



Application Sheet

Application: Retherming

Market(s): Schools, institutions, healthcare, QSR, full service

Product: Breaded protein products (poultry, beef, and pork, such as chicken nuggets, patties, fingers, or fillets)



Recommended Product Line: CVap® therm & hold

Recommended Set Points:

Retherm Pre-programmed Channel 2 - Food Temperature 170°F, Food Texture 290°F, Differential 120°F.

Retherm Pre-programmed Channel 4 - Food Temperature 150°F, Food Texture 350°F, Differential 200°F

Cook time varies - Chicken nuggets 14-16 minutes, chicken fillets 18-25 minutes, chicken strips 15-18 minutes. Cook times are suggested from a frozen stage. Reduce cook time by approximately 20% if food is thawed.

Recommended Process:

Preheat unit on Channel 2 or 4. Place the food product on parchment paper or directly on sheet pans, allowing an approximate 1-1/2" border around edges. When LOAD displays on digital display, place pans in the CAT522 unit, or on oven racks or sheet pans in the CAT529. Cook product to an internal temperature of 165°F, or according to the manufacturer's instructions. Once cook cycle is complete, move product to holding cabinet or prepare for service. To maximize holding time, open the unit door for two minutes upon completion of retherm cycle, then close door. Hold product a maximum of 25 -30 minutes. Hold time may also be improved by reducing cook times and allowing product to carry over cook cycle into the hold cycle

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



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Models to Consider: CAT522, CAT529, CA85 Series cook & holds, CAC Series cook & holds (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.