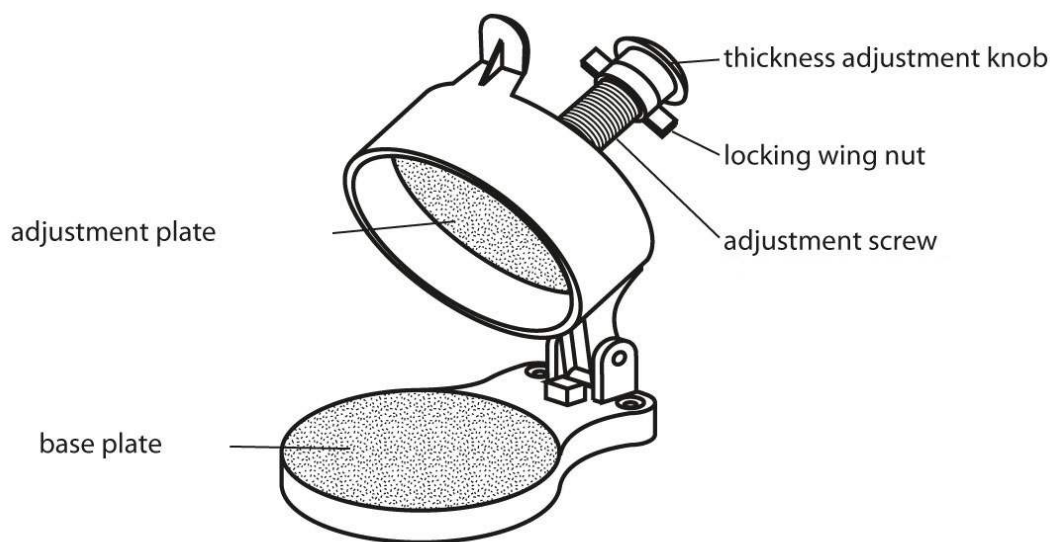


# MHPRESSA

## 1/2 Inch Max Thickness Hamburger Press

### INSTRUCTION MANUAL

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE



#### CLEANING AND DISASSEMBLY

1. Completely remove the thickness adjustment knob and the locking wing nut from the adjustment screw by turning counterclockwise.
2. Hold on to the top of the press and turning counterclockwise, unscrew the adjustment plate and adjustment screw from the press.

**Before and after use, clean all parts in warm soapy water, then dry thoroughly.**

#### ASSEMBLY

1. By holding on to the top of the press, screw the adjustment plate and adjustment screw into the top of the press by turning clockwise until approximately half the threads are showing on top of the press.
2. Rethread the locking wing nut onto the adjustment screw. Pay special attention not to cross-thread any parts when assembling.
3. Screw the thickness adjustment knob clockwise onto adjustment screw until finger tight.

## TO SET THE DESIRED PATTY THICKNESS

1. Adjust the wing nut all the way to the top of the adjustment screw by turning it counterclockwise.
2. Hold on to the thickness adjustment knob and turn the adjustment screw up or down to reach the desired patty thickness.
3. Hold the adjustment screw in place and turn the locking wing nut until it tightens against the top of the press. **CAUTION:** DO NOT over-tighten the locking wing nut; damage to the threads may occur.

## TO MAKE PATTIES

1. Once the desired weight has been selected, place appropriate amount of ground meat onto the base of the press.

NOTE: When adjusting your patty weight, allow for 10% to 20% shrinkage when fully cooked.

2. Close the cover tightly until the excess meat bulges out of the press.
3. Remove any excess meat from the outside of the press.
4. Open the press to reveal your perfectly made patty.

**HELPFUL TIP:** Place a piece of burger-patty paper under the meat and another on top of the meat before closing the press. This will make it easier to remove the patty. For best results, meat should be between 36° (2°C) and 40° F (4°C).

**Thoroughly clean & dry the press before storing.**