

Cheeseburger Sliders

Prepared with FWE and Ovention Ovens

COOKING GUIDE



COOK TEMP
250°F (121°C)



PROBE TEMP
125°F (52°C)



HOLD TEMP
145°F (62°C)



MILO OVEN FINISH
20-30 seconds



**FWE'S MODULAR/COUNTERTOP
COOK & HOLD OVEN
USED TO COOK THE BEEF**



**OVENTION'S COMBINED INFRARED
AND DECOUPLED AIR OVEN
USED TO MELT THE CHEESE**

Ingredients

- ◆ Your Choice of Ground Beef (Amount Varies)
- ◆ Olive Oil
- ◆ Desired Seasonings
- ◆ Slider Buns
- ◆ Burger Toppings (Cheese, Lettuce, Tomato, Onion, etc.)

Instructions

- ◆ Set LCHR Oven with outlined cook settings.
- ◆ Apply olive oil to patties.
- ◆ Apply seasoning blend to patties.
- ◆ Place the patties directly on the wire shelf in the oven.
- ◆ Start the cook cycle.
- ◆ Once the cook cycle is complete, hold at 145°F (62°C), serve, and enjoy!

Equipment Instructions

- ◆ Set Cook Temperature to 250°F (121°C).
- ◆ Set the Cook Method to "Cook by Probe" and the Probe Temp to 125°F (52°C).
- ◆ Set Hold Temperature to 145°F (62°C).
- ◆ Insert the cooking probe into the center of the patty.
- ◆ Once the cook cycle is complete, hold, serve, and enjoy!

