

CONVOTHERM by Cleveland Cooking Guidelines

Item	Mode	Temp (F)	Time	Probe Temp	Crisp & Tasty	Fan Speed
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Baked Items

Bread pudding	Hot Air	325°	20 min	n/a	2	normal
Bread, loaves	COMBI	325°	20 min	n/a	n/a	normal
Bread, rolls	COMBI	325°	10 min	n/a	n/a	normal
Brownies	COMBI	325°	20 min	n/a	n/a	normal
Cake, baked	Hot Air	325°	15 min	n/a	n/a	normal
Cake, steamed	Steam	212°	20 min	n/a	n/a	normal
Cheesecake	Steam	185°	45 min	n/a	n/a	normal
Cookies, chewy	COMBI	365°	6 min	n/a	n/a	normal
Cookies, crunchy	Hot Air	375°	6 min	n/a	n/a	normal
Crème caramel	Steam	185°	20 min	n/a	n/a	normal
Muffins	COMBI	350°	8 min	n/a	n/a	normal
Stuffing	Hot Air	350°	20 min	n/a	1	normal
Tart shell	Hot Air	375°	5 min	n/a	1	normal

Breakfast Items

French toast	Hot Air	400°	7 min	n/a	1	normal
Pancakes	Hot Air	400°	6 min	n/a	1	normal

Eggs

Eggs, coddled	Steam	209°	5 min	n/a	n/a	normal
Eggs, hard boiled	Steam	209°	14 min	n/a	n/a	normal
Eggs, medium boiled	Steam	209°	10 min	n/a	n/a	normal
Eggs, soft boiled	Steam	209°	7 min	n/a	n/a	normal

Frozen Convenience Items

Breakfast Pizza (Indiv 4 oz)	COMBI	350° F	10 Min	n/a	1	normal
Breakfast Sandwich	Retherm	300° F	5 Min	n/a	1	normal
Chicken Fries	COMBI	425° F	5 Min	n/a	3	normal
Chicken Nuggets	COMBI	425° F	5 Min	n/a	3	normal
Chicken Patty	COMBI	425° F	8-10 Min	n/a	3	normal
Cookie Dough (Frozen)	COMBI	425° F	12-15 Min	n/a	n/a	normal
Fish Patty (4 oz MRB)	COMBI	320° F	5 Min	n/a	3	normal
Flapstick	COMBI	350° F	10 Min	n/a	3	normal
French Fries	COMBI	425° F	10 Min	n/a	3	normal
Hamburger Patty (4 oz)	COMBI	350° F	10 Min	n/a	n/a	normal
Sausage	COMBI	350° F	10 Min	n/a	n/a	normal
Shrimp Poppers	COMBI	425° F	5 Min	n/a	3	normal
Steak & Cheese Sub	Retherm	300° F	5-10 Min	n/a	2	normal
Tatter Tots	COMBI	350° F	10 Min	n/a	3	normal

Meat & Poultry

BBQ Riblette	Hot Air	410°	6 min	n/a	2	normal
Beef bones	Hot Air	375°	20 min	n/a	n/a	normal
Beef tenderloin	COMBI	325°	n/a	140°	n/a	normal
Bratwurst	COMBI	375°	8 min	n/a	n/a	normal
Breaded chicken cutlet	Hot Air	410°	6 min	n/a	2	normal
Breaded chicken finger	Hot Air	410°	6 min	n/a	2	normal
Brisket	Steam	212°	90 min	n/a	n/a	normal
Burrito	Hot Air	400°	10 min	n/a	1	normal

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Chicken bones	Hot Air	375°	10 min	n/a	n/a	normal
Chicken breast, roasted	COMBI	350°	12 min	n/a	n/a	normal
Chicken breast, steamed	Steam	212°	10 min	n/a	n/a	normal
Chicken, half	Hot Air	350°	25 min	n/a	2	normal
Chicken, quarter	Hot Air	350°	20 min	n/a	2	normal
Chicken, whole	Hot Air	350°	40 min	n/a	2	normal
Corn dogs	Hot Air	400°	8 min	n/a	2	normal
Hamburger	COMBI	375°	8 min	n/a	n/a	normal
Hot dogs	Steam	212°	10 min	n/a	n/a	normal
Lamb chop	COMBI	380°	8 min	n/a	2	normal
Lamb leg	1) COMBI 2) Hot Air	325° 350°	n/a n/a	140° 150°	n/a 2	normal normal
Meatloaf	1) COMBI 2) Hot Air	350° 375°	n/a n/a	150° 160°	n/a 3	normal normal
Pork chop	COMBI	350°	10 min	n/a	3	normal
Pork tenderloin	COMBI	325°	n/a	140°	2	normal
Porkloin	1) COMBI 2) Hot Air	325° 375°	n/a n/a	135° 145°	n/a 2	normal normal
Prime rib	1) COMBI 2) Hot Air	325° 375°	n/a n/a	130° 140°	n/a 3	normal normal
Prime rib, C&H	COMBI	165°	n/a	140°	n/a	normal
Skirt steak	COMBI	325°	n/a	135°	n/a	normal
Top Round	1) COMBI 2) Hot Air	325° 375°	n/a n/a	130° 140°	n/a 3	normal normal
Top round, C&H	COMBI	165°	n/a	n/a	n/a	normal
Turkey, BRT	1) COMBI 2) Hot Air	325° 375°	n/a n/a	150° 165°	n/a 2	normal normal
Turkey, fresh breast	1) COMBI 2) Hot Air	325° 375°	n/a n/a	150° 165°	n/a 2	normal normal
Veal bones	Hot Air	375°	15 min	n/a	n/a	normal
Veal chop	COMBI	350°	10 min	n/a	3	normal
Pasta & Rice						
Pasta	Steam	212°	10 min	n/a	n/a	normal
Ravioli, canned	Steam	212°	10 min	n/a	n/a	normal
Rice	Steam	212°	25 min	n/a	n/a	normal
Potatoes						
Fries, 3/8"	Hot Air	410°	9 min	n/a	3	normal
Fries, Shoestring	Hot Air	410°	6 min	n/a	3	normal
Fries, Smiley	Hot Air	410°	8 min	n/a	3	normal
Fries, Steak	Hot Air	410°	10 min	n/a	3	normal
Fries, Waffle	Hot Air	410°	10 min	n/a	3	normal
Potato, baked	Steam	248°	50 min	n/a	2	normal
Potato, chips	Hot Air	375°	10 min	n/a	3	normal
Potato, hasselback	COMBI	350°	30 min	n/a	n/a	normal
Potato, scalloped	Hot Air	350°	35 min	n/a	n/a	normal
Potato, sweet, baked	Steam	248°	45 min	n/a	2	normal
Potato, twice baked	Hot Air	375°	10 min	n/a	2	normal
Potatoes, baked	Steam	248°	50 min	n/a	3	normal

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Redskins, roasted	COMBI	375°	10 min	n/a	1	normal
Redskins, steamed	Steam	212°	20 min	n/a	n/a	normal
Tator tots	Hot Air	410°	8 min	n/a	3	normal

Prepared Items/Casseroles

Enchilada	Hot Air	400°	10 min	n/a	2	normal
Grilled cheese	Hot Air	375°	8 min	n/a	1	normal
Pizza	COMBI	375°	10 min	n/a	1	normal
Stouffers entrée	1) Steam 2) COMBI	212° 350°	20 min 45 min	n/a n/a	n/a n/a	normal normal
Hamburger/Macaroni Casserole (Scratch)	COMBI	350°	20-30 min	160°	1	normal
Lasagna	COMBI	350°	20-30 min	160°	1	normal
Macaroni & Cheese	COMBI	350°	20-30 min	160°	1	normal
Meatloaf (Indiv 6 oz)	COMBI	350°	20-30 min	160°	1	normal
Salisbury Steak (Indiv 3 oz)	COMBI	350°	20-30 min	160°	1	normal
Turkey A La King	COMBI	350°	20-30 min	160°	1	normal
Vegetable Lasagna	COMBI	350°	20-30 min	160°	1	normal

Reheat Plated Foods

Plate Retherm, 4oz protein	REITHERM	280°	4 min	n/a	3	normal
Plate Retherm, 6oz protein	REITHERM	280°	6 min	n/a	3	normal
Plate Retherm, 8oz protein	REITHERM	280°	8 min	n/a	3	normal

Seafood

Clams	Steam	212°	4 min	n/a	n/a	normal
Cod	Steam	170°	6 min	n/a	n/a	normal
Crab cakes	Hot Air	375°	3 min	n/a	1	normal
Crab, Alaskan legs	Steam	212°	3 min	n/a	n/a	normal
Crab, king legs	Steam	212°	5 min	n/a	n/a	normal
Escargot	Hot Air	375°	4 min	n/a	2	normal
Flan	Steam	185°	30 min	n/a	n/a	normal
Halibut	Steam	170°	8 min	n/a	n/a	normal
Lobster, 1lb	Steam	212°	6 min	n/a	n/a	normal
Lobster, 2lb	Steam	212°	7 min	n/a	n/a	normal
Lobster, 3lb	Steam	212°	8 min	n/a	n/a	normal
Mussels	Steam	212°	4 min	n/a	n/a	normal
Salmon, roasted	COMBI	350°	6 min	n/a	2	normal
Salmon, steamed	Steam	170°	8 min	n/a	n/a	normal
Scallops	Hot Air	375°	5 min	n/a	3	normal
Sea bass	Steam	170°	8 min	n/a	n/a	normal
Shrimp, roasted	Hot Air	350°	4 min	n/a	n/a	normal
Shrimp, steamed	Steam	212°	3 min	n/a	n/a	normal
Swordfish	Hot Air	350°	6 min	n/a	2	normal
Trout	Hot Air	350°	8 min	n/a	2	normal
Tuna	Hot Air	350°	6 min	n/a	2	normal
Turbo	Steam	170°	8 min	n/a	n/a	normal

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Vegetables						
Artichoke	Steam	212°	10 min	n/a	n/a	normal
Asparagus	Steam	212°	6 min	n/a	n/a	normal
Broccoli	Steam	212°	3 min	n/a	n/a	normal
Brussel sprouts	Steam	212°	8 min	n/a	n/a	normal
California blend, frozen	Steam	212°	3 min	n/a	n/a	normal
Carrot coins, frozen	Steam	212°	3 min	n/a	n/a	normal
Carrots, baby	Steam	212°	7 min	n/a	n/a	normal
Carrots, bias cut	Steam	212°	4 min	n/a	n/a	normal
Cauliflower	Steam	212°	5 min	n/a	n/a	normal
Corn, canned	Steam	212°	5 min	n/a	n/a	normal
Corn, frozen	Steam	212°	5 min	n/a	n/a	normal
Green beans, canned	Steam	212°	5 min	n/a	n/a	normal
Green beans, fresh	Steam	212°	8 min	n/a	n/a	normal
Green beans, steamed	Steam	212°	10 min	n/a	n/a	normal
Mushroom, button	Hot Air	375°	6 min	n/a	n/a	normal
Mushroom, portabella	Hot Air	375°	4 min	n/a	1	normal
Mushroom, wild	Hot Air	375°	6 min	n/a	n/a	normal
Peas	Steam	212°	4 min	n/a	n/a	normal
Peas, canned	Steam	212°	5 min	n/a	n/a	normal
Peas, frozen	Steam	212°	3 min	n/a	n/a	normal
Spinach	Steam	212°	4 min	n/a	n/a	normal
Squash, acorn	Hot Air	350°	15 min	n/a	n/a	normal
Squash, spaghetti	Hot Air	350°	20 min	n/a	n/a	normal
Squash, yellow	Hot Air	350°	4 min	n/a	n/a	normal
Tomato, roasted	Hot Air	375°	6 min	n/a	3	normal
Tomato, steamed	Steam	212°	2 min	n/a	n/a	normal
Veggie burger	Hot Air	410°	6 min	n/a	2	normal
Zucchini	Hot Air	350°	4 min	n/a	n/a	normal