

Usage Guidelines



120V Units

Food Items	Temperature (°F)	Time (Minutes)	Quantity/HR
Cookies	350	15	60
Brownies	325	25	2 Trays
Biscuits	350	30	20
Dinner Rolls	350	18	65
Bacon (sliced)	350	15	3 Trays
Cheese Medium Pizza (frozen)	400	22	2
Baked Chicken Breast 8oz*	N/A	N/A	N/A

**Times and temperatures are used as a guide only.*

- Good for limited electrical options and/or outlets
- Great for supplemental baking, low volume small batches of baked goods, and sandwich warming at coffee shops, kiosks, churches, schools, and more
- Compact design great for small footprint and countertop needs

Not intended for high volume, high temperature requirements. Intended for supplemental baking. Allow proper time for recovery in order to ensure maximum performance.

**Units not intended for daily roasting or baking protein.*

**Units not intended to replace heavy duty floor model convection ovens.*

**Usage: approximately 4 hours per day, 5 days a week.*

208/240V Units

Food Items	Temperature (°F)	Time (Minutes)	Quantity/HR
Cookies	350	15	70
Brownies	325	25	3 Trays
Biscuits	350	30	24
Dinner Rolls	350	18	75
Bacon (sliced)	350	15	4 Trays
Cheese Medium Pizza (frozen)	400	22	4
Baked Chicken Breast 8oz*	375	20	60
Protein (roast) 10lbs*	350	60	10lbs

**Times and temperatures are used as a guide only.*

- Great for supplemental baking, low volume baking, and medium volume sandwich warming at coffee shops, kiosks, churches, schools, and more
- Compact design great for small footprint and countertop needs
- Not good for high volume applications, frozen items, sheet cakes, delicate baking, or roasting

Not intended for high volume, high temperature requirements. Intended for supplemental or low volume baking. Allow proper time for recovery in order to ensure maximum performance.

**Units not intended for daily roasting or baking protein.*

**Units not intended to replace heavy duty floor model convection ovens.*

**Usage: approximately 4 hours per day, 5 days a week.*