



## Standard Operating Procedures



### Quality Check After Cooking:

Only serve Tornadoos® that meet the following quality standards.

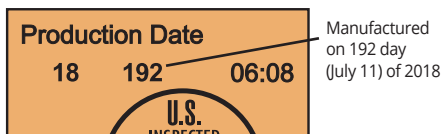
- Medium golden brown color
- Soft, oily texture – crispy, but not dry
- Use a sanitized pocket thermometer to ensure that core temperature has reached or exceeds 165°F before serving
- No excessive drying, cracking or browning

### Tornadoos® Shelf Life Guidelines

Frozen	15 months
Refrigerated	6 days
Once Cooked	4 hours

### Store Frozen:

For best performance, we recommend placing frozen Tornadoos® on the roller grill. Product may be stored frozen for up to 15 months or one year three months from the 5-digit manufacture date on the Tornadoos® case. The first two digits indicate the year (2018 in example shown), the last three digits indicate the day of the year (192nd day in example shown, or July 11). So if unused, even if frozen, the case of Tornadoos® in the example shown should be discarded on or before October 11, 2019.



# Tornadoos® Preparation

Tornadoos® should be cooked to an internal temperature that reaches or exceeds 165°F. Equipment performance may vary. Adjust time and temperature accordingly.

## ROLLER GRILL



- Preheat roller grill on "10" or "HIGH" setting for 10 minutes.



- Reduce temperature to "7" or "MEDIUM" heat.



- Fill roller grill with frozen Tornadoos®.
- Use flavor grill tags to separate flavors.
- Use "Still Cooking" grill tags until cooked.



- Cook Tornadoos® until internal core temperature reaches or exceeds 165°F.
- If a Tornado® will not roll, flip it end to end.
- Remove "Still Cooking" grill tags when ready to serve.



- To serve, place fully cooked Tornadoos® in the sleeves provided and hand to customer.
- Cooked Tornadoos® may be held on grill – or in a warming case – up to **4 hours** as long as core temperature remains between 140°F and 165°F.



- As product sells, consolidate cooked Tornadoos® forward. Place frozen Tornadoos® toward the back of grill behind "Still Cooking" tag until they are properly cooked and ready for sale.

**CAUTION: PRODUCT MAY BE HOT**

## DEEP FRYER

**3 oz Tornadoos®** – Cook 4 Tornadoos®

**Thawed:** 375°F for 4 Minutes

*Let rest for 1 minute before serving.*

- Preheat oil in deep fryer to 375°F
- Place thawed Tornadoos® into fry basket and close lid, or use second fry basket as lid to prevent Tornadoos® from floating
- Place loaded fry basket into preheated oil for time shown in chart, or until 165°F is achieved
- Check temperature and if necessary, continue cooking until internal core temperature reaches or exceeds 165°F

**CAUTION: PRODUCT MAY BE HOT**

## CONVENTIONAL OVEN

**3 oz Tornadoos®** – Cook 8 Tornadoos®

**Thawed:** 450°F for 12 Minutes

*Let rest for 1 minute before serving.*

- Preheat oven to appropriate temperature shown in chart
- Place Tornadoos® on cooking sheet that has been lined with parchment paper or lightly coated with cooking spray
- Place in preheated oven for time shown in chart, or until 165°F is achieved
- Check temperature and if necessary, continue cooking until internal core temperature reaches or exceeds 165°F

**CAUTION: PRODUCT MAY BE HOT**

See back for additional instructions.



## Standard Operating Procedures

### Thawing:

When thawing TORNADOS® prior to cooking, only do so in a refrigerator set at 40°F or lower. It will take 24-48 hours for TORNADOS® to thaw. For food safety, discard product that has been thawed for 6 days.

Be sure to write on each case the date it was moved from the freezer to the refrigerator. When ready to cook more TORNADOS®, pull cases with earliest dates out of the refrigerator first.

### Holding TORNADOS®:

TORNADOS® may be held as a Hot-to-Go item on a roller grill or in a warming case for up to **4 hours** as long as core temperature remains between 140°F and 165°F. Discard TORNADOS® that no longer meet the Quality Check standards.



### Important Safety and Quality Tips:

- Wash hands and wear gloves before handling TORNADOS®
- Never microwave or force-thaw TORNADOS®
- Never store TORNADOS® from different cases together in the same case
- Never serve TORNADOS® until they have been cooked to core temperature of 165°F or higher

# TORNADOS® Preparation

## CONVECTION OVEN

**3.75 oz TORNADOS®** – Cook 6 TORNADOS®

Thawed: 325°F - Fan Hi for 12 Minutes

Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT

- Preheat oven to appropriate temperature shown in chart
- Place TORNADOS® on cooking sheet that has been lined with parchment paper or lightly coated with cooking spray
- Place in preheated oven for time shown in chart, or until 165°F is achieved
- Check temperature and if necessary, continue cooking until internal core temperature reaches or exceeds 165°F

## MERRYCHEF E4S

**3 oz TORNADOS®** – Cook 4 TORNADOS®

Thawed: 475°F for 1 Minute 25 Seconds

FAN%: 90	WAV%: 70
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Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT



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

## TURBOCHEF ENCORE 2

**3 oz TORNADOS®** – Cook 4 TORNADOS®

Thawed: 500°F for 1 Minute 25 Seconds

EVENT: 1	TIME%: 100	TOP%: 90	WAV%: 70
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Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT



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

## AIR FRYER

**3 oz TORNADOS®** – Cook 2 TORNADOS®

350°F - Air Fry for 11 Minutes

Let rest for 1 minute before serving.

CAUTION: PRODUCT MAY BE HOT

- Preheat air fryer to 350°F
- Place TORNADOS® in preheated air fryer for 11 minutes, or until 165°F is achieved
- Check temperature and if necessary, continue cooking until internal core temperature reaches or exceeds 165°F