

KENNEDY★HAHN

APPLIANCE

Discover what the Pros know.

★★★ Understanding Your Oven Modes ★★★

Bake Mode	Uses only bake element (lower element) Known as "standard" bake mode Single-rack baking
Broil Mode	Uses only broil element (upper element) Known as "standard" broil mode Cuts of meat up to one-inch thick
Roast Mode Surround	Uses bake and broil elements (lower and upper elements) Less tender cuts of meat, deep pans, covered, angel food, soufflés, cheesecakes or items baked in a water bath
Convection, Pure Convection, True European Convection	Uses only convection heat (element surrounding fan) Multiple-rack baking Light-colored and delicate baked goods
Convection Bake	Uses convection fan and bake element (fan and lower element) Single-rack baking Pies and clay bakeware
Convection Broil	Uses convection fan and broil element (fan and upper element) Thicker cuts of meat
Convection Roast	Uses convection fan, bake and broil elements (fan, lower and upper elements) Tender cuts of meat in low-sided pans, uncovered
Trivection	Uses bake and broil elements (lower and upper elements), precise air convection (reversing of fan) and microwave energy "Speed bake/cook"

This is some of the commonly used terminology. In an effort to distinguish themselves, some manufacturers have come up with their own names/terms.

