

Silar[®] MICROWAVE GRILL & FLATSTONE

“Changing the Speed-Quality Cooking Paradigm”

TURBOCHEF



RECIPE Grilled Panini Sandwich Turbochef Tornado with Silar[®] GR-1514T

IMPORTANT INFORMATION

The Silar[®] Microwave Grill is made of a high technology ceramic composite that works by absorbing microwaves and converting those microwaves into heat. To get the maximum benefit from the Silar[®] Microwave Grill, multi-stage cooking is essential in your TORNADO.

The multi-stage program we provide is tested and delivers excellent results in the TORNADO.

When Silar[®] Technology products are in the Turbochef TORNADO, typically more microwave energy is required to achieve the best cooking results. More microwave energy means faster cooking times, and, when utilizing Silar[®] Technology products, higher quality foods in taste, presentation, and texture.

Grilled Panini Sandwich

- Thinly sliced turkey, ham, or pastrami
- Sliced Provolone, Swiss, or American cheese
- Sliced bread: Rye, sourdough bread, or multi-grain
- Mayonnaise and/or mustard
- Lettuce and tomato

Spread each bread slice with dressings. Layer bread slices with sliced meat and cheese. Place both slices into the oven face up. Grill according to the multi-stage program below. If desired, add lettuce and tomato after removing grilled sandwich from oven. Serve with a dill pickle spear and chips, or the garnishments of your choice.

Set Temperature: 525 °F
IR Temperature: 700°F
Total Cook Time: 50 seconds

Event	% Time	% Air	% Wave
1	40	10	90
2	40	20	60
3	20	60	0

Some minor adjustments to time and % wave may be required based on the choice of food ingredients.

For more information, visit the Applications Tab at www.silarwave.com