



COOKING GUIDE

ROLLER GRILL

See other side for other oven types

Tornados 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
- "Still cooking" 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

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 "Still Cooking" 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 "Still Cooking" 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 "Still Cooking" tag until they are properly cooked and ready for sale.

Available at www.ruizfoodservice.com



COOKING GUIDE

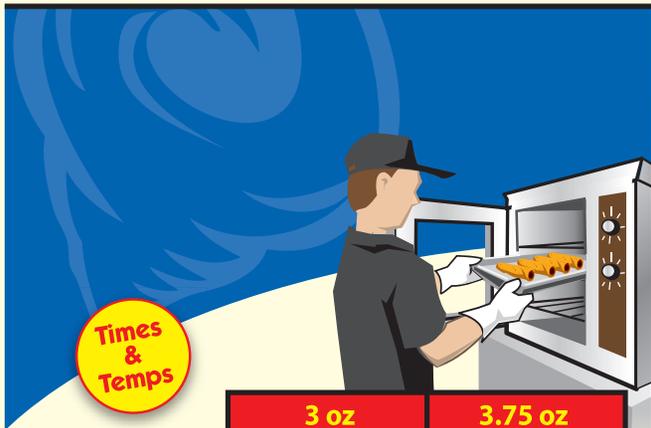
• CONVENTIONAL OVEN • CONVECTION OVEN • DEEP FRYER

See other side for Roller Grill Cooking

Tornados should be cooked to an internal temperature that reaches or exceeds 161°F.

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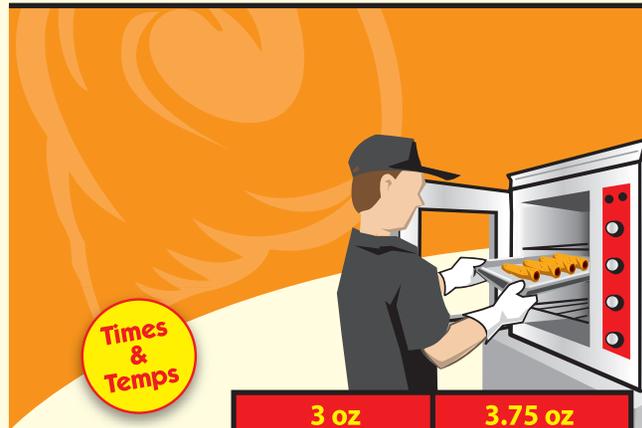
COOKING GUIDE FOR CONVENTIONAL OVEN



	3 oz	3.75 oz
FROZEN	350°F 25 min	350°F 28 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



	3 oz	3.75 oz
FROZEN	325°F - FAN HI 15 min	325°F - FAN HI 17 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



	3 oz	3.75 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



MANAGER'S GUIDE

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 and deep fryer
- What You'll Need
- Quality Check standards
- Important Safety and Quality Tips



Are you taking advantage of in-store promo materials for TORNADOS?

They're **FREE!**
ORDER ONLINE
www.ruizfoodservice.com



Additional Important Information

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

TORNADOS Shelf Life Guideline

Frozen _____	15 months
Refrigerated _____	6 days
Once cooked _____	4 hours

Store Frozen

For best performance, we recommend placing frozen TORNADOS 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 TORNADOS case. The first two digits indicate the year (2018 in example shown), the last three digits indicate the day of the year (192th day in example shown, or July 11). So if unused, even if frozen, the case of TORNADOS in the example shown should be discarded on or before October 11, 2019.



Manufactured on 192 day (July 11) of 2018.

Thawing

Though it is not the preferred method, if you thaw 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 best rolling action on roller grill, use TORNADOS within 4 days of thawing. 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 160°F. Discard TORNADOS that no longer meet the Quality Check standards listed on the Quick Reference Guide.





MANAGER'S GUIDE

STORAGE, HANDLING & THAWING

See other side for Roller Grill Best Practices



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 Tornado's Roller Grill Merchandiser Kit for full effect. It comes with an elevated sign on the top, a menu board, and holders for tongs and Tornado's serving bags.



MANAGE FOR MAXIMUM PROFITS

- ✓ Let your customers feast their eyes on a well-stocked grill. If you have times when only 1 or 2 Tornado's 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 Tornado's to have on the grill at various times of the day.
- ✓ As Tornado's are sold off the grill, consolidate them forward, keeping the Tornado's that have been on the grill the longest the furthest forward.



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.



PROMOTE TO LIFT SALES

- ✓ "2 for" specials and bundling Tornado's 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, Danglers

Visit www.ruizfoodservice.com to order free POS and get equipment order forms.



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