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Browin 313015

Browin 313015 Stainless Steel Ham Press Instruction Manual

Model: 313015 | Capacity: 1.5 kg | Material: Stainless Steel

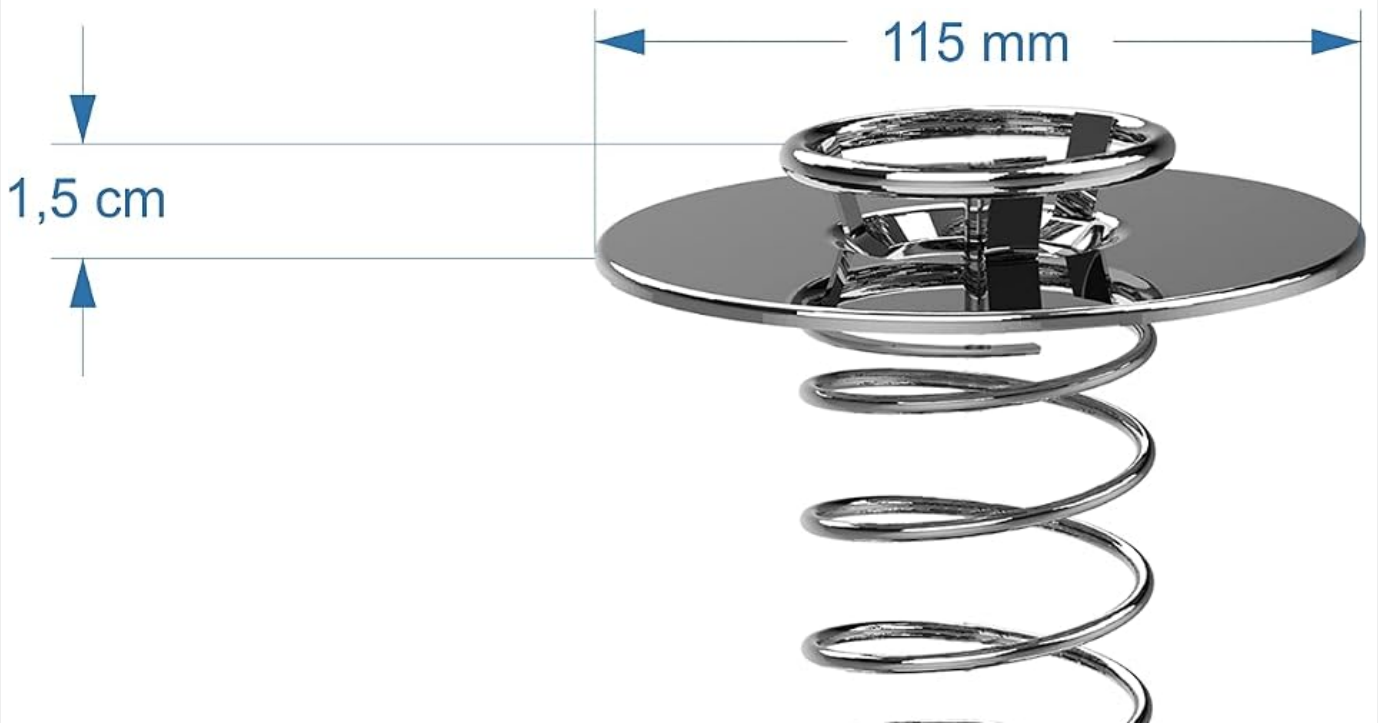
1. Introduction

The Browin 313015 Stainless Steel Ham Press is designed for preparing homemade meat products such as ham, pates, and other charcuterie, as well as vegetarian dishes. This device allows you to create healthy and natural meals without artificial additives. Made from high-quality stainless steel, it ensures durability and safe contact with food. This manual provides comprehensive instructions for the proper use, assembly, and maintenance of your ham press.

2. Product Components

The Browin Ham Press consists of the following parts:

- **Cylinder:** The main body where ingredients are placed.
- **Pressure Plate:** Used to compress the ingredients inside the cylinder.
- **Spring:** Provides constant pressure on the ingredients.
- **Lid:** Secures the pressure plate and spring, featuring a central hole for a thermometer probe.



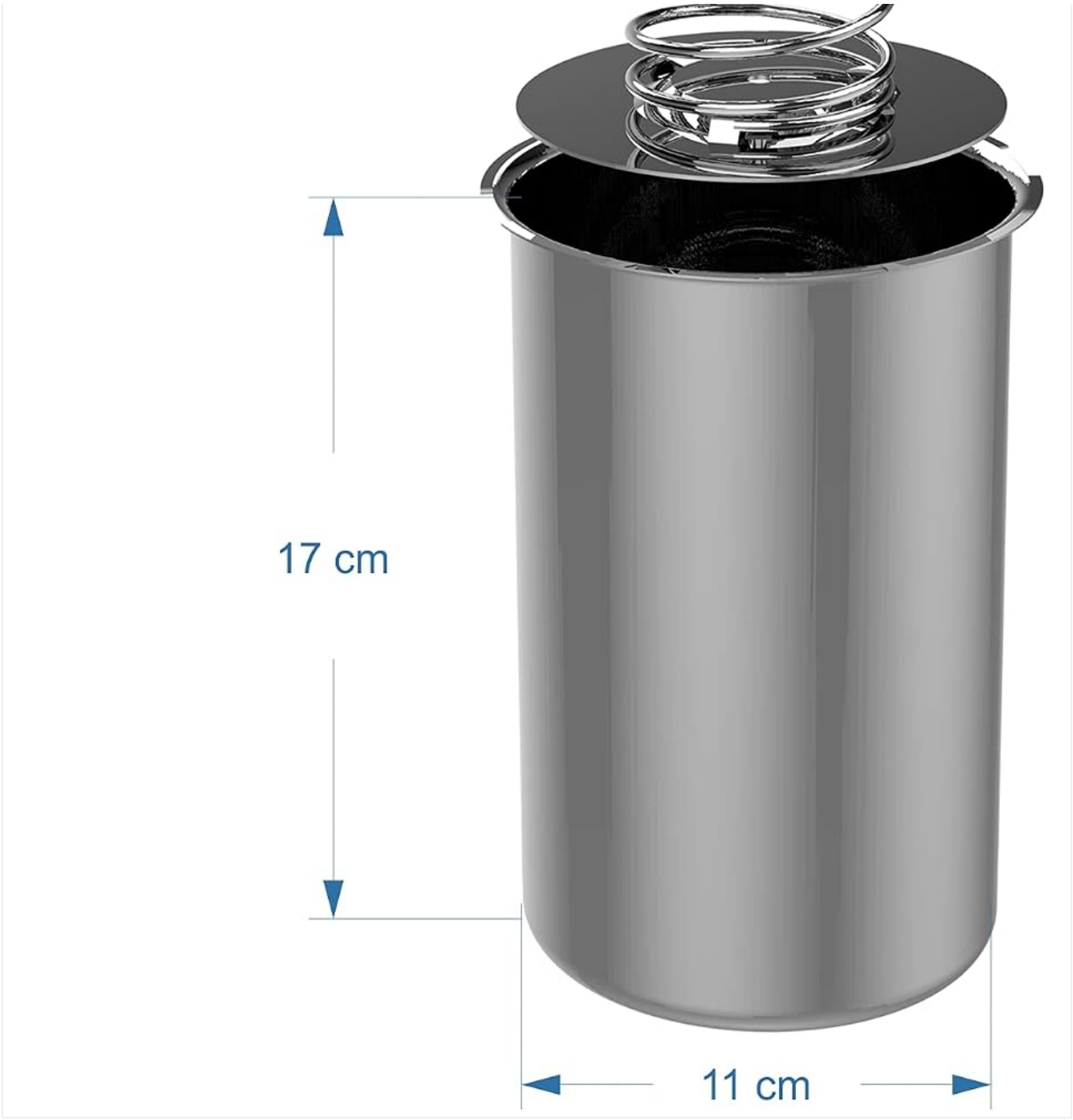


Image 2.1: Exploded view of the ham press showing the cylinder, pressure plate, spring, and lid, along with their approximate dimensions (e.g., 17 cm height, 11 cm diameter).

3. Setup and Assembly

Before first use, wash all components thoroughly with warm water and mild detergent. Rinse and dry completely.

1. Ensure all components (cylinder, pressure plate, spring, lid) are clean and dry.
2. The ham press is ready for use once cleaned. Assembly occurs during the operating phase when ingredients are loaded.

4. Operating Instructions

Follow these steps to prepare your homemade ham or other dishes:

1. **Prepare Ingredients:** Cut your chosen meat or vegetarian ingredients into appropriate sizes. Season them according to

your recipe. For best results and easier cleaning, it is recommended to use a special plastic bag (not included) inside the cylinder.

2. **Load the Cylinder:** Place the prepared ingredients into the stainless steel cylinder. If using a plastic bag, ensure it lines the cylinder completely and extends slightly over the top edge. Fill the cylinder with your ingredients, pressing them down firmly.
3. **Insert Pressure Plate and Spring:** Place the pressure plate on top of the ingredients. Then, position the spring on the pressure plate.
4. **Secure the Lid:** Place the lid over the spring and cylinder. Press down firmly on the lid to compress the spring and lock the lid into place. The lid has a central opening for a thermometer probe (thermometer not included).



Image 4.1: A person's hands carefully placing seasoned meat into the ham press cylinder, preparing it for cooking.

5. **Cooking Process (Water Bath):** Place the assembled ham press into a larger pot filled with water. The water level should be sufficient to cover the ham press, but not so high that it overflows when the press is submerged. Cook in a water bath at the temperature specified by your recipe (typically around 80-90°C or 176-194°F) until the internal temperature of the meat reaches the desired level (e.g., 70-72°C or 158-162°F for ham). Use a compatible thermometer with a probe inserted through the lid's hole to monitor the internal temperature.
6. **Cooling:** Once cooked, remove the ham press from the water bath. Allow it to cool down to room temperature.

7. **Chilling:** Transfer the ham press to the refrigerator and chill for at least several hours, preferably overnight. This allows the product to set and firm up.
8. **Remove Product:** After chilling, remove the lid, spring, and pressure plate. Carefully extract your homemade ham or dish from the cylinder. If you used a plastic bag, this step will be easier.



Image 4.2: Freshly sliced homemade ham, seasoned and cooked, presented on a plate next to the Browin Ham Press, ready for serving.

5. Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your Browin Ham Press.

- **Immediate Cleaning:** After each use, disassemble all components and wash them immediately.
- **Hand Washing:** Wash with warm water and a mild dish soap. Use a soft sponge or brush to remove any food residue. Rinse thoroughly to remove all soap.
- **Dishwasher Safe:** The stainless steel components of the ham press are dishwasher safe. Place them on the top rack if possible to prevent damage.

- **Drying:** Ensure all parts are completely dry before storing to prevent water spots or corrosion.
- **Storage:** Store the ham press in a dry place.



Image 5.1: The stainless steel cylinder and spring mechanism of the ham press placed in a dishwasher rack, indicating ease of cleaning.

6. Troubleshooting

If you encounter issues, consider the following:

- **Product not holding shape:** Ensure ingredients were packed tightly enough. Proper chilling after cooking is crucial for the product to set. Insufficient chilling time can result in a crumbly texture.
- **Difficulty removing product:** Always use a plastic bag inside the cylinder. If not used, ensure the cylinder is well-greased before adding ingredients. Chilling the product thoroughly helps it release cleanly.
- **Uneven cooking:** Ensure the water bath temperature is consistent and the ham press is fully submerged. Using a thermometer to monitor internal temperature is essential for even cooking.

7. Specifications

Model Number	313015
Brand	Browin
Material	Stainless Steel
Capacity	1.5 Kilograms
Dimensions (L x W x H)	10P x 11l x 17H centimeters (approx. 10 x 11 x 17 cm)
Color	Silver
Dishwasher Safe	Yes

8. Warranty and Support

Specific warranty information for the Browin 313015 Ham Press is not provided in the product details. For warranty claims, technical support, or further inquiries, please refer to the manufacturer's official website or contact the retailer from whom the product was purchased. Always retain your proof of purchase for any warranty-related issues.

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