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# NON-STICK BURGER PRESS

**USE AND MAINTENANCE INSTRUCTIONS**



*PLEASE READ BEFORE OPERATING EQUIPMENT*



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# NON-STICK BURGER PRESS

Make Your Own Patties Using This Heavy Duty,  
Non-Stick Burger Press

## BEFORE USING:

Follow these 4 simple steps to clean your LEM Burger Press.

1. Unscrew the top knob and the locking wing nut from the adjustment screw.
2. Remove the adjustment screw and the adjustment plate from the lid of the burger press by unscrewing them.
3. Wash all parts in warm, soapy water. Rinse and hand dry.
4. Reassemble the burger press.

## DIRECTIONS FOR MAKING PATTIES:

### A. Adjust the Patty Thickness

1. Open the top of the burger press to see the adjustment plate and view the patty thickness currently set.
2. Loosen the locking wing nut, and then turn the adjustment screw in or out until the desired thickness is reached.
3. Tighten the locking wing nut finger tight.

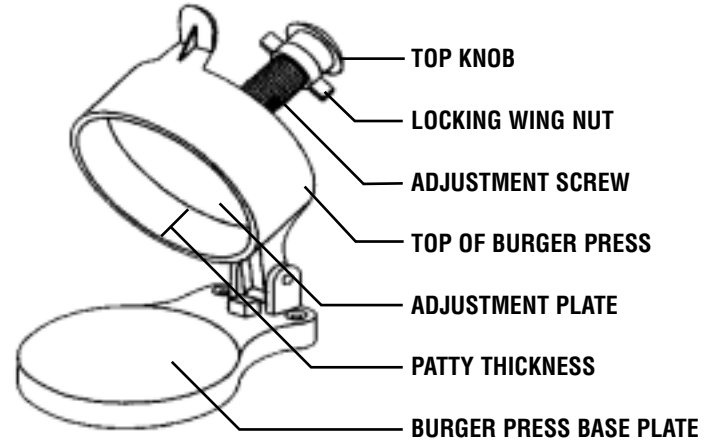
### B. Form and Make Patties

1. LEM highly recommends using Satin Pac® Patty Paper when making patties.
2. Place enough ground meat on the base plate to make the desired thickness of the patty.
3. Close the top of the burger press and press firmly until any excess meat is squeezed out of the burger press.
4. Remove the excess meat from the outside of the burger press.
5. Lift the top of the burger press. If the patty does not separate from the top of the burger press use a fork between the patty and the side of the burger press to release the patty.

## USE THIS METHOD FOR MAXIMUM RESULTS WHEN FREEZING:

1. Before you place the ground meat onto the burger press, place half of a Satin Pac® Patty Paper on the base plate. These sheets are plastic, non-porous and will allow the patties to separate easily when removed from the freezer.  
*(Wax paper may be used, however wax paper is porous and the patties may stick together when frozen.)*
2. Now, place the meat on the Satin Pac® Patty Paper and fold the other half of the deli sheet over onto the top of the meat. Close the top of the burger press and press firmly.
3. Remove the excess meat from the outside of the burger press.
4. Open the burger press to remove the patty that is wrapped in the Satin Pac® Patty Paper. Your patties may now be stacked and packaged for the freezer.

Satin Pac® Patty Paper is available from the dealer where you purchased your LEM Burger Press, or from LEM Products at: [www.lemproducts.com](http://www.lemproducts.com)



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