

INSTANT
BURGER



INSTANT BURGER®

Instant Burger brings you the fastest in fast food systems!
Cooks a great-tasting burger in only 25 seconds!

QUICKLY AND EASILY TURN ANY LOCATION INTO
A FOODSERVICE PROVIDER.

Instant Burger®. The Fastest in Fast Food Systems.

Operators looking for fast, simple-to-prepare foods are perfect for Instant Burger, including: Bars, taverns, airports, bowling alleys, concession stands (stadiums, fairgrounds, auditoriums, city and town festivals) convenience stores, cold sandwich shops (those which offer subs, hoagies, grinders), supermarket deli departments, department stores with in-store restaurants, and many more!

Instant Burger utilizes Direct Energy Transfer, which means that the cooking process takes place inside of the meat, unlike conventional grills, griddles and ovens, which use heat to cook from the outside.

In addition to burgers, Instant Burger can produce mouth-watering hot dogs, chicken fillets, sausage, ground pork steaks and turkey patties.



Instant Burger®

Your business can quickly integrate a burger program to accompany additional menu items. It's well suited for front-of-the-house cooking. Here's more:



- This sleek, countertop unit maintains a small foot print, utilizing a space of only 16 x 23 inches! Instant Burger operates without the need of an expensive venting system. Only a 120 volt, 30 amp dedicated electrical circuit is need to run the Instant Burger.
- Training is simple; employees need no cooking skills to operate the Instant Burger. The unit cannot burn the meat and does not need continuous supervision. This greatly reduces human error and ensures a consistent product while freeing the employee to perform additional tasks during the cooking process.
- Both fresh ground beef and preformed patties can be cooked in the Instant Burger unit. Due to its average cook time of a minute or less, the need for pre-cooking is eliminated, as well as end-of-day waste.
- The Instant Burger requires minimal accessory items to operate and produces great tasting foods.
- Easy clean up can be conducted immediately after use with no waiting to cool plates. Both cooking plates can be cleaned by removing and immersing them in water.

Instant Burger. Fastest Burger You've Ever Made.

Instant Burger Process

Instant Burger utilizes Direct Energy Transfer, which means that the cooking process takes place inside of the meat, rather than penetrating from the outside as it does with conventional grills, griddles and ovens.



Portion two burgers and place onto Instant Burger surface



Close the lid and start the unit



Less than a minute later you have 2 juicy burgers ready to be plated



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A FOODSERVICE PROVIDER.**

To learn more about adding the Instant Burger to your operation, contact us at 1.800.365.8278.

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