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winco® KATTEX™ BURGER PATTY PRESS

HBP-3




Warranty Service

To initiate warranty service contact:
equipservice@wincous.com or call: 973-295-3899

DO NOT send unit to WINCO without first contacting
our customer service department.

For California Customers

 **WARNING:** Cancer and Reproductive Harm - www.P65Warnings.ca.gov

20200507

INTRODUCTION

Congratulations on the purchase of your food prep equipment. Please take the time to carefully read through this manual to ensure the equipment is operated and maintained properly, to ensure the best possible performance from this product for many years.

WINCO will not accept liability if:

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the equipment.
- Non-original spare parts are used.
- The equipment has not been handled and cleaned correctly.
- There is any use damage to the unit.

SAFETY



WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.



AVERTISSEMENT: TOUTE INSTALLATION, RÉGLAGE, MODIFICATION, RÉPARATION OU ENTRETIEN INCORRECT PEUT OCCASIONNER DES DOMMAGES MATÉRIELS, DES BLESSURES GRAVES OU LA MORT. LIRE LES INTRUCTIONS D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN ATTENTIVEMENT AVANT D'INSTALLER OU DE RÉPARER CET APPAREIL.



CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.



ATTENTION: CES MODÈLES SONT CONÇUS, FABRIQUÉS, ET VENDUS POUR UN USAGE COMMERCIAL SEULEMENT. SI CES MODÈLES SONT PLACÉS POUR QUE LE GRAND PUBLIC PUISSE LES UTILISER, ASSUREZ-VOUS QUE LES CONSIGNES D'ATTENTION, D'AVERTISSEMENT, ET LES INSTRUCTIONS D'UTILISATION SOIENT CLAIREMENT AFFICHÉES PRÈS DE CHAQUE UNITÉ DE SORTE QUE N'IMPORTE QUEL UTILISATEUR DE L'APPAREIL L'EMPLOIE CORRECTEMENT ET NE SE BLESSE PAS OU N'ENDOMMAGE PAS L'APPAREIL.



WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT.



AVERTISSEMENT: UN TECHNICIEN AUTORISÉ PAR L'USINE DEVRA EFFECTUER TOUT L'ENTRETIEN ET LES RÉPARATIONS. AVANT DE FAIRE TOUT ENTRETIEN OU RÉPARATION, VEUILLEZ CONTACTER WINCO.

SAFETY (CONT.)

To ensure safe installation and operation, please carefully read and understand the following statements.

Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual.

Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment.

If there is ever uncertainty about a particular task or the proper method of operating this equipment, ask an experienced supervisor.

Note: Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

PACKAGE CONTENTS

All Burger Presses come with the following:

- Burger Press Base Unit
- 1/2 lb (100mm) Press Parts
- 1/4 lb (130mm) Press Parts
- 4" (100mm) Patty Paper (500 pcs)
- 5" (130mm) Patty Paper (500 pcs)
- Removal Tool
- Operating Instruction Manual

WINCO® prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as result of freight, please contact your WINCO® dealer immediately.

UNPACKING THE EQUIPMENT

Dispose of all packaging materials in an environmentally responsible manner.

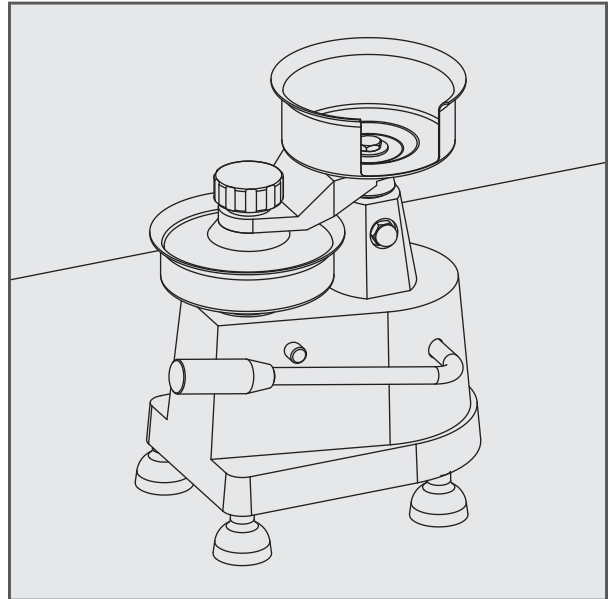
1. Remove all packing materials and tape, as well as any protective plastic and cardboard from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

NOTE: SAVE THE ORIGINAL BOX AND PACKING TO USE WHEN REPACKAGING THE EQUIPMENT FOR SHIPPING IF SERVICES ARE NEEDED.

PREPARATION

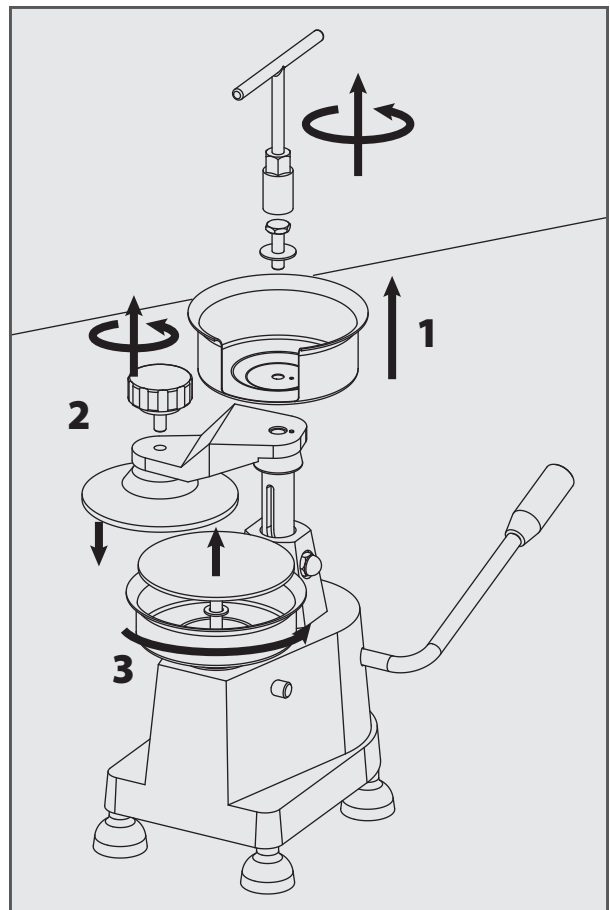
Since the pressers, holding plates, and food trays for different sized patties are interchangeable, you may have more than one set available for use. Before using, please ensure that the parts are correct for the desired size. Gently lower the presser onto the holding plate and food tray assembly to ensure that they align. If it does not, adjustments need to be made prior to beginning.

1. Place the equipment onto a solid, non-slip flat surface. This area should be large enough to allow easy access and cleaning.



CHANGING THE PLATE SIZE

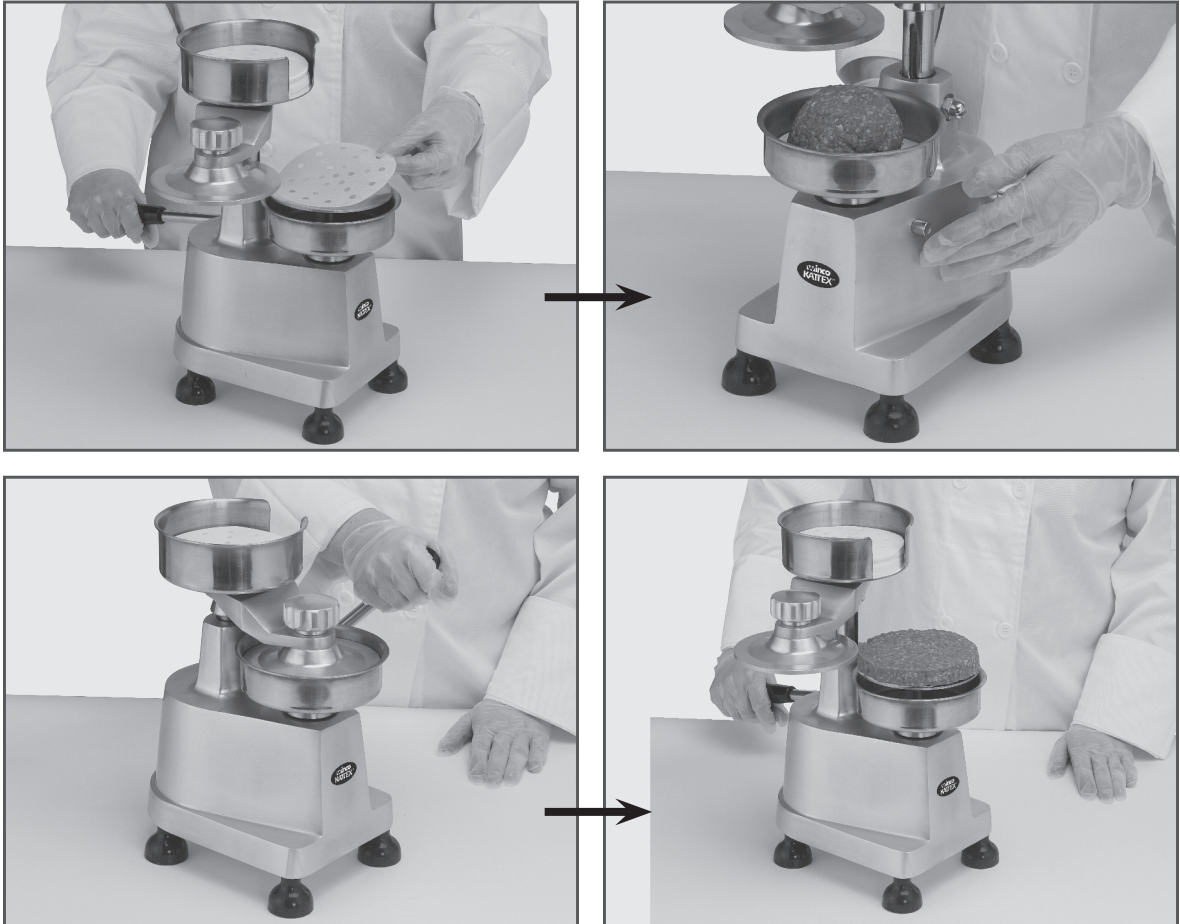
1. To change the paper tray, use the removal tool to unscrew the bolt.
2. To change the presser, unscrew the presser knob.
3. To change the food tray, lift the holding plate and twist the food tray counterclockwise.



OPERATION

Note: 4" (100mm) press is for 1/4 lb patties and 5" (130 mm) press is for 1/2 lb patties.

1. Weigh the meat and roll into a ball.
2. Place the round patty paper onto the holder.
3. Place the meat on the paper.
4. Push the button on the base to lower the food tray.
5. Pull the lever down to form the patty.
6. Lift the lever, which will lift the burger for easy removal.



Having trouble getting started?

Contact our service department at equipservice@wincous.com or 973-295-3899

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CLEANING & MAINTENANCE

The burger press must be cleaned daily or after each extended use. Regular maintenance will help prevent unwanted build-up and harmful bacteria growth.

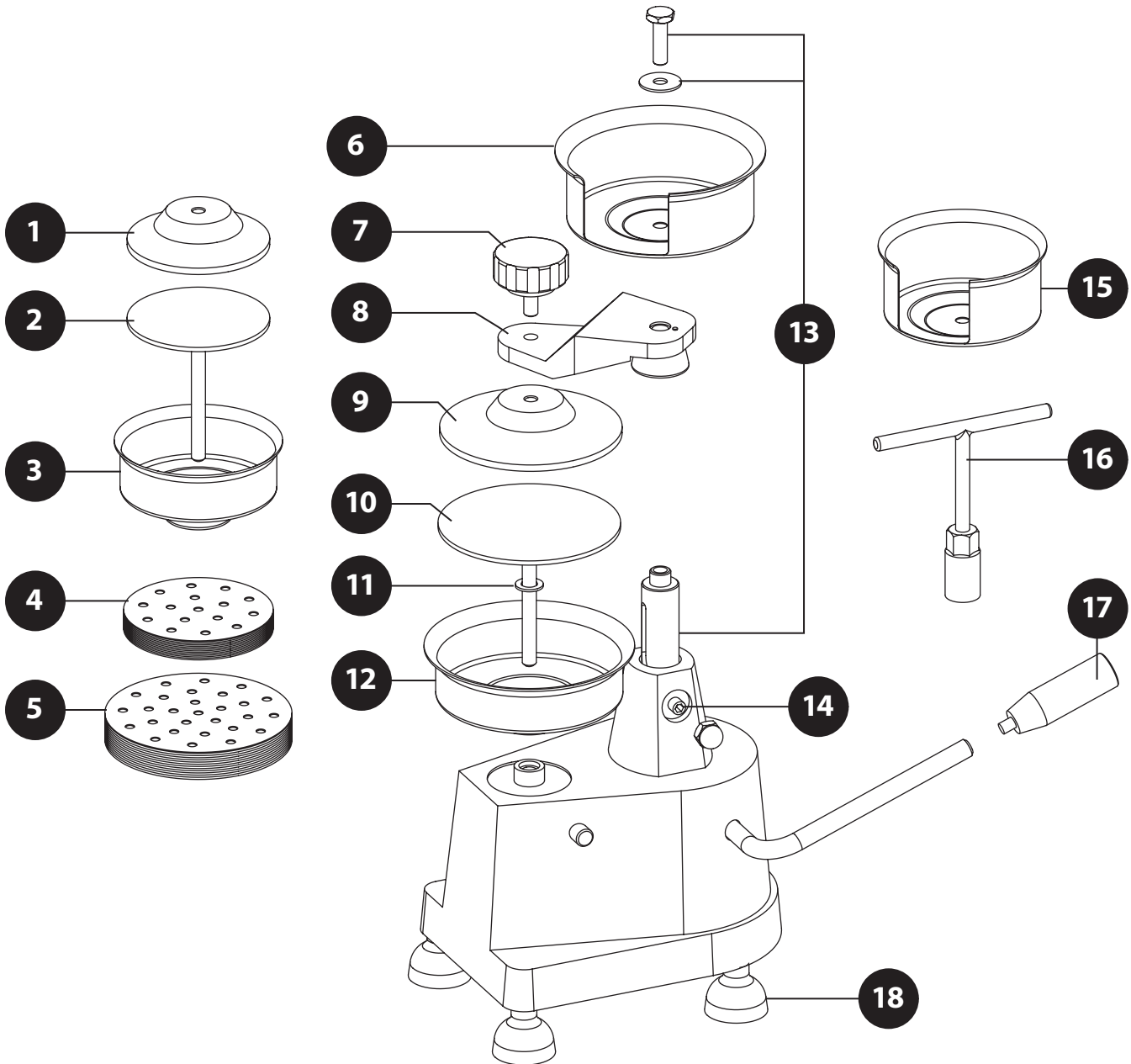
1. Wash parts using warm soapy water

Note: DO NOT allow components to soak.

Note: DO NOT use dishwasher to wash parts.

2. Thoroughly dry parts using a dry cloth or paper towel.

PARTS LIST



No.	Description	Part #
1	4" (100mm) Presser	HBP-P12
2	4" (100mm) Holding Plate	HBP-P8
3	4" (100mm) Food Tray	HBP-P10
4	Case of 4" (100mm) Patty Paper (10 pk of 500pcs)	HBP-PR100
5	Case of 5" (130mm) Patty Paper (10 pk of 500pcs)	HBP-PR130
6	5" (130mm) Paper Tray	HBP-P13
7	Presser Knob	HBP-P3
8	Presser Holder	HBP-P15
9	5" (130mm) Presser	HBP-P11

No.	Description	Part #
10	5" (130mm) Holding Plate	HBP-P7
11	Rubber Gasket	HBP-P2
12	5" (130mm) Food Tray	HBP-P9
13	Tray Shaft Assembly	HBP-P1
14	Set Screw	HBP-P4
15	4" (100mm) Paper Tray	HBP-P14
16	Removal Tool	HBP-P16
17	Bakelite Handle	HBP-P6
18	Foot with Screw	HBP-P5

*Not seeing what you're looking for?
Contact our service department equipservice@wincous.com*

WARRANTY

NOTE: WARRANTY DOES NOT COVER BLADES AND GEARS DAMAGED BY IMPROPER USE.

WINCO warrants to the original purchaser of new equipment and non-electrical food preparation products (other than blades), when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT THAT PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.

IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.

This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees. Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered. This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.

WARRANTY SERVICE

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DO NOT send unit to WINCO® without first contacting our customer service department. Please provide or have the following information available:

- Model Number
- Date of Purchase
- Purchase Dealer
- Operator / Installation Contact Information
- Business Name & Business Address
- Contact Name & Contact Telephone Number

REGISTER ONLINE AT:

<http://www.wincous.com>

Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO® NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Examples of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after-market parts.
5. Repairs made by anyone other than a WINCO® designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.

Warranty voided if:

1. Product is altered by user
2. Serial number plate is removed
3. Product is installed in a prison or any correctional facility.

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