

Selecting a Baking Mode

Pure Convection - This mode uses the third element, located behind the baffle in the back of the oven cell. There is no direct heat from the bottom or top elements. Air is circulated by the convection fan. This cooking mode will provide the most even heat from rack to rack. Use this mode to do any multirack baking, roasting, and complete meals. This mode is especially great for baked goods that are mostly exposed to the convection air in a shallow baking pan. Souffles, cakes, cookies, pastries and free-form yeast breads (such as French Bread). When using this mode for roasting, raise the food up on a "v-shaped" rack inside of a roasting pan. This will allow air to circulate around the roast, lock in juices, and give it a beautiful golden sear, while shortening the cooking time in most cases.

Convection Bake - This mode uses the bottom bake element and the fan in the back to circulate the air. There is no direct heat from the top and no heat from the third element. This mode is best for large roasts, turkeys over 25 pounds, Earthenware-baked items, baking stone items, or dense items that need bottom heat in order to cook correctly. Lasagnas, pizzas, pies, and loaf breads are best in this mode.

Bake - This mode uses bottom heat only. There is no heat from the upper element and no heat from the third element. This mode is best for items baked in a water bath, such as creme brulee, or items that are completely covered. When using bake, use rack positions 1 or 2 to get the food as close to the heat source as possible. This will help the food bake closer to the stated times.

Broil/Grill - This mode uses the element located in the top of the oven cavity only. There is no need to preheat the broiler before using it. Foods should be placed 4-6 inches from the surface of the broiler for best results. Center the broiler pan lengthwise, then push it all the way to the back wall to get the correct broiling position. Smaller cuts of meat, cut vegetables, breads, and some desserts are best for broiling.

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Convection Broil - This mode uses the element located in the top of the oven cavity only and heat is circulated by the convection fan. It is an electric element, and needs a preheat of about 10 minutes in order to cook foods correctly. Center the broiler pan under the broiler for best results. Fish, vegetables, and garlic bread broil best on convection broil. Larger cuts of meat and poultry are best on Standard Broil.