



GRILL WITHOUT THE GRAFT

Flame Cooked Burgers: All Flavour, Prep Saviour



*Unlock your
outlet's potential*

brought to you by

KEPAK



DELIVER FULL-ON FLAVOUR WITH EASE, EACH AND EVERY TIME.

Looking for a quality burger to serve with speed, that has an authentic flame grilled flavour and a heritage story you can claim?

How about serving burgers from the **largest BBQ in Europe**, to give your burgers an **unmatchable**, truly unique **flame grilled taste**, ensuring the **best burger experience** for the consumer **each and every time**.

Delivering a high-quality delicious burger to your customers is your priority, and now with additional **health and safety** standards, **reduced staffing** levels or limited operating space and equipment, there are even more hurdles to get over. Your business may be in need of easy-to-use product solutions that support your **back-of-house operations**, while still **delivering on taste?**

We can help you get that grilled flavour without the graft!

We have developed a **quality-focus driven process** and **mastered our craft** and cooking techniques to create the best burgers in our purpose-built burger manufacturing sites. **It's simple: we've done all of this so you don't have to.**

YOUR BURGER MENU SAVIOURS – *Crafted with quality at the core*

HERE IS HOW WE ENSURE QUALITY AND CREATE THE BEST BURGER EVERY TIME:

We understand quality, consistent taste, speed of cook and easy preparation are key to your menu and kitchen. That's why we've carefully crafted Big Al's Flame Grilled Burgers.



WE WORK WITH TRUSTED SUPPLIERS

We only work with selected approved beef suppliers who are regularly audited to ensure high quality and standards are achieved at all times. We're proud to support British and Irish farmers, using 100% British and Irish beef in our burgers that's fully traceable from farm to fork.

You can claim our provenance story and serve a burger that you and your customers trust.



ROUTINE TASTE AND QUALITY CHECKS

We have invested heavily in specialist equipment to produce consistent-quality products that perform to the highest level in every kitchen. To ensure this high standard, we conduct 41 product checks on each cookline, along with 100 taste tests on site annually.

You can be confident you will achieve a consistent taste, appearance and customer experience every time, making your customers happy customers.



GENUINELY GRILLED ON AN OPEN-FLAME BBQ

We have state-of-the-art grilling equipment, in fact the largest BBQ in Europe, where our burgers are carefully cooked over open flames, giving them that signature Big Al's Flame Grilled taste that customers crave.

Serve burgers with an unmatched flame grilled flavour, finished with griddle marks – a flavour that will make your burgers stand out!



INTRODUCING THE STRESS-FREE SOLUTION YOUR BUSINESS NEEDS

Big Al's Flame Cooked Beef Burgers are the answer to your business needs right now. Not only are they fully cooked so quick and easy to heat, but they deliver a truly remarkable BBQ flame grilled flavour and quality standard you'll be proud to serve.

Choosing to serve burgers from our Flame Cooked Burger range means your outlet can deliver consistency in taste, appearance and flame grilled flavour in every single burger with speed.

BIG AL'S FLAME COOKED BURGERS COME IN 3 SIZES



Did you Know

Our Flame Grilled Burgers can be reheated in a high speed oven, combi oven and microwave. Suited to any business type!

CHOOSE THE FROZEN BENEFITS

ENSURE SAFER AND SIMPLER BACK-OF-HOUSE OPERATIONS:

Working with reduced staff numbers and social distancing measures, pre-prepared products mean less preparation, less food handling and less touch points, helping you reduce health and safety risks back of house.

REDUCE PREPARATION TIME: Cooking pre-prepared products from frozen simply requires opening, heating and serving. The simpler the kitchen process, the better. The quicker you get out your food, the faster you serve more customers.

MAKE WHAT YOU NEED WHEN YOU NEED IT: With reduced staffing or difficulty social distancing, the simpler the kitchen operation, the better.

GET GOING WITH BIG AL'S FLAME COOKED BURGERS AND REAP THE BENEFITS FOR YOUR BUSINESS



No special equipment is needed: Our burgers are suitable for batch cooking, single-serve cooking and hot holding in a variety of equipment types and kitchen setups.



Speed of service: With minimal prep, the products simply need heating and serving; meaning reduced waiting times and opportunity to serve more customers.



Minimal staff required: These burgers are fully cooked so easy to heat and serve. This will keep your staffing costs down.



Achieve consistent authentic flavour: With our flame cooked burgers you get the same consistent burger shape, texture and taste every time as we have done the grilling for you – meaning you can serve quality burgers to your customers every time.



Colour coded packaging: In 2, 4 and 6oz burger sizes making your life simpler as they are easy to pick in the freezer.

With over 50 years in the business combined with state-of-the-art technology, we understand the art of butchery and what is required to produce quality, flavoursome beef burgers.

BIG AL'S FLAME COOKED BURGERS – *All Flavour, Prep Saviour*

There is no big secret – we craft quality burgers with beef from selected trusted suppliers, that are specially produced and flame grilled on a BBQ so that your burgers taste like no other.



FOR A FULL MENU WITHOUT THE GRAFT, TRY THE REST OF OUR FULLY COOKED RANGE



Big Al's BBQ Pork Ribsteak

Authentic BBQ flavour without the need for a BBQ



Big Al's Mesquite Chicken Wings

Flame cooked and seasoned with black pepper and paprika



Big Al's Sausage Patties

Bring that flaming flavour to breakfast



Big Al's Italian Pizza Twists

Stone-baked to perfection: margherita and pepperoni pizza with a twist. Handheld packaging included



Big Al's BBQ Pulled Pork Satchets

The perfect portion of slow cooked, juicy pulled pork



Big Al's Gourmet Pork Hotdog

Beechwood smoked for mind-blowing flavour with handheld packaging included

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Available to order from national and regional distributors

To find out more, please visit www.kepakfoodservice.com/GrillWithoutGraft

