

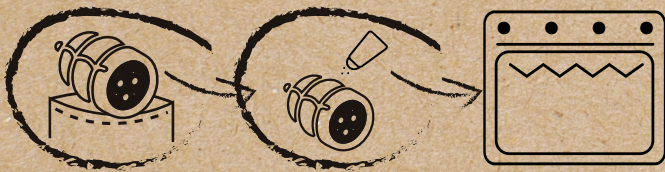


# Pork Belly ROAST

BY UTILISING THE UNOX COMMERCIAL COOKING GUIDELINES YOUR FAMILY CHEF BELLY ROAST IS GUARANTEED TO BE TENDER AND JUICY.

## 1. PREPARE ROASTS FOR ROASTING...

- Remove roast from packaging and pat dry
- Lightly salt skin
- Place on oven rack

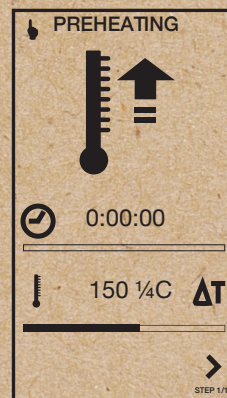


## 3. START ROASTING

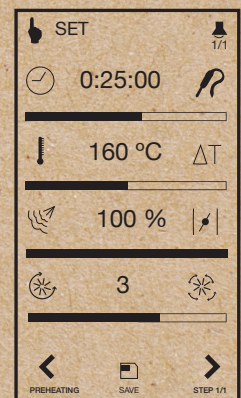
- Select newly created belly program
- Preheat oven with probe out of oven
- Allow preheat to finish (beep/light flash)
- Insert probe into belly
- Close door and oven will Auto cook

*Note:* Ensure internal temperature reaches 70°C before serving

## 2. CREATE NEW PROGRAM



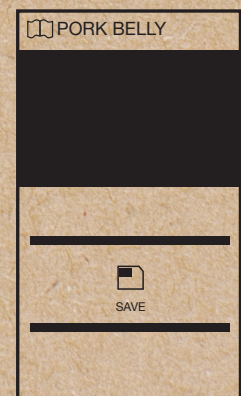
•Set Pre-heat 160°C



•Set cook time 25 mins at 160°C



•Set Crackle Blast 15 mins at 220°C



•Name Program 'Pork Belly'



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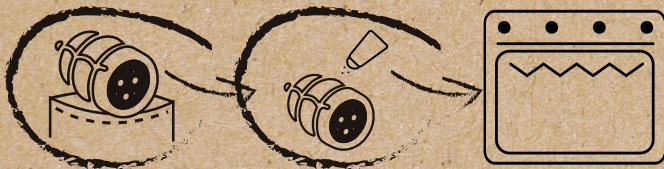


# Pork Belly ROAST

BY UTILISING THE RATIONAL COMMERCIAL COOKING GUIDELINES YOUR FAMILY CHEF BELLY ROAST IS GUARANTEED TO BE TENDER AND JUICY.

## 1. PREPARE ROASTS FOR ROASTING...

- Remove roast from packaging and pat dry
- Lightly salt skin
- Place on oven rack

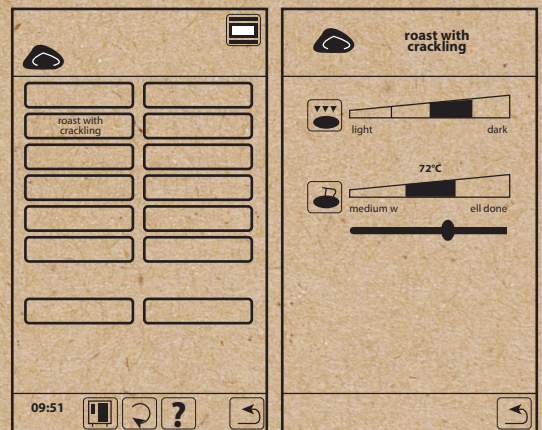


## 3. START ROASTING

- Select newly created belly program
- Preheat oven with probe out of oven
- Allow preheat to finish (beep/light flash)
- Insert probe into belly
- Close door and oven will Auto cook

*Note:* Ensure internal temperature reaches 70°C before serving

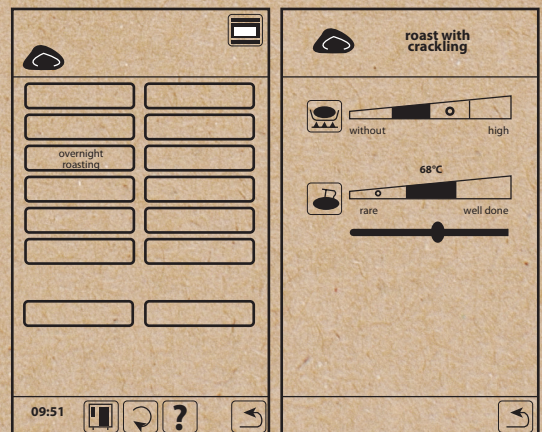
## 2. CREATE NEW PROGRAM



- Select 'roast with crackling' program.

- Set core temp to 72°C and crackle 3/4 darkness.
- Name program 'Pork Belly'.

### OVERNIGHT OPTION



- Select 'overnight roasting' program.

- Set core temp to 68°C and crackle 3/4 darkness.
- Name program 'Pork Belly overnight'.

