



COOKING GUIDE

APW WYOTT SPTU – 50

Tornados 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.

FROZEN

Remove frozen Tornados from film and place in the heating drawer in a single layer.

Cook For

1 hour 28 minutes

What You'll Need:

- Tornados (frozen)
- Plastic gloves
- Tongs
- Thermometer (clean & sanitized)
- Tornados danglers, static clings and counter cards. Available at 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 165°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 165°F or higher.