

PIZZA BAKING INSTRUCTIONS

If refrigerated, remove pizza 60 minutes before baking for crust to rise.
Always bake pizzas within 24 hours of purchase. See back for more baking tips.



1. PREHEAT OVEN TO 425° Or 350° for Stuffed.

Remove plastic wrap and leave pizza on tray. Keep Pan pizzas level at all times.



2. BAKE 12-18 MINUTES Or 32-40 minutes for Stuffed.

Bake on center rack or lower oven rack for Thin Crust.
Remove when golden brown.



3. ENJOY!

Let pizza sit for 5 minutes before cutting. After baking, Pan pizzas should be removed immediately from pan using a spatula, but be careful with the hot oil.



PIZZA GRILLING INSTRUCTIONS

READ FIRST

Protect yourself against charred pizza! Our trays are flammable and must be protected from direct exposure to the heat source. To prevent scorching or igniting the paper tray or Fresh Pan aluminum pan, place it on a heat-shielding surface, such as foil or a pizza stone. Pre-heat pizza stone for 10-15 minutes for best results.

GAS GRILL INSTRUCTIONS

Grill surface should be at least 16" x 16"

- 1.** For 2 burner grills, light both burners and pre-heat to 375°–400°F (190°–200°C). For grills with 3 or more burners, pre-heat to 425°–450°F (220°–235°C) and light outer burners only. To confirm temperature use an oven thermometer. Grill should be held at desired temperature for 15 minutes prior to baking.
- 2.** Remove plastic wrap. Put pizza and tray on heat-shielding surface. Place in the center of the grill surface and close lid. Note that if you have a thermometer in the lid of the grill, it

will no longer read the correct temperature. Temperature should not be adjusted once grill is preheated.

- 3.** Bake for approximately 20-30 minutes. Do not leave grill unattended. Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes... turn it, don't burn it! Baking times may vary.
- 4.** Use oven mitts to remove pizza and heat shield from grill. Let stand 5 minutes. Remove pizza and tray from heat-shielding surface. Cut and serve.

CHARCOAL GRILL INSTRUCTIONS

1. Open all vents. Use recommended amount of charcoal (see chart), light and let burn until lightly covered with ash (20-25 minutes). Once coals are ready, divide evenly and pile on two sides of fire grate (distribute on all 4 sides for square grills), then put the grilling surface on grill. Never put coals directly under pizza.
2. Preheat grill to 425°–450°F (220°–235°C). To confirm temperature, use an oven thermometer in the center of the grilling surface.
3. Remove plastic wrap. Put pizza and tray on heat-shielding surface. Place on center of the grill surface and close lid, leaving vent open.
4. Bake for approximately 20-30 minutes. Do not leave grill unattended. Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes. Baking times may vary.
5. Use oven mitts to remove pizza and heat shield from grill. Let stand 5 minutes. Remove pizza and tray from heat-shielding surface. Cut and serve.

Grill Diameter	Coals Needed
18"	25 per side
22.5"	30 per side
26.5"	50 per side
37.5"+	75 per side

WOOD PELLET GRILL INSTRUCTIONS

1. Preheat grill to 425°–450°F (220°C–235°C). Start on SMOKE, allowing pellets to ignite. Switch to HIGH and heat for at least 15 minutes.
2. Remove plastic wrap. Put pizza and tray on heat-shielding surface. Place in the center of the grill surface and close lid.
3. Bake for approximately 20-30 minutes. Do not leave grill unattended. Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes. Baking times may vary.
4. Use oven mitts to remove pizza and tray from grill. Let stand 5 minutes. Remove pizza and tray from heat-shielding surface. Cut and serve.