



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

Congratulations! So you've learned the basics of Rotating 1 Pizza in a Bistro 4343. 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 steps below to pick up the basics of how to sequence the pizzas.

Again, the following example represents a Bistro 4343 Gas-Fired oven. Keep in mind that the smaller Bistro 3030 oven will have a smaller cooking surface, but the basic principles will remain the same.



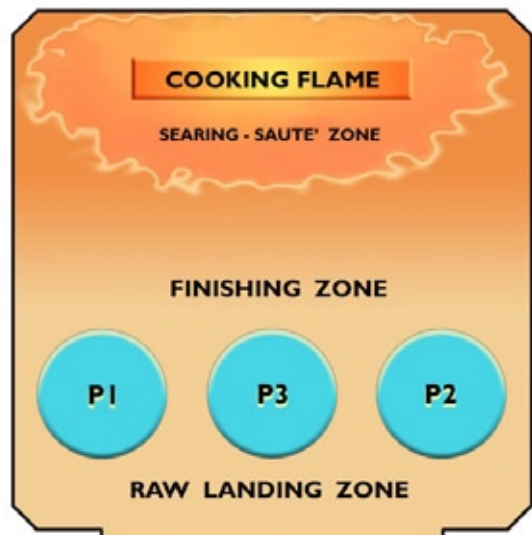
For this example we keep the pizzas at approximately 10-12". More details about our pizzas can be found in the Recipe Library



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

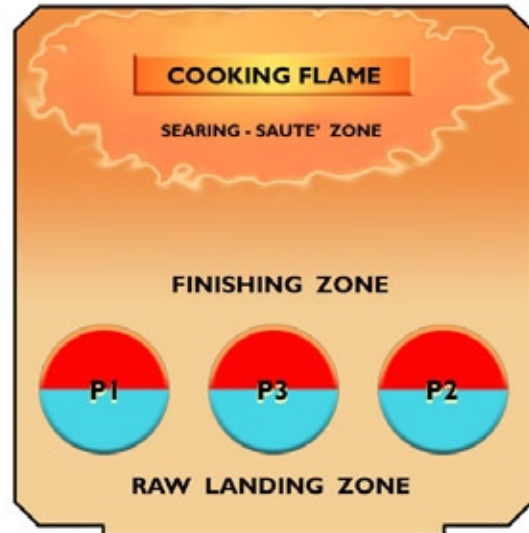
Please contact us with any questions

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



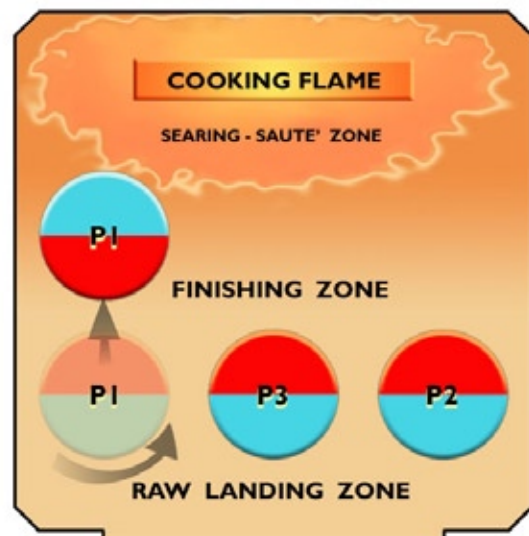


2. Let pizzas cook for 2-3 minutes.



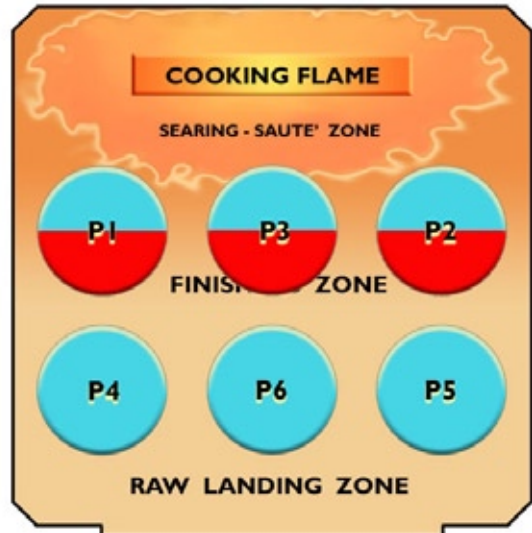
3. As sides of pizzas toward burner flame finish, rotate the less baked side towards the burner flame. Position the pizzas in the finishing zone.

“Let's Keep It Simple” Tip: Pizzas in the Raw Landing Zone can move to any position in the Finishing Zone when ready. As Pizza 1 was the first pie in the oven, it should be the first to come out.





4. With Pizzas 1-3 in the Finishing Zone, the Raw Landing Zone is ready for Pizzas 4-6.



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.

