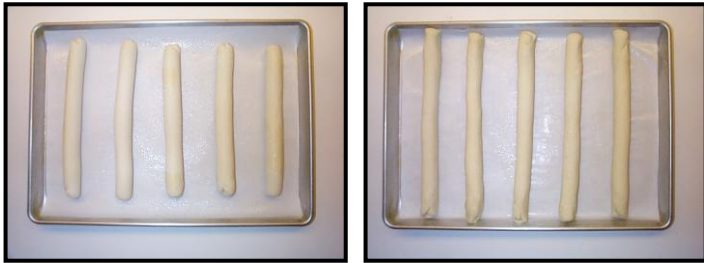




Instruction Sheet for: Item #'s 205, 209, 214, 230, 267 5.5oz - 7oz Tunnel's



DOUGH PREPARATION

Line a half-size or full-size baking pan (half-size shown) with Sil Forms. Coat the surface with a food release spray. Place the frozen dough pieces as shown and cover the pan with a poly bag to prevent the product from drying out. Place into cooler to retard (thaw) preferably overnight. After thaw, remove the product from the cooler. Gently stretch each piece to its' desired length (10"-12").



OPTION- if you desire a thinner and higher end product, you may place six pieces (half-size) or twelve pieces (full-size) on a sheet pan. You may use cornmeal, oregano, or parmesan as toppings for this product.

PROOF & BAKE

Proofing- Proofing allows the dough to rise to your specifications. This can be done by letting the dough sit at room temperature or in a proofer, until the product begins to touch (as shown).



Baking- Because different types of ovens provide various types of bake, your DeLorio's technician will help to determine the time and temperature that produces the best results. Generally, bake in a **pre-heated oven** for about twenty minutes or until the bottom of the product is golden-brown. Please note the guide below;

SUGGESTED TIME & TEMPERATURES

Oven Type	Bake Time	Bake Temperature
DECK	20 MINUTES	375
CONVECTION	20 MINUTES	325

To make tunnels (sub rolls) you will need...

Sheet Pan (13"x18") or (18"x26")

Sil Forms & Pan Spray

Tunnel Roll Dough

Bread Knife

FINISH

After removing product from oven, immediately cut between rolls with a knife. This will allow for more even cooling and help to prevent product from sagging. When cooled to room temperature, product may be placed in a poly bag for sale or storage.

TOLL FREE HELP LINE **1-800-649-7612**