YieldKing 200 Menu Management System

Basic Menu Recipes





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 Miscellaneous Menus Roasting. Baking and Steaming **Beef Menus Pork Menus Poultry Menus** Seafood Menus 1. Prime Rib - Probe 9. Back Ribs - Half Load 18. Chicken Brst-Smokey 28. Shrimp 34. Proofing 2. Pot Roast - Probe 10. Back Ribs - Full Load 19. Chicken Brst-Roasted 29. Crab Legs 35. Baking 3. Steamship - Probe 11. St Louis Ribs - Half Ld 20. Half Chicken-Smokey 30. Lobster 36. Brownies 4. Brisket 12. St Louis Ribs - Full Ld 21. Half Chicken-Roasted 31. Mahi-Mahi Filet 37. Baked Potatoes 5. Beef Ribs - Half Load 13. Spare Ribs - Half Load 22. Chicken-Smokey 32. Whole Salmon Side 38. Steamed Veggies 6. Beef Ribs - Full Load 14. Spare Ribs - Full Load 23. Chicken-Roast-Probe 33. Cold Smoke 39. Roasted Veggies 7. Tri-Tips - Probe 15. Pork Loin - Probe 24. Turkey Brst - Probe 40. Stock 8. Rack Lamb - Probe 25. Whole Turkey - Probe 16. Pulled Pork or Carnitas - Probe 26. Duck Breast - Probe 17. Pit Ham - Probe 27. Whole Duck - Probe

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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.

PH heat			
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 % 1 fan speed high 2 cool fan on 1 steam % 1 fan speed high 3 probe 1 on probe 1 SP 3 probe 2 SP 3 temp SP 145°F 3 probe 2 SP 3 time SP 3 time SP 3 time SP 3 time SP 3 steam on 4 cool fan off 4 cool SP 4 time 1:30 4 smoker off 4 steam on 5 temp SP 140°F 5 HT cool on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on 5 steam on 5 steam % 5 hold on		PH heat	on
PH steam % 1 probe 1 off probe 1 SP 1 probe 2 SP 1 temp SP 360°F 1 steam % 1 steam % 1 steam % 1 steam % 60% 1 fan speed high 1 steam % 60% 1 fan speed high 2 cool SP 145°F 3 probe 2 SP 3 temp SP 145°F 3 time SP 3 steam on 4 cool SP 4 temp SP 140°F 4 time 1:30 4 smoker off 4 steam % 10% 4 fan speed low 5 hold on 5 temp SP 140°F 5 HT cool on 5 steam % 15%		PH temp	370°
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 % 1 fan speed high 1 steam % 1 fan speed high 2 cool fan on 1 steam % 1 fan speed high 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 temp SP 145°F 3 probe 2 off probe 2 SP 3 temp SP 145°F 3 probe 2 off probe 2 SP 3 temp SP 145°F 3 probe 2 off probe 2 SP 3 temp SP 145°F 4 temp SP 140°F 4 time 1:30 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 5 hold on 5 temp SP 140°F 5 HT cool on 5 steam on		PH smoke	off
PH steam % 1 probe 1 off probe 1 SP 1 probe 2 SP 1 temp SP 360°F 1 time SP :30 1 smoker SP on 1 steam % 60% 1 fan speed high 1 time SP 145°F 3 probe 2 SP 3 temp SP 145°F 3 probe 2 SP 3 temp SP 145°F 3 probe 2 SP 3 temp SP 145°F 3 probe 2 off probe 2 SP 3 temp SP 145°F 3 time SP 3 time SP 3 temp SP 145°F 3 probe 2 off probe 2 SP 3 temp SP 145°F 3 time SP 3 temp SP 145°F 3 temp SP 145°F 3 temp SP 145°F 3 temp SP 145°F 3 temp SP 140°F 4 temp SP 140°F 4 temp SP 140°F 4 temp SP 140°F 4 temp SP 140°F 5 hold on 5 temp SP 140°F		PH steam	off
1 probe 1 off			
Property Property			off
1 probe 2	ear	.	····
1 smoker SP	ne & S	······	off
1 smoker SP	e O at	······	
1 smoker SP	tag He		260°E
1 smoker SP	Sigh	······	
1 steam 0n 1 steam % 60% 1 fan speed high agety 2 cool fan on 2 cool SP 145°F 3 probe 1 on probe 1 SP 125°F 3 probe 2 off probe 2 SP 3 time SP 3 time SP 3 time SP 3 steam on 3 steam on 3 steam on 3 steam % 20% 3 fan speed low 4 cool fan off 4 cool SP 4 time 1:30 4 smoker off 4 steam on 4 steam on 4 steam on 4 steam on 5 hold on 5 temp SP 140°F 5 HT cool on 5 steam on 5 steam on 5 temp SP 140°F 5 HT cool on 5 steam on 5 steam on 5 temp SP 140°F 5 HT cool on 5 steam on	H H		
1 steam % 60% 1 fan speed high		1 smoker SP	on
1 fan speed high		1 steam	on
Stage Five Poly		1 steam %	60%
Stage Flore		1 fan speed	high
Stage Flore	٥ ـ ـ ٥	O cool for	
3 probe 1	tag Voo		
Probe 1 SP 125°F 3 probe 2 off probe 2 SP 3 temp SP 145°F 3 time SP 3 time SP 3 time SP 3 time SP 3 steam on 4 cool fan off 4 cool SP 4 time 1:30 4 steam on 5 temp SP 140°F 5 HT cool on 5 steam on 0 steam 0 ste	SIO	2 cool SP	145 F
Stage Eive Sta		3 probe 1	on
Probe 2 SP 3 temp SP 145°F 3 time SP 3 time SP 3 time SP 3 time SP 3 steam 3 steam 0		probe 1 SP	125°F
Stage Five Hold Stage Five		3 probe 2	off
Stage Five Hold Stage Five	t e	probe 2 SP	
3 smoker on 3 steam on 3 steam on 3 steam 20% 3 fan speed low	hre	·······	145°F
3 smoker on 3 steam on 3 steam on 3 steam 20% 3 fan speed low	e T		
3 smoker on 3 steam on 3 steam on 3 steam 20% 3 fan speed low	tag llov		on
3 steam	S O		
3 steam % 20% 3 fan speed low			
3 fan speed low			
A cool fan off			
Stage Five Hold Stage Five		3 tan speed	IOW
Stage Five Sta	M	4 cool fan	off
Stage Eive	r vn	4 cool SP	
Stage Eive Stage Eive Stage Eive Stage Eive Additional A steam On A steam On A steam On On On Stemp SP Steam On On Steam Steam On Steam Steam On Steam		4 temp SP	140°F
A steam On 4 steam 4 steam 10% 4 fan speed low	ye Formation	4 time	1:30
A steam On 4 steam 4 steam 10% 4 fan speed low	Collina		
4 steam % 10% 4 fan speed low	Add		
Stage Five Hold Stage Five Hold Stemp SP 140°F Steam Steam	1		
Stage Eive Five Hold on 5 temp SP 140°F 5 HT cool on 5 steam on 5 steam % 15%			
Stemp SP 140°F Hold on 5 Steam on 5 Steam 15%			
Stage Five Hold on 5 steam on 5 steam % 15%			
Stage 5 steam on 15%	ve	.	
5 steam % 15%	e Fi		
	tage H		
5 fan speed low	S		
		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.

	PH heat	on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
Sea	probe 1 SP	
One & S	1 probe 2	off
ge (eat	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	350°F
Hig	1 time SP	:30
	1 smoker SP	off
	1 steam	on
	1 steam %	30%
	1 fan speed	high
		9
age wo	2 cool fan	on
35 TO 2	2 cool SP	250°F
	3 probe 1	on
	probe 1 SP	155°F
	3 probe 2	off
e t	probe 2 SP	
Three Roast	3 temp SP	220°F
se T w R	3 time SP	
Stag	3 HT cool	off
	3 smoker	off
	3 steam	on
	3 steam %	25%
	3 fan speed	low
	4 cool fan	on
ok n	4 cool SP	165°F
Con	4 temp SP	100 1
age Fo itional Cool D	4 time	
tag litio Coc	4 smoker	off
Syddo	4 steam	off
₹	4 steam %	OII
	4 fan speed	low
	5 hold	on
ve	5 temp SP	155°F
Stage Fi Hold	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 Steamshp 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.

	PH heat	on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	
<u>.</u>	1 probe 1	off
eal	probe 1 SP	
)ne & S	1 probe 2	off
ge (eat	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	350°F
Higl	1 time SP	:40
	1 smoker SP	off
	1 steam	on
	1 steam %	40%
	1 fan speed	high
		ອ.,
age %0 %0 wn	2 cool fan	on
SC JSE	2 cool SP	250°F
	3 probe 1	on
	probe 1 SP	145°F
	3 probe 2	off
سرده	probe 2 SP	
hre oast	3 temp SP	220°F
Stage Three Slow Roast	3 time SP	
tag ilov	3 HT cool	on
S S .	3 smoker	off
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	- Tan Speed	1044
<u>.</u>	4 cool fan	on
Wn (00)	4 cool SP	160°F
tage Fou litional C Cool Do	4 temp SP	
ion ool	4 time	
Sta	4 smoker	off
Ad	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
0	5 temp SP	145°F
Five	5 HT cool	on
ge I Iold	5 steam	on
Sta	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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
ear	probe 1 SP	V.I
one & S	1 probe 2	off
ge C	probe 2 SP	OII
Stage One h Heat & Sear	1 temp SP	190°F
S (igh	1 time SP	:10
Ξ.	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
a o c u	2 cool fan	off
Sta Tw Co Vov	2 cool SP	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee st	probe 2 SP	
[hr koa	3 temp SP	190°F
ge J w F	3 time SP	14:00
Stag Slo	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	10%
	3 fan speed	low
	A on all face	- 66
)k	4 cool fan	off
Coc	4 cool SP	400°E
For For	4 temp SP	120°F
age tion 700	4 time	00:00
St ddi or (4 smoker	off
₹,	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
Stage Five Hold	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.

	PH heat	on
	PH temp	230 °
	PH smoke	off
	PH steam	off
	PH steam %	
L L	1 probe 1	off
e Sear	probe 1 SP	
One t & S	1 probe 2	off
ge (probe 2 SP	
Stage (h Heat	1 temp SP	220°F
ligi.	1 time SP	:20
<u> </u>	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
	2 cool fan	off
Sta Co Co	2 cool SP	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee	probe 2 SP	
Three Roast	3 temp SP	200°F
ge]	3 time SP	3:40
Sta Slc	3 HT cool	0ff
	3 smoker	on
	3 steam	on
	3 steam %	10%
	3 fan speed	low
	4 cool fan	on
ok n	4 cool SP	170°F
	4 temp SP	
age Fortional Cool Do	4 time	
tag Co Co	4 smoker	off
Signal		
₹	4 steam	off
	4 steam %	low
	4 fan speed	low
	5 hold	on
a	5 temp SP	160°F
Fiv	5 HT cool	on
ge] Hol	5 steam	on
Sta	5 steam %	10%
	5 fan speed	low
	- 1,	

#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.

	PH heat	on
	PH temp	260 °
	PH smoke	off
	PH steam	off
,	PH steam %	
ar	1 probe 1	off
Sea	probe 1 SP	
Stage One High Heat & Sear	1 probe 2	off
age Hea	probe 2 SP	
St gh]	1 temp SP	250°F
Hi	1 time SP	:20
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
ge o ol	2 cool fan	off
Star Co Co Ooy	2 cool SP	
	3 probe 1	off
	probe 1 SP	
,	3 probe 2	off
ree ast	probe 2 SP	000°E
stage Three Slow Roast	3 temp SP	220°F
age low	3 time SP	3:40
SE	3 HT cool	off
	3 smoker	on
	3 steam %	on 10%
	3 fan speed	low
¥	4 cool fan	on
Ur Voo	4 cool SP	170°F
For all (Do	4 temp SP	
age tion ool	4 time	
Str.	4 smoker	off
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
a)	5 temp SP	160°F
tage Five Hold	5 HT cool	on
ige Hol	5 steam	on
Sta	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.

	PH heat	on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	
Ħ	1 probe 1	off
Se	probe 1 SP	
Stage One High Heat & Sear	1 probe 2	off
age Iea	probe 2 SP	
Sta	1 temp SP	350°F
Higi	1 time SP	:30
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
e a l	2 cool fan	on
tag No Oow	2 cool SP	200°F
N. OU	2 0001 3F	200 F
	3 probe 1	on
	probe 1 SP	140°F
	3 probe 2	off
st	probe 2 SP	
Stage Three Slow Roast	3 temp SP	180°F
ige .	3 time SP	
Sta	3 HT cool	on
	3 smoker	on
	3 steam	on
	3 steam %	30%
	3 fan speed	low
14	4 cool fan	on
r ook vn	4 cool SP	150°F
Fou Do	4 temp SP	
ge J Jones Jool	4 time	
Sta Iditi r C	4 smoker	off
Ad	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
	5 temp SP	140°F
ive l	5 HT cool	on
ge F Iolc	5 steam	on
Stag F	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.

	PH heat	on
		on
	PH temp	360°
	PH smoke	off
	PH steam	off
	PH steam %	<u>-</u>
ar	1 probe 1	off
ne Se	probe 1 SP	
Or t &	1 probe 2	off
Stage Cigh Heat	probe 2 SP	
St gh 1	1 temp SP	350°F
Hig	1 time SP	:20
	1 smoker SP	off
	1 steam	on
	1 steam %	20%
	1 fan speed	high
4)		
age wo ool	2 cool fan	on
SEO C	2 cool SP	230°F
	3 probe 1	on
	probe 1 SP	128°F
	3 probe 2	off
st	probe 2 SP	
Three Roast	3 temp SP	220°F
ge 1 w F	3 time SP	
Sta	3 HT cool	on
	3 smoker	off
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	4 cool fan	on
ook n	4 cool SP	150°F
CCC	4 temp SP	
e F	4 time	
tag litio Co	4 smoker	off
Ndd or	4 steam	off
4	4 steam %	OII
	4 fan speed	low
	•	
	5 hold	on
ve	5 temp SP	140°F
Fi	5 HT cool	on
age Hc	5 steam	on
St	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.

	PH heat	off
	PH temp	011
	PH smoke	off
	PH steam	off
	PH steam %	011
	1 probe 1	off
ear	probe 1 SP	OII
s S	.	~ { {
e 0	1 probe 2	off
Stage One High Heat & Sear	probe 2 SP	005°F
Sigh	1 temp SP	325°F
	1 time SP	:30
	1 smoker SP	on
	1 steam	on
	1 steam %	10%
	1 fan speed	high
8,07 E	2 cool fan	off
Stage Two Cool Down	2 cool SP	011
on on	2 0001 01	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
بر و ا	probe 2 SP	
Stage Three Slow Roast	3 temp SP	200°F
Se T ■ Se T	3 time SP	2:20
Stag Slo	3 HT cool	off
01	3 smoker	on
	3 steam	on
	3 steam %	50%
	3 fan speed	low
¥.	4 cool fan	off
Co Man	4 cool SP	
Fo Eal DC	4 temp SP	120°F
age Tion Yool	4 time	00:00
St.	4 smoker	off
ĕ°	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
	5 temp SP	150°F
ive	5 HT cool	on
Se F [old	5 steam	on
tag H		
SO .	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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
ır	1 probe 1	off
Seg	probe 1 SP	
C S	1 probe 2	off
age Iea	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	325°F
Hig	1 time SP	:40
	1 smoker SP	on
	1 steam	on
	1 steam %	10%
	1 fan speed	high
e	2 cool fan	off
tag [wc]	2 cool SP	OII
Nr. OU	2 0001 3F	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee	probe 2 SP	
Three Roast	3 temp SP	220°F
ge J w F	3 time SP	2:30
Sta Slo	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	50%
	3 fan speed	low
	4 cool fan	off
ook 'n	4 cool SP	
	4 temp SP	120°F
e F on I	4 time	00:00
	4 smoker	off
Adc	4 steam	off
,	4 steam %	U. .
	4 fan speed	low
	5 hold	on
ve .	5 temp SP	150°F
Stage Five Hold	5 HT cool	on
age Hc	5 steam	on
St	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.

	PH heat	off
		OII
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
님	1 probe 1	off
Sea	probe 1 SP	
Ju S	1 probe 2	off
ge (eat	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	325°F
ligh.	1 time SP	:30
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
a) 5		
age wo ool	2 cool fan	off
SC JS	2 cool SP	
	2 probe 1	off
	3 probe 1	OII
	probe 1 SP	
	3 probe 2	off
st st	probe 2 SP	
Chr	3 temp SP	200°F
se J w F	3 time SP	2:30
Stage Three Slow Roast	3 HT cool	off
01	3 smoker	on
	3 steam	on
	3 steam %	50%
	3 fan speed	low
	J Iaii Speeu	IOW
.4	4 cool fan	off
r vn	4 cool SP	
	4 temp SP	120°F
tage For itional (Cool Do	4 time	00:00
tag itio Co	4 smoker	off
Sidd		
⋖ .	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
	5 temp SP	150°F
ive	5 HT cool	on
e F		
tag H	5 steam	on 400/
ζ.	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 Drippins 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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
ar	1 probe 1	off
ne z Se	probe 1 SP	
	1 probe 2	off
Stage One High Heat & Sear	probe 2 SP	
St	1 temp SP	325°F
H .	1 time SP	:40
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
ige Vol	2 cool fan	off
Sta Co Do	2 cool SP	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee st	probe 2 SP	
lhr Roa	3 temp SP	220°F
Stage Three Slow Roast	3 time SP	3:00
Sta Slo	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	50%
	3 fan speed	low
M	4 cool fan	off
r 00k vn	4 cool SP	
Four Do	4 temp SP	120°F
ge I ons	4 time	00:00
Sta diff	4 smoker	off
Ad 0	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
e	5 temp SP	150°F
Stage Five Hold	5 HT cool	on
ige. Hol	5 steam	on
Sta	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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
Sea]	probe 1 SP	
)ne & §	1 probe 2	off
ge (eat	probe 2 SP	
Sta 1 H	1 temp SP	325°F
Stage One High Heat & Sear	1 time SP	:45
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
	i idii əpeed	- Ingii
nge Vo Wn	2 cool fan	off
Sta Do	2 cool SP	
	3 probe 1	off
	probe 1 SP	OII
	3 probe 2	off
	probe 2 SP	011
Three Roast	3 temp SP	200°F
R S	3 time SP	
age	3 HT cool	3:00
SS.	3 m cool	off
		on
	3 steam	on 400/
	3 steam %	40%
	3 fan speed	low
v .	4 cool fan	off
	4 cool SP	
Fou al C Do	4 temp SP	120°F
age Foitional	4 time	00:00
Sta Idit r C	4 smoker	off
Ad	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
	5 temp SP	160°F
ive	5 HT cool	on
e F [old	5 steam	on
stag H	5 steam %	10%
	5 fan speed	low
	J Iaii Speeu	IOW

#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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
ar	1 probe 1	off
Se	probe 1 SP	
t Or	1 probe 2	off
age Iea	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	325°F
Hig	1 time SP	:50
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
age VO VO	2 cool fan	off
SC TE	2 cool SP	
	2 probe 4	-"
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ree	probe 2 SP	
Stage Three Slow Roast	3 temp SP	220°F
ige w	3 time SP	3:30
Sta Sle	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	40%
	3 fan speed	low
	A cool for	off
ok 1	4 cool fan	OII
Col	4 cool SP	400°F
For	4 temp SP	120°F
age Fo	4 time	00:00
St ddi	4 smoker	off
A S	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
	5 temp SP	160°F
tage Five Hold	5 HT cool	on
	5 steam	
		on 10%
S	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.

	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
Sea 	probe 1 SP	
) ne (%)	1 probe 2	off
ge (probe 2 SP	
Stag n H	1 temp SP	325°F
Stage One High Heat & Sear	1 time SP	:30
	1 smoker SP	on
	1 steam	on
	1 steam %	10%
	1 fan speed	high
	i iuli specu	111911
a o c ge	2 cool fan	on
Sc Tag	2 cool SP	200°F
	2 probe 1	on.
	3 probe 1	on 450°C
	probe 1 SP	150°F
	3 probe 2	off
Stage Three Slow Roast	probe 2 SP	405°5
Rg	3 temp SP	185°F
age ow	3 time SP	
S 22	3 HT cool	on
	3 smoker	on
	3 steam	on
	3 steam %	10%
	3 fan speed	low
	4 cool fan	on
l vook	4 cool SP	160°F
	4 temp SP	
ige Fou Jonal C	4 time	
	4 smoker	off
Adc	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
ve	5 temp SP	150°F
E P	5 HT cool	on
age Ho	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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
٠	1 probe 1	off
Sea	probe 1 SP	
me & S	1 probe 2	off
se (probe 2 SP	
Stage One High Heat & Sear	1 temp SP	350°F
S ligh	1 time SP	1:00
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
9.00 I	2 cool fan	on
	2 cool SP	280°F
	2 0001 01	200 1
	3 probe 1	on
	probe 1 SP	190°F
	3 probe 2	off
يد بو	probe 2 SP	
Stage Three Slow Roast	3 temp SP	250°F
e T	3 time SP	
tag Slov	3 HT cool	off
Ø 01	3 smoker	on
	3 steam	on
	3 steam %	20%
	3 fan speed	low
.м.	4 cool fan	on
r Ool Wn	4 cool SP	170°F
Four Do	4 temp SP	
ge l ona ool	4 time	
Sta diti	4 smoker	off
Ado	4 steam	off
	4 steam %	
	4 fan speed	low
	·	
	5 hold	on
Stage Five Hold	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

• Season Pork Butts wi

 We used Southern Pr After seasoning, place

stainless steel rack, a in the YieldKing. Load 8 to 10 quarts of

Menu Select #18 Pulle

OVEN CAPACITY: 10 Pit Hams

APPRORYODETESPOOK TIME: 5-6 hrs. Probe 2

Probe 2 SP

RECOMMENDED PIT HAVI RECIPE

- Pour 16 mgk 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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
ı	1 probe 1	off
Sea	probe 1 SP	
One t & !	1 probe 2	off
ge (eat	probe 2 SP	
Stage h Heat	1 temp SP	325°F
High	1 time SP	:40
I	1 smoker SP	on
	1 steam	on
	1 steam %	10%
	1 fan speed	high
	- I lail Speed	iligii
sol w	2 cool fan	on
Sta Too Doo	2 cool SP	225°F
	2 mush s 4	
	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
ree	probe 2 SP	
Three Roast	3 temp SP	225°F
age ow	3 time SP	
Sts	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	4 cool fan	on
ook 'n	4 cool SP	170°F
	4 temp SP	
tage Fou itional C Cool Do	4 time	
stage lition Cool	4 smoker	off
Add	4 steam	off
7	4 steam %	VII
	4 fan speed	low
		.0 //
	5 hold	on
, e	5 temp SP	160°F
age Fiv Hold	5 HT cool	on
	5 steam	on
St	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.
Tvson

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.

	PH heat	on
	PH temp	250°F
	PH smoke	on
	PH steam	off
	PH steam %	
i	1 probe 1	off
Stage One High Heat & Sear	probe 1 SP	
C &	1 probe 2	off
age Tea	probe 2 SP	
St gh I	1 temp SP	240°F
Hij	1 time SP	:20
	1 smoker SP	on
	1 steam	on
	1 steam %	40%
	1 fan speed	high
9 _ C	0.00016	
tage []w0	2 cool fan	off
SCOU	2 cool SP	
	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
st	probe 2 SP	
Chr Soas	3 temp SP	225°F
ge J w F	3 time SP	
Stage Three Slow Roast	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	4 cool fan	on
ook vn vn	4 cool SP	170°F
	4 temp SP	
ge F ona ool]	4 time	
Cita	4 smoker	off
Add	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
	5 temp SP	160°F
ive	5 HT cool	on
ge F Iolc	5 steam	on
Sta _y	5 steam %	15%
	5 fan speed	low
	5 5 P 5 G	1011

#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.

	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
ear	probe 1 SP	
Stage One High Heat & Sear	.	
e O at &	1 probe 2	
tage He:	probe 2 SP	
Sl	1 temp SP	325°F
H	1 time SP	:20
	1 smoker SP	off
	1 steam	on
	1 steam %	30%
	1 fan speed	high
ige No.	2 cool fan	off
Sta Too	2 cool SP	
	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
ee	probe 2 SP	
Stage Three Slow Roast	3 temp SP	250°F
se T ≅ ⊠	3 time SP	
Stag Slo	3 HT cool	on
0,101	3 smoker	off
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	J lan speed	IOW
u	4 cool fan	on
r ook vn	4 cool SP	170°F
Dov Dov	4 temp SP	
ge F ona ool J	4 time	
State Co Co	4 smoker	off
Adc	4 steam	off
1	4 steam %	V.1
	4 fan speed	low
	4 Iaii Speeu	10 10
	5 hold	on
Stage Five Hold	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.

	PH heat	off
	PH temp	off
	PH smoke	off
	PH steam	off
	PH steam %	
ä	1 probe 1	off
Seg	probe 1 SP	
C S T	1 probe 2	
ige [eat	probe 2 SP	
Sta h E	1 temp SP	280°F
Stage One High Heat & Sear	1 time SP	:20
, ,	1 smoker SP	on
	1 steam	off
	1 steam %	
	1 fan speed	high
	<u> </u>	
age wo ool	2 cool fan	off
SLO C	2 cool SP	
	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
e t	probe 2 SP	
hre	3 temp SP	225°F
e T × R	3 time SP	
Stage Three Slow Roast	3 HT cool	off
01 01	3 smoker	on
	3 steam	on
	3 steam %	10%
	3 fan speed	low
	4 cool fan	on
ok n	4 cool SP	170°F
Composition		1701
e F(4 temp SP 4 time	
tag itio Coc	4 time 4 smoker	off
Sign		
⋖	4 steam	off
	4 steam % 4 fan speed	low
	·	10 44
	5 hold	on
ve	5 temp SP	160°F
Fi	5 HT cool	on
age Hc	5 steam	on
S	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.

	PH heat	on
	PH temp	310°F
	PH smoke	off
	PH steam	off
	PH steam %	
	1 probe 1	off
ear	probe 1 SP	
ne & S	1 probe 2	
e O	probe 2 SP	
tag He	.	300°F
Stage One High Heat & Sear	1 temp SP	
H	1 time SP	:25
	1 smoker SP	off
	1 steam	on
	1 steam %	20%
	1 fan speed	high
807 E	2 cool fan	off
Two Coo	2 cool SP	011
N. OI	2 0001 01	
	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
it ee	probe 2 SP	
hre	3 temp SP	280°F
Stage Three Slow Roast	3 time SP	
stag Slov	3 HT cool	off
6 1 6 1	3 smoker	off
	3 steam	on
	3 steam %	10%
	3 fan speed	low
	o ian opeca	10 44
¥	4 cool fan	on
Van Wn	4 cool SP	170°F
For al (Do	4 temp SP	
ige ion ool	4 time	
Sta Idit r C	4 smoker	off
Ad	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	or.
Stage Five Hold		on 160°E
	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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
님	1 probe 1	off
Sea	probe 1 SP	
On S	1 probe 2	
ige leat	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	280°F
Hig	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
St C D	2 cool SP	
	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
te l	probe 2 SP	
hre oas	3 temp SP	225°F
Stage Three Slow Roast	3 time SP	
tag Slov	3 HT cool	off
0 2 0 2	3 smoker	on
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	•	
y 2	4 cool fan	on 470°E
Col	4 cool SP	170°F
tage Fou litional C Cool Do	4 temp SP	
age tion 000	4 time	
or G	4 smoker	off
 	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
9	5 temp SP	160°F
Fiv	5 HT cool	on
ige Hol	5 steam	on
Sta	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.

	PH heat	on
	PH temp	310°F
	PH smoke	off
	PH steam	off
	PH steam %	
•	1 probe 1	off
ear	probe 1 SP	
one & S	1 probe 2	
e O	probe 2 SP	
Stage One High Heat & Sear	.	300°F
S igh	1 temp SP	
H	1 time SP	:30
	1 smoker SP	off
	1 steam	on
	1 steam %	10%
	1 fan speed	high
4)		
age wo	2 cool fan	off
STOC	2 cool SP	
	3 probe 1	on
	.	on 180°F
	probe 1 SP	
	3 probe 2	off
ree	probe 2 SP	
Th Ros	3 temp SP	280°F
Stage Three Slow Roast	3 time SP	
Sta	3 HT cool	off
	3 smoker	off
	3 steam	on
	3 steam %	10%
	3 fan speed	low
K	4 cool fan	on
700 Wn	4 cool SP	170°F
For Do	4 temp SP	
age Fortional	4 time	
Sta Idit r C	4 smoker	off
Ad	4 steam	off
	4 steam %	
	4 fan speed	low
	<u> </u>	
	5 hold	on
e	5 temp SP	160°F
Fiv	5 HT cool	on
ige Hol	5 steam	on
Sta	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.

	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	on
	PH steam %	20%
	1 probe 1	off
ear	.	OII
ne S S	probe 1 SP	
Stage One High Heat & Sear	1 probe 2	
age Hea	probe 2 SP	
St gh]	1 temp SP	325°F
	1 time SP	:20
	1 smoker SP	on
	1 steam	on
	1 steam %	20%
	1 fan speed	high
	•	3
vo vol wn	2 cool fan	on
Sta Co	2 cool SP	240°F
	3 probe 1	on
	probe 1 SP	165°F
	3 probe 2	off
st	probe 2 SP	
Stage Three Slow Roast	3 temp SP	225°F
e T ™ R	3 time SP	
tag Slo	3 HT cool	off
0,101	3 smoker	on
	3 steam	on
	3 steam %	20%
		low
	3 fan speed	IOW
	4 cool fan	on
r ook vn	4 cool SP	170°F
	4 temp SP	
e Forman	4 time	
Coffig	4 smoker	off
or	4 steam	off
4		OH
	4 steam %	la
	4 fan speed	low
	5 hold	on
	5 temp SP	160°F
Stage Five Hold	5 HT cool	on
	5 steam	on 450/
	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.

	PH heat	on
	PH temp	360°F
	PH smoke	on
	PH steam	on
	PH steam %	30%
ä	1 probe 1	off
e Sear	probe 1 SP	
Stage One h Heat & S	1 probe 2	
age Tea	probe 2 SP	
St.	1 temp SP	350°F
	1 time SP	:30
	1 smoker SP	on
	1 steam	on
	1 steam %	30%
	1 fan speed	high
ge ol vn	2 cool fan	on
Sta Two Co Dov	2 cool SP	250°F
	0	
	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
Stage Three Slow Roast	probe 2 SP	040°E
R ^T b	3 temp SP 3 time SP	240°F
age low	3 HT cool	off
$\mathbf{\Sigma}_{\mathbf{N}}$	3 smoker	on
	3 steam	on
	3 steam %	30%
	3 fan speed	low
Å.	4 cool fan	on
Coc	4 cool SP	170°F
For I Do	4 temp SP	
tage ition Coo	4 time	- f f
ddi or (4 smoker	off
_ ▼ .	4 steam	off
	4 steam %	low
	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.

	PH heat	on
	PH temp	335°F
	PH smoke	on
	PH steam	on
	PH steam %	30%
ar	1 probe 1	off
ou S Se	probe 1 SP	
	1 probe 2	
Stage One High Heat & Sear	probe 2 SP	
St [dg	1 temp SP	325°F
Hig	1 time SP	:10
	1 smoker SP	on
	1 steam	on
	1 steam %	30%
	1 fan speed	high
	<u> </u>	
age wo	2 cool fan	on
SC J.S.	2 cool SP	240°F
	3 probe 1	on
	·····	on 155°F
	probe 1 SP	
	3 probe 2	off
ree	probe 2 SP	
Stage Three Slow Roast	3 temp SP	225°F
nge 0 w	3 time SP	
Sta	3 HT cool	off
	3 smoker	on
	3 steam	on
	3 steam %	30%
	3 fan speed	low
	4 cool fan	on
ok		
Col	4 cool SP	160°F
nal ID	4 temp SP	
age tion 700	4 time	- 66
St ddi or (4 smoker	off
A,	4 steam	off
	4 steam %	·····
	4 fan speed	low
	5 hold	on
	5 temp SP	150°F
ge Five Iold	5 HT cool	on
	5 steam	on
itag H	5 steam %	15%
S		
	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.

	PH heat	on
	PH temp	310°F
	PH smoke	on
	PH steam	off
	PH steam %	
<u>.</u>	1 probe 1	off
Sea	probe 1 SP	
)ne & S	1 probe 2	
ge (eat	probe 2 SP	
Stage One gh Heat & Se	1 temp SP	300°F
ligi.	1 time SP	:15
<u> </u>	1 smoker SP	on
	1 steam	on
	1 steam %	30%
	1 fan speed	high
	i iaii speeu	iligii
eg of contract of	2 cool fan	on
Sta Co Co	2 cool SP	230°F
	3 probe 1	on
	probe 1 SP	180°F
	3 probe 2	off
ee	probe 2 SP	
Three Roast	3 temp SP	220°F
ge]	3 time SP	
Sta Slc	3 HT cool	on
	3 smoker	on
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	4 cool fan	on
ook n	4 cool SP	170°F
Color	4 temp SP	.,,
age Fou itional C Cool Dov	4 time	
tag Co Co	4 smoker	off
S Add or	4 steam	off
4	4 steam %	OII
	4 fan speed	low
	+ Idii əpeed	1044
	5 hold	on
Stage Five Hold	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 Drippings 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.

	PH heat	on
	PH temp	250°F
	PH smoke	off
	PH steam	on
	PH steam %	80%
	1 probe 1	off
ear	probe 1 SP	O
ne & S	1 probe 2	
e O at 6		
Stage One gh Heat & Sear	probe 2 SP	OFO°F
Sigh	1 temp SP	250°F
E	1 time SP	:10
	1 smoker SP	off
	1 steam	on
	1 steam %	80%
	1 fan speed	high
a s		
laga Wo Wool	2 cool fan	on
SLO5	2 cool SP	180°F
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
د ده	probe 2 SP	
hre	3 temp SP	120°F
E Z	3 time SP	00:00
low low	3 HT cool	off
N N	3 smoker	
		off
	3 steam	off
	3 steam %	
	3 fan speed	low
L L	4 cool fan	off
ook vn	4 cool SP	
	4 temp SP	120°F
Stage F Additional or Cool I	4 time	00:00
	4 smoker	off
	4 steam	off
,	4 steam %	- 1 -
	4 fan speed	low
	- I all opeca	
	5 hold	on
Stage Five Hold	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.

	PH heat	on
	PH temp	350°F
	PH smoke	off
	PH steam	on
	PH steam %	100%
٠ .	1 probe 1	off
eai	probe 1 SP	
ne & S	1 probe 2	
ge C	probe 2 SP	
tag He	1 temp SP	350°F
Stage One High Heat & Sear	1 time SP	:10
= .		
	1 smoker SP	off
	1 steam	on
	1 steam %	100%
	1 fan speed	high
e e e	2 cool fan	on
Coo Coo	2 cool SP	190°F
N. OI	2 0001 31	1901
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ب بو	probe 2 SP	
Stage Three Slow Roast	3 temp SP	120°F
e T v R	3 time SP	00:00
tag llov	3 HT cool	off
∞ ∞ .	3 smoker	off
	3 steam	off
	3 steam %	OII
		low
	3 fan speed	low
M	4 cool fan	on
r ool wn	4 cool SP	160°F
Fou Do	4 temp SP	
ge] ona vol]	4 time	
Sta diri	4 smoker	off
Ado	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
Stage Five Hold	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.

	PH heat	on
	PH temp	350°F
	PH smoke	off
	PH steam	on
	PH steam %	100%
•,	1 probe 1	off
e Sear	probe 1 SP	
ne & S	1 probe 2	
ge C sat	probe 2 SP	
Stage One Heat & S	1 temp SP	350°F
ligh	1 time SP	:12
	1 smoker SP	off
	1 steam	on
	1 steam %	100%
	1 fan speed	high
ol var	2 cool fan	on
Sta Tv Co Doy	2 cool SP	180°F
	0	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ree	probe 2 SP	
Th	3 temp SP	120°F
age ow	3 time SP	00:00
Sta	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
	3 fan speed	low
	4 cool fan	on
r vn	4 cool SP	160°F
	4 temp SP	
ye F Ona Ol I	4 time	
Colition	4 smoker	off
Add or	4 steam	off
, .	4 steam %	
	4 fan speed	low
	5 hold	on
Stage Five Hold	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.

	PH heat	on
	PH temp	300°F
	PH smoke	off
	PH steam	on
	PH steam %	60%
	1 probe 1	off
ear	probe 1 SP	011
ne & S	1 probe 2	
e O at &		
Stage One gh Heat & Se	probe 2 SP	200°E
Sigh	1 temp SP	300°F
H	1 time SP	:15
	1 smoker SP	off
	1 steam	on
	1 steam %	60%
	1 fan speed	high
a =	2 cool for	on
	2 cool fan 2 cool SP	on 160°F
S. O.	2 0001 3P	100 F
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
t e	probe 2 SP	
Three Roast	3 temp SP	120°F
e T v R	3 time SP	00:00
tag Slov	3 HT cool	off
<i>(</i>)	3 smoker	off
	3 steam	off
	3 steam %	·····
	3 fan speed	low
	- Charles	10 10
¥	4 cool fan	off
1r 000 Wn	4 cool SP	
For al C Do	4 temp SP	120°F
ge ion ool	4 time	00:00
Stadit	4 smoker	off
Ado	4 steam	off
	4 steam %	
	4 fan speed	low
	E hold	
	5 hold	on 450°E
Stage Five Hold	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 PH temp PH smoke PH steam PH steam % 1 probe 1 probe 1 SP 1 probe 2 probe 2 SP 1 temp SP 1 time SP 1 smoker SP 1 steam 1 steam %	on 300°F on on 60% off 300°F :12 on on 60%
itage Iwo Cool	1 fan speed 2 cool fan 2 cool SP	on 160°F
NLOU		
	3 probe 1 probe 1 SP	off
	3 probe 2	off
ree	probe 2 SP	
Three Roast	3 temp SP	120°F
age	3 time SP	00:00
SIS	3 HT cool	off
	3 smoker 3 steam	off off
	3 steam %	OII
	3 fan speed	low
	4 cool fan	off
ook n	4 cool SP	011
	4 temp SP	120°F
tage For itional Cool Dc	4 time	00:00
Sta diffi r C	4 smoker	off
PA	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
Stage Five Hold	5 temp SP	150°F
	5 HT cool	on
	5 steam	on 4 5 0/
	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.

	PH heat	off
	PH temp	80°F
	PH smoke	on
	PH steam	off
	PH steam %	
ı.	1 probe 1	off
le Sear	probe 1 SP	
One of S	1 probe 2	
age Iea	probe 2 SP	
Stagh I	1 temp SP	80°F
	1 time SP	:40
	1 smoker SP	on
	1 steam	off
	1 steam %	
	1 fan speed	high
ge ol vn	2 cool fan	off
Sta Tw Co Doy	2 cool SP	
	0 mm-le : 4	
	3 probe 1	off
	probe 1 SP	_ { { }
	3 probe 2	off
Three Roast	probe 2 SP	420°E
Ro Ro	3 temp SP	120°F
tage	3 time SP 3 HT cool	00:00
S S	3 mi cooi	off off
	3 steam	off
	3 steam %	OII
	3 fan speed	low
	·	
¥ 1	4 cool fan	off
Coc	4 cool SP	400°E
age For tional (ool Do	4 temp SP	120°F
tage ition Cool	4 time	00:00
ddi or (4 smoker	off
•	4 steam	off
	4 steam %	low
	4 fan speed	IOW
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.

	PH heat	off
	PH temp	80°F
	PH smoke	off
	PH steam	on
	PH steam %	50%
ı	1 probe 1	off
Sea	probe 1 SP	
One Se	1 probe 2	
ge ([eat	probe 2 SP	
Stage One High Heat & Sean	1 temp SP	80°F
Hig	1 time SP	:45
	1 smoker SP	off
	1 steam	on
	1 steam %	50%
	1 fan speed	high
e	2 cool fan	off
Stag Twc Coo	2 cool SP	011
σ <u>η</u> - σ <u>μ</u>	2 0001 01	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ree	probe 2 SP	
Three Roast	3 temp SP	120°F
age ow	3 time SP	00:00
Sta	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	-
	3 fan speed	low
	4 cool fan	off
lr ook wn	4 cool SP	
Fou Do	4 temp SP	120°F
age Fo	4 time	00:00
Sta Idit r C	4 smoker	off
Ad	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.

	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	on
	PH steam %	15%
	1 probe 1	off
Sea	probe 1 SP	
)ne & S	1 probe 2	
ge (eat	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	325°F
High	1 time SP	:25
I	1 smoker SP	off
	1 steam	on
	1 steam %	15%
	1 fan speed	high
	Tian Speed	mgn
age you	2 cool fan	off
SC JE	2 cool SP	
	3 probe 1	off
	probe 1 SP	OII
	3 probe 2	off
4)	probe 2 SP	OII
Three Roast	····· ·	120°F
Rose .	3 temp SP	
age	3 time SP	00:00
Sign	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
	3 fan speed	low
	4 cool fan	off
r ook vn	4 cool SP	
Fou I C Dov	4 temp SP	120°F
ge l ona ool]	4 time	00:00
Sta	4 smoker	off
Ad	4 steam	off
	4 steam %	
	4 fan speed	low
	E hald	
Stage Five Hold	5 hold	on 440°E
	5 temp SP	140°F
	5 HT cool	on
	5 steam	on 400/
	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.

	PH heat	on
	PH temp	335°F
	PH smoke	off
	PH steam	on
	PH steam %	15%
	1 probe 1	off
ear	probe 1 SP	
ne & S	1 probe 2	
at &		
Stage One Iigh Heat & Sean	probe 2 SP	00E°E
S gh	1 temp SP	325°F
H H	1 time SP	:45
	1 smoker SP	off
	1 steam	on
	1 steam %	15%
	1 fan speed	high
-		
age wo ool	2 cool fan	on
SC JSt	2 cool SP	170°F
	2 probe 4	-44
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee	probe 2 SP	
Stage Three Slow Roast	3 temp SP	120°F
ge	3 time SP	00:00
Stag Slov	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
•••	3 fan speed	low
	•	
₩	4 cool fan	off
Who was	4 cool SP	
For Do	4 temp SP	120°F
ge] iong ool	4 time	00:00
Sta Idit r C	4 smoker	off
Ad [0	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
<u>'</u>	5 temp SP	150°F
Stage Fiv Hold	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.

	PH heat	on
	PH temp	360°F
	PH smoke	off
	PH steam	off
	PH steam %	
_ <u>_</u>	1 probe 1	off
Sea	probe 1 SP	
One S	1 probe 2	
ge (eat	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	350°F
Hig	1 time SP	1:30
	1 smoker SP	off
	1 steam	on
	1 steam %	20%
	1 fan speed	high
4) =	•	
age wo ool	2 cool fan	on
SC 1S	2 cool SP	180°F
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee st	probe 2 SP	
Three Roast	3 temp SP	120°F
ge J w F	3 time SP	00:00
Sta	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
	3 fan speed	low
	4 cool fan	off
ook 7n	4 cool SP	
ge Four onal Co ol Dow	4 temp SP	120°F
	4 time	00:00
	4 smoker	off
S Add or	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
Stage Five Hold	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.

	PH heat	on
	PH temp	220°F
	PH smoke	off
	PH steam	on
	PH steam %	100%
	1 probe 1	off
ear	probe 1 SP	011
ne & S	1 probe 2	
e O	probe 2 SP	
Stage One High Heat & Sear	······•	220°E
Sigh	1 temp SP	220°F
H	1 time SP	:30
	1 smoker SP	off
	1 steam	on
	1 steam %	100%
	1 fan speed	high
solo u	2 cool fan	on
Co Co Co Co	2 cool SP	170°F
9 2 –		
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee	probe 2 SP	
Stage Three Slow Roast	3 temp SP	120°F
ge]	3 time SP	00:00
Sta Slo	3 HT cool	off
, ·	3 smoker	off
	3 steam	off
	3 steam %	
	3 fan speed	low
	4 cool fan	off
ok n	4 cool SP	011
CCE	4 temp SP	120°F
e Fe nal	4 temp 3F	00:00
tag itio Co	4 smoker	off
Sidd		off
¥	4 steam	Oli
	4 steam %	low
	4 fan speed	low
	5 hold	on
ھ	5 temp SP	160°F
Fiv	5 HT cool	on
Stage Hol	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.

	PH heat	on
	PH temp	310°F
	PH smoke	off
	PH steam	on
	PH steam %	20%
<u>.</u>	1 probe 1	off
Sea	probe 1 SP	
One Se	1 probe 2	
ge eat	probe 2 SP	
Stage One High Heat & Sear	1 temp SP	300°F
Hig	1 time SP	:40
	1 smoker SP	off
	1 steam	on
	1 steam %	20%
	1 fan speed	high
4) [
tage Nwo	2 cool fan	on 400°F
SLOU	2 cool SP	180°F
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
ee st	probe 2 SP	
e Three v Roast	3 temp SP	120°F
Stage T Slow R	3 time SP	00:00
	3 HT cool	off
	3 smoker	off
	3 steam	off
	3 steam %	
	3 fan speed	low
ge Four onal Cook ol Down	4 cool fan	off
	4 cool SP	
	4 temp SP	120°F
	4 time	00:00
Star	4 smoker	off
S Add or	4 steam	off
	4 steam %	
	4 fan speed	low
	5 hold	on
Stage Five Hold	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.

	PH heat	off
	PH temp	
	PH smoke	off
	PH steam	off
	PH steam %	
ä	1 probe 1	off
Ses	probe 1 SP	
On S	1 probe 2	
Stage One High Heat & Sear	probe 2 SP	
Sta sh E	1 temp SP	350°F
Hig	1 time SP	1:00
	1 smoker SP	off
	1 steam	on
	1 steam %	20%
	1 fan speed	high
o _ c	0	
128 128 00 00 00 00 00 00 00	2 cool fan	off
SCO	2 cool SP	
	3 probe 1	off
	probe 1 SP	
	3 probe 2	off
st se	probe 2 SP	
Stage Three Slow Roast	3 temp SP	300°F
ge	3 time SP	3:00
Sta Slo	3 HT cool	off
	3 smoker	off
	3 steam	on
	3 steam %	20%
	3 fan speed	low
	4 cool fan	off
r ook vn	4 cool SP	
Jou Dov	4 temp SP	250°F
ge F ona ool]	4 time	6:00
Sita Cita	4 smoker	off
PY 01	4 steam	on
	4 steam %	30%
	4 fan speed	low
	5 hold	on
	5 temp SP	190°F
Stage Five Hold	5 HT cool	on
	5 steam	on
	5 steam %	10%
	5 fan speed	low



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