

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 Leaf
Tomato	4 Slices
Mayo	2 fl oz .60 ml
Side Chips & Pickle	

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 Leaf
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 Leaf
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 Leaf
Tomato	2 Slices
Onion	2 Slices
Side Onion Rings	

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 Leaf
Tomato	2 Slices
Side Onion Rings	

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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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
Tomato	2 oz
Red Onion	2 oz
Shredded Carrot	2 oz

Wraps

B.L.T Wrap	

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Allergens

Sandwiches

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

Burgers

Burger								
Smash Burger								
Mushroom Burger								
Burger Wrap								
Bacon Burger								
Western Burger								

Wraps

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

Pressed

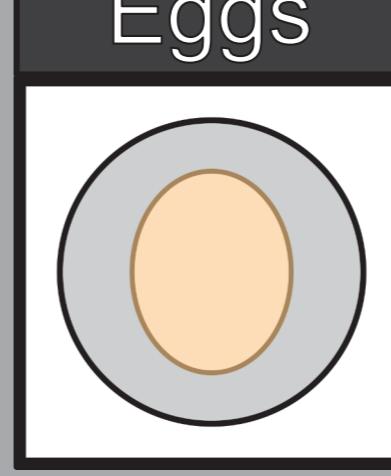
Classic Reuben								
Grilled cheese								
Tuna Melt								
Beef & Swiss								

Sides

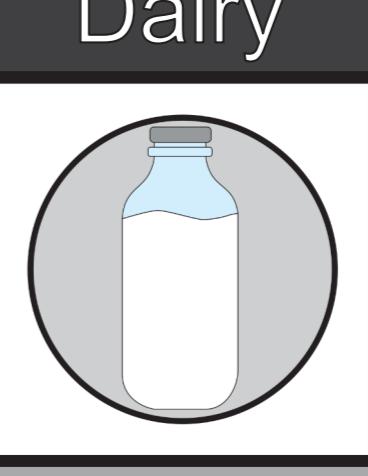
French Fries								
Sweet fries								
Onion Rings								
Chips								
Pickle								
Side Salad								

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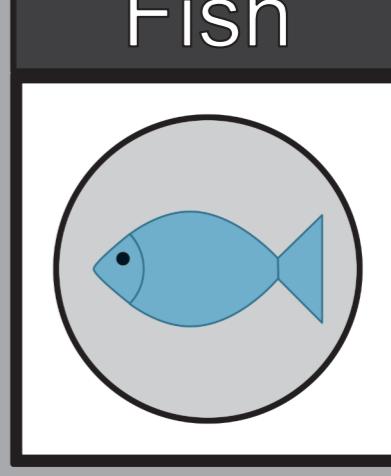
Eggs



Dairy



Fish



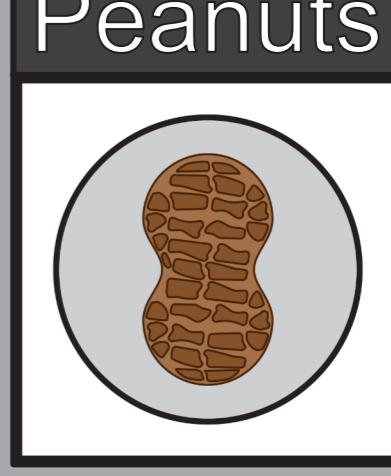
Shellfish



Tree Nuts



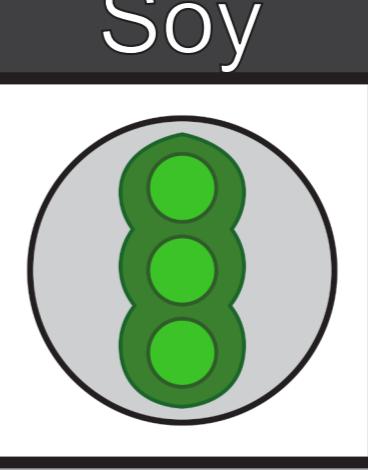
Peanuts



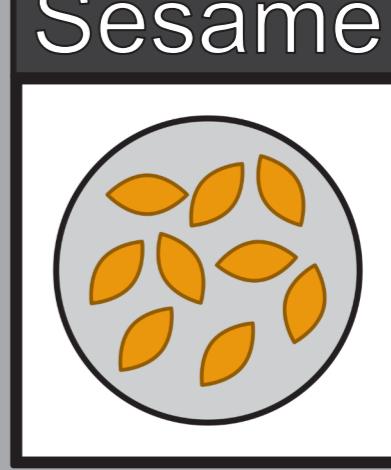
Gluten



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			
Slamami	1	NA	2.5"
Tomato			
Red Onion	1	NA	NA
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	

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

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

Truthan & Schweizer

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

Französisch Dippen

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

Schinken & Schweizer

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

Steak & Käse

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	

Reuben

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	

B.L.T

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

Burgers

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

Smash Burger

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 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

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	
Zwiebel	2 Scheiben	
Beilage	Zwiebelringe	

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

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Beilage

Gebraten

	Imperial	Metric	Zeit
Pommes	8 oz	225 g	2:30 min
Süßkartoffel 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
Tomaten	2 oz
Rot Zwiebel	2 oz
Karrot	2 oz

Wraps

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								
Hähnenranch								
Hähnenbuffalo								
Hähnenceesar								

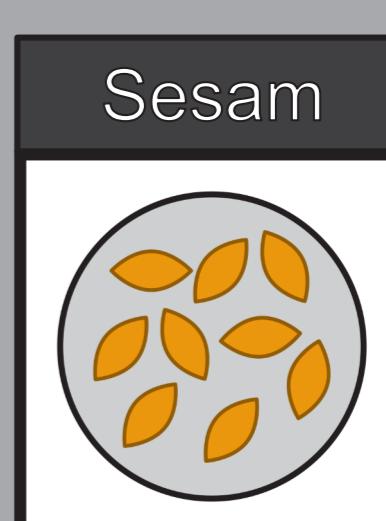
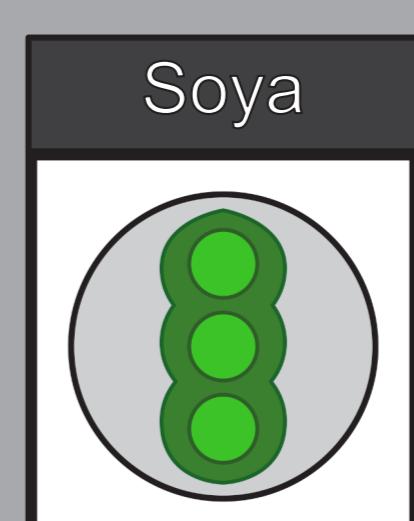
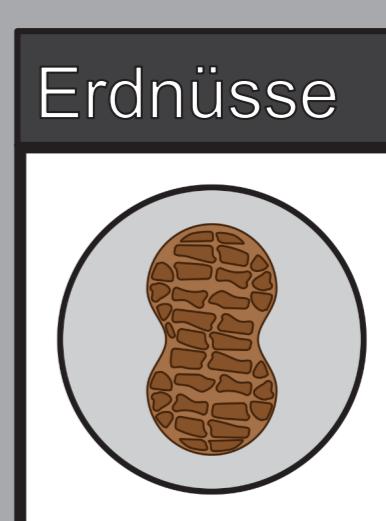
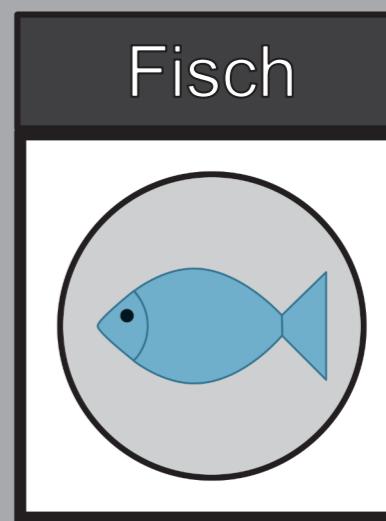
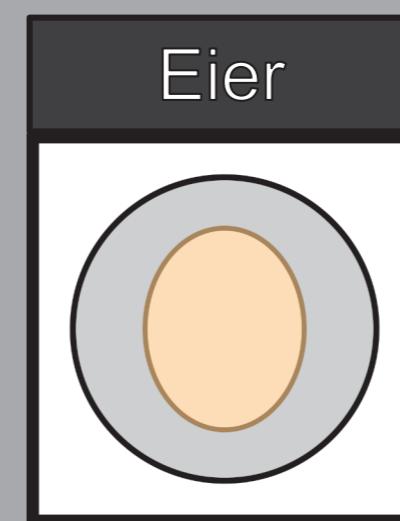
Panini

Klasiker Reuben								
Gegrillter Käse								
Thunfisch-Melt								
Rindfleisch & Schweizer								

Beilagen

Pommes								
Süßkartoffelpommes								
Zwiebelringe								
Kartoffelchips								
Essiggurke								
Beilagensalat								

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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	
Schweine- fleisch	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			
Slamami	1	NA	7 cm
Tomaten			
Rot Zwiebel	1	NA	NA
Käse	2 - 2.5	NA	7 cm

Den Aufschnittschneider nach jedem Gebrauch reinigen.