



OPTIONAL OVEN CALIBRATION GUIDE

ISSUANCE DATE:

SEPT, 2024

PROPRIETARY AND CONFIDENTIAL

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Food safety means preventing your customers from getting sick. Food quality means giving your customers the same great tasting Domino's product every time. These optional procedures are based on both food safety and food quality testing. The ovens in your store periodically need to be calibrated to ensure they meet all end bake characteristics set forth in the brand's Product Standards and Global Store Food Safety Standards. This guide sets forth the recommended procedure your organization can consider using to calibrate your ovens.

The recommended oven Calibration Process involves making 2 Handtossed Pizzas to begin the calibration and continue to dial in the oven settings through testing the bakes of a Honolulu Hawaiian Pan Pizza, a thin crust pizza, and Chicken Wings. This process should take between 30-60 minutes and should be completed at a time where evaluating product bake and temperatures will not disrupt the flow of business.

Prepare for Calibration

Equipment Needed

- A. Screens or disks
- B. Pan Pizza Pan
- C. Pan grips
- D. Pizza peel
- E. Thermometer
- F. Pizza Grading Tool
- G. Approved Domino's oven
- H. Approved cut test blade
- I. Ingredients to make pepperoni and Honolulu Hawaiian pizzas
- J. Properly proofed Handtossed and Pan pizza Dough, thin crust shells, and thawed chicken wings
- K. Stopwatch or timer
- L. End Bake Card Set

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Pre-Bake Temperatures

- A. Ensure product needed for calibration is at recommended pre-bake temperatures to ensure most accurate outcomes.
 - 1. Refrigerated ingredients should be between 33°F - 41°F (0.5°C - 5°C) prior to baking. This includes all cheeses and toppings for the calibration pizzas.
 - 2. Dough should be used at 45 °F - 72°F (7°C - 22°C), with an ideal target of 60°F (16°C). To ensure quality rise of the product, it is recommended to use dough on day 3 of its shelf life.
 - 3. Pizza Sauce should be used at room temperature, 65°F - 72°F (18°C - 22°C). It is recommended to use fresh sauce that has not been previously refrigerated.
- B. The ideal testing environment temperature is between 65°F - 72°F (18°C - 22°C). This temperature should be recorded near the makeline.

Verify Belt Speed and Finger Arrangements

- A. Check the oven belt time as displayed on each belt (if applicable).
- B. Time each belt using the screen method as noted below.
 - 1. Place an empty screen or disk on the oven belt. When the leading edge of the screen or disk enters the oven chamber, begin the timer. When the leading edge of the screen or disk exits the oven chamber, stop the timer. The elapsed time is the oven belt time.
- C. Note any discrepancies between display and measured time, to ensure proper time calibration in future steps.
- D. Verify that the oven finger arrangement is correct according to the manufacturer's specifications.
 - 1. Domino's brand approved manufacture's recommended oven finger arrangements can be found on Pienet.

Reset to Baking Standard Minimums

- A. Once belt speed and finger arrangement are correct, reset oven to the minimum time and temperature recommendations outlined in the Product Standards for the oven model based on manufacturer and model specifications.
- B. If discrepancy was found in digital display during last step, re-time oven belt to ensure it is at minimum recommendation.
- C. Once display states that oven is at the minimum recommended temperature, start the product calibration.

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Product Calibration

Calibrate Handtossed Pizzas

- A. Prepare a 14" Handtossed Pepperoni Pizza and a 14" Hand Tossed Cheese Only Pizza.
- B. Place staggered on oven belt, to ensure time to document bake and record temperature.
- C. Wait for the product to fully exit the bake chamber before removing.
- D. Evaluate Handtossed Pizzas to ensure end bake meets ideal specifications. Refer to the matrix below for adjustment guidance.
 1. Take internal temperature (between the crust and the cheese layer) and ensure it is no less than 165°F (74 °C).
 2. Once pizzas are slightly cooled, flip over every other slice to evaluate bottom bake.



3. Any coloring lighter than the yellow line is too light, while any coloring darker than the red line is considered too dark.
 - i. If pizza is too light, increase oven temperature by 5°F (3°C). If bake is too dark, reduce the oven temperature by 5°F (3°C).
4. Once bottom bake is noted, cut vertically through all flipped slices (using approved cut test blade, begin at crust cut through tip) to evaluate the rise of the pizza.
 - i. If there is a gel layer, insufficient rise, or dense and very few air pockets, increase the oven belt time by 5 seconds.
 1. Utilize the End Bake card set to evaluate pizza characteristics
- E. If any time or temperature adjustments are necessary, repeat steps A – D at new time and/or temperature until the Handtossed pizzas meet ideal specifications. Once that occurs, proceed to the next step.

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Calibrate Handmade Pan Pizza

- A. Prepare a Hawaiian Pan Pizza
- B. Place on oven belt, and ensure product fully exits the bake chamber prior to removing from oven.
- C. Evaluate Handmade Pan Pizza to ensure end bake meets ideal specifications.
 - 1. Take internal temperature of the Pan Pizza to ensure it is no less than 165°F (74 °C).
 - i. To take a correct internal temperature of Pan Pizza, the thermometer probe should be placed in the center of the pan pizza. Push the probe to the bottom of the pan, then lift the probe half an inch upwards.
 - 2. Take internal temperature of a piece of pineapple to ensure it has an internal temperature of 165°F (74 °C).
 - 3. Once pizza is slightly cooled, flip over every other slice to evaluate bottom bake.



- 4. Any coloring lighter than the yellow line is too light, while any coloring darker than the red line is considered too dark.
 - i. If pizza is too light, increase oven temperature by 5°F (3°C). If bake is too dark, reduce the oven temperature by 5°F (3°C).
- 5. Once bottom bake is noted, cut vertically through all flipped slices (using approved cut test blade, begin at crust cut through tip) to evaluate the rise of the pizza.
 - i. If there is a gel layer, insufficient rise, or dense and very few air pockets, increase the oven belt time by 5 seconds.
 - ii. Refer to the End Bake card set to evaluate pizza characteristics
- D. If any time or temperature adjustments are necessary, repeat steps G – I at new time and/or temperature until the Pan pizza meets ideal specifications. Once that occurs, proceed to step K.
 - 1. Note: if large adjustments are needed to ensure Handmade Pan Pizza meets bake qualifications, Handtossed Pizza bake may need to be re-evaluated.

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Calibrate Thin Crust Pizza

- A. Prepare a 14" Thin Crust Pepperoni Pizza
- B. Place on oven belt, and ensure product fully exits the bake chamber prior to removing from oven.
- C. Evaluate Thin Crust Pizza to ensure end bake meets ideal specifications.
 - a. Once pizzas is slightly cooled, flip over every other slice to evaluate bottom bake.



- b. Any coloring lighter than the yellow line is too light, while any coloring darker than the red line is considered too dark.
 - c. If the coloring of the thin crust bake is in the remake section of the bake gradient picture, reduce the oven temperature by 5°F (3°C).

Calibrate Traditional Chicken Wings

- A. Prepare an order of 8-piece Chicken Wings
- B. Place on oven belt, and ensure product fully exits the bake chamber prior to removing from oven.
- C. Ensure internal temperature of chicken wings reaches a minimum of 165°F (74 °C).
 - a. To ensure a correct internal temperature, the thermometer probe should be placed in the meatiest part of the biggest drum, being sure to avoid bone.

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