

11/2013

Mod: PHM-130B

Production code: FHA 400



Diamond
catering equipment

OPERATING INSTRUCTIONS

HAMBURGER MACHINE FHA100 - FHA200 - FHA400

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.

