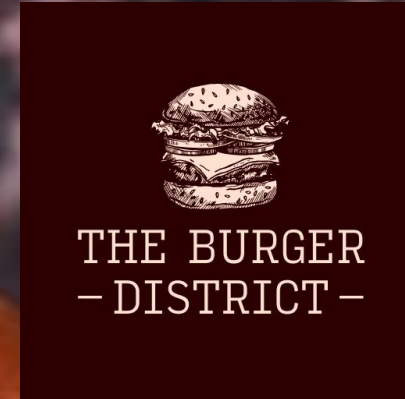


BURGER STACK



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4. **MEP 2** - Veg Prep Raw
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Storage Requirements

FREEZER



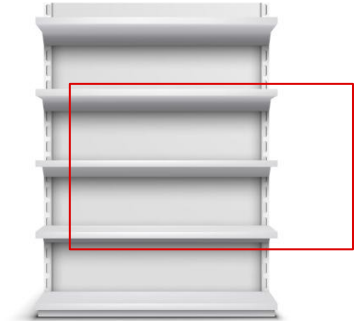
**HALF OF A LARGE CHEST
FREEZER**

FRIDGE



**TWO SHELVES OF A
LARGE SINGLE
STANDING FRIDGE**

DRY STORE / PACKAGING



**TWO SHELVES TO
STORE DRY
PRODUCTS AND
PACKAGING, 1 METER
ACROSS**

NB.

This is a guide for **launch only**, your storage needs will increase in line with your sales.

MEP 1 - Cold Sauces

1.	BBQ Sauce 1kg	Ketchup	400g
		BBQ	400g
		Soy Sauce	200g
2.	Burger Sauce 1kg	Vegan Mayo	500g
		American Mustard	200g
		Burger relish	300g
3.	Buffalo Sauce	Franks (or Franks Wing Sauce)	800g
		Vegan Mayo	200g



Shelf Life : 3 Days

Storage : Fridge, 0-8°C

Garlic Mayo : Use from container



Ketchup : Use from Container



INGREDIENTS

Take ingredients for each sauce from the tables above.

METHOD

Place ingredients inside a mixing bowl and whisk together thoroughly to combine. Put each sauce into a sauce bottle, date and label it and put on the line ready for service. These sauces are also sold on the side, so for high volume services, do 4oz pots as well to be ready.

For single sauces place directly from the bottle into the sauce bottle and 4oz pot.

MEP 2 - Veg Prep Raw

White Onion Cubed



Sliced Chilli



Sliced Spring Onion



Sliced Lettuce



INGREDIENTS

Sliced Raw Onion

METHOD

Run a knife through them to create the cubes. Put on the line.

INGREDIENTS

Red Chilli

METHOD

Chop diagonally into thin slices

Shelf Life : 3 Days

Storage : Fridge, 0-8°C

INGREDIENTS

Spring Onions

METHOD

Chop diagonally into thin slices

USE A GREEN BOARD FOR
ALL VEG PREP



INGREDIENTS

Cos Lettuce

METHOD

Chop lettuce diagonally, into 0.5 inch slices. Put on the line.

MEP 3 - Veg Prep Cooked

Grilled Onions



INGREDIENTS

1 bag Sliced Raw Onion
10g Oil
2g Salt

METHOD

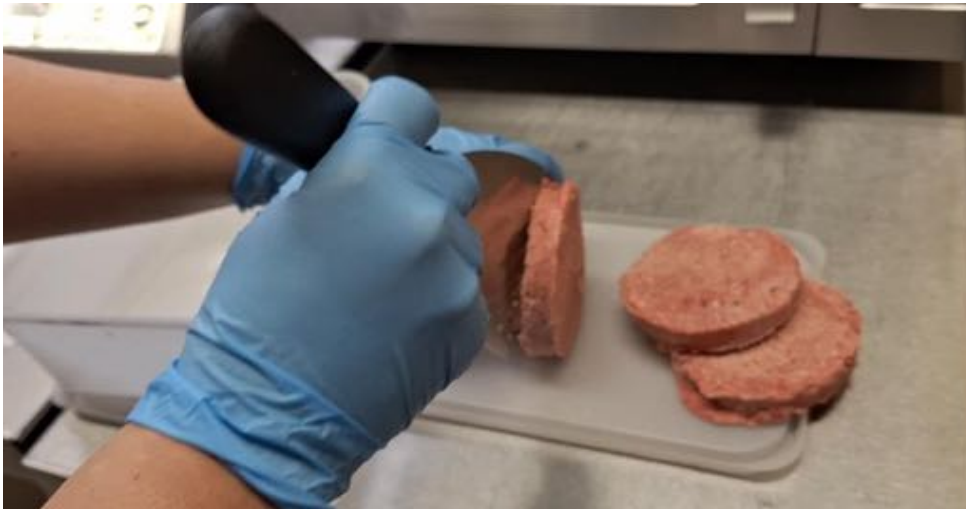
220C Grill, add oil, add onions and a pinch of salt, keep them moving and allow to cook down as shown in pictures across. Allow to cool and add to the line.
Approx 12 - 15 minutes cooking time. Add more oil if needed while cooking.



Shelf Life : 3 Days

Storage : Fridge, 0-8°C

MEP - BURGERS



Shelf Life : 3 Days

Storage : Fridge, 0-8°C

INGREDIENTS

Halal smash puck (JJs)

METHOD

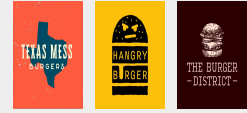
Defrost patties overnight in a covered container in the fridge overnight, clearly labelled and dated, to be ready for service. Alternatively, microwave for 1:30 seconds from frozen to separate, then cover and refrigerate until ready to use.

Layout 1 - Dispatch

DELIVERY BAGS
(One Per Brand)



STICKERS
(One Per Brand)



**TABLET AND
PRINTER**



**CUTLERY AND
NAPKINS**



**HEAT LAMP /
Hot Hold
Area**



DRINKS FRIDGE (0-8C)
(Coke, Coke Zero, Still Water)

SIDE SAUCES
(in 4oz Containers)

Layout 2 - Cook Line

**CLEAN FRYER OIL (175C) TIMERS -
PROBES**

VEG
FRYER

MEAT FRYER



FRIDGE (0-8C)
Keep under fryers

Freezer (-18C)
Back Up Stock

FRIES
ONION RINGS

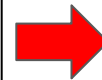


Freezer (-18C)
Near to Fryer

CPU WINGS
CPU CHIX FILLETS
CPU TENDERS

Freezer (-18C)
Near to Fryer

CPU BEEF PATTY



GRILL

Layout 3 - Assembly Section + Checklist



AMBIENT - kept near to section	Check			Cajun Rub	
CRISPY ONIONS		4oz Pot		Chip Bag	
5x7' Clamshell		Foil		Branded Bags	
		Spoodles		Stickers / Greaseproof	

SAUCES IN BOTTLES / 4oz	Check
Buffalo	
BBQ	
Burger Sauce	
Garlic Mayo	
Ketchup 🍷 only	

SALADETTE 0-8C	SLICED CHILLI	SLICED LETTUCE	SLICED SPRING ONIONS	SHREDDED CHEESE	CHEESE SLICES	SLICED PICKLES	SLICED ONIONS	GRILLED ONIONS	BLUE CHEESE
Check									

TOASTER for buns		ASSEMBLY BENCH							
FRIDGE 0-8C Ready for Service	Cheese Sauce (ready to microwave or hot hold)	FREEZER -18C Ready for Service	Wings	Chicken Tenders	Chicken Fillets	Skin On Fries	Onion Rings	CPU Beef Patty	Buns
Check		Check							

Fillets / Tenders / Wings - Chicken Cooking Process

1.

Take Chicken from the **Freezer**. You can defrost the chicken too, to decrease the cook time, however ensure you **defrost in the fridge** and use within **one day**!



Fryer set to **175°C**. Drop fillets/strips/wings into a submerged frying basket, one at a time. Drop away from yourself to ensure you do not get splashed by oil.

2.

75C

Probe to ensure over **75C**



Construction guides

Burgers 1 - Grill Set Up



IMPORTANT!

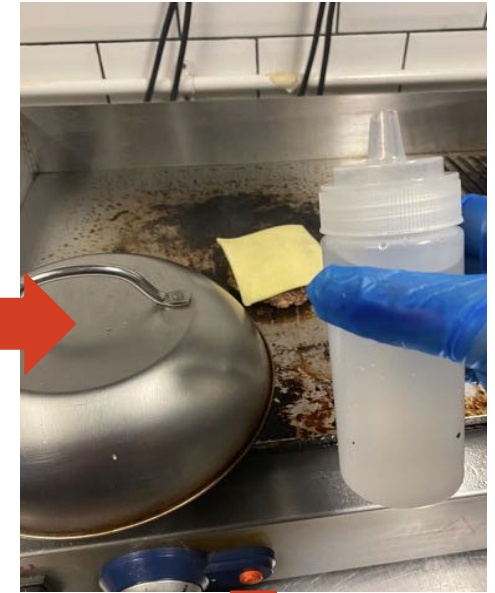
Make sure you have the following next to the grill :

1. Gloves
2. Oil and Water in sauce bottles
3. Blue Roll
4. Burger scraper
5. Burger Press / bowl/ flat gastro
6. Greaseproof paper/oil
7. Timer and Probe

Once orders start coming in, the grill can get very busy. In order to manage the grill well and ensure it stays **HOT** this equipment will help you cook the burgers quickly, safely and efficiently and get **HIGH RATINGS!**

Do Not, remove the burgers from the fridge until they are ready to cook.

How to Cook - Burgers (and vegan burgers on separate grill)



SET A 6 MINUTE TIMER - Grill 220C

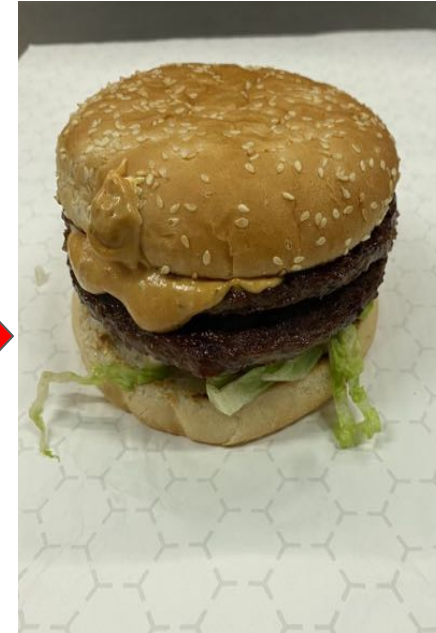
Method

1. Add a touch of oil to grill, season burger with salt and add seasoned side to grill, season other side, place paper and press
2. Time 3 mins
3. Flip burger and press lightly with burger press. Continue cooking.
4. At 5.30mins, flip the patty. press lightly with burger press again, add cheese and put a small amount of water next to burger putting melting dome on top for approx 30s
5. At six minutes, burger will be ready. Remember to PROBE and ensure burger is over 75°C and fully cooked

How To Probe



Burgers 3 - Burger Construction



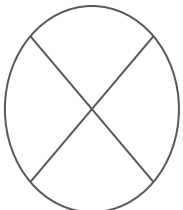
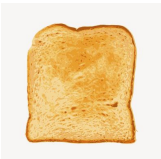
Toast bun until Golden Brown
Sauce the top and bottom of the bun, according to the cheat / quicksheets. **Draw an X inside a Circle with the sauce.**

Add garnish in line with the **Cheat Sheets - Burgers.**

Add Burger **in line with the cheat sheets**

Burger is ready to wrap and package in foil with a sticker

Foil + Sticker



Burgers 4 - How to Wrap Burgers



Add Sticker!





Wings - Saucing, Packing and Garnishing Wings

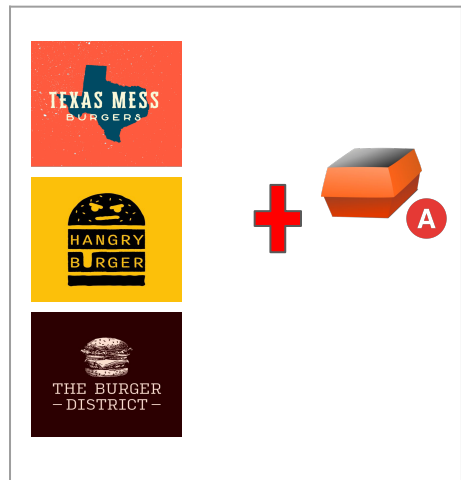


Add **SIX** cooked wings to bowl.
Use a **Red Spoodle** to ensure
correct amount of sauce used.

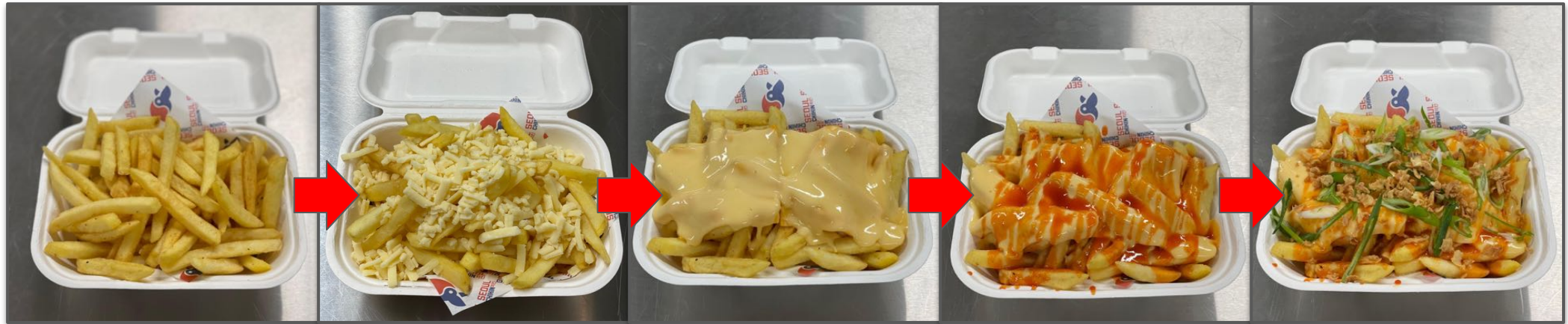
Toss wings well, they should be
well coated.

Add to a **5'x7' Clamshell**, with
correct greaseproof and garnishes
according to cheat / quicksheet

S



Constructing Cheesy Fries

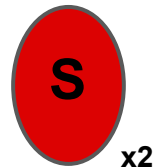
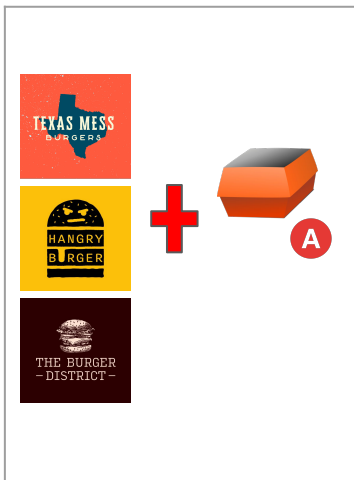


Add cooked fries to **5'x7' clamshell** with correct greaseproof

Add shredded cheese use Green spoodle

Add cheese sauce to the top use 2x Red Spoodles

Add a zig zag of sauce + garnishes according to **Cheat / Quicksheet**

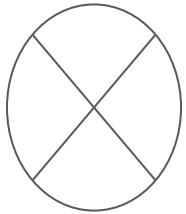


Portioning Guide - Burger Stack

Sauces for Burgers

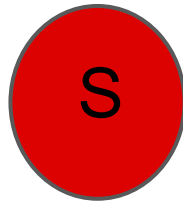
Draw a circle with an X in the middle.

This will give roughly the **20g** of sauce needed on each side of the bun



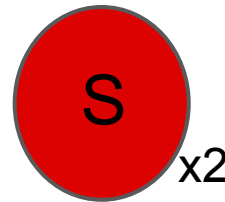
Sauces for Wings

Use a **Red Spoodle** to get the correct **45g** of sauce for **every portion of 6 wings**.



Sauces for Cheesy Fries

Cheese Sauce, in the microwave, 30 secs, stir, 30 more secs **OR hot hold** in a bain marie



Sauces for Cheesy Fries



Topping sauces, use a zig zag to cover the fries

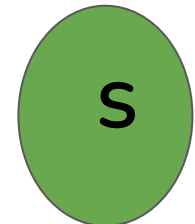
Portioning Fries for Sides + Cheesy Fries

fill a **1/9 65mm container** to portion roughly 250g



Shredded Cheese for Cheesy Fries

Green Spoodle





District Deals / Hangry Deals / Combo Savers



District Combo For One

Any Burger, Side and Drink

District Combo For Two

Any two Burgers, Two Sides and Two Drink

District Mega Deal for One

Any Burger, side, 4 tenders and drink

Hangry Fix for One

Any Burger, Side and Drink

Hangry Combo for Two

Any two Burgers, two Sides and two Drinks

Hangry Mega Deal for One

Any Burger, side, 4 tenders and drink

Texas Mess for 1

Any Burger, Side and Drink

Texas Mess for 2

Any two Burgers, two Side and two Drinks

Texas Mess Mega Deal for One

Any Burger, side, 4 tenders and drink

BURGERS

20G

2 TSP

2 X

2 X

3 X

15G

20G



CHEESE
BURGER



CLASSIC
BURGER



BACON BBQ
BURGER



BLUE
BURGER



PLANT-BASED
BURGER



TO BUILD



TO PACK



BURGERS

20G

2 TSP

2 X

2 X

3 X

15G

20G



BACON CHEESE
BURGER



CLASSIC
BURGER



BBQ
BURGER



BLUE
BURGER



PLANT-BASED
BURGER



TO BUILD



TO PACK



20G

2 TSP

2 X

2 X

3 X

15G

20G



**AOKI & GRILLED
ONION BURGER**



**CLASSIC
BURGER**



**BBQ
BURGER**



**BLUE
BURGER**



**PLANT-BASED
BURGER**



TO BUILD



TO PACK



BURGERS

20G



IF REQUESTED :

2

1 X



3 X



15G

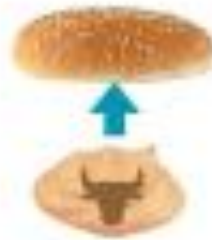


20G



CHICKEN BURGERS

CLASSIC
CHICKEN BURGER



2



BUFFALO
CHICKEN BURGER



TO BUILD



TO PACK



3 X



2G



IF REQUESTED:
COAT FULLY IN
CHOICE OF
ONE SAUCE



OR



6 OR 12



6 / 12 WINGS

4OZ POT



OR



OR



OR



4 OR 6



4 / 6 TENDERS



TO BUILD
WINGS



TO PACK
WINGS



TO BUILD
TENDERS



TO PACK
TENDERS



WINGS & TENDERS

3 X



10G



2G



FRY 175°C - 4 MINS

FRY 175°C - 4 MINS

ZIG-ZAG OF
CUSTOMER
CHOICE



OR



PINCH OF CUSTOMER
CHOICE:



OR



PINCH



2G



2G

TO BUILD
CHEESY FRIES



TO PACK
CHEESY FRIES



SIDES

CHEESY FRIES

SKIN-ON FRIES

ONION RINGS

SLAW



BURGER BUN



CHICKEN BREAST



BURGER PATTY



PLANT-BASED
PATTY



GRATED CHEESE



HOT
CHEESE SAUCE



SLAW



ONION RINGS



SKIN-ON FRIES



TENDERS



WINGS



CAJUN SPICE



LETTUCE



SALT



RED CHILLIS



SPRING ONION



CRISPY ONION



CHEESE SLICES



PICKLES



DICED ONION



FRIED ONIONS



KETCHUP



BURGER SAUCE



BBQ SAUCE



GARLIC MAYO



BUFFALO SAUCE



SAUCE ZIG ZAG



BLUE CHEESE SLICE



PAPER BAG



CLAMSHELL



BURGER WRAP



4OZ POT

INGREDIENTS KEY



Always use a timer, and probe to check food is 75C+. All cook times are *APPROXIMATE*.

Side Item	Portion size	Method	Cook Temp	From Frozen	From Chilled
				Cook Time	Cook Time
Beef Patty	X 1	Flat Top Grill	220C	N/a	5 Min flip half way
PW Chicken Fillet	4 or 6 pieces	Fryer	175C	5-6 mins	4-5 mins
Fries	250g	Fryer	175C	4 mins	3 mins
Fries 2+ portion	500g+	Fryer	175C	5 mins	4 mins
Onion Rings	8 pieces	Fryer	175C	4 mins	3 mins
Onion Rings 2+ portion	16 pieces+	Fryer	175C	4 mins	3 mins
Cheese Sauce	2 x Red Spoodles (90g)	Microwave / hot from <i>Baine Marie</i>	1000 W	N/a	1 min Stir halfway



Type	Item	Shelf Life
Meat	Defrosted CPU Chicken Fillets	Fridge Day + 2
Meat	Defrosted CPU Wings	Day + 2
Meat	Defrosted CPU Chicken Tenders	Day + 2
Meat	CPU Beef Patty	Day + 2
Fresh Prep	Sliced Spring Onion	Day + 2
Fresh Prep	Sliced Chilli	Day + 2
Fresh Prep	Shredded Lettuce	1 Day
Sauce	Yeongyam BBQ / BBQ	3 Days (in Fridge)
Sauce	Garlic Mayo	3 Days (in Fridge)
Sauce	Sriracha Fire	3 Days (in Fridge)
Sauce	Buffalo Sauce	3 Days (in Fridge)
Sauce	Spicy Mayo	3 Days (in Fridge)
Sauce	Cheese Sauce	3 Days (in Fridge)



<u>Type</u>	<u>Item</u>	<u>Shelf Life</u>
FRZ	Skin On Fries	1 Month (frozen) 3 Days (in fridge)
FRZ	Onion Rings	1 Month (frozen) 3 Days (in fridge)
Meat	Frozen CPU Chicken Fillets	1 month
Meat	Frozen CPU Wings	1 month
Meat	Frozen CPU Chicken Tenders	1 month
Meat	Frozen Beef Patty	1 month