



NOT YOUR NONNA'S™ STUFFED PIZZA WEDGES



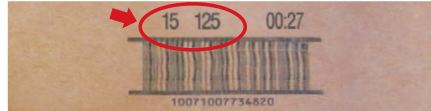
STANDARD OPERATING PROCEDURES

TURBOCHEF TORNADO OVEN

WHAT YOU'LL NEED:

- Stuffed Pizza Wedges (frozen or thawed)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)

STORAGE & THAWING:



Product may be stored frozen for up to one year from the 5-digit manufacture date on the case. The first two digits indicate the year (2015 in example shown). The last three digits indicate the day of the year (125th day in example, or May 5th).

QUALITY CHECK AFTER HEATING:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- Place Stuffed Pizza Wedges in provided sleeve. Fold open end down.
- Hold for up to 4 hours as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Stuffed Pizza Wedges that are excessively cracked or dried out.

COOKING INSTRUCTIONS [TurboChef Tornado]

Place on basket cooking sheet lined with parchment paper and use screen mesh to cover. Stuffed Pizza Wedges are cook and serve products and should be cooked to an internal temperature that reaches 165°F. Equipment performance may vary. Adjust time and temperature accordingly.

FROZEN

PEPPERONI

3 Pizza Wedges
Temperature: 900°F
Cook for 1 Min 55 Sec.

Let rest for 1 minute before serving.

Event	TIM%	AIR%	WAV%
1	60	40	100
2	40	30	100

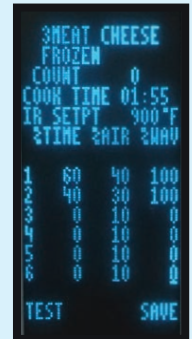


THREE MEAT COMBO

3 Pizza Wedges
Temperature: 900°F
Cook for 1 Min 55 Sec.

Let rest for 1 minute before serving.

Event	TIM%	AIR%	WAV%
1	60	40	100
2	40	30	100



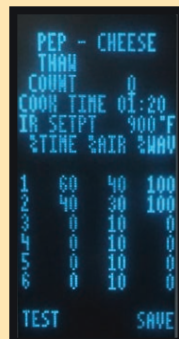
THAWED

PEPPERONI

3 Pizza Wedges
Temperature: 900°F
Cook for 1 Min 20 Sec.

Let rest for 1 minute before serving.

Event	TIM%	AIR%	WAV%
1	60	40	100
2	40	30	100



THREE MEAT COMBO

3 Pizza Wedges
Temperature: 900°F
Cook for 1 Min 25 Sec.

Let rest for 1 minute before serving.

Event	TIM%	AIR%	WAV%
1	60	40	100
2	40	30	100

