

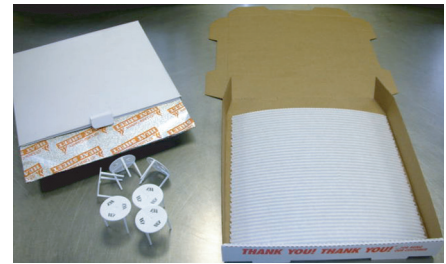
Deep Dish Pizza



1

Check for proper bake characteristics before removing the pizza from oven.
Additional bake time may be required.

Place corrugated liner into box slightly above where pizza will rest, leaving room to cut.



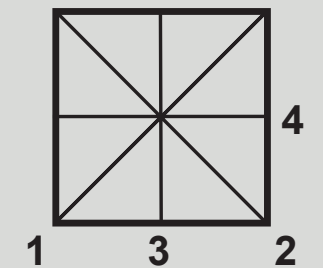
2

Place pizza on center of corrugated liner.

Cut corner-to-corner as shown in diagram (1,2).

Cut through center of each side (3,4).

Cutting Diagram



3

Slide pizza and liner into place and insert tri-stand into center of pizza. Gently center heat-sheet over top of pizza.

Do not press heat-sheet into cheese!
It will stick and pull off cheese!



4

Close box, mark "D" and expiration time. Place onto/in heat retention unit/Cres Cor.

Maximum holding time is 20 minutes.



Quality Characteristics

- Cheese & toppings to edge
- Cheese has golden brown speckles
- Crust has consistent thickness (1.25")
- Square shape with high corners
- Firm golden brown crust
- Crunches when cut