



Convection Oven

To obtain optimum performance from your convection oven please observe the following procedures and suggestions:

ALWAYS PREHEAT
BEFORE BAKING
OR ROASTING

PREHEAT

Always preheat the oven before baking or roasting by turning the selector switch to cook and setting the thermostat at the desired temperature. The oven has reached the operating temperature when the "Light Off Oven Ready" light goes out. For frozen products, preheat oven above suggested cooking temperature, load product and reset to desired temperature.

REDUCE STANDARD
RECIPE
TEMPERATURE
50°F. COOKING AT
EXCESSIVE
TEMPERATURE
WILL NOT REDUCE
BAKING TIME

TEMPERATURE

For almost all products, lower temperatures must be used than those called for in deck or range oven recipes. Follow the Suggested Time and Temperature Guide or subtract 50°F (30°C) from the deck oven temperature recipe. If the edge of the product is done and the center is raw, or if there is much color variation, reduce the thermostat setting by 15°-25°F (10°-15°C) for the second load. Keep reducing temperature for successive loads until the desired results are achieved. 50°F (30°C) is a rule of thumb. Some products and types of pans may require more than 50°F (30°C) reduction in temperature.

CHECK PRODUCT
IN ABOUT ½ TIME
RECOMMENDED
FOR DECK OR
RANGE OVEN

TIME

Check the product in about half the time recommended for deck or range oven recipes or follow the Suggest Time and Temperature Guide. Convection ovens generally bake and roast faster than deck or range ovens, even though lower temperatures are used.


TIMER

The oven timer will sound as a reminder only – it does not shut off the oven. When setting your timer, greater accuracy will be achieved by turning past the 30-minute mark and then to the desired time.

WHEN BAKING,
WEIGH PRODUCT
TO INSURE SAME
AMOUNT IN EACH
PAN FOR BEST
RESULTS

LOADING

Five racks are supplied as standard with your convection oven. Product or pan height determines how many racks can be used. Load the oven from the bottom, centering the pans on the rack. When baking, weigh the product to insure you have the same amount in each pan. Different amounts of product in different pans cause uneven baking.



FOR BAKING
DELICATE ITEMS
THE FAN MAY BE
LEFT OFF FOR
SHORT PERIODS
OF TIME .

FAN

The operation of the fan is controlled by the selector switch. Both gas and electric ovens are designed so that the fan must be operating to obtain heat. To allow light or liquid products such as meringue, muffins, light cake batter, or custard to “set” in the pan, and to avoid having the product rippled or pulled towards the fan, use the Pulse Plus feature, which was specifically designed for this type of product. If your oven is not equipped with this feature the following steps may be used:

1. Set-up: preheat oven to 325° F (oven set at 350° F are set too high)
2. Load product into oven and close the doors-*Space evenly*
3. Turn the oven off for 12 minutes (since the oven is hot the retained heat will continue to bake.

DO NOT OPEN OVEN DOORS WHILE OVEN IS OFF.

4. Turn selector switch On and cook for the remainder of the bake time

Finish will vary with size of load and types of mix i.e. premix, scratch, etc.

This formula can be applied to all batter mix oven bake products, i.e. cake, brownies, pound cakes, banana/nut breads, and cookie bars etc.

*If your oven equipped with a two-speed fan, use low speed.

**NEVER PLACE A PAN OR ALUMINUM FOIL ON THE BOTTOM OF THE OVEN.
THIS WILL OBSTRUCT AIR FLOW AND RESULT IN UNEVEN BAKING.**

**TURN OVEN LIGHTS OFF WHEN NOT VIEWING PRODUCT. LEAVING
LIGHTS ON FOR EXTENDED PERIODS OF TIME SHORTENS BULB LIFE.**

MAINTENANCE

Blodgett ovens are designed to be as trouble and maintenance free as possible. However, for the best operating performance and trouble-free service, regular cleaning, checking and adjustments should be scheduled. The following is suggested: Regular 6-month inspections made by a competent service technician to check calibration of thermostats, condition of pilot/ignition system, main burners, combustion compartment and electrical components, including heating elements of electrically heated ovens.

Cleaning of Ovens

For best operating results, ovens should be cleaned on a regular basis.

1. Daily cleaning of oven interior. The porcelain enamel or stainless steel interiors of convection ovens can be easily cleaned with mild detergent and hot water. For heavier stains and grease buildup, use oven cleaners such as Easy-Off spray, Jif foam, Dow Oven cleaner, etc.
2. The exterior of the oven should be cleaned and wiped off weekly, when the oven is cold. For a black painted finish, use only mild detergent and hot water, followed by a clean water rinse. Dry with a clean cloth. The stainless front may be cleaned in the same manner as the painted finish, or by using a commercial stainless steel cleaner such as liquid Nu Steel, Du-Bois temp., etc. Please refer to manual for further information on cleaning.



**CONVECTION OVENS
SUGGESTED TIMES AND TEMPERATURES**

NOTE: Actual times and temperatures may vary considerably from those shown below. They are affected by weight of load, temp. of the product, recipe, type of pan and calibration of thermostat. Should your recipe vary write in your proven time and temp. for ready reference.

Product	Fahrn.	Celsius	Time	# Shelves	Actual Temp.	Time
MEATS						
Steamship Round (50 lbs., Medium)	225°F	105°C	9hrs.	1		
Rolled Beef Roast (12-15 lbs.)	275°F	135°C	2-½ hrs.	3		
Standing Rib Choice (20 lbs. Trimmed, Rare)	225°F	115°C	2-¾ hrs.	2		
Lasagna	300°F	130°C	90 mins.	3		
Hot Dogs, 10-1 lb. (18x26 Pan)	325°F	165°C	10-15 mins.	5		
Baked Stuffed Pork Chop	350°F	192°C	20-30 mins.	5		
Bacon (on Racks in 18x26 Pan)	350°F	205°C	5-7 mins.	5		
POULTRY						
Chicken Breast & Thigh	350°F	175°C	40 mins.	5		
Chicken Back & Wing	350°F	175°C	35 mins.	5		
Chicken (2 ½ lbs. Quartered)	350°F	175°C	30 mins.	5		
Turkey Rolled (18 lbs. Rolls)	325°F	155°C	3-¾ hrs.	3		
Chicken-Turkey Pot Pies	325°F	165°C	30-35 mins.	5		
FISH & SEAFOOD						
Fish Sticks	350°F	170°C	16-18 mins.	5		
Halibut Steaks, Cod Fish (Frozen 5oz.)	350°F	175°C	20 mins.	5		
Baked Stuffed Shrimp	350°F	205°C	10 mins.	5		
Baked Stuffed Lobster (1 ½ lbs.)	350°F	205°C	12 mins.	3		
Lobster Tails (Frozen)	350°F	220°C	10 mins.	5		
POTATOES						
Idaho Potatoes (120 ct.)	400°F	205°C	50 mins.	5		
Oven Roasted Potatoes (Sliced or Diced)	350°F	165°C	10 mins.	5		
BAKED GOODS						
Frozen Berry Pies (22oz.)	350	175°C	34 mins.	5(30 pies)		
Frozen Fruit Pies (46oz.)	350°F	175°C	45-50 mins.	5(20 pies)		
Fresh Apple Pie (20oz.)	350°F	175-190°C	25-30 mins.	5(30 pies)		
Pumpkin Pie	300°F	150°C	30-35 mins.	5		
Fruit Cobbler	300°F	150°C	30 mins.	5		
Apple Turnover	350°F	175°C	15 mins.	5		
Bread (24-1 lbs. Loaves)	350°F	170°C	30 mins.	3		
Corn Bread (Northern)	325°F	170°C	25 mins.	5		
Corn Bread (Southern)	325°F	190°C	15-20 mins.	5		
Hamburger Rolls	325°F	150°C	15 mins.	5		
Yeast Rolls	325°F	165°C	25 mins.	5		
Croissants	325°F	165°C	15-18 mins.	5		
French Bread	325°F	140°C	30 mins.	4		
Sweet Cakes (5 lbs. Mixed Batter/pan)	300°F	150°C	20-25 mins.	4		
Chocolate Cake	300°F	170°C	20-25 mins.	5		
Fruit cake	325°F	135°C	70 mins.	3		
Brownies	325°F	165°C	20-25 mins.	5		
Danish	325°F	170°C	12-15 mins.	5		
Cinnamon Buns	325°F	170°C	20 mins.	5		
Sugar Cookies	300°F	150°C	15 mins.	5		
Cream Puffs	350°F	175°C	20-25 mins.	5		
Chocolate Chip	300°F	175°C	8-10 mins.	5		
Peanut Butter	300°F	165°C	8-10 mins.	5		

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