



CARE INSTRUCTIONS

Your Heirloom Burger Press will arrive pre-oiled and ready to be seasoned out of the box. Brush off any packing material and bake it in the middle of a 220c oven for 35 minutes, with the handle resting through the rack. It should come out a much darker colour - this is your first layer of seasoning that will help prevent sticking and rust.

Your press is made from mild steel - a reactive metal, meaning it is subject to oxidation (rust) if not properly cared for. Fortunately it's easy to do. With a little love, this durable piece of kit should last you a lifetime.

New layers of seasoning build up with continued use so keep it handy next to your hob as a kitchen weight. The original prototype has a thick non-stick surface from weighing down bacon rashers, salmon fillets, cheese toasties and of course, burgers.

KEEP IT CLEAN

Give it a quick wipe with a soapy sponge just after cooking. Avoid the dishwasher as this will strip off your hard earned non-stick seasoning.

KEEP IT DRY

Once clean, dry it off with a towel then ideally in a warm oven.

KEEP IT OILED

Using your press on fatty foods will mostly negate this but should you worry the seasoning isn't building to your liking or things are sticking, a thin layer of oil half an hour in a hot oven will do wonders.

If you see any spots of rust, simply scrub it away, dry it then lightly oil your press then bake it again. Repeat this as many times as you like.

