

User Manual: Popsicle/Ice Candy Machine



HINDCHEF PRIVATE LIMITED

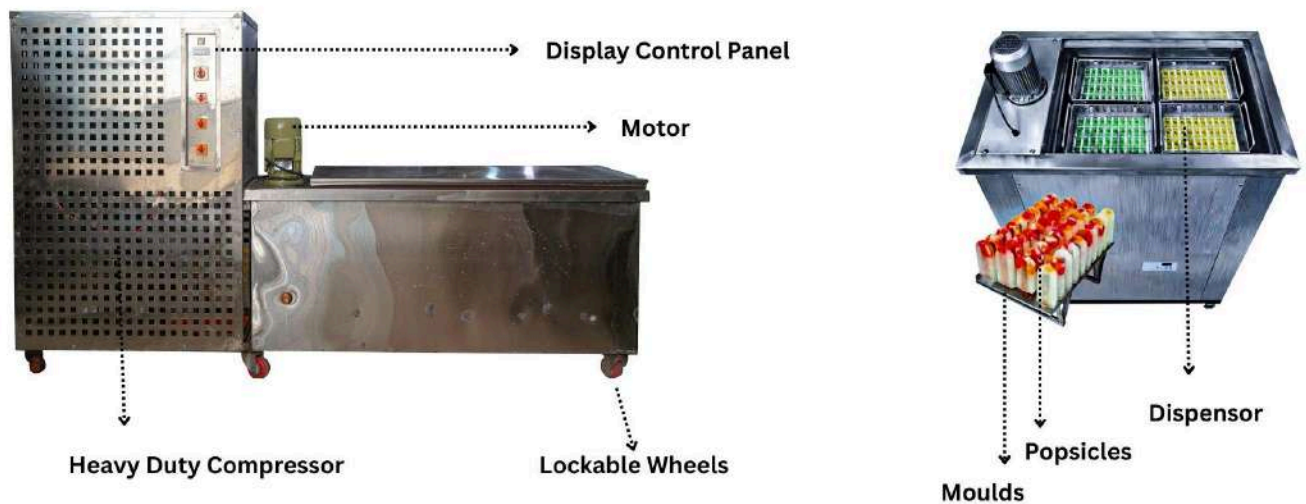
**ADDRESS: Ground Floor, KH No-50/24/2, Near Metro Pillar No 482, Village Mundka, New
Delhi, 110041**

Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

Features

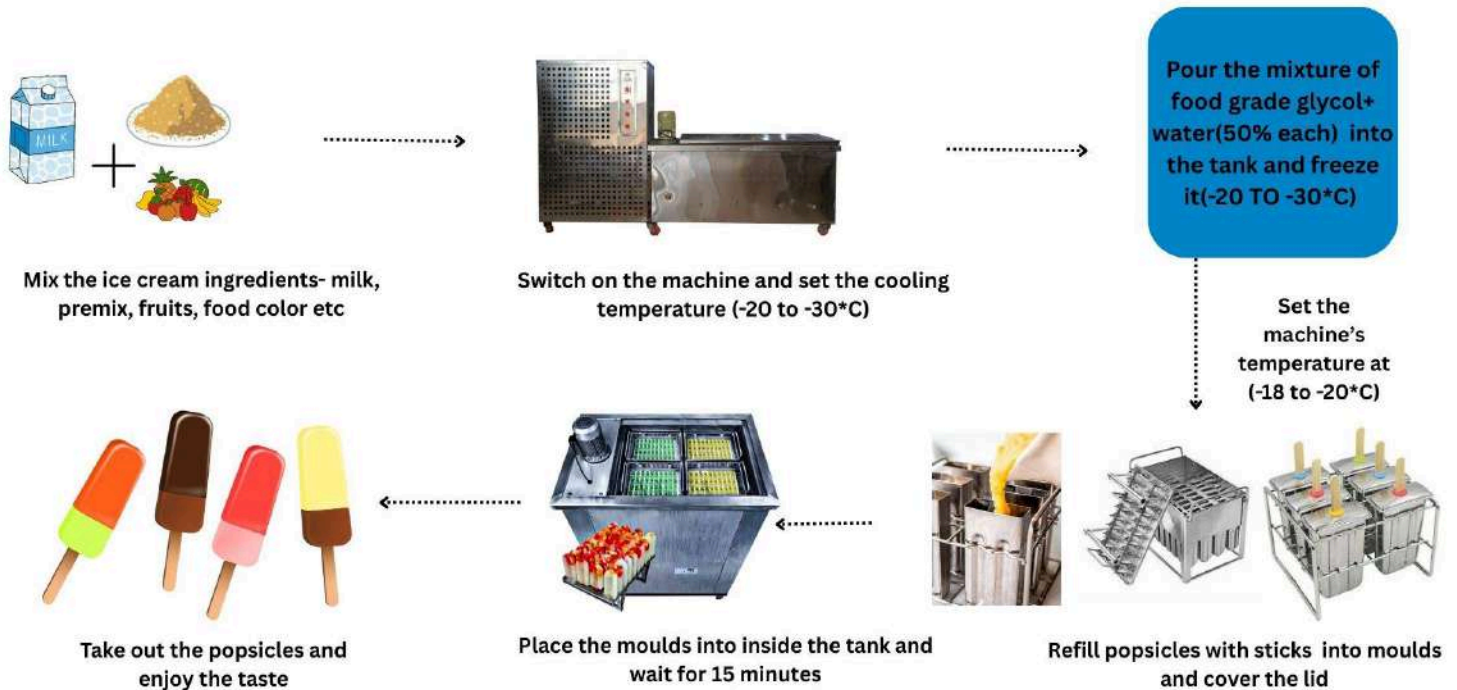
Popsicle/Ice Candy Machine-Operating Guide



- A popsicle machine has a heavy-duty compressor that manages the freezing and temperature balance for the popsicle formation.
- The machine's full body is made up of sturdy stainless steel.
- Lockable wheels help in easy movement.
- It has a display control panel from where we can manage the temperature controls and all activities of the popsicle formation.
- It has a motor connection for fast popsicle formation.
- Moulds are provided for holding the popsicle.

Uses Direction

Uses Direction-Popsicle/Ice Candy Machine



- Power on the machine. And turn on its refrigeration system.
- Set the temperature by switching on the cooling temperature button.
- Prepare the mixture of food-grade glycol and water (50% each) and let it freeze at -20 to -30°C temperature.
- Prepare the ice cream base using premix milk, color, etc.
- Stir and pour the mix base into the mold at -18 to 20°C.
- Insert sticks and cover the lid of the moulds and keep waiting.
- Wait for 15 minutes for the popsicle formation.
- Take out the mould and collect the popsicles into a container.
- Enjoy the taste of the popsicles.

Cleaning Guide

- Regularly clean its filter, compressor, and body to reduce the effect of dust, debris, or any contamination.
- Change the glycol mixture regularly when needed.
- Regularly clean all the accessories like moulds, containers, and the SS body to avoid any bacterial growth.
- Wipe the outer surfaces with a damp cloth and mild cleaner.
- Dry thoroughly the machine's surface before and after use and keep it in a safe place.

Caution for Safety

- Always maintain a correct voltage (220-240V) to run the machine.
- Always use food-grade glycol to avoid any contamination of ice cream surfaces.
- Recheck for the wiring connections.
- Always power off and unplug before and after use of the machine and during cleaning or performing maintenance.
- Only use food-safe cleaners to avoid any contamination over the ice cream.
- Dry out all the components before and after use to maintain hygiene.

Warranty

- 1 year of product warranty is provided.
- Physical damages due to mishandling and any human errors may not be covered under warranty and would be charged accordingly.
- The warranty will only cover manufacturing defects.
- Defects resulting from electrical problems such as loose wiring, overvoltage, undervoltage, and wrong frequency are not covered by the warranty.
- Warranty does not cover consumables such as seal & belt.
- The courier charge for the part will have to be paid by the client.