



COOKING EDUCATION PART II: PIZZA ROTATION FOR 3-6 PIZZAS

Congratulations! You've learned the basics of Rotating 1 Pizza. With that foundation you can cook a simple pizza that will wow your customers time and time again.

The next challenge is to manage several pizzas at once. The first time you're in front of an oven with a few pizzas this may seem like a daunting task. Good news! By learning to Rotate 1 Pizza you already have all the basic skills you'll need to manage 3 pies, 6 pies, even more! Just follow the 6 steps below to pick up the basics of how to sequence the pizzas.

Again, the following example represents a Mt. Adams 5' Gas-Fired oven, although the concept can be adapted to any of the other Mountain Series ovens. Keep in mind the Mt. Baker 6' and Mt. Rainier 7' ovens will have larger zones, while the Mt. Chuckanut 4' will have smaller zones.



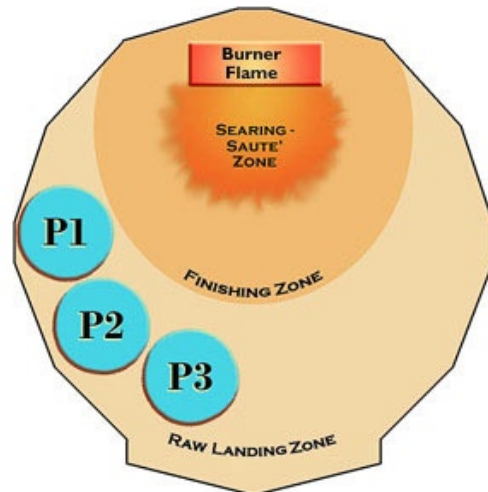
For this example we keep the pizzas at approximately 10-12". More details about our pizzas can be found in the Recipe Library



Here is a quick overview of Pizza Rotation for 3-6 Pizzas

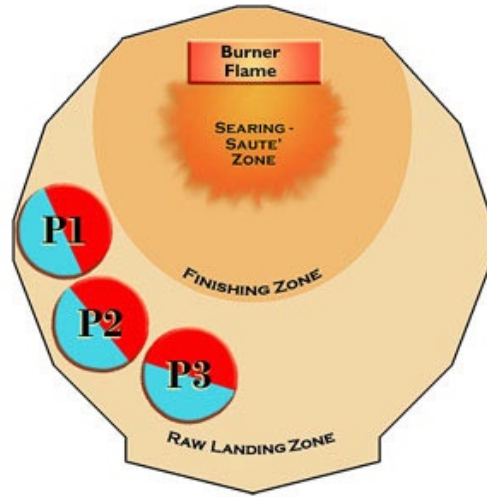
Please contact us with any questions

1. Position Pizzas P1, P2, and P3 in Raw Landing Zone. P1 should go in first.

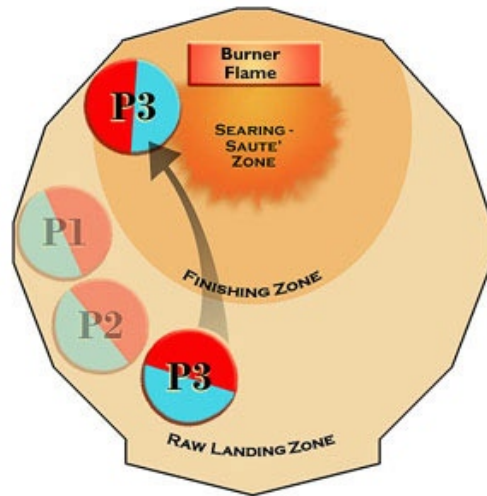




2. Let pizza cook for 2-3 minutes

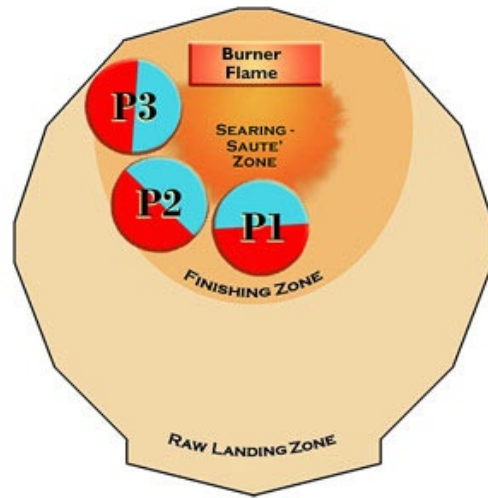


3. As sides of pizzas toward burner flame finish, rotate the less baked side towards the burner flame. Position the pizzas in the Finishing Zone.

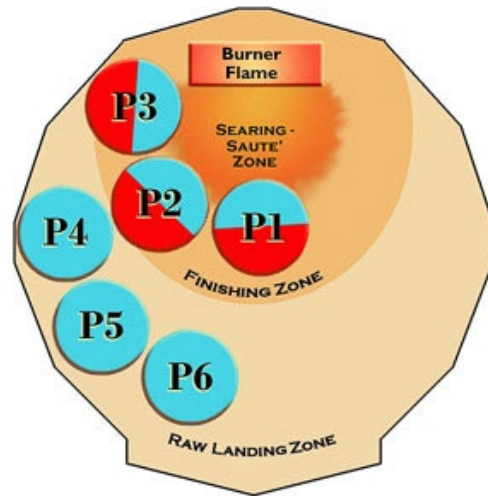




4. "Let's Keep It Simple" Tip: Pizzas in the Raw Landing Zone can move to any position in the Finishing Zone when ready, however in Images 3 & 4 we suggest placing Pizza 3 towards the back and Pizza 1 towards the front. As Pizza 1 was the first pie in the oven, it should be the first to come out.



4. After rotating P1, P2 and P3 into the Finishing Zone, place P4, P5 and P6 in the Raw Landing Zone.





5. As your first 3 pizzas complete baking, rotate P4, P5 and P6 into the Finishing Zone. Repeat Steps 3-5 to place Pizzas 7-9 and so on.

