



QUICK START GUIDE

HAMBURGER PRESSES



MODELS

181HDHP14 - 4" Diameter, ¼ lb. Burgers

181HDHP12 - 5" Diameter, ½ lb. Burgers

181HDHP34 - 6" Diameter, ¾ lb. Burgers

Please read and comply with the instructions listed on this document. To get the best service life and performance from your machine, clean it thoroughly before and after each use by following the instructions listed below. Minimize the use of alkaline cleaners as they may dull the finish and cause pitting.

SAFETY INSTRUCTIONS

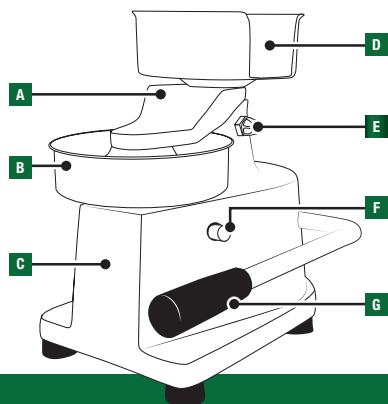
This guide contains a number of precautions to follow in order to help promote safe use of this equipment:

1. To prevent illness caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the patty press as any surface of the press can become contaminated.
2. It is the responsibility of the patty press owner/operator to follow all guidelines, instructions, and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.
3. ALWAYS properly clean and sanitize the patty press after use and as instructed by state and local laws.
4. DO NOT disassemble the patty press beyond what is instructed. Only trained and qualified service personnel should attempt repairs.
5. DO NOT drop the patty press.
6. NEVER immerse the entire patty press base in water.
7. DO NOT put any part of the patty press or the base in a dishwasher.

INSTALLATION

1. Ensure the patty press has been thoroughly cleaned and sanitized prior to every use.
2. Place the patty press on a flat surface, free of debris and liquids.
3. Inspect the equipment to ensure the wax paper holder, top press plate, and bottom press plate are all tightly attached.
4. Place the wax paper in the wax paper holder.

- A. Top Plate Press
- B. Forming Dish
- C. Base
- D. Wax Paper Holder
- E. Paper Holder Thumb Screw
- F. Bottom Plate Release Button
- G. Press Handle



CLEANING

Follow these safety precautions when cleaning.

- NEVER place the patty press base in the sink or dishwasher.
- DO NOT spray the patty press with a hose or pressure washer.
- NEVER use a scrub pad, steel wool, or any abrasive materials on the press.
- ALWAYS follow cleaning instructions of your sanitizer or cleaning solution.
- Parts **MUST** be dry before reassembling and using the patty press!

1. Remove any unused wax paper from the holder.
2. Disassemble first by removing the wax paper holder. Loosen the thumb screw and pull the paper holder out. DO NOT lose the thumb screw.
3. Lift the press handle. The top plate press will move out of the forming dish.
4. Press the bottom plate release (right side) inward. At the same time, tilt the equipment to take out the bottom plate. Separate the press plate and forming dish for cleaning. If needed, the forming dish could be taken out by using a socket wrench.
5. Soak, wash, rinse, and sanitize all removable parts. Allow them to air dry.
6. Wipe the rest of the unit down using a clean cloth soaked in mild detergent. Use a mild, non-bleach, non-chlorine sanitizer. Be sure to follow the manufacturer's instructions for dilution.
7. Allow everything to air dry completely before reassembly to prevent bacteria growth.

OPERATION

1. Weigh the ground meat you will be using:
The 4" press is designed for 4 oz., the 5" press is designed for 8 oz., the 6" press is designed for 12 oz. of meat.
2. Roll the ground meat into a ball.
3. Open the press by pushing the press handle backwards until the upper press plate is elevated.
4. Press the side button (right side of the unit) to get the bottom press plate into position.
5. Press a sheet of wax paper on the bottom press plate.
6. Place the ball of meat on the wax paper and cover with another sheet of wax paper.
7. Pull the handle forward and apply light pressure to form the hamburger patty.
8. Release the top plate by pushing the handle back.
9. Remove wax paper before cooking the meat.
10. Repeat steps 1-9 to make as many patties as needed.

