

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

HAMBURGER PATTY MACHINE

MODEL: HR-110L, HR-130L , HR-130L-50MM*6-100MM

We continue to be committed to provide you tools with competitive price.

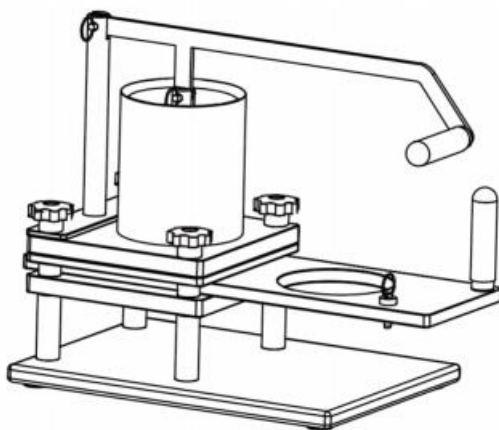
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Warning-To reduce the risk of injury, user must read instructions manual carefully.

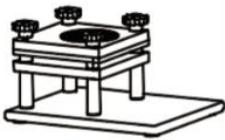
IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using these devices. These include:

- 1.The device should not be used with children. Children may encounter injury accidents. Therefore, this product should be placed in a position children do not touch.
- 2.For optimal operation and service life of the device, please follow the instructions.
- 3.Food acids will corrode the metal. Always clean this food preparation equipment immediately after every use. To maintain the appearance and increase the service life, clean it daily.
- 4.Do not put these devices in a dishwasher or other automatic cleaning device for cleaning.
- 5.The use of accessories or modifications not provided by the manufacturer may cause hazards.
- 7.Before using this equipment for the first time, please remove all packaging and fixing materials according to the illustration and use them after installation.
- 6.These devices require regular lubrication. Wipe the guide rod with mineral oil, food-grade lubricant, or a towel when lubrication is needed. Do not lubricate with cooking oil or another grease. Otherwise, it will become viscous and affect the use.

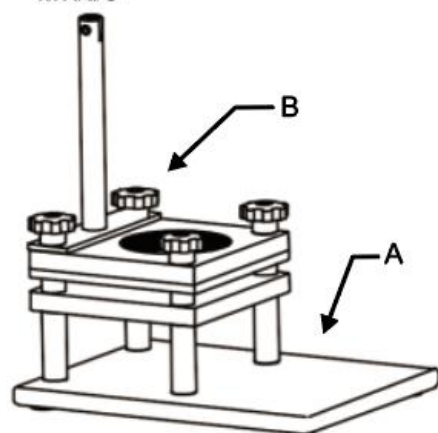
SAVE THESE INSTRUCTIONS

1.Spare parts list:

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

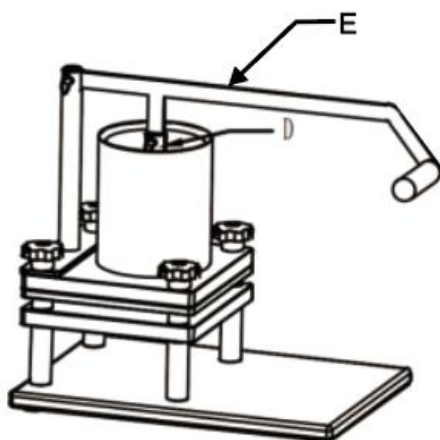
Step1

Unscrew 2knobs,put the B fitting on the screw and tighten the two knobs

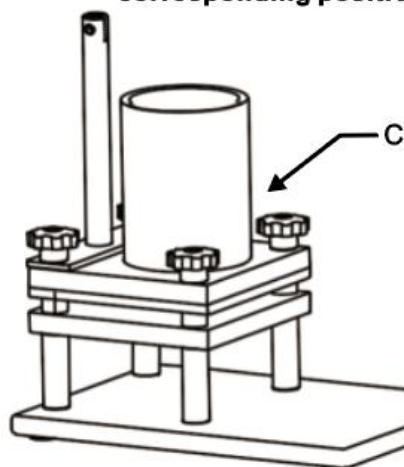


Step3

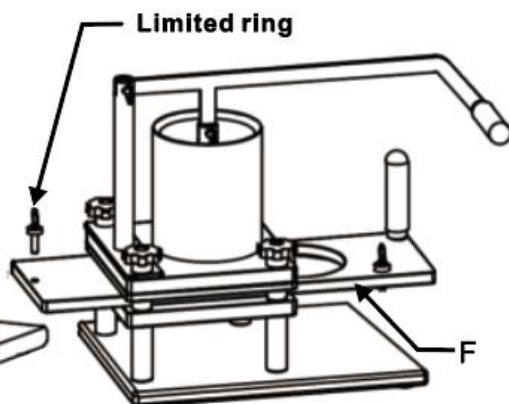
Use Ring pin connect the D and E



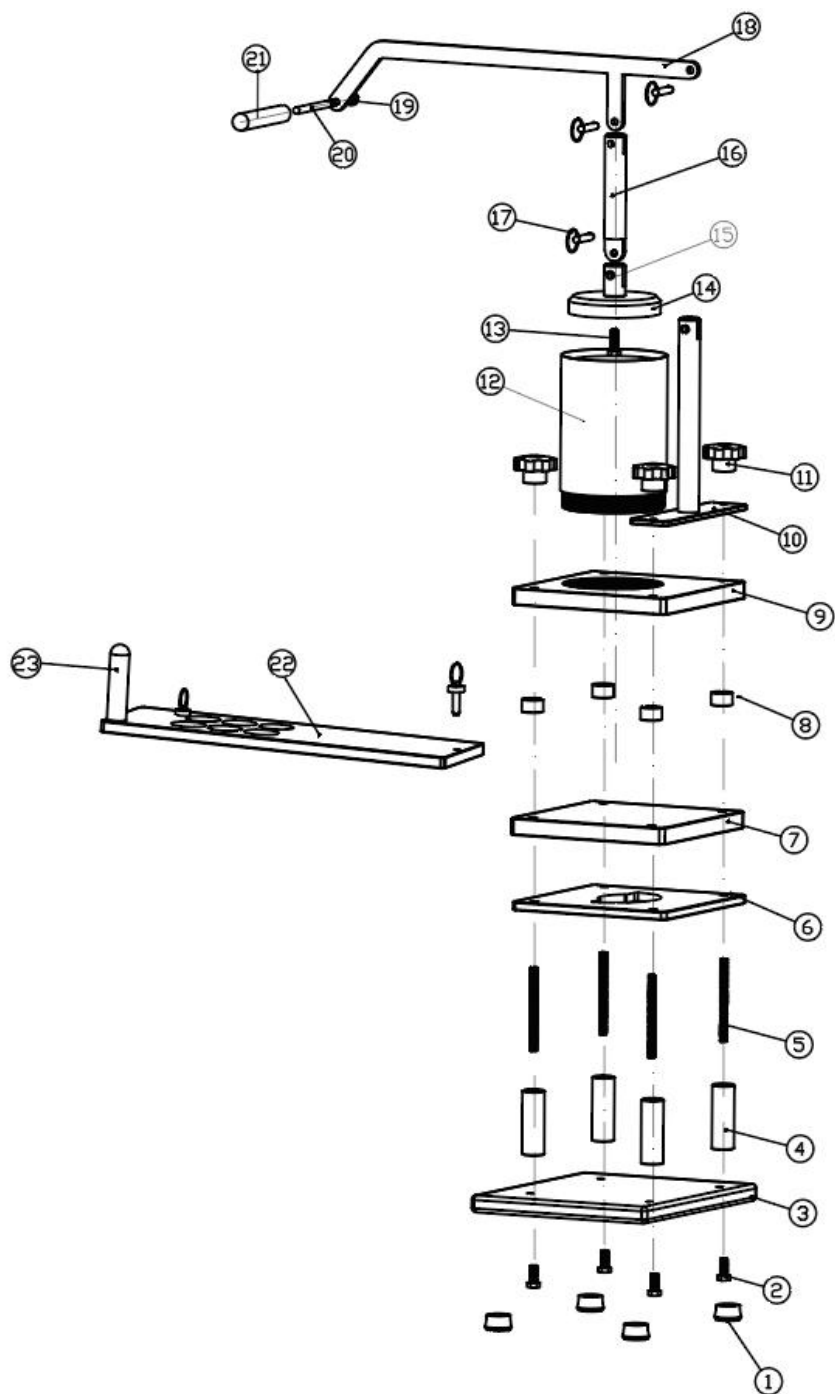
Step2
Tighten C clockwise in the corresponding position



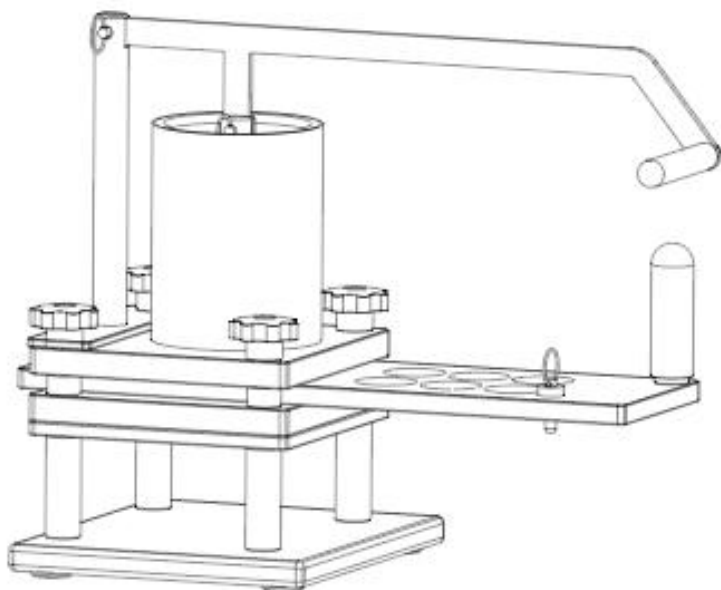
Step4
Unscrew limited ring pin then insert the F then tighten the limited ring pin.

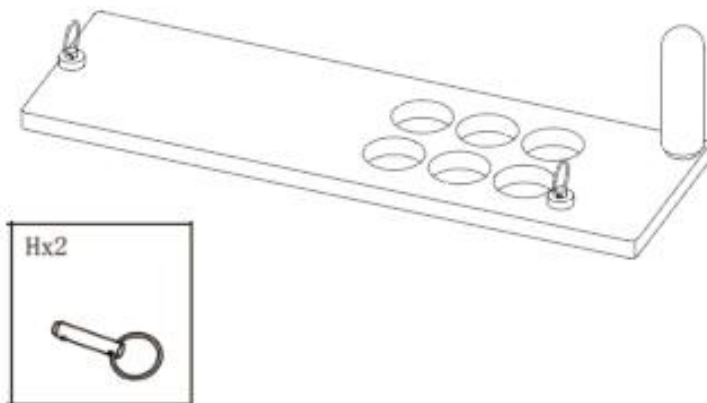


Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4



Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
17	Gib	5
18	Strut	1
19	Cap-shaped nut	1
20	Strut handle spindle	1
21	Strut handle	1
22	Sliding plate	1
23	Sliding plate handle	1





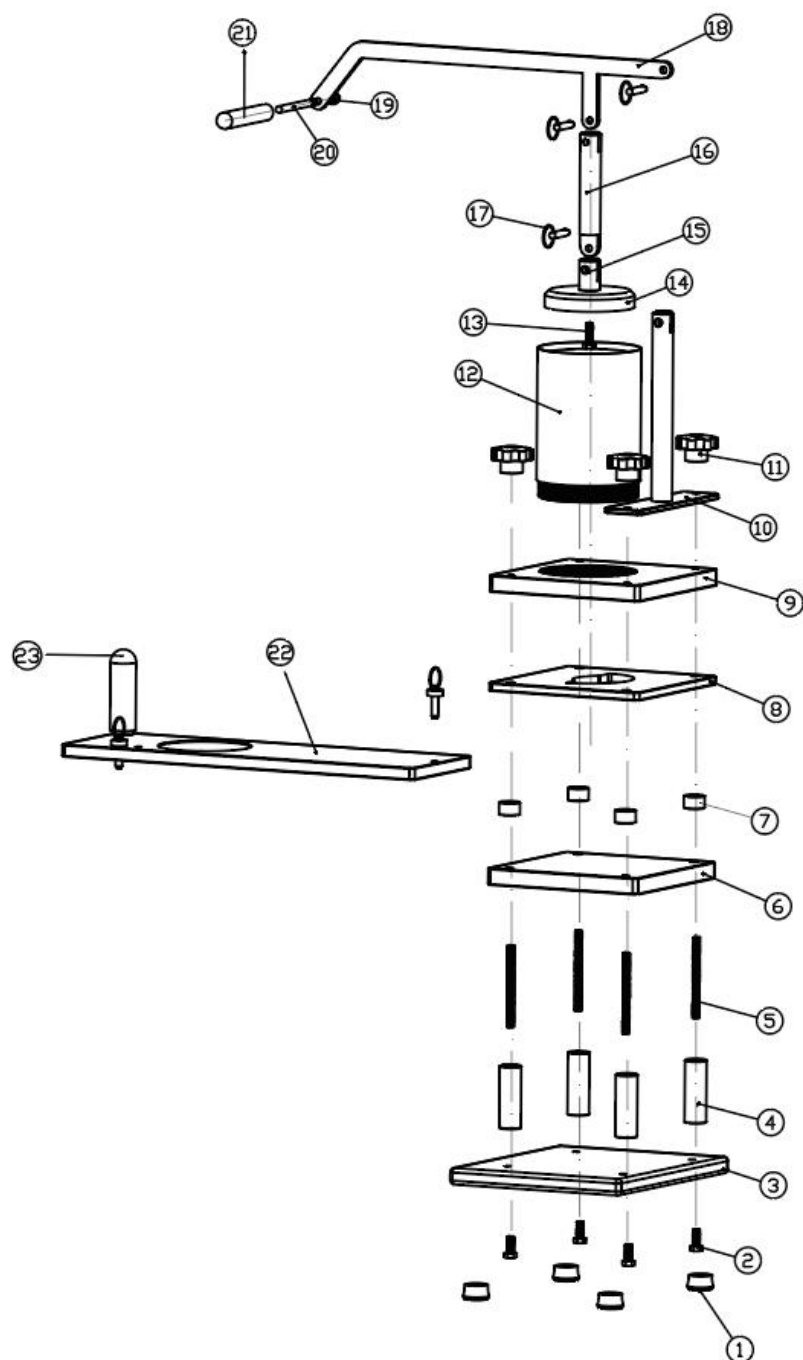
**Remark: We need 5pcs Hx2 for each machine,
We will give 2pcs for free, thank you**

Cleaning Instructions

- 1) Unscrew 4 knobs from threaded studs. This will allow you to disassemble all of the component parts of the Machine.
- 2) Lift off the Pivot Bar & Pivot Bar Base from the threaded studs. This will also remove the Lever c/w Handle, Connecting Arm and Piston assembly. These items can be cleaned as an assembly or you can take three components apart by pulling out the 3 Pivot or Stop Ring Pins that hold this assembly together and clean them individually.
- 3) Lift off the Top Plate with the Fill Tube from the threaded studs. The Fill Tube can be unscrewed from the Top Plate.
- 4) Lift off the 4 Stanchions from the 4 threaded studs.
- 5) Remove the Mold Plate from the Bed Plate.
- 6) Remove the Bed Plate from the 4 threaded studs. All items, including the Base, can be brought to a sink for cleaning and sanitizing. To reassemble the machine reverse the above procedure.

Hamburger machine pork test results

:130 mm:215g-220g 55mm:39g-41g 110mm:154g-158g
95mm:117g 85mm:100g



Serial number	Parts	Usage amount
1	Suction cup	4
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8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4

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Address : Baoshanqu Shuangchenglu 803long 11hao 1602A-1609shi Shanghai

Imported to USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730

Imported to AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australia

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Pooledas Group Ltd
Unit 5 Albert Edward House, The Pavilions
Preston, United Kingdom

EC	REP
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SHUNSHUN GmbH
Römeräcker 9 Z2021, 76351
Linkenheim-Hochstetten, Germany

Made In China

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MACHINE À GALETTES DE HAMBURGER

MODÈLE : HR-110L , HR-130L , HR-130L-50MM*6-100MM

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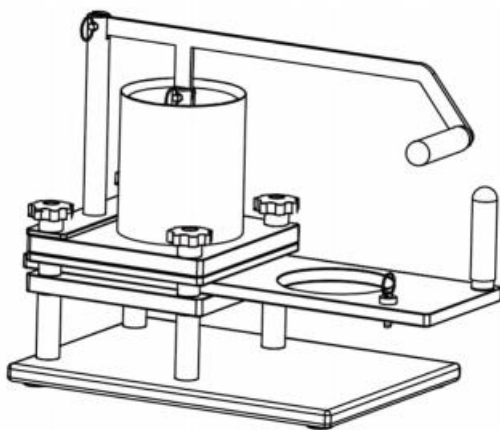
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Avertissement - Pour réduire le risque de blessure, l'utilisateur doit lire attentivement le manuel d'instructions.

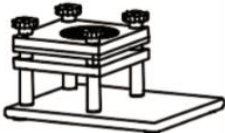
GARANTIES IMPORTANTES

Suivez toujours les précautions de sécurité de base lorsque vous utilisez ces appareils. Ceux-ci inclus:

1. L'appareil ne doit pas être utilisé avec des enfants. Les enfants peuvent subir des blessures. Par conséquent, ce produit doit être placé dans une position que les enfants ne peuvent pas toucher.
2. Pour un fonctionnement et une durée de vie optimaux de l'appareil, veuillez suivre les instructions.
3. Les acides alimentaires corroderont le métal. Nettoyez toujours cet équipement de préparation des aliments immédiatement après chaque utilisation. Pour conserver son apparence et augmenter sa durée de vie, nettoyez-le quotidiennement.
4. Ne mettez pas ces appareils dans un lave-vaisselle ou tout autre appareil de nettoyage automatique pour le nettoyage.
5. L'utilisation d'accessoires ou de modifications non fournis par le fabricant peut entraîner des dangers.
7. Avant d'utiliser cet équipement pour la première fois, veuillez retirer tous les matériaux d'emballage et de fixation conformément à l'illustration et les utiliser après l'installation.
6. Ces appareils nécessitent une lubrification régulière. Essuyez la tige de guidage avec de l'huile minérale, un lubrifiant de qualité alimentaire ou une serviette lorsqu'une lubrification est nécessaire. Ne pas lubrifier avec de l'huile de cuisson ou une autre graisse. Sinon, il deviendra visqueux et affectera l'utilisation.

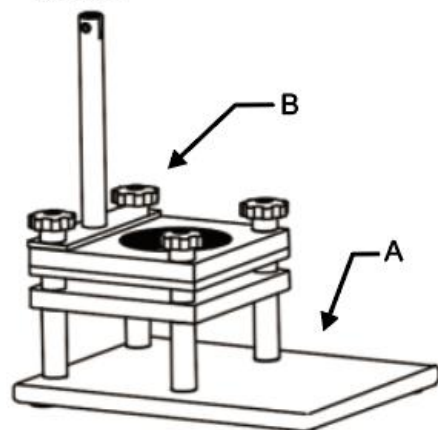
CONSERVEZ CES INSTRUCTIONS

1. Liste des pièces de rechange :

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

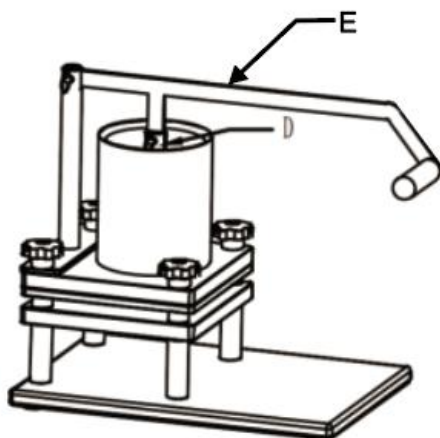
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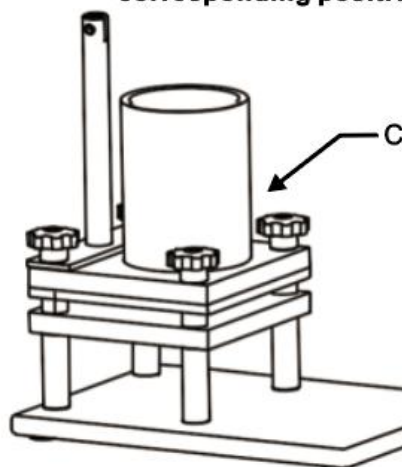


Step3

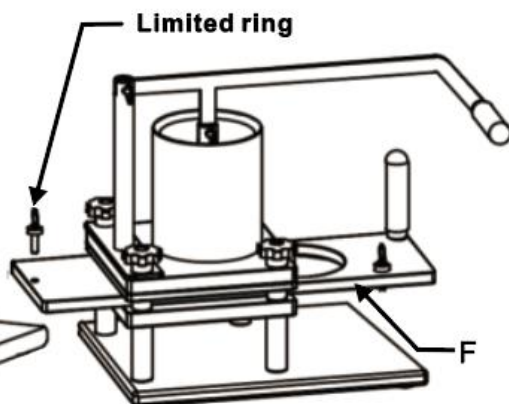
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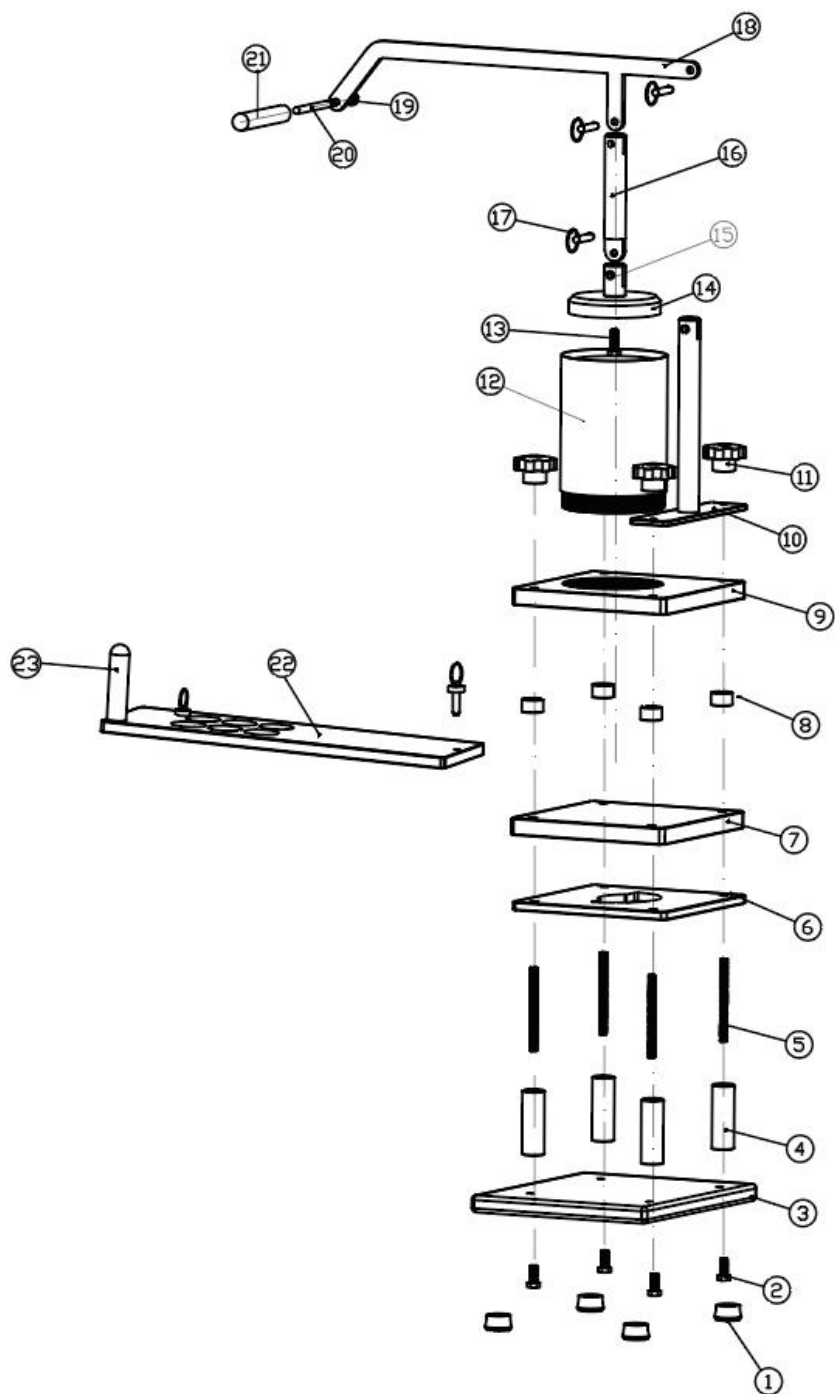
Step2
Tighten C clockwise in the corresponding position



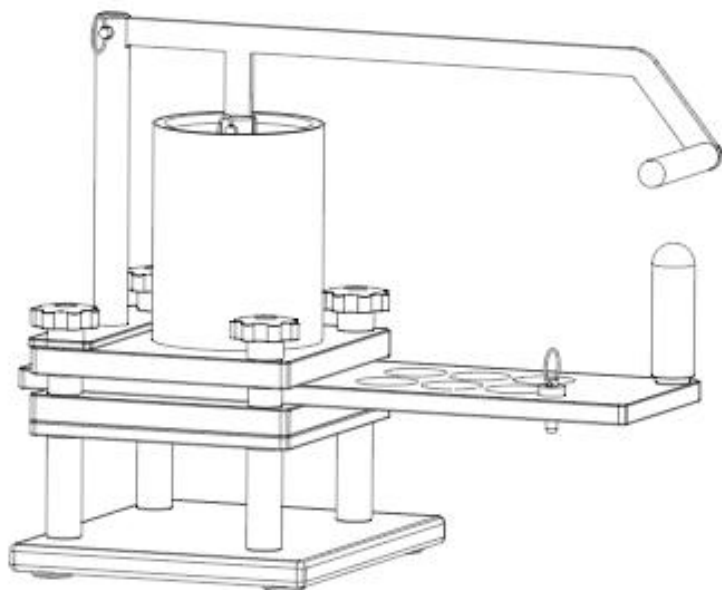
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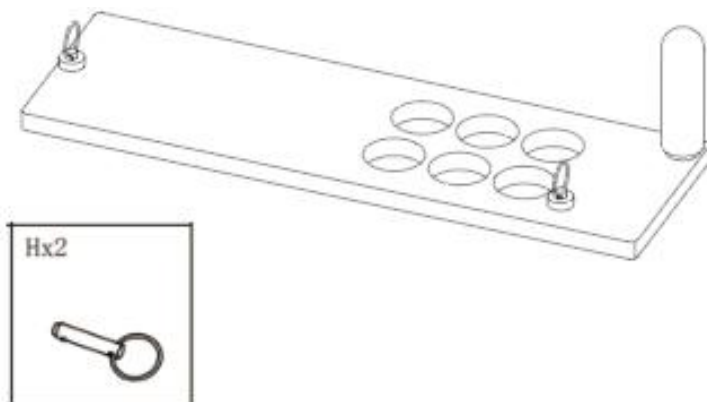


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8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4



Serial number	Parts	Usage amount
12	Cylinder	1
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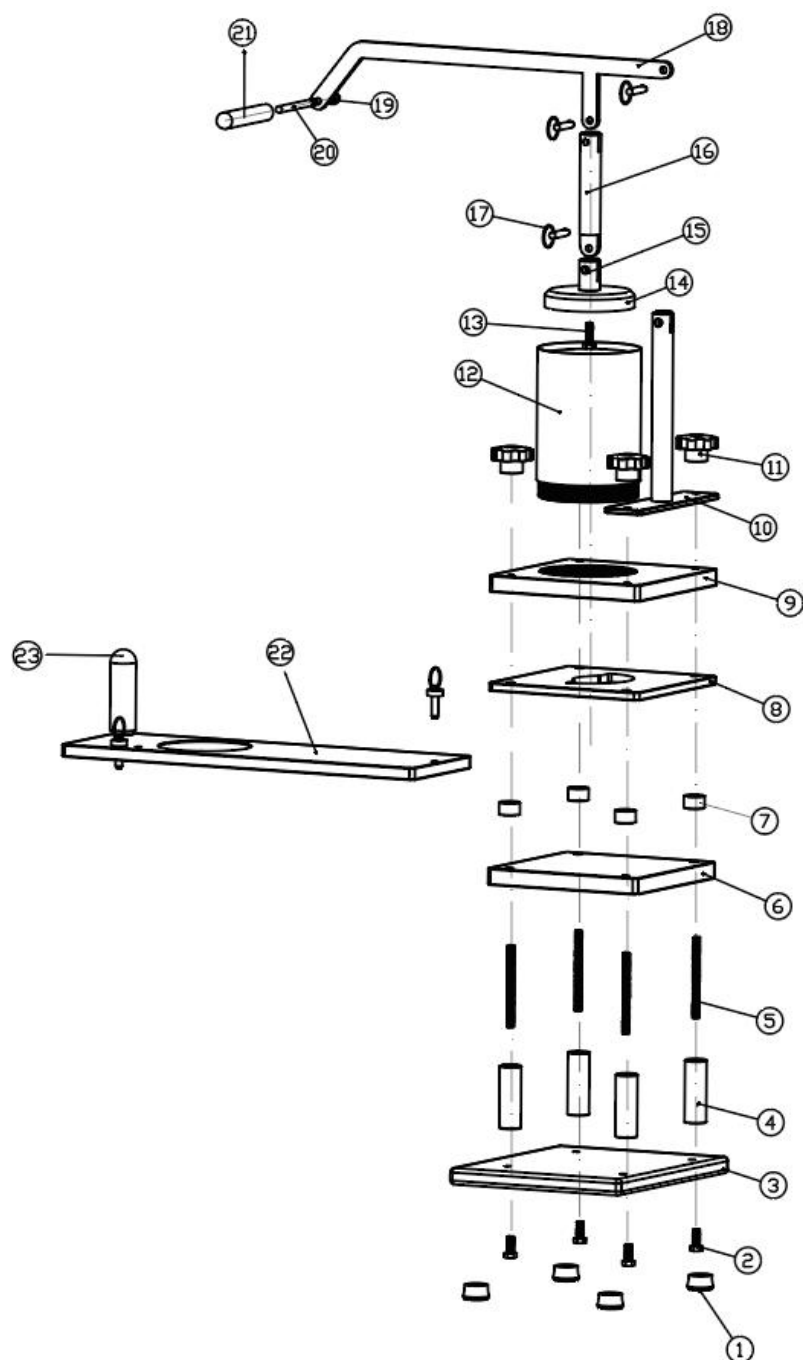


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Nettoyage Instructions

- 2) Dévissez les 4 boutons des goujons filetés. Cela permettra vous permettent de démonter tous les composants de la Machine e.
 - 2) Soulevez la barre pivotante et la base de la barre pivotante du support fileté. goujons. Cela permettra également de retirer le levier avec poignée, le bras de connexion et l'ensemble piston. Ces éléments peuvent être nettoyé en bloc ou vous pouvez en prendre trois composants séparés en retirant les 3 pivots ou l'anneau d'arrêt Des broches qui maintiennent cet ensemble ensemble et les nettoient individuellement.
 - 3) Soulevez la plaque supérieure avec un remplissage Tube à partir des goujons filetés . Le tube de remplissage peut être dévissé de la plaque supérieure.
 - 4) Soulevez les 4 chandeliers des 4 goujons filetés .
 - 5) Retirez la plaque de moule de la plaque de base.
 - 6) Retirez la plaque de lit des 4 goujons filetés. Tous les éléments, y compris la base, peuvent être amenés dans un évier. pour le nettoyage et la désinfection. Pour remonter la machine inversez la procédure ci-dessus.
- Résultats des tests de porc sur machine à hamburger

:130mm:215g-220g 55mm:39g-41g 110mm:154g-158g
95mm:117g 85mm:100g



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Fabriqu  en Chine

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HAMBURGER-PATTY-MASCHINE

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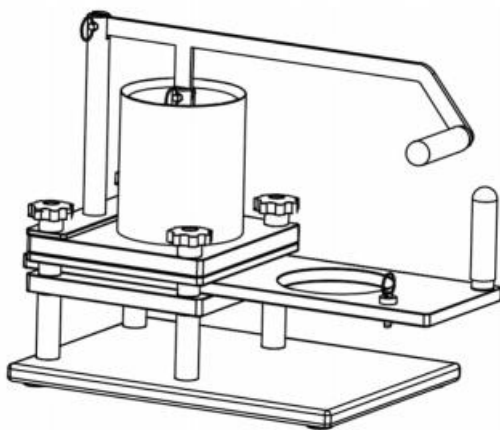
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Warnung: Um das Verletzungsrisiko zu verringern, muss der Benutzer die Bedienungsanleitung sorgfältig lesen.

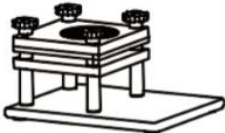
WICHTIGE SICHERHEITSMASSNAHMEN

Befolgen Sie bei der Verwendung dieser Geräte stets die grundlegenden Sicherheitsvorkehrungen. Diese beinhalten:

1. Das Gerät sollte nicht mit Kindern verwendet werden. Bei Kindern kann es zu Verletzungen kommen . Daher sollte dieses Produkt an einem Ort aufgestellt werden, den Kinder nicht berühren können.
2. Für einen optimalen Betrieb und eine optimale Lebensdauer des Gerätes befolgen Sie bitte die Anweisungen.
3. Lebensmittelsäuren korrodieren das Metall. Reinigen Sie dieses Lebensmittelzubereitungsgerät immer sofort nach jedem Gebrauch. Um das Aussehen zu erhalten und die Lebensdauer zu erhöhen, reinigen Sie es täglich.
4. Stellen Sie diese Geräte zur Reinigung nicht in die Spülmaschine oder ein anderes automatisches Reinigungsgerät.
5. Die Verwendung von Zubehör oder Modifikationen, die nicht vom Hersteller bereitgestellt wurden, kann zu Gefahren führen.
7. Bevor Sie dieses Gerät zum ersten Mal verwenden, entfernen Sie bitte alle Verpackungs- und Befestigungsmaterialien gemäß der Abbildung und verwenden Sie diese nach der Installation.
6. Diese Geräte erfordern eine regelmäßige Schmierung. Wischen Sie die Führungsstange bei Bedarf mit Mineralöl, lebensmittelechtem Schmiermittel oder einem Handtuch ab. Nicht mit Speiseöl oder einem anderen Fett schmieren. Andernfalls wird es zähflüssig und beeinträchtigt die Verwendung.

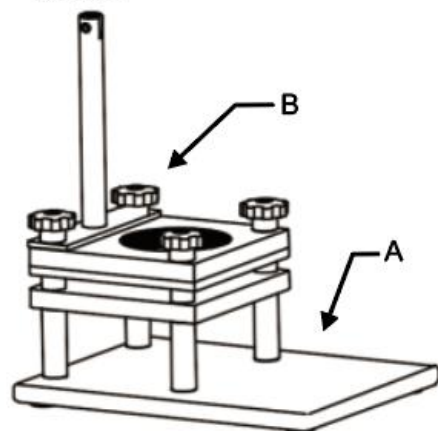
ANLEITUNG AUFBEWAHREN

1. Ersatzteilliste :

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

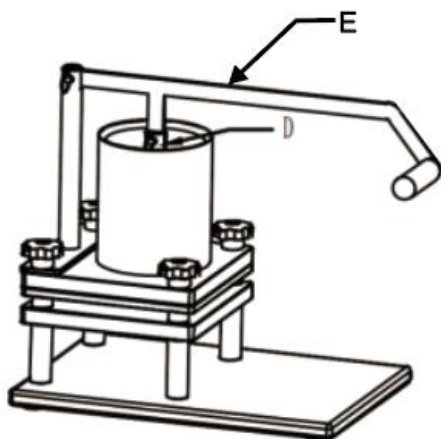
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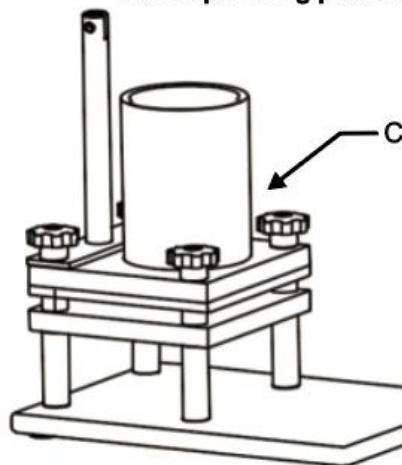


Step3

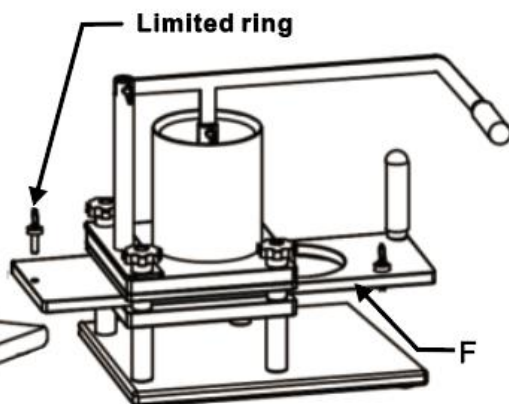
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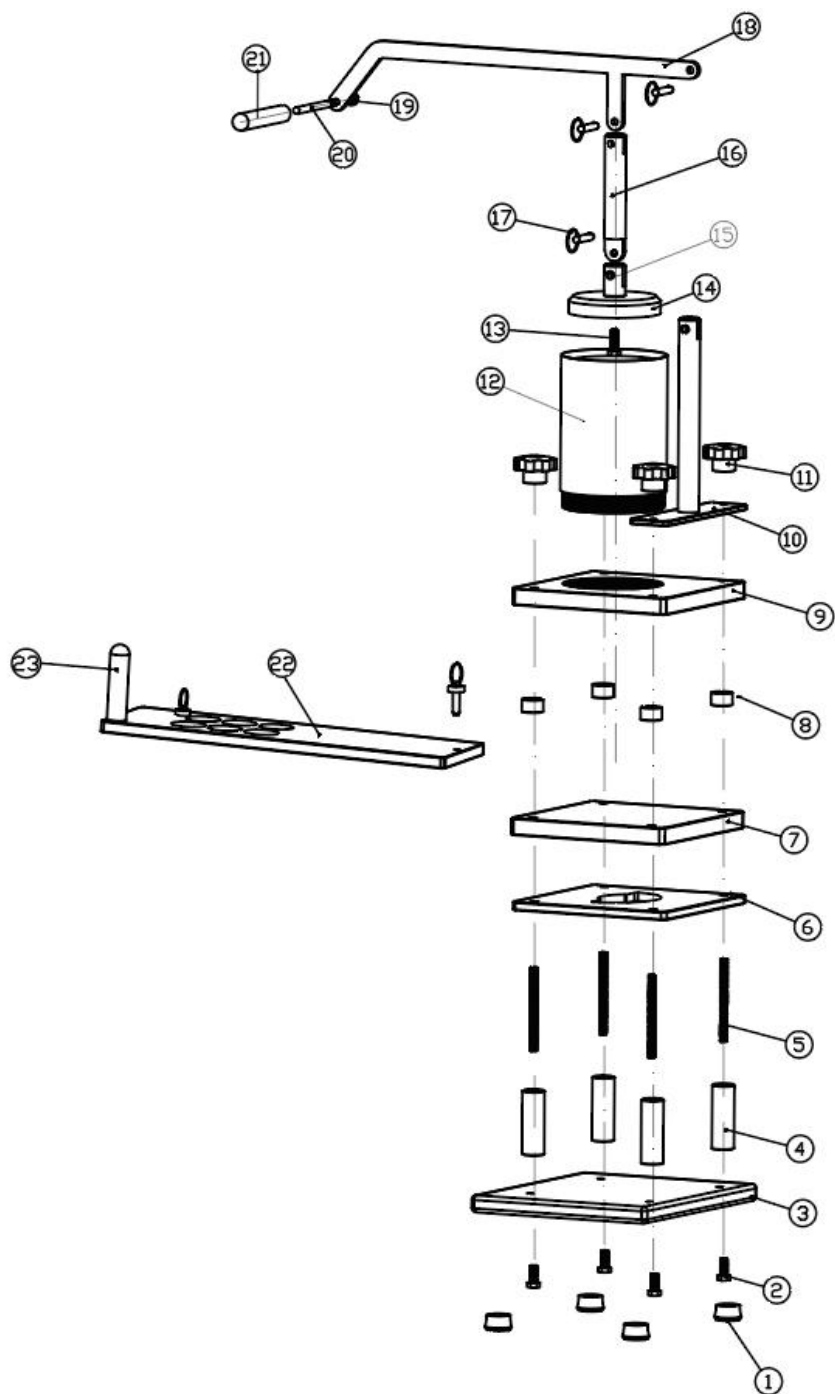
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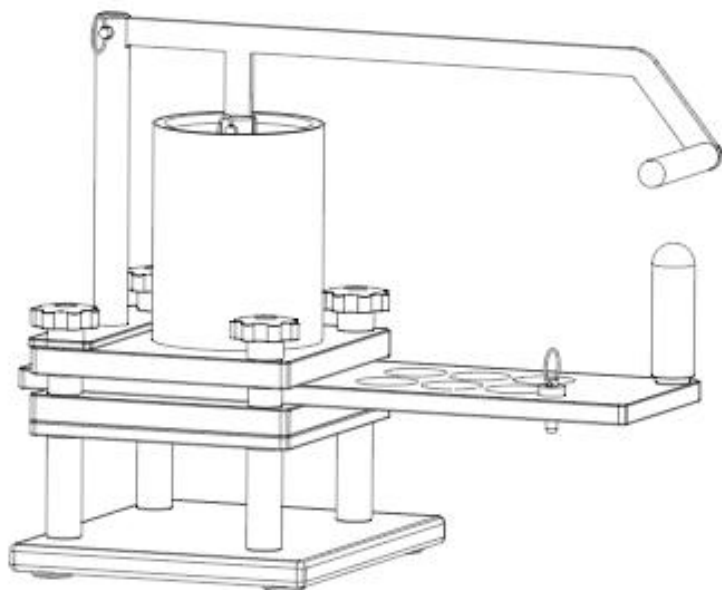
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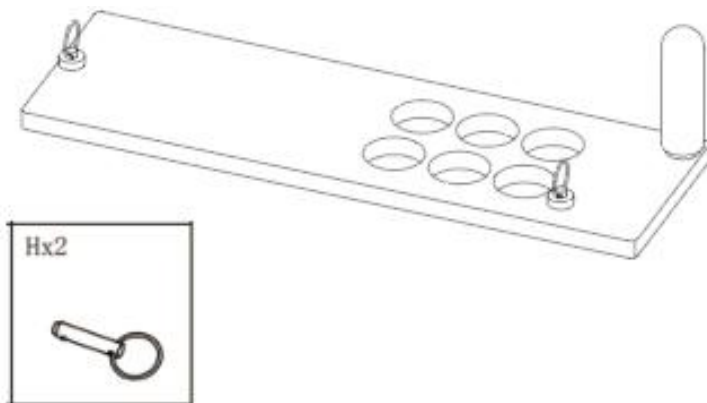


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Reinigung Anweisungen

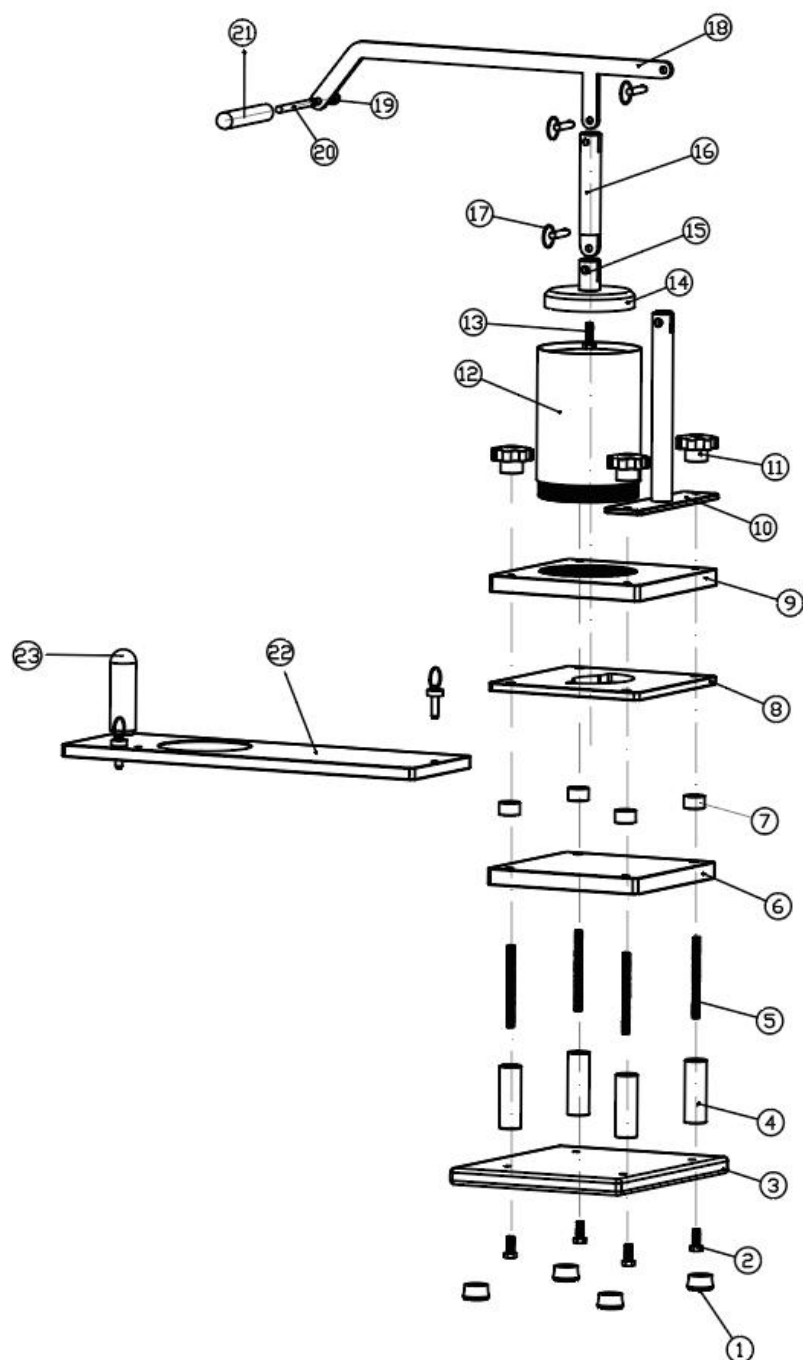
- 3) Schrauben Sie die 4 Knöpfe von den Gewindebolzen ab ermöglichen die Demontage aller Einzelteile der Maschine e.
- 2) Heben Sie die Pivot Bar und die Pivot Bar Base vom Gewinde ab Bolzen. Dadurch wird auch der Hebel mit Griff, Verbindungsarm und Kolbenbaugruppe entfernt. Diese Artikel können als Baugruppe gereinigt werden oder Sie können drei nehmen Komponenten auseinander, indem Sie den 3-Dreh- oder Anschlagring herausziehen Stifte, die diese Baugruppe zusammenhalten und reinigen individuell.
- 3) Heben Sie die obere Platte mit einer Füllung ab Rohr aus den Gewindebolzen . Das Füllrohr kann von der oberen Platte abgeschraubt werden.
- 4) Heben Sie die 4 Stützen von den 4 Gewindebolzen ab .
- 5) Entfernen Sie die Formplatte von der Grundplatte.
- 6) Entfernen Sie die Grundplatte von den 4 Gewindebolzen. Alle Gegenstände, einschließlich der Basis, können zu einem Waschbecken gebracht werden zum Reinigen und Desinfizieren. Zum Zusammenbau der Maschine Gehen Sie wie oben beschrieben in umgekehrter Reihenfolge

vor.

Ergebnisse des Hamburger-Schweinefleischtests

:130mm:215g-220g 55mm: 39g-41g 110 mm: 154 g – 158 g

95 mm: 117 g 85 mm: 100 g



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3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4

Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
17	Gib	5
18	Strut	1
19	Cap-shaped nut	1
20	Strut handle spindle	1
21	Strut handle	1
22	Sliding plate	1
23	Sliding plate handle	1

Adresse : Baoshanqu Shuangchenglu 803long 11hao 1602A-1609shi Shanghai

In die USA importiert: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730

Importiert nach AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australien

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MACCHINA PER HAMBURGER

MODELLO: HR-110L , HR-130L , HR-130L-50MM*6-100MM

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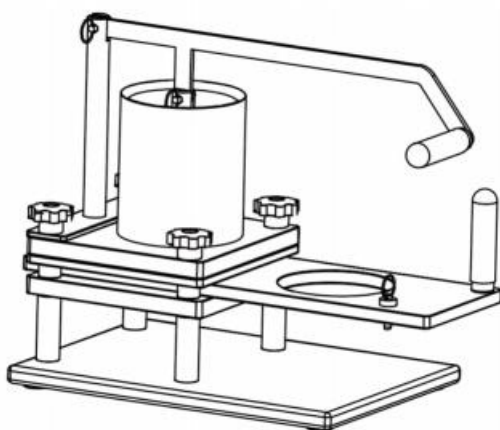
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MODELLO: HR-110L , HR-130L , HR-130L-50MM*6-100MM



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Avvertenza: per ridurre il rischio di lesioni, l'utente deve leggere attentamente il manuale di istruzioni.

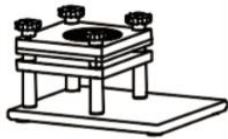
TUTELA IMPORTANTE

Seguire sempre le precauzioni di sicurezza di base quando si utilizzano questi dispositivi. Questi includono:

1. Il dispositivo non deve essere utilizzato con i bambini. I bambini potrebbero subire lesioni accidentali. Pertanto, questo prodotto deve essere collocato in una posizione in cui i bambini non possano toccarlo.
2. Per un funzionamento e una durata ottimali del dispositivo, seguire le istruzioni.
3. Gli acidi alimentari corrodono il metallo. Pulisci sempre questa attrezzatura per la preparazione del cibo immediatamente dopo ogni utilizzo. Per preservarne l'aspetto e aumentarne la durata, puliscila quotidianamente.
4. Non mettere questi dispositivi in lavastoviglie o in altri dispositivi di pulizia automatica per la pulizia.
5. L'uso di accessori o modifiche non forniti dal produttore può causare pericoli.
7. Prima di utilizzare questa apparecchiatura per la prima volta, rimuovere tutto l'imballaggio e i materiali di fissaggio come illustrato nell'illustrazione e utilizzarli dopo l'installazione.
6. Questi dispositivi richiedono una lubrificazione regolare. Pulire l'asta di guida con olio minerale, lubrificante per alimenti o con un panno quando è necessaria la lubrificazione. Non lubrificare con olio da cucina o altro grasso. Altrimenti diventerà viscoso e ne influenzerà l'uso.

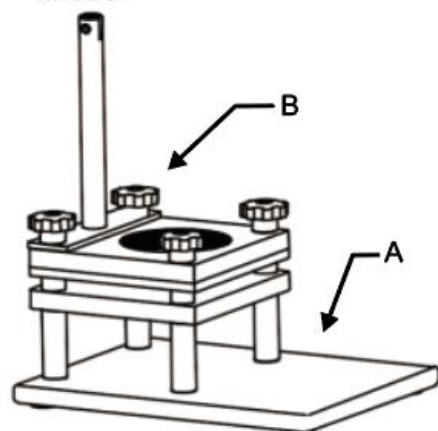
CONSERVA QUESTE ISTRUZIONI

1. Elenco delle parti di ricambio :

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

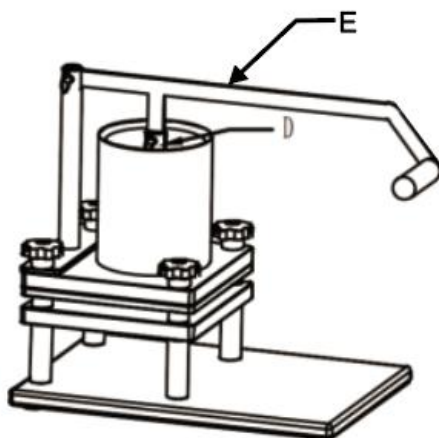
Step1

Unscrew 2knobs,put the B fitting on the screw and tighten the two knobs

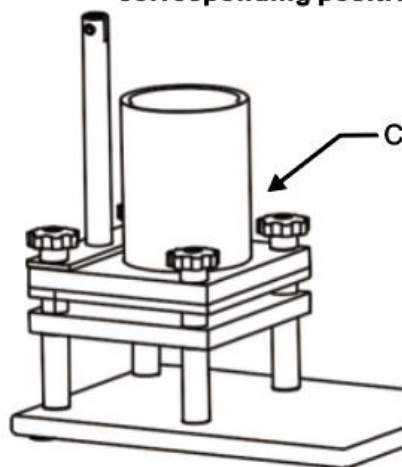


Step3

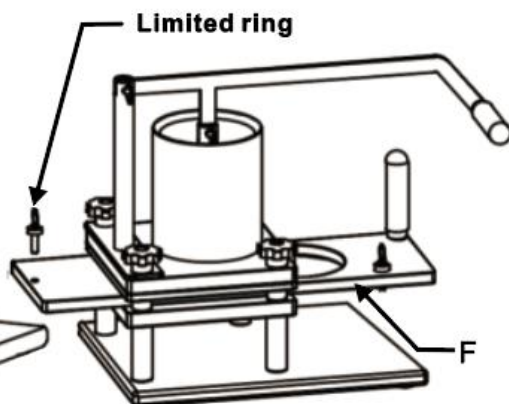
Use Ring pin connect the D and E



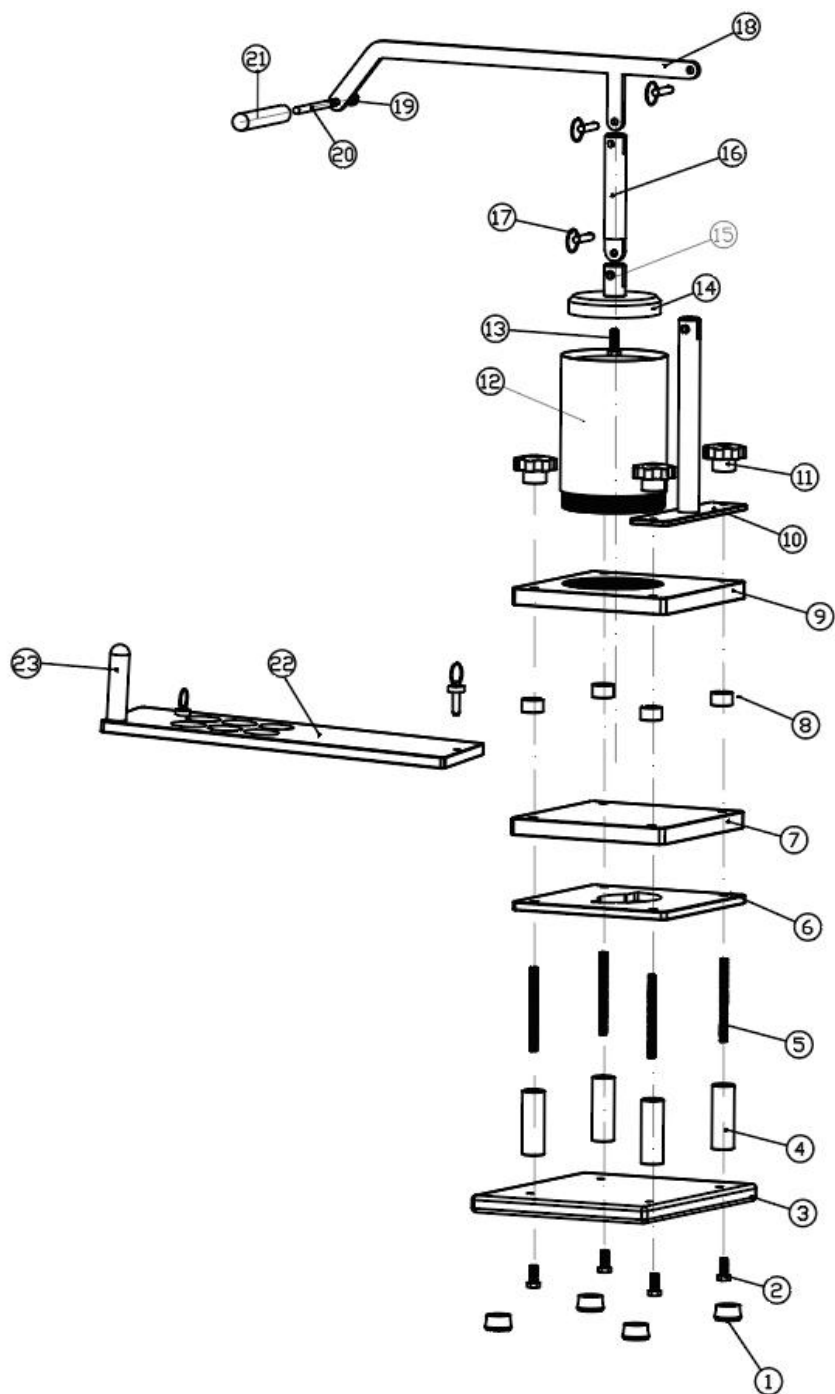
Step2
Tighten C clockwise in the corresponding position



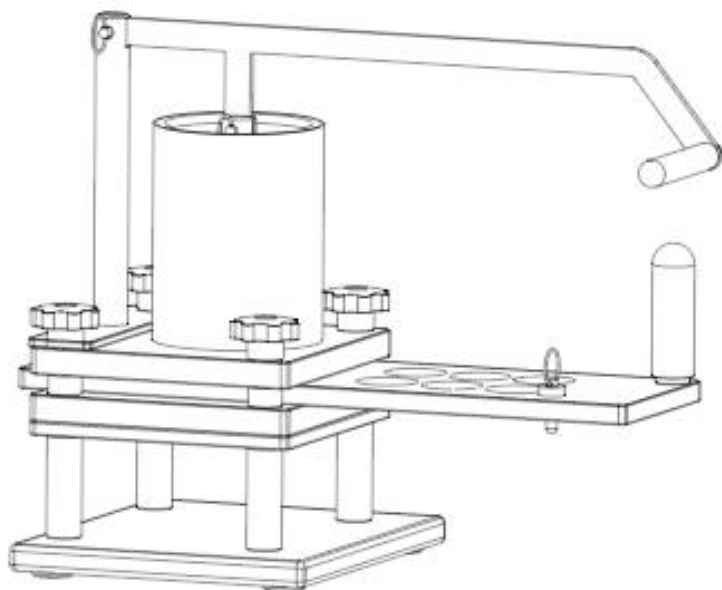
Step4
Unscrew limited ring pin then insert the F then tighten the limited ring pin.

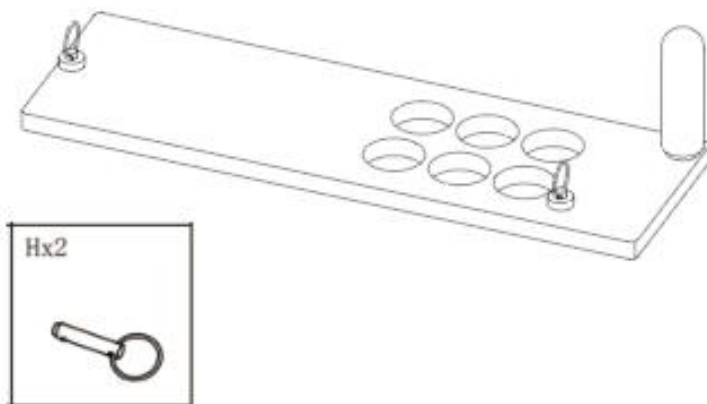


Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4



Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
17	Gib	5
18	Strut	1
19	Cap-shaped nut	1
20	Strut handle spindle	1
21	Strut handle	1
22	Sliding plate	1
23	Sliding plate handle	1





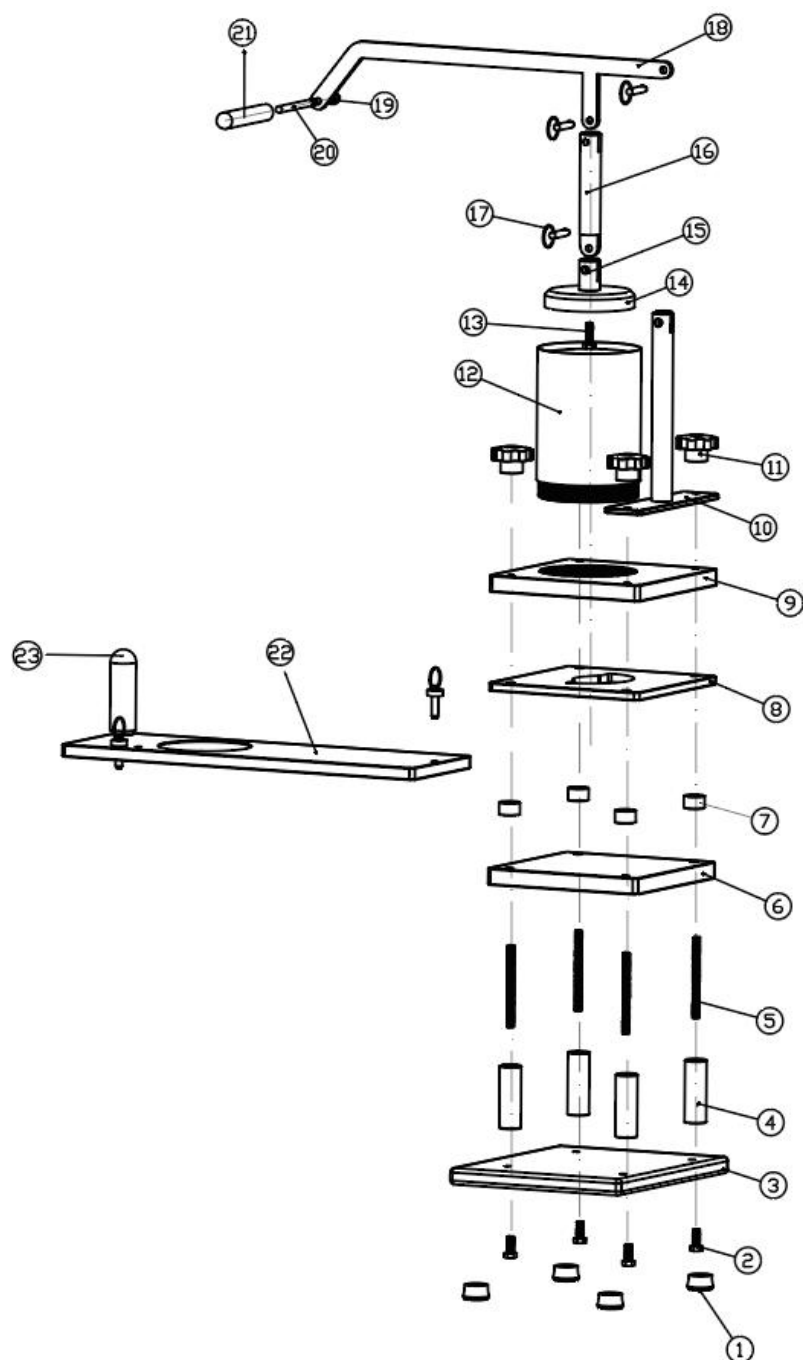
**Remark: We need 5pcs Hx2 for each machine,
We will give 2pcs for free, thank you**

Pulizia Istruzioni

- 4) Svitare 4 manopole dai perni filettati. Questo farà consentono di smontare tutte le parti che lo compongono della Machin e.
- 2) Sollevare la barra girevole e la base della barra girevole dalla parte filettata prigionieri. Ciò rimuoverà anche il gruppo leva con maniglia, braccio di collegamento e pistone. Questi articoli possono essere pulito come un insieme oppure puoi prenderne tre componenti separati estraendo i 3 perni o l'anello di arresto Perni che tengono insieme questo gruppo e li puliscono individualmente.
- 3) Sollevare la piastra superiore con un riempimento Tubo dai prigionieri filettati . Il tubo di riempimento può essere svitato dalla piastra superiore.
- 4) Sollevare i 4 montanti dai 4 prigionieri filettati .
- 5) Rimuovere la piastra dello stampo dalla piastra del basamento.
- 6) Rimuovere la piastra del letto dai 4 prigionieri filettati. Tutti gli articoli, inclusa la base, possono essere portati in un lavandino per la pulizia e l'igienizzazione. Per rimontare la macchina invertire la procedura sopra descritta.

Risultati del test della carne di maiale con macchina per hamburger

:130mm:215g-220g 55 mm: 39 g-41 g 110 mm: 154 g-158 g
95 mm: 117 g 85 mm: 100 g



Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
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Indirizzo : Baoshanqu Shuangchenglu 803long 11hao 1602A-1609shi Shanghai

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MÁQUINA PARA HACER HAMBURGUESAS

MODELO: HR-110L , HR-130L , HR-130L-50MM*6-100MM

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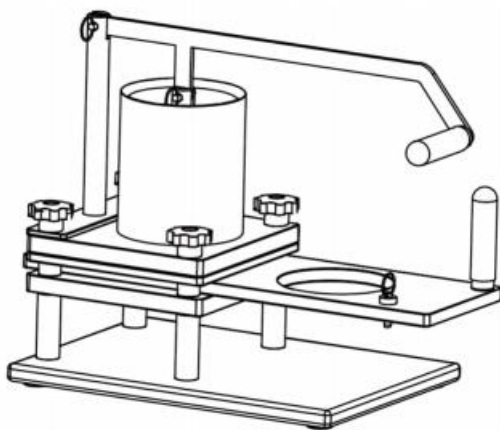
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MODELO: HR-110L , HR-130L , HR-130L-50MM*6-100MM



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Advertencia: para reducir el riesgo de lesiones, el usuario debe leer atentamente el manual de instrucciones.

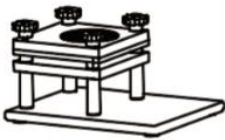
CONSIDERACIONES IMPORTANTES

Siga siempre las precauciones básicas de seguridad al utilizar estos dispositivos. Éstas incluyen:

1. El dispositivo no debe utilizarse con niños. Los niños pueden sufrir lesiones accidentales . Por lo tanto, este producto debe colocarse en una posición que los niños no toquen.
2. Para un funcionamiento y vida útil óptimos del dispositivo, siga las instrucciones.
3. Los ácidos alimentarios corroerán el metal. Limpie siempre este equipo de preparación de alimentos inmediatamente después de cada uso. Para mantener la apariencia y aumentar la vida útil, límpielo diariamente.
4. No coloque estos dispositivos en un lavavajillas u otro dispositivo de limpieza automático para su limpieza.
- 5.El uso de accesorios o modificaciones no proporcionadas por el fabricante puede causar peligros.
- 7.Antes de utilizar este equipo por primera vez, retire todo el embalaje y los materiales de fijación según la ilustración y utilícelos después de la instalación.
- 6.Estos dispositivos requieren una lubricación regular. Limpie la varilla guía con aceite mineral, lubricante de calidad alimentaria o una toalla cuando sea necesaria la lubricación. No lubrique con aceite de cocina u otra grasa. De lo contrario, se volverá viscoso y afectará el uso.

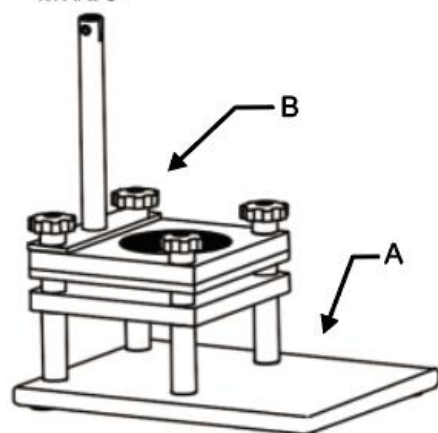
GUARDA ESTAS INSTRUCCIONES

1. Lista de repuestos :

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

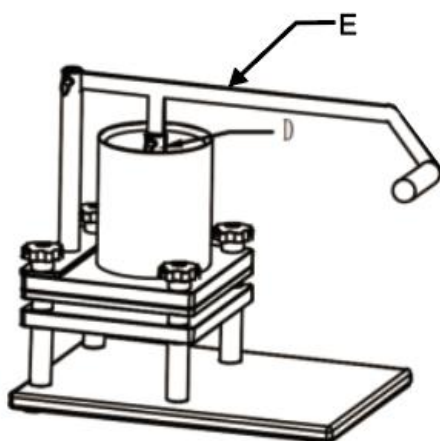
Step1

Unscrew 2knobs,put the B fitting on the screw and tighten the two knobs

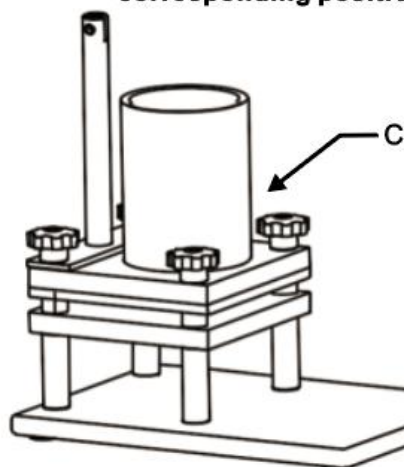


Step3

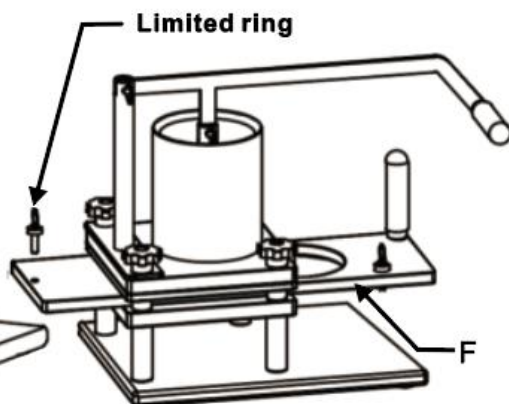
Use Ring pin connect the D and E



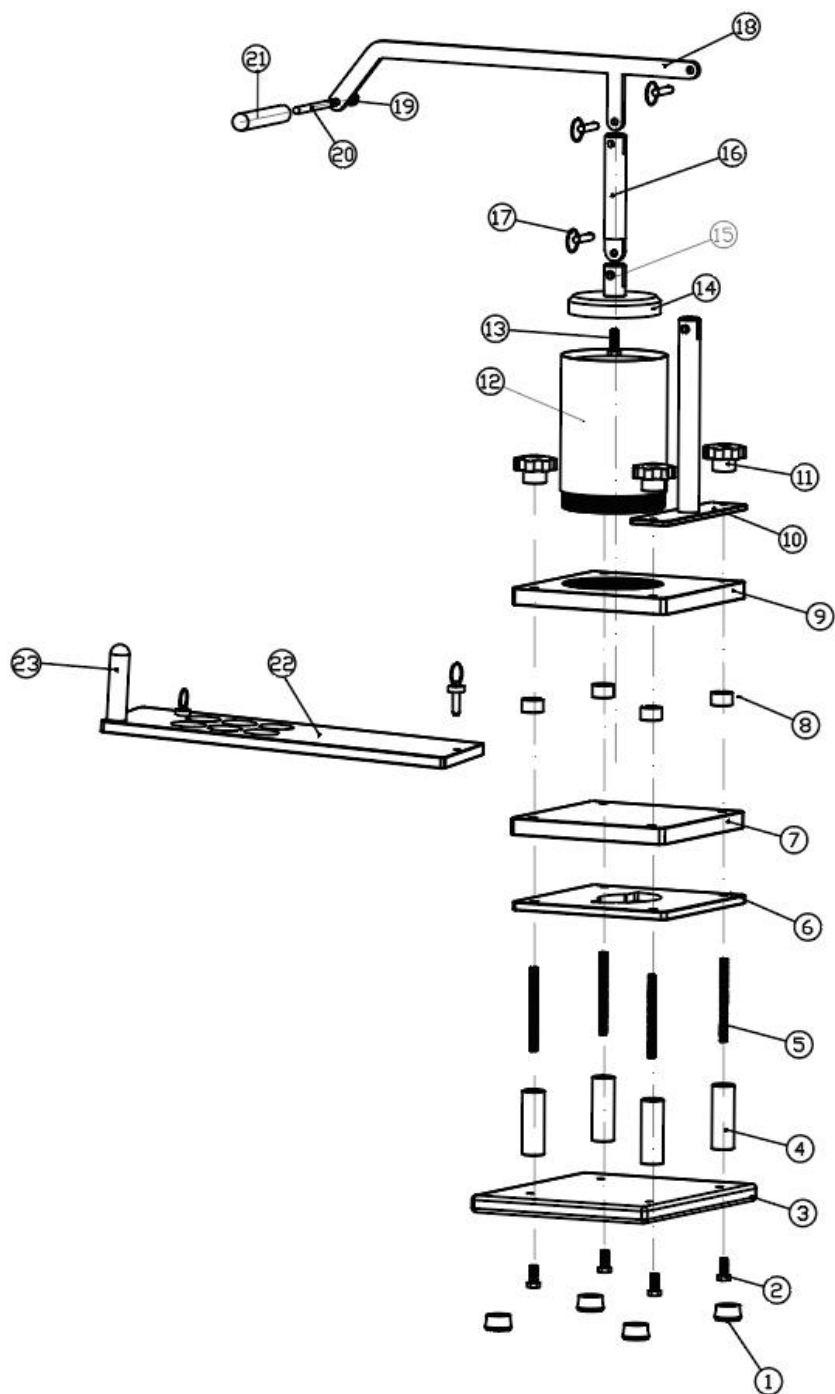
Step2
Tighten C clockwise in the corresponding position



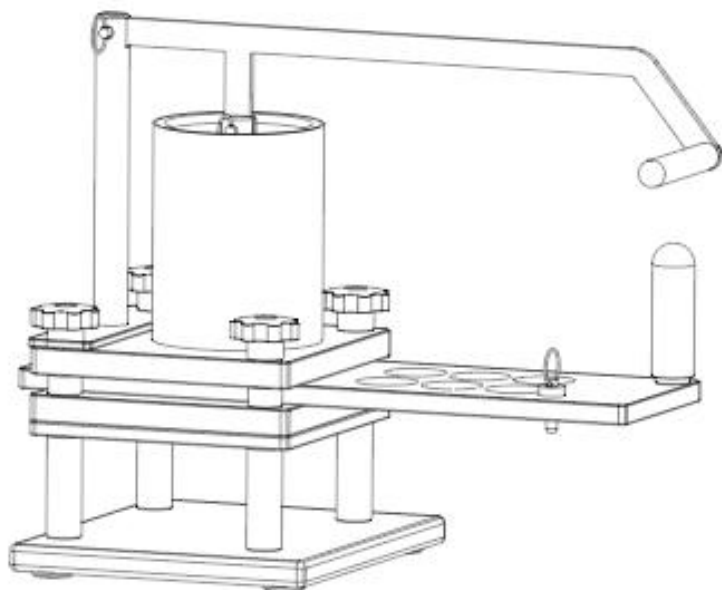
Step4
Unscrew limited ring pin then insert the F then tighten the limited ring pin.

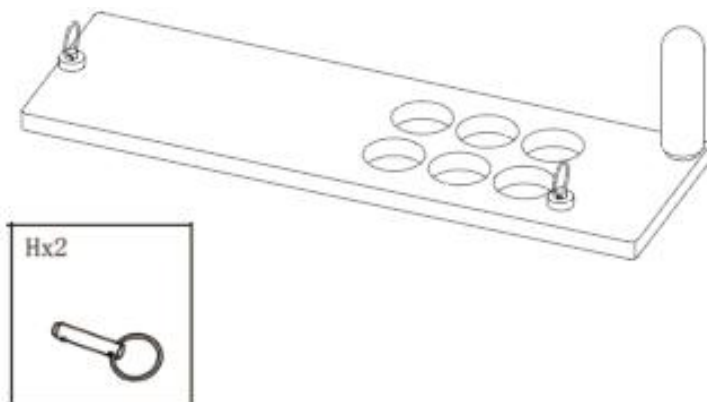


Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4



Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
17	Gib	5
18	Strut	1
19	Cap-shaped nut	1
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**Remark: We need 5pcs Hx2 for each machine,
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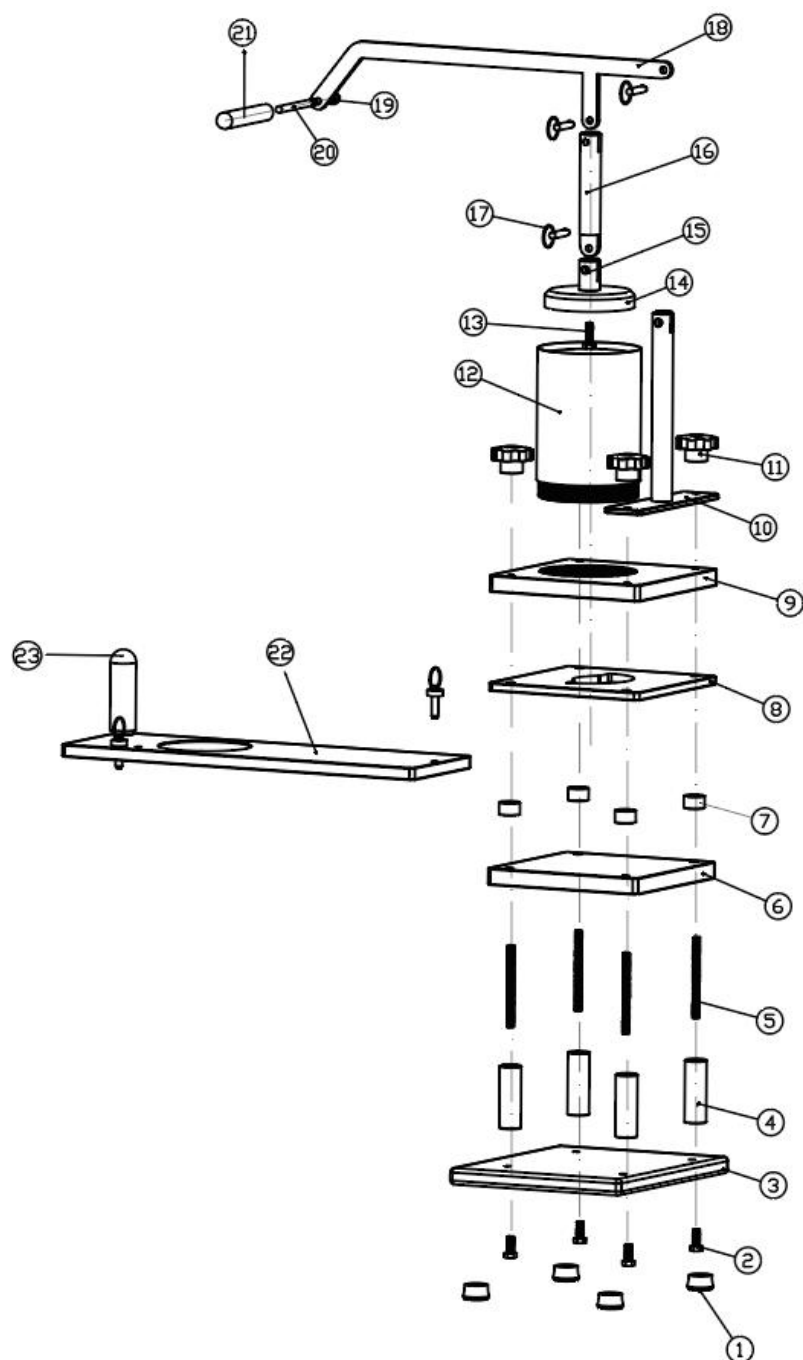
Limpieza Instrucciones

- 5) Desenrosque 4 perillas de los pernos roscados. Esto Le permite desmontar todos los componentes. de la máquina .
- 2) Levante la barra de pivote y la base de la barra de pivote de la rosca. pernos. Esto también quitará el conjunto de palanca con manija, brazo de conexión y pistón. Estos artículos pueden limpiarse como un conjunto o puede tomar tres Separe los componentes tirando hacia afuera del anillo de tope o de 3 pivotes. Pasadores que mantienen unido este conjunto y los limpian. individualmente.
- 3) Levante la placa superior con relleno Tubo de los espárragos roscados . El tubo de llenado se puede desenroscar de la placa superior.
- 4) Levante los 4 montantes de los 4 espárragos roscados .
- 5) Retire la placa del molde de la placa de la base.
- 6) Retire la placa de la cama de los 4 pernos roscados. Todos los elementos, incluida la base, se pueden llevar al fregadero. para limpieza y desinfección. Para volver a montar la máquina invierta el procedimiento anterior.

Resultados de la prueba de carne de cerdo en la máquina de

hamburguesas

:130 milímetros: 215g-220g 55mm: 39g-41g 110 mm: 154 g-158 g
95 mm: 117 g 85 mm: 100 g



Serial number	Parts	Usage amount
1	Suction cup	4
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MASZYNA DO HAMBURGERÓW

MODELU: HR-110L , HR-130L , HR-130L-50MM*6-100MM

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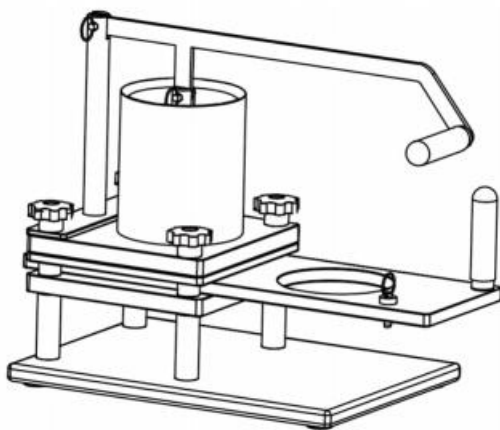
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Ostrzeżenie — aby zmniejszyć ryzyko obrażeń, użytkownik musi uważnie przeczytać instrukcję obsługi.

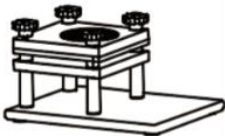
WAŻNI OCHRONIARZE

Podczas korzystania z tych urządzeń należy zawsze przestrzegać podstawowych zasad bezpieczeństwa. Obejmują one:

1. Urządzenia nie należy używać w obecności dzieci. Dzieci mogą doznać obrażeń w wyniku wypadków. Dlatego też produkt ten należy umieścić w miejscu, którego dzieci nie dotykają.
2. Dla optymalnego działania i żywotności urządzenia należy postępować zgodnie z instrukcją.
3. Kwasy spożywcze powodują korozję metalu. Zawsze czyść ten sprzęt do przygotowywania żywności natychmiast po każdym użyciu. Aby zachować wygląd i wydłużyć żywotność, czyść go codziennie.
4. Nie wkładaj tych urządzeń do zmywarki lub innego automatycznego urządzenia czyszczącego w celu czyszczenia.
5. Używanie akcesoriów lub modyfikacji niedostarczonych przez producenta może spowodować zagrożenie.
7. Przed pierwszym użyciem tego urządzenia należy usunąć całe opakowanie i elementy mocujące zgodnie z ilustracją i wykorzystać je po instalacji.
6. Urządzenia te wymagają regularnego smarowania. Jeśli konieczne jest smarowanie, wytrzyj pręt prowadzący olejem mineralnym, smarem dopuszczonym do kontaktu z żywnością lub ręcznikiem. Nie smarować olejem spożywczym ani innym smarem. W przeciwnym razie stanie się lepki i wpłynie na użytkowanie.

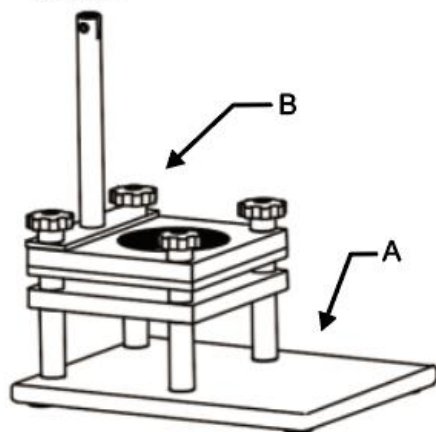
ZACHOWAJ TE INSTRUKCJE

1. Lista części zamiennych :

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

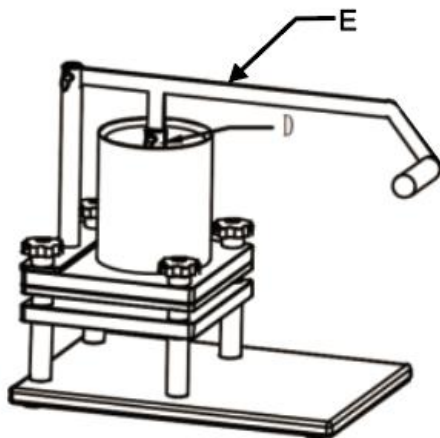
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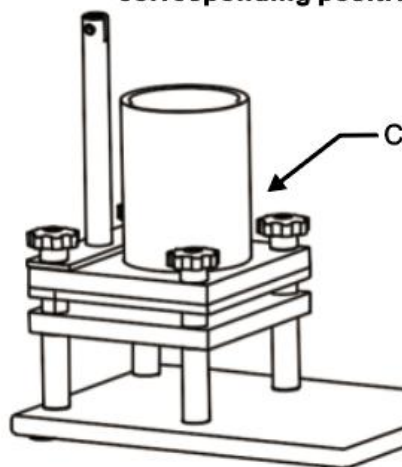


Step3

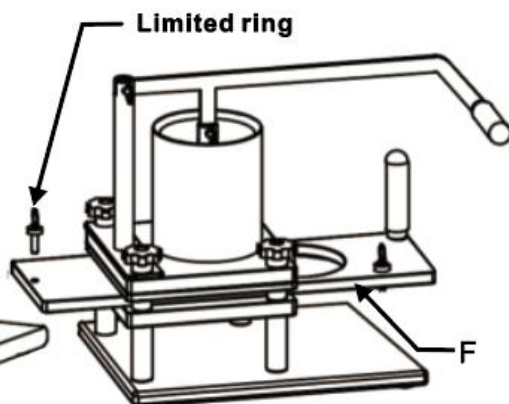
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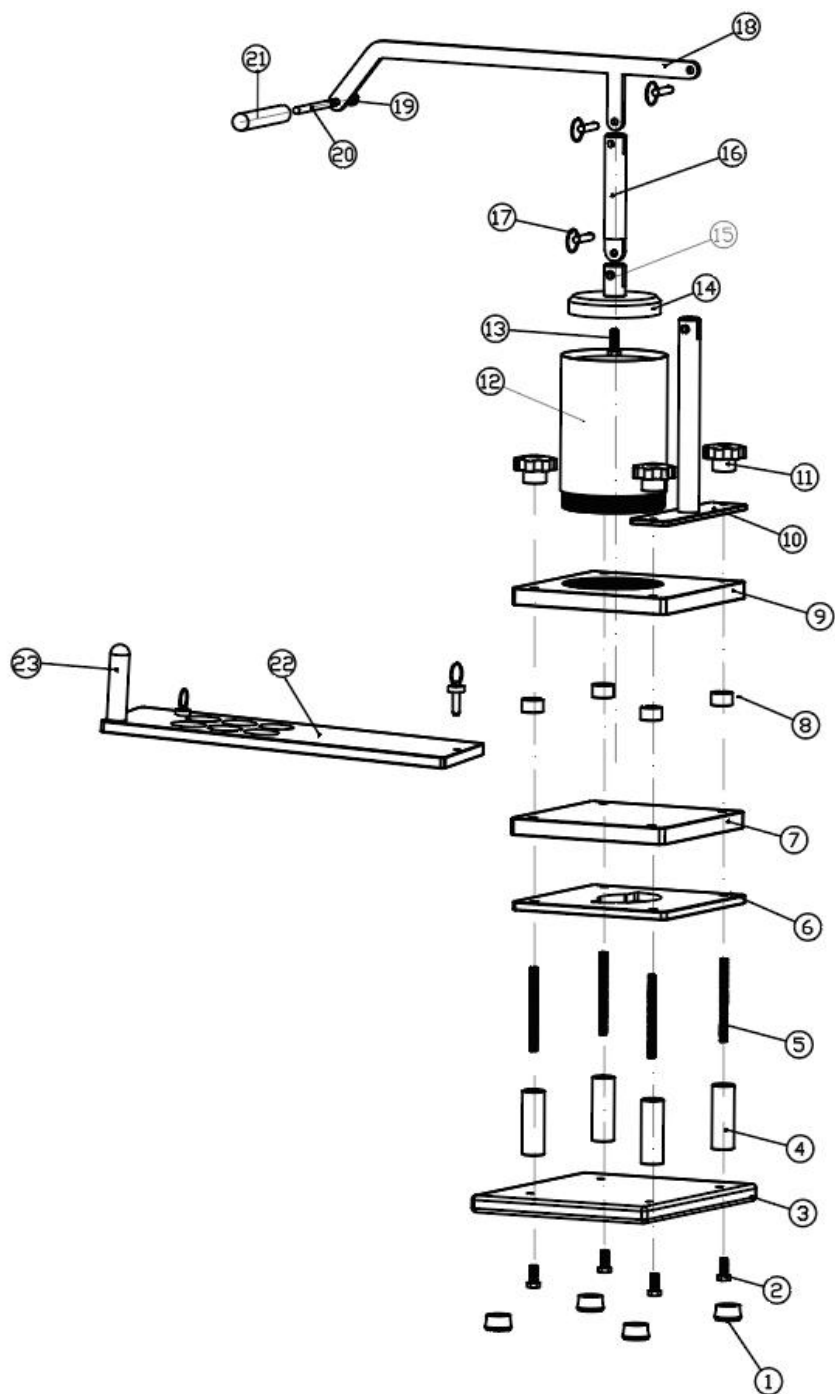
Step2
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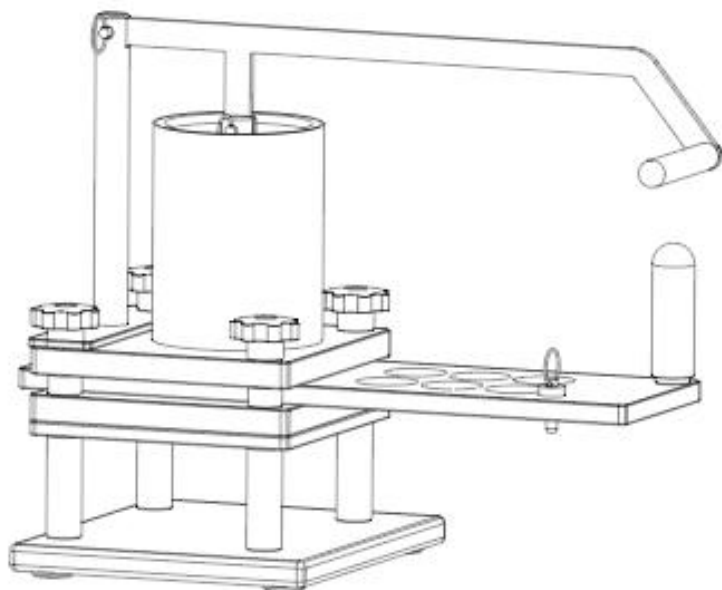
Step4
Unscrew limited ring pin then insert the F then tighten the limited ring pin.

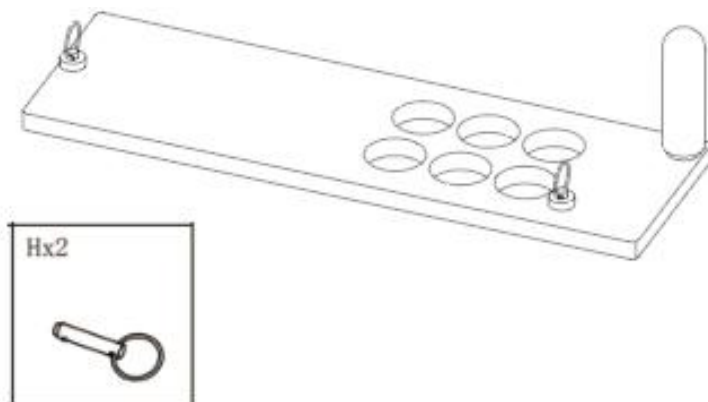


Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4



Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
17	Gib	5
18	Strut	1
19	Cap-shaped nut	1
20	Strut handle spindle	1
21	Strut handle	1
22	Sliding plate	1
23	Sliding plate handle	1

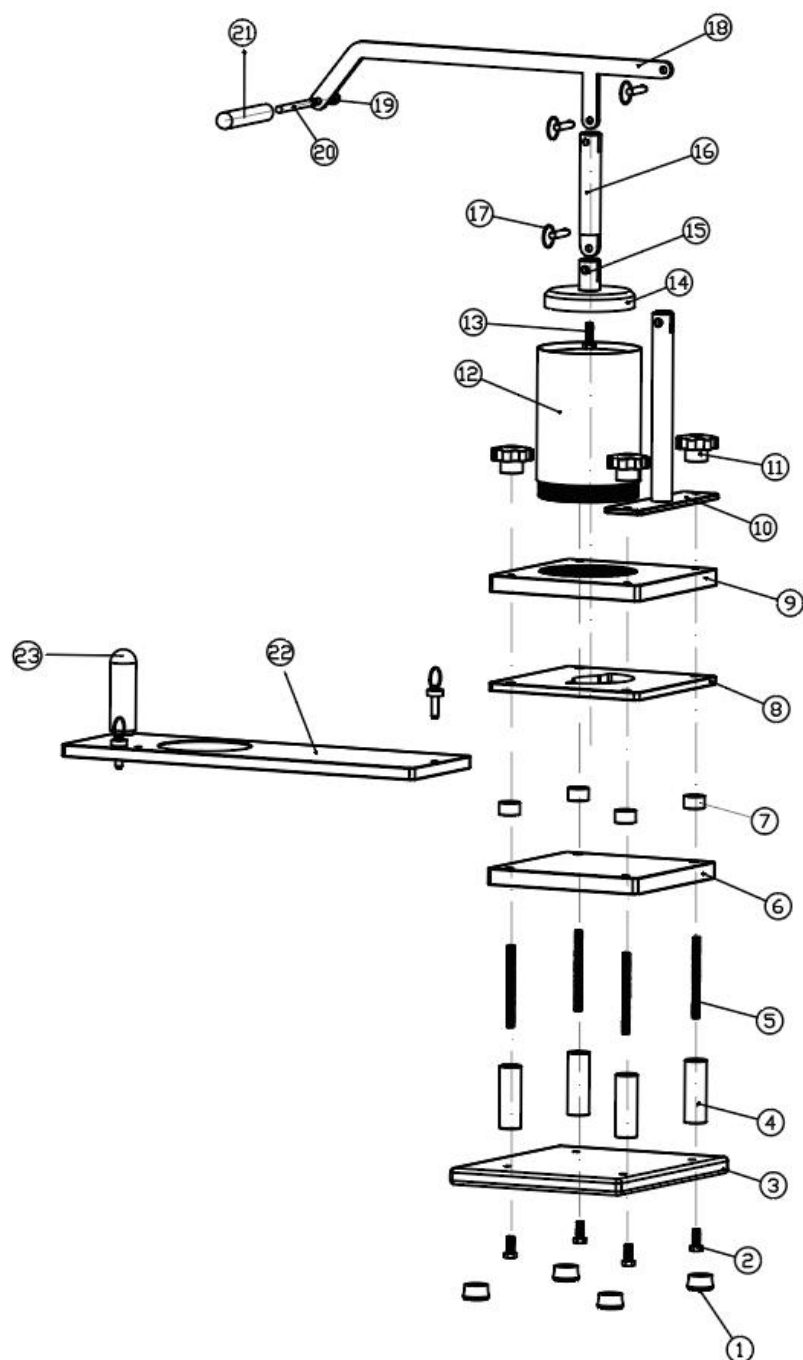




**Remark: We need 5pcs Hx2 for each machine,
We will give 2pcs for free, thank you**

Czyszczenie Instrukcje

- 6) Odkręć 4 pokrętła z kołków gwintowanych. To będzie pozwalają na demontaż wszystkich części składowych maszyny e.
 - 2) Zdejmij pręt obrotowy i podstawę pręta obrotowego z gwintu kołki. Spowoduje to również usunięcie dźwigni z uchwytem, ramienia łączącego i zespołu tłoka. Te elementy mogą być czyszczone jako zespół lub możesz wziąć trzy elementy, wyciągając 3 pierścieni obrotowy lub zatrzymujący Kołki, które utrzymują ten zespół razem i czyszczą je indywidualnie.
 - 3) Zdejmij górną płytę z wypełnieniem Rurka z kołków gwintowanych . Rurę napełniającą można odkręcić od górnej płyty.
 - 4) Zdejmij 4 słupki z 4 gwintowanych kołków .
 - 5) Wyjmij płytę formy z płyty podstawy.
 - 6) Zdejmij płytę łóżka z 4 gwintowanych kołków. Wszystkie elementy, łącznie z podstawą, można włożyć do zlewu do czyszczenia i odkażania. Aby ponownie złożyć maszynę odwrócić powyższą procedurę.
- Wyniki testu wieprzowiny w maszynie do hamburgerów
 :130mm:215g-220g 55mm: 39g-41g 110mm: 154g-158g
 95 mm: 117 g 85 mm: 100 g



Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4

Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
17	Gib	5
18	Strut	1
19	Cap-shaped nut	1
20	Strut handle spindle	1
21	Strut handle	1
22	Sliding plate	1
23	Sliding plate handle	1

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MACHINE VOOR

HAMBURGERPASTEITJES

MODEL: HR-110L , HR-130L , HR-130L-50MM*6-100MM

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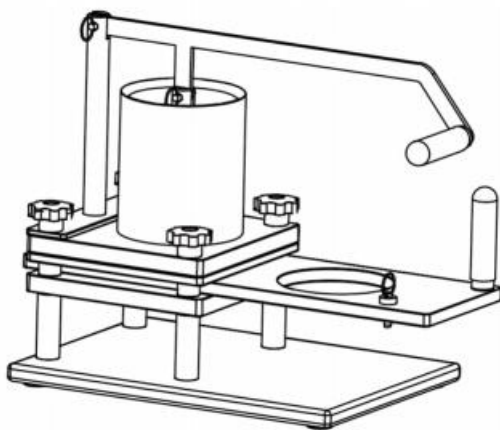
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MODEL: HR-110L , HR-130L , HR-130L-50MM*6-100MM



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Waarschuwing- Om het risico op letsel te verminderen, moet de gebruiker de handleiding zorgvuldig lezen.

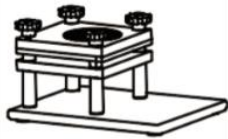
BELANGRIJKE VEILIGHEIDSMATREGELEN

Volg altijd de basisveiligheidsmaatregelen bij het gebruik van deze apparaten. Deze omvatten:

1. Het apparaat mag niet bij kinderen worden gebruikt. Kinderen kunnen te maken krijgen met letselongevallen . Daarom moet dit product op een plaats worden geplaatst waar kinderen het niet kunnen aanraken.
2. Volg de instructies voor een optimale werking en levensduur van het apparaat.
3. Voedingszuren zullen het metaal aantasten. Maak dit voedselbereidingsapparaat altijd onmiddellijk na elk gebruik schoon. Maak het dagelijks schoon om het uiterlijk te behouden en de levensduur te verlengen.
4. Plaats deze apparaten niet in een vaatwasser of ander automatisch reinigingsapparaat om ze schoon te maken.
5. Het gebruik van accessoires of wijzigingen die niet door de fabrikant zijn geleverd, kan gevaren veroorzaken.
7. Voordat u dit apparaat voor de eerste keer gebruikt, dient u alle verpakings- en bevestigingsmaterialen te verwijderen volgens de afbeelding en deze na installatie te gebruiken.
6. Deze apparaten vereisen regelmatige smering. Veeg de geleidestang af met minerale olie, een geschikt smeermiddel voor levensmiddelen of een handdoek als smering nodig is. Niet smeren met bakolie of een ander vet. Anders wordt het stroperig en beïnvloedt het het gebruik.

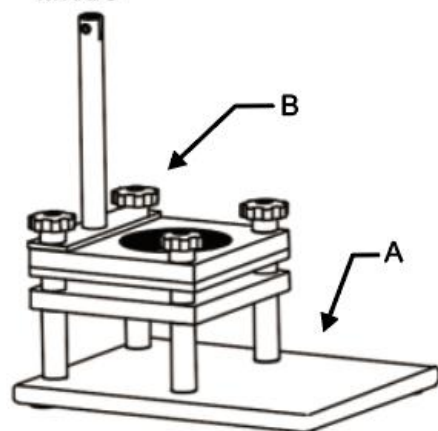
BEWAAR DEZE INSTRUCTIES

1. Lijst met reserveonderdelen :

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

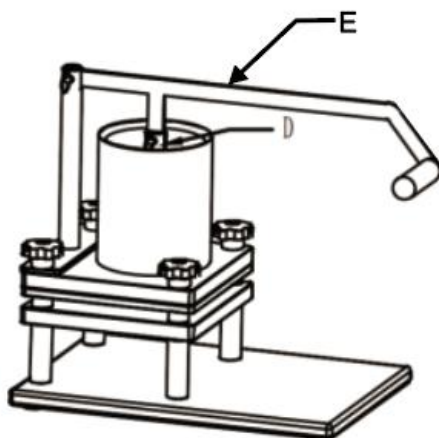
Step1

Unscrew 2knobs,put the B fitting on the screw and tighten the two knobs

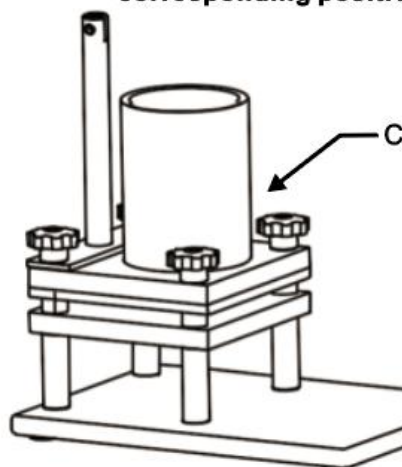


Step3

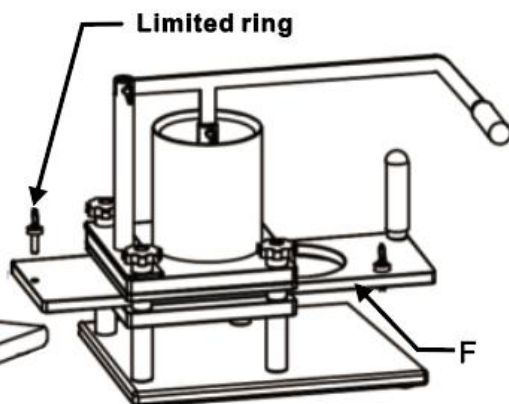
Use Ring pin connect the D and E



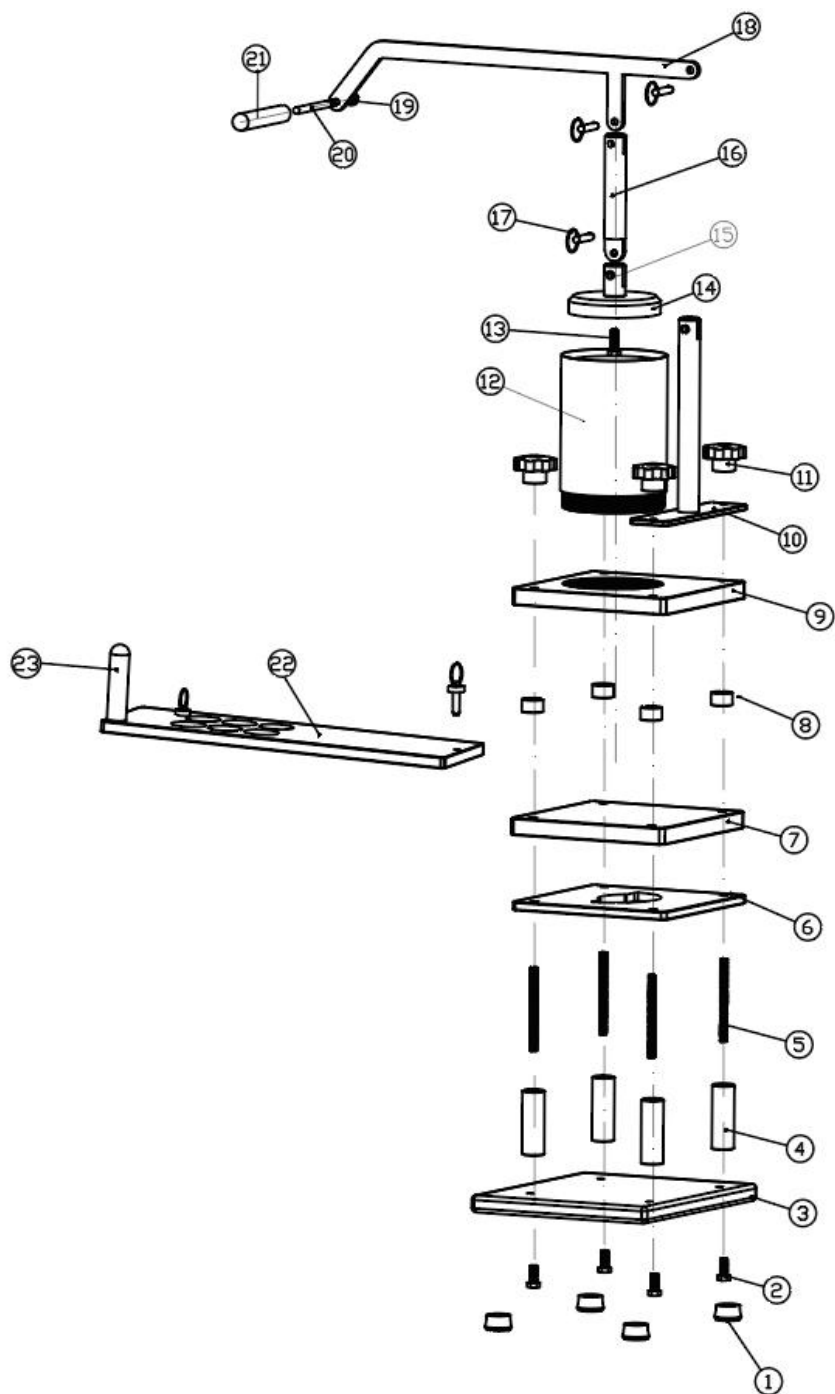
Step2
Tighten C clockwise in the corresponding position



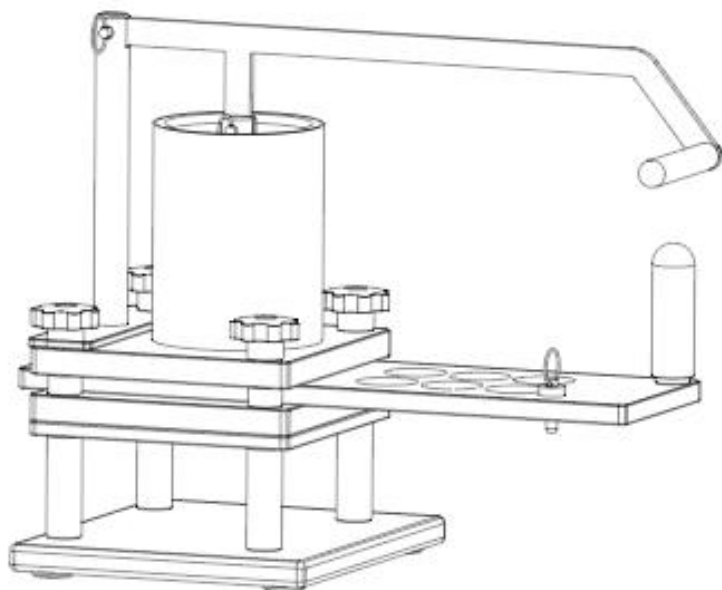
Step4
Unscrew limited ring pin then insert the F then tighten the limited ring pin.

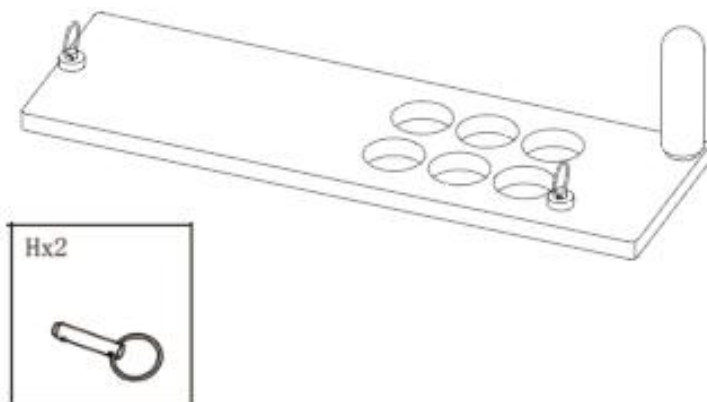


Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4



Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
17	Gib	5
18	Strut	1
19	Cap-shaped nut	1
20	Strut handle spindle	1
21	Strut handle	1
22	Sliding plate	1
23	Sliding plate handle	1





**Remark: We need 5pcs Hx2 for each machine,
We will give 2pcs for free, thank you**

Schoonmaak Instructies

7) Schroef de 4 knoppen van de draadeinden los. Dit zal gebeuren kunt u alle onderdelen demonteren van de Machine e.

2) Til de draaistang en de draaistangbasis op van de schroefdraad
Hiermee worden ook de hendel met handgreep, verbindingarm en zuiger verwijderd. Deze artikelen kunnen worden als geheel schoongemaakt of je kunt er drie nemen componenten uit elkaar door de 3 draai- of stopring eruit te trekken Pinnen die dit geheel bij elkaar houden en reinigen individueel.

3) Til de bovenplaat op met een vulling Buis vanaf de draadeinden . De vulbuis kan van de bovenplaat worden losgeschroefd.

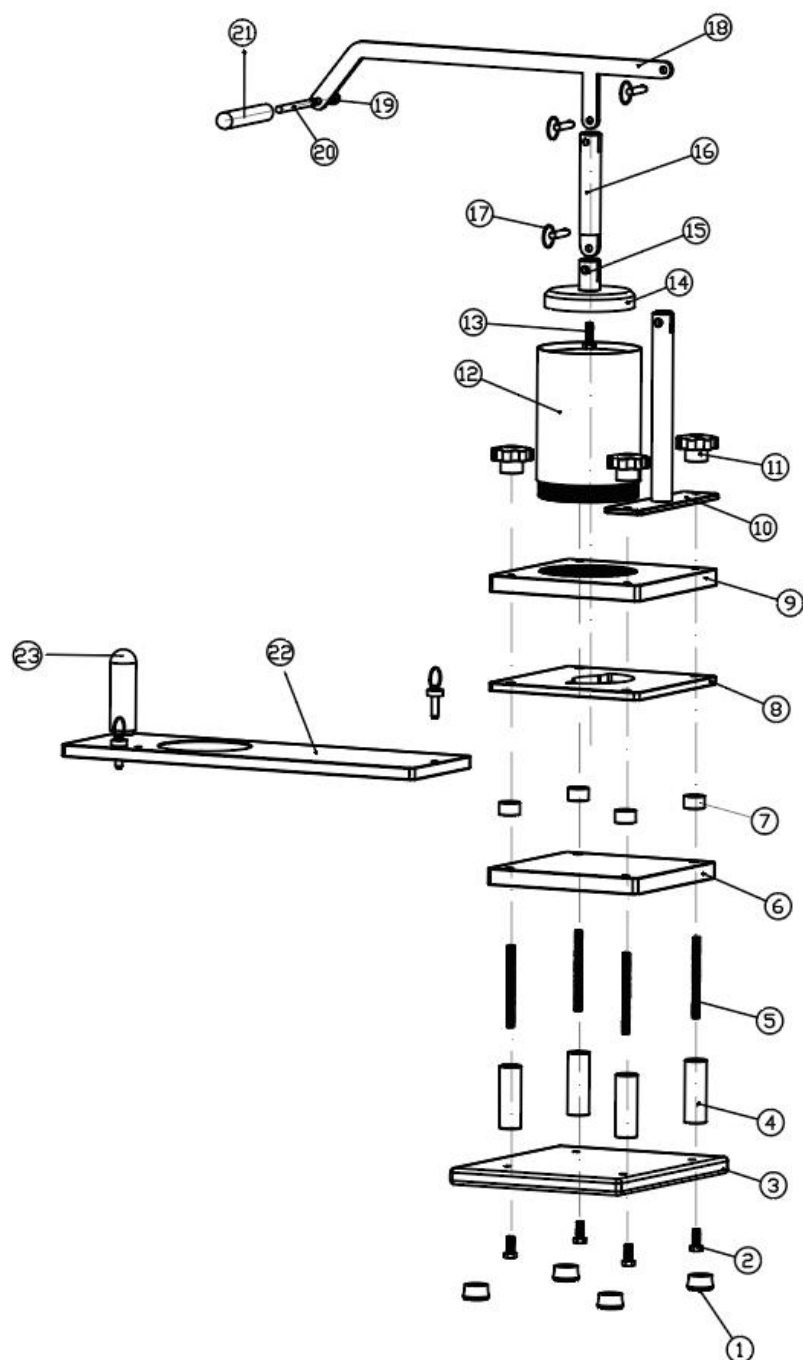
4) Haal de 4 staanders van de 4 draadeinden .

5) Verwijder de vormplaat van de bedplaat.

6) Verwijder de bedplaat van de 4 draadeinden. Alle items, inclusief de basis, kunnen naar een gootsteen worden gebracht voor reinigen en ontsmetten. Om de machine weer in elkaar te zetten keer de bovenstaande procedure om.

Testresultaten hamburgermachine varkensvlees

:130mm:215g-220g 55 mm: 39 g - 41 g 110 mm: 154 g - 158 g
95 mm: 117 g 85 mm: 100 g



Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
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Serial number	Parts	Usage amount
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MODELL: HR-110L , HR-130L , HR-130L-50MM*6-100MM

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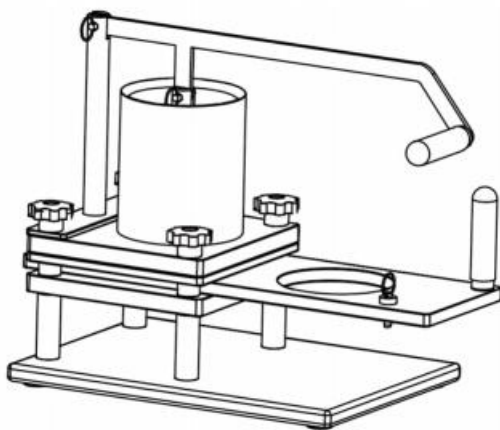
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Varning- För att minska risken för skada måste användaren läsa bruksanvisningen noggrant.

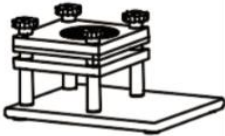
VIKTIGA SÄKERHETSÅTGÄRDER

Följ alltid grundläggande säkerhetsföreskrifter när du använder dessa enheter. Dessa inkluderar:

1. Enheten ska inte användas med barn. Barn kan råka ut för skadeolyckor. Därför bör denna produkt placeras i en position som barn inte rör vid.
2. Följ instruktionerna för optimal drift och livslängd för enheten.
3. Matsyror kommer att fräta på metallen. Rengör alltid denna matberedningsutrustning omedelbart efter varje användning. För att bibehålla utseendet och öka livslängden, rengör den dagligen.
4. Placera inte dessa enheter i en diskmaskin eller annan automatisk rengöringsanordning för rengöring.
5. Användning av tillbehör eller modifieringar som inte tillhandahålls av tillverkaren kan orsaka faror.
7. Innan du använder denna utrustning för första gången, ta bort allt förpacknings- och fixeringsmaterial enligt illustrationen och använd dem efter installationen.
6. Dessa enheter kräver regelbunden smörjning. Torka av styrrådan med mineralolja, livsmedelsgodkänt smörjmedel eller en handduk när smörjning behövs. Smörj inte med matolja eller annat fett. Annars blir det trögflytande och påverkar användningen.

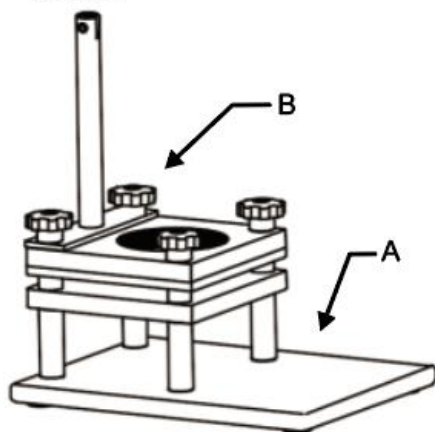
SPARA DESSA INSTRUKTIONER

1. Reservdelslista :

Ax1 	Bx1 	Cx1 	Dx1 
Ex1 	Fx1 	Gx2 	Hx2 

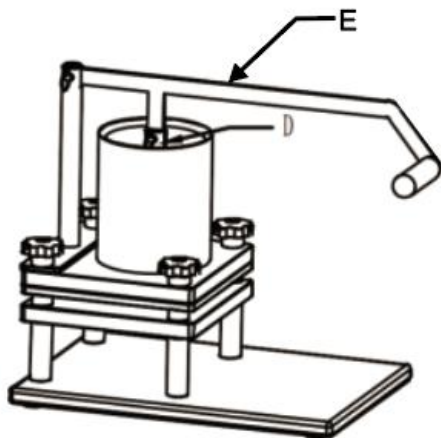
Step1

Unscrew 2knobs,put the B fitting on the screw and tighten the two knobs

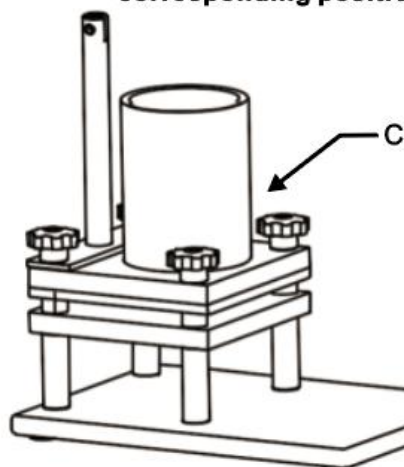


Step3

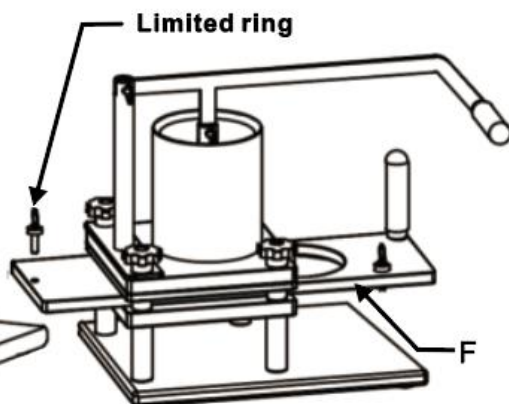
Use Ring pin connect the D and E



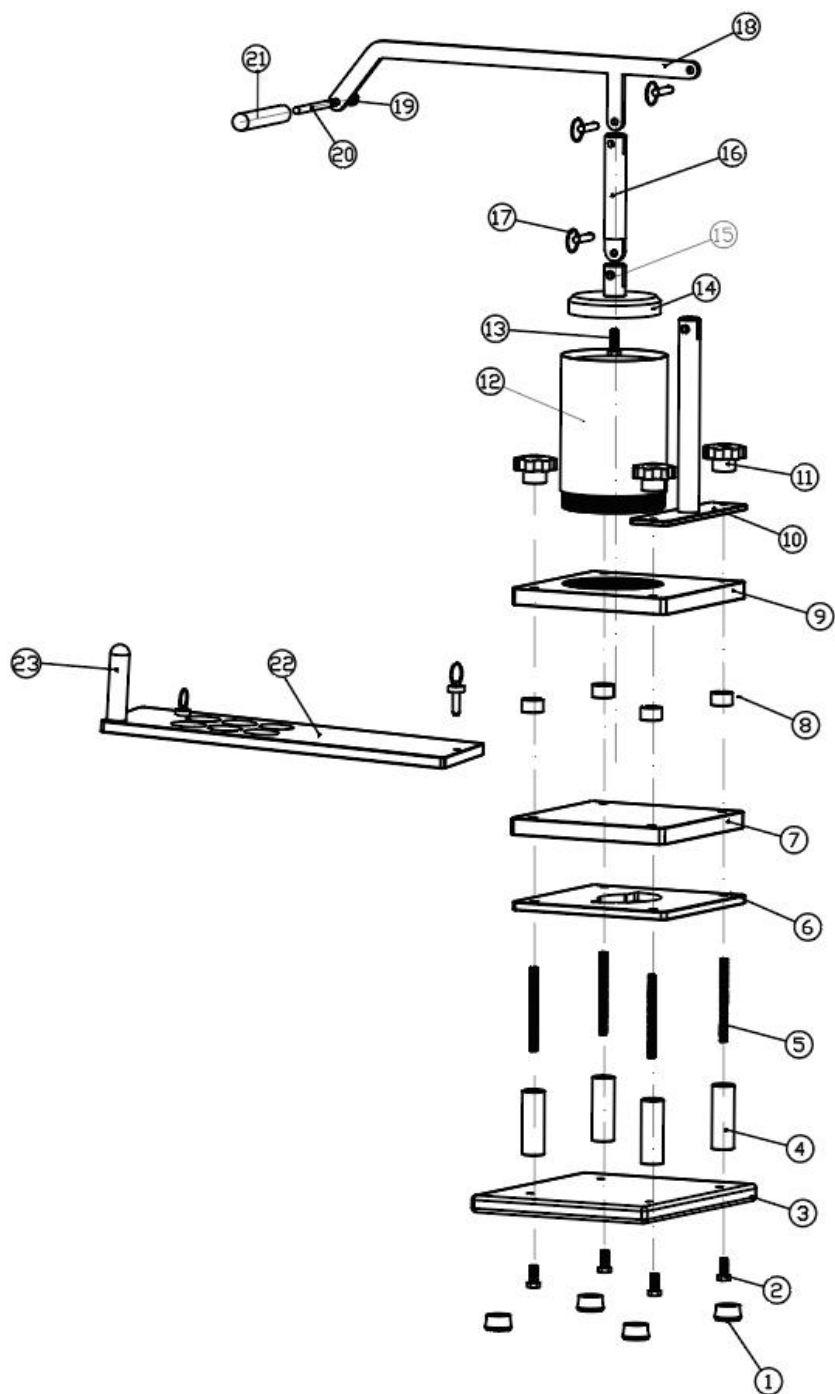
Step2
Tighten C clockwise in the corresponding position



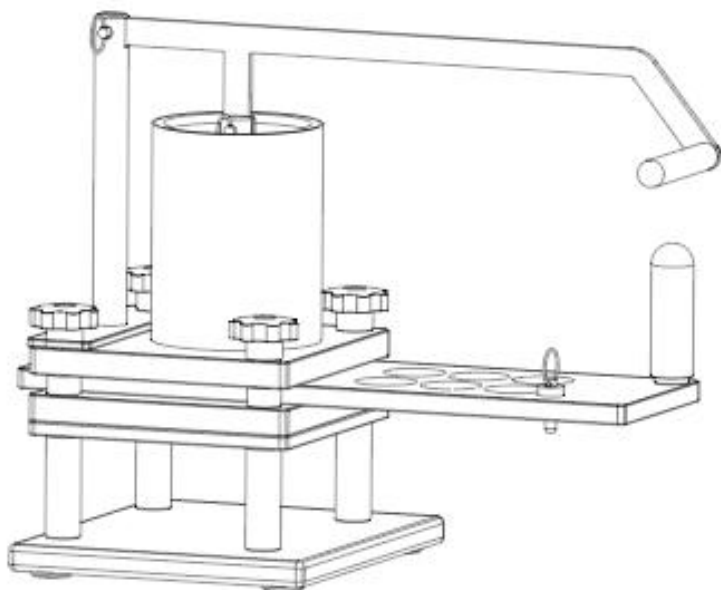
Step4
Unscrew limited ring pin then insert the F then tighten the limited ring pin.

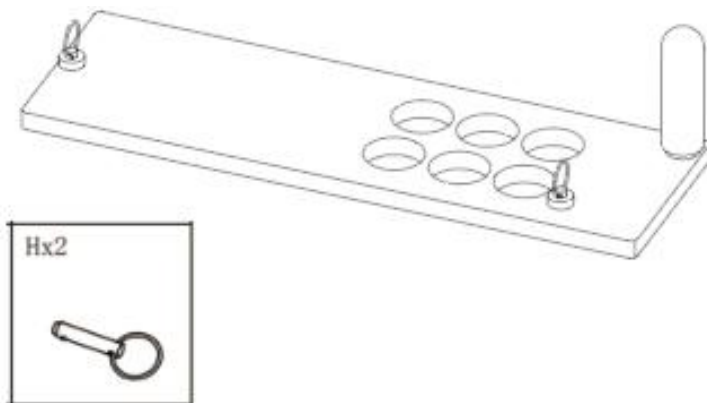


Serial number	Parts	Usage amount
1	Suction cup	4
2	M8*35 screw	4
3	Plate	1
4	Long cushion column	4
5	Stainless steel screw	4
6	Sliding bottom plate	1
7	Short cushion column	4
8	Half round orifice	1
9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4



Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
14	Molding pressure plate	1
15	Connector	1
16	Connecting rod	1
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20	Strut handle spindle	1
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Rengöring Instruktioner

8) Skruva loss 4 knoppar från gängade dubbar gör att du kan demontera alla komponenter av maskinen e.

2) Lyft bort Pivot Bar & Pivot Bar Base från den gängade Dubbarna. Detta tar också bort spaken c/w handtag, anslutningsarm och kolvmontering. Dessa föremål kan rengöras som en montering eller så kan du ta tre komponenterna isär genom att dra ut de 3 pivoterna eller stoppringen Stift som håller ihop denna enhet och rengör dem individuellt.

3) Lyft av toppplattan med en fyllning Rör från de gängade bultarna . Påfyllningsröret kan skruvas loss från toppplattan.

4) Lyft av de 4 stolparna från de 4 gängade pinnbultarna .

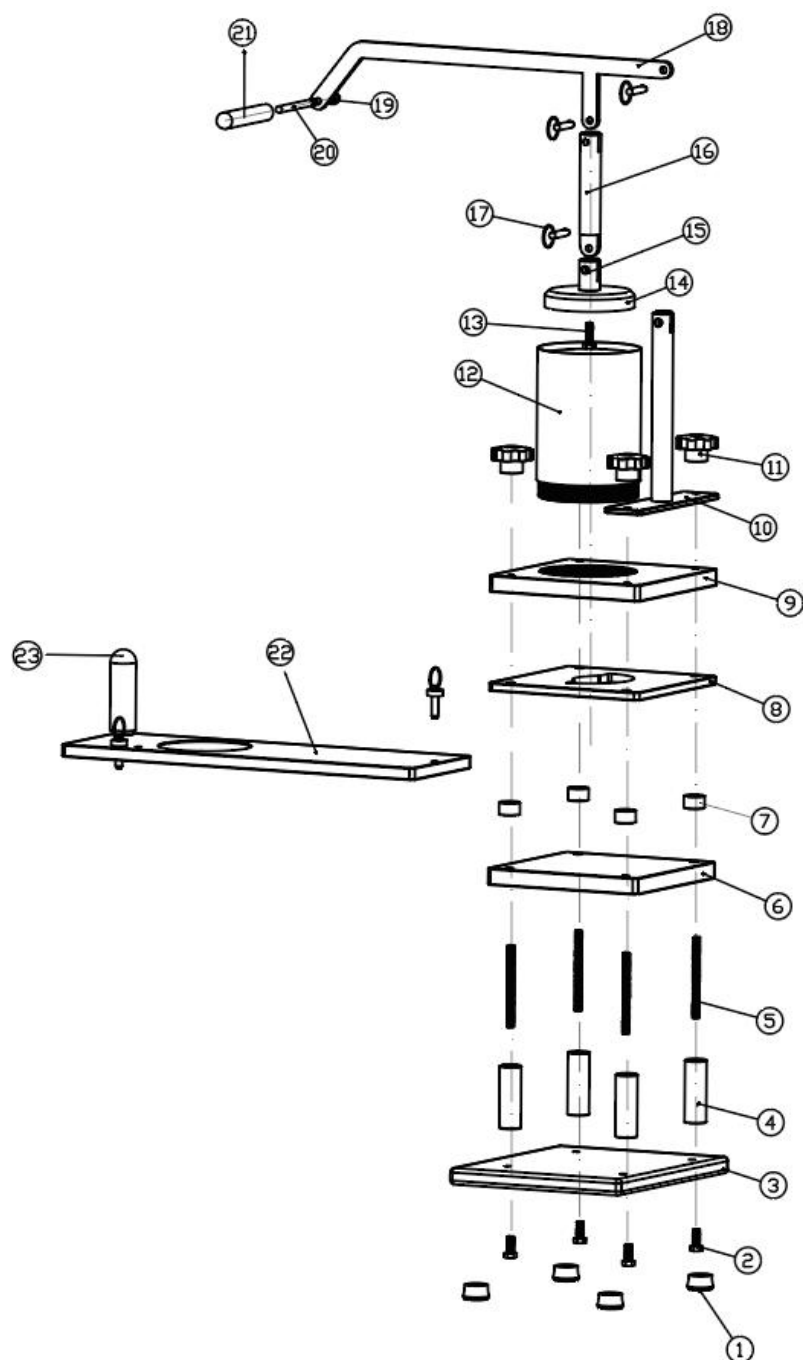
5) Ta bort formplattan från sängplattan.

6) Ta bort sängplattan från de 4 gängade pinnbultarna. Alla föremål, inklusive basen, kan föras till ett handfat för rengöring och desinficering. För att återmontera maskinen gör om proceduren ovan.

Hamburger maskin fläsk testresultat

:130 mm:215g-220g 55mm:39g-41g 110mm:154g-158g

95 mm: 117 g 85mm:100g



Serial number	Parts	Usage amount
1	Suction cup	4
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9	Cylindrical fixed plate	1
10	Strut bar base	1
11	Seven star knob	4

Serial number	Parts	Usage amount
12	Cylinder	1
13	M6*25 screw	1
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