

User Manual: Cookies-Dropping Machine



HINDCHEF PRIVATE LIMITED

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New Delhi, 110041**

Near Rajdhani Park Metro Station (Green Line)

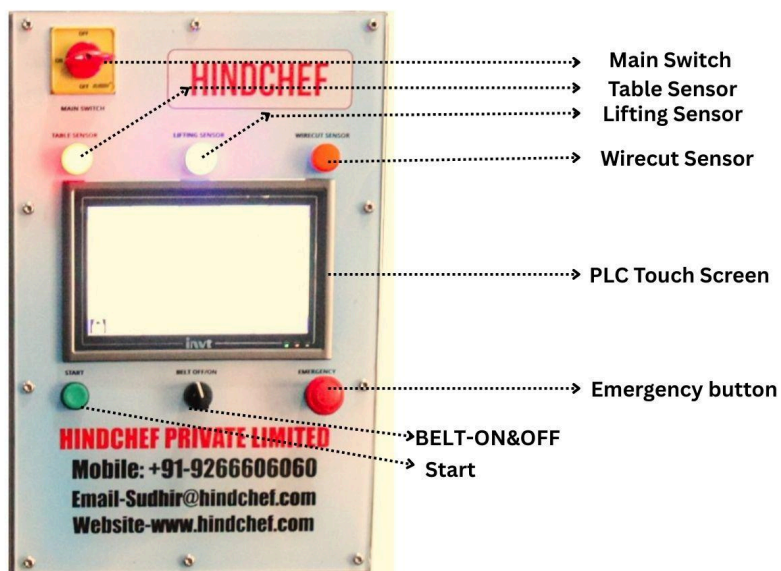
Call/Whatsapp: 9266606060

Features

Cookies-Dropping Machine



Control Panel



Main Features:

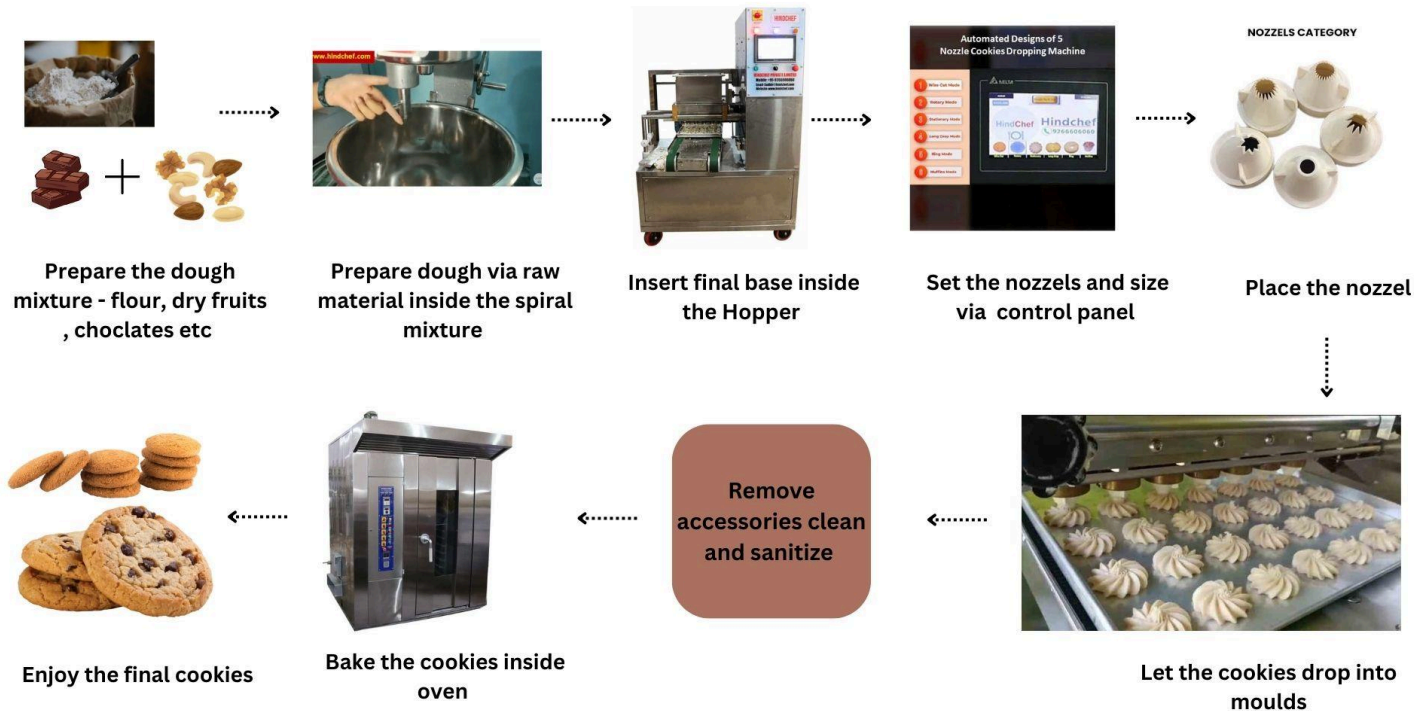
1. The machine's body is made up of stainless steel.
2. A hopper is connected for the raw material intake.
3. And the hopper is connected with the dozing unit, nozzles, and mould.
4. A conveyor belt holds the mould and proportionate cookies dropping.
5. A lockable wheel is connected for its easy movement.
6. Its control panel consists of a button for its streamlined and easy cookie control. It includes a main switch, Table Sensor, Lifting Sensor, Wirecut Sensor, Main Switch, start button, belt on & off and a emergency switch.
7. We can set the nozzle category and shape by its PLC control screen.

Main Application Areas:

- Bakery business
- Flour mill,
- Snack food factory,
- Frozen food Factory,
- Beverage Factory
- Cake making factory

Uses Direction

Uses Directions-Cookies Dropping Machine



- We need to prepare a raw dough mixture for the cookies preparation using a spiral mixer.
- Mix flour, dried fruits, water, and other ingredients as per the cookies preferences.
- Insert the final dough mixture inside the hopper.
- Go to the control panel and set the nozzle category (5 nozzle, 6 nozzle, or 7 nozzle).
- Select the shapes(Wire-cut mode, Rotary mode, Long drop mode likewise) through the PLC control panel.
- The infrared sensors read all the commands and help in cookies dropping through the selected commands.
- Press the start button.

- Place the mould below the nozzles.
- Let the cookies be collected automatically over the moulds.
- After one row or tray is filled, it either moves forward automatically, or an operator replaces it with the next empty tray.
- The machine repeats the process for continuous batch production.
- Finally, stop the machine.
- Take all the accessories out like nozzles, hopper etc.
- Clean it using the food-safe sanitizers to avoid future contamination.
- Place the machine safely.

Cleaning Guide

- Always use lukewarm water and food-safe detergent to clean all the accessories (hopper, nozzles, conveyor belt, and the machine's surface).
- Avoid strong chemicals or bleach, as they may affect food safety.
- Wipe off soap with a clean, damp cloth.
- Use a food-safe sanitizer once a week to kill bacteria.

Cautions for safety

- Run the machine at the correct voltage (220-240V) and temperature settings.
- Avoid spilling water over the electric sockets and components to avoid any short circuits.
- Always use food-grade cleaner to prevent any contamination.
- Avoid rodents and other unwanted insects reaching the machine during and after the operations.

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.
- We provide training and a live demo with our chef on the recipe as well.