



Troubleshooting & Adjustments Guide

Use these tweaks if needed. Every kitchen environment is different, so test and adjust to find what works best in your operation.

Too firm or drying out?

- For All Mixes: Add up to 4 tablespoons of additional water per 1 cup of dry mix during preparation.
- Bread Mix Only: Lower hot water temperature to 170–180°F.
- If holding in bulk at temperature: Stir in up to 4 tablespoons of additional water per 1 cup of dry mix.
- If holding shaped, portioned items: Place items in a perforated steam table pan nested over a deeper solid pan with water to create a steam bath environment.

Too sticky?

- After holding prepared product for 15 minutes, stir in up to 2 tablespoons of oil per 1 cup of dry mix. This lightly coats the product, reducing stickiness.

Shaping trouble?

- Double-check recipe details—especially volumes and temperature ranges.
- Use a scale, if possible, for accuracy.
- Bread: Chill in freezer for 15 minutes, shape while cold, then reheat covered in a 350°F oven or steamer.
- Other mixes: While heating, use a thermometer to check several spots to ensure even temperature throughout. Hit temperature range that is on the recipe.