DELTA-T CORE TEMPERATURE COOKING

This special program function cooks by internal product temperature with the use of the probe. Unlike the standard core temperature mode, however, the Delta-T oven temperature automatically increases in direct proportion to the internal temperature of the product. The Delta-T mode cooks with convection heat but provides a more gentle method of cooking. Browning occurs toward the end of the cooking cycle.

1. PRESS THE ON/OFF POWER KEY TO THE ON POSITION.

2. PRESS THE CHEF FUNCTION KEY.
   Press the up ▲ and down ▼ arrow keys or rotate the adjustment knob until the Delta-T △ symbol is highlighted in the display.

3. PRESS THE CHEF FUNCTION KEY.
   Press the up ▲ and down ▼ arrow keys or rotate the adjustment knob to select “YES” for the Delta-T function.

4. PRESS THE SALE FUNCTION KEY TO CONFIRM THE SETTING.

5. PRESS THE TEMPERATURE KEY.
   Press the up ▲ and down ▼ arrow keys or rotate the adjustment knob to select the desired Delta-T cooking temperature within the cooking temperature ranges shown below.

6. PRESS THE CORE TEMP KEY.
   Press the up ▲ and down ▼ arrow keys or rotate the adjustment knob to select the internal product cutoff temperature within the temperature ranges shown below.

THE OVEN WILL BEGIN THE DELTA-T CONVECTION COOKING MODE.

The set Delta-T temperature will appear in the display.
The actual internal product temperature will appear in the display.

When the operator set internal temperature has been reached, a buzzer will sound indicating the end of the operating mode.

- To stop the buzzer, press the start/stop key 😴 or open the oven door.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>DELTA-T TEMPERATURE △T</th>
<th>CORE TEMPERATURE SETTING △T</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF ROAST</td>
<td>122°F to 131°F (50°C to 55°C)</td>
<td>118°F to 136°F (48°C to 58°C)</td>
</tr>
<tr>
<td>TENDERLOIN</td>
<td>122°F to 140°F (50°C to 60°C)</td>
<td>122°F to 140°F (50°C to 60°C)</td>
</tr>
<tr>
<td>VEAL &amp; LAMB</td>
<td>122°F to 158°F (50°C to 70°C)</td>
<td>172°F (78°C)</td>
</tr>
<tr>
<td>PORK ROAST</td>
<td>122°F to 158°F (50°C to 70°C)</td>
<td>172°F (78°C)</td>
</tr>
<tr>
<td>HAM</td>
<td>122°F to 140°F (50°C to 60°C)</td>
<td>172°F (78°C)</td>
</tr>
</tbody>
</table>