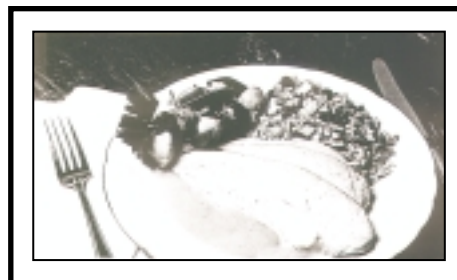
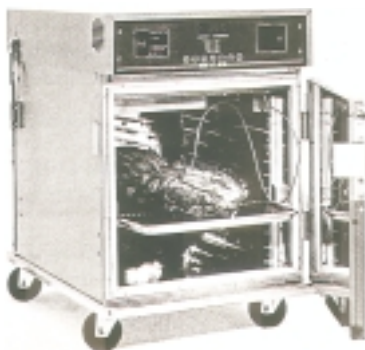




Tender Touch Cookbook

Slow Roasting & Holding Perfection

Innovative Foodservice Equipment
Custom Designed for Performance, Service and Value.



Welcome... to the exciting world of Tender Touch" Slow Roasting and Holding Perfection, the most advanced cooking system available. From here on, you and your customers will enjoy foods prepared as they ought to be- efficiently, effortlessly and deliciously.

This special guide is organized to help you get the utmost from your new Tender Touch System. As you follow its easy steps, the things you learn will give you not only the expertise necessary to prepare the basic menu items within its pages, but will open up exciting new cooking applications for you to explore on your own. We invite you to share your discoveries with us. We will pass them along to other Tender Touch owners.

The two main methods of TenderTouch cooking are:

1. Roasting by Probe
2. Roasting by Time

How to program your new oven to roast and hold specific foods within these two methods is clearly explained, step-by-step. Then, you'll find important general tips on TenderTouch cooking such as:

- Minimum hold times on various items.
- How to position items for optimum results.
- Seasoning tips.
- Proper probe insertion.
- Preparation of roasting pans.

You'll also hear from Chef Juan Roberto, who will offer additional tips for best cooking results with the TenderTouch System.

TenderTouch Slow Roast & Hold Ovens are proudly engineered and manufactured to the highest possible standards. If you have any questions or comments about our equipment, please call us.

The BevLes Company

Table of Contents

Tender Touch II Quick Operation.....	2	Chicken (Whole).....	8
Tender Touch III Quick Operation.....	3-4	Pork Ribs.....	9
Beef Brisket.....	5	Pork Roast (Loin).....	9
Boneless Chuck.....	5	Leg of Lamb (Bone In).....	10
Prime Rib.....	6	Baked Potatoes.....	10
Top Round.....	6	11
Duck (Whole).....	7	11
Turkey (Whole).....	7	11
Turkey Breast (Bone In).....	8	11















































Form #780093 5/06

Phone: (214) 421-7366
 Fax: (214) 565-0976
 Toll Free: (800) 527-2100
 Website: www.apwwyott.com
 E-mail: info@apwwyott.com

BEVLES COMPANY, INC.








































P.O. Box 1829
 Cheyenne, WY 82003

TENDER TOUCH II...QUICK REFERENCE OPERATION

Roasting by Temperature Probe		Roasting by Time	
1	 Press POWER Preheat Temp. Is Automatically Selected	1	 Press POWER Preheat Temp. Is Automatically Selected
2	  Set Preheat Temp. to ___ _ 0 (No Preheat Cycle)  Press ENTER	2	  Set Preheat Temp. in °F (No Preheat Cycle)  Press ENTER
3	 Roast Time   Set Minutes to <u>0</u> <u>0</u> “ <u>0</u> ” “ <u>0</u> ”  Press ENTER   Set Hours to “ <u>0</u> ” “ <u>0</u> ” <u>0</u> <u>0</u>  Press ENTER	3	 Roast Time   Set Minutes to <u>0</u> <u>0</u> “ _ ” “ _ ”  Press ENTER   Set Hours to “ _ ” “ _ ” <u>0</u> <u>0</u>  Press ENTER
4	 Roast Temp.   Set Roast Temp. in °F  Press ENTER	4	 Roast Temp.   Set Roast Temp. in °F  Press ENTER <small>(Probe Temp. Is automatically skipped when Roasting by Time)</small>
5	 Probe Temp.   Set Probe Temp. in °F  Press ENTER	5	 Hold Temp.   Set Hold Temp. in °F  Press ENTER
6	 Hold Temp.   Set Hold Temp. in °F  Press ENTER	6	 Press START
7	 Press START	7	 Press RUN/HALT
8	 Press RUN/HALT		
To REPEAT LAST Program Entered. Follow Steps 1- POWER , 7- START & 8- RUN/HALT		To REPEAT LAST Program Entered. Follow Steps 1- POWER , 6- START & 7- RUN/HALT	




































TENDER TOUCH III...QUICK REFERENCE OPERATION

Roasting by Temperature Probe

<p>1</p> <p> Press POWER Delay Start is Automatically Selected</p>	<p>6</p> <p> Probe Temp.</p> <p>  Set Probe Temp. in °F</p> <p> Press ENTER</p>
<p>2</p> <p>  Set Minutes</p> <p> Press ENTER</p> <p>  Set Hours (0 0 0 0 = No Delay Start Cycle)</p> <p> Press ENTER</p>	<p>7</p> <p> Hold Temp.</p> <p>  Set Hold Temp. in °F</p> <p> Press ENTER</p>
<p>3</p> <p> Preheat Temp.</p> <p>  Set Preheat Temp. to 0 0 0 0 (No Preheat Cycle)</p> <p> Press ENTER</p>	<p>8</p> <p> Hold Time</p> <p>  Set Minutes</p> <p> Press ENTER</p> <p>  Set Hours (0 0 0 0 = No Hold Time Cycle)</p> <p> Press ENTER</p>
<p>4</p> <p> Roast Time</p> <p>  Set Minutes to 0 0 "0" "0"</p> <p> Press ENTER</p> <p>  Set Hours to "0" "0" 0 0</p> <p> Press ENTER</p>	<p>9</p> <p> Press TIMER RESET</p>
<p>5</p> <p> Roast Temp.</p> <p>  Set Roast Temp. in °F</p> <p> Press ENTER</p>	<p>10</p> <p> Press RUN/HALT</p> <p>To REPEAT LAST Program Entered. Follow Steps 1-POWER, 9-TIMER RESET & 10- RUN/HALT</p>

TENDER TOUCH III...QUICK REFERENCE OPERATION

Roasting by Time

<p>1</p> <p> Press POWER</p> <p>Delay Start Is Automatically Selected</p>	<p>6</p> <p> Hold Temp.</p> <p>  Set Hold Temp. in °F</p> <p> Press ENTER</p>
<p>2</p> <p>  Set Minutes</p> <p> Press ENTER</p> <p>  Set Hours (<u>0</u> <u>0</u> <u>0</u> <u>0</u> = No Delay Start Cycle)</p> <p> Press ENTER</p>	<p>7</p> <p> Hold Time</p> <p>  Set Minutes</p> <p> Press ENTER</p> <p>  Set Hours (<u>0</u> <u>0</u> <u>0</u> <u>0</u> = No Hold Time Cycle)</p> <p> Press ENTER</p>
<p>3</p> <p> Preheat Temp.</p> <p>  Set Preheat Temp. in °F to <u>0</u> <u>0</u> <u>0</u> <u>0</u> (No Preheat Cycle)</p> <p> Press ENTER</p>	<p>8</p> <p> Press TIMER RESET</p>
<p>4</p> <p> Roast Time</p> <p>  Set Minutes to <u>0</u> <u>0</u> " " "</p> <p> Press ENTER</p> <p>  Set Hours to " " " <u>0</u> <u>0</u></p> <p> Press ENTER</p>	<p>9</p> <p> Press RUN/HALT</p>
<p>5</p> <p> Roast Temp.</p> <p>  Set Roast Temp. in °F</p> <p> Press ENTER</p> <p>(Probe Temp. is automatically skipped when Roasting by Time)</p>	<p>To REPEAT LAST Program Entered. Follow Steps 1-POWER, 8-TIMER RESET & 9- RUN/HALT</p>

Beef Brisket

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required
Roast Temperature - 200°F (93°C)
Probe Temperature - 160°F (71°C)
 NOTE: Approximate Roast Time will be 6 ½ hours for 30-50lbs. Of brisket.
Hold Temperature - 142°F (61°C)
Minimum Hold Time - 3 Hours

Roasting By Time



OVEN SETTINGS:
 Preheat - 200°F (93°C)
Roast Temperature - 200°F (93°C)
Roast Time - 6 ½ Hours*
 (30-50lbs. of Beef Brisket)
Hold Temperature - 142°F (61°C)
Minimum Hold Time - 3 Hours

Juan Roberto Recommends



- Spray pans with food release before use.
- Seasoning - Sprinkle entire brisket with dry onion soup-mix or brush with barbecue sauce.
- Place brisket in pan and wrap entire pan tightly with plastic wrap. When using probe, push through plastic wrap into product.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.
 * Add 15 minutes to roast time for each additional Brisket over the initial 50 lbs.

Boneless Chuck

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:
 Preheat - Not Required
Roast Temperature - 190°F (88°C)
Probe Temperature -
Rare: 130° - 135°F (54° - 57°C)
Med. Rare: 145° - 140°F (57° - 60°C)
Medium: 145° - 150°F (63° - 66°C)
Well: 155° - 160°F (68° - 71°C)

NOTE: Approximate Roast Time for one or two 15-20lb. Roasts.
 Rare: 7 - 7 ½ Hours*
 Med. Rare: 8 Hours*
 Medium: 8 - 9 Hours*
 Well: 9 - 10 Hours*
Hold Temperature - 142°F (61°C)
Minimum Hold Time - 2 Hours

Roasting By Time



OVEN SETTINGS:
 Preheat - 190°F (88°C)
Roast Temperature - 190°F (88°C)
Roast Time - For one or two 15-20 lb. roasts.
 Rare: 6 ½ - 7 Hours*
 Med. Rare: 7 ½ - 8 Hours*
 Medium: 8 - 8 ½ Hours*
 Well: 8 ½ - 9 ½ Hours*
Hold Temperature - 142°F (61°C)
Minimum Hold Time - 2 Hours

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total air flow around product.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.
 * Add 20 minutes to roast time for each additional Roast over the original rack.

Prime Rib

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 190°F (88°C)

Probe Temperature -

Rare: 130° - 135°F (54° - 57°C)

Med. Rare: 135° - 140°F (57° - 60°C)

Medium: 145° - 150°F (63° - 66°C)

Well: 155° - 160°F (68° - 71°C)

NOTE: Approximate Roast Time for one or two 15-20lb. Roasts.

Rare: 7 - 7½ hours*

Medium Rare: 8 Hours*

Medium: 8 - 9 Hours*

Well: 9 - 10 Hours*

Hold Temperature - 142°F (61°C)

Minimum Hold Time - 2 Hours

Roasting By Time



OVEN SETTINGS:

Preheat - 190°F (88°C)

Roast Temperature - 190°F (88°C)

Roast Time - For one or two 15-20 lb. Roasts.

Rare: 6½ - 7½ Hours*

Med. Rare: 7½ - 8¼ Hours*

Medium: 8¼ - 8¾ Hours*

Well: 8¾ - 9½ Hours*

Hold Temperature - 142°F (61°C)

Minimum Hold Time - 2 Hours

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total air flow around product.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 20 minutes for each additional Roast over the original rack.

Top Round

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 190°F (88°C)

Probe Temperature -

Rare: 130° - 135°F (54° - 57°C)

Med. Rare: 135° - 140°F (57° - 60°C)

Medium: 145° - 150°F (63° - 66°C)

Well: 155° - 160°F (68° - 71°C)

NOTE: Approximate Roast Time for one or two 15-20lb. Roasts.

Rare: 7 - 7½ hours*

Medium Rare: 8 Hours*

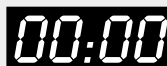
Medium: 8 - 9 Hours*

Well: 9 - 10 Hours*

Hold Temperature - 142°F (61°C)

Minimum Hold Time - 2 Hours

Roasting By Time



OVEN SETTINGS:

Preheat - 190°F (88°C)

Roast Temperature - 190°F (88°C)

Roast Time - For one or two 15-20 lb. roasts.

Rare: 6½ - 7 Hours*

Med. Rare: 7½ - 8¼ Hours*

Medium: 8¼ - 8¾ Hours*

Well: 8¾ - 9½ Hours*

Hold Temperature - 142°F (61°C)

Minimum Hold Time - 2 Hours

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total air flow around product.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 20 minutes for each additional Roast over the original rack.

Duck (Whole)

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 215°F (102°C)

Probe Temperature - 170°- 175°F (77° - 79°C)

NOTE: Approximate Roast Time will be 6 ½ - 7 ½ Hours* for four 4 - 5 lb. ducks.

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hour

Roasting By Time



OVEN SETTINGS:

Preheat - 215°F (102°C)

Roast Temperature - 215°F (102°C)

Roast Time - 6 ½ to 7 ½ Hours (4 - 5 lb. ducks)

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hour

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total airflow around product.
- Arrange birds on pan with breast toward left side of oven.
- If using probe use caution. Probe should not touch bone.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 15 minutes for each additional Duck over the original rack.

Turkey (Whole)

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 215°F (102°C)

Probe Temperature - 175°-180°F (80° - 82°C)

NOTE: Approximate Roast Time will be 6 ½ - 8 Hours* for two 25 lb. turkeys.

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hour

Roasting By Time



OVEN SETTINGS:

Preheat - 215°F (102°C)

Roast Temperature - 215°F (102°C)

Roast Time - 6 ½ - 8 Hours* (Two 25 lb. turkeys)

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hours

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total air flow around product.
- Face breast cavity of birds to the left of oven.
- Rub exterior of turkey with melted butter or cooking oil.
- For best results when using probe, it should be inserted into the dark meat thigh area. Use caution, probe should not touch bone.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 30 minutes for each additional turkey over the original rack.

Turkey Breast (Bone In)

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 210°F (99°C)

Probe Temperature - 170° - 175°F (77° - 79°C)

NOTE: Approximate Roast Time will be 6 - 7 hours* for three 10 - 12 lb. breasts.

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hour

Roasting By Time

00:00

OVEN SETTINGS:

Preheat - 210°F (99°C)

Roast Temperature - 210°F (99°C)

Roast Time - 6 to 7 hours* (Three 10 - 12 lb. breasts)

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hour

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total airflow around product.
- If product is to be sliced thin for sandwich servings, consider cooking in the Cryovac package.
- For better eye appeal remove from Cryovac, rub exterior with cooking oil or melted butter.
- If using probe, use caution. Probe should not touch bone.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 15 minutes for each additional breast over the original rack.

Chicken (Whole)

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 215°F (102°C)

Probe Temperature - 175° - 180°F (80° - 82°C)

NOTE: Approximate Roast Time will be 5 ½ - 6 ½ Hours* for six 3 lb. Birds.

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hour

Roasting By Time

00:00

OVEN SETTINGS:

Preheat - 215°F (102°C)

Roast Temperature - 215°F (102°C)

Roast Time - 5 ½ - 6 ½ Hours* (Six 3 lb. Birds)

Hold Temperature - 150°F (66°C)

Minimum Hold Time - 1 Hour

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total air flow around product.
- Season to taste.
- If using probe, use caution. Probe should not touch bone.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 15 minutes for each additional chicken over the original rack.

Pork Ribs

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required
Roast Temperature - 210°F (99°C)
Probe Temperature - 170°- 180°F (77° - 82°C)

NOTE: Approximate Roast Time will be 5 ½ - 6 ½ hours* for four 2 - 3lb. racks.

Hold Temperature - 145°F (63°C)
Minimum Hold Time - 2 Hours

Roasting By Time



OVEN SETTINGS:

Preheat - 210°F (99°C)
Roast Temperature - 210°F (99°C)
Roast Time - 5 ½ to 6 ½ hours*
 (Four 2 - 3 lb. racks)

Hold Temperature - 145°F (63°C)
Minimum Hold Time - 2 Hours

Juan Roberto Recommends



- Use icing screen in bun pan to allow for total airflow around product.
- Seasoning - Salt & pepper.
- Wrap each rack of ribs in plastic wrap.
- Remove wrap and brush ribs with barbecue sauce 30 minutes before serving.
- Return to oven to allow glaze to set.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 20 minutes for each additional pork rib rack over the original rack.

Pork Roast (Loin)

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required
Roast Temperature - 210°F (99°C)
Probe Temperature - 170°-180°F (77° - 82°C)

NOTE: Approximate Roast Time will be 4 - 6 Hours* for one or two 8 lb. roasts.

Hold Temperature - 145°F (63°C)
Minimum Hold Time - 2 Hours

Roasting By Time



OVEN SETTINGS:

Preheat - 210°F (99°C)
Roast Temperature - 210°F (99°C)
Roast Time - 5 Hours*
 (One or two 8 lb. roasts)

Hold Temperature - 145°F (63°C)
Minimum Hold Time - 2 Hours

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total air flow around product.
- Rub exterior of pork roast with garlic and orange zest.
- Salt & pepper to taste.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 30 minutes for each additional roast over the original 1 to 2 roasts.

Leg of Lamb (Bone in)

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 210°F (99°C)

Probe Temperature -

Rare: 140°F (60°C)

Medium Rare: 150°F (65°C)

Medium: 160°-170°F (71°-77°C)

NOTE: Approximate Roast Time will be 7-7 ½ hours* for one 8-10 lb. leg.

Hold Temperature - 145°F (63°C)

Minimum Hold Time - 2 Hours

Roasting By Time

7:00

OVEN SETTINGS:

Preheat - 210°F (99°C)

Roast Temperature - 210°F (99°C)

Roast Time - 7 hours*

(One 8 - 10 lb. leg)

Hold Temperature - 145°F (63°C)

Minimum Hold Time - 2 Hours

Juan Roberto Recommends



- Spray pans with food release before use.
- Use icing screen in bun pan to allow for total airflow around product.
- Seasoning: Garlic, salt & pepper to taste.

Notes: _____

Roast times are based on an Internal Product Temperature of 40°F (4°C) at the beginning of the roast cycle.

* Add 20 minutes for each additional lamb leg over the original rack.

Baked Potatoes

Roasting By Probe

(Internal Product Temperature)



OVEN SETTINGS:

Preheat - Not Required

Roast Temperature - 245°F (118°C)

Probe Temperature - 180°F (82°C)

NOTE: Approximate Roast Time will be 3 - 4 Hours* for sixty-five to seventy ¾ lb. potatoes.

Hold Temperature - 155°F (68°C)

Roasting By Time

00:00

OVEN SETTINGS:

Preheat - 245°F (118°C)

Roast Temperature - 245°F (118°C)

Roast Time - 3-4 Hours*

(Sixty-five to seventy ¾ lb. potatoes)

Hold Temperature - 155°F (68°C)


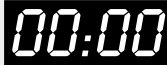

Juan Roberto Recommends









- Use icing screen in bun pan to allow for total air flow around product.
- Rub exterior of potatoes with cooking oil.
- Place larger potatoes on left side of pan.
- Place smaller potatoes on right side of pan.




Notes: _____

Roast times are based on an Internal Product Temperature of 60°F (15°C) at the beginning of the roast cycle.

<p>Roasting By Probe</p>  <p>(Internal Product Temperature)</p>	<p>OVEN SETTINGS: Preheat - Roast Temperature - Probe Temperature - Hold Temperature - Minimum Hold Time -</p>
<p>Roasting By Time</p> 	<p>OVEN SETTINGS: Preheat - Roast Temperature - Roast Time - Hold Temperature - Minimum Hold Time -</p>
<p>Juan Roberto Recommends</p> 	
<p>Notes: _____</p> <p>_____</p> <p>_____</p>	

<p>Roasting By Probe</p>  <p>(Internal Product Temperature)</p>	<p>OVEN SETTINGS: Preheat - Roast Temperature - Probe Temperature - Hold Temperature - Minimum Hold Time -</p>
<p>Roasting By Time</p> 	<p>OVEN SETTINGS: Preheat - Roast Temperature - Roast Time - Hold Temperature - Minimum Hold Time -</p>
<p>Juan Roberto Recommends</p> 	
<p>Notes: _____</p> <p>_____</p> <p>_____</p>	

<p>Roasting By Probe</p>  <p>(Internal Product Temperature)</p>	<p>OVEN SETTINGS: Preheat - Roast Temperature - Probe Temperature - Hold Temperature - Minimum Hold Time -</p>
<p>Roasting By Time</p> 	<p>OVEN SETTINGS: Preheat - Roast Temperature - Roast Time - Hold Temperature - Minimum Hold Time -</p>
<p>Juan Roberto Recommends</p> 	
<p>Notes: _____</p> <p>_____</p> <p>_____</p>	

<p>Roasting By Probe</p>  <p>(Internal Product Temperature)</p>	<p>OVEN SETTINGS: Preheat - Roast Temperature - Probe Temperature - Hold Temperature - Minimum Hold Time -</p>
<p>Roasting By Time</p> 	<p>OVEN SETTINGS: Preheat - Roast Temperature - Roast Time - Hold Temperature - Minimum Hold Time -</p>
<p>Juan Roberto Recommends</p> 	
<p>Notes: _____</p> <p>_____</p> <p>_____</p>	



Phone: (214) 421-7366
Fax: (214) 565-0976
Toll Free: (800) 527-2100
Website: www.apwwyott.com
E-mail: info@apwwyott.com

BEVLES COMPANY, INC.
P.O. Box 1829
Cheyenne, WY 82003