

Herb Roasted Chicken QSR

Cuisine: **Chinese**
Food category: **Poultry**

















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Program steps

Preheating: 200 °C

1	 Combination	 70 %	 Termination by time	 30:00 mm:ss	 190 °C	 90 %	
2	 Hot air	 0 %	 Termination by time	 05:00 mm:ss	 190 °C	 90 %	

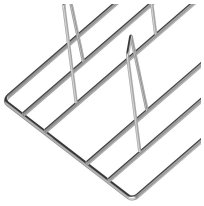
Ingredients - number of portions - 16		
Name	Value	Unit
whole chicken	1.2	kg

Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	93 kJ
Carbohydrate	0 g
Fat	3 g
Protein	16.5 g
Water	0 g

Directions

- ✓ The first stage
- ◇ Preheating and steaming at 200°C, open the door to lose temperature, increase 10°C
- ◇ This parameter is for high-temperature roasting, the recipe does not use sauce, sugar, sauce color
- ◇ Use stainless steel chicken rack 8 brackets 8PCS
- ✓ The second stage
- ◇ High temperature steaming and roasting at 190°C, fast cooking and ripening chicken protein
- ◇ There are 8 stainless steel roast chicken racks and 2 pieces, and 16 roast chickens are made in a full furnace
- ◇ The hot air circulation in the abdominal cavity of the grilled chicken can be heated quickly and evenly
- ✓ The third stage
- ◇ The third stage of cooking parameter conversion Dry roasting at 190°C for 5 minutes
- ◇ Convert to dry roasting, the dehumidification valve quickly discharges the moisture in the oven
- ◇ Fast coloring in the final stage to achieve a crisp effect

Recommended accessories



Wire shelving for
chickens