



## Oven Analysis

### Basic Anatomy

1. **Make**

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**Model**

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**Serial Number**

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2. **Where is/are the default heating element(s) in your oven? Select all that apply.**

*Locate the online or physical manual to answer this question. Chances are the broiler is visible while the default element(s) is/are concealed.*

- ☐ Above
- ☐ Below
- ☐ Back
- ☐ Sides

3. **Additional Notes**

## Preheating & Temperature Maintenance Log

*Procure an oven thermometer, then hang it from the center of the middle rack before completing the following log.*

### First Row Instructions

1. From cold, set oven to 275°F/135°C. Record thermometer reading after 2 hrs of preheating. (Such a long preheat ensures oven walls have fully absorbed heat creating a more stable environment.)
2. Continue recording thermometer reading every 5 min over the course of an hour.
3. Add all 13 recordings. Divide sum by 13.
4. Note highest and lowest recordings, then calculate difference.
5. Adjust +/-5 accordingly and repeat until average is as close to 275°F/135°C as possible.



Preheat Setting	Therm. Reading After 2 hrs	2h05m	2h10m	2h15m	2h20m	2h25m	2h30m	2h35m	2h40m	2h45m	2h50m	2h55m	3h00m	Avg. of All Therm. Readings	Highest Reading	Lowest Reading	Highest - Lowest
275°F/ 135°C																	

Which preheat setting produces the closest average to 275°F/135°C? \_\_\_\_\_

Is the difference between the highest and lowest readings greater than 20°F/11°C?

**Yes** → Consider inserting a pizza stone and repeating this log. Be cautious with this advice if default heating element(s) is/are at bottom of oven.

**No** → Proceed.



## Hot Spots

*I address moderate hot spots by instructing you to rotate your tray every 5 min. However, if you have severe hot spots, consider rotating more frequently after the first 5 min. Developing macaron feet respond poorly to any drafts before then.*

Hot spots may be identified through routine use. After baking as usual, notice where food has developed the most color. Alternatively, perform the [toast test](#) at 350°F/180°C on the middle rack (where your macaron shells will bake).

## Notes



**Does It Vegan?**