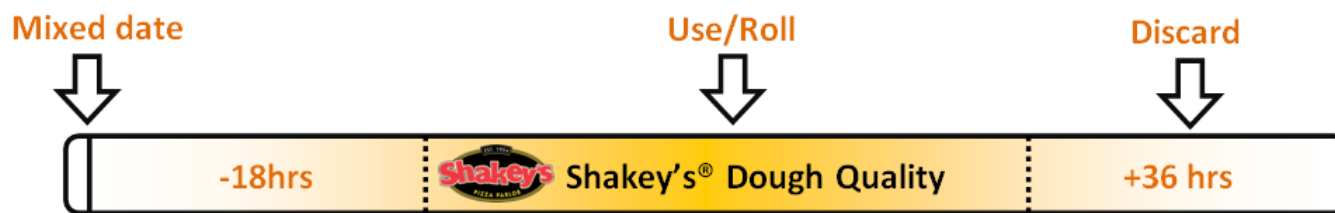


<b>Thin Dough Mix</b>	
Ingredients/Tools	Measurement
<b>Water</b> at 68-72 °F (lb)	<b>9 ¼ lb.</b>
<b>Fresh Yeast</b> (oz)	<b>8 oz</b>
<b>Stir</b> (with whisk) and let sit 1 minute	
<b>Shakey's® Thin Crust Dough Mix (1 bag)</b>	<b>25 lbs.</b>
<b>Mix</b> 7 minutes	
<b>Divide</b> dough into two separate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

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

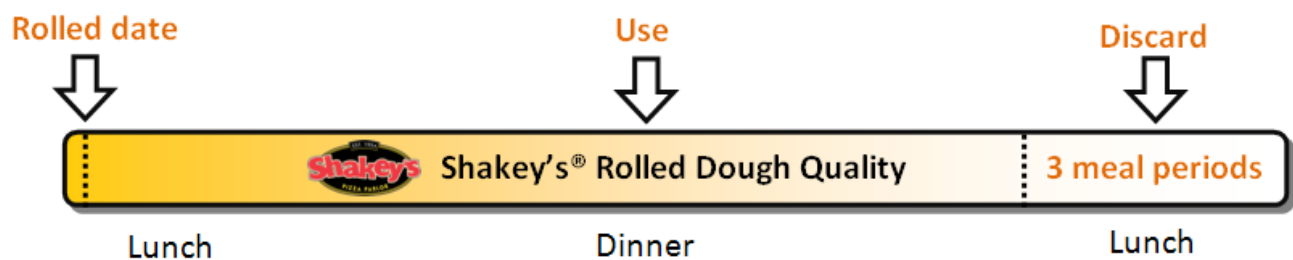
**Mixed Thin Doug Shelf Life**



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

**Note:** The Thin Crust Roll Chart might different 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 (lb)	11 lb.
Fresh Yeast (oz)	4 oz
<b>Stir</b> (with whisk) and let sit 1 minute	
Shakey's® Pan Crust Dough Mix (1 bag)	24 lbs.
<b>Mix</b> 8 minutes	
<b>Divide</b> dough into three even batches.	11-12 lbs (each)
<b>Place</b> and label each batch into a clean, sanitized white bus-tub.	2
<b>Must proof at room temperature for 24 hours</b>	24 hrs

Mixed date





Use




Discard



 <b>Pan Dough Mix</b>	
Ingredients/Tools	Measurement
Preheat proofer	85°F
Water* (lb)	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 8 minutes	
Divide dough into balls (check the Pan Dough Spec Chart)	-
Place and label each batch into a clean, sanitized white bus-tub.	2
Cover with foodsafe plastic bag and let dough balls rest 5 minutes before rolling	5 min

 <b>Water Temperature*</b>		
	Starter/Sponge Temperature	Water Temperature
Summer	70°F - Up	85°F (room temp)
Winter	Below 70°F	95°F
Refrigerated Started	Below 50°F	105°F

 <b>Oil Pan Crust</b>			
Pan Crust	9"	12"	15"
Pumps (Ounces)	1 pump (1oz)	2 pumps (2oz)	3 pump (3oz)

<b>Pan Dough Spec Chart</b>			
Pan Crust	9"	12"	15"
<b>Pan (Ounces)</b>	<b>10 oz</b>	<b>18 oz</b>	<b>25 oz</b>

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

**Note:** The Pan Crust Roll Chart might different from store to store, depending of the roller you have.

### Rolled Pan Doug Shelf Life

