

Dough Preparation



Tools

- 12 quart baine marie
- 1 full-size plastic container
- Dough trays
- Rubber spatula
- Thermometer (calibrated)
- Stopwatch
- Pastry brush
- Measuring cup
- Ounce scale
- Dough cutter

Safety

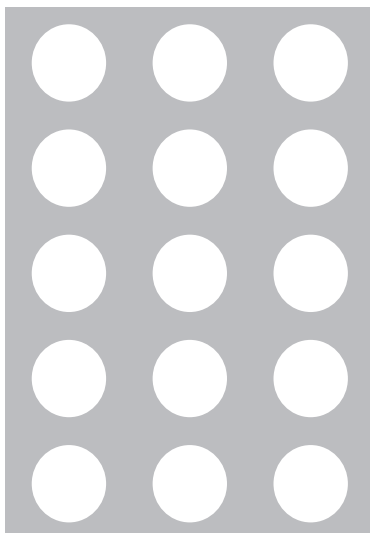
- Clean and sanitize the prep table before using it for dough
- Secure the locking handle, lock pin and lid tightly before turning on the VCM
- Unplug the VCM before putting your hands in the bowl
- Bend at knees when removing dough from VCM to container.

Productivity

- 9 minutes to cut, roll, and put away one batch of dough
- No more than 15 minutes on prep table

Dough Placement on Trays

Crazy Bread/ICB
PCB/Baby Pan
10 oz.

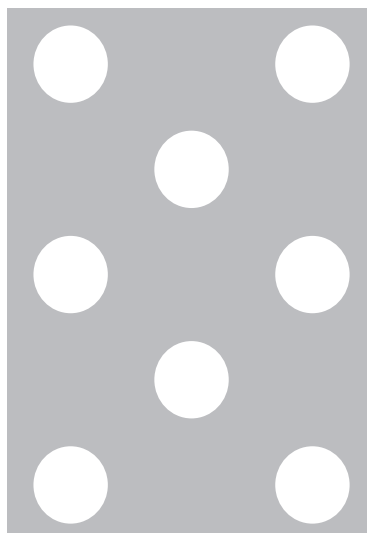


5-5-5=15

Shelf Life

12-36
hours

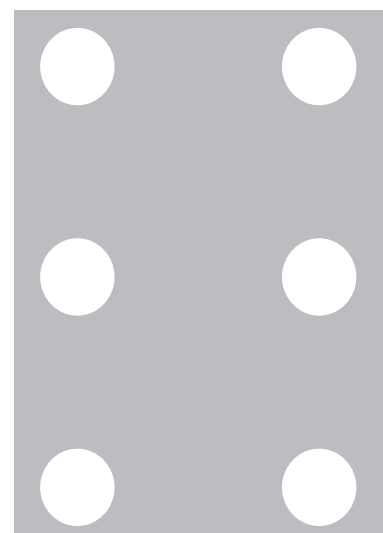
14"
19 oz.



3-2-3=8

Min.
12 hours

Deep Dish
23 oz.



3-3=6

Shelf Life

Best
24 hours

Max.
48 hours

Thermometer Calibration

1. Pack cup with ice
2. Cover ice with water
3. Place thermometer 3" into water
4. Wait 2 minutes
5. Thermometer should read 32° F

If thermometer does not read 32° F, use pliers to hold the adjusting nut below the thermometer head while rotating the face to read 32° F.