



CHV Cook & Hold Oven

Guidelines

T Time **A** Air Temp/Food Texture **HY** High Yield On/Off
V Vapor Temp/Food Temp **C** Convection On/Off

		Menu	Hold Time
1	135°F Staging (sous vide)	T 90 min V 135°F A SV C On HY Off Medium Rare Steaks • Medium Pork Chops	T Infinite V 135°F A SV C On
2	145°F Staging (sous vide)	T 90 min V 145°F A SV C On HY Off Medium Steaks • Medium Well Pork Chops	T Infinite V 145°F A SV C On
3	165°F Staging (sous vide)	T 90 min V 165°F A 165°F C On HY Off Poultry	T Infinite V 165°F A 165°F C On
4	Braising	T 4 hrs V 200°F A 240°F C On HY Off Same-day Ribs • Overnight BBQ • etc.	T Infinite V 150°F A 160°F C On
5	Gentle Steam	T Infinite V 200°F A 200°F C On HY Off Steamed Vegetables • Custards • etc	T No Hold Remove product when complete
6	Beef Roasting	T 6 hrs V 130°F A 180°F C On HY On Medium Rare Prime Rib	T Infinite V 130°F A 131°F C On
7	Max Cook	T Infinite V 200°F A 350°F C On HY Off A La Carte • Retherm (with no timer)	T No Hold Remove product when complete
8	All Purpose Hold	T Infinite V 150°F A 175°F C On HY Off Holding Foods with Moist/Firm Texture	T Constant Remove product when complete

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