

# Natural gas convection ovens



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Save time and money while you increase productivity with a natural gas convection oven. It's hard to beat its economy and efficiency. Here's why:

- High quality products are cooked at lower temperatures, reducing energy costs.
- Food is cooked in less time, increasing kitchen productivity.
- The compact design requires less floor space (only about 40") to yield up to five times the product of a standard range using the same amount of space. Ovens can also be stacked to double capacity.

For added versatility, special features are also available such as pulse mode, steam injection, cook and hold and more.

## Easy operation, superior results

A simple fan separates the convection oven from other ovens, and makes it ideal for baking, roasting and broiling. The fan circulates heated air around the oven cavity, allowing the food product to absorb heat faster. Food can be cooked at lower temperatures and cooking time is reduced, resulting in superior products, energy savings and less shrinkage.

A uniform temperature in the oven provides even browning. Using proper cooking techniques, you will achieve excellent results not only for bakery goods, but for fish, poultry, roasts, pizzas, grilled sandwiches, potatoes and many other items.

### Operating instructions

**Preheating:** Place racks in positions before preheating. Preheat oven for 10 to 15 minutes before baking or cooking. To preheat, set the thermostat by turning the control knob past the desired setting, then back to the chosen temperature. Many ovens have an "oven ready" light that goes out when the unit reaches the specified temperature.

**Temperature:** A general rule is to reduce temperatures by 50 F from a standard recipe written for a conventional range or deck oven.

- Yeast products do best by lowering the temperature 100 F; cookies are generally best prepared 25 F to 35 F lower.
- Roasting temperatures should be lowered by 75 F.

With proper temperatures, pans never need to be rotated. If the edges are too brown and the center is not done, the temperature is too high.

**Loading:** The oven has nine to 11 rack positions, allowing flexibility. However, five racks are for standard cooking and four are for baking (the top rack position is not always used for baking). Product and pan height determine which racks you can use.

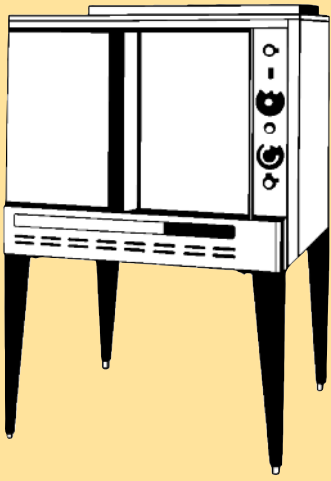
- Load oven as quickly as possible to conserve oven heat.
- Load from the bottom up; unload from the top down.
- Always center pans on racks for even heat distribution. With deep ovens, pans should be placed from front to back rather than from side to side.

**Fan:** The blower fan must be kept "on" at all times during preheating, cooking and baking. For ovens with two-speed fans, select desired fan speed. Some models have a pulse fan that comes on only when the oven calls for heat, keeping delicate food products safe.

**Time:** Cooking times are from 25 to 50 percent shorter in convection ovens than in standard or deck ovens. Time will vary depending on amount of product loaded, type of pan and temperature setting. Record time and temperature settings for future reference.

## Tips for best results

- Make sure convection oven is level by checking racks front to back and side to side with a level.
- Cook with the fan on at all times.
- Warped and rough-textured pans provide less even baking results. For uniform baking and browning, use flat pans that are the same height and thickness. Most products do best in standard sheet pans (18" x 26" x 1"), which allow the convected air to reach the entire product evenly.
- Load each pan evenly. Leave food uncovered for even baking or cooking.
- Allow for proper air flow around pans and food product.
- Light, shiny pans reflect heat and produce better baking results. Dark pans absorb heat, resulting in uneven browning and baking.
- Close oven doors completely and avoid opening unnecessarily.



Convection oven

- Reduce cooking times and lower temperature according to food product. Use temperature guides and times to avoid unnecessarily opening oven doors.
- Lower temperature if product is browning too quickly or if edges are getting overdone but center isn't cooking as fast. Raise temperature if more browning is desired.
- Roast meats from 250 F to 300 F; use a meat thermometer for accuracy.
- Defrost frozen products by lowering the temperature by 100 F for approximately 15 minutes, then return to the proper temperature for completion.
- For the best baking results, choose the deep-style oven. The additional air flow makes for more even baking.

## Care of a convection oven

To maintain operating efficiency and extend the life of your oven:

- Do not slam oven doors.
- Preheat to selected temperatures for the amount of time recommended by the manufacturer; turn off when not in use.
- Avoid spills, but if they occur, remove promptly.
- Remove crumbs and debris from around opening and doors to avoid cracks and broken hinges.
- Clean oven as needed, following manufacturer's instructions.
- Keep caustic cleaning compounds from contact with oven's thermocouple tube. Do not use aerosol sprays.

## Installation and venting

**Quick connect/disconnect:** Mount equipment on castors with quick connect/disconnect couplings and heavy duty flexible hoses for increased portability, improved sanitation and safety (note ANSI Z21.69 standard). In seconds, the oven can be disconnected and moved for cleaning, then reconnected quickly and easily when moved back into place. Locking castors, a restraining cable and manual shut-off are recommended. Add pressure regulators at installation, if not included with equipment.

**Venting requirements:** Code states that all commercial cooking equipment producing smoke, fumes, grease-laden vapors, steam or condensate must be ventilated and exhausted. National Fire Protection Standards and local fire codes should be followed. Check with the Environmental Health Department in your area for local code requirements. Follow proper ventilation procedures and keep filters and hoods clean.

## Rebates lower start-up costs

CenterPoint Energy rebates make the purchase of efficient, natural gas equipment even more affordable. Call us at the phone number listed below for details.

## For more information

To receive additional information or to schedule free training on convection ovens and other natural gas equipment, call **612-321-5470 (1-800-234-5800, ext. 5470)**. For your convenience, training sessions can be held in our Foodservice Learning Center or at your facility.

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