

CATER-~~PREP~~

Hamburger Press Machine- Instruction Manual

Model: CK7150



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.

Caterkwik Ltd

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Hamburger Press- Instruction Manual

Basic Specification

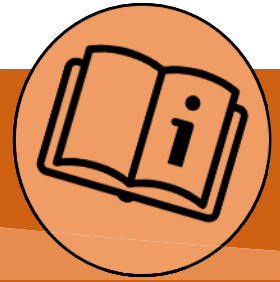


| Model | Product Dimensions | Packed Dimensions | Net Weight | Gross Weight |
|--------|--------------------|-------------------|------------|--------------|
| CK7150 | 295 x 210 x 275mm | 330 x 230 x 310mm | 6kg | 6.38kg |

Introduction

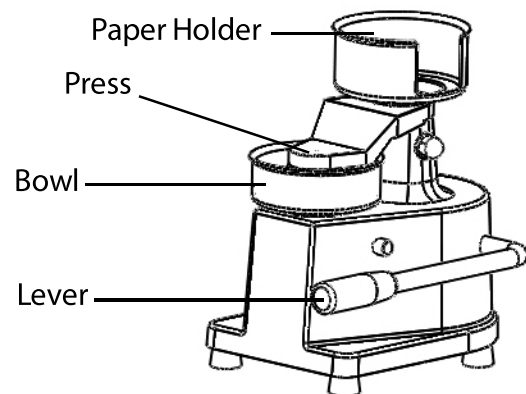
Thank you for purchasing the Cater-Prep Manual Hamburger Press Machine. With a high quality press the CK7150 is designed to provide consistent shaped burgers / patties with minimal effort.

Please read these instructions carefully, correct maintenance and use of your Cater-Prep product will provide the best possible performance and reliability.



Installation

1. Clean all parts thoroughly before using your Cater-Prep hamburger machine for the first time.
2. Place the machine on a solid, stable, non slip surface. The area should be large enough to allow easy access for cleaning and operation.



Operation

1. Place your cellophane discs / greaseproof paper discs into the paper holder.
2. Prepare your burger mix.
3. Place the desired amount of hamburger mix into the bowl.
4. Place a greasproof disc on top of the burger mix.
5. Ensuring your fingers are away from the bowl, pull the lever down to form the burger.
6. Lift the lever to release the burger.



Cleaning

1. Use warm soapy water to clean the Cater-Prep Hamburger Machine.
2. Dry thoroughly with a dry cloth.



DO NOT use any abrasive cleaning agents on the machine.

Maintenance & Service

For service and repairs contact Caterkwik on 01229 480001.