



Standard Operating Procedures

Empanadas & Panadas Preparation

Empanadas and Panadas are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 165°F. Equipment performance may vary. Adjust time and temperature accordingly.



DEEP FRYER

Beef, Chicken, Bacon, Sausage Empanadas / Cheesy Pepperoni Panadas - Cook 4

Thawed: 375°F for 4 Minutes

Let rest for 1 minute before serving.

Apple Pie Empanadas - Cook 4

Thawed: 375°F for 2 Minutes 10 Seconds

Let rest for 2 minutes before serving.

- Preheat oil in fryer to temperature shown.
- Place thawed Empanadas/Panadas in fry basket.
- Place loaded fry basket into preheated oil and use a basket lid to prevent Empanadas/Panadas from floating. Fry for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

CONVENTIONAL OVEN

Beef, Chicken, Bacon, Sausage Empanadas / Cheesy Pepperoni Panadas - Cook 8

Frozen: 400°F for 16 Minutes

Thawed: 400°F for 13 Minutes

Let rest for 1 minute before serving.

Apple Pie Empanadas - Cook 6

Frozen: 400°F for 7 Minutes 30 Seconds, flip and bake for additional 7 Minutes 30 Seconds.

Thawed: 400°F for 5 Minutes 30 Seconds, flip and bake for additional 5 Minutes 30 Seconds.

Let rest for 2 minutes before serving.

- Preheat oven to temperature shown.
- Place Empanadas/Panadas on a cooking sheet that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

CONVECTION OVEN

Beef, Chicken, Bacon, Sausage Empanadas / Cheesy Pepperoni Panadas - Cook 8

Frozen: 350°F for 15 Minutes

Thawed: 350°F for 12 Minutes

Let rest for 1 minute before serving.

Apple Pie Empanadas - Cook 6

Frozen: 350°F - High Fan for 6 Minutes, flip and bake for additional 6 Minutes.

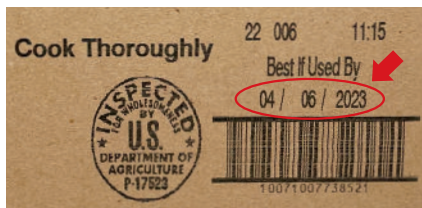
Thawed: 350°F - High Fan for 4 Minutes, flip and bake for additional 4 Minutes.

Let rest for 2 minutes before serving.

- Preheat oven to temperature shown.
- Place Empanadas/Panadas on a cooking sheet that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

Storage & Thawing:



- Product may be stored frozen for up to 15 months from the production date. The expiration date is printed above the barcode on the case.
- Thaw for 12-24 hours at a refrigerated temperature of 40°F or less. Thawing times may vary.

See back for additional instructions.



Standard Operating Procedures

Quality Check After Cooking:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- After cooking, place Empanada/Panada into the provided serving sleeve or alternative packaging.
- Hold for up to **4 hours** as long as core temperature remains above 140°F. Discard if below 140°F.
- Discard Empanadas/Panadas that are excessively cracked or dried out.

Serving Instructions

1. Place one fully cooked Empanada/Panada into serving sleeve.



2. Fold over open end of sleeve on dotted line.



3. Place Empanadas/Panadas in a warming unit for up to **4 hours** as long as core temperature remains above 140°F, or serve immediately as is or with side dishes.



Empanadas & Panadas Preparation

MERRYCHEF E4S

Beef, Chicken, Bacon, Sausage Empanadas / Cheesy Pepperoni Panadas - Cook 3

Frozen: 475°F for 2 Minutes

FAN%: 90	WAV%: 70
----------	----------

Thawed: 475°F for 1 Minute 25 Seconds

FAN%: 90	WAV%: 70
----------	----------

Let rest for 1 minute before serving.

Apple Pie Empanadas - Cook 3

Frozen: 475°F for 2 Minutes

FAN%: 100	WAV%: 60
-----------	----------

Thawed: 475°F for 1 Minute 45 Seconds

FAN%: 100	WAV%: 40
-----------	----------

Let rest for 1 minute before serving.



- Place Empanadas/Panadas on cooking sheet lined with parchment paper. Use screen mesh to cover Empanadas/Panadas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

TURBOCHEF i3

Beef, Chicken, Bacon, Sausage Empanadas / Cheesy Pepperoni Panadas - Cook 4

Frozen: 500°F for 3 Minutes

TIME%: 100	TOP%: 70	BOT%: 90	WAV%: 50
------------	----------	----------	----------

Thawed: 500°F for 2 Minutes

TIME%: 100	TOP%: 70	BOT%: 90	WAV%: 50
------------	----------	----------	----------

Let rest for 1 minute before serving.

Apple Pie Empanadas - Cook 3

Frozen: 500°F for 2 Minutes 10 Seconds

TIME%: 100	TOP%: 90	BOT%: 90	WAV%: 50
------------	----------	----------	----------

Thawed: 500°F for 2 Minutes 50 Seconds

TIME%: 100	TOP%: 100	BOT%: 100	WAV%: 10
------------	-----------	-----------	----------

Let rest for 1 minute before serving.



- Place Empanadas/Panadas on basket cooking sheet lined with parchment paper. Use screen mesh to cover Empanadas/Panadas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

TURBOCHEF ENCORE 2

Beef, Chicken, Bacon, Sausage Empanadas / Cheesy Pepperoni Panadas - Cook 4

Frozen: 500°F for 1 Minute 50 Seconds

Event: 1	TIME%: 60	AIR%: 100	WAV%: 100
----------	-----------	-----------	-----------

Event: 2	TIME%: 40	AIR%: 100	WAV%: 70
----------	-----------	-----------	----------

Thawed: 500°F for 1 Minute 5 Seconds

Event: 1	TIME%: 60	AIR%: 100	WAV%: 100
----------	-----------	-----------	-----------

Event: 2	TIME%: 40	AIR%: 100	WAV%: 70
----------	-----------	-----------	----------

Let rest for 1 minute before serving.

Apple Pie Empanadas - Cook 3

Frozen: 500°F for 1 Minute 38 Seconds

Event: 1	TIME%: 100	AIR%: 100	WAV%: 50
----------	------------	-----------	----------

Thawed: 500°F for 2 Minutes 50 Seconds

Event: 1	TIME%: 100	AIR%: 100	WAV%: 5
----------	------------	-----------	---------

Let rest for 1 minute before serving.



- Place Empanadas/Panadas on basket cooking sheet lined with parchment paper. Use screen mesh to cover Empanadas/Panadas.
- Cook for time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT