

Food	Spec	Dish	Control panel setting			
			TOP TEMP.	DOWN TEMP.	SPEED	TIME
Pizza	12" thick pizza	Iron plate	185℃	170℃	8	9'50"
	12" thin pizza	Iron Net	185℃	170℃	9	9'
	9" thick pizza	Iron plate	185℃	160℃	8	9'50"
	9" thin pizza	Iron Net	185℃	160℃	10	7'20"
	6" thick pizza	Iron plate	185℃	170℃	11	5'25"
Pasta/ steak/rice	Chicken steak(260g)	Iron plate	185℃	170℃	10	7'20"
	Pasta	Ceramic dish	185℃	170℃	8	9'50"
	Cheese baked rice	Ceramic dish	185℃	170℃	10	7'20"
	Lasagna	Ceramic dish	185℃	170℃	8	9'50"
Snacks	Chips	Iron plate	185℃	170℃	8	9'50"
	Sausage	Iron plate	185℃	170℃	11	5'25"
	Chicken wings	Iron plate	185℃	170℃	8	9'50"
	Broccoli with cheese	Ceramic dish	180℃	160℃	10	7'20"
	Baguette	Iron Net	185℃	170℃	14	4'05"

* Above temperature and timing are factory suggestions and recommendations. You will need to experiment with your products and oven for the best results.