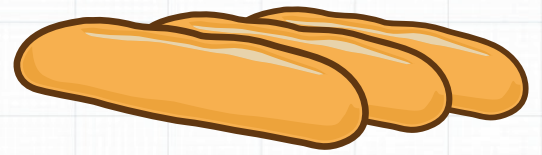
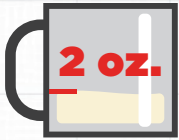




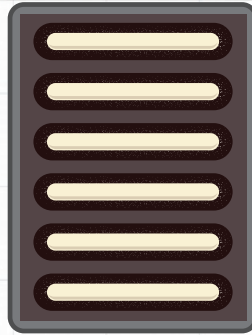
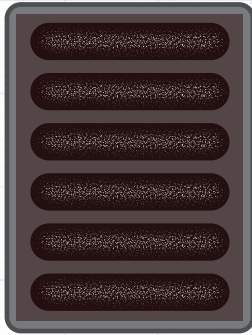
# BREAD BASICS



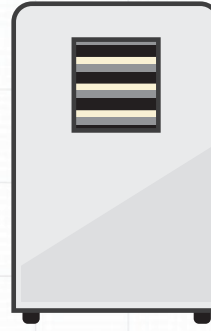
## PAN & THAW



2 OZ. CORNMEAL PER TRAY



PLACE DOUGH STICKS  
RIDGE SIDE DOWN



ZIP BREAD RACK COVER



RACK AFTER 7PM

**PROOFER:**



HEAT:  
100° F



HUMIDITY:  
85%-95%



FAN:  
HIGH

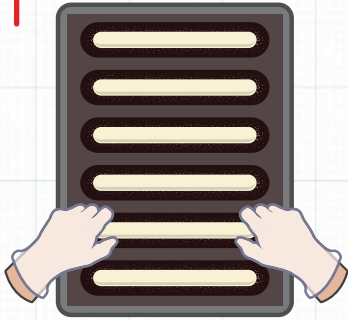
**OVEN:**



350° F

\*MAKE SURE PROOFER REACHES PROPER TEMPERATURE AND HUMIDITY PRIOR TO PUTTING FIRST 5 TRAYS INTO PROOFER

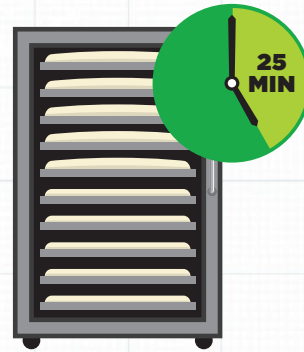
## PROOF



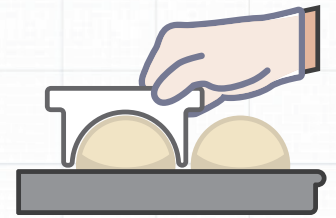
STRAIGHTEN & STRETCH  
GENTLY. MOVE 2ND BREAD  
RACK BACK INTO WALK-IN  
UNTIL READY FOR USE



PLACE PANS IN TOP 5 RUNGS  
MIST WITH WATER AS NEEDED



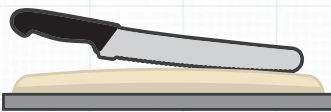
AFTER 25 MIN. PLACE 5  
PANS IN BOTTOM 5 RUNGS



CHECK HEIGHT.  
PROOFING IS DONE WHEN TOP  
OF BREAD TOUCHES TOOL.  
IF MAJORITY OF BREAD IS  
PROOFED, GO AHEAD & BAKE.  
TOTAL TIME 50-70 MIN.

## SCORE & BAKE

REMOVE ALL 5 PANS FROM  
PROOFER BEFORE SCORING AND  
SHUT PROOFER DOOR



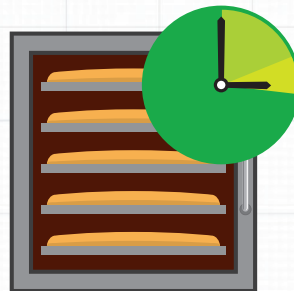
GENTLY SCORE CENTER  
OF WHITE BREAD

LEAVE 1 1/2" UNSCORED  
AT ENDS

SCORE WHITE MINIS

SCORE ALL 5 PANS OF BREAD  
BEFORE OPENING OVEN DOOR

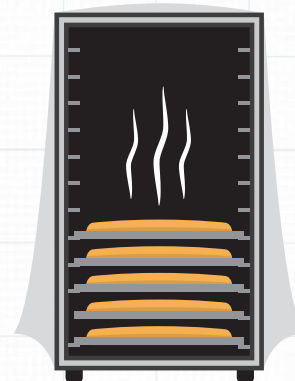
NEVER LEAVE PROOFER OR OVEN  
DOORS OPEN WHILE SCORING



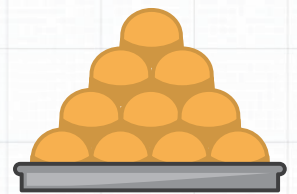
BAKE AT 350° F 14-16 MIN.  
UNTIL GOLDEN BROWN



POST IN PREP AREA



PLACE BAKED TRAYS IN RACK BOTTOM FIRST.  
AVOID PLACING HOT PANS OF BREAD BELOW  
PANS OF RAW DOUGH.



COMPLETELY COOL  
BEFORE STACKING OR  
CLOSING COVER