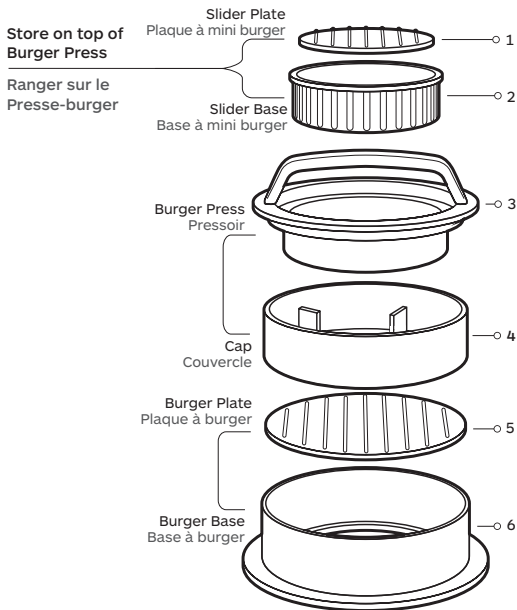
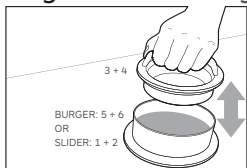


3-in-1 Burger Press

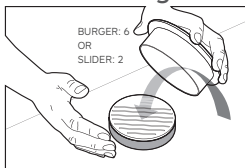
Presse-burger 3 en 1



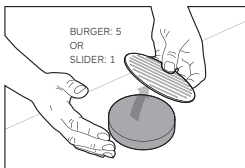
Burger or slider • Burger ou mini burger



Using burger base & plate, fill & press.
Burger = 115 g (4 oz) / Slider = 60 g (2 oz)*.
Avec la base et la plaque à burger,
remplir et presser. Burger = 115 g (4 oz)
/Mini burger = 60 g (2 oz)*.



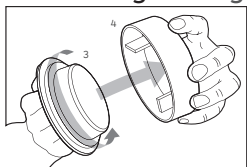
Turn over and remove base.
Retourner et retirer la base.



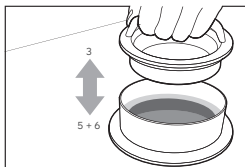
Remove plate.
Retirer la plaque.

*One pound ground meat = 4 burgers or 8 sliders. / 1 lb de viande hachée = 4 burgers or 8 mini burgers.

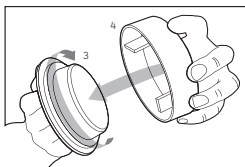
Stuffed burger • Burger farci



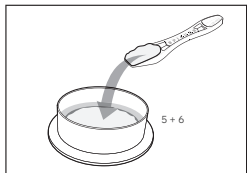
Separate press and cap by turning.
Séparer le presseur et le couvercle en
tournant.



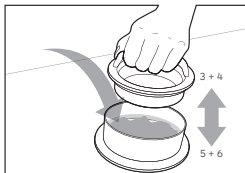
Fill base with 3 oz (85 g) ground meat.
Press to indent. / Remplir la base avec
85 g (3 oz) de viande hachée. Presser
pour créer un creux.



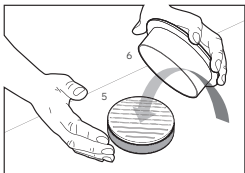
Re-assemble press and cap.
Ré-assembler le presseur et le
couvercle.



Fill indent with 1 Tbsp (15 ml) dip,
cheese or desired stuffing.
Remplir le creux avec 15 ml (1 c. à table)
de trempette, fromage ou farce au choix.



Cover with 1 oz (30 g) of ground meat.
Press and release to seal the patty.
Couvrir avec 30 g (1 oz) de viande
hachée. Presser pour sceller la boulette.



Turn over base. Remove base and plate.
Retourner la base et retirer la plaque.