

# Sandwiches

Hot Roast Beef			
Sub roll		1	
Roast Beef		1 Portion	
Swiss		2 Slices	
Side	Gravy	1 Cup	.25 L
Side	French Fries		

Buffalo Chicken			
Kaiser Roll		1	
Chicken Cutlet		1	
Cheddar		1 Slice	
Buffalo Sauce		2 fl oz	60 ml
Side	French Fries		

Hot Turkey			
Sub roll		1	
Turkey		2 Portion	
American Cheese		2 Slices	
Side	Gravy	1 Cup	.25 L
Side	French Fries		

Turkey & Swiss			
Sub roll		1	
Turkey		1 Portion	
Swiss		2 Slices	
Ranch		2 fl oz	60 ml
Side	Chips & Pickle		

French Dip			
Sub roll		1	
Roast Beef		1 Portion	
Swiss		1 Slice	
Side	Au-Jus	1 Cup	.25 L
Side	French Fries		

Ham & Swiss			
Kaiser Roll		1	
Ham		1 portion	
Swiss		1 Slice	
Honey Mustard		2 fl oz	60 ml
Side	Chips & Pickle		

Steak & Cheese		
Sub roll		1
Shaved Steak		1 Portion
Sauteed Onion	4 oz	120 g
Sauteed Peppers	4 oz	120 g
Cheddar		2 Slices
Side	Onion Rings	

Reuben			
Rye		2	
Pastrami		2 Portion	
Swiss cheese		2 slices	
Sauerkraut		2 fl oz	60 ml
1000 Island		2 fl oz	60 ml
Side	Chips & Pickle		

B.L.T			
White Bread		2	
Bacon Rounds		6	
Lettuce		3 Leafs	
Tomato		4 Slices	
Mayo		2 fl oz	60 ml
Side	Chips & Pickle		

# Sides

Fried			
	Imperial	Metric	Time
French Fries	8 oz	225 g	2:30 min
Sweet Fries	8 oz	225 g	1:30 min
Onion Rings	6 oz	170 g	1:30 min

Greens			
Chips	1 Bag		
Pickle	1 Spear		

Side Salad			
	Imperial	Metric	
Lettuce Mix	5 oz	150 g	
Tomato	2 oz	50 g	
Red Onion	2 oz	50 g	
Shredded Carrot	2 oz	50 g	

# Burgers

Burger		
Kaiser roll		1
Burger Patty		8 oz   225 g
Lettuce		2 Slices
Tomato		2 Slices
Onion		2 Slices
Side	French Fries	

Smash Burger			
Rye		2	
Burger Patty		8 oz	225 g
Sauteed Onion		4 oz	120 g
Tomato		2 Slices	
Mayo		2 fl oz	60 ml
Side	French Fries		

Mushroom Burger		
Kaiser roll		1
Burger Patty	8 oz	225 g
Swiss Cheese	2 Slices	
Mushrooms	10 pcs	
Lettuce	2 Leafs	
Tomato	2 Slices	
Onion	2 Slices	
Side	French Fries	

Burger Wrap			
Kaiser roll		1	
Burger Patty		8 oz	225 g
Cheddar		2 Slices	
Bacon		2 Slices	
Lettuce		2 Leafs	
Tomato		2 Slices	
Onion		2 Slices	
Side	French Fries		

Bacon Burger		
Kaiser roll	1	
Burger Patty	8 oz	225 g
Cheddar Slice	2 Slices	
Bacon Strips	2 Strips	
BBQ	2 fl oz	60 ml
Lettuce	2 Leafs	
Tomato	2 Slices	
Onion	2 Slices	
Side	French Fries	

Western Burger		
Kaiser roll		1
Burger Patty	8 oz	225 g
Cheddar Slice	2 Slices	
Onion Rings	2	
BBQ	2 fl oz	60 ml
Bacon Strips	2 Strips	
Lettuce	2 Leafs	
Tomato	2 Slices	
Side	Onion Rings	

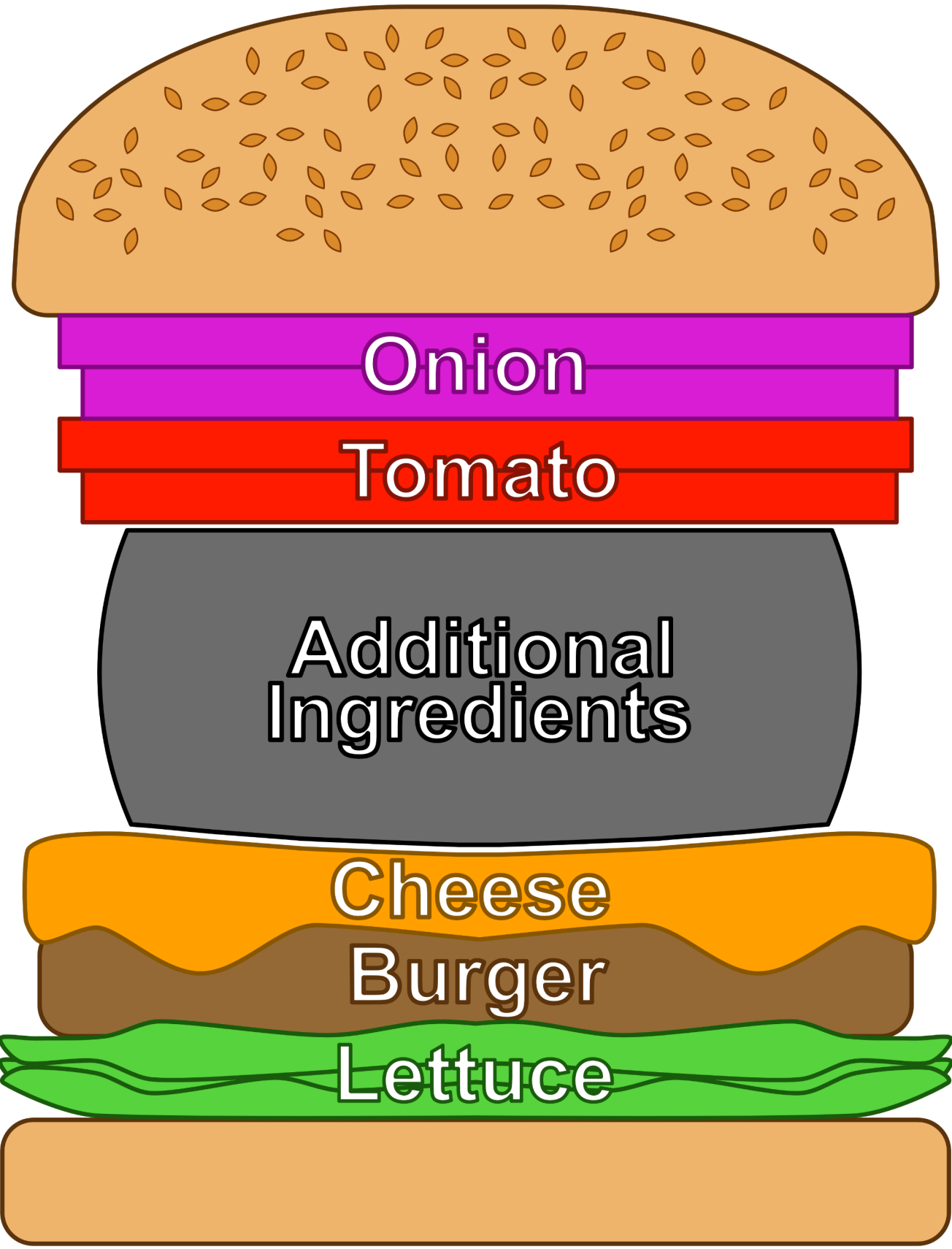
# Temps

	F	C
Blue Rare	115°-120°	46°- 48°
Rare	125°-130°	51°- 54°
Medium Rare	130°-140°	54°- 60°
Medium	140°-150°	60°- 65°
Medium Well	150°-155°	65°- 68°
Well	160°+	68°+

## Notice

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# Burger Order



# Wraps

B.L.T Wrap			
Choice of Wrap		2	
Bacon Rounds		6	
Lettuce		3 Leafs	
Tomato		4 Slices	
Mayo		2 fl oz	60 ml
Side	Chips & Pickle		

BBQ Wrap			
Choice of Wrap		2	
Chicken Tenders		3	
Lettuce		3 Leafs	
Tomato		4 Slices	
BBQ		2 fl oz	60 ml
Side	Chips & Pickle		

Lettuce Wrap			
Lettuce wrap		1	
Tofu		4 Slices	
Fried onion		4 oz	120 g
Rice		1 Cup	.25 l
Mayo		2 fl oz	60 ml
Side	Chips & Pickle		

Chicken Ceasar Wrap			
Choice of Wrap		1	
Grilled chicken		1	
Romaine		5 oz	140 g
Grated Parmesan		2 fl oz	60 ml
Croutons		10	
Ceasar Dressing		2 fl oz	60 ml
Side	Chips & Pickle		

Chicken Ranch Wrap			
Choice of Wrap		1	
Grilled chicken		1	
Bacon Rounds		3	
Lettuce leaves		2-3	
Tomato slices		2-3	
Ranch		2 fl oz	60 ml
Side	Chips & Pickle		

Buffalo Chicken Wrap		
Choice of Wrap		1
Chicken Tenders		2
Buffalo Sauce	2 fl oz	60 ml
Lettuce leaves	2-3	
Tomato slices	2-3	
Cheddar	1 Slice	
Side	Chips & Pickle	

# Pressed

Classic Reuben			
Rye Bread		2 pcs	
Pastrami		1 portion	
Swiss		2 Slices	
1000 island		2 fl oz	60 ml
Sauerkraut		2 oz	60 g
Side	Chips & Pickle		

Grilled cheese			
Choice of Bread		2 pcs	
Choice of cheese			
American, Provolone Swiss, Mozzarella Cheddar		4 Slices	
Bleu, Feta		1 cup	.25 L
Side	Chips & Pickle		

Tuna Melt			
Choice of Bread		2 pcs	
Tuna		6 oz	170 g
Choice of cheese			
American, Provolone Swiss, Mozzarella Cheddar		2 Slices	
Bleu, Feta		1 cup	.25 L
Side	Chips & Pickle		

Beef & Swiss			
Rye		2 pcs	
Roast beef		2 Portions	
Swiss cheese		2 Slices	
Sauteed Onions		2 oz	60 g
Roasted Reds		2 fl oz	60 ml
Mayo		2 fl oz	60 ml
Side	Chips & Pickle		



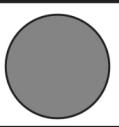

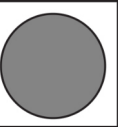
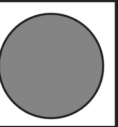
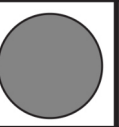
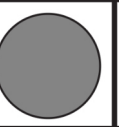

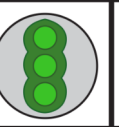
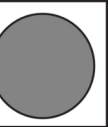
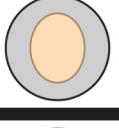

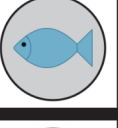






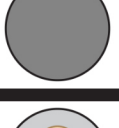
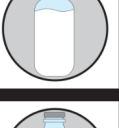







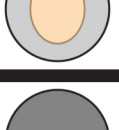
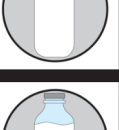







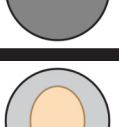
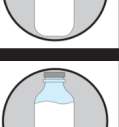







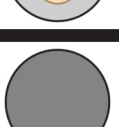
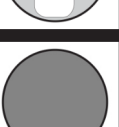





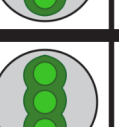

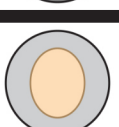






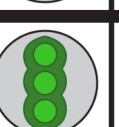

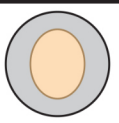
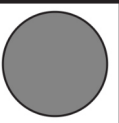
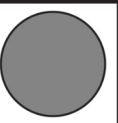
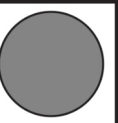
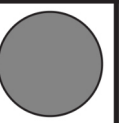
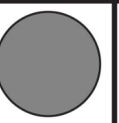

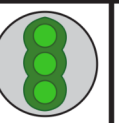
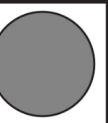









Company name  
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New York, NY 11201

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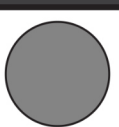

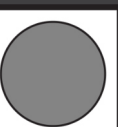






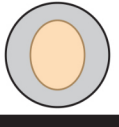

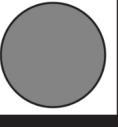







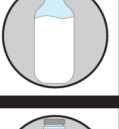







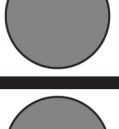
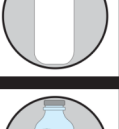







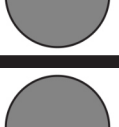
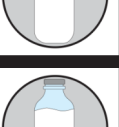
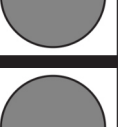

















# Allergens

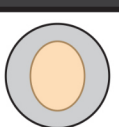
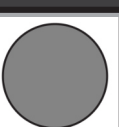
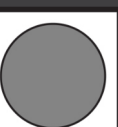






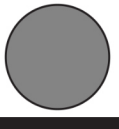
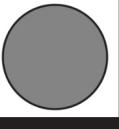
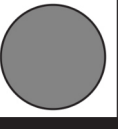
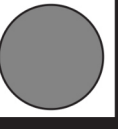

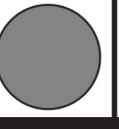

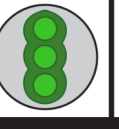
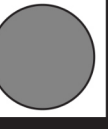
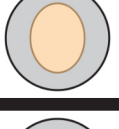
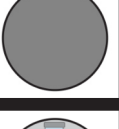
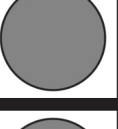






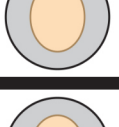
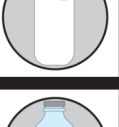







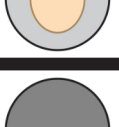
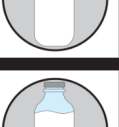
















## Sandwiches

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Buffalo Chicken									
Hot Turkey									
Turkey & Swiss									
French Dip									
Ham & Swiss									
Steak & Cheese									
Reuben									
B.L.T									

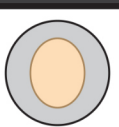

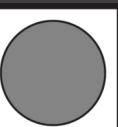





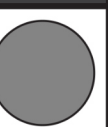









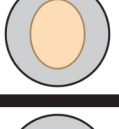
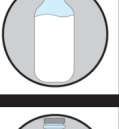
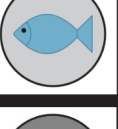















## Burgers

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Mushroom Burger									
Burger Wrap									
Bacon Burger									
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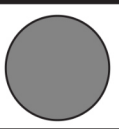
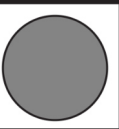
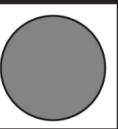
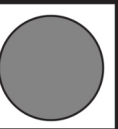
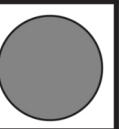
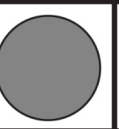
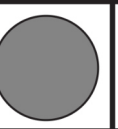
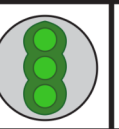
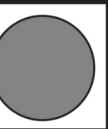









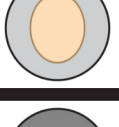
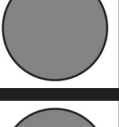







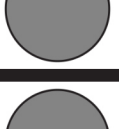
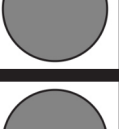
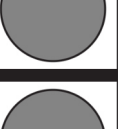






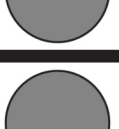
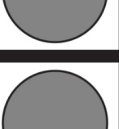
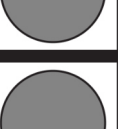















## Wraps

B.L.T Wrap									
BBQ Wrap									
Lettuce Wrap									
Chicken Ranch Wrap									
Buffalo Chicken Wrap									
Chicken Ceasar Wrap									

## Pressed

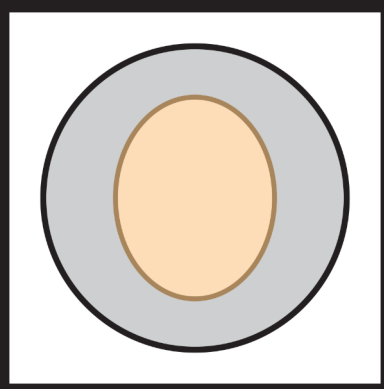
Classic Reuben									
Grilled cheese									
Tuna Melt									
Beef & Swiss									

## Sides

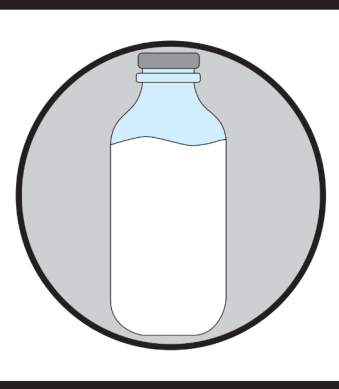
French Fries									
Sweet fries									
Onion Rings									
Chips									
Pickle									
Side Salad									

## Index

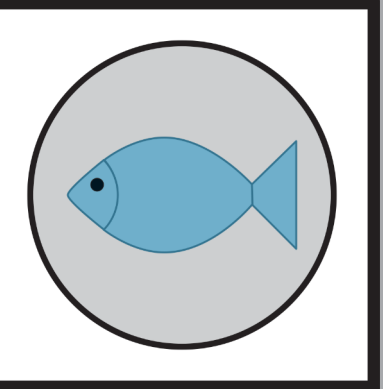
### Eggs



### Dairy



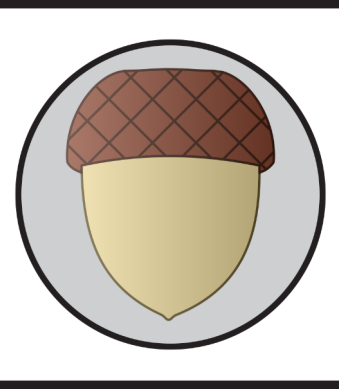
### Fish



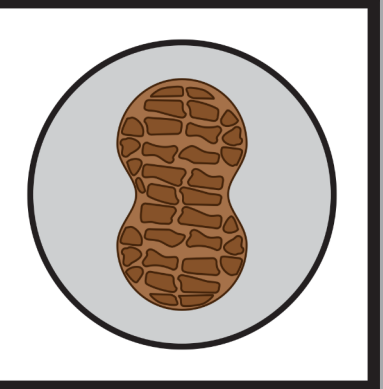
### Shellfish



### Tree Nuts



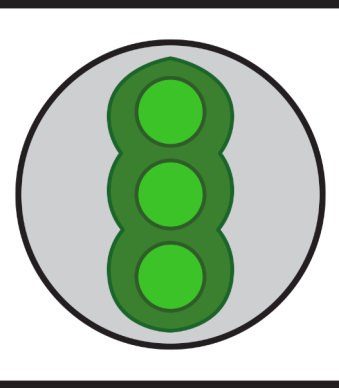
### Peanuts



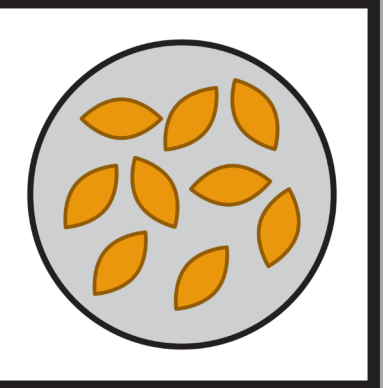
### Gluten



### Soy



### Sesame



## Modifications

For orders with modification check  
Ingredient Labels from containers.  
If not on container check manufactures  
website.

## Other info

If Allergen info is incorrect  
Please notify management.  
Tape a note to this poster to notify  
Coworkers.



Company name

123 fake RD  
New York, NY 11201

LAST UPDATED  
31/12/2025

# Cooking Temps

		F	C
Beef	Minimum Safe Temp	145°	63°
	Blue Rare	115°-120°	46° - 48°
	Rare	125°-130°	51° - 54°
	Medium Rare	130°-140°	54° - 60°
	Medium	140°-150°	60° - 65°
	Medium Well	150°-155°	65° - 68°
	Well	160°+	68°+
		F	C
Pork	Minimum Safe Temp	145°	63°
	Medium Rare	145°-150°	63° - 66°
	Medium	150°-155°	66° - 68°
	Medium Well	155°-160°	68° - 71°
	Well	160°+	71°+
		F	C
Poultry	Minimum Safe Temp	165°	74°
		F	C
Salmon	Minimum Safe Temp	145°	63°
	Rare	120°	48°
	Medium Rare	125°	52°
	Medium	130°	54°
	Medium Well	135°-140°	57°-60°
	Well	140°-145°	60°-63°

# Slicer Thickness

Item	Thickness	Weight	Stack Height
Turkey	1	3 oz	5 Port
Ham	0.5 - 1.25	3 oz	5 Port
Roast beef			
Pastrami	0.5 - 1.25	4 oz	2.5"
Bologna	1	NA	2.5"
Slamami			
Tomato	1	NA	NA
Red Onion			
Cheese	2 - 2.5	NA	2.5"

Clean slicer after EVERY use.



# Sandwiches

Heiß Roastbeef	
Subrolle	1
Roastbeef	1 Portion
Schweizer Käse	2 Slices
Beilage	Bratensoße 1 Cup .25 L
Beilage	Pommes

Truthan & Schweizer	
Subrolle	1
Truthan	1 Portion
Schweizer Käse	2 Scheiben
Ranch	2 fl oz 60 ml
Beilage	Chips & Essiggurken

Steak & Käse	
Subrolle	1
Dünnes Steak	1 Portion
Gebratene Zwiebeln	4 oz 120 g
Gebratene Paprika	4 oz 120 g
Cheddar	2 Scheiben
Beilage	Zwiebelringe

Hänchenbuffalo	
Burger Bröchen	1
Hähnchenschnitzel	1
Cheddar	1 Slice
Buffalo Soße	2 fl oz 60 ml
Beilage	Pommes

Französisch Dippen	
Subrolle	1
Roastbeef	1 Portion
Schweizer Käse	1 Scheiben
Beilage	Au-Jus 1 Cup .25 L
Beilage	Pommes

Reuben	
Roggenbrot	2
Pastrami	2 Portion
Schweizer käse	2 Scheiben
Sauerkraut	2 fl oz 60 ml
1000 Island	2 fl oz 60 ml
Beilage	Chips & Essiggurken

Heis Truthan	
Subrolle	1
Truthan	2 Portion
Schmelzkäse	2 Slices
Beilage	Gravy 1 Cup .25 L
Beilage	Pommes

Schinken & Schweizer	
Burger Bröchen	1
Schinken	1 portion
Schweizer Käse	1 Scheiben
Honey Mustard	2 fl oz 60 ml
Beilage	Chips & Essiggurken

B.L.T	
Weis Brot	2
Rundenspeck	6
Salat	3 Leafs
Tomaten	4 Scheiben
Mayo	2 fl oz 60 ml
Beilage	Chips & Essiggurken

# Beilage

Gebraten			
	Imperial	Metric	Zeit
Pommes	8 oz	225 g	2:30 min
Sußkartoffel Pommes	8 oz	225 g	1:30 min
Zwiebelringe	6 oz	170 g	1:30 min

Andere	
Kartoffelchips	1 Tasche
Essiggurke	1

Beilagensalat		
	Imperial	Metric
Salat	5 oz	150 g
Tomaten	2 oz	50 g
Rot Zwiebel	2 oz	50 g
Karrot	2 oz	50 g

# Burgers

Burger	
Burger Bröchen	1
Burger Patty	8 oz 225 g
Salat	2 Blätter
Tomaten	2 Scheiben
Zwiebel	2 Scheiben
Beilage	Pommes

Champignon Burger	
Burger Bröchen	1
Burger Patty	8 oz 225 g
Schwizer Käse	2 Scheiben
Champignons	10
Salat	2 Blätter
Tomaten	2 Scheiben
Zwiebel	2 Scheiben
Beilage	Pommes

Speck Burger	
Burger Bröchen	1
Burger	8 oz 225 g
Cheddar	2 Scheiben
Speck	2 Scheiben
BBQ	2 fl oz 60 ml
Salat	2 Blätter
Tomaten	2 Scheiben
Zwiebel	2 Scheiben
Beilage	Pommes

Smash Burger	
Rogen Brot	2
Burger	8 oz 225 g
Sauteed Onion	4 oz 120 g
Tomaten	2 Scheiben
Mayo	2 fl oz 60 ml
Beilage	Pommes

Burger Wrap	
Burger Bröchen	1
Burger	8 oz 225 g
Cheddar	2 Scheiben
Speck	2 Scheiben
Salat	2 Blätter
Tomaten	2 Scheiben
Zwiebel	2 Scheiben
Beilage	Pommes

Wild Western Burger	
Burger Bröchen	1
Burger	8 oz 225 g
Cheddar	2 Slices
Zwiebelringe	2
BBQ	2 fl oz 60 ml
Speck	2 Scheiben
Salat	2 Blätter
Tomaten	2 Scheiben
Beilage	Zwiebelringe

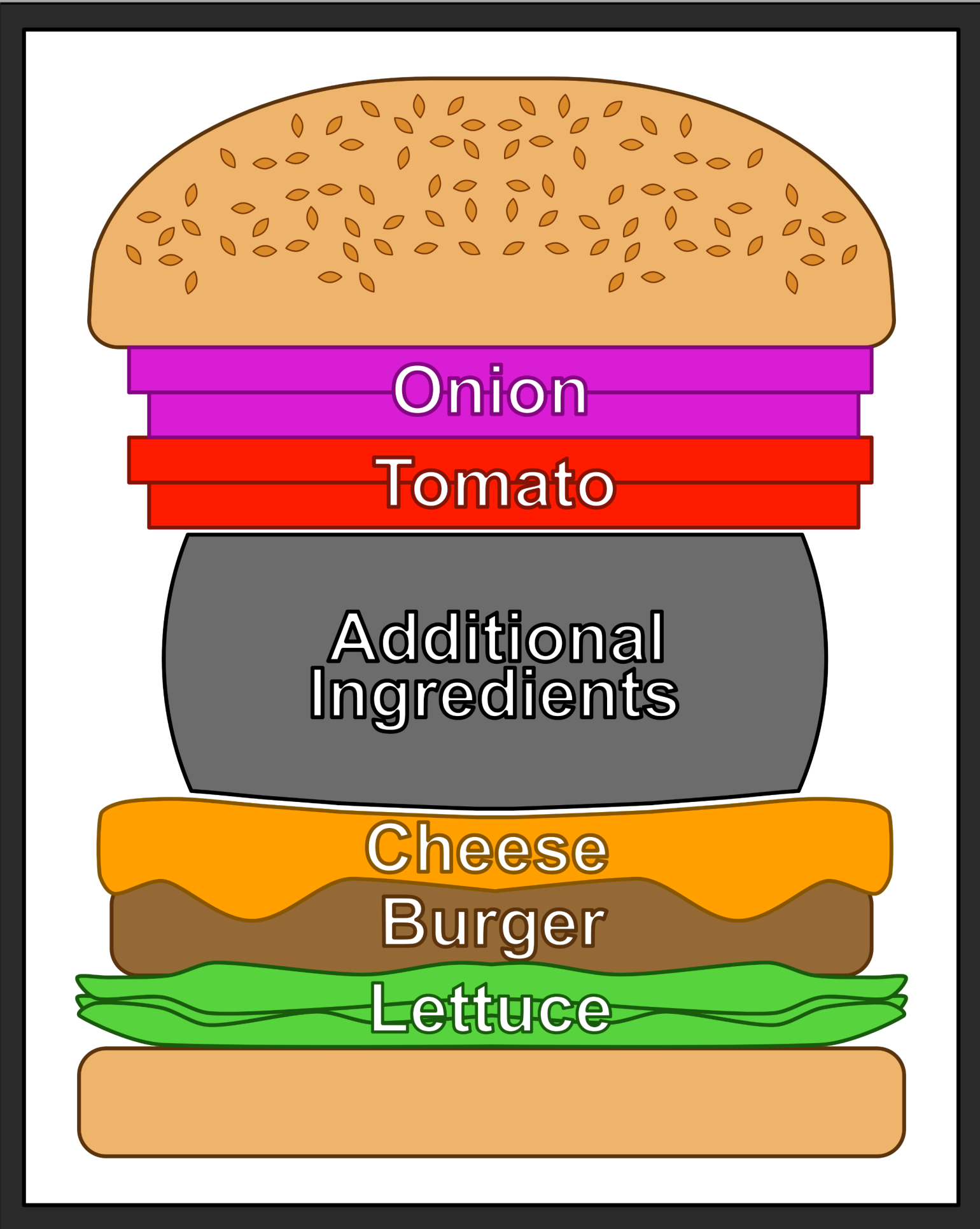
# Temp

	F	C
Blau	115°-120°	46°- 48°
Blutig	125°-130°	51°- 54°
Halbrosa	130°-140°	54°- 60°
Rosa	140°-150°	60°- 65°
Halb durch	150°-155°	65°- 68°
Gut durch	160°+	68°+

## Info

Quisque commodo facilisis tellus. Integer sodales lorem sed nisl. Morbi consectetur mauris quis odio. Ut dolor lorem, viverra vitae, viverra eu, euismod nec, enim. Lorem ipsum dolor sit amet,

# Ordnung



# Wraps

B.L.T Wrap	
Wrap	2
Speck Runden	6
Salat	3 Bläter
Tomaten	2 Scheiben
Mayo	2 fl oz 60 ml
Beilage	Chips & Essiggurken

Hänchenceasar	
Wrap	1
Grilled chicken	1
Romaine	5 oz 140 g
Parmesan	2 fl oz 60 ml
Croutons	10
Cesar Soße	2 fl oz 60 ml
Beilage	Chips & Essiggurken

BBQ Wrap	
Wrap	2
Hähnchenstreifen	3
Salat	3 Bläter
Tomaten	2 Scheiben
BBQ	2 fl oz 60 ml
Beilage	Chips & Essiggurken

Hänchenranch	
Wrap	1
Grilled chicken	1
Speck Runden	3
Salat	3 Bläter
Tomaten	2 Scheiben
Ranch	2 fl oz 60 ml
Beilage	Chips & Essiggurken

Salat Wrap	
Salát wrap	1
Tofu	2 Scheiben
Gebratene Zwiebeln	4 oz 120 g
Reis	1 Cup .25 l
Mayo	2 fl oz 60 ml
Beilage	Chips & Essiggurken

Hänchenbuffalo	
Wrap	1
Chicken Tenders	2
Buffalo Sauce	2 fl oz 60 ml
Salat	3 Bläter
Tomaten	2 Scheiben
Cheddar	2 Scheiben
Beilage	Chips & Essiggurken

# Panini

Klasiker Reuben	
Rogen Brot	2
Pastrami	1 portionen
Schweizer Käse	2 Scheiben
1000 island	2 fl oz 60 ml
Sauerkraut	2 oz 60 g
Beilage	Chips & Essiggurken

Thunfisch-Melt	
Brot	2
Thunfisch salat	6 oz 170 g
Käse	
American, Provolone Schweizer, Mozzarella Cheddar	2 Scheiben
Blau, Feta	1 cup .25 L
Beilage	Chips & Essiggurken

Gegrillter Käse	
Brot	2
Käse	
American, Provolone Schweizer, Mozzarella Cheddar	4 Scheiben
Blau, Feta	1 cup .25 L
Beilage	Chips & Essiggurken

Roastbeef & Schweizer	
Rogen Brot	2
Roastbeef	2 Portionen
Schweizer Käse	2 Scheiben
Sauteed Onions	2 oz 60 g
Roasted Reds	2 fl oz 60 ml
Mayo	2 fl oz 60 ml
Beilage	Chips & Essiggurken



Name der Firma  
123 gefälschtes RD  
New York, NY 11201

Maecenas eu diam a leo porta interdum. In non massa quis odio feugiat sagittis. Quisque ac lorem. Maecenas ut sem sed ipsum suscipit malesuada. Nulla quis dui quis ante fermentum interdum. Proin eget est a augue vehicula mattis. Pellentesque sed nisi at nisi scelerisque iaculis. Phasellus orci. Nulla adipiscing. Suspendisse et leo vel elit ullamcorper



# Allergene

## Sandwiches

Heiß Roastbeef									
Hähnchenbuffalo									
Heis Truthan									
Truthan & Schweizer									
Französisch Dippen									
Schinken & Schweizer									
Steak & Käse									
Reuben									
B.L.T									

## Burger

Burger									
Smash Burger									
Champignon Burger									
Burger Tortilla-Wrap									
Speck Burger									
Wilder Westen Burger									

## Tortilla-Wraps

B.L.T									
BBQ									
Salat									
Hähnchenranch									
Hähnchenbuffalo									
Hänchenceasar									

## Panini

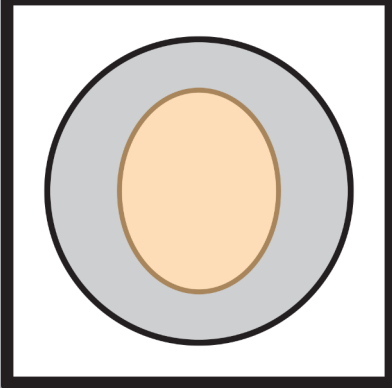
Klasiker Reuben									
Gegrillter Käse									
Thunfisch-Melt									
Rindfleisch & Schweizer									

## Beilagen

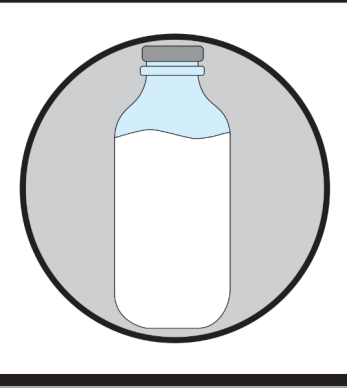
Pommes									
Süßkartoffelpommes									
Zwiebelringe									
Kartoffelchips									
Essiggurke									
Beilagensalat									

## Index

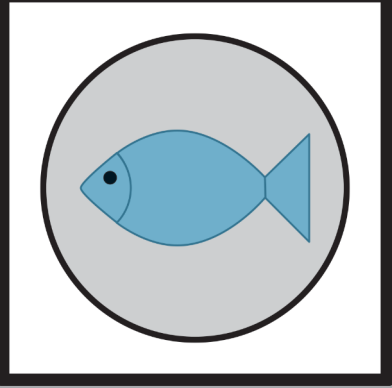
Eier



Milch



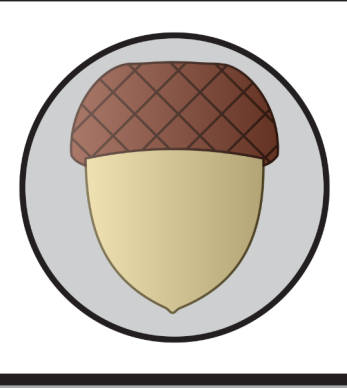
Fisch



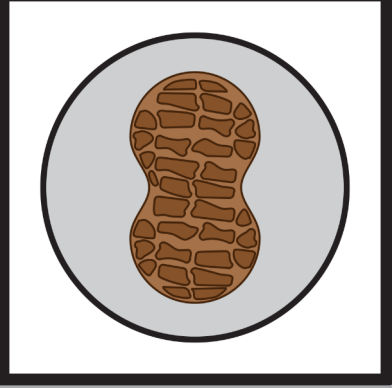
Schalentiere



Baumnüsse



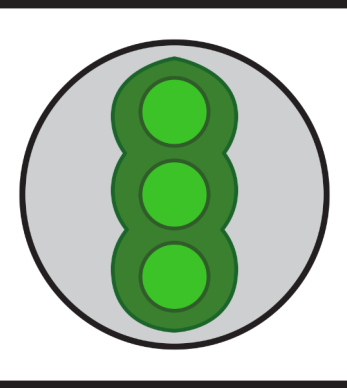
Erdnüsse



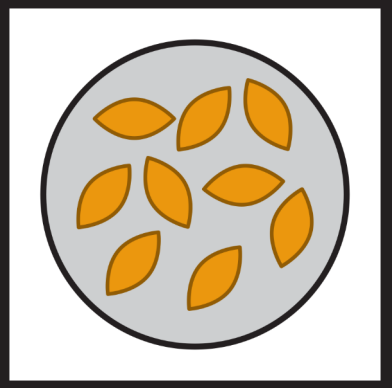
Gluten



Soya



Sesam



## Änderungen

Bei Bestellungen mit Änderungen bitte  
die Zutatenliste auf den Behältern  
überprüfen  
Wenn nicht Dort, dann geh zu  
ihre Website

## Änder info

Wenn die Allergeninformationen falsch sind

Bitte informieren Sie die Geschäftsleitung.  
Füge diesem Poster eine Notiz hinzu, um deine  
Kollegen zu informieren.



Name der Firma  
123 gefälschte Straße  
New York, NY 11201

Zuletzt Aktualisiert  
31/12/2025

# Kochtemperaturen

		F	C
Rindfleisch	Sichere Temperatur	145°	63°
	Blau	115°-120°	46° - 48°
	Rare / Blutig	125°-130°	51° - 54°
	Med Rare/ English	130°-140°	54° - 60°
	Med / Rosa	140°-150°	60° - 65°
	Med Well / Halbrosa	150°-155°	65° - 68°
	Well / Durch	160°+	68°+
		F	C
Schweinefleisch	Sichere Temperatur	145°	63°
	Med Rare/ English	145°-150°	63° - 66°
	Med / rosa	150°-155°	66° - 68°
	Med Well / halbrosa	155°-160°	68° - 71°
	Well / durch	160°+	71°+
		F	C
Geflügel	Sichere Temperatur	165°	74°
		F	C
Lachs	Sichere Temperatur	145°	63°
	Rare / Blutig	120°	48°
	Med Rare/ English	125°	52°
	Med / rosa	130°	54°
	Med Well / halbrosa	135°-140°	57°-60°
	Well / durch	140°-145°	60°-63°

# Schneidestärke

Name	Dicke	Gewicht	Stapel-Höhe
Truthahn	1	85 g	5 hoch
Schinken	0.5 - 1.25	85 g	5 hoch
Roastbeef			
Pastrami	0.5 - 1.25	115 g	5 hoch
Bologna	1	NA	7 cm
Slamami			
Tomaten	1	NA	NA
Rot Zwiebel			
Käse	2 - 2.5	NA	7 cm

Den Aufschnittschneider nach  
jedem Gebrauch reinigen.