

BEEF

— Short Ribs, Smoked



FOR OVENS EQUIPPED WITH SMOKING FUNCTION

PREHEAT THE OVEN BEFORE COOKING MODE OPERATION

COMBITHERM OVEN PROCEDURE

PRODUCT

➤ Beef Ribs, 2-3 lb (1 to 1,3 kg)



FAN SPEED

Full Speed



WOOD CHIP CONTAINER

Full

OVEN MODE



Combination



COOKING TEMPERATURE

275°F (135°C)
50 minutes

SELECT SMOKING TIME

TIMER

Press and Set **TIMER**



APPROXIMATE SMOKE TIME	FINAL INTERNAL TEMPERATURE
30-50 minutes	190°F (88°C)
USE APPROXIMATE SMOKING TIME SHOWN FOR FULL OR PARTIAL LOADS	

Time and temperature settings are suggested guidelines only. Due to variations in product quality, weight, and desired degree of doneness the controls may require some adjustment from the time and temperatures shown. All cooking should be based on internal product temperatures.

SMOKER

Press Chef Function key. 

Turn knob until Smoker icon is displayed. 

Press Chef Function key. 


“YES” or “NO” check box will appear in display. 

Use knob or up/down arrow keys to select “YES”.

Press Chef Function key to confirm setting. 

Press **START**. 

STOP THE SMOKING FUNCTION AT ANY TIME BY PRESSING THE STOP KEY. 

OR On S-Control models, press the Smoking button at the beginning of the cooking cycle. 

MATERIALS

➤ Stainless steel sheet pans or full-size pans
Vegetable release spray (optional)
Seasoning

PRODUCT PREPARATION

Spray pans with vegetable release spray if desired.
➤ Place short ribs side-by-side in pans and season as desired.
Load pans in preheated oven.

MAXIMUM CAPACITY

MODEL 6•10

5 full-size pans or GN 1/1
5 half-size sheet pans

MODEL 7•14

13 full-size pans or GN 1/1
6 full-size sheet pans or GN 2/1

MODEL 10•10

9 full-size pans or GN 1/1
9 half-size sheet pans

MODEL 10•18

19 full-size pans or GN 1/1
9 full-size sheet pans or GN 2/1

PAN SIZES

➤ Full-size pans: 20" x 12" x 2-1/2"
Full-size sheet pans: 18" x 26" x 1"
Half-size sheet pans: 18" x 13" x 1"
Gastronorm 1/1: 530 x 325 x 65mm
Gastronorm 2/1: 650 x 530 x 65mm

NOTES

