Dough Weight	Product	Rounder	First Tray Arrangement		Former or Processing	Final Tray Arrangement	Yield
Bun Heads 37 lbs	Submarine Buns	Height: 5 Time: ~2s (partial)	Join two balls, sticky sides together. Place on Dough Tray 5 x 6		Former Small Plate Roller: 3 Plate: 2.5	3 x 6 (stretch lightly)	1 head = 1 tray 1 tray = 3 (6-packs)  Usually make: 3 heads = 3 trays = 9 (6-packs)
3 portions/head 8 heads/batch 4.8 lbs*/head	Dinner Buns Bulk + 12-packs	Height: 5 Time: ~3s	Bulk Solid Tray 3 x 4 or 3 x 6 (staggered)	12-packs Solid Tray 4 groups of 6	N/A	N/A	1 head = 1.5 trays = 3 (12-packs)  Usually make: 5 heads for 12 bulk + 7 trays = 14 (12-packs)
Keiser Bun Heads 6.8 lbs/Head	Keiser Buns Keiser Cheese Buns	Height: 8 Time: ~8s	Solid Tray		Cover, light proof. Keiser Stamp For cheese, wet and sprinkle with chese	N/A	1 head = 3 trays 1 tray = 2 (6-packs)
Loaf Portion 29 lbs 1.3 lbs/loaf	White Bread Sesame-topped Butter Crust	N/A	Dough tray		Former Medium Plate Roller: 6 Plate: 4	Loaf Tray Sesame-topped: roll in sesame seeds	29 lbs = 24 loaves
Small Mixer 12 lbs dough + 1 pound cheese 1.3 lbs/loaf	Cheese Bread	N/A	Dough Tray		Former Medium Plate Roller: 7 Plate: 4	Loaf Tray	1 batch = 10 loaves

Dough Weight	Product	Rounder	First Tray Arrangement		Former or Processing	Final Tray Arrangement	Yield
Dinner Bun Head 4.8 lbs*	Dinner Buns Bulk + 12-packs	Height: 5 Time: ~3s	Solid Tray 3 x 4 or 3 x 6 (staggered)	12-packs Solid Tray 4 groups of 6	N/A	N/A	1 head = 1.5 trays = 3 (12-packs)
Keiser Bun Head 6.8 lbs/Head	Keiser Buns	Height: 8 Time: ~8s	Solid Tray		Cover, light proof. Keiser Stamp	N/A	1 head = 3 trays 1 tray = 2 (6-packs)
Loaf Portion 29 lbs 1.3 lbs/loaf	Whole Wheat Bread	N/A	Dough tray		Former Medium Plate Roller: 6 Plate: 4	Loaf Tray	29 lbs = 24 loaves

Dough Weight	Product	Rounder	First Tray Arrangement		Former or Processing	Final Tray Arrangement	Yield
Bun Heads 37 lbs 3 portions/head 8 heads/batch 4.8 lbs*/head	Air Liners (bulk)	Height: 5 Time: ~3s	Baguette Tray 4 x 5 (staggered)		N/A	N/A	1 tray = 20 buns
	Crusty Buns Bulk + 12-packs	Height: 5 Time: ~3s	Bulk 12-packs  Solid Tray Solid Tray  3 x 4 or 4 groups of 6 3 x 6 (staggered)		N/A	N/A	1 head = 1.5 trays = 3 (12-packs)
Panini Bun Head 8 lbs	Panini Buns	Height: 8 Time: ~4s (partial)	Dough Tray 1 head per tray		Former Small Plate Roller: 3 Plate: 2.5	Baguette Tray	1 head = 3 trays 1 tray = 2 (6-packs)
Loaf Portion 29 lbs 1.3 lbs/loaf	French Bread	N/A	Dough tray  3 x 4  Dough tray  3 x 4		Former Large Plate Roller: 6 Plate: 3.5	French Bread Tray 1 per row (offset)	
	Dutch Crunch	N/A			Dutch Former Medium Plate Roller: 6 Plate: 4	Loaf Tray	29 lbs = 24 loaves

## French Flour Mix

Small Mixer 14 lbs dough + 12 oz Corn Meal + ~ 1/2 cup oil 1.3 lbs/loaf	Italian Bread	N/A	Dough Tray 3 x 4	Former Medium Plate Roller: 7 Plate: 4 (inside out)	French Bread Tray  1 per row (offset)  Roll in Corn Meal	1 batch = 6 loaves
Baguette			Dough Tray	Former Large Plate	Baguette Tray	20.5 lbs = 24 baguettes
20.5 lbs	Baguettes	N/A	3×5	Roller: 4 Plate: 3	1 per row Hand form	Usually make: 15 baguettes

Dough Weight	Product	Rounder	First Tray Arrangement	Former or Processing	Final Tray Arrangement	Yield	
Bun Heads	Hot Dog Buns	Height: 5 Time: ~2s (partial)	Dough Tray	Former Small Plate	Hot Dog Tray	1 head = 1.5 trays 1 tray = 3 (8-packs)	
			1 head per tray	Roller: 2 Plate: 2		Usually make: 4 heads = 6 trays = 18 (8-packs)	
35 lbs 3 portions/head 8 heads/batch 4.5 lbs*/head	Hamburger Buns	Height: 5 Time: ~3s	Hamburger Tray	N/A	N/A	1 head = 1.5 trays 1 tray = 3 (8-packs)  Usually make: 4 heads = 6 trays = 18 (8-packs)	
	Butter-topped Buns	Height: 5 Time: ~3s	Screen Tray 8 x 6	N/A	N/A	1 head = 2/3 tray = 3 (12-packs) 1 tray = 4 (12-packs)	
	Cheese hot dog buns	t dog Height: 5 Time: ~2s (partial)	2s	Former Small Plate	Hot Dog Tray	1 head = 1.5 trays	
Small Mixer				Roller: 3 Plate: 2	Spray and press in cheese	1 tray = 3 (8-packs)	
4.5 lbs dough + 2 oz cheese	Cheese Hamburger Buns	Height: 5 Time: ~3s	Special Hamburger Tray (heavily oiled) Press in cheese	N/A	N/A	1 head = 1.5 trays 1 tray = 3 (8-packs)  Usually make: 4 heads = 6 trays = 18 (8-packs)	
Small Mixer 6 lbs dough + 2 oz poppy seeds	Poppy Seed Onion Buns	Height: 5 Time: ~3s	Screen Tray 3 x 4 Spray and press in onion	N/A	N/A	1 head = 3 trays 1 tay = 2 (6-packs)	