

01

Fill ¾ full of minced meat.



02

Close lid to compress meat into a patty *figure 1. Use second press setting to form the stuffing cavity *figure 2.



Figure 1

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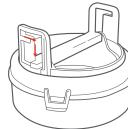


Figure 2



03

Open and fill with stuffing. Place 1/4 of the meat on the lid, close to seal patty.



04

Carefully open the lid, use removable base to easily lift patty out of the press.

TRY THESE FLAVOUR COMBINATIONS



Macaroni, Cheese & bacon



Tomato, Basil & mozzarella