

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
5 tbsp vegetable oil	0.05	l

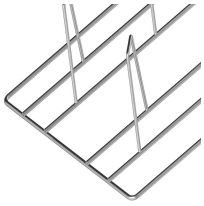
Nutrition and allergens	
Allergens: Minerals: Cu, Mg, P Vitamins: A, C, D, E, K	
Nutritional value of one portion	Value
Energy	465009.9 kJ
Carbohydrate	1.4 g
Fat	15000.3 g
Protein	82500.4 g
Water	0 g

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