



## CONVECTION STEAMERS

### SUGGESTED TIMES AND TEMPERATURES

### PASTA & GRAINS

PRODUCT	PAN TYPE	TIME (Minutes)	WEIGHT (per pan)
Frozen Casseroles, Lasagna	Solid	35	Full Pan
Pasta (Place perforated pan inside solid pan, cover pasta with cold water.)			
Spaghetti, Regular/Vermicelli	Solid and Perforated	12 – 15	
Macaroni, Shells/Elbows		15 – 18	
Noodles, ½" wide		12 – 15	
Lasagna Noodles		15 – 18	
Rice, Long Grain (Cover with 4 cups water per pound)	Solid	25	2 lb.

### EGGS & POULTRY

PRODUCT	PAN TYPE	TIME (Minutes)	WEIGHT (per pan)
Eggs			
Scrambled	Solid	10 – 12	8 dozen
Hard Cooked		15	4 dozen
Eggs			
Hard Cooked	Perforated	15	4 dozen
Soft Cooked		9 – 10	4 dozen
Soft Yolk for Caesar Salad		6 – 8	4 dozen
Chicken - Breasts, Legs, Thighs	Perforated	20	15 lbs.
Turkey, Frozen			
Breasts (2)	Perforated	90	6 – 7 lb. Each
Cut Lengthwise		55	20 – 25 lbs.

### MEATS

PRODUCT	PAN TYPE	TIME (Minutes)	WEIGHT (per pan)
Beef			
Ground Chuck	Solid	20 – 25	10 lb.
Sliced as Purchased		35 – 40	10 lb.
Corned Beef	Perforated	40 - 75	6 – 8 lbs.
Hot Dogs or Wieners	Perforated	3	80 – 100 count
Meat Loaf, 3 - 5 pounds each	Solid	40	15 lb.

## SEAFOOD

PRODUCT	PAN TYPE	TIME (Minutes)	WEIGHT (per pan)
Clams Frozen Fresh, Cherrystone	Perforated	10 – 12 5 – 6	3 dozen 3 dozen
King Crab, Frozen Claws Legs	Perforated	4 4 – 6	2-1/2 lb. 4-1/2 lb.
Lobster Frozen Lobster Tail Live Lobster, 10 – 12"	Perforated	6 5	10 lb. 4 per pan
Salmon Fillets, Frozen, 8 ounces each	Perforated	5	7-1/2 lb.
Scallops, Fresh	Perforated	4	3 lb.
Scrod Fillets, Fresh	Perforated	3 – 5	4 lb.
Shrimp, Frozen, 10 per pound	Solid	5	4 lb.

## VEGETABLES

PRODUCT	PAN TYPE	TIME (Minutes)	WEIGHT (per pan)
Asparagus Spears Frozen Fresh	Perforated	10 – 12 5	3 dozen 5 lb.
Beans Baked Refried	Solid	9 9	10 lb. can 10 lb. can
Beans Green, 2" Cut, Frozen/Fresh Lima, Frozen Baby Lima, Frozen	Perforated	6 8 5	5 lb. 5 lb. 5 lb.
Broccoli Spears, Frozen Spears, Fresh Flowerettes, Frozen	Perforated	8 6 6	4 lb. 5 lb. 5 lb.
Brussel Sprouts, Frozen	Perforated	6	5 lb.
Cabbage, Fresh, 1/6 Cut	Perforated	8	5 lb.
Canned Vegetables	Solid	6	10 lb. can
Carrots Baby, Whole, Frozen Crinkle Cut, Frozen Sliced, Fresh	Perforated	8 7 – 8 11	7 lb. 4 lb. 9 lb.

PRODUCT	PAN TYPE	TIME (Minutes)	WEIGHT (per pan)
Cauliflower, Flowerettes	Perforated	6	4 lb.
Frozen		7 – 8	5 lb.
Fresh			
Celery, 1" Diagonal Cut	Perforated	7	5 lb.
Corn	Perforated		
Yellow Whole Kernel, Frozen		5	5 lb.
Cobbettes, Frozen		8	27 ears
		16 – 18	80 ears
Corn-On-Cob, Fresh		10 – 12	18 ears
		16 – 18	54 ears
Frozen Mixed Vegetables	Perforated	6 – 7	5 lb.
Peas, Green	Perforated	6	5 lb.
Potatoes, Whole Russet	Perforated	55	40 lb.
Spinach	Perforated		
Chopped, Frozen		17	6 lb.
Defrosted		5	6 lb.
Fresh Cut		3	2 lb.
Squash, Acorn Halves	Perforated	25	10 halves
Zucchini, Slices	Perforated	8	10 lb.

## FRUIT

PRODUCT	PAN TYPE	TIME (Minutes)	WEIGHT (per pan)
Fruit, Blanch for Peeling, Grapefruit, Oranges	Perforated	3	
Pineapple, Whole for Cutting	Perforated	4	
Prunes, Dried	Solid	12 – 15	