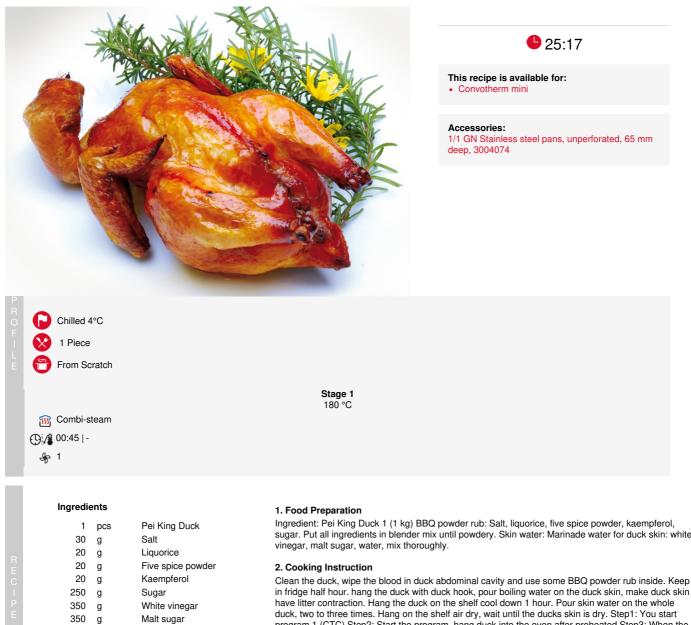


Beijing Roast Duck



Malt sugar Water

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sugar. Put all ingredients in blender mix until powdery. Skin water: Marinade water for duck skin: white

in fridge half hour, hang the duck with duck hook, pour boiling water on the duck skin make duck skin have litter contraction. Hang the duck on the shelf cool down 1 hour. Pour skin water on the whole duck, two to three times. Hang on the shelf air dry, wait until the ducks skin is dry. Step1: You start program 1 (CTC) Step2: Start the program, hang duck into the oven after preheated Step3: When the program completed, take out duck.

3. Food Serving Instruction

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service