## MIX=D FRY



Tested on model: CDT-107E


Weight before cooking: 600 g
Weight after cooking: 580 g


Servings: 8


Recommended tray: 3 frying baskets


Total time: $16^{\prime}$

| PHASE | $1 / 1$ E | $0 / 0$ | 非 | (b) | (c) | ( $\triangle$ T | $8$ | ${ }^{88}$ | \| $\dagger$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 1 | II | 0\% | $215^{\circ}$ | 8' | --- | --- | H | NO | O |
| 2 | II | 0\% | $215^{\circ}$ | 1' | --- | --- | H | NO | O |
| 3 | II | 0\% | $215^{\circ}$ | $1^{\prime}$ | --- | --- | H | NO | O |
| 4 | II | 0\% | $215^{\circ}$ | $7{ }^{\prime}$ | --- | --- | H | NO | O |
| 5 |  |  |  |  |  |  |  |  |  |
| 6 |  |  |  |  |  |  |  |  |  |

## INGREDIENTS

Frozen chicken nuggets: 350 g
Frozen onion rings: 250 g
Frozen mozzarella sticks: 250 g
Frozen Steakhouse french fries: 300 g
Seed oil: 30 g
Fine salt: 20 g

## PREPARATION

Put the product still frozen in the oven following four steps: phase 1: french fries sprayed with little seed oil (on the 6th level) phase 2: chicken nuggets (on the 5th level) phase 3: mozzarella sticks (on the 3rd level) phase 4: onion rings (on the 4th level)

At the end of the cooking remove the product from the oven, add salt and serve hot with sauces separately.

