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Convotherm 4
K-12 Schools Cookbook

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Breakfast Pizza-Max Ind Wrapped

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	375	00:18:00	4	4
Load size # of trays: 3 pan					
Step1	Combi	375	00:22:00	4	3,5,7
Load size # of trays: 6 pan					
Step1	Combi	425	00:15:00	3	2,3,4,5,6,7
Step2	Combi	375	00:15:00	3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Breakfast Pizza	3.21Oz ea	The Max	77387-12468	K-12	Breakfast Pizza	Sheet Pan	6X4 With 24 ea per Sheet Pan

Instructions: Spray pans to prevent the packaging from sticking to the pans, follow oven profile

Notes: The Max Individually Wrapped Breakfast Pizza
Cook from frozen

Mini Breakfast Sandwich Ind Wrapped

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	375	00:23:00	4	5
Load size # of trays: 3 pan					
Step1	Combi	375	00:27:00	4	3,5,7
Load size # of trays: 6 pan					
Step1	Combi	425	00:18:00	3	2,3,4,5,6,7
Step 2	Combi	375	00:18:00	3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Breakfast sand-wich	2.35Oz ea	Advance pierre	68079	K-12	Bkfst sandwich	Sheet pan	48 ea per sheet pan

Instructions: Spray pans to prevent the packaging from sticking to the pans, follow oven profile

Notes: Cn fully cooked egg and cheese Sandwich on a whole grain roll
cook from frozen

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Egg Patty

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Steam	212	00:05:00	4	4
Load size # of trays: 3 pan					
Step1	Steam	212	00:07:00	4	2,4,6
Load size # of trays: 6 pan					
Step1	Steam	212	00:07:30	4	2,3,4,5,6,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
EGG PATTY SCRAMBLE	1OZ ea	SUNFRESH	30102	K-12	EGG PATTY	Sheet pan	35 ea per sheet pan

Instructions: Spray pans to prevent the packaging from sticking to the pans, follow oven profile

Notes: Cn fully cooked egg and cheese Sandwich on a whole grain roll
cook from frozen

French Toast

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	375	00:04:00	4	4
Load size # of trays: 3 pan					
Step1	Hot Air	375	00:06:00	4	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	482	00:02:00	4	2,3,4,5,6,7
Step2	Hot Air	375	00:06:00	4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
French Toast	Frozen	Baker Source	1783927	K-12	French Toast	Sheet Pan	24 Per Sheet Pan

Instructions: Spray sheet pan with cooking spray prior to filling-no parchment, follow oven profile

Notes: Frozen 144 ct case french toast,
Cook from frozen only

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Pancakes

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	325	00:04:00	4	4
Load size # of trays: 3 pan					
Step1	Combi	325	00:07:00	4	3,5,7
Load size # of trays: 6 pan					
Step1	Combi	350	00:02:00	4	2,3,4,5,6,7
Step2	Combi	325	00:07:00	4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pancakes	1.25Oz ea	Baker Source	1783935	K-12	Pancakes	Sheet Pan	48Ea Per Pan

Instructions: Line sheet pan with parchment paper, shingle the pancakes to equal 12 ea per row on a sheet pan from end to end, follow oven profile

Notes: Buttermilk pancakes heat & serve
Cook from frozen

Sausage Breakfast

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	400	00:04:00	4	4
Load size # of trays: 3 pan					
Step1	Hot Air	400	00:05:00	4	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	400	00:08:00	4	2,3,4,5,6,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pork Sausage Patty	1Oz ea	Jimmy Dean	19139	K-12	Sausage Patty	Sheet Pan	54 ea Per Pan

Instructions: Lay a single layer per sheet pan 6x9 lined with parchment paper, follow oven profile

Notes: Cook from frozen only

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Bean Cheese Burrito

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	300	00:04:00	3	4
Step 2	Combi	300	00:04:00	3	
Step 3	Hot Air	300	00:14:00	3	
Load size # of trays: 3 pan					
Step1	Hot Air	300	00:04:00	3	3,5,7
Step 2	Combi	300	00:08:00	3	
Step 3	Hot Air	300	00:13:00	3	
Load size # of trays: 6 pan					
Step1	Hot Air	300	00:08:00	3	3,5,7
Step 2	Combi	300	00:08:00	3	
Step 3	Hot Air	300	00:11:00	3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Description	Quantity
Bean Cheese Burrito	4.5OZ ea 96CT	Fernandos	21200	K-12	B&C Burrito	Sheet Pan other: Parchment	Bean and Cheese Burrito	40 ea

Instructions: Line pans with parchment paper and spray prior to filling, follow oven profile

Notes: 3x12 with 4 down the side 40ea per sheet pan, cook from frozen

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Bosco Sticks

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	375	00:08:00	4 C&T 1	2,4,6
Load size # of trays: 3 pan					
Step1	Hot Air	375	00:10:00	4 C&T 1	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	425	00:01:00	4	2,3,4,5,6,7
Step 2	Hot Air	375	00:12:00	3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Description	Quantity
Pizza	6 Inch	Bosco Pizza	702011-1120	K-12	Bosco Stick	Sheet Pan		40 ea. Pan

Instructions: Follow oven profile

Notes: Cook from frozen only

Buffalo Chicken Pizza PBD UNS

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan					
Step1	Hot Air	350	00:10:00	2	4
Load size # of trays: 6 pan					
Step1	Hot Air	350	00:11:30	2	2,4,6
Load size # of trays: 12 pan					
Step1	Hot Air	450	00:03:00	5 C&T 1	2,3,4,5,6,7
Step 2	Hot Air	350	00:11:00	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Unsliced pizza	Schwan's primo bd	78639	K-12	Bc pizza	Pizza pan	1 ea per pan 2ea per oven slot

Instructions: Follow oven profile

Notes: 1 ea per-pan 2ea per oven slot, cook from frozen only

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Cheese Pizza PBD UNS

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan US						
	Step1	Hot Air	350	00:12:30	2	2,4,6
Load size # of trays: 6 pan US						
	Step1	Hot Air	350	00:12:30	2	2,4,6
Load size # of trays: 12 pan US						
	Step1	Hot Air	450	00:03:00	5 C&T 1	2,3,4,5,6,7
	Step 2	Hot Air	350	00:09:30	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Unsliced pizza	Schwan's primo bd	78992	K-12	Cheese Pizza	Pizza pan	1 ea per pan 2ea per oven slot

Instructions: Follow oven profile

Notes: cook from frozen only

Cheese Pizza PBD PS

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan PS						
	Step1	Hot Air	350	00:11:00	2	4
Load size # of trays: 3 pan PS						
	Step1	Hot Air	350	00:15:00	2	2,4,6
Load size # of trays: 6 pan PS						
	Step1	Hot Air	450	00:03:00	5 C&T 1	2,3,4,5,6,7
	Step 2	Hot Air	350	00:13:30	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Presliced Pizza	Schwan's primo bd	78992	K-12	Cheese Pizza	Sheet pan	1.5 Pizza per sheet pan

Instructions: Follow oven profile

Notes: cook from frozen only

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Chicken Breast Chunk

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	450	00:04:00	4	4
Step 2	Hot Air	425	00:07:00	5 C&T 3	
Load size # of trays: 3 pan					
Step1	Combi	450	00:04:00	4	2,4,6
Step 2	Hot Air	425	00:09:00	5 C&T 3	
Load size # of trays: 6 pan					
Step1	Combi	482	00:04:00	2	2,3,4,5,6,7
Step 2	Hot Air	450	00:09:00	2 C&T 3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken Breast Cnk	Fully Cooked Bnls	Peirce	111125	K-12	Chicken Breast Cnk	Sheet Pan	Lay a Single Layer per Sheet Pan 1.5 Bag per Sheet Pan

Instructions: Spray sheet pan with cooking spray prior to filling-no parchment paper, follow oven profile

Notes: Fully cooked breaded bonless, skinless chicken breast chunks smoke, flavor added boneless dings
Cook from frozen only

Chicken Chunk Tyson

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	400	00:08:00	3 C&T 5	4
Load size # of trays: 3 pan					
Step1	Hot Air	400	00:10:00	3 C&T 5	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	450	00:05:00	5	2,3,4,5,6,7
Step 2	Hot Air	400	00:08:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken		Tyson	070364-0928	K-12	Chicken Chunk	Sheet Pan	1 per Sheet Pan

Instructions: Follow oven profile

Notes: Frozen, lay each bag in a single layer, cook from frozen only

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Chicken Filet Tyson

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	400	00:06:00	4	2,4,6
Step 2	Hot Air	400	00:06:00	5 C&T 5	
Load size # of trays: 3 pan					
Step1	Combi	400	00:07:00	4	2,4,6
Step 2	Hot Air	400	00:06:00	5 C&T 5	
Load size # of trays: 6 pan					
Step1	Combi	450	00:05:00	5	2,3,4,5,6,7
Step 2	Hot Air	400	00:12:00	5 C&T 4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken		Tyson	070302-0928	K-12	Chicken Filet	Sheet Pan	1 per Sheet Pan

Instructions: Lay in a single layer per sheet pan approx-35ea per pan single layer side to side end to end only do not layer

Notes: Follow oven profile, cook from frozen only

Chicken Leg Drum

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	450	00:05:00	4	4
Step 2	Hot Air	400	00:17:00	4 C&T 3	
Load size # of trays: 3 pan					
Step1	Combi	450	00:05:00	4	3,5,7
Step 2	Hot Air	400	00:20:00	4 C&T 3	
Load size # of trays: 6 pan					
Step1	Combi	450	00:05:00	4	2,3,4,5,6,7
Step 2	Hot Air	400	00:21:00	4 C&T 3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken Leg Drum	Supercicken	Pierce	65050	K-12	Chicken Drum	Sheet Pan	47 per Sheet Pan

Instructions: Lay a single layer per sheet pan, 47 per sheet pan, three rows with 8 drums on the side
Spray sheet pan with cooking spray prior to filling, Follow oven profile

Notes: Frozen chicken leg drums, cook from frozen only

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Chicken Nugget

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	450	00:04:00	4	4
Step 2	Hot Air	425	00:05:00	5 C&T 5	
Load size # of trays: 3 pan					
Step1	Hot Air	475	00:04:00	4	3,5,7
Step 2	Hot Air	450	00:07:00	5 C&T 5	
Load size # of trays: 6 pan					
Step1	Hot Air	482	00:05:00	4	2,3,4,5,6,7
Step 2	Hot Air	475	00:10:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken Nugget	Uncooked Ice Glazed	Tyson Red Label	38387928	K-12	Chicken Nugget	Sheet Pan	1 Bag per Sheet Pan

Instructions: Lay a single layer per sheet pan, spray sheet pan with cooking spray prior to filling-no parchment paper, follow oven profile

Notes: Battered chicken breast nuggets, battered nugget shaped chicken breast, pattie fritters with rib meat
This is not an oven ready product however it works very well due to the blanching step in the manfacturing process
Cook from frozen only

Chicken Patty

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	425	00:02:00	5	4
Step 2	Hot Air	425	00:09:00	5 C&T 5	
Load size # of trays: 3 pan					
Step1	Combi	425	00:02:00	5	3,5,7
Step 2	Hot Air	425	00:10:00	5 C&T 5	
Load size # of trays: 6 pan					
Step1	Combi	482	00:04:00	5	2,3,4,5,6,7
Step 2	Hot Air	425	00:11:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken Patty	Fully Cooked	Sysco Rel	1976109	K-12	Chicken Patty	Sheet Pan	20 per Sheet Pan

Instructions: Lay a single layer per sheet pan, spray sheet pan with cooking spray prior to filling, follow oven profile

Notes: Frozen chicken patty fully cooked with white breast and rib meat

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Chicken Tenders

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	400	00:08:00	5 C&T 5	4
Load size # of trays: 3 pan					
Step1	Hot Air	400	00:10:00	5 C&T 5	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	450	00:03:00	5	2,3,4,5,6,7
Step 2	Hot Air	450	00:02:00	5 C&T 5	
Step 3	Hot Air	400	###	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken		Tyson	070332-0928	K-12	Chicken Tender	Sheet Pan	1 Bag per Sheet Pan

Instructions: Lay each bag in a single layer, follow oven profile

Notes: Frozen, cook from frozen only

Chicken Tenders

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	425	00:06:00	4	4
Step 2	Hot Air	375	00:11:00	4 C&T 3	
Load size # of trays: 3 pan					
Step1	Hot Air	425	00:07:00	2	2,4,6
Step 2	Hot Air	375	00:12:00	4 C&T 2	
Load size # of trays: 6 pan					
Step1	Hot Air	450	00:04:00	1	2,3,4,5,6,7
Step 2	Hot Air	450	00:10:00	2	
Step 3	Hot Air	400	###	3 C&T 3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken Tender	Golden Crispy	Tyson Red Label	38321928	K-12	Chicken Tender	Sheet Pan	1 Bag per Sheet Pan

Instructions: Lay A Single Layer Per Sheet Pan, Spray Sheet Pan With Cooking Spray Prior To Filling-No Parchment Paper, Follow Oven Profile

Notes: Fully Cooked Golden Crispy Chicken Tenderloin Fritters, Cook From Frozen Only

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Chili Bag

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	235	00:24:00	5	4
Load size # of trays: 3 pan					
Step1	Combi	235	00:27:00	5	2,4,6
Load size # of trays: 6 pan					
Step1	Combi	235	00:34:00	5	1,2,3,4,5,6

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chili	5# Bags	Whiteys Chili	48359	K-12	Mac-N-Cheese Bag	Full Basket	4 Bags per Full Basket

Instructions: Follow oven profile

Notes: Chili must be thawed prior to cooking 2 day slack needed to thaw
2" Perforated hotel pans can be used, if used place 2 bags per hotel pan with two pans per oven slot

Corn Dog Nuggets

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	350	00:11:00	4 C&T 3	4
Load size # of trays: 3 pan					
Step1	Hot Air	350	00:13:00	4 C&T 3	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	450	00:03:00	5	2,3,4,5,6,7
Step 2	Hot Air	350	00:13:00	3 C&T 3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Hot Dog	.67Oz ea	Raeford	20420	K-12	Corn Dog Nuggets	Sheet Pan	0,5 Cases per Sheet Pan

Instructions: Lay a single layer per sheet pan, make sure each pan is fully loaded, follow oven profile

Notes: Frozen, cook from frozen only

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Egg Roll Pork & Textured Vegetable

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	375	00:06:00	4	4
Step 2	Hot Air	350	00:12:00	4 C&T 3	
Load size # of trays: 3 pan					
Step1	Combi	375	00:06:00	4	3,5,7
Step 2	Hot Air	350	00:14:00	4 C&T 4	
Load size # of trays: 6 pan					
Step1	Combi	375	00:09:00	4	2,3,4,5,6,7
Step 2	Hot Air	350	00:16:00	4 C&T 4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Egg Roll	P&V 3Oz ea	Jade	1490176	K-12	Egg Roll P&V	Sheet Pan	48 ea per Sheet Pan

Instructions: Spray sheet pan parchment lined with cooking spray prior to filling, follow oven profile

Notes: Egg rolls with pork & textured vegetables protein product 3oz ea 6/12ct boxes
Temp continues to rise 2-5 minutes after removing from the oven
Cook from frozen only

Chicken Fajita Strips

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	400	00:08:00	3	2,4,6
Load size # of trays: 3 pan					
Step1	Hot Air	400	00:10:00	3	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	450	00:01:00	3	2,3,4,5,6,7
Step 2	Hot Air	400	00:11:00	5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken		Tyson	4621	K-12	Chicken F Strips	Sheet Pan	2 Bags per Pan

Instructions: Follow oven profile

Notes: Frozen, cook from frozen only

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Fish Filet Rectangle

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	425	00:05:00	4	4
Step 2	Hot Air	425	00:08:00	4 C&T 3	
Load size # of trays: 3 pan					
Step1	Hot Air	450	00:07:00	4	3,5,7
Step 2	Hot Air	435	00:12:00	5 C&T 5	
Load size # of trays: 6 pan					
Step1	Hot Air	482	00:05:00	4	2,3,4,5,6,7
Step 2	Hot Air	450	00:08:00	4 C&T 3	
Step 3	Hot Air	435	###	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Fish Filet Rect	3.6Oz ea	High Liner Fs	1089146	K-12	Fish Filet	Sheet Pan	5X5 with 25 ea per Sheet Pan

Instructions: Pans must be sprayed to prevent sticking-do not use parchment paper, follow oven profile

Notes: Oven ready crunchy breaded fish rectangles, cook from frozen

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Fish Sticks

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan						
Step1	Hot Air		425	00:05:00	4	4
Step 2	Hot Air		425	00:08:00	4 C&T 3	
Load size # of trays: 3 pan						
Step1	Hot Air		450	00:07:00	4	3,5,7
Step 2	Hot Air		435	00:10:00	5 C&T 5	
Load size # of trays: 6 pan						
Step1	Hot Air		482	00:05:00	4	2,3,4,5,6,7
Step 2	Hot Air		450	00:08:00	4 C&T 4	
Step 3	Hot Air		435	###	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Fish Sticks		Seastar	10000355	K-12	Fish Sticks	Sheet Pan	22 x with 88 ea per Sheet Pan

Instructions: Pans must be sprayed to prevent sticking-do not use parchment paper, follow oven profile

Notes: Cod breaded crisp stick, cook from frozen

French Bread Pizza

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan						
Step1	Hot Air		375	00:13:00	4	5
Load size # of trays: 3 pan						
Step1	Hot Air		375	00:16:00	1	3,5,7
Load size # of trays: 6 pan						
Step1	Hot Air		400	00:02:00	1	2,3,4,5,6,7
Step 2	Hot Air		375	00:16:00	1	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	4.94Oz ea	Tony's	78356	K-12	French B Pizza	Sheet Pan	18 ea per Pan

Instructions: Lay a single layer per sheet pan, 18 ea per pan, 5x3 with 3 on the top row at an angle parchment lined pans, follow oven profile

Notes: Frozen french bread pizza made with whole grain, cook from frozen

These recipes are meant to provide starting points for your cooking operation and can be edited to suit your desired appearance, texture and internal temperature.
Contact your regional chef to help you optimize these recipes to your specific requirements.

French Bread Pizza Cheese & Garlic

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan						
	Step1	Hot Air	350	00:08:00	3	4
Load size # of trays: 3 pan						
	Step1	Hot Air	400	00:01:00	3	2,4,6
	Step 2	Hot Air	350	00:08:00	3	
Load size # of trays: 6 pan						
	Step1	Hot Air	400	00:01:00	3	2,3,4,5,6,7
	Step 2	Hot Air	350	00:12:00	3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	4.5Oz ea	Nardone	60Wgum2	K-12	Fb Pizza C&G	Sheet Pan	Approx-30ea per Pan

Instructions: Lay a single layer per sheet pan , follow oven profile

Notes: Frozen, cook from frozen only

Grilled Chicken Filet Tyson

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan						
	Step1	Combi	350	00:10:00	3	4
Load size # of trays: 3 pan						
	Step1	Combi	350	00:12:00	3	2,4,6
Load size # of trays: 6 pan						
	Step1	Combi	350	00:15:00	3	2,3,4,5,6,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken	3Oz ea	Tyson	70322	K-12	Gr Chicken Filet	Sheet Pan	Approx-35Ea Per Pan

Instructions Lay in a single layer per sheet pan, approx-35ea per pan, single layer, side to side , end to end only, do not layer, follow oven profile

Notes: Frozen, cook from frozen only

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Meatballs 1/2 0Z

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	375	00:08:00	4	4
Load size # of trays: 3 pan					
Step1	Combi	375	00:10:00	4	2,4,6
Load size # of trays: 6 pan					
Step1	Combi	482	00:03:00	4	2,3,4,5,6,7
Step 2	Combi	375	00:11:00	4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Meatball	Beef & Chicken	Arrizzio	7673031	K-12	Meatball	Sheet Pan	1.5 Bags per sheet pan

Instructions: Lay a single layer per sheet pan, spray sheet pan with cooking spray prior to filling, follow oven profile

Notes: Frozen beef & chicken pre cooked meatball 1/2 oz, cook from frozen only

Pepperoni Pizza Pbd Uns

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan US					
Step1	Hot Air	350	00:11:00	2	4
Load size # of trays: 6 pan US					
Step1	Hot Air	350	00:13:00	2	2,4,6
Load size # of trays: 12 pan US					
Step1	Hot Air	450	00:03:00	5 C&T 1	2,3,4,5,6,7
Step 2	Hot Air	350	00:11:00	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Unsliced Pizza	Schwan's Primo Bd	78992	K-12	Pepperoni Pizza	Pizza Pan	1ea per-pan 2ea per oven slot

Instructions: Follow oven profile

Notes: cook from frozen only

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Contact your regional chef to help you optimize these recipes to your specific requirements.

Pepperoni Pizza Pbd PS

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1					
Step1	Hot Air	350	00:11:00	2	4
Load size # of trays: 3					
Step1	Hot Air	350	00:13:00	2	2,4,6
Load size # of trays: 12					
Step1	Hot Air	450	00:03:00	5 C&T 1	2,3,4,5,6,7
Step 2	Hot Air	350	00:13:00	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Presliced Pizza	Schwan's Primo Bd	78993	K-12	Pepperoni Pizza	Sheet Pan	1.5 Pizza Per Sheet Pan

Instructions: Follow oven profile

Notes: cook from frozen only

Personal Pepperoni Pizza

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1					
Step1	Hot Air	350	00:08:00	2	4
Load size # of trays: 3					
Step1	Hot Air	350	00:09:30	2	2,4,6
Load size # of trays: 6					
Step1	Hot Air	450	00:03:00	2 C&T 1	2,3,4,5,6,7
Step 2	Hot Air	350	00:07:30	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Indv Pizza	Tbd	Tbd	K-12	Indv P-Roni Pizza	Sheet Pan	9 Pizza Per Sheet Pan

Instructions: Follow oven profile

Notes: cook from frozen only

These recipes are meant to provide starting points for your cooking operation and can be edited to suit your desired appearance, texture and internal temperature.
Contact your regional chef to help you optimize these recipes to your specific requirements.

Pizza Dippers

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	375	00:08:00	4	4
Load size # of trays: 3 pan					
Step1	Hot Air	375	00:10:00	4	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	425	00:01:00	4	2,3,4,5,6,7
Step 2	Hot Air	375	00:11:00	3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	1.93Oz ea	The Max	7738712685	K-12	Pizza Stk Mozz	Sheet Pan	64 Approx Per Sheet Pan

Instructions: Follow oven profile

Notes: cook from frozen only

Popcorn Chicken-Cn

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	425	00:02:00	4	4
Step 2	Hot Air	425	00:05:00	5 C&T 5	
Load size # of trays: 3 pan					
Step1	Combi	425	00:04:00	4	2,4,6
Step 2	Hot Air	425	00:05:00	5 C&T 5	
Load size # of trays: 6 pan					
Step1	Combi	450	00:04:00	4	2,3,4,5,6,7
Step 2	Hot Air	425	00:08:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Popcorn Chicken	Fully Cooked Wg	Tyson	70368928	K-12	Popcorn Chicken	Sheet Pan	1 Bag Per Sheet Pan

Instructions: Spray sheet pan with cooking spray prior to filling-no parchment paper, lay a single layer per sheet pan, follow oven profil

Notes: Fully cooked whole grain golden crispy popcon chicken-cn chicken pattie fritters, cook from frozen only

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Contact your regional chef to help you optimize these recipes to your specific requirements.

Sidewinder Simplot

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	425	00:03:00	3	4
Step 2	Hot Air	425	00:08:00	4 C&T 3	
Load size # of trays: 3 pan					
Step1	Hot Air	425	00:03:00	3	2,4,6
Step 2	Hot Air	425	00:08:00	4 C&T 3	
Load size # of trays: 6 pan					
Step1	Hot Air	475	00:03:00	3	1,2,3,4,5,6,
Step 2	Hot Air	425	00:17:00	4 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Sidewinder	Bent Arm Ale Battered	Simplot	29182	K-12	Siedwinder Fry	Full Basket	1.5 Bag Per Basket

Instructions: Lay a single layer per basket, spray basket with cooking spray prior to filling, follow oven profile

Notes: Frozen seasoned and bent arm ale beer battered fries
Cook from frozen only, if half baskets are used 1/2 bag per basket-2 half baskets needed per layer

Smiles

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	425	00:08:00	5 C&T 5	4
Load size # of trays: 3 pan					
Step1	Hot Air	425	00:10:00	5 C&T 5	2,4,6
Load size # of trays: 6 pan					
Step1	Hot Air	425	00:13:00	5 C&T 5	1,2,3,4,5,6,

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Smiles		MCCAIN	OIF03456	K-12	Smiles	Full Basket	1 Bag Per Basket

Instructions: Lay a single layer per basket, spray basket with cooking spray prior to filling, follow oven profile

Notes: Frozen crispy mashed potato shapes
Cook from frozen only, if half baskets are used 1/2 bag per basket-2 half baskets needed per layer

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Spicy Chicken Filet Tyson

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	400	00:03:00	4	4
Step 2	Hot Air	400	00:07:00	5 C&T 5	
Load size # of trays: 3 pan					
Step1	Combi	400	00:07:00	4	2,4,6
Step 2	Hot Air	400	00:06:00	5 C&T 5	
Load size # of trays: 6 pan					
Step1	Hot Air	450	00:05:00	5	2,3,4,5,6,7
Step 2	Hot Air	400	00:12:00	5 C&T 4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Chicken		Tyson	070312-0928	K-12	Spicy Chicken Filet	Sheet Pan	Approx-35Ea Per Pan

Instructions: Lay a single layer per sheet pan, follow oven profil, single layer, side to side, end to end only, do not layer

Notes: Frozen, cook from frozen only

Steak Nuggets

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	350	00:08:00	5 C&T 5	4
Load size # of trays: 3 pan					
Step1	Hot Air	450	00:03:00	5	2,4,6
Step 2	Hot Air	340	00:08:00	C&T 5	
Load size # of trays: 6 pan					
Step1	Hot Air	450	00:03:00	5	2,3,4,5,6,7
Step 2	Hot Air	340	00:10:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Beef	.55Oz ea	Advance Pierre	3811	K-12	Steak Nuggets	Sheet Pan	Approx-170Ea Per Pan

Instructions: Lay a single layer per sheet pan, follow oven profil, single layer, side to side, end to end only, do not layer

Notes: Frozen, cook from frozen only

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Stuffed Crust Cheese Pizza Ps

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan						
Step1	Hot Air		350	00:11:00	2	4
Load size # of trays: 3 pan						
Step1	Hot Air		350	00:12:30	2	2,4,6
Load size # of trays: 6 pan						
Step1	Hot Air		450	00:03:00	5 C&T 1	2,3,4,5,6,7
Step 2	Hot Air		350	00:09:30	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Presliced Pizza	Schwan's Tony's	78647	K-12	Stfd Crust Cheese P	Sheet Pan	Approx 30Ea Per Sheet Pan, 5X6

Stuffed Crust Pepperoni Pizza Ps

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan						
Step1	Hot Air		350	00:11:00	2	2,4,6
Load size # of trays: 3 pan						
Step1	Hot Air		350	00:12:30	2	2,4,6
Load size # of trays: 6 pan						
Step1	Hot Air		450	00:03:00	5 C&T 1	2,3,4,5,6,7
Step 2	Hot Air		350	00:09:30	2	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Pizza	Presliced Pizza	Schwan's Tony's	78650	K-12	Stfd Crust Pepr P	Sheet Pan	Approx 30Ea Per Sheet Pan, 5X6

Instructions: Follow oven profile

Notes: Cook from frozen only

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Taco Meat Bag

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1					
Step1	Combi	235	00:32:00	5	4
Load size # of trays: 3					
Step1	Combi	235	00:36:00	5	2,4,6
Load size # of trays: 6					
Step1	Combi	235	00:40:00	5	1,2,3,4,5,6

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
TACO MEAT	5# BAGS	JTM FOOD GROUP	42010	K-12	TACO MEAT	FULL BASKET	4 BAGS Per FULL BASKET 2 BAGS Per HALF BASKET IF HALF BASKETS ARE USED

Instructions: Follow oven profil

Notes: Taco meat in 5# bags
Taco meat must be thawed prior to cooking 2 day slack needed to thaw
2" Perforated hotel pans can be used, if used place 2 bags per hotel pan with two pans per oven slot

Tater Tots

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Hot Air	425	00:04:00	4	4
Step 2	Hot Air	425	00:06:00	5 C&T 5	
Load size # of trays: 3 pan					
Step1	Hot Air	425	00:04:00	4	2,4,6
Step 2	Hot Air	425	00:08:00	4 C&T 5	
Load size # of trays: 6 pan					
Step1	Hot Air	482	00:04:00	5	1,2,3,4,5,6
Step 2	Hot Air	425	00:17:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Tater Tots		Oreida/Mccain	Oif00215a	K-12	Tater Tots	Full Basket	1.25 Bag Per Basket

Instructions: Lay a single layer per basket, spray basket with cooking spray prior to filling follow oven profile

Notes: Frozen, cook from frozen only
If half baskets are used 1/2 bag per basket-2 half baskets needed per layer

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Contact your regional chef to help you optimize these recipes to your specific requirements.

Au Gratin Potatoes

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
	Load size # of trays: 1 pan					
	Step1	Hot Air	400	00:30:00	3	4
	Load size # of trays: 4 pan					
	Step1	Hot Air	450	00:01:00	4	2, 5
	Step 2	Hot Air	400	00:29:00	4	
	Load size # of trays: 6 pan					
	Step1	Hot Air	450	00:02:00	4	2, 5, 7
	Step 2	Hot Air	400	00:35:00	4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Description	Unit
Potato	Whole	Simplot	10071179022862	K-12	Au Gratin Potatoes, Water	4" Hotel	cold	Bag

Instructions: Cook uncovered, follow oven profile

Baked Beans

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
	Load size # of trays: 1 pan					
	Step1	Combi	235	00:45:00	4	4
	Load size # of trays: 2 pan					
	Step1	Combi	235	00:55:00	4	2, 5
	Load size # of trays: 4 pan					
	Step1	Combi	235	01:30:00	4	2, 5

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Description	Unit
Baked Beans	Ne Style Fcy	SYSCO IMP	5112107	K-12	Baked Beans	Hotel Pan 4"	New england style fcy baked beans #10 cans	EA

Instructions: Cook uncovered, follow oven profile

Notes: 2 ea #10 cans per 4" hotel pan cook uncovered

Baked Beans (Probe)

Category: Side Dish	Cooking Mode		Oven Temperature	Internal Core Probe	Extra functions ACS+	Oven Rack Position
	Load size # of trays: 1 pan / 2 pan / 4 pan					
	Step1	Combi	235	165	4	4 / 2,5

Instructions: Cook uncovered, place internal probe into the center of one pan, follow oven profile

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Whole Grain Biscuit

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	325	00:08:00	3	5
Load size # of trays: 2 pan					
Step1	Combi	325	00:11:00	3	3,5,7
Load size # of trays: 6 pan					
Step1	Combi	325	00:14:00	3	2,3,4,5,6,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Description	Quantity
Wg biscuit	2.75" 1.90Oz ea	Advance pierre	232924	K-12	Biscuit wg	Sheet pan Other: parchment	Fully baked 2.75 Inch whole gran biscuit 100/1.90 Oz	54 ea pan

Instructions: Line pan with parchement prior to filling, follow oven profile

Notes: Cook from frozen

Broccoli Cuts

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan					
Step1	Steam	212	00:07:00	4	4
Load size # of trays: 4 pan					
Step1	Steam	212	00:09:00	4	3,5
Load size # of trays: 6 pan					
Step1	Steam	212	00:11:00	4	3,5,7
Load size # of trays: 8 pan					
Step1	Steam	212	00:14:00	4	1,3,5,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Description	Quantity
Broccoli cuts	Frozen	Sysco cls	3831153	K-12	Broccoli cuts	Hotel pan 2"	Frozen broccoli cuts 6 Hotel pans per 30# case	10#-2Pan

Instructions: Follow oven profile

Notes: 5# Per hotel pan 6 pans per 30# case, cook from frozen only

These recipes are meant to provide starting points for your cooking operation and can be edited to suit your desired appearance, texture and internal temperature.
Contact your regional chef to help you optimize these recipes to your specific requirements.

California Blend

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan					
Step1	Steam	212	00:07:00	4	4
Load size # of trays: 4 pan					
Step1	Steam	212	00:09:00	4	3,5
Load size # of trays: 6 pan					
Step1	Steam	212	00:12:00	4	3,5,7
Load size # of trays: 8 pan					
Step1	Steam	212	00:14:00	4	1,3,5,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
California Blend	Frozen	Sysco cls	3831542	K-12	California Blend	Hotel pan 2"	10#-2Pan

Instructions: Follow oven profile

Notes: 5# Per hotel pan 6 pans per 30# case, cook from frozen only
Frozen California Blend
6 Hotel pans per 30# case

Carrot Coins

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan					
Step1	Steam	212	00:09:00	4	4
Load size # of trays: 4 pan					
Step1	Steam	212	00:11:00	4	3,5
Load size # of trays: 6 pan					
Step1	Steam	212	00:13:00	4	3,5,7
Load size # of trays: 8 pan					
Step1	Steam	212	00:16:00	4	1,3,5,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Carrot Coins	Frozen	Sysco cls	3831548	K-12	Carrot Coins	Hotel pan 2"	10#-2Pan

Instructions: Follow oven profile

Notes: 5# Per hotel pan 6 pans per 30# case, cook from frozen only
Frozen Carrot Coins
6 Hotel pans per 30# case

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Contact your regional chef to help you optimize these recipes to your specific requirements.

French Fry 1/4 Ss Hvy Btr Simplot

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 basket					
Step1	Hot Air	400	00:07:00	5 C&T 5	4
Load size # of trays: 3 baskets					
Step1	Hot Air	400	00:08:00	5 C&T 5	2,4,6
Load size # of trays: 6 baskets					
Step1	Hot Air	400	00:12:00	5 C&T 5	1,2,3,4,5,6

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
French Fry	1/4 Ss Hvy Btr	Simplot	10071200000000	K-12	French Fry 1/4	Full Basket	1 Bag per Basket

Instructions: Follow oven profile, lay a single layer per basket

Notes: Frozen, cook from frozen only
If half baskets are used 1/2 bag per basket-12 half baskets needed

French Fry 5/16-3/8 Sc Simplot

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 basket					
Step1	Hot Air	425	00:08:00	5 C&T 5	4
Load size # of trays: 3 baskets					
Step1	Hot Air	475	00:03:00	5 C&T 5	2,4,6
Step 2	Hot Air	445	00:12:00	5 C&T 5	
Load size # of trays: 6 baskets					
Step1	Hot Air	475	00:07:00	5 C&T 5	1,2,3,4,5,6
Step 2	Hot Air	435	00:14:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
French Fry	5/16-3/8 Sc	Simplot		K-12	FRENCH FRY 5/16-3/8	Full Basket	1 Bag per Basket

Instructions: Follow oven profile, lay a single layer per basket

Notes: Frozen, cook from frozen only
If half baskets are used 1/2 bag per basket-10 half baskets needed

These recipes are meant to provide starting points for your cooking operation and can be edited to suit your desired appearance, texture and internal temperature.
Contact your regional chef to help you optimize these recipes to your specific requirements.

Green Beans Canned

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan					
Step1	Steam	212	00:07:00	4	4
Load size # of trays: 4 pan					
Step1	Steam	212	00:09:00	4	3,5
Load size # of trays: 6 pan					
Step1	Steam	212	00:12:00	4	3,5,7
Load size # of trays: 8 pan					
Step1	Steam	212	00:14:00	4	1,3,5,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Green Beans	Canned/Cut	Sysco Cls	3101583	K-12	Green Beans	Hotel Pan 2"	Two Drained Cans Per 2" Hotel Pan

Instructions: Follow oven profile

Notes: Canned cut green beans, drained of all liquid

Loops Simplot

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 basket					
Step1	Hot Air	450	00:02:00	5	4
Step 2	Hot Air	435	00:11:00	5 C&T 5	
Load size # of trays: 3 baskets					
Step1	Hot Air	450	00:06:00	5 C&T 5	2,4,6
Step 2	Hot Air	435	00:11:00	5 C&T 5	
Load size # of trays: 6 baskets					
Step1	Hot Air	475	00:07:00	5 C&T 5	1,2,3,4,5,6
Step 2	Hot Air	435	00:15:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
French Fry	Loops	Simplot	470144	K-12	Loops	Full Basket	1 Bag per Basket

Instructions: Follow oven profile, lay a single layer per basket

Notes: Frozen, cook from frozen only
If half baskets are used 1/2 bag per basket-12 half baskets needed

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Contact your regional chef to help you optimize these recipes to your specific requirements.

Mac-N-Cheese Bag

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 basket					
Step1	Combi	235	00:22:00	5	4
Load size # of trays: 3 baskets					
Step1	Combi	235	00:25:00	5	2,4,6
Load size # of trays: 6 baskets					
Step1	Combi	235	00:32:00	5	1,2,3,4,5,6

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Mac-N-Cheese	Bag	Land O'lakes		K-12	Mac-N-Cheese Bag	Full Basket	4 Bags per full basket 2 Bags per half basket if half baskets are used

Instructions: Follow oven profile

Notes: Thawed, mac-n-cheese must be thawed prior to cooking 2 day slack needed to thaw
2" Perforated hotel pans can be used, if used place 2 bags per hotel pan with two pans per oven slot

Mashed Potatoes Bag

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 basket					
Step1	Combi	235	00:20:00	5	4
Load size # of trays: 3 baskets					
Step1	Combi	235	00:25:00	5	2,4,6
Load size # of trays: 6 baskets					
Step1	Combi	235	00:34:00	5	1,2,3,4,5,6

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Mashed Potatoes	4# Bags	Sysco Imp	E40	K-12	Mashed Potatoes	Full Basket	4 Bags per full basket 2 bags per half basket if half baskets are used

Instructions: Mashed potatoes must be thawed prior to cooking 2 day slack needed to thaw
2" Perforated hotel pans can be used, if used place 2 bags per hotel pan with two pans per oven slot
Follow oven profile

Notes: Mashed potatoes in 4# bags

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Potato Wedges

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1						
	Step1	Hot Air	425	00:08:00	4	4
Load size # of trays: 3						
	Step1	Hot Air	425	00:03:00	4	2,4,6
	Step 2	Hot Air	425	00:10:00	4 C&T 3	
Load size # of trays: 6						
	Step1	Hot Air	425	00:05:00	4	1,2,3,4,5,6
	Step 2	Hot Air	425	00:13:00	4 C&T 3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Potato Wedges	Skin On Plain	Sysco Imperial	2000232	K-12	Potato Wedge	Full Basket	1 Bag per Basket

Instructions: Spray basket with cooking spray prior to filling, spray and season potatoes prior to cooking is reccomended, follow oven profile, lay a single layer per basket

Notes: Frozen potato wedges plain no coating, Cook from frozen only, If half baskets are used 1/2 bag per basket-2 half baskets needed per layer

Potato Wedge Seasoned Simplot

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1						
	Step1	Hot Air	450	00:02:00	5	4
	Step 2	Hot Air	435	00:11:00	5 C&T 5	
Load size # of trays: 3						
	Step1	Hot Air	450	00:06:00	5 C&T 5	2,4,6
	Step 2	Hot Air	435	00:11:00	5 C&T 5	
Load size # of trays: 6						
	Step1	Hot Air	475	00:06:00	5 C&T 5	1,2,3,4,5,6
	Step 2	Hot Air	435	00:15:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Potato Wedge	Seasoned	Simplot	10071179036722	K-12	Potato Wedges	Full Basket	1 Bag per Basket

Instructions: Spray basket with cooking spray prior to filling, follow oven profile, lay a single layer per basket

Notes: Frozen seasoned crip savory wedge, cook from frozen only, if half baskets are used 1/2 bag per basket-2 half baskets needed per layer

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Red Skin Potatoes

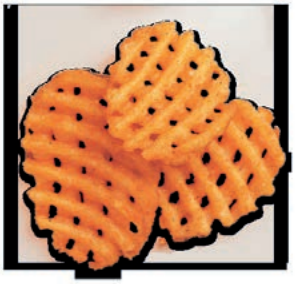
	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1					
Step1	Hot Air	375	00:07:00	4	4
Step 2	Hot Air	375	00:07:00	4 C&T 2	
Load size # of trays: 3					
Step1	Hot Air	375	00:07:00	4	3,5,7
Step 2	Hot Air	375	00:07:00	4 C&T 2	
Load size # of trays: 6					
Step1	Hot Air	482	00:03:00	5	2,3,4,5,6,7
Step 2	Hot Air	375	00:07:00	4	
Step 3	Hot Air	375	###	4 C&T 3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Red Skin Potatoes	Roast Works	Simplot	10071179777663	K-12	Red Skin P	Sheet Pan	2 Bag Per Sheet Pan

Instructions: Lay a single layer per sheet pan, spray sheet pan with cooking spray prior to filling, follow oven profile

Notes: Frozen roast works red skinned potatoes, cook from frozen only

Waffle Fry Mccain



	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1					
Step1	Hot Air	450	00:04:00	5 C&T 5	4
Step 2	Hot Air	425	00:08:00	5 C&T 5	
Load size # of trays: 3					
Step1	Hot Air	450	00:06:00	5 C&T 5	2,4,6
Step 2	Hot Air	425	00:08:00	5 C&T 5	
Load size # of trays: 6					
Step1	Hot Air	482	00:05:00	5 C&T 5	1,2,3,4,5,6
Step 2	Hot Air	445	00:18:00	5 C&T 5	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
FRENCH FRY	WAFFLE-RED STONE CANYON	MCCAIN	MCL03623	K-12	WAFFLE FRY	FULL BASKET	1 BAG Per BASKET

Instructions: Lay a single layer per basket, FOLLOW OVEN PROFILE

Notes: Frozen, cook from frozen only

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Grilled Cheese

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	375	00:02:00	4	4
Step 2	Hot Air	375	00:03:00	4	
Load size # of trays: 3 pan					
Step1	Combi	375	00:02:00	4	2,4,6
Step 2	Hot Air	375	00:04:00	4	
Load size # of trays: 6 pan					
Step1	Hot Air	325	00:06:00	3	2,3,4,5,6,7
Step 2	Combi	325	00:03:00	3	
Step 3	Hot Air	325	###	3	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Grilled Cheese				K-12	White Bread, American Cheese	Sheet Pan	Sliced 2 ea Sliced .5OZ 2 ea

Instructions: Building from the bottom bread, cheese, top bread, spray sheet pan and line 4x6 equal to 24 per sheet pan, spray the tops of the sandwich with cooking spray, follow the oven profile

Notes: Pullman sysco classic 1/2 sl yellow cheese block & barrel, full baskets and perforated sheet pans can be used

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Grilled Ham & Cheese

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	350	00:02:00	4	4
Step 2	Hot Air	350	00:03:00	4	
Load size # of trays: 3 pan					
Step1	Combi	350	00:02:00	4	2,4,6
Step 2	Hot Air	350	00:03:00	4	
Load size # of trays: 6 pan					
Step1	Combi	350	00:03:30	4	2,3,4,5,6,7
Step 3	Hot Air	350	00:03:00	4	

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Ham & Cheese				K-12	White Bread, American Cheese, Deli Ham	Sheet Pan	Wheat Bread Sliced ea 2, American Cheese Sliced .5Oz ea 2, Deli Ham Sliced Oz 1

Instructions: Building from the bottom bread, cheese, ham, cheese, top bread, spray sheet pan and line 3x5 equal to 15 per sheet pan, lightly spray the tops of the sandwich with cooking spray

Notes:

Burger Patty

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan					
Step1	Combi	400	00:03:00	4	4
Load size # of trays: 3 pan					
Step1	Combi	400	00:04:00	4	2,4,6
Load size # of trays: 6 pan					
Step1	Combi	400	00:06:00	4	2,3,4,5,6,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Burger	2.25Oz ea	Advance Pierre	3842	K-12	Beef Patty	Sheet Pan	60 Per Sheet Pan

Instructions: Single layer, 60 per sheet pan, 6x10, follow oven profile

Notes: Frozen, cook from frozen only

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Hot Dog

	Cooking Mode		Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 1 pan						
Step1	Hot Air		400	00:07:30	3	4
Load size # of trays: 3 pan						
Step1	Hot Air		400	00:07:30	3	3,5,7
Load size # of trays: 6 pan						
Step1	Hot Air		400	00:09:00	3	2,3,4,5,6,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Turkey Frank	8X1	Perdue	65669	K-12	Turkey Frank	Sheet Pan	Approx 40 Per Bag 1 Bag Per Sheet Pan

Instructions: Follow oven profile-thawed to cold storage internal temp prior to cooking

Notes: Thawed

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Chocolate Chip Cookies

	Cooking Mode	Oven Temperature	Cooking Time	Extra functions ACS+	Oven Rack Position
Load size # of trays: 2 pan					
Step1	Hot Air	325	00:14:00	3	4
Load size # of trays: 4 pan					
Step1	Hot Air	325	00:14:00	3	3,5,7
Load size # of trays: 6 pan					
Step1	Hot Air	325	00:14:00	3	2,3,4,5,6,7

Food Item	Food Detail	Food Supplier	MFR Code	Segment	Ingredients	Utensil	Quantity
Choc Chip Cookies	216Ct 1.5Oz	Baker Source	1624616	K-12	Choc C Cookie	Sheet Pan	4 X 6 with 24 per Sheet Pan

Instructions: Line pan with parchement prior to filling, follow oven profile

Notes: Chocolat chip frozen cookie dough, 216ct 1.5Oz ea, cook from frozen

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