The Cook Settings Guide is designed to help you save time and ensure that your settings will work both when you are cooking single pizzas and when your oven is fully loaded. We recommend that you follow this guide in order to set your oven up properly.

Step 1:

Turn your oven dial to the **ON** position. Set your **ROTATION SPEED, TOP HEAT, BOTTOM HEAT** and **HEARTH RECOVERY,** using the settings below as starting points. Let the oven come up to temperature as indicated by the yellow **HEATING** light cycling off and on, indicating that the oven is at its set point.

The relationship between the top and bottom heat should stay within the parameters of this chart. Settings outside of this may result in the oven not cooking as expected in certain situations.

RECOMMENDED SETTINGS	
TOP HEAT *Set Point*	**BOTTOM HEAT** *Set Point*
0.9	n/a
1.5	n/a
2	1 to 3
2.5	1 to 3.5
3	1 to 4
3.5	1 to 4.5
4	1 to 5
4.5	1 to 5.5
5	1.5 to 6
5.5	2 to 6.5
6	2.5 to 7
6.5	3 to 7.5
7	3.5 to 8
7.5	4 to 8.5
8	4.5 to 9
8.5	5 to 9.5
9	5.5 to 10
9.5	6 to 10.5
10	6.25 to 11
10.5	6.75 to 11
11	7.75 to 11

SET POINT EXAMPLES:			
	Neapolitan	Hand Stretched	Thick Crust
ROTATION SPEED*	500	780	860
TOP HEAT	9	4.5	4
BOTTOM HEAT	6.75	5	4
HEARTH RECOVERY	AUTO	AUTO	AUTO

Note, the center of the Rotation Speed dial reads from 0 to 99. The top number represents multiples of 100. See Cooking Deck Rotation Speed Table on next page.

Step 2:
Have your ingredients ready. Use the same dough and toppings you will use in your daily operation. Handle the dough the way you will in daily operations. *For example, temper your dough for the same amount of time or to the same temperature as you normally would. If you use a press in your operation, use a press for testing, etc.*

Step 3: Start by cooking one or two pizzas at a time. Load pizzas by placing them in the center of the doorway. After each pizza makes ONE rotation, remove it when it is positioned slightly to the left of the center of the doorway.

Step 4: Examine the color on the top and bottom of the pizza, then check to see if it is baked through. Use the chart below to help you adjust the cook.

TIPS: After changing the **ROTATION SPEED,** wait one full rotation to allow the change to be implemented fully. For better results, start with **TOP HEAT** and **BOTTOM HEAT** settings low and gradually move them up. After changing the **TOP HEAT,** give the oven around 15 minutes to fully adjust. If changing from a higher to a lower temperature, you can turn the function switch to **ROTATION** to help the oven adjust.

IF...	THEN...
The color of the pizza is good, but the center is doughy or undercooked.	Start by raising the **BOTTOM HEAT.** If needed, increase your cook time by turning the **ROTATION SPEED** to the right. You may need to decrease **TOP HEAT** as the cook time increases.
The pizza is cooked well, but the side closest to the finish flame is too dark.	Decrease the time by turning the **ROTATION SPEED** to the left. Start by moving the dial 20 numbers at a time. *Example: from 760 turn the knob to 740.*
The pizza is cooked well, but the side closest to the center flame is darker.	Start by lowering **TOP HEAT.** Wait 30 minutes or more for the temperature to lower. You can also try increasing the **BOTTOM HEAT** to even out the cook.

Step 5: Once you find the settings that you like, fill the oven and cook several rounds of pizza, one after another. Check the bottoms of the pizzas. If they are progressively getting darker, you can turn the **HEARTH RECOVERY** knob toward -25%. If they are progressively getting lighter, you can turn the **HEARTH RECOVERY** knob toward +25%.

COOKING DECK ROTATION SPEED TABLE (BASED ON DIAL SETTING)

LOCKING MECHANISM
MAJOR NUMBER (MULTIPLES OF 100)
MINOR NUMBER (0–99)
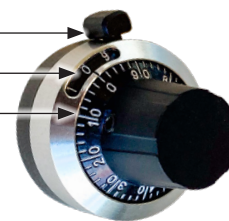
Major Number (Multiples of 100)	Minor Number (0–99)	Target Speed (per rotation)	Variance (+- n seconds)
9	99	5 min 43 sec	10
9	0	4 min 25 sec	8
8	0	3 min 36 sec	7
7	0	3 min 2 sec	6
6	0	2 min 37 sec	5
5	0	2 min 18 sec	5
4	0	2 min 4 sec	4
3	0	1 min 52 sec	4
2	0	1 min 42 sec	4
1	0	1 min 34 sec	3
0	0	1 min 30 sec	3