



OPENING REFERENCE GUIDE - RESTAURANT SET UP

GUNNER STATION (WITH SHELF)



- A. Fry Portioning Container w/Plastic Tongs
- B. Fries, in Perforated Pan Over Ice
- C. Sanitizer Bucket
- D. #200 & #300 Boats
- E. Fry Seasoning in Shaker
- F. Scale
- G. Logo Liners
- H. Fry Bowl

Additional Items Needed for Gunner Station Setup

- Waste buckets
- 1/3 pan for Boneless products
- 1/3 pan for fries
- Skimmer (stored in waste pan for fries)
- Extra bowls for fried corn or special order fries

*For boneless chicken freezer not pictured. Be sure to label bags on the date they are put into the cooler either directly on the bag or with a date dot. Be careful with that the date dot does not fall into boneless container

GUNNER STATION (REACH IN FREEZER)

- A. Fry Portioning Container w/Plastic Tongs
- B. Fries, in Perforated Pan Over Ice
- C. Sanitizer Bucket
- D. #200 & #300 Boats
- E. Fry Seasoning in Shaker
- F. Scale
- G. Logo Liners
- H. Fry Bowl
- I. Boneless Wing Storage Container
- J. Chicken Tender Storage Container
- K. Boneless Wings
- L. Boneless Product Portion Container w/Red Tongs
- M. Chicken Tenders

Additional Items Needed for Gunner Station Setup

- Waste buckets
- 1/3 pan for Boneless products
- 1/3 pan for fries
- Skimmer (stored in waste pan for fries)
- Extra bowls for fried corn or special order fries

* Be sure to label bags on the date they are put into the cooler either directly on the bag or with a date dot. Be careful with that the date dot does not fall into boneless container