Instruction Sheet for:
Item #’s 500 & 530
5oz Dough Shell (7” Pizza)

DOUGH PREPARATION
1. Place the frozen dough shell in an oiled pan, (pan spray works great) with the flour-side face down.
Place the pan in cooler or let stand until thawed.
2. Evenly press out the thawed dough from the center to the edges of the pan with your hands.

TOPPINGS
1. Sauce - Spread two ounces of sauce, starting at the center and work towards the edges, stopping about a quarter inch from the edges.
2. Cheese - Starting at the outside edge and working in, spread 2 ounces of shredded mozzarella evenly over the pizza.
3. Pepperoni (optional) - Evenly place eight pieces on top of the sauce and cheese.

PROOF & BAKE
✓ Proofing - Proofing allows the dough to rise to your specifications. This can be done by letting the dough sit at room temperature for 10-20 minutes depending on room temp (*wheat products will need to proof longer). Placing the pizza on top of the oven will decrease the proofing time.
1. Baking - Your Delorio’s technician will help to determine the time and temperature that produces the best results. As a guide, bake the pizza in a preheated oven at 425°F for about 6½ minutes or until the bottom of the crust is golden-brown.

CUTTING & SERVING
1. After removing pizza from oven, allow it to set for 2-3 minutes before cutting or toppings will be apt to slide off.

Slide the pizza into the pizza box before cutting.
Cut the pizza into 4 equal pieces.
Place in pizza warmer or display.

For a basic 7” Pizza you will need…

1- 7” Pizza Pan
1- 5 oz Dough Shell
2 Ounces of Sauce
2 Ounces of Mozzarella
Pan Release Spray

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