



Hamburger Patty Molding Press

Use and Care Guide

Hazard Statements



Warning - To prevent personal injury.

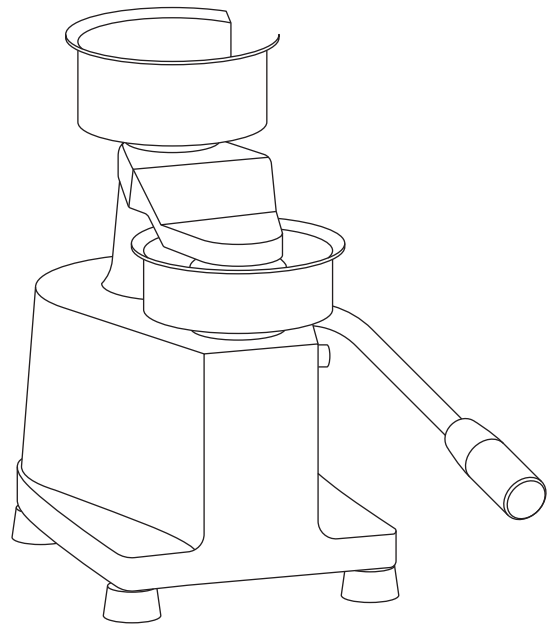


Warning - Pinch hazard.

- **Do Not Use if Damaged:** Product should not be used if damage is found. Contact an authorized service center.
- **Preventing Foodborne Illness:** To prevent illness caused by the spread of food-borne pathogens, properly clean and sanitize the patty press, as any surface of the press can become contaminated.
- **Follow Sanitation Laws:** 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.
- **Clean After Each Use:** Always properly clean and sanitize the patty press after use and as instructed by state and local laws.
- **Do Not Disassemble:** Do not disassemble the patty press beyond what is instructed. Only trained and qualified service personnel should attempt repairs.
- **Handle With Care:** Do not drop the patty press.
- **Never Immerse the Base:** Never immerse the entire patty press base in water.
- **Hand Wash Only:** Do not put any part of the patty press or the base in a dishwasher.

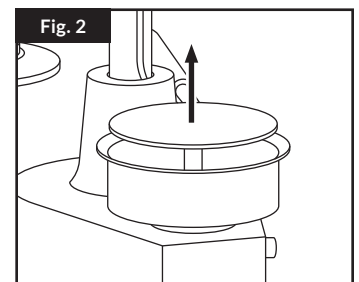
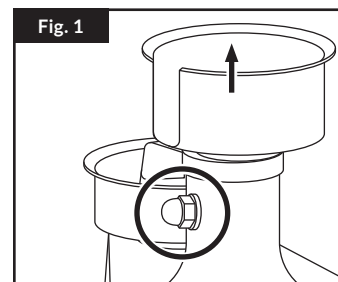
Initial Setup

- **Unboxing:** Carefully remove packaging. Avoid using sharp tools that could damage the unit.
 - Do not force a box cutter or knife through packaging, as it may damage the product or accessories.
 - Ensure you do not damage the product or its components when removing it from the packaging.
 - If any damage is present, contact customer service immediately.
- **Clean Before Use:** Ensure the patty press has been thoroughly cleaned and sanitized prior to every use.
- **Position the Unit:** Place the patty press on a flat surface, free of debris and liquids.
- **Inspect Components:** Inspect the equipment to ensure the wax paper holder, top press plate, and bottom press plate are all tightly attached.
- **Load Wax Paper:** Place the wax paper in the wax paper holder.



Cleaning

- **Clean Before First Use:** Wash assembly with warm, soapy water. Rinse thoroughly to remove protective films and oils.
- **Remove Wax Paper:** Remove any unused wax paper from the holder.
- **Remove Paper Holder:** Loosen the cap nut and loosen the inset bolt until the holder lifts away (Fig. 1).
- **Raise the Top Plate:** Lift the press handle so the top plate press moves out of the forming dish.
- **Remove the Bottom Plate:** Grab the bottom press plate on the edge and lift out of the way (Fig. 2).



- **Separate Components:** Separate the press plate and forming dish for cleaning.

NOTE: If needed, the forming dish can be removed using a socket wrench.
- **Three-Sink Method:** Wash manually using the three-sink method in the order of wash, rinse, and sanitize.
 - **Wash:** Wash dishes in the first sink with soapy water at least 110°F.
 - **Rinse:** Rinse in the second sink with clear, warm water at least 110°F.
 - **Sanitize:** Sanitize in the third sink by soaking. For chemical sanitizers, follow the required time, temperature, and dilution. Alternatively, use hot water at 171°F for at least 30 seconds.
 - **Air-Dry:** Allow items to air-dry after sanitizing.
 - **Replace Water:** Replace the wash water when the suds disappear. Replace any sink's water when it becomes dirty.



Hamburger Patty Molding Press

Use and Care Guide

Operation

Intended Use: Forming hamburger patties from ground meat. The 4" press is designed for 4 oz. patties; the 5" press is designed for 8 oz. patties.

1. **Weigh Product:** Weigh the ground meat you will be using.
2. **Form a Ball:** Roll the ground meat into a ball.
3. **Open the Press:** Push the press handle backwards until the upper press plate is elevated.
4. **Position the Bottom Plate:** Press the side button (right side of the unit) to move the bottom press plate into position (Fig. 3).
5. **Place Wax Paper:** Press a sheet of wax paper onto the bottom press plate.
6. **Load Food Product:** Place the ball of meat on the wax paper and cover it with another sheet of wax paper.
7. **Form the Patty:** Pull the handle forward and apply light pressure to form the hamburger patty.
8. **Release the Press:** Push the handle back to release the top plate.
9. **Remove Wax Paper:** Remove the wax paper before cooking the meat.
10. **Repeat the Process:** Repeat these steps to make as many patties as needed.
11. **Clean After Use:** Clean the equipment immediately after use. Refer to the Cleaning section for details.

