

## **New Burger Press Procedures**

### **Burgers**

- Well-seasoned grill at 400 degrees (380 degrees for chrome top)
- Use squirt bottle with margarine and squeeze a “quarter” size amount of margarine on grill where patty will be placed
- Using the meat tongs, place the burger on the grill three burger’s distance from the side of the grill (14 inches). The side of the grill is determined by the product flow to the expo station.
- After burger has been on the grill for 15 seconds, flip burger with spatula
- Use press to mash burger allowing the press to touch the grill. Release pressure on press then press down again
- Immediately move burger to another spot on the grill using spatula. Take care to get spatula completely under burger as to not allow any of the meat to remain stuck on the grill
- Season burger with rose colored lid shaker, ensuring cover of entire burger
- Cook burger for 2 min 30 seconds and flip the burger
- Season burger a second time, ensuring coverage of entire burger
- Check burger doneness in 2 min 30 sec. To check the burgers are cooked throughout, place a small nick in the center of the burger. If the juice comes out clear it is cooked. If it is bloody it should be cooked more. The internal temperature must reach at least 160 degrees
- Dredge the burger through accumulated fat on the grill
- Squeeze margarine on top of burger prior to selling or adding cheese
- Put cheese on burgers immediately and cover with dome
- Allow cheese to partially melt (10 to 15 seconds) and remove burger from the grill. American cheese takes only 10 seconds and the other cheeses take 15 seconds.

### **Chicken / Turkey**

- Use press designated for chicken and turkey
- Well-seasoned grill at 400 degrees (380 degrees for chrome top)
- Place meat on grill and season
- Use press and mash until press meets the grill
- Leave press in place on top of product and cook for 2 minutes
- Flip meat, season, and use press and mash until press meets the grill
- Leave press in place on top of product and cook for 2 more minutes
- Remove press and check for doneness, finish cooking uncovered until done