

# turbofan ready

serve food fast



**EXTENDED HOT HOLDING**

 **BLUE SEAL**®



*It's time to make the most of your menu*



# **turbofan** ready

serve food fast

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**HOLD WITHOUT COMPROMISE.**

*Serve with absolute confidence.*

ready



*Stay ready and willing – Turbofan is undoubtedly able.*

## **Serve now. I'm ready.**

With this innovative new hot holding technology you can extend the life of key menu items without compromising one iota of quality, ensuring the meal on the plate is indistinguishable from that which is freshly cooked.

This valuable equipment saves time for when you need it most. There's no need to toil through the additional steps required for reheating prior to serving. It saves stress. There's no reason to be caught short during peak times. Coordination of service becomes that much easier.

Most importantly there's no drop in quality when serving. As there's no degradation of moisture and heat, something that occurs in traditional food warming equipment, everything looks and tastes as it truly should.

*Your customers will simply not know their food has been held.*

*In hospitality nothing will wait until you're 'good and ready'.  
Your customers will arrive and expect their meal served fast.  
So you better be good, and ready.*



*Welcome to the convenience of extended hot hold.*

## **ready.** When you are, and when you're not.

Planning for unexpected busy periods has always been a challenge for the modern commercial kitchen. There's never been a magic switch to turn food instantly hot, at least not one that will deliver a quality result each and every time. The Turbofan EHT10-L extended hot holding cabinet ensures you can cook ahead, stage food correctly and serve up with confidence.



*The extended hot holding cabinet that's right on time.*

## Introducing the EHT10-L.

Our research and development programs identified a number of key capabilities the contemporary restaurant, café, catering and QSR business needed from their hot holding processes. Thanks to an innovative approach to humidity control in the EHT10-L cabinet you can create the ideal holding atmosphere for sustained quality within the ideal temperature zone.

### *The reliability rule*

Above all the EHT10-L provides ongoing consistency, delivering exacting temperature and humidity conditions so a wide range of food can retain all the natural flavour, texture and juices as if it has been freshly cooked.

### *The future fits everywhere*

In the past, food warming equipment has often taken up a lot of valuable floor space. The EHT10-L has a compact 610mm (24") wide footprint yet it's extremely generous in capacity, holding up to 10 1/1 GN trays. Welcome to tomorrow.

### *Set it your way*

Good kitchen technology should empower its operators with intuitive, adaptable operation ideally suited across a wide range of uses. With the EHT10-L you can store specific holding programs for all menu items and set an effective favourites list. It can also monitor specific levels within the cabinet, letting you know when specific food is near time limits and allowing for the quick and easy rotation of key items.



*I'm small.*  
COMPACT 610MM (24") WIDTH

*10 tray capacity.*  
1/1 GASTRONORM TRAY SIZE  
(12" X 20" STEAM PAN)

*Fits all types of food.*  
GENEROUS 74MM (2 7/8")  
TRAY SPACING

*Drip tray.*  
KEEP IT CLEAN & KEEPING  
YOUR KITCHEN SAFE



*Touch screen control.*  
TIME, TEMPERATURE AND  
HUMIDITY CONTROL  
INDIVIDUAL SHELF TIMERS  
PROGRAM RECIPE SETTING  
WITH FAVOURITES LIST

*Water tank.*  
HEATED HUMIDIFICATION  
WATER TANK TO PROVIDE  
AUTOFILL WATER SUPPLY

*Plug & play.*  
SINGLE PHASE,  
CORDSET FITTED

*Hold your food ready and your head high.*

## Peak demand **ready.**

With the improvements in technology the attitude to held food has changed considerably. Nowadays the experienced chef and any operator understand just how important the complete dining experience is to the customer. They know everything must be to the highest standard, from service to wait time to the final result being served.

That's why, across a wide range of establishments, these proud operators are turning to the clever innovation of the Turbofan EHT10-L.

*They plan ahead, serve and consistently deliver fresh held food, fast.*





### *Restaurants and cafes*

Reduce food menu items in adopting to takeaway service arm.

### *Catering*

Reduce the stress in the 'marathon of a sprint' in preparation prior to service.

### *Pubs and bars*

Maintain the quality and flavour within your menu items across a far longer timespan.

### *QSR and fast food*

Ensure consistent food quality and speed output around the clock while reducing the complexity of staff training.



- 60°C
- 1 ROAST VEGE
  - 2 PORK BELL
  - 3 CHICKEN CUR
  - 4 BEEF BOUR
  - 5
  - 6 PASTA RAGG
  - 7 BEEF BRISK
  - 8 BAKED POTA
  - 9
  - 10 RIBS

Footnote: Food held in high-heat polycarbonate trays.

*Safety in numbers.*

## Staying out of the 5°C - 60°C danger zone.

While the technology within the Turbofan EHT10-L is certainly user-friendly, it's not 'foolproof'. Clear awareness and understanding of food safety standards from all operators are still absolutely necessary. A temperature of below 5°C or above 60°C is required when storing or cooking to prevent the growth of pathogenic bacteria.

The EHT10-L allows for a range of holding conditions above 60°C and ensures all operators know exactly how long the food has been in the cabinet for. In doing so it provides ongoing peace of mind for business owners. They know that all staff members can assuredly meet the safety standards for the hot holding of food.

For more information on food safety standards, visit



### *Your Extended Hot Holding Quick Guide.*

Extended holding takes place in a strictly controlled environment with exact temperature and humidity levels. Hot holding times will vary from 30 minutes for fast cooking products for up to two hours for others. Here are the main elements to remember when introducing extended hot holding.



1. Understand the different holding times for different food products to best maximise cabinet capacity.

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2. Use high-heat polycarbonate trays to keep the temperature and moisture constant within the food.

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3. Ensure best practice by transferring freshly cooked food into the holding cabinet quickly to reduce temperature fluctuations.

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4. Adhere to the general principle on a safe food holding time of within two hours.

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5. Remember most products should be cooked for more than 30 minutes and/or have a core temperature above 65°C to make certain they can be preserved at the correct temperature.

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6. Consider that different components of the same dish may have to be held separately and assembled later when served.

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be  
**breakfast**  
ready.



## Holding guide

# Breakfast

<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Bacon - <i>crispy</i></b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>30</b>
<b>Burrito wraps</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Croissant</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>90</b>
<b>Eggs - <i>fried</i></b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>60</b>
<b>- <i>scrambled</i></b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
<b>- <i>poached</i></b>	<b>60 / 140</b>	<b>80 / 176</b>	<b>60</b>
<b>French toast</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>30</b>
<b>Hollandaise</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Muffins</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Mushrooms - <i>fresh, quartered</i></b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>



<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Pancakes</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>60</b>
<b>Potatoes - hash brown</b>	<b>70 / 158</b>	<b>60 / 140</b>	<b>60</b>
- <i>potato gems</i>	<b>70 / 158</b>	<b>60 / 140</b>	<b>30</b>
- <i>roasted potato pieces</i>	<b>70 / 158</b>	<b>60 / 140</b>	<b>60</b>
<b>Sausages</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Spinach - fresh</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
<b>Tomatoes - fresh, halved</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Waffles</b>	<b>74 / 168</b>	<b>60 / 140</b>	<b>60</b>

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.



ITEM	PRICE	STATUS
1 HAMBURGER	8.99	✓
2 MEAT PIE	8.99	✓
3 CHICKEN	8.99	✓
4 CHICKEN VEGGIE	8.99	✓
5 CHICKEN NUGGS	8.99	✓
6 CHICKEN QUA	8.99	✓
7 STEAM VEGGIE	8.99	✓
8 BEEF BURGERS	8.99	✓

ready for  
lunch.

## Hold guide

# Lunch

<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Bacon</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Bean Stew - cassoulet</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Beef - beef stew</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
- <i>beef bolar blade (1.4kg), roasted</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
- <i>beef brisket, roasted</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
<b>Burger pattie - pan fried</b>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
<b>Carrots - roasted</b>	<b>70 / 158</b>	<b>60 / 140</b>	<b>60</b>
<b>Chicken wings - crumbed</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>60</b>
- <i>honey coated</i>	<b>70 / 158</b>	<b>60 / 140</b>	<b>90</b>
<b>Chicken drumstick - roasted</b>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>

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## Hold guide

# Lunch

<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Chicken nuggets</b> - battered, deep fried	<b>74 / 165</b>	<b>60 / 140</b>	<b>30</b>
- crumbed	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Chicken schnitzels</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Chicken breast</b> - no skin	<b>70 / 158</b>	<b>70 / 158</b>	<b>90</b>
<b>Chicken curry</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Eggs</b> - fried	<b>70 / 158</b>	<b>90 / 194</b>	<b>60</b>
- scrambled	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
- poached	<b>60 / 140</b>	<b>80 / 176</b>	<b>60</b>
<b>Hot dog susages</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Lamb</b> - lamb shoulder, roasted	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>

<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Meat pie</b> - <i>frozen, baked</i>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Pasta</b> - <i>lasagne</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
- <i>ravioli in tomato sauce</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
<b>Potatoes</b> - <i>mash potatoes</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
<b>Salmon</b> - <i>fillet</i>	<b>60 / 140</b>	<b>60 / 140</b>	<b>60</b>
<b>Sausage rolls</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Steamed pork buns</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>60</b>
<b>Steamed dumplings</b> ( <i>xiao lung bao</i> )	<b>70 / 158</b>	<b>90 / 194</b>	<b>60</b>
<b>Vegetables</b> - <i>steamed</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
- <i>roasted</i>	<b>70 / 158</b>	<b>60 / 140</b>	<b>60</b>

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ready it's  
dinner time

- 1 CHICKEN
- 2 PORK BELLY
- 3 CHICKEN CURRY
- 4 BEEF ROSSO
- 5 PASTA SAUCE
- 6 BEEF BREAST
- 7 BAKED POTATO
- 8 RIBS
- 9 RIBS

## Hold guide

# Dinner

<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Bean Stew</b> - <i>cassoulet</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Beef</b> - <i>beef stew</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
- <i>beef bourguignon</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
- <i>beef bolar blade (1.4kg), roasted</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
- <i>beef brisket, roasted</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
- <i>sticky ribs</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
- <i>steak, grilled</i>	<b>60 / 140</b>	<b>60 / 140</b>	<b>120</b>
<b>Carrots</b> - <i>roasted</i>	<b>70 / 158</b>	<b>60 / 140</b>	<b>60</b>
<b>Chicken wings</b> - <i>crumbed</i>	<b>74 / 165</b>	<b>60 / 140</b>	<b>60</b>
- <i>honey coated</i>	<b>70 / 158</b>	<b>60 / 140</b>	<b>90</b>

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## Hold guide

# Dinner

<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Chicken drumstick</b> - <i>roasted</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
<b>Chicken (whole)</b> - <i>roasted</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
<b>Chicken nuggets</b> - <i>battered, deep fried</i>	<b>74 / 165</b>	<b>60 / 140</b>	<b>30</b>
<i>- crumbed</i>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Chicken schnitzels</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Chicken breast</b> - <i>no skin</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>90</b>
<b>Chicken curry</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Lamb</b> - <i>lamb shanks, braised</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<i>- lamb shoulder, roasted</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
<b>Pasta</b> - <i>lasagne</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>



<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Pasta</b> - <i>ravioli in tomato sauce</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
<b>Pork</b> - <i>pork chops, glazed</i>	<b>60 / 140</b>	<b>60 / 140</b>	<b>60</b>
- <i>pork belly, crispy skin</i>	<b>70 / 158</b>	<b>70 / 158</b>	<b>120</b>
<b>Potatoes</b> - <i>mash potatoes</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>90</b>
- <i>baked potatoes</i>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Rice</b> - <i>steamed</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Salmon</b> - <i>fillet</i>	<b>60 / 140</b>	<b>60 / 140</b>	<b>60</b>
<b>Vegetables</b> - <i>steamed</i>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
- <i>roasted</i>	<b>70 / 158</b>	<b>60 / 140</b>	<b>60</b>

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## Hold guide

# All day items

<b>FOOD</b>	<b>TEMPERATURE</b> (°C / °F)	<b>MOISTURE TEMPERATURE</b> (°C / °F)	<b>MAXIMUM HOLDING TIME</b> (mins)
<b>Apple crumble</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Chips - deep fried</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>30</b>
<b>Muffins</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>120</b>
<b>Pancakes</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>60</b>
<b>Poppers - deep fried</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>90</b>
<b>Rice - steamed</b>	<b>70 / 158</b>	<b>90 / 194</b>	<b>120</b>
<b>Spring rolls - fried</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>60</b>
<b>Waffles</b>	<b>74 / 165</b>	<b>60 / 140</b>	<b>60</b>

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*Hot holding recipes  
and method.*

**ready.**

◀◀ 60°C H90		
1	DUMPLINGS	00:58:49 ✓
2	MEAT PIE	00:58:59 ✓
3	HOT DOG	00:59:04 ✓
4	ROAST VEGETAB	00:59:23 ✓
5	CHICKEN NUGGE	00:59:33 ✓
6		
	KIN	00:59:45 ✓
	M VEGETAB	00:59:55 ✓
9	BEEF BURGER	01:00:05 ✓
10		



# Big Breakfast

## METHOD

### Fried eggs

Pan-fry in deep oil (similar to confit). Transfer to a poly container and place as single layer to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 60 mins

### Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18 mins. Transfer poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

### Sausages (beef, pork, chicken)

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18 mins. Transfer to poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

### Fresh quartered mushrooms

Pan fry with butter, place mushrooms with juice in a poly container to be held – this will assist to retain moisture.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

### Roasted tomatoes

Coat tomatoes in oil and seasoning, roast in the Turbofan E33 convection oven at 185°C / 365°F for 8 mins. Place tomatoes as single layer in poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

### Hash browns

Cook in a Turbofan E33 convection oven at 200°C / 392°F for 18-20 mins. Transfer to a poly container and place as single layer to be held. Will require re-flash in fryer to bring back crispiness if required.

● 70°C / 158°F ● 60°C / 140°F ● 60 mins

## Hold Guide

● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.





# Croissants

(and other baked pastries)

## METHOD

Bake in a Turbofan convection oven at 185°C / 365°F for 20 mins. Transfer croissants onto a poly container to be held.

● 74°C / 165°F ● 60°C / 140°F ● 90 mins



**Hold Guide** ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Pancakes with Canadian bacon



## METHOD

### Pancakes

Cook in a frying pan and place as single layer on poly container with poly lid to cover to be held immediately.

74°C / 165°F 60°C / 140°F 60 mins

### Crispy Canadian bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins. Transfer onto poly container with poly insert as single layers to be held immediately.

70°C / 158°F 90°C / 194°F 30 mins

# Brekkie wrap



## METHOD

### Scrambled eggs

Using 10 whole eggs and 100ml of cream, cook in saute pan with olive oil and butter.

### Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins.

### Sausage

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins.

Assemble scramble egg, bacon, sausage and cheese on wrap and add in other toppings to suit. Wrap with greaseproof paper and place on poly container to be held immediately.

70°C / 158°F 90°C / 194°F 90 mins



# Eggs Benedict

## METHOD

### Poached eggs

Bring deep saucepan of water to a gentle simmer add salt and white vinegar. Swirl water briskly to form vortex and slide in egg. Cook for 2-3 mins, then remove with a slotted spoon. Transfer onto poly container as single layers to be held immediately.

● 60°C / 140°F ● 80°C / 176°F ● 60 mins

### Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

### Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins. Transfer onto poly container with insert as single layers to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

### Hollandaise sauce

Make sauce as required. Transfer into poly container and place poly lid to cover for holding immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins



# Gravy biscuits



## METHOD

### Gravy sauce

Saute mushrooms and or other ingredients like sausage and onions over medium heat. Add butter and stir till melted. Stir in flour and cook until the mixture comes away from the sides of the pan and turns slightly golden brown. Add seasoning for additional flavours. Slowly add milk and cook until thickened. Transfer sauce into poly container and cover with poly lid to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

To serve, break biscuit in half and place in a bowl or plate. Spoon a generous portion of gravy over the biscuit.

**Hold Guide** ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Beef burger



## METHOD

### Burger patty

Create mince mixture for patty as desired. Cook patty to desired doneness and transfer as single layer onto poly container with insert to be held immediately.

● 70°C / 158°F ● 70°C / 158°F ● 120 mins

To serve, assemble to order with topping and garnish for serving.

# Southern fried chicken burger



## METHOD

### Fried chicken fillets

Deep fry batter coated chicken in oil (180°C / 356°F until golden brown). Bake in the Turbofan E33 convection oven at 160°C / 320°F for about 10 mins or until the chicken pieces are cooked through but still moist and juicy. Transfer onto poly container with insert as single layer to be held as this will keep bottom of fillet crispier.

● 74°C / 165°F ● 60°C / 140°F ● 120 mins

To serve, assemble to order with topping and garnish for serving.

**Hold Guide** ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# American hot dogs



## METHOD

### Hot dog sausages

Cook in pot of water on stove for approximately 8 mins. Remove from water and place on poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Assemble to order with topping and garnish for serving.

# Meat pies



## METHOD

### To cook the pies

Bake in the Turbofan E33 convection oven at 180°C / 356°F for approximately 25-30mins until golden, Transfer onto poly container as single layer to be held immediately.

74°C / 165°F 60°C / 140°F 120 mins

# BBQ pork buns



## METHOD

### To steam the buns

Place each bun on a parchment paper square and steam buns using a bamboo steamer for 12 mins over high heat or until the dough is fluffy and cooked through. Transfer onto poly container as single layer to be held immediately.

70°C / 158°F 90°C / 194°F 60 mins



# Xiao Lung Bao

(steamed dumplings)

## METHOD

Line bamboo steamer with layer of parchment paper square and steam for 12 mins over high heat or 15 mins if frozen. Transfer dumplings in bamboo basket onto poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 60 mins

# Sticky wings



## METHOD

### Prepare the wings

Bring water to boil and cook chicken wings for 5 mins. Take wings out and cool. Coat in creamed honey marinade. Roast in the Turbofan E33 convection oven in convection mode at 190°C / 374°F for 15 mins. Transfer wings onto poly container to be held immediately.

● 74°C / 165°F ● 60°C / 140°F ● 90 mins

# Chicken schnitzel with chips



## METHOD

### Prepare the schnitzel

Deep-fry chicken schnitzel pieces in oil (180°C / 356°F until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of fillet crispier.

● 74°C / 165°F ● 60°C / 140°F ● 120 mins

**Hold Guide** ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Deep fried poppers and nuggets



## METHOD

Deep-fry poppers or nuggets in oil (180°C / 356°F until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of popper / nugget crispier.

### Crumbed poppers

74°C / 165°F 60°C / 140°F 90 mins

### Crumbed nuggets

74°C / 165°F 60°C / 140°F 120 mins

### Battered nuggets

74°C / 165°F 60°C / 140°F 30 mins

# Chicken avocado wrap



## METHOD

### Chicken breast (no skin)

Cook in the Turbofan E33 convection oven in convection mode at 180°C / 356°F for 20-25 mins. Slice chicken into strip sizes.

Assemble chicken, avocado and other toppings on wrap to suit. Wrap with greaseproof paper and place on poly container to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

# Green chicken curry and bok choy



## METHOD

### Chicken curry

Cook in pot or stove. Transfer curry into poly container pan to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

### Bok choy

Steamed for 8 mins and transfer immediately onto poly container to be held immediately.

70°C / 158°F 90°C / 194°F 60 mins

**Hold Guide** ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Mexican beans and rice



## METHOD

### Bean stew

Cook in deep saute pan and transfer into poly container to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

Rice can be cooked traditionally, in a rice cooker or in boiling water, for 20 mins (until cooked). Alternatively the rice can be transferred into a poly cabinet to hold in EHT10-L as well.

70°C / 158°F 90°C / 194°F 120 mins

# Roast pork belly with crispy skin



## METHOD

### Prepare the pork belly

In the Turbofan E33 convection oven, use convection mode and set temperature at 180°C / 356°F and cook with core probe temperature at 75°C / 167°F. Cut crispy pork belly into serving size and transfer to poly cabinet to be held immediately.

● 70°C / 158°F ● 70°C / 158°F ● 120 mins

# Steak and chips



## METHOD

### Prepare steak

Cook steak to desired doneness and transfer to poly container with insert to be held immediately.

● 60°C / 140°F ● 60°C / 140°F ● 120 mins



# American sticky ribs



## METHOD

### Prepare the ribs

Poach ribs in liquor. Cook in the Turbofan E33 convection oven in convection mode at 140°C / 284°F for 120 mins. Coat ribs in sauce and place back in oven at 220°C / 428°F for 15 mins. Transfer onto poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

# Beef bourguignon



## METHOD

### Prepare bourguignon

Cook in pot on stove, bring to a gentle simmer, then transfer to cook in convection mode in the Turbofan E33 convection oven at 130°C / 266°F for 120 mins. Transfer into poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

**Hold Guide** ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Braised lamb shanks

## METHOD

### Braised lamb shanks

Cook in pot on stove then transfer to cook in convection mode in the Turbofan E33 convection oven at 130°C / 266°F for 120 mins. Transfer into poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

### Mash potatoes

Place the potatoes into a large pot, and cover with salted water. Bring to a boil, reduce heat to medium-low, cover, and simmer until tender, 20 to 25 mins. Strain water, mash the potatoes with a potato masher until mashed, then add the butter and milk. Continue to mash until smooth and fluffy. Transfer into poly container and cover with poly lid to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

### Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins



**Hold Guide** ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

# Pasta with beef and tomato sauce



## METHOD

### Sauce

Brown beef in pan on stove and remove from pan. Cook and stir onion in hot oil until soft and translucent, add garlic, stir and cook until fragrant. Pour crushed tomatoes, water and tomato paste into onion mixture. Add beef into mixture and bring to boil. Season to taste. Simmer gently until sauce is reduced and meat is tender.

### Pasta

Cook pasta in pot of salted boiling water on stove for 8-10 mins. Once the pasta is cooked al dente, drain and add it to the sauce, mix to make sure the pasta is evenly coated.

Transfer pasta and sauce into poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

# Pork chop with roasted potato wedges



## METHOD

### Pork chops

Pan-fry marinated pork chops with oil in pan until evenly brown, approximately 2 mins per side. Reduce heat to medium/low and cover with pan and lid to cook for 6-10 mins until cooked to desired doneness. Glaze both sides of the pork chops and cook for another minute. Transfer pork chops to poly container with insert to be held immediately.

● 60°C / 140°F ● 60°C / 140°F ● 60 mins

### Baked potato wedges

Roast potatoes using convection mode in the Turbofan E33 convection oven at 190°C / 374°F for 20-25 mins. Transfer to poly container to be held immediately.

● 70°C / 158°F ● 60°C / 140°F ● 60 mins

# Salmon on asparagus



## METHOD

### **Pan-fried salmon fillet**

Sear salmon presentation side down, pressing them lightly so the entire surface of the fillet comes into contact with the pan, until crispy and golden. Flip and sear the other side until the outside is crispy and cooked to the desired doneness. Transfer to poly container to be held immediately.

● 60°C / 140°F ● 60°C / 140°F ● 60 mins

### **Pan-fried asparagus**

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

To serve, assemble asparagus, place salmon fillet on top and add sauce on top.

# Apple crumble



## METHOD

### **Prepare apple crumble**

Assemble apple crumble mixture in individual ramakins and cook in the Turbofan E33 convection oven in convection mode at 180°C / 356°F for 20-25mins. Place ramakin on poly container to be held immediately.

● 74°C / 165°F ● 60°C / 140°F ● 120 mins

*Ready, willing and able – the Turbofan EHT10-L*



## HOT HOLDING CAN GO ANYWHERE.

Stuck in a (hot) holding pattern?  
With the flexibility of the EHT10-L you can take your cuisine capability anywhere and everywhere it's needed. This potential for different options of staging is undoubtedly convenient for the busy kitchen.

First, there's the standard standalone hot holding cabinet, then with the SKEHT10 the EHT-10L can stand tall upon its own dedicated stand, this elevation providing the perfect front of house view for customers interested in the mouth-watering meals within. Or it can be placed under the E33T-5 convection oven to deliver cooking and hot holding all within the same compact footprint.

*Whether you need the EHT10-L to fit in or stand out, it's ready to go.*

*Compact cook and hold*

Cook in the E33T5 convection oven on top and transfer to stage underneath with EHT10-L

*For the finest front of house*

Lift it up to place in view (EHT10-L on a SKEHT10 stand)

*Standalone strength*

EHT10-L extended hot holding cabinet



*Your ventless cook  
and hold solution*

An added flexibility when  
space is a premium - go  
ventless and add a hood  
on top of your cook and  
hold system  
(VH33 / E33T5 / EHT10-L)



## **Your World. Our Commitment.**

The Turbofan Series is environmentally friendly, with an average packaging weight reduction on all models of over 50%. Lowering the carbon footprint is a key initiative, achieved by sourcing construction and packaging materials that enable weight reduction targets to be established.

All packaging, carton packaging and pallets applied to the Turbofan Series product are 100% recyclable and form part of our planet friendly practices strategy.

## **On call service where you are.**

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the new Blue Seal Turbofan Series first hand in a commercial cooking environment.

Demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff, together with a network of over 200 field service engineers provide excellent support to customers throughout the UK and the Republic of Ireland.

For immediate access to Blue Seal's Technical Service Department, phone 0121-327-6257 between the hours of 8:30am and 5pm, Monday to Friday.

If your call is outside these hours we can direct you to a service provider in your area.

**[www.blue-seal.co.uk](http://www.blue-seal.co.uk)**



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