



# 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:

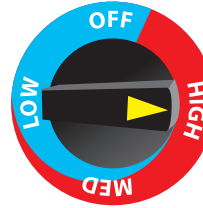
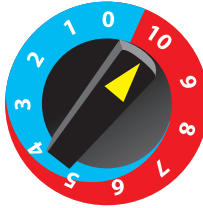
Only serve Tornados that meet the following quality standards.

- 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:

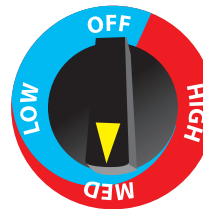
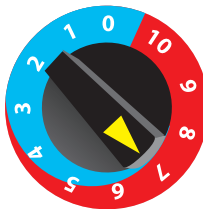
- Wash hands and wear gloves before handling Tornados.
- Never microwave or force-thaw Tornados.
- Never store Tornados from different cases together in the same case.
- Never serve Tornados until they have been cooked to core temperature of 161°F or higher.

**1**



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

**2**



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

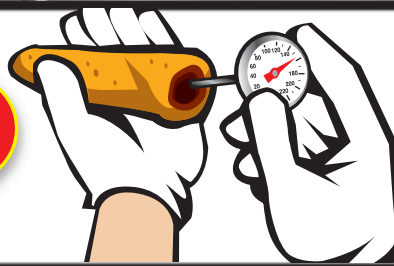
**3**



**Fill roller grill with frozen Tornados.**

- Use flavor grill tags to separate flavors.
- Use "Not Ready" grill tags until cooked.

**4**



**Cook Tornados until internal core temperature reaches or exceeds 161°F.**

*If a Tornado will not roll, flip it end to end. Remove "Not Ready" grill tags when ready to serve.*

**5**



**To serve, place fully cooked Tornados in the sleeves provided and hand to customer.**

*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.*

**6**



**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.**

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



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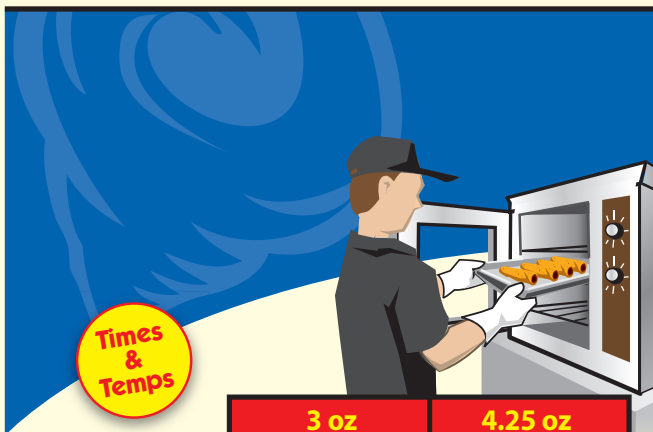
## •Conventional Oven •Convection Oven •Deep Fryer

See other side for Roller Grill Cooking

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.

### Cooking Guide For Conventional Oven

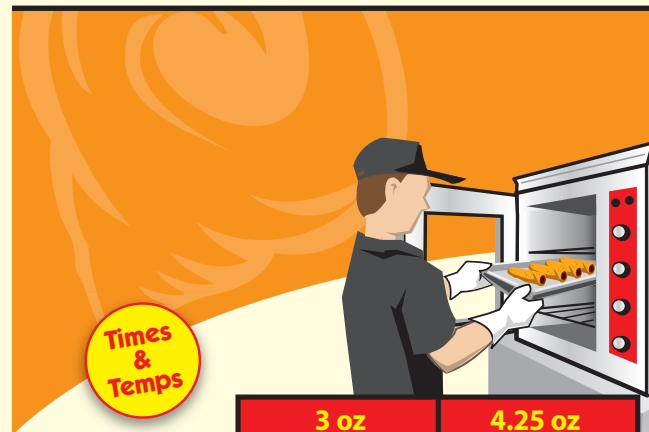


Times & Temps

	3 oz	4.25 oz
FROZEN	350°F 25 min	350°F 27 min
THAWED	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

### Cooking Guide For Convection Oven



Times & Temps

	3 oz	4.25 oz
FROZEN	325°F - FAN HI 15 min	325°F - FAN HI 15 min
THAWED	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

### Cooking Guide For Deep Fryer



Times & Temps

	3 oz	4.25 oz
THAWED	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



## Storage, Handling & Thawing

See other side for Roller Grill Best Practices

Please read the **Tornados Cooking Guide** and post it for your team members who will be preparing Tornados.

### It Includes:

- Step-by-step cooking instructions for cooking Tornados on the roller grill, conventional oven, convection oven, deep fryer and impinger conveyor oven
- What You'll Need
- Quality Check standards
- Important Safety and Quality Tips



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They're

**FREE!**

**ORDER ONLINE**  
[ruizfoodservice.com](http://ruizfoodservice.com)



## Additional Important Information

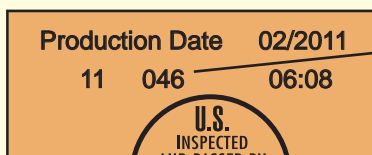
In addition to the Quick Reference Guide, please read and follow the handling instructions below.

### Tornados Shelf Life Guideline

<b>Frozen</b> _____	<b>12 months</b>
<b>Refrigerated</b> _____	<b>6 days</b>
<b>Once cooked</b> _____	<b>4 hours</b>

### Store Frozen

For best performance, we recommend placing frozen Tornados on the roller grill. Product may be stored frozen for up to one year from the 5-digit manufacture date on the Tornados case. The first two digits indicate the year (2011 in example shown), the last three digits indicate the day of the year (46th day in example shown, or February 15). So if unused, even if frozen, the case of Tornados in the example shown should be discarded on or before February 15, 2012.



Manufactured on 46 day (February 15) of 2011.

### Thawing

Though it is not the preferred method, if you thaw Tornados prior to placing on roller grill, only do so in a refrigerator set at 40°F or lower. It will take 24-48 hours for Tornados to thaw. For best rolling action on roller grill, use Tornados within 4 days of thawing. For food safety, discard product that has been thawed for 5 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 160°F. Discard Tornados that no longer meet the Quality Check standards listed on the Quick Reference Guide.





## Roller Grill Best Practices

See other side for Storage, Handling & Thawing



### Make a Good Impression

- ✓ Place your grill in a highly visible, high-traffic area. Popular locations are on a hot food island or near the coffee.
- ✓ Keep your grill clean. Many consumers will not buy product from a grill that does not look safe.
- ✓ Use the free grill tags with flavor labels to make sure customers can see their flavor choices without having to ask.
- ✓ We recommend The Tornadoes Roller Grill Merchandiser Kit for full effect. It comes with an elevated sign on the top, a menu board, and holders for tongs and Tornadoes serving bags.



### Offer Multiple Flavors

- ✓ Remember that most people like to have multiple flavors to choose from.
- ✓ The Ruiz Foods Roller Grill Management Form will help you determine which flavors generate the most profit in each day part.
- ✓ Introduce new flavors periodically because most people like to try new flavors.



### Manage for Maximum Profits

- ✓ Let your customers feast their eyes on a well-stocked grill. If you have times when only 1 or 2 Tornadoes are on the grill, sales will slow down even if store traffic is high.
- ✓ High volume stores target shrinkage of 10-20%. Too much shrinkage hurts profits. But too little shrinkage means that you're probably missing sales.
- ✓ Use a system for helping you decide how many Tornadoes to have on the grill at various times of the day.
- ✓ As Tornadoes are sold off the grill, consolidate them forward, keeping the Tornadoes that have been on the grill the longest the furthest forward.



### Promote to Lift Sales

- ✓ "2 for" specials and bundling Tornadoes with other items (like coffee or a cold drink) can be a strong enticement for customers.
- ✓ Highlighting a new Flavor of the Month can lift sales and help you find new flavors that might sell well in your store.
- ✓ Take advantage of the FREE POS items offered by Ruiz Foods - Grill Tags, Clings, Tent Cards, Dangers

Visit  
[www.ruizfoodservice.com](http://www.ruizfoodservice.com)  
and click on the "Tornadoes Hot-to-Go Headquarters" link  
to find the forms/POS items mentioned below and helpful videos.

