

Oven Equipment Setting Tips

<p>1. Chamber setting</p>	<p>Inside chamber hot air vents no need to be same, if top wind is weak then open it larger, if the top wind is too strong to make bread over cooked, close little bit for try. Same for bottom one (from 10 trays model have 2 motor).</p>	
<p>2. Temp. setting</p>	<p>Due to different oven the heating speed is different, the temperature also not same as old one. For new oven we recommended to lower the temperature by 10 ° C to 20 ° C or even more based on the old recipe, because new ovens are often hotter and more stable in temperature control than old ovens, and need to explore their actual "temperament" to adjust.</p> <p>Adjustment suggestion: Test first: Bake according to the temperature setting of the old oven. If you find that the food is coloring too quickly or burnt, try lowering it by 10 ° C next time. Searching for 'Sweet Spots': Try lowering the recipe temperature by 10 ° C or 20 ° C to see the effect and find the sweet spot that best suits your new oven.</p> <p>For example: If the old oven heats perfectly at 180 ° C, the new oven may perform better at 170 ° C or even 160 ° C If the recipe requires 200 ° C, you can try the new oven from 190 ° C to 180 ° C</p> <p>In short, there is no fixed value. The key is to observe, record and adjust. The new oven is usually more "awesome" than the old oven, so "downward adjustment" is the main direction.</p>	

About the oven test, we have some suggestions to help you save raw material, check as below pls:

Tips for the bread tray setting:

1

Don't just put a single baking sheet in the oven by itself. You can place some empty baking trays, and put 1 tray with bread every 5 empty trays.

Like your oven is 10trays, can have 3 trays with bread in top, middle and bottom. Others are empty tray.

No need empty tray if your bread/ pastry is higher than normal.
This is mainly to ensure the uniformity of the air duct.



2

The bread in the baking tray doesn't need to be filled up completely. Just place it as below picture.



For oven test, we suggest that you keep observing the conditions inside the oven so that you can make adjustments at any time.

Our oven have automatic temp. control. The heating will automatically stop when the temperature approaches the set value.