OPERATING INSTRUCTIONS

HAMBURGER MACHINE HF 100 - 130

INSTALLATION

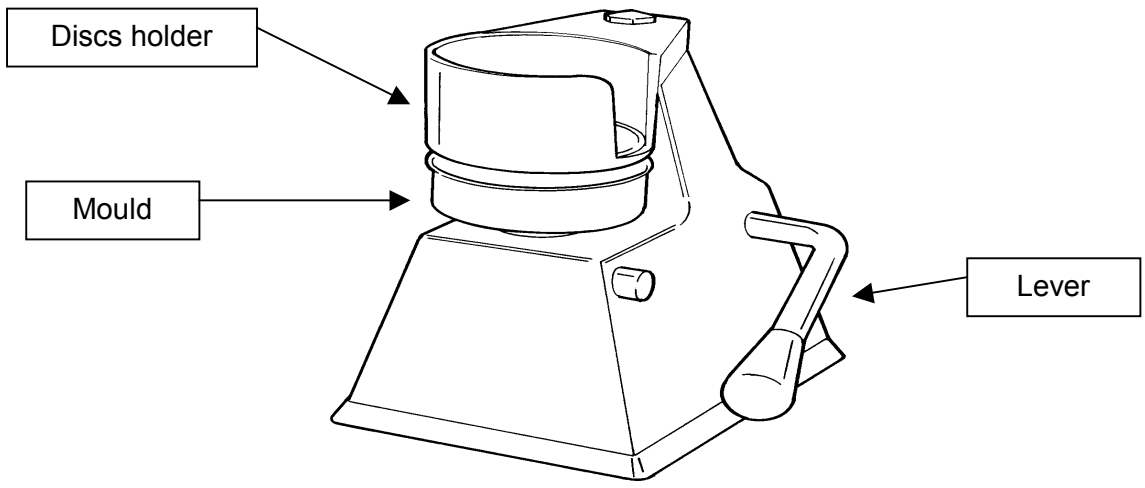
- Install the machine onto a solid, stable, non-slip surface, at minimum 30 cm distance from side and back walls. This area should be large enough to allow easy access and cleaning.
- Clean the machine with denaturated alcohol, then wipe off with a damp cloth.
- Put the cellophane discs into the holder at the top of the machine

USE

- Put one cellophane disc into the mould
- Then place a small quantity of minced meat, according to the thickness required
- Place another cellophane disc on the meat
- Pull the lever down to form the hamburger
- Lift the lever, which will lift the hamburger for easy removal

CLEANING

Carefully clean the machine with denaturated alcohol, then wipe off with a damp cloth.



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