

Section 6 Equipment

OVENS

CONVEYOR SPEED

6 to 6 1/2 minutes.

The most important part of getting a pizza backed is getting it cooked in the middle. If the pizza is not getting cooked at 6 or 6 1/2 minutes conveyor speed, you need to slow down the conveyor. Our goal is not a five minute pizza, it is to make sure the customer gets a quality product which means a pizza that is not doughy. (One of the more prevalent complaints is a doughy pizza!)

TEMPERATURE SETTING

475 to 525 degrees. (Temperature will vary from oven to oven).

Ovens should be placed at least six inches away from the back wall to allow proper ventilation.

CLEANING

Wipe ovens down nightly.

Remove and wash oven air vents monthly.

Air vents can be taken off by removing the four corner screws. The vents can then be soaked and washed in hot, soapy water. Small vents can be cleaned with a can of compressed air.

Break down and clean ovens every three months.

Break the oven down by taking the conveyor belt out, removing the side panels and removing all of the finger plates inside.

Take the conveyor, end plates and finger plates to a car wash. Spray the pieces with the oven cleaner, allow to soak, and spray off with the car wash hose.

Be sure to mark the finger plates and their location, so the oven will be put back together exactly how it was taken apart.

*****Failure to maintain your ovens on a regular basis will lead to an inconsistent bake. An inconsistent bake in turn, leads to unsatisfied customers and inconsistent profits.**

MAKE-LINE

TEMPERATURE

34 TO 38 degrees.

CLEANING

The inside and the outside will be cleaned daily.

Use a can of compressed air to clean off the refrigerator coils monthly.

DOUGH ROLLER

**These setting are for the Somerset roller. Call the office for the settings on the Acme roller.

TOP ROLLER SETTING

5

BOTTOM ROLLER SETTING

4 1/2

CLEANING

**The dough roller must be broken down and cleaned and left broken down to dry overnight.

MIXER

Never mix more than the specified amount of dough in the mixer. Overloading the mixer will cause it to break. A typical service call will cost approximately \$500.00 to \$1,000.00.

UNIVEX

Cleaning: The mixer bowl and the outside of the mixer must be cleaned after every use.

Maintenance: The mixer must be greased every three months. If it is not serviced every three months, it will break.

Remove the screw from the back of the mixer.

Remove the 4 screws from the top front plate.

In most cases, the grease will need to be moved back onto the gears and horseshoe.

If the grease is old and turning to oil then it must be replaced. Order grease from your Service Representative.

HOBART

Cleaning: the mixer bowl and the outside of the mixer must be cleaned after every use.

Maintenance: Some Hobart mixers have a sight glass on the side of the mixer for checking the oil level, but some do not. If the mixer has sight glass, the oil must be checked before every use.

All maintenance on the Hobart must be performed by the Service Representative.

SERVICE CONTRACTS

Service Contracts are available from Lincoln and Hobart. It is highly recommended that they be purchased.

***** It is your responsibility to keep your service contract current. Failure to do so will void your contract.**