



SWITCHING FROM SCRATCH-MADE IS

**TIME WELL  
SPENT**

with



**YOUR GO-TO  
PIZZA  
EXPERTS**







We know delivering a great-tasting, high-quality product quickly and efficiently while sticking to strict price-per-head guidelines can be a challenge.

That's why at Dr. Oetker Professional we've made it our mission to offer top foodservice solutions without compromise.

Switching to our ready-made pizza solutions makes it easy to add excitement and variety to your menus while saving valuable time to spend on delivering an even better experience.

**NOT CONVINCED?  
SEE THE BENEFITS FOR YOURSELF...**



# HOW MUCH TIME COULD YOU BE SAVING?

## MAKE-FROM SCRATCH

### PIZZA BASE MIX



1. Add water and mix dough  
**6 mins**
2. Prove: **30 mins**
3. Weigh and shape dough:  
**6 mins**
4. Cut greaseproof paper and  
arrange pizzas on a tray:  
**2 mins**
5. Weigh and add toppings:  
**4 mins**
6. Bake in a pre-heated oven:  
**11 mins**
7. Clear and tidy away: **4 mins**

Total time  
to prep  
and cook



### DOUGH PUCKS



1. Remove from the freezer and  
defrost: **Minimum 3.5 hours**
2. Roll out to shape: **4 mins**
3. Cut greaseproof paper and  
arrange pizzas on a tray:  
**2 mins**
4. Weigh and add toppings:  
**4 mins**
5. Bake in a pre-heated oven:  
**12 mins**
6. Clear and tidy away: **4 mins**

Total time  
to prep  
and cook  
(exc. defrost)



### FROZEN DEEP PAN PIZZA BASE



1. Remove from the  
freezer and defrost:  
**Minimum 3.5 hours**
2. Cut greaseproof paper and  
arrange pizzas on a tray:  
**2 mins**
3. Weigh and add toppings:  
**4 mins**
4. Bake in a pre-heated  
oven: **9 mins**
5. Clear and tidy away: **4 mins**

Total time  
to prep  
and cook  
(exc. defrost)



### RAW DOUGH BASE



1. Weigh and add toppings:  
**4 mins**
2. Bake in a pre-heated oven  
from frozen:  
**8 mins**
- 3 Unique rising dough  
pizza base topped with  
a tomato passata
- 3 Authentic,  
fresh-baked quality
- 3 Suitable for vegans

Total time  
to prep  
and cook



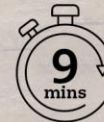
## READY MADE

### CHICAGO TOWN TAKEAWAY



1. Cooks from frozen:  
**9 mins**
- ✓ Bakes in the oven  
for the first time
- ✓ Replicates high street  
options with an  
authentic taste
- ✓ Long holding time  
once cooked
- ✓ Can be sold whole  
or by the slice

Total time  
to prep  
and cook



ONE  
OF  
FIVE  
A-DAY



1. Cooks from frozen:  
**13 mins**
- ✓ Contains 1 of your 5 a day
- ✓ Source of protein  
+ includes low sugars
- ✓ Served as whole or half  
for kids or snacking
- ✓ Holds for up to 45 mins

Total time  
to prep  
and cook



AVERAGE TIME  
SAVED PER DAY  
BY SWITCHING  
TO READY-MADE



TIME SAVED  
OVER A  
MONTH



=



QUICKER

MAKE IT TIME  
WELL SPENT BY DRIVING  
A BETTER EXPERIENCE!

TURN OVER  
FOR 8 WAYS ➔





# TIME WELL SPENT

## 8 WAYS TO DRIVE A BETTER EXPERIENCE FOR YOU & YOUR CUSTOMERS

### 1. REDUCE WASTAGE

- Add date labelling
- Run a stock rotation system

### 2. FRIDGE AND FREEZER MANAGEMENT FOR QUICKER FOOD DELIVERY

- Label all food
- Label all shelving and sections
- De-clutter and check for out-of-date food

### 3. UNDERSTAND OPTIMUM PORTION SIZES AND PREFERRED ACCOMPANIMENTS

- Analyse leftover food
- Ask for team and customer feedback
- Reduce wastage and increase margin

### 4. CATER TO THOSE WITH FOOD ALLERGIES

- Review the menu and create a list of substitutes for allergens

### 5. ENSURE YOU'RE MEETING SPECIFIC CONSUMER DEMANDS

- Review and create appealing plant-based, vegetarian and halal options

### 6. CONSIDER KIDS' NUTRITIONAL NEEDS

- Create ways to incorporate 'hidden' fruit and veg into dishes

### 7. KEEP AHEAD OF THE GAME

- Develop upcoming menu options and accompaniments and trial for feedback

### 8. ENSURE ALL TEAM TRAINING IS UP TO DATE

- Check all certifications and consider alternative beneficial training







**READY-MADE  
PIZZA IS  
3X  
QUICKER  
THAN MAKING  
FROM SCRATCH**

What would you  
do with the time?

For more information  
about the range and  
how to order visit  
**[oetker-professional.co.uk](http://oetker-professional.co.uk)**