

Convection Oven Baking Times and Temperatures

| Product | Oven Temperature | | Approx. Baking Time |
|---|------------------|---------|---------------------|
| | F | C | |
| MEATS | | | |
| Steamship Round (50 lb, medium) | 250-275 | 120-135 | 8-9 hr |
| Rolled beef roast (12-15 lb) | 275 | 135 | 2.5 hr |
| Standing rib, choice (20 lb, trimmed, rare) | 250-300 | 120-150 | 2.75 hr |
| Lasagna | 250-275 | 130 | 90 min |
| Hot dogs, 10 per lb (18 x 26-inch pan) | 325 | 165 | 10-15 min |
| Baked stuffed pork chops | 375 | 190 | 20-30 min |
| Bacon (on racks in 18 x 26-inch pans) | 400 | 205 | 5-10 min |
| POULTRY | | | |
| Chicken breast and thigh | 350 | 175 | 40 min |
| Chicken (2 1/2 lb quartered) | 350 | 175 | 30 min |
| Turkey, rolled (18-lb rolls) | 310 | 155 | 3.75 hr |
| Turkey, whole (16-20 lb) | 275-300 | 135-150 | 4-5 hr |
| FISH AND SHELLFISH | | | |
| Halibut steaks, codfish (frozen 5 oz) | 350 | 175 | 20 min |
| Lobster tails (frozen) | 425 | 220 | 9 min |
| POTATOES | | | |
| Baked potatoes (120 count) | 400 | 205 | 50 min |
| Oven-roasted potatoes (sliced or diced) | 325 | 165 | 10 min |
| BAKED GOODS | | | |
| Frozen pie (22 oz) | 400 | 205 | 30-35 min |
| Frozen pie (46 oz) | 350 | 175 | 45-50 min |
| Fresh apple pie (20 oz) | 350-375 | 175-190 | 25-30 min |
| Pumpkin pies | 300 | 150 | 30-35 min |
| Fruit cobbler | 300 | 150 | 30 min |
| Apple turnovers | 350 | 175 | 15 min |
| Corn bread | 335 | 170 | 20-25 min |
| Bread (24 1-lb loaves) | 350 | 175 | 30 min |
| French bread | 375 | 190 | 18-20 min |
| Yeast rolls | 350 | 175 | 25 min |
| Croissant | 325 | 165 | 15-18 min |
| Danish | 335 | 170 | 12 min |
| Sheet cake (5 lb batter per pan) | 325 | 165 | 25-35 min |
| Layer cake rounds | 325 | 165 | 20-25 min |
| Fruit cakes | 275 | 135 | 70 min |
| Brownies | 325 | 165 | 20 min |
| Cookies | 325-350 | 165-175 | 10-15 min |
| Cream Puffs | 350 | 175 | 20-25 min |

Notes:

Actual times and temperatures may vary from those shown. They are affected by weight of load, temperature of the product, recipe, and type of pan.

For menu items not listed, use recommended time and temperature for conventional oven but reduce the temperature setting by 25-50 degrees F and reduce the total bake/roast time by approximately 10 to 15 percent.

The recipes in Food for Fifty were standardized using a conventional oven.

Mary Molt. "Food For Fifty, 13th Edition" 2011.