

## **User Manual: 4-in-1 Stone ice cream machine**



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**HINDCHEF PRIVATE LIMITED**

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

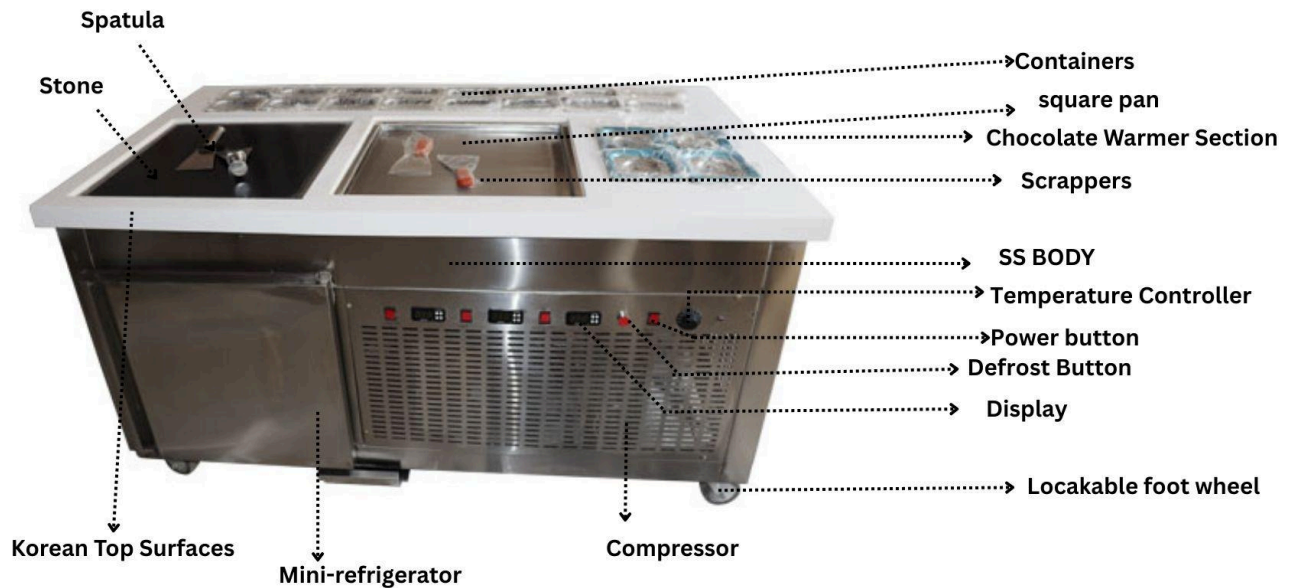
**Mundka, New Delhi, 110041**

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

**Call/Whatsapp: 9266606060**

## Features

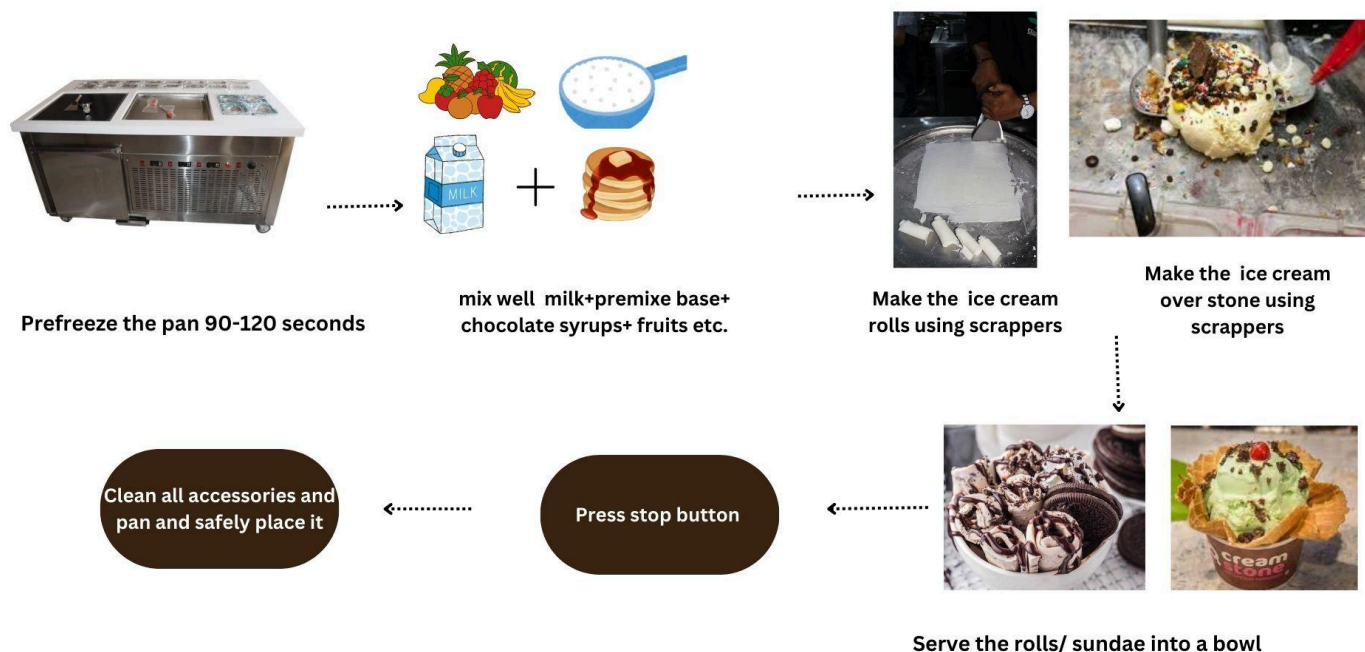
### Stone ice cream machine-Operating panel



- A stone ice cream machine has its customization available in various sizes and container choices.
- On the top it has a very appealing and sturdy body of Korean top.
- A square or round pan size is also added in 17- to 24-inch sizes to make the roll ice cream.
- A mini refrigerator is attached at the bottom for its freezing.
- A locable foot wheel is designed to make its transportation easy.
- Its body is made up of stainless steel.
- Its operating panel consists of a display panel, a defrost button, and a power button for its smooth functionality and temperature controls.

## Uses Direction

### Uses Directions - Stone Ice cream Roll 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 pan. Put the ice cream over the stone.
- Make the ice cream rolls using the scrappers.
- Mix the ice cream over the stone with the ingredients.
- Serve the sundae and ice cream rolls 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 storage.
- 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.

### **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.
- 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.

- Store the ice cream materials and cookies, etc., in their dedicated containers to avoid any spoilage.

### **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.