

## **User Manual: Turkish Ice cream Machine**



**BY**

**HINDCHEF PRIVATE LIMITED**

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

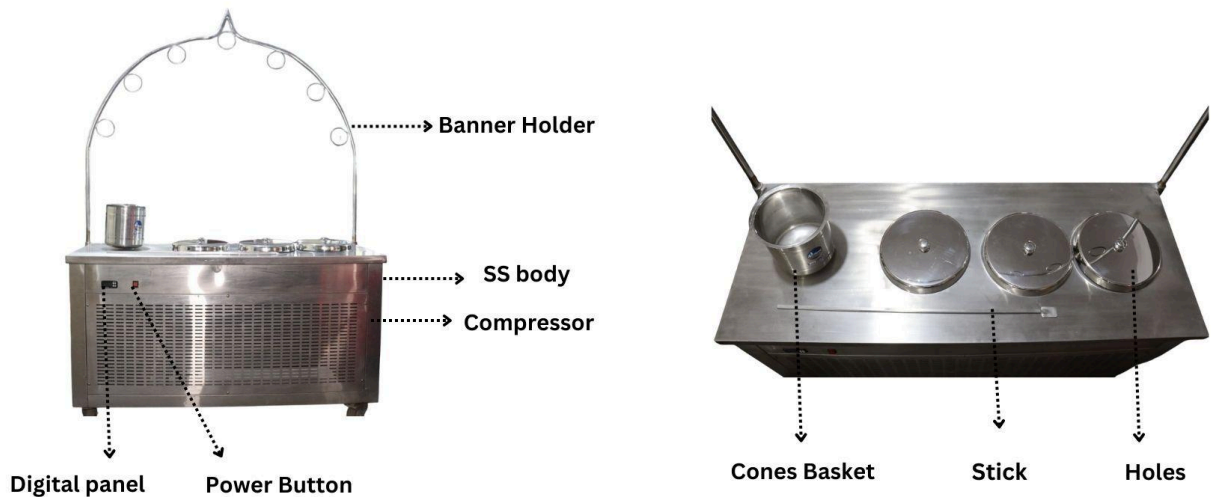
**Mundka, New Delhi, 110041**

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

**Call/Whatsapp: 9266606060**

## Features

### Turkish Ice cream Machine-Operating Guide

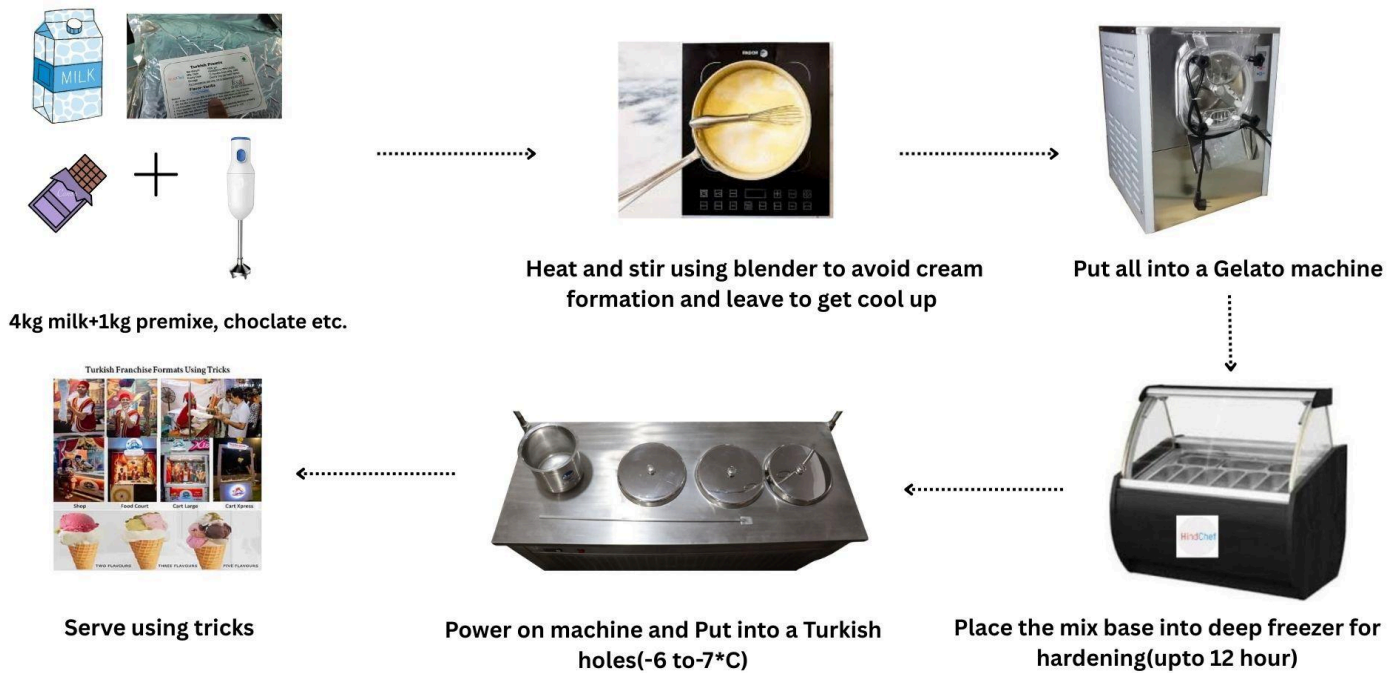


- It has a digital panel for temperature display.
- It has a power button.
- Compressor of Hitachi, LG or equivalent connected at the bottom
- It has a sturdy body made up of stainless steel.
- A banner holder is also provided for the promotion.
- You can get a customization option with a 1-hole to 6-hole size machine.
- A cone basket is also provided to hold the cones.
- A long stick is also provided to show the serving trick.

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## Uses Direction

### Uses Directions- Turkish Ice cream Machine



- Clean the machine thoroughly with lukewarm water and assemble it properly using the power cord and other accessories.
- Take 1kg of Turkish ice cream premix + 4 liters of milk (200 grams of fresh cream).
- Add milk and premix base and slowly heat the mixture and use the hand blender to avoid any cream formation while heating.
- Now let this mix base cool.

- Put this into a gelato machine or any other machine as you wish as per your necessity and preferences.
- So by pouring the mix base into the gelato machine, you can double the final stretchy ice cream.
- Wait for 10-12 minutes and take out the final base from the Gelato machine.
- This machine will give the mixbase ice cream in a semi-frozen state.
- So after this you need to keep this mixbase into a deep freezer for almost 12 hours for its hardening.
- You can also put this base into the Turkish machine's hole and let the machine run for 12 hours for its hardening.
- Finally, after 12 hours, this ice cream gets stretchy and tasty.
- The temperature should be around -6°C to -10°C, keeping it thick and chewy.
- Serve the customer with the amazing serving tricks with the sticks that include pulling, stretching, and playfully teasing.
- Turn off the machine and remove leftover ice cream.
- Wash all removable parts with warm water and food-safe detergent.
- Wipe the machine and ensure it's dry before storing.

### **Cleaning Guide**

- Use lukewarm water and food-grade sanitizer to clean the machine surface.
- Clean the holes, lid, and containers and stick regularly before and after the use of the machine.
- Dry out and store in a safe place.
- Do not use excessively hot water (above 50°C) to prevent damage.
- Store the machine in a clean, dry environment when not in use.

### **Cautions for safety**

- Always maintain a correct voltage (220-240V) to run the machine.
- Recheck for the wiring connections.
- Avoid operating the machine with wet hands.
- 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.