

## **Multi-Rack Baking Tips**

1. Center the pans on the rack for best baking results.
2. Allow oven to preheat an additional 20-30 minutes when multirack-baking delicate items, such as cookies and cakes. This will help the temperatures to stabilize while reducing the chance for heat loss when opening the oven door.
3. Load the oven as quickly as is safely possible. This will prevent heat loss due to the open door. Check foods using the oven lights and through the window.
4. Remove each pan as soon as food is done. All pans do not need to be removed from the oven at the same time.
5. When baking on two racks, use positions 2 and 4; 1 and 3 or 1 and 4. Use rack positions 1,3, and 5 when baking on three racks.
6. Adapt a single-rack recipe to multiple-rack baking by increasing time to the baking process. More time is necessary because the additional cold mass in the oven causes longer temperature recovery time.
7. Always follow the "Bake Ware Selection" tips in your oven's "Use and Care" manual.

You can utilize all baking modes to successfully roast foods in the **Dacor Pure Convection™** oven. The "Convection" modes are recommended to cook meats that are deliciously seared on the outside and succulently juicy inside.

Foods that are truly exceptional when roasted in the convection modes include: beef, pork, ham, turkey, chicken and Cornish game hens.