

# TruTemp<sup>®</sup> by TAYLOR

## Oven Thermometer

### INSTRUCTIONS:

To assure that roasted or baked food reaches the proper temperature, place oven thermometer next to it.

### CAUTION

Because self-cleaning ovens require very high temperatures for the cleaning operation, always remove the oven thermometer prior to cleaning.

### BAKING TEMPERATURES AND TIMES

	TEMP °F	TEMP °C	MINUTES
Breads	425 - 450	218 - 232	18 to 19
Cream Puffs	375	190	40
Paperoses	375	190	40
Quick Loaf Breads	350-375	177- 190	40 to 75
Roast Breast	400	205	20 to 40
Roast Birds			
Plain	400 - 425	205 - 218	15 to 25
Sweat	375	190	20 to 30
Cakes With Fat			
Cup	350 - 375	177 - 190	15 to 25
Layer	350 - 375	177 - 190	20 to 25
Loaf	350	177	45 to 60
Cakes Without Fat			
Angel Food & Sponge	350	177	50 to 60
Cookies			
Drop	350 - 400	177 - 205	8 to 15
Rolls	375	190	8 to 18
Egg, Meat, Milk & Cheese			
Sauces (to a hot water pan)	350	177	20 to 60
Custard (to a hot water pan)	350	177	20 to 30
Macaroni & Cheese	350	177	20 to 30
Meat Loaf	350	177	60 to 90
Meat Pie	400	205	25 to 30
Rice Porridge (Slow Rice)	300	149	120 to 180
Soufflé/Potatoes	350	177	40
Poultry			
1 Crust Pie (Sustent Type)	400 - 425	205 - 218	20 to 40
Shell Only	450	232	10 to 12
2 Crust Pie with Ground Filling	400 - 425	205 - 218	45 to 55
2 Crust Pie with Cooked Filling	425 - 450	218 - 232	20 to 45