



THERMOFINISHER



RECOMMENDED FOOD FINISHING GUIDE

FOOD PRODUCT	TOP		BOTTOM	
	% Power	Time	% Power	Time
BACON <i>Pork, thick sliced</i>	75	5 minutes	70	5 minutes
<i>PANS USED: Half sheet pan, greased lightly.</i>				
BISCUITS <i>Refrigerated, premade</i>	10	2 minutes, 30 seconds	55	4 minutes
<i>PANS USED: Half sheet pan, greased lightly.</i>				
CHEESE BREAD <i>Slacked, topped with 5 cheeses</i>	45	4 minutes	30	3 minutes
<i>PANS USED: Hardcoated half sheet pan.</i>				
CHEESE SANDWICH <i>1-3 sandwiches at once; assembled, 2 slices of white bread & 2 slices of American cheese each</i>	45	1 minute, 15 seconds	100	55 seconds
<i>PANS USED: Hardcoated half sheet pan, 2" (5 cm) deep.</i>				
CHEESE SANDWICH <i>4 sandwiches at once; assembled, 2 slices of white bread & 2 slices of American cheese each</i>	50	1 minute, 15 seconds	100	1 minute, 23 seconds
<i>PANS USED: Hardcoated half sheet pan, 2" (5 cm) deep.</i>				
CHICKEN PATTY <i>4 oz., breaded, refrigerated, precooked</i>	60	4 minutes, 30 seconds	40	4 minutes, 30 seconds
<i>PANS USED: Hardcoated half sheet pan.</i>				
CHICKEN SKEWERS <i>Filletted and marinated</i>	85	5 minutes	80	4 minutes, 45 seconds
<i>PANS USED: Hatco skewer holder</i>				
CHICKEN WINGS <i>Buffalo style, slacked, fully cooked, sauce coated</i>	70	5 minutes	60	4 minutes, 30 seconds
<i>PANS USED: Half sheet pan.</i>				
EGG ROLLS <i>Refrigerated, chicken & pork</i>	35	4 minutes, 45 seconds	35	4 minutes
<i>PANS USED: Half sheet pan.</i>				
FRENCH FRIES <i>Frozen, fast-food oven bake style</i>	90	3 minutes	80	3 minutes
<i>PANS USED: Half sheet pan.</i>				



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FRENCH ONION SOUP <i>Soup already hot, for melting cheese</i>	95	35 seconds	5	0 minutes
<i>PANS USED: Standard soup crock placed on a half sheet pan.</i>				
HAMBURGERS <i>Pre-cooked, quarter pound patty</i>	70	2 minutes, 15 seconds	75	2 minutes
<i>PANS USED: Half sheet pan.</i>				
MOZZARELLA STICKS <i>Breaded, refrigerated</i>	40	5 minutes	50	5 minutes
<i>PANS USED: Half sheet pan.</i>				
NACHOS <i>Corn chips topped with shredded cheddar cheese</i>	75	1 minute	70	1 minute
<i>PANS USED: Ceramic plate.</i>				
PIZZA, 12" THIN CRUST <i>Frozen, to thaw or rethermalize</i>	20	4 minutes	20	3 minutes
<i>PANS USED: 12" (31 cm) pizza screen.</i>				
PIZZA, 12" THIN CRUST <i>Frozen thawed, to cook after Rethermalizing</i>	50	3 minutes	45	2 minutes, 30 seconds
<i>PANS USED: 12" (31 cm) pizza screen.</i>				
PIZZA, 12" SELF-RISING CRUST <i>Frozen, slacked</i>	50	5 minutes	40	5 minutes, 20 seconds
<i>PANS USED: 12" (31 cm) round, 2" (5 cm) deep, hardcoated pan, greased lightly.</i>				
PORK SAUSAGE LINKS <i>Skinless, raw</i>	70	4 minutes, 30 seconds	65	5 minutes
<i>PANS USED: Half sheet pan, greased lightly.</i>				
POTATO SKINS <i>Frozen, pre-prepared</i>	40	4 minutes, 15 seconds	35	4 minutes, 10 seconds
<i>PANS USED: Hardcoated half sheet pan.</i>				
QUESADILLAS <i>10" (25 cm) flour tortillas stuffed w/ sauteed peppers, onions & cheddar cheese.</i>	30	1 minute, 45 seconds	40	1 minute
<i>PANS USED: 10" (25 cm) aluminum pizza screen.</i>				
TOMATO HALVES, BROILED <i>Lightly seasoned</i>	75	3 minutes, 30 seconds	60	3 minutes
<i>PANS USED: Half sheet pan.</i>				