

HOV Holding Cabinet Guidelines

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Definitions

| | |
|---------------------------|--|
| Differential | A CVap technology term, it refers to the difference between the oven's Vapor Temperature and Air Temperature settings. Differential is Air Temp minus Vapor Temp. The greater the difference, the less moist the food's surface will be. Set a low differential for moist food, or a greater differential for crisper foods. |
| Holding | In a CVap cabinet, holding means maintaining food at the desired temperature and surface texture until serving. CVap's unique dual heat system holds food for extended time periods without loss of quality. |
| Proof | A step in the preparation of yeast bread and other baked goods where the dough is allowed to rest and rise. Low, moist heat can accelerate the process. |
| Steam | Steam is associated as the gaseous state of water when it reaches its boiling point of 212°F (100°C). CVap technology utilizes vapor "steam" that is 200°F (93°C) or less. |
| Thermoisturization | A term coined by Winston Shelton, it refers to the simultaneous thermalization and moisturization of food. In plain English, it describes CVap technology's use of both a dry air heat and a moist vapor heat to achieve perfect cooking or holding conditions for a particular food. |
| Vapor | In CVap technology, vapor refers to moist vapor heat, produced by heated water in the unit's evaporator. Also refers to vapor pressure, a natural phenomenon that develops as food's moisture is heated. |

General Market Guidelines

| Product | Vapor Temp | Air Temp |
|--|----------------------|----------------------|
| Breads | | |
| Biscuits | 140-150°F 60-66°C | 160-170°F 71-77°C |
| Croissants | 140-150°F 60-66°C | 150-160°F 66-71°C |
| Danishes | 140-150°F 60-66°C | 150-160°F 66-71°C |
| French/Italian Bread | 140-150°F 60-66°C | 155-165°F 68-74°C |
| French Toast | 140-150°F 60-66°C | 150-160°F 66-71°C |
| Pancakes/Waffles | 140-150°F 60-66°C | 150-160°F 66-71°C |
| Rolls | 140-150°F 60-66°C | 150-160°F 66-71°C |
| White/Wheat Bread | 140-150°F 60-66°C | 150-160°F 66-71°C |
| Note: Bread products require a low differential temperature (15 to 20°F). <i>Differential</i> is Air Temp minus Vapor Temp. | | |
| Crisp Textured Foods | | |
| Crisp Breadings | 130-140°F 54-60°C | 190-200°F 88-93°C |
| Crisp, Dry Foods | 130-140°F 54-60°C | 190-200°F 88-93°C |
| Pastry Shells | 130-140°F 54-60°C | 190-200°F 88-93°C |
| Pizza | 130-140°F 54-60°C | 190-200°F 88-93°C |
| Tater Tots | 100-110°F 38-43°C | 160-170°F 71-97°C |
| Note: Crisp products require a high differential temperature (60°F). <i>Differential</i> is Air Temp minus Vapor Temp. | | |
| Dairy and Egg Products | | |
| Eggs (Benedict, Fried, Scrambled, Poached) | 145-150°F 62-66°C | 150-155°F 66-68°C |
| Omelets | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Puddings/Custards | 140-150°F 60-66°C | 145-155°F 62-68°C |
| Note: Dairy and egg products require a low differential temperature (5 to 15°F). <i>Differential</i> is Air Temp minus Vapor Temp. | | |
| Meats | | |
| Beef (Prime Rib, Roasts, Steaks, BBQ) | 130-140°F 54-60°C | 145-155°F 62-68°C |
| Hamburger Patties | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Hot dogs | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Lamb & Veal | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Pork (Roasts, Chops, BBQ, Bacon, Ham, Sausage) | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Note: Meats require a low differential temperature (10 to 15°F). <i>Differential</i> is Air Temp minus Vapor Temp. | | |

General Market Guidelines

| Product | Vapor Temp | Air Temp |
|---|----------------------|----------------------|
| Poultry | | |
| Chicken | | |
| BBQ | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Fried, Crisp | 130-140°F 54-60°C | 180-190°F 81-87°C |
| Fried, Soft | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Roasted | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Turkey, Goose, Duck | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Note: Poultry products differential temperature requirements vary widely. <i>Differential</i> is Air Temp minus Vapor Temp. | | |
| Prepared Foods | | |
| Cheeseburgers in Buns | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Corn Dogs | 140-150°F 60-66°C | 180-190°F 81-87°C |
| Entrees | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Hamburgers in Buns | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Open Sandwich with Sauce/Gravy | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Plated Foods | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Seafood in Sauce | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Note: Prepared products differential temperature requirements vary widely. <i>Differential</i> is Air Temp minus Vapor Temp. | | |
| Proofing | | |
| Dough (Yeast Rolls, Danish Dough) | 90-100°F 32-38°C | 90-110°F 32-43°C |
| Note: Proofing requires a low differential temperature (10 to 20°F). <i>Differential</i> is Air Temp minus Vapor Temp. | | |
| Seafood and Shellfish | | |
| Fish, Broiled/Baked | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Fish, Fried | 130-140°F 54-60°C | 180-190°F 82-88°C |
| Shrimp, Fried | 130-140°F 54-60°C | 180-190°F 82-88°C |
| Note: Seafood products differential temperature requirements vary widely. <i>Differential</i> is Air Temp minus Vapor Temp. | | |

General Market Guidelines

| Product | Vapor Temp | Air Temp |
|---|----------------------|------------------------|
| Starches | | |
| Beans | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Casseroles | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Cooked Cereals | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Lasagna | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Rice | 140-150°F 60-66°C | 145-155°F 62-68°C |
| Soups & Sauces | 140-150°F 60-66°C | 145-155°F 62-68°C |
| Spaghetti | 140-150°F 60-66°C | 145-155°F 62-68°C |
| <p>Note: Starch products require a low differential temperature (5 to 15°F). <i>Differential</i> is Air Temp minus Vapor Temp.</p> | | |
| Vegetables | | |
| Potatoes, Baked | 175-185°F 79-85°C | 245-255°F 118-124°C |
| Vegetables, Breaded | 130-140°F 54-60°C | 190-200°F 88-93°C |
| Vegetables, Unbreaded | 150-160°F 66-71°C | 155-165°F 68-74°C |
| <p>Note: Vegetable products differential temperature requirements vary widely. <i>Differential</i> is Air Temp minus Vapor Temp.</p> | | |

School Market Guidelines

| Product | Vapor Temp | Air Temp |
|----------------------------------|----------------------|----------------------|
| Breakfast | | |
| Breakfast Pizza | 140-150°F 60-66°C | 175-190°F 79-88°C |
| Cinnamon Rolls | 130-140°F 54-60°C | 150-160°F 66-71°C |
| Eggs, Scrambled | 145-150°F 62-66°C | 150-160°F 66-71°C |
| Grits | 145-150°F 62-66°C | 155-160°F 68-71°C |
| Muffins | 140-150°F 60-66°C | 150-160°F 66-71°C |
| Pancakes | 140-150°F 60-66°C | 150-160°F 66-71°C |
| Piggiestix (Breakfast Corn dogs) | 140-150°F 60-66°C | 180-190°F 81-87°C |
| Sausage Patties | 150-160°F 66-71°C | 150-170°F 66-77°C |
| Waffles | 14-150°F 60-66°C | 150-160°F 66-71°C |
| Lunch | | |
| Pizza | | |
| Thin Crust | 130-140°F 54-60°C | 180-190°F 81-88°C |
| Thick Crust | 140-145°F 60-63°C | 170-175°F 77-79°C |
| Parbaked Thin Crust | 130-140°F 54-60°C | 180-190°F 81-88°C |
| Parbaked Thick Crust | 140-145°F 60-63°C | 170-175°F 77-79°C |
| Tony's ReadyRise | 140-145°F 54-63°C | 170-175°F 77-79°C |
| Sandwiches | | |
| Ham & Cheese Melt | 130-135°F 54-57°C | 160-165°F 71-74°C |
| Hamburgers on Bun | 150-160°F 66-71°C | 160-170°F 71-74°C |
| Hot Dogs on Bun | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Meats | | |
| BBQ Pork, Chopped | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Chicken, Baked | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Fish, Baked | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Hamburger Patties | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Hot Dog Wieners | 150-160°F 66-71°C | 160-170°F 71-77°C |

School Market Guidelines

| Product | Vapor Temp | Air Temp |
|-----------------------------------|----------------------|----------------------|
| Lunch (continued) | | |
| Meats | | |
| Meat Loaf | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Pork Chops | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Salisbury Steak | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Turkey, Whole Roasted | 150-160°F 66-71°C | 165-175°F 74-79°C |
| Breads | | |
| Biscuits | 140-150°F 60-66°C | 160-170°F 71-77°C |
| Cornbread/Muffins | 140-150°F 60-66°C | 160-170°F 71-77°C |
| Rolls, Yeast | 140-150°F 60-66°C | 150-160°F 66-71°C |
| Breaded Foods | | |
| Breaded Beef Patty | 130-140°F 54-60°C | 160-170°F 71-77°C |
| Chicken, Fillet | 130-140°F 54-60°C | 170-180°F 77-82°C |
| Chicken, Fingers | 130-140°F 54-60°C | 170-180°F 77-82°C |
| Chicken, Fried | 130-140°F 54-60°C | 170-180°F 77-82°C |
| Chicken, Nuggets | 130-140°F 54-60°C | 170-180°F 77-82°C |
| Corn Dogs | 140-150°F 60-66°C | 180-190°F 82-88°C |
| Casseroles | | |
| Beef-a-Roni | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Ravioli | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Squash Casserole | 150-160°F 66-71°C | 160-170°F 71-77°C |
| Turkey Tetrazzini | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Dessert | | |
| Apple Fritter | 140-150°F 60-66°C | 180-190°F 82-88°C |
| Fruit Cobbler | 140-150°F 60-66°C | 180-190°F 82-88°C |
| Proofing | | |
| Dough (Yeast Rolls, Danish Dough) | 90-100°F 32-38°C | 90-110°F 32-43°C |

School Market Guidelines

| Product | Vapor Temp | Air Temp |
|--------------------------|----------------------|------------------------|
| Side Items | | |
| Apples, Baked | 140-150°F 60-66°C | 150-160°F 66-71°C |
| French Fries, Oven Style | 130-140°F 54-60°C | 200-210°F 93-99°C |
| Macaroni & Cheese | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Rice | 145-150°F 63-66°C | 145-155°F 63-68°C |
| Tater Tots, Oven Style | 130-140°F 54-60°C | 190-200°F 88-93°C |
| Vegetables | | |
| Baked Beans | 140-150°F 60-66°C | 155-165°F 68-74°C |
| Broccoli | 150-160°F 66-71°C | 155-165°F 68-74°C |
| Corn on Cob | 150-155°F 66-68°C | 155-160°F 68-71°C |
| Green Beans | 150-155°F 66-68°C | 155-160°F 68-71°C |
| Mexican Beans | 150-155°F 66-68°C | 155-160°F 68-71°C |
| Peas & Carrots | 150-155°F 66-68°C | 155-160°F 68-71°C |
| Potato, Baked | 175-185°F 79-85°C | 245-255°F 118-124°C |
| Vegetables, Steamed | 150-155°F 66-68°C | 155-160°F 68-71°C |
| Squash | 150-155°F 66-68°C | 155-160°F 68-71°C |