

Ciabatta Baking Times and Temperatures*

Type of oven	Steam	Loading temperature	Baking temperature	Initial bake time (min)	Vent time (min)	Total bake time (min)
home using a baking stone with lid	n/a	260 °C / 500 °F	245 °C / 470 °F	25–30 (lid on)	10 (lid off)	35–40
combi	press steam once every min for the first 5 min	220 °C / 425 °F, full fan speed	220 °C / 425 °F, full fan speed	17–21	4–5	21–26
convection	upon closing the oven door	220 °C / 425 °F, full fan speed	220 °C / 425 °F, full fan speed	20–22	5	25–27
deck	upon closing the oven door	245 °C / 470 °F	245 °C / 470 °F	15–25	10	25–35
wood-fired	use water sprayer to spray water for 1 min onto oven walls (see page 3-364)	235 °C / 460 °F	235 °C / 460 °F	17–20	n/a	17–20

**Generally, for ciabatta, 250 g, 500 g, and 1 kg loaves will require the same amount of time to bake because all should be the same height/thickness. Consistent height/thickness doesn't apply for various other loaves. Consider the different bake times required for a baguette and a bâtard: although both breads are oval, their height and width vary, so the core of each requires a different amount of time to bake.*

