



CAPACITY CHARTS

BAKERY OVENS

Menu item	State	Bake Time Mte	Bake Temp °F	Bake Temp °C	Capacity Per hour Per oven	JA4	JA6 JA6SL JA6SLC	CA6	JA8	JA10	JA12 CA12	JA14	JA20	JA28	TLOI	TLOII	JAOP3	JAOP6 JAOP6SL	CAOP6	JAOP8	JAOP10	CAOP12	JAOP14
Bagels (16 per pan)	Fresh	15	400	204	Bagels	256	384	384	512	640	768	896	1280	1792	960	1920	192	384	384	512	640	768	896
Dinner rolls (16 per pan)	Fresh	15-18	350	177	Rolls	256	384	384	512	640	768	896	1280	1792	960	1920	192	384	384	512	640	768	896
Sub rolls 12" (10 per pan)	Fresh	15-18	350	177	Sub Rolls	150	240	240	320	400	480	560	800	1120	600	1200	120	240	240	320	400	480	560
French Baguette (5 per pan)	Fresh	20-25	350	177	Baguettes	45	90	90	120	150	180	210	300	420	225	450	45	90	90	120	150	180	210
Croissants (15 per pan)	Fresh	12-15	350	177	Croissants	240	360	360	480	600	720	840	1200	1680	900	1800	180	360	360	480	600	720	840
9" Pies (6 per shelf)	Fresh	30-35	375	190	Pies	48	72	72	96	120	180	200	240	400	215	430	36	72	72	96	120	180	200
Muffins (15 per pan)	Fresh	18-22	325	163	Muffins	180	270	270	360	450	540	630	900	1260	675	1350	135	270	270	360	450	540	630
Muffins (24 per pan)	Fresh	18-22	325	163	Muffins	288	432	432	576	720	864	1008	1440	2016	1080	2160	216	432	432	576	720	864	1008
Cakes 9" (6 per shelf)	Fresh	18-22	350	177	Cakes	72	108	108	144	180	216	252	360	504	270	540	54	108	108	144	180	216	252
Quiches 9" (6 per shelf)	Fresh	30-35	350	177	Quiches	48	72	72	96	120	180	200	240	400	215	430	36	72	72	96	120	180	200
Cookies (18 per pan)	Frozen	8-10	300	149	Cookies	432	648	648	864	1080	1296	1512	2160	3024	1620	3240	324	648	648	864	1080	1296	1512
Danish (15 per pan)	Fresh	12-15	350	177	Danish	240	360	360	480	600	720	840	1200	1680	854	1708	180	360	360	480	600	720	840
Biscuits (15 per pan)	Fresh	8-10	350	177	Biscuits	300	450	450	600	750	900	1050	1500	2100	1125	2250	225	450	450	600	750	900	1050
Bread (4 strapped pan)	Fresh	30-35	375	190	Breads	16	48	48	64	80	96	96	160	192	96	192	16	48	48	64	80	96	96
Cinnamon rolls (8/half pans)	Fresh	15-18	325	163	Rolls	256	384	384	512	640	768	896	1280	1792	960	1920	192	384	384	512	640	768	896
Brownies (16.5 oz box)	Fresh	12	350	177	Pans	20	30	30	40	50	60	70	100	140	75	150	15	30	30	40	50	60	70

PIZZA OVENS

Menu item	State	Bake Time Minutes	Bake Temp °F	Bake Temp °C	Capacity Per hour Per oven	FC2	FC18	FC16	PIZ6	PIZ3	FPR2
6" Traditional pizzas	Fresh	5	480	249	Pizzas	500	150	90	240	150	60
9" Traditional pizzas	Fresh	5	480	249	Pizzas	225	70	40	180	180	40
12" Pizza	Parbaked	4	465	241	Pizzas	150	40	27	119	48	28
14" Deep Dish Pizza	Fresh	7	480	249	Pizzas	60	18	13	72	60	16
Italian sub, 6 inches	Prepaked bread	3	480	249	Subs	760	280	158	748	453	102
Mexican Platter	Heated	2	425	218	Plates	415	139	75	384	254	54
Nachos, 3 oz of chips	Fresh	2	500	260	Portions	415	139	75	384	254	54
Biscuits	Refrigerated 6/pan	6 1/2	400	204	Biscuits	775	252	138	646	365	112
Chicken Breast, 6 oz	Boneless, refriger.	6 1/2	450	232	Breasts	578	264	132	518	372	96
Chicken Quarters pre cooked	Refrigerated	9	480	249	Quarters	165	60	45	120	96	36