

Sheetout Station

SECTION 7

This station is a critical part of the PPPS, but often gets a “dirty” reputation. In other words, covered in flour. So be prepared to literally get elbow deep in your work. This is the second step in assuring product quality for our customers. The first is, of course, dough. Our dough quality must be perfect in order to create a perfect sheetout.



The Sheetout Station is one of the easiest yet most important stations to master. You will learn the process of taking a doughball, flattening it and fitting it into a pan to make the base of a pizza. We call this a “sheetout.”

Round sheetouts are handled differently than Deep Dish. Round sheetouts are seasoned with cornmeal, while square pans are coated with a Deep Dish oil mixture. Deep Dish sheetouts are refrigerated, while round sheetouts must never be refrigerated. Your goal is to complete one stack of eight, quality, 14" sheetouts within 3 ½ minutes.

All of our sheetouts (round or square) must sit at room temperature for a period of time to proof before using them. This activates the yeast, allows the dough to properly rise, and makes our pizzas taste great! That's why its so important to closely follow all projection charts posted around the store.

You will discover these and other important things as you learn about this station. Now, dig right in there and practice, practice, practice! Start creating those masterpieces we all know you are capable of!