

Frozen Pizza

TRAINING GUIDE

Parbaked, Already Prepared, Whole Pizza Pies – May Be Available Pre-Sliced:

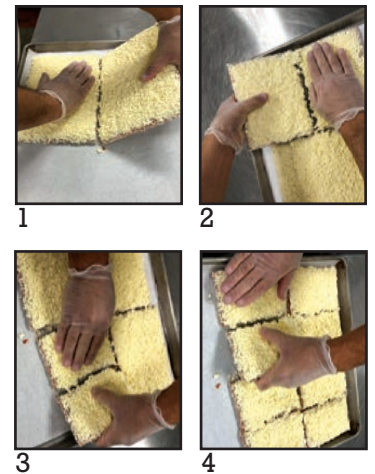
- Keep frozen until ready to pan and bake.
- If product is cracked, allow to thaw slightly and pinch pie back together.
- May cook on pizza pans/screens or full-size sheet pan.
- Always spray pizza pan/screen with pan release to prevent sticking and for ease of cleanup.
- Additional toppings may be added prior to baking.
- Bake until a minimum internal temperature of 135°F or manufacturer's instructions; cheese should be melted in the middle, not browned.
- For best results in convection oven, rotate halfway through baking.
- See Speed Scratch Pizza Training Guide for cutting tips, if not pre-sliced.
- Cheese version is ideal for **Loaded Veggie or Salad Bar Pizza**.
- Hold and serve at 135°F or above.

4" x 6", Already Prepared Pizza Rectangles (Retro Pizza):

- Keep product frozen until ready to pan and bake.
- Typically packed in sheets of 8 connected pizzas.
- Place parchment paper in full size sheet pan; for easier cleanup spray edges with pan release.
- Use the photos at right as reference to break pizza sheets into individual servings.
- For best results, bake from a frozen state following manufacturer's instructions. If pizza is allowed to thaw in refrigerator, reduce the baking time and temperature to prevent burning.
- Bake until a minimum internal temperature of 135°F or manufacturer's instructions; cheese should be melted, not browned.
- For best results in convection oven, rotate halfway through baking.
- After baking, use a pizza cutter, spatula or knife to separate pieces to speed service.
- Hold and serve at 135°F or above.

Parbaked, Already Prepared Pizza Wedges:

- Keep frozen until ready to pan and bake.
- Place parchment paper in full size sheet pan.
- Pan 12 wedges on full size sheet pan as shown.
- Always spray edge of baking utensil with pan release to prevent sticking and for ease of cleanup.
- Bake until a minimum internal temperature of 135°F or manufacturer's instructions; cheese should be melted, not browned.
- For best results in convection oven, rotate halfway through baking.
- When serving students for best eye appeal, select wedges from the pie shaped end of the pan, then replace wedges with the remaining four wedges to keep the integrity of the pie until all 12 wedges have been served.
- Cheese version is ideal for **Loaded Veggie or Salad Bar Pizza**.
- Hold and serve at 135°F or above.



Break frozen pizza before baking.

For More Information go to [RethinkPizza.org](https://www.RethinkPizza.org)

