



Baking Instructions

Large/Mini Viennese

From 30g to 80g
Ready to Bake



Large Butter Croissant 60g.
33241



Cherry & Greek Yogurt
Danish 116g.
52415



Mini Pain Au Chocolat 32g.
32918



Mini Chocolate Twist 28g.
34081



Bun'N'Roll (Ready to Bake) 85g.
36967



Bistro Spinach & Feta 110g.
52400

Steps

Temperature

Time

1 Pre-Heat



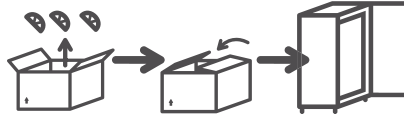
Damper Open



180°C

350°F

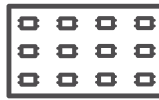
2 Remove Items



-18°C

0°F

3 Tray Arrangement



Large: x12/Tray



Mini: x18/Tray

Based on a
12 x 20 in. Tray

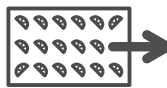
For best results,
Bridor recommends using
UltraBake25 McNAIRN
baking sheets (16 3/8 x 24 3/8)

4 Defrost



30mins

5 Bake



Damper Open



170°C

350°F



Large
18-22mins



Mini
14-16mins



Bun' N Roll
18-22mins



Bistros
22-25mins

Do not open oven door for the first
12 minutes of baking

6 Glaze



Pains aux
Raisins, Apple
Turnover &
Danishes Only

7 Rest



20mins

Every oven bakes differently. Please check the temperature with an electronic thermometer before baking for optimal results

