

Centerline - Primary:

Toasting Buns

Step 1: Remove and inspect buns.

Discard any that are of poor quality (for example, damaged or dried out).

Close bag immediately after removing buns to keep remaining buns from drying out and becoming stale.

Step 2: White buns only: Apply butter-flavored oil immediately before toasting.

Roll first white bun over bun roller twice to prime butter roller and get maximum bun coverage.

- Roll remaining buns over roller once.

Never butter buns ahead of time as this will cause them to dry out. And do not toast too many at one time as this will cause them to cool before sandwiches are made.

- **Do not butter Multigrain Brioche buns.**



Step 3: Toast buns.

Roundup contact toaster: Feed bun crown into front slot (CROWN) and heel into back slot (HEEL), with cut sides facing each other. Two buns can be toasted at the same time.

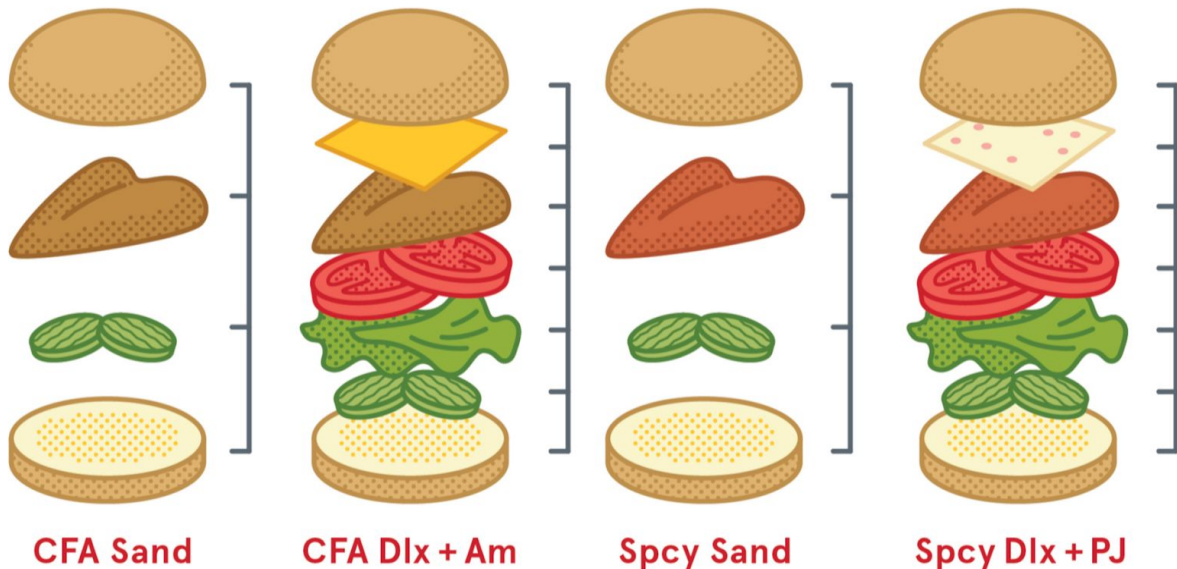
The first set of buns will take approximately 12 seconds to toast; subsequent buns will exit toaster at 3 second intervals.

If bun gets stuck in toaster, use platen tool to dislodge it from toaster.

To avoid injury keep fingers and clothing away from moving conveyors and from hot toasting surfaces.



Assembling



- Step 1:** Place toasted, buttered bun in clamshell with toasted surfaces facing up.
- Step 2:** Place 2 well-drained pickle chips (3 if small) on toasted, buttered bun heel.
- Step 3:** Place 2 lettuce leaves on top of pickle chips. Then, place 2 tomato slices on top of lettuce leaves.
- Step 4:** Place cooked filet/spicy filet, rough side down, on top of tomatoes with chicken fork.
- Step 5:** Place 1 slice of cheese on top.
- Step 6:** Place bun crown onto sandwich.
- Close the clamshell promptly to keep the sandwich warm.**
- Step 7:** Attach specials label, and **serve assembled sandwich immediately.**
- Never remove pickles from a previously assembled sandwich if Guest requests no pickles.**