

HEATING AND COOLING DIAGRAM

Check temperatures with a metal probe thermometer

REQUIRED COOK TEMPERATURE OR 165°F

140°F HOT HOLD

120°F

RAPID CHILL

in 2 HOURS

ICE BATH

mostly ICE with some water

70°F

SHALLOW PANS

No cover until 45°F or below. Recommend 4 inches or less of product. Roasts six pounds or less.

FINAL CHILL

in 4 HOURS

COOK or RAPID REHEAT

STOVE TOP
OVEN
MICROWAVE
GRILL

45°F or less

FOOD STORAGE

45°F or less