

Uneven Oven Heat: A Quick Diagnosis Guide

Capital Appliance Repair Winnipeg - homeowner guide

Work through these checks

Test with an oven thermometer

Set it to 350F, wait 20 minutes, and compare the reading. A big gap means calibration or a sensor issue.

Watch the bake and broil elements

On an electric oven, both should glow bright and even. A dull spot or a visible break points to a failed element.

Check the door seal

A worn gasket lets heat leak. Close the door on a slip of paper. If it slides out easily, the seal is weak.

Recalibrate the temperature

Many ovens let you nudge the temperature offset in the settings. Adjust in small steps and retest.

Clear the convection fan area

On convection models, a blocked or failing fan leaves hot and cold zones. Keep the vent and fan clear.

Mind the rack position

Center rack for even baking. Rotate trays halfway through. This alone fixes a lot of uneven results.

Gas oven or a failed part? Call Capital Appliance Repair Winnipeg for same-day service.