



FRESH PIZZA INSTRUCTIONS

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We know you can hardly wait, but bake pizzas on the provided tray before eating. The wrap and baking instructions do not taste very good, so remove those, too!

Also, bake or refrigerate within 60 minutes of purchase. If refrigerated, bake within 24 hours of purchase & remove 60 minutes prior to baking. Tray should not touch sides of oven and may discolor during baking.

Heads Up! Cooking pizzas near or in contact with an open flame may result in fire. Tray is intended for single use only, not for reheating. Find baking tips, nutritional and allergen facts, and store locations at papamurphys.ca

GLUTEN FREE CRUST* available at participating locations. Bake Gluten Free crust using Original crust baking instructions.

*Certified Gluten Free Crust is topped in shared kitchen that also handles gluten-containing ingredients. Additional ingredient information can be found at papamurphys.ca. Available in Medium only.

ORIGINAL, THIN & GOURMET DELITE®

Preheat oven to 425°F (218°C). Bake Original on center rack. Bake Thin Crust and Gourmet Delite® Pizzas on lower rack, at least 5" above heat source.

Bake 12-18 minutes. Check at 10 minutes. Continue baking to your liking.

Use a fork to puncture bubbles. Pizza is done when the crust is golden brown and the cheese melts. Let stand 5 minutes before serving.

Like CRISPY crust? After about 10 minutes, slide pizza off tray and onto the oven rack. Check every 1-2 minutes.

STUFFED

Preheat oven to 375° F (190°C). Bake on center rack. Bake 25-30 minutes. Check at 20 minutes. Continue baking to your liking.

Use a fork to puncture bubbles. Pizza is done when the crust is golden brown and the cheese melts. Let stand 5 minutes before serving.

Like CRISPY crust? After about 20 minutes, slide pizza off tray and onto the oven rack. Check every 1-2 minutes.



To get a perfectly crisp-yet-soft crust, our Fresh Pan dough bakes on a light layer of buttery oil.

KEEP IT STEADY!

Keep pan level in oven—oil may smoke or burn if spilled.

Preheat oven to 425°F (218°C). **Wipe any oil from the outside of the pan. Do not place a damaged pan in oven.**

Bake 12-18 minutes on the center rack, rotating as needed for even baking. Pizza is done when the cheese melts and the bottom of the crust is golden brown.

Check every 5 minutes. Use a plastic fork to puncture bubbles. **Careful! Don't pierce the bottom of the pan.**

Use a spatula to lift pizza to check crust for doneness.

Do not remove pizza from pan until it is finished baking.

PERFECTION IS POSSIBLE!

For perfectly crisp crust, use a spatula to remove the baked pizza from the pan immediately after baking. Allow to stand for 2-3 minutes before cutting and serving. The pan and any remaining oil will be hot.



phone ahead or  order online at papamurphys.ca
we'll have it ready when you arrive!

BAKING TWO PIZZAS (See reverse side for single pizza baking instructions)

Important! Do not cook Original, Thin Crust or Gourmet delite® with a Stuffed Pizza. To ensure safety and quality, do not cook two Fresh Pan Pizzas at the same time.

1. PREHEAT OVEN Place lower rack at least 5" above heat source and upper rack 4" to 6" above lower rack.

Original, Thin Crust

or Gourmet delite® Pizzas:

Preheat oven to 425° (218°C)
(convection oven to 400° F.) (204°C)

Stuffed Pizzas:

Preheat oven to 375° (190°C)
(convection oven to 350° F.) (277°C)

2. BAKE Place one pizza on bottom rack and one on top rack. Stagger position of pizzas so they do not touch sides of oven.

Original, Thin Crust and Gourmet delite® Pizzas: After baking for 10 minutes, move bottom pizza to top rack and top pizza to bottom rack. Bake for additional 5 - 12 minutes and check. Continue baking as desired. Total bake time 15 - 22 minutes.

Stuffed: After baking for 20 minutes, move bottom pizza to top rack and top pizza to bottom rack. Bake for additional 15 - 22 minutes and check. Continue baking as desired. Total bake time 35 - 42 minutes.

3. SERVE Let sit for 5 minutes before serving.

IF YOU ENJOYED YOUR PIZZA, PLEASE LEAVE US A REVIEW ON GOOGLE!

IF YOU HAVE ANY QUESTIONS OR CONCERNS ABOUT YOUR ORDER PLEASE REACH OUT DIRECTLY TO INFO@PAPAMURPHYS.CA

FIND US ONLINE!

FACEBOOK



INSTAGRAM



NO TAX
ON OUR TAKE-N-BAKE PIZZAS!

we welcome



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