

Salmon Fillets

7-8 ounces, seasoned to taste.
Pre-heat black anodized aluminum sizzle platter at 525° to 600°F.
Lightly oil sizzle platter and roast for 3-6 minutes, medium to well done.

Pork Tenderloin

1-2 lbs. each, marinated or dry seasoned.
Pre-heat cast iron skillet at 525° to 600°F brushed with oil.
Roast for 10-12 minutes turning every 2-3 minutes.

New York Strip Steak

8 ounces marinated or dry seasoning steaks.
Pre-heat black anodized aluminum sizzle platter at 525° to 600°F.
Lightly oil sizzle platter and roast for 3-4 minutes for medium and 5-6 for well done.
For rare and medium rare, turn once only.

Rack of Lamb

Standard 6-bone lamb racks, "Frenched" with the fat cap removed and seasoned accordingly.
Roast on a pre-heated cast iron skillet for 6-7 minutes for rare / medium to medium done.

Tuna Steaks

6-7 ounce tuna steaks seasoned to taste.
Pre-heat black anodized aluminum sizzle platter at 525° to 600°F.
For medium rare, cook approximately 2-3 minutes — turning once.

Steamed Mussels

Place mussels in an oven-ready clay baking pot seasoned to your liking with herbs, a dash of wine and 2 Tbsp. of butter.
Cover and steam at 525° to 600°F for about 5 minutes or until mussels open.

Baked Pasta

Pre-cook pasta al dente and hold. Layer or stir with herbs, seasoning, cheese, vegetables and/or pre-cooked meat.
Place in a clay baking pot. Cover & bake at 525° to 600°F for about 7 minutes, remove top for 2 minutes to finish.

Roasted Chicken

Standard 3-4 pound fryer/roaster chicken.
Place seasoned chicken in an open roasting pan for approximately 30-40 minutes at 525° to 600°F or until all juices run clear.

DECK OVEN CAPACITY

MODEL	PIZZAS PER OVEN*			BAKING PAN CAPACITY*			PRODUCTION PER HOUR / PER DECK 16" PIZZA WITH 8 MINUTE BAKE TIME
	10"	16"	18"	13"x18"	18"x26"	12"x20"	
FC-516	13	4	4	4	2	4	30
FC-616	15	5	5	6	3	6	37
FC-816	21	6	5	8	4	8	45
GS-805	12	4	3	4	2	3	30
DS-805	16	6	4	6	3	4	45
Y-600	18	6	6	8	4	6	45
Y-800	24	8	6	9	4	8	60
151	6	2	2	4	2	3	15
3151	8	3	2	3	1	3	22
4151	10	3	3	4	2	4	22
251	9	4	3	4	2	3	30
351	12	4	4	6	3	4	30
451	15	6	5	4	3	4	45
D-125	16	6	4	6	3	4	45
E-2828	8	4	2	4	2	4	30
E-3836	9	4	4	4	2	3	30
E-5736	15	6	6	8	4	6	45

Production Per hour: Pizza Per Oven X $\frac{60 \text{ Minutes}}{\text{Bake Time}}$ X Number of Decks = Pizza Per Hour

Example: 16" Pizza; Model Y-602 double; 8 minute bake time
6 X $\frac{60}{8}$ X 2 = 90

