

PREPARATION PROCEDURES - BREADING & FRYING

STEP 1. PREPARE BREAD & BATTER TABLE (BBT)



- Wash hands.
- Start the fryer ... stir shortening vigorously to ensure oil is evenly heated throughout the total volume.
- Be sure BBT is clean.
- Mix a gallon of cold water with (1) one cup of batter dip seasoning. Repeat until there is enough to reach FILL LINE.
- Fill front bin with fresh breading to FILL LINE.

STEP 2. OBTAIN FRESH PRODUCT FROM COOLER



- Don clean latex gloves ... wear hairnet or hat.
- Obtain fresh product from the cooler & place onto the BBT's angled shelf.
- Separate cut chicken pieces in the food box colander from left to right in order: thighs - breasts - legs - wings.
- Set-up staging tray & lightly dust it with breading.

STEP 3. FIRST BREADING APPLICATION



- Roll & lightly "dust" each of the chicken pieces in the breading for the first application.
- Bump wrists while holding pieces to shake off excess breading.
- Same procedure for chicken tenders & potato wedges.

STEP 4. SUBMERGE PRODUCT IN BATTER DIP



- Place bone-in chicken into the dip basket, bone side down, & plunge it into the batter dip for a count of (5) seconds.
- Same procedure for chicken tenders & potato wedges.

NOTE: SOME BBT MODELS DO NOT USE A SPRING-LOADED DIP BASKET ... THEY WILL USE A HAND-HELD BASKET THAT HANGS ONTO THE PAN SIDE.

STEP 5. DRAIN PRODUCT



- Lift the dip basket from the batter dip & allow product to drain for 3 to 5 seconds.
- Flip the basket up to pour product back into the breading pan.

STEP 6. SECOND BREADING APPLICATION



- Roll product in the breading again to thoroughly coat pieces.
- Roll & press ... press & roll.
- Same procedure for potato wedges & tenders.

STEP 7. REMOVE PRODUCT FROM BREADING



- Remove product from the breading.
- Bump wrists to shake off excess breading.

NOTE: Breading should be sifted after every (4) four loads prepped to remove dough-balls.

Discard unused breading at the end of each day.

STEP 8. STAGE FRESHLY BREADED PRODUCT



- Place freshly breaded pieces onto the staging tray. Arrange the pieces in this order:

Thighs
Breasts
Legs
Wings

- Same procedure for potato wedges & chicken tenders.

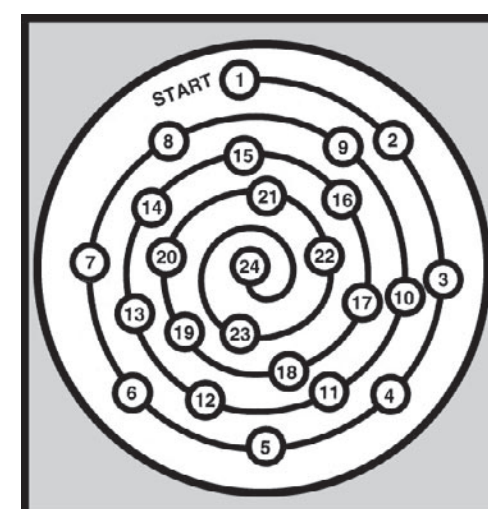
STEP 9. PLACE PRODUCT INTO FRY KETTLE



- Gently place the freshly breaded product directly into the 335°F (168°C) shortening with the basket DOWN.

CAUTION:
HOT SHORTENING - WEAR INSULATED, CLEAN FOOD-GRADE GLOVES

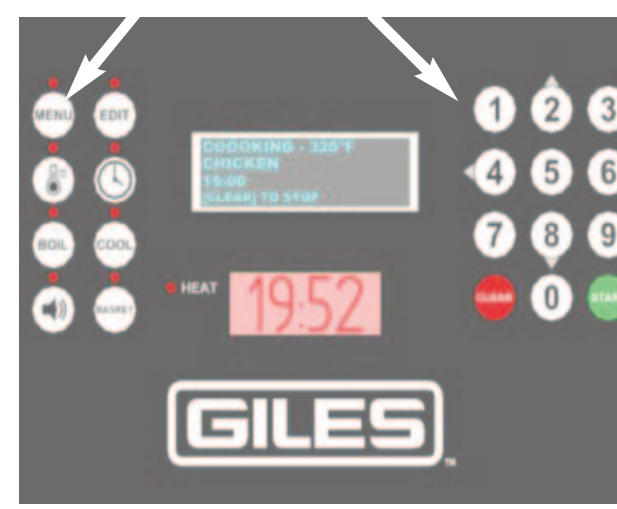
STEP 10. CIRCULAR PATTERN



- Place all product into fry kettle in a circular pattern.
- Drop Chicken pieces in this order:

Thighs
Breasts
Legs
Wings

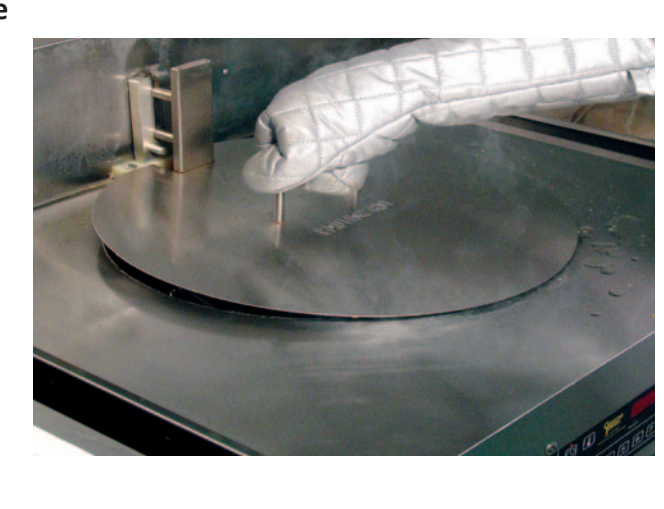
STEP 11. ACTIVATE TIMER



Use controller keys to choose the menu preset program for cooking the product.

Fresh Bone-in Chicken:
* Time: 13 mins.
* Temperature: 335°F (168°C).
Chicken Tenders:
* Time: 7 mins.
* Temperature: 335°F (168°C).
Potato Wedges:
* Time: 6 mins.
* Temperature: 335°F (168°C).

STEP 12. PLACE LID



- Place lid back onto the fry kettle.

STEP 13. STIR PRODUCT



- When the stir alarm sounds gently stir chicken product using the provided stirring tool to separate pieces that may be stuck together.
- **DO NOT** stir tender items like potato wedges.
- Replace lid.

CAUTION:
HOT SHORTENING - WEAR OVEN MITTS

STEP 14. COMPLETE COOK CYCLE



- When the cook cycle is complete, an alarm will sound ... the basket will automatically return to the UP position. Allow product to drain.

STEP 15. TEMPERATURE PROBE CHICKEN



- Check the internal temp of some larger product pieces while still in basket w/probe thermometer.

PRODUCT:	TEMP Must Be:
Cut Chicken	175° F – 185° F
(largest thigh)	(79° C – 85° C)
Potato Wedges	165° F (75° C)
Chicken Tenders	175° F – 185° F
	(79° C – 85° C)

NOTE: If product does not meet the doneness temperature minimum, lower back into fryer for additional cooking ... 1 (one) minute increments until done.

STEP 16. REMOVE FRY BASKET & DUMP PRODUCT



- Use thermal oven mitts during this procedure. Lift the fry basket from the basket carrier & empty product onto a landing table (LT).
- Transport product to heated display merchandiser & place for sale.

CAUTION:
HOT SHORTENING - USE OVEN MITTS