

Application: Retherming

Market(s): Schools, institutions, healthcare,

QSR, full service

Product: Breaded fish protein products (fish &

shellfish) processed, fresh or frozen.

Recommended

Product Line: CVap® therm & holds

Recommended Set Points:

Retherm Pre-programmed Channel 2 - Food Temperature 170°F,

Food Texture 290°F, Differential 120°F.

Cook time varies - Nuggets or popcorn 10-16 minutes, fish fillets 14-20 minutes, chicken strips 12-18 minutes. Suggested cook times are from a frozen state. Reduce cook times by 15% if food is thawed.

Recommended Process:

Preheat unit on Channel 2. Place food on parchment paper or directly on sheet pans, allowing a 1-1/2" border around edges. When display shows LOAD, place pans in CAT522, or first on oven racks or sheet pans in CAT529. Cook to an internal 165°F, or according to instructions. When cook cycle is complete, serve product or move to holding cabinet. To maximize holding time, open the unit door for two minutes upon completion of cook cycle, then close. Maximum hold is 25-30 minutes. Increase hold time by reducing cook time and allowing food to carry over cook cycle into the hold cycle.

Other Suitable

Food Product(s): Batter-dipped and double-breaded ovenable fry-type products.

Models to Consider: CAT522, CAT529, CA8522, or CAC Series cook & hold (on high-yield cycle).



CVap technology uses a combination of moist and dry heat to thermalize. This helps food products retain internal moisture, without saturating food with excess moisture. This is ideal for small processed protein products, because it allows a moist interior while producing a crisp exterior.

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