



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.

INITIAL SET POINTS:			
	Neapolitan 60%	Hand Stretched 63%	Thick Crust
ROTATION SPEED*	660	780	900
TOP HEAT	7	5	4
BOTTOM HEAT	6.25	4	5
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.



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.



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. <i>Example: from 760 turn the knob to 740.</i>
The pizza is cooked well, but the side closest to the center flame is darker.	Start by lowering the TOP HEAT a little bit at a time. Wait long enough for the oven temperature to decrease before testing. You can also try increasing the time by turning the ROTATION SPEED to the right to even out the top color.

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%.