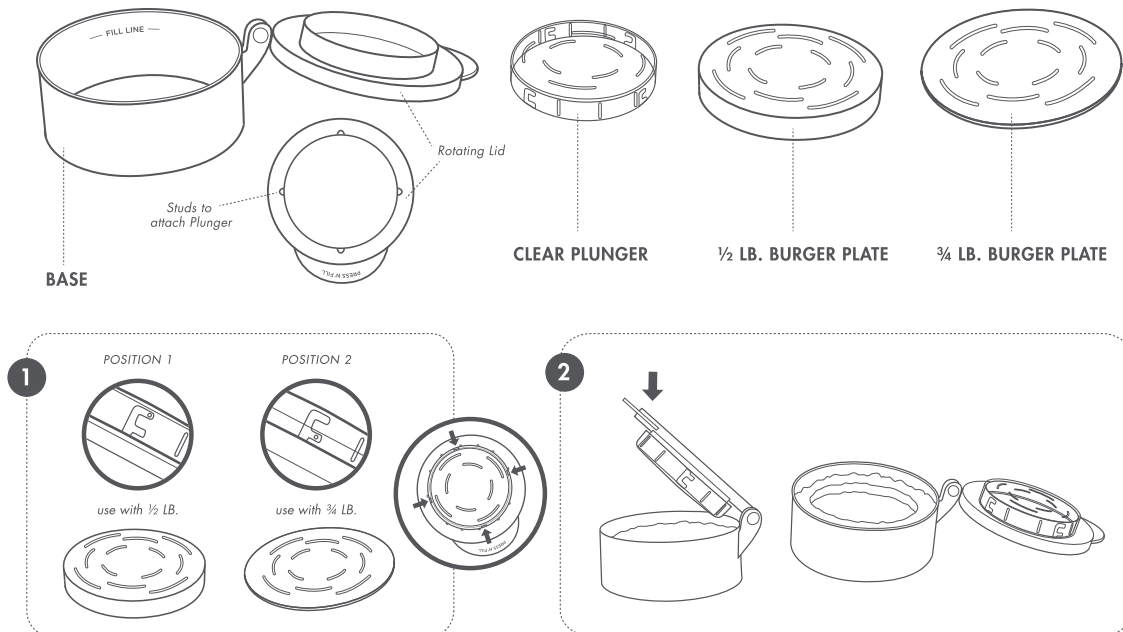
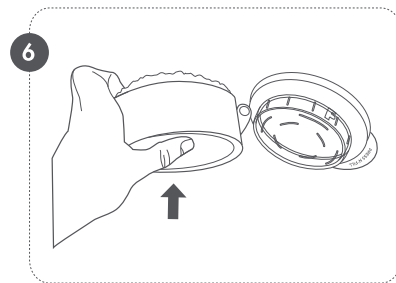
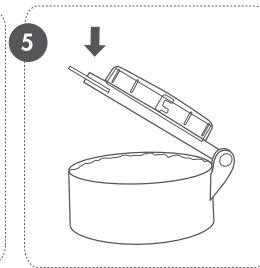
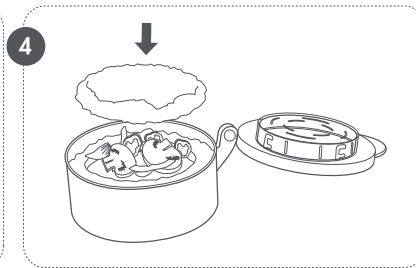
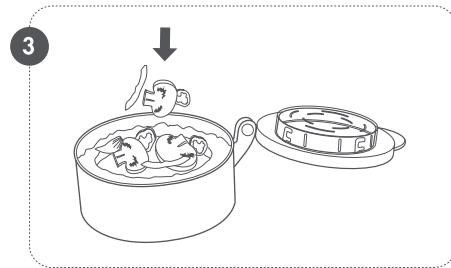


Q122 - BURGER STUFFER

Instructions:



- 1)** Place either 1/2 lb or 3/4 lb Burger Plate into the Base.
 - Connect Base and Rotating Lid with ball joint. (Already assembled in package)
 - Rotate clear plunger into the proper position on the Rotating Lid and lock into place for your 1/2 lb (**POSITION 1**) or 3/4 lb (**POSITION 2**) burger. You can feel, hear, and see it lock and unlock.
 - Use about 60% of your 1/2 lb or 3/4 lb ground meat and press down evenly onto the Burger Plate. Use enough of the ground meat to reach the "Fill Line" inside of the Base.
- 2)** Holding the tab on the Rotating Lid, press the plunger into the ground meat until the Rotating Lid comes in contact with the Base. Pull plunger out by lifting up lid. You have formed your base and sides to your stuffed burger and are ready to fill.



- 3)** Fill the cavity formed by the plunger with your favorite Stuffed Burger fillings.
- 4)** Form a patty with the remaining ground meat and place on top of the stuffed burger so that the ground meat extends to the sides of the Base.
- 5)** Rotate the lid and press down the Rotating Lid with the "Press N' Seal" side. Lift up lid.
- 6)** Place hand under the Base and push the Burger Plate up and out of the Base revealing your Stuffed Burger.

Grill and enjoy!

Note:

For best results, if using ground turkey or other very lean ground meat, lightly spray Burger Stuffer before use.

