Oven baking tips

For oven baking tips, refer to the suggestions below for step by step instructions.

- Preheating the oven is recommended to achieve the best results, applicable for combi steam ovens.
- When using the bread program, put the bread in without pre-heating the oven.

Refer to the tips below on how to improve the baking results:

When baking buns / small yeast bread, it is important that the baking paper doesn’t extend beyond the baking tray. Redundant baking paper provides an incorrect flow in the hot air and skews the heat distribution.

When baking in a convection oven, it is important that the baked goods are placed in straight rows so that the hot air can pass freely between them. This means that all the items on the tray will be exposed to the same amount of heat.

If the crust on the bread is too hard to the touch, it could be due to one of the following reasons:

- The dough is too firm.
- The oven temperature is too high.
- It is too dry inside the oven.

Example of buns which were baked on shelf 3 at 200°C using the top / bottom heating elements for 12 minutes.

Example: buns which were baked on shelves 1 & 4 at 200°C in convection mode for 12 minutes. The picture shows tray 1 of 2.

As in this example, the temperature was too high, which creates an uneven result. In this instance, one way to improve is to lower the temperature to 150°C-170°C and increase the cooking time accordingly to produce a uniform result.

For most oven models, a Pro baking tray is available to order, which will provide better air circulation around the baked goods because of its perforated surface.

Check out the range of baking trays and accessories in the Webshop. (You can visit our webshop by clicking on [link].)
the link below).