

YieldKing 200 Menu Management System

Basic Menu Recipes



YieldKing[®]
OmniVection Technology™



You have the Power with YieldKing . . .

You now have the power of the revolutionary YieldKing 200 Omni-Chef, to simply and effortlessly return to the natural cooking methods of the past. Our OmniVection Technology gives you the control of five distinct cooking stages, to perfectly prepare products with the ultimate of ease.

Optimum Cooking Process . . .

The Basic recipes of the Menu Management System provide you with the optimum cooking process, utilizing Convection Heat, Steam, Smoke and automatic Holding to prepare mouth-watering, juicy products for your customers.

These recipes are designed to completely cook product for same day service. If you need to prepare products ahead for rethermalization and later service, you may want to reduce doneness by adjusting the probe temperature or the cook time in the Third Stage to compensate for the rethermalization of your product.

The following 40 Basic Recipes in the YieldKing Menu Management System were created for you to take optimum advantage of the capabilities of the YieldKing 200 Omni-Chef.

YIELDKING MENU MANAGEMENT SYSTEM



Beef Menu

- 1. Prime Rib - Probe
- 2. Pot Roast - Probe
- 3. Steamship - Probe
- 4. Brisket
- 5. Beef Ribs - Half Load
- 6. Beef Ribs - Full Load
- 7. Tri-Tips - Probe
- 8. Rack Lamb - Probe



Pork Menu

- 9. Back Ribs - Half Load
- 10. Back Ribs - Full Load
- 11. St Louis Ribs - Half Ld
- 12. St Louis Ribs - Full Ld
- 13. Spare Ribs - Half Load
- 14. Spare Ribs - Full Load
- 15. Pork Loin - Probe
- 16. Pulled Pork or Carnitas - Probe
- 17. Pit Ham - Probe



Poultry Menu

- 18. Chicken Brst-Smokey
- 19. Chicken Brst-Roasted
- 20. Half Chicken-Smokey
- 21. Half Chicken-Roasted
- 22. Chicken-Smokey
- 23. Chicken-Roast-Probe
- 24. Turkey Brst - Probe
- 25. Whole Turkey - Probe
- 26. Duck Breast - Probe
- 27. Whole Duck - Probe



Seafood Menu

- 28. Shrimp
- 29. Crab Legs
- 30. Lobster
- 31. Mahi-Mahi Filet
- 32. Whole Salmon Side
- 33. Cold Smoke

**Miscellaneous
Menus
Roasting,
Baking
and
Steaming**

- 34. Proofing
- 35. Baking
- 36. Brownies
- 37. Baked Potatoes
- 38. Steamed Veggies
- 39. Roasted Veggies
- 40. Stock

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NOTE: The default oven temperature set point is 120°F. When a cooking stage defaults to 120°F and is set for 00:00 minutes it jumps straight through to the next stage of cooking.

PRE-HEAT PROGRAMS

When Pre-Heat is programmed into a recipe:

1. Ready machine. (add water, wood, etc.)
2. Press Menu Select, then menu number. and press Enter/Accept.
3. Press the Start Button.
4. The oven will ask: wchips?, water?, probe? (if needed), press Enter/Accept to signify that those items are filled and plugged in, and the oven will go in preheat mode.
3. **After the preheat ready alarm sounds** the product can be loaded into the HOT oven.
4. Press Start again to begin Stage 1.

FULL & HALF LOADS

When we refer to Full Loads and Half Loads in the recipes, we mean a Full Load to be utilizing all the racks in the YieldKing.

A Half Load is when you only have only utilized two or three racks in the YieldKing.

DRIPPINGS CATCH PAN

For great natural drippings on a half load start with 3 quarts of water in the drippings pan.

STEAM PAN WATER

Use 5 qts. of water for short cooks and 10 qts. for longer cooks.

Quick Steam - For Quick Steam use 3 quarts of water in the steam pan.

After each cook you should check the water in the steam pan and refill with HOT water as necessary.

A built in sensor detects when the steam pan runs out of water and will sound an alarm and turn off the steam elements until more water is added to cool down the steam pan



#1 - PRIME RIB

NOTE: This menu requires the oven be Pre-Heated

MENU #1: Prime Rib

PRODUCT SPECS: 10-13 lb. No Roll/Lip On, Boneless
NAMP #112A

OVEN CAPACITY: 15 each 10-13 lb. Prime Ribs

YIELD: 90%

APPROXIMATE COOK TIME: 8 to 10 Hours

RECOMMENDED PRIME RIB RECIPE

- Pour 10 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
(Use 1.5 quarts of water for a half load)
- Load the Smoker Box with wood chips and herbs.
(We recommend pecan wood chips with a few sprigs of fresh rosemary. For a lighter smoke flavor only fill the wood chip box half full.)
- Press the MENU SELECT button and then #1 for Prime Rib. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water?
Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season Prime Rib with your desired spices. (We use a mix of rosemary garlic seasoning, sea salt, garlic powder, ground pepper, Southern Pride Premium Blend Seasoning, and lemon pepper seasoning.)
- After seasoning, and after the preheat Ready alarm sounds place the Prime Rib onto the food racks in the YieldKing 200. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook for 8-10 hours until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	370°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	360°F
	1 time SP	:30
	1 smoker SP	on
1 steam	on	
1 steam %	60%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	145°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	125°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	145°F
	3 time SP	
	3 HT cool	on
	3 smoker	on
	3 steam	on
	3 steam %	20%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	140°F
	4 time	1:30
	4 smoker	off
	4 steam	on
	4 steam %	10%
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	140°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#2 - BEEF POT ROAST

NOTE: This menu requires the oven be Pre-Heated

MENU #2: Beef Pot Roast

**PRODUCT SPECS: 17-22 lb. Neck on Chuck Roll,
Boneless, NAMP #116A**

OVEN CAPACITY: 10 each 17-22 lb. Roasts

YIELD: 80%

APPROXIMATE COOK TIME: 10 to 12 Hours

RECOMMENDED BEEF POT ROAST RECIPE

- Pour 10 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Leave the empty Smoker Box inside the oven.
(We use recommend not using any smoke at all for this particular dish.)
- Press the MENU SELECT button and then #2 for Beef Pot Roast. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water in the steam pan.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season Beef Pot Roast with your desired spices.
(We use a mix of pepper, salt, garlic seasoning.)
- After seasoning, and after the preheat alarm Ready sounds place the Pot Roast on the food racks in the YieldKing 200. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook for 10-12 hours until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	350°F
1 time SP	:30	
1 smoker SP	off	
1 steam	on	
1 steam %	30%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	250°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	155°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	
	3 HT cool	off
	3 smoker	off
	3 steam	on
3 steam %	25%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	165°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	155°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#3 - STEAMSHIP ROUND

NOTE: This menu requires the oven be Pre-Heated

MENU #3: Steamship Round

*PRODUCT SPECS: 65 lb. Round with handle
NAMP #166B*

OVEN CAPACITY: 2 Steamship Rounds

YIELD: 81%

APPROXIMATE COOK TIME: 10 to 12 Hours

RECOMMENDED STEAMSHIP ROUND RECIPE

- Pour 10 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Leave the empty Smoker Box inside the oven.
(We use recommend not using any smoke at all for this particular dish.)
- Press the MENU SELECT button and then #3 for Steamship Round. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water in the steam pan.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the Steamship Round with your desired spices.
(We use a mix of rosemary, Southern Pride Premium Blend, lemon pepper, salt & garlic seasoning.)
- After seasoning, and after the preheat alarm Ready sounds place the Steamship on the food racks in the YieldKing 200. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook for 10-12 hours until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	350°F
1 time SP	:40	
1 smoker SP	off	
1 steam	on	
1 steam %	40%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	250°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	145°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	
	3 HT cool	on
	3 smoker	off
	3 steam	on
3 steam %	20%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	160°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	145°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#4 - BEEF BRISKET

MENU #4: Brisket (DE)

PRODUCT SPECS: 10 lb. average, Choice Lip On, Boneless, NAMP #120

OVEN CAPACITY: 10 Briskets

YIELD: 64%

APPROXIMATE COOK TIME: 14 Hours

RECOMMENDED BEEF BRISKET RECIPE

- Pour 10 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We use recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the Brisket with your desired spices.
(We use Southern Pride Premium Blend Seasoning.)
- Place the Brisket on the food racks in the YieldKing 200.
- Press the MENU SELECT button and then #4 for Beef Brisket. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? water? Press Enter/Accept to indicate you have loaded wood chips in the smoker box and water in the steam pan.
- The menu will cook for 14 hours, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	190°F
	1 time SP	:10
1 smoker SP	on	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	190°F
	3 time SP	14:00
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	10%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#5 - BEEF RIBS- HALF

NOTE: This menu requires the oven be Pre-Heated

MENU #5: Beef Ribs (half load)

*PRODUCT SPECS: 65 lb. case weight
NAMP #123B*

*OVEN CAPACITY: up to 32 slabs of Beef Ribs
FOR HALF LOAD (with optional rib racks)*

*up to 8-12 slabs of Beef Ribs
(with flat racks)*

YIELD: 70%

APPROXIMATE COOK TIME: 4 Hours

RECOMMENDED BEEF RIBS RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We use recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Press the MENU SELECT button, then the #5 for Beef Ribs - Half. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Season the Beef Ribs with your desired spices.
(We use a mix of Southern Pride Premium Blend, and Southern Pride Rib Seasoning.)
- After seasoning, and after the preheat Ready alarm sounds place the Beef Ribs onto the food racks in the YieldKing 200.
- The menu will cook for 4 hours and then go directly into the preprogrammed hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	230°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	220°F
	1 time SP	:20
	1 smoker SP	on
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	200°F
	3 time SP	3:40
	3 HT cool	Off
	3 smoker	on
	3 steam	on
3 steam %	10%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#6 - BEEF RIBS- FULL

NOTE: This menu requires the oven be Pre-Heated

MENU #6 : Beef Ribs (Full load)

*PRODUCT SPECS: 65 lb. case weight
NAMP #123B*

*OVEN CAPACITY: up to 65 slabs of Beef Ribs
(with optional rib racks)
up to 20 slabs of Beef Ribs
(with flat racks)*

YIELD: 70%

APPROXIMATE COOK TIME: 4 Hours

RECOMMENDED BEEF RIBS RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We use recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Press the MENU SELECT button, then the #6 for Beef Ribs - Full. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water?
Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Season the Beef Ribs with your desired spices.
(We use a mix of Southern Pride Premium Blend, pepper and rosemary.
- After seasoning, and after the preheat Ready alarm sounds, place the Beef Ribs onto the food racks in the YieldKing 200.
- The menu will cook for about 4 hours and then go directly into the preprogrammed hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	260°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	250°F
	1 time SP	:20
1 smoker SP	on	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	3:40
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	10%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#7 - TRI TIPS

NOTE: This menu requires the oven be Pre-Heated

MENU #7: Tri Tips (Sirloin Butt 2-3lb. average)

**PRODUCT SPECS: Sirloin Choice Beef Boneless
Bottom Peeled
NAMP #185C**

OVEN CAPACITY: 30 Tri Tips

YIELD: 88%

APPROXIMATE COOK TIME: 1.25 Hours

RECOMMENDED TRI TIPS RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We use recommend using pecan wood chips.)
- Press the MENU SELECT button, then the #7 for Beef Tri Tips. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water?
Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the Tri Tips with your desired spices.
(We use a mix of Southern Pride Premium Blend Seasoning, rosemary, garlic, salt, and lemon pepper seasoning.)
- After seasoning, and after the preheat Ready alarm sounds place the Beef Tri Tips onto the food racks in the YieldKing 200 and insert the probe in the center of a Tri Tip.
- The menu will cook for a little over 1 hour and then go directly into the preprogrammed hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	350°F
	1 time SP	:30
1 smoker SP	on	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	200°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	140°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	180°F
	3 time SP	
	3 HT cool	on
	3 smoker	on
	3 steam	on
	3 steam %	30%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	150°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	140°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#8 - RACK OF LAMB

NOTE: This menu requires the oven be Pre-Heated

MENU #8: Rack of Lamb Chine Off

**PRODUCT SPECS: 18-22 oz. New Zealand
NAMP #204C**

OVEN CAPACITY: 50 Lamb Racks

YIELD: 86%

APPROXIMATE COOK TIME: 1 Hour

RECOMMENDED RACK OF LAMB RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Press the MENU SELECT button and then #8 for Rack of Lamb. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water in the steam pan.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the lamb racks with your desired spices. (We use a mix of rosemary, garlic, salt, pepper and lemon zest seasoning.)
- After seasoning and after the preheat Ready alarm sounds, place the Lamb Racks on the food racks in the YieldKing 200. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook for 1 hour until the probe temp. is reached, then goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	350°F
1 time SP	:20	
1 smoker SP	off	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	230°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	128°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	
	3 HT cool	on
	3 smoker	off
	3 steam	on
3 steam %	20%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	150°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	140°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#9 - BABY BACK RIBS

MENU #9: Baby Back Ribs (half load)

**PRODUCT SPECS: 2/DN SKND Skinned Back
NAMP #422**

**OVEN CAPACITY: up to 32 slabs of Baby Back Ribs
FOR HALF LOAD (with optional rib racks)**

**up to 10-15 slabs of Baby Back Ribs
(with flat racks)**

YIELD: 78%

APPROXIMATE COOK TIME: 3 Hours

RECOMMENDED BABY BACK RIB RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the Baby Back Ribs with your desired spices.
(We use half Southern Pride Premium Blend Seasoning and half Southern Pride Rib Seasoning.)
- Load the Ribs into the oven.
- Press the MENU SELECT button, then the #9 for Baby Back Ribs - Half load. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- The menu will cook for 2 hours and 50 mins., and then it will automatically go directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:30
1 smoker SP	on	
1 steam	on	
1 steam %	10%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	200°F
	3 time SP	2:20
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	50%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#10 - BABY BACK RIBS

MENU #10: Baby Back Ribs (full load)

**PRODUCT SPECS: 2/DN SKND Skinned Back
NAMP #422**

OVEN CAPACITY: 65 slabs of Baby Back Ribs

(with optional rib racks)

up to 25 slabs of Baby Back Ribs

(with flat racks)

YIELD: 76%

APPROXIMATE COOK TIME: 3 hrs. 10 mins.

RECOMMENDED BABY BACK RIB RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the Baby Back Ribs with your desired spices.
(We use half Southern Pride Premium Blend Seasoning and half Southern Pride Rib Seasoning.)
- Load the ribs into the oven.
- Press the MENU SELECT button, then the #10 for Baby Back Ribs - Full load. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- The menu will cook for 3 hours and 10 mins., and then it will automatically go directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:40
	1 smoker SP	on
1 steam	on	
1 steam %	10%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	2:30
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	50%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#11 - ST. LOUIS RIBS

MENU #11: St. Louis Ribs (half load)

*PRODUCT SPECS: 2.5 DN Av. 15 cs.
#1 Butcher hog 4.5 and DN
NAMP #416A*

*OVEN CAPACITY: up to 32 slabs of St. Louis Ribs
FOR HALF LOAD (with optional rib racks)*

*up to 10-15 slabs of St. Louis Ribs
(with flat racks)*

YIELD: 71%

APPROXIMATE COOK TIME: 3 Hours

RECOMMENDED ST. LOUIS RIB RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the St. Louis Ribs with your desired spices.
(We use half Southern Pride Premium Blend Seasoning and half Southern Pride Rib Seasoning.)
- Load the Ribs into the oven.
- Press the MENU SELECT button, then the #11 for St. Louis Ribs - Half load. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- The menu will cook for 3 hours, and then it will automatically go directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:30
	1 smoker SP	on
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	200°F
	3 time SP	2:30
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	50%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#12 - ST. LOUIS RIBS

MENU #12: St. Louis Ribs (Full load)

*PRODUCT SPECS: 2.5 DN Av. 15 cs.
#1 Butcher hog 4.5 and DN
NAMP #416A*

*OVEN CAPACITY: up to 65 slabs of St. Louis Ribs
(with optional rib racks)*

*up to 20 slabs of St. Louis Ribs
(with flat racks)*

YIELD: 71%

APPROXIMATE COOK TIME: 3 hrs. 40 mins.

RECOMMENDED ST. LOUIS RIB RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drrippins Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the St. Louis Ribs with your desired spices.
(We use half Southern Pride Premium Blend Seasoning and half Southern Pride Rib Seasoning.)
- Load the ribs into the oven.
- Press the MENU SELECT button, then the #12 for St. Louis Ribs - Full load. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- The menu will cook for 3 hours and 40 min., and then it will automatically go directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:40
	1 smoker SP	on
	1 steam	on
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	3:00
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	50%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#13 - SPARE RIBS

MENU #13: Spare Ribs (half load)

PRODUCT SPECS: 3.5 DN

NAMP #416

**OVEN CAPACITY: up to 32 slabs of Spare Ribs
FOR HALF LOAD (with optional rib racks)**

**up to 8-12 slabs of Spare Ribs
(with flat racks)**

YIELD: 74%

APPROXIMATE COOK TIME: 3 hrs. 45 mins.

RECOMMENDED SPARE RIB RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the Spare Ribs with your desired spices.
(We use half Southern Pride Premium Blend Seasoning and half Southern Pride Rib Seasoning.)
- Load the ribs into the oven.
- Press the MENU SELECT button, then the #13 for Spare Ribs - Half load. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- The menu will cook for 3 hours and 45 mins., and then it will automatically go directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:45
	1 smoker SP	on
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	200°F
	3 time SP	3:00
	3 HT cool	off
	3 smoker	on
	3 steam	on
3 steam %	40%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#14 - SPARE RIBS

MENU #14: Spare Ribs (full load)

PRODUCT SPECS: 3.5 DN

NAMP #416

*OVEN CAPACITY: up to 65 slabs of Spare Ribs
(with optional rib racks)*

*up to 20 slabs of Spare Ribs
(with flat racks)*

YIELD: 74%

APPROXIMATE COOK TIME: 4 hrs. 20 mins.

RECOMMENDED SPARE RIB RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water into the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the Spare Ribs with your desired spices.
(We use half Southern Pride Premium Blend Seasoning and half Southern Pride Rib Seasoning.)
- Load the ribs into the oven.
- Press the MENU SELECT button, then the #14 for Spare Ribs - Full load. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- The menu will cook for 4 hrs. and 20 mins., and then it will automatically go directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:50
1 smoker SP	on	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	3:30
	3 HT cool	off
	3 smoker	on
	3 steam	on
3 steam %	40%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#15 -PORK LOIN

NOTE: This menu requires the oven be Pre-Heated

MENU #15: Pork Loin

**PRODUCT SPECS: 9-10 lb. average
NAMP #414**

OVEN CAPACITY: 15 Pork Loins

YIELD: 90%

APPROXIMATE COOK TIME: 2 hrs. 30 mins.

RECOMMENDED PORK LOIN RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Press the MENU SELECT button, then the #15 for Pork Loin. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water?
Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the Pork Loins with your desired spices.
(We use salt, pepper, brown sugar and Southern Pride Premium Blend Seasoning.)
- After seasoning, and after the preheat Ready alarm sounds place the Pork Loin onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook for 2-2.5 hours until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:30
1 smoker SP	on	
1 steam	on	
1 steam %	10%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	200°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	150°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	185°F
	3 time SP	
	3 HT cool	on
	3 smoker	on
	3 steam	on
3 steam %	10%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	160°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#16 - PULLED PORK

MENU ITEM #16: Pulled Pork/Carnitas

PRODUCT SPECS: Pork Shoulder Butts
8-10 lbs. 4/2 PC per CS
NAMP #406

OVEN CAPACITY: 30 Pork Butts

YIELD: 67%

APPROXIMATE COOK TIME: 7 hrs.

RECOMMENDED PULLED PORK RECIPE

- Pour 10 qts. of water into the Steam Pan.
- Pour 3 qts. of water into the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the Pork Butts with your desired spices.
(We use salt, pepper, cajun and Southern Pride Premium Blend Seasoning.)
- After seasoning, place the Pork Butts onto the food racks.
Insert the meat probe through the side of the oven and into the center of the product.
- Press the MENU SELECT button, then the #16 for Pulled Pork. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water?
Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept.
- The menu will cook for 6.5-7.5 hours until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	350°F
	1 time SP	1:00
1 smoker SP	on	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	280°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	190°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	250°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	20%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#17 - PIT HAM

MENU #17: Pit Ham

PRODUCT SPECS: Honey Cured Ham (raw)
15-20 lb. each
NAMP #402B

OVEN CAPACITY: 10 Pit Hams

YIELD: 80%

APPROXIMATE COOK TIME: 5-6 hrs.

RECOMMENDED PIT HAM RECIPE

- Pour 10 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Apple Wood Chips.)
- Season the Pit Hams with your desired spices.
(We use salt, pepper, brown sugar, brandy liquor, honey and mustard seasoning).
- After seasoning, place the Pit Hams onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- Press the MENU SELECT button, then the #17 for Pit Ham. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept.
- The menu will cook for 5-6 hours until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	325°F
1 time SP	:40	
1 smoker SP	on	
1 steam	on	
1 steam %	10%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	225°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	225°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
3 steam %	20%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#18 - CHICKEN BREAST SMOKEY

NOTE: This menu requires the oven be Pre-Heated

MENU #18: Chicken Breast Smokey

PRODUCT SPECS: 8-10 oz.

Tyson

OVEN CAPACITY: 50 Chicken Breasts

YIELD: 81%

APPROXIMATE COOK TIME: 1 hr.

RECOMMENDED CHICKEN BREAST RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Press the MENU SELECT button, then the #18 for Chicken Breast Smokey. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water?
Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the chicken breasts with your desired spices.
(We use Southern Pride Premium Blend Seasoning).
- After seasoning and after the preheat ready alarm has sounded, place the chicken breasts onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook for about 1 hour until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	250°F
	PH smoke	on
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	off
	probe 2 SP	
	1 temp SP	240°F
	1 time SP	:20
	1 smoker SP	on
1 steam	on	
1 steam %	40%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	225°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
3 steam %	20%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#19 - CHICKEN BREAST ROASTED

NOTE: This menu requires the oven be Pre-Heated

MENU #19: Chicken Breast Roasted

PRODUCT SPECS: 8-10 oz.

Tyson

OVEN CAPACITY: 50 Chicken Breasts

YIELD: 84%

APPROXIMATE COOK TIME: 1 hr.

RECOMMENDED CHICKEN BREAST RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Press the MENU SELECT button, then the #19 for Chicken Breast Roasted. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the chicken breasts with your desired spices. (We use salt, pepper, garlic and italian seasoning).
- After seasoning and after the preheat ready alarm has sounded, place the chicken breasts onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook for about 1 hour until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:20
	1 smoker SP	off
1 steam	on	
1 steam %	30%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	250°F
	3 time SP	
	3 HT cool	on
	3 smoker	off
	3 steam	on
	3 steam %	20%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#20 - HALF CHICKEN SMOKEY

MENU #20: Half Chicken Smokey

PRODUCT SPECS: 3.5 lb. W.O.G.

Whole Chicken

OVEN CAPACITY: 40 Chicken Halves

YIELD: 79%

APPROXIMATE COOK TIME: 2 hrs.

RECOMMENDED HALF CHICKEN RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the chicken halves with your desired spices.
(We use Southern Pride Premium Blend Seasoning).
- After seasoning, place the chicken halves onto the food racks. Insert the meat probe through the side of the oven and make sure the probe tip is inserted in the joint of the leg/thigh to the breast.
- Press the MENU SELECT button, then the #20 for Half Chickens Smokey . Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept.
- The menu will cook for about 2 hours until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	off
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	280°F
	1 time SP	:20
1 smoker SP	on	
1 steam	off	
1 steam %		
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	225°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
3 steam %	10%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#21 - HALF CHICKEN ROASTED

NOTE: This menu requires the oven be Pre-Heated

MENU #21: Half Chicken Roasted

PRODUCT SPECS: 3.5 lb. W.O.G.

Whole Chicken

OVEN CAPACITY: 40 Chicken Halves

YIELD: 85%

APPROXIMATE COOK TIME: 2 hrs.

RECOMMENDED HALF CHICKEN RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Press the MENU SELECT button, then the #21 for Half Chickens Roasted . Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the chicken halves with your desired spices. (We use Southern Pride Premium Blend Seasoning).
- After seasoning, and after the preheat ready alarm has sounded place the chicken halves onto the food racks. Insert the meat probe through the side of the oven and make sure the probe tip is inserted in the joint of the leg/thigh to the breast.
- The menu will cook about 1 hour until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	310°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	300°F
1 time SP	:25	
1 smoker SP	off	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	280°F
	3 time SP	
	3 HT cool	off
	3 smoker	off
	3 steam	on
3 steam %	10%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#22 - WHOLE CHICKEN SMOKEY

NOTE: This menu requires the oven be Pre-Heated

MENU #22: Whole Chicken Smokey

PRODUCT SPECS: 3.5 lb. W.O.G.

Whole Chicken

OVEN CAPACITY: 30 Whole Chickens

YIELD: 83%

APPROXIMATE COOK TIME: 1 hrs. 40 mins.

RECOMMENDED WHOLE CHICKEN RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Southern Pride Special Blend Hickory Wood Chips.)
- Season the whole chickens with your desired spices.
(We use Southern Pride Premium Blend Seasoning).
- After seasoning, place the chickens onto the food racks. Insert the meat probe through the side of the oven and make sure the probe tip is inserted in the joint of the leg/thigh to the breast.
- Press the MENU SELECT button, then the #22 for Whole Chickens Smokey . Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- The menu will cook about 1 hour until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	280°F
	1 time SP	:30
	1 smoker SP	on
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	225°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	20%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#23 - WHOLE CHICKEN ROASTED

NOTE: This menu requires the oven be Pre-Heated

MENU #23: Whole Chicken Roasted

PRODUCT SPECS: 3.5 lb. W.O.G.

Whole Chicken

OVEN CAPACITY: 30 Whole Chickens

YIELD: 85%

APPROXIMATE COOK TIME: 1 hrs. 20 mins.

RECOMMENDED WHOLE CHICKEN RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Press the MENU SELECT button, then the #23 for Whole Chickens Roasted. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the whole chickens with your desired spices. (We use Southern Pride Premium Blend Seasoning).
- After seasoning, and after the preheat ready alarm has sounded, place the chickens onto the food racks. Insert the meat probe through the side of the oven and make sure the probe tip is inserted in the joint of the leg/thigh to the breast.
- The menu will cook about 1 hour and 20 mins. until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	310°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	300°F
	1 time SP	:30
	1 smoker SP	off
1 steam	on	
1 steam %	10%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	280°F
	3 time SP	
	3 HT cool	off
	3 smoker	off
	3 steam	on
	3 steam %	10%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#24 - TURKEY BREAST

NOTE: This menu requires the oven be Pre-Heated

MENU #24: Turkey Breast

**PRODUCT SPECS: 5-8 lb.Skin On Boneless
Turkey Breast with Honey**

OVEN CAPACITY: 20 Turkey Breasts

YIELD: 83%

APPROXIMATE COOK TIME: 2 hrs. 30 mins.

RECOMMENDED TURKEY BREAST RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Apple Wood Chips.)
- Press the MENU SELECT button, then the #24 for Turkey Breasts. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the turkey breasts with your desired spices.
(We use Southern Pride Premium Blend Seasoning).
- After seasoning, and after the preheat ready alarm has sounded, place the turkey breasts onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook about 2 hrs. and 30 mins. until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	on
	PH steam %	20%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:20
1 smoker SP	on	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	240°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	225°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
3 steam %	20%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#25 - WHOLE TURKEY

NOTE: This menu requires the oven be Pre-Heated

MENU #25: Smokey Whole Turkey

PRODUCT SPECS: 20 lb. ave.

Whole Turkeys

CAPACITY: 4 Whole Turkeys

(maybe more depending on the size)

YIELD: 86%

APPROXIMATE COOK TIME: 3-4 hrs.

RECOMMENDED WHOLE TURKEY RECIPE

- Pour 10 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Dripping Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Apple Wood Chips.)
- Press the MENU SELECT button, then the #25 for Whole Turkeys. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water?
Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the whole turkeys with your desired spices.
(We use Southern Pride Premium Blend Seasoning).
- After seasoning, and after the preheat ready alarm has sounded, place the whole turkeys onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook about 3-4 hrs. until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	360°F
	PH smoke	on
	PH steam	on
	PH steam %	30%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	350°F
	1 time SP	:30
	1 smoker SP	on
1 steam	on	
1 steam %	30%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	250°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	240°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	30%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#26 - DUCK BREAST

NOTE: This menu requires the oven be Pre-Heated

MENU #26: Duck Breasts

PRODUCT SPECS: 7 oz. ave. Farm Raised Maple
Leaf Boneless with Skin, Duck Breasts

CAPACITY: 75 Duck Breasts

YIELD: 91%

APPROXIMATE COOK TIME: 40 mins.

RECOMMENDED DUCK BREAST RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips. (We recommend using Cherry or Apple Wood Chips.)
- Press the MENU SELECT button, then the #26 for Duck Breast. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the duck breasts with your desired spices. (We marinate with triple sec, brown sugar, garlic, cayenne pepper, black pepper, salt, and worcestire sauce with mandarin orange jelly for at least 1 hr.).
- After seasoning, and after the preheat ready alarm has sounded, place the duck breasts onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook about 40 mins. until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	335°F
	PH smoke	on
	PH steam	on
	PH steam %	30%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:10
1 smoker SP	on	
1 steam	on	
1 steam %	30%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	240°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	155°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	225°F
	3 time SP	
	3 HT cool	off
	3 smoker	on
	3 steam	on
3 steam %	30%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	160°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#27 - WHOLE DUCK

NOTE: This menu requires the oven be Pre-Heated

MENU #27: Whole Duck

PRODUCT SPECS: 2-3 lb. ave. Farm Raised Maple Leaf Whole Ducks

CAPACITY: 30 Whole Ducks

YIELD: 82%

APPROXIMATE COOK TIME: 1 hr. & 40 mins.

RECOMMENDED WHOLE DUCK RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan .
- Load the Smoker Box with wood chips. (We recommend using Cherry or Apple Wood Chips.)
- Press the MENU SELECT button, then the #27 for Whole Duck. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans.
- Next it will ask you: Probe? to check if you have plugged the probe into the oven. Press Enter/Accept to signify that you have and the oven will go into a preheat mode.
- Season the whole ducks with your desired spices. (We marinate with triple sec, brown sugar, garlic, cayenne pepper, black pepper, salt, and worcestire sauce with mandarin orange jelly for at least 1 hr.).
- After seasoning, and after the preheat ready alarm has sounded, place the whole ducks onto the food racks. Insert the meat probe through the side of the oven and into the center of the product.
- The menu will cook about 1 hr. & 40 mins. until the probe set point temperature is reached, then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	310°F
	PH smoke	on
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	300°F
1 time SP	:15	
1 smoker SP	on	
1 steam	on	
1 steam %	30%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	230°F
Stage Three Slow Roast	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
	probe 2 SP	
	3 temp SP	220°F
	3 time SP	
	3 HT cool	on
	3 smoker	on
	3 steam	on
3 steam %	20%	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	170°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#28 - SHRIMP

NOTE: This menu requires the oven be Pre-Heated

MENU #28: Shrimp

*PRODUCT SPECS: 16/20 I QF Tail on
P & D Singleton*

CAPACITY: 10 lbs. of Shrimp

YIELD: 74%

APPROXIMATE COOK TIME: 15 mins.

RECOMMENDED SHRIMP RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drrippings Catch Pan.
- Press the MENU SELECT button, then the #28 for Shrimp. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water in the water pan. Then the oven will go into a preheat mode.
- Season the shrimp with your desired spices. (We marinate in oil, lemon pepper, salt and citrus grill seasoning for at least 30 mins.).
- After seasoning, and after the preheat ready alarm has sounded, place the shrimp onto perforated sheet pans and load them into the oven.
- The menu will cook about 15 mins., then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	250°F
	PH smoke	off
	PH steam	on
	PH steam %	80%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	250°F
	1 time SP	:10
1 smoker SP	off	
1 steam	on	
1 steam %	80%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	180°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
3 steam %		
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#29 - CRAB LEGS

NOTE: This menu requires the oven be Pre-Heated

MENU #29: Crab Legs

PRODUCT SPECS: 5-8 oz. clusters
30 lb. case Crab Legs

CAPACITY: 5 lbs. Crab Legs

YIELD: 95%

APPROXIMATE COOK TIME: 20 mins.

RECOMMENDED CRAB LEGS RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Press the MENU SELECT button, then the #29 for Crab Legs. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water in the water pan and the oven will go into a preheat mode.
- Season the crab legs with your desired spices.
- After seasoning, and after the preheat ready alarm has sounded, place the crab legs onto perforated sheet pans and load them into the oven.
- The menu will cook about 10 mins., then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	350°F
	PH smoke	off
	PH steam	on
	PH steam %	100%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	350°F
	1 time SP	:10
	1 smoker SP	off
1 steam	on	
1 steam %	100%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	190°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
3 steam %		
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	160°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#30 - LOBSTER TAIL

NOTE: This menu requires the oven be Pre-Heated

MENU #30: Lobster Tail

PRODUCT SPECS: 6-7 oz. Cold Water

Lobster Tails Packer 10 lb. CS

CAPACITY: 50 Lobster Tails

YIELD: 80%

APPROXIMATE COOK TIME: 12 mins.

RECOMMENDED LOBSTER TAIL RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Press the MENU SELECT button, then the #30 for Lobster. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water in the water pan and the oven will go into a preheat mode.
- Season the lobster tails with your desired spices. (We marinated with oil, pepper, salt, garlic and cajun seasonings for at least 30 mins.)
- After seasoning, and after the preheat ready alarm has sounded, place the lobster tails onto perforated sheet pans and load them into the oven.
- The menu will cook about 12 mins., then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	350°F
	PH smoke	off
	PH steam	on
	PH steam %	100%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	350°F
	1 time SP	:12
1 smoker SP	off	
1 steam	on	
1 steam %	100%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	180°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
3 steam %		
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	on
	4 cool SP	160°F
	4 temp SP	
	4 time	
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#31 - MAHI MAHI FILET

NOTE: This menu requires the oven be Pre-Heated

MENU ITEM #31: Mahi Mahi

PRODUCT SPECS: 6-8 oz. 10 lb. CS

Trident Mahi-Mahi Filets

CAPACITY: 40 Mahi Mahi Filets

YIELD: 76%

APPROXIMATE COOK TIME: 15 mins.

RECOMMENDED MAHI MAHI RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Press the MENU SELECT button, then the #31 for Mahi Mahi. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water in the water pan and the oven will go into a preheat mode.
- Season the Mahi Mahi with your desired spices. (We used lemon pepper, salt, garlic and cajun seasonings)
- After seasoning, and after the preheat ready alarm has sounded, place the Mahi Mahi onto perforated sheet pans and load them into the oven.
- The menu will cook about 15 mins., then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	300°F
	PH smoke	off
	PH steam	on
	PH steam %	60%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	300°F
	1 time SP	:15
1 smoker SP	off	
1 steam	on	
1 steam %	60%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	160°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#32 - SALMON SIDE

NOTE: This menu requires the oven be Pre-Heated

MENU #32: Whole Smoked Salmon Side

PRODUCT SPECS: 3-4 lb. 15 lb. CS

Trident Salmon Sides

CAPACITY: 15 Salmon Sides

YIELD: 90%

APPROXIMATE COOK TIME: 12 mins.

RECOMMENDED SALMON SIDE RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Pour 3 qts. of water in the Drippings Catch Pan.
- Load the Smoker Box with wood chips.
(We recommend using Apple Wood Chips.)
- Press the MENU SELECT button, then the #32 for Salmon Sides. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? and water? Press Enter/Accept to indicate you have loaded woodchips and water in their pans. (We recommend using either Cedar or Apple woodchips)
- Season the Salmon Sides with your desired spices. (We used lemon pepper, garlic, citrus seasoning, Italian seasoning, and extra virgin olive oil)
- After seasoning, and after the preheat ready alarm has sounded, place the Salmon onto perforated sheet pans and load them into the oven.
- The menu will cook about 12 mins., then the oven automatically goes directly into the hold cycle.

Stage One High Heat & Sear	PH heat	on
	PH temp	300°F
	PH smoke	on
	PH steam	on
	PH steam %	60%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	300°F
	1 time SP	:12
	1 smoker SP	on
1 steam	on	
1 steam %	60%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	160°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
3 steam %		
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#33 - COLD SMOKE

MENU #33: Cold Smoke

*PRODUCT SPECS: Fish Filets, Steaks
Mushrooms, Pork Chops, etc...*

CAPACITY: depends on the product

YIELD: 100%

APPROXIMATE COOK TIME: 40 mins.

RECOMMENDED COLD SMOKE RECIPE

- Fill the Steam Pan with ice and place it on the top rack.
- Fill the Drippings Catch Pan with ice.
- Load the Smoker Box with wood chips.
- Load the product into the oven.
- Press the MENU SELECT button, then the #33 for Cold Smoke. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: wchips? Press Enter/Accept to indicate you have loaded woodchips in the chip box.
- The menu will cook about 40 mins.

Stage One High Heat & Sear	PH heat	off
	PH temp	80°F
	PH smoke	on
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	80°F
	1 time SP	:40
1 smoker SP	on	
1 steam	off	
1 steam %		
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	off
	5 temp SP	
	5 HT cool	off
	5 steam	off
	5 steam %	
5 fan speed	low	

#34 - PROOFING

MENU #34: Proofing

**PRODUCT SPECS: Honey Wheat Loaves
Butter Dinner Rolls**

CAPACITY: depends on the product

YIELD: 100%

APPROXIMATE COOK TIME: 45 mins.

RECOMMENDED PROOFING RECIPE

- Pour 3 quarts of water in the Steam Pan.
- Place the dough on a sprayed perforated sheet pan, and place the pan in the YieldKing.
- Press the MENU SELECT button, then the #34 for Proofing. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water into the water pan.
- The menu will cook about 45 mins.

Stage One High Heat & Sear	PH heat	off
	PH temp	80°F
	PH smoke	off
	PH steam	on
	PH steam %	50%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	80°F
	1 time SP	:45
	1 smoker SP	off
1 steam	on	
1 steam %	50%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
3 steam %		
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	off
	5 temp SP	
	5 HT cool	off
	5 steam	off
	5 steam %	
5 fan speed	low	

#35 - BAKING

NOTE: This menu requires the oven be Pre-Heated

MENU #35: Baking

PRODUCT SPECS: Butter Dinner Rolls

CAPACITY: depends on the product

YIELD: 100%

APPROXIMATE COOK TIME: 25 mins.

RECOMMENDED BAKING RECIPE

- Pour 5 quarts of water in the Steam Pan.
- Press the MENU SELECT button, then the #35 for Baking. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water into the water pan, and the oven will go into a preheat mode.
- After the preheat ready alarm goes off, place the dough on sprayed perforated sheet pans, and place the pans in the YieldKing.
- The menu will cook about 25 mins.

Stage One High Heat & Sear	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	on
	PH steam %	15%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:25
1 smoker SP	off	
1 steam	on	
1 steam %	15%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	140°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#36 - BROWNIES

NOTE: This menu requires the oven be Pre-Heated

MENU #36: Brownies

PRODUCT SPECS: Hershey's Triple Chocolate Mix

CAPACITY: 5 full sheet pans of Brownies

YIELD: 100%

APPROXIMATE COOK TIME: 45 mins.

RECOMMENDED BROWNIE RECIPE

- Pour 5 qts. of water in the Steam Pan.
- Press the MENU SELECT button, then the #36 for Brownies. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water into the water pan, and the oven will go into a preheat mode.
- After the preheat ready alarm goes off, pour the batter on a sprayed sheet pan, and place the pan in the YieldKing.
- The menu will cook about 45 mins.

Stage One High Heat & Sear	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	on
	PH steam %	15%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	325°F
	1 time SP	:45
	1 smoker SP	off
1 steam	on	
1 steam %	15%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	170°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
	4 steam %	
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	150°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#37 - BAKED POTATOES

NOTE: This menu requires the oven be Pre-Heated

MENU #37: Baked Potatoes

PRODUCT SPECS: 15 lb. bag Green Giant Potatoes

CAPACITY: Large 60, Regular 100 Potatoes

YIELD: 100%

APPROXIMATE COOK TIME: 1 hr. 30 mins.

RECOMMENDED BAKED POTATOE RECIPE

- Pour 5 quarts of water in the Steam Pan.
- Press the MENU SELECT button, then the #37 for Baked Potatoes. Then press the Enter/Accept button.
- Next Press the Start button.
- Season the Potatoes with your desired seasonings. (We use pepper, salt, and garlic seasoning)
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water into the water pan, and the oven will go into a preheat mode.
- After seasoning and after the preheat ready alarm goes off, place the potatoes on perforated sheet pans, and place the pans in the YieldKing.
- The menu will cook about 1 hr. & 30 mins.

Stage One High Heat & Sear	PH heat	on
	PH temp	360°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	350°F
	1 time SP	1:30
1 smoker SP	off	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	180°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#38 - STEAMED VEGETABLES

NOTE: This menu requires the oven be Pre-Heated

MENU #38: Steamed Vegetables

PRODUCT SPECS: 3 lb. bag Vegetable Medley

CAPACITY: 30 lbs. Vegetables

YIELD: 100%

APPROXIMATE COOK TIME: 30 mins.

RECOMMENDED STEAMED VEGETABLES RECIPE

- Pour 5 quarts of water in the Steam Pan.
- Press the MENU SELECT button, then the #38 for Steamed Vegetables. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water into the water pan, and the oven will go into a preheat mode.
- Season the Vegetables with your desired seasonings. (We use pepper, salt, and garlic seasoning)
- After seasoning and after the preheat ready alarm goes off, place the vegetables on perforated sheet pans, and place the pans in the YieldKing.
- The menu will cook about 30 mins.

Stage One High Heat & Sear	PH heat	on
	PH temp	220°F
	PH smoke	off
	PH steam	on
	PH steam %	100%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	220°F
	1 time SP	:30
1 smoker SP	off	
1 steam	on	
1 steam %	100%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	170°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
3 steam %		
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	15%
5 fan speed	low	

#39 - ROASTED VEGETABLES

NOTE: This menu requires the oven be Pre-Heated

MENU #39: Roasted Vegetables

PRODUCT SPECS: 3 lb. bag Vegetable Medley

CAPACITY: 30 lbs. Vegetables

YIELD: 100%

APPROXIMATE COOK TIME: 40 mins.

RECOMMENDED ROASTED VEGETABLES RECIPE

- Pour 5 quarts of water in the Steam Pan.
- Press the MENU SELECT button, then the #39 for Roasted Vegetables. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water into the water pan, and the oven will go into a preheat mode.
- Season the Vegetables with your desired seasonings. (We use pepper, salt, and garlic seasoning)
- After seasoning and after the preheat ready alarm goes off, place the vegetables on perforated sheet pans, and place the pans in the YieldKing.
- The menu will cook about 40 mins.

Stage One High Heat & Sear	PH heat	on
	PH temp	310°F
	PH smoke	off
	PH steam	on
	PH steam %	20%
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	300°F
1 time SP	:40	
1 smoker SP	off	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	on
	2 cool SP	180°F
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	120°F
	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
3 steam %		
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
	4 steam	off
4 steam %		
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	160°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	

#40 - STOCK POT

MENU ITEM #40: Stock Pot

*PRODUCT SPECS: Bones, Vegetables, Water
Herbs, Spices*

CAPACITY: 3 gallons of stock

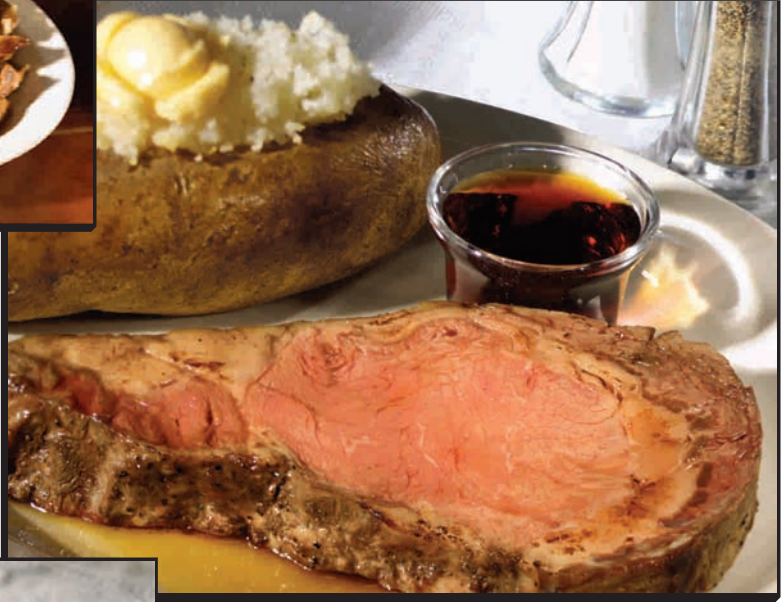
YIELD: 100%

APPROXIMATE COOK TIME: 10 hrs.

RECOMMENDED STOCK POT RECIPE

- Pour 10 qts. of water in the Steam Pan.
- Add Vegetables, Herbs and Spices into the drippings catch pan (For regular stock place bones into the drippings catch pan as well.) and fill with water.
- For Roasted Stock place the bones on the oven racks during stage one (leaving the water, vegetables, herbs & spices in the drippings catch pan). After stage one, Pause the cook, dump the bones in the dripping catch pan. Press Pause again to continue the cook.
- Press the MENU SELECT button, then the #40 for Stock Pot. Then press the Enter/Accept button.
- Next Press the Start button.
- The Oven will then ask: water? Press Enter/Accept to indicate you have loaded water into the water pan.
- The menu will cook for about 10 hrs.

Stage One High Heat & Sear	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
	probe 1 SP	
	1 probe 2	
	probe 2 SP	
	1 temp SP	350°F
	1 time SP	1:00
1 smoker SP	off	
1 steam	on	
1 steam %	20%	
1 fan speed	high	
Stage Two Cool Down	2 cool fan	off
	2 cool SP	
Stage Three Slow Roast	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
	probe 2 SP	
	3 temp SP	300°F
	3 time SP	3:00
	3 HT cool	off
	3 smoker	off
	3 steam	on
	3 steam %	20%
3 fan speed	low	
Stage Four Additional Cook or Cool Down	4 cool fan	off
	4 cool SP	
	4 temp SP	250°F
	4 time	6:00
	4 smoker	off
	4 steam	on
	4 steam %	30%
4 fan speed	low	
Stage Five Hold	5 hold	on
	5 temp SP	190°F
	5 HT cool	on
	5 steam	on
	5 steam %	10%
5 fan speed	low	



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