

Ease of
preparation



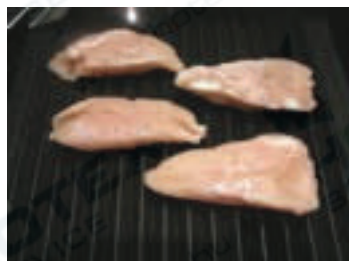
REGENERATION GUIDELINES

VIA

MERRYCHEF 402S



merrychef



PRODUCT						
Chicken Breast	+4°C	4 (110g each)	275°C	3m 15s	100%	60%

Equipment/Tools required:

Phase Griddle Pan 4 Chicken Breasts 1 Chicken Stock Cube Liquid Butter

METHOD

- Brush Chicken with Phase. Sprinkle with crumbled Stock Cube
- Place onto pre-heated griddle pan.
- Place griddle pan into hot oven
- Set programme
- Upon cook cycle completion, remove chicken immediately.

Chicken Breast



Food Temperature
prior to cooking



Quantity or
weight



Time



Microwave
Power



Oven
temperature



Con-
vection



Ambient



Chilled
(+4°C)



Frozen
(-18°C)

Notes:

1. Information emanating from Merrychef Limited is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use.
2. The above cooking / regeneration times are a guide only. Adjust timings to allow for differing product weights and start temperatures.
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PRODUCT						
Garlic Bread	+4°C	2	275°C	1m 15s	40%	60%

Equipment/Tools required:

1 Wire rack 2 Chilled, par baked garlic baguette

METHOD

- Place garlic baguettes direct onto wire rack.
- Place into hot oven and set programme
- Upon completion of cook cycle remove garlic baguettes and allow to stand for 2 mins before cutting to serve.

Garlic Bread



Food Temperature
prior to cooking



Quantity or
weight



Time



Microwave
Power



Oven
temperature



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Ambient



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PRODUCT						
Ciabatta	+4°C	1	275°C	1 min	80%	80%

Equipment/Tools required:

Vitreous Enamel Tray 1 Ciabatta, par baked 20g Pesto
100g Cooked Chicken 200g Grated Cheddar Cheese

METHOD

- Cut Ciabatta in half length wise
- Spread pesto on each cut side
- Place cooked sliced chicken lengthwise on each half.
- Cover chicken with grated cheddar cheese
- Place in hot oven on vitreous enamel tray.
- Set programme and cook.
- Upon cook cycle completion, remove Ciabatta immediately.

Ciabatta



Food Temperature
prior to cooking



Quantity or
weight



Time



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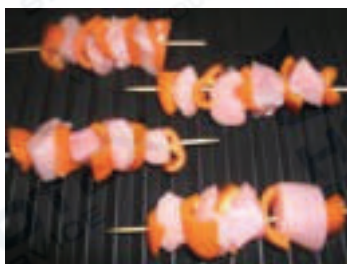
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PRODUCT						
Chicken Kebabs	+4°C	4	275°C	1m 45s	90%	80%

Equipment/Tools required:

1 Vitreous enamel tray 4 Skewers 2 Chicken Breasts 2 Orange Peppers
2 Chicken Stock Cubes

METHOD

- Dice Chicken breasts and peppers into suitable sizes.
- Arrange chicken and pepper chunks onto skewers, alternating each.
- Place on vitreous enamel tray.
- Sprinkle with crumbled chicken stock cube.
- Place vitreous enamel tray into oven
- Set programme and cook.
- Upon cook cycle completion remove chicken kebabs immediately.

Chicken Kebabs



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prior to cooking



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PRODUCT						
Roasted Vegetables	+4°C	500gr Mixed	275°C	3min	10%	100%

Equipment/Tools required:

1 Vitreous enamel tray Mixture of Fresh vegetables Olive Oil & Balsamic Vinegar Salt & Pepper

METHOD

- Slice all vegetables into even sizes, to add up to 500gr.
- Vegetables are: mixed colour peppers, baby plum tomatoes, baby courgettes, red onions, cooked baby potatoes, garlic and rosemary.
- Mix all vegetables, olive oil and balsamic vinegar together in a bowl, then place vegetables onto hot vitreous enamel tray and season with salt & pepper
- Place tray into hot oven and set programme.
- Upon cook cycle completion remove vegetables immediately.

Roasted Vegetables



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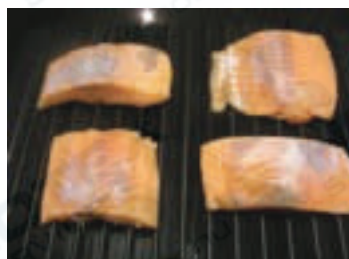
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PRODUCT						
Grilled Salmon	+4°C	4 (120g each)	275°C	2min	90%	50%

Equipment/Tools required:

Grill Pan Liquid Butter 4 salmon fillets

METHOD

- Place Salmon fillets onto preheated grill pan.
- Brush with liquid butter
- Place grill pan into hot oven.
- Set programme
- Upon on cook cycle completion, remove immediately.

Grilled Salmon



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PRODUCT						
Pizza 11"	+4°C	1	275°C	1m 15s	80%	80%

Equipment/Tools required:

1 Wire Rack 1 Chilled 11" pizza

METHOD

- Place chilled pizza onto wire rack.
- Place into hot oven.
- Set programme.
- Upon cook cycle completion remove immediately.

Pizza



Food Temperature
prior to cooking



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