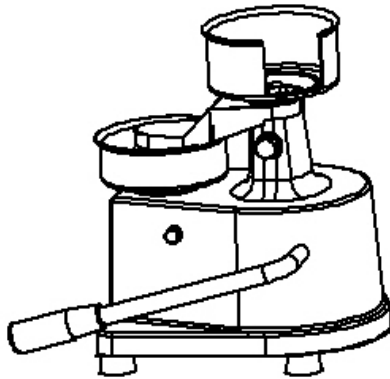




User Manual



Model Numbers CHM-4/CHM-5/CHM-6

SAFETY INSTRUCTIONS

This manual contains a number of precautions to follow in order to help promote safe use of this equipment.

- To prevent illness caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the patty press as any surface of the press can become contaminated.
- It is the responsibility of the patty press owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.
- ALWAYS properly clean and sanitize the patty press after use and as instructed by state and local laws.
- DO NOT disassemble the patty press beyond what is instructed. Only trained and qualified service
- Personnel should attempt repairs.
- DO NOT drop the patty press.
- NEVER immerse the entire patty press base in water.
- DO NOT put any part of the patty press or the base in a dishwasher.

INSTALLATION INSTRUCTIONS

- Install the machine onto a solid, stable, non-slip surface. This area should be large enough to allow easy access cleaning.
- Put the cellophane discs into the holder at the top of the machine.

USE

- Put one cellophane disc into the holder.
- Then place a small quantity of minced meat, according to the thickness required
- Place another cellophane disc on the meat.
- Pull the lever down to form the hamburger.
- Lift the lever, which will lift the hamburger for easy removal.

CLEANING

Carefully clean the machine with damp cloth and then wipe off with a dry cloth.

- NEVER place the patty press base in the sink or dishwasher.
- DO NOT spray the patty press with a hose or pressure washer.
- NEVER use a scrub pad, steel wool, or any abrasive materials on the press.
- ALWAYS follow cleaning instructions of your sanitizer or cleaning solution.
- Parts MUST be dry before reassembling and using the patty press



If you are experiencing any issues with your unit, please contact us right away. Phone: 718-756-6342 Email: support@koolmore.com

Limited Service Warranty

Valid only in the Continental United States

1 Year Parts and Labor Warranty

Koolmore warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Koolmore covering your Koolmore brand equipment. A claim under this warranty must be made within 1 year from the date of purchase of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Koolmore reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

What This Warranty Does Not Cover:

Koolmore Supply Inc will not warrant coverage for component failure or other damages that arise under the following conditions:

- Failure to install and/or use the unit within proper operating conditions specified by
- Installation in non-commercial or residential applications.
- Products sold or used outside of the Continental United States.
- Any damage that occurs as a result of negligence or improper handling.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.
- Equipment not purchased directly from an authorized dealer •
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency

For Warranty Inquiries or Service:

- Locate the model number (located on the front of the unit, or inside the door jamb).

Failure to contact **Koolmore Supply Inc** prior to obtaining equipment service may void your warranty