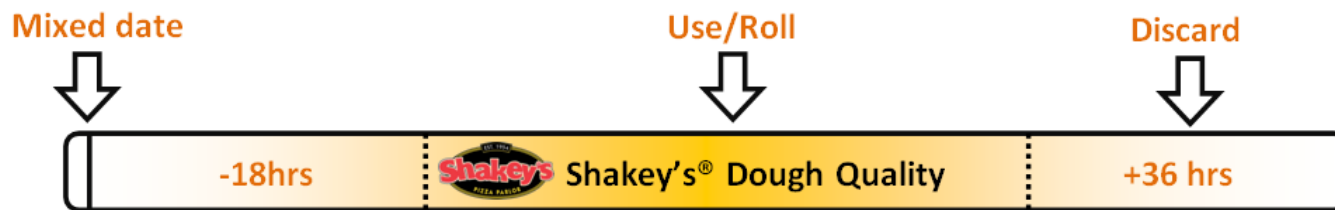


<i>Thin Dough Mix</i>	
Ingredients/Tools	Measurement
Water at 68-72 °F	9 ¼ lb.
Fresh Yeast	8 oz
Stir with whisk and let sit for 1 minute	
Shakey's® Thin Crust Dough Mix (1 bag)	25 lbs.
Mix for 7 minutes at speed 1	
Divide dough into two separate batches.	17 lbs each
Place and label each batch into a clean, sanitized gray bus-tub.	2 bus-tubs
Cover each batch by placing the entire tub containing dough into a food safe plastic bag and proof at room temperature.	

<i>Thin Dough Spec Chart</i>				
Thin Crust	Individual	Small	Medium	Large
Diameter	7"	9"	12"	15"
Thin (Ounces)	3-4	5-6	9-10	15-17

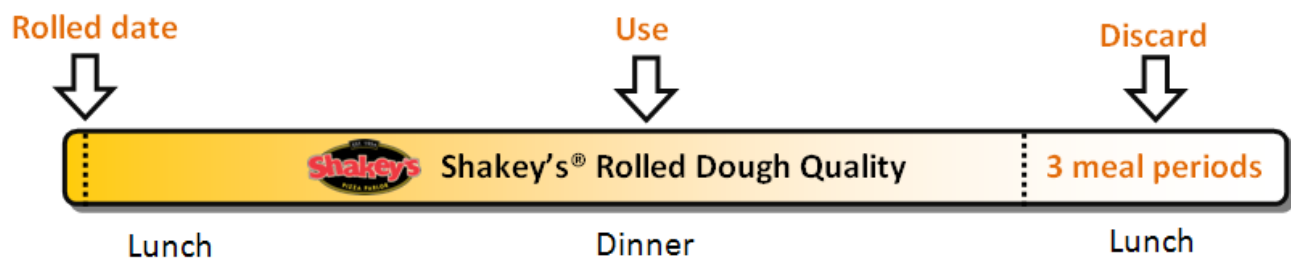
Mixed Thin Doug Shelf Life



Thin Crust Roll	
Roll	Adjustment click's
1 st Roll	10
2 nd Roll	7
3 rd Roll	5
Fold	Add 2 pounds of scraps to the dough sheet, and fold on 3 "third fold" on widthwise.
4 th Roll	7
5 th Roll	6
6 th Roll	5
Fold	Fold the dough in half longwise, end to end.
7 th Roll	5
8 th Roll	4
9 th Roll	3
10 th Roll	2
11 th Roll	1
12 th Roll	.5

Note: The Thin Crust Roll Chart may differ from store to store, depending of the roller you have.

Rolled Thin Doug Shelf Life





Pan Dough Starter

Ingredients/Tools	Measurement
Water at 85 °F	11 lb.
Fresh Yeast	4 oz
Stir with whisk and let sit for 1 minute	
Shakey's® Pan Crust Dough Mix (1 bag)	24 lbs.
Mix for 8 minutes on speed 1	
Divide dough into three even batches.	11-12 lbs (each)
Place and label each batch into a clean, sanitized white bus-tub.	2 bus-tubs
Must proof at room temperature for 24 hours	24 hrs





Pan Dough Mix

Ingredients/Tools	Measurement
Preheat Proofer (Check Temperature)	85°F
Water (Refer to water temperature chart below)	11 lb.
Add Yeast (fresh)	4 oz
Stir with whisk and let sit 1 minute	
Shakey's® Pan Crust Dough Mix (1 bag)	24 lbs.
Add Starter	11-12 lbs
Mix for 8 minutes on speed 1	
Portion dough into balls according to Dough Portioning Chart	-
Cover with clear foodsafe plastic bag and let dough balls rest 5 minutes before rolling	5 min



Water Temperature

	Starter/Sponge Temperature	Water Temperature
Summer	70°F - Up	68°F - 72°F (room temp)
Winter	Below 70°F	85°F
Refrigerated Started	Below 50°F	95°F



Oil Pan Crust

Pan Crust	Small	Medium	Large
Pumps (Ounces)	1 pump (1oz)	2 pumps (2oz)	3 pump (3oz)

Pan Dough Spec Chart			
Pan Crust	Small	Medium	Large
Pan	10 oz	18 oz	25 oz

Pan Crust Roll		
Roll	Adjustment click's	
1 st Roll	3.5	Depending on the temperature of the room.
2 nd Roll	2 3/4	
3 rd Roll	1 3/4	

Note: The Pan Crust Roll Chart may differ from store to store, depending of the roller you have.

Rolled Pan Doug Shelf Life

