

Artisan Oven Baking Chart

Bread Style	Deck Height	Individual Dough Weight (g)	Top Deck Temp (F°)	Bottom Deck Temp (F°)	Front Percentage	Vent	Steam	Bake Time (min)
Whole Grain Loaf	8"	1100	425	400	11	Last 10 Min	2 Seconds	47
Ciabatta	8"	570	425	400	11	Last 10 Min	2 Seconds	40
Baguette	8"	300	425	400	11	Last 10 Min	2 Seconds	23
Bagels	6"	141	425	400	11	Last 7 Min	2 Seconds	12
Challah	8"	460	375	350	11	-	-	25
Focaccia	8"	500	475	450	11	Last 5 Min	2 Seconds	17
Pizza (16")	6"	454	600	550	11	-	-	3
Rolls (8x6 on pan)	6"	58	325	300	11	-	-	22
Sheet Cake	6"	1600	350	325	12	-	-	12