



# WINGMAN SAUCE TABLE SETUP

## TOP UTILIZING 2 SETS OF BOWLS



## TOP UTILIZING 1 SET OF BOWLS



- To maximize efficiency on the line, we suggest having two sets of bowls for your restaurant's four top-selling flavors during peak hours. Use NBO to determine your restaurant's top-selling flavors.
  - For example, our corporate restaurants' four top-selling flavors are, "GAR", "BBQ", "HOT", and "LEM" during peak hours.
  - This layout was created by arranging flavors from most to least-used, with the most-used flavors on the bottom shelf and outer-edges for ease of grabbing.

## **HOW TO DETERMINE YOUR TOP 4 FLAVORS**

1. In NBO Inventory Reports, go to 1.07 – Sales Mix
  - a. Change the time frame to year last year.
2. Run the report.
3. Scroll down to the Category Wing Recipes
4. Write down your top four selling boneless wing flavors and your top four selling classic wing flavors.
5. Add the quantities together of any boneless and classic flavors that match.
6. The highest four quantities are the location's top four selling flavors.

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## **HOW TO DETERMINE CLASSIC TO BONELESS SALES MIX**

1. In NBO Inventory Reports, go to 1.08.1 – Sales Mix Percentage Analysis
  - a. Change the time frame dates to last year.
  - b. Change categories from all to:
    - i. CMB – Classic
    - ii. CMB – Boneless
    - iii. BTP – Classic
    - iv. BTP – Boneless
2. Run the report.
3. Adding the two classic together and the two boneless categories together will give you the sales mix of each.

**\*Note: It is recommended to use 2 sets of bowls if you are selling 50% or more of boneless.**

## BOTTOM



|          |            |             |           |            |               |           |            |             |
|----------|------------|-------------|-----------|------------|---------------|-----------|------------|-------------|
| <b>1</b> | <b>MLD</b> | <b>2 OZ</b> | <b>7</b>  | <b>HAB</b> | <b>2 OZ</b>   | <b>13</b> | <b>BBQ</b> | <b>2 OZ</b> |
| <b>2</b> | <b>HOT</b> | <b>2 OZ</b> | <b>8</b>  | <b>ATM</b> | <b>2 OZ</b>   | <b>14</b> | <b>KOR</b> | <b>2 OZ</b> |
| <b>3</b> | <b>LEM</b> | <b>1 OZ</b> | <b>9</b>  | <b>LTO</b> |               | <b>15</b> | <b>LEM</b> | <b>1 OZ</b> |
| <b>4</b> | <b>GAR</b> | <b>1 OZ</b> | <b>10</b> | <b>LRB</b> | <b>½ OR ¾</b> | <b>16</b> | <b>GAR</b> | <b>1 OZ</b> |
| <b>5</b> | <b>BBQ</b> | <b>2 OZ</b> | <b>11</b> | <b>HAB</b> | <b>2 OZ</b>   | <b>17</b> | <b>MLD</b> | <b>2 OZ</b> |
| <b>6</b> | <b>KOR</b> | <b>2 OZ</b> | <b>12</b> | <b>HAW</b> | <b>2 OZ</b>   | <b>18</b> | <b>HOT</b> | <b>2 OZ</b> |

- ▶ A. Butter Dish
- ▶ B. Shakes
- ▶ Below your table are two inserts to house two LTO bowls.
  - We suggest utilizing both bowls for LTO flavors during peak hours.