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vivicreate HT-B-7001

vivicreate 7-inch Round Cast Iron Burger Smasher and Grill Press Instruction Manual

Model: HT-B-7001

Introduction

The vivicreate 7-inch Round Cast Iron Burger Smasher and Grill Press is a versatile kitchen tool designed to enhance your cooking experience. Made from durable cast iron with a comfortable wooden handle, this press helps achieve even cooking, crispier edges, and efficient heat distribution for various foods.

Safety Instructions

- Always use oven mitts or heat-resistant gloves when handling the hot cast iron press. While the wooden handle is designed to stay cool, the cast iron body will be extremely hot.
- Ensure the press is stable on the cooking surface before applying pressure to food.
- Keep out of reach of children.
- Do not use the press in a microwave.
- Avoid sudden temperature changes, which can cause cast iron to crack. Allow the press to cool gradually.

Parts List

The vivicreate Burger Smasher and Grill Press consists of the following components:

- **Cast Iron Press Body:** The main circular pressing surface, made from food-grade cast iron.
- **Wooden Handle:** An ergonomic handle designed for a comfortable and cool-to-touch grip.



Image 1: The vivicreate 7-inch Round Cast Iron Burger Smasher and Grill Press, showing the cast iron body and wooden handle.

Setup

Initial Cleaning

1. Before first use, wash the press thoroughly with warm, soapy water.
2. Rinse completely and dry immediately with a clean cloth to prevent rusting.

Seasoning (Recommended for Cast Iron)

While the press may come pre-seasoned, re-seasoning can improve its non-stick properties and protect against rust.

1. Apply a thin, even layer of cooking oil (such as vegetable oil or flaxseed oil) to all surfaces of the cast iron press.
2. Wipe off any excess oil to prevent stickiness.
3. Place the press in an oven preheated to 375-400°F (190-200°C) for one hour.
4. Turn off the oven and let the press cool inside.

5. Repeat this process periodically as needed.



Image 2: The press being hand-washed, illustrating the initial cleaning process.

Operating Instructions

The vivicreate Burger Smasher and Grill Press is suitable for use on grills, griddles, and stovetops. It is ideal for:

- **Smashing Burgers:** Create thin, crispy-edged smash burgers.
- **Flattening Bacon:** Prevent bacon from curling, ensuring even cooking.
- **Grilling Steaks and Sandwiches:** Achieve consistent searing and grill marks.

General Use

1. Preheat your grill, griddle, or stovetop to the desired cooking temperature.
2. Place your food item (e.g., a ball of ground meat for a burger, strips of bacon) onto the hot cooking surface.
3. Carefully place the vivicreate press on top of the food. Apply firm, even pressure for a few seconds to flatten the food.
4. For smash burgers, press once and avoid pressing again to retain juices.
5. Leave the press on the food for the duration of cooking for items like bacon or grilled sandwiches, or remove after initial pressing for burgers.
6. Cook food to your preferred doneness, flipping as necessary.



Image 3: Demonstrating the use of the press to flatten food on a hot grill surface.



Image 4: The grooved design of the press, which helps create grill marks and prevents curling.

Maintenance

Cleaning

1. Allow the press to cool completely before cleaning.
2. Hand wash with warm water and a stiff brush or scraper to remove food residue. Avoid harsh detergents that can strip seasoning.
3. **Important:** Dry the cast iron press immediately and thoroughly after washing to prevent rust. You can place it on a low heat burner for a few minutes to ensure all moisture evaporates.
4. Apply a very thin layer of cooking oil after drying to maintain seasoning and prevent rust.

Storage

Store the clean, dry, and lightly oiled press in a dry place to prevent rust.

Troubleshooting

Rusting

If rust appears, it indicates that the press was not dried thoroughly or needs re-seasoning. To remove rust:

1. Scrub the rusted area with steel wool or a stiff brush until the rust is removed.
2. Wash, dry immediately, and then re-season the entire press as described in the "Seasoning" section.

Specifications

Product Dimensions	7 x 7 x 2.6 inches
Item Weight	2.3 pounds
Material	Food-grade Cast Iron with Wooden Handle
Model Number	HT-B-7001
Brand	vivicreate



Image 5: Visual representation of the press dimensions (7 inches diameter, 2.6 inches height).

Warranty and Support

For warranty information and customer support, please refer to the official vivicreate website or contact their customer service directly. Details are typically provided with your product packaging or on the manufacturer's official online channels.

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