



ATTENTION

If any components of this unit are broken,
do not operate properly, or for product returns,
please contact PragoTrade LLC at

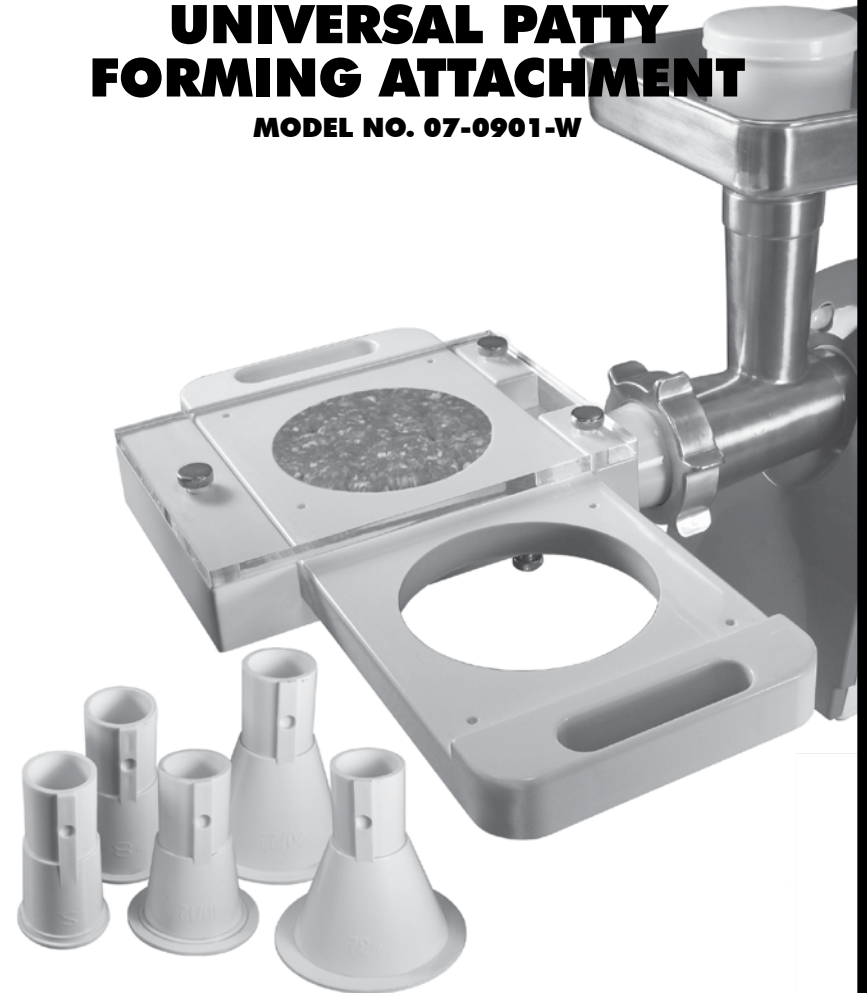
1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto www.westonsupply.com.

Exclusively imported by PragoTrade LLC Strongsville, Ohio
www.pragotrade.com

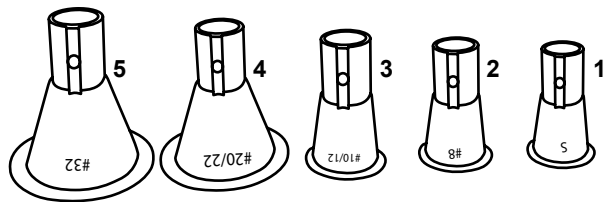
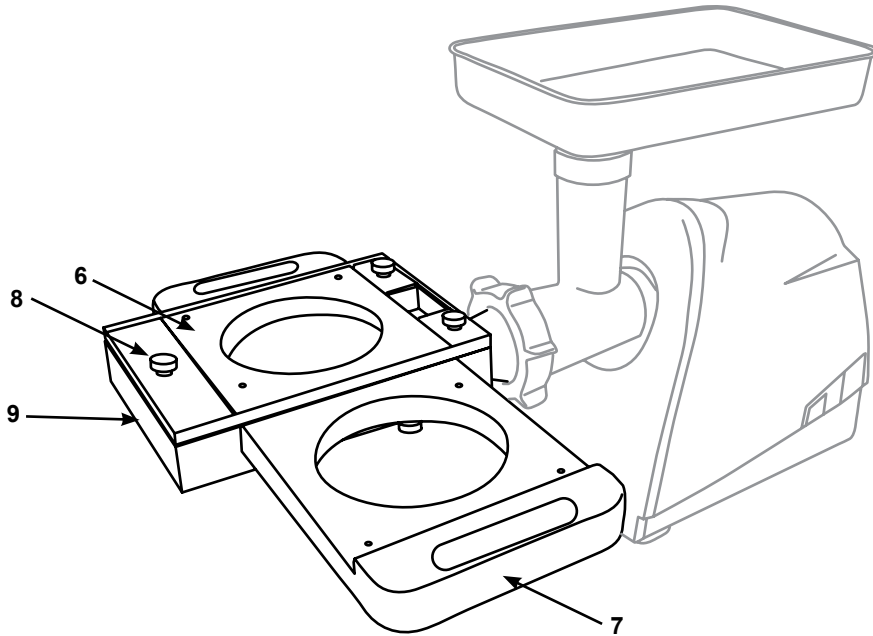
WESTON
AUTOMATIC
RAPID PATTY
UNIVERSAL PATTY
FORMING ATTACHMENT
MODEL NO. 07-0901-W



PATENTED
Grinder not included.

REV092909

WESTON
AUTOMATIC
RAPID PATTY
UNIVERSAL PATTY
FORMING ATTACHMENT



WARRANTY INFORMATION
SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade LLC charges a \$35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it. **CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:**

Pragotrade LLC
20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD
SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Funnel "S" (for #5 Grinders/Stuffers)	07-0925
2	Funnel "#8"	07-0926
3	Funnel "#10/12"	07-0927
4	Funnel "#20/22"	07-0928
5	Funnel "#32"	07-0931
6	Clear Acrylic Top Plate	07-0933
7	Slider Handle	07-0939
8	Locking Knobs (4)	07-0945
9	Body	07-0932

If any components of this unit are broken or the unit does not operate properly, call Pragotrade LLC Toll Free at

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST.
Outside the U.S. call 440-638-3131

ADDITIONAL ACCESSORIES AVAILABLE

Heavy-Duty #8 Electric Meat Grinder	33-0201-W
5 lb. Stainless Steel Stuffer	36-0005
Dry Waxed Patty Paper, 1000 Sheets	10-0102-W
Restaurant Quality French Fry Cutter	36-3501-W

These products and many more products can be ordered by visiting

www.westonsupply.com or by calling
Pragotrade LLC Toll Free at 1-800-814-4895

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Outside the U.S. call 440-638-3131

GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS APPLIANCE. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. **KEEP FINGERS AND HANDS CLEAR** of moving parts. Failure to keep fingers and hands clear may result in personal injury.

2. **KEEP CHILDREN AWAY. NEVER LEAVE THE RAPID PATTY UNATTENDED.** Keep children away from **Rapid Patty**.

3. **NEVER** leave the grinder attached to the **Rapid Patty**. **ALWAYS** disconnect the grinder from the power source when not in use.

4. **CHECK FOR DAMAGED PARTS.** Before using the **Rapid Patty**, check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.

5. The manufacturer declines any responsibility in the case of improper use of this machine.

6. **TIE BACK** loose hair and clothing, and roll up long sleeves before operating the **Rapid Patty**. **REMOVE** ties, rings, watches, bracelets, or other jewelry before operating the **Rapid Patty**.

7. Before and after each use, disassemble and wash all parts of the **Rapid Patty** that come in contact with

food with warm soapy water. Rinse with clean water. Dry immediately. This product is top rack dishwasher safe. To protect the **Rapid Patty** in between uses, it is recommended to coat all metal surfaces with a food grade silicone spray.

8. **DO NOT USE** the **Rapid Patty** under the influence of drugs or alcohol.

9. Household use only.



WARNING!

Be sure to follow **ALL SAFETY WARNINGS** and precautions that are contained in this instruction manual before using this appliance!

Always use the stomper to push meat or other foods into the grinder. **DO NOT USE FINGERS** or anything but the stomper for pushing meat/food into grinder!

Never leave this appliance unattended!

TURKEY BURGER PLUS

1 lb (0.5 kg) turkey, ground
1/2 cup soft bread crumbs
1/3 cup chopped peeled onion
1 egg
1 tsp soy sauce
1 tsp worcestershire sauce
1/2 tsp garlic powder
1/4 tsp dry mustard

- In a large bowl, combine turkey, bread crumbs, onions, egg, soy sauce, worcestershire sauce, garlic powder and dry mustard.
- Form into patties.
- On a lightly greased broiling pan, placed about 6 inches (15 cm) from heat, broil 3 to 4 minutes per side, or until no longer pink.
- Serve on hamburger buns.

SEASONED TURKEY PATTIES

1 lb (0.5 kg) turkey, ground
1/2 cup onion, chopped
1/3 cup dry bread crumbs
1 egg
1-1/4 tsp Worcestershire sauce
1/2 tsp poultry seasoning
1/2 tsp garlic salt
1/2 tsp seasoned salt
1/4 cup prepared barbecue sauce

- Preheat grill.
- In a large bowl combine ground turkey, chopped onion, dry bread crumbs, egg, worcestershire sauce, poultry seasoning, garlic salt, and seasoned salt.
- Form into patties.
- Grill or fry about 4 minutes on each side.
- Occasionally brush with prepared barbecue sauce.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

RECIPES

BBQ BURGER PATTIES

1-1/2 lbs (0.7 kg) ground beef
 1/2 cup onion, chopped
 1 tsp salt
 1/3 cup ketchup
 1/2 cup chili sauce
 2 tbsp brown sugar
 1 tbsp lemon juice

- Combine ground beef, chopped onion, and salt.
- Form into patties.
- Brown in a large skillet over medium-high heat, turning once.
- Cover and cook over low heat for about 10 minutes; drain.
- Mix ketchup, chili sauce, brown sugar, and lemon juice.
- Pour the sauce over the patties.
- Cover and simmer for 15 minutes, basting occasionally.

TRADITIONAL BURGER PATTIES

1-1/2 lbs. (0.7 kg) ground beef
 1/4 cup onion, chopped
 1/4 cup evaporated milk
 1 tsp salt
 1 tsp Worcestershire sauce
 1/4 tsp pepper
 1 tomato, sliced
 lettuce

- Preheat barbecue grill.
- In a large bowl mix together ground beef, chopped onion, evaporated milk, salt, Worcestershire sauce, and pepper.
- Form into patties.
- Grill 4" (10 cm) from the heat, turning once, until done, about 10 to 15 minutes.
- Serve with hamburger buns, sliced tomato, lettuce, or other condiments of your choice.

ONION BURGERS

2 lbs (0.9 kg) ground beef
 1 package dry onion soup mix
 1 egg
 1/2 cup water

- Preheat barbecue grill. In a large bowl, combine ground beef, dry onion soup mix, egg, and water.
- Form into patties.
- Grill 4" (10 cm) from the coals until done.
- Serve on hamburger buns.

ASSEMBLY INSTRUCTIONS

1. Place the **Slider Handle** onto the center of the **Base**. Making sure the top side (raised edge of the **Handle**) of the **Slider Handle** is facing up (FIGURE 1).

2. Place the **Clear Acrylic Top Plate** on top of the **Base**, lining up the holes in the **Clear Acrylic Top Plate** with the corresponding holes on the **Base**.

3. Insert and tighten the 3 **Locking Knobs** to hold the **Clear Acrylic Top Plate** in place. **DO NOT OVERTIGHTEN THE LOCKING KNOBS. DO NOT USE TOOLS TO TIGHTEN THE LOCKING KNOBS.**

4. Find the **Funnel** that fits the grinder/stuffer that is to be used.

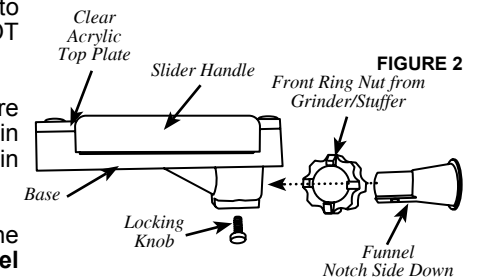
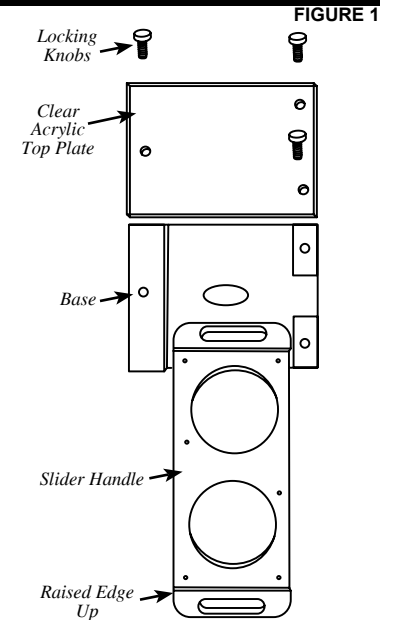
5. Slide the front ring nut of the grinder/stuffer over the **Funnel** (FIGURE 2).

6. Keeping the notch side down on the **Funnel**, attach the **Funnel** to the grinder/stuffer by tightening on the front ring nut to the head of the grinder/stuffer. **DO NOT OVERTIGHTEN.**

NOTE: If you are using a grinder be sure that either the stuffing star or spacer is in place or the knife and cutting plate is in place.

7. Align the notch of the **Funnel** with the groove of the **Base** and slide the **Funnel** into the **Base**.

8. Insert and tighten the **Locking Knob** on the bottom of the **Base** to hold the **Funnel** in place. **DO NOT OVERTIGHTEN THE LOCKING KNOB. DO NOT USE TOOLS TO TIGHTEN THE LOCKING KNOB.**

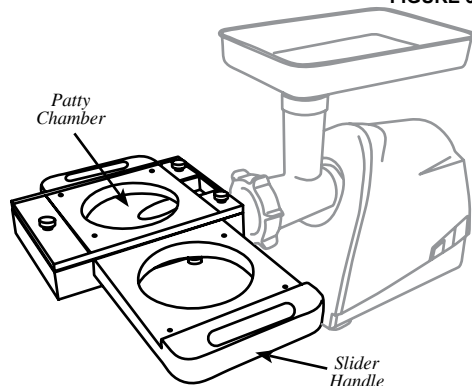


OPERATING INSTRUCTIONS



WARNING! MAKE SURE YOU HAVE THOROUGHLY READ AND UNDERSTAND ALL THE INSTRUCTIONS AND WARNINGS THAT ARE INCLUDED WITH THE RAPID PATTY BEFORE EVERY USE, ESPECIALLY WHEN USING YOUR MEAT RAPID PATTY FOR THE FIRST TIME. IF YOU ARE USING THE RAPID PATTY WITH A GRINDER, MAKE SURE YOU HAVE THOROUGHLY READ AND UNDERSTAND ALL INSTRUCTIONS AND WARNINGS THAT ARE INCLUDED WITH YOUR GRINDER BEFORE EACH USE.

FIGURE 3



USING A GRINDER Be sure to read & follow all instructions and warnings that accompany the grinder to be used.

Slowly begin feeding meat into the grinding head of the grinder to start the meat flow. **NOTE:** Cubed meat can be used, however it is recommended to grind the meat using a coarse plate for the first grind then use a fine plate for the second grind and making patties.

USING A STUFFER Be sure to read & follow all instructions and warnings that accompany the stuffer to be used.

Fill the stuffer with ground meat then firmly press on/turn the stuffer handle to start the meat flow.

1. Watch through the **Clear Acrylic Top Plate** as the first **Patty Chamber** begins to fill.
2. When the first **Patty Chamber** is completely full, push the **Slider Handle** over to the opposite side.
3. Be ready to catch the patty as it drops out of the first **Patty Chamber** from the bottom of the **Slider Handle**.
4. As the first patty drops the next patty will already start forming in the second **Patty Chamber**.
5. When the second **Patty Chamber** is completely full, push the **Slider Handle** over to the opposite side.
6. Repeat this motion while adding meat to the grinder/stuffer. **NOTE:** Use waxed paper between the formed patties to keep them separated.
7. DO NOT feed the grinder/stuffer faster than the patties can be ejected and stacked.

If the **Patty Chamber** overfills meat will begin to push between the **Slider** and the body of the **Rapid Patty**. If the Rapid Patty is going too fast stop the grinding/stuffing to catch up.

CLEANING INSTRUCTIONS

1. Disassemble the **Rapid Patty**.
2. Clean all components thoroughly with warm, soapy water, then rinse with clear water, paying special attention to clean in all grooves and crevasses.
3. After cleaning make sure the **Rapid Patty** is thoroughly dried before storing.
4. DO NOT scour the **Clear Acrylic Top Plate**.

NOTE: The **Rapid Patty** is top rack dishwasher safe.

