



**ATTENTION!**

If any components of this unit are broken, do not operate properly, or for product returns, please contact Weston Products LLC  
Phone: 1-800-814-4895 (Outside the U.S. 440-638-3131)  
20365 Progress Drive, Strongsville, Ohio 44149  
WestonProducts.com

*All Trademarks and Registered Trademarks are property of the respective companies.*

**SAVE THESE INSTRUCTIONS!**

*Refer to them often and use them to instruct others.*



**BURGER EXPRESS**

**SINGLE HAMBURGER EXPRESS MODEL NO. 07-0310-W**

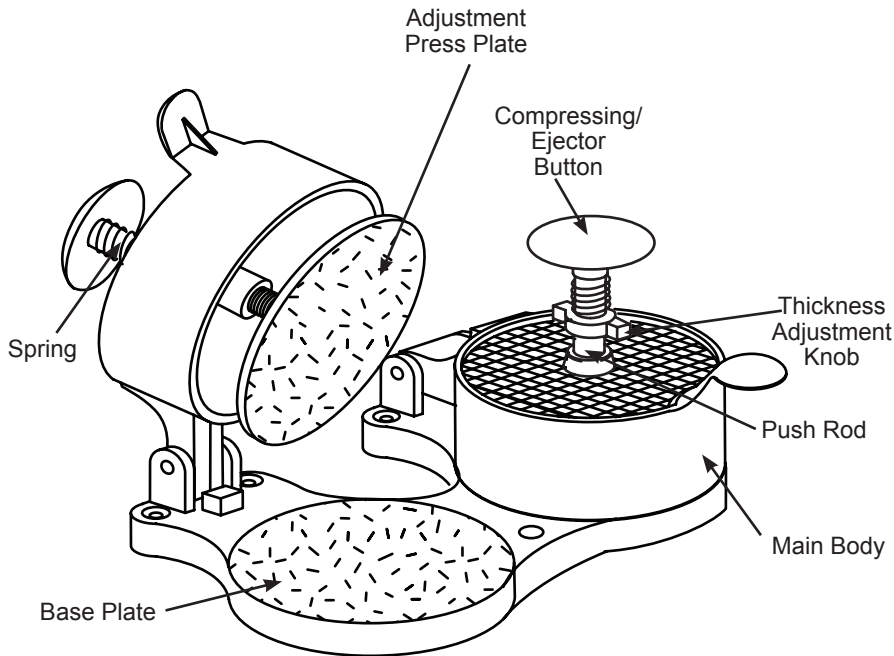
**DOUBLE HAMBURGER EXPRESS MODEL NO. 07-0701**



*Due to constant factory improvements, the product pictured might differ slightly from the product received.*

REV071811

**CAUTION!** It is important to follow the "Food Safety" guidelines. For the most up to date instruction visit the USDA website.



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**1-800-814-4895**

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

## ADDITIONAL ACCESSORIES AVAILABLE

Dry Waxed Patty Paper	10-0102-W
Heavy Duty #8 Electric Meat Grinder	33-0201-W
Food-Safe Silicone Spray	03-0101-W

These products and many more products can be ordered by visiting [www.westonproducts.com](http://www.westonproducts.com) or by calling Weston Products LLC Toll Free at 1-800-814-4895  
Monday thru Friday 8:00am-5:00pm EST.  
Outside the U.S. call 440-638-3131

## WESTON WARRANTY INFORMATION

### SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products 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 Weston Products 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 Weston Products 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. Weston Products 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.

Weston Products 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 Weston Products LLC'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 Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS 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 Weston Products 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 Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products 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:

**Weston Products LLC**  
20365 Progress Drive, Strongsville, OH 44149

## WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:  
WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

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.

## GENERAL SAFETY RULES



**READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS PRODUCT. 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 away from **Base Plate** and the top of the **Hamburger Press**. Failure to do so, may result in personal injury.
2. Check for damaged parts before using the **Hamburger Press**. If any part(s) is damaged, please contact customer service.
3. The manufacturer declines any responsibility in the case of improper use of this product.
4. Before and after each use, disassemble and wash all parts of this product that come into contact with food. Wash all parts in warm, soapy water. Rinse with clear water. Dry immediately. This product is NOT dishwasher safe.
5. NEVER clean the **Hamburger Press** with a scouring pad or abrasive cleaner. Doing so may result in damage to the non-stick coating.

## SAVE THESE INSTRUCTIONS!

*Refer to them often and use them to instruct others.*

## ASSEMBLY & CLEANING

*Before and after each use, disassemble and wash all parts of this product that come in contact with food. Wash all parts in warm, soapy water. Rinse with clear water. Dry immediately. This product is NOT dishwasher safe.*

### DISASSEMBLY INSTRUCTIONS

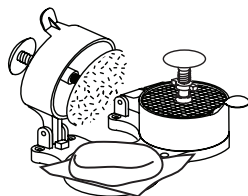
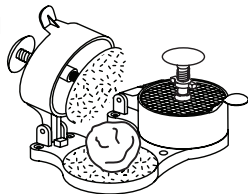
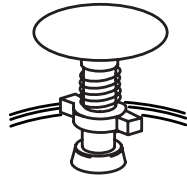
1. Holding the top of the **Hamburger Press**, unscrew the **Thickness Adjustment Knob(s)** from the **Push Rod(s)**. This will also free the **Spring(s)**.
2. Remove the **Adjustment Press Plate(s)** from the inside of the **Main Body**.
3. Unscrew the **Thickness Adjustment Knob(s)** until they separate from the **Main Body**.
4. Clean all pieces in warm, soapy water. Rinse with clear water. Dry immediately.

### ASSEMBLY INSTRUCTIONS

1. Screw the **Thickness Adjustment Knob(s)** into the **Main Body** of the **Hamburger Press** until approximately 1" (2.54 cm) become visible.
2. Place the **Adjustment Press Plate(s)** inside of the **Main Body** chamber guiding the **Push Rod(s)** into the **Thickness Adjustment Knob(s)**.
3. Slide the **Spring(s)** over the exposed portion of the **Thickness Adjustment Knob(s)**, and screw the **Compressing/Ejector Button(s)** onto the **Adjustment Screw(s)**.

## MAKING PATTIES

1. Mix ground meat with your favorite seasonings.
2. Form the meat into balls. The amount of meat used will determine the patty thickness.
3. Adjust the **Thickness Adjustment Knob(s)** to the desired patty thickness.
4. Press down on the **Compressor/Ejector Button(s)** to form perfect patties.
5. While opening up the **Main Body**, compress the **Ejector Button(s)** for easy removal.



**HELPFUL TIP:** Place a piece of waxed patty paper under the meat and another on top of the meat before closing the **Hamburger Press**. This will make it easier to remove the patty. For best results be sure to follow the food safety guidelines.

## RECIPES

### TRADITIONAL GRILLED BURGER PATTIES

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

- Preheat grill.
- Combine all the ingredients. Shape the mixture into patties about 3/4" (1.9 cm) thick.
- Grill 4" (10.2 cm) from heat, turning once 10-15 minutes, or until done.

### BBQ BEEF PATTIES

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

- Combine the ground beef, onion and salt. Shape the mixture into patties about 3/4" (1.9 cm) thick.
- Brown in a large covered skillet over medium-high heat, turning once for 10-15 minutes.
- Mix ketchup, chili sauce, brown sugar and lemon juice together. Pour sauce over the patties.
- Cover and simmer for 15 minutes, basting occasionally.

### BAVARIAN PATTIES WITH SAUERKRAUT

1 1/2 lbs. (0.7 kg) ground beef	1 egg	1/2 cup applesauce
1 tsp. salt	1/3 cup dry bread crumbs	1/2 tsp. allspice
1/4 cup chopped onion	Sauerkraut	

- Combine the ground beef, egg, applesauce, salt, bread crumbs, allspice and onion. Shape the mixture into patties about 3/4" (1.9 cm) thick.
- Brown in a large skillet over medium heat, turning once, then drain.
- Spoon sauerkraut over the patties.
- Cover and simmer for 15 minutes.

### BAYOU BURGERS

1 lb. (0.5 kg) ground beef	1/2 tsp. garlic powder	1/2 tsp. dried thyme
1/4 cup sliced green onion	3/4 tsp. crushed dried basil	
1 tsp. seasoned salt	1/2 tsp. hot pepper sauce	

- Preheat grill.
- Combine all the ingredients. Shape the mixture into 4 patties about 3/4" (1.9 cm) thick.
- Grill 4" (10.2 cm) from heat, turning once 10-15 minutes, or until done.