

Silar[®] MICROWAVE GRILL & FLATSTONE

“Changing the Speed-Quality Cooking Paradigm”



RECIPE

Par-Baked Pizza: Thick Crust Amana AXP with Silar[®] FS-1614A

IMPORTANT INFORMATION

The Silar[®] Microwave Flatstone is made of a high technology ceramic composite that works by absorbing microwaves and converting those microwaves into heat. To get the maximum benefit from the Silar[®] Microwave Flatstone, multi-stage cooking is essential in your AXP.

The multi-stage program we provide is tested and delivers excellent results in the AXP.

When Silar[®] Technology products are in the Amana AXP, typically more microwave energy is required to achieve the best cooking results. More microwave energy means faster cooking times, and, when utilizing Silar[®] Technology products, higher quality foods in taste, presentation, and texture.

Speed-Baked Par-Baked Pizza (Thick)

- Pizza dough: pre-formed, par-baked pizza crust, thick style
- Pizza sauce, grated mozzarella cheese, toppings of choice

Remove par-baked crust from packaging and ensure crust is at room temperature. Spread sauce over the dough, just enough to cover the crust. Apply a layer of cheese, and then toppings.

Place on Silar[®] Microwave Flatstone and bake according to program below. Cut into slices and serve.

<i>Oven Multi-Stage Programming:</i>	Stage 1	Stage 2	Stage 3	Stage 4	Time
Time (s)	20	45	20	30	115
Temp (°F)	520	520	520	520	
MW (%)	90	80	70	40	
Fan (%)	10	10	50	70	
IR (%)	80	100	100	100	

Some minor adjustments to time and microwave energy may be required based on the choice of food ingredients.

For more information, visit the Applications Tab at www.silarwave.com