Tornados® CRNCH+ Preparation

Tornados® CRNCH+ 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.

Standard Operating Procedures



CONVECTION OVEN

Buffalo Chicken – *Cook 8 Tornados® CRNCH+*

Frozen: 325°F for 18 Minutes

Thawed: 325°F for 12 Minutes 30 Seconds

Let rest for 1 minute before serving.

- Preheat oven to 325°F.
- Place 8 Tornados® CRNCH+ 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

CONVENTIONAL OVEN

Buffalo Chicken – *Cook 8 Tornados® CRNCH+*

Frozen: 450°F for 19 Minutes

Thawed: 450°F for 13 Minutes

Let rest for 1 minute before serving.

- Preheat oven to 450°F.
- Place 8 Tornados® CRNCH+ 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

TURBOCHEF ENCORE 2

Buffalo Chicken – *Cook 4 Tornados® CRNCH+*

Thawed: 500°F for 1 Minute 50 Seconds

TIME%: 100	AIR%: 90	WAV%: 70

Let rest for 1 minute before serving.

- Preheat oven to 500°F.
- Place 4 Tornados® CRNCH+ on a basket cooking sheet that has been lined with parchment paper.
- Use screen mesh to cover Tornados® CRNCH+.
- 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

MERRYCHEF E4S

Buffalo Chicken – *Cook 4 Tornados® CRNCH+*

Thawed: 475°F for 2 Minutes

AIR%: 90	WAV%: 70

Let rest for 1 minute before serving.

- Preheat oven to 475°F.
- Place 4 Tornados® CRNCH+ on a basket cooking sheet that has been lined with parchment paper.
- Use screen mesh to cover Tornados® CRNCH+.
- 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

DEEP FRYER

Buffalo Chicken – *Cook 4 Tornados® CRNCH+*

Thawed: 375°F for 4 Minutes 30 Seconds

Let rest for 1 minute before serving.

- Preheat oil in fryer to 375°F.
- Place 4 Tornados® CRNCH+ into a fry basket and close lid or use second fry basket as lid to prevent Tornados® CRNCH+ from floating.
- Place loaded fry basket into preheated oil for time shown in chart.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

Storage



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.

Quality Check After Cooking:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- After cooking, place ONE Tornados® CRNCH+ 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 Tornados® CRNCH+ that are excessively cracked or dried out.

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