

PAN: Dough Procedures

1



Apply 0.3 oz. of butter flavored oil, then spread with a silicone brush about halfway up the sides of the pan.

2



Thumbs up!

Move dough ball in a circular motion, allowing its own weight to stretch the dough. Stop when you reach the size of a 10" screen.

Do not create a rim.

3



Place the dough in the pan and continue to stretch the dough using your fingers to stretch up to the edge. Do not form a rim!

Sticky side down!

4



Dock the dough using your fingers. Lift the dough to release larger air bubbles.

5



Seal the dough to the sides of the pan.

PAN: Portions

All toppings to the wall of the pan. Cheese, sauce, cheese.

6



4 oz.

Shredded
Provolone Cheese

7



3 oz.

Pizza Sauce

8



3 oz.

Pizza Cheese
(with toppings)

4.5 oz.

Pizza Cheese
(just cheese)

Follow 12" topping portions

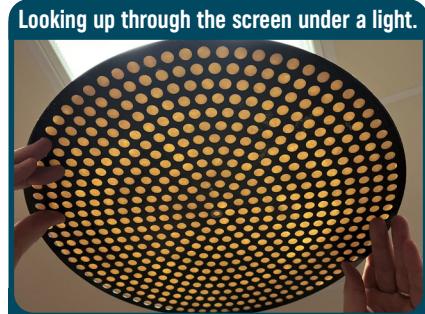
NEW YORK STYLE: Dough Procedures



Using finger tips, form a rim around the doughball. Finished rim width is $\frac{3}{4}$ ".



Use one hand to stretch, the other as an anchor. Stretch to desired size.



Looking up through the screen under a light.
New York Style crust is designed to be thinner than Hand Tossed crust. It will be thin enough to see light through some of the dough.

IMPROPER STRETCHING

Improper stretching

DO NOT:

- Stretch the center
- Use the palm or the heel of your hand



NEW YORK STYLE: Portions

OUNCES UNLESS NOTED.



½ standard cheese portion



Don't forget the Provolone!



1. SAUCE

12" New York Style	4.2
14" New York Style	6.0
16" New York Style	8.0

2. PIZZA CHEESE

12" New York Style	2.5
14" New York Style	3.5
16" New York Style	4.5

3. SHREDDED PROVOLONE

12" New York Style	3.0
14" New York Style	4.0
16" New York Style	5.5

EDGE STRETCH

10" dough = 12" New York Style

12" dough = 14" New York Style

14" dough = 16" New York Style



DID YOU KNOW?

Cheese only NY Style Pizzas receive the SAME cheese portions as NY Style Pizzas with toppings.

HAND TOSSED: Dough Procedures



Using finger tips, form a rim around the doughball. Finished rim width is $\frac{3}{4}$ ".



Use one hand to stretch, the other as an anchor. Stretch to desired size.



Expect some light around the edge, but there should be none in the center.

Improper Stretching

Improper stretching

DO NOT:

- Stretch the center
- Use the palm or the heel of your hand

Thin centers cause excessive grease on pizzas.



Looking up through the screen under a light.

HAND TOSSED: Build-your-own Cheese Portions

OUNCES UNLESS NOTED.



WITH TOPPINGS	10"	12"	14"	16"
Bottom layer				
REGULAR	3.5	5.0	7.0	9.0
Top layer - in addition to bottom				
EXTRA	1.5	2.5	3.5	4.5

JUST CHEESE	10"	12"	14"	16"
Bottom layer				
REGULAR	5.0	7.5	10.5	13.5
Top layer - in addition to bottom				
EXTRA	2.0	2.5	3.5	4.5

THIN CRUST: Procedures

1



Place the appropriate size disk/screen on the table.

2



Remove a Thin Crust par baked shell from sealed bag and place it on the disk/screen. Reseal bag.

3



Sauce all the way to the edge (within 1/8" is acceptable).

4



Apply cheese all the way to the edge to avoid burning. Cheese portions are identical to HT portions.

5



Apply standard BYO topping portions. Place toppings all the way to the edge.

6



Sprinkle oregano on all BYO Thin Crust pizzas prior to baking*. Place in oven to bake.



*ExtravaganZZA, MeatZZa, Deluxe, Ultimate Pepperoni, and Wisconsin Six Cheese Thin Crust SPs also receive oregano prior to bake.

GLUTEN FREE: Procedures and Portions

1



Remove the pizza shell from case and place on 10" screen.



NOTE: the bottom has brown, circular markings.

WARNING!

If your store runs out of Gluten Free crust, there is

NO SUBSTITUTION.

Inform the customer that you do not have any Gluten Free crust left that day and when you expect to receive your next shipment.

2



Using the same spoodie, spread 3 oz. of sauce all the way to the edge.

3



Using regular 10" portions, apply 3.5 oz of cheese.

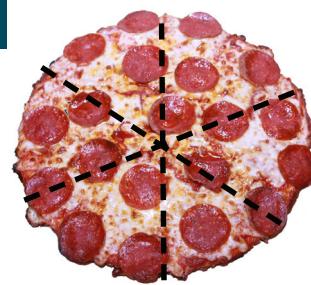
4



All topping portions are equal to a 10" pizza.

NO OREGANO BEFORE BAKE

5



Place in small pizza box and cut into 6 slices.

STUFFED CRUST: Procedures



The DJ Dough Spinner can stretch Pan dough being used for Stuffed Crust. If stretching with a DJ, follow the Hand Tossed procedures detailed in the optional DJ Operating Guide job aid. Once you've removed the dough from the bottom drum, pick up at **STEP 3** in this resource.



1 Place a Pan dough ball in cornmeal. **Do NOT form a rim.** Position fingers over the edge of the dough. Slightly flatten the edge, rotating the dough to promote even thickness around the edge.



2 With your hands positioned over the edge of the dough, *continue with the normal edge stretching procedure.*



3 Stretch dough to **14"**. Use the Stuffed Crust Ring as a size comparison if needed.



4 Place dough on top of disk and Stuffed Crust Ring combo. The edges of the dough should be resting on the **ridge of the ring**, as shown above.



5 Place **FOUR**, equally spaced string cheese pieces tightly against the crease formed by the ring and the disk.



6 Fold the dough from the outside edge of the ring over the string cheese.

STUFFED CRUST: Procedures

7



Rest thumbs outside the ring.
Using fingers on both hands,
press fingers firmly to seal crust.

8



Rotate the disk/ring combo and
repeat the sealing process until the
entire pizza has sealed crust.

9



Place the Pie Press Crimper into
the center of the pizza. Push down
in the center to seal crust.
Using the finger holes, gently
remove the Pie Press.

10



Check to ensure
there are no openings on the seal.
If you notice an opening, crimp using
your hands. Remove the ring.

11



Using **12" Hand Tossed portions**,
sauce edge to edge, ensuring to
cover the seal. Avoid saucing on the
crust to prevent scorching.

12



Apply cheese and toppings following
12" Hand Tossed portions.
Place in oven.