

**NEW  
IMPROVED**  
NOW IT'S BURGERS PLUS!

# *Instant Burger*

**THE FASTEST  
FAST FOOD  
SYSTEM!**



Direct  
Energy  
Transfer



- ✓ Burgers in 25 Seconds
- ✓ Hot Dogs in 25 Seconds
- ✓ Sausage Patties in 25 Seconds
- ✓ Chicken Filets in 25 Seconds



- No Cooking Oils Needed
- Normally No Hood or Venting Needed.
- No Cooking Skills Needed - Cooks Automatically.
- Cooks Out Calorie Laden Fat But Retains the Delicious Natural Juices.

**MAKE  
SANDWICHES  
AS FAST  
AS YOU CAN  
PREP THE  
BUNS!**





## Hamburgers Cheeseburgers Hamburger Steak



## Sausage 'n Biscuits



# SELL MORE FAST FOR PROFIT FROM W

Before purchasing a grill or other conventional burger cooking equipment and installing expensive venting systems, you should consider these important points. (The following was compiled from questions most often asked about the Instant Burger.)

**Q.** How can you cook hamburgers without a grill?

**A.** The Instant Burger cooks with an exclusive "Direct Energy Transfer" process. This is the fastest burger cooking innovation since the hamburger was invented.

**Q.** But exactly what is "Direct Energy Transfer" and how does it work?

**A.** In simple terms, it means the energy is transferred directly through the meat. The cooking process takes place inside the meat instead of the heat penetrating from the outside as it does with conventional grills, griddles and ovens. The temperature throughout the meat reaches over 180°. This way fat is cooked out and the natural juices stay in.

**Q.** Okay, that's different alright, but what are the advantages of this method?

**A.** Speed (faster than microwave or any other cooking system), a much better flavor and big energy savings. It cooks 2 burgers in 25 seconds or over 200 in an hour and does it automatically. You use only fresh ground meat retaining the natural juices while cooking out much of the unwanted grease. This results in a tasty, tender and juicy product. It uses no energy unless it is cooking. This results in dramatic energy savings over conventional grills, griddles and ovens where much of the heat is dissipated before penetrating the meat.

**Q.** Just how much energy can I save with the Instant Burger?

**A.** As an example, the cost of energy required to cook 200 burgers a day for a year with the Instant Burger is \$58.40. With a gas broiler the cost would be \$847.00, with a gas griddle \$1,022.00 and with an electric griddle \$2,336.00. This is a saving which will more than pay for the unit in a year. In addition, with the Instant Burger, you really don't have any additional costs except for the meat, bun and condiments.

**Q.** Are there any installation costs?

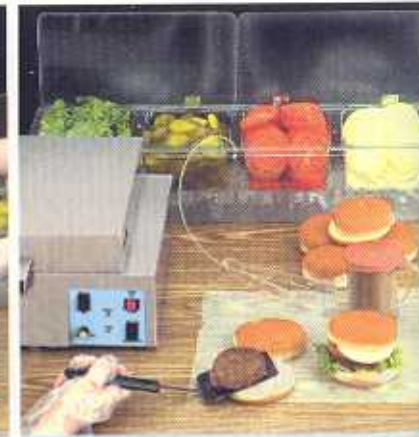
**A.** No, it's portable and only takes up 23" x 16" of counter space on a 30 amp dedicated circuit.



Turn the power on. Set the control for level of doneness. Place ground meat or chicken breast filets on cooking plate. Close lid; push the start button.



In 25 seconds, you remove delicious and juicy patties from cooking plate.

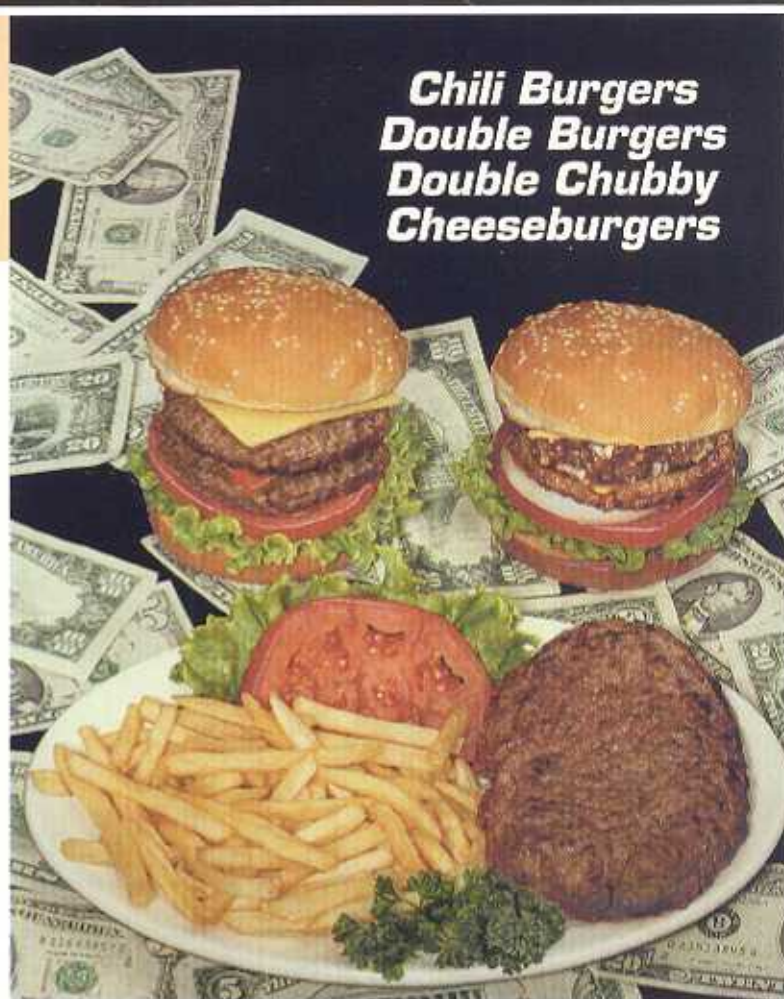


Burgers are ready as fast as you can prep the buns and fixins!



# COOK AND BANK MORE ON WHAT YOU SELL!

- Q. Do I need an expensive hood or venting system?**
- A.** No, the cooking plates do not get over 200°F. Therefore, no grease is burned and no cooking vapors or smoke is emitted into the air. However, local codes prevail.
- Q. How do you portion the products to be cooked on the Instant Burger?**
- A.** With the Instant Burger, all you need is an ice cream scoop to form uniform balls of fresh meat. These can be made ahead of time if stored in a lightly covered container to retain moisture.
- Q. I always thought pre-formed frozen patties were more economical to use.**
- A.** Not at all. When meat is pre-formed by a press, the texture of the meat is changed. Freezing takes the moisture out of the meat, making it less juicy when cooked. This results in a tough, chewy product. With the Instant Burger, simply place the fresh meatballs on the unit and close the lid. This activates the fast cooking process and the patties are automatically formed. The result is a fresh, tender, tasty and juicy burger (not a tough and greasy product).
- Q. Do I need an employee with cooking skills to operate the Instant Burger?**
- A.** No, that's the beauty of it! It's all done automatically. The Instant Burger cannot burn the meat and does not have to be watched. This eliminates human error and ensures a consistent product every time while freeing an employee to do other things during the cooking process.
- Q. What makes the product produced in the Instant Burger so different from that using conventional methods?**
- A.** Because it uses fresh meat and does not use grease to fry food, the Instant Burger produces "healthy food" since it cooks out calorie laden fat but retains the delicious natural juices.
- Q. Are there any entrees besides sandwiches that I can serve with the Instant Burger?**
- A.** How about chicken filet, Cajun flavored chicken filet, hamburger steak, fresh ground pork steaks and turkey patties. It's a great way to enhance your menu with healthy, delicious entrees and do it without a grill!



**Chili Burgers  
Double Burgers  
Double Chubby  
Cheeseburgers**



**Hot Dogs  
Chili Dogs**

**Instant  
Burger**

**PROMOTIONAL  
ITEMS  
AVAILABLE**



**GIANT 10 FOOT BANNER**

This 3 ft. x 10 ft. plastic coated banner is ideal for outside use.



**9' X 24' BANNER**

Ideal for windows, doors, etc.

**ADVERTISING**  
Newspaper art and radio spots.



**TABLE TENTS  
& MENU CLIP**

Colorful table tent cards and menu clips feature a delicious picture of a hamburger and the popular sausage biscuit.





## Chicken Breast Sandwiches Chicken Breast Plate



### SUGGESTED MENU ITEMS

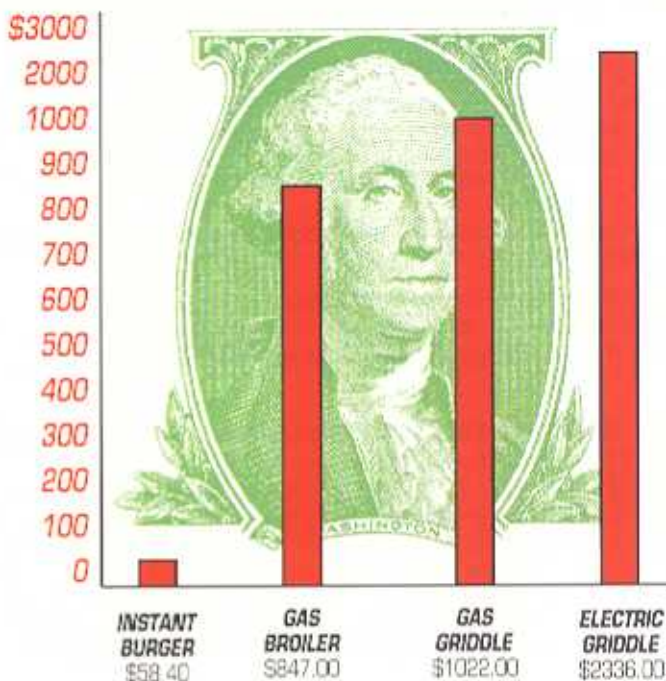
- HAMBURGER
  - CHEESEBURGER
  - CHILI BURGER
  - SLAW BURGER
  - WEIGHT WATCHER TYPE BURGER (*It's not fried!*)
  - BAR-B-Q BURGER (*With Bar-B-Q Boss Sauce*)
  - STEAK BURGER (*8 oz. Hamburger Steak*)
  - MUSHROOM BURGER
  - TACO BURGER
  - PIZZA BURGER
- KIDDIE BURGER
  - JUNIOR BURGER
  - DOUBLE CHUBBY CHEESEBURGER
  - SAUSAGE & BUSCUT
  - CHICKEN BREAST SANDWICHES
  - HOT DOG
  - CHEESE DOG
  - CHILI DOG
  - SLAW DOG
  - KRAUT DOG

### MODEL A 975 SPECIFICATIONS

CAPACITY	200 AN HOUR
ELECTRICAL REQUIREMENT	115V, single phase, 21 amps (30 amp individual circuit required) Must be grounded.
VENTING REQUIREMENT	Normally not needed (State and local codes prevail)
SHIPPING WEIGHT	35 lbs.
HEIGHT	7 Inches
DEPTH	16.5 Inches
WIDTH	23 Inches
LISTINGS	NSF National Sanitation Foundation UL Underwriters Laboratories. CSA Canadian Standard Association

## ENERGY COST COMPARISON

The Instant Burger contains no heating elements and requires no warming up and uses energy only while cooking. Grills and broilers have to remain on and hot all day even when you are not cooking. With the Instant Burger energy is not wasted.



## LARGE 4 COLOR POSTERS



**LIMITED WARRANTY  
FOR ONE FULL YEAR!**

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# Instant Burger®

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AH SAID  
"FRESH COOKED!"



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