

Grilled chicken

Cuisine: Czech

Food category: Poultry



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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
vegetable oil	0.05	l

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".

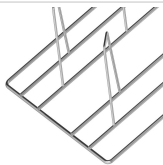
Place in a combi oven and grill until golden.

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

Recommended accessories



Wire shelving for chickens