

Be Well Served 2025

Gold Standard Equipment Layout & Labeling Guide





- ▶ Just completed your in-restaurant training and a new procedure isn't making sense to you?
- ▶ Trying to remember a restaurant policy and not sure where to begin to look in the resources you have on hand?
- ▶ Do you need execution, equipment manuals or other training resources?

Get answers to all your operations questions

Let us find the resource for you so you
can focus on operating your restaurant.

..... *visit*

THE ORC WEBSITE

ON @MCD

.....

***to submit
your question***

November 2024

This *Be Well Served* book includes the latest gold standard equipment layouts, condiment bin and cleaning solution labels, a smallwares checklist and a QR code reference guide for equipment.

Benefits of this guide include:

- Organizing the restaurant with the **gold-standard equipment layouts** in the manual can increase order accuracy, productivity, and efficiency by reducing restocking time and minimizing the bends, steps and turns in the order assembly process. This guide contains the appropriate cell layouts that show the correct equipment positioning and labeling for condiment bins.
- The **sticker labels** help organize the condiment bins and make it easier for the crew to identify the bins and restock accordingly. The cleaning solution labels help organize the cleaning products and assist in the proper storage.

To apply the sticker labels:

1. Clean the surface to remove any grease, dirt, or debris.
 2. Wipe the area with a clean, sanitizer-soaked towel.
 3. Apply a label on the cleaned surface. Press firmly to ensure the label adheres well to the surface.
- The **smallwares checklist** provides the recommended minimums for each smallware item, organized by each area of the kitchen. The Franke and H+K smallware part numbers are also included to cross-reference items that your restaurant may need to purchase.
 - **Equipment QR codes** are an efficient way to locate troubleshooting guides, maintenance, and contacts. The QR codes in the book can be scanned with a cell phone or tablet.

What is new in the 2025 *Be Well Served* manual?

1. The gold standard equipment layouts have been updated and now include the ESE design service area layout with separate omnichannel pickup, Digital Assembly Cart, and new restaurant kitchen equipment layout with Simplified Breakfast.
2. Sticker labels have been revised to reflect the menu changes over the past year as well as the latest cleaning supplies available from Ecolab.
3. The smallwares checklist has also been revised to reflect the menu changes over the past year.
4. Equipment QR codes were updated to reflect the latest equipment options.

Feedback about this guide

Restaurant tools are constantly updated for field relevancy. For comments, suggestions for improvement, or have an operational question, please visit the ORC webpage on @MCD to share feedback & submit your question.

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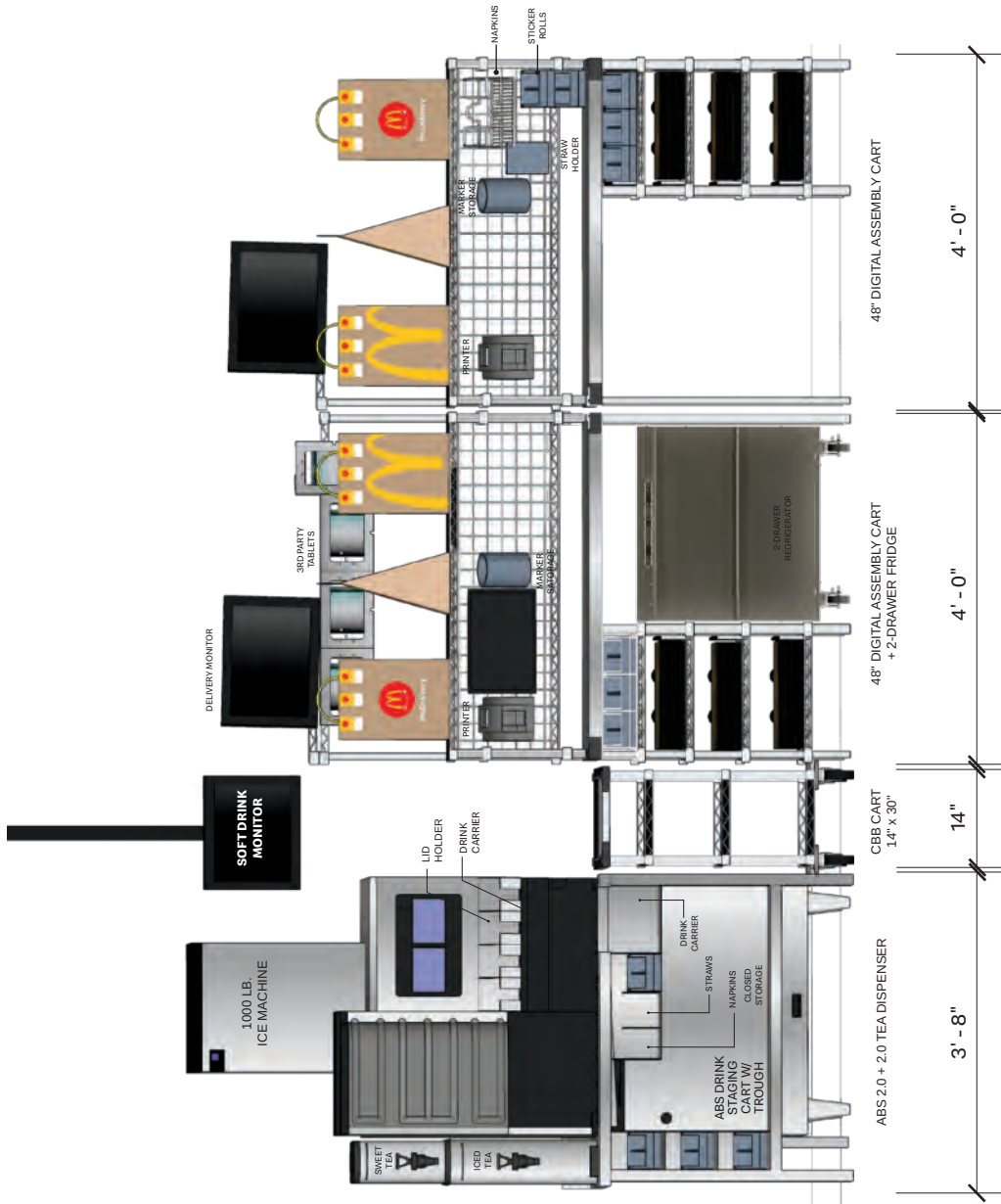
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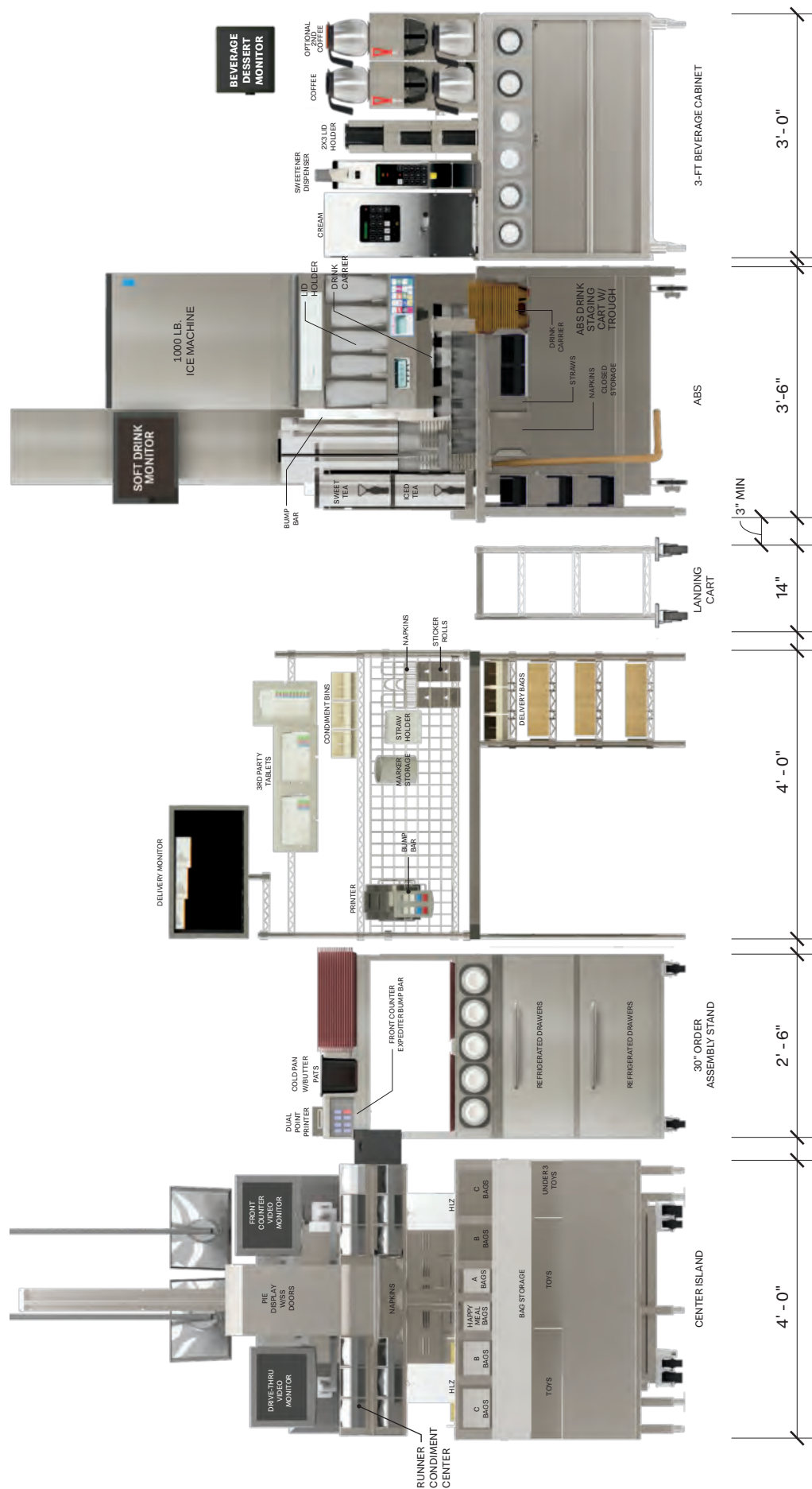


SAO DIGITAL ASSEMBLY - PARALLEL LAYOUT/NSS

WITH CREW POUR ABS + DIGITAL ASSEMBLY CARTS



SAO CENTER ISLAND

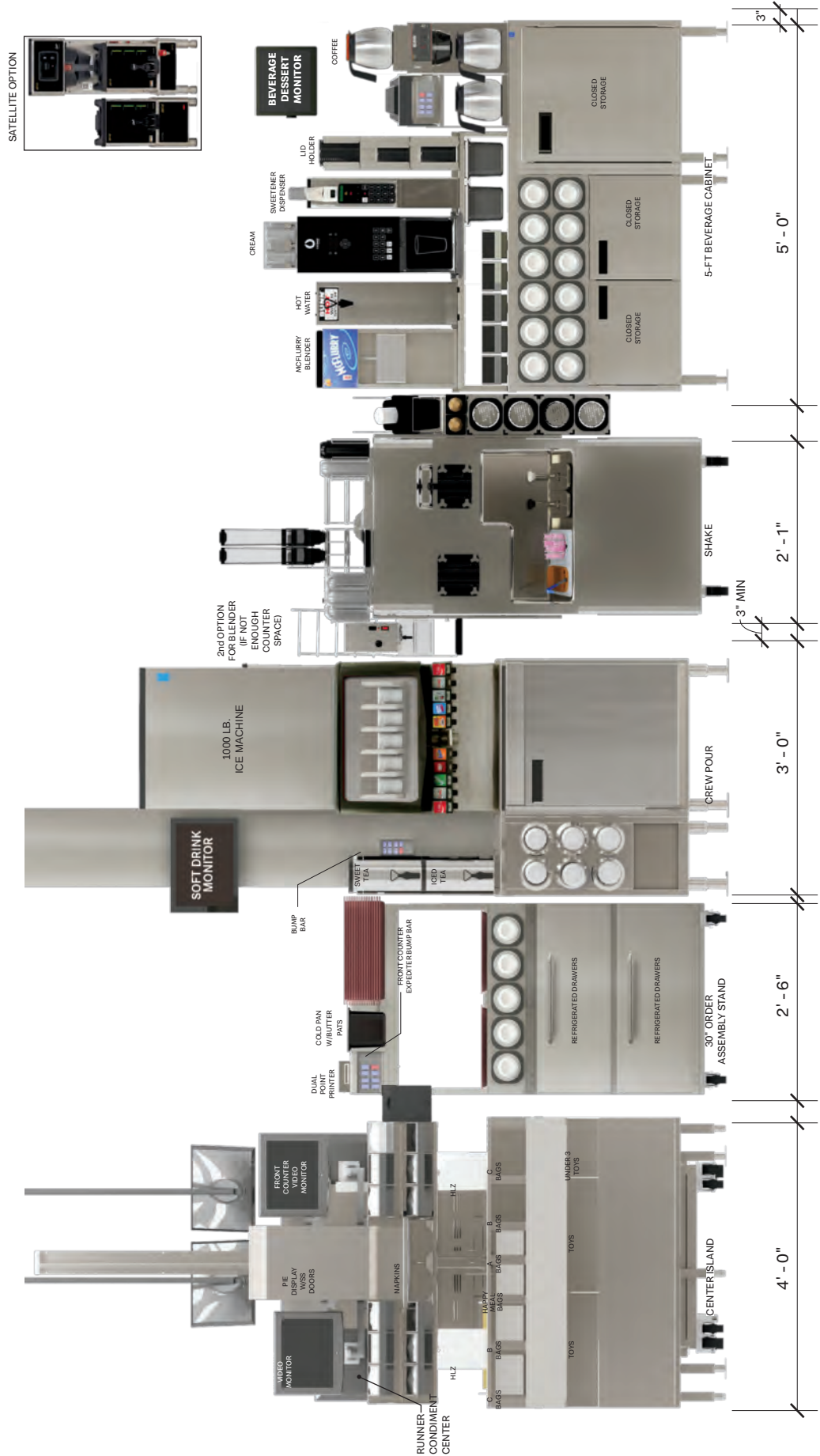


WITH ABS CREW POUR FOR FRONT COUNTER



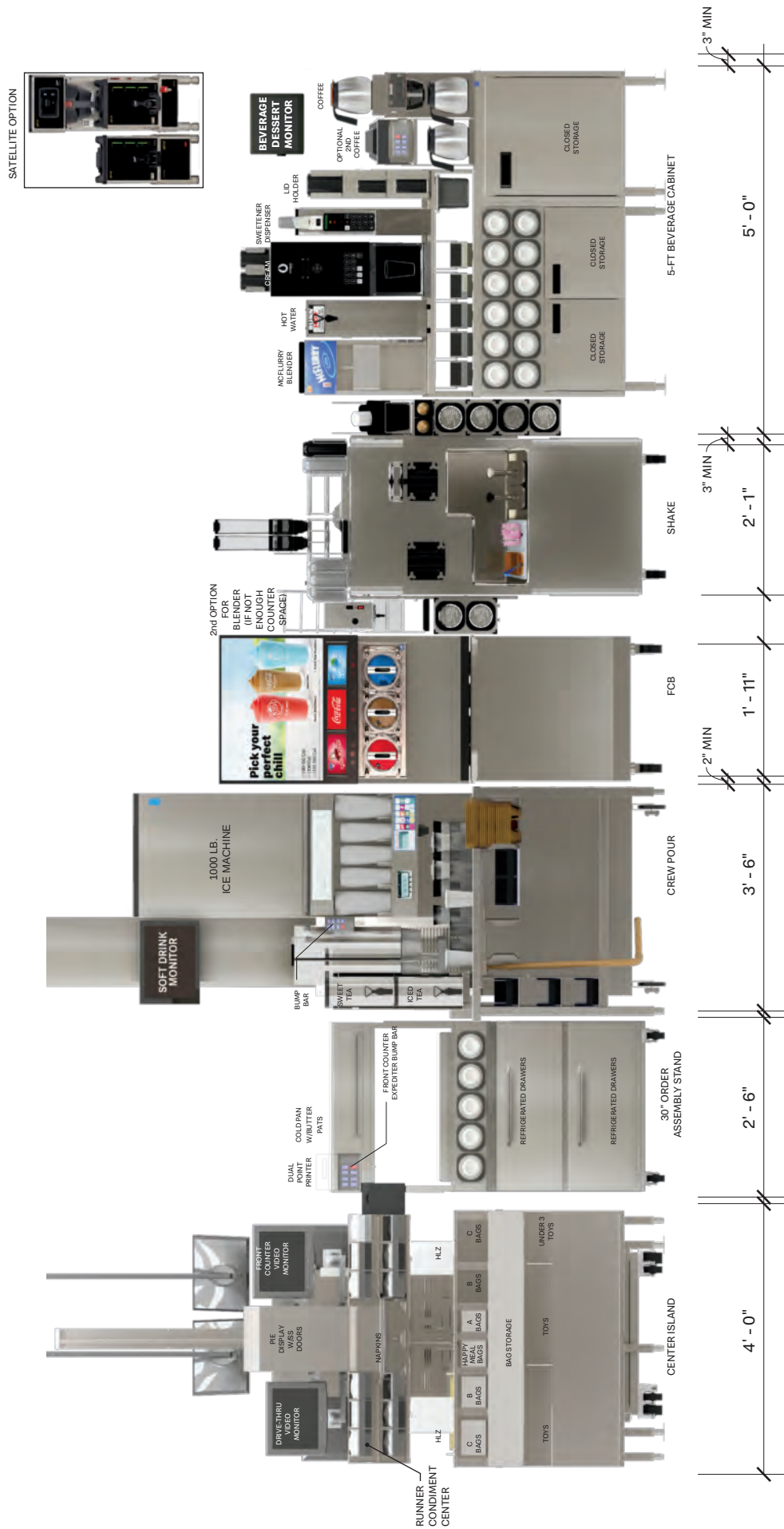
CENTER ISLAND

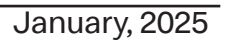
WITH ED250 CREW POUR FOR FRONT COUNTER



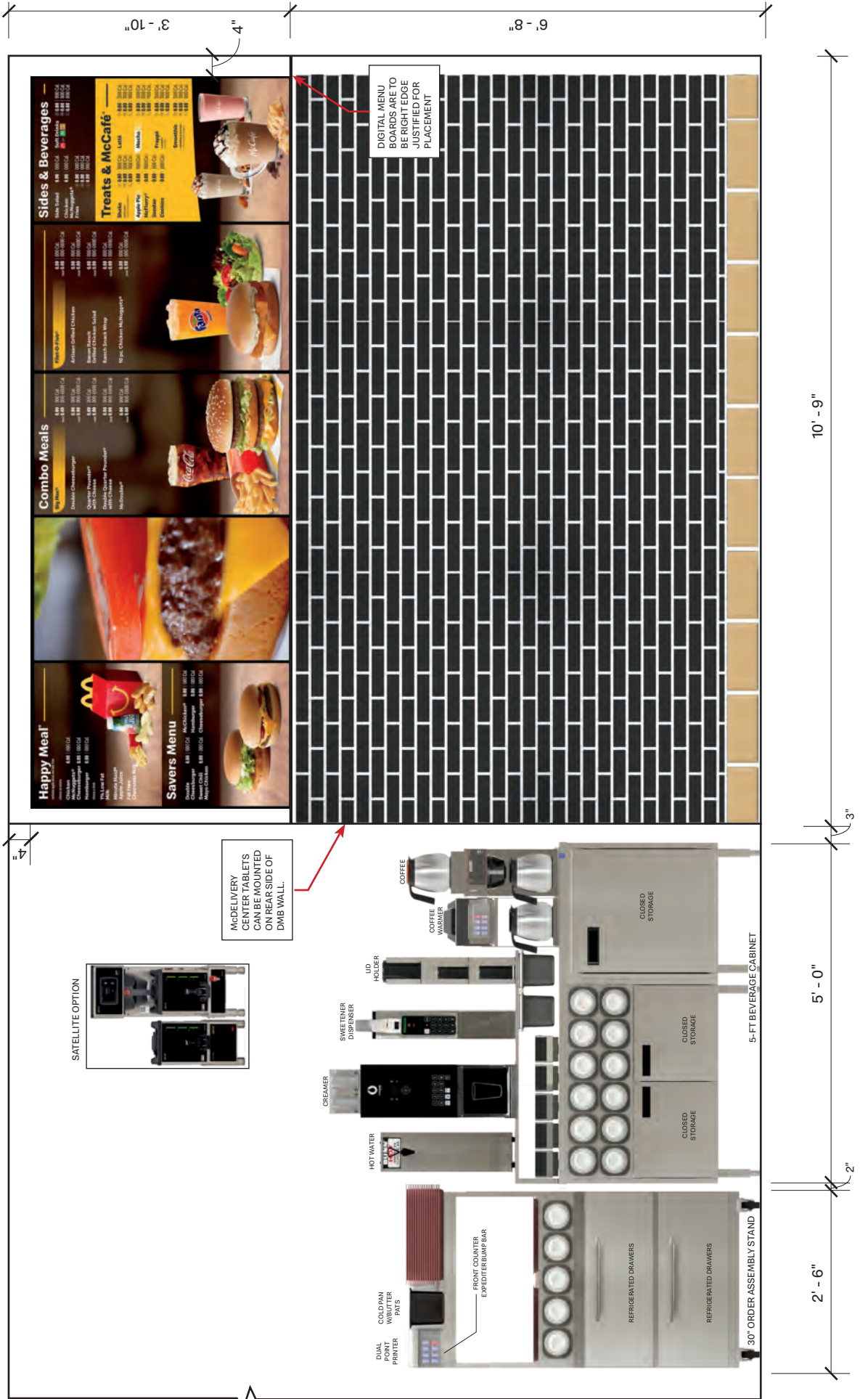
TRADITIONAL CENTER ISLAND

WITH ABS CREW POUR & FROZEN CARBONATED BEVERAGE (FCB)



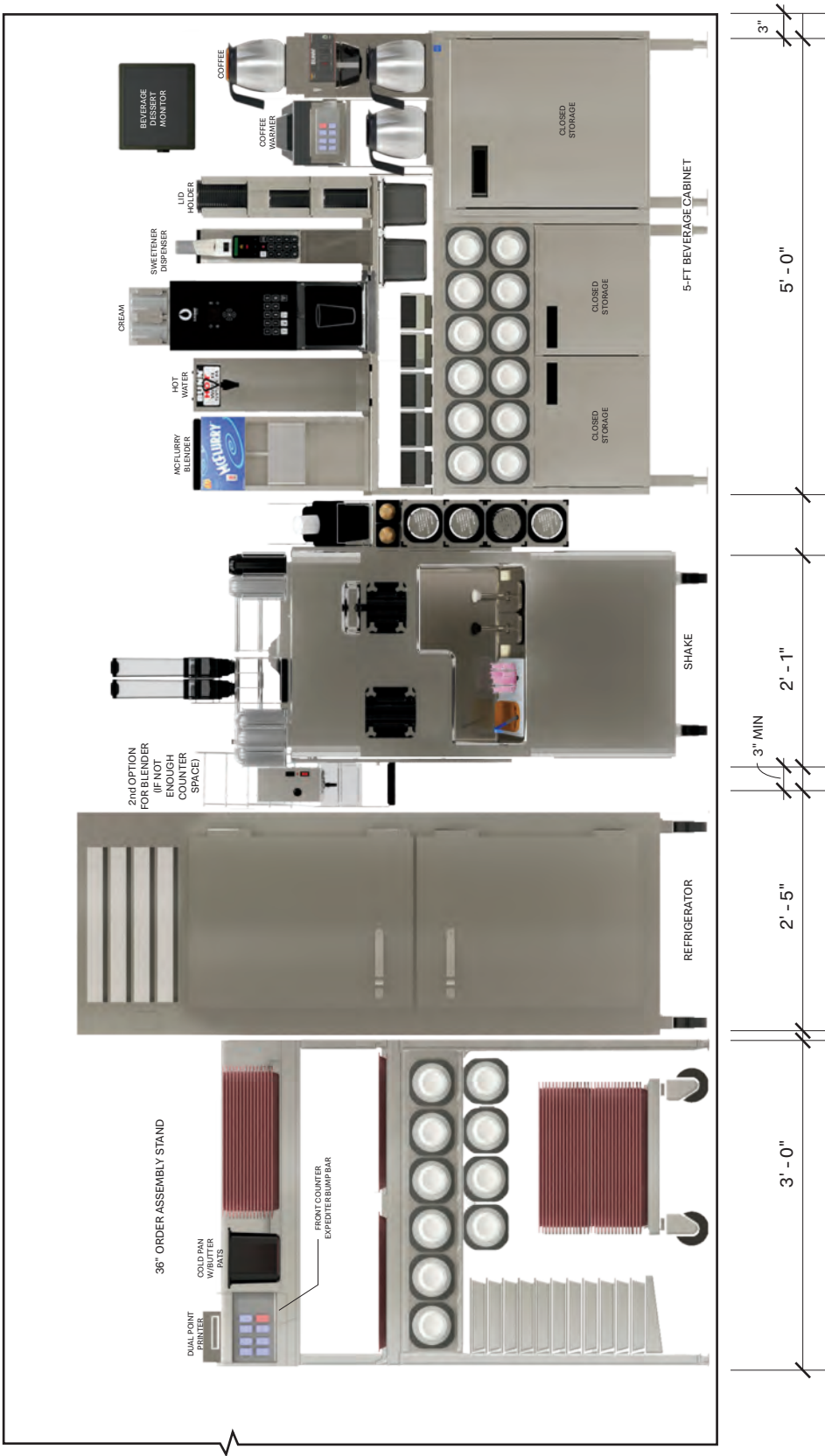
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SERVICE AREA MODERNIZATION (SAM) EXTENDED WALL



SAM CENTER ISLAND

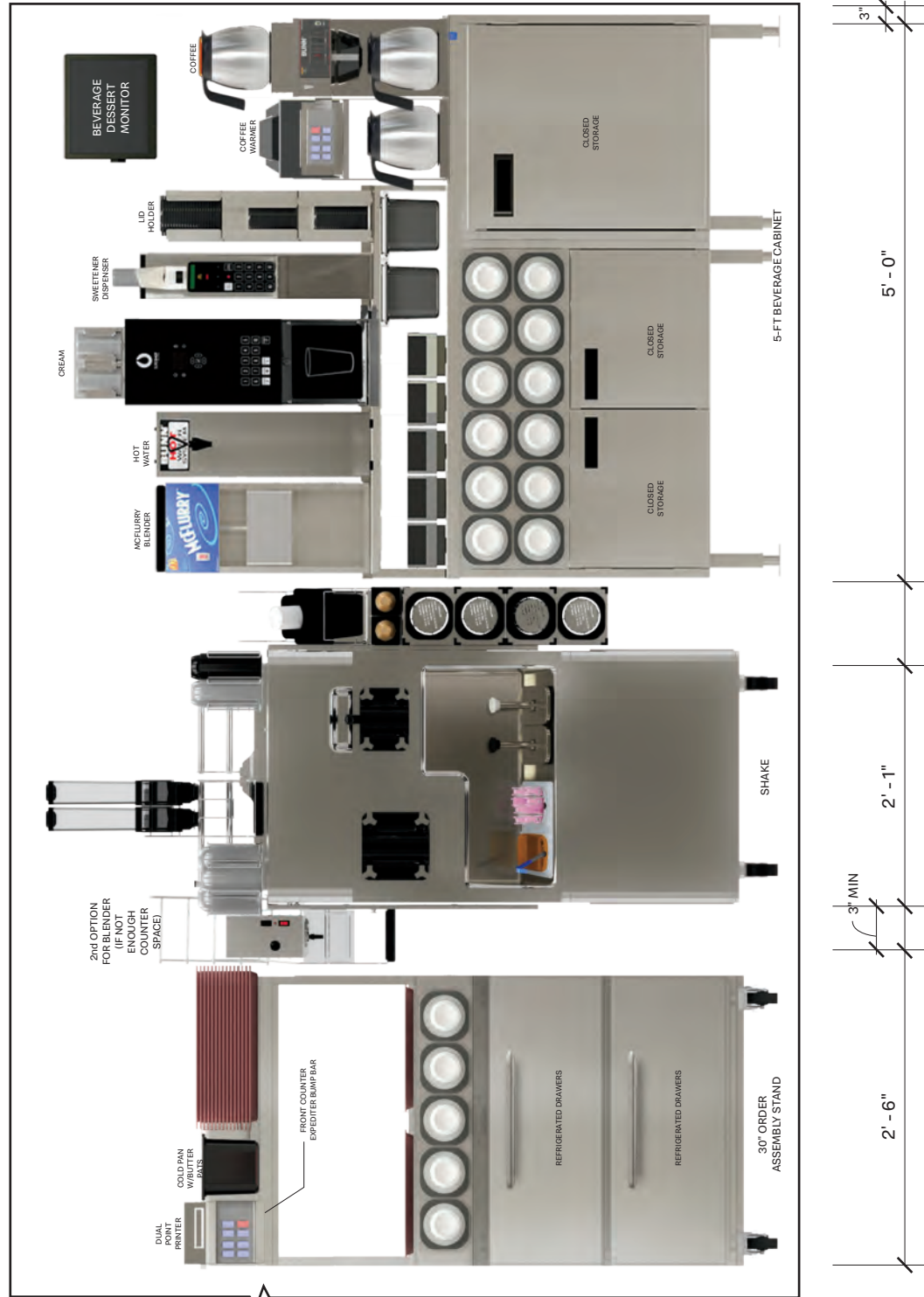
OAS, FRIDGE, SHAKE, 5' CI



SAM CENTER ISLAND

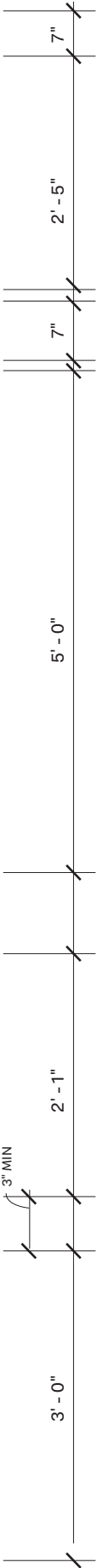
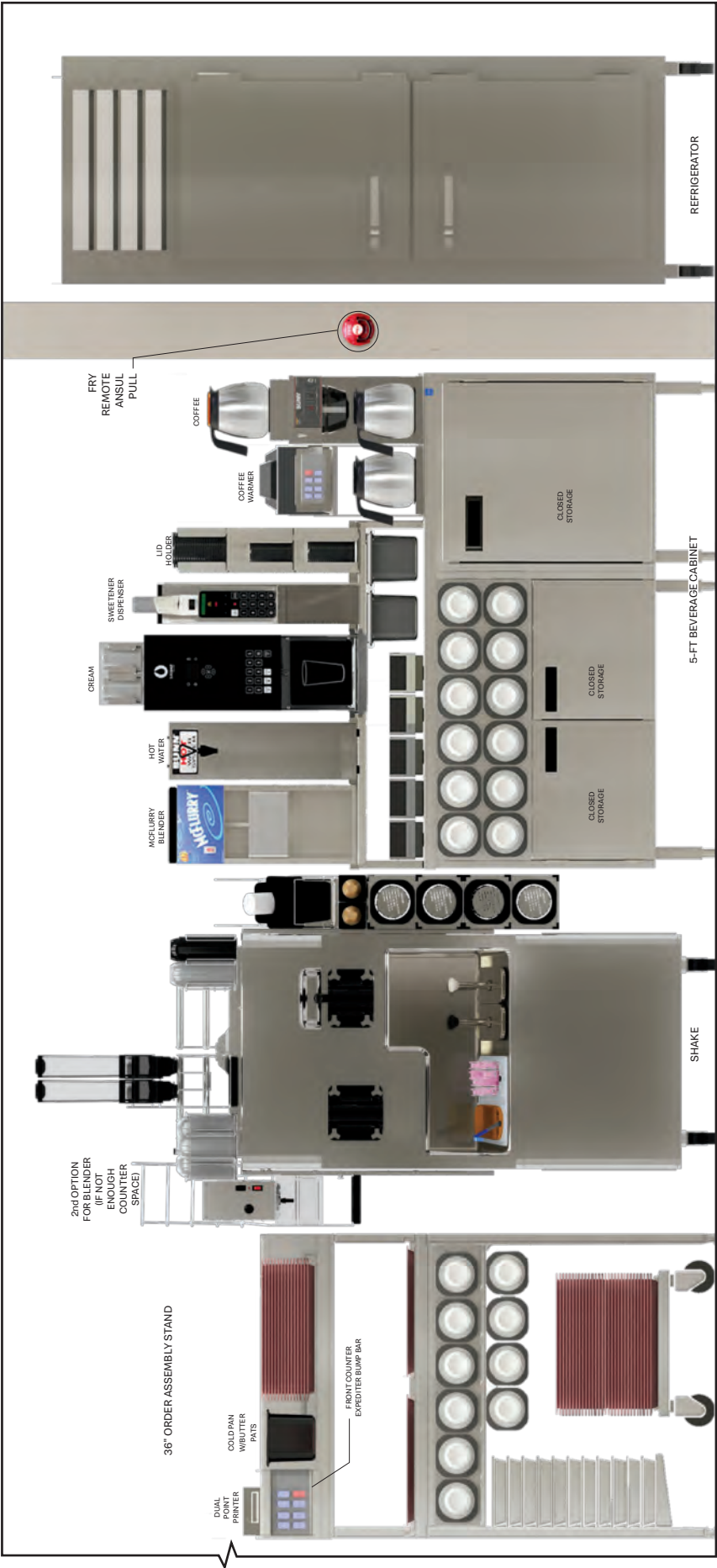
OAS WITH 2-DRAWER FRIDGE, SHAKE, 5' CI

SATELLITE OPTION



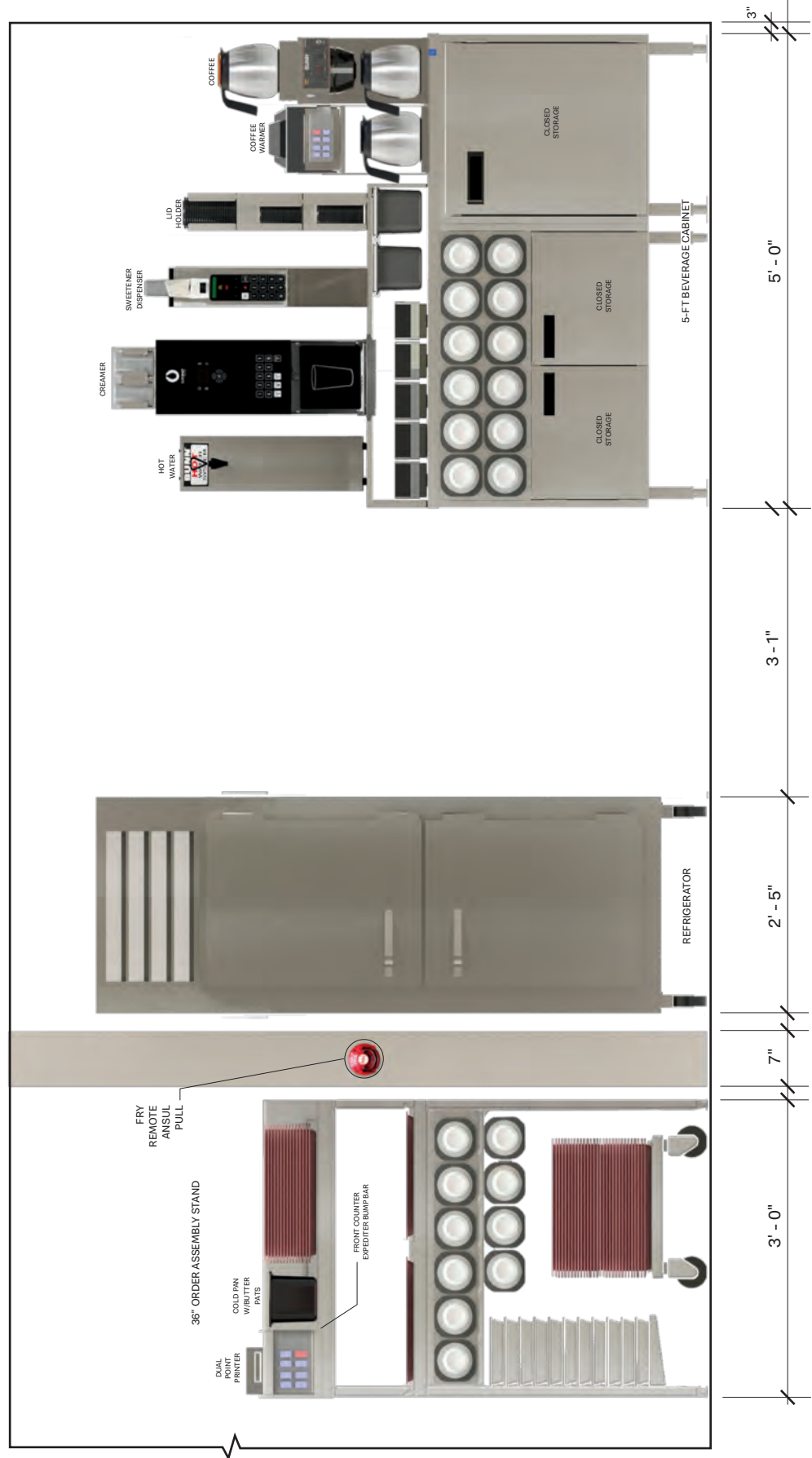
SAM CENTER ISLAND

OAS, SHAKE, 5' CI, FRIDGE



SAM CENTER ISLAND

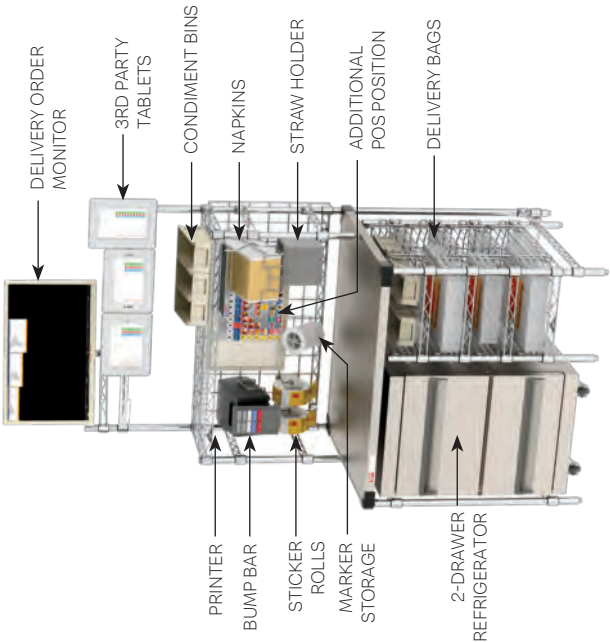
SHAKE AND MCFLURRY MOVED TO CBB CELL





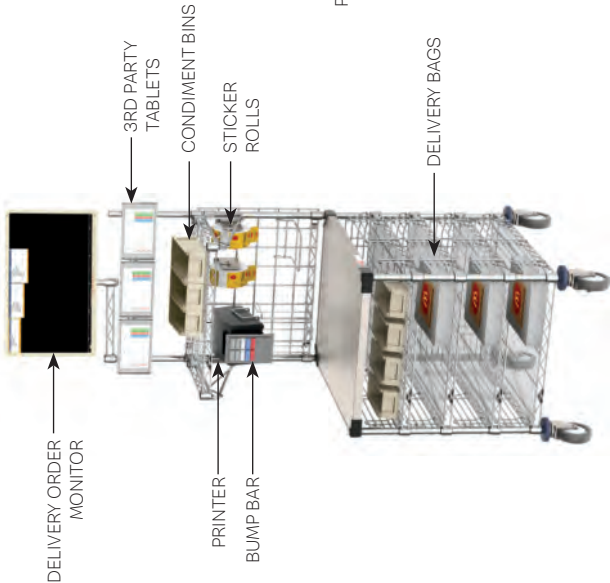
DIGITAL ASSEMBLY CART

LEGACY



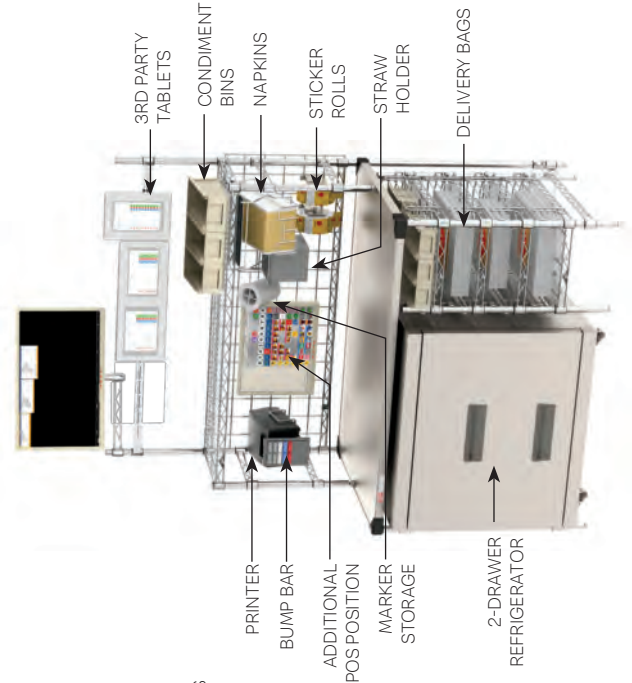
30"D X 36"L X 68"H

THIN



30"D X 24"L X 68"H

NEW STORE
STANDARD



30"D X 48"L X 68"H

2-PIECE CUTLERY

STRAW-BERRY JAM

GRAPE JAM

HOT PICANTE

MILD PICANTE

FLEX

KETCHUP

SALT

PEPPER

MILD PICANTE

HOT PICANTE

NAPKINS

PIE CABINET

SPLENDA

EQUAL

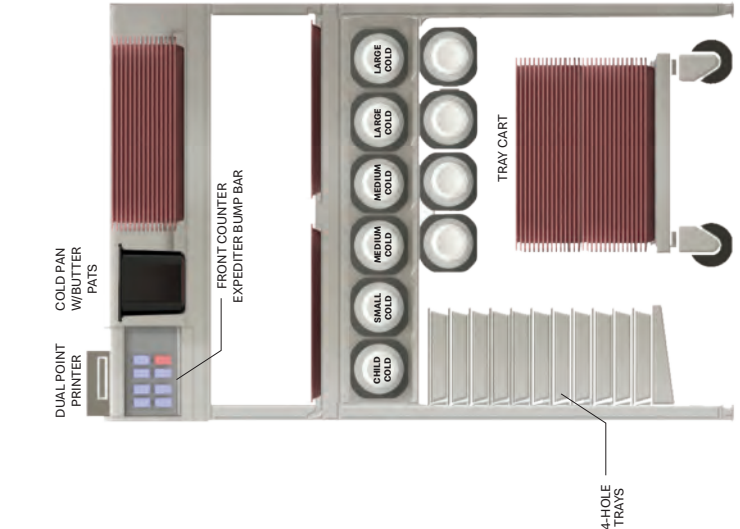
STIRRERS

SUGAR

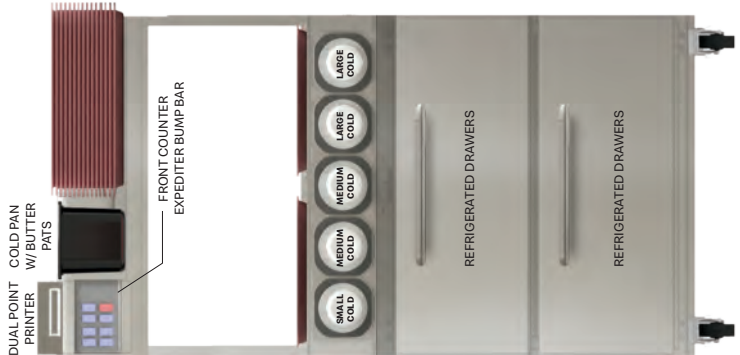
D BAGS

A detailed illustration of a wooden cabinet with multiple drawers and doors, each labeled with different food items and condiments. The cabinet is organized into several sections. The top section has two rows of drawers: the first row contains 'BBQ', 'RANCH', 'HONEY MUSTARD', and 'HONEY'; the second row contains 'SWEET N SOUR', '2-PIECE CUTLERY', 'GRAPE BERRY JAM', and 'STRAWBERRY JAM'. Below these is a large door labeled 'PIE CABINET'. The middle section features a long horizontal drawer labeled 'NAPKINS'. The bottom section has two rows of drawers: the first row contains 'KETCHUP', 'SALT', 'PEPPER', and 'BUFFALO'; the second row contains 'OPTIONAL SAUCE', 'KETCHUP', and 'FLEX'. The cabinet is made of light-colored wood with dark wood accents and handles.

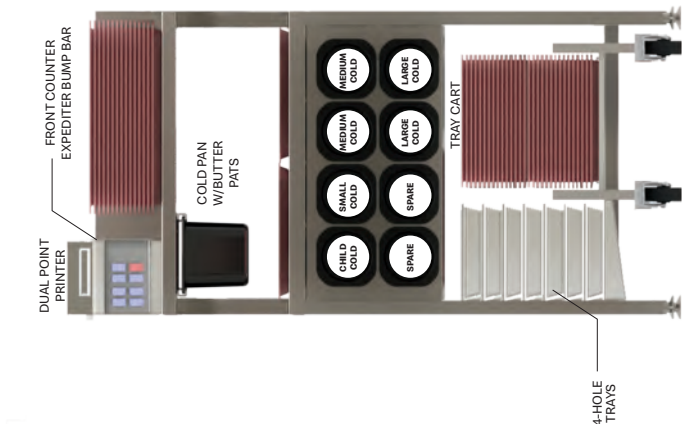
ORDER ASSEMBLY STANDS



36" ORDER ASSEMBLY STAND

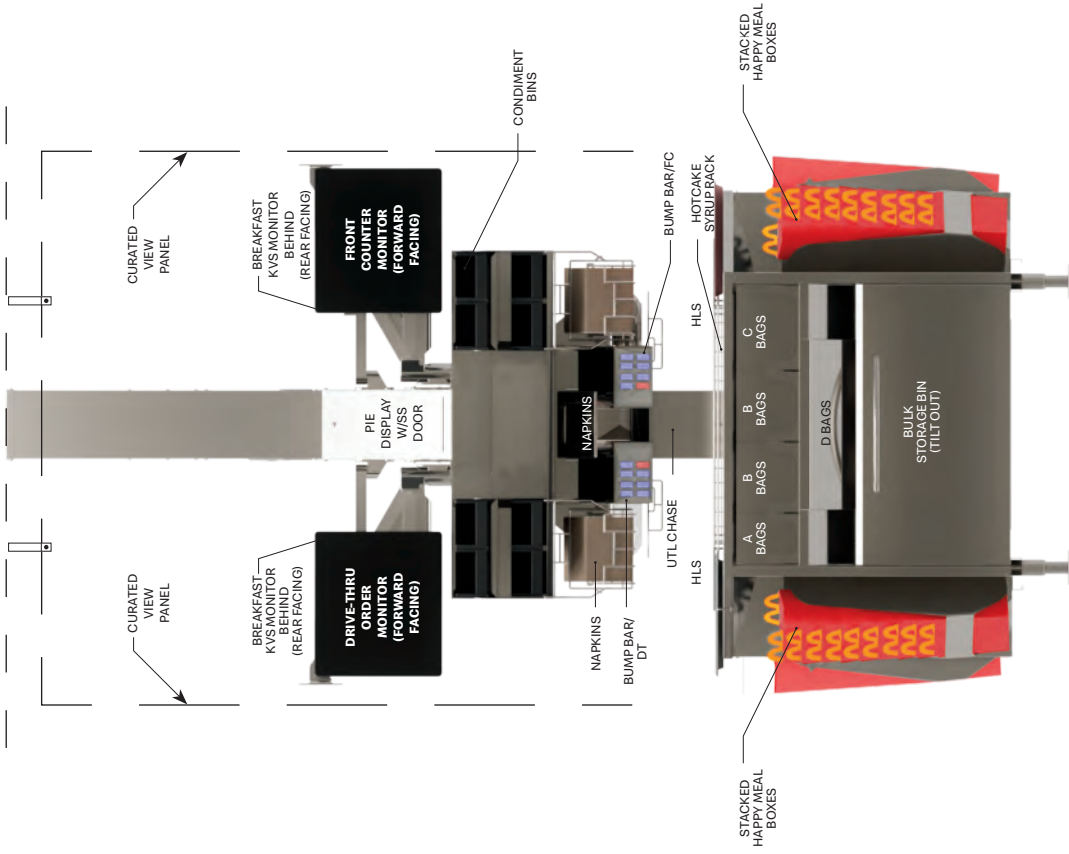


30" ORDER ASSEMBLY STAND
W/2 DOOR FRIDGE



27" ORDER ASSEMBLY STAND

HEATED LANDING STATION (HLS)



CONDIMENT CENTER - BREAKFAST

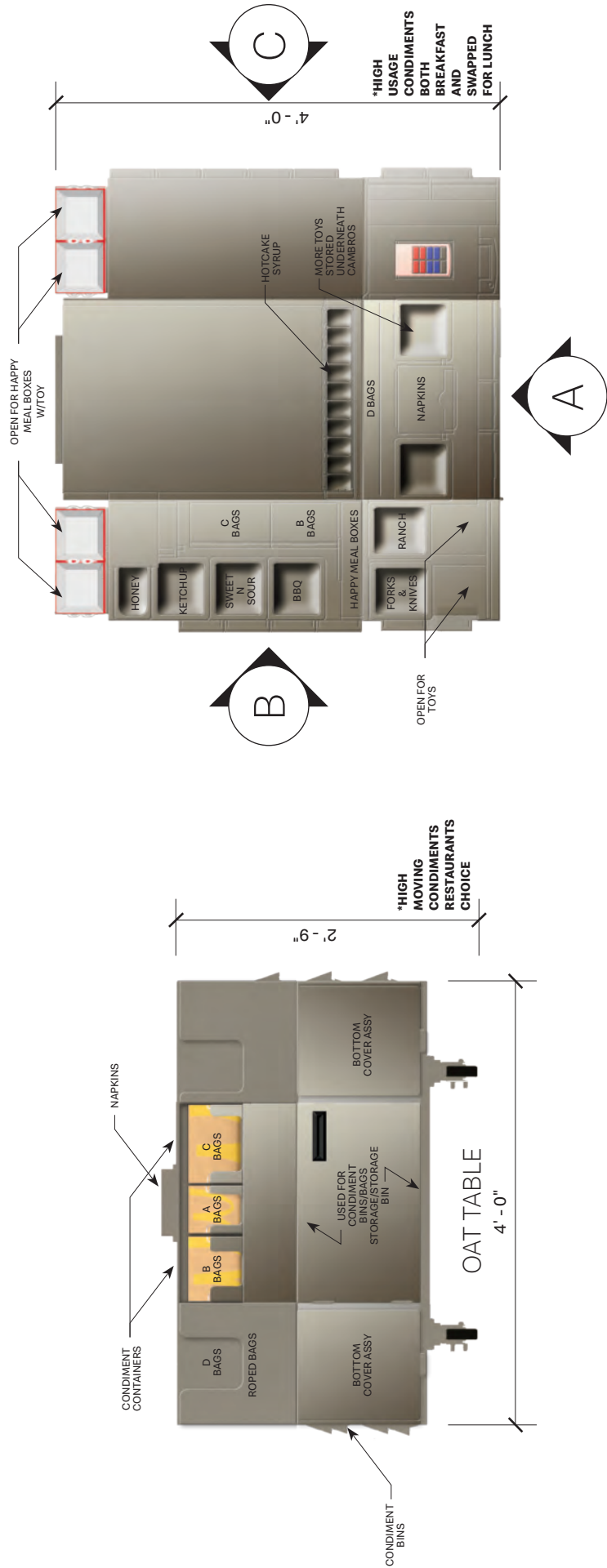


CONDIMENT CENTER - REGULAR



ORDER ASSEMBLY TABLE (OAT)

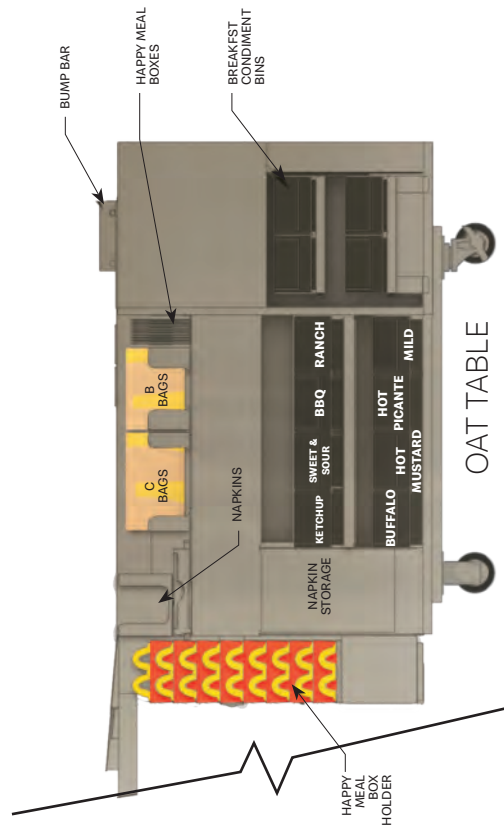
TOP & FRONT VIEWS



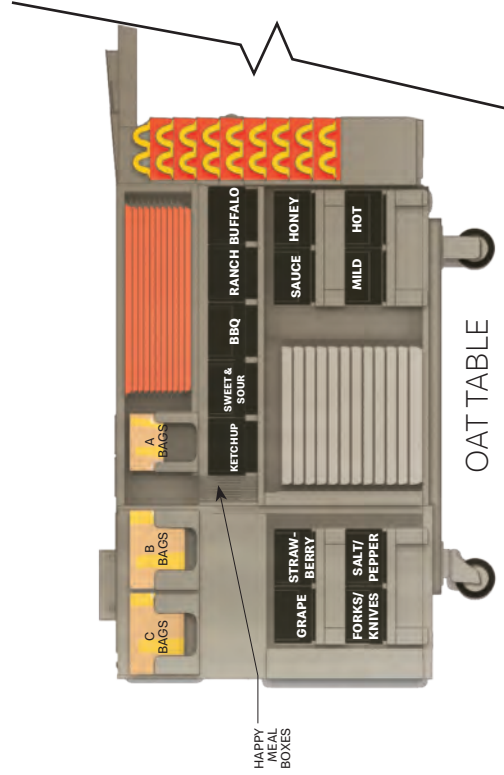
A FRONT VIEW ELEVATIONS OAT - TOP VIEW ELEVATION N.T.S.

OAT

DRIVE-THRU & LOBBY SIDE VIEWS



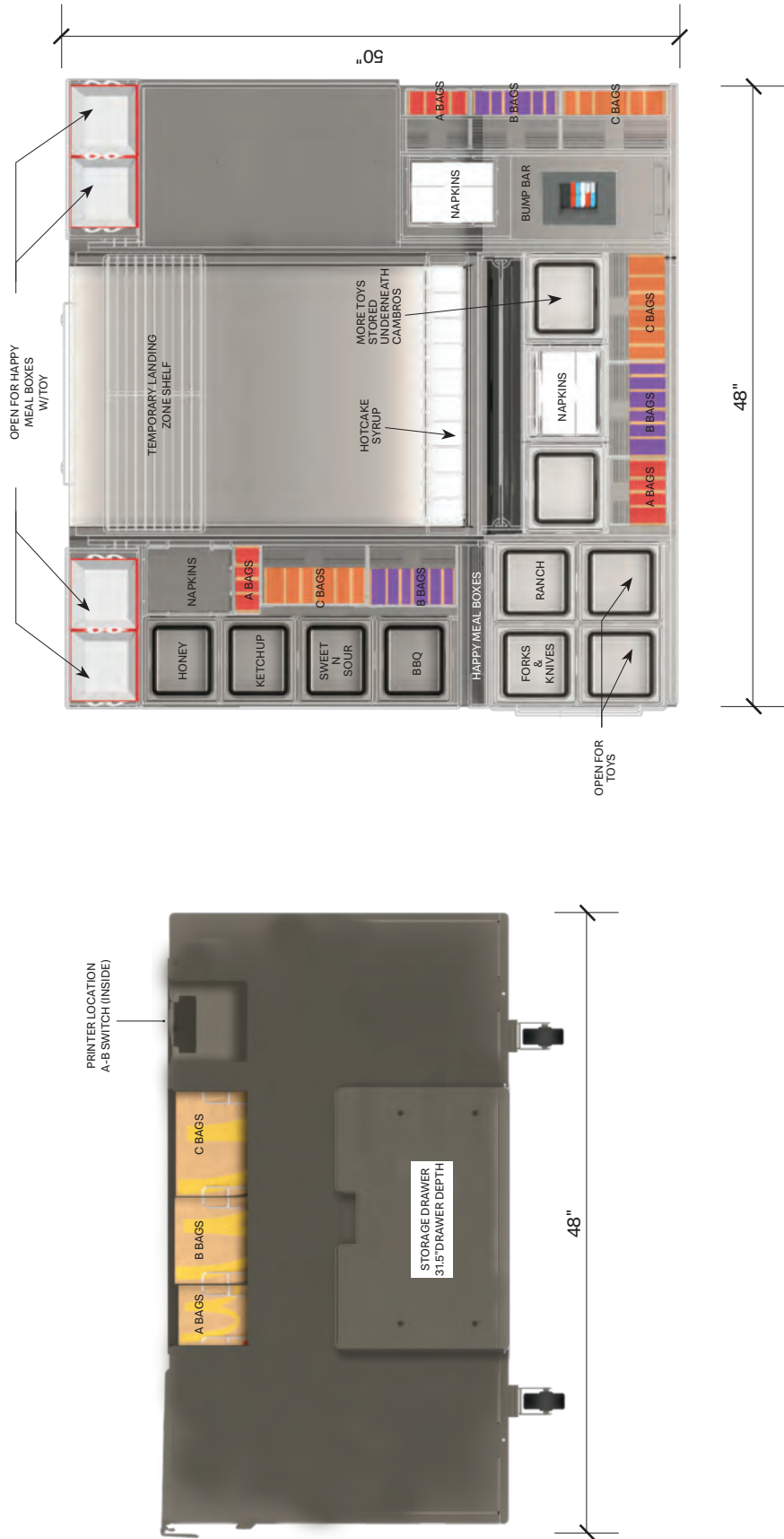
B DRIVE-THRU SIDE VIEW ELEVATIONS
N.T.S.



C LOBBY SIDE VIEW ELEVATIONS
N.T.S.

OPTIMIZED ORDER ASSEMBLY TABLE (OOAT)

TOP & FRONT VIEWS



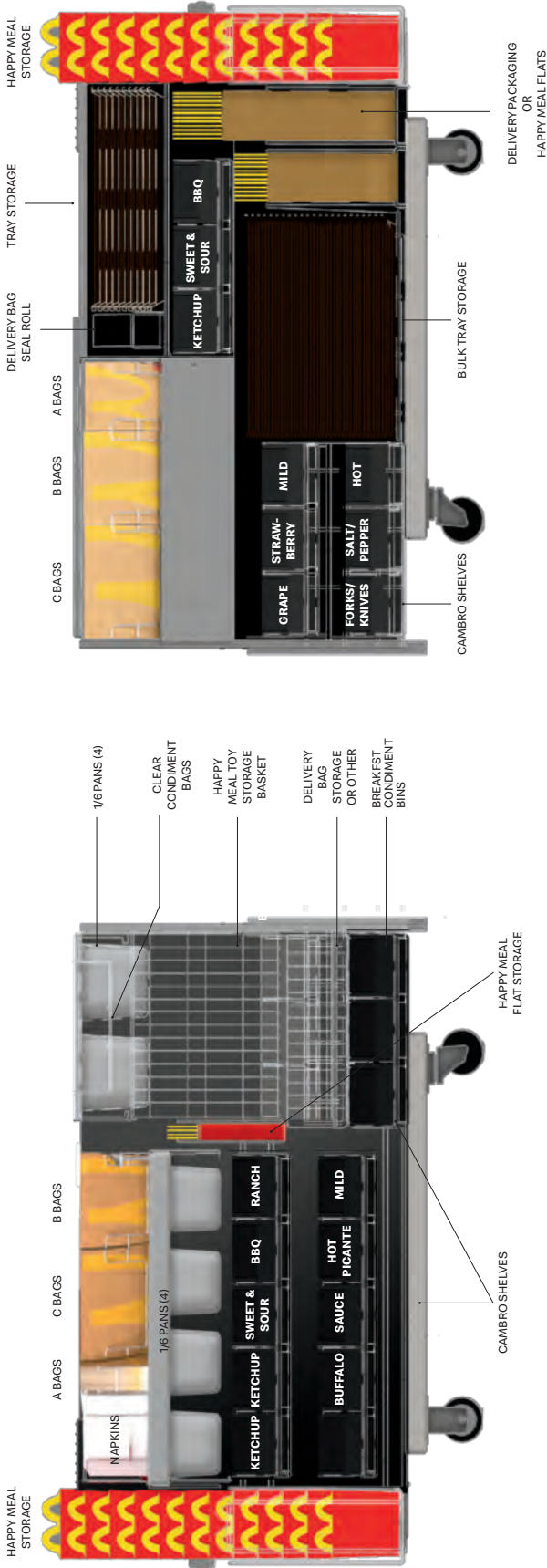
A

FRONT VIEW ELEVATIONS

OAT - TOP VIEW ELEVATION

OOAT

DRIVE-THRU & LOBBY SIDE VIEW



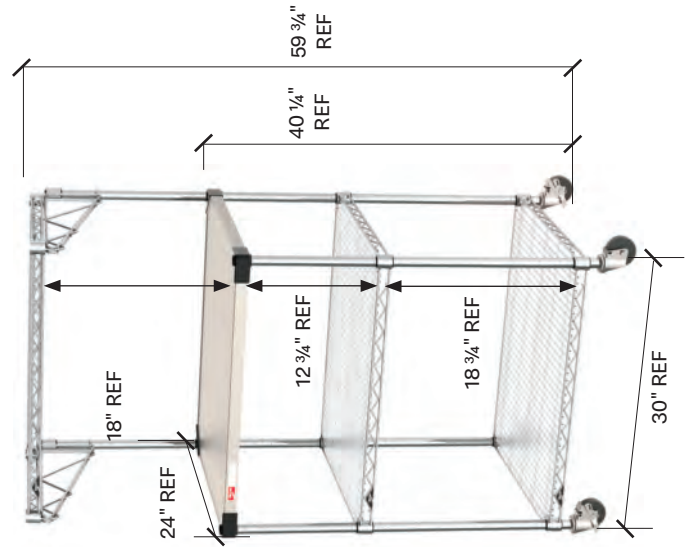
B DRIVE-THRU SIDE VIEW ELEVATIONS

C LOBBY SIDE VIEW ELEVATIONS



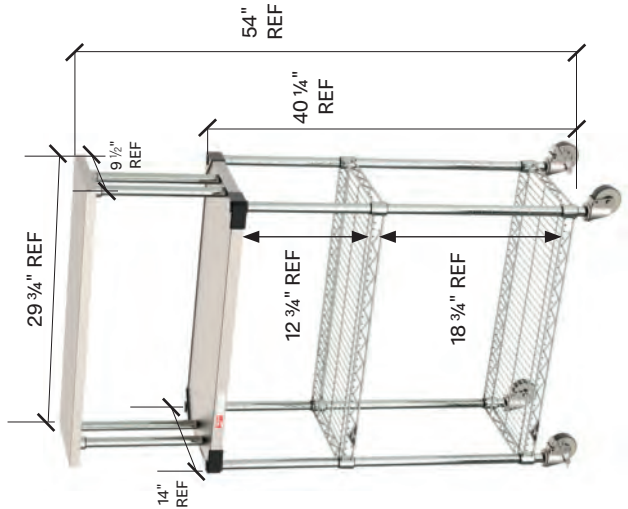
STAGING CART

NEW STORE
STANDARD



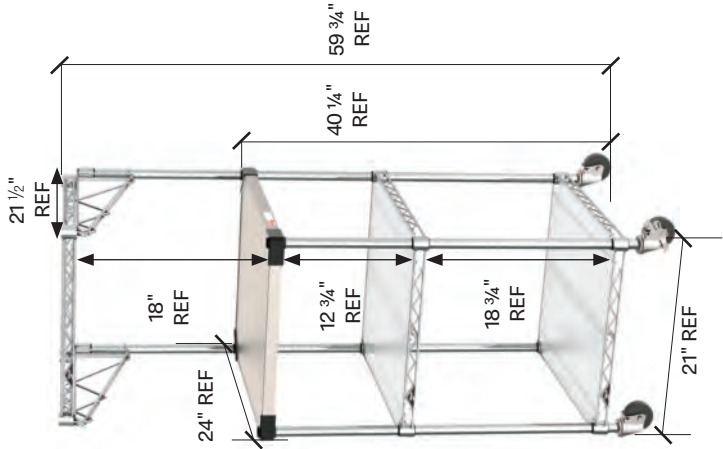
30"W X 24"D X 59 3/4"H

THIN



29 3/4"W X 14"D X 54"H

LEGACY
RESTAURANTS



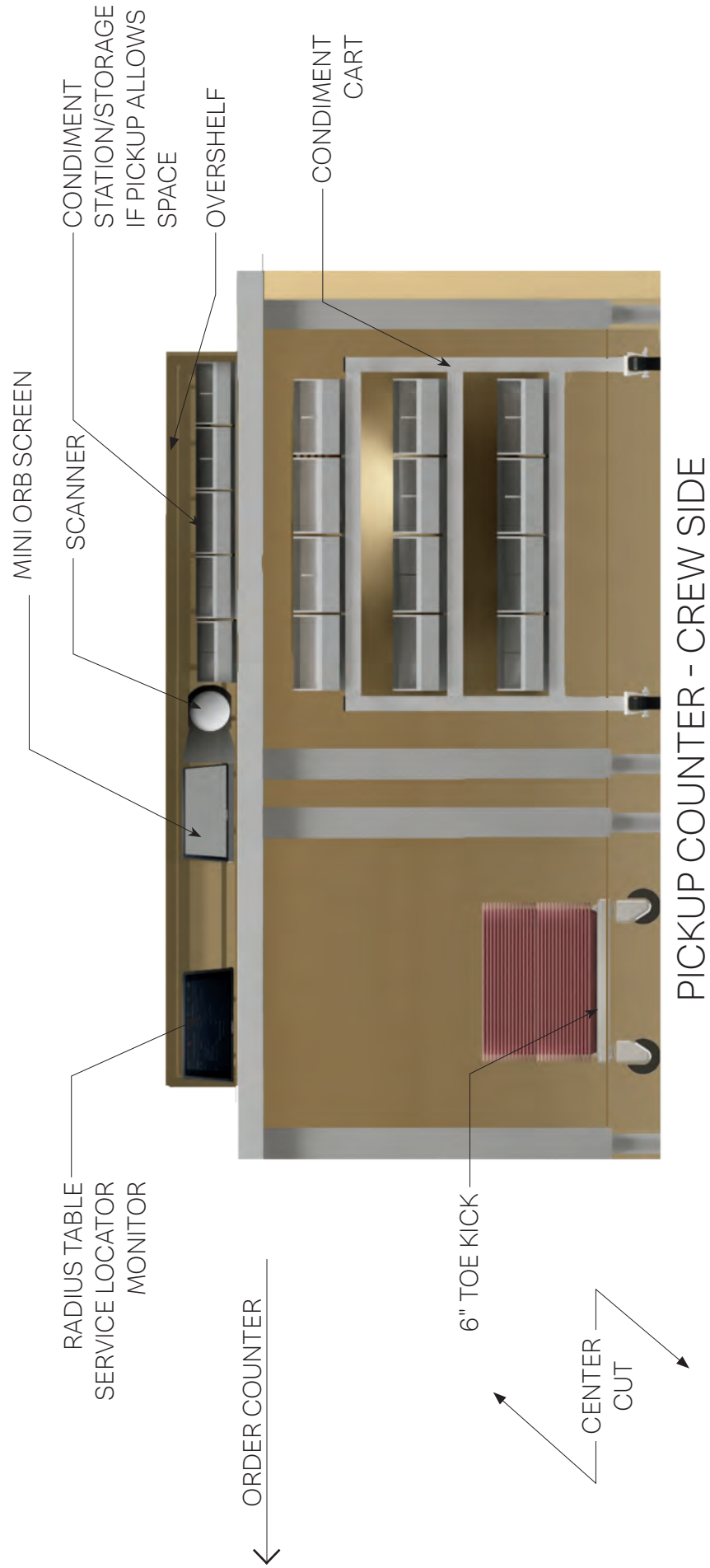
21"W X 24"D X 59 3/4"H

MODULAR FRONT COUNTER (MFC) 1.5

W/MOP

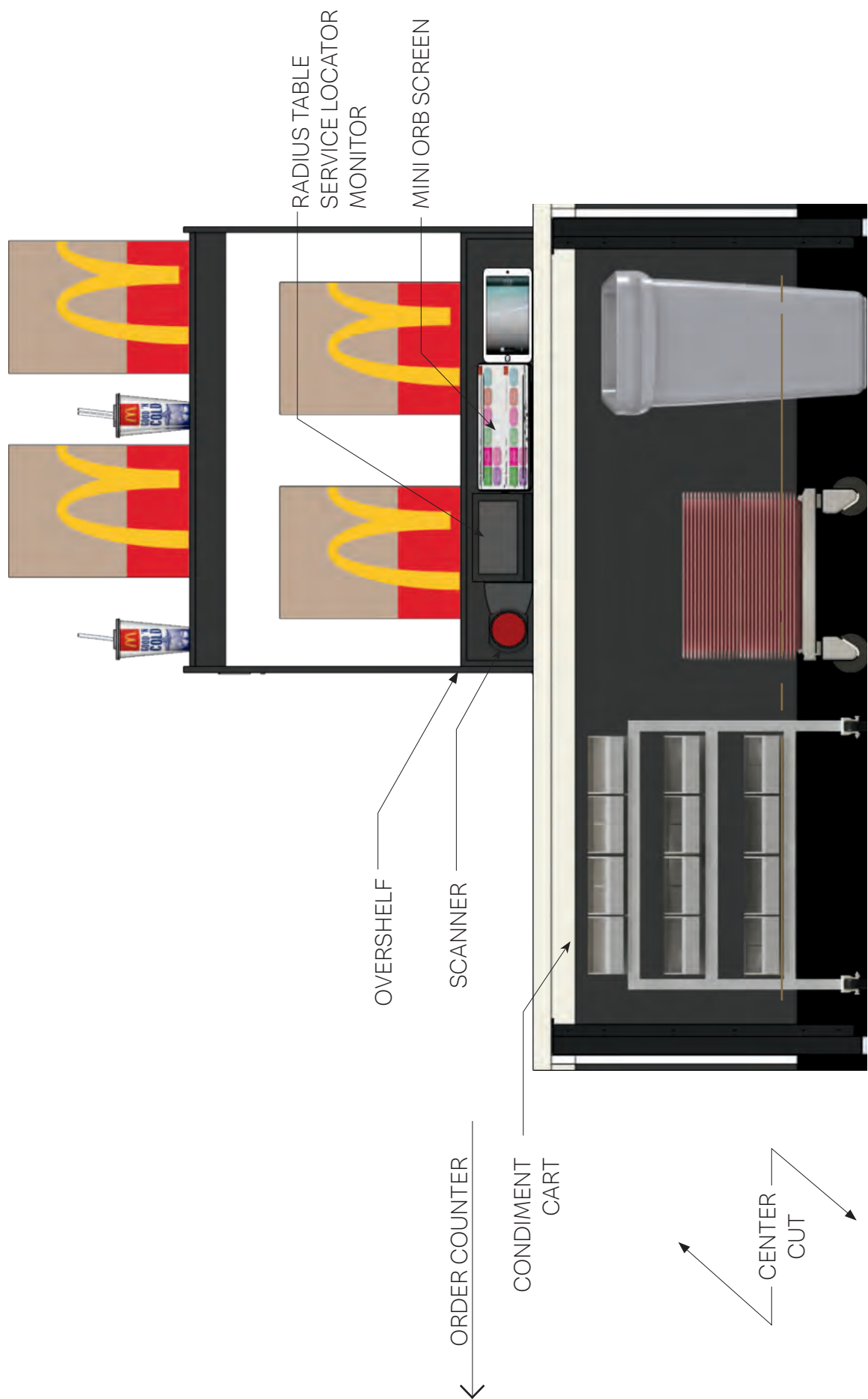


PICKUP COUNTER
W/TECHNOLOGY



PICKUP COUNTER

W/MOP

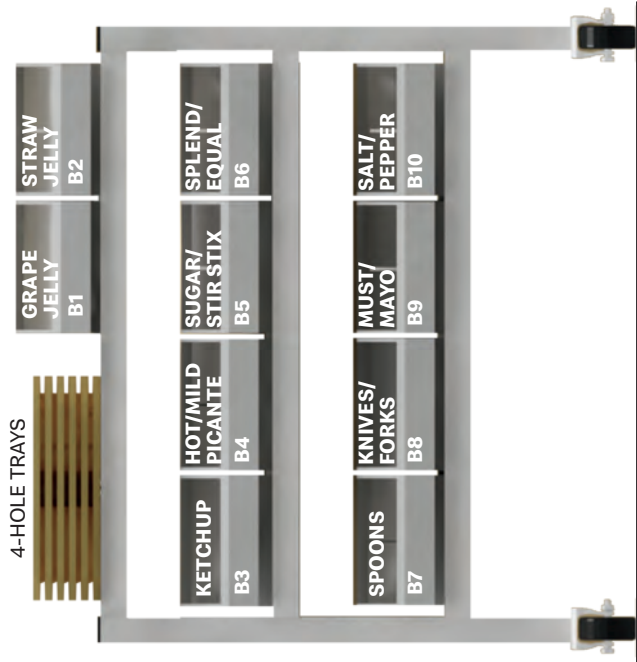


PICKUP COUNTER - CREW SIDE

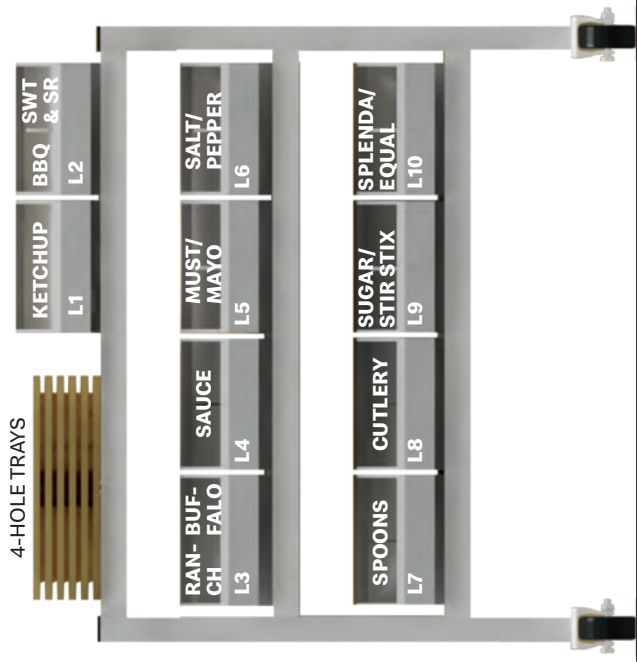
UNDER COUNTER CART - CONDIMENT LAYOUT

- Single sided carts will require moving cambro bins in and out.
- Dual sided cart can be rotated by daypart
- See below for national standard.

Note: Organize according to your most requested.



BREAKFAST CONDIMENT PLACEMENT

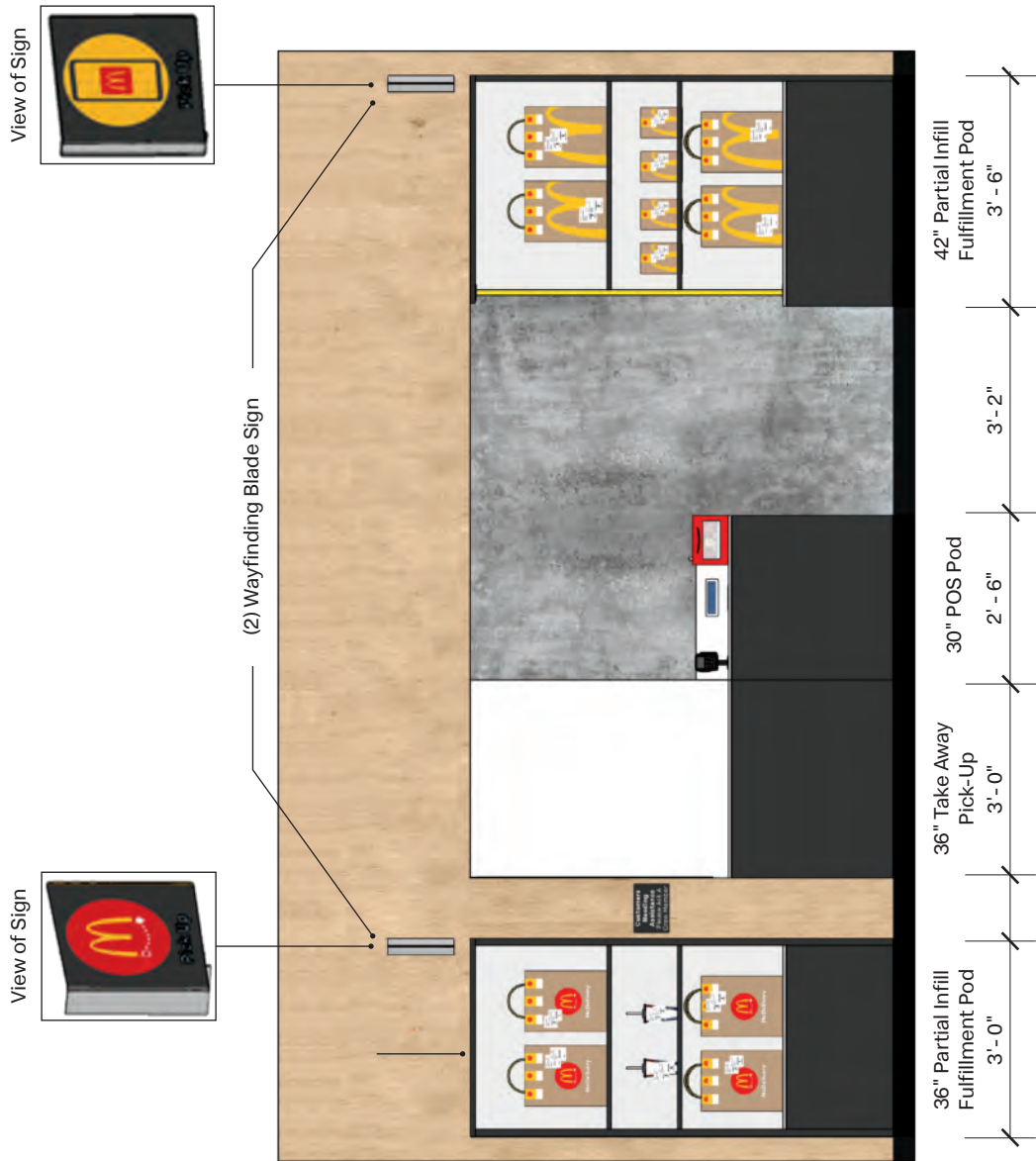


LUNCH CONDIMENT PLACEMENT

ELEVATED SELF EXPERIENCE (ESE) PICKUP FRONT COUNTER



ELEVATED SELF EXPERIENCE (ESE) PICKUP FRONT COUNTER



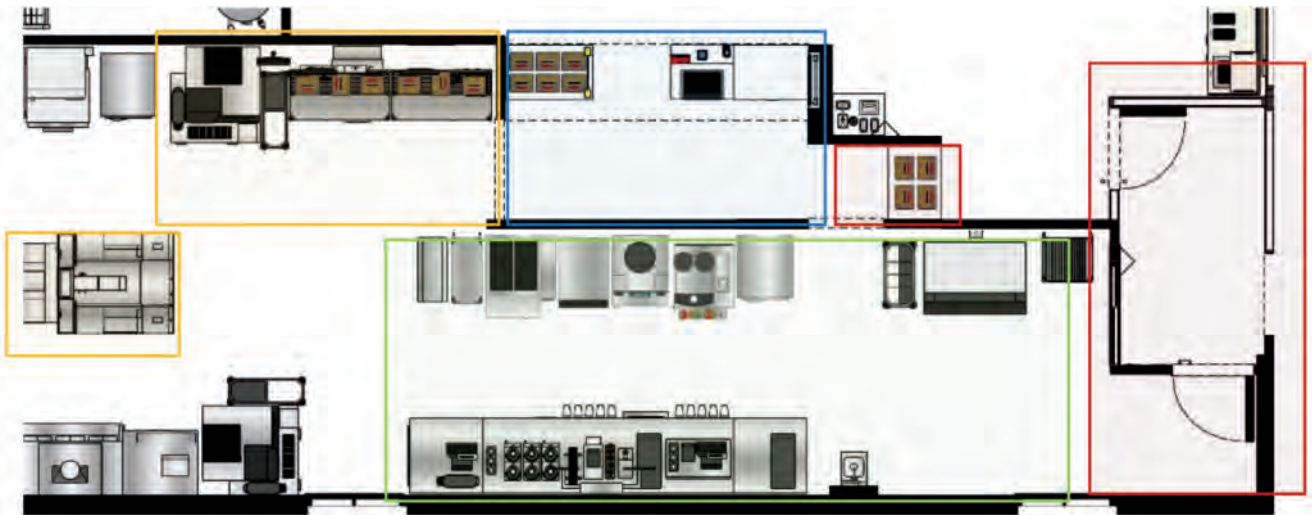
SERVICE AREA OPTIMIZATION (SAO) PICKUP FRONT COUNTER



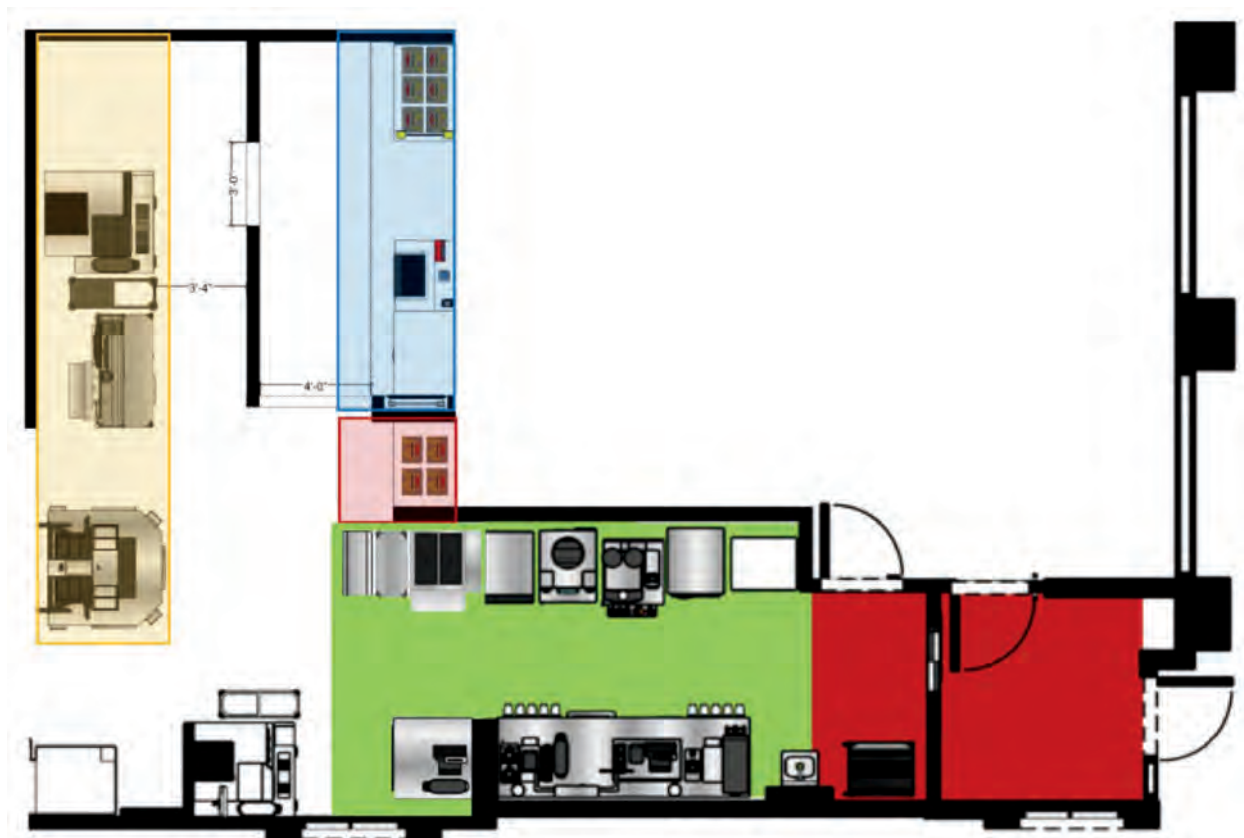
SERVICE AREA OPTIMIZATION (SAO) PICKUP FRONT COUNTER



ELEVATED SELF-ORDERING EXPERIENCE (ESE) PARALLEL DESIGN



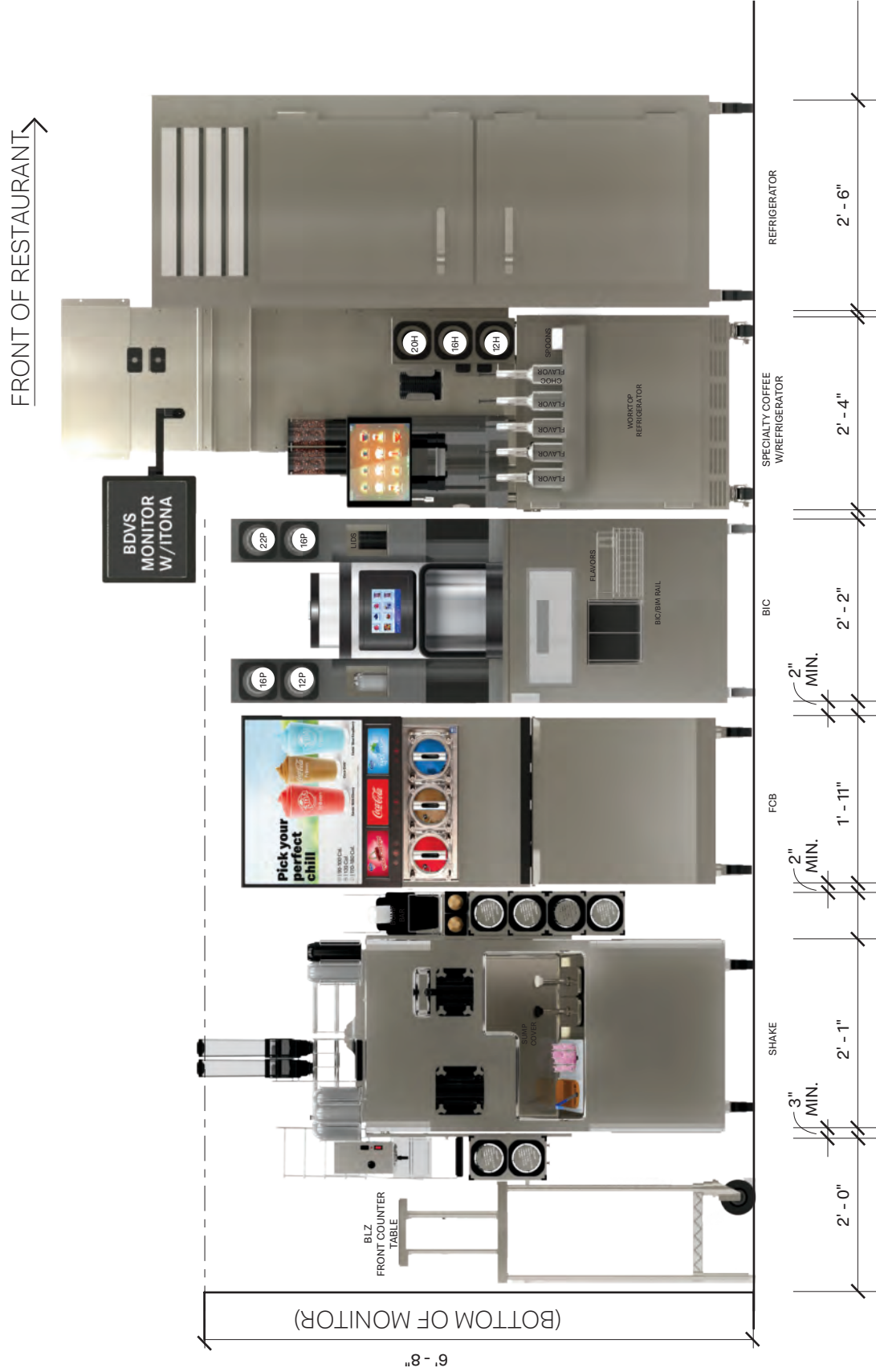
ELEVATED SELF-ORDERING EXPERIENCE (ESE) PERPENDICULAR DESIGN





BEVERAGE & DESSERT AS PRODUCTION (BDAP) INTERIOR WALL

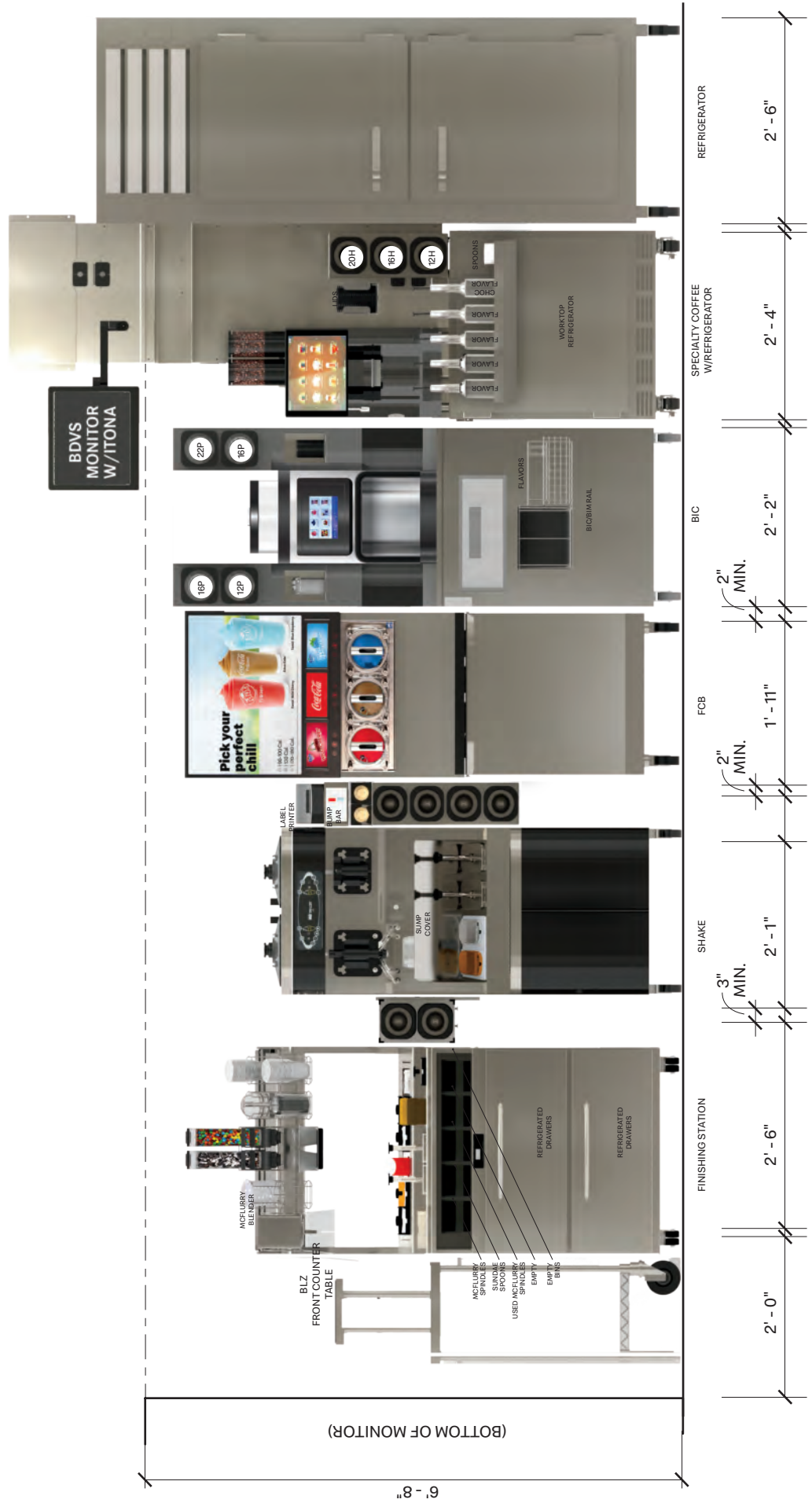
NEW RESTAURANT STANDARD



BDAP INTERIOR WALL

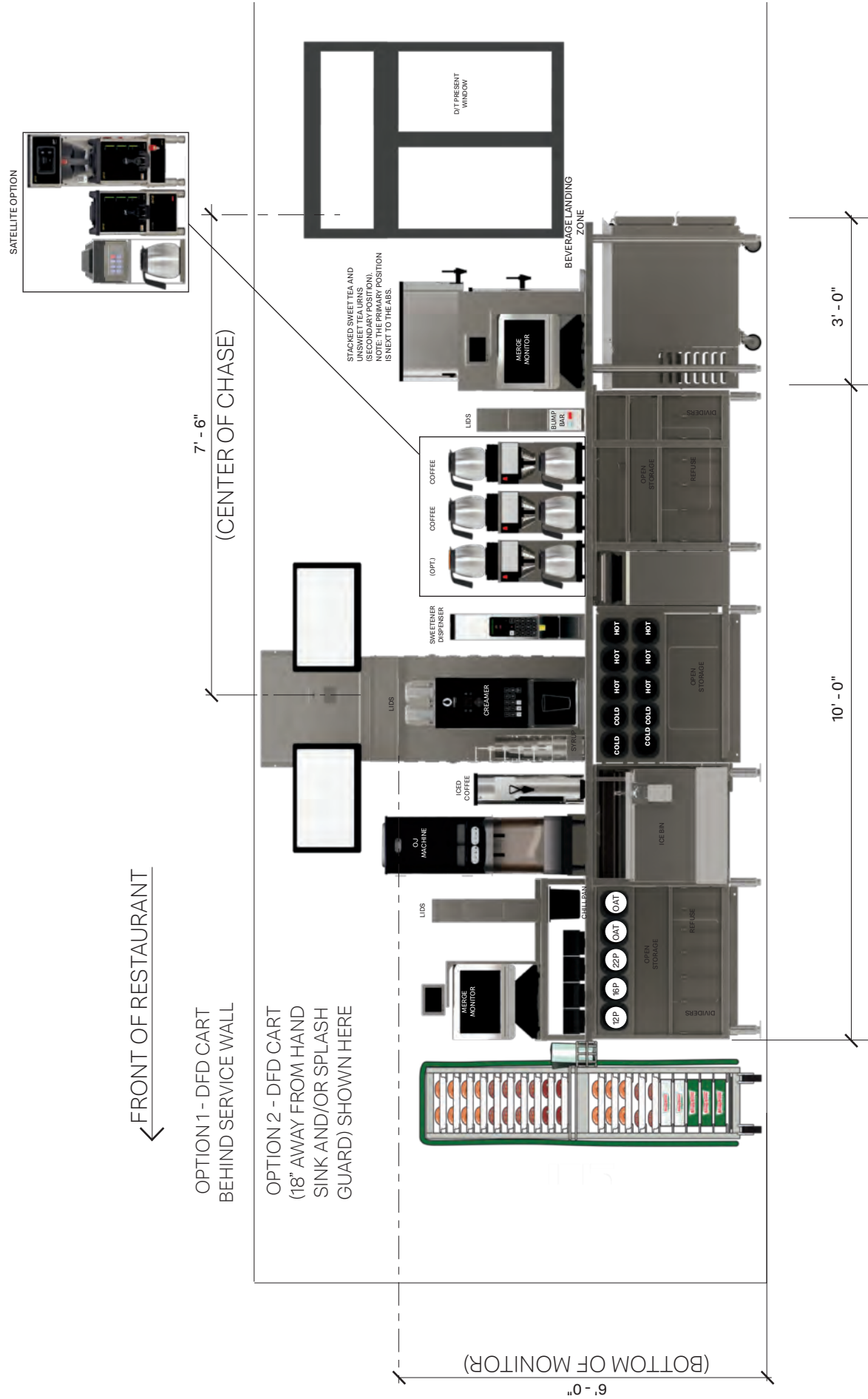
WITH FINISHING STATION

FRONT OF RESTAURANT →

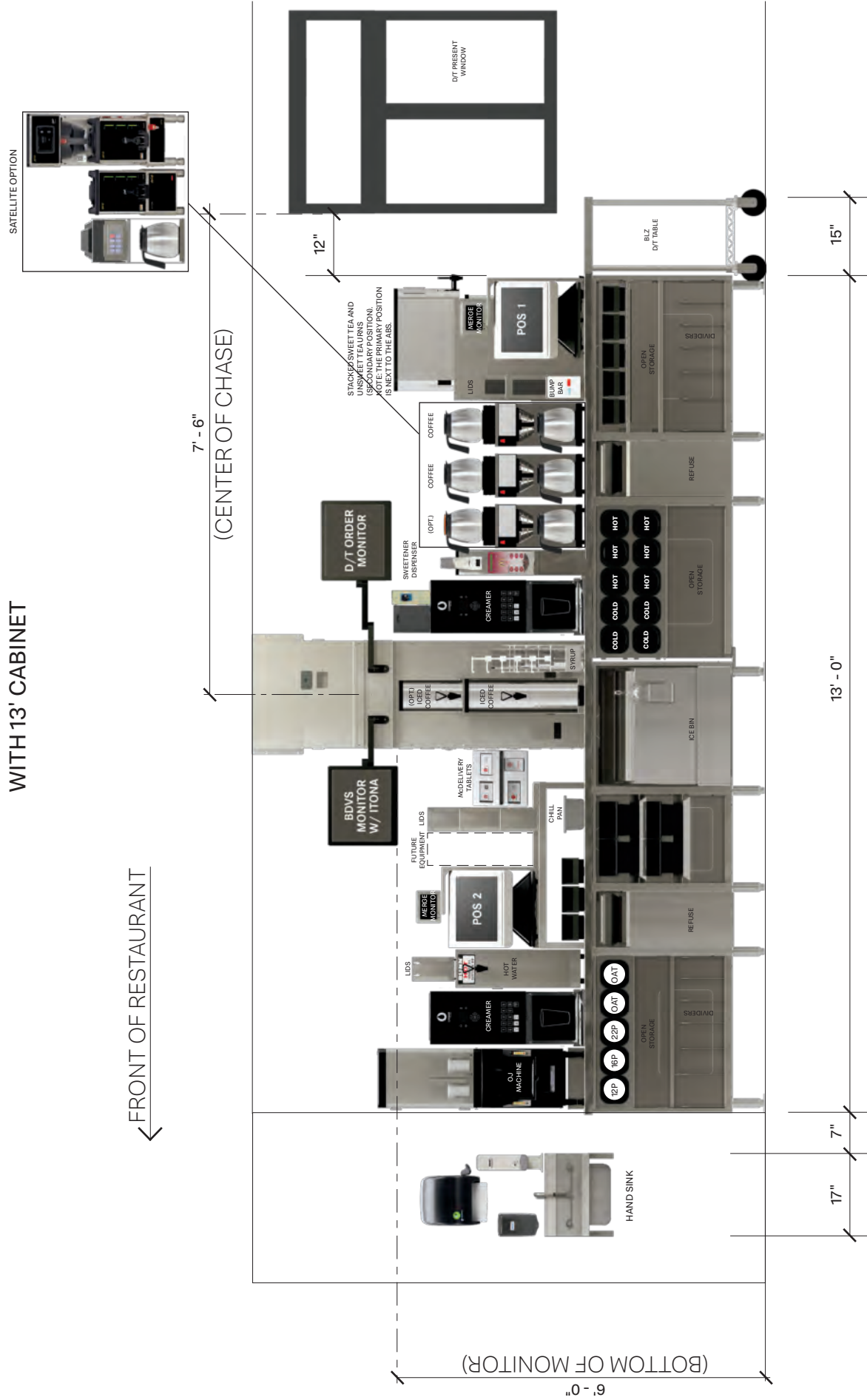


BDAP EXTERIOR WALL

NEW RESTAURANT STANDARD



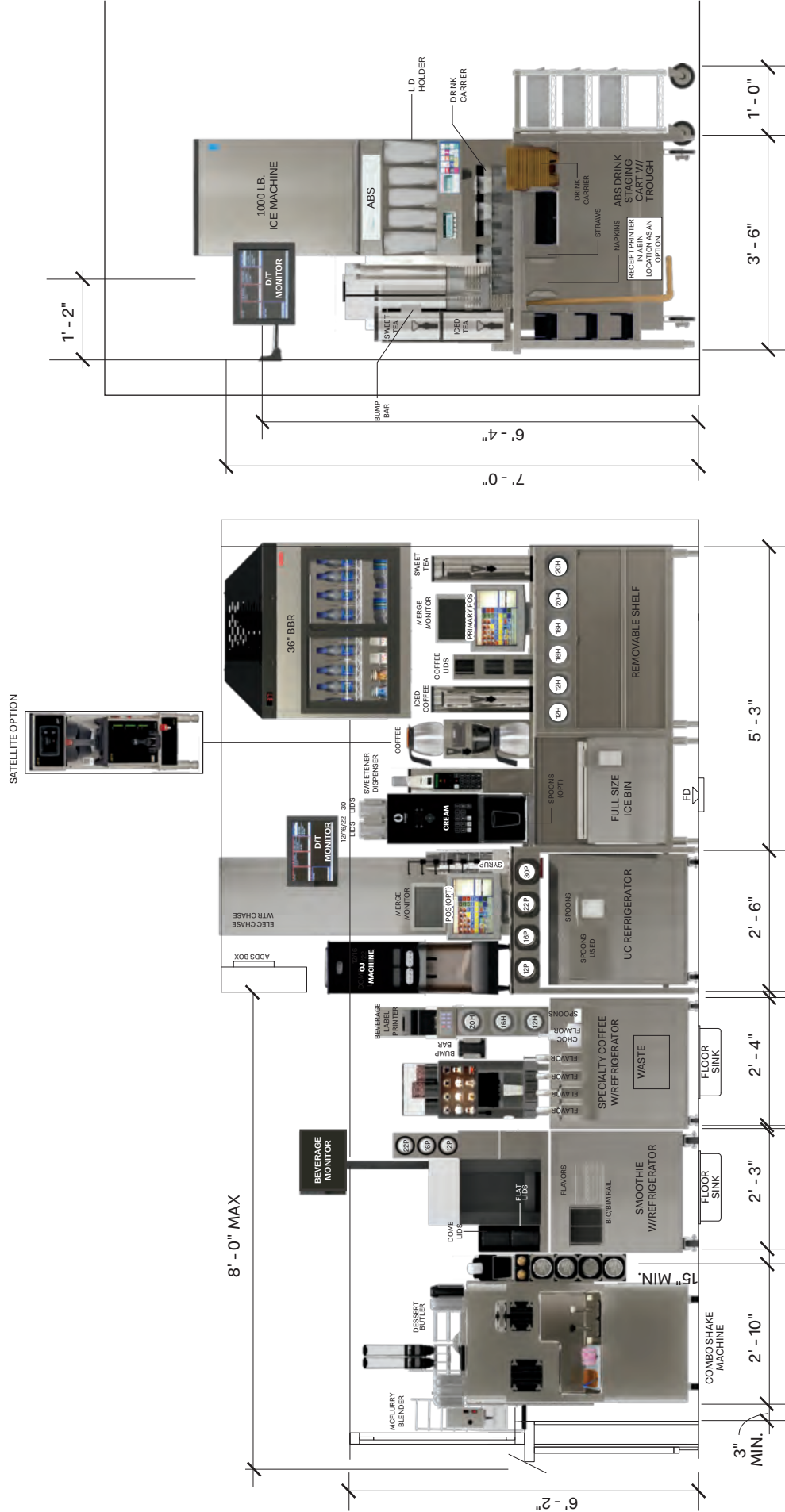
BDAP EXTERIOR WALL WITH 13' CABINET



WITH 2ND SIDE ABS



CBB CELL

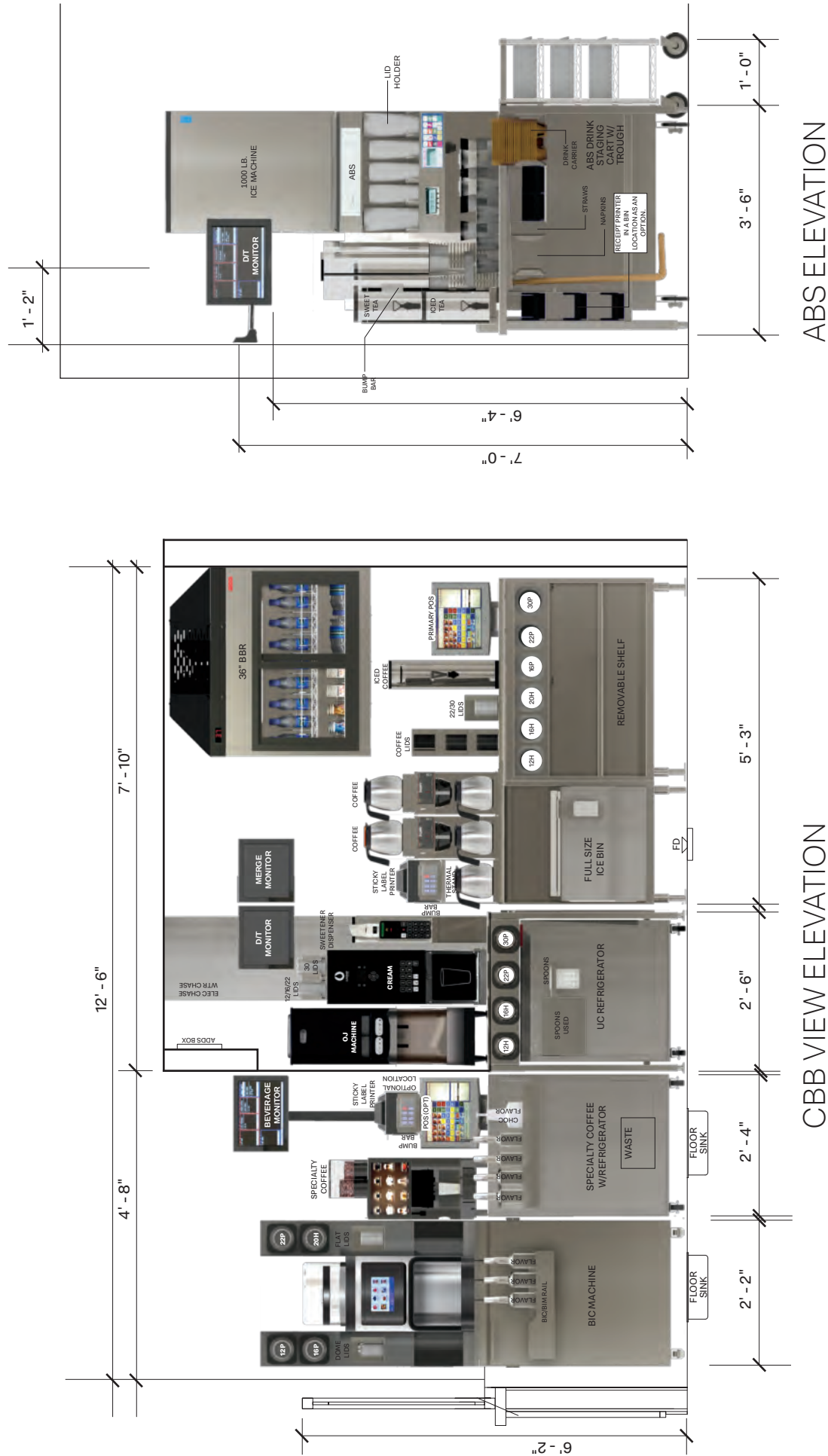


CBB WITH SAM - ELEVATION

ABS - ELEVATION

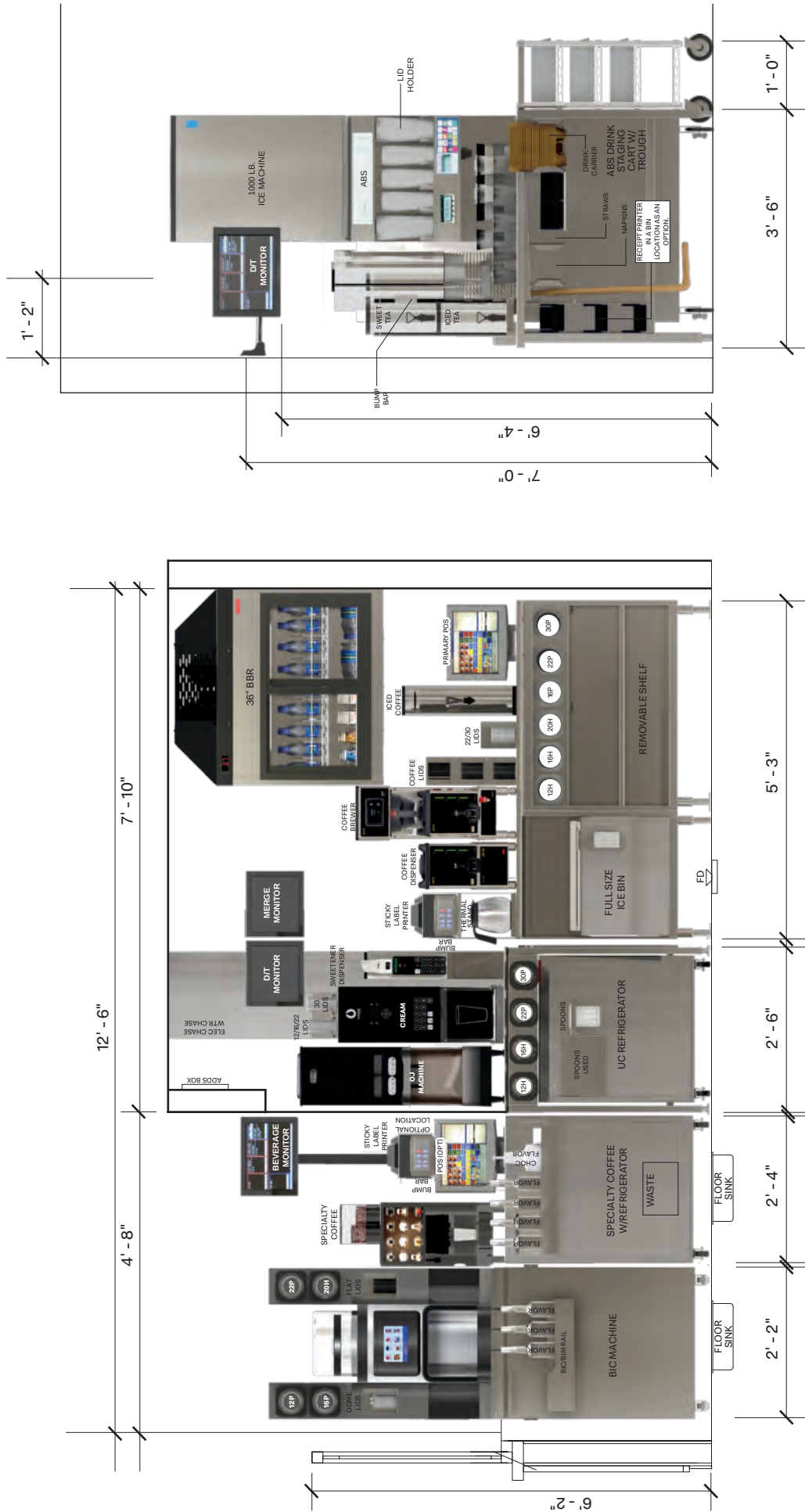
CBB

WITH (2) DECANTER BREWERS & (1) DECANTER WARMER



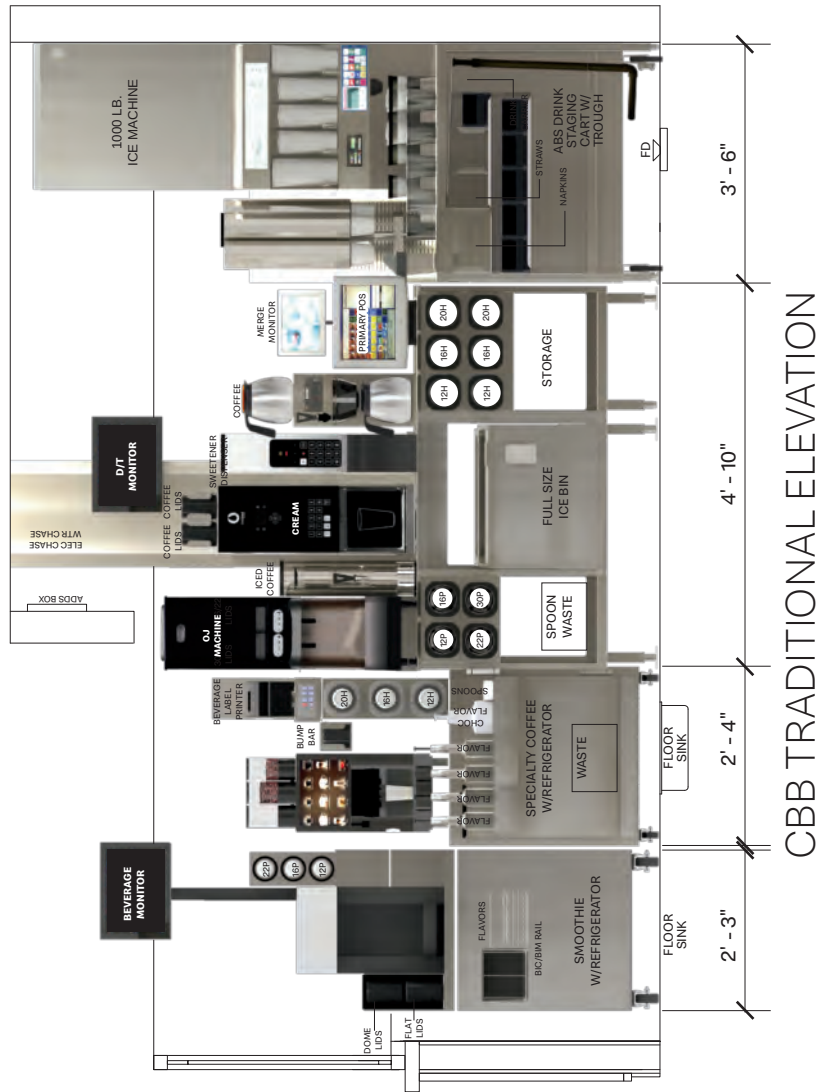
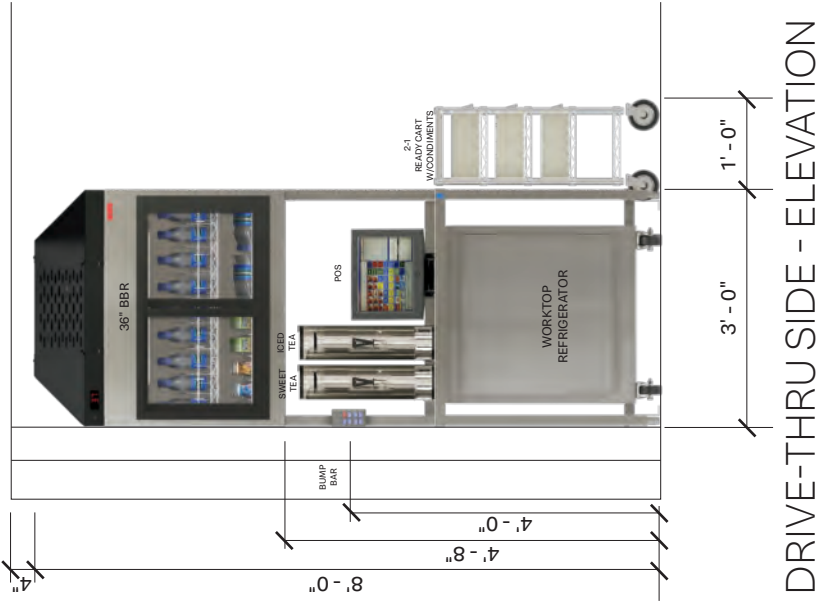
CBB

WITH (1) SATELLITE BREWER, (1) SATELLITE WARMER & (1) DECANTER WARMER

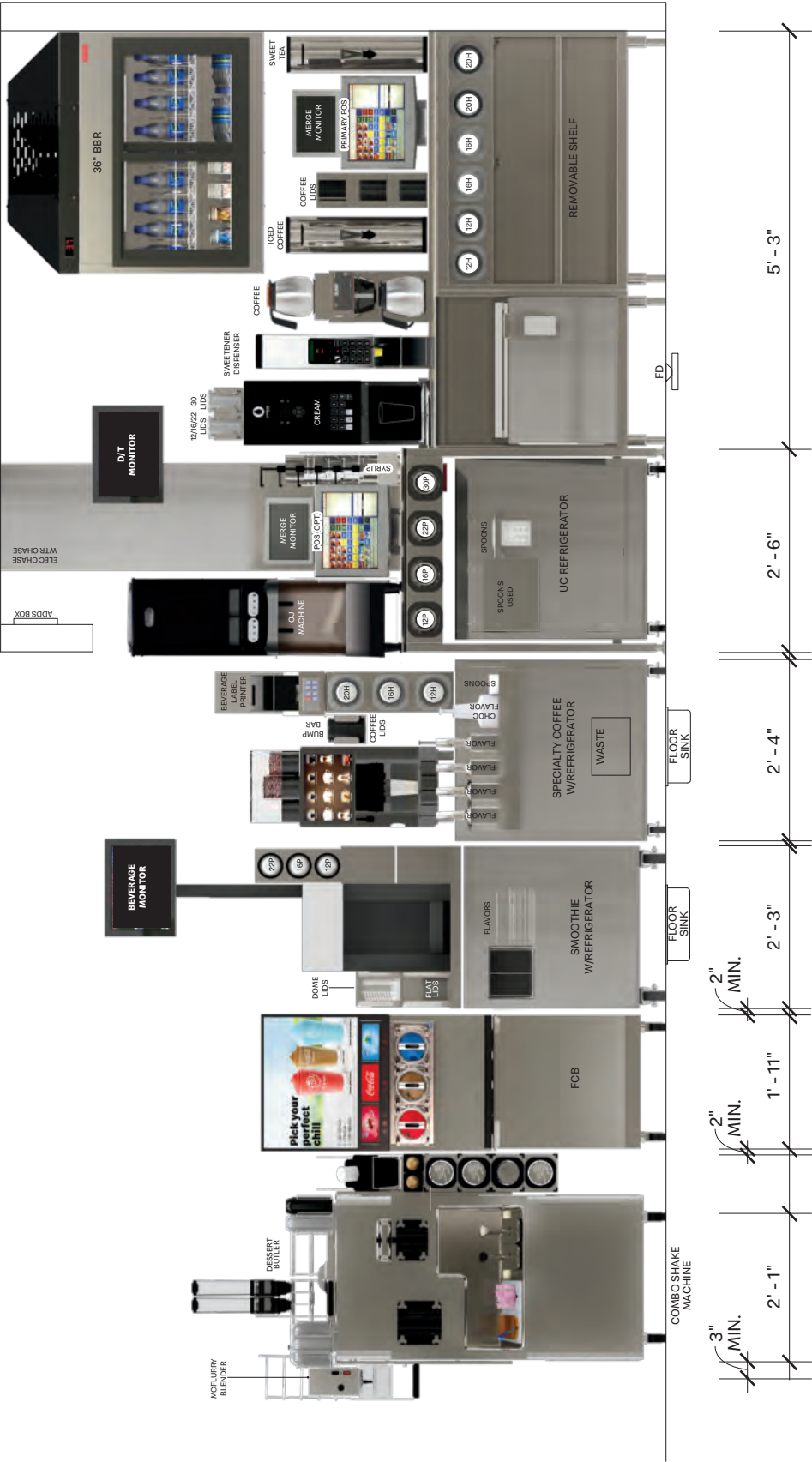


CBB TRADITIONAL

WITH SAME SIDE ABS

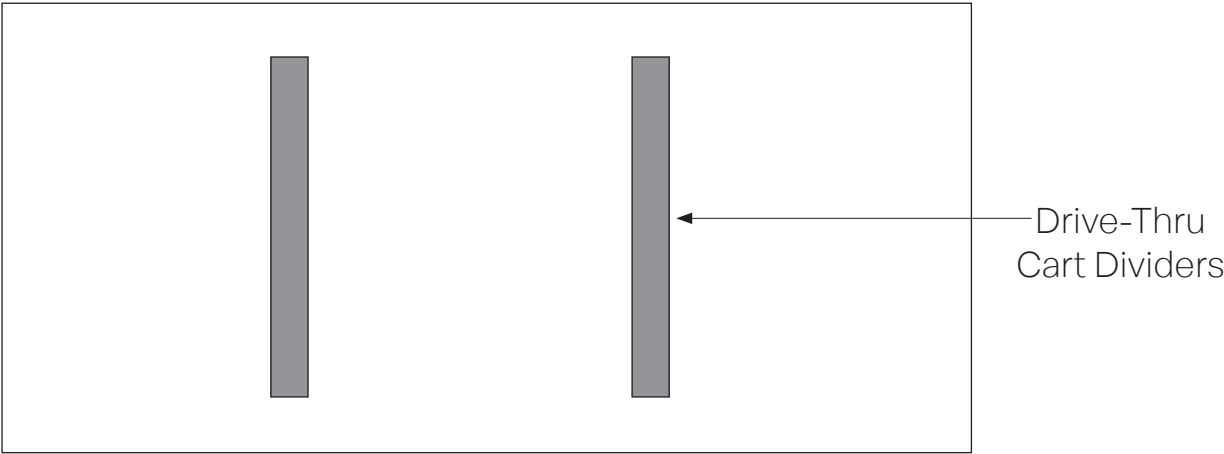


EXTENDED CBB
WITH FCB

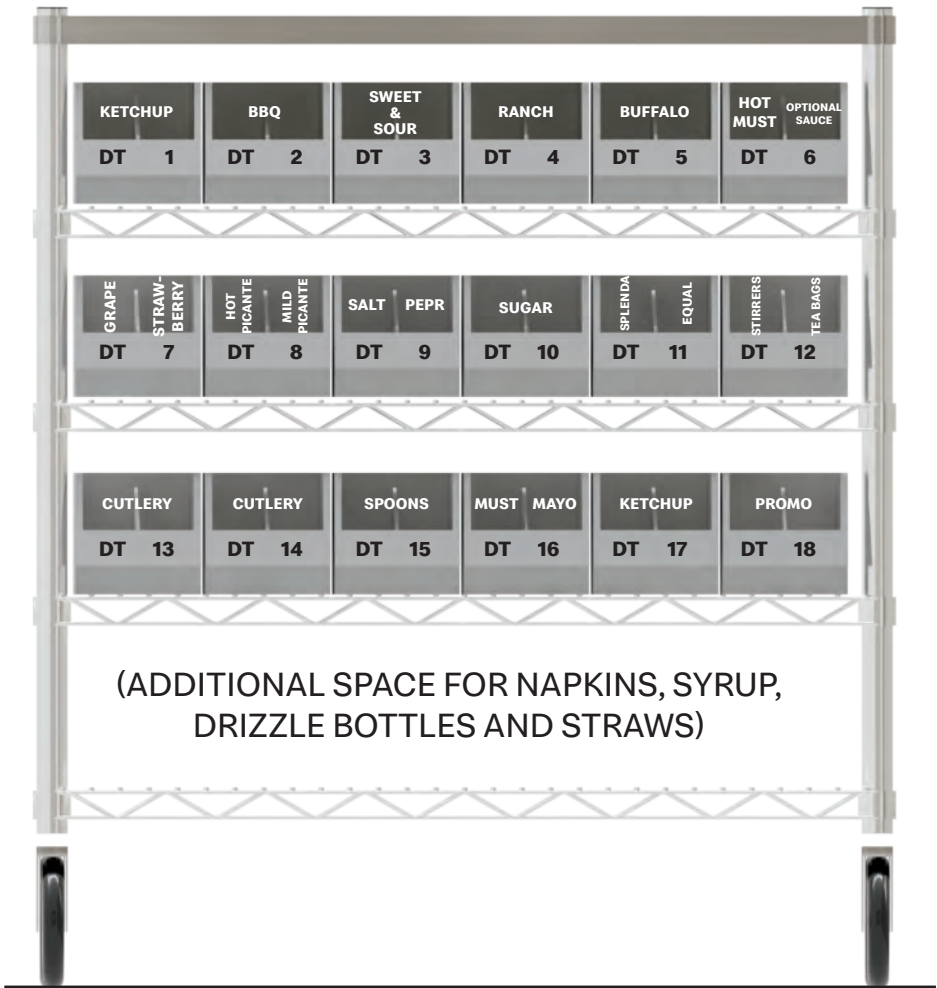


DRIVE-THRU OPTIMIZATION DRIVE-THRU CART

- Required new Drive-Thru cart dividers



- See below for national standard.
Note: Organize according to your most requested.

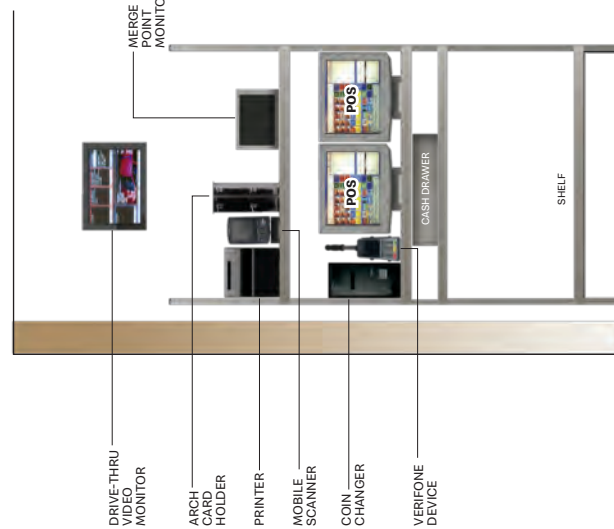


CONDIMENT PLACEMENT

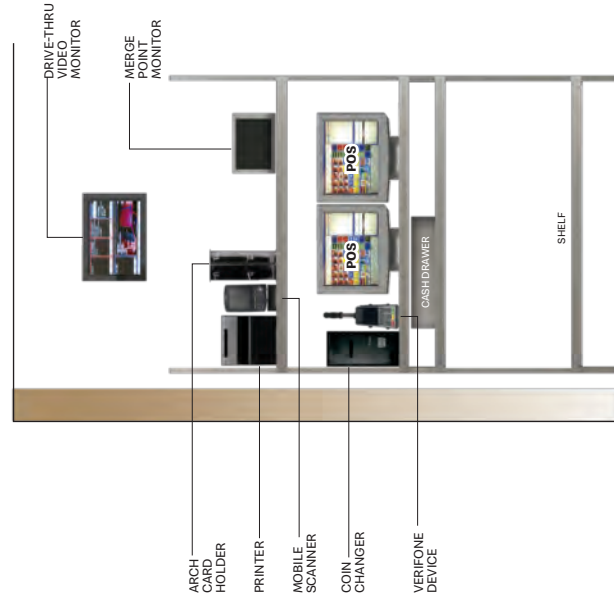
CASHIER'S BOOTH

* MAY CONSIDER OPTIONAL 4'-0" OR 5'-0" TABLE FOR IMPROVED POS SPACING TO ACCOMMODATE SEPARATE ORDER TAKE AND CASHIER

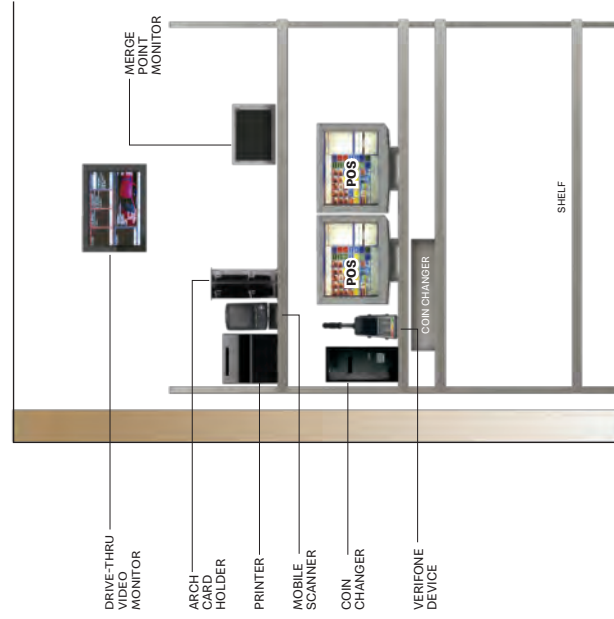
* REQUIRED SCANNER FOR MOBILE OFFERS.



3' - 6" STAND



4' - 0" STAND



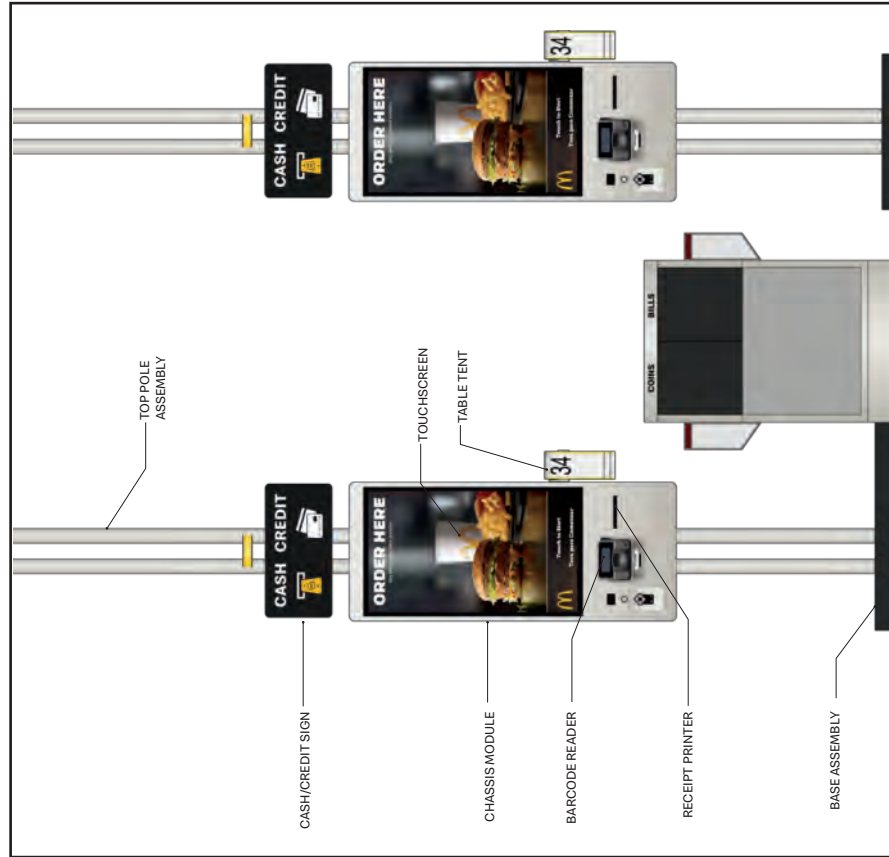
5' - 0" STAND



KIOSK ELEVATION

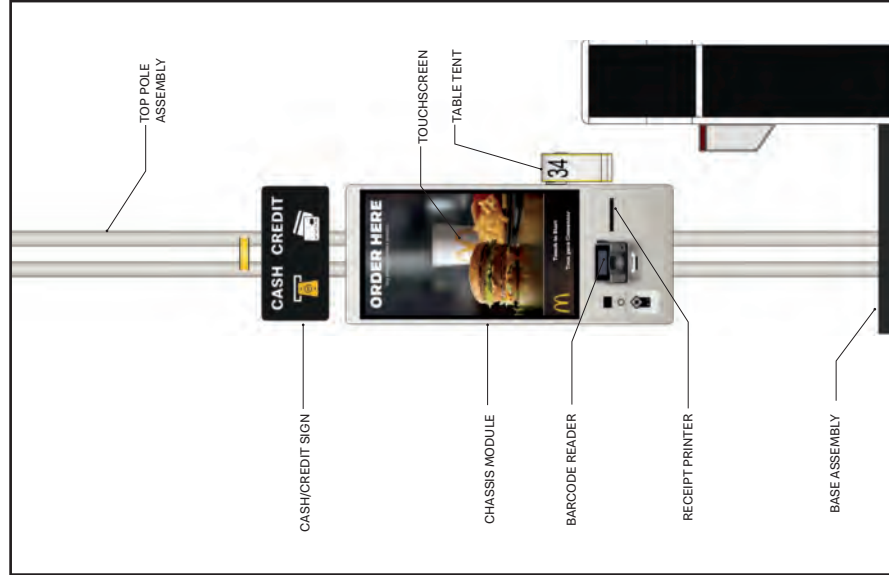
WITH CASH HANDLER & TABLE TENTS

DOUBLE KIOSK



FRONT
ELEVATION

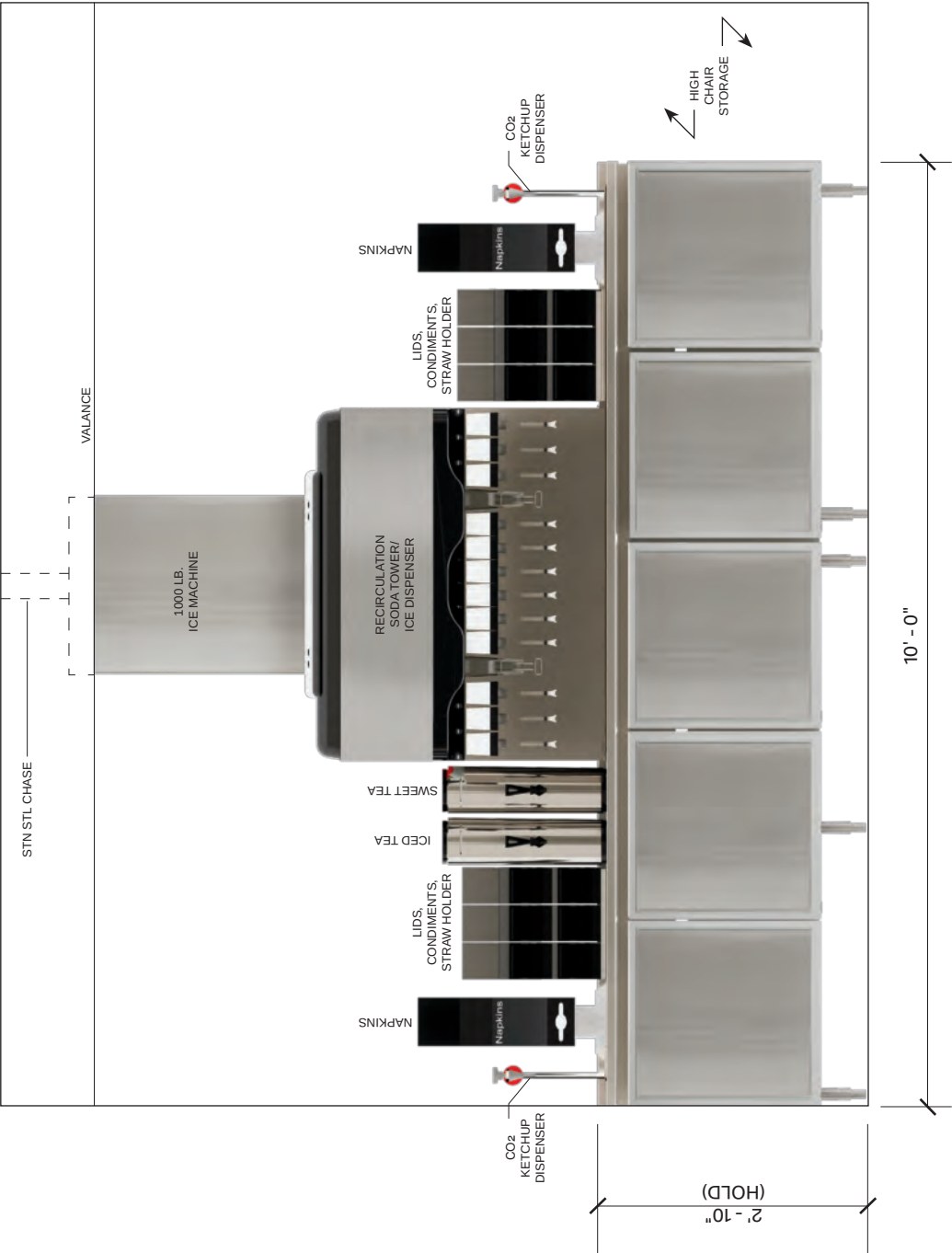
SINGLE KIOSK



FRONT
ELEVATION

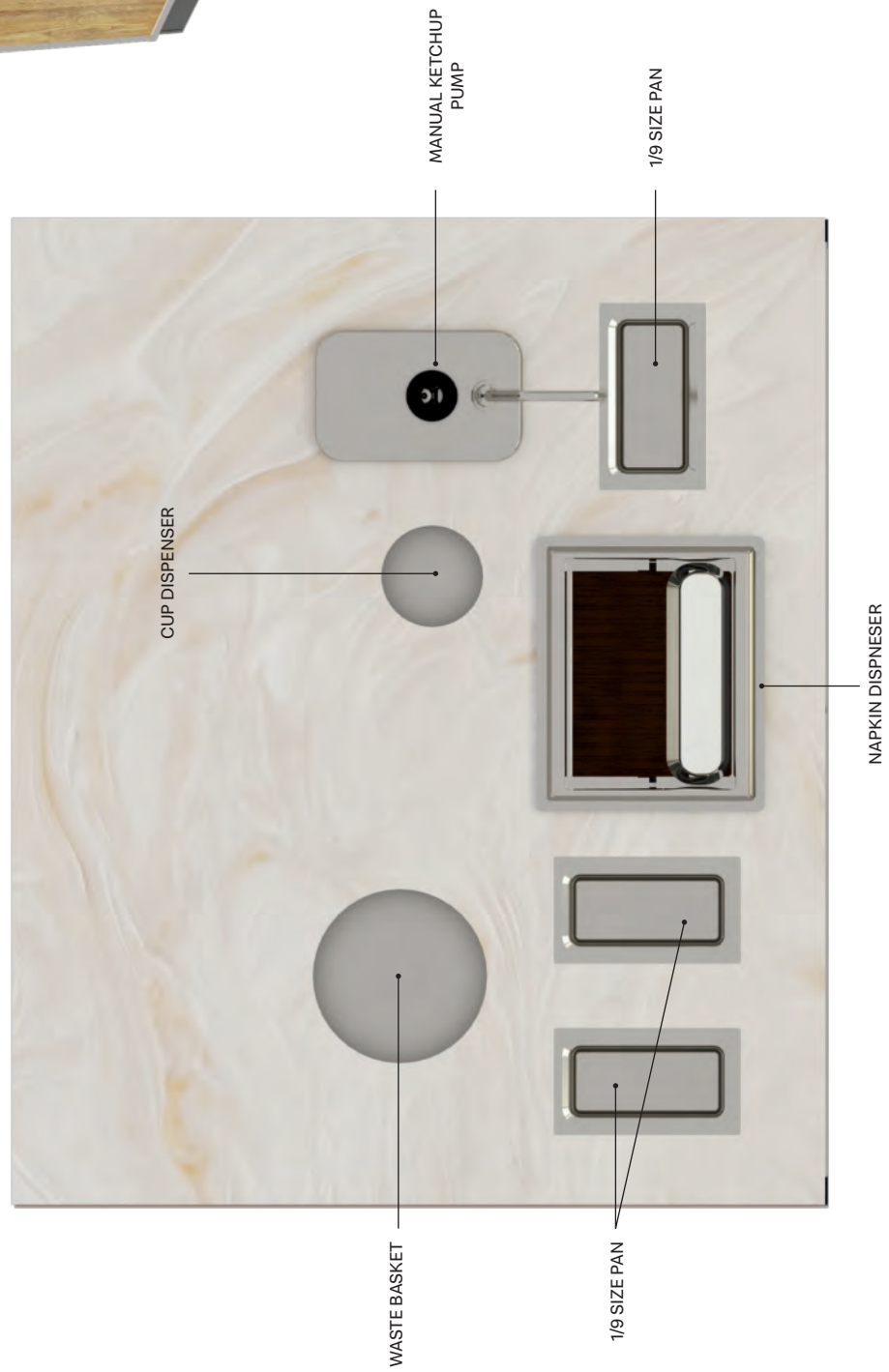
SELF-SERVE BEVERAGE BAR

10 FOOT CABINET



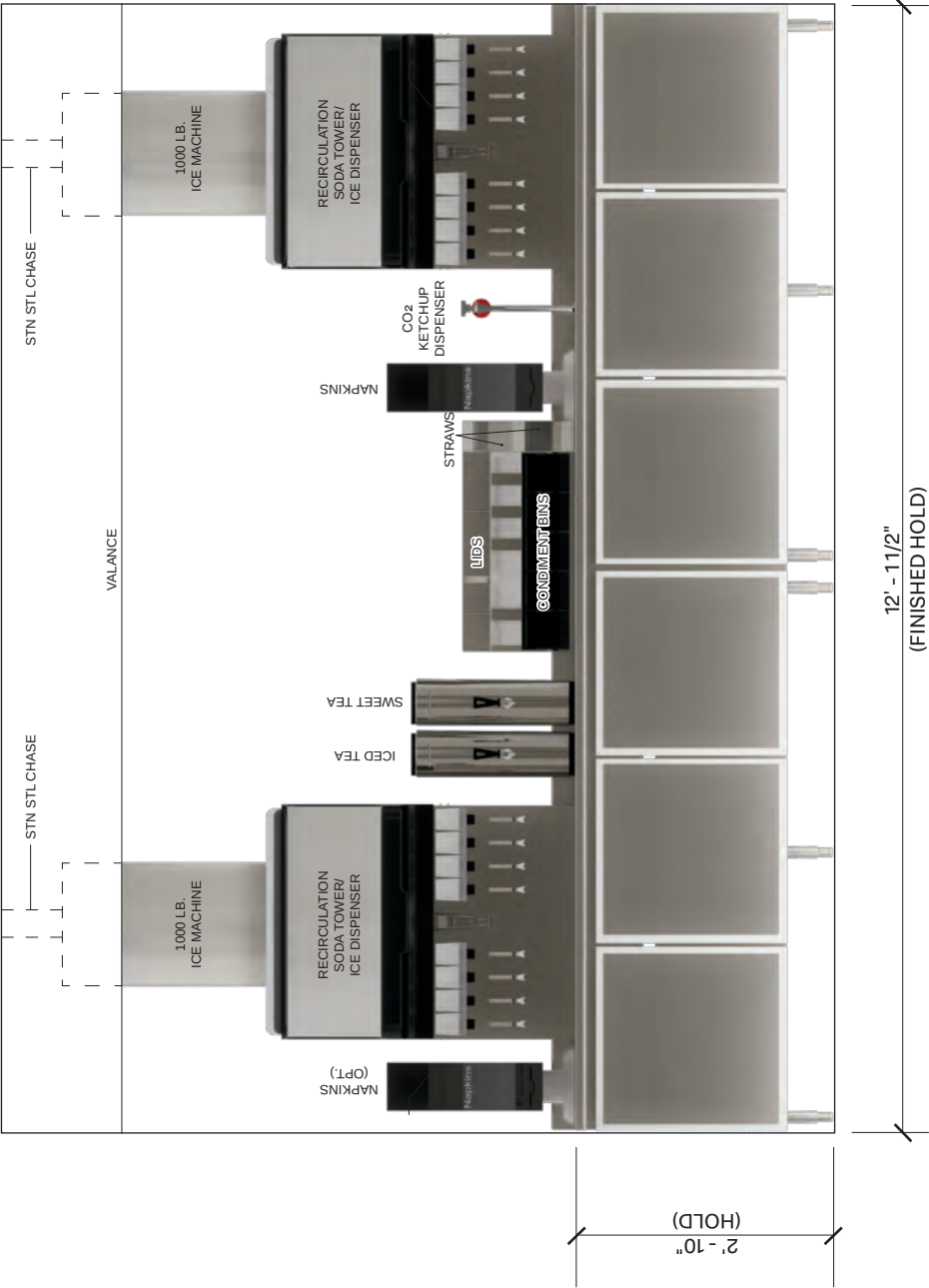
AMENITY STATION

FURNISHED BY DECOR VENDOR



SELF-SERVE BEVERAGE BAR

12 FOOT CABINET





RECOMMENDED HD-UHC LAYOUT FOR CURRENT & FUTURE CORE/LTO

BREAKFAST

OAT/HLS

MCGRIDDLE (175)	BAGELS (175)	MUFFIN (175)
MCGRIDDLE (175)	BAGELS (175)	MUFFIN (175)
MCGRIDDLE (175)	FLEX	MUFFIN (175)
FLEX	FLEX	MUFFIN (175)
BISCUIT (175)	HOTCAKES (175)	HOTCAKES (175)
BISCUIT (175)	HOTCAKES (175)	HOTCAKES (175)

MCCHICKEN (175 OR 185)	SAUSAGE (175 OR 185)	C BACON (175 OR 185)
MCCHICKEN (175 OR 185)	SAUSAGE (175 OR 185)	BURRITO (175 OR 185)
STEAK (175)	SAUSAGE (175 OR 185)	BURRITO (175 OR 185)
STEAK (175)	FLEX	ROUND (175)
SCRAMBLED (175)	FOLDED (175)	ROUND (175)
SCRAMBLED (175)	FOLDED (175)	ROUND (175)

OAT/
HLS

REGULAR MENU

OAT/HLS

FILET (185)	MCCRISPY (185)	HNS (185 OR 200)
FILET (185)	MCCRISPY (185)	HNS (185 OR 200)
FLEX/ SPICY MCN	1/2 TRAY	FLEX/ SPICY MCN
CHK STR (185)	CHK STR (185)	MCCHICKEN (175 OR 185)
CHK STR (185)	CHK STR (185)	MCCHICKEN (175 OR 185)
FLEX/MCRIB	FLEX/MCRIB	FLEX/MCRIB

OAT/
HLS

10:1 (175)	10:1 (175)	10:1 (175)
10:1 (175)	10:1 (175)	10:1-no onion (175)
10:1 (175)	10:1 (175)	10:1-no onion (175)
FLEX	FLEX	FLEX
MCNUGGET (200)	1/2 TRAY	MCNUGGET (200)
MCNUGGET (200)	1/2 TRAY	MCNUGGET (200)

BREAKFAST

OAT/HLS

MCGRIDDLE (175)	MUFFIN (175)	MUFFIN (175)
MCGRIDDLE (175)	MUFFIN (175)	MUFFIN (175)
BISCUIT (175)	HOTCAKES (175)	HOTCAKES (175)
BISCUIT (175)	HOTCAKES (175)	HOTCAKES (175)

MCCHICKEN (175 OR 185)	FLEX	FLEX
MCCHICKEN (175 OR 185)	FLEX	SAUSAGE (175 OR 185)
BAGELS (175)	STEAK (175)	SAUSAGE (175 OR 185)
BAGELS (175)	STEAK (175)	SAUSAGE (175 OR 185)

OAT/
HLS

BURRITO (175 OR 185)	FLEX	C BACON (175 OR 185)
BURRITO (175 OR 185)	FOLDED (175)	ROUND (175)
SCRAMBLED (175)	FOLDED (175)	ROUND (175)
SCRAMBLED (175)	FOLDED (175)	ROUND (175)

REGULAR MENU

OAT/HLS

FILET (185)	MCCRISPY (185)	HNS (185 OR 200)
FILET (185)	MCCRISPY (185)	HNS (185 OR 200)
FLEX/ SPICY MCN	1/2 TRAY	FLEX/ SPICY MCN
FLEX/MCRIB	FLEX/MCRIB	FLEX/MCRIB

CHK STR (185)	CHK STR (185)	MCCHICKEN (175 OR 185)
CHK STR (185)	CHK STR (185)	MCCHICKEN (175 OR 185)
MCNUGGET (200)	1/2 TRAY	MCNUGGET (200)
MCNUGGET (200)	1/2 TRAY	MCNUGGET (200)

OAT/
HLS

FLEX	FLEX	FLEX
10:1 (175)	10:1 (175)	10:1 (175)
10:1 (175)	10:1 (175)	10:1-no onion (175)
10:1 (175)	10:1 (175)	10:1-no onion (175)

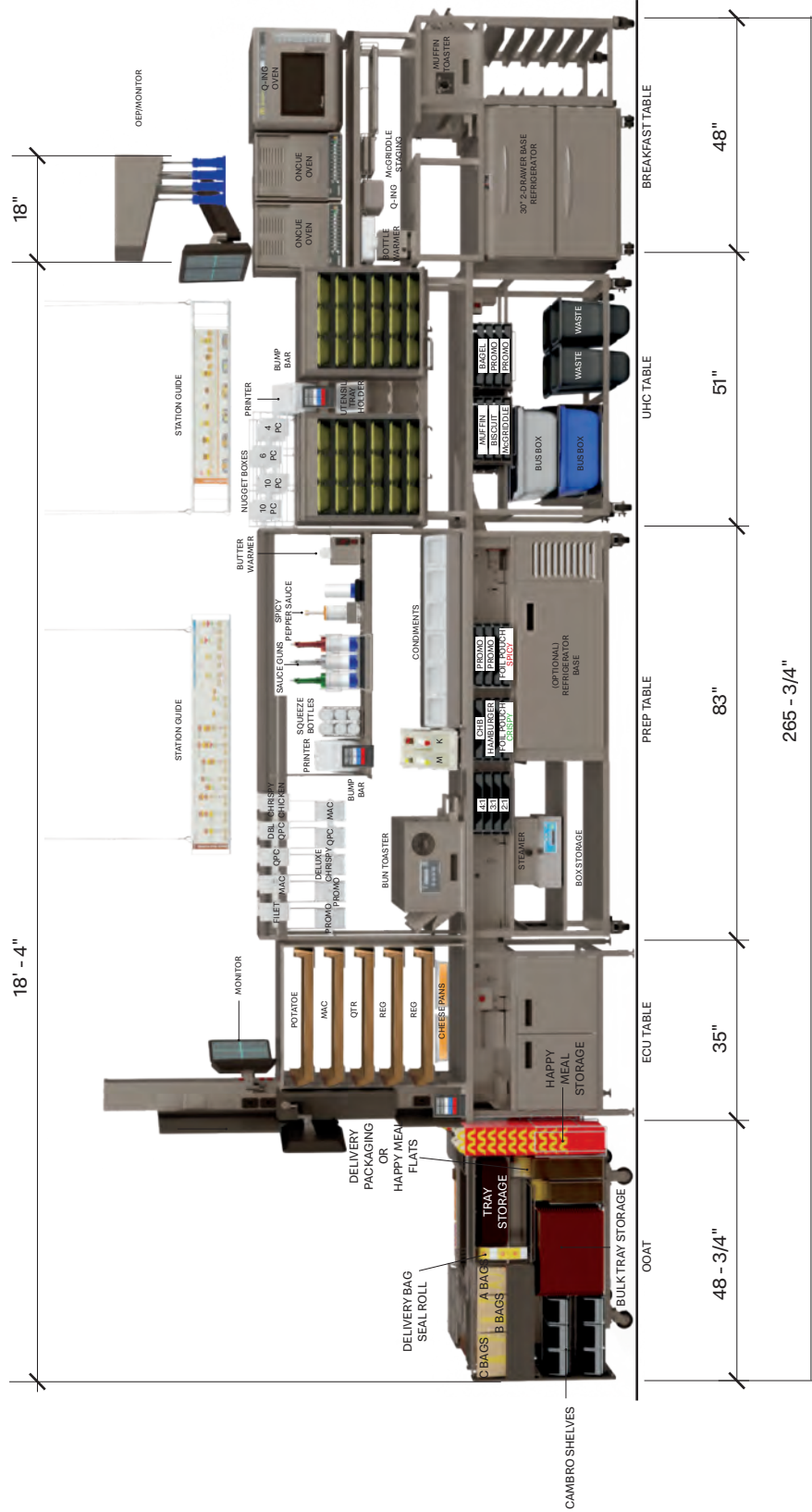
Spicy McNuggets (200)
Tempura Chicken (200)
McRib (175)
Additional Capacity

Utilize the **FLEX** slots
LTOs and capacity

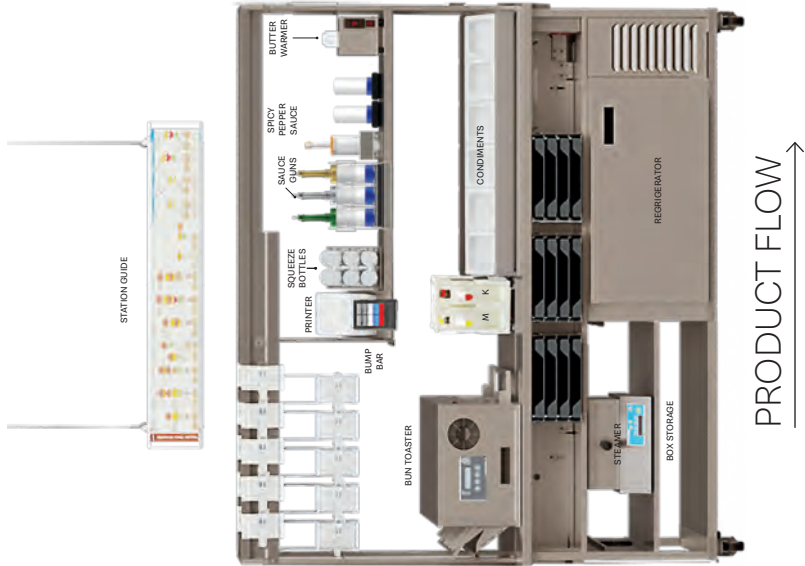


COMPACT OPTIMIZED PREP LINE (COPL) ELEVATION

WITH OPTIMIZED BREAKFAST TABLE



COMPACT OPL PREP TABLE LAYOUT



CONDIMENT LAYOUT

EMPTY	EMPTY	EMPTY	EMPTY	EMPTY	EMPTY	EMPTY	EMPTY	EMPTY	BACON
-------	-------	-------	-------	-------	-------	-------	-------	-------	-------

CONDIMENTS - MIDDLE SHELF
1/8 OR 1/4 SIZE 2.5" DEEP

SLIVERED ONIONS	LETTUCE	PICKLES	TOMATO	CRINKLE PICKLES	CHEESE	EMPTY
-----------------	---------	---------	--------	-----------------	--------	-------

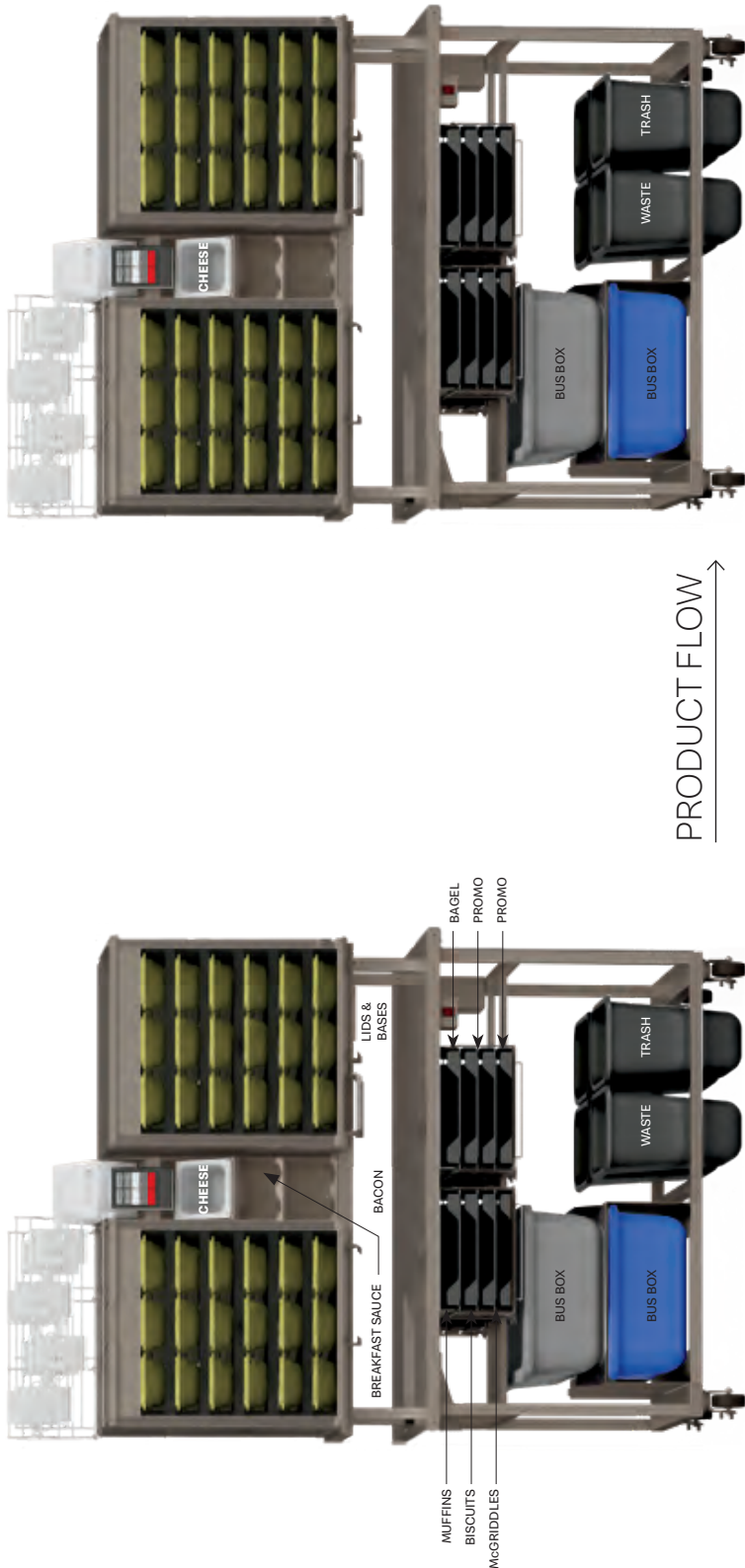
1/6 SIZE 4" DEEP
CHEESE ON CHEESE PLATE

COPL 2 HD UHC TRAY SLOTS

BREAKFAST & REGULAR MENU

Note: Please check page at the beginning of Production Cells for UHC layouts or the Be Well Served website on @mcd.

*UHC layouts are subject to change.



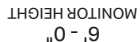
51" HD UHC TABLE - BREAKFAST

51" HD UHC TABLE - REGULAR

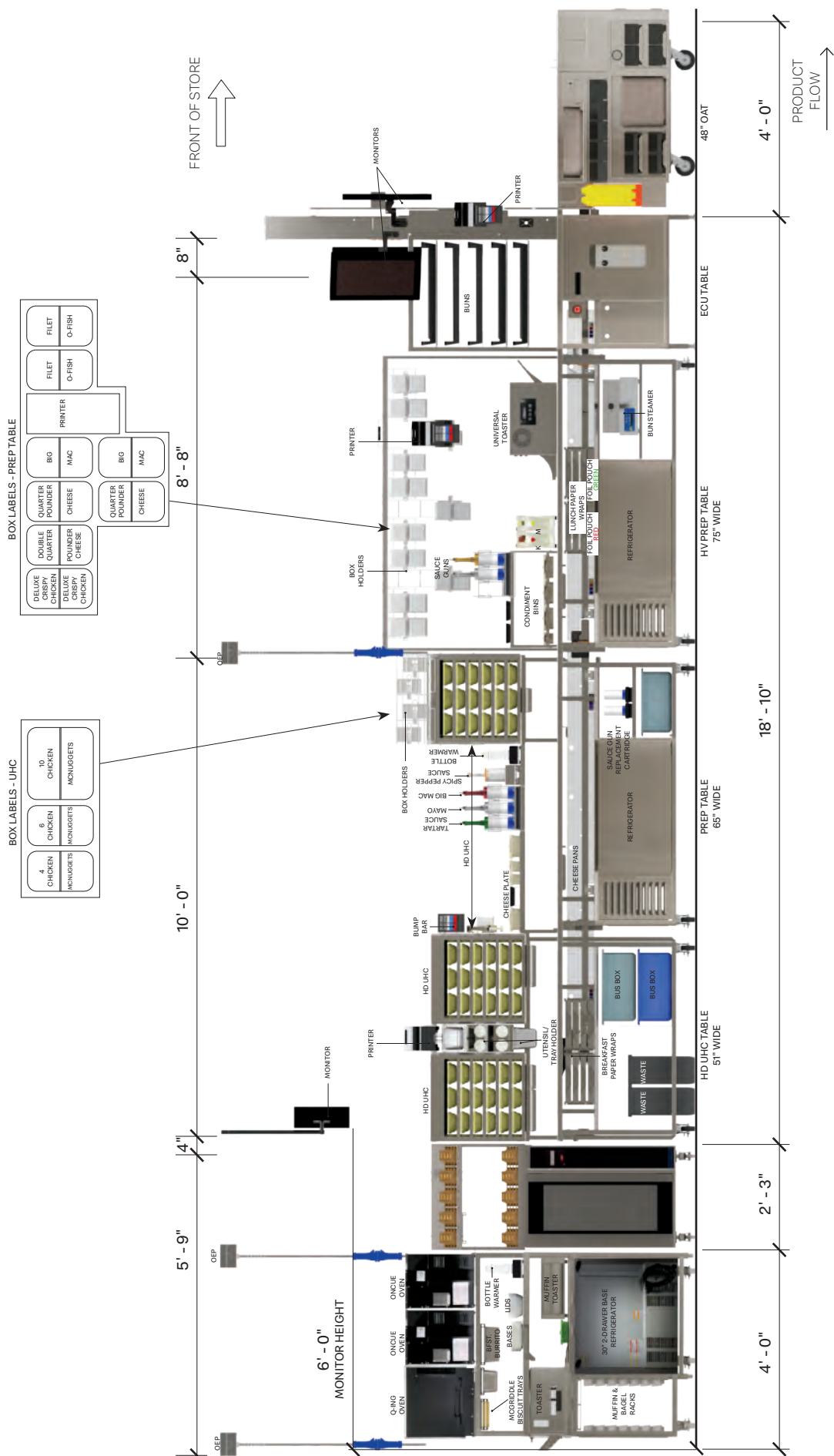
BREAKFAST - RECOMMENDED HD-UHC LAYOUT FOR CURRENT AND FUTURE CORE / LTO REGULAR - RECOMMENDED HD-UHC LAYOUT FOR CURRENT AND FUTURE CORE / LTO



WITH STANDARD BREAKFAST TABLE AND SIMPLIFIED BREAKFAST



WITH OPTIMIZED BREAKFAST TABLE AND SIMPLIFIED BREAKFAST



BREAKFAST MENU

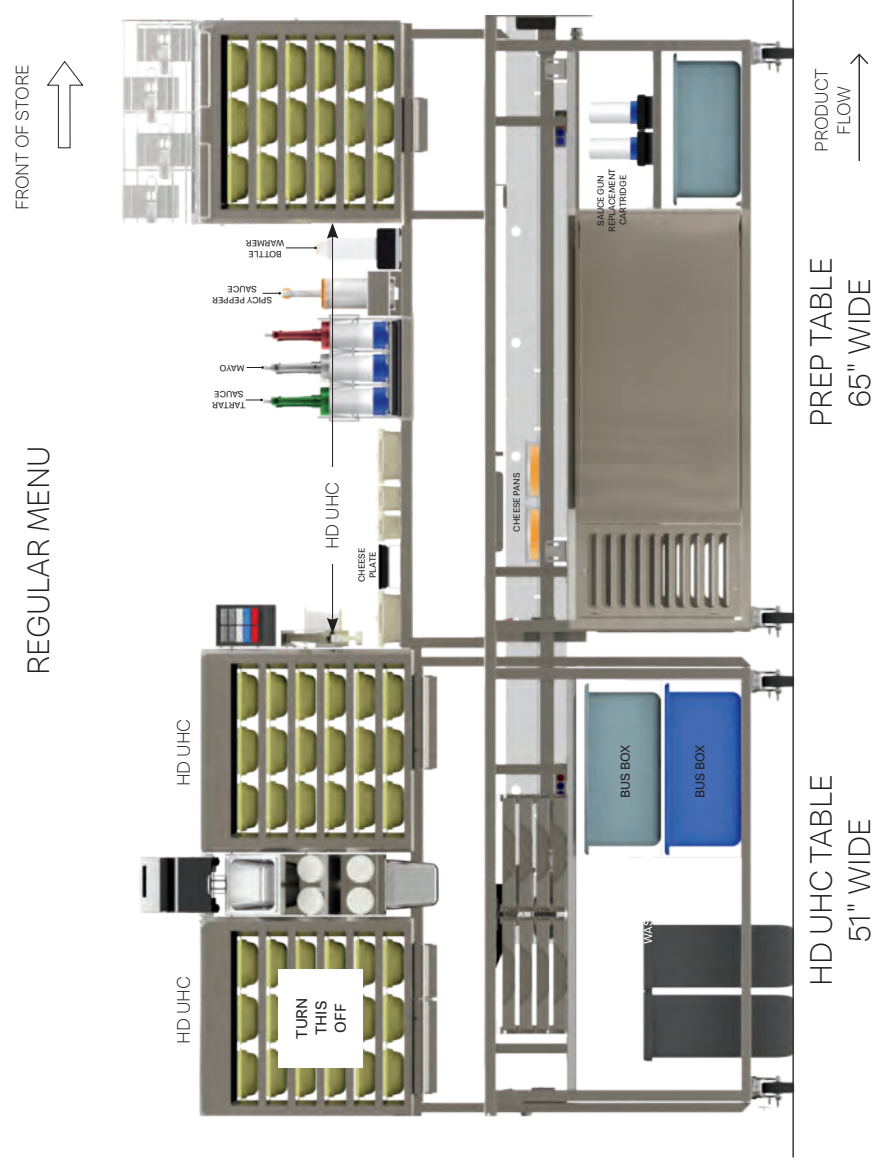
*UHC layouts are subject to change.



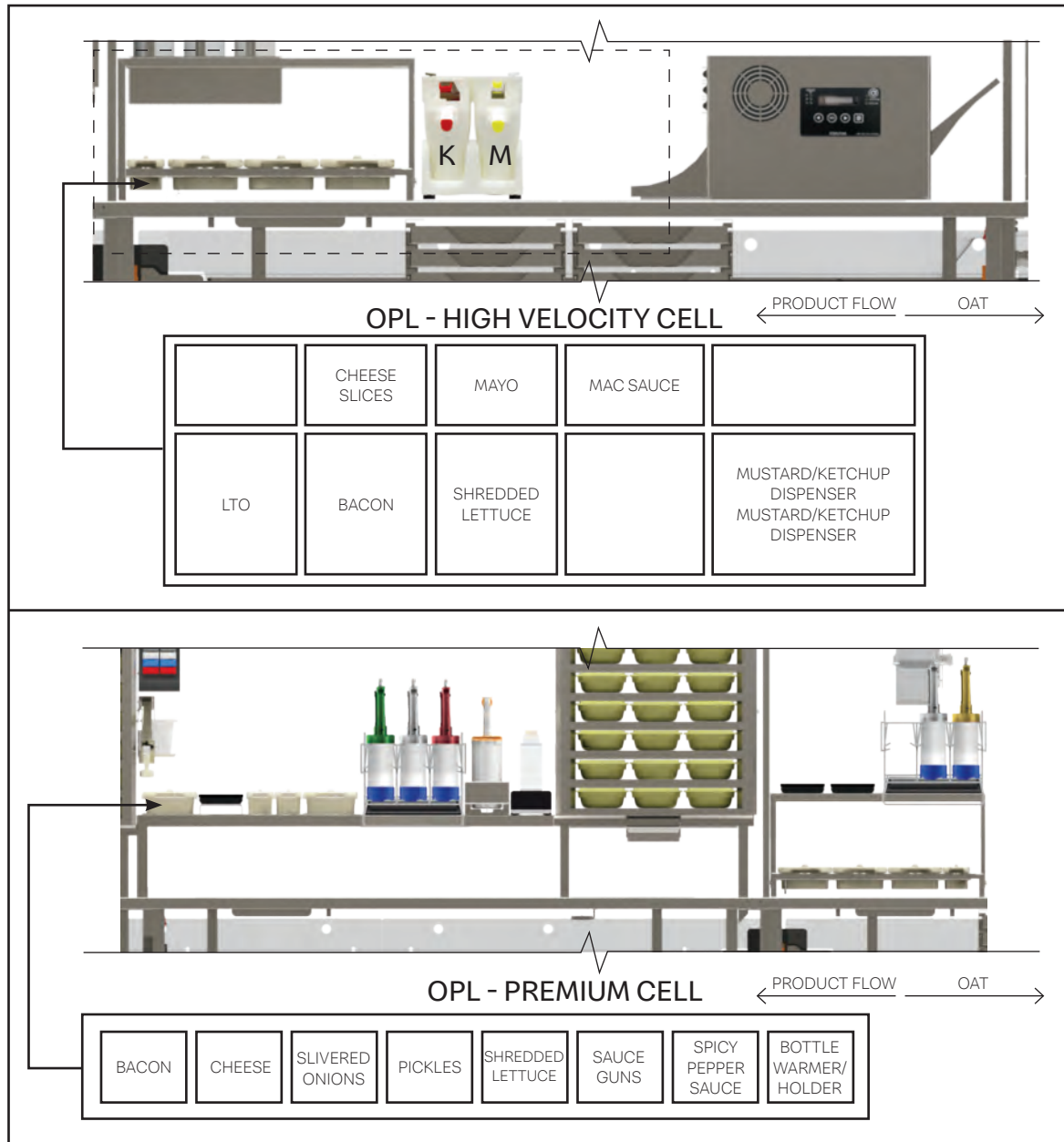
OPL UHC TRAY SLOTS

REGULAR MENU

Note: Please check page at the beginning of Production Cells for UHC layouts or the Be Well Served website on @mcd.
 *UHC layouts are subject to change.

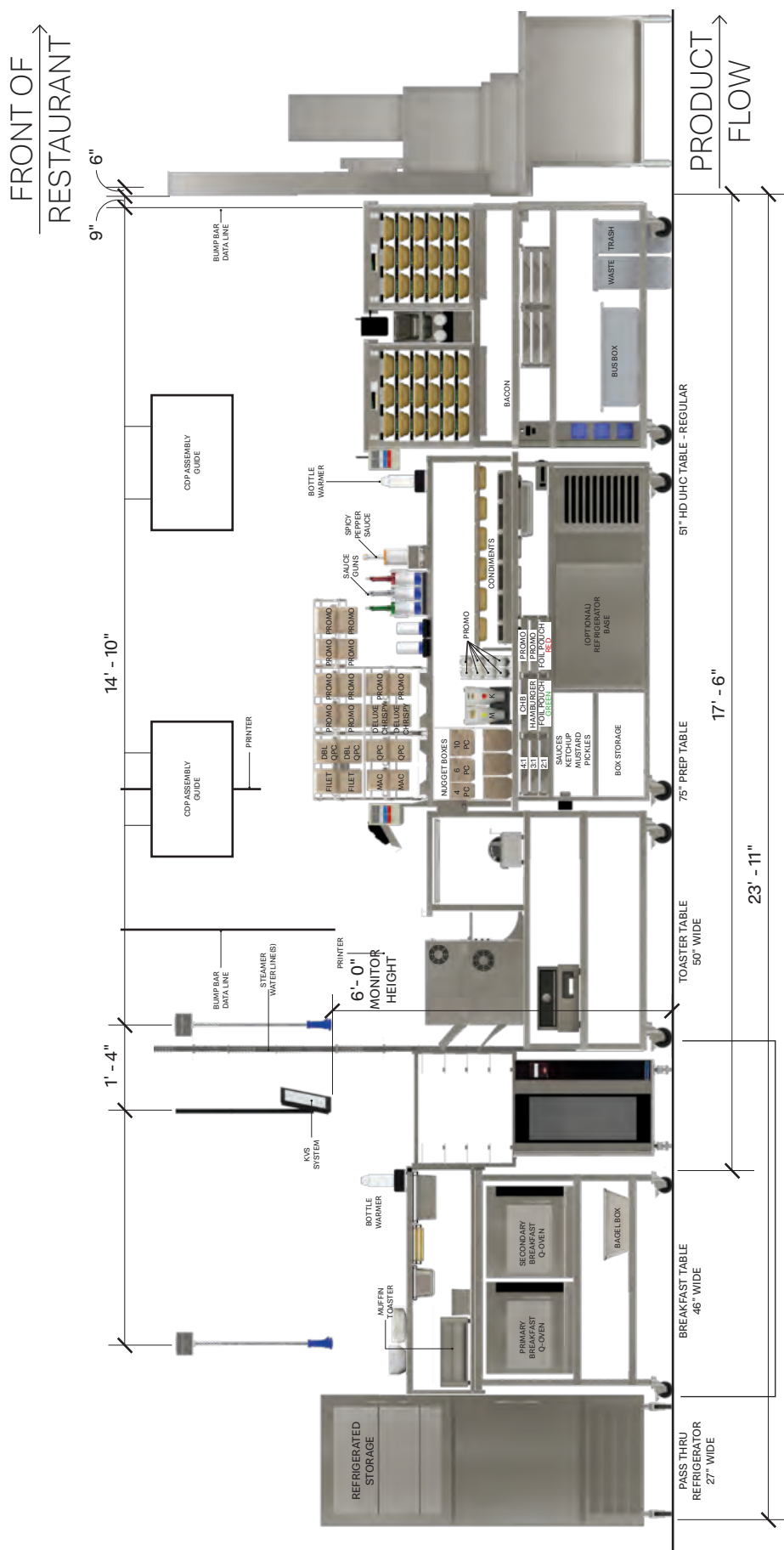


HIGH VELOCITY & PREMIUM CELL LAYOUTS





MADE FOR YOU (MFY) 2 HIGH DENSITY (HD) UHC PREP LINE
WITH SIMPLIFIED BREAKFAST POSITION "C"

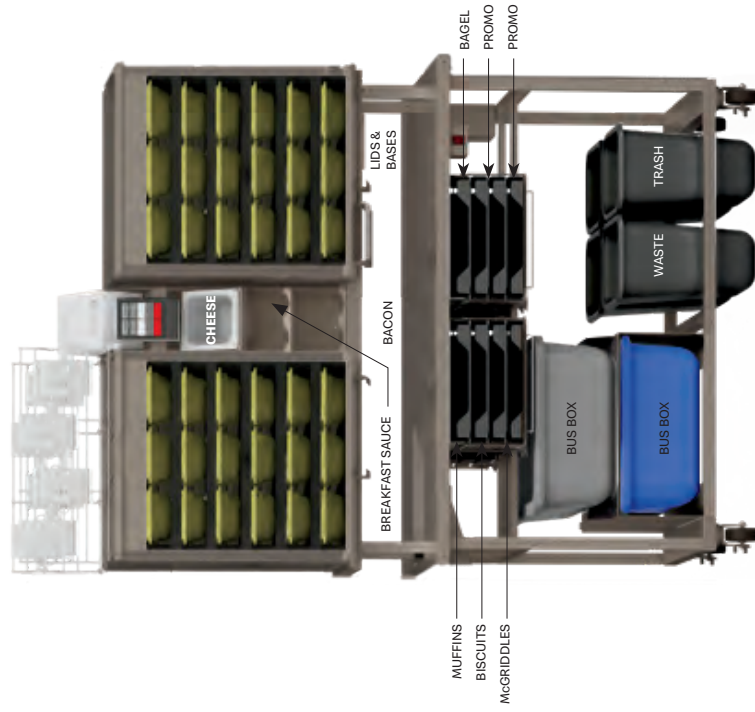


MFY 2 HD UHC TRAY SLOTS

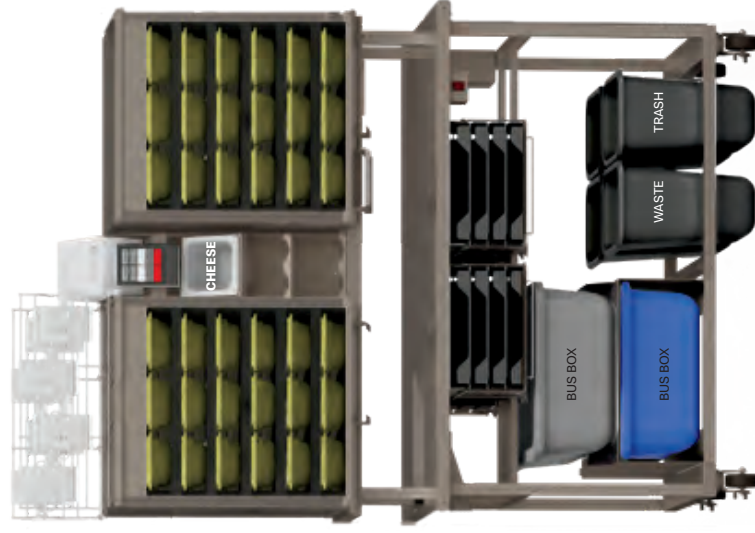
BREAKFAST & REGULAR MENU

Note: Please check page at the beginning of Production Cells for UHC layouts or the Be Well Served website on @mcd.

*UHC layouts are subject to change.



51" HD UHC TABLE - BREAKFAST



51" HD UHC TABLE - REGULAR

PRODUCT FLOW →

WITHOUT CHILLED RAIL



CONDIMENTS - MIDDLE SHELF
1/8 OR 1/4 SIZE 2.5" DEEP

1/6 SIZE 4" D

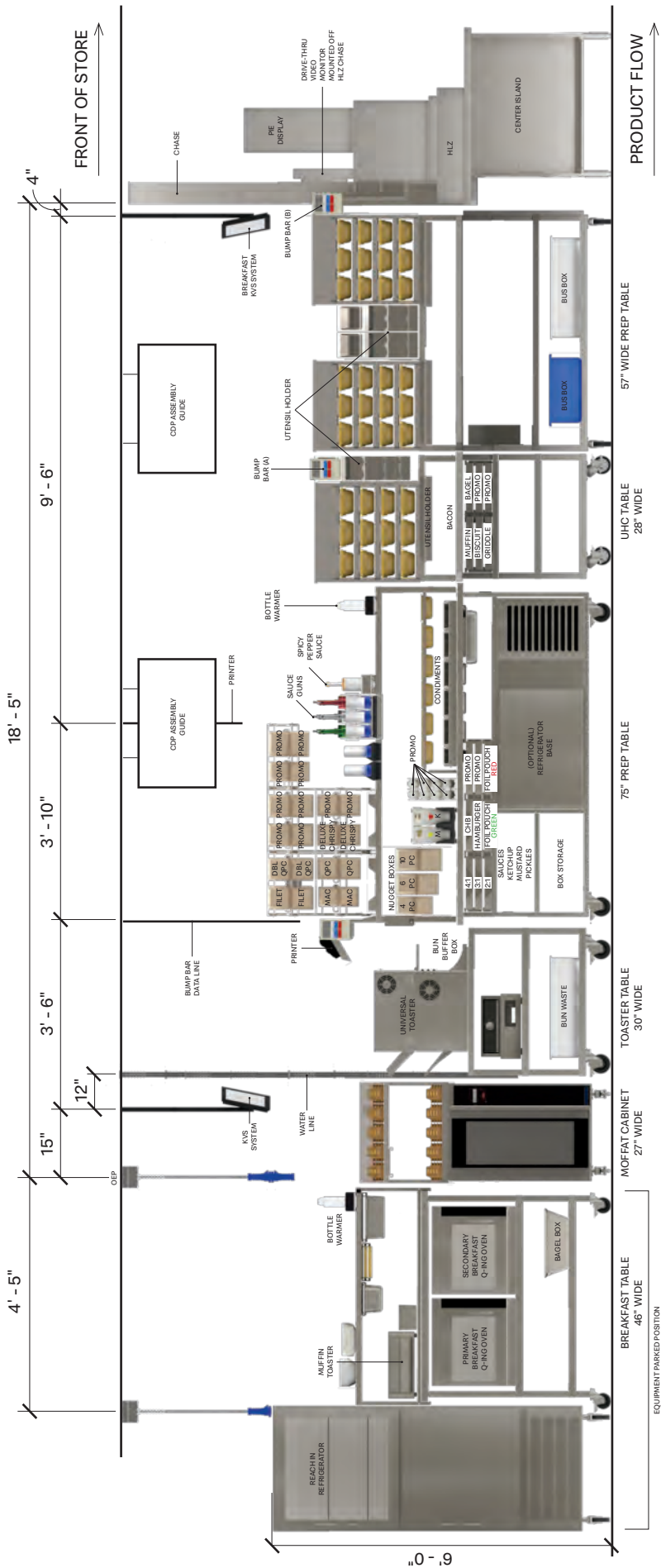
1/6 SIZE 4" D. 2.5" 6"

(1/9 X 4" SLIVERED ONION FOR HIGH VOLUME ONLY)

CHEESE ON CHEESE PLATE
2.5" CRINKLE PICKLES & TOMATO
4" LETTUCE, PICKLES, CHEESE
OR
6" LETTUCE, PICKLES



MFY 3 STANDARD UHC PREP LINE

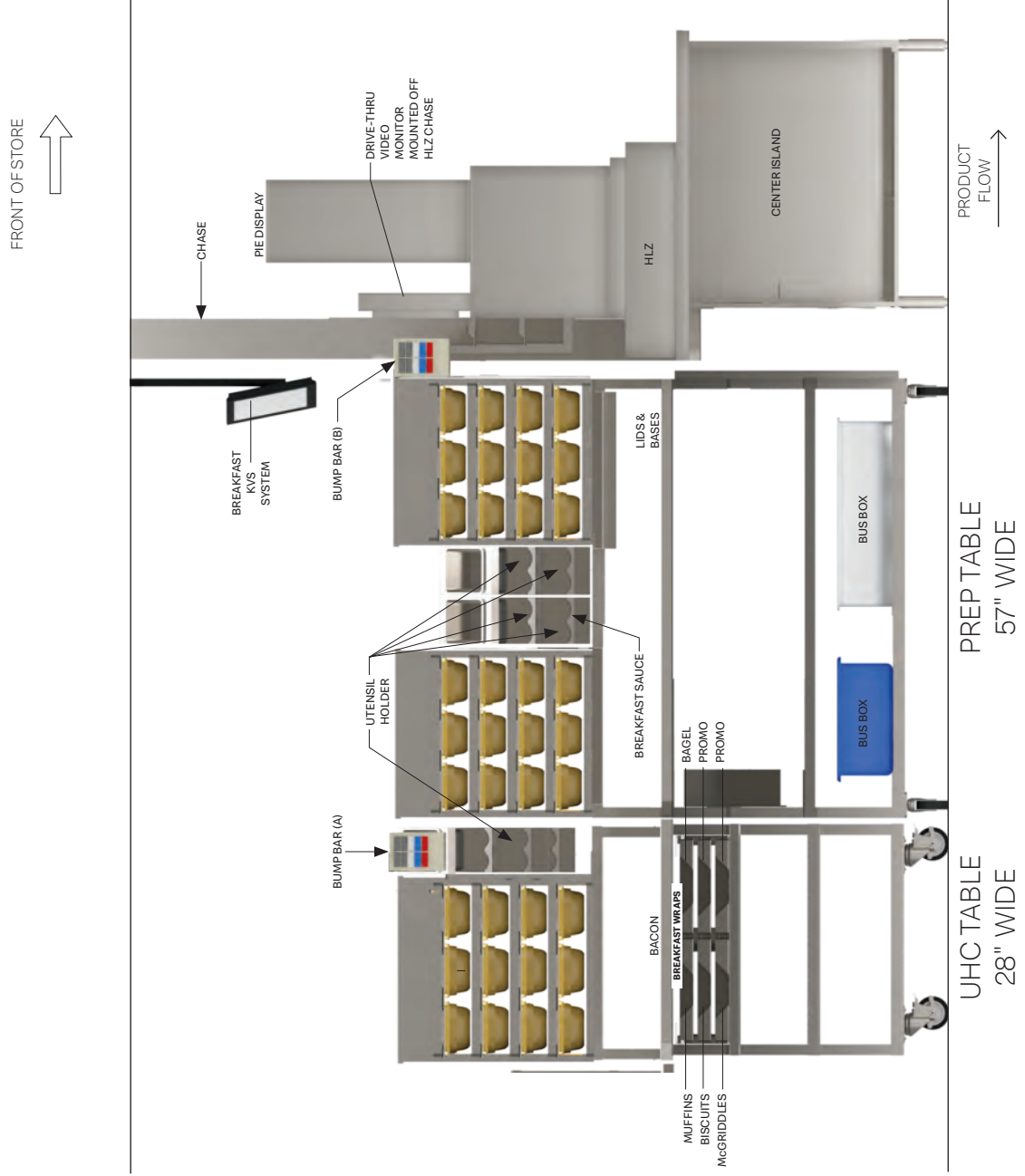


MFY 3 STANDARD UHC TRAY SLOTS

BREAKFAST MENU

Note: Please check page at the beginning of Production Cells for UHC layouts or the Be Well Served website on @mcd.

*UHC layouts are subject to change.





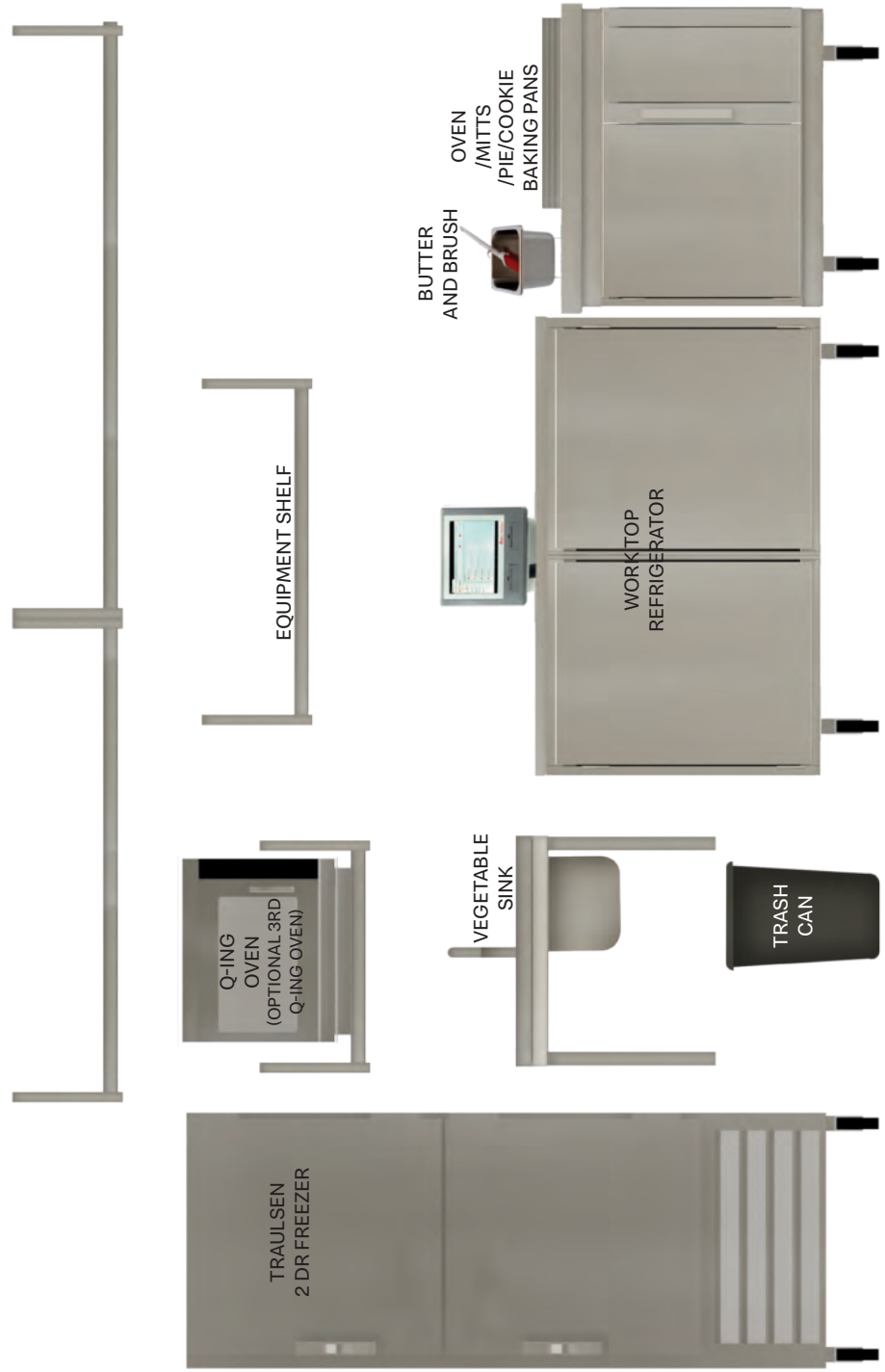
FRENCH FRY STATION



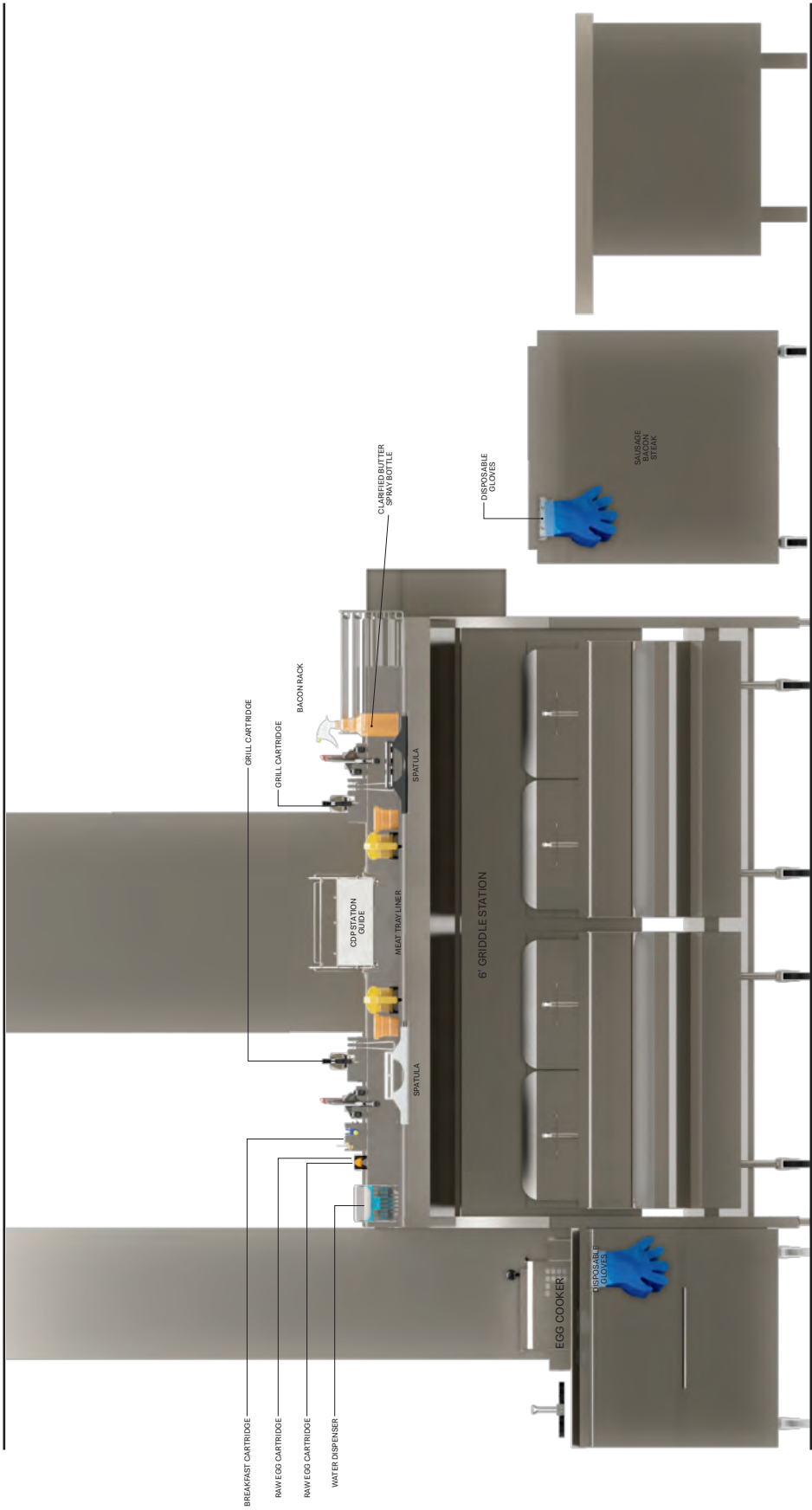
BAKE/PREP STATION

Configuration Comments:

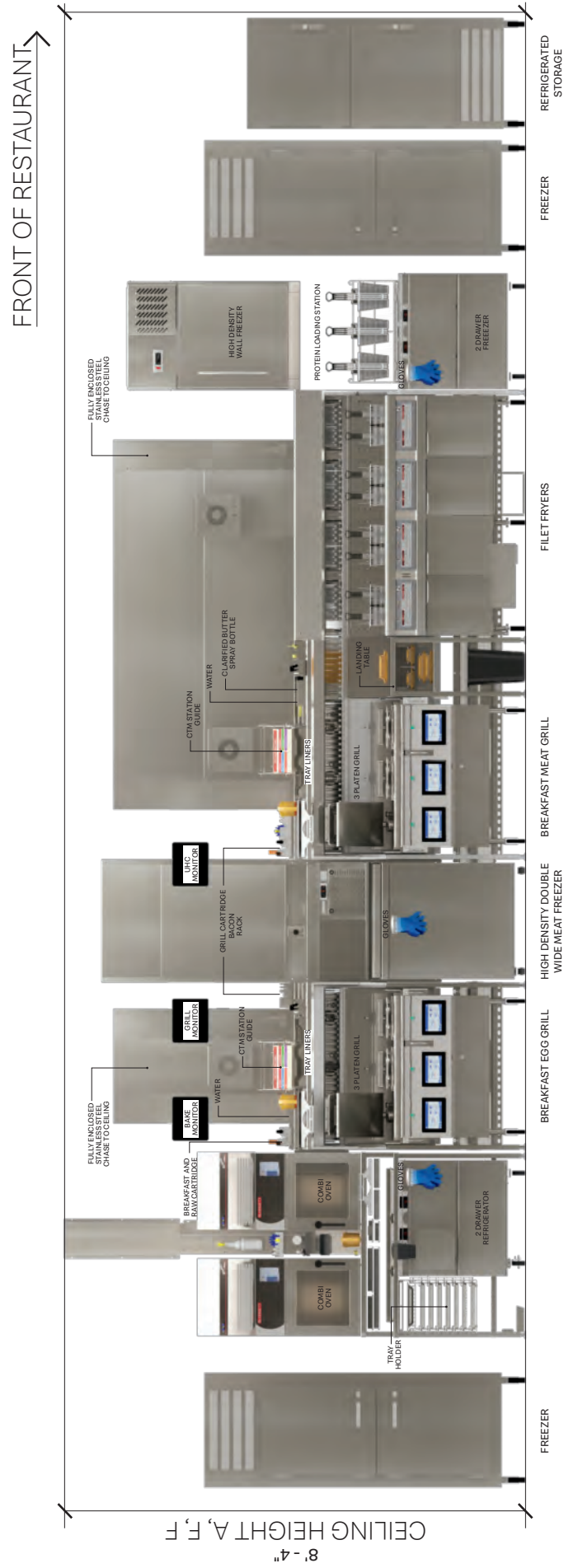
- Third Q-ing oven is shown to support biscuit oven.
- Third Q-ing oven is wall mounted on shelf to free up work surface.
- Second Biscuit oven (not shown) may be stacked on existing biscuit over.



GRILL STATION



- Breakfast Meat Preparation - Grill farthest from UHC.
- Egg Production closest to the UHC's.
- UHC Tray Staging should be accessible to both Grills. Dump Table Lower Shelf used for Front Grill.
- Relocate Bacon Rack to Meat Freezer, single Bacon Tray located at UHC Table.



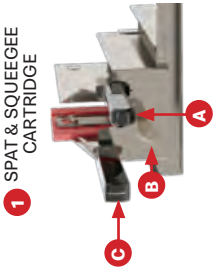
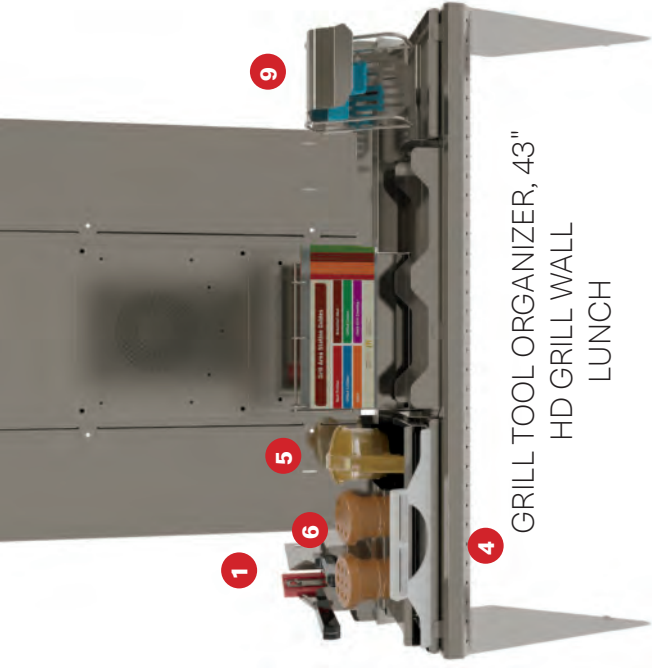
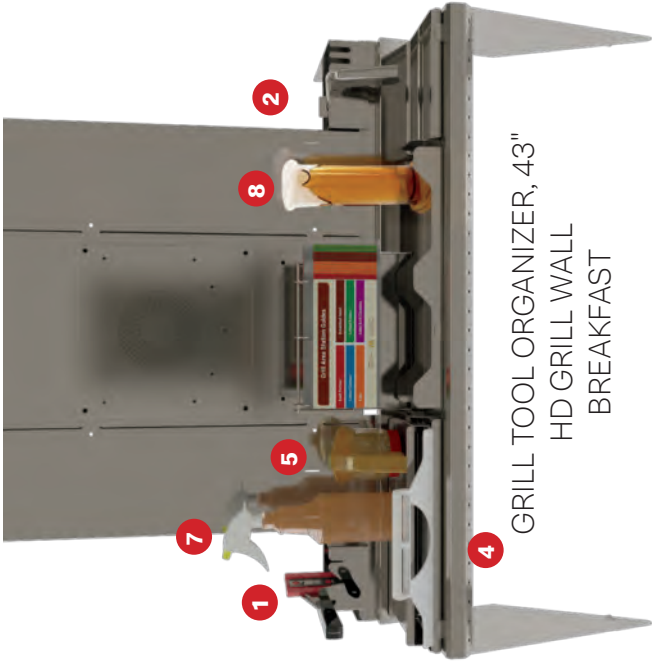
HD GRILL WALL



6' - 0" BOTTOM OF MONITOR

HD GRILL TOOL ORGANIZER (GTO)

43"



- 1** SPAT & SQUEEGEE CARTRIDGE
- A.** BLACK HANDLE SPATULA
- B.** NYLON SPATULA, BLACK
- C.** SQUEEGEE, WIDE OR NARROW



- 2** SCRAPER CARTRIDGE
- A.** MCG, GRILL SCRAPER
- B.** GRILL RING HANDLE
- C.** NYLON INSERT



- 3** BREAKFAST CARTRIDGE
- A.** BRUSH, ROUND



- 4** SUPER SPAT SHELF
- A.** SUPER SPAT - WHITE OR BLACK

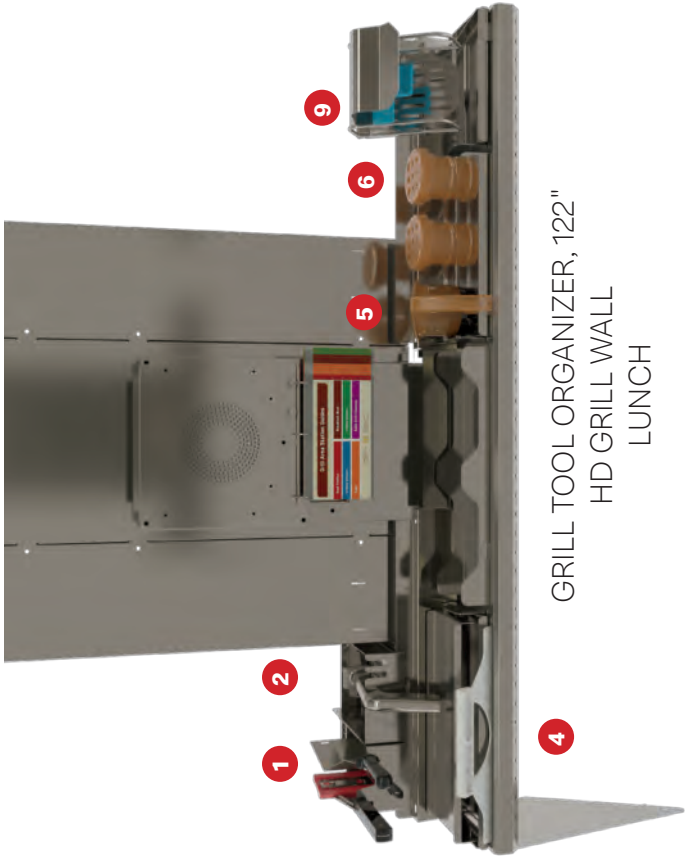
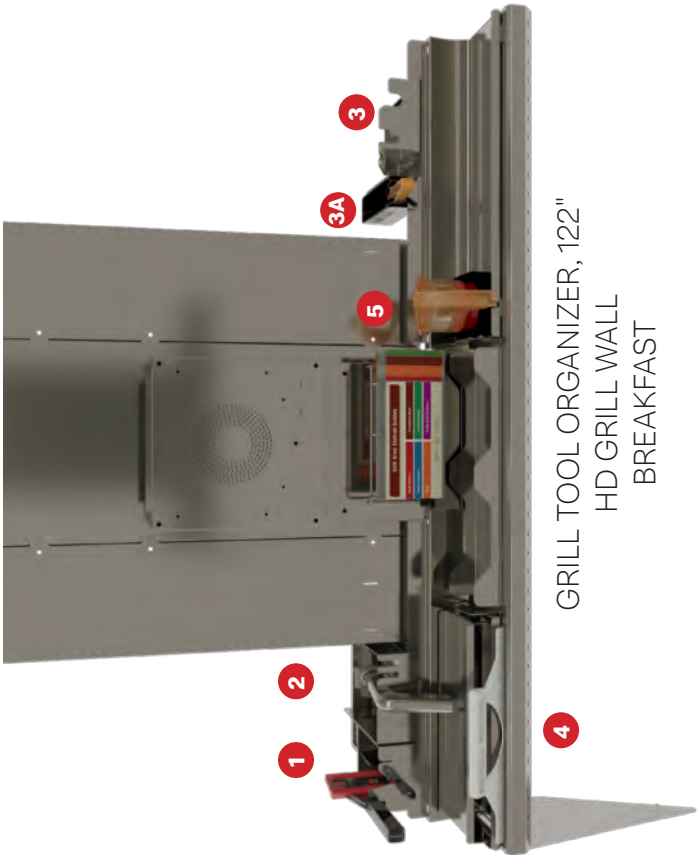


- 5** SEASONING SHAKER
- 6** ONION SHAKER



- 7** BUTTER SPRAY BOTTLE
- 8** ACCUWATER
- 9** NEXT GEN SPATULA

HD GRILL TOOL ORGANIZER (GTO) 122"



- 1 SPAT & SQUEEGEE CARTRIDGE
- A. BLACK HANDLE SPATULA
- B. NYLON SPATULA, BLACK
- C. SQUEEGEE, WIDE OR NARROW

- 2 SCRAPER CARTRIDGE
- A. MCG, GRILL SCRAPER
- B. GRILL RING HANDLE
- C. NYLON INSERT

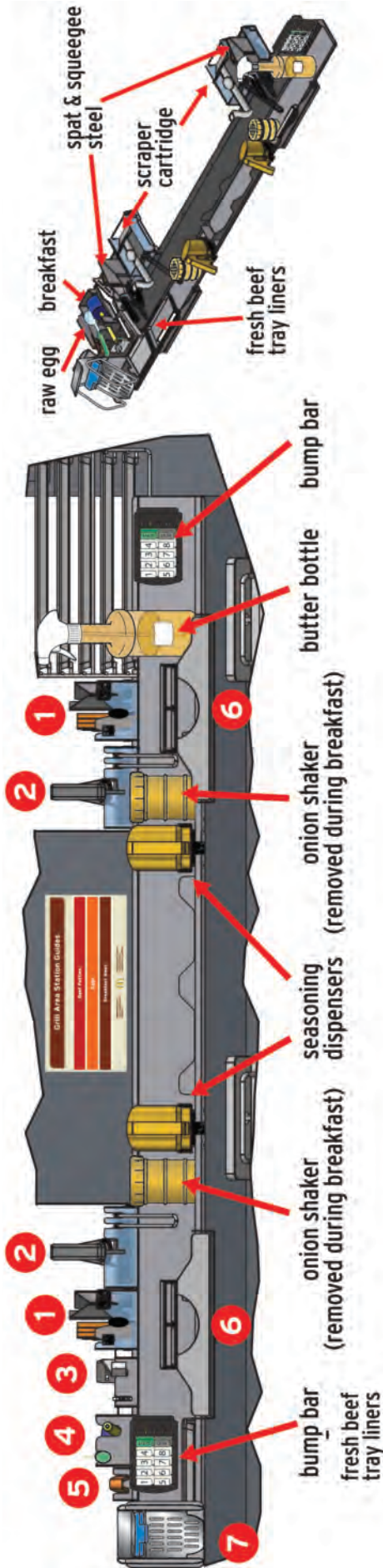
- 3 BREAKFAST CARTRIDGE
- A. BRUSH, ROUND
- 3A RAW EGG CARTRIDGE

- 4 SUPER SPAT SHELF
- A. SUPER SPAT - WHITE OR BLACK

- 5 SEASONING SHAKER
- 6 ONION SHAKER

- 7 BUTTER SPRAY BOTTLE
- 8 ACCUWATER
- 9 NEXT GEN SPATULA

GRILL TOOL ORGANIZER (GTO)



- 1 spat & squeegee cartridge
 - a black handle spatula
 - b black Hutzler spatula
 - c squeegee, wide or narrow
- 2 scraper cartridge
 - a grill scraper
 - b ring removal tool
 - c nylon insert
- 3 spat cartridge
 - a white Hutzler spatula
 - b large spatula, white
- 4 breakfast cartridge
 - a liquid egg spoodle
 - b brush, round
- 5 raw egg cartridge
 - yolk breaker
- 6 mini / super spat shelf
 - mini spat - white
 - super spat - white or black
- 7 next gen spatula

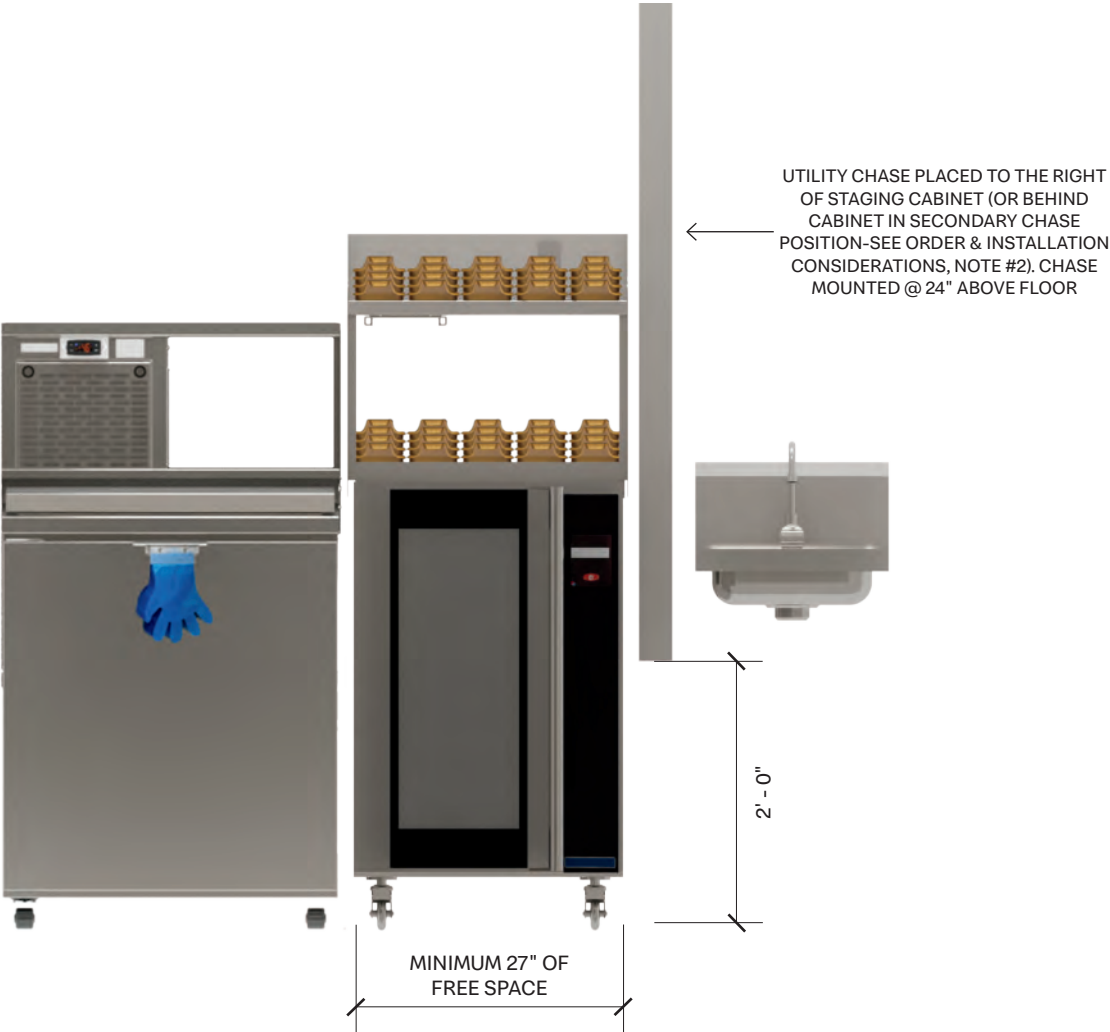
BREAKFAST

- 1 SPAT & SQUEEGEE CARTRIDGE
- 2 SCRAPER CARTRIDGE
- 3 SPAT CARTRIDGE
- 4 BREAKFAST CARTRIDGE
- 5 RAW EGG CARTRIDGE
- 6 MINI/SUPER SPAT SHELF

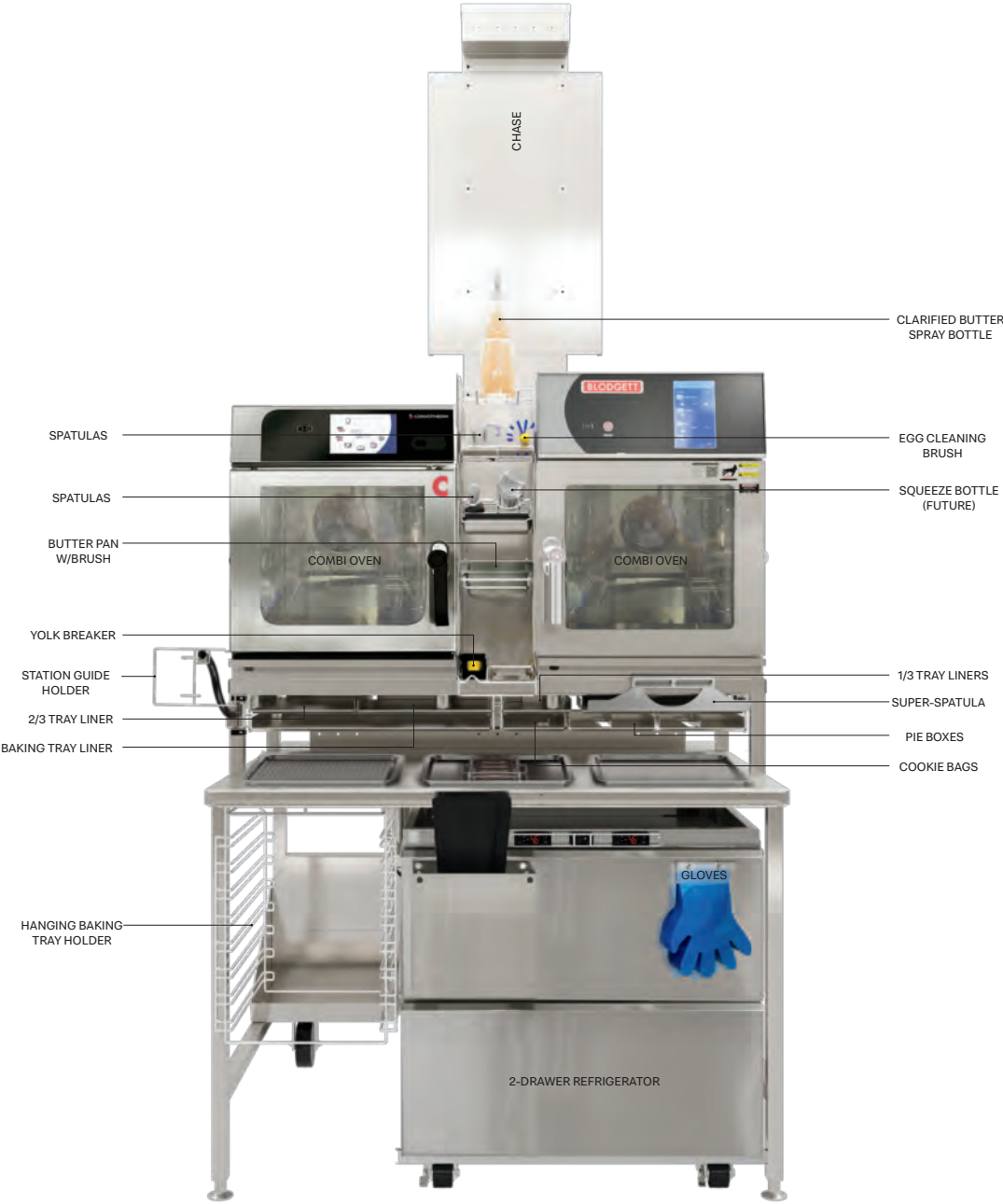
LUNCH/DINNER

- 1 SPAT & SQUEEGEE CARTRIDGE
- 2 SCRAPER CARTRIDGE
- 3 SPAT CARTRIDGE
- 6 MINI/SUPER SPAT SHELF
- 7 NEXT GEN SPATULA

SIMPLIFIED BREAKFAST



COMBI OVEN STATION



BACK OF HOUSE

OVERVIEW OF BACK SINK AREA

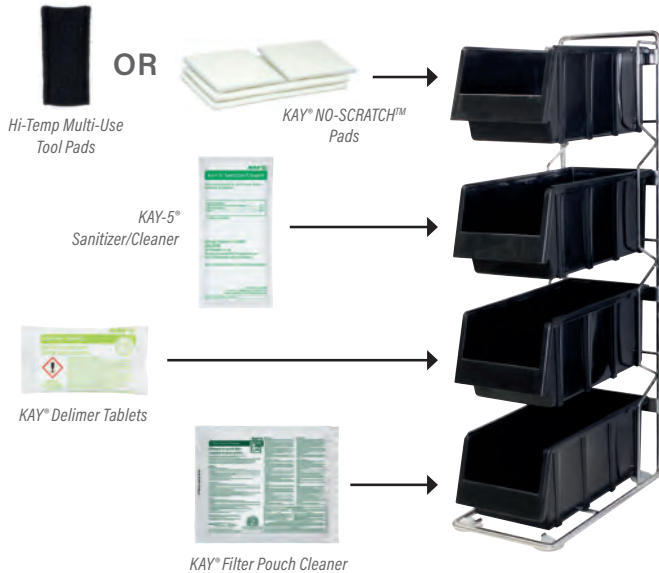
- WAREWASH READY 3-COMP SINK
- WAREWASH MACHINE
- CLEAN SIDE TABLE
- HEATED SOAK TANK
- WALL SHELVING
- MOBILE DRYING RACK
- SOLIDSense SANITIZER DISPENSER
- SOLIDSense APSC DISPENSER





SHINE THE ARCHES

CLEANING AND SANITATION ORGANIZATION GUIDE



Order through KES
4-Tier Condiment Bin Rack
FRANKE # 142710-1
H&K # HKN300-A



Order through KES
FRANKE # 146174
H&K #60205-03-11

**KEEP SPRAY BOTTLES
ORGANIZED**



Order through KES
FRANKE # 146197
H&K #50604-01-31

**KEEP PERSONAL
PROTECTIVE EQUIPMENT
(PPE) READILY AVAILABLE**

BEST PRACTICES IN PRODUCT ORGANIZATION

Maintain cleaning products in an organized fashion

- **ALWAYS RETURN PRODUCTS** to their proper storage area after use — others will always know where to go for that product
- **KEEP THE PRODUCT ORGANIZED** by use area
- **UTILIZE SHELF LABELS** — Available through Gold Standards Equipment Layouts and Labeling Guide



Contact KES to order shelving unit

Customer Service 800.529.5458



Kay Chemical Company
8300 Capital Drive
Greensboro, NC 27409-9790



SCAN THE QR CODE

TO ACCESS CURRENT KAY CARDS, TRAINING VIDEOS,
TECHNICAL PROCEDURES AND WALLCHARTS



Clean Up

INTERIOR CLEANING GUIDE

Customer's perception of restaurant cleanliness is commonly based on their experience in the restroom and lobby. Keeping the lobby and restrooms clean and properly stocked with hand soap, hand sanitizer and paper products as well as ensuring the kiosks are clean helps promote guest satisfaction and overall public health.



HELPFUL REMINDERS:

- Check the lobby, restrooms and kiosks throughout the day, at a **minimum of every 2 hours**, or as needed.
- Be sure a **PEST PROGRAM** is in place before the warmer months.



1 HIGH TOUCH-POINT SURFACES



2 HAND HYGIENE



3 FLOORS, WALLS AND WINDOWS



4 RESTROOMS



5 EQUIPMENT



MAINTENANCE CHECKLISTS



DAILY INTERIOR CLEANING FOCUS AREAS

Tables, Kiosks and Other High Touch-Point Surfaces

- | | | |
|--------------------------|---|--------------------|
| ☐ | Wipe any digital touchscreen, including kiosks | Throughout the day |
| ☐ | Clean and disinfect seating, SSBS, handrails, door handles, counters, waste bin flaps | Throughout the day |
| ☐ | Clean and sanitize tables and counters | After each use |
| ☐ | Empty trash receptacles when full | Throughout the day |
| ☐ | Clean restroom surfaces, handwashing sinks | Throughout the day |
| ☐ | Wipe card readers, cash registers | Throughout the day |

Hand Hygiene

- | | | |
|--------------------------|---|--------------------|
| ☐ | Refill hand hygiene products at all hand hygiene stations | Throughout the day |
|--------------------------|---|--------------------|

Floors, Walls, and Windows

- | | | |
|--------------------------|--|---|
| ☐ | Mop and deck brush floors in dining and restroom | Mop 3 times daily / Deck brush weekly |
| ☐ | Wipe windows, mirrors, walls | Daily |
| ☐ | Mop floors in back of house | Mop 3 times daily |
| ☐ | Deck brush floors in back of house | Near grills and fryers daily / BOH weekly |
| ☐ | Scrub walls and floors behind equipment | Weekly |
| ☐ | Check floor drain dispenser for refill and clean and sanitize all floor drains | Weekly |

Equipment

- | | | |
|--------------------------|---|--|
| ☐ | Pour Drain Cleaner into all beverage drains | Daily |
| ☐ | Clean all production equipment (i.e., grills, fryers, toasters) | Daily |
| ☐ | Clean and sanitize BIM/BIC machines | Daily |
| ☐ | Clean and sanitize shake/sundae machines | Daily at open and close / Syrup lines weekly |
| ☐ | Clean and sanitize self-serve and McCafe beverage equipment | Daily |
| ☐ | Polish stainless steel surfaces and equipment | As needed |



Scan the QR code or click here to access current KAY cards, training videos, technical procedures and wallcharts

WE'RE HERE TO HELP
—GIVE US A CALL!
1-800-529-5458

- Schedule a free cleaning class
- Ask about our Machine Warewash Program
- Ask a product question
- Request service

PRODUCT AND TOOL CHECKLIST



KAY® Rapid Multi Surface Disinfectant Cleaner
WRIN #: 04060-126
Spray Bottles
WRIN #: 04126-055



KAY® QSR Heat Activated Equipment Cleaner
WRIN #: 00301-209



KAY-5° Sanitizer/Cleaner
WRIN #: 01969-000
Chlorine Test Strips
WRIN #: 04999-003



KAY® Beverage Equipment Cleaner
WRIN #: 06961-100



McD° Foaming Antibacterial Hand Soap
WRIN #: 00355-456
Nexa Touch Free Hand Care Dispenser
H & K Item #: 92211379
Franke Item #: 146198



KAY® Daily Beverage Tower Drain Cleaner
WRIN #: 01975-021



KAY® QSR Hand Sanitizer
WRIN #: 02858-130
Bulk Hand Sanitizer Dispenser Kit
H & K Item #: HKN668
Franke Item #: 282303



KAY® Filter Pouch Cleaner
WRIN #: 06961-025



KAY® Hand Sanitizer Foam
WRIN #: 00215-221
KAY® Hand Sanitizer Foam Dispenser
H & K Item #: KAY53002075
Franke Item #: 144543



KAY® Specialty Cleaner & Polish
WRIN #: 00304-297



Bulk Hand Sanitizing Wipes
WRIN #: 00224-004



KAY® Grill Cleaning Pad Holder
WRIN #: 03575-033
KAY® Grill Cleaning Pad
WRIN #: 03574-030



KAY® Drain Treatment
WRIN #: 11965-003



Ecolab® Hi-Temp Tools
WRIN #: 00646-006
Hi-Temp Universal Pad
WRIN #: 13170-000
Hi-Temp Multi-Use Tool Pad
WRIN #: 13170-003



KAY® SolidSense™ FloorCare
WRIN #: 01244-060



KAY® Power Pad
WRIN #: 04225-000



KAY® QSR Restroom Cleaner
WRIN #: 00830-003



KAY® Microfiber Cloth
WRIN #: 00334-246



KAY® NO-SCRATCH™ Pad (white)
WRIN #: 02061-006



KAY® QSR Restroom Odor Neutralizer
WRIN #: 06692-037



Sanitizer-Soaked Towels



AROMIST® Air Freshening System Starter Kit (white)
WRIN #: 07425-042



Broom, Deck Brush, Mop and Mop Bucket



Kay Chemical Company
8300 Capital Drive
Greensboro, NC 27409-9790, USA

61555.00 MCD US 61555/8000/0924
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Clean Up

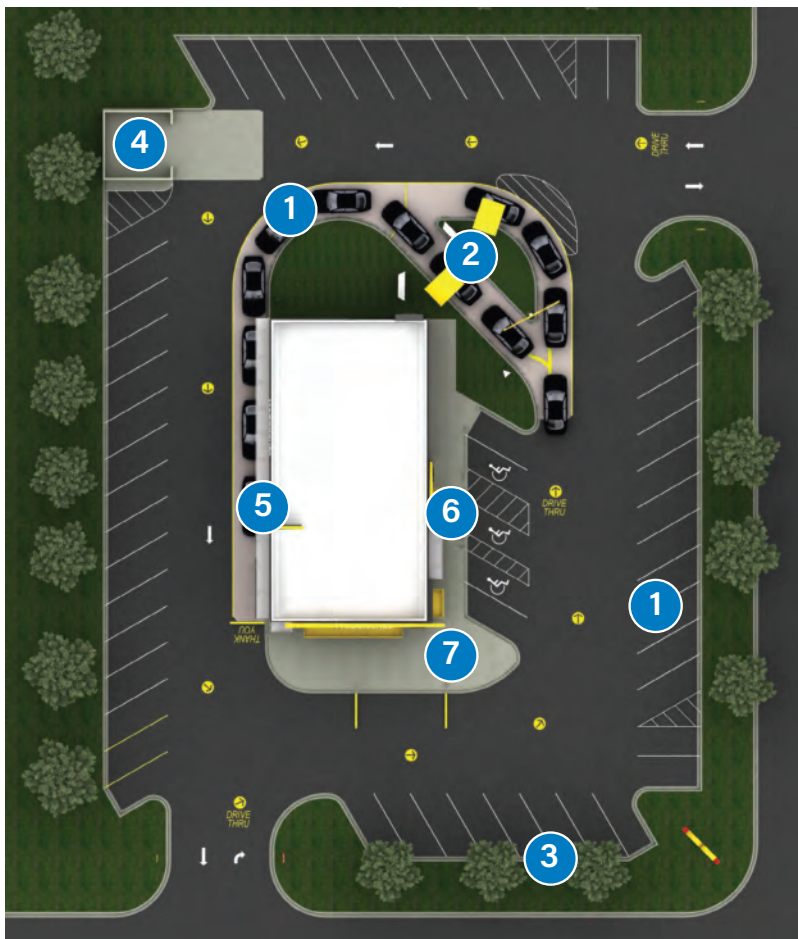
EXTERIOR CLEANING GUIDE



The customer experience begins in the parking lot. The restaurant's exterior IS the experience for drive-thru customers. Ensuring Guests have a positive impression of exterior cleanliness will keep them coming back.



Don't forget
to clean these
areas thoroughly
EVERY DAY



1 EXTERIOR DRIVE-THRU & PARKING LOT



2 MENU BOARDS



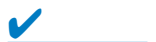
3 LANDSCAPING



4 DUMPSTER CORRAL



5 INTERIOR DRIVE-THRU WINDOW



6 WINDOWS & DOORS



7 SIDEWALKS & PATIOS—GUM REMOVAL



MAINTENANCE CHECKLISTS



DAILY EXTERIOR CLEANING FOCUS AREAS

Only work outside when the restaurant is open and when it is light out. Wear a safety vest.

Corral, Drive-Thru Lane and Parking Lot

- ☐ Wash top of castle bin with a nylon pot brush and Heavy Duty Degreaser Solution. Spray inside of can with Sanitizer Solution and allow to air dry.
- ☐ Carry trash bags to corral.
- ☐ Break down boxes and take to corral.
- ☐ Sweep corral, drive-thru lane, parking lot and sidewalks.
- ☐ Scrub corral walls and doors with Heavy Duty Degreaser Solution and deck brush as needed.
- ☐ Spray spills with Heavy Duty Degreaser Solution.
- ☐ Spray empty grease barrels with Heavy Duty Degreaser Solution as needed. Allow to soak.
- ☐ Scrub grease barrels that were sprayed with Heavy Duty Degreaser Solution with a No-Scratch Pad.
- ☐ Remove gum from drive-thru lane, parking lot and sidewalks that were sprayed with Heavy Duty Degreaser Solution. Use Graffiti Remover as needed.

Walks and Patios

- ☐ Clean walks and patios.
- ☐ Scrub soiled areas, including curbs, with deck brush and Heavy Duty Degreaser Solution.
- ☐ Remove gum from sidewalks and patios that were sprayed with Heavy Duty Degreaser Solution. Use Graffiti Remover as needed.
- ☐ Apply Indoor/Outdoor Absorbent, sweep absorbent material into a dust pan and discard into the dumpster.

Outside Windows

- ☐ Clean decorative panels below windows with Peroxide Multi-Surface Cleaner and Disinfectant Solution.
- ☐ Clean windows with SolidSense All-Purpose Super Concentrate (APSC) Solution, brush and squeegee.
- ☐ Wipe mullions, window ledges and inside edge of doors.
- ☐ Remove streaks or water spots with a clean paper towel.

Hand Sanitizing Station

- ☐ Refill Hand Sanitizer Foam as needed.

PRODUCT AND TOOL CHECKLIST



KAY® SolidSense™
All Purpose Super
Concentrate (APSC)
WRIN #: 05890-000



KAY® Rapid Multi Surface
Disinfectant Cleaner
WRIN #: 04060-126
Spray Bottles
WRIN #: 04126-055



KAY® Indoor/Outdoor
Absorbent
WRIN #: 06762-000



KAY® Graffiti Remover
WRIN #: 05574-039



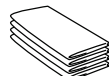
KAY® QSR Heavy
Duty Degreaser
WRIN #: 00215-086



KAY® Hand Sanitizer Foam
WRIN #: 00215-221
KAY® Hand Sanitizer Foam
Dispenser
H & K Item #: KAY53002075
Franke Item #: 144543



Debris Tool



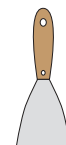
Microfiber Cloth
or Rag



Outdoor Push
Broom, Deck
Brush and Bucket



Outdoor Spray
Pump



Scraper



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technical procedures and wallcharts

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Kay Chemical Company
8300 Capital Drive
Greensboro, NC 27409-9790, USA

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Front Counter - Lobby

Franke Part #		H+K Part #	Description	Used For	Min. Recommendation
Lobby - Kiosk					
144543	KAY53002075	Kiosk hand sanitizer dispenser	Hand sanitizer		2
8214301	FFS8214301	MOP Table Service Markers 101-135	Table Identifier		1
8214302	FFS8214302	MOP Table Service Markers 136-150	Table Identifier		1
140108	KOA-KB105-02	High Chairs	Infant-child seating		3
Front Counter					
147453	CAR44009MD30	Container, Baked Goods	Cookie Storage		2
147454	CAR44012EZMD30	Lid, EZ Access f/Baked Goods Container	Cookie Storage		2
5647118	66396	Tray Cart	Holds Trays under Front Counter		1
5647114	66395	Condiment Cart	Holds Condiments under Front Counter		1
27800142	FRS27800143	Black Cambro Bins	Holds Condiments		24
620164	RUB2956BLK	Trash can	Trash Disposal		2
27802845	FFS27802845	Bucket, Clean Towel 13L 2.5Gal, Red w/ Lid & Connector	Clean Towel Bucket		1
27808132	FFS27808132	Bucket, Soiled Towel, 13 Liter 2.5 Gal, Gray w/ Lid	Soiled Towel Bucket		1
27808291	FFS27808291	Strainer for Soiled Towel Bucket	Soiled Towel Bucket		1
27012682	FFS27012682	Lid, Yellow f/Clean and Soiled Towel Containers	Lid for Towel Buckets		2
27809074	FFS27809074	Dolly, Raised f/ 2.5 Gal Buckets	Raised Dolly for towel buckets		2
Krispy Kreme					
148158	HK17081	Holder, Bag & Tissue f/Krispy Kreme	Holds Boxes of Tissue		1

Beverages and Desserts

Franke Part #		H+K Part #	Description	Used For	Min. Recommendation
Training Material					
8202089-4		FFS8202089-4	Service Area Production Station Guide Full Set	Procedures	1
8214200-2		FFS8214200-2	Brewing Iced Coffee, Iced Tea & Sweet Tea Station Guide	Procedures	1
8214237		FFS8214237	Checking the Brewer Station Guide from Tea Brewer Transition Oct 2020	Procedures	1
8214238		FFS8214238	Priming the Brewer Station Guide from Tea Brewer Trans	Procedures	1
8214292		FFS8214292	Cleaning Satellite Brewer and Thermal Pots Station Guide	Procedures	1
8214307-2		FFS8214307-2	McFlurry 4-Flap / Reusable Spindle Station Guide	Training aid for McFlurry	1
8213667-1		FFS8213667-1	Fill Cone Ice Cream Cone Decal	Training aid for ice cream machine	1
27800535		FFS27800535	Holder, Station Guide Service Area	Holding Guides	1
BDAP Smallwares					
142617		WOT156 110MCD	12 Pack of 10" Stainless Steel Spoons	Stirring Oatmeal and Specialty Drinks	1
27800143		FRS27800143	Bin, Condiment, Black, with Divider, 12/cs	Condiment Organization	2
222416		BUN39600.0085	Low Profile Dispenser -4 Gallon	Used to dispense Iced Coffee and Tea in Beverage Cells	6
222417		BUN39600.0084	4 Gallon Dispenser	Used to dispense Iced Coffee and Tea in Beverage Cells	6
18003439		78269	Slim Line Urn Stackers	Used to dispense Iced Coffee and Tea in Beverage Cells	3
140181-1		CARCM1104-03	Pan 1/6 x 6" deep black Coldmaster	Chills whipped cream	3
27800300		FFS27800300	Hold, whipped cream can	Holds can	3
27030001		FFS78405-00A-002	Spoon Wash Clip	Spoon Cleaning	1
27030000		FFS78405-00A-001	Spoon Wash Bracket	Spoon Cleaning	2
147511		HK18109	Drip Cup for McCafe Spoon Holder	Catches Runoff from McCafe Spoons	3
Refrigeration					
Call your KES		Call your KES	2 Drawer refrigerators, wall refrigerators and Upright Refrigerators	Call Franke or H&K for additional information	
30-210006221		87109	Top Drawer Partition / Divider, Franke 2 Drawer only	Used to divide or separate food in drawer	5
30-210006325		87109	Bottom Drawer Partition / Divider, Franke 2 Drawer only	Used to divide or separate food in drawer	5
Carts for BDAP - DT					
147999		INMDTRN-30	Cart, Ready Next 12 x 36 x 32	Used at DT ABS and 3rd Window	2
147787		HKEHK18190	Accuracy Dividers pk2	Used on Ready Next Cart to divide orders	1
8213442-3		FFS8213442-3	Mat, Ready Next, 2-Sided 11 x 35 for Ready Next Cart	Used on Ready Next Cart to divide orders	1
70005488		INMMCD-CBB	DT Beverage Landing Zone	Beverages and Desserts for DT	1

Beverages and Desserts *(continued)*

Frankie Part #	H+K Part #	Description	Used For	Min. Recommendation
Carts for BDAP - DT <i>(continued)</i>				
70006187-1	INMMCD1430-BLZM	FC Beverage Landing Zone	Beverages and Desserts for FC	1
70006188	INMMCD1424-BLZT	FC Beverage Landing Zone Cart - at Crew Pour (DAC)	Beverages for FC between crew pour and Digital Assembly cart	1
8213963-1	FRS8213963-1	Mats, US BLZ Set of 3 Mats for 30"	Ready Mats for FC/DT Carts	1
Ice Handling				
144404	EC030531-00-31	Handler, Ice, White	Moving ice to different locations throughout restaurant	2
146186	EC030540-90-00	Kit, Scoop, Ice, 64 oz.	Scooping ice into handler	2
225543	18080	Blue Pitcher, Ice, Plastic 6 Quart Measuring Scoop	Iced Tea and Iced Coffee	1
224320	EC030540-90-00	Hook for Tea/Iced Coffee Ice Container	Hook for Iced Tea and Iced Coffee Ice Pitcher	1
Orange Juice / Lemonade				
281259	77176	Lid Holders	Lid Placement	1
147671-1	BUN57000.0101	Cold Beverage Dispenser	Dispensing Orange Juice & Lemonade	1
147917	FFS147917	Lemonade Calibration Cup	For Lemonade calibration	1
8214296	FFS8214296	Lemonade Label & Portion Size Sheet	For identification of Lemonade	1
Oatmeal				
142710-2	HKW300-A	Condiment Rack, 4-Tier w/4 Black Bins & Dividers	Holds oatmeal and spoons	1
143090-1	SON15037000	Cup, Hot Water Metering, w/Brush for Oatmeal	Measuring water	2
Coffee: Specialty Coffee / Iced Coffee / Drip Coffee - BDAP				
Call your KES	Call your KES	Coffee Brewers and Espresso Machines	Call Franke or H&K for additional information	
27800374	FFS27800374	All Purpose Blue Dispenser	Dispensing Equal	2
145612	ACDM-02-379-SP	Sweetener Dispensing Bracket	Holds Equal Dispenser	1
147410-1	ACDAC2-GP-1-G38	Dispenser, Sureshot Sweetener Portion Control, 17-3/4 x 4 x 25-1/4	Sugar Dispenser	1
70008836-2	SILSK-1	Dispenser, Creamer, Silver King	Cream Dispenser	1
143521-2	ACDAC110-PC-51	Dispenser, Creamer, IntelliShot 2.0 Portion Control, Single shot	Cream Dispenser	1
147685	HK18049	Scale Digital	Measure creamer	1
147715	WCCTF164F1H126	Thermo Pot, 64 Oz. Fast Pour, Regular w/FreshTrac Timing System	Keeping regular coffee warm	3
147716	WCCTF164F1H126D	Thermo Pot, 64 Oz. Fast Pour Decaf w/FreshTrac Timing System Lid	Keeping decaf coffee warm	2
27809945	HKW671	Stand, Two Tier f/ Thermal Coffee	Used to store Thermal Coffee Pots	1
142451-2	FFS142451-2	Coffee Clip	Seals Bags	1

Beverages and Desserts (continued)

Franke Part #		H+K Part #		Description		Used For		Min. Recommendation	
Coffee: Specialty Coffee / Iced Coffee / Drip Coffee - BDAP (continued)									
232527		PROWR403		Rack, 5 Tier Syrup f/ Flavor Bottles			Holds Syrup		1
146809		HK18050		Basket, Milk			Holds Milk in refrigerator		1
221939		WCCWC-3423		Cone, Brew, w/ Splash Pocket/IC Clip f/ Iced Coffee			Brewing Iced Coffee		1
421541		VOR95320		32 Ounce Stainless Steel Measuring Cup			Scooping Ice into Iced Coffee Urn		1
224320		HK18079		Hook for Tea/Iced Coffee Ice			To Hang Measuring Cup on Side of Brewer		1
190808-4		BDGMCD39119		Iced Coffee Decal 3/pk			Used to identify what's in Dispenser		1
Coffee: Specialty Coffee / Iced Coffee/Drip Coffee - Center Island									
Call your KES		Call your KES		Coffee Brewers and Espresso Machines			Call Franke or H&K for additional information		
205065		CAM90PPCMD190		Lid, 1/6 Size w/ Handle, Notched Polypropylene Ambient Food Pan Lid			Covers lemon pan		2
205070		CAM-60PPD190		Shelf, Drain, 1/6 Size Polypropylene Ambient Food Pan			Keeps juice off lemon in lemon pan		2
205051		CAM94PPMD190		Pan, 1/6 Size, 4" Deep Polypropylene Ambient Food Pan			Pan for lemons		6
140181-1		CARCM1104-03		Pan, 1/6 Size x 6" D, Black, Coldmaster			Chills whipped cream		3
143441		HKEHK18007-B		Whipped Cream Wire form			Holds whip cream can holder		1
232527		PROWR403		Rack, 5 Tier Syrup f/ Flavor Bottles			Holds Syrup		1
205052		CAM66PP190		Pan, 1/6 Size, 6" Deep Polypropylene Ambient Food Pan			Holds Dirty Spoons		2
146809		HK18050		Milk Basket			Holds Milk		2
142451-2		FFS142451-2		Coffee Clip			Seals Coffee Bags		2
27800543		FFS27800543		Coffee Calibration Stick			Calibrates Latte		1
27028514		FFS27028514		Large Shaker Lid Applicator			Holds large lids while mixing coffee		3
27027318		FFS27027318		Small & Medium Shaker Lid Applicator			Holds small & medium lids while mixing coffee		3
Iced Tea									
Call your KES		Call your KES		Tea Brewers			Call Franke or H&K for additional information		
270050-1		78453		Lemon Pan Bracket and Holder			Holds Lemon wedges on side of dispenser		2
27801092		FFS27801092		Tong, Black 5"			Serve lemons		2
140909		SDC14287		Yellow tea funnel (Bunn or Curtis)			Funnels Tea into Dispenser		1
146538		NMMCD2424-TRANS		Tea Urn Cart			Transporting Tea Urns		1
225543		HK18080		Blue Pitcher, Ice, Plastic 6 Quart Measuring Scoop			Iced Tea and Iced Coffee		1
224320		HK18079		Hook for Tea/Iced Coffee Ice Scoop			Hook for Iced Tea and Iced Coffee Ice Pitcher		1
190806-5		BDGMCD39118		Sweet Tea Decal 3/pk			Identifying Sweet Tea Dispenser		1
190807-4		BDGMCD39119		UnSweet Tea Decal 3/pk			Identity UnSweet Tea Dispenser		1

Beverages and Desserts (continued)

Franke Part #		H+K Part #	Description	Used For		Min. Recommendation
Frozen Drink						
Call your KES	Call your KES	Frozen Carbonated Blender		Call Franke or H&K for additional information		
140181-1	CARCM1104-03	Pan 1/6 x 6" deep black Coldmaster		Chills whipped cream		3
27800300	FFS27800300	Hold, whipped cream can		Holds can		3
27801803	FFS27802024	BIM Rail		Holds Pumps, Syrups		1
27801607	FFS27801607	MPTC white		Holds Toppings		3
27800282	FFS27800282	Cold Paks		Keeps MPTC Cold		3
McFlurry/Sundae/Cones/Shakes						
461372	SON15036878	Jar, 7" Full Size, Shallow Fountain, Plastic, White, f/H		Storing strawberry topping at finishing station or shake machine		2
230068-1	SON15062351	Lid for 7" Plastic Jar		Storing strawberry topping at finishing station or shake machine		2
221711-USA	SER100410	Pump, Topping w/Tan & Blk Knobs FP-200 Model		Fudge and Carmel Dispensing		2
27800545	FFS27800545	Disher, #70 w/Orange Handle NSF		For measuring toppings with nuts		1
461903	SER88798	Slimline Dispenser w/Yellow Cups Standard Portion TALL		Dispensing McFlurry Toppings		2
222786	SER88731	Slimline Dispenser Bracket for Dessert Butler SHORT				2
27802464	FFS27802464	Slimline Dispenser Bracket for Dessert Butler		Holds Slimline Dispensers at Dessert Butler		1
7073020	ABSX53638-2	Large, Taylor Candy Dispenser		Dispensing McFlurry Toppings		2
27800815	FFS27800815	Container w/Lid, Multi Purpose Topping Nut Allergen,		Storing nut allergen food at shake machine		2
27800845	FFS27800845	Container, Multi Purpose Topping, white		Storing toppings at shake machine		2
27810422-1	88159.220	Bracket, Universal Vitamix Blender		Bracket for side of shake machine		1
27800220	FFS27800220	Cone Dispenser Housing		Stores Cones at shake machine		1
27800512-1	FFS27800512	Cup Dispenser Housing w/2 Cup Dispensers Black f/Shake		Stores cups at shake machine		3
27811817	88159.210	Bracket, Cup and Cone Dispenser		Holds cup/cone Housings & blender Bracket on machine		2
27810422-1	88159.220	Universal Blender Bracket, Rail mount		Holds rail mount blender		1
27811734	88159.220	Rail Mount Blender Drip Tray & Holder McFlurry		Drip Tray for blender		1
146302	VIT064252	Blender, McFlurry Rail Mount 120V Regular NEMA-15 Plug		Blends McFlurry		1
27804081	FFS27804081	Dessert Butler f/ Carpigiani K3		Holds Candy, Lids and Utensils		1
27804079	FRS27804079	Butler, Dessert f/ Taylor C602		Butler, Dessert f/ Taylor C602		1
27804666	FRS27804666	Holder, Whip Cream Can Holder f/ Shake/Sundae,		Holds Whip cream can holder on top of cup/cone housing		1

Beverages and Desserts *(continued)*

Franke Part #		H+K Part #	Description		Used For	Min. Recommendation
McFlurry/Sundae/Cones/Shakes (continued)						
471851-1		HKN304	Whipped Cream Can Holder Chill Pan Kit		Keeps Whip Cream Chilled	1
27801607		FFS27801607	Container, Multi Purpose Topping for Finishing Station - White		Storing toppings at finishing station	2
27801670		FFS27801670	Container, Multi Purpose Topping, Orange Nut Allergen - Finishing Station		Storing topping with nuts at finishing station	2
27809339		FFS27809339	Pink Reusable Agitator Blade Spindles - 12/pk		Mixing McFlurry	3
27800985		FFS27800985	Soft Serve Cone Holder		Serving Cones	1
27805196		HKEHK18050	Basket for shake mix		Prevents spilling shake mix on top of machine	1
27800773		FFS27800773	.51 Topping McFlurry Spoon		Measuring topping	2
Finishing Station						
27801607		FFS27801607	Container, Multi Purpose Topping for Finishing Station - White		Storing toppings at finishing station	3
27801670		FFS27801670	Container, Multi Purpose Topping, Orange Nut Allergen - Finishing Station		Storing topping with nuts at finishing station	2
461372		SON15036878	Jar, 7" Full Size, Shallow Fountain, Plastic, White, f/Hinged Lid		Storing strawberry topping at finishing station or shake machine	2
27802463		FFS27802463	Finishing Station Slimline Dispenser Bracket for finishing station		Holding McFlurry Dispensers	1
18006471		FRS18006471	Finishing Station Taylor Dispenser Bracket for Dessert Butler		Holds Taylor Dispensers at Dessert Butler	1
221711-USA		SER100410	Pump, Topping w/Tan & Blk Knobs FP-200 Model		Fudge and Carmel Dispensing	2
27800545		FFS27800545	Disher, #70 w/Orange Handle NSF		For measuring toppings with nuts	1
461903		SER88798	Dispenser, Slimline w/Yellow Cups (0.82 Fl. Oz.) Standard Portion		Dispensing McFlurry Toppings	2
27809339		FFS27809339	Blade, Agitator, Reusable f/ McFlurry 12 Pack Spindle		Mixing McFlurry	3
446017		ABSX53638-2	Small, Taylor Candy Dispenser		Dispensing McFlurry Toppings	2
271720		ABS036574	Stainless Steel Syrup Dispenser Jar		Storing caramel and fudge at shake machine only	2
221775		SER88845	Yellow Tray, .82 fl oz, 4pk Yellow Tray, .82 fl oz, 4pk		Measuring topping in slimline dispenser	1

Order Assembly Table

Frankie Part #	H+K Part #	Description	Used For	Min. Recommendation
OAT/ OAT Smallwares				
205052	CAM66PP190	Pan, 1/6 size by 6" ambient food pan	Holds sauces	16
147088	CARCM1102-02	Cool Check 1/3 size x 6" food pan white	Holds butter pads and apple slices	4
27800143	FRS27800143	Condiment Bins - Black	Hold sauces	36
421530	VOR86111	Tray, 12 x 16 Brown (EA)	Organizing and Delivering Lobby Orders	48
8550239	VOR86111-24	Tray, 12 x 16 Brown (Case 24)	Organizing and Delivering Lobby Orders	2
143950	PCC524-MCDCUS	Merchandiser, Pie Full 120V SEEQ Digital Control	Holds and keeps pies warm	1

McDelivery/MOP/Curbside

Frankie Part #	H+K Part #	Description	Used For	Min. Recommendation
Training Material				
8214245-3	FFS8214245-3	McDelivery Coordinator / Assembly / Hand Off Station Guide	Procedures	1
8214220-5	FFS8214220-5	McDelivery Packaging Station Guide	Procedures	1
8214079-3	FFS8214079-3	Drive-thru Station Guide	Procedures	1
McDelivery/MOP/Curbside				
Call your KES	Call your KES	Delivery Tables, ROA Carts and Shelves	Call Franke or H&K for additional information	
4009055-1	FFS4009055-1	Condiment Bins - Black 12/pk	Hold sauces	1
27803383	FRS27803383	Napkin Holder	Holds Napkins	1
205052	CAM66PP190	Pan, 1/6 size by 6" ambient food pan	Holds Straws or Utensils	1
224385	INMDD6769	1/6 pan holder	Holds 1/6 size pan	1
224382	INMFC	Utensil Cylinder	Holds Pens/Pencils	1
224383	INMFC1	Cylinder Holder	Holds Utensil Cylinder	1
224384	INMFF1219D	Sticker Roll holder	Holds Sticker Rolls	2
224386	INMFF1219H	Wire Printer/Bump Bar Holder	Holds Printer and bump bar	1
625208	GEEFT-20-BK	Tray, Fast Food, 17" x 14" w/Holders, Black, BPA Free	Holds drinks and bags for delivery	10
144416	RUB3154-88	Carry Caddy, Black w/Holders, BPA Free	Holds drinks for curbside delivery	5
147731	HEKH874	McDelivery Universal Tablet Mount	Mounting Universal Tablets	1

French Fry Station

Franke Part #		H+K Part #	Description	Used For		Min. Recommendation
Training Material						
8212014-10		FFS8212014-10	French Fries / Hashbrowns Station Guide	Procedures		1
27804928		FFS27804928	Fry Station Bracket, Tall fr French Fries / Hash Browns S.G. (use if there are timers on the hood)	Holds Guides		2
27804927		FFS27804927	Fry Station Bracket, Standard fr French Fries / Hash Browns S.G. (use if no timers on hood)	Holds Guides		2
8212002-1		FFS8212002-1	Mounting Template, CDP	Template for mounting brackets		1
8214294		FFS8214294	Fry Hopper Station Guide	Procedures		1
Fry Area						
Call your KES		Call your KES	Fryers, Frozen Fry Dispensers, Refrigeration and Euro Fry Stations	Call Franke or H&K for additional information		
27018303		FFS27018303-1	Skimmer, Fryer S/S Blade on Front Edge, #30 Mesh, Closed Handle	Skimming sediment every 30 minutes		1
700164		1879	Can, Fryer Skimmer	Holds Skimmer		1
Vat Cleaning						
460122		TUCM99902	Protection KIT, Body, Face, Torso and Hand/Arm Protection	Filtering protections		1
142510		TUCM52242	Glove, Universal Safety 24" Medium Glove, Universal Safety 24" Medium	Filtering protections		1
142509		TUCM50362	Apron, 36" QuickClean Fryer Filtration / Washing Dishes	Filtering protections		1
460121		TUCM99942	Head Gear w/Full Face Shield Full face protection with unimpeded	Filtering protections		1
143611-2		KAY04213-093	Kit, Hi- Temp Cleaning	Cleaning Fryer		1
143620		KAY04136-024	Fryer Cleaning Wire Brush Head	Cleaning Fryer		1
143619-2		KAY04238-081	Hi- Temp Multi-Use Tool	Cleaning Fryer		1
143621-1		KAY01391-006	Pads, Hi- Temp Multi-Use Tool	Cleaning Fryer		1
145472		KAY04377-030	Handle, Hi- Temp, Blue	Cleaning Fryer		1
French Fries						
17008581		FB25-09A-003	Divider f/Euro, 19.79" x 6.22"	Divides dump station in two		1
70003383		ANT9900655	Timer, Euro Fry Station w/Beeper Next Generation Solar Powered	Tracks holding time		1
18002076		77184	Shelf, f/Timer & Accu-Salt Holder	Holds timer and Accu-Salt		1
122008		PCC211BLK	Basket, Fry w/o Runners Stainless Steel, Black Handle for F3D3	Cooking Fries		8
491200		PCC216258	Basket, Fry w/Runners Red Handle Stainless Steel for RAM	Cooking Fries		8
27025423		FFS27025423	Bucket Fry Waste, English/Spanish	Discarding old fries		1
240610		SON15036936	Accu-Salt, w/Portion Control 4 Gram	Salting Fries		3
461196		HKT002DH	Scoop, French Fry Plastic Dual Gray Plastic	Dispensing S, M, L fries into fry carton		2

French Fry Station *(continued)*

Franks Part #	H+K Part #	Description	Used For	Min. Recommendation
French Fries <i>(continued)</i>				
147447	HKT001DH	Scoop, Mini Dual Handle Fry	Dispensing child fries into carton	2
27012683	FFS27012683	Bucket, Frozen Fry, Blue English/Spanish	Storing frozen fries in freezer	1
27012684	FFS27012684	Lid, Frozen Fry, Blue	Lid for storing frozen fries	1
Hash Browns				
122044	PCC5568LK	Basket, Hash Brown w/Black Handle	Frying hash browns	2
27802550	FFS27802550	Basket, Hash Brown, Split Vat, Narrow, Side by Side	Frying hash browns	2
613928-1	VOR5303	Pan, 1/2 Size, Bake 12-7/8x17-13/16x1	Crumb tray for hah browns	1
790147-1	FFSHK17001-A	1/2 Size Wire Rack - 16" x 25" Knuckled Pan	Loading Fried Products and Protein section	2
461414-1	HK14002	Tongs, Hashbrown 9-1/2" (Set/2)	Handling hash browns	2
19002972	H-18-267	Tray, Hash Brown Wire, f/92, 80, & "A" Series	Staging hash browns	1

Protein Fryer

Franks Part #	H+K Part #	Description	Used For	Min. Recommendation
19002371	H-18-266	Basket Rack, Hash Brown f/ Euro Fry 95 Series- Present	Staging hash browns	1
Training Material				
8212193-16	FFS8212193-16	Fried Products Station Guide for Nov Webcast, 2020	Procedures	1
8214147	FFS8214147	Label, Raw Product	Procedures	1
121274-9	FFS121274-9	Fryer Front Label Package	Training aid for Fryers	1
8214148	FFS8214148	Label, Cooked Product	Procedures	1
Protein Fryer Area				
Call your KES	Call your KES	Fryers, Frozen Fry Dispensers and Refrigeration	Call Franke or H&K for additional information	
421763	VOR30022	Pan, Full Size 2-1/2" Deep S/S	Catches crumbs while loading	1
122071	PCC1851	Basket, McNugget Transfer	Catches crumbs while loading	1
27809070	HKEHK18055	Basket Hanger	Loading Fried Products and Protein section	1
144340	VOR9002	Full Size 18" x 26" x 1" Sheet Pan	Loading Fried Products and Protein section	1
790147-1	FFSHK17001-A	1/2 Size Wire Rack - 16" x 25" Knuckled Pan	Loading Fried Products and Protein section	2

Protein Fryer (continued)

Franke Part #		H+K Part #		Description	Used For		Min. Recommendation
Vat Cleaning							
Call your DC		Call your DC		Oil Test Kit - WRIN 4554000		Call your DC for additional information	
460122		TUCM99902		Protection KIT, Body, Face, Torso and Hand/Arm Protection		Filtering protections	1
142510		TUCM52242		Glove, Universal Safety 24" Medium Glove, Universal Safety 24" Medium		Filtering protections	1
142509		TUCM50362		Apron, 36" QuickKlean Fryer Filtration / Washing Dishes		Filtering protections	1
460121		TUCM99942		Head Gear w/Full Face Shield Full face protection with unimpeded		Filtering protections	1
143611-2		KAY04213-093		Kit, Hi-Temp Cleaning		Cleaning Fryer	1
143620		KAY04136-024		Fryer Cleaning Wire Brush Head		Cleaning Fryer	1
143619-2		KAY04238-081		Hi-Temp Multi-Use Tool		Cleaning Fryer	1
143621-1		KAY01391-006		Pads, Hi-Temp Multi-Use Tool		Cleaning Fryer	1
145472		KAY04377-030		Handle, Hi-Temp, Blue		Cleaning Fryer	1
McChicken/ Spicy McChicken/Fish Filet/McCrispy Chicken							
147131		HK18028		Basket, Straight Wall Split Half Fry		Used to cook McChicken, Spicy McChicken, and McCrispy Chicken	4
461531-1		SON15036871		Tray, 1/3 Size Amber Fried Prod. UHC		Holding Cooked McChicken, Spicy McChicken	4
461996		HK18019		Rack, Fried Product Tray 1/3 Size		Holding Cooked McChicken, Spicy McChicken	14
222343-1		SON15036923		Clip, 1/3 UHC Fried, White (pk/6) (COPL)		Identifier at UHC for Chicken	2
271960-1		SON15036916		Clip, 1/3 UHC Fried, Red		Identifier at UHC for Spicy McChicken	2
McNuggets							
122025-2		PCCMCD-320-PDC		Basket, Easy Pour McNugget		Cooking McNuggets	4
461902		HK18020		Rack, Fried Product Tray 1/2 Size		Holding cooked McNuggets at UHC	4
461543-1		SON15036859		Tray, Amber 1/2 Size Fried Prod. UHC		Holding cooked McNuggets at UHC	4
Filet							
261512		PCC254-BLK		Basket Fish 8 Portion McD-254BC, McD		Cooking fish filet	2
461539		SON15036865		Tray, 1/3 Size Blue Fried Prod. UHC		Holding cooked fish filets at UHC	5
461531-1		SON15036871		Tray, 1/3 Size Amber Fried Prod. UHC		Holding Cooked fish filets at UHC	3
461996		HK18019		Rack, Fried Product Tray 1/3 Size		Holding cooked fish filets at UHC	5
222344-1		SON15036917		Clip, 1/3 UHC Fried, Blue (pk/6)		Clip for UHC tray at UHC Cabinet	1

Convection Oven

Franke Part # H+K Part #		Description	Used For	Min. Recommendation
Training Material				
8214113	FFS8214113	Convection Oven Station Guide, Full Set	Training	1
Cookies/Pies/McGriddles/Biscuits				
Call your KES	Call your KES	Convection Ovens	Call Franke or H&K for additional information	
613928-1	VOR5303	Pan, 1/2 Size, Bake 12-7/8x17-13/16x1	Baking Cookies, Pies, McGriddles and Biscuits	10
147375	TUCM56182	Mitt, 18", Blue, w/QuickClean Finish	Remove product from ovens	2

Combi Oven

Franke Part # H+K Part #		Description	Used For	Min. Recommendation
Training Material				
27808135	FFS27808135	Holder, Station Guide, Combi Oven	Training	1
8202160-3	FFS8202160-3	Guide, Combi Oven Station, Full Set	Training	1
Call your KES	Call your KES	Combi Ovens, Combi Tables, combi oven table parts and Refrigeration	Call Franke or H&K for additional information	
Combi Oven Smallwares				
613928-1	VOR5303	Pan, 1/2 size bake	Baking, Biscuits, pies, cookies, McGriddles, round eggs, folded eggs and bacon	24
147375	TUCM56182	Mitt, 18", Blue, w/QuickClean Finish	Removing Hot pans from oven	2
146316-2	SGP54634B	Release sheet - Box of 10	Line baking tray for round and folded Eggs	1
273307-1	HKM685	Butter Spray Bottle Kit - 6 pk	Spraying butter for cooking round and folded eggs	1
Biscuits				
142914	CAR4040305	Brush, Red 2" Silicone Basting w/hook	basting Biscuits	2
205050	CAM62PP190	Pan, 1/6 Size, 2-1/2" Deep	Holds butter for basting	2
Cookies				
142933	HKEHK18001	Spatula, Flat, White with 14" Extended Handle	Removing baked goods	2
147453	CAR44009MD30	Baked Goods Container	Staging Cookies	2
147454	CAR44012EZMD30	Baked Goods Container Lid	Staging Cookies	2

Combi Oven *(continued)*

Franke Part #	H+K Part #	Description	Used For	Min. Recommendation
Round Eggs in Combi Oven				
27808402	FFS27808402	Cup, Egg Cooking f/ Combi Oven, Waterfall	Cooks round eggs	12
143285-1	SON15036996	AccuWater, 2oz	Holds water	1
27027515	FFS27027515	Yolk breaker, tong egg yellow plastic	Breaks egg yolk	2
19005312	H-20-20-1	Insert for raw egg module	Holds yolk breaker	1
252754	FFS252754	Brush, yellow handle blue bristles	Cleans egg rings	2
Folded Eggs in Combi Oven				
27803386	FFS27803386	Spatula, Super, White, 6.25"	Removing Folded Eggs from baking sheet	1
Bacon in Combi Oven				
4008737-1	FFSHK17001-A	Rack, bacon with wires in both directions	Cooking bacon	12
230071	FFSW551-C	Holder for bacon pan, 5 tier	Hold cooked bacon pan w/wire rack	1

Q-ing

Frankie Part #		H+K Part #	Description		Used For	Min. Recommendation
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Training Material						
Call your KES	Call your KES		Q-ing oven and Breakfast Table		Call Franke or H&K for additional information	
8213192-20	FFS8213192-20		Q-ing and OnCue Station Guide		Guide for Q-ing food	1
Q-ing Oven						
461533	S0N15036885		Tray, UHC Utility		Q-ing McGriddles	4
205047	CAM34PP190		Pan, 1/3 Size, 4" Deep Polypropylene Ambient Food		Staging McGriddles	3
205068	CAM30PPD190		Shelf, Drain, 1/3 Size Polypropylene Ambient		Staging McGriddles, sits inside pan	3
142353	CAR10628-07		Colander, 18 x 26 x 5, Clear		Big McGriddle pan for high volume restaurants	2
142360-1	CAR30884-13		Pan, Food, 1/6 Size, 4" Deep High Temp, Amber Carlisle		Softening stick and melting clarified butter inside Q-ing oven	2
142358-1	CAR30861-13		Pan, Food, 1/3 Size, 4" Deep Amber High Temp, Carlisle		Q-ing McRib Sauce	2
142363-1	CAR10470U-13		Lid, 1/3 Size, w/ Handle, Universal, High Temp Amber		Q-ing McRib Sauce	2
147641	S0N15212216		Butter Q-ing Cup		Q-ing butter	4
147642	S0N15212217		Lid for Butter Q-ing Cup		Q-ing butter	4
140391	MOEMC08-3		Tester, Q-ing Oven, Micro Calibration, Micro Tester		Calibrating Q-ing Oven	1
Amana Q-ing Oven						
142356	CAR10421-13		Pan, Food, 1/2 Size, 4" Deep High Temp, Amber Carlisle		Q-ing burritos and gravy	2
142366	CAR10435-13		Drain Tray, 1/2 Size Amber High Temp.		Q-ing burritos, sits inside pan	2
142359-1	CAR10430U-13		Cover, Food Pan, 1/2 Size Universal w/Handle, High Temp Amber		Q-ing burritos, cover for pan	2
OnCue Q-ing Oven						
27804788	FFS27804788		Pan, OnCue Oven f/ ONCUE ONLY		Pan for Q-ing burrito's in OnCue Q-ing oven	2
27807121	FFS27807121		False Bottom f/ OnCue Burrito Pan f/ ONCUE ONLY		False Bottom for inside OnCue burrito Q-ing Pan	2
27804789	FFS27804789		Lid, OnCue Oven Pan f/ ONCUE ONLY		Lid for OnCue burrito q-ing pan	2
27804790	FFS27804790		Shelf for OnCue Oven		Provides ability to cook two batches of burritos	1
27804786	FFS27804786		Pan, Gravy, OnCue		Q-ing Gravy and McRib sauce	2
27804787	FFS27804787		Lid, Gravy Pan, OnCue		Q-ing Gravy and McRib sauce	2

Franke Part #		H+K Part #		Description		Used For		Min. Recommendation	
Training Material									
8202091-14		FFS8202091-14		Grill Area Station Guide Set		Procedures		1	
27800536		FFS27800536		Holder, Station Guide Grill Area		Procedures		1	
27800537		FFS27800537		Holder, Station Guide Grill Area for HD Grill Wall		Procedures		2	
For Grill area									
Call your KES		Call your KES		Grills, Release Sheets and Refrigerations		Call Franke or H&K for additional information			
18006550		81300.04A		Raw egg module for GTO		Holds yolk breaker		1	
19005312		H-20-20-1		Insert for raw egg module		Holds yolk breaker		1	
18005587		81300-03A		Breakfast Module for GTO		Holds Breakfast Tools		1	
18010857		81300.32A		Scraper GTO Module		Holds Scraper		1	
18010858		81300.33A		Beef GTO Module		Holds Beef Utensils		1	
17019217		81300-06A		Liner Pan GTO		Holds UHC Pan Liners		1	
17018938		81300-08A		Holder, GTO Super Spatula		Holds Super Spatula		1	
27804920		81300.06B		Liner/Holder, 4:1 S/S GTO Pan		Holds 4:1 Tray liners		1	
27804252		FFS27804252		Squeegee, grill shortened frame		Clean grill surface		1	
252754		FFS252754		Brush, yellow handle blue bristles		Cleans egg rings		1	
146195		PCC513-MCG		Scraper, Tool f/iron cooking		Scrape grill surface after cooking bacon		1	
146196		PCC514-6A		Blades, Set of 6 Grill scraper replacement		Replace blades weekly		1	
225013-H		87072.57A		Holder, GTO f/ Next Gen 4:1 Spatula		Holds Next Gen Spatula		1	
225013		87072.26A		Spatula, 4:1 Next Gen		Removing 4:1 Meat from grill		2	
225013-B		87072.18A.015		Blades, Replacement, set of 20 F/ Next Gen 4:1 Spatula		Next Gen Spatula		1	
252405		SON15036956		Scraper, Plastic Grill Recovery High Heat		Clean the Grill Surface		1	
Cleaning & Gap Checking Grills									
143280		TUCMCDPGWTK-L		Large Gloves		Worn when cleaning grills		1	
143281		TUCMCDPGWTK-XL		Extra Large Gloves		Worn when cleaning grills		1	
143286		SON15036997		Release Sheet Storage Tray		Holding upper release sheets while cleaning		1	
146200		SON15063726		Storage Tube for release sheets		Holds clean release sheets		1	
27800586		FFS27800586		Grill Gapping Tool		Checking grill gap settings		1	
142053		KAY03575-033		Holder, Cleaning Pad, Grill, Blue Includes (1) KAY Grill Cleaning Pad		Cleaning the grill		1	
142052		KAY03574-030		Pad, KAY Grill Cleaning (Case of 10)		Cleaning the grill		1	
27802845		FFS27802845		Bucket, Clean Towel 13L 2.5Gal, Red w/ Lid & Connector		Clean Towel Bucket		1	

Grill *(continued)*

Franke Part #		H+K Part #	Description	Used For	Min. Recommendation
Cleaning & Gap Checking Grills (continued)					
27808132		FFS27808132	Bucket, Soiled Towel, 13 Liter 2.5 Gal, Gray w/ Lid	Soiled Towel Bucket	1
27808291		FFS27808291	Strainer for Soiled Towel Bucket 13L / 2.5 Gal	Soiled Towel Bucket	1
27012682		FFS27012682	Lid, Yellow f/Clean and Soiled Towel Containers	Lid for Towel Buckets	2
27809074		FFS27809074	Dolly, Raised f/ 2.5 Gal Buckets	Raised Dolly for towel buckets	2
292058		KAV92212764	Brush, Hi-Temp Double Sided Grill Recovery	Cleaning the grill	1
143620		KAV04136-024	Brush, Hi-Temp Detail (L-Shaped Wire Head)	Cleaning the grill	1
273307-1		HKM685	Kit, Butter Spray Bottle	Clarified Butter	1
147799		SON15178684	Butter Bottle Body	Clarified Butter	6
147724-D		STF111114NC	Sprayer, w/ D Style Trigger, Pack/12 for Butter Bottle	Clarified Butter	6
147800		SON15176050	Butter Bottle Adapter	Clarified Butter	6
Breakfast Smallwares					
147313-2		SON15260714	Shelf, Staging Cabinet, Large	Holds Transfer Tray, in cabinet rack	8
147314		SON15163462	Staging Cabinet Small Insert	Holds Product (eggs and sausage)	100
147316		SON15166133	Staging Cabinet UHC/Transfer Tray	Holds Inserts	40
147315		SON15163463	Staging Cabinet Insert Small False Bottom	Scrambled Eggs in Small Insert	30
27803386		FFS27803386	Spatula, Super, white 6.25"	Add/Remove Product	2
142350		CAR10400-13	Pan, food, full size, 2-1/2" deep high temp, amber Carlisle	Burritos & McGriddles	2
147620		SON15190054	Staging Cabinet Insert Large False Bottom	Scrambled Eggs in Large Insert	12
147619-1		SON15190053	Staging Cabinet Large Insert	Sausage & Scrambled Eggs	12
147621		SON15205716	Ring, Yellow Coding, f/Staging Cabinet Insert	Folded Eggs, Small insert	30
147622		SON15207236	Ring, White Coding, f/Staging Cabinet Insert	Round Eggs, Small insert	30
147623		SON15207237	Ring, Green Coding, f/Staging Cabinet Insert	Scrambled Eggs, Small Insert	30
147790		SON15242778	Ring, Orange Coding, f/Staging Cabinet Insert	Sausage, Small Insert	30
27027602-2		FFS27027602-2	Ring, grill 16" silicone black f/ 3 Platen Grill	Cook eggs	1
27027600-1		FFS27027600-1	Frame Egg ring 8 pack f/ 3 Platen Grill	Cook eggs	1
27027604		FFS27027604	Ring Egg 0.05", white round PTFE f/ 3 Platen Grill	Cook eggs	20
27805231		FFS27805231	Egg Ring Frame - f/ 2 Platen Grill	Cook eggs	1
27808208		FFS27808208	Silicone Grill Ring f/ 12 pack frame - f/ 2 Platen Grill	Cook eggs	1
27800042		FFS27800042	Handle, pick up for grill ring & egg frame	Removes egg ring and frame from grill	2
27803386		FFS27803386	Spatula, super white 6.25"	Removes round eggs from grill to UHC tray	2

Grill (continued)

Franke Part #		H+K Part #		Description	Used For	Min. Recommendation
Breakfast Smallwares (continued)						
4006803		FRS4006803	White slotted Spatula		Removing Eggs from Grill	2
273307-1		HKN685	Kit, Butter Spray Bottle		Holds clarified butter	1
271948-1		SON15036959	English Muffin Tray Green		Holds English Muffins at UHC	8
271949-1		SON15036961	English Muffling Insert Green		English Muffins	8
271951		SON15036907	UHC Clips Blue 6/pk		Canadian Bacon	1
147689		SON15195109	Hot Cake Holding Tray		Hot Cakes	4
147690		SON15195108	Hot Cakes Q-ing Tray		Hot Cakes	16
Round Eggs						
146586		SON15116383	Egg container large drawer white		Holding shelled & liquid eggs in refrigerator	1
27027602-2		FFS27027602-2	Ring, grill 16" silicone black f/ 3 Platen Grill		Cook eggs	1
27027600-1		FFS27027600-1	Frame Egg ring 8 pack f/ 3 Platen Grill		Cook eggs	1
27027604		FFS27027604	Ring Egg 0.05", white round PTFE f/ 3 Platen Grill		Cook eggs	20
143285-1		SON15036996	AccuWater, 2oz		Holds water	1
224272		SON15214656	Accuwater, 4 oz Cap		Measures water for SB - 2 Platen Grill ONLY	1
27027515		FFS27027515	Yolk breaker, tong egg yellow plastic		Breaks egg yolk	2
Folded Eggs						
27804365		HK18064	Organizer breakfast product folded eggs		Storing folded eggs in refrigerator	1
Call Franke Customer Service		Call H+K Customer Service	Release sheet		Varies by grill - call your KES for additional information	
Scrambled Eggs						
146586		SON15116383	Egg container large drawer white		Holding open PWE container in refrigerator	1
7071877		FFS7071877	Spoodle, egg 3.5 oz., S/S plastic handle		Portion eggs	1
27810773-1		PCG804-S4	Scrambler, 4-Section Manual Egg (new Store Standard)		Scrambles eggs	1
142933		HK18001	Spatula, flat white with 14" handle		Guides scrambled eggs into UHC tray	2
Thick Cut Applewood Smoked Bacon						
27800339		FFS27800339	Spatula plastic long black, 14.5", super w/side handle		Lift /turn/removal bacon from grill	1
142934 -1		HK18002	Spatula flat black with 14" handle		Peeling back paper after cook cycle ends	1
613928-1		VOR5303	Pan 1/2 size, bake		Holding cooked bacon	5
4008737-1		FFSHK17001-A	Rack, bacon with wires in both directions		Holding cooked bacon	5
230071		FFSW551-C	Holder for bacon pan, 5 tier		Holding cooked bacon pan w/wire rack	0

Grill *(continued)*

Franke Part #		H+K Part #	Description	Used For	Min. Recommendation
Sausage					
27006705		FFS27006705	Meat Spatula 4.25"	Removes cooked sausage	2
27006706-1		FFS27006706	Set of 20 Replaceable Blades for 4.25" Spatula	Replacement meat spatula blades weekly	1
142934		HK18002	Spatula flat black with 14" handle	Removes cooked sausage	1
Canadian Bacon					
142934		HK18002	Spatula, Flat, Black with 14" Extended Handle	Removes Canadian bacon from grill	2
146611		SON15036897	Tray 1/3 sized UHC (OPL and NON-OPL)	Holds Canadian bacon in UHC	2
146542-1		SON15036876	Insert, Amber/Clear Plastic 1/3 Size, high heat	Holds Canadian bacon in UHC	2
Regular Menu Smallwares					
146611		SON15036897	Tray, Opti-Loc UHC Amber 1/3 Size (OPL and NON-OPL)	Holds Steak Patties and 10:1 Beef at UHC	36
140326		SON15036896	Tray, Gray 1/3 Size Opti-Loc UHC	Storing 10-1 Meat without Onions in UHC	2
10:1					
27006705		FFS27006705	Meat Spatula 4.25"	Removes cooked 10:1 patties	2
27006706-1		FFS27006706	Set of 20 Replaceable Blades for 4.25" Spatula	Replacement meat spatula blades weekly	1
27800757		FFS27800757	Blade Changer	Replace blades on spatula	1
145867		SON15051826	Dispenser, seasoning amber base 86:14	Season meat patties	2
143283-1		SON15061155	Tray seasoning dispenser	Holds dispenser	1
142934		HK18002	Spatula flat black with 14" handle	Removes cooked 10:1 patties	2
205045		CAM26PP190	Half size 6" Deep Food Pan	Storing Onion Shakers	6
205080		CAM20PPCWSC190	Half size cover	Storing Onion Shakers	6
147489		SON15129757	Onion Shaker	Dispensing Hydrated Onions	24
4:1					
141255		SON15099921	Blue Working meat tray	Holds fresh beef in refrigerator	8
141256		SON15133070	Blue Lid for working meat tray	Lid for fresh beef pan	8
400896000%		FFS4008960	Spatula meat 5" black handle disposal blade	Removes cooked 4:1 patties	2
4008990-1		FFS4008990-1	Set of 20 Replaceable Blades for 5" Spatula	Replacement meat spatula blades	1
145867		SON15051826	Dispenser, seasoning amber base 86:14	Season meat patties	2
143283-1		SON15061155	Tray seasoning dispenser	Holds dispenser	1
146576		SON15104258	Tray, HOTG gray	Transfer patties to side 1	4
146575		SON15104257	Tray, HOTG black	Transfer patties to side 2	2

Grill *(continued)*

Franke Part #		H+K Part #	Description	Used For	Min. Recommendation
4:1 (continued)					
27804366		HK18063	4 Slot Fresh Beef Pan Holder	Holding working meat trays in grill side fridge	1
147416		SON15161182	Blue Bus Box	Holds soiled fresh beef pans & lids	1
225013-H		87072.57A	Holder, GTO f/ Next Gen 4:1 Spatula	Holds Next Gen Spatula	1
225013		87072.26A	Spatula, 4:1 Next Gen	Removing 4:1 Meat from grill	2
225013-B		87072.18A.015	Blades, Replacement, set of 20 F/ Next Gen 4:1 Spatula	Next Gen Spatula	1
146184		EC043004-04-11	Large Wall Thermometer for walk in cooler	monitoring beef temperature in WI Cooler	1
Steak Patties					
143678		SON15037035	Dispenser, Seasoning, f/Steak w/Red Base	Season Steak Patties	1
621274		CAR492405	Spoon, 2 Oz Solid Measure Miser Short Handle, Red	Measuring onions for Steak Bagel	2
273307-1		HKIN685	Kit, Butter Spray Bottle	Holds clarified butter	1
145208		FIFCB16NSF2001101	Bottle, Squeeze 16oz FIFO, Red	Breakfast Sauce for Bagels	2

Assembly

Franke Part #		H+K Part #		Description		Used For		Min. Recommendation	
Training Material									
8214090-2		FFS8214090-2		McMuffins Assembly Station Guide		Used to assemble egg McMuffin		1	
8214091-1		FFS8214091-1		Breakfast Platters Assembly Station Guide		Used to assemble platters		1	
8214092-1		FFS8214092-1		McGriddles Assembly Station Guide		Used to assemble McGriddle		1	
8214093-1		FFS8214093-1		Biscuits Assembly Station Guide		Used to assemble biscuits		1	
8214094-1		FFS8214094-1		Bacon Egg & Cheese Bagel Station Guide		Used to assemble Bagels		1	
8214095-1		FFS8214095-1		Steak Egg & Cheese Bagel Station Guide		Used to assemble Bagels		1	
8214293-1		FFS8214293-1		Sausage Egg & Cheese Bagel Station		Used to assemble Bagels		1	
8214096-1		FFS8214096-1		Breakfast Sides & Substitutions Station Guide		Used to prepare sides and substitutes		1	
8212305-30		FFS8212305-28		Core Regular Menu Assembly Station Guide		Used to assemble core sandwiches		1	
27801078		FFS27801078		Holder, Station Guide Assembly Area, w/ Ceiling Mount Hardware, set of 2		Holds station guides above assembly table		1	
27801438		FFS27801438		Station Guide Holder Clips for Assembly Area Holder		Holds station guides on the holder		1	
27802611		FFS27802611		Clips, Station Guide Holder f/ Assembly Area		Holds station guides together		1	
8214241-2		FFS8214241-2		Sauce Removing and Loading Bag Station Guide		Loading sauce bags into NGSD		1	
8214242-1		FFS8214242-1		Sauce Dispensers Cleaning Station Guide		Cleaning sauce dispensers		1	
8214243-2		FFS8214243-2		Sauce Dispenser Squeeze Handle Station Guide		Used to assemble sauce gun		1	
8214244		FFS8214244		Butter Warmer Sticker Sheet		Butter warmer		1	
8212089-12		FFS8212089-12		Toasting and Steaming Buns and Tortillas Station Guide		Procedures		1	
8214297		FFS8214297		Cheese Tempering Procedures Sticker		Stickers for tempering cheese		1	
8214053-4		FFS8214053-4		Egg Cooker Station Guide		Cooking Eggs at Egg Cooker		1	
8214154		FFS8214154		Biscuits & Gravy Assembly Area Station Guide		How to assemble Biscuits and Gravy		1	
8214310		FFS8214310		Bagel Target Toast Guide		Toasting Bagels		1	
8214019-3		FFS8214019-3		Triple Cheese Burger Build Station Guide		Used to assemble Triple Cheese Burger		1	
8214022-4		FFS8214022-4		Bacon McDouble Build Station Guide		Used to assemble Bacon McDouble		1	
8214078-4		FFS8214078-4		Daily Double Build Station Guide		Used to assemble Daily Double		1	
For Assembly Area									
Call your KES		Call your KES		Prep Tables, UHC Tables, UHC's and Refrigeration		Call Franke or H&K for additional information			
461414-1		HK14002		Tongs, hashbrown, 9 1/2", set / 2		Serving meat and Fried Products		3	
146611		SON15036897		Tray, amber, 1/3 size opti-loc		Holding meat at UHC f/10:1, breakfast meat		36	
27807765		FFS27807765		Bag Cylinder, 20 oz., NGSD		Holds Sauce Pouch - Big Mac sauce, Mayonnaise and Tartar Sauce		12	

Assembly *(continued)*

Franke Part #		H+K Part #	Description		Used For		Min. Recommendation
For Assembly Area (continued)							
27809102		FFS27809102	Cap, Silicone, Single Nozzle (pk/2)		Dispensing Sauce		12
27810286		FFS27810286	Valve, Green, Single High Yield, 6pk		Dispensing Sauce		3
27810191		FFS27810191	Clip, NGSD Holder, Pk of 3		Holds sauce guns in place		1
27807920		FFS27807920	NGSD Holder 6 place		Holds sauce guns for Big Mac sauce, Mayonnaise and Tartar Sauce		1
27807918		FFS27807918	Staging Tray for 20oz Cylinders		Staging Sauce Cylinders		2
27810172		FFS27810172	Rack, Warewasher f/ NGSD Valves		Washing Valves and rings in warewasher		1
27808080		FFS27808080	Seal Ring, 20 oz, Pack of 6, Red,		Pushes down bag in cylinder		2
147922		HKEHK18068	Dual Sauce Gun Holder		For Spicy Pepper Sauce and other LTO's		1
27809332		FFS27809332	Universal Sauce Dispenser Bracket - Single		Holds Single sauce dispenser for LTO's		1
145173-1		SON15061127	Pan, Full f/ Refrigerated Rail (OPL)		Holds condiments at assembly table		10
145174		SON15036963	Lid, Full f/Refrigerated Rail (OPL)		Covers full size chilled rail pan		5
145175-1		SON15061130	Pan, half size, f / refrigerated rail		Holds tomatoes & Crinkle pickles at chilled rail		12
145176		SON15036965	Lid, half size, f / refrigerated rail		Cover for half size pan		6
205051		CAM64PP190	Pan, 1/6 size, 4" deep, translucent, BPA free (MFY and COPL)		Holds condiments at assembly table		30
205052		CAM66PP190	Pan, 1/6 Size, 6" Deep Polypropylene Ambient Food Pan Translucent, BPA Free (MFY only)		Holds condiments at assembly table		24
205054		CAM94PPMD190	Pan, 1/9 size, 4" deep, translucent, BPA free (MFY)		Holds condiments at assembly table		6
205051		CAM64PP190	Pan, 1/6 size, 4" deep, translucent, BPA free (MFY and COPL)		Holds condiments at assembly table		6
205072		CAM82PP190	Pan 1/8 size by 2.5" deep (COPL)		Holds bacon at prep table		12
205073		CAM80PPC190	Lid 1/8 size (COPL)		Covers bacon at prep table		12
205049		SON15036963	Pan, 1/4 Size, 2-1/2" Deep Polypropylene Ambient Food Pan (OPL)		Holds condiments at assembly table		2
146102		HK18060	Cheese Plate, Small		Holding Cheese at assembly table		4
146101		HK18059	Cheese Plate, Large		Holding Cheese at assembly table		4
146103		HK18065	Lid, f / large cheese plate		Covering Cheese at assembly table		3
153501		PCC398-CN	Dispenser, narrow, mustard, w / lid		Dispenses Mustard		2
153500		PCC406-AN	Dispenser, narrow, ketchup, w / lid		Dispenses Ketchup		2
252121			Bag / Pouch Opener, Red Plastic		For opening Ketchup, Mustard & McRib sauce pouches safely		1
153502-1		PCC417-AN	Holder, narrow dual base, polypropylene, narrow dispensers		Holding Ketchup and Mustard Dispensers		2
282030		H-18-405	Paper Wrap Holder		Holds Wrap Paper		10

Assembly *(continued)*

Franke Part #		H+K Part #		Description		Used For		Min. Recommendation	
For Assembly Area <i>(continued)</i>									
146801		HK17602		UHC Box Holder		Holds Nugget Boxes		1	
142244		HK15155		Box Holder Brackets 2/box		Holds Sandwich Boxes		10	
147415		SON15093432		Gray Bus Box		Hold soiled dishes		1	
Big Mac									
27808399		FFS27808399		Handle Assembly, NGSD, 1/2 Oz., Yellow, 20 oz Pouch		Dispensing Mac Sauce		2	
QTR									
146576		SON15104258		Tray, HOTG Grill, gray - SIDE 1		Presenting cooked beef to assembler		3	
146575		SON15104257		Tray, HOTG Grill, Black - SIDE2		Presenting cooked beef to assembler		2	
McChicken									
461531-1		SON15036871		Tray, 1/3 size, amber, fried prod., UHC		Holding McChicken in UHC		6	
461996		HK18019		Rack, 1/3 size, fried product tray		Holding McChicken in UHC		6	
27807767		FFS27807767		Handle Assembly, NGSD, 1/2 oz. White, 20 oz. Pouch		Dispensing Mayo		2	
Filet									
461539		SON15036865		Tray, 1/3 size, blue, fried prod., UHC		Holding Fish at UHC		3	
222344-1		SON15036917		Clip, 1/3 UHC Fried, Blue (pk/6) (COPL)		Clips for filet on UHC Tray		1	
461996		HK18019		Rack, 1/3 size, fried product tray		Holding Fish at UHC		3	
27807768		FFS27807768		Handle Assembly, NGSD, 2/3 oz. Green, 20 oz. Pouch		Dispensing Tartar Sauce		2	
McCrispy Chicken									
27805229-1		90016		Bottle Warmer		Holding butter at proper temperature		1	
145207		FIFCB165330-300-1		Bottle, Squeeze 16oz FIFO, White		Dispensing butter		2	
27807623		FFS27807623		Cartridge Assembly, NGSD		Holds Sauce Pouch (2 for staging and 2 in use)		4	
27807767		FFS27807767		Handle Assembly, NGSD, 1/2 oz. White, 20 oz. Pouch		Dispensing Mayo		2	
4006093		FFS4006093		Sauce Gun 1/2 oz (Old Style)		Dispensing Spicy Sauce and LTO's		2	
147882		FIFGB21X1-300-1		FIFO Cartridge w/blue single valve		Dispensing Spicy Sauce and LTO's		6	
147939		FIF5351-300-1		Valve, Portion Pal, Blue		Dispensing Spicy Sauce		6	
461538-1		SON15036872		Tray, 1/3 Size White Fried Prod. UHC McCrispy Chicken		Holds McCrispy Chicken in UHC		3	
222343-1		SON15036923		Clip, 1/3 UHC Fried, White (pk/6) (COPL)		Clips for Chicken on UHC Tray		1	
461996		HK18019		Rack, Fried Product Tray 1/3 Size		Holds McCrispy Chicken in UHC		3	
27807767		FFS27807767		Handle Assembly, NGSD, 1/2 oz. White, 20 oz. Pouch		Dispensing Mayo		2	

Assembly *(continued)*

Franke Part #		H+K Part #	Description		Used For	Min. Recommendation
McCrispy Chicken (continued)						
145175-1		SON15061130	Pan, half size, f / refrigerated rail		Holds crinkle cut pickles or tomatoes in chilled rail	1
145176		SON15036965	Lid, half size, f / refrigerated rail		Holds crinkle cut pickles or tomatoes in chilled rail	1
McNuggets						
8461539-1		SON15061108	Scoop, UHC McNugget		Scooping Nuggets	2
461543-1		SON15036859	Tray, 1/2 size, amber, fried prod., UHC		Holding Nuggets in UHC	4
461902		HK18020	Rack, 1/2 size, Fried Product tray		Holding Nuggets in UHC	4
McMuffin/McGriddle/Biscuits Breakfast Sandwiches/Burritos/Bagels						
461414-1		HK14002	Tongs, hashbrown, 9 1/2" , set / 2		Serving breakfast meat	2
146611		SON15036897	Tray, Opti-Loc UHC Amber 1/3 Size Meat Tray		Holding Canadian bacon, steak and McGriddles in UHC	14
461539		SON15036865	Tray, 1/3 Size Blue Fried Prod. UHC		Holding Bagels in UHC	4
461531-1		SON15036871	Tray, 1/3 Size Amber Fried Prod. UHC		Holding Bagels in UHC	4
27800405-1		HK18019	Rack, Fried Product Tray 1/3 Size		Holding Bagels in UHC	4
145208		FIFCB16NSF2001101	Bottle, Squeeze 16oz FIFO, Red Label Cap, Red Valve Dispensing Cap		Dispensing Breakfast Sauce	2
461530-2		SON15061105	Tray, Biscuit 2/3 Size, Cream		Holding biscuit in UHC	3
145207		FIFCB165330-300-1	Bottle, Squeeze 16oz FIFO, White Label Cap, Single Precision Tip		Dispensing softened butter at assembly table	2
146102		HK18060	Cheese Plate, Small		Holding cheese at assembly table	2
205050		CAM62PP190	Pan, 1/6 Size, 2-1/2" Deep Polypropylene Ambient Food Pan		Holding cheese at assembly table	2
4006803		FRS4006803	Turner, Slotted White Plastic		Removing eggs from UHC tray	2
146600		VOR6433420	Spoodle, Black 4oz, Round, Solid		Serving gravy	1
7072766-2		MCR011	Marinator, BBQ f/6"Table w/Pan, Cord		Heating and holding gravy	1
613928-1		VOR5303	Pan, 1/2 Size, Bake		Holding bacon at assembly table	1
4008737-1		FFSHK17001-A	Rack, Bacon w/Wires Both Directions		Holding bacon at assembly table	1
145175-1		SON15061130	Pan, Half Size (OPL)		Holding bacon at assembly table	2
205072		CAM82PP190	Pan 1/8 size by 2.5" deep (COPL)		Holds bacon at prep table	12
205073		CAM80PPC190	Lid 1/8 size (COPL)		Covers bacon at prep table	12

Prep

Franke Part #		H+K Part #		Description		Used For		Min. Recommendation	
Training Material									
8202090-14		FFS8202090-14	Prep Area Station Guide, Full Set		Training			1	
8214163 -1		FFS8214163-1	Prep Table Guide for American Cheese		Procedures			2	
8214057 -1		FFS8214057-1	Making Scratch Biscuits Station Guide		Procedures			1	
8214153		FFS8214153	Biscuits & Gravy Prep Area Station Guide		How to prep Biscuits and Gravy			1	
27800537		FFS27800537	Holder, Station Guide Prep Area		Holds station guides			1	
8213970-1		FFS8213970-1	FIFO Bottle Cleaning Station Guide		Procedures			1	
Call your KES		Call your KES	Work Top Refrigeration		Call Franke or H&K for additional information				
Burritos									
143412		CARCM1101-03	Pan, 1/2 Size x 6" D, Black Coldmaster		Keeping sausage mixture cold while preparing burritos			2	
502249		CAR437006	Spoodle, 3 Oz. Solid Plastic Beige		Portioning egg and sausage mixture			2	
121313		FFS121313	Labels, Sausage 1-1/2" 1,000/roll in Dispenser Box		Labeling burritos			1	
205040-1		CAM12PPMD190	Pan, Full Size 2-1/2" Deep Pan, Polypropylene Ambient Food Pan		Storing/Holding burrito's, each pan holds 20			4	
205079-1		CAM10PPSCMD190	Cover, Full Size, Seal Translucent Polypropylene, NSF		Lid for storing/holding burritos			4	
Cheese									
205043		CAM22PP190	Pan, Half Size 2-1/2" Deep		Each container stores 1 sleeves of cheese			16	
205080		CAM20PPCWSC190	Cover, 1/2 Size, Seal		Covering cheese pan			16	
Stick Butter									
147641		SON15212216	Butter Q-ing Cup		Q-ing butter			2	
147642		SON15212217	Lid for Butter Q-ing Cup		Q-ing butter			2	
145207		FIFCB165330-300-1	Bottle, Squeeze 16oz FIFO, White		Dispensing butter			4	
142914		CAR4040305	Brush, Red 2" Silicone Basting w/Hook		Spreading butter on biscuits			2	

Prep (continued)

Franke Part #		H+K Part #	Description	Used For		Min. Recommendation
Clarified Butter						
146251		VOR47275	Scoop, Blue Tip Handle		Scooping clarified butter from tub	2
145899		FIF7210-480	Funnel, silicone		Pouring melted butter into spray bottle	1
142360-1		CAR30884-13	Pan, Food, 1/6 Size, 4" Deep High Temp, Amber Carlisle		Melting butter in Q-ing oven	2
273307-1		HKN685	Kit, Butter Spray Bottle		Clarified Butter	1
147799		SON15178684	Butter Bottle Body		Clarified Butter	6
147724-D		STF111114NC	Sprayer, w/ D Style Trigger, Pack/12 for Butter Bottle		Clarified Butter	6
147800		SON15176050	Butter Bottle Adapter		Clarified Butter	6
Shredded Lettuce						
145173-1		SON15061127	Pan, Full f/ Refrigerated Rail (OPL)		Prepping Shredded Lettuce	8
145174		SON15036963	Lid, Full f/Refrigerated Rail (OPL)		Prepping Shredded Lettuce	8
205051		CAM64PP190	Pan, 1/6 size, 4" deep, translucent, BPA free (MFY and COPL)		Prepping Shredded Lettuce	8
205062		CAM60PPCH190	Lid, 1/6 Size w/ Handle Polypropylene Ambient Food Pan Lid (MFY)		Prepping Shredded Lettuce	8
Tomato						
145175-1		SON15061130	Pan, Half Size f/ Refrigerated Rail (OPL)		Prepping Roma tomatoes	4
145176		SON15036965	Lid, Half Size f/ Refrigerated Rail (OPL)		Prepping Roma tomatoes	4
205050		CAM62PP190	Pan, 1/6 Size, 2-1/2" Deep, translucent, BPA free (MFY and COPL)		Prepping Roma tomatoes	4
205062		CAM60PPCH190	Lid, 1/6 Size w/ Handle Polypropylene Ambient Food Pan Lid (MFY)		Prepping Roma tomatoes	12
Pickles						
145173-1		SON15061127	Pan, Full f/ Refrigerated Rail (OPL)		Prepping pickles	4
145174		SON15036963	Lid, Full f/Refrigerated Rail (OPL)		Prepping pickles	4
145175-1		SON15061130	Pan, Half Size f/ Refrigerated Rail (OPL)		Optional for pickles and Crinkle Cut pickles	4
145176		VOR47275	Lid, Half Size f/ Refrigerated Rail (OPL)		Optional for pickles and Crinkle Cut pickles	4
205051		CAM64PP190	Pan, 1/6 size, 4" deep, translucent, BPA free (MFY and COPL)		Prepping pickles	4
205062		CAM60PPCH190	Lid, 1/6 Size w/ Handle Polypropylene Ambient Food Pan Lid (MFY)		Prepping pickles	4
Dehydrated Onions						
421265		CAR10265	Onion Crock w/Lid		Prepping dehydrated onions	6
147498		VOR59964	Stainless Onion Strainer Insert		Prepping dehydrated onions	6
147489		SON15129757	Onion Shaker		Holds dehydrated onions at grill	24
205045		CAM26PP190	Pan, Half Size 6" Deep		Stores dehydrated onion shakers	6
205080		CAM20PPCWSC190	Cover, 1/2 Size, Seal		Covers for onion shaker storage	6

Prep (continued)

Frankie Part #	H+K Part #	Description	Used For	Min. Recommendation
Lemons				
27801092	FFS27801092	Tong, Black 5"	Pick up Lemons for Tea	2
381015	PCCOW-MCDY	Citrus Saber (Wedge) Lemon	Prepping Lemon wedge	1
611134-1	MUNW0547-4	Knife, 3" Pairing (NSF)	Trim off the ends	1
205052	CAM66PP190	Pan, 1/6 size, 4" deep, translucent, BPA free (MFY and COPL)	Store lemon wedges	1
205064	CAM60PPCH190	Lid, 1/6 Size w/ Handle Polypropylene Ambient Food Pan Lid	Store lemon wedges	1
Slivered Onion				
205053	CAM92PP190	Pan, 1/9 Size, 2-1/2" Deep Polypropylene Ambient Food Pan (MFY)	Prepping slivered onions	6
205066-1	CAM90PPC190	Lid, 1/9 Size Flat Polypropylene Ambient Food Pan Lid (MFY)	Prepping slivered onions	6
Crinkle Pickles				
145175-1	SON15061130	Pan, Half Size f/ Refrigerated Rail (OPL)	Prepping Crinkle Pickles	4
145176	SON15036965	Lid, Half Size f/ Refrigerated Rail (OPL)	Prepping Crinkle Pickles	4
205050	CAM62PP190	Pan, 1/6 Size, 2-1/2" Deep, translucent, BPA free (MFY and COPL)	Prepping Crinkle Pickles	4
205064	CAM60PPCH190	Lid, 1/6 Size w/ Handle Polypropylene Ambient Food Pan Lid	Prepping Crinkle Pickles	4

Maintenance

Frankie Part #	H+K Part #	Description	Used For	Min. Recommendation
Training Material				
8213988-2	FFS8213988-2	Washing Laundry Station Guide	Procedures	1
8213989-2	FFS8213989-2	Preparing Towel Buckets Station Guide	Procedures	1
Maintenance and Cleaning				
143611-2	KAY04213-093	Cleaning Kit Hi-Temp	Cleaning Fryer and Grill	1
460122	TUCM99902	Safety Kit, tucker protective Wear for Filtering	Crew Protection	1
491420-1	SDG08273-006	Knife, Utility X-Tra safe - 6/pk	Box Opener	2
526409	RUB1993	Rack, handler wall/organizer 34"	Organizer	1
146198	KAY92211379	Dispenser, Touch Free hand hygiene Black	Hand washing	6
282303-1	HKN668-A	Bulk hand sanitizer dispenser kit	Hand Sanitizing	6
241505	RUB29555BLACK	Waste Basket 13Qt Black	Waste disposal - small	4

Maintenance (continued)

Franke Part #		H+K Part #	Description		Used For		Min. Recommendation
Maintenance and Cleaning (continued)							
620164		RUB2956BLK	Waste Basket 27 Qt Black		Waste disposal - Medium		6
241506		RUB2957BLK	Waste Basket 41.25 Qt Black		Waste disposal - Large		4
241251		CAR34202323	Slim Jim Waste Basket23 Gallon		Waste Disposal		3
241812-1		RUB2632	32 Gal Waste Can - Gray		Scullery		1
140109		CAR40025MD00	Coffee Brush		Cleaning decanters		1
332753		ATK335-01-1	Thermometer, Refrigerator/Freezer -40 to 80 F		Monitor Temperature		20
20441420		HKEHK15002	Trash Masher		Compact Trash		1
142053		KAY03575-033	Grill Cleaning Pad Holder		Grill Cleaning		1
142052		KAY03574-030	Grill Cleaning Pad - Box of 10		Grill Cleaning		1
27802845		FFS27802845	Clean Towel Bucket 13L		Clean Towels		3
27808132		FFS27808132	Soiled Towel Bucket 13L		Soiled Towels		3
27808291		FFS27808291	Laundry Strainer		Soiled Towel bucket		3
27809074		FFS27809074	Raised Dolly		Transporting Towel Buckets		6
144543		KAY53002075	Kiosk Hand Sanitizer Dispenser -2/pk		Lobby Kiosk		1
148110-1		SJT1400TBK	Towel Dispenser - Touchless Electric		Hand Drying		4
232515		VOR46931	Scraper		Scraping Debris		1
222081		SYA500902	Dry-N-Safe Kit,		Wet floor signs		2
224996		SYA930332SP	Sign, Wet Floor, 2 Sided 26" Multi-Language, Eng/French/Spanish		Wet floor signs		4
222538		CENMEP-18688	Handle for Century Mops, broom and Deck Brush 42"		Cleaning Floors		1
222539		CENMEP-18687	Handle for Century Mops, broom and Deck Brush 54"		Cleaning Floors		1
146580		CENMEP-18703	Century Mop Bucket & Wringer- RED		Cleaning Floors		1
146581		CENMEP-18702	Century Mop Bucket & Wringer - BLUE		Cleaning Floors		1
146582		CENMEP-18701	Century Mop Bucket & Wringer - YELLOW		Cleaning Floors		1
222543		MEP-18697	Century Mop Head Grease PRO - RED		Cleaning Floors		2
222544		MEP-18696	Century Mop Head Grease PRO - BLUE		Cleaning Floors		2
222545		CENMEP-18695	Century Mop Head Grease PRO - YELLOW		Cleaning Floors		2
222530		MEP-18694	Century PET Angel Broom - RED		Cleaning Floors		1
222531		MEP-18693	Century PET Angel Broom - BLUE		Cleaning Floors		1
222532		CENMEP-18692	Century PET Angel Broom - YELLOW		Cleaning Floors		1
222540		MEP-18691	Century Hi-Low Deck Brush - RED		Cleaning Floors		1



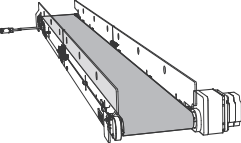
EQUIPMENT QR CODES

ABS Cornelius	ABS 2.0 Cornelius	Blended Ice Multiplex BIC-600 Blend In Cup - Ice on Board (BIC-IOB)	Blended Ice Multiplex MA-8-2 Blend In Cup - Manual Fill (BIC-MF)	Blended Ice Multiplex MS-8
				
				

Blended Ice Taylor C029	Chilled Rail Prince Castle SKMCD-RR-5	Coffee/Esspresso Bunn Axiom BrewWise	Coffee/Esspresso Bunn ICB Infusion Satellite	Coffee/Esspresso Bunn Sure Tamp
				
				

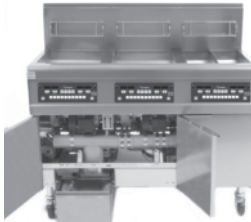
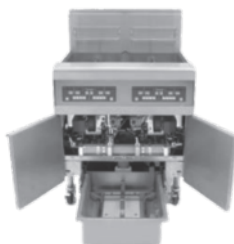
EQUIPMENT QR CODES

Coffee/Esspresso Franke FM850	Coffee/Esspresso Franke SB1200	Coffee/Esspresso Melitta CT8	Coffee/Esspresso Wilbur Curtis ALPHA (ALP3GT15A826)	Coffee/Esspresso Wilbur Curtis Gem X Satellite
				
				

Combi Oven Blodgett	Combi Oven Convotherm	Conveyor QC Conveyors	Cream Dispenser Silver King SK-2	Cream Dispenser SureShot AC110-PC-51
				
				

EQUIPMENT QR CODES

Cream Dispenser SureShot AC110-V2PCC	Cream Dispenser SureShot AC230-PC-29	Egg Station Antunes MES-1200	Frozen Carbonated Beverage Cornelius Viper	Frozen Fry Dispenser Franke F3D3
				
				

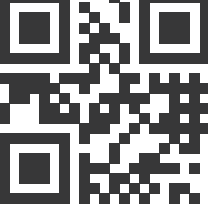
Fryer Frymaster BIELA	Fryer Frymaster BIGL	Fryer Frymaster BIGLA	Fryer Frymaster BIPH55	Fryer Frymaster BIRE14
				
				

EQUIPMENT QR CODES

Fryer Henny Penny LVE Electric-200 Series	Fryer Henny Penny LVE Electric-300 Series	Fryer Henny Penny LVE/G-100 Series	Fryer Henny Penny LVG Gas-200 Series	Grill Garland MWE2W
				
				

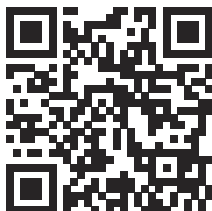
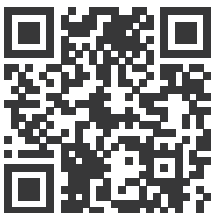
Grill Garland MWE3W Electric	Grill Garland MWG2W	Grill Garland ME-3PX	Grill Garland MG-3PX	Grill Taylor 38
				
				

EQUIPMENT QR CODES

Grill Taylor C832	Grill Taylor C835	Grill Taylor C842	Grill Taylor C845	Grill Taylor C858
				
				

HLZ Frymaster HLZ	Hot Water Dispenser Bunn H5E DV-PC	Hot Water Dispenser Bunn HW2	Iced Tea & Iced Coffee Brewer Bunn ITCB	OJ Dispenser Bunn JDF-2
				
				

EQUIPMENT QR CODES

OJ Dispenser Taylor C009	Oven Garland MCOE5LSMD	Pie Dispenser Prince Castle 524-Series	Q-ing Oven Amana MC22MP or MC23MPW2	Q-ing Oven Amana OnCue MCMOC24 & MCMOC 24T
				
				

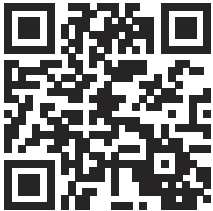
Shake/Sundae Carpigiani K3/E	Shake/Sundae Carpigiani FDM 312	Shake/Sundae Carpigiani FDM 312T	Shake/Sundae Taylor C602	Shake/Sundae Taylor C716
				
				

EQUIPMENT QR CODES

Steamer Antunes SS-400	Steamer Antunes UCS-1000 & 2000	Steamer Prince Castle 625-Series	Sweetener Dispenser SureShot AC2-GP-1-GP38	Toaster Antunes MT-12
				
				

Toaster Antunes UTX-200/CTX-200	Toaster Antunes HCT-5H Contact Toaster & HRT-5H	Toaster Prince Castle 340-URTG2L	Toaster Prince Castle CBT-MCD	Toaster Prince Castle IRT-MCD
				
				

EQUIPMENT QR CODES

UHC Frymaster UHCHD	UHC Frymaster Touch Holding Cabinet	UHC Moffat Humidified Holding Cabinet HP10T-LMD-BB	UHC Prince Castle UHC6PT-22MCD	Wall Freezer Franke HCWF-P
				
				

Wall Freezer H+K HCWF1C-01P				
 				

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Franke Foodservice Systems, Inc.