



Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

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## Instruction Manual for the Globe 4" and 5" Hamburger Patty Presses Models PP4 / PP5

### For Service on Your Patty Press

1. Visit our website at [www.globefoodequip.com](http://www.globefoodequip.com)
2. Or call the Globe Service Department at 937-299-8625 and ask for contact information for your local service company.

### **- IMPORTANT SAFETY NOTICE -**

This manual contains important safety instructions which must be strictly followed when using this equipment.

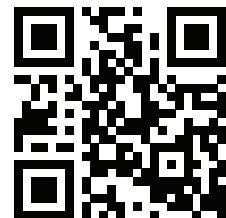
Visit our website for information on additional products available from Globe.

**[www.globefoodequip.com](http://www.globefoodequip.com)**

*Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales*

WARRANTY REGISTRATION  
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO  
**WWW.GLOBEFOODEQUIP.COM**  
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

[WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM](http://WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM)





## Safety Tips


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

**Warnings affecting your personal safety are indicated by:**



**Warnings related to possible damage to the equipment are indicated by:**  

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

**IMPORTANT:** Always properly clean and sanitize equipment upon receipt. Refer to the Cleaning section of this manual for instructions.

1. Place the patty press on a stable flat/level surface.
2. Ensure the feet on the bottom of the base are completely installed.
3. Ensure the patty press wax paper holder, the top press plate and the bottom press plate are in place and tightly attached.
4. Unwrap the starter pack of wax paper dividers and place them in the wax paper divider holder.

## Operating Instructions

To begin operating:

1. Correctly weigh your meat. Form hamburger into a ball.  
5 Inch press -- hamburger weight - ~ 8 oz  
4 Inch press -- hamburger weight - ~ 4 oz
2. On the patty press, push the press handle all the way back to open the press dish.
3. Next, press the bottom plate release (right side of the unit) inward to drop the bottom press plate into position.  
Place a single sheet of wax paper on the bottom press plate.
4. Place the hamburger ball in the center of the bottom press plate and cover the ball with a single piece of wax paper.
5. Pull the handle forward while applying light pressure to form the hamburger patty.
6. Finally, release the top plate by pushing the handle all the way back to again open the press dish.
7. Remove the patty and repeat steps 1-7 to create as many patties as needed.  
**\*NOTE:** Make sure to REMOVE both wax paper divider papers from the patty before grilling. Do not cook or eat the paper.

A working supply of wax divider paper can be kept in the wax paper holder above the press plates. A starter pack of wax paper dividers have been provided to you with this patty press. Contact Globe for wax paper divider refills or contact your preferred Globe dealer/retail supplier.

**Contact Globe for additional Patty Press sizes and conversion kits.**

Conversion Kits:

PPCK425 - Conversion from a 4" to a 5" patty press

PPCK524 - Conversion from a 5" to a 4" patty press

Patty Press Papers:

PATTYPAPER5 - 5" round wax paper dividers (sold by the case)

PATTYPAPER4 - 4" round wax paper dividers (sold by the case)

## Cleaning

**⚠️ WARNING** FOOD-BORNE PATHOGENS HARBOR BACTERIA AND DISEASE  
CLEAN AND SANITIZE ALL PARTS OF THE PATTY PRESS.

**⚠️ AVERTISSEMENT** BACTÉRIES ALIMENTAIRE ET AGENTS PATHOGÈNES TRANSMISSIBLES PAR PORT ET  
MALADIE NETTOYEZ ET DÉSINFECTEZ TOUTES LES PARTIES DU PATTY PRESSE.

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire 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.

Once your patty press makes contact with food product, the entire press, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours using these procedures and information; and comply with additional laws from your state and local health departments.

As with all food contact surfaces, it is extremely important to properly sanitize the entire patty press and to **closely follow the instructions on your quaternary sanitizer container to ensure proper sanitation is achieved to kill potentially harmful bacteria.**

For more information on proper kitchen and equipment sanitation, visit [www.servsafe.com](http://www.servsafe.com) provided by the National Restaurant Association (NRA).

### ⚠️ CAUTION

- **NEVER** place the patty press base in sink or dishwasher.
- **DO NOT** hose down or pressure wash any part of the patty press.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean the patty press
- **Excess moisture will damage the press and void warranty.**
- **It is extremely important to follow the instructions on the sanitizer container to ensure proper sanitation is achieved. Allow the parts to air dry before placing them back on the patty press!**

### ⚠️ ATTENTION

- NE JAMAIS placer la presse base de galette dans l'évier ou lave-vaisselle.
- Ne pas arroser ou laver de la pression d'une partie de la presse de galette.
- NE JAMAIS utiliser une sauteuse, de la laine d'acier ou des matériaux abrasif pour nettoyer la presse galette
- **L'humidité excessive peut endommager la presse et annuler la garantie.**
- **Il est extrêmement important de suivre les instructions sur le contenant de désinfectant pour assurer un assainissement adéquat est atteint. Autoriser les pièces sécher à l'air avant de les replacer sur la presse de galette!**

1. Remove unused wax paper supply from the wax paper holder.
2. Disassemble the patty press by first removing the wax paper holder. Loosen the thumb screw located in the lower portion of the paper holder. Pull the paper holder out. (Do not lose thumbscrew)
3. Unscrew the top plate press knob and remove the top plate for cleaning.
4. Press the bottom plate release (right side of the unit) inward. Unscrew the entire forming dish from the base. Separate the press plate and the forming dish for cleaning.
5. Soak, wash, rinse and sanitize all removable parts and let air dry.
6. With a clean cloth soaked in mild detergent, wipe down all remaining surfaces of the patty press to remove any food, debris and grease/oil. Clean and wipe down the entire patty press. Use a mild, non-bleach, non-chlorine sanitizer. **Dilute sanitizer per supplier's instruction!**

**An important step to kill bacteria is to allow the parts to air dry before reassembly!**

7. Reassemble completely after properly cleaning and sanitizing.

### **LUBRICATION**

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

## Limited Patty Press Warranty

Globe Food Equipment Company (“GFE”) warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within the United States and subject to normal use, is free from defects in material or workmanship for a period of one year (excludes wear/expendable parts) from purchase date. Contact factory for warranty procedures if patty press failure occurs.

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

GFE’S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING OR REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE 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.

Periodic maintenance of equipment including, but not limited to, damage to lost parts, misuse and abuse, adjustments, lubrication, water damage, improper installation, and normal wear are not covered under this warranty.

This warranty is not in force until such time as an online registration form has been received by GFE within 30 days from the date of installation. Register at [www.globefoodequip.com](http://www.globefoodequip.com).

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

Visit our website to register your product  
[WWW.GLOBEFOODEQUIP.COM](http://WWW.GLOBEFOODEQUIP.COM)

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