

stuffed

BURGER PRESS

The perfect 'stuffed'burger

- 3-in-1 Burger Press
- Makes stuffed, regular or mini burgers
- Dishwasher safe

Mini Burgers / Sliders

Fill the *Small Base* with burger mince and flatten with your palm.

Push up the base plate from below to release the burger.

Stuffed Burgers

Partially fill Large Base with burger mince.

Create a well using the *Indent Press* (detach from the *Large Press* by turning the handle whilst holding the base).

Add your favourite fillings and then a final layer of burger mince.

Use the *Large Press* to press and smooth the burger. Push up base plate from below to release the burger.

Care Instructions

Dishwasher safe
Dry thoroughly before storing

Cooking Tips

When making stuffed burgers, do not completely fill the *Large Base* as meat may spill out when pressed.

Some filling suggestions include – onions, bacon, tasty cheese, blue cheese, jalapenos, pickles, chillies, spring onion and even macaroni!



Small Base for mini burgers / sliders



Large Base for big or 'stuffed' burgers



Indent Press to create a well for fillings (Detachable from Large Press below)



Large Press to seal and smooth big or 'stuffed' burgers