# Oven



## Preheating the Oven

Always preheat the oven before baking or roasting. We recommend preheating 50 degrees above the cook temperature to offset the drop in temperature when the doors are opened and cold product is loaded into the oven. NOTE: For frozen product, preheat the oven 100 degrees above the cook temperature.

Set the thermostat to the cook temperature after the product is loaded.

## Cook Temperatures

Generally, cook temperatures should be 50 degrees lower than deck or range oven recipes. If the edges of the product are done but the center is raw, or if there is color variation, reduce the thermostat setting another 15-25 degrees. Continue to reduce the cook temperature on successive loads until the desired results are achieved. NOTE: Cooking at excessive temperatures will not reduce cook time, it will produce unsatisfactory baking and roasting results.

### Cook Time

Check the product in about half the time recommended for deck or range oven recipes. Record times and temperatures which provide best results for future reference.

NOTE: Cook time will vary with the amount of product loaded, the type of pan and the temperature.

# **Operating Tips**

Product or pan height determines how many racks are used. The oven holds up to then 18" x26" bun pans. Load the oven from the bottom, centering the pans on the rack. Never place a pan or aluminum foil on the bottom of the oven. This obstruct the flow of air and results in uneven baking and roasting.

#### Roasting

To reduce shrinkage when roasting, place meat directly on the racks. Place a sheet pan on-half full of water in the bottom rack position. The water evaporates, increasing humidity in the oven chamber. The pan catches grease from the meat, making the oven cleaning easier.

#### Fans

**The fan must be operating for the oven to heat.** Use the Pulse Plus feature to allow light or liquid product to set in the pan and to avoid rippling towards the fan.

**IF THE MACHINE IS NOT WORKING FOR YOU...**Verve Events & Tents will be happy to send out a technician to assist you, however, if the above mentioned guidelines have not been met, a service charge of \$50 will be added to your rental.

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