



# STEAM OVEN COOKING INSTRUCTIONS

Dry Product	Water (gallons, hot)	75/25 Oil blend	Cook Time Boiler	Cook Time Combi	Yield	Cooked Weight	Cooked Servings per Batch
<b>SPAGHETTI</b>							
4 lbs, broken in half	1.5 gallons	¼ cup	20 minutes	22 minutes	2.75	11 lbs 176 oz	58 – 3 oz
				NOTE: For Combi, stir spaghetti at 10 minutes. Finish cooking.			
<b>PENNE RIGATE</b>							
4 lbs	2 gallons	¼ cup	20 minutes	22 minutes	2.25	9 lbs 144 oz	48 – 3 oz
<b>ROTINI</b>							
3.5 lbs	1.5 gallons	¼ cup	20 minutes	20 minutes	2.4	8.4 lbs 134.4 oz	44.8 – 3 oz
<b>ELBOW</b>							
3 lbs	1.5 gallons	¼ cup	15-18 minutes	20 minutes	2.8	8.4 lbs 134.4 oz	44.8 – 3 oz
<b>EGG NOODLES</b>							
1.5 lbs	1.5 gallons	¼ cup	6 minutes	NA	2.0	3 lbs 48 oz	16 – 3 oz

1. Place pasta in a 4-inch deep pan with hot water and oil. Mix well. Cook in steamer.
2. Drain and rinse in cold water until pasta is cold.
3. Drain well and drizzle with some oil to prevent pasta from sticking.
4. Use immediately, or Cover and refrigerate.
5. To Reheat: Place in perforated pan for 1-2 minutes

