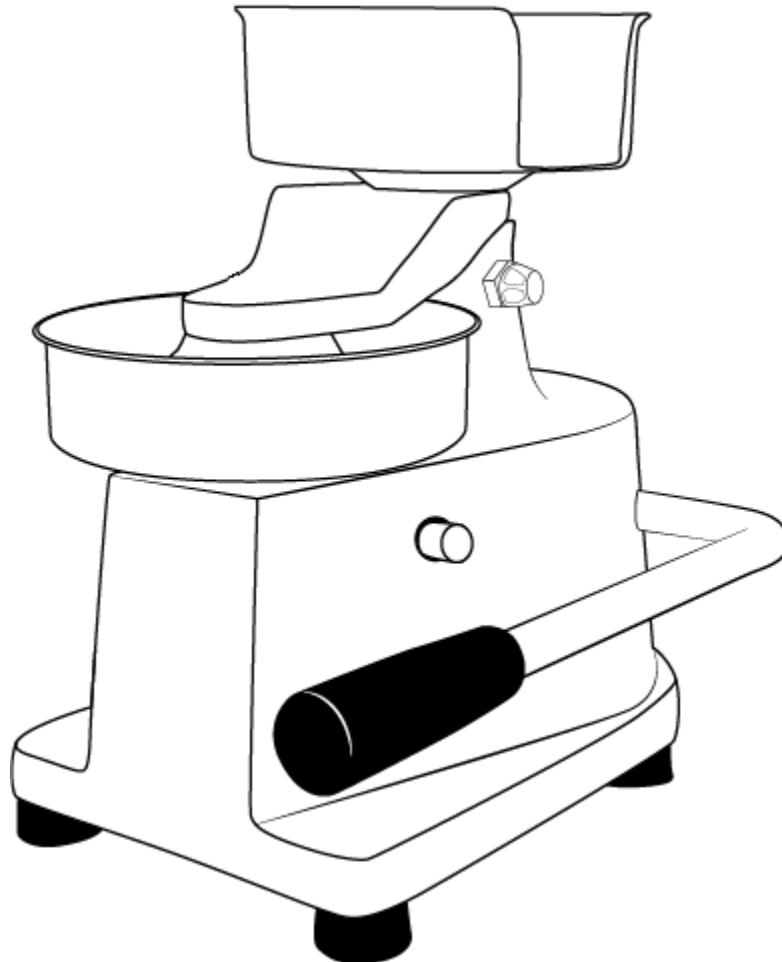




SERVICE, INSTALLATION AND INSTRUCTION MANUAL



For **AUTHORIZED PARTS** or **TECHNICAL SERVICE**
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GVPP40 and GVPP50

4" (102mm) PATTY PRESS | 5" (127mm) PATTY PRESS

PLEASE READ CAREFULLY



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VISIT OUR WEBSITE for the MOST UP-TO-DATE VERSION of this MANUAL.

<http://www.GeneralFoodService.com/>

Fill out and return the enclosed warranty postcard or visit our website/warranty registration.
Keep the dated proof of purchase invoice which establishes the appliance's warranty period.

SERIAL #: _____

INSTALL DATE: _____ **MODEL #:** _____

SERIAL NUMBER INFORMATION

- The serial number of your GVPP40 or GVPP50 Patty Press is located on the outside of the shipping box.
- Always have the serial number of your unit available when calling for parts or service.
- This manual covers standard units only.
- If you have a custom unit, consult customer service department at the number listed on cover page.

WARRANTY

The General Patty Press is guaranteed to be free of defects in materials and workmanship for the period of 90 days. The warranty does not cover wearable parts and is subject to the determination of the manufacturer. The warranty does not apply to use of or sale of the product outside of the United States.

READ THIS MANUAL IN ITS ENTIRETY

TO HELP FAMILIARIZE YOURSELF WITH YOUR NEW EQUIPMENT BEFORE PROCEEDING.

We have provided many important safety messages in this manual. Always read and obey all safety messages.

Understanding of safety messages will assist in alerting you to potential hazards and helps reduce the chance of injury.

Follow the instructions as outlined in this manual.

Due to periodic changes in designs, methods, procedures, policies and regulations, the contents of this manual are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using this reference manual. By using the information provided, the user assumes all risks in connection with such use.



Please read and comply with the instructions listed on this document. To get the best service life and performance from your machine, clean it thoroughly before and after each use by following the instructions listed below. Minimize the use of alkaline cleaners as they may dull the finish and cause pitting.

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.

INTRODUCTION

This user's manual is intended for installing, using and servicing your GVPP40 4" or GVPP50 5" patty press. It is recommended that this manual be kept in an accessible place. Every GENERAL machine is designed and manufactured according to the highest standards of safety and performance. It meets or exceeds the sanitation standard NSF 2.

The Legacy Companies assumes no liability or responsibility of any kind for products manufactured by GENERAL, that have been altered in any way, including the use of any parts and/or other components not specifically approved by The Legacy Companies. GENERAL reserves the right to make design changes and/or improvements at any time. Specifications and designs are subject to change without notice.

INSTALLATION

1. Screw press handle into handle shaft prior to use.
2. Ensure the patty press has been thoroughly cleaned and sanitized prior to every use.
3. Place the patty press on a flat surface, free of debris and liquids.
4. Inspect equipment to ensure wax paper holder, top press plate and bottom press plate are all tightly attached.
5. Place wax paper in the wax paper holder.

OPERATION

1. Weigh the ground meat you will be using.
 - 4 Inch press -- hamburger weight - 4 oz.
 - 5 Inch press -- hamburger weight - 8 oz.
2. Roll the ground meat into a ball.
3. Open the press by pushing the press handle backwards until the upper press plate is elevated.
4. Press the side button (right side of the unit) to get the bottom press plate to drop into position in the forming dish.
5. Press a sheet of wax paper on the bottom press plate.
6. Place the ball of meat on the wax paper and cover with another sheet of wax paper.
7. Pull the handle forward and apply light pressure to form the patty.
8. Push handle back to release the top plate from the pressed patty and raise the bottom plate to allow removal of patty from lower plate.
9. Remove wax paper before cooking the meat.
10. Repeat steps 1-9 to make as many patties as needed.

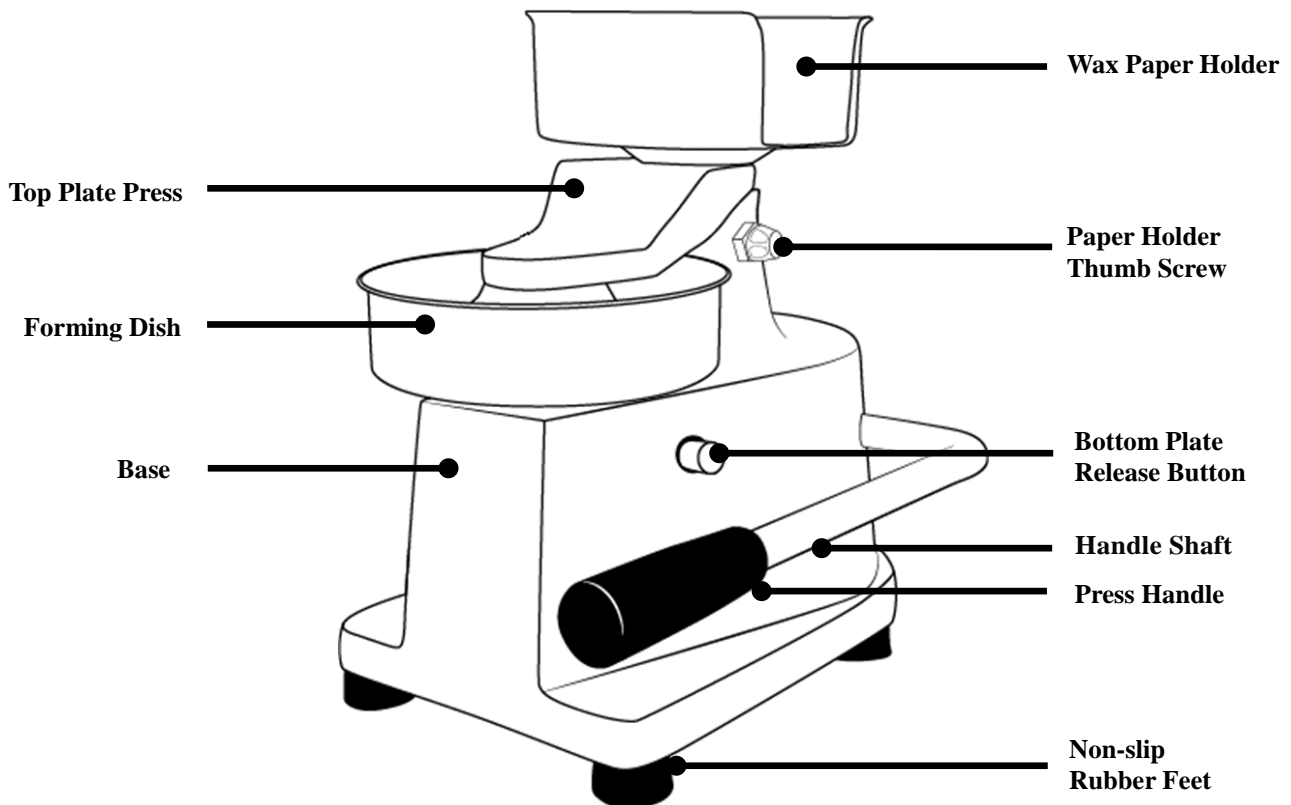


CLEANING

- 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!
1. Remove any unused wax paper from the holder.
 2. Disassemble first by removing the wax paper holder. Loosen the thumb screw and pull the paper holder out. DO NOT lose the thumb screw.
 3. Unscrew the top plate press knob and remove the top plate for cleaning.
 4. Press the bottom plate release (right side) inward and unscrew the forming dish from the base. Separate the press plate and forming dish for cleaning.
 5. Soak, wash, rinse and sanitize all removable parts. Allow them to air dry.
 6. Wipe the rest of the unit down using a clean cloth soaked in mild detergent. Use a mild, non-bleach, non-chlorine sanitizer. Be sure to follow the manufacturer's instructions for dilution.
 7. Allow everything to air dry completely before reassembly to prevent bacteria growth.

LUBRICATION

It may be necessary to periodically lubricate some parts of the patty press. Please use a food grade oil on all rods when lubrication is needed.





DIMENSIONS

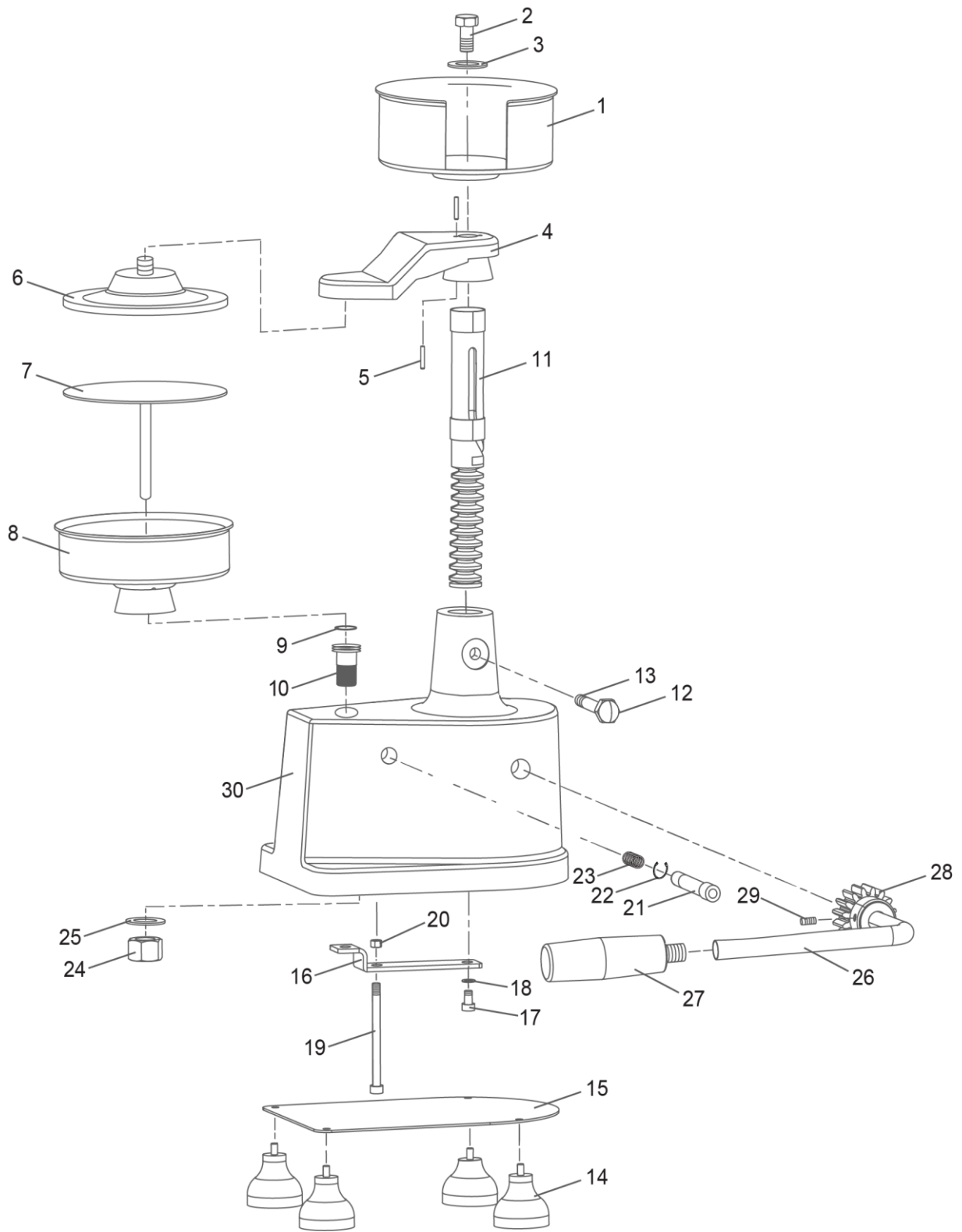


SPECIFICATIONS

Model	GVPP40	GVPP50
In: Overall Dimension W*D*H	11 x 8.5 x 11.5	11 x 8.5 x 11.5
mm: Overall Dimension W*D*H	279 x 216 x 292	279 x 216 x 292
Unit Weight	11.5 lbs / 5.2 kg	11.5 lbs / 5.2 kg
Controls	Manual	Manual
Patty Size	4" Dia. (102mm) / 0.75" thick (19mm)	5" Dia. (127mm) / 0.75" thick (19mm)
Meat Wt / Yields	4 - 6 oz (113 - 170 g) / 4 patties / lb (454 g)	6 - 8 oz (170 - 227 g) / 2 patties / lb (454 g)
Wax Paper Holder Capacity	100 sheets	100 sheets
Third Party Approval	ANSI-NSF Standard 2	ANSI-NSF Standard 2



GVPP40 and GVPP50 PATTY PRESS EXPLODED VIEW





PARTS LIST

Item	Description	Qty	Part Number	Hardware
1	Paper Tray 4"	1	N00618	
	Paper Tray 5"	1	N00619	
2	Hex Head Screw	1	H00607	M10x35
3	Washer	1	H00604	M10 Large
4	Presser Arm	1	N00620	
5	Pin	2	N00603	
6	Upper Presser 4"	1	N00616	
	Upper Presser 5"	1	N00617	
7	Lower Presser 4"	1	N00612	
	Lower Presser 5"	1	N00613	
8	Food Tray 4"	1	N00614	
	Food Tray 5"	1	N00615	
9	O-ring Seal	1	H00605	14.75 mm, OD
10	Food Tray Attachment	1	N00625	M16x30, M22x1
11	Presser Arm Shaft	1	-	
12	Acorn Nut	1	H00606	M10
13	Bolt	1	N00609	
14	Leg	4	N00610	
15	Bottom Board	1	-	
16	Board	1	-	
17	Hex Head Cap Screw	1	H00021	M6x10
18	Washer	1	H00014	M6
19	Hex Head Bolt	1	H00621	M6x90
20	Hex Nut	1	H00020	M6
21	Push bar	1	-	
22	E-Clip	1	H00602	NOM. DIA. 10 mm
23	Spring	1	-	
24	Thick Hex Nut	1	H00622	M16x2
25	Washer	1	H00624	M16
26	Shaft Handle	1	-	
27	Handle	1	N00611	
28	Gear	1	-	
29	Gear Set Screw	1	-	
30	Body	1	-	