NW DOUGH

DETROIT-STYLE CRUST

PREMIUM DETROIT STYLE. COOKING RECOMMENDATIONS.

Versatile & Easy to Prepare

✔️ Detroit Pan (For Detroit Style, Pan Available on our website)
NWDOUGH.COM
✔️ Pizza Screen
✔️ Sheet Pan
✔️ Directly on Oven Rack/ Stone

For best results, allow airflow beneath the crust during baking. Perforated screens, racks, and Detroit pans help promote even heat circulation and a crispier bottom crust.

RECOMMENDED BAKING GUIDLINES

Product Usage

- Bake from Refrigerated: Use standard baking guidelines
- Bake from Frozen: Add 1–3 minutes as needed

🔥 CONVECTION OVEN
450°F–475°F
4–7 Minutes
Fastest cook time with excellent browning and crispness.

🔥 CONVEYOR OVEN
450°F–500°F
4–7 Minutes
Adjust belt speed based on toppings and desired finish.

🔥 CONVENTIONAL OVEN
450°F–500°F
8–15 Minutes
Additional time may be required for heavier toppings.

🔥 DECK OVEN
450°F–500°F
6–10 Minutes
Produces excellent texture and traditional pizza shop results.

Baking times and temperatures are starting recommendations only. Adjust as needed based on oven type, toppings, pan selection, and desired finish.

NW DOUGH

DETROIT-STYLE CRUST

PREMIUM DETROIT STYLE. PREMADE PIZZAS. COOKING RECOMMENDATIONS.

RECOMMENDED BAKING GUIDLINES

Product Usage

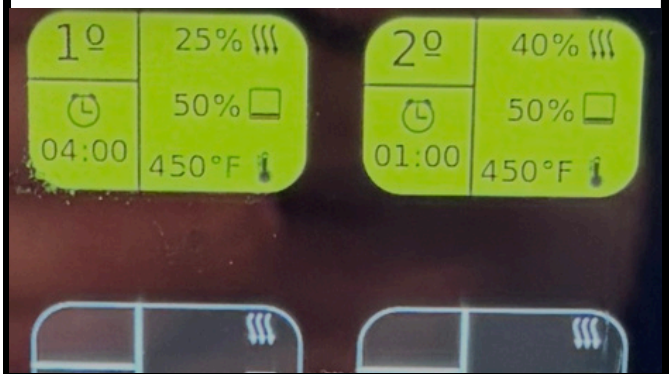
- Bake from Refrigerated: Use standard baking guidelines
- Black Tray is oven safe. Leave in black tray when cooking.

🔥 CONVECTION OVEN

450°F–475°F

4–7 Minutes

Fastest cook time with excellent browning and crispness. If able to control air floow set similar setting to pratica oven below.



🔥 CONVEYOR OVEN

450°F–500°F

4:30–6 Minutes

Adjust belt speed based on toppings and desired finish.

🔥 CONVENTIONAL OVEN

450°F–500°F

10–15 Minutes or until cheese is golden brown. Additional time may be required for heavier toppings.

Baking times and temperatures are starting recommendations only. Adjust as needed based on oven type, toppings, pan selection, and desired finish.