*ALL FOOD MUST BE STORED BELOW 40° OR HEATED ABOVE 160° F  
*ALL ITEMS REMOVE FROM REFRIGERATOR AND PLACE ON COUNTER FOR 25 MINUTES BEFORE HEATING, TO BRING TO ROOM TEMPERATURE

**APPETIZER ITEMS**  
Heat same as vegetable items or until 160°

**CASSEROLE STYLE ITEMS—HEAT COVERED**  
EGGPLANT PARMIGIANA  
BAKED PASTA ENTREÉS  
Eggplant Rollatine  
Parmigiana Items  
Pasta Items & Sauce  
Lasagna (2 Hrs at 350°)  
Place in oven 375° for 1 hour or until 160° F. Lasagna may require an additional 30 minutes.

**BEEF & CHICKEN ITEMS—HEAT COVERED**  
Place in 375° oven for 50 minutes or until 160° F. Meatballs may require an additional 20 minutes.

**HOT VEGETABLE ITEMS—HEAT COVERED**  
Heat in 350° oven for 35-45 minutes.

**SEAFOOD ITEMS**  
**MUSSELS AND ZUPPA DI PESCE—HEAT COVERED**  
Heat in 350° oven for 35-45 minutes.  
( Fried Calamari, Filet of Sole, Shrimp)  
Heat Uncovered 350° until warm, approx. 20-25 minutes

**WHOLE ROASTED TURKEY**  
Place in the oven 350°  
Turkeys Cooks at 2 ½ - 3 Lbs.. Per Hour.  
2 ½ Lbs. Per Hour.  
Internal Temperature of 165°  
For Best Results Baste Every Hour

**STUFFED LOIN OF PORK**  
Stuffed Loin of Pork Cooks at 2 ½ - 3 Lbs.. Per Hour. Place in oven 350°  
Average Pork Roasts takes approx. 2 ½ - 3 Hours Internal Temperature of 150°

**PRIME RIB—SEASON TO YOUR PREFERENCE**  
Place in oven 375°. Approximately 2 ½ Lbs. to 3 Lbs. per Hour  
- Rare Internal Temperature = 110°  
- Medium Rare Internal Temperature = 120°  
- Medium Internal Temperature = 130°  
- Medium Well Internal Temperature = 140°  
- Well Internal Temperature = 160°  
To reheat any carving item place in pan with a cup of water cover with foil, remove at
safe heating temperature.

**BONELESS PRIME RIB**

Place in oven 350°

Boneless Prime Rib Cooks at 3 Lbs. Per Hour. Internal Temperature of 165°

- Rare Internal Temperature = 110°
- Medium Rare Internal Temperature = 120°
- Medium Internal Temperature = 130°
- Medium Well Internal Temperature = 140°
- Well Internal Temperature = 150°

SAFE HEATING TEMP = 350° - 375°

SOME TIME VARIATIONS MAY OCCUR BASED ON OVEN & OTHER PRODUCTS BRINGING DOWN OVEN TEMPERATURES