

Air Fried Chicken Drumstick (frozen, precooked)

Cuisine: **Chinese**
Food category: **Poultry**



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Program steps

Preheating: 225 °C

1

 Hot air

 0 %

 Termination by time

 15:00 mm:ss

 210 °C

 90 %



Ingredients - number of portions - 10		
Name	Value	Unit
chicken legs	120	g

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	18.8 kJ
Carbohydrate	0 g
Fat	1.1 g
Protein	2.3 g
Water	0 g

Directions

◇ Frozen pre-cooked chicken drumsticks, no need to defrost before making, just make it directly

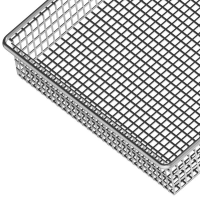
◇ Bulky frozen raw products are wrapped in dry powder, without pre-frying and pre-cooking, and cannot be air-fried

◇ Advantages of oil injection, the surface of fried chicken is uneven, and it can be heated evenly to enhance heat conduction

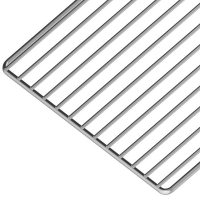
◇ Frozen pre-cooked fried chicken, it is recommended to use a grill net, the hot air convection is more uniform

◇ Raw breaded fried chicken tenders, it is recommended to use a baking tray, the heating surface will show a golden effect

Recommended accessories



Vision Frit



Stainless wire shelving