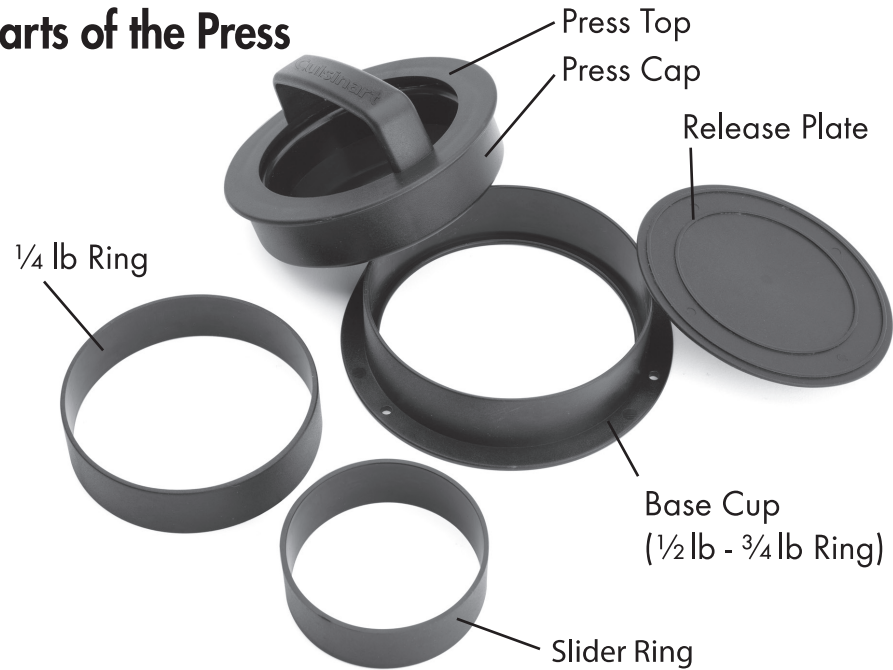


# Cuisinart™

## Parts of the Press



# 4-in-1 Stuffed Burger Press

CSBP-200

The 4-in-1 Burger Press is designed to allow you to make 1/4 lb, 1/2 lb - 3/4 lb, restaurant size slider and a stuffed burger.

## INSTRUCTIONS

### Making Regular Burgers

To make 1/2 lb patty, with the Release Plate in the Base Cup fill the base with desired amount of meat. Attach the Press Cap to the Press Top if not already connected and press down firmly on meat to form patty. Remove the press and push up on the release plate to remove burger patty. To make 1/4 lb patties or sliders, with the Release Plate in the Base Cup, place the desired marked ring onto the outer rim of the Release Plate. Fill the the ring with meat and repeat above steps.

### Making Stuffed Burgers

With the release plate in the Base Cup, place about 1/3 lb of meat into the base. Make sure the Press Cap is detached from the Press Top. It has a twist lock so grip both pieces and twist to release. Using the Press Top push down firmly and centered on the meat in the Base Cup. Remove the Press Top from the Base Cup. You should have a burger patty with an indented pocket in it. Fill the pocket with desired ingredients.

Flatten about 1/6 lb of meat and lay over your filled burger. Reattach the Press Cap to the Press Top and press down on stuffed burger. Remove the Press Top and push up on the Release Plate to pop burger out of Base Cup.

