

4 Easy Steps to Building the Perfect **PERKY'S PIZZA**



1

THE FRESH DOUGH BALL

Spray Platen & Top of Dough with Vegalene.



• *Spray center of empty press platen with Vegalene.* Place proofed dough ball in center of platen & spray top.



• *Pull down press handle and listen for timer.* Pull up press handle and thoroughly dock dough while on platen.



• Fold dough in half and move to screen. *Unfold & stretch dough to edges of screen.*

2

THE SAUCE & CHEESE

Personal Pizza
1 Small Spoodle (1 oz)
Large Pizza
1 Large Spoodle (4 oz)



• Apply sauce. *Spread evenly,* leaving 1/2" of crust edge exposed.



• *Apply diced cheese around crust edge.* Next fill in center of pizza with cheese.



• *Turn pizza on a 45° angle.* Gently shake off excess cheese into CRT while holding screen sides at 10 & 2.

3

THE SEASONING & TOPPINGS

PERKY'S GOURMET SEASONING
Personal Pizza
5 Shakes
Large Pizza
15 Shakes



• Apply seasoning *before* applying toppings.

Distribute Toppings Evenly Across the Pizza.



• Add Toppings *according to the Toppings Chart.*

4

THE FINISH — BAKE, SLICE & SERVE

Pizza is Ready to Bake When Toppings Have Been Added.



• Place pizza *directly on the conveyor belt* to bake.

After Baking, Carefully Remove Pizza with Peel and Tongs.



• Cut with *rocker knife* on marked cutting board.

Slide Pizza Onto a Black Pizza Tray for Serving. Enjoy!



TOPPINGS CHART

LARGE PIZZA

• SINGLE TOPPING •

PEPPERONI

48 Slices

ONE TOPPING PORTION

1 Large Handful

• MULTIPLE TOPPINGS •

PEPPERONI

24 Slices

MULTIPLE TOPPING PORTIONS

1 Medium Handful

PERSONAL PIZZA

• SINGLE TOPPING •

PEPPERONI

10 Slices

ONE TOPPING PORTION

1 Small Handful

• MULTIPLE TOPPINGS •

PEPPERONI

4 Slices

MULTIPLE TOPPING PORTIONS

1 Extra Small Handful

HANDFUL SIZE KEY

