

FastBake™ Technology increases speed, quality, and quantity



In early 2008, Pizza Pirate, a well-established San Francisco-area pizzeria, celebrated its 36th year of business by “rolling back” the price of a medium pizza to the 1972 price of \$3.79 as an anniversary promotion. The event was so successful that the kitchen prepared and served a total of 1,650 pizzas on Tuesday alone! Advanced planning helped; the existing ovens were retrofitted with Lincoln’s FastBake™ Technology to accommodate the increased demand.

FastBake’s “heat fingers” blend and penetrate to create more direct and efficient contact with the surface and through the pie faster without over-cooking. The results are significantly improved bake-through of every pizza, crispier bottom crust with “snap” and gumline elimination, evenly cooked veggies and meats, and superb cheese melt and caramelization. FastBake™ transfers heat 40% better than standard conveyor ovens and cuts baking times by 10 to 35 percent. Pizza Pirate was able to upgrade its equipment and produce better-baked pies, quicker service, and increased quality and volume while improving efficiency behind the counter.

“Thanks to FastBake, we were able to speed up the time and cook more pizzas,” says Pat Abshire, owner of Pizza Pirate, “and we really noticed a difference of crispier crusts. There is no way a deck oven could ever handle any kind of promo like this!”



For more details on how FastBake™ Technology and Lincoln Impinger® ovens can improve your operations, visit www.lincolnfp.com or call 1-888-417-LINC.

