

Digital Pizza Conveyor Toaster

Time and temperature test using Pizza dough



11-06-2018

Fresh made pizza dough. Allowed to prove then split into 200g portions

1. For plain **Pita Bread**

Top	Temp. Set	200°C
Bottom	Temp. Set	250°C
Speed Set	17	03:43 (actual cook time)

2. For Pizza topped with sauce and cheese - **Soft base**

Top	Temp. Set	160°C
Bottom	Temp. Set	250°C
Speed Set	10	05:20 (actual cook time)



3. For Pizza topped with sauce and cheese - **Crispy base**

Top	Temp. Set	160°C	
Bottom	Temp. Set	250°C	
Speed Set	17	03:43 (actual cook time)	

STEP 1 Pre cook dough only

2 Step Process

Top	Temp. Set	160°C	
Bottom	Temp. Set	250°C	
Speed Set	10	05:20 (actual cook time)	

STEP 2 Add sauce & cheese

Total time 09:00