

Manuals.plus /

› Tupperware /

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Model: tz765 | Brand: Tupperware

1. INTRODUCTION

The Tupperware Kitchen Utensil Multi-Press, also known as the "Gnocchi Party," is designed to simplify the preparation of various dough-based foods. This versatile tool allows for easy and precise shaping of soft and semi-soft doughs into strips, rounds, or rectangular forms, ready for cutting. It is ideal for making gnocchi, croquettes, fish sticks, vegetarian burgers, breadsticks, biscuits, and other sweet and savory delicacies.

This manual provides detailed instructions for the proper setup, operation, and maintenance of your Multi-Press to ensure optimal performance and longevity.

2. PRODUCT COMPONENTS

Your Tupperware Multi-Press set includes the following components:

- **Base Container:** The main body of the press, equipped with non-slip feet for stability during use.
- **Press:** The plunger mechanism used to push dough through the inserts. It features a relief design to facilitate food detachment.
- **Interchangeable Inserts (4 types):**
 - Round with 3 holes (for gnocchi, croquettes)
 - Round with 6 holes (for dumplings, taralli, breadsticks, biscuits)
 - Round with 4 holes
 - Rectangular with 2 holes (for fish sticks, vegetarian burgers)
- **Movable Tray:** A light tray with pre-printed lines to guide consistent dough cutting. Lines are marked at 6 cm (bold) and 2 cm (thinner) intervals. This tray moves automatically as dough is pressed onto it.
- **Practical Scoop:** Used to block the dough, cut portions, and transfer the cut pieces.



Image 2.1: All components of the Tupperware Kitchen Utensil Multi-Press, including the base, press, four interchangeable inserts, movable tray, and scoop.

3. SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Wash Before First Use:** Wash all components with warm soapy water and rinse thoroughly. Dry completely before assembly.
3. **Select Insert:** Choose the desired interchangeable insert based on the type of food you are preparing (e.g., 3-hole round for gnocchi, rectangular for fish sticks).
4. **Insert into Base:** Align the chosen insert with the opening at the bottom of the base container and slide it into place until it clicks securely.



Image 3.1: Demonstrates how to correctly insert one of the interchangeable shaping attachments into the main unit.

5. **Position Movable Tray:** Slide the movable tray under the output opening of the base container. Ensure it is positioned correctly to receive the pressed dough.
6. **Prepare Press:** Ensure the press (plunger) is clean and ready to be inserted into the top of the base container.

4. OPERATING INSTRUCTIONS

Follow these steps for effective use of your Multi-Press:

1. **Prepare Dough:** Ensure your dough is of a consistent, soft, or semi-soft texture suitable for pressing. Avoid overly stiff or dry doughs, as they may be difficult to press and could strain the device.
2. **Load Dough:** Place a portion of the prepared dough into the top opening of the base container. Do not overfill.
3. **Press Dough:** Insert the press (plunger) into the top opening and apply steady, even pressure downwards. The dough will be extruded through the chosen insert onto the movable tray.



Image 4.1: A user pressing dough through the Multi-Press, demonstrating the extrusion process onto the movable tray.

- 4. Guide and Cut:** As the dough emerges, the movable tray will advance. Use the pre-printed lines on the tray as a guide for uniform cutting. Use the practical scoop to cut the dough to your desired length.



Image 4.2: Close-up of dough being pressed out and resting on the movable tray, ready for cutting with the scoop.

5. **Remove Cut Pieces:** Use the scoop to gently lift and transfer the cut dough pieces to a baking sheet, pot, or storage container.
6. **Repeat:** Continue loading and pressing dough until all your preparation is complete.

Tip: For best results, ensure the dough is not too sticky. Lightly flouring the dough or the inside of the press can help with smoother extrusion.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Tupperware Multi-Press.

- **Disassembly:** After each use, disassemble all components: remove the press, the chosen insert, and the movable tray from the base container.
- **Washing:** Wash all parts immediately after use to prevent dough from drying and sticking. Use warm water and a mild dish soap. A soft brush may be helpful for cleaning the holes in the inserts.
- **Rinsing:** Rinse all components thoroughly under running water to remove any soap residue.
- **Drying:** Allow all parts to air dry completely or dry with a soft cloth before reassembling or storing.
- **Storage:** Store the Multi-Press and its components in a clean, dry place.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dough is difficult to press.	Dough is too stiff or dry.	Adjust dough consistency by adding more liquid or kneading until softer. Ensure dough is at room temperature.
Dough sticks to the press or inserts.	Dough is too sticky; insufficient flouring.	Lightly flour the dough and the inside surfaces of the press and inserts before use.
Dough pieces are unevenly shaped.	Inconsistent pressure applied; improper use of cutting guide.	Apply steady, even pressure. Use the pre-printed lines on the movable tray and the scoop for consistent cutting.
Missing component upon unboxing.	Packaging error or transit damage.	Contact Tupperware customer support or your retailer immediately with proof of purchase.

7. SPECIFICATIONS

- **Model Number:** tz765
- **ASIN:** B071V7ZP8K
- **Product Dimensions (Base + press inserted):** 19.2 x 11.5 x 18 cm (7.56 x 4.53 x 7.09 inches)
- **Movable Tray Dimensions:** 39.8 x 10.7 cm (15.67 x 4.21 inches)
- **Item Weight:** Approximately 14.8 ounces (420 grams)
- **Material:** Food-grade plastic
- **Color:** Red and White

8. WARRANTY AND SUPPORT

Tupperware products are known for their quality and durability. For specific warranty information regarding your Kitchen Utensil Multi-Press, please refer to the warranty documentation included with your purchase or visit the official Tupperware website. In case of any issues, missing parts, or questions not covered in this manual, please contact Tupperware customer support directly or the retailer from whom you purchased the product.

You can often find contact information on the Tupperware official website or through your local Tupperware distributor.