



# COOKING GUIDE

## Roller Grill

See other side for other oven types

Tornados are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 161°F.

Equipment performance may vary, adjust time and temperature accordingly.

### What You'll Need:

- Tornados
- Flavor grill tags
- "Not Ready" grill tags
- Serving sleeves
- Plastic tongs
- Roller grill: (sanitized)
- Plastic gloves
- Thermometer (clean & sanitized)
- Tornados danglers, static clings and counter cards. Available at [www.ruizfoodservice.com](http://www.ruizfoodservice.com)

### Quality Check:

Only serve Tornados 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 161°F before serving.
- No excessive drying, cracking or browning

### 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 161°F or higher.

<p><b>1</b></p>		<p>Preheat roller grill on "10" or "HIGH" setting for 10 minutes.</p>
<p><b>2</b></p>		<p>Reduce temperature to "7" or "MEDIUM" heat.</p>
<p><b>3</b></p>		<p>Fill roller grill with frozen Tornados.</p> <ul style="list-style-type: none"> <li>• Use flavor grill tags to separate flavors.</li> <li>• Use "Not Ready" grill tags until cooked.</li> </ul>
<p><b>4</b></p>		<p>Cook Tornados until internal core temperature reaches or exceeds 161°F.</p> <p><i>If a Tornado will not roll, flip it end to end. Remove "Not Ready" grill tags when ready to serve.</i></p>
<p><b>5</b></p>		<p>To serve, place fully cooked Tornados in the sleeves provided and hand to customer.</p> <p><i>Cooked Tornados may be held on grill – or in a warming case – up to 4 hours as long as core temperature remains between 140°F and 160°F.</i></p>
<p><b>6</b></p>		<p>As product sells, consolidate cooked Tornados forward. Place frozen Tornados toward the back of grill behind "Not Ready" tag until they are properly cooked and ready for sale.</p>

Available at [www.ruizfoodservice.com](http://www.ruizfoodservice.com)



See other side for Roller Grill Cooking

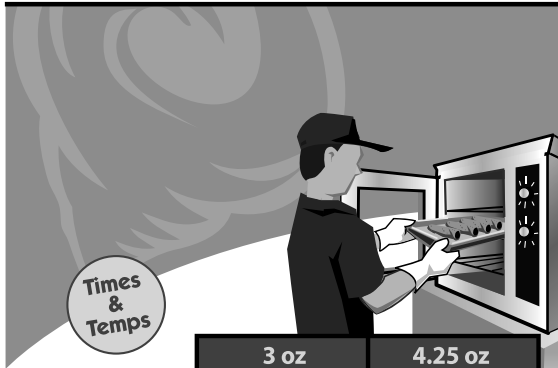
# COOKING GUIDE

## •Conventional Oven •Convection Oven •Deep Fryer

Tornados are cook and serve products and should be cooked to an internal temperature that reaches or exceeds 161°F.

Equipment performance may vary, adjust time and temperature accordingly.

### Conventional Oven

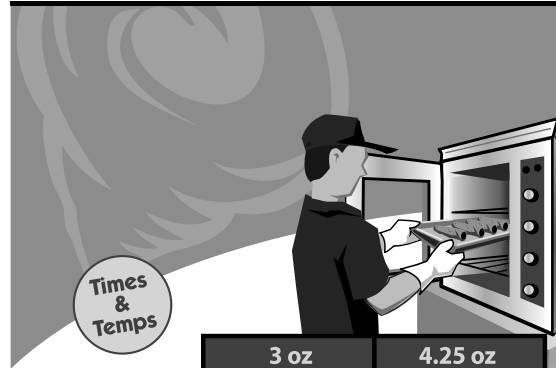


Times & Temps

	3 oz	4.25 oz
<b>FROZEN</b>	350°F 25 min	350°F 27 min
<b>THAWED</b>	450°F 12 min	450°F 13 min

- 1 Preheat oven to appropriate temperature shown in chart.
- 2 Place Tornados on a cooking sheet that has been lined with parchment paper or lightly coated with cooking spray.
- 3 Place in preheated oven for time shown in chart, or until 161°F is achieved.
- 4 Check temperature and if necessary, continue cooking until internal core temperature reaches or exceeds 161°F

### Convection Oven

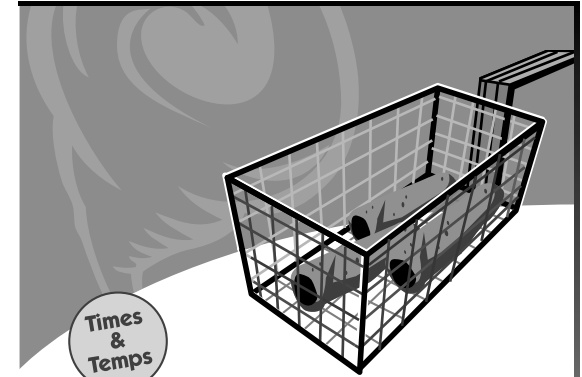


Times & Temps

	3 oz	4.25 oz
<b>FROZEN</b>	325°F - FAN HI 15 min	325°F - FAN HI 15 min
<b>THAWED</b>	325°F - FAN HI 12 min	325°F - FAN HI 12 min

- 1 Preheat oven to appropriate temperature shown in chart.
- 2 Place Tornados on a cooking sheet that has been lined with parchment paper or lightly coated with cooking spray.
- 3 Place in preheated oven for time shown in chart, or until 161°F is achieved.
- 4 Check temperature and if necessary, continue cooking until internal core temperature reaches or exceeds 161°F

### Deep Fryer



Times & Temps

	3 oz	4.25 oz
<b>THAWED</b>	375°F 3 min 30 sec	375°F 4 min 30 sec

Do not fry frozen Tornados!

- 1 Preheat oil in deep fryer to 375°F.
- 2 Place thawed Tornados into fry basket and close lid. Or use second fry basket as lid to prevent Tornados from floating.
- 3 Place loaded fry basket into preheated oil for time shown in chart, or until 161°F is achieved.
- 4 Check temperature and if necessary, continue cooking until internal core temperature reaches or exceeds 161°F