

Cookware Selection

For best results, we recommend medium- to heavy-weight cookware. Pans should have a flat base, metal handle and good-fitting cover. Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. Use the following guidelines when selecting cookware:

- Select deep pans with high sides rather than ones with wide bases and low sides to avoid boilovers.
- Cover pans while cooking to improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select lower flame settings when using pans made of cast iron, enameled steel or glass ceramic, or pans coated with a nonstick finish. High heat may cause “hot spots”, scorching and burning.
- Pans with oversize bases that extend beyond the range frame should not be used. On high settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- For ease in handling, use front burners for larger pans.
- Use a wok with a flat bottom.

BAKEWARE

- Choose commercial or good-quality bakeware. Use the size of pan recommended in the recipe. Using a pan that is too small or too large will affect cooking results.
- A 14" (356) x 16" (406) baking sheet is an optimum size for large ovens and 9" (229) x 13" (330) for the small, non-convection oven. Allow at least 1" (25) between edge of pan and oven walls.
- Size, shape and finish of bakeware affects the baking time. Food on insulated bakeware cooks more slowly. Food cooked in dark metal pans may cook faster than food cooked in shiny pans.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.
- When baking with multiple pans, allow a minimum of 1" (25) between each pan and oven walls. When more than one oven rack is used, stagger the location of the pans.

Baking Guide

FOOD	RACK POSITION	CONVECTION SETTING	STANDARD SETTING
BREADS			
Biscuits , single pan	3	400°F (205°C) for 11–12 min	450°F (230°C) for 12 min
multiple pans	2 and 4	400°F (205°C) for 11–12 min	
Cornbread , 8" (203) square pan	3	375°F (190°C) for 15–20 min	400°F (205°C) for 20–25 min
Muffins , muffin pans (multiple racks not recommended)	3	400°F (205°C) for 15–18 min	425°F (220°C) for 15–18 min
Quickbread , 9" x 5" (229 x 127) loaf pan	3	325°F (165°C) for 45–60 min	350°F (175°C) for 50–55 min
YEAST BREADS			
Loaf , 9" x 5" (229 x 127) loaf pan	3	375°F (190°C) for 18–20 min	400°F (205°C) for 18–20 min
Rolls , 13" x 9" (330 x 229) pan	3	350°F (175°C) for 15–17 min	375°F (190°C) for 15–17 min
multiple pans	2 and 4	350°F (175°C) for 15–17 min	375°F (190°C) for 15–17 min
Sweet rolls , single or multiple pans	3	325°F (165°C) for 20–25 min	350°F (175°C) for 20–25 min
CAKES			
Angel food , tube pan	1	325°F (165°C) for 35–40 min	350°F (175°C) for 45–50 min
Cupcakes , single muffin pan	3	325°F (165°C) for 15–20 min	350°F (175°C) for 20–25 min
multiple muffin pans	2 and 4	325°F (165°C) for 15–20 min	350°F (175°C) for 20–25 min
Layers , 8" (203) round pans	3	325°F (165°C) for 25–30 min	350°F (175°C) for 35–40 min
Pound cake , bundt pan	3	325°F (165°C) for 45–50 min	350°F (175°C) for 50–55 min
Sheet , 13" x 9" (330 x 229) sheet pan	3	325°F (165°C) for 25–30 min	350°F (175°C) for 35–40 min
multiple sheet pans	2 and 4	325°F (165°C) for 25–30 min	350°F (175°C) for 35–40 min
COOKIES AND BARS			
Brownies , 13" x 9" (330 x 229) pan	3	325°F (165°C) for 20–25 min	350°F (175°C) for 20–25 min
multiple pans	2 and 4	325°F (165°C) for 20–25 min	350°F (175°C) for 20–25 min
Chocolate chip , cookie sheet	3	325°F (165°C) for 8–10 min	350°F (175°C) for 10–12 min
multiple cookie sheets	2 and 4	325°F (165°C) for 8–10 min	350°F (175°C) for 10–12 min
Rolled or sliced , cookie sheet	3	325°F (165°C) for 10–12 min	350°F (175°C) for 10–12 min
multiple cookie sheets	2 and 4	325°F (165°C) for 10–12 min	(not recommended)

This chart is a guide; recipe or package directions should take precedence.

Baking Guide

FOOD	RACK POSITION	CONVECTION SETTING	STANDARD SETTING
PIES			
Custard or pumpkin, single or multiple pies	3	425°F (220°C) for 15 min, then 325°F (165°C) for 50 min	
Fruit, homemade	3	375°F (190°C) for 45–55 min	
frozen	3	400°F (205°C) for 60–65 min	
Pastry crust, unfilled	3	425°F (220°C) for 8–10 min	450°F (230°C) for 8–10 min
ONE-DISH MEALS			
Lasagna, frozen, 12" x 10" x 2" (305 x 254 x 51)	3	375°F (190°C) for 1 hr 50 min	
Scalloped potatoes and ham 1½ qt (1.4 L) round casserole	3	325°F (165°C) for 1 hr 20 min	
Stuffed green peppers	3	350°F (175°C) for 50 min	
VEGETABLES			
Potatoes	3	375°F (190°C) for 45–60 min	400°F (205°C) for 45–60 min
Sweet potatoes	3	375°F (190°C) for 45–60 min	400°F (205°C) for 35–40 min
Winter squash	3	350°F (175°C) for 40–45 min	375°F (190°C) for 50–55 min

This chart is a guide; recipe or package directions should take precedence.

Convection Roasting Guide

FOOD	RACK POSITION	CONVECTION SETTING	END TEMP / CARVING TEMP
BEEF			
Meatloaf , 2–3 lbs (.9–1.4 kg)	3	325°F (165°C) for 50–60 min	140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well
Roast , 3–5 lbs (1.4–2.3 kg)	3	325°F (165°C) for 20–25 min/lb*	135°F (60°C) / 145°F (65°C) Rare 140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well
Tenderloin , 2–3 lbs (.9–1.4 kg)	3	325°F (165°C) for 18–20 min/lb*	135°F (60°C) / 145°F (65°C) Rare 140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well
LAMB			
Leg or shoulder , rare	3	325°F (165°C) for 20–25 min/lb*	135°F (60°C) / 145°F (65°C) Med
PORK			
Roast , 3–5 lbs (1.4–2.3 kg)	3	325°F (165°C) for 20–25 min/lb*	155°F (70°C) / 160°F (70°C) Well
Bacon , 1 lb (.5 kg)	4	325°F (165°C) for 10–14 min	
POULTRY			
Chicken , 3–5 lbs (1.4–2.3 kg)	3	325°F (165°C) for 23–25 min/lb*	Breast, 165°F (75°C) Well Thigh, 175°F (80°C) Well
Cornish hens	3	325°F (165°C) for 30–36 min/lb*	
Duck or goose	3	325°F (165°C) for 18–20 min/lb*	
Turkey , 12–20 lbs (5.4–9.1 kg) unstuffed	3	325°F (165°C) for 11 min/lb*	

*Min/lb indicates specified cook time per pound or .45 kg. This chart is a guide; recipe or package directions should take precedence.

Broiling Guide

FOOD	RACK POSITION	DONENESS	TOTAL BROIL TIME
Ground beef patties, 1/2" (13) thick	5	160°F (70°C) Med	8–9 min
	5	170°F (75°C) Well	12–13 min
Beef steaks, 1/2" (13) thick	3	160°F (70°C) Well	10–12 min
Beef steaks, 1" (25) thick	3	140°F (60°C) Rare / 160°F (70°C) Med / 170°F (75°C) Well	18–20 min
Beef steaks, 1 1/2" (38) thick	3	140°F (60°C) Rare / 160°F (70°C) Med / 170°F (75°C) Well	28–30 min
Chicken breasts, boneless	4	175°F (80°C) Well	10–12 min
Chicken breasts, bone in	3	175°F (80°C) Well	20–22 min
Chicken thighs	3	180°F (80°C) Well	18–20 min
Fish fillet or steaks, 1/2" (13) thick	4	Flaky	8–10 min (do not turn)
Fish fillet or steaks, 1" (25) thick	4	Flaky	14–16 min
Ham slice, 1/2" (13) thick	5	140°F (60°C)	8–9 min
Ham slice, 1" (25) thick	5	140°F (60°C)	12–13 min
Lamb chops, 1" (25) thick	4	160°F (70°C) Med	10–12 min
	4	170°F (75°C) Well	12–14 min
Pork chops, 1/2" (13) thick	4	160°F (70°C) Med	12–14 min
Pork chops, 1" (25) thick	3	160°F (70°C) Med	18–20 min
Hot dogs, whole, precooked	4	160°F (70°C) Med	5–6 min
Sausage or bratwurst, whole, fresh	3		15–16 min
	3		7–9 min
Meringue, pie topping	4		3 min
French bread, 1" (25) thick	4		3–4 min
Toast, 1/2" (13) thick	5		3–4 min (turn at half time)

This chart is a guide; recipe or package directions should take precedence.