

UV Digital Revers Print On 3mm Clear Acrylic

Size - 24 X 18 Inch - 1 No.

VEG PIZZA PREPARATION CHART

NAME OF THE PIZZA	SAUCE / Puree	BASE CHEESE	FILLER VEG	TOP CHEESE	GARNISH	POST BAKE
MARGHERITA PIZZA	American Puree	Cream & Reg Cheese	Choice of Cheese	Top cheese		
VEGETARIAN BITE	American Puree	Cream & Reg Cheese	Green pepper, onions	Top cheese	Tomato	
CORN SPECIAL	Spicy buffalo	Cream & Reg Cheese	Sweet corn	Top cheese	Red paprika	
MUSHROOM RIOT	Spicy buffalo	Cream & Reg Cheese	Mushroom	Top cheese	garlic, chili	
MEXICAN DELIGHT	Tangy chipotle	Cream & Reg Cheese	Chilly, sweet corn	Top cheese	tomato Black olives	
AMERICAN HEAT	Spicy buffalo	Cream & Reg Cheese	Green pepper, onion, baby corn	Top cheese	Jalapenos	
SPICY TREAT	American Puree	Cream & Reg Cheese	Green pepper, spicy paneer	Top cheese	Olives, Jalapenos	
HAWAIIAN FANTASY	American Puree	Cream & Reg Cheese	Mushroom, pineapple, BBQ Paneer	Top cheese	Jalapenos	
FRESH VEGGIE SPECIAL	American Puree	Cream & Reg Cheese	Onion, green pepper, mushroom, sweet corn, paneer	Top cheese	Olives, Tomato	
PAV BHAJI PIZZA	Pavbhaji mix	Cream & Reg Cheese	Butter, onion	Top cheese	Chopped Tomato	Coriander
CHEESE BURST VEG	American Puree	Tortilla, Cream cheese	Onion, capsicum, paneer		Jalapenos	Cream Cheese
TANDOORI PANEER	Creamy Makhni	Cream & Reg Cheese	Onion, green pepper, tandoori paneer,	Top cheese	Tomato	Coriander, Makhni sprinkle
YUM DUM	Desi Puree	Cream & Reg Cheese	Onion, spinach, spicy paneer,	Top cheese	chilly, garlic	Makhni sprinkle
BALLE BALLE	Creamy Makhni	Cream & Reg Cheese	Onion, tandoori paneer,	Top cheese	chilly,	Coriander Makhni sprinkle
GUJRATI TREAT	Desi Puree	Cream & Reg Cheese	Onion, green pepper, green peas masala,	Top cheese	chilly, garlic, tomato,	Coriander
CHATPATA PANEER	Creamy Makhni	Cream & Reg Cheese	Sweet corn, chatpata paneer,	Top cheese	tomato	Chettinad sprinkle, Coriander
PERI PERI PANEER	Peri Peri Sauce	Cream & Reg Cheese	Peri Peri Paneer, Mushroom, Mix Peppers	Top cheese		
MEXICAN MAMA	Tangy chipotle	Cream & Reg Cheese	Onion, Mushroom, Mix peppers, Black olives	Top cheese	Garlic	Mexican sprinkler
PANEER LOADED	Tangy chipotle	Cream & Reg Cheese	Bbq Paneer, mexican Paneer, Mushrooms, Mix peppers	Top cheese		
SLOW BURN	Nashville Hot	Cream & Reg Cheese	Onion, mushroom, Char grill vegetables, jalapenos	Top cheese	Garlic	
ASIAN BBQ	Korean bbq	Cream & Reg Cheese	Paneer, Sweet corn, Charnill vegetables	Top cheese		

SIZE	BASE	SAUCE	CHEESE	CREAM CHEESE	FILLER VEG	CHILLI & GARLIC	GARNISH	CORIANDER	SPRINKLS	EXTRA TOPPINGS	CUTTING SPECIFICATIONS
REGULAR	7 INCH	40 GMS	REG 40 GMS	REG 10 GMS							4 SLICES
MEDIUM	9 INCH	60 GMS	MED 80 GMS	MED 20 GMS							6 SLICES
LARGE	12 INCH	90 GMS	MED 130 GMS	LAR 30 GMS							8 SLICES
X LARGE	16 INCH	130 GMS	EX LAR 40 GMS	EX LAR 40 GMS							12 SLICES

CHOICE OF SAUCE

AMERICAN | DESI | BUFFALO | MAKHNI | CHIPOTLE | KOREAN BBQ
NASHVILLE HOT | PERI PERI | SPICY CHETTINAD

CHOICE OF CHEESE

MOZZARELLA | CHEDDAR | PARMESAN | CREAM CHEESE

Size - 18 X 7 Inch - 1 No.

ITALIAN PIZZAS PREPARATION CHART

NAME OF THE PIZZA	SAUCE / Puree	BASE CHEESE	Toppings
CLASSIC MARGHERITA	Italian	Cheese	Rustica Tomato, Basil, olive oil & Mozzarella
FUNGHI DE BOSCO	Italian	Cheese	Mushrooms, Garlic oil, basil, Jalapeno, Mozzarella
GIARDINERA	Italian	Cheese	Mixed Peppers, black olives, baby corn, Mushrooms & Mozzarella
CHAR GRILLED	Italian	Cheese	Zucchini, Pickled baby onions, Sweet peppers, grilled tomatoes, mushrooms, Olives & Mozzarella
QUATTRO FORMAGGIE	Italian	Cheese	Mozzarella, Cheddar, Parmesan, Cream Cheese

SIZE	BASE	SAUCE	CHEESE	FILLER VEG	CHILLI & GARLIC	GARNISH	CORIANDER	SPRINKLS	EXTRA TOPPINGS	CUTTING SPECIFICATIONS
11 INCH	HAND TOSSED									6 SLICES

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Size - 9 X 12 Inch - Each 1 Nos.

BREAD MAKING PROCEDURE

RECIPE

MAIDA	: 5 KG
OIL	: 220ML
DRY YEAST	: 120GM
WATER	: 3.100Ltr.
Bread premix	: 1 pkt(450 gm)

U.S. PIZZA

METHOD

Clean the dough machine and make sure it is dry.
Put Maida in to the mixing drum.
Add dry yeast, bread premix and mix it well.
Switch on the dough machine and allow it to run for 10 minutes.
Ensure the dough by stretching it by figures. i.e., it should not tear/ break.
Add oil and mix it properly.
Remove the dough from the machine after ensuring it.
Measure 350 gram weight per ball. Give ball shape as per dough making procedure.
Pick up the ball one by one and start stretching outwards and long wise by rolling front and back by using hand (Note: Do not use Rolling pin). Make sure that, the shape of the roll evenly looks and right amount of quantity.
Grease the bread tray by oiling it. Pick up the roll and gently place it in the tray.
In a tray keep 6 roll. Between each and every roll should maintain 2 to 3 inches gap.
It will allow proofing to the optimum.
Allow the roll 30 to 40 minutes for proofing.
After ensuring the roll proofed the optimum gently take it to the pre heated oven which is maintaining the temperature of 170 on the top and bottom 170 Deg C.
Allow the roll to bake 18 minutes.
The finishing product should look like golden brown color.
After ensuring the roll is baked, remove from the oven, apply the oil and leave it for cooling some time.
After it is cool, dump it up side down on the clean table. Release one by one and store as per FIFO and use it the same.

BROWNIE MAKING PROCEDURE

RECIPE

Butter	: 2.7 Kg
Dark Chocolate	: 900gm
Sugar	: 2.6 Kg
Brown Sugar	: 1 Kg
Honey	: 300 Gram
Maida	: 2.550 Kg
Baking Powder	: 50 Gram
Coco powder	: 400gram
Vanilla Essence	: 5 Cups
Walnut	: 1.600 Kg
Milk powder	: 400gram
Water	: 1.800ml

U.S. PIZZA

METHOD

STEP-1
Take an aluminum vessel filled with half of water, bring to boil. Place a little smaller than the big aluminum vessel in a big vessel. Add butter allow it to melt, and then add powdered sugar (both). When sugar completely dissolves with melted butter, add chocolate in to the mixture and allow melting and also mixing along with.
Melt these said ingredients in the slow flame. Do not over heated / burn it. Stir the mixture on the slow flame.
After 5 minutes put the burner off and allow the mixture to get room temperature.
STEP-2
Sieve the Maida, coco powder add baking powder to it. Take this mixture and slowly put it in the first mixture (chocolate). Stir it well.
Add the water and Vanilla essence to the mixture. Mix the mixture gently and add to it Walnut again mix it well.
STEP-3
Keep the Brownie tray clean and dry. Grease the tray with oil and place on it butter paper.
The total mixture will come to 12 kg. Divide it in 4 trays equally. Pour the mixture in to the tray and give 3 kg of mixture in a tray. And continue the same for the rest.
Make sure the mixture spread evenly in the entire tray. Especially the corners.
STEP-4
Load the tray in to the pre heated oven (180 Deg C Top & Bottom) for 30 minutes. Have a first check in 20 minutes.
Once it is done, remove from the oven and leave it to come to the room temperature.
After the brownie come to the room temperature, shifted to the freezer for chilling.
STEP-5
Take the chilled brownie tray and release all the edges to remove from the tray. Once it is ready to release, do the tray to up side down on a clean table. Remove the butter paper and cut it as per standard no of pieces / shape / size.

U.S. PIZZA

Pan Oil Seasoning Mix

Ingredients	Specification	Quantity	
Pan Oil Seasoning	As it is	50 gms	1 bottle
Butter	Melted	150 gms	
Sunflower Oil	As it is	850gms	Kilograms

Method:

1. Melt butter and allow it to cool.
2. Mix oil with melted butter.
3. Mix pan seasoning bottle .

Usage:

Brush this mix to pan before placing the crust, instead of oil

Regular Pan 05 ml.
Medium Pan 10 ml.
Large Pan 15 ml.

(Paste a laminated copy in kitchen)

Size - 17 X 12 Inch - 1 Nos.

FRESH BASE RECIPE & METHOD

Flour	: 5	kg
Pizza Premix	: 250	gm
Dry Yeast	: 70	gm
Sugar	: 40	gm
Refined sunflower oil	: 70	ml
Purified Water (as per temp chat)	: 3100	ml

METHOD

Clean the Dough Machine and make it dry.
Sieve the flour in the mixing drum.
Add the Improver, and allow it to run for two minutes.
Mix the yeast and sugar with 500ml. of warm water.
Cover with the lid and keep aside for 20-25 minutes.
Let the yeast mixture rise up to double the volume.
Now add the yeast mixture to the Flour.
Pour Water (Follow the temperature chart)
Mix the mixture in the 2nd gear for 10 minutes
Add refined oil to the dough and allow the machine to run 2 minutes, then switch of the machine.
Take the dough out of after the time mentioned above.
Knead the dough by clean hand on the slap table to the soft structure.
Clean the machine with water and wipe with the clean cloth.

PORTIONING

DEEP PAN		
REGULAR	MEDIUM	LARGE
125 gram	210 gram	370 gram
THIN CRUST		
REGULAR	MEDIUM	LARGE
74 gram	135 gram	200 gram

Switch on the weighing scale and allow the machine comes to zero (0) level.

Portion the dough as per said measurement. Keep it as FIFO.

Pick up the dough portion and give it to a ball shape and arranged as per FIFO on the flour dusted slap table. And continue the same for the rest dough.
Pick up the first made dough ball; place it in the centre of the slap table which is dusted with flour.

SHEETING

DEEP PAN / THIN CRUST

REGULAR	MEDIUM	LARGE
7" Diameter	9" Diameter	12" Diameter

THIN CRUST

Pick up the Rolling pin and roll it as per the standard size as mentioned above.
Take the Oiled pan as per the size of the dough and place it gently inside the pan.
Make sure the sheeting done evenly, proper shape and adjusted as per the pan's right size.
Cover the pan with the right size lid.

PROOFING

After sheet the dough and place in the pan. Adjusted to the size and Fork it gently without damaging the dough and allow for some time and bake it immediately.

COOKING

Gently with out any jerk shift it to the Proofing area and allow the same 30 to 45 minutes for proofing.

Note: - Make sure this is the right time to switch on the Oven to get right temperature.

BAKING

After the dough proofed in the pan (1/2 of the pan), load it as per FIFO in the pre heated oven (180 Deg C Top & Bottom) for 5 to 7 minutes. Convention oven

After the dough proofed in the pan (1/2 of the pan), load it as per FIFO in the pre heated oven (350 F) for 5 minutes. Convent belt oven

Make sure that; check the dough in the first 5 minute.

Once you confirm that; remove the baked bases as per FIFO with the help of Pizza Peel.
Release the base gently with the help of kitchen player and place on the cooling rack grill.

COOLING

Allow the Base to come down to the room temperature. Then stack it one on the top between butter paper sheet divider.

Note: - Do not store more than 6 bases in a row.

STORE

Store the Bases as per FIFO and Use as per FIFO. Keep it in air tie cover

Shelf life

48 hours from the manufacture

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Size - 17 X 12 Inch - 1 Nos.



STANDARD TOPPING

Ingredients	Regular	Medium	Large	EXT Large	Italian
Dough	125 gms	210 gms	370 gms	350 gms	225 gms
Cheese	40 gms	80 gms	130 gms	160 gms	70 gms
Tomato Puree	40 gms	60 gms	90 gms	120 gms	75 gms
New Sauces	40 gms	60 gms	90 gms	120 gms	
Filler Cheese	10 gms	20 gms	30 gms	50 gms	
Veg Topping(Classic)	Regular	Medium	Large	EXT Large	Italian
Onion	30 gms	50 gms	70 gms	90 gms	60 gms
Capsicum	30 gms	50 gms	70 gms	90 gms	60 gms
Tomato	30 gms	50 gms	70 gms	90 gms	
Baby corn	30 gms	40 gms	60 gms	80 gms	50 gms
Spinach	15 gms	25 gms	40 gms	50 gms	
Garlic	5 gms	10 gms	15 gms	20 gms	15 gms
Green Pea	20 gms	35 gms	50 gms	70 gms	
Chilli	5 gms	10 gms	15 gms	20 gms	16 gms
Pickle Onion					30 gms
Veg Topping(Premium)	Regular	Medium	Large	EXT Large	Italian
Mushroom	30 gms	50 gms	70 gms	90 gms	60 gms
Olives	10 gms	20 gms	30 gms	40 gms	30 gms
Jalopenos	10 gms	20 gms	30 gms	40 gms	30 gms
Pineapple	30 gms	40 gms	70 gms	90 gms	
Sweetcorn	20 gms	30 gms	70 gms	90 gms	
Paneer	30 gms	50 gms	70 gms	90 gms	
Tandori Paneer	30 gms	50 gms	70 gms	90 gms	
BBq Paneer	30 gms	50 gms	70 gms	90 gms	
Yellow & Red pepper					60 gms
Yellow & Green pepper Zucchini					60 gms
Rustica Tomato					50 gms
Cherry Tomato					40 gms