











PIZZA RECIPES

All kinds of pizzas can be baked in the Hot Rocks oven. Here are some recipes that can use as a guideline to find the perfect baking setup for your own style of pizza.

	Topping temperature	Crust temperature	Convection speed	Cooking time
NEW YORK STYLE				
	570°F	420°F	80%	5:30 minutes
NEAPOLITAN STYLE				
	720°F	600°F	90%	3:00 minutes
CALZONE				
	570°F	420°F	80%	5:30 minutes
STROMBOLI				
	570°F	420°F	80%	5:30 minutes
SCREEN PIZZA				
	580°F	510°F	85%	6:10 minutes

	Topping temperature	Crust temperature	Convection speed	Cooking time
PAN PIZZA 	510°F	380°F	70%	12:00 minutes
DETROIT STYLE 	510°F	380°F	70%	10:00 minutes
GRANDMA SICILIAN PIZZA 	510°F	380°F	60%	10:45 minutes
CHICAGO THIN CRUST 	530°F	380°F	70%	6:10 minutes
CHICAGO DEEP DISH 	530°F	380°F	70%	15:00 minutes