

WILLIAMS-SONOMA

TORTILLA PRESS

Traditional Mexican Cookware to make corn dough tortillas

CHARACTERISTICS:

Made of cast iron.
Handle is detached, includes screw and nut.

Weight: 2.500 kg. / 5.51 lbs.
Diameter: 7½"

PRECAUTION:

Handle with care.
Be careful with hands while closing.
Can harm feet if it falls.
Keep out of reach of kids.

USE INSTRUCTIONS:

Attach the handle using the screw and the nut.
Use plastic between the dough and the press to avoid stickiness.
Take a handful of dough, the size you desire the tortilla to be.
Make a round ball out of it and put it in the center of the press.
Close the press to the desire tickness and size.
Open the press and slide the dough to your hand or directly to a grill.
Use a grill of cast iron or tin to cook both sides of the tortilla.
When out of the fire, place in a thermic container.

CLEANING INSTRUCTIONS:

You must use kitchen detergent.
Do not use in dishwasher.
Dry completely with paper or cloth towel.
Place it in a dry place.