



HOV Holding Cabinet

Guidelines

- T** Time
- V** Vapor Temp/Food Temp
- A** Air Temp/Food Texture
- C** Convection On/Off*

		Menu
1	Soft Hold T Infinite V 155°F A 155°F C On	Vegetables • Pastas • Bagged Items • Etc.
2	Firm Hold T Infinite V 150°F A 165°F C On	Breads • Proteins • White Cheese Pizza • Baked Potatoes
3	All Purpose Hold T Infinite V 150°F A 180°F C On	General Setting for Mixed Items • High School Pizza
4	Crisp Hold T Infinite V 130°F A 180°F C On	Breaded/Fried Products
5	Gentle Hold T Infinite V 133°F A 136°F C On	Cooked steaks
6	Firm Hold 2 T Infinite V 150°F A 155°F C On	Meats • Soft Breads • Etc.
7	Crisp Hold 2 T Infinite V 120°F A 190°F C On	Breaded/Fried Products
8	Extra Crisp Hold T Infinite V 90°F A 180°F C On	Fried/Breaded Products

Hold time may vary, depending on menu and quality standards. You are encouraged to experiment to find the hold settings that work best for your operation.