



PRODUCT – FREEZER TO FRYER

Our Freezer to fryer products are designed for maximum efficiency and consistency. The below guide explains the item, cook time, cook temperature and holding time (if applicable).

Any immediate quality issues should be raised with the Chicken Cottage Operations Team.

| Item | Cook Time | Cook Temperature | Holding Time |
|--------------------|----------------------|------------------|---------------|
| Chicken Strips | 4 Minutes 30 Seconds | 179c | 20 Minutes |
| Chicken Bites | 4 Minutes 30 Seconds | 179c | 20 Minutes |
| Chicken Nuggets | 4 Minutes 30 Seconds | 179c | 20 Minutes |
| Hash Browns | 4 Minutes | 169c | 20 Minutes |
| Onion Rings | 2 Minutes 45 Seconds | 169c | Cook to order |
| Mozzarella Dippers | 2 Minutes 45 Seconds | 169c | Cook to order |
| Jalapeno Bites | 2 Minutes 45 Seconds | 169c | Cook to order |

COOKING

- Wash & sanitize hands.
- Pre-heat Open Fryer & check oil level (adjust as needed)
- When the oil reaches temperature, the fryer will display either Drop, Ready or show the item which is to be cooked on the screen.
- Add the required quantity into the basket (return the rest) – max ½ basket – Do NOT load product over the oil. Fill the basket away from the fryer.
- Shake the basket to distribute pieces & remove ice crystals.
- Remove any products stuck together, broken pieces or poor-quality pieces.
- Lower the basket into the oil.
- Press the required button and set the timer.
- When the Duty/Shake timer alarms, lift the basket, shake and lower the basket back into the oil.
- When the alarm sounds and display reads done, press the product or timer button to end the program.
- Remove the basket immediately & hang to drain for 5 seconds.
- Do NOT leave the product hanging over the oil.
- Take the product out of the fryer basket using the correct coloured tongues. Yellow for Chicken and Green for cheese and onion.
- The fryer should periodically ask to filter, do not bypass this, allow the oil to be filtered and return the oil once the process is complete.



PRODUCT – FREEZER TO FRYER STORAGE

- Store the Chicken Strips, Bites and Nuggets in the Hot Holding cabinet / HCW or heated drawers at the burger station.
- Record quantity and holding time in the DPSC and discard after 20 minutes.