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BURGER MAKER

MAKE 2 DELICIOUS BURGERS IN MINUTES



NOW SHOWING
**INVASION OF THE
BURGER SNATCHERS**

INSTRUCTION MANUAL

Make super tasty burgers in minutes with this super speedy, mega cool Burger Maker – mmmmm! Remember though, read all of the instructions carefully and keep them for future reference.

SAFE & SOUND

When you're using the Burger Maker you gotta keep safe and sound, so make sure that when you use electrical gadgets you always stick to these basic safety precautions.

SAFETY INFO

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of your local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance. Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.



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Keep the appliance away from other heat emitting appliances.
Don't immerse the appliance in water or any other liquid.
Don't operate the appliance with wet hands.
Don't leave the appliance unattended whilst connected to the mains power supply.
Don't remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
Don't use the appliance for anything other than its intended use.
Don't use any accessories other than those supplied.
Don't use this appliance outdoors.
Don't store the appliance in direct sunlight or in high humidity conditions.
Don't move the appliance whilst it is in use.
Don't touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Don't use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The door or the outer surface of the appliance may get hot during operation.

Warning: Keep the appliance away from flammable materials.



Caution: Hot Surface – Do not touch the hot section or heating components of the appliance.

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LET'S BEGIN

Remove your Burger Maker from the box.

Remove any packaging from your Burger Maker.

Place the packaging inside the box and either store or dispose of safely.

LET'S SEE WATCHA GOT

Awesome Burger Maker

Drip tray

Instruction manual

COOL CHARACTERISTICS

Makes 2 burgers at any one time

3 minutes preheat time

800 W power

Delicious recipes

Non-stick coated cooking plates

ALL OF THE BITS



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GET READY...

IT'S PARTY TIME!

Before using your Burger Maker for the first time you should wipe it down with a soft, damp cloth and let it dry thoroughly. Make sure that you clean the non-stick plates too!

Remember, don't immerse your Burger Maker in water or any other liquid!

Note: When using your Burger Maker for the first time, it may emit a slight smoke or odour. This is nothing to worry about and will soon go away, as long as you make sure that your Burger Maker is getting enough ventilation.

GET SET...

PREP, PREP, PREP!

Check that your Burger Maker is turned off and unplugged from the mains power supply.

Position your Burger Maker on a stable, heat-resistant surface at a height that is comfortable for you to cook, cook, cook away!

Prepare the burger patties required to make your delicious snacks; this will save time later.

Ensuring that the lid is closed, plug in and switch on your Burger Maker at the mains power supply; the red power and green ready indicator lights will illuminate.

Preheat your Burger Maker for approximately 3 minutes or until the green ready indicator light switches off; this indicates that the required temperature has been reached. Carefully apply a thin coat of cooking oil to the non-stick plates, rubbing it in carefully with a paper towel.

Note: Always preheat the non-stick plates before starting to cook.

Caution: These non-stick plates get very hot during use; always use heat-resistant gloves so that you don't get burnt.



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GO!

MAKING SUPER TASTY BURGERS

Using heat-resistant gloves, carefully open your Burger Maker, then place your deliciously tasty burger patties into each well on the lower non-stick plate and close the lid.

It's cooking time! Let your Burger Maker do its thaaang until your super tasty burgers are cooked to perfection. This should take approximately 8–10 minutes (super speedy!).

Remember to keep an eye on your burgers from time to time, by carefully opening the lid. If they require any further cooking, simply close the lid to let them cook a little while longer but don't forget to keep checking them to prevent them from burning!

Once your super tasty burgers are ready, unplug your Burger Maker from the mains power supply to turn it off. Leave the lid open and allow it to cool fully. Remove your burger patties by gently loosening the edges from the non-stick plate with a heat-resistant plastic or wooden spatula.

If you can't get enough of your super tasty burgers and want to cook more, close the lid after removing each batch to make sure that your Burger Maker stays nice and hot.

Note: Always preheat the non-stick plates before starting to cook.

Note: During use the green ready indicator light will cycle on and off to show that your Burger Maker is maintaining the temperature.

Note: Remember, different sizes and types of burgers might take longer than others! Always make sure that your super tasty burgers are cooked thoroughly.

Caution: Be extra careful when using your Burger Maker and avoid coming into contact with escaping heat and steam.

Caution: The outer surface of the Burger Maker may get hot during operation.

The logo features the word "AMERICAN" in a large, bold, sans-serif font, with "originals" in a smaller, lowercase, script font below it. The text is set against a dark, oval background with a metallic border. This central logo is flanked by two horizontal rows of white stars on a dark background. The top row has five stars, and the bottom row has six stars.

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KEEPING YOUR BURGER MAKER IN APPLE PIE ORDER!

Before attempting any cleaning or maintenance, unplug your Burger Maker from the mains power supply and allow it to cool fully.

Clean your Burger Maker and the non-stick plates with a soft, damp cloth and dry thoroughly.

Remove cooked on food by applying a small amount of cooking oil and leaving it to soak for approximately 5 minutes before wiping it clean with a paper towel.

Remember, don't immerse your Burger Maker in water or any other liquid!

Never use harsh or abrasive cleaning detergents or scourers to clean your Burger Maker as this could cause damage.

Your Burger Maker should be cleaned after every use to keep it in tiptop condition.

STORING YOUR BURGER MAKER AWAY

Before storing, ensure that your Burger Maker is cool, clean and dry.

Never store whilst it is wet.

Never wrap the cord tightly around your Burger Maker; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

SPECIFICATION

Product code: EK2005

Input: 230 V ~ 50 Hz

Output: 800 W





BEEF BURGERS

INGREDIENTS

350 grams freshly ground beef
1 medium egg
½ teaspoon thyme
½ teaspoon oregano
Salt and black pepper, to taste

METHOD

Blend the beef and herbs together in a mixing bowl, add the egg and season well. Divide into 2 portions and shape into burger patties.

Place the burger patties into the Burger Maker wells.

Close the lid and cook for approximately 8–10 minutes or until thoroughly cooked and browned.

Serve in burger buns with cooked onions, lettuce, cheese and sauce, accompanied by a green side salad.

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JERK BEEF BURGERS

INGREDIENTS

FOR THE BURGERS

250 grams freshly ground beef

½ carrot, grated

¼ red onion, grated

1 teaspoon jerk seasoning

FOR THE SPICY RELISH

100 grams fresh pineapple, finely chopped

½ red chilli, deseeded and finely chopped

¼ red onion, finely chopped

Small handful coriander, roughly chopped

Juice of ½ lime



METHOD

Blend the grated onion, carrot, beef and jerk seasoning in a mixing bowl.

Divide into 2 portions and shape into burger patties.

Place the burger patties into the Burger Maker wells.

Close the lid and cook for approximately 8–10 minutes or until thoroughly cooked and browned.

To make the relish, mix together the chopped onion, pineapple, chilli, coriander and lime juice.

Serve in burger buns with lettuce and the spicy relish.

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CHILLI BURGERS

INGREDIENTS

FOR THE BURGERS

250 grams freshly ground beef
½ red chilli, deseeded and finely chopped
1 tablespoon coriander, chopped

FOR THE RED ONION RELISH

½ small red onion, finely sliced
1 tablespoon sweet chilli sauce
1 tablespoon olive oil
Small handful flat-leaf parsley leaves
Small handful coriander leaves
Juice of ½ lime

TO GARNISH

150 grams cherry tomatoes, on the vine, to garnish

METHOD

Blend the beef, chilli and chopped coriander in a mixing bowl. Divide into 2 portions and shape into burger patties.

Keeping the cherry tomatoes on the vine, put them in a roasting tin, drizzle over 1 tablespoon of olive oil and season. Roast for approximately 12–15 minutes, until softened.

Place the burger patties into the Burger Maker wells.

Close the lid and cook for approximately 8–10 minutes or until thoroughly cooked and browned.

To make the relish, mix together the red onion, lime juice, sweet chilli sauce and olive oil with the parsley and coriander leaves.

Serve in burger buns with lettuce and the red onion relish, accompanied by the roasted cherry tomatoes on the vine.

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LAMB BURGERS WITH GREEK SALAD

INGREDIENTS

FOR THE BURGERS

250 grams freshly ground lamb
1 egg, beaten
½ onion, chopped
½ clove garlic, crushed
½ tablespoon mint, chopped

FOR THE SALAD

1 small gem lettuces, shredded
100 grams baby plum tomatoes
75 g feta cheese
4 Kalamata olives (black)
½ red onion, finely sliced
¼ cucumber, diced

TO GARNISH

¼ tablespoon oregano, dried
1 tablespoon white wine vinegar, to dress
½ tablespoon olive oil, to dress



METHOD

Blend the lamb, onion, garlic, mint, coriander and egg in a mixing bowl.

Divide into 2 portions and shape into burger patties.

Place the burger patties into the Burger Maker wells.

Close the lid and cook for approximately 8–10 minutes or until thoroughly cooked and browned.

To make the Greek salad, combine all of the ingredients in a serving bowl.

Drizzle over the olive oil and white wine vinegar, then sprinkle over the oregano.

Serve in burger buns, accompanied by potato wedges and the Greek salad.

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LEMON AND THYME TURKEY BURGERS

INGREDIENTS

250 grams freshly ground turkey
 $\frac{1}{2}$ onion, finely chopped and fried
1 tablespoon parsley, chopped
1 teaspoon thyme leaves, fresh
Zest of $\frac{1}{2}$ lemon

METHOD

Blend the turkey, onion, thyme, parsley and lemon zest in a mixing bowl.

Divide into 2 portions and shape into burger patties.

Place the burger patties into the Burger Maker wells.

Close the lid and cook for approximately 8–10 minutes or until thoroughly cooked and browned.

Serve in burger buns with lettuce, tomato and sauce.

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TEX-MEX BEAN BURGERS

INGREDIENTS

300 g kidney beans, drained, rinsed and crushed
25 g breadcrumbs
1 egg, beaten
2 spring onions, finely sliced
1 clove garlic, finely chopped
½ large red chilli, deseeded and finely chopped
¼ red onion, peeled and finely chopped
1 teaspoon Mexican spice mix
1 tablespoon coriander leaves, chopped
Juice of ½ lime



METHOD

Blend the kidney beans, breadcrumbs, red onion, spring onions and egg with the chilli, coriander, Mexican spice mix, garlic and lime juice in a mixing bowl. Divide into 2 portions and shape into burger patties.

Place the burger patties into the Burger Maker wells.

Close the lid and cook for approximately 8–10 minutes or until thoroughly cooked and browned.

Serve in burger buns with grilled halloumi cheese, guacamole, rocket leaves and tomatoes.

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

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CONNECTION TO THE MAINS

Please check that the voltage indicated on the product corresponds with your supply voltage.

IMPORTANT

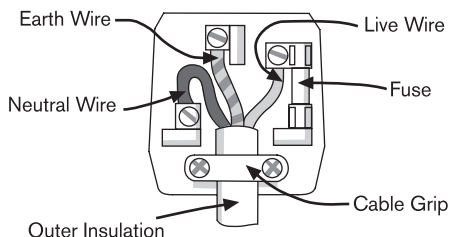
As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)



FOR UK USE ONLY - Plug fitting details (where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.

NON-REWIREABLE MAINS PLUG

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - **DISCONNECT IT FROM THE MAINS** and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

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Victoria Street, Manchester OL9 0DD. UK.

If this product does not reach you in an acceptable condition, please contact our Customer Services Department using one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday – Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required. If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

GUARANTEE

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.



The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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