



# HotColdFreeze Culinary Recommendations



## HOT



### 3 Wet Heat & 3 Dry Heat Settings

Eliminating water from your operation can provide significant advantages including energy savings; reduction in work; and improved safety. Food quality is equal or better with waterless operations resulting from the gentler heat with waterless. HotColdFreeze provides YOU the option for when to operate with and without water.

- HOT** **H1** Ideal for large moist products (macaroni & cheese, mashed potatoes, etc.).
- HOTTER** **H2** Ideal for individually wrapped burgers, hot sandwiches, and products like steamed vegetables.
- HOTTEST** **H3** Ideal for smaller products with less mass.

## COLD



### 3 Cold Settings

- COLDEST** **C1** Ideal for anything prepackaged (yogurt, salads, Jell-O, etc.).
- COLDER** **C2** Ideal for bulk cold products (fruit/pasta/potato salad, leafy greens, sour cream, shredded cheese, cold deserts, etc.).
- COLD** **C3** Ideal for beverages and whole fruit.

## FREEZE



### 1 Freeze Setting

Keeps the bottom of a 4" deep hotel pan at 0F.

- FREEZE** **F1** Ideal for ice cream, slushies, popsicles, etc.

## SWITCHING



### Estimated Conversion Times (Minutes)\*

Ambient to Hot Dry **10-15** | Ambient to Hot Wet **45-60** | Ambient to Cold **30-40**

Ambient to Freeze **45-60** | Hot to Cold **40-60** | Hot to Freeze **60-80**

**NOTE:** If water is in the unit, it should be drained prior to switching the set point. Pans should be removed to help decrease the length of time it takes for a well to reach the new set point.

\*Your results may vary.