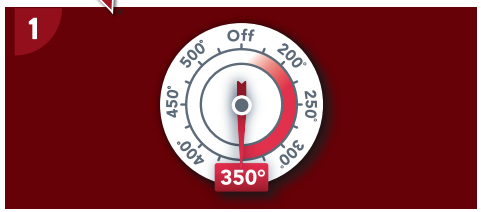
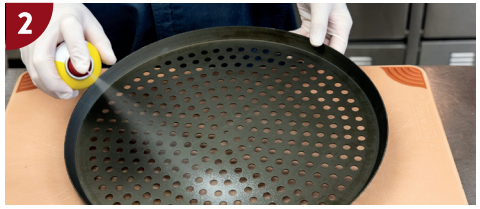
BIG DADDY'S™ PRIMO SCRATCH READY® PIZZA

Step-by-Step Preparation Instructions for Convection Oven



Preheat convection oven to 350°F. Suggested high fan speed if available.*



Spray perforated baking pan with non-stick spray.

Remove **Big Daddy's**™ pizzas from the case. Center one per baking pan.

Top pizza with ingredients per recipe.

Place pizzas into preheated convection oven and center on oven racks.

Check pizzas halfway through baking and rotate pans as needed. Bake pizzas until the center of the pizza reaches a temperature of 185-200°F, about 14-16 minutes total.*

Remove pizzas from oven. Place pizzas on cutting boards or clean, dry prep surface.

Allow pizza to rest 3 to 5 minutes before cutting to prevent ingredients from running together. Cut pizzas on cutting board.

PIZZA BAKING GUIDE

PROPERLY BAKED
Pizza is properly baked when edge of crust is golden brown and cheese is fully melted and lightly browned.

UNDER-BAKED
Pizza is under-baked if edge of crust looks pale or doughy and cheese has not browned.

OVER-BAKED
Pizza is over-baked if edge of crust is burned and cheese is dark brown.

PIZZA PREPARATION GUIDELINES

RECEIVING
- Product should be frozen and show no signs of thawing

STORING
- Product should be stored in freezer at O°F. (+/– 10°F.)

PREPARING
- Follow proper hand washing procedures
- Follow standard operating procedures for safe food handling

BAKING
- For food safety bake until the internal center temperature is at least 185°F
- To ensure a full bake of the raw dough dough temperature should read between 185-200°F

HOLDING
- Maximum recommended holding time is one hour

OVEN SETTINGS & BAKE TIME

Convection Oven

Preheat oven to 350°F.
Bake for 14-16 minutes.

*Note: Baking times and oven temperatures are for pizza as packaged. Baking time and temperature may require adjustments based on the toppings added and oven variability. Please refer to your specific oven's operations manual.

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Partnering to build a stronger pizza program™