



School Wrappas

Heating Instructions

1. Take flat bread out of freezer and allow to defrost for up to 1.5 hours
2. Fill Bain Marie up to level with cold/hot water
3. Turn dial to high and wait for water to come up to heat
4. Once water is up to temperature, place frozen chicken in Bain Marie
6. As chicken is pre-cooked, heat up with a lid on for about 25-30 mins depending on how many fillets you have in the inserts
7. According to Health and Hygiene regulations you must heat the products up to 75° before serving and then hot hold them above 65°. Check this by probing at 30 minute intervals (these products will hold for up to 4 hours in a bain marie)
8. To serve, place bread in Bain Marie (optional) for 20 seconds to slightly warm it
9. Follow wrapping instructions to complete.

N.B Keep checking the water levels in the Bain Marie making sure that the level stays constant throughout the cooking process.