



## PREPARATION AND HANDLING INSTRUCTIONS

### GYRO CONES

#### STORAGE OF GYRO CONES:

- ✓ Always store gyro cones in the freezer, never let cone thaw before using.

#### LOADING GYROS CONES:

- ✓ Place skewer through hole in cone, with smaller diameter of cone supported on the round disk of the skewer. The higher the meat is placed on the skewer, the faster it cooks. **ALWAYS LOAD FROZEN, NEVER THAW.**
- ✓ Pull out the upper and lower skewer supports. Place skewer through the upper support first and then lower the skewer through the drip pan to engage the motor drive.
- ✓ Adjust upper and lower supports so that the meat is 4"-5" away from the heating element.
- ✓ Turn the motor and burners on and let cooked until browned outside. **ATTENTION: MAKE SURE THE MEAT YOU SERVE IS FULLY COOKED!**
- ✓ Meat turns very slowly. If the cone is not turning, the lower part of the skewer may not be seated in the motor hole properly.

#### COOKING GYROS CONES:

- ✓ Slice the meat thin as possible with a 14" straight edge beef slicer or electric slicing knife.
- ✓ The gyros cone must cook continuously at full heat from the time it is placed on the Autodoner broiler until completely carved. The cooking may be stopped to allow for safety during the carving action only; **(UNDER NO CIRCUMSTANCES CAN THE BROILING UNIT BE TURNED OFF AND ON DURING THE DAY TO COMPENSATE FOR SLOW SALES PERIODS).**
- ✓ The size of the cone should be determined by business volume demand. The expected time period for the total cooking of the Gyros cone is 2 ½-3 hours.
- ✓ All sliced Gyros meat must be held at 165° F. or above in a steam cabinet until served.
- ✓ Knives and catch pans must be cleaned and sanitized before use and after cuts are made that are deep enough to penetrate or slice into undercooked meats.
- ✓ At the end of the day, all remaining Gyros meat must be cooked and carved. No cooked meat can be taken off the skewer and refrigerated. The cooked slices must be held under refrigeration at 45° F. or below in shallow covered pans.
- ✓ All leftovers must be heated rapidly the following workday to minimum of 165° F. until served. (Grill, Microwave, etc.)
- ✓ A "probe type" food thermometer must be kept readily available and routinely used to monitor food temperatures during preparation and storage.

Please insure that your operation strictly adheres to the preparation directions listed above.