

Cooking Guide

BAKED GOODS

FOOD	COOKING MODE	OVEN TEMPERATURE	RACK POSITION	COOKING TIME
BREAD				
Biscuits* (multiple trays)	Bake	450°F (230°C)	4	8–10 min
	Convection	425°F (220°C)	2 and 5 or 2, 4 and 6	8–10 min
Cinnamon rolls (multiple trays)	Bake	350°F (175°C)	4	20–25 min
	Convection	325°F (165°C)	2 and 5	20–25 min
Rolls (multiple trays)	Bake	350°F (175°C)	4	20–25 min
	Convection	325°F (165°C)	2 and 5	15–20 min
Yeast bread**	Convection	325°F (165°C)	4	25–30 min
Yeast loaf**	Bake Stone	400°F (205°C)	1	10–15 min
Cornbread	Convection	375°F (190°C)	4	20–25 min
Quick breads (single or multiple)	Convection	325°F (165°C)	3 or 2 and 5	40–45 min
CAKES				
Angel food	Bake	350°F (175°C)	2	37–45 min
Bundt	Convection	325°F (165°C)	4	40–45 min
Mixes (multiple)	Bake	350°F (175°C)	4	30–40 min
	Convection	325°F (165°C)	2 and 5	25–30 min
Cupcakes (multiple trays)	Bake	350°F (175°C)	4	20–25 min
	Convection	325°F (165°C)	2 and 5	18–23 min
COOKIES				
Brownies (multiple trays)	Bake	350°F (175°C)	4	20–25 min
	Convection	325°F (165°C)	2 and 5	15–20 min
Sugar (multiple trays)	Bake	350°F (175°C)	4	8–12 min
	Convection	325°F (165°C)	2 and 5 or 2, 4 and 6	8–12 min
Chocolate chip (multiple trays)	Bake	375°F (190°C)	4	8–12 min
	Convection	350°F (175°C)	2 and 5 or 2, 4 and 6	8–9 min
MUFFINS				
Muffins (single tray) (multiple trays)	Bake	400°F (205°C)	4	15–20 min
	Convection	375°F (190°C)	4	10–15 min
	Convection	375°F (190°C)	2 and 5	10–15 min
PIES				
Filled	Conv Bake	375°F (190°C)	4	40–45 min
Frozen	Conv Bake	375°F (190°C)	4	50–55 min
Lemon meringue	Broil	Low (3)	4	21/2 min
Pumpkin	Conv Bake	425°F (220°C) / 325°F (165°C)	4	15 min / 1 hr
Pastry crust	Conv Bake	425°F (220°C)	4	10–12 min
OTHER				
Popovers (single tray) (multiple trays)	Bake	450°F (230°C) / 350°F (175°C)	4	15 min / 20 min
	Convection	450°F (230°C) / 350°F (175°C)	2 and 5	15 min / 20 min
Puff pastry (single or multiple)	Bake	400°F (205°C)	4	10–12 min
	Convection	375°F (190°C)	4 or 2, 4 and 6	10–12 min
Cream puffs	Convection	400°F (205°C)	4 or 2, 4 and 6	30–35 min
Custard and Pudding	Bake	350°F (175°C)	4	35–40 min

*For refrigerated biscuits, follow package directions. **Internal temperature of 195–200°F (90–95°C). This chart is a guide; recipe or package directions should take precedence. Cooking times may vary for the 18" oven.

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MEATS

FOOD	COOKING MODE	OVEN TEMP	RACK	COOKING TIME	INTERNAL TEMP
BEEF					
Chuck roast, 2–4 lbs (.9–1.8 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	Med 160°F (70°C)
Ground, patties	Broil	High (1)	6	10–12 min	Med 150°F (65°C)
Rib roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	25–30 min/lb	Rare 140°F (60°C)
Sirloin rump roast, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	30–35 min/lb	Rare 140°F (60°C)
Sirloin tip roast, 3–5 lbs (1.3–2.3 kg)	Conv Roast	325°F (165°C)	3	30–35 min/lb	Rare 140°F (60°C)
Steaks, 1 1/2" (38) thick	Conv Broil	High (1)	5	20–25 min	Rare 140°F (60°C)
Steaks, 1" (25) thick	Broil	High (1)	5	12–15 min	Rare 140°F (60°C)
Tenderloin, 2–3 lbs (.9–1.3 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	Rare 140°F (60°C)
POULTRY					
Chicken, bone-in breasts	Conv Broil	Med (2)	5	20–25 min	Well 170°F (75°C)
Chicken, boneless breasts	Broil	Med (2)	6	10–15 min	Well 170°F (75°C)
Chicken, quarters	Conv Broil	Med (2)	5	30–35 min	180°F (80°C) in thigh
Chicken, thighs	Conv Broil	Med (2)	5	20–25 min	Well 180°F (80°C)
Chicken, whole	Conv Roast	325°F (165°C)	3	18–20 min/lb	180°F (80°C) in thigh
Turkey breast, whole	Conv Roast	300°F (150°C)	2	12–15 min/lb	170°F (75°C) in breast
Turkey, pieces	Conv Broil	Med (2)	4	40–45 min	180°F (80°C) in thigh
Turkey, whole	Conv Roast	325°F (165°C)	1	11–14 min/lb	180°F (80°C) in thigh
Cornish game hens	Conv Roast	325°F (165°C)	3	28–33 min	180°F (80°C) in thigh
Cornish game hens	Roast	350°F (175°C)	3	28–33 min	180°F (80°C) in thigh
Duck, 5–7 lbs (2.3–3.2 kg)	Conv Roast	325°F (165°C)	3	18–20 min/lb	180°F (80°C) in thigh
Goose, 8–10 lbs (3.6–4.5 kg)	Conv Roast	325°F (165°C)	2	18–20 min/lb	180°F (80°C) in thigh
PORK					
Chops, 1" (25) thick	Broil	Med (2)	6	10–15 min	Med 160°F (70°C)
Loin, 3–4 lbs (1.3–1.8 kg)	Conv Roast	325°F (165°C)	3	18–22 min/lb	Med 160°F (70°C)
Steak, 1" (25) thick	Broil	Med (2)	5	25–30 min	Med 160°F (70°C)
Ham, 1/2" (13) thick	Broil	High (1)	6	6–8 min	140°F (60°C)
Ham, 1" (25) thick	Broil	High (1)	6	10–12 min	140°F (60°C)
LAMB					
Chops, 3/4" (19) thick	Broil	High (1)	5	8–10 min	Med Rare 145°F (65°C)
Chops, 3/4" (19) thick	Broil	High (1)	5	11–12 min	Med 160°F (70°C)
Leg, 4–6 lbs (1.8–2.7 kg)	Conv Roast	325°F (165°C)	3	20–25 min/lb	Med Rare 145°F (65°C)
Crown rack	Conv Roast	325°F (165°C)	1	15–18 min/lb	Med Rare 145°F (65°C)
OTHER					
Veal roast, 2–3 lbs (.9–1.4 kg)	Conv Roast	300°F (150°C)	3	30–35 min/lb	Med Rare 140°F (60°C)
Meat loaf	Conv Roast	325°F (165°C)	3	50–60 min	160°F (70°C)
Sausage	Broil	Med (2)	5	8–10 min	Med 160°F (70°C)

*Min/lb indicates specified cook time per pound or .45 kg. Probe cannot be used in broil or convection broil modes, use a meat thermometer to check internal temperature. This chart is a guide; recipe or package directions should take precedence.

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ENTREES AND MISC

FOOD	COOKING MODE	OVEN TEMPERATURE	RACK POSITION	COOKING TIME
ENTREES				
Calzone	Bake Stone	400°F (205°C)	1	9–10 min
Quiche	Bake (convection not advised)	375°F (190°C)	4	40–50 min
Soufflé	Bake	375°F (190°C)	4	35–40 min
PIZZA				
Frozen	Bake Stone	400°F (205°C)	1	8–14 min
Homemade	Bake Stone	450°F (230°C)	1	10–13 min
SEAFOOD				
Fillet, 1/2" (13) thick	Broil	Med (2)	6	5–7 min
Fillet, 1" (25) thick	Conv Broil	Med (2)	6	12–17 min
Red snapper	Broil	Med (2)	6	5–7 min
Salmon, 1/2" (13) thick	Broil	Med (2)	6	12–15 min
Swordfish, 1 1/2" (38) thick	Broil	Med (2)	6	10–12 min
VEGETABLES				
Potatoes	Bake	400°F (205°C)	3	45–60 min
Sweet potatoes	Bake	400°F (205°C)	3	40–50 min
Winter squash	Convection	350°F (175°C)	3	40–45 min
Winter squash	Bake	375°F (190°C)	3	50–55 min
OTHER				
Baked Alaska	Broil	Low (3)	4	5–7 min
French bread pizza	Broil	Med (2)	5	2–3 min
Garlic bread, 1" (25) thick	Broil or Conv Broil	Med (2)	5	3–3 1/2 min
Toast, 1/2" (13) thick	Broil	Med (2)	6	2 min

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