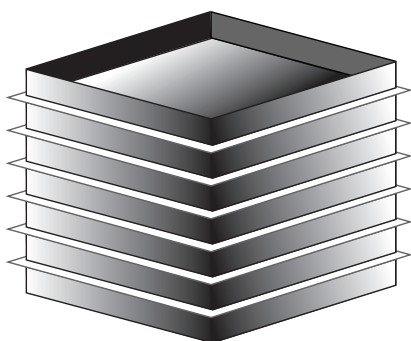




## Deep Dish

- 1 Oil pans with 4 pumps. Brush oil evenly across pan and around sides of pan.
- 2 Take 23 oz. dough ball off tray with spatula.
- 3 Flour, press out, and check for soft, white edge.
- 4 Square off dough ball.
- 5 Place in sheeter, soft side facing you.
- 6 Turn 90° and send through bottom rollers.
- 7 Square off sheetout and fit to large, square pan, crust side up. Cover pan with divider.
- 8 Allow sheetouts to proof for two hours or until sheetout reaches indentation line. Mark time on pan divider and return sheetouts to walk-in.



### SHELF-LIFE

**min:** 12 hours  
(in walk-in)

**max:** 36 hours  
(in walk-in)

### Pulled from walk-in:

Proof: min 2 hours  
max 6 hours

Press out to corner

## ICB

- 1 Oil pans with 2 pumps using pastry brush. Brush oil evenly across pan and around sides of pan.
- 2 Take 10 oz dough ball off tray with spatula.
- 3 Flour, press out, and check for soft, white edge.
- 4 Square off dough ball.
- 5 Place in sheeter, soft side facing you.
- 6 Turn 90° and send through bottom rollers.
- 7 Square off sheetout and fit to small, square pan, crust side up. Cover pan with divider.
- 8 Allow sheetouts to proof for two hours or until sheetout reaches indentation line. Mark time on expiration calendar and return sheetouts to walk-in.



### Sheeter Settings\*

	Top	Bottom
Anets	5	5

\*Sheeter settings vary, check with your manager.