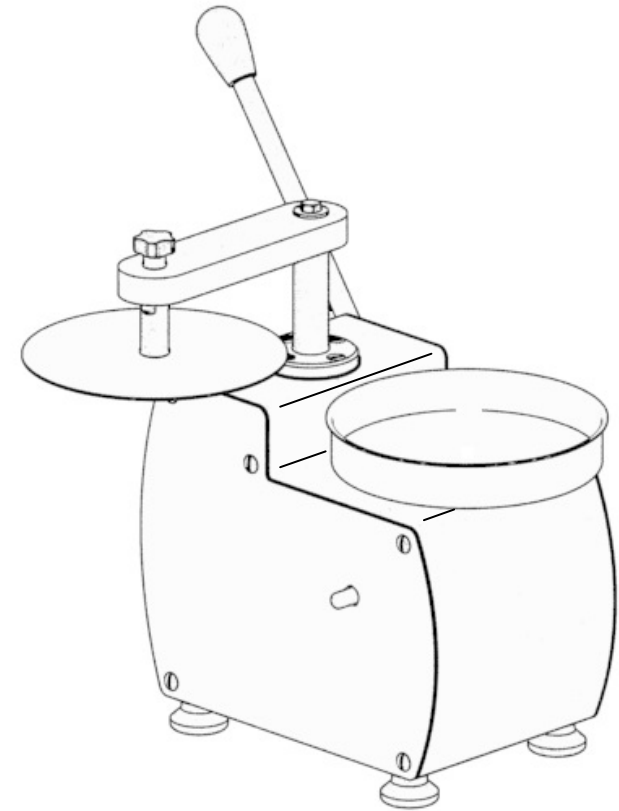

MANUAL HAMBURGER PRESSES



Ed. 01/2020 - ver. 001

**SERVICE CENTRE
AUTHORISED DEALER**

OPERATING AND MAINTENANCE MANUAL

1 - Technical features

1.1 - Main parts

To aid comprehension of the manual, the main components of the machine are listed below and shown in Fig. 1.1.1.

1. Machine body
2. Optional interchangeable hamburger forming tray
3. Ejector
4. Pressing plate
5. Lever
6. Ejector return button
7. Pressing plate fixing knob

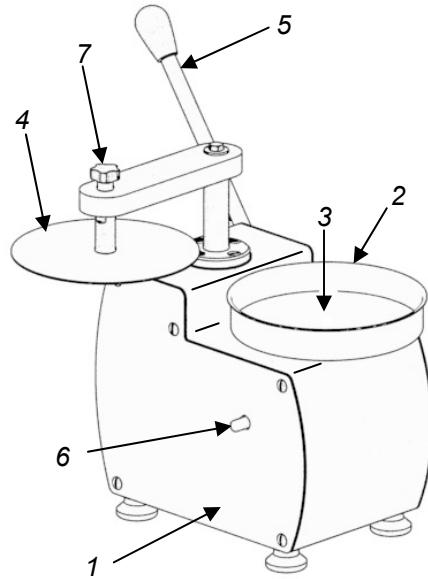


Fig. 1.1.1

1.2 - Technical data

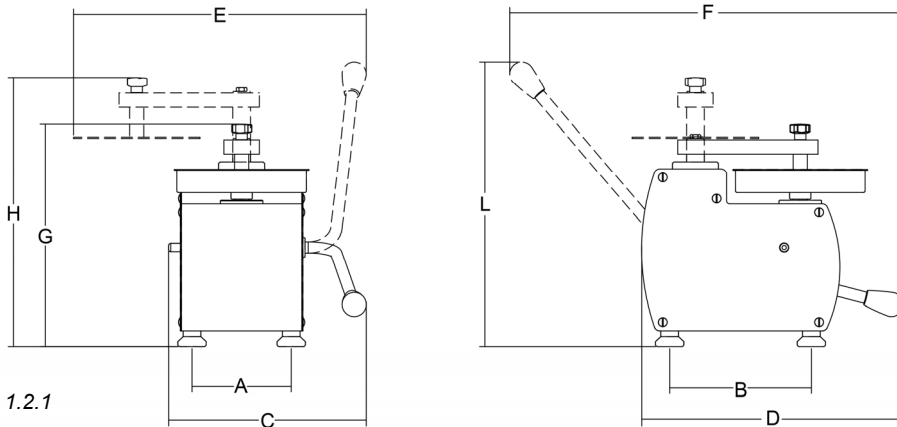


Fig. 1.2.1

Mould	A	B	C	D	E	F	G	H	L	Net weight
∅ mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	Kg
-	140	200	279	369	-	556	315	381	404	7.5
100					373					1
130					388					1.05
150					398					1.1
180					413					1.2

2 - Using the machine

2.1 - Instructions

- Position the hamburger forming machine on a sturdy, stable, non-slippery and easy-to-clean surface, at least 30 cm away from the side and rear walls.
- Clean the hamburger forming machine using methylated spirits and then rinse it with a damp cloth.
- Screw the hamburger forming tray (2) onto the threaded pin.
- Insert the ejector (3) into the tray with the pin facing downwards.
- Insert the pressing plate (4) and fasten it to the machine with the knob (7).

2.2 - Using the machine

- Place the cellophane sheet into the machine's forming tray (2).
- Place one ball of minced meat of the desired weight into the tray (2).
- Place a second cellophane sheet on top of the meat ball.
- Move the lever (5) with a force sufficient to form the hamburger.
- Raise the lever (5) which will lift the hamburger to facilitate the product's adhesion.

2.3 - Replacing the hamburger forming tray

The hamburger forming tray can be replaced with others of different diameter (optional). Perform the following steps to complete this operation:

- Remove the pressing plate (4) by loosening the knob (7).
- Remove the ejector (3) by pulling it upwards.
- Loosen the tray (2) and replace it with another one of different size.
- Insert the ejector and the pressing plate supplied with the second tray.

3 - Maintenance

3.1 - Cleaning

- Remove the tray (2), the pressing plate (4) and the ejector (3) then wash them separately using neutral detergent and a damp cloth rinsed frequently under lukewarm water. These parts are made of stainless steel and are therefore dishwasher safe.
- The machine body can be washed with methylated spirits and then wiped with a damp cloth rinsed frequently in water.
- After cleaning, carefully dry all the parts.