

GUIDELINES FOR CONVECTION OVENS

5. Close oven doors and set the timer for the desired cooking time. Check the baking/roasting progress periodically until product is ready.

CLEANING AND MAINTENANCE: Refer to the manufacturer's operating manual for cleaning and maintenance instructions.

GENERAL NOTES: Most convection ovens are equipped with an electric interlock which energizes/de-energizes both the heating elements and the fan motor when the doors are closed/open. Therefore, the heating elements and fan will not operate independently and will only operate with the doors closed.

(Only one known company manufactures an oven in which the fan can be controlled independently.) Some convection ovens are equipped with single-speed fan motors while others are equipped with two-speed fan motors. This information is particularly important to note when baking cakes, muffins or meringue pies, or similar products, and when oven-frying bacon. High speed air circulation may cause damage to the food (e.g., cakes slope to one side of the pan) or blow melted fat throughout the oven. Read the manufacturer's manuals and determine exactly what features you have and then, for the above products, proceed as follows.

REVISION

(OVER)

A. GENERAL INFORMATION No. 23(2)

Two-Speed Interlocked Fan Motor: Set fan speed to "low."

Single-Speed Interlocked Fan Motor: Preheat oven 50°F. higher than the recommended cooking temperature. Load oven quickly, close doors, and reduce thermostat to recommended cooking temperature. (This action will allow the product to "set up" before the fan/heating elements come on again.)

Single-Speed Independent Fan Motor:

1. Preheat oven 25°F. above temperature specified in recipe.
2. Turn fan "OFF."
3. Reduce heat 25°F.
4. Load oven quickly and close doors.
5. Turn fan "ON" after 7 to 10 minutes and keep "ON" for remaining cooking time.

EXCEPTION: Leave fan "OFF" for bacon to prevent fat from blowing throughout the oven. **READ AND UNDERSTAND THE MANUFACTURER'S MANUALS. THEY WILL MAKE YOUR JOB EASIER.**

Note: Equipment is becoming more and more complex as the "state-of-the-art" progresses. It is absolutely essential that proper operating manuals be read and understood by everyone who either uses or maintains food service equipment. If you do not have the proper manuals available, proceed with extreme caution so as not to damage or misuse this equipment. Local food service equipment dealers, and/or your service's food service office should be contacted for assistance.

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