



SAFE COOKING & HANDLING INSTRUCTIONS

STEP 1 PREPARATION

1. Remove the cone from the freezer.
2. Slice overwrap and peel off. Then remove inner clear plastic wrap.
3. The top of the cone is a more rounded and a slight larger diameter than the bottom. The insert tube will also be visible from the top of the cone.
4. Place rod through cone tube and place onto the Shawarma Machine mount and lock in place.
5. Adjust cone so that it is 4 inches from the heating elements.

STEP 2 COOKING

1. Using one burner, cook for 45 - 60 minutes until golden red and slightly crispy. You are now ready to begin slicing the first layer.
2. Now turn on both burners (if needed due to sales volume), and continue to cook the cone. When the cone becomes golden brown, you are ready to slice again. Repeat this process until the cone is completely cooked and carved. For leftover product, see "Leftovers" section below.
3. Once pieces are cut and removed from the cone, finish cooking on a flattop grill and verify internal temperature of 75°C.
4. If you plan to hold the cooked, cut product in a steam pan, maintain a product temperature above 65°C.
5. Under no circumstances can the burner machine be completely turned off at any time during the day to compensate for slower sales periods.

STEP 3 CUTTING

1. Using the proper angle and pressure, slice back and forth using the entire blade like you are playing a violin.
2. Hold the catch pan under the knife to collect cooked pieces as they fall from the cone.
3. Allow the meat to rotate once you have completed the full vertical slice. Then stop with the catch pan and repeat the slicing procedure.
4. The cooked pieces should be small and thin with a roasted, golden red look on the outside and a juicy tender look on the inside.
5. Remember to use a different knife and catch pan if you are cooking different products (beef or chicken) off of different Shawarma Machine. Do not share equipment across cones.

STEP 4 LEFTOVERS

1. Discard any meat left at room temperature for more than 2 hours
2. Completely cook and cut entire cone. DO NOT remove a partially cooked cone from the Shawarma Machine and place in the refrigerator.
3. Place cooked, sliced meat into a shallow container and place into refrigerator immediately.
4. Use leftover cooked and sliced meat within 24 hrs.
5. When reheating, meat must reach an internal temperature of 75°C.