

Baking Instructions

- We recommend baking your pizza within 24 hours of purchase.
 - Allow your pizza to come to room temperature while pre-heating your oven to 425 degrees. (If you must use a convection oven, reduce the temperature to 400 degrees and carefully watch the bottom as it will not cook as fast as the top. Cooking time will be slightly longer.)
 - The pizza cooks on the specially designed tray it is built on. Honest! Place your pizza on the middle oven rack, making sure the tray does not touch the oven walls. If you are cooking an *Ultra Thin Crust* pizza, place the rack on the second level up from the bottom.
 - Do not "stack" your pizzas: the bottom tray will act as a heat shield. If you need to bake two 14" or 16" pizzas together, rotate and switch racks halfway through the cooking time. Two 10" pizzas may be cooked side by side. Cooking time is extended when you bake more than one pizza at a time.
 - Set your timer for 7 minutes and puncture any large dough bubbles that may form.
 - Baking time averages 16 to 19 minutes, depending on the size and weight of your toppings. The best way to judge whether a pizza is done is to look at the crust. When the top crust is a rich brown, check the bottom to see that it is uniformly brown and firm to the touch. For a crispier bottom, slide your pizza off its tray and onto your oven rack for the last few minutes of baking. Our *Ultra Thin Crust* pizzas will go from under-cooked to over-cooked quickly, so please monitor your pizza's progress carefully.
 - Use oven pads whenever you touch the tray. Allow your pizza to set for a few minutes before slicing.
- Enjoy!
- The baking tray is rated for one time use only.

Eat Wisely, Eat Well!

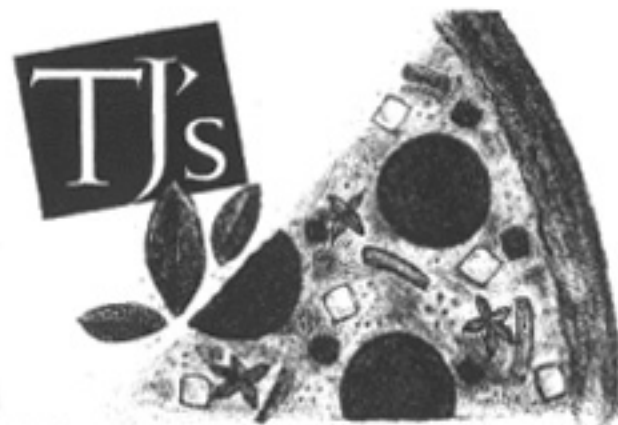
The take & bake pizza phenomenon started with several entrepreneurs on the West Coast who knew that while everyone loved fresh pizza, many pizza lovers were disappointed with take-out and delivery pizza. The simple concept of fresh pizza made with premium ingredients that customers could bake in their own ovens quickly caught on.

That concept has been enthusiastically received by consumers across the country who appreciate quality, freshness and convenience. We are confident that once you've tried our pizza, you'll understand why. Our dough is chemical-free and made with 100% extra virgin olive oil and we dress our pizzas with premium ingredients so that you will taste the difference. At TJ's you will find our entire line of products an excellent choice for any dining occasion.

Jay Conrad

Independent Owner and Operator

TJ's Take & Bake Pizza Company, est. 2003



TAKE & BAKE PIZZA

We make it fresh, you make it hot!

Voted 2004's
"Favorite Pizza"
and
"Favorite New Business"
by the readers of
Hilton Head
monthly

For Easy Pick-up, Call
(843) 842-8253

Want It Delivered? Call Express Restaurant Delivery
(843) 785-7155 (Delivery Charges Apply)

Monday 3 pm to 8 pm
Tuesday-Sunday 12 noon to 8 pm

*Located on the south end in Island Crossing,
near Staples and around the corner from
Starbucks and Hollywood Video*

We offer COOL BAGS that will keep your pizza cool for up to 3 hours to ensure the quality of your pizza!