

(19) World Intellectual Property Organization  
International Bureau



(43) International Publication Date  
27 February 2003 (27.02.2003)

PCT

(10) International Publication Number  
**WO 03/015524 A1**

(51) International Patent Classification<sup>7</sup>: **A21C 13/00**,  
A21D 6/00

(21) International Application Number: PCT/US02/08712

(22) International Filing Date: 22 March 2002 (22.03.2002)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:  
09/929,882 14 August 2001 (14.08.2001) US

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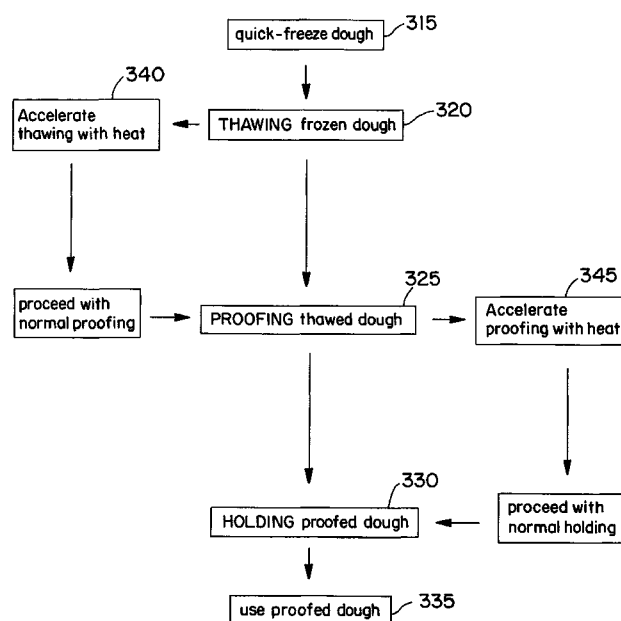
(81) Designated States (*national*): AE, AG, AL, AM, AT, AU,  
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,  
CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH,  
GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC,  
LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW,  
MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG,  
SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VN,  
YU, ZA, ZM, ZW.

(84) Designated States (*regional*): ARIPO patent (GH, GM,  
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),  
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),  
European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR,  
GB, GR, IE, IT, LU, MC, NL, PT, SE, TR), OAPI patent  
(BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR,  
NE, SN, TD, TG).

**Published:**  
— with international search report

*For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

(54) Title: APPARATUS AND METHOD FOR COLD-PROOFING MULTIPLE DOUGH PIECES



(57) **Abstract:** An apparatus and method are disclosed that allows multiple pieces of frozen dough (16) to proof without heat or added humidity. The apparatus comprises a metal enclosure (1), devices to support trays (14) of dough (16), and doors (9, 10, 11, 12) that allow access to the dough (16) and to selectively open or close the enclosure (1), such that in the closed position the doors (9, 10, 11, 12) substantially seal the apparatus. Within the enclosure (1), the frozen dough (16) is thawed, proofed, and held for controlled time periods at controlled temperatures while placed in a refrigerated chamber. A particular step may be accelerated under heat.



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