

Sheetouts



Round

- 1 Evenly coat pan with medium-to-heavy shake of cornmeal.
- 2 Take 19 oz. doughball off tray with spatula.
- 3 Flour, press out, and check for soft white edge.
- 4 Place in sheeter, soft side facing you.
- 5 Turn 90° and send through bottom rollers.
- 6 Slap off excess flour. Stretch from center and fit to pan, crust side up.
- 7 Stack 8 high.
- 8 Write expiration time on cover pan in cornmeal.



Minimum Proof Time
½ hour
Maximum Shelf Life
2 hours

Sheeter Settings*

	Top	Bottom
Anets	3.5	3.5

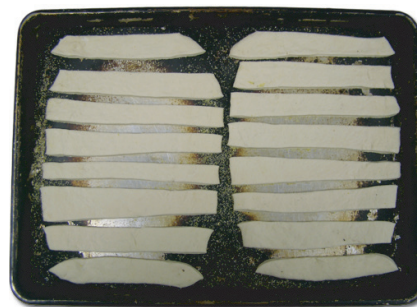
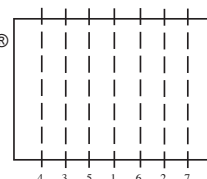
Sheeter Safety

Employees under 18 years of age may not assemble, disassemble, or clean any portion of the sheeter.

*Sheeter settings vary, check with your manager.

Crazy Bread®

- 1 Evenly coat pan with medium-to-heavy shake of cornmeal.
- 2 Take 10 oz. doughball off tray with spatula.
- 3 Flour, press out, and check for soft white edge.
- 4 Square off dough ball.
- 5 Run through sheeter (top rollers only) length-wise, soft side facing you.
- 6 Cornmeal cutting board.
- 7 Square off sheetout, put crust side down on corn-mealed cutting board, cut into eight pieces.
- 8 Slide onto a Crazy Bread® tray and separate sticks.
- 9 Use an empty pan to write expiration time in cornmeal.



Minimum Proof Time
½ hour
Maximum Shelf Life
1 ½ hours

Sheeter Settings*

	Top only
Anets	4