

Oven Types

Kitchen

Fan, conventional and grill — what each does and when to use it.

Common oven settings and their use.

Setting	Does	For
Conventional	Heat from top and bottom	Cakes, single-shelf baking
Fan / convection	Circulates air	Multiple shelves; 20°C lower
Fan grill	Grill plus fan	Crisping, roast potatoes
Grill / broil	Top heat only	Browning, melting
Bottom heat	From below	Pastry bases
Steam	Adds humidity	Bread crust, reheating

Ovens have hot spots. Rotate trays halfway, and use an oven thermometer to learn your own oven's true temperature.