Turkey Cooking Guide



Turkey Recipes










	DUAL FUEL RANGE	GAS RANGE	INDUCTION RANGES	M SERIES OVEN	30" E SERIES OVEN	24" E SERIES OVEN	CONVECTION STEAM OVEN	SPEED OVEN
MODE	Gourmet Meat > Poultry > Whole Bird > select size	Turn knob to 350° and press Conv button	Gourmet Meat > Poultry > Whole Bird > select size	Gourmet Meat > Poultry > Whole Bird > select size	Gourmet Meat > Poultry > Whole Bird > select size	Convection Humid	Convection Humid	Convection
COOKING TEMP	325°F	350°F	325°F	325°F	325°F	375°F	375°F	325°F
TEMP PROBE	Set probe temp to 165°, insert into thickest part of meat, tip should not touch bone	N/A	Set probe temp to 165°, insert into thickest part of meat, tip should not touch bone	Set probe temp to 165°, insert into thickest part of meat, tip should not touch bone	Set probe temp to 165°, insert into thickest part of meat, tip should not touch bone	Set probe temp to 165°, insert into thickest part of meat, tip should not touch bone	Set probe temp to 165°, insert into thickest part of meat, tip should not touch bone	N/A
COOKING TIME	Cook by temp, not time (use probe)	Approx 15 min per pound. Cook by temp not time	Cook by temp, not time (use probe)	Cook by temp, not time (use probe)	Cook by temp, not time (use probe)	Cook by temp, not time (use probe)	Cook by temp, not time (use probe)	Approx 15 min per pound. Cook by temp not time
RACK POSITION	2	2	2	2	2	2	1	1
TIPS	Rest uncovered on countertop minimum 15 min before carving	After turkey is inside oven, be sure to press the Conv button. The Conv button is right next to the Light button on the front of the range. Rest uncovered on countertop minimum 15 min before carving	Rest uncovered on countertop minimum 15 min before carving	Rest uncovered on countertop minimum 15 min before carving	If using a double E Series oven, use the upper oven to engage of the ConvRoast mode. Rest uncovered on countertop minimum 15 min before carving	Rest uncovered on countertop minimum 15 min before carving	Rest uncovered on countertop minimum 15 min before carving	This oven works best for turkey breasts (either bone-in or boneless) rather than whole birds due to oven capacity