

SUPER CHILLED



fresh for longer

Hamburgers just like  
homemade



Produced by Rangeland

# SUPER CHILLED BURGER



## What is a Super Chilled Burger?

- Only the freshest chilled beef is used to make Super Chilled Burgers.
- The beef is gently ground and formed into a patty.
- Product is shock frozen prior to vacuum packing.
- Defrost sealed pack in a refrigerator at any time during the next 12 months.
- Refrigerated Sealed pack can be stored up to 7 days.
- Then just cook and enjoy!!!
- The patty tastes the same as when it was freshly minced.

## Why Super Chilled Burgers are so good and the right choice for your restaurant?

- They always taste like they've been just freshly minced.
- They look handmade.
- They're always the same size.
- They always grill the same.
- Evenly seasoned with salt and pepper only.
- No additives or preservatives.
- Consistent cooking time.

## Product:

### Smash Burger

Smash burgers have been loved for many years in the US. They have become more and more popular in Europe as smashing the burger creates plenty of extra-crisp crust. Our Smash burger (36 mm thick) is a thicker version of our butcher burger, which needs to be pressed even more on an extra hot grill plate to maximise the grill searing aroma. This burger patty is of course also produced exclusively from 100% Irish fresh chilled beef, from the forequarter and flank.

Seasoned only with salt & pepper. Burgers need to be defrosted before cooking.



Product Code	51055	50862	50863
Portion Size	85g	113g	160g
Beef content 99%	99%	99%	99%
Burger diameter (mm)	80	70	80
Burgers per case	108	60	55
Burgers per pack	108	12	11
Packs per case	1	5	5
Kg per case	9.18	6.78	8.8
Cases per Euro Pallet (Height including pallet 2.25 m)	104	80	80
Cases per layer	8	8	8
Net weight per pallet (kg)	951	542	704

### Irish Minced Beef

4mm ground mince, produced only from 100% Irish fresh chilled beef from the forequarter and flank. No additives or preservatives. The portion-controlled mince comes in 750g vacuum packs. Unopen packs can be stored chilled between 0° and 3°C up to 5 days defrosted.



Product Code	50915
Pack weight	750g
Beef content	100%
Packs per case	10
Kg per case	7.5
Cases per Euro Pallet (Height including pallet 2.2m)	80
Cases per layer	8
Net weight per pallet (kg)	600

## Butcher-style Burger



17 – 30 mm thick burger produced only from 100% Irish fresh chilled beef, from the forequarter and flank. Seasoned only with salt and pepper. No additives or preservatives. Burger needs to be defrosted before cooking.

Product Code	50941	50759	50848	50760	50761	50762
Portion Size	57g	70g	100g	125g	180g	230g
Beef content	99%	99%	99%	99%	99%	99%
Burger diameter (mm)	68	75	75	75	90	105
Burger height (mm)	18	17	25	29	30	30
Burgers per case	150	120	84	72	36	36
Burgers per pack	15	6	6	6	6	6
Packs per case	10	20	14	12	6	6
Kg per case	8.55	8.4	8.4	9.0	6.48	8.28
Cases per Euro Pallet <i>(Height including pallet 2.25m)</i>	80	80	80	80	80	80
Cases per layer	8	8	8	8	8	8
Net weight per pallet (kg)	684	672	672	720	518	664

## Handmade Patty-style Burger



13 -18 mm thick burger produced only from 100% Irish fresh chilled beef from the forequarter and flank. Seasoned only with salt and pepper and gently shaped into patty form. No additives or preservatives. Burger can be cooked from frozen or chilled.

Product Code	57528	50764	50765	50766	50767
Portion Size	100g	125g	150g	180g	200g
Beef content	99%	99%	99%	99%	99%
Burger diameter width x length (mm)	105 x 115	116 x 135	122 x 138	122 x 140	122 x 142
Burger height (mm)	13	14	15	17	18
Burgers per case	72	48	44	40	36
Burgers per pack	6	4	4	4	4
Packs per case	12	12	11	10	9
Kg per case	7.2	6.0	6.6	7.2	7.2
Cases per Euro Pallet <i>(Height including pallet 2.25m)</i>	80	80	80	80	80
Cases per layer	8	8	8	8	8
Net weight per pallet (kg)	576	480	528	575	576

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