

FW200



370236

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

Phone: +49 5258 971-0
Fax: +49 5258 971-120
Service hotline: +49 5258 971-197
www.bartscher.com

Version: 1.0

Date of preparation: 2019-06-25

Original instruction manual

Technical specifications

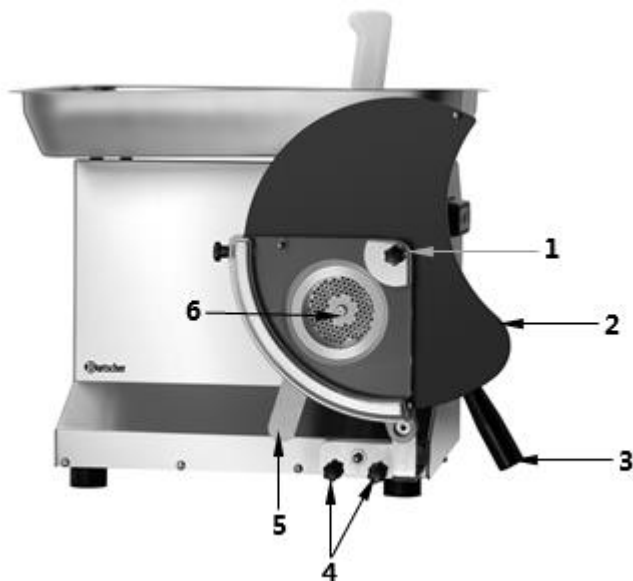
Name:	Hamburger press FW200
Item No.:	370236
Material:	Plastic
Hamburger patty weight, in g:	155
Hamburger patty thickness, in mm:	15
Hamburger patty diameter, in mm:	110
Dimensions (W x D x H), in mm:	320 x 175 x 415
Weight in kg:	3,9

We reserve the right to implement technical modifications!

Version / Characteristics

- Assembly without tools
- Automatic start/stop mode
- Magnetic switch

List of Components of the Appliance



EN

1. Thumbscrew for check glass
2. Hamburger patty form
3. Hamburger patty form holder
4. Thumbscrews for fastening
5. Locking lever
6. Meat grinder drive shaft

Intended Use

Hamburger press is intended for forming hamburger patties out of minced meat. The appliance may be used only in connection with the Bartscher FW200 / 370235 meat grinder.

Assembly

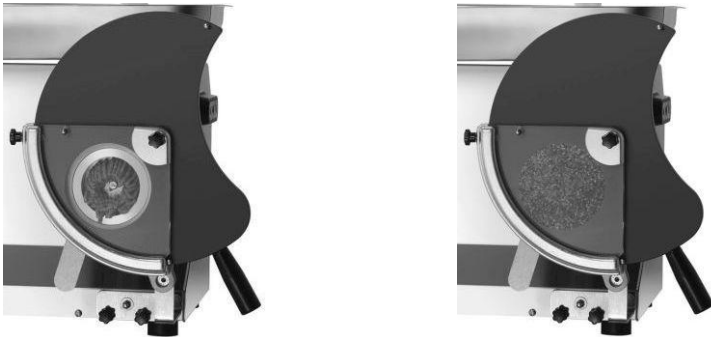
Assemble the hamburger press following the indications below:

1. Screw off the thumbscrews (4).
1. Insert hamburger press onto the locking ring of meat grinder.
2. Lock the press with the locking lever (5) located at the side.
3. Make sure the locking lever (5) latches correctly in the locking ring groove.
4. Tighten the thumbscrews (4).

Operation

Observe operation indication for 370235 meat grinder specified in section “Operation”.

1. Place the prepared meat in the grinder funnel.
 2. Move it to the filling shaft.
 3. Close the hamburger press form so that the hollow area is located at the outlet.
- The meat grinder starts to fill the form.



EN

4. Lift the form from a holder, as soon as the hollow area is filled enough.
- The meat grinder stops operation.
5. Remove the formed hamburger patty from the hollow area.

Cleaning

1. Disassemble the hamburger press into single components.
2. Rinse each component in **cold** water to remove meat leftovers.
3. Then wash all the components in a dishwasher.