













## FACTORS AFFECTING OVEN TEMPERATURE AND COOK TIME WHEN RETHERMING:

# BAKE! DON'T FRY

- **State of Food - Slacked Vs Frozen:** Slacked Food is recommended and will cut down cook time
- **Product Density:** The denser the product or meal package material, the longer the cook time.
- **Oven Load:** Space between product creates better air movement, shorter cook times.

<b>COOK TIMES</b> PRODUCT TEMP: 15°F OVEN TEMP: 350°F (177°C) HOLD TEMP: 160°F (71°C) VENT POSITION: Open TRAY SPACINGS: 3" Spacings  18" x 26" x 1" Perforated Tray  (Without Parchment Paper Product)		Height: 33.25" (844)	Height: 40" (1016)	Height: 73.5" (1867)	Height: 45.75" (1162)	Height: 49.75" (1264)	Height: 76" (1930)
							
		<b>RH-4</b>	<b>RH-6</b>	<b>RH-6/6S</b>	<b>RH-8</b>	<b>RH-10</b>	<b>RH-18</b>
1/4" Shoe String Cut 	Product Amount	<b>18 lbs</b>	<b>27 lbs</b>	<b>54 lbs</b>	<b>36 lbs</b>	<b>45 lbs</b>	<b>81 lbs</b>
	Full Load	3-4 Trays <b>30</b> MINUTES	4-6 Trays <b>30</b> MINUTES	8-12 Trays <b>30</b> MINUTES	6-8 Trays <b>30</b> MINUTES	8-10 Trays <b>30</b> MINUTES	10-18 Trays <b>30</b> MINUTES
	Partial Load	2 Trays <b>25</b> MINUTES	2-3 Trays <b>25</b> MINUTES	4-6 Trays <b>25</b> MINUTES	3-4 Trays <b>25</b> MINUTES	4-5 Trays <b>25</b> MINUTES	5-9 Trays <b>25</b> MINUTES
Waffle Cut 	Product Amount	<b>18 lbs</b>	<b>27 lbs</b>	<b>54 lbs</b>	<b>36 lbs</b>	<b>45 lbs</b>	<b>81 lbs</b>
	Full Load	3-4 Trays <b>35</b> MINUTES	4-6 Trays <b>35</b> MINUTES	8-12 Trays <b>35</b> MINUTES	6-8 Trays <b>35</b> MINUTES	8-10 Trays <b>35</b> MINUTES	10-18 Trays <b>35</b> MINUTES
	Partial Load	2 Trays <b>25</b> MINUTES	2-3 Trays <b>25</b> MINUTES	4-6 Trays <b>25</b> MINUTES	3-4 Trays <b>25</b> MINUTES	4-5 Trays <b>25</b> MINUTES	5-9 Trays <b>25</b> MINUTES
Coated Potato Wedges 	Product Amount	<b>20 lbs</b>	<b>30 lbs</b>	<b>60 lbs</b>	<b>40 lbs</b>	<b>50 lbs</b>	<b>90 lbs</b>
	Full Load	3-4 Trays <b>35</b> MINUTES	4-6 Trays <b>35</b> MINUTES	8-12 Trays <b>35</b> MINUTES	6-8 Trays <b>35</b> MINUTES	8-10 Trays <b>35</b> MINUTES	10-18 Trays <b>35</b> MINUTES
	Partial Load	2 Trays <b>25</b> MINUTES	2-3 Trays <b>25</b> MINUTES	4-6 Trays <b>25</b> MINUTES	3-4 Trays <b>25</b> MINUTES	4-5 Trays <b>25</b> MINUTES	5-9 Trays <b>25</b> MINUTES



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