

BURGER'S POWER HOUSE

by
stóhos
FOOD STORIES



We Show
the Way!

www.stohos-foods.gr



BURGERS

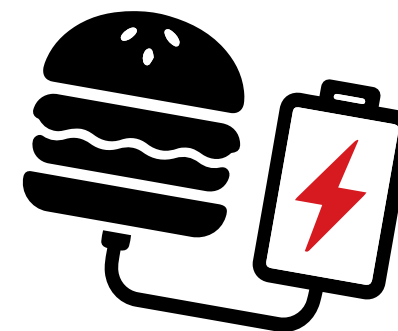
Burger is not just a plain patty.

It is the chance to express yourself through a wide variety of ingredients and combinations.

It is your opportunity to meet every customer's gastronomic idiosyncrasy.

All our Burger patties pass through the process of blood-vessels and nerves removal - therefore we ensure absence of such pieces.

BURGER POWER HOUSE



SMASH IT! MUNCH IT!!



Ready smashed original burger or balls-to-smash for an original beef texture ready for Maillard reaction.



A punch of tastes together with a real handmade look accompanied by convenience and originality.



A recipe simple, yet original. Exactly the style of burger being served to the motherland of burgers.



The technique of Sous Vide supporting the mainstream dining experience by offering the convenience of quality and speed.



The roots of mediterranean cuisine harmonized to the biggest trends of all time.



Chicken and pork specially adjusted cuts, ready to fill burgers for those craving for protein.



Authentic Southern-style seasoning and crunchiness, inspired by Louisiana, available in different shapes and weights for numerous combinations of burgers.



Crunchy outside, taste and juicy inside our golden series will fulfill your burger creations millions of times with the same good quality.



made with love



Only when you want to reach the full picture of where you want to go with your choices you can create such a variety of breads.

SMASH
IT!
MUNCH
IT!!



**Sizzle,
experiment,
and have fun
while making
crusty burgers
that define
street food.**



SMASHED BURGER PATTIES

The 'Smashed' technique, a key element of the American burger philosophy, is now in your hands. Its perforated and thinly pressed shape allows you to quickly achieve a crispy outer crust while keeping the inside juicy and flavorful.

ADVANTAGES:

- Authentic American recipe
- Quick & easy preparation
- Convenient packaging



PREPARATION



CODE. 01-01-134 90g 48 48pc. 4,32kg 112



SMASHED BURGER BALLS

Premium quality beef balls, perfectly portioned and crafted for the ultimate smashed burger experience. Made from 100% fresh beef, they deliver unbeatable juiciness, flavour, and consistency every time.

ADVANTAGES:

- Perfectly Portioned
- High-quality beef
- Ready-to-use balls



PREPARATION



CODE. 01-01-137 50g - 60pc. 3kg 112



WHY SMASHED BURGERS WORK FOR YOU

1

Speed of Service

Cooked in just minutes on a hot griddle – perfect for fast-paced kitchens.

2

Menu Flexibility

Build up your burger with 2 or 3 patties, add toppings and create a full range of products with the same base item.

4

Cost Control

Frozen format means you cook only what you need, reducing waste and keeping costs under control.

3

Maillard Effect

High heat searing creates a crispy crust, rich flavor, and a memorable experience for your customer.

5

Consistency

Every patty is the same weight and size – no surprises, no mistakes, just repeatable quality.

6

High Profit Margin

Low cost per patty but high added value through customization (double, triple, premium toppings).

Ideas for your menu



Mexican Nachos Smashed Burger

- Nachos
- 3x Smashed burger
- Brioche burger bun
- BBQ sauce
- Pickles
- 3x Cheddar slices
- Onions
- Crispy bacon



Smashed Burger Ultimium

- 3x Smashed burger
- Brioche burger bun
- BBQ sauce
- Pickles
- 3x Cheddar slices
- Onion
- Crispy bacon
- Truffle mayo



Big Bite Smashed Burger

- 2x Smashed burger
- Burger bun
- Ketchup sauce
- Pickles
- 3x Cheddar slice
- Onions
- Crispy bacon
- Tomato slice
- Mayo

FLAVORS
HUB





REAL BURGER

Authentic recipe with Worcestershire and BBQ sauce, crafted for a true American taste
Available sizes: 120g & 180g raw (perforated for quick cooking) and 85g, 115g & 190g cooked | **Handmade look:** Rustic, artisanal appearance that elevates presentation
Juicy cooked option: Special method keeps tenderness and moisture when reheated.



REAL BEEF BURGER

Simply stated: 180g, 100% beef mince, 100% handmade, the absolute American style Burger.

ADVANTAGES:

- 100% Beef meat
- Authentic American Recipe
- Handmade look
- IQF frozen



PREPARATION



CODE. 01-01-136 120g 40 40pc. 4,80kg 112
CODE. 01-01-006 180g 40 40pc. 4,80kg 112



COOKED CHARGRILLED REAL BEEF BURGER

Grilled to perfection and made to impress. Create the most authentic Giant American Burger conveniently with this inspiring ready-cooked 100% beef patty

ADVANTAGES:

- Ideal for Giant American Burgers
- From 100% beef mince
- Handmade and juicy, ideally cooked
- With grill-marks on the product
- IQF frozen



PREPARATION



CODE. 01-03-153 85g 1 16pc. 3kg 240
CODE. 01-03-152 115g 1 16pc. 3kg 240
CODE. 01-03-138 190g 1 16pc. 3kg 240



NEW YORK BEEF BURGER

The recipe that traveled around the world, as prepared in the original New York's burger restaurants.

ADVANTAGES:

- Mince only
- Just minced meat, with salt & pepper
- No kneading



PREPARATION



CODE. 01-01-129 180g 32 32pc. 5,76kg 90
CODE. 01-01-135 120g 40 40pc. 4,80kg 112



NEW YORK BURGER

From the Big City comes a Big Classic!

Original recipe: made with just beef, salt & pepper

Available sizes:
120g & 180g raw patties

Classic New York structure: firm texture, the same style found in the world's biggest chains and in true New York diners.

Ideas for your menu



New York Burger

- 1x NY 120g
- Brioche bun burger
- Tomato
- Cheddar Cheese
- Lettuce
- Bacon
- Caramelize onion
- Roasted Mushroom
- Truffle Mayo



The Real Deal

- 1x Real beef burger 190g
- Brioche burger bun
- Mustard -mayo sauce
- Crispy bacon
- Cheddar slice
- Grilled portobello mushrooms
- Tomato slices
- Iceberg
- Fried onion rings
- Sweet chilly sauce

FLAVORS HUB





PREMIUM SLOW- COOKED PERFECTION

**Patties
cooked low &
slow, for
tender texture,
locked-in
juiciness and
rich flavor**



One Bite Pulled Burger

Sous vide: juicy, tender, stress-free perfection. Every plate. Every time.

Turn up the flavor, not the stress. Sous vide does the work for you!

From kitchen to plate: consistently perfect burgers & pulled pork, always.

Cost efficiency: frozen, portion-controlled products that minimize waste and ensure full cost control.



SOUS VIDE COOKED BEEF PATTY

Traditionally seasoned, cooked sous vide until perfectly tender – ideal for sandwiches, burgers or gourmet street food.

ADVANTAGES:

- Reduced preparation time
- Maximum flavor retention
- Consistent food cost



PREPARATION



CODE. 01-03-256	128g	40	-	4,8kg	162
CODE. 01-03-257	178g	34	-	5,78kg	135
CODE. 01-03-258	338g	18	-	5,94kg	126



SOUS VIDE COOKED PULLED PORK IN BBQ SAUCE

Traditionally seasoned, cooked sous vide until perfectly tender-ideal for sandwiches or gourmet street food.

ADVANTAGES:

- Slowly grilled with "SOUS VIDE" technique for 4 hours
- Flavoured with BBQ spices
- Convenient small package



PREPARATION



CODE. 01-03-236	60g	2	50	3kg	198
CODE. 01-03-222	1kg	2	3	3kg	198



Ideas for your menu



Pulled Pork Overload

- 1x Sous Vide Pulled pork BBQ
- Brioche burger bun
- Curly lettuce
- Herb Garden Sauce
- Tomato smashed slice
- 2x Cheddar slices



The Epic Burger Tower

- 1x Sous Vide beef burger
- Brioche burger bun
- Mustard -mayo sauce
- Lettuce
- Crispy bacon
- 2x Cheddar slices
- Bottom Brioche burger bun
- Sous Vide Pulled pork BBQ
- Tomato smashed slice
- Fried onion rings
- Ketchup sauce

FLAVORS
HUB





Ideas for your menu



Mediterranean Beast

- 1x Rustic Handmade burger 190g
- Artizan burger bun
- Tzatziki sauce
- Chargrilled Eggplant
- Grilled Zucchini
- Grilled Halloumi
- Tomato slice
- Arugula Salad



Grilled Chicken Supreme

- 1x Cooked chargrilled Chicken fillet 110g
- Brioche burger bun
- Mustard -mayo sauce
- Lettuce
- Chargrilled Eggplant
- Grilled sweet peppers
- Pickle sauce

HIGH-PROTEIN BURGERS

Authentic inspiration: crafted with taste elements drawn from the classic cuisines of Mediterranean. | **Burger-focused:** Mediterranean flavors reinterpreted to perfectly match the format and experience of a burger. | **Unique profile:** herbs, spices and ingredients that deliver a rich, distinctive taste without losing the essence of the burger. | **Versatility:** designed to add a Mediterranean twist across different burger builds, from casual street food to premium dining.

Whole muscle quality: real cuts of meat, not reformed – authentic look and texture on the plate. | **Burger versatility:** designed to work seamlessly in burger applications while adding variety to your menu.



RUSTIC HANDMADE BURGER

Suitable weight, right size, light taste, juicy, made for absolute Burgers.

ADVANTAGES:

- Handmade look
- Neutral taste
- IQF frozen



PREPARATION



CODE. 01-01-103 130g 8 48pc. 6,24kg 112

CODE. 05-01-083 100g 8 48pc. 4,8kg 150



COOKED CHARGRILLED MIX BURGER

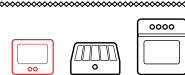
A successful well made grilled product, ideal for a reach and juicy burger.

ADVANTAGES:

- Perfect for big burgers
- Easy and quick results
- Standard and valuable recipe



PREPARATION



CODE. 01-03-099 65g 1 46pc. 3kg 198

CODE. 01-03-102 110g 1 27pc. 3kg 198



BURGER BEEF B130

Ideal solution to make a regular Burger easy and quick. herbs, spices and ingredients that deliver a rich, distinctive taste without losing the essence of the burger.

ADVANTAGES:

- Authentic American recipe
- Quick & easy preparation
- Convenient packaging



PREPARATION



CODE. 01-01-140 130g 1 48pc. 6,24kg 112



COOKED CHARGRILLED CHICKEN BURGER 110G

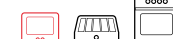
Ready cooked chicken fillet, conveniently shaped and sized for burger use.

ADVANTAGES:

- Ideal weight
- Ideal shape for burger
- Juicy
- Authentic taste



PREPARATION



CODE. 01-03-087 110g 1 27pc. 3kg 198



COOKED CHARGRILLED MARINATED PORK CHOPS

Ready cooked pork chops with grill marks to give the perfect grilling image. Ideal size for creating an original Pork Chop Burger. You just need to warm it!

ADVANTAGES:

- Juicy
- Perfect Size
- With grill marks



PREPARATION



CODE. 01-03-235 110g 3 27pc. 3kg 198



FLAVORS
HUB





HOMESTYLE FRIED CHICKEN



CHICKEN SCHNITZEL FILLET

Chicken Burger could not get a better partner and you couldn't get a better ingredient for those who love chicken.

ADVANTAGES:

- Crispy coating
- Pure chicken breast
- Juicy and real chicken structure
- Wonderful taste



PREPARATION



CODE. 01-03-054 120-140g 2 30pc. 4kg 120



PRE-FRIED "GOLDEN" CHICKEN FILLET

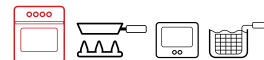
Tremendously juicy, but with the crunchiest breading you can ever imagine. Ideally portioned for your burger recipes

ADVANTAGES:

- Crunchy breading
- Original recipe
- Whole muscle chicken breast



PREPARATION



KQΔ. 01-03-245 - 2 - 3kg 198



Fillet options: Available in 120g and 190g sizes, ideal for both classic and premium chicken burgers.

Burger flexibility: Whether single fillet, double stack, or layered strips, the Homestyle range allows you to create multiple chicken burger concepts with one category.



Golden Caesar's Burger



Louisiana inspired seasoning & crunch



PORK LOIN SCHNITZEL

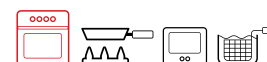
Made from tender, premium pork and coated with a perfectly balanced, crispy breading

ADVANTAGES:

- Ready to Cook
- Consistent Quality & Taste
- Versatile & Convenient



PREPARATION



CODE 01-05-048 120g 24 - 2,9kg 240



PRE-FRIED HOMESTYLE BREADED CHICKEN INNERFILLET

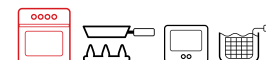
Homestyle chicken inner fillet ready fried with a delicious crispy outer and juicy spiced tender inner. The most tender and juicy cut of the chicken more crispy than you have ever tasted.

ADVANTAGES:

- Crispy Breading
- Original Recipe
- Whole Muscle



PREPARATION



CODE 01-03-242 - 2 - 3kg 198



Ideas for your menu



Triple Homestyle

- 3x Homestyle chicken inner fillets
- Caesar's Sauce
- Curly lettuce
- Mayo
- Tomato jam



Supreme Homestyle Chick'n' Burger

- 1x Homestyle Chicken 140g
- Brioche burger bun
- Curly lettuce
- Mustard-mayo sauce
- Bacon slices
- Raw onions
- Tomatoes
- Onion jam



Homestyle Chick'n' Burger

- 1x Homestyle Chicken fillet 120g
- Brioche burger bun
- Iceberg lettuce
- Crispy bacon slices
- Raw onion
- Tomato
- Burger sauce

FLAVORS HUB



ENDLESS OPTIONS



BRIOCHE MEGA BURGER BUN 16CM

An authentic Brioche with intense butter aroma and elasticity to a highly desirable level.

ADVANTAGES:

- Fresh butter aroma
- Handmade appearance
- Not the typical industrial bun

PREPARATION

CODE. 06-01-040 175g - 25pc. 4,37Kg 28



BRIOCHE BURGER BUN 12CM

The classic Brioche you have been served in every major Burger chain in the United States.

ADVANTAGES:

- Fluffy texture
- Stable taste
- Ideal shape

PREPARATION

CODE. 06-01-032 90g 8 11pc. 2,7Kg 88



BUTTER BRIOCHE BURGER BUN 12CM

An authentic Brioche with intense butter aroma and elasticity to a highly desirable level.

ADVANTAGES:

- Fresh butter aroma
- Handmade appearance
- Not the typical industrial bun

PREPARATION

CODE. 06-01-020 85g - 15pc. 2,4Kg 60



ARTISAN KNEADED BURGER BUN

The handmade Bread is the perfect choice for those seeking a traditional, artisan bread with a rich flavor.

ADVANTAGES:

- Uniqueness and differentiation

PREPARATION

CODE. 06-01-039 125g - 45pc. 5,62kg 48

CODE. 06-01-038 200g - 25pc. 5,00kg 48



MEGA BURGER BUN 12CM

A classic solution for a 12cm Burger Bun, with sesame.

ADVANTAGES:

- 12cm
- Suitable for "BURGERS"

PREPARATION

CODE. 06-01-001 70g 2 60pc. - 80



MINI BURGER BUN 10CM

The classic Burger Bun, with sesame.

ADVANTAGES:

- 10cm
- Well suited for "BURGERS"

PREPARATION

CODE. 06-01-000 70g 8 11pc. 3,36Kg 88



BUNS

Contact &
**SCHEDULE
A TASTING
SESSION**

FUEL YOUR SPARK.
TASTE THE FUTURE.
JOIN THE HUB.

Our creative playground kitchen, where we
craft unique flavor combinations and in-
spire our customers' imagination on how to
showcase our products with style and flair.

FLAVORS
HUB



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the Way!*



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