

Silar[®] MICROWAVE GRILL & FLATSTONE

“Changing the Speed-Quality Cooking Paradigm”



RECIPE Fresh-Dough Pizza Merrychef 402S With Silar[®] FS-1112M

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 402S.

The multi-stage program we provide is tested and delivers excellent results in the 402S.

When Silar[®] Technology products are in the Merrychef 402S, 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 Fresh Dough Pizza

- Pizza dough: fresh pizza dough ball, or raw frozen, pre-formed pizza crust
- Pizza sauce, grated mozzarella cheese, toppings of choice

Roll out each ball of dough to desired thickness and shape. For the pre-formed frozen crust, remove from freezer and thaw. Allow dough to approach room temperature. Spread sauce over the dough, just enough to cover the crust. Apply a layer of cheese, and then toppings.

Hint: sprinkle the pizza spade with corn meal to help the dough slide off and into the oven. Place on Silar[®] Microwave Flatstone and bake according to program below. Cut into slices and serve.

Program Temperature: 525 °F

Total Time: 3:00

<i>Oven Multi-Stage Programming:</i>	Stage 1	Stage 2	Stage 3	Stage 4
Time (m:s)	1:30	0:30	0:40	0:20
Fan (%)	10	10	10	40
Power (%)	0	80	60	60

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

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