

placed onto a support **28** or onto hamburger wrapper **140**. Then single cooked meat patty **40** is added to top of bread and sandwich garnish combination **74**. Next, toasted heel **H** is placed on top of patty **40** and completed sandwich **S** is wrapped in wrapper **140** and inverted.

Method of Making a Hamburger Sandwich with Two Hamburger Patties and Cheese

[0085] A method of making a hamburger sandwich with two hamburger patties and two slices of cheese will be explained with reference to **FIG. 56**. In step **602**, an order for a double cheeseburger sandwich is taken. In step **604**, a french roll is opened and placed on the conveyor of a toaster. If the order arrives during a busy period, an assembled sandwich garnish is retrieved, if there are any, in step **610**.

[0086] If not, the sandwich garnish is assembled in the tool. In step **612**, a hamburger clamshell container or box is placed on a support. In steps **614**, **616** and **618**, a food worker stacks a first slice of cheese, sliced pickles and sliced onions in one cavity of the box. In step **620**, ketchup and mustard are added. In steps **622** and **624**, the toasted bun is retrieved from the toaster and the toasted crown is put on top of the sandwich garnish assembled in the hamburger box. Then the box and contents are inverted while the food worker presses the crown and the box together in step **626**. In step **628**, the box is removed, placed on the support, and the crown and garnish combination placed in the box. In steps **630** and **632**, a cooked meat patty, a second slice of cheese followed by a second patty in step **633** are placed on top of the crown and garnish combination. Next the toasted heel is placed on top of the second slice of cheese in step **634**. In step **636**, the sandwich is inverted and the box is sealed over the sandwich.

[0087] As can be appreciated, similar sandwiches can be made by replacing the hamburger patties with a single hamburger patty, cheese, a chicken patty, a chicken breast filet, a fish patty, a veggie burger patty, etc. to make cheese sandwiches, chicken sandwiches, fish sandwiches, veggie burgers, etc.

Method of Making a Hot Dog

[0088] A method of making a Chicago-style hot dog will be described. When an order is received, a bun is placed in a heating device, preferably a grill or a toaster. Cooking of the hot dog may also be started at that time or it may be heated in advance. While the bun is heated or in advance of the order, chopped cucumber, hot peppers, onions, tomatoes, celery salt, and a dill pickle spear is placed into the cavity of a tool. Yellow ballpark mustard is applied onto the assembled garnish in the cavity. When the bun and hot dog are sufficiently heated, the hot dog is placed into the bun and the tool is inverted onto the bun and the hot dog. The hot dog is closed, packaged, and served to a consumer.

Method of Making a Hot Sandwich with Hot Garnishes

[0089] A method for making a hot sandwich with hot garnishes a tool will be described with reference to **FIGS. 57-59**. Hot garnishes commonly used in sandwiches include grilled peppers, grilled onions, sauerkraut, cabbage, and chili. This list is not meant to limit the kinds of garnishes that can be served hot.

[0090] The method will be illustrated by showing how an Italian beef sandwich, an Italian sausage sandwich, and a

diced chicken sandwich can be made. In step **702**, a customer places an order for one of these three sandwiches. In response, heating of a bread product for the sandwich begins in step **704**. Toasting is generally preferred so that the bread product has a toasted texture. If the order was placed during a busy order period and preassembled fillings are available, the preassembled filling is retrieved from storage in step **710**. Preferably the storage area is heated. The heated storage or holding area may be heated in any suitable manner, such as, for example, but is not limited to, a holding area heated by heat lamps, an oven, or a heated holding cabinet. Preferably the storage area is maintained at a temperature of 140 to 210° F.

[0091] If the order was not placed during a busy order period or preassembled fillings are unavailable, a filling has to be made. The assembly of the filling is described in **FIG. 58**. The assembly of the filling is generally very similar to the preassembly of the filling. In fact, if preassembled sandwich fillings run out, it may be optimal to simultaneously prepare sandwich fillings for immediate use and for storage.

[0092] Assembly of a sandwich filling for an Italian beef sandwich will be described first. First the sandwich filling has to be heated in step **802**. This step may involve simmering pre-cooked and pre-sliced beef in "au jus" or beef stock. In step **804**, strips of sweet pepper are grilled, typically on a grill common in restaurants. Because no other hot garnishes are usually in an Italian beef sandwich, nothing occurs in steps **806**, **808** and **818**. In step **820**, a tool with two cavities is placed on a support. In step **822**, the heated Italian beef is placed in the heel cavity. In step **824**, the grilled peppers are placed in the crown cavity. Because no other hot garnishes are required in this recipe, nothing occurs in steps **826**, **828** and **840**. In step **842**, some "au jus" is poured over the Italian beef in the heel cavity.

[0093] Assembly of a sandwich filling for an Italian sausage sandwich will be described second. First the sandwich filling has to be heated in step **802**. In this step, Italian sausage is grilled. In steps **804-806**, strips of sweet pepper and slices of onion are grilled or sautéed until soft. Because no other hot garnishes are required, nothing occurs in steps **808** to **818**. In step **820**, a tool with two cavities is placed on a support. In step **822**, the grilled sausage is placed in the heel cavity of the tool. In steps **824** and **826**, the grilled peppers and onions are placed in the crown cavity. Because no other hot garnishes are required in this recipe, nothing occurs in steps **828** to **840**. Nothing occurs in step **842** because no hot condiments are used for this sandwich.

[0094] Assembly of a sandwich filling for a diced chicken sandwich will now be described. First the sandwich filling has to be heated in step **802**. In this step, diced chicken is cooked on the grill. In step **804**, onions are cooked on the grill. It is preferable in the cooking process if the chicken and onions are mixed and cooked together. Alternatively, the chicken, sausage, onions, or any other food component may be precooked, in which case only heating is needed if the sandwich filling is to be heated. Because no other hot garnishes are used, nothing occurs in steps **806** to **818**. In step **820**, a tool with one or two cavities is placed on a support. If a single cavity tool is used it is preferred that it be similar to the embodiment illustrated in **FIGS. 51-52**. A tool with two cavities may be preferred when the chicken is