



COOKING EDUCATION PART I: MT. SERIES PIZZA ROTATION FOR 1 PIZZA

With a basic understanding of a few key points cooking pizzas in a stone hearth oven is easy. The first lesson is Pizza Rotation for 1 Pizza. (Then we will move on to Pizza Rotation for 3-6 pizzas.)

Equipment note: 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.



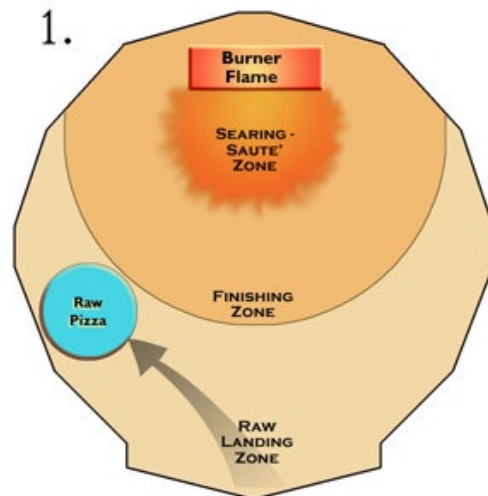
For this example we keep the pizzas at approximately 10-12". More details about our pizzas can be found in the Recipe Library



Here is a quick overview of Pizza Rotation for 1 Pizza

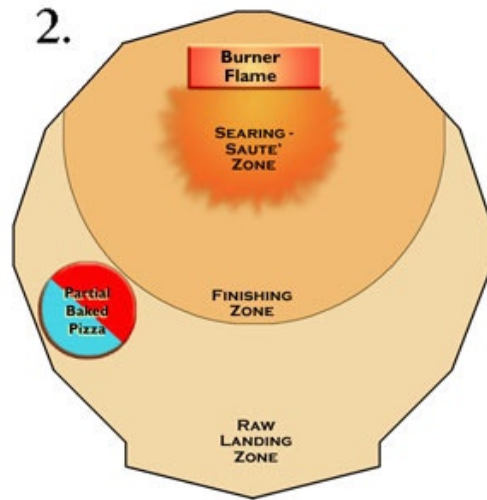
Please contact us with any questions

1. Position pizza in Raw Landing Zone

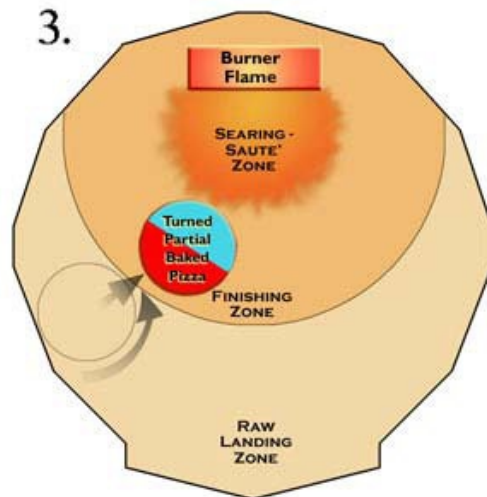




2. Let pizza cook for 2-3 minutes

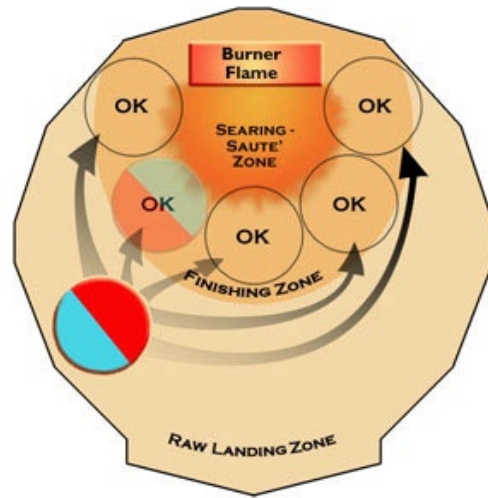


3. As side of pie towards burner flame finishes, rotate the less baked side towards the burner flame. Position in the Finishing Zone.





3b. Important Note On Rotation: When ready to turn, the pizza can move from any position in the Raw Landing Zone to any position in the Finishing Zone.



4. Cook until crust is baked sufficiently on top and bottom, then remove the finished pie.

4.

