



EQUIPMENT – BURGER STATION

Introduction

The Burger Station is used for the preparation of burgers. The workstation consists of a worktop for assembly of burger and the refrigerated coldwell for keeping cold ingredients and sauces ready for use.

It has the storage needed to hold all the ingredients for the assembly of burgers. The refrigerated coldwell section is used for keeping bulk cold ingredients and sauces ready for use.

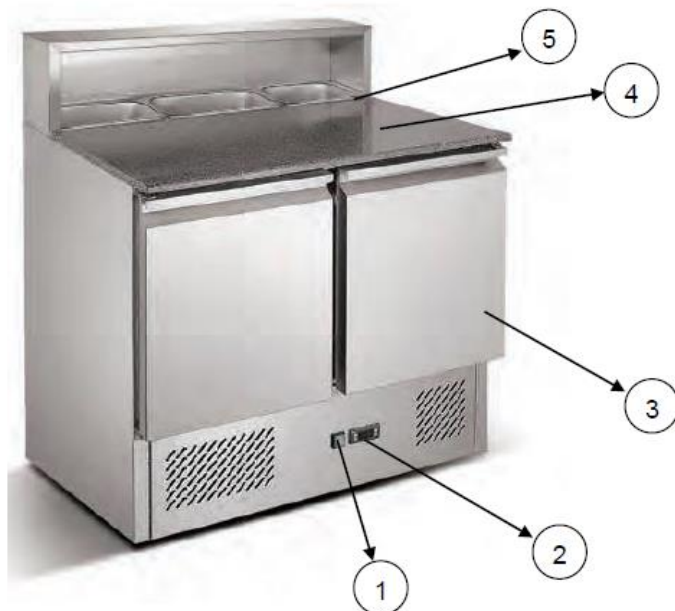




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Parts and Functions

| No | Part | Function |
|----|-----------------------------|---|
| 1. | Power Switch | To switch the unit 'ON' or 'OFF'. |
| 2. | Digital Temperature Display | Digitally displays the temperature. |
| 3. | Fridge | Doors fridge with removable shelves. To keep bulk cold ingredients and sauces. |
| 4. | Worktop | The area for assembling burgers. |
| 5. | Coldwell | The pans used for holding ready to use cold ingredients and condiments are kept here. |



Set up

- **Wash and Sanitize Hands**
- **Set up coldwell:**
 - Place inset pans in coldwell.
 - Fill the pans with the required products, like shredded lettuce, diced tomatoes and diced capsicum, close the lids.
 - Write down the holding time for each product.
- **Stock the fridge:**
 - Place enough products and condiments inside the Fridge.
 - Write down the holding time.
 - The fridge should be left on at all times.



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Cleaning

- **Clean the worktop after every use:**
 - Spray the station with sanitizer and wipe down as required.

Daily Close

- **Clean Coldwell & worktop:**
 - Discard any leftover products in the inset pans.
 - Take the pans and sauce tube to the sinks.
 - Clean the pans using the 3-step cleaning method.
 - Allow to air dry overnight.
 - Clean the coldwell opening, coldwell lid and pan supports using the 3-step cleaning method.
 - Clean the worktop using 3-step cleaning method.
 - Reassemble the Coldwell.
- **Clean restocking containers:**
 - Discard any leftover products in the restocking containers kept inside the fridge if expired. Or store in another fridge if still within shelf life.
 - Clean all restocking containers using the 3-step cleaning method.
 - Allow to air dry overnight.
- **Clean the fridge:**
 - Turn power switch 'OFF'.
 - Remove the shelves.
 - Clean the shelves using 3-step cleaning method.
 - Allow to air dry overnight.
- **Clean the exterior:**
 - Degrease the sides of the unit and sanitise the work surface
 - Allow to air dry overnight.



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Problem Solving

| Problem | Possible Cause | Solution |
|-------------------------|--|---|
| Coldwell pans not cold. | <ul style="list-style-type: none">• Fridge not 'ON'.• Defective thermostat.• Defrost too long. | <p>Turn fridge 'ON'</p> <p>Call maintenance</p> <p>Call maintenance</p> |

Other types of Burger Station

- Other types of stations include ones which are not refrigerated underneath.
 - This station is designed to hold bun drawers, a microwave, a toaster on top and a pan holder.
 - The station can also hold an under counter fridge underneath which holds secondary stock such as lettuce, sauces and cheese.
 - The under counter fridge should be cleaned daily on the close, to do this take out the shelves, wash, rinse and sanitise them. Spray the inside of the chiller with sanitiser and wipe clean.
 - Sanatise the door and handle and wipe clean the seal.

