# turbofan ready serve food fast



It's time to make the most of your menu

# turbofan

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# turbofan ready serve food fast

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# HOLD WITHOUT COMPROMISE.

Serve with absolute confidence.

# ready



4

Stay ready and willing - Turbofan is undoubtedly able.

# Serve now. I'm ready.

With this innovative new hot holding technology you can extend the life of key menu items without compromising one iota of quality, ensuring the meal on the plate is indistinguishable from that which is freshly cooked.

This valuable equipment saves time for when you need it most. There's no need to toil through the additional steps required for reheating prior to serving. It saves stress. There's no reason to be caught short during peak times. Coordination of service becomes that much easier.

Most importantly there's no drop in quality when serving. As there's no degradation of moisture and heat, something that occurs in traditional food warming equipment, everything looks and tastes as it truly should.

Your customers will simply not know their food has been held.

In hospitality nothing will wait until you're 'good and ready'. Your customers will arrive and expect their meal served fast. So you better be good, and ready.



Welcome to the convenience of extended hot hold.

# ready. When you are, and when you're not.

Planning for unexpected busy periods has always been a challenge for the modern commercial kitchen. There's never been a magic switch to turn food instantly hot, at least not one that will deliver a quality result each and every time. The Turbofan EHT10-L extended hot holding cabinet ensures you can cook ahead, stage food correctly and serve up with confidence.

The extended hot holding cabinet that's right on time.

# Introducing the EHT10-L.

Our research and development programs identified a number of key capabilities the contemporary restaurant, café, catering and QSR business needed from their hot holding processes. Thanks to an innovative approach to humidity control in the EHT10-L cabinet you can create the ideal holding atmosphere for sustained quality within the ideal temperature zone.

# The reliability rule

Above all the EHT10-L provides ongoing consistency, delivering exacting temperature and humidity conditions so a wide range of food can retain all the natural flavour, texture and juices as if it has been freshly cooked.

# The future fits everywhere

In the past, food warming equipment has often taken up a lot of valuable floor space. The EHT10-L has a compact 610mm (24") wide footprint yet it's extremely generous in capacity, holding up to 10 1/1 GN trays. Welcome to tomorrow.

# Set it your way

Good kitchen technology should empower its operators with intuitive, adaptable operation ideally suited across a wide range of uses. With the EHT10-L you can store specific holding programs for all menu items and set an effective favourites list. It can also monitor specific levels within the cabinet, letting you know when specific food is near time limits and allowing for the quick and easy rotation of key items.



KEEP IT CLEAN & KEEPING YOUR KITCHEN SAFE

8

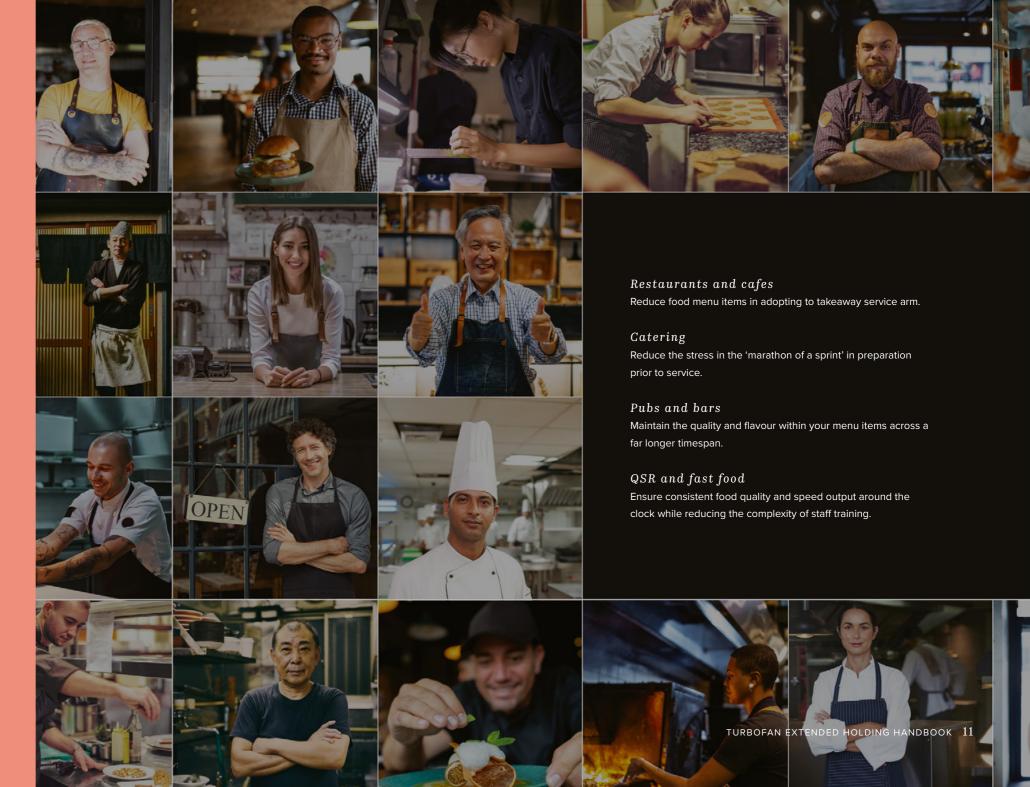
COMPACT 610MM (24") WIDTH

I'm small.

# Peak demand ready.

With the improvements in technology the attitude to held food has changed considerably. Nowadays the experienced chef and any operator understand just how important the complete dining experience is to the customer. They know everything must be to the highest standard, from service to wait time to the final result being served.

That's why, across a wide range of establishments, these proud operators are turning to the clever innovation of the Turbofan EHT10-L.





(// 60°C H	90
1ROAST VEGETAB	00:48:00 🧹
2 PORK BELLY	00:48:18 🗸
3 CHICKEN CURRY	00:48:25 🗸
4 BEEF BOURG	00:48:38 刘
5	
6 PASTA RAGOUT	00:48:56 √
7 BEEF BRISKET	00:49:16 🗸
<b>B</b> BAKED POTATOE	00:49:30 🗸
9	
10 RIBS	00:49:38 🗸
	V

Safety in numbers.

# Staying out of the 5°C - 60°C danger zone.

While the technology within the Turbofan EHT10-L is certainly user-friendly, it's not 'foolproof'. Clear awareness and understanding of food safety standards from all operators are still absolutely necessary. A temperature of below 5°C or above 60°C is required when storing or cooking to prevent the growth of pathogenic bacteria.

standards for the hot holding of food.



The EHT10-L allows for a range of holding conditions above 60°C and ensures all operators know exactly how long the food has been in the cabinet for. In doing so it provides ongoing peace of mind for business owners. They know that all staff members can assuredly meet the safety

For more information on food safety standards, visit

# Your Extended Hot Holding Quick Guide.

Extended holding takes place in a strictly controlled environment with exact temperature and humidity levels. Hot holding times will vary from 30 minutes for fast cooking products for up to two hours for others. Here are the main elements to remember when introducing extended \_hot holding.

Understand the different holding times for different food products to best maximise cabinet capacity.

Ensure best practice by transferring freshly cooked food into the holding cabinet

- 3. quickly to reduce temperature fluctuations.
- 4. Adhere to the general principle on a safe food holding time of within two hours.

Remember most products should be cooked for more than 30 minutes and/or have a core temperature above 65°C to make certain they can be preserved at

5. the correct temperature.

Consider that different components of the same dish may have to be held

6. separately and assembled later when served.

Disclaimer: Hot food held longer than two hours is not deemed safe for consumption and the above guides are suggested guides only. The time and temperature standards will vary due to product size, coatings and other possible variables. Field testing has been carried out in high-heat polycarbonate trays.

# breakfast ready.

TURBOFAN EXTENDED HOLDING HANDBOOK 15

# Holding guide

# Breakfast

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)	FOOD	1
Bacon - crispy	70 / 158	90 / 194	30	Pancakes	
Burrito wraps	70 / 158	90 / 194	120	Potatoes - hash brown	
Croissant	74 / 165	60 / 140	90	- potato gems	
<b>Eggs</b> - fried	70 / 158	90 / 194	60	- roasted potato pieces	
- scrambled	70 / 158	90 / 194	90	Sausages	
- poached	60/ 140	80 / 176	60	Spinach - fresh	
French toast	74 / 165	60 / 140	30	<b>Tomatoes</b> - fresh, halved	
Hollandaise	70 / 158	90 / 194	120	Waffles	_
Muffins	74 / 165	60 / 140	120	Disclaimer: Hot food held longer than two hours is not deemed safe for cor guides only. The time and temperature standards will vary due to product s	
Mushrooms - fresh, quartered	70 / 158	90 / 194	90	guides only. The time and emperature standards win vary due to product s testing has been carried out in high-heat polycarbonate containers. Prior to be food items being placed in the holding cabinet they are to be h	

<b>TEMPERATURE</b> (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
74 / 165	60 / 140	60
70 / 158	60 / 140	60
70 / 158	60 / 140	30
70 / 158	60 / 140	60
70 / 158	90 / 194	120
70 / 158	90 / 194	90
70 / 158	90 / 194	120
74 / 168	60 / 140	60

onsumption and the above guides are suggested size, coatings and other possible variables. Field

heated to the local country legislated temperature.



# Lunch

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Bacon	70 / 158	90 / 194	120
Bean Stew - cassoulet	70 / 158	90 / 194	120
Beef - beef stew	70 / 158	90 / 194	120
- beef bolar blade (1.4kg), roasted	70 / 158	70 / 158	120
- beef brisket, roasted	70 / 158	70 / 158	120
Burger pattie - pan fried	70 / 158	70 / 158	120
Carrots - roasted	70 / 158	60 / 140	60
Chicken wings - crumbed	74 / 165	60 / 140	60
- honey coated	70 / 158	60 / 140	90
Chicken drumstick - roasted	70 / 158	70 / 158	120

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# Lunch

FOOD	TEMPERATURE	MOISTURE TEMPERATURE	MAXIMUM HOLDING TIME	FOOD	TEMPERAT
	(°C / °F)	(°C / °F)	(mins)		(°C / °F
Chicken nuggets - battered, deep fried	74 / 165	60/ 140	30	<b>Meat pie</b> - frozen, baked	74 / 16
- crumbed	74 / 165	60/ 140	120	Pasta - lasagne	70 / 15
Chicken schnitzels	74 / 165	60/ 140	120	- ravioli in tomato sauce	70 / 15
Chicken breast - no skin	70 / 158	70 / 158	90	Potatoes - mash potatoes	70 / 15
Chicken curry	70 / 158	90 / 194	120	Salmon - fillet	60 / 14
Eggs - fried	70 / 158	90 / 194	60	Sausage rolls	74 / 16
- scrambled	70 / 158	90 / 194	90	Steamed pork buns	70 / 15
- poached	60/ 140	80 / 176	60	<b>Steamed dumplings</b> (xiao lung bao)	70 / 15
Hot dog susages	70 / 158	90 / 194	120	Vegetables - steamed	70 / 15
Lamb - lamb shoulder, roasted	70 / 158	70 / 158	120	- roasted	70 / 15

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RATURE	MOISTURE TEMPERATURE	MAXIMUM HOLDING TIME	
/ °F)	(°C / °F)	(mins)	
165	60 / 140	120	
158	90 / 194	120	
158	90 / 194	90	
158	90 / 194	90	
140	60 / 140	60	
165	60 / 140	120	
158	90 / 194	60	
158	90 / 194	60	
158	90 / 194	120	
158	60 / 140	60	



# Dinner

FOOD	<b>TEMPERATURE</b> (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Bean Stew - cassoulet	70 / 158	90 / 194	120
<b>Beef</b> - beef stew	70 / 158	90 / 194	120
- beef bourguigon	70 / 158	90 / 194	120
- beef bolar blade (1.4kg), roasted	70 / 158	70 / 158	120
- beef brisket, roasted	70 / 158	70 / 158	120
- sticky ribs	70 / 158	90 / 194	90
- steak, grilled	60 / 140	60 / 140	120
Carrots - roasted	70 / 158	60 / 140	60
Chicken wings - crumbed	74 / 165	60 / 140	60
- honey coated	70 / 158	60 / 140	90

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# Dinner

FOOD	TEMPERATURE	MOISTURE TEMPERATURE	MAXIMUM HOLDING TIME	FOOD	TEMPERAT
	(°C / °F)	(°C / °F)	(mins)		(°C / °F
Chicken drumstick - roasted	70 / 158	70 / 158	120	<b>Pasta</b> - ravioli in tomato sauce	70 / 15
Chicken (whole) - roasted	70 / 158	70 / 158	120	<b>Pork</b> - pork chops, glazed	60 / 14
Chicken nuggets - battered, deep fried	74 / 165	60/ 140	30	- pork belly, crispy skin	70 / 15
- crumbed	74 / 165	60/ 140	120	Potatoes - mash potatoes	70 / 15
Chicken schnitzels	74 / 165	60/ 140	120	- baked potatoes	74 / 16
Chicken breast - no skin	70 / 158	70 / 158	90	Rice - steamed	70 / 15
Chicken curry	70 / 158	90 / 194	120	Salmon - fillet	60 / 14
Lamb - lamb shanks, braised	70 / 158	90 / 194	120	Vegetables - steamed	70 / 15
- lamb shoulder, roasted	70 / 158	70 / 158	120	- roasted	70 / 15
Pasta - lasagne	70 / 158	90 / 194	120	Disclaimer: Hot food held longer than two hours is not deemed saf	e for consumption and the al

testing has been carried out in high-heat polycarbonate containers.

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

(°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
70 / 158	90 / 194	90
60 / 140	60 / 140	60
70 / 158	70 / 158	120
70 / 158	90 / 194	90
74 / 165	60 / 140	120
70 / 158	90 / 194	120
60 / 140	60 / 140	60
70 / 158	90 / 194	120
70 / 158	60 / 140	60

umption and the above guides are suggested e, coatings and other possible variables. Field

# All day items

FOOD	TEMPERATURE	MOISTURE TEMPERATURE	MAXIMUM HOLDING TIME
	(°C / °F)	(°C / °F)	(mins)
Apple crumble	74 / 165	60 / 140	120
Chips - deep fried	74 / 165	60 / 140	30
Muffins	74 / 165	60 / 140	120
Pancakes	74 / 165	60 / 140	60
Poppers - deep fried	74 / 165	60 / 140	90
Rice - steamed	70 / 158	90 / 194	120
Spring rolls - fried	74 / 165	60 / 140	60
Waffles	74 / 165	60 / 140	60

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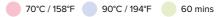


# **Big Breakfast**

# METHOD

# Fried eggs

Pan-fry in deep oil (similar to confit). Transfer to a poly container and place as single layer to be held immediately.



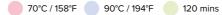
### Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18 mins. Transfer poly container with insert to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

### Sausages (beef, pork, chicken)

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18 mins. Transfer to poly container to be held immediately.



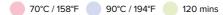
### Fresh quartered mushrooms

Pan fry with butter, place mushrooms with juice in a poly container to be held – this will assist to retain moisture.



# **Roasted tomatoes**

Coat tomatoes in oil and seasoning, roast in the Turbofan E33 convection oven at 185°C / 365°F for 8 mins. Place tomatoes as single layer in poly container to be held immediately.



# Hash browns

Cook in a Turbofan E33 convection oven at 200°C / 392°F for 18-20 mins. Transfer to a poly container and place as single layer to be held. Will require re-flash in fryer to bring back crispiness if required.

70°C / 158°F 60°C / 140°F 60 mins

# Hold Guide

Temperature Moisture temperature Maximum holding time



# Pancakes with **Canadian bacon**



# METHOD

### Pancakes

Cook in a frying pan and place as single layer on poly container with poly lid to cover to be held immediatly.



### Crispy Canadian bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins. Transfer onto poly container with poly insert as single layers to be held immediately.



# Croissants

(and other baked pastries)

# METHOD

Bake in a Turbofan convection oven at 185°C / 365°F for 20 mins. Transfer croissants onto a poly container to be held.

74°C / 165°F 60°C / 140°F 90 mins

Hold Guide \_\_\_\_\_ Temperature \_\_\_\_\_ Moisture temperature \_\_\_\_\_ Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Brekkie wrap



# METHOD

# Scrambled eggs

Using 10 whole eggs and 100ml of cream, cook in saute pan with olive oil and butter.

### Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins.

### Sausage

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins.

Assemble scramble egg, bacon, sausage and cheese on wrap and add in other toppings to suit. Wrap with greaseproof paper and place on poly container to be held immediately.



# **Eggs Benedict**

# Gravy biscuits



# METHOD

### Gravy sauce

Saute mushrooms and or other ingredients like sausage and onions over medium heat. Add butter and stir till melted. Stir in flour and cook until the mixture comes away from the sides of the pan and turns slightly golden brown. Add seasoning for additional flavours. Slowly add milk and cook until thickened. Transfer sauce into poly container and cover with poly lid to be held immediately.



To serve, break biscuit in half and place in a bowl or plate. Spoon a generous portion of gravy over the biscuit.

Hold Guide — Temperature — Moisture temperature — Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# METHOD

### Poached eggs

Bring deep saucepan of water to a gentle simmer add salt and white vinegar. Swirl water briskly to form vortex and slide in egg. Cook for 2-3 mins, then remove with a slotted spoon. Transfer onto poly container as single layers to be held immediately.

60°C / 140°F 80°C / 176°F 60 mins

### Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.

70°C / 158°F 90°C / 194°F 90 mins

### Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins. Transfer onto poly container with insert as single layers to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

# Hollandaise sauce

Make sauce as required. Transfer into poly container and place poly lid to cover for holding immediately.

70°C / 158°F 90°C / 194°F 120 mins



# **Beef burger**



# METHOD

### Burger patty

Create mince mixture for patty as desired. Cook patty to desired doneness and transfer as single layer onto poly container with insert to be held immediately.



70°C / 158°F 70°C / 158°F 120 mins

To serve, assemble to order with topping and garnish for serving.

# Southern fried chicken burger

# American hot dogs

# Meat pies

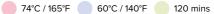




# METHOD

### Fried chicken fillets

Deep fry batter coated chicken in oil (180°C / 356°F until golden brown). Bake in the Turbofan E33 convection oven at 160°C / 320°F for about 10 mins or unit the chicken pieces are cooked through but still moist and juicy. Transfer onto poly container with insert as single layer to be held as this will keep bottom of fillet crispier.





METHOD

### Hot dog sausages

Cook in pot of water on stove for approximately 8 mins. Remove from water and place on poly container to be held immediately.



Assemble to order with topping and garnish for serving.



METHOD

# To cook the pies

Bake in the Turbofan E33 convection oven at 180°C / 356°F for approximately 25-30mins until golden, Transfer onto poly container as single layer to be held immediately.



To serve, assemble to order with topping and garnish for serving.

# Hold Guide 🛑 Temperature 🔵 Moisture temperature 🛑 Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# **BBQ** pork buns



# METHOD

### To steam the buns

Place each bun on a parchment paper square and steam buns using a bamboo steamer for 12 mins over high heat or until the dough is fluffy and cooked through. Transfer onto poly container as single layer to be held immediately.



# Xiao Lung Bao

(steamed dumplings)

METHOD

Line bamboo steamer with layer of parchment paper square and steam for 12 mins over high heat or 15 mins if frozen. Transfer dumplings in bamboo basket onto poly container to be held immediately.



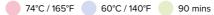
# Sticky wings



# METHOD

### Prepare the wings

Bring water to boil and cook chicken wings for 5 mins. Take wings out and cool. Coat in creamed honey marinade. Roast in the Turbofan E33 convection oven in convection mode at 190°C / 374°F for 15 mins. Transfer wings onto poly container to be held immediately.



Hold Guide 🥚 Temperature 🔵 Moisture temperature 🔵 Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Chicken schnitzel with chips



# METHOD

### Prepare the schnitzel

Deep-fry chicken schnitzel pieces in oil (180°C / 356°F until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of fillet crispier.



# **Deep fried** poppers and nuggets

# Chicken avocado wrap

# Green chicken curry and bok choy





# METHOD

Deep-fry poppers or nuggets in oil (180°C / 356°F until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of popper / nugget crispier.

# Crumbed poppers



# Crumbed nuggets



# **Battered nuggets**

74°C / 165°F 60°C / 140°F 30 mins

# METHOD

Chicken breast (no skin) Cook in the Turbofan E33 convection oven in convection mode at 180°C / 356°F for 20-25 mins. Slice chicken into strip sizes.

Assemble chicken, avocado and other toppings on wrap to suit. Wrap with greaseproof paper and place on poly container to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins



# METHOD

Chicken curry Cook in pot or stove. Transfer curry into poly container pan to be held immediately.

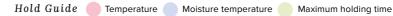
70°C / 158°F 90°C / 194°F 120 mins

### Bok choy

Steamed for 8 mins and transfer immediately onto poly container to be held immediately.



70°C / 158°F 90°C / 194°F 60 mins



Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

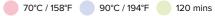
# Mexican beans and rice



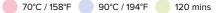
# METHOD

### Bean stew

Cook in deep saute pan and transfer into poly container to be held immediately



Rice can be cooked traditionally, in a rice cooker or in boiling water, for 20 mins (until cooked). Alternatively the rice can be transferred into a poly cabinet to hold in EHT10-L as well.



# **Roast pork belly** Steak and chips with crispy skin

# American sticky ribs





# METHOD

### Prepare the pork belly

In the Turbofan E33 convection oven, use convection mode and set temperature at 180°C / 356F and cook with core probe temperature at 75°C / 167°F. Cut crispy pork belly into serving size and transfer to poly cabinet to be held immediately.



# METHOD

### Prepare steak

Cook steak to desired doneness and transfer to poly container with insert to be held immediately.





# METHOD

# Prepare the ribs

Poach ribs in liquor. Cook in the Turbofan E33 convection oven in convection mode at 140°C / 284°F for 120 mins. Coat ribs in sauce and place back in oven at 220°C / 428°F for 15 mins. Transfer onto poly , container with insert to be held immediately.

70°C / 158°F 90°C / 194°F 90 mins

Hold Guide \_\_\_\_\_ Temperature \_\_\_\_\_ Moisture temperature \_\_\_\_\_ Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Beef bourguignon



# METHOD

### Prepare bourguignon

Cook in pot on stove, bring to a gentle simmer, then transfer to cook in convection mode in the Turbofan E33 convection oven at 130°C / 266°F for 120 mins. Transfer into poly container with insert to be held immediately.



# **Braised lamb shanks**

# METHOD

# Braised lamb shanks

Cook in pot on stove then transfer to cook in convection mode in the Turbofan E33 convection oven at 130°C / 266°F for 120 mins. Transfer into poly container with insert to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

### Mash potatoes

Place the potatoes into a large pot, and cover with salted water. Bring to a boil, reduce heat to medium-low, cover, and simmer until tender, 20 to 25 mins. Strain water, mash the potatoes with a potato masher until mashed, then add the butter and milk. Continue to mash until smooth and fluffy. Transfer into poly container and cover with poly lid to be held immediately.

70°C / 158°F 90°C / 194°F 90 mins

### Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container with insert to be held immediately.

Maximum holding time

70°C / 158°F 90°C / 194°F 90 mins

# Pasta with beef and tomato sauce roasted potato



# METHOD

### Sauce

Brown beef in pan on stove and remove from pan. Cook and stir onion in hot oil until soft and translucent, add garlic, stir and cook until fragrant. Pour crushed tomatoes, water and tomato paste into onion mixture. Add beef into mixture and bring to boil. Season to taste. Simmer gently until sauce is reduced and meat is tender.

### Pasta

Cook pasta in pot of salted boiling water on stove for 8-10 mins. Once the pasta is cooked al dente, drain and add it to the sauce, mix to make sure the pasta is evenly coated.

Transfer pasta and sauce into poly container to be held immediately.

70°C / 158°F 90°C / 194°F 90 mins

Moisture temperature

Temperature

Hold Guide

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Pork chop with wedges



# METHOD

### Pork chops

Pan-fry marinated pork chops with oil in pan until evenly brown, approximately 2 mins per side. Reduce heat to medium/low and cover with pan and lid to cook for 6-10 mins until cooked to desired doneness. Glaze both sides of the pork chops and cook for another minute. Transfer pork chops to poly container with insert to be held immediately.



### Baked potato wedges

Roast potatoes using convection mode in the Turbofan E33 convection oven at 190°C / 374°F for 20-25 mins. Transfer to poly container to be held immediately.



# Salmon on asparagus

# Apple crumble

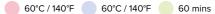




# METHOD

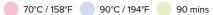
# Pan-fried salmon fillet

Sear salmon presentation side down, pressing them lightly so the entire surface of the fillet comes into contact with the pan, until crispy and golden. Flip and sear the other side until the outside is crispy and cooked to the desired doneness. Transfer to poly container to be held immediately.



# Pan-fried asparagus

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.



To serve, assemble asparagus, place salmon fillet on top and add sauce on top.

# METHOD

### Prepare apple crumble

Assemble apple crumble mixture in individual ramakins and cook in the Turbofan E33 convection oven in convection mode at 180°C / 356°F for 20-25mins. Place ramakin on poly container to be held immediately.











# HOT HOLDING CAN GO ANYWHERE.

Stuck in a (hot) holding pattern? With the flexibility of the EHT10-L you can take your cuisine capability anywhere and everywhere it's needed. This potential for different options of staging is undoubtedly convenient for the busy kitchen.

First, there's the standard standalone hot holding cabinet, then with the SKEHT10 the EHT-10L can stand tall upon its own dedicated stand, this elevation providing the perfect front of house view for customers interested in the mouthwatering meals within. Or it can be placed under the E33T-5 convection oven to deliver cooking and hot holding all within the same compact footprint.

Whether you need the EHT10-L to fit in or stand out, it's ready to go.



# Your World. Our Commitment.

The Turbofan Series is environmentally friendly, with an average packaging weight reduction on all models of over 50%. Lowering the carbon footprint is a key initiative, achieved by sourcing construction and packaging materials that enable weight reduction targets to be established.

All packaging, carton packaging and pallets applied to the Turbofan Series product are 100% recyclable and form part of our planet friendly practices strategy.

# On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

# 1300 264 217 Moffat Australia 0800 663 328 Moffat New Zealand.

Our network of dealer showrooms is well resourced to provide all the information you need on the Turbofan Series. To see them in action, book in for a demonstration at a Turbofan Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right models for your kitchen.

Introductory sessions can be booked online.

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# MOFFAT

Australia moffat.com.au

New Zealand moffat.co.nz

Australia Moffat Pty Limited

Victoria/Tasmania 740 Springvale Road Mulgrave, Victoria 3170 Telephone 03-9518 3888 Facsimile 03-9518 3833 vsales@moffat.com.au

# New South Wales Telephone 02-8833 4111 nswsales@moffat.com.au

South Australia Telephone 03-9518 3888 vsales@moffat.com.au

Queensland Telephone 07-3630 8600 qldsales@moffat.com.au

# Western Australia

Telephone 08-9413 2400 wasales@moffat.com.au

# New Zealand Moffat Limited

# Rolleston

45 Illinois Drive Izone Business Hub Rolleston 7675 Telephone 03-983 6660 Facsimile 03-983 6660 sales@moffat.co.nz

# Auckland

Telephone 09-574 3150 sales@moffat.co.nz

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