

THE PERFECT RACK OVEN BAGEL

by  EMPIRE BAKERY EQUIPMENT

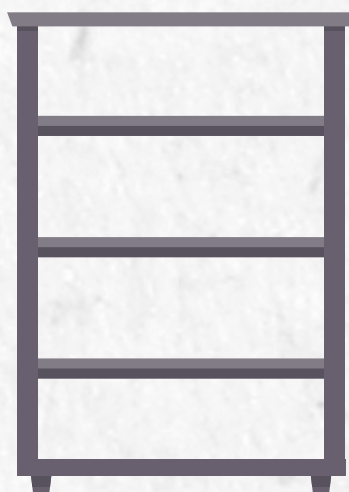


01

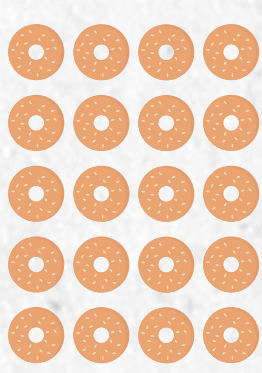
We have found that in our Empire Rack Ovens, 515° F is the perfect temperature for baking bagels. This will give you a soft and chewy center with a nice slightly crisp and shiny outer crust.

02

Set up your oven racks for proofing and baking. You can prep your racks the night before to help save time and effort.



3.5 oz - 4.0 oz



4.5 oz - 5.0 oz

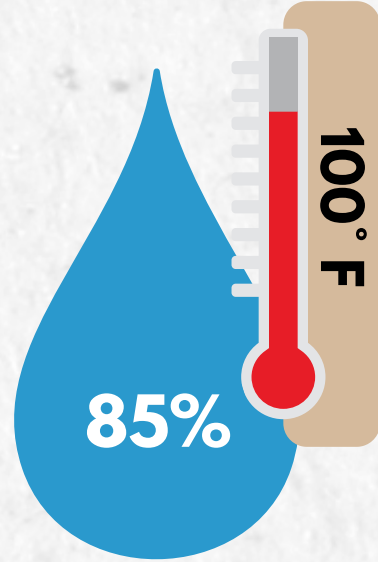


03

When the oven is at temperature, lay out bagels on perforated baking pans or screens and line each one with paper baking sheets. Bagels that are 3.5 oz to 4.0 oz can fit 20/tray, and bagels that are 4.5 oz to 5.0 oz can fit 18/tray.

04

Roll your rack full of bagels into a proof box set at 100°F and 85% humidity for 13 to 15 minutes.

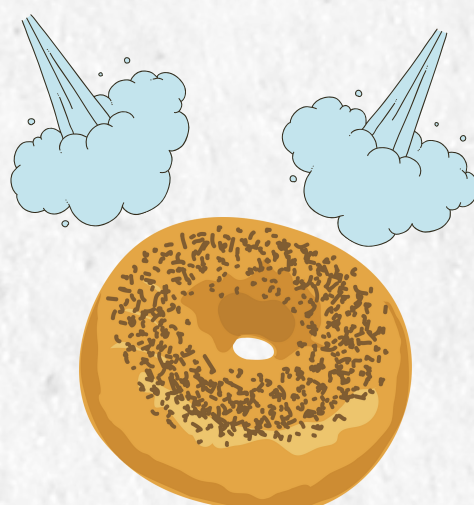


05

Once your bagels have proofed and look to have a nice moisture to them, pull them from the proofer and place them into the rack oven.

06

Set the steam for 10 to 15 seconds and set the timer for 15 minutes.



07

After the steam cycle is complete, open the top damper and fan to evacuate the excess steam. Once complete, close the damper and resume baking.

08

Bake your bagels for approximately 15 minutes or until they look golden brown. Keep your eye on the bake and make adjustments if needed.



TOP RACK

seeded bagels, everything bagels, salt bagels

MIDDLE RACK

plain bagels, egg bagels, other lighter color bagels

BOTTOM RACK

darker bagels like cinnamon raisin, pumpernickel, etc.

