

Silar[®] MICROWAVE GRILL & FLATSTONE

“Changing the Speed-Quality Cooking Paradigm”

TURBOCHEF



RECIPE Par-Baked Pizza: Thick Crust Turbochef Tornado with Silar[®] FS-1514T

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 TORNADO.

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

When Silar[®] Technology products are in the Turbochef TORNADO, 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.

Set Temperature: 525 °F
IR Temperature: 850 °F
Total Cook Time: 100 seconds

Event	% Time	% Air	% Wave
1	40	40	40
2	30	70	10
3	30	100	0

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

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