

Product Handling Instructions

GYROS CONES (UNCOOKED)

Kronos Gyros Cones must be stored and cooked from a frozen state. Cooking a Gyros Cones from a thawed or semi-frozen state will result in diminished performance.

PREPARATION:

Cooking a Kronos Gyros Cones on a vertical broiler for longer than 3 hours may cause performance problems (splitting, cracking, collapsing).

Before slicing, the surface of the Gyros Cones must be cooked until 'well done'. Slice thickness must not exceed 1/8". Slices, if not served immediately, must be placed in a holding unit that maintains a temperature of 140°F or greater.

Cooked slices may also be refrigerated and reheated on a grill or in an oven before serving. If you intend to refrigerate your cooked gyros slices you must follow the following steps:

- Place freshly cooked slices in a clean, shallow, metal pan or hotel tray, with the slices no more than 2" deep.
- Transfer the pan of Gyros slices in the cooler or refrigerator as quickly as possible. Do not let the food sit at room temperature for more than 15 minutes.
- Do not cover or stack pans of cut Gyros meat. Air must be allowed to circulate.
- Tightly cover the Gyros slices once they have cooled to a temperature of 40°F or less.

You may combine the meat from several pans if all pans have reached a safe temperature (less than 40°F).

If, at the end of the day, you have a partially cooked cone, you may remove it by carefully removing the cone (still on the skewer) and place it in a shallow pan or hotel tray. Leaving the cone uncovered, place in freezer unit to cool down. Cover tightly with plastic wrap after cone has cooled to a safe temperature (less than 40°F). This cone should be the first on the vertical broiler for the next day's service.