Create the new 4:1 Fresh Beef Recipe

						Cooking Temp (F)		Stage 1 Cooking		Stage 2 Cooking			Tot	
Product Display	Menu	Auto	Grill Surface	#Per Run	Recipe Cooking Methodology	Platen	Grill	Gap (MILS)	Time (sec)	Prompt	Gap (MILS)	Time (sec)	Prompt	al Time
4:1 CLAM HOTG	PM		Iron	3	Standard	425	365	420	30	NONE	435	42	NONE	72
HOME SCREEN OFF Press NEMS AL REGRE NEMS SITING DEGREGIES			1. Select All Recipes.			SELECT COOKING METHODOLOGY						ue.		
	Passwor 3 4 5 6 7 e r t y s d f g c V b n space space space space	d 7 8 9 4 i d h j k m <3		2. Ent press l Note: A store n technic	er password the Return. Access available to nanager or service cian password.	n		OKING TIME 0 MAX: 9999 P 0 MAY: 2000	4:1 CI	_AM HO 	TG SECS MILS	, (1)		•
ALL RECIPE Image: State state state state ALL RECIPE Image: State state state Image: State state state Image: State state Image: State state state Image: State state Image: State state state Image: State state Image: State state Image: State state				3. Press CREATE NEW.			GR MIN GR	AT COOKING OMPT SELECT PER PLATEN 149 F MAX: 450 F 14L PLATEN 14L FRONT 14L FRONT 149 F MAX: 400 F	TON 0FF: 32F 0FF: 32F 0FF: 32F		IO DNE 25 F 25 F 25 F		✓	
	CREATE NEW R Recipe Na 10mm 10 dyna 2 3 4 5 6 w e r t y s d f g x x c v b n y s d f g x c v b n space space space space	RECIPE	0 0 1 2 ETURN essy rouch	4. Typ Name press	e your new Reci : 4to1 CLAM the return.	pe ຼາກ,	8. Enter ing only. 9. Use th	the infor ne up & d	mation own arr	from the row to se	e table ab croll to th	oove. St	easy To age 1 cc ns.	б <mark>исн</mark> bok-
SELECT IMAGE PLEASE BACON BACON STEAK FOLDED EGGS FOLDED EGGS F			5. Select an image then, press check, or import one.			Image: Constant of the second state)			
	SELECT RECIP	PE TYPE	essy Touci	6. Sele press c contin	ect NORMAL the check-mark to uue.	n,	COORDEC CAP MAR HAR MAR HAR PRCMPT SLEP	4:1 CLAM HO A D D ST	EP? X JUT DONE		11. Se to con cancel	elect ch tinue, o	eck-mai r the X t	ʻk o

4:1 CLAM HOTG

	42 SEC	
GAP MIN: 0 MAX: 2000	435 MI	
	NO	
PROMPT SELEC		
UPPER PLATEN MIN: 149 F MAX: 450 F	OFF: 32F 425 F	-
GRILL PLATEN MIN: 149 F MAX: 400 F	OFF: 32F 365 F	-
	OFF: 32F 365 F	

12. Enter the information from the table above. Stage 2 cooking only.

- 13. Use the up & down arrow to scroll to the options.
- 14. Select check mark to save your work.



ACTIVATE RECIPE CREATED (4 to 1 CLAM HOTG)



