



9 Series Settings

PRODUCT	TEMPERATURE °F (°C)	RELATIVE HUMIDITY %
BREADS		
Biscuit, Buttermilk Mini	175 (79)	10
Croissants, Sliced	155 (68)	10
French Toast, Thin Slice	175 (79)	20
Waffles, Original	175 (79)	10
Pancakes	175 (79)	12
Pizza	175 (79)	10
Rolls	175 (79)	15
Dough (Proofing)	90 - 100 (32 - 38)	80 - 90
MEATS		
Prime Rib	175 (79)	75
Hamburgers	180 (82)	60
Hot Dogs	170 (77)	70
Roast Beef	175 (79)	65
Roast Pork	175 (79)	65
Ribs (Pork Spareribs)	175 (79)	70
POULTRY		
Chicken, Boneless, Skinless	175 (79)	70
Chicken, Thigh, Baked, Fried	175 (79)	70
Chicken, Full Breast	175 (79)	70
Chicken, Drum, Baked, Fried	175 (79)	55
Chicken, Leg	175 (79)	70
Chicken, Fried Full Breast	175 (79)	45
Chicken, Fried Thigh	175 (79)	45
Chicken, Fried Drum	175 (79)	45
Chicken, Fried Boneless Skinless	175 (79)	45
Chicken, Whole Roasted	170 (77)	65
Turkey	175 (79)	70
VEGETABLES		
Broccoli, Spears	175 (79)	70
Carrots, Sliced, Crinkled	175 (79)	70
Cauliflower, Clusters IQF	175 (79)	70
Corn on the Cob	180 (82)	75
Mixed Vegetables	175 (79)	70
Fry, Regular 3/8"	195 (91)	0
Potatoes, Mashed	175 (79)	70
Potatoes, Baked	180 (82)	65
Potatoes, Scalloped	175 (79)	75
STARCHES		
Pasta, Elbow Macaroni	180 (82)	55
Rice	180 (82)	75
Lasagna, Meat Sauce & Cheese	185 (85)	70
Beans	175 (79)	65
FISH		
Fish, Baked (Cod Loin) IQF	170 (77)	45
Fish, Batter Dipped	175 (79)	30

Developed in conjunction with the Center for Food Innovation (CFI), Penn State University

EF58-0406

