

## **User Manual : Stone Ice Cream Machine**



**HINDCHEF PRIVATE LIMITED**

**ADDRESS: Ground Floor, KH No-50/24/2, Near Metro Pillar No 482,**

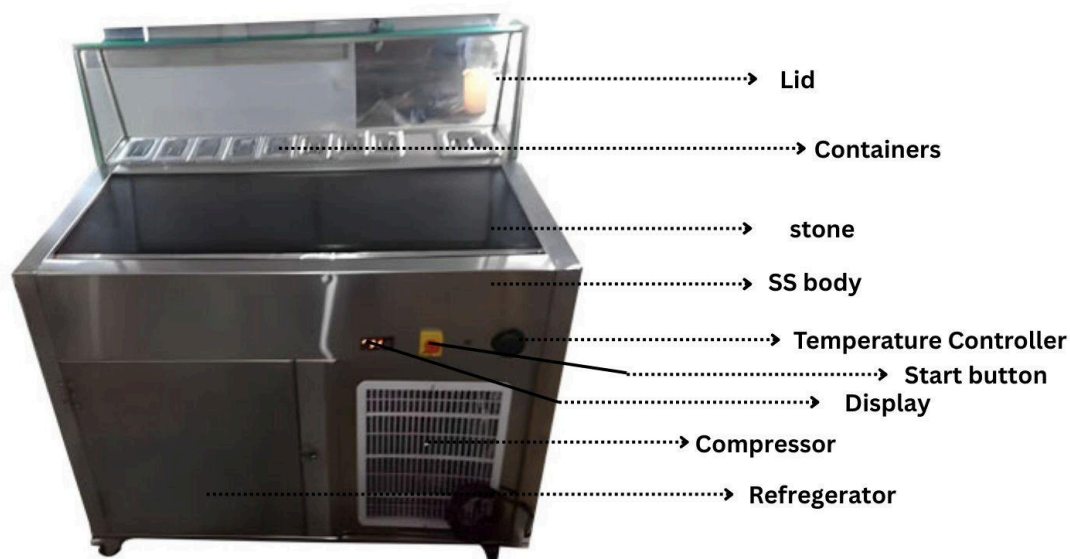
**Village Mundka, New Delhi, 110041**

**Near Rajdhani Park Metro Station (Green Line)**

**Call/Whatsapp: 9266606060**

## Features

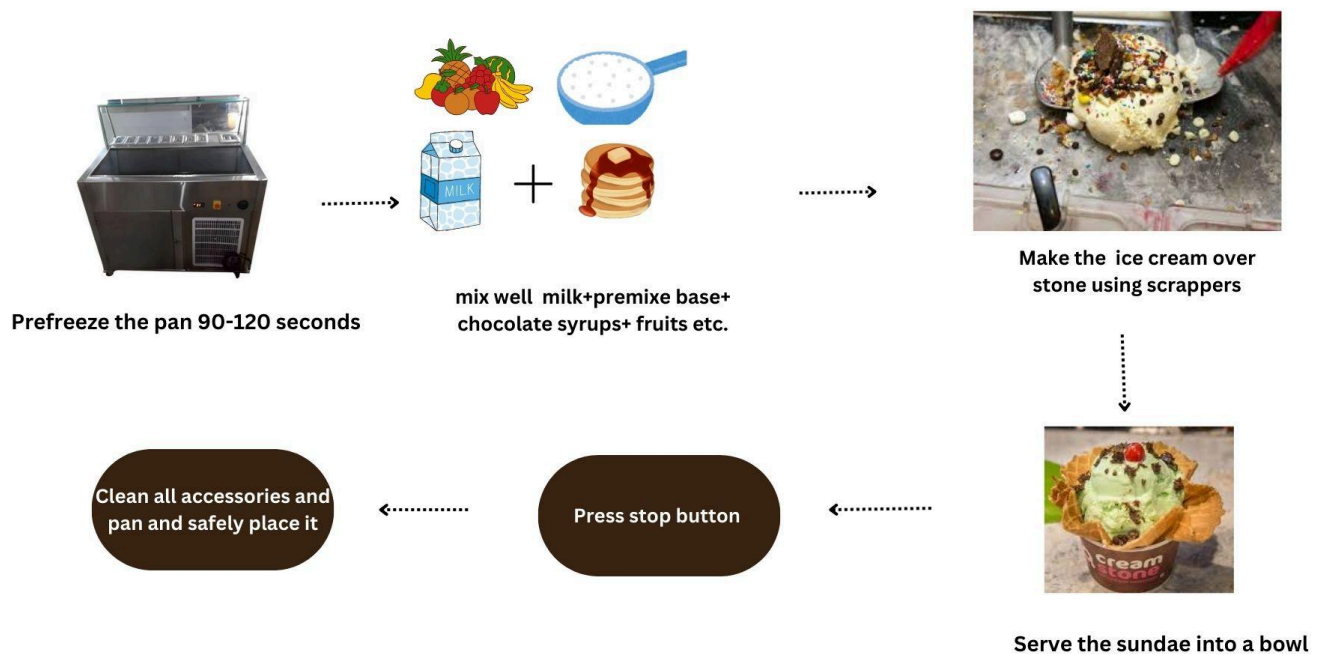
### Operating Panel- Stone ice-cream Machine



1. Machines's body is made of stainless steel.
2. The machine has a refrigerator and a compressor connected at the bottom.
3. The control panel consists of a display panel, a start button, and a temperature controller.
4. A scratch-proof stone is connected for the ice cream preparation. And also scrappers are provided to mix the ice cream base.
5. Customizable hot and cold containers are provided for the preservation of dry fruits, and ingredients and also for chocolate syrup.

## Uses Direction

### Uses Directions - Stone Ice-cream-machine



- Power on the machine.
- Put the machine in prefreeze mode for 120 seconds till its surfaces freeze.
- Mix the premix, milk, chocolate, strawberry syrups, sprinkles, etc., on the machine surface.
- Spread gently over the stone.
- Make the ice cream rolls using the scrapers.
- Mix the ice cream over the stone with the ingredients.
- Serve the sundae into the bowl.

- Containers are provided to preserve the fruits, cookies, etc.
- You can also pour hot water and store chocolate syrups accordingly.
- Non-frozen and frozen containers help in serving and mixing the ice cream quickly.
- Once all the activities are done, shut down the machine.
- Preserve the items in refrigeration.
- Clean all the accessories and dry them thoroughly.
- Store the machine in a safe place with proper hygiene maintenance.

### **Cleaning Guide**

- Always use lukewarm water and food-safe detergent to clean all the accessories and the machine's surface.
- Avoid strong chemicals or bleach, as they may affect food safety.
- Use a soft sponge or non-abrasive scrub to remove stuck-on ice cream and mix-ins over the stone and pan surfaces.
- Wipe off soap with a clean, damp cloth.
- Use a food-safe sanitizer once a week to kill bacteria.

### **Safety Tips**

- Avoid spilling water over the electric sockets and components to avoid any short circuits.
- Always use food-grade cleaner to prevent any contamination.
- Always Pre-Cool before use to check for its required temperature reach
- Avoid overloading the premixed base mixture over the pan.
- Use the "Defrost" button only when required.
- Run the machine at the correct voltage (220-240V) and temperature setting.
- Always turn off power before cleaning.
- Wear gloves—stone surface is extremely cold.
- Clean the surface after every use.
- Check motor and wires monthly.

### **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.
- The warranty does not cover consumables such as seal & belt.
- The courier charge for the part will have to be paid by the client.
- Gas empty or leakage (if applicable) not covered under warranty.

[www.hindchef.com](http://www.hindchef.com)

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