown Series Grill. It will provide information on how to set up the right environment for presenting the benefits and features of the grill and for determining cooking parameters for various products.

Proper set up of the demonstration area will go a long way in showing our expertise and long experience in two-sided cooking technology.

The overall goal of any demonstration is to promote and validate the following benefits of our two-sided cooking technology

- Speed of service (Up to 2/3rd faster)
- Menu flexibility
- Superior product quality and consistency
- Food safety
- Minimizes operator skill set (The grill does the work)
- Intuitive touch screen control with ability to expand menu
- Consistent cooking temperatures and gaps (pressure)
- Easy to clean
- Simplifies restaurant operations

It must always be our goal to achieve a quality, food safe, and consistent finished product. (ie; ground products must be cooked to a minimum temperature of 160F). Refer to Food Safe Internal Temperature Guide for product specific FDA food safe temperatures located on the Media Center. It is also important to handle all products in a safe and sanitized method. The cleanliness of how you work and present the food that will be cooked and tasted is very important. You must be able to present a quality product that has been prepared without fear of cross-contamination or being served at improper internal temperatures.

Other than poultry, whole muscle products can be cooked to a degree of doneness as per the customer's request. Refer to the Degree of Doneness Temperature Guide located on the Media Center.

### Determining a Gold Standard

In order to show the benefits and improved profitability by purchasing a Taylor Grill, we need to ensure that we are consistently able to produce the same or better quality of their menu items to a standard of which they are accustomed to.

Prior to any customer demonstration, always visit their establishment to understand operational and product standards. (ie; learn the customer's "gold" standard). In some cases this may be presented to you or this may require several visits to multiple locations.

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After purchasing or receiving the item to be tested and cooked on the grill, look at the product from both a customer's perception as well as the technical details. If at all possible, take a series of pictures of the assembled and disassembled menu item. Document the following characteristics:

**Time:** How long does it take to receive a product from the time it is ordered? If possible ask the operation for cook times and/or their operational parameters.

**Appearance:** Evaluate the sear and crust formation. What is the color of both the exterior and interior of the main protein or product? Is the product being served in a manner to eliminate any color in the cooking juices or to a specific temperature as with gourmet burgers, steaks and fish?

**Texture:** What is the mouth feel of the item, is it soft, firm etc?

**Moisture:** Evaluate the level of moisture in the product

**Weight:** If possible, from either a menu description or technical information provided, obtain a described pre-cooked weight of the item.

**Raw Ingredient Temperature:** If possible understand at what temperature the item is being cooked from. Is it being cooked from a frozen temperature (-10°F/-23°C to 0°F/-17°C) or from a refrigerator or tempered state?

In addition, you will need to understand their current temperature settings on a flat grill, current cook times, holding/service procedures and assembly procedures, etc. This will provide the details needed to discuss the benefits of two-sided cooking.

In the case of being unable to gain information on the gold standard, you may have to cook the item in a flat grill mode at the beginning of the demonstration with the client to create a point of reference in which to compare the two products. This should be done in the same manner as their specific procedures.

## **Setting up the Demonstration Station**

It is important to create the correct environment in the work area where the demonstration is to be held. Having space to work as well as unobstructed views of the grill's cooking surface, platens and control panels will help when explaining the features of the grill's operation. If possible, the use of video cameras displaying the cooking demonstration on a secondary screen or monitor may be helpful if there is a large group of attendees or the grill is located in an awkward position.

**Prior to any customer visit, the grill must be calibrated for proper gap and temperatures.**

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**Kitchen Tools:**

- Spatula Dexter Russell, 6" X 5" Hamburger Turner. This particular spatula provides a good width as well as rigid construction and sharp leading edge. [http://www.wasserstrom.com/restaurant-supplies-equipment/Product\\_204502](http://www.wasserstrom.com/restaurant-supplies-equipment/Product_204502)
- Kitchen Scale; digital
- Pyrometer (Needle probe attachment to measure internal product temperatures)
  - ~ Pyrometer Part number 074975
  - ~ Needle probe Part number 074977
- Calipers (To measure product thickness in thousandths of an inch)
- Grill plate scraper; Part number 073225
- Tool Holder; Part number X73829
- Cutting Board
- Slicing Knife
- Kitchen Tongs
- 2" Hotel Pan or ½ Sheet Pan with rack for Finished Product
- Assorted Hotel Pans or Trays for raw products

**Tasting Supplies:**

- Tooth Picks
- Cocktail/Beverage Napkins
- Plates
- Portion Cups
- Bottled Water or Water Pitchers with Cups

**General Kitchen Supplies:**

- Paper Towels or Disposable Kitchen Towels
- Latex/Vinyl Gloves
- Cleaning Bucket with Detergent and Hot Water
- Sanitizing Solution
- Cleaning Sponge/Towels
- High Temperature Grill Cleaner; Part Number 073160 (Case= (6) 1-quart bottles)
- Blue Scrubber Pad Holder; Part Number 073736
- Cleaning Pads; Part Number 073737 (Box= 10 pads)
- Apron; Part Number 080160-ADV

**Optional Items:**

- Salt, Pepper and Basic Seasoning if used by the client
- Vegetable or Canola Oil for lean proteins
- Condiments may be required if specified by the clients gold standard

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## Raw Product Attributes

Inconsistent product thicknesses can be more difficult to dial in the parameters, especially when dealing with a frozen product. Fresh or tempered/thawed products are less susceptible to product variation when cooking. To assure a safe product is cooked, time may be extended and gap decreased to assure that when the thinner product is cooked, it is cooked to safe temperatures.

If possible, review the ingredient listing of the item being cooked or determine if any kind of marinating has been used on a product. Items which have additional additives and ingredients which contain high sugar content may affect the time and temperature settings. This may require several stages, reduced temperatures or adjustments in time.

Another option would be to incorporate a second or even third cook function in the control for a particular product to attain a properly cooked/seared finished attribute. You will see in this recipe guide a few items that do require this option.

## Initial Steps in setting up Cooking Parameters

This guide is intended to help you estimate the time, temperature and gap needed to cook a particular customer's product. The final product cooking parameters that are calculated at the end of the session are determined by the customer's Gold Standard. (As an example, their product may require a tighter gap to achieve a darker sear or a faster cook time)

Whenever possible, prior to the demonstration, run a series of practice cooks to set a baseline test to replicate the gold standard as close as you can.

## Create a Name of the Product

Choose a name that is appropriate for the customer and/or the product being tested. Use words or numbers that give the clearest indication of the products characteristics. (ie; "Bob's Burger 4oz Frozen")

## Determine the Upper and Lower Cooking Temperatures of the Grill

Based on the Gold Standard and available operational parameters, determine a general cooking temperature for both the upper and lower temps. If not known, set the following default temperatures

- Upper 425°F/218°C
- Lower 335°F/168°C

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## Choose the Number or Steps or Stages

Based on the needs of the product, choose up to three cook functions. If unsure, please refer to similar item parameters set up in the recipe section of the manual as a starting point.

## Determine the Gap

Measure the product to be cooked by using the calipers. A general rule of thumb is to set the gap approximately .040 - .050 less than the actual product thickness. (Example: .500 thick burger, gap was set at .450). Once you cook the product, you can determine if the gap should be reduced, raised, etc. If raised, time may need to be increased.

## Establishing a Cook Time

Based on the starting point provided in the recipe guide book, if the product does not meet food safety standards, you will need to increase the cook time. Every second of increased cook time will provide approximately 1-2°F internal temperature rise. (Example @ 40 seconds the temperature is 150°F; then increasing the time to 45 seconds would deliver a 160°F product).

*Note: Before locking in the cook time and gap, be sure to cook a full run of the customer's product to assure all internal temperatures meet food safety standards.*

## Yield

Yield is the amount of weight retention after cooking. Through the cooking process, moisture is cooked out of the product, thereby reducing the product's cooked weight. Product yield is a measurement of product weight lost. With two-sided cooking, you will see that the product maintains more weight; therefore, it is juicier as compared to flat grill cooking. (ie; 1 minute on a two-sided grill as compared to 3 minutes on a flat grill)

## How to Measure Product Yield

Measure the pre-cooked (fresh or frozen) on a scale and record the weight. Weigh the product again immediately after cooking and document this weight.

$$\frac{\text{Cooked Weight}}{\text{Raw Weight}} = \text{Product Yield}$$
$$\frac{3.0 \text{ oz}}{4.0 \text{ oz}} = 75\% \text{ Yield}$$

(Lost only 25% of its weight)

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## Cooking on the Grill

Now it's time to get "cooking". Get to know the grill, the control features and then cook a variety of products to gain a comfort level of its capabilities. Serving lunch or even breakfast for the staff is a great way to get everyone involved. Most important.....Have fun!

### Key Points in Handling Food and Conducting the Demonstration

- Wear Food Service Gloves when handling raw proteins or use kitchen tongs to pick up items to be placed on a grill
- Raw proteins must always be placed on a tray or clean plate when presenting to the guest
- Always place the cooked item on a clean plate or on the holding tray with a rack
- Scrape and Squeegee the grill between every cook cycle
- If necessary, season meats and proteins prior to placing on the grill unless required by a customer's Gold Standard Cooking Procedure
- Always allow whole muscle proteins to rest prior to slicing or serving. Please reference the cooking procedures for similar items for rest times to compensate for the carry-over cooking cycle
- Temperatures must be taken immediately off the grill and or additionally after the rest period for certain items. Please refer to the recipe section for specific serving temperatures etc
- Use a clean set of gloves when serving food to the clients or use a set of clean and sanitized tongs to place on a plate or portion cup prior to serving
- Always clean and sanitize the work area as you go and maintain a well-organized station
- Explain each process and cook cycle as necessary
- Continually document changes to the cook parameters and discuss the reasons why with the customer
- Taste the item along with the customer to understand what they are tasting and get continual feedback on their perception of the results

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# Breakfast



# Eggs Over Easy

Alternative  
Name:

Product  
Specifications:

Room temperature, large egg, oil spray or similar

## Programming

☒ Tested

☒ Completed

### EGGS OVER EASY

Top Temp: 390°F Bottom Temp: 275°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	42	AUTO	.425

Rest Time: No Rest

Final Temp

## Technical Details

Day Part

Breakfast

Item  
Raw  
Temp:

RT

Item Type

Breakfast Entrée

Item Thickness

Item Diameter

## Talking Points:

Great, simple application for small to medium operations with all day breakfast service. Great value added application for gourmet burgers and breakfast sandwiches.

## Instructions:

Spray the surface of the grill with a light coating of oil or vegetable oil based non-stick spray. Choose menu item. Holding the egg close to the grill surface, crack the egg onto the grill. At the alarm, remove the egg carefully and flip on to a plate for serving. Note: The freshness of the eggs may affect the outcome with these parameters. Eggs approaching "use by" date may require an adjustment down on the gap.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Fully cooked white, with runny yolk, light browning.

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# Eggs Over Medium

Alternative  
Name:

Product  
Specifications:

Room temperature, large egg, oil spray or similar

## Programming

☒ Tested

☒ Completed

### EGGS OVER MEDIUM

Top Temp: 390°F Bottom Temp: 275°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	48	AUTO	.425

Rest Time: No Rest

Final Temp

## Technical Details

Day Part Breakfast

Item Raw  
Temp:

RT

Item Type Breakfast Entrée

Item Thickness

Item Diameter

## Talking Points:

Great, simple application for small to medium operations with all day breakfast service. Great value added application for gourmet burgers and breakfast sandwiches.

## Instructions:

Spray the surface of the grill with a light coating of oil spray. Choose menu item. Holding the egg close to the grill surface, crack the egg onto the grill. At the alarm, remove the egg carefully for serving. Note: The freshness of the eggs may affect the outcome with these parameters. Eggs approaching "use by" date may require an adjustment down on the gap.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Fully cooked white, with partially set yolk, light browning.

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# Pancakes

Alternative Name:

Product Specifications:

Prepare complete pancake mix with water per instructions.

## Programming

☒ Tested

☒ Completed

**PANCAKES**

Top Temp: 425°F

Bottom Temp: 335°F

CLAM

Function

Sec

Alarm

Gap

REMOVE IN

70

AUTO

.525

Rest Time: None

Final Temp: 165°F

Technical Details

Day Part: Breakfast

Item Raw Temp: 41°F

Item Type: Side Dish

Item Thickness

Item Diameter: 5"

Talking Points:

Good application for small to medium size operations with a need to create uniformity in products. Good program for all day dining options and side dishes prepared very quickly. Liquid mix rises as it is heated to touch the upper platen for even browning. Note: Using fresh batter provides consistent results.

## Instructions:

Mix pancake powder with water as directed on the instructions per brand of mix being used. Mix thoroughly and allow to rest for 20 minutes before use. Choose menu item. Using a 2 oz ladle, deposit pancake batter onto the landing area. Press start button. At alarm, remove the pancake and flip onto plate to show grill side of the pancake up.

Raw Image:



Finished Image:



Finished Attributes:

Even brown color on the grill side of the pancake when flipped. Uniform cooking

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# French Toast

Alternative  
Name:

Product  
Specifications:

Regular white bread. Standard pullman 5/8" slice.  
Prepare French toast batter per customer's recipe.

## Programming

☒ Tested

☒ Completed

### FRENCH TOAST

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
TURN IN	60	AUTO	.610
REMOVE IN	105	AUTO	.610

Rest Time: No Rest

Final Temp 165°F

Technical Details

Day Part

Breakfast

Item  
Raw  
Temp:

41°F

Item Type

Breakfast Entrée

Item Thickness

5/8"

Item Diameter

Talking Points:

Good application for small to medium size operations with a need to create uniformity in products. Good program for all day dining options and side dishes prepared very quickly.

Instructions:

Dip bread in batter evenly on both sides. Drain the excess batter. Choose menu item and place on landing area. At alarm, flip french toast and finish cooking. Present and serve as per customer's requirements.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Distinctive browning. Thoroughly cooked. No raw egg, no raw batter.

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# Bacon

Product Specifications:

Bacon, layout 18 to 22 ct frozen. Note: defrost bacon overnight in cooler.

Alternative Name:

## Programming

☒ Tested

☒ Completed

**BACON**

Top Temp: **425°F**

Bottom Temp: **335°F**

**CLAM**

*Function*

*Sec*

*Alarm*

*Gap*

**REMOVE IN**

**90**

**AUTO**

**.090**

Rest Time: **No rest**

Final Temp: **165°F**

Technical Details

Day Part

Breakfast

Item Raw Temp:

**41°**

Item Type

Side Dish

Item Thickness

Thin Sliced

Item Diameter

1.5" x 10"

Talking Points:

This works best with defrosted bacon for loading. The time can be adjusted for degree of doneness. Time and/or gap can be adjusted for par-cooking and finishing steps before serving. Bacon is crisp and served fresh, reducing pre-cook and holding process.

Adjusting the gap up or down can create different appearances from flat to wavy.

## Instructions:

Choose menu item. Pick-up bacon on paper, lay within the target zone, paper side up in an even layer. Remove paper ensuring that the bacon is not overlapping. At the alarm let the bacon retract slightly from the grill surface. (3-5 seconds) before removing the bacon. Place on cooling rack to drain. Present per customer specifications.

Raw Image:



Finished Image:



Finished Attributes:

Even browning, even rendering of fat, flat finish minimal curling of product

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# Breakfast Sausage Link

Alternative Name:

Product Specifications:

Breakfast sausage link, 1 Oz frozen  
Note: Thaw in refrigerator

## Programming

☒ Tested

☒ Completed

**BRK SAUSAGE LINK**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
TURN IN	80	AUTO	.700
TURN IN	180	AUTO	.700
REMOVE IN	220	AUTO	.700

Rest Time: **No Rest**

Final Temp **185°F**

## Technical Details

Day Part **Breakfast**

Item Raw Temp: **41°F**

Item Type **Side Dish**

Item Thickness **.680 - .715**

Item Diameter **4"**

## Talking Points:

This is a previously frozen 1 oz sausage link used in a breakfast operation as a side. This product was thawed overnight in a cooler before using. Cooked thoroughly and fast.

When handling raw sausages which are naturally round in shape, it will require several turns to evenly cook the item. It will also provide a uniform appearance.

## Instructions:

Choose menu item and place sausage on grill. At first turn, roll 90°, at second turn roll onto non-brown surface. Then remove sausage links and place in holding or serve directly.

Raw Image:



Finished Image:



Finished Attributes:

Even browning on majority of sides, no pink.

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# Sausage Patty 1.5 oz

Alternative  
Name:

Product  
Specifications:

Sausage patties. 1.5 Frozen patty. Note:  
Defrosted overnight in cooler.

## Programming

☒ Tested

☒ Completed

### SAUSAGE PATTY

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	150	AUTO	.385

Rest Time: no rest

Final Temp 185°F

## Technical Details

Day Part Breakfast

Item Raw  
Temp: 41°F

Item Type Side Dish

Item Thickness .425

Item Diameter 2.75"

## Talking Points:

This is a previously frozen 1.5 oz sausage patty used in a breakfast operation as a side. This product was thawed overnight in a cooler before using. Very fast and served fresh.

## Instructions:

Remove patties from refrigerator. Choose menu item and place on grill. At alarm, remove patties. Place on warming tray. Serve or present as per customer specifications.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even browning and crust formation on both flat sides. Fully cooked to a minimal internal temperature of 165°F

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# Hash Browns - Shredded

Product Specifications:

IQF Frozen shredded hash browns. Oil spray or similar.

Alternative Name:

## Programming

☒ Tested

☒ Completed

### HASH BROWNS

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	360	AUTO	.430

Rest Time: No Rest

Final Temp

## Technical Details

Day Part

Breakfast

Item Raw Temp:

0°F

Item Type

Side Dish

Item Thickness

Item Diameter

## Talking Points:

Great, simple application for small to medium operations with all day breakfast service. Great value added application for gourmet burgers and breakfast sandwiches.

This is a batch cooking application where the items are pushed to the side with the platen up to finish or where it is to be held. This helps increase the speed and efficiency of operations who are very familiar with this technique on flat grills.

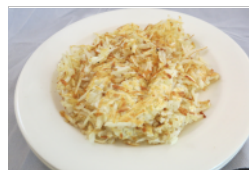
## Instructions:

This instruction relates to a "batch" style of cooking. Spray the surface of the grill with a light coating of oil or vegetable oil non-stick spray. Choose menu item and place approximately three cups of frozen hash browns on landing area and season. At the alarm, remove the hash browns by flipping and laying on to a flat grill surface for finishing & holding. At 2 minutes, remove and serve. We tested up to six cups of hash browns under one platen.

Raw Image:



Finished Image:



Finished Attributes:

Nice even browning.

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# Hash Browns - Patty

Alternative  
Name:

Product  
Specifications:

IQF pre-formed hash brown patty; similar to QSR style, oval shape. Oil spray or similar.

## Programming

☒ Tested

☒ Completed

**HASH BROWN  
PATTY**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
REMOVE IN	90	AUTO	.410

Rest Time: **No Rest**

Final Temp **165°F**

Technical Details

Day Part **Breakfast**

Item  
Raw  
Temp:

**0°F**

Item Type **Side Dish**

Item Thickness **1/2"**

Item Diameter **Approx. 4" x 3"**

Talking Points:

Great simple application for small to medium operations with all day breakfast service. Great value added application for QSR restaurants looking for speed.

This also improves the healthy eating qualities of this product as it can be produced to the same quality without the need of deep-fat frying.

## Instructions:

Spray the surface of the grill with a light coating of oil spray. Choose menu item and place hash brown patties on landing area. At the alarm, remove the hash browns and serve.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Evenly brown, crispy exterior, thoroughly heated to 165°F. Fluffy, moist interior.

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# Home Fries

Alternative  
Name:

Product  
Specifications:

IQF frozen diced potatoes.

## Programming

☒ Tested

☒ Completed

### HOME FRIES

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
TURN IN	220	AUTO	.55
REMOVE IN	380	AUTO	.55

Rest Time: No Rest

Final Temp

## Technical Details

Day Part

Breakfast

10

Item  
Raw  
Temp:

0°F

Item Type

Side Dish

Item Thickness

Item Diameter

## Talking Points:

Great simple application for small to medium operations with all day breakfast service. Great value added application for QSR restaurants looking for speed.

## Instructions:

Liberally spray grill with oil or vegetable oil based non-stick spray. Choose menu item. Cover landing area with even layer of potatoes, and season. At alarm, flip and turn hash browns. Arrange back in even layer and resume process. If desired, hash browns can be batch cooked and held longer for serving.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Significant browning, fluffy center and crispy edges.

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# Lunch



# Smash Style Cheeseburger - 4 oz

Alternative Name: 4 oz Hand Formed Fresh Burger Ball with Cheese

Product Specifications:

NAMP #136, choice ground beef, 80/20 fresh, hand formed ball. American cheese is 120 Ct American pre-sliced, not individually wrapped

## Programming

☒ Tested

☒ Completed

4 OZ CHZ SMASH

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
SEAR IN	60	AUTO	.40
TURN IN	80	AUTO	.40
REMOVE IN	90	AUTO	.630

Rest Time: No Rest

Final Temp 185°F

Technical Details

Day Part Lunch

Item Raw Temp: 41°F

Item Type Burgers

Item Thickness 2.5"

Item Diameter 2.5"

Talking Points:

This is a "pressed" fresh burger patty featuring a 80/20 blend of beef. The highlights are the speed of cooking; under 2 minutes, auto pressing of the product to deliver a hand formed burger with minimal handling of the product during the cooking process. The programming can be customized to gain a higher or lower gap and/or temperature based on customer preferences. The third function is used to melt the cheese with a higher gap to take advantage of the upper platen's radiant heat to melt the cheese. The gap should be large enough where the platen does not touch the cheese.

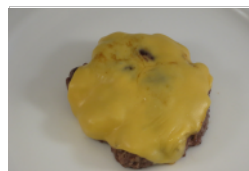
## Instructions:

Form beef into a 2 1/2" round ball. Season as per customer specifications. Choose menu item and place on grill. At first alarm, flip burger. Press start button again. At second alarm, place cheese on patty, press program button and resume cooking. Remove from grill and serve according to customer presentation standards.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices, cheese melted.

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# Smash Style Hamburger - 4 oz

Alternative Name:

4 oz Hand Formed Fresh Burger Ball

Product Specifications:

Beef - ground chuck - choice - 80/20 - hand formed  
Ball - NAMP # 137 - special. Formed into a ball

## Programming

☒ Tested

☒ Completed

4 OZ BRG SMASH

Top Temp: 425°F

Bottom Temp: 335°F CLAM

Function

Sec

Alarm

Gap

REMOVE IN

55

AUTO

.35

Rest Time: No Rest

Final Temp 185°F

Technical Details

Day Part Lunch

Item Raw Temp: 41°F

Item Type Burgers

Item Thickness 2.2"

Item Diameter 2.5"

Talking Points:

This is a "pressed" fresh burger patty featuring an 80/20 blend of beef. The highlights are the speed of cooking; under 1 minute, and using a predetermined gap to deliver a hand formed burger presentation with minimal handling of the product during the cooking process. The programming can be customized to gain a higher or lower gap and/or temperature based on customer preferences.

## Instructions:

Form Beef into 2 1/2" x 2 1/2" ball. Season per customer specifications. Choose menu item and place on grill. Remove from the grill at the alarm and present as for requirements of the tasting/demonstration.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices

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# Frozen Hamburger - 4 oz

## Product Specifications:

NAMP #136, choice ground beef, 80/20, frozen, patty, round

Alternative Name: 1/4 # Burger

### Programming

☒ Tested

☒ Completed

4 oz FR PATTY

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
TURN IN	155	AUTO	0.45
REMOVE IN	175	AUTO	0.45

Rest Time: No Rest

Final Temp 185°F

### Technical Details

Day Part Lunch

Item Raw Temp: 31°F

Item Type Burgers

Item Thickness .500

Item Diameter 5"x 4.5"

### Talking Points:

This is a traditional sized frozen burger patty featuring an 80/20 blend of beef. The highlights are the speed of cooking; under 3 minutes and minimal handling of the product during the cooking process. The programming can be customized to gain a higher or lower gap and/or temperature based on customer preferences.

### Instructions:

Remove patty directly from freezer. Choose menu item and place on grill. Turn at the alarm. Remove from the grill and present as for requirements of the tasting/demonstration.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization. No heavy crust. Minimal shrinkage, minimal moisture loss, no visual red or blood in the juices.

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# Frozen Cheeseburger - 4 oz

Alternative Name:

Concession Style Cheeseburger

Product Specifications:

NAMP #136, Choice ground Beef, 80/20 frozen pre-formed. Round patty. American cheese is 120 Ct pre-sliced, not individually wrapped.

## Programming

☒ Tested

☒ Completed

CHZ BRG 4 OZ

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
TURN IN	160	AUTO	.45
REMOVE IN	175	AUTO	.745

Rest Time: No Rest

Final Temp 165°F

Technical Details

Day Part Lunch

Item Raw Temp: 31°F

Item Type Burgers

Item Thickness .500

Item Diameter 4.5" x 5"

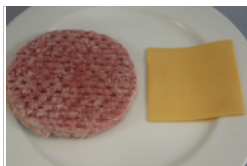
Talking Points:

This is the most typical application of the grill and how we have added an additional step of a cheese melt. This is to show efficiency and no further need to add steps or additional pieces of equipment to melt the cheese.

## Instructions:

Remove patty from freezer, season as per customer specifications. Choose menu item and place patty on grill. At alarm, turn burger and place cheese on top. Remove burger at second alarm and serve per customer specifications.

Raw Image:



Finished Image:



Finished Attributes:

Even browning of the patty and even melt of the cheese with no sticking of cheese on upper platen, no visual red or blood in the juices, cheese melted.

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## Fresh Beef Patty - 5.3 oz

Alternative  
Name:

Product  
Specifications:

NAMP #136, choice ground beef, 80/20 fresh, pre-formed. Round patty

### Programming

☒ Tested

☒ Completed

**5.3 OZ PRE-FORMED**

Top Temp: **425°F**

Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
TURN IN	120	AUTO	0.520
REMOVE IN	150	AUTO	0.520

Rest Time: **No Rest**

Final Temp **165°F**

Technical Details

Day Part **Lunch**

Item Raw Temp: **41°F**

Item Type **Burgers**

Item Thickness **.520**

Item Diameter **5" x 5"**

Talking Points:

This is a traditional sized fresh burger patty featuring an 80/20 blend of beef. The highlights are the speed of cooking; under 3 minutes and minimal handling of the product during the cooking process. The programming can be customized to gain a higher or lower gap and/or temperature based on customer preferences.

### Instructions:

Remove patty directly from cooler. Season as per customer specifications, choose menu item and place on grill. Turn at the alarm. Remove from the grill and present as for requirements of the tasting/demonstration

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even caramelization. No heavy crust. Minimal shrinkage, minimal moisture loss, no visual red or blood in the juices.

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# Smash Style Hamburger - 5.3 oz

Alternative Name:

5.33 oz Hand Formed Fresh Burger Ball

Product Specifications:

Beef - ground chuck - fresh - 80/20 - hand formed ball - NAMP # 137 - special. Formed into a round ball.

## Programming

☒ Tested

☒ Completed

**5.3 OZ BRG SMASH**

Top Temp: 425°F

Bottom Temp: 335°F

CLAM

Function

Sec

Alarm

Gap

REMOVE IN

165

AUTO

.75

Rest Time: 2 Min

Final Temp 185°F

Technical Details

Day Part Lunch

Item Raw Temp: 41°F

Item Type Burgers

Item Thickness 2.5"

Item Diameter 3.0"

Talking Points:

This is a "pressed" fresh burger patty featuring an 80/20 blend of beef. The highlights are the speed of cooking; under 3 minutes, and using a predetermined gap to deliver a hand formed burger presentation with minimal handling of the product during the cooking process. The programming can be customized to gain a higher or lower gap and/or temperature based on customer preferences.

## Instructions:

Form beef into 3" round ball. Season as per customer specifications. Choose menu item and place on grill. Remove from the grill at the alarm and present as for requirements of the tasting/demonstration. Place on warming tray and allow to rest 2 minutes before serving or presenting.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices.

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# Smash Style Cheeseburger (Thick) - 5.3 oz

Alternative Name:

Gourmet Style Thick Smash Style Burger

Product Specifications:

NAMP #136, choice ground beef, 80/20 fresh, hand formed round ball. American cheese is 120 Ct pre-sliced, not individually wrapped

## Programming

☒ Tested

☒ Completed

5.3 THICK CHZ BRG

Top Temp: 425°F

Bottom Temp: 335°F

CLAM

Function

Sec

Alarm

Gap

SEAR IN

165

AUTO

.750

REMOVE IN

180

AUTO

.950

Rest Time: 2 Min

Final Temp: 155°F

Technical Details

Day Part: Lunch

Item Raw Temp: 41°F

Item Type: Burgers

Item Thickness: 3"

Item Diameter: 3" Ball

Talking Points:

This is a gourmet style burger cooked to order and to a medium temperature. There will be visible red in the center. An additional step is added to meet the cheese.

This is to show how the grill can be used in a fast casual or upscale QSR environment using a higher quality fresh vs frozen product.

NOTE: The final serving temperature will need to be set by the customer which may require adjustments to gap and time.

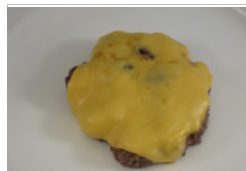
## Instructions:

Form beef into 3" round ball. Season as per customer specifications. Choose menu item and place on grill. At alarm, place cheese on patty. At second alarm, remove burger and allow to rest for 1 minute. Serve or present per customers specifications

Raw Image:



Finished Image:



Finished Attributes:

Even browning of the patty and even melt of the cheese with no sticking of cheese on upper platen.

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# Smash Style Hamburger - 8 oz

Product Specifications:

Beef - ground chuck - choice - 80/20 - fresh - hand formed ball - NAMP# 137 - special

Alternative Name:

8 oz Hand Formed Fresh Burger Ball

Programming

☒ Tested

☒ Completed

**8 OZ BRG SMASH**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
REMOVE IN	120	AUTO	.60

Rest Time: **2 Min**

Final Temp **175°F**

Technical Details

Day Part **Lunch**

Item Raw Temp: **41°F**

Item Type **Burgers**

Item Thickness **2.75"**

Item Diameter **3.25"**

Talking Points:

This can be shown as a plain patty or as a cheeseburger using a cheese burger program. The patty can be seasoned or un-seasoned based on customer's preference. Serve with toasted bun and plate garnish to represent the final product to duplicate service style of the customers operation.

Instructions:

Form beef into 3" round ball. Season as per customer specifications. Choose menu item and place on grill. Remove from the grill at the alarm and present as for requirements of the tasting/demonstration. Place on warming tray and allow to rest 2 minutes before serving or presenting.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices

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## Fresh Beef Patty (Hand Formed) - 8 oz

Alternative Name: 8 oz Burger

Product Specifications:

Fresh ground beef , 80/20 chuck - pre-formed - NAMP # 136, rolled, ball and pressed into a patty

### Programming

☒ Tested

☒ Completed

8 OZ FRESH PATTY

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	120	AUTO	.60

Rest Time: No Rest

Final Temp 175°F

### Technical Details

Day Part Lunch

Item Raw Temp: 41°F

Item Type Burgers

Item Thickness 1.5"

Item Diameter 4"

### Talking Points:

This can be shown as a plain patty or as a cheese burger using a cheese burger program. The patty can be seasoned or un-seasoned based on customer's preference. Serve with toasted bun and plate garnish to represent the final product to duplicate service style. Fresh product cooks under 2 minutes to demonstrate speed of serving fresh product fast.

### Instructions:

Press ball into 1.5" x 4" patty. Season as per customer specifications, choose menu item and place on grill. Remove from the grill at the alarm and present as for requirements of the tasting/demonstration.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices

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# Turkey Burger (Hand Formed) - 5.3 oz

Product Specifications:

Fresh ground turkey, 5.3 oz hand formed patty.

Alternative Name:

Programming

☒ Tested

☒ Completed

**TURKEY BURGER**

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	160	AUTO	.600

Rest Time:

Final Temp

175°F

Technical Details

Day Part

Lunch

Item Raw Temp:

41°F

Item Type

Burgers

Item Thickness

Approx. 1"

Item Diameter

3.5"

Talking Points:

The patty can be seasoned or un-seasoned based on customers preference. Serve with toasted bun and plate garnish to represent the final product to duplicate service style.

Instructions:

Season, lite rub with oil. Choose menu item. At alarm, remove and serve directly to customer.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices

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# Frozen Turkey Burger - 5 oz

Product Specifications:

5 oz. frozen home-style Turkey burger patty

Alternative Name:

Programming

☒ Tested

☒ Completed

**TURKEY BURGER FR**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
TURN IN	210	AUTO	.750
REMOVE IN	360	AUTO	.750

Rest Time: **2 Minutes**

Final Temp **165°F**

Technical Details

Day Part **Lunch**

**12**

Item Raw Temp: **0°F**

Item Type **Burgers**

Item Thickness **.750**

Item Diameter **4" x 4.5"**

Talking Points:

The patty can be seasoned or un-seasoned based on customers preference. Serve with toasted bun and plate garnish to represent the final product to duplicate service style

Instructions:

Choose menu item, season burger and place on grill. At alarm, flip burger and complete cooking. Remove from grill and serve per customer's specifications.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices

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## Frozen Veggie Burger - 2.3 oz

Product Specifications:

Veggie burger frozen 2.3 oz

Alternative Name:

### Programming

☒ Tested

☒ Completed

**VEGGIE BURGER FR**

Top Temp: **425°F**

Bottom Temp: **335°F**

**CLAM**

*Function*

*Sec*

*Alarm*

*Gap*

**REMOVE IN**

**120**

**AUTO**

**.400**

Rest Time: **No Rest**

Final Temp: **165**

### Technical Details

Day Part: **Lunch**

**13**

Item Raw Temp: **0°**

Item Type: **Burgers**

Item Thickness: **.415**

Item Diameter: **3.5"**

### Talking Points:

The patty can be seasoned or un-seasoned based on customers preference. Serve with toasted bun and plate garnish to represent the final product to duplicate service style.

### Instructions:

Choose menu item, season burger and place on grill. Remove from grill and serve per customer's specifications.

Raw Image:



Finished Image:



Finished Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss, no visual red or blood in the juices

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# Hot Dog - 8/1

Alternative Name:

Weiner Skinless

Product Specifications:

Beef Weiner - skinless - bun length all beef frank - 8 to 1

## Programming

☒ Tested

☒ Completed

### HOT DOG

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
TURN IN	25	AUTO	.75
REMOVE IN	25	AUTO	.70

Rest Time: No Rest

Final Temp 185°F

Technical Details

Day Part Lunch

14

Item Raw Temp: 145°F

Item Type Sandwiches

Item Thickness .85

Item Diameter 6" in Length

Talking Points:

These can be cooked from a cold state but it is preferred from a hot water holding bath of 145° F for faster production. By adding a turn, sear marks will appear on four sides.

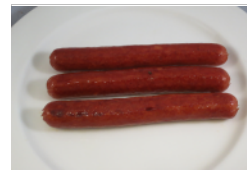
## Instructions:

Place refrigerated hot dog in water. Bring to 165°F in 1 hour or less. Hold in heated liquid until needed. Choose menu item and place on grill. At alarm, turn hot dog 90 degrees. At second alarm, remove and serve per customer's specifications.

Raw Image:



Finished Image:



Finished Attributes:

Heated thoroughly, no burst skin, even colorization on four sides

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# Fully Cooked Heated Bratwurst

Product Specifications:

Stadium brat. Thawed and fully cooked.

Alternative Name:

Programming

☒ Tested

☒ Completed

**BRAT**

Top Temp:

425°F

Bottom Temp:

335°F

CLAM

Function

Sec

Alarm

Gap

REMOVE IN

45

AUTO

1.00

Rest Time:

No Rest

Final Temp

145°F

Technical Details

Day Part

Lunch

15

Item

145

Item Type

Sandwiches

Raw

Temp:

Item Thickness

1"

Item Diameter

5" in Length

Talking Points:

These are pre-heated in water/beer or stock and held at 145°F in advance. They are then finished on the grill. A turn can be added to show grill marks on four, sides.

Fully cooked sausage products can be cooked highly effectively and quickly using two sided cooking. This is an an example of a finishing technique or application with other processes in the operation.

Instructions:

Place refrigerated brat in water or beer. Bring to 165°F in 1 hour or less. Hold in heated liquid until needed. Choose menu item and place brats on grill. Remove at alarm and serve as per customer's specifications.

Raw Image:



Finished Image:



Finished Attributes:

Grill marks on two sides, thoroughly cooked.

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# Grilled Cheese Sandwich

Alternative  
Name:

Product  
Specifications:

2 slices white bread- thick cut. 4 slices thick cut style American cheese.

## Programming

☒ Tested

☒ Completed

**GRILLED CHZ**

Top Temp: **425°F** Bottom Temp: **325°F** **CLAM**

Function	Sec	Alarm	Gap
TURN IN	50	AUTO	1.00
REMOVE IN	125	AUTO	.850

Rest Time: **None**

Final Temp **N/A**

Technical Details

Day Part **Lunch**

**16**

Item  
Raw  
Temp: **41°F**

Item Type **Sandwiches**

Item Thickness **1"**

Item Diameter **4" x 4"**

Talking Points:

Great way to show how the grill can be used for sandwiches without additional fats, (butter). This demonstrates a healthier cooking option with double sided cooking technology.

Instructions:

These sandwiches can be assembled to order or made in advance and held cold. They are a quick concept to show even browning without the use of fat and even melting of the cheese.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even browning of bread, melted cheese

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# Cheese Quesadilla

Alternative  
Name:

Product  
Specifications:

Two 8" flour tortilla. 1.5 oz shredded cheese blend.  
Suggestions: Colby, Monterey Jack, Mexican Blend, or Shredded Cheddar.

## Programming

☒ Tested

☒ Completed

**CHZ QUESADILLA**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
TURN IN	30	AUTO	.250
REMOVE IN	45	AUTO	.350

Rest Time: **1 Minute**

Final Temp **145°F**

Technical Details

Day Part **Lunch**

**17**

Item  
Raw  
Temp: **41°F**

Item Type **Sandwiches**

Item Thickness **.350**

Item Diameter **8"**

Talking Points:

This is a typical QSR style quesadilla made with no additional oil. This can be shown as a healthy alternative served very fast.

Instructions:

Evenly spread cheese on one tortilla, leaving approximately 1/2" border around the circumference. Place second tortilla on top. Choose menu item and place quesadilla on grill. At alarm, flip quesadilla and press start. At second alarm, remove quesadilla. Place on warming tray, allow to rest 1 minute.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even browning on both sides with the cheese melted evenly through out. The quesadilla is cut into wedges for presentation purposes.

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# Chicken Quesadilla

Alternative Name:

Product Specifications:

Two 8" flour tortilla. 1.5 oz shredded cheese blend. Suggestions: Colby, Monterey Jack, Mexican Blend, or Shredded Cheddar. 1.5 oz of thinly sliced fully cooked chicken.

Programming

☒ Tested

☒ Completed

**CHICKEN QUESADILLA**

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function

Sec

Alarm

Gap

TURN IN

30

AUTO

.250

REMOVE IN

55

AUTO

.350

Rest Time: 1 Minute

Final Temp 145°F

Technical Details

Day Part

Lunch

18

Item Raw Temp: 41°F

Item Type

Sandwiches

Temp:

Item Thickness .350

Item Diameter 8"

Talking Points:

This a typical QSR style quesadilla made with no additional oil. This can be shown as a healthy alternative served very fast.

Instructions:

Evenly spread cheese and chicken on one tortilla, leaving approximately 1/2" border around the circumference. Place second tortilla on top. Choose menu item and place quesadilla on grill. At alarm, flip quesadilla and press start. At second alarm, remove quesadilla. Place on warming tray, allow to rest 1 minute. Serve and present per customer specifications.

Raw Image:



Finished Image:



Finished Attributes:

Even browning on both sides with the cheese melted evenly through out. The quesadilla is cut into wedges for presentation purposes.

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# Dinner



# Flat Iron Steak - 8 oz

Alternative Name:

Top Blade Steak

Product Specifications:

Beef - choice - fresh - top blade steak - flat iron - NAMP# 1114D

## Programming

☒ Tested

☒ Completed

8 OZ FI STEAK

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
TURN IN	140	AUTO	0.740
REMOVE IN	175	AUTO	.740

Rest Time: 2 Min

Final Temp 135°F

Technical Details

Day Part Dinner

19

Item Raw Temp: 41°F

Item Type Entrees

Item Thickness 1.010

Item Diameter 6"x 3.5"

Talking Points:

These steaks can be cooked from a cold state. They need to be removed from packaging. Season only with dry rubs with minimal sugar content. Must rest and then sliced 1/4" for presentation purposes. If the customer starts with a higher raw temperature; the time will need to be reduced.

## Instructions:

Remove steak from cooler and packaging, as necessary. Pat steak dry to remove any excess blood or moisture. Season steak as per customer specifications. Choose menu item and place on grill. At first alarm turn steak. At second alarm, remove steak and place on a warming tray. Allow to rest for 2 to 3 minutes. Serve or present per customer specifications. Note: this steak may be sliced on the bias in 1/4" slices.

Raw Image:



Finished Image:



Finished Attributes:

Even cooking with uniform pink color from side to side. Even caramelization, minimal moisture loss (bleeding) when sliced after rest

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# NY Strip Steak - 10 oz

## Product Specifications:

Beef - choice - fresh - boneless - NAMP# 1180A - 1" tail

Alternative Name: Strip Steak

### Programming

☐ Tested

☒ Completed

10 OZ STP STEAK

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	160	AUTO	.785

Rest Time: 2 Min

Final Temp 135°F

### Technical Details

Day Part Dinner

20

Item Raw Temp: 41°F

Item Type Entrees

Item Thickness Approx. .975

Item Diameter 7"x 3"

### Talking Points:

These steaks can be cooked from a cold state. They need to be removed from packaging. Season only with dry rubs with minimal sugar content. Large whole muscle proteins such as this steak must rest before being sliced for presentation purposes. If the customer starts with a higher raw temperature; the time will need to be reduced.

### Instructions:

Remove steak from cooler and packaging, as necessary. Pat steak dry to remove any excess blood or moisture. Season steak as per customer specifications. Choose menu item and place on grill. At alarm, remove steak and place on a warming tray. Allow to rest for 2 to 3 minutes. Serve or present per customer specifications. Note: this steak may be sliced on the bias in 1/4" slices.

Raw Image:



Finished Image:



Finished Attributes:

Even cooking with uniform pink color from side to side. Even caramelization, minimal moisture loss (bleeding) when sliced after rest

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# NY Strip Steak (Hand Sear for Retherm Applications)

Product Specifications:

Beef - choice - fresh - boneless - NAMP# 1180A - 1" tail

Alternative Name:

Programming

☒ Tested

☒ Completed

**HARD SEAR STRIP**

Top Temp: 425°F

Bottom Temp: 335°F CLAM

Function

Sec

Alarm

Gap

REMOVE IN

60

AUTO

.675

Rest Time: 30 Min

Final Temp

Technical Details

Day Part Dinner

21

Item Raw Temp:

41°F

Item Type Entrees

Item Thickness .975

Item Diameter 7" x 3"

Talking Points:

For catering/banquet applications where re-thermilazation is used at a second stage to finish off in either a combi oven, Turbo Chef, etc..

Instructions:

Season steak, choose menu item and place on grill. At alarm, move and immediately place in cooler or blast chiller to cool to 41°F or below as quickly as possible.

Raw Image:



Finished Image:



Finished Attributes:

Dark brown crust, raw middle.

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## Salmon Fillet - 4 oz

Alternative  
Name:

Product  
Specifications:

Frozen - Atlantic - 4 oz deep trim - no skin - IQF-  
individually packed. Thaw overnight.

### Programming

☒ Tested

☒ Completed

**4 OZ SALMON**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
TURN IN	150	AUTO	.75
REMOVE IN	190	AUTO	.75

Rest Time: **2 Min**

Final Temp **145°F**

Technical Details

Day Part **Dinner**

**22**

Item  
Raw  
Temp: **41°F**

Item Type **Entrees**

Item Thickness **7/8"**

Item Diameter **5-1/2" x 2"**

Talking Points:

It is best to thaw the salmon before cooking. Pat the fish dry, rub with oil and season. Thick proteins such as fish must rest before being plated or garnished for serving to the customer. The salmon should be moist with a uniform browning on the presentation side. Serve fresh fish within 5 minutes.

### Instructions:

Remove salmon from cooler and packaging as necessary. Pat dry, rub with oil, and season per customer's specifications (ie; seasoning salt). Choose menu item and place blood line up on grill surface. At alarm, flip salmon. At second alarm, remove salmon and place on to warming tray and allow to rest for 2 minutes. Serve per customer's specifications.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even caramelization on presentation side, opaque color in center, flesh flakes when pressed. Moist, minimal albumen discharge.

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# Salmon Fillet - 5 oz

Alternative Name:

Product Specifications:

Atlantic salmon 5 oz skin off, minimal blood line. IQF individually wrapped frozen. Note: Thaw overnight under refrigeration.

## Programming

☒ Tested

☒ Completed

5 oz SALMON

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
TURN IN	180	AUTO	.750
REMOVE IN	220	AUTO	750

Rest Time: 2 Minute

Final Temp 145°F

Technical Details

Day Part Dinner

23

Item Raw Temp: 41°F

Item Type Entrees

Item Thickness .940

Item Diameter 6" x 2"

Talking Points:

This a great way of cooking fish for certain operations which may want to add a menu item or have a catering operation.

In all whole muscle cooking applications, prior to cooking, a presentation side of the item must be selected first. This is the side or face of the item which the guest will first see. This will be the side that is placed down on the grill first.

## Instructions:

Remove salmon from cooler and packaging as necessary. Pat dry, rub with oil, and season per customer's specifications (ie; seasoning salt). Choose menu item and place blood line up on grill surface. At alarm, flip salmon. At second alarm, remove salmon and place on to warming tray and allow to rest for 2 minutes. Serve per customer's specifications.

Raw Image:



Finished Image:



Finished Attributes:

This should appear evenly cooked on the presentation side of the salmon. There will be a trace of pink in the middle. This is cooked to a medium well.

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# Chicken Breast (Sandwich Style) - 5 oz

Alternative Name:

Thawed 5 oz full Chicken Breast

Product Specifications:

5 oz chicken breast with rib meat frozen. IQF Note: after trimming and thawing raw weight will be approx. 4 to 4.5 oz

Programming

☒ Tested

☒ Completed

**5 OZ THAW CHX  
BRST**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
REMOVE IN	145	AUTO	.525

Rest Time: **2 Minute**

Final Temp **170°F**

Technical Details

Day Part

Dinner

24

Item Raw Temp:

41°F

Item Type

Sandwiches

Item Thickness

.820

Item Diameter

6.5"x 4"

Talking Points:

This recipe is designed for a single stage cooking process for thinner sandwich style chicken breast. For a thicker or large sized breast, a second stage may be required to properly achieve the desired visual characteristics and required final internal temperature.

The Chicken breast should be thawed to improve cook time. The highlights are the speed of cooking; under 3 minutes with minimal handling of the product. The programming can be customized to gain a higher or lower gap and/or temperature based on customer preferences.

Instructions:

Trim thawed breast of excess fat and cartilage, pat dry, rub with oil & season per customer's specifications. Choose menu item and place smooth side down. At alarm, remove chicken breast. Flip on to warming tray and rest for 1-2 minutes. Serve and present per customer specifications.

Raw Image:



Finished Image:



Finished Attributes:

Nice browning on both sides, no juices running.

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# Chicken Kebab - 4 oz

Alternative  
Name:

Product  
Specifications:

Skinless boneless chicken, cubed, 1" by 1", approximately 4 ounces.

## Programming

☒ Tested

☒ Completed

### CHICKEN KEBAB

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
SEAR IN	150	AUTO	.800
REMOVE IN	180	AUTO	.800

Rest Time: 1 Minute

Final Temp 165°F

Technical Details

Day Part Dinner

25

Item Raw  
Temp: 41°F

Item Type Entrees

Item Thickness

Item Diameter

Talking Points:

Depending on the sugar content of the marinade, gap and time may change. Higher sugar contents require less time and temperature with a greater gap. Some testing should be done prior to presentation.

## Instructions:

If required, assemble skewers and marinate chicken.\*See talking points. Drain skewers from marinade to remove excess liquid, and add additional seasonings as necessary. Choose menu item and place on grill. At alarm, turn skewer. Remove and allow rest before serving.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even browning on two or more sides, moist center and no visible pink or blood in the juices.

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# Shrimp Skewer

Product Specifications:

21-25 PUD tail off, frozen, and thawed. Five per portion.

Alternative Name:

## Programming

☒ Tested

☒ Completed

**SHRIMP KEBAB**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
REMOVE IN	45	AUTO	.415

Rest Time: 45 seconds

Final Temp 165°F

## Technical Details

Day Part Dinner

26

Item Raw Temp: 41°F

Item Type Entrees

Item Thickness 3/4"

Item Diameter

## Talking Points:

In under a minute, shrimp can be cooked and ready to serve. To create a darker, more seasoned finished product, temperature and time can be increased to accommodate customer's requirements.

Using higher temperatures will change the visual characteristics by creating a darker sear. There is no drastic reduction in time. Note: Seasonings with high sugar contents will burn far quicker.

## Instructions:

Place shrimp on wooden skewer, lightly oil and season both sides. Choose menu item and place on landing area. At the alarm remove and serve as per customer's recommendation.

Raw Image:



Finished Image:



Finished Attributes:

Slight brown, even color and pink hue.

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## Crab Cake Patty - 3 oz

Alternative  
Name:

Product  
Specifications:

Pre-formed crab cake, previously frozen, approximately 3 ounces.

### Programming

☒ Tested

☒ Completed

**CRAB CAKE PATTY**

Top Temp: **425°F** Bottom Temp: **335°F** **CLAM**

Function	Sec	Alarm	Gap
TURN IN	150	AUTO	.80

Rest Time: **No Rest**

Final Temp **165F**

Technical Details

Day Part **Dinner**

**27**

Item  
Raw  
Temp: **41°F**

Item Type **Entrees**

Item Thickness **1-1/4"**

Item Diameter **2-1/2"**

Talking Points:

Good for an entrée style crab cake using a pre-formed patty which has been pressed to a specific size and diameter during the pre-production process.

Instructions:

Choose menu item. Lightly oil and place dome side up. At alarm, remove and serve to the customer

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss.

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## Crab Cake (Gourmet) - 3 oz

Alternative  
Name:

Product  
Specifications:

3 oz. hand scooped Maryland style crab cake. Previously frozen then thawed.

### Programming

☒ Tested

☒ Completed

#### GOURMET CRAB CAKE

Top Temp: 425°F Bottom Temp: 335°F CLAM

Function	Sec	Alarm	Gap
REMOVE IN	150	AUTO	.800

Rest Time: 1 min

Final Temp 145°F

Technical Details

Day Part Dinner

Item Raw  
Temp: 41°F

Item Type Entrees

Item Thickness 1"

Item Diameter 2.5"

Talking Points:

This is a good example of a high end entrée style crab cake. This is a fish made crab cake that is formed with a scoop or by hand. It allows the customer to mimic the traditional cooking method where the crab cake would be flipped and allowed to drop to the desired thickness by its own weight. Using a predetermined gap we have eliminated a step in the cooking process.

Instructions:

Choose menu item. Lightly oil and place dome side up. At alarm, remove and allow to rest one minute.

Raw  
Image:



Finished  
Image:



Finished  
Attributes:

Even caramelization, no heavy crust, minimal shrinkage, minimal moisture loss.

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