

# COOKING GUIDE

## PX Series Ovens

PX-14, PX-16

Product	Temperature Range / F°	Time in Minutes
Hot Wings	275° - 350°	20 - 25
Fresh Pizza Dough	525° - 550°	7 - 8
Pizza Par-Baked	500° - 525°	4 - 5
Pretzels	525° - 600°	6 - 8
Sushi	350° - 400°	1
Sandwiches - finishing	400° - 425°	1

# COOKING GUIDE

## Pizza & Pretzel Ovens

P18S, P22S, P22-BL,  
P44S, P44-BL, DP-2,  
P46S (combination model)

Product	Temperature Range / F°	Time in Minutes
Calzones	525° - 550°	6 - 10
Focaccia	525° - 550°	3 - 5
Pizza Fresh Dough	525° - 550°	7 - 8
Pizza Par-Baked	500° - 525	4 - 5
Pizza Slices	400° - 425°	1
Pretzels	525° - 600°	6 - 8

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## Bake & Roast Ovens

BK-18, P24S, P48S, DP-2,  
P46S (combination model)

Product	Temperature Range / F°	Time in Minutes
Biscuits	375° - 400°	12 - 14
Cakes	350° - 375°	20 - 26
Chicken - Roasting	275° - 375°	22 - 30
Cobblers	375° - 400°	15 - 25
Cookies	375° - 400°	12 - 14
Croissants	375° - 400°	16 - 25
Danish	375° - 400°	16 - 25
Fajita Platters	500° - 525°	5
Kaiser Rolls	375° - 400°	16 - 18
Meats - Roasting	275° - 375°	20 - 40
Muffins	375° - 400°	18 - 20
Pastries	350° - 375°	16 - 20
Pie	375° - 400°	16 - 20
Pita Breads	600° - 650°	1 - 2
Pan Pizza	475° - 500°	9 - 10
Plates - warming	200° - 205°	3
Roasting	275° - 350°	20 - 35
Rolls	375° - 400°	16 - 20
Scones	375° - 400°	12 - 14
Souffles	375° - 400°	12 - 14