



# SAMPLE MENU

**PLEASE NOTE:**

This recipe book is intended to be a guide to assist new users in creating their MultiChef XL Menu.

All cook times are estimates, you should test any recipe before serving to a customer.

# MULTICHEF XL

## BREAKFAST MENU

## COOK TIMES

### TOASTED BAGEL

25 SECS

#### **1 Step**

Temp: 525

Micro: 40

Air: 80

### FROZEN HASHBROWN

1 MIN 15 SECS

#### **Step 1: 1 Min 40 Secs**

Temp: 525

Micro: 80

Air: 100

#### **Step 2: 20 Secs**

Temp: 525

Micro: 70

Air: 100

#### **Step 3: 15 Secs**

Temp: 525

Micro: 10

Air: 100

### FROZEN FRENCH TOAST STICKS

1 MIN

#### **Step 1: 1 Min 50 Secs**

Temp: 525

Micro: 50

Air: 50

#### **Step 2: 10 Secs**

Temp: 525

Micro: 0

Air: 80

### FROZEN BREAKFAST SAUSAGE

50 SECS

#### **1 Step**

Temp: 525

Micro: 70

Air: 50

### FROZEN BREAKFAST BURRITO

1 MIN 5 SECS

#### **Step 1: 50 Secs**

Temp: 525

Micro: 50

Air: 50

#### **Step 2: 30 Secs**

Temp: 525

Micro: 100

Air: 60

## APPETIZER MENU

## COOK TIMES

### NACHOS

30 SECS

**1 Step**

Temp: 525

Micro: 40

Air: 80

### CHICKEN QUESADILLA

55 SECS

**1 Step**

Temp: 525

Micro: 70

Air: 20

### FROZEN SWEET POTATO FRIES

2 MINS 20 SECS

**Step 1: 1 Min 50 Secs**

Temp: 525

Micro: 0

Air: 50

**Step 2: 30 Secs**

Temp: 525

Micro: 0

Air: 100

### FROZEN TATER TOTS

3 MINS

**Step 1: 2 Mins**

Temp: 525

Micro: 0

Air: 60

**Step 2: 1 Min**

Temp: 525

Micro: 0

Air: 100

### FROZEN SOFT PRETZEL

1 MIN 5 SECS

**Step 1: 15 Secs**

Temp: 525

Micro: 80

Air: 10

**Step 2: 35 Secs**

Temp: 525

Micro: 40

Air: 50

**Step 3: 15 Secs**

Temp: 525

Micro: 60

Air: 30

### FRESH PIZZA DOUGH

3 MINS

#### **1 Step (Wewalka Dough)**

Temp: 525

Micro: 0

Air: 70

### FRESH FLATBREAD PIZZA

1 MIN 30 SECS

#### **1 Step**

Temp: 525

Micro: 60

Air: 60

### FROZEN 8 INCH PIZZA

2 MIN 15 SECS

#### **1 Step**

Temp: 525

Micro: 60

Air: 70

### FRESH PANINI

1 MIN 20 SECS

#### **1 Step**

Temp: 525

Micro: 40

Air: 10

### FRESH 8 INCH SUB

1 MIN 55 SECS

#### **1 Step**

Temp: 525

Micro: 50

Air: 70

### RAW CHICKEN BREAST

6 MINS 40 SECS

**1 Step (Breast Should be Butterflied or Tenderized)**

Temp: 525

Micro: 40

Air: 70

### FULLY COOKED CHICKEN CUTLET

1 MIN

**1 Step (Three to Five Tenders)**

Temp: 525

Micro: 70

Air: 50

### HOT DOGS

50 SECS

**1 Step (One to Four Hot Dogs)**

Temp: 525

Micro: 70

Air: 30

### ROASTED MIXED VEGGIES

2 MIN 30 SECS

**1 Step (Includes Brussel Sprouts, Carrots, Peppers & Onions)**

Temp: 525

Micro: 40

Air: 100

### STEAMED ASPARAGUS

1 MIN

**1 Step (Completely Wrap in Dampened Paper Towel)**

Temp: 525

Micro: 80

Air: 10



## RECIPE TROUBLESHOOTING

