



SRO BEST PRACTICES
FOR SRO1E, SRO2E, SRO1G & SRO2G



SRO BEST PRACTICES

FOLLOW THESE TIPS TO ACHIEVE THE BEST BAKES IN YOUR DOYON RACK OVEN

1



UTILIZE A PREHEAT

2



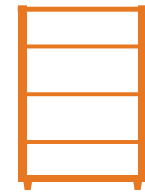
BATCH BAKE
SIMILAR PRODUCTS

3



ADJUST YOUR
BAKE TIMES

4



INSERT YOUR OVEN
RACK CORRECTLY

5



UTILIZE CORRECT
FAN SPEEDS

6



SPACE YOUR PANS
CORRECTLY

7



UTILIZE FAN
DELAY CORRECTLY

8



UTILIZE STEAM
CORRECTLY



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1 UTILIZE A PREHEAT

Loading product into the oven can cause an initial drop in temperature [2] ways:

1. By the thermal mass of unbaked product going into the oven cavity, lowering your set point.
2. By the oven door being open, passively losing heat, lowering your set point.

SET YOUR OVEN 25°F HOTTER THAN YOUR PLANNED BAKE TEMPERATURE AS A PREHEAT.

This will ensure that once you load the oven, your set temperature will not dip too far below the desired bake set temperature.



If baking frozen cookie dough at 350°F, set your preheat to 375°F.
Once the oven is loaded with product, reduce the temperature to 350°F.





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2 BATCH BAKE SIMILAR PRODUCTS

Mixing and matching baked goods in your oven with . . .

1. Different bake times
2. Different bake temperatures
3. Different dimensions
4. Different airflow requirements

. . .will result in compromised quality.

FOR BEST RESULTS AND EFFICIENCIES, BAKE OFF ONE PRODUCT TYPE (OR SIMILAR PRODUCT TYPES) IN A SINGLE BATCH.



Even similar products, such as cookie flavors and pastry varieties, have different baking requirements based on ingredients. Adjust accordingly.





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3 ADJUST YOUR BAKE TIMES

If you are accustomed to baking a few pans of product at a time in a standard convection oven, you will need to adjust bake times in the SRO. The large mass of batch baking product will affect the overall bake time.

BAKING MULTIPLE PANS OF PRODUCT IN THE OVEN AT A SINGLE TIME WILL EXTEND STANDARD BAKE TIMES.



When R&D'ing your new bake time in the SRO, start by adding 5+ minutes onto the end of your bake. Adjust accordingly based off desired result.





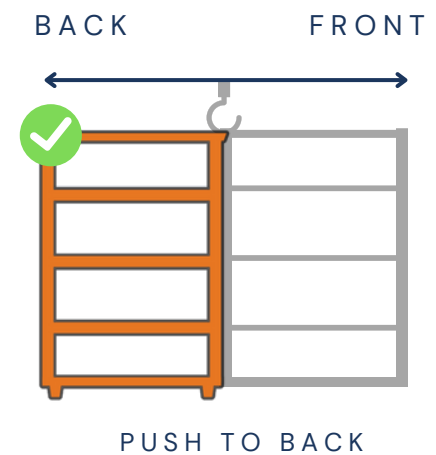
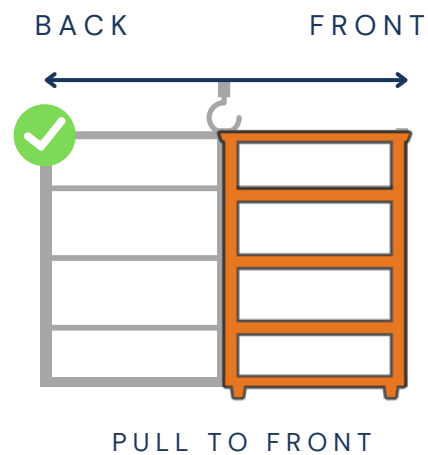
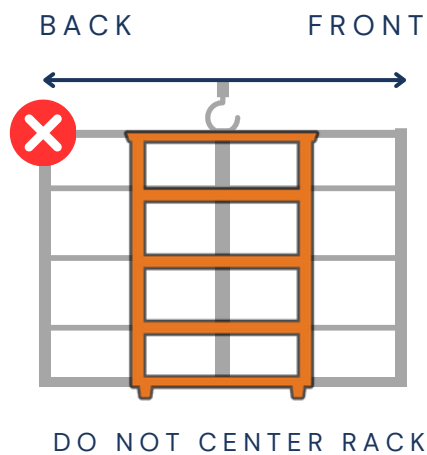
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4 INSERT YOUR OVEN RACK CORRECTLY

WHEN USING A SINGLE RACK IN THE DOUBLE RACK OVEN, MAKE SURE TO INSERT IT CORRECTLY FOR OPTIMAL AIRFLOW.

The single oven rack (when inserted into the double rack oven) should be pushed either all the way to the back of the rack lift, or pulled all the way to the front. Do not center the single rack directly in the middle of the rack lift.





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5 UTILIZE CORRECT FAN SPEEDS

OUR OVENS ARE EQUIPPED WITH THREE FAN SPEEDS: LOW, MEDIUM AND HIGH. CHOOSE THE CORRECT FAN SPEED TO PRODUCE THE IDEAL FINISHED PRODUCT.

LOW: quick breads, muffins, cupcakes, sweet yeast doughs, cheesecakes, custards, tart fillings

MEDIUM: medium hydration breads, sandwich rolls, brioche, cookies, brownies

HIGH: biscuits, scones, pizza, pie crusts, high hydration breads



MEDIUM is considered the “standard” fan speed. When developing recipes, start there, then work your way into LOW or HIGH if needed.





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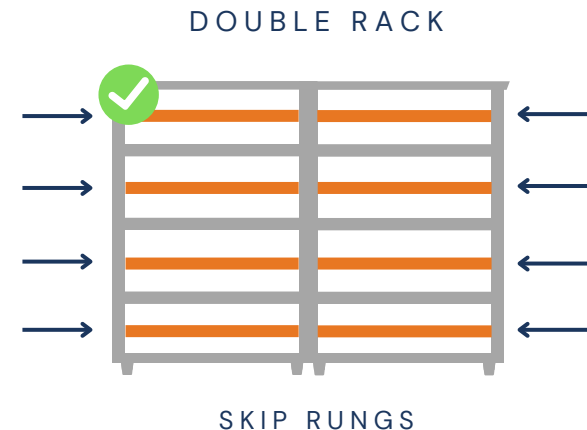
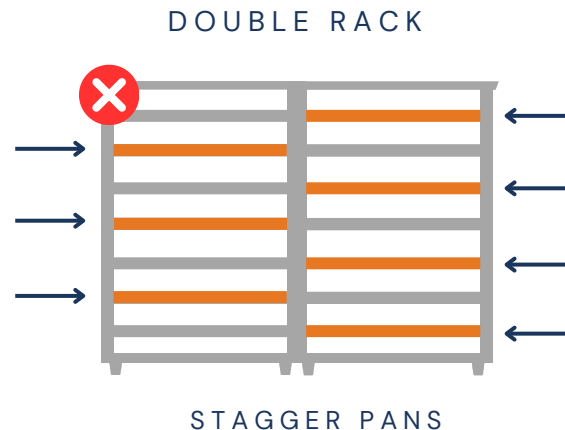
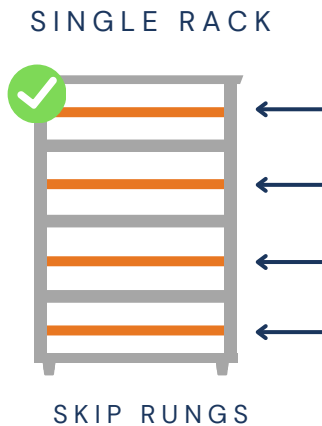
6 SPACE YOUR PANS CORRECTLY

SPACE YOUR PANS EVENLY TO PROMOTE QUALITY AIR FLOW.

If you plan to bake off a few pans of product at a time, spacing them correctly will ensure proper airflow.

SINGLE RACK: Skip every rung on the ladder.

DOUBLE RACK: Skip every rung on the ladder, keeping your pans equal on both sides (no zig-zag).





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7 UTILIZE FAN DELAYS CORRECTLY

The oven is equipped with a fan delay function. A fan delay can be utilized for 1, 2, or 3 minutes (on gas units) or 1, 3, or 5 minutes (on electric units).

Fan delays can be used at different stages of your bake:

1. At the **beginning** of a bake to create a calm environment for gentle products to begin their development (think custards, liquid batters, delicate pastries).
2. In the **middle** of the bake after a component (i.e. streusel, crumble, or topping) has been added to your product.
3. At the **end** of your bake to reduce browning rate on product.



If your product is properly cooked on the inside, but browning too much, utilize a 3 minute fan delay at the end of your bake.





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8 UTILIZE STEAM CORRECTLY

The oven is equipped with two steam functions:

1. **Shot steam:** a large initial burst of steam at the beginning of your bake cycle, followed by a 30 second fan delay.
2. **Pulsing steam:** small, incremental bursts of steam throughout the entirety of your bake cycle.

UTILIZE A SHOT STEAM IN YOUR OVEN TO PROMOTE BETTER CRUST DEVELOPMENT AND SHINE IN BREAD PRODUCTS. UTILIZE A PULSING STEAM TO CREATE A MOIST ENVIRONMENT FOR CUSTARD PRODUCTS SUCH AS FLAN, CHEESECAKE AND CUSTARDS.



Steam volume is correlated to the oven cavity temperature.
Hotter oven temperatures generate larger volumes of steam.
Lower oven temperatures generate smaller volumes of steam.

