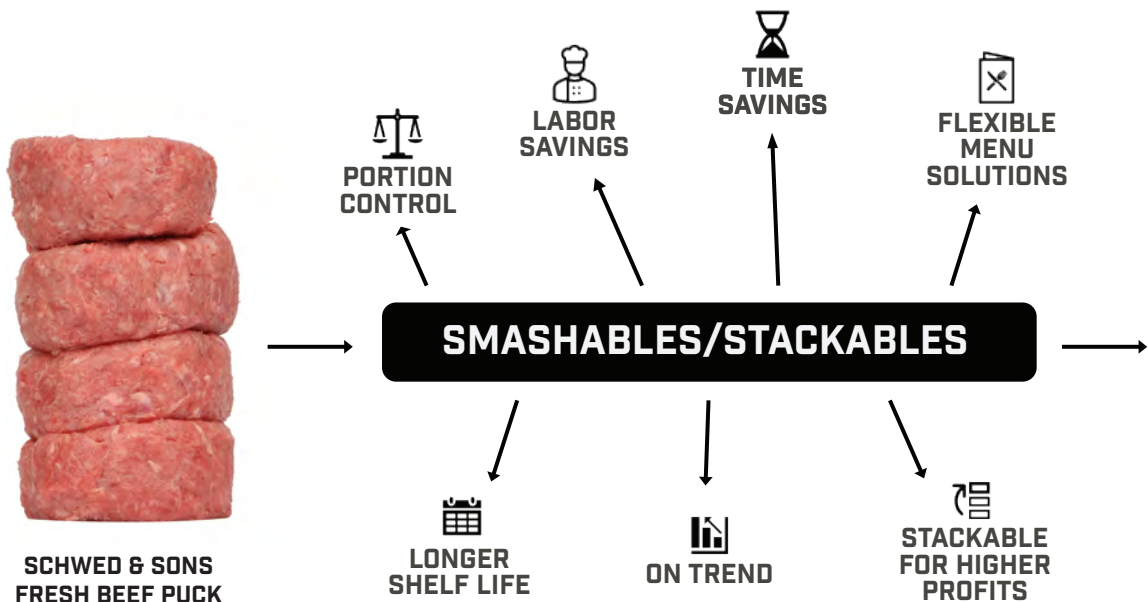




SMASHING BURGERS & STACKING PROFITS

“SMASHABLES”

SMASH BURGERS ARE MADE BY “SMASHING” GROUND BEEF PUCKS INTO A THIN LAYER ON A HOT GRIDDLE WHICH YIELDS A THIN, CRISPY BURGER, PERFECT FOR STACKING.



RECOMMENDED SMASH BURGER TECHNIQUES

THE SCHWEID SMASH

1. MAKE SURE YOUR FLAT TOP GRILL IS VERY HOT AND PLACE YOUR GROUND BEEF PUCK ON THE GRILL.
 2. WAIT ABOUT 20 SECONDS FOR THE MEAT TO SOFTEN THEN SMASH IT DOWN TO YOUR DESIRED THICKNESS. ADD SEASONING.
 3. COOK UNTIL JUICES BEGIN TO RISE, THEN FLIP OVER AND ADD CHEESE
 4. FINISH COOKING YOUR BURGER TO YOUR DESIRED TEMPERATURE THEN YOUR 'SMASH-ABLE' CREATION IS READY TO BE PLACED ON THE BUN
- NOTE: DO NOT PRESS OR SMASH THE GROUND BEEF AFTER STEP 2

LACY SUPER SMASH/ 1 MIN COOK

1. MAKE SURE YOUR FAT TOP GRILL IS VERY HOT (APPROXIMATELY 450 DEGREES) AND PLACE GROUND BEEF PUCK ON THE GRILL.
2. WAIT ABOUT 30 SECONDS FOR THE MEAT TO SOFTEN THEN IMMEDIATELY SMASH IT DOWN TO SMEAR THE MEAT ON THE GRILL TO CREATE 'LACY' SEE THROUGH EDGES. ADD DESIRED SEASONING.
3. COOK FOR APPROXIMATELY 30 SECONDS, THEN FLIP OVER AND ADD CHEESE.
4. FINISH COOKING YOUR BURGER TO YOUR DESIRED TEMPERATURE THEN YOUR 'SMASH-ABLE' CREATION IS READY TO BE PLACED ON THE BUN.

BREAK THE EDGE SMASH

1. MAKE SURE YOUR FLAT TOP GRILL IS VERY HOT AND PLACE YOUR GROUND BEEF PATTY ON THE GRILL.
 2. WAIT ABOUT 20 SECONDS FOR THE MEAT TO SOFTEN THEN SMASH IT DOWN TO JUST BREAK THE EDGES OR TO YOUR DESIRED THICKNESS. ADD SEASONING.
 3. COOK UNTIL JUICES BEGIN TO RISE, THEN FLIP OVER AND ADD CHEESE.
 4. FINISH COOKING YOUR BURGER TO YOUR DESIRED TEMPERATURE THEN YOUR 'SMASH-ABLE' CREATION IS READY TO BE PLACED ON THE BUN
- NOTE: DO NOT PRESS OR SMASH THE GROUND BEEF AFTER STEP 2

“STACKABLES”

STACK THIN, TENDER, SCHWEID & SONS BURGER PATTIES ON TOP OF EACH OTHER FOR A BIGGER, MEATIER BITE AND BIG PROFITS! QUICK SERVICE DOES NOT MEAN LACK OF QUALITY OR FLAVOR, JUST THE OPPOSITE WHEN USING OUR SCHWEID & SONS STACKABLE OPTIONS. #THEVERYBESTBURGER

ADDITIONAL BENEFITS:

CONSISTENT SIZE,
SHAPE & THICKNESS

PRE-MADE FRESH OR
FROZEN PATTIES



SINGLE PATTY OPTION

MEAT COST: \$0.73 EA
BUN COST: \$0.45 EA
TOPPINGS COST: \$0.50
TOTAL FOOD COST: \$1.68
SELL PRICE: \$6.98
MARGIN: \$5.27
% MARGIN: 75.8%



DOUBLE PATTY OPTION

MEAT COST: \$1.46 FOR 2
BUN COST: \$0.45 EA
TOPPINGS COST: \$0.50
TOTAL FOOD COST: \$2.41
SELL PRICE: \$8.95
MARGIN: \$6.54
% MARGIN: 73.0%



TRIPLE PATTY OPTION

MEAT COST: \$2.19 FOR 3
BUN COST: \$0.45 EA
TOPPINGS COST: \$0.50
TOTAL FOOD COST: \$3.14
SELL PRICE: \$10.95
MARGIN: \$7.81
% MARGIN: 71.3%

Calculations are estimated

POPULAR SMASH & STACK PRODUCTS

ASK YOUR SCHWEID & SONS REPRESENTATIVE FOR A COMPLETE LIST OF OPTIONS.

| ITEM # | PRODUCT DESCRIPTION | SIZE | THICKNESS |
|--------|--|---------|-----------|
| 4004 | FRESH BUTCHERS BLEND PATTY 80/20 | 4 OZ | 3/8" |
| 4002 | FRESH BUTCHERS BLEND 80/20 | 3.2 OZ | 3/8" |
| 4092 | FRESH BUTCHERS BLEND 80/20 | 2 OZ | 3/4" |
| 4021 | FRESH BUTCHERS BLEND 80/20 | 2.67 OZ | 5/16" |
| 3175 | FRESH ANGUS BUTCHERS BLEND 75/25 | 2.75 OZ | 1" |
| 81775 | FRESH HERITAGE USDA CHOICE ANGUS BUTCHERS BLEND PUCK 75/25 | 2.75 OZ | 1" |
| 80703 | FRESH HERITAGE USDA CHOICE ANGUS ALL AMERICAN PATTY 80/20 | 2.75 OZ | 1" |



SCHWEID & SONS HAS BEEN BRINGING THE VERY BEST BURGER TO BURGER FANATICS FOR OVER 40 YEARS. WE ARE A FOURTH GENERATION, FAMILY OWNED AND OPERATED PREMIUM GROUND BEEF PURVEYOR DEDICATED TO SUPPLYING THE BEST TASTING, HIGHEST QUALITY BURGER TO RESTAURANTS NATIONWIDE. CONTACT US TODAY FOR MORE INFORMATION.