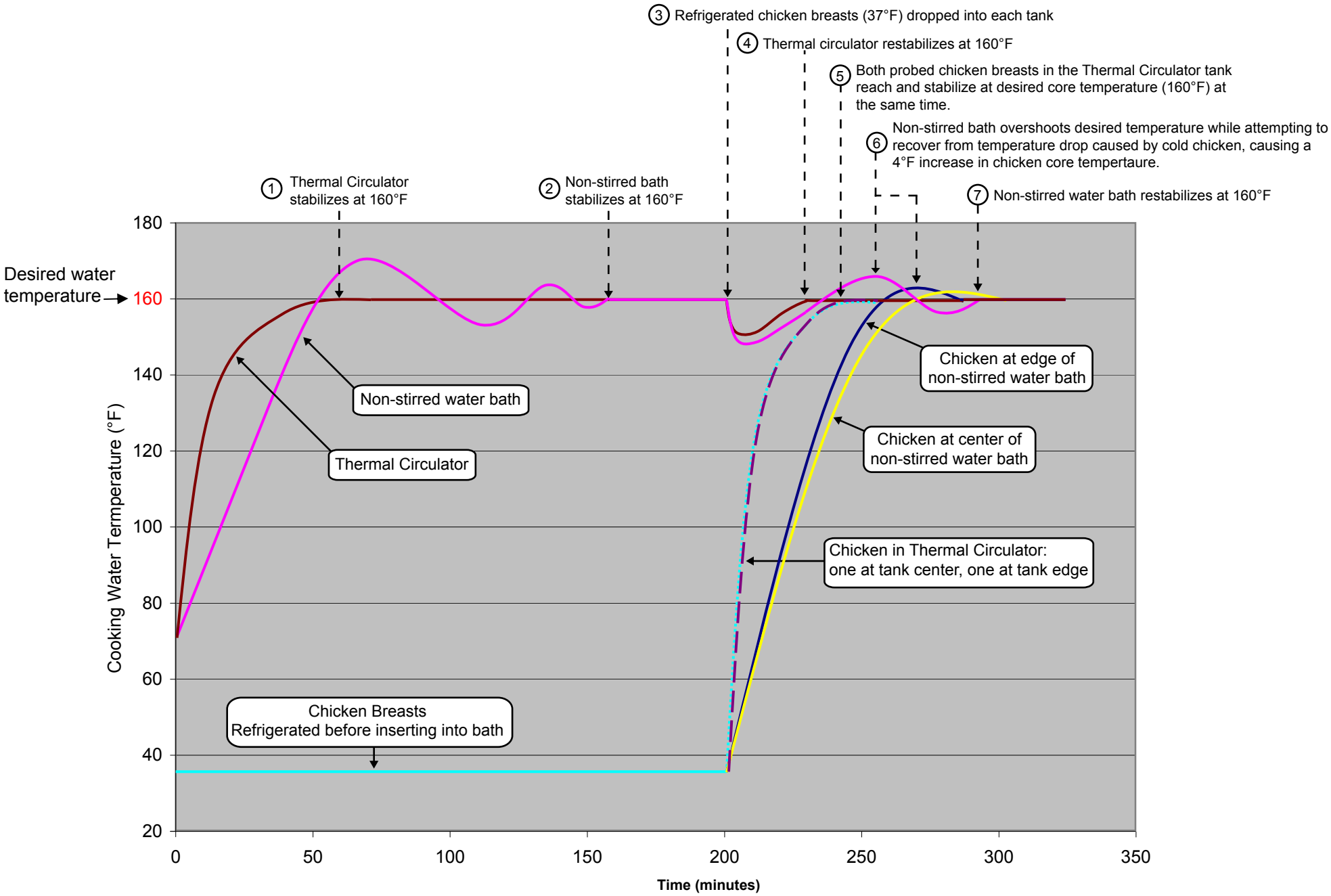
③ Refrigerated chicken breasts (37°F) dropped into each tank
④ Thermal circulator restabilizes at 160°F
⑤ Both probed chicken breasts in the Thermal Circulator tank reach and stabilize at desired core temperature (160°F) at the same time.
⑥ Non-stirred bath overshoots desired temperature while attempting to recover from temperature drop caused by cold chicken, causing a 4°F increase in chicken core tempertaure.
① Thermal Circulator stabilizes at 160°F
② Non-stirred bath stabilizes at 160°F
⑦ Non-stirred water bath restabilizes at 160°F
Desired water temperature
Non-stirred water bath
Thermal Circulator
Chicken at edge of non-stirred water bath
Chicken at center of non-stirred water bath
Chicken in Thermal Circulator: one at tank center, one at tank edge
Chicken Breasts Refrigerated before inserting into bath
Cooking Water Termperature (°F)
180
160
140
120
100
80
60
40
20
0
50
100
150
200
250
300
350
Time (minutes)