

Grilled chicken

Cuisine: **Czech**Food category: **Poultry**Author: **Vlastimil Jaša**Company: **Retigo**

Program steps

1	Hot air	100 %	Termination by time	00:08 hh:mm	230 °C	100 %	
2	Combination	80 %	Termination by time	00:38 hh:mm	155 °C	80 %	
3	Hot air	100 %	Termination by time	00:10 hh:mm	195 °C	100 %	

Ingredients - number of portions - 8

Name	Value	Unit
whole chicken	3000	kg
salt	0.04	kg
ground red pepper	0.02	kg
5 tbsp vegetable oil	0.05	l

Nutrition and allergens

Allergens:

Minerals: Cu, Mg, P

Vitamins: A, C, D, E, K

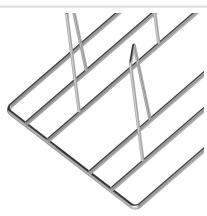
Nutritional value of one portion		Value
Energy		465009.9 kJ
Carbohydrate		1.4 g
Fat		15000.3 g
Protein		82500.4 g
Water		0 g

Directions

Drain the cleaned and rinsed chickens in water. Then salt well and lightly sprinkle with paprika on the inside and on the surface, brush with oil and stack - skewer on the "Chicken Grills".

Place in a combi oven and grill until golden.

Recommended accessories



Wire shelving for chickens