

GUIDELINES FOR CONVECTION OVENS

FOOD	PAN SIZE (INCHES)	RECOMMENDED NO. OF SHELVES FOR ONE LOAD	RECOMMENDED TEMPERATURE (°F.)	TIME
BREADS				
Breads, yeast	10 ¹ / ₂ by 5 by 3 ¹ / ₂	3	375	30 min
Coffee cakes	18 by 26	4	325	15 min
Muffins	12-cup muffin pan	4	350	30 min
Rolls, yeast	18 by 26	4	350	10 to 15 min
Sweet rolls	18 by 26	4	325	15 min
CAKES				
Angel food	16 by 4 ¹ / ₂ by 4 ¹ / ₈	3	300	25 to 30 min
Layer	8 or 9	4	300	25 to 35 min
Loaf	16 by 4 ¹ / ₂ by 4 ¹ / ₈	3	325	65 min
Sheet	18 by 26	4	300 to 325	25 to 35 min
DESSERTS				
Brownies	18 by 26	4	325	25 to 30 min
Cookies, bar	18 by 26	5	325	15 min
Cookies, drop	18 by 26	5	325	12 min
Cookies, sliced	18 by 26	5	350	8 to 10 min
Pies, fruit	9	4	375	25 min
REVISION				(OVER)

FOOD	PAN SIZE (INCHES)	RECOMMENDED NO. OF SHELVES FOR ONE LOAD	RECOMMENDED TEMPERATURE (°F.)	TIME
MEATS				
Bacon, oven fried	18 by 26	5	325	15 to 20 min
Chicken, quarters or pieces	18 by 26	5	350	30 min
Fish, baked or oven fried	18 by 26	4	325	15 to 20 min
Meat loaf	18 by 26	3	300	1 hr 15 min
Roasts, boneless, Beef	18 by 26	3	325	1 hr 45 min
Pork	18 by 26	3	325	1 ¹ / ₂ to 2 hrs
Steak, grill (strip loin, ribeye roll, top sirloin butt)	18 by 26	7	400	See Recipe No. L.7
Turkey, boneless	18 by 26	3	325	3 ¹ / ₂ to 4 hrs
MISCELLANEOUS				
Pizza	18 by 26	4	450	15 min
Potatoes, baked	18 by 26	5	400	35 to 40 min