

GUIDELINES FOR CONVECTION OVENS

A convection oven has a blower fan which circulates hot air throughout the oven, eliminating cold spots and promoting rapid cooking. Overall, cooking temperatures and times are shorter than in conventional ovens. The size, thickness, type of food, and amount loaded into the oven at one time will influence the cooking time.

TEMPERATURE SETTINGS: Follow the recommended temperature guide provided in the manufacturer's operating manual. If not available, follow the guidelines furnished on this card or check specific recipe for convection oven information. Note: At this time, not all AFRS oven recipes contain convection information. If food is cooked around the edges, but the center is still raw or not thoroughly cooked, or if there is much color variation (some is normal), reduce the heat by 15°F. to 25°F. and return food to the oven. If necessary, continue to reduce the heat on successive loads until the desired results are achieved. Record most successful temperature on the recipe card for future reference.

TIME SETTING: Follow the recommended times provided in the manufacturer's operating manual. Should the manual not be available, follow the guidelines furnished on this card or check the specific recipe for convection oven information. Check progress halfway through the cooking cycle since time will vary with the quantity of food loaded, the temperature, and the type of pan used. Note: meat thermometers for roasting, and visual examination of baked products are the most accurate methods of determining cooking times, both in convection ovens and in conventional ovens. Record most successful cooking time on the recipe card for future reference.

VENT DAMPER CONTROL SETTING: The vent damper control is located on or near the control panel. The damper should be kept closed for most foods of low moisture content such as roasts. If open during roasting, meats will be dry with excessive shrinkage.

REVISION

(OVER)

The damper should be kept open when baking high moisture content foods (cakes, muffins, yeast bread, etc.). Leaving the damper closed throughout a baking cycle will produce cakes which are too moist and will not rise. A "cloud" or water droplets on the window indicate excessive moisture which should be vented out of the oven through the open damper.

FAN SPEED SETTINGS: SEE GENERAL NOTES BELOW.

INTERIOR OVEN LIGHTS: Turn on lights only when loading, unloading, or checking product. Continual burning of lights will result in short bulb life.

TIMER: The oven timer will ring only as a reminder; it has no control over the functioning of the oven. To ensure proper operation, wind the timer to the maximum setting, then turn back to the desired setting for the product.

GENERAL OPERATION:

1. Select and make the proper rack arrangement for the product to be cooked.
2. Turn or push the main power switch "ON" (gas oven--turn burner valve "ON"). Set thermostat to the recommended temperature. The thermostat signal light will light. Adjust fan speed on two-speed blower, if available (see General Notes below).
3. **PREHEAT** oven until thermostat signal light goes out indicating that the oven has reached the desired temperature. The oven should preheat to 350°F. within 10 to 15 minutes. (Note: To conserve energy, DO NOT turn on the oven until absolutely necessary--about 15 minutes before actual cooking is to start.)
4. **OPEN** oven doors and load the oven quickly to prevent excessive loss of heat. Load the oven from the top, centering the pans on the rack toward the front of the oven. Place partial loads in the center of the oven. Allow 1 to 2 inches between pans and along oven sides to permit good air circulation. Remember--overloading is the major cause of non-uniform baking and roasting.

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