



Non-Contact IR Thermometer Helps Pro, Home Chefs Deliver Great Pizza Every Time

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Pizza chefs and home bakers can use the ennoLogic infrared thermometer to deliver the perfect pizzas every time. The non-contact temp gun measures the temperature of the oven floor or pizza stone, so the baker knows exactly when the baking surface is ready for baking.



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Pizza chefs rely on one tool to cook the perfect pizza every time—an infrared thermometer. This easy-to-use tool enables chefs to test the temperature of their pizza stone before placing the pizza in the oven without ever coming into contact with the stone itself.

Many pizza shops and artisan bakeries use infrared thermometers to measure interior surface temperatures of their brick and stone ovens before beginning the baking process. This gives them the confidence and accuracy to deliver great pizza and artisan breads with every baking. Without a non-contact surface thermometer, it would be difficult for bakers and pizza chefs to accurately measure the temperature on different parts of the oven stones to ensure they are at the optimal baking temperature. Uneven surface temperatures in the oven can lead to unpredictable results.

Artisan and pizza ovens must be managed carefully to consistently maintain the desired baking temperatures for different baked goods. Using an infrared thermometer helps guarantee that the breads and pizza come out perfectly every time.

While traditional oven thermometers measure the temperature of the air within the oven, they do not measure the surface temperature of the stones or bricks on which pizzas and artisan breads are baked. By using an infrared thermometer, chefs can ensure that the surface of the stone heats to the temperature needed to cook a perfect pizza.

Fortunately, an infrared thermometer is not exclusive to artisan bakers and pizza shops. Pizza enthusiasts can use [the ennoLogic eT650D infrared thermometer to make the perfect pizza at home](#).

With the help of the eT650D infrared thermometer, home pizza enthusiasts can deliver a great pizza that will surprise and satisfy their guests this holiday season. While the exact surface temperatures used by specific commercial bakeries and pizza shops are not generally public knowledge, culinary schools and home cooking experts advise home cooks achieve a temperature of 485°F to ensure a crisp pizza crust.

A baking or pizza stone temperature of 485°F can be achieved in a home oven by allowing the oven to preheat to 450°F and then waiting an additional fifteen minutes after the set oven temperature is reached. Using a non-contact temperature gun to scan the stone will determine when the temperature has been reached.

According to cooking experts, the most common mistake home bakers make is not achieving a high enough oven temperature and not pre-heating the baking stone to the correct temperature. With the ennoLogic IR thermometer, these problems can easily be avoided for a perfect pizza every time.

"The temperature of the pizza stone is critical to cooking the perfect pizza," states Chris Johnston of ennoLogic. "Pizza chefs can use the ennoLogic eT650D infrared thermometer to measure the surface temperature of the pizza oven stones. Once the correct temperature is reached, the chef can confidently put the pizza in the oven knowing that it will quickly bake to the perfect golden crispness that makes pizza so desirable, without scorching or burning."

"Using the ennoLogic eT650D infrared thermometer allows professional and home chefs to avoid the guessing game in oven surface temperature and get the best results every time," adds Johnston. "They enjoy the benefits without the hassle."

About ennoLogic: ennoLogic is a brand of high-quality electronics products with a focus on measurement and test instruments. The brand's goal is to offer reliable, accurate, high-quality technology products at affordable prices, backed by exceptional customer service and support. The ennoLogic brand was founded in 2013 in Eugene, Oregon.

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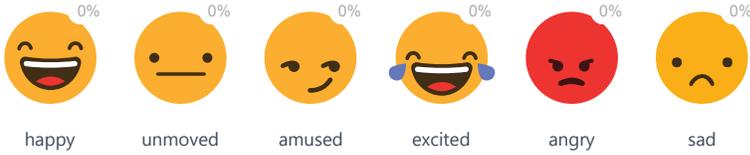
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