



DOMINO'S OVEN STANDARDS

Proprietary and Confidential

Issued June 2022

Introduction

These Standards were developed and agreed upon through the joint effort of representatives of Domino's Pizza LLC, as Manager under the Domino's Pizza Asset-Backed Securitization ("DPL"), and Domino's franchisees. The objective was to develop both a jointly-established set of minimum guidelines (the "Product Standards" or "Standards") under which all Domino's stores will operate in order to assure a uniform, high-quality customer experience, regardless of where the store is located, that promotes and protects the Domino's brand and trademarks for the mutual benefit of all stakeholders and, in other cases, suggested procedures which franchisees may choose to use in operating their stores. Because of this collaborative effort, the Standards are not unilaterally imposed upon franchisees. As independent business owners, franchisees have both the right and responsibility to establish policies and procedures that meet the Standards. Further, franchisees may choose, from time to time, to establish and follow procedures that are more strict than the Standards.

While all stores located in the United States must comply with the Standards, the failure of one or more stores to do so shall not waive or impair the right of DPL to insist upon strict compliance with the Standards. By issuing the Standards, DPL does not undertake a duty or obligation to ensure compliance with each Standard by franchisees and/or their store personnel.

Variances

It is understood that isolated circumstances may arise where compliance with the Standards may not be practical or even reasonably possible. In these instances, a Domino's store may seek a variance from complying with the Standards under specific, limited circumstances. In order to assure Domino's uniformity and the adequate protection of the Domino's brand, requests for variances can only be approved in writing by DPL. Any written approval of a variance shall be maintained in each store to which the variance applies.

"Domino's"

The term "Domino's" is used throughout the Standards. In some instances, the term is used as a registered trademark. In other instances, the term is used generally to describe all stores in the Domino's system, both corporate-owned and franchise-owned. In yet other instances, the term is used to describe the Domino's system itself. Regardless of how the term is used, it is never intended to imply that DPL controls the day-to-day operation of franchise-owned stores. Franchisees are, and shall remain, independent business owners who have the responsibility for the management and decision-making pertaining to the day-to-day operation of their stores. The fact that all stores, absent an approved variance, are to comply with the Standards does not change that relationship, but instead reflects a common interest in promoting the Domino's brand by providing a uniform, high-quality customer experience for the benefit of the entire Domino's system.

"Franchisee"

The term "franchisee" is used throughout the Standards and encompasses both franchisees and licensees.

Compliance

Above and beyond the Standards, all stores shall comply with federal, state, and local laws, statutes, codes, ordinances, regulations, and rules applicable to the operation of a store at their locality ("applicable law"). Franchisees shall contact federal, state, and local health, building, and fire agencies that regulate such practices to determine the federal, state, and local requirements. Franchisees have the responsibility to understand and comply with applicable law related to health, safety, building, accessibility, and emergency management. Franchisees are expected to be familiar with and comply with the requirements of federal, state, and local health, building, law enforcement, fire, and other government entities that regulate practices related to the operation of a restaurant and delivery service.

In some instances, standards promulgated by other organizations, such as Underwriters Laboratories ("UL") and NSF International ("NSF"), may be utilized by these agencies. In addition, federal, state, and local employment, occupational, and health and safety agencies have established applicable law regarding their area of authority. Whatever the source of the applicable law, franchisees must take all steps necessary to ensure conformity with such requirements.

In some instances, the Standards may be more strict or go beyond the requirements of applicable law. If the Standards are stricter than the requirements of applicable law, franchisees shall be obligated to satisfy the stricter requirements of the Standards. If the requirements of the Standards actually conflict with the requirements of applicable law, franchisees

shall follow the requirements of applicable law instead of the Standards - but only to the extent of the conflict. **For any legal issues affecting their businesses, franchisees should consult with their own legal counsel.**

DPL reserves the right to amend the Standards as deemed necessary.

Oven Setup

- A. Stores must have at least two (2) working approved ovens. When running one oven, use slower oven (Oven 2) for all products.
- B. Ovens will be set up according to the specified finger arrangements.
- C. Ovens will follow the time and temperature standards according to the chart below.
- D. Any store approved for opening or relocation may not use ovens indicated by an asterisk* on the chart below.
- E. To calibrate ovens to one speed and temperature, stores should set all ovens to the temperature and speed of the slower oven (Oven 2) in accordance with the guidelines below. Adjust the speed as necessary to achieve a minimum internal product temperature of 165°F and ensure that all end bake characteristics (including cut tests on pizzas and appearance of side products) are consistent with the Oven Calibration Guide.
- F. If product temperature and end bake characteristics for each product are not met, calibrate the ovens to the two different oven times and temperatures as set forth below.

Minimum Standard Settings
or slower.
See Item List

OVEN #1

Minimum Standard Settings -
plus 30 seconds or more.
See Item List

OVEN #2

This oven should be on
during all business hours.

RESET YOUR OVENS FOR THE BEST BAKE . . .

Oven Set-Up

Set Oven #1 to Minimum Standard Settings or slower. Add 30 seconds or more to Minimum Standard Settings for Oven #2. For setting details on your oven, see Oven Standards.

Timing Your Oven

Place a screen on the conveyor belt. Start your stop watch/timer when the leading edge of the screen enters the oven. Stop the timer when the leading edge exits the oven.

Oven Placement

Place Oven #2 label on slower belt, and Oven #1 label on faster belt. A separate label is provided to write belt speed with wipe-off marker. Item list should be placed on oven near belts for reference.



Oven | #CUT-21 © May 2017 Domino's IP Holder LLC

OVEN #1 PROPER BAKE MINIMUM STANDARD SETTINGS

Hand-tossed 0-3 toppings
Thin Crust
Gluten Free Crust
Brooklyn Style
Parm Bread Bites
Pasta Dish
Boneless Chicken
Lava Cakes

OVEN #2 PROPER BAKE - MINIMUM PLUS 30 SECONDS OR MORE

PAN Pizza
Hand-tossed 4+ Toppings
Bread Twists
Stuffed Cheesy Bread
Parm Bread Bites
Wings
Specialty Chicken
Oven Baked Sandwiches
Marbled Cookie Brownie
Bread Bowl Pasta

The following are approved ovens for use in Domino's stores based on the following:

Oven Type	Min Time Oven #1	Min Time Oven #2	Temperature Recommendation (°F)
Lincoln Wearever 1022 1040 1023/1116 1000 1452 1453	6:00	6:30	490 - 510°
Middleby Marshall PS200	6:30	7:00	450 - 480°
Middleby Marshall PS350 PS360 360Q 360G WOW PS360Q Tandem PS360WB PS360WB70 PS360EWB	6:30	7:00	470 - 510°
Middleby Marshall PS536	6:00	6:30	450° - 480°
Middleby Marshall PS520, PS540 gas	6:00	6:30	450° - 470°
Middleby Marshall PS540 Elec	6:00	6:30	500° - 520°
Middleby Marshall PS570, 570Q	6:00	6:30	450° - 500°
Middleby Marshall PS555, 555Q	6:00	6:30	450° - 470°
Middleby Marshall 640 WOW	5:30	6:00	450° - 495°
Middleby Marshall 670 WOW	5:30	6:00	450° - 495°
Edge 3260	5:50		470°
XLT *1832 TSD & TS3 by BOFI 2440 TSD & TS3 by BOFI 3240 TSD & TS3 by BOFI 3255 TSD & TS3 by BOFI 3855 TSD & TS3 by BOFI 3270 TSD & TS3 by BOFI 3870 TSD & TS3 by BOFI	6:00	6:30	450° - 475°
XLT 3255 C	6:30	7:00	455° - 465°
XLT 3270 C 1B & 2B	6:30	7:00	455° - 465°
XLT 3255 D	6:30	7:00	440°-460°
*XLT 3270 D 1B	6:45	7:10	440° - 455°
XLT 3270 D 2B	6:30	7:00	450° - 460°
XLT 3255F	6:20 / 425°	6:40 / 430°	425° - 430°
XLT 3270F	6:10 / 425°	6:40 / 430°	425° - 430°
XLT 3255G, 3855G	6:40	7:00	425° - 435°
XLT 3270G	6:35	6:55	420° - 430°
XLT 3255H, 3855H	6:00	6:00	440° - 470°

XLT 3270H, 3870H	6:20	6:20	440° - 470°
XLT 3265-DS	5:00		440°
*Baker Pride	7:00	7:30	580° - 600°
*CTX Tri-Phase	6:50	7:20	Top 630° 620° 600° Bottom 530° 545° 560° Direction: left to right
*CTX 70	7:30	8:00	Top 650° Bottom 670°
*CTX 55 (Gemini)	7:00	7:30	Top 670° 675° Bottom 680° 685° Direction: left to right
*Lang Air	7:00	7:30	560 - 590° Medium high, medium low
*Mastermatic	6:30	7:00	450° - 475°