

User Manual: Pizza Cone Machine



HINDCHEF PRIVATE LIMITED

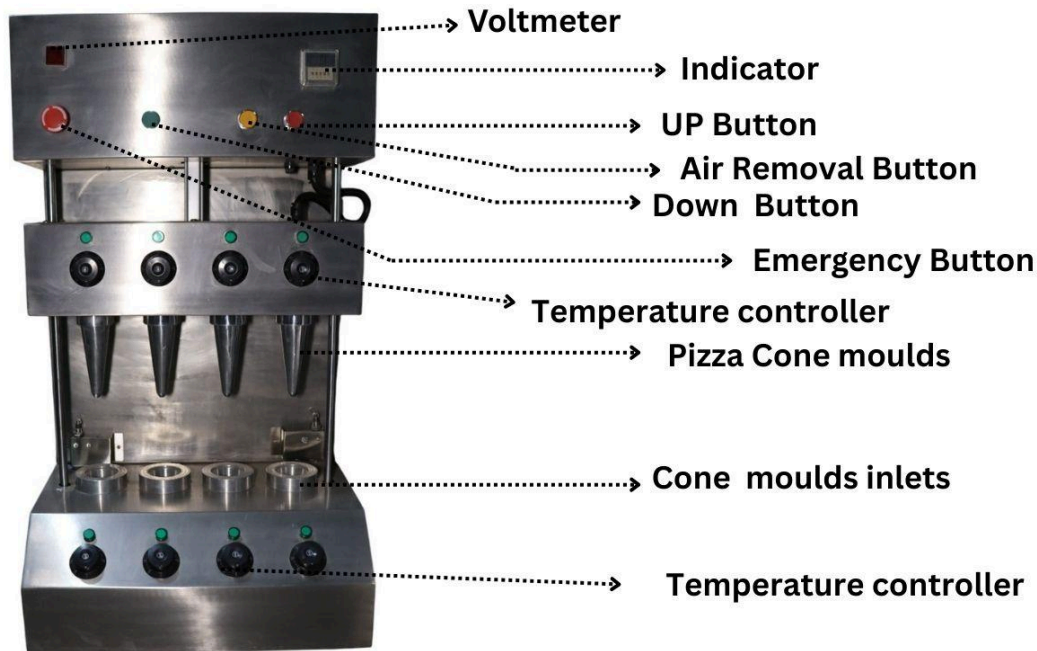
**ADDRESS: Ground Floor, KH No-50/24/2, Near Metro Pillar No 482, Village
Mundka, New Delhi, 110041**

Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

Features

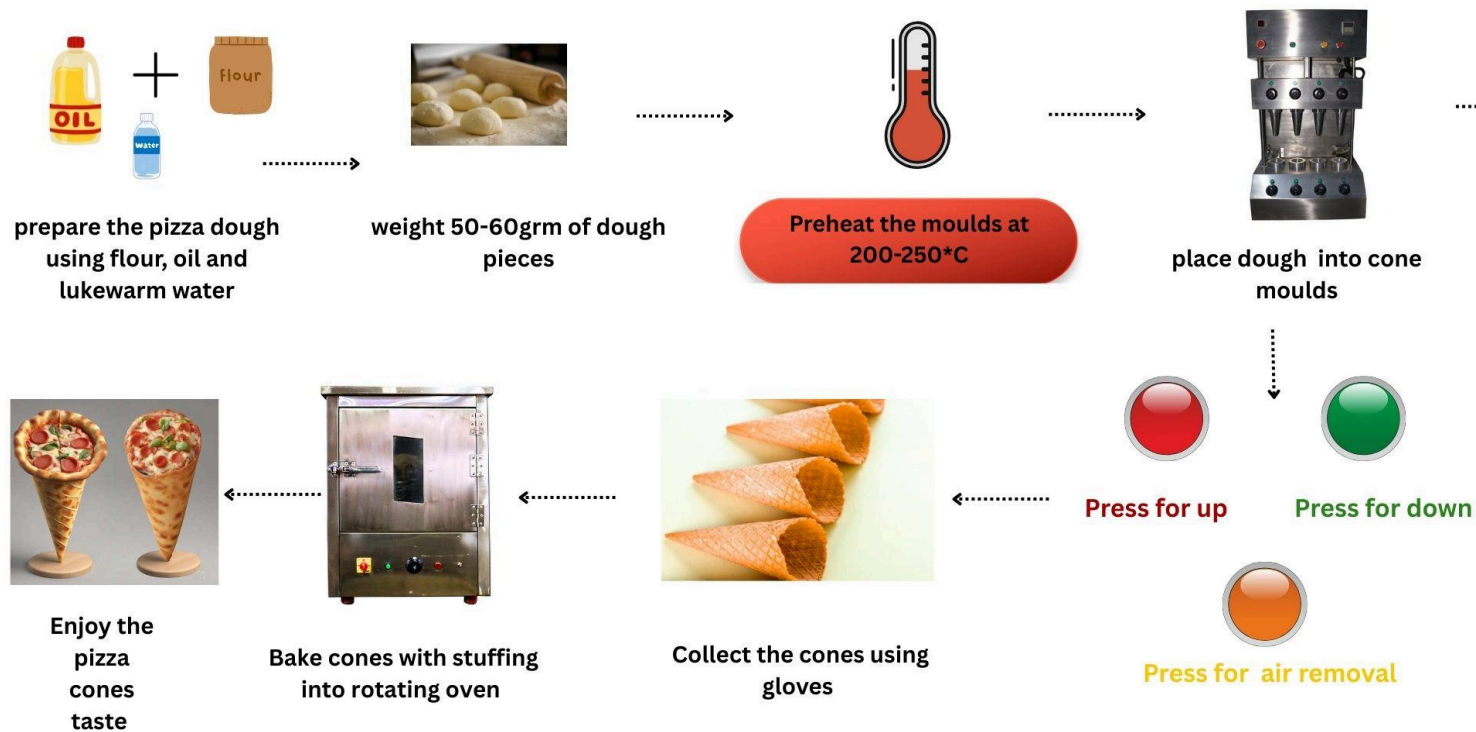
Operating Panel-Pizza Cone Machine



1. The machine body is made up of stainless steel material.
2. The control panel includes a voltmeter, an indicator for the temperature setting, an air removal button (yellow), an up button (red), a down button (green), and an emergency button.
3. There are separate temperature controllers provided with each moulds for setting the temperature range.
4. There is pizza cone inlets and outlet is provided as per the cone mold machines (2 moulds, 4 moulds etc.)

Uses Direction

Uses Direction: Pizza Cone machine



Please follow these steps:

- Prepare the pizza cone ingredients with chopped vegetables (chopped capsicum, tomato, etc., paneer, chilies, boiled corn, mushrooms, coriander, and similar others).
- Mix with oregano, chili flakes, butter, pizza pasta sauce, ketchup, olicoop, jalapeños, etc. And as per your pizza recipes.

- Prepare the pizza dough using maida and refined oil, and mix lukewarm water into the material and yeast. and leave it for 1/2 hr for the rest.
- Measure the dough weight to be 50-60 grams approximately.
- Preheat the pizza cone machine at 200-250°C upside and downside both via the temperature controller.
- Do the oiling into the molds before putting the pizza dough inside.
- Put the dough (50 gm) into the cone moulds.
- Press the green button.
- Now press the yellow button to avoid air intake inside the dough to prevent cracks and wear.
- Wait for 1-1.5 minutes for the cone preparation.
- Now our pizza cone is finally baked.
- Press the up button(red button) and take out the cone from the mould
- Always use the gloves to take out the cones.
- Prepare the pizza cone ingredients and refill the cone.
- Preheat the internal pizza rotation machine and place these cones inside.
- Take out the baked cones.
- Enjoy eating.

Cleaning Guide

- Clean the machine body and moulds with lukewarm water.
- Wipe the stainless steel body with a damp cloth and mild detergent.
- Avoid abrasive cleaners that could scratch the surface.
- Sanitize once a week using a food-grade sanitizer to avoid any further contamination.

Safety Tips

- Run the machine at the correct voltage (220-240V).
- Avoid spilling water over the electric sockets and components to avoid any short circuits.
- Always use gloves to remove cones from the moulds, as it could burn your hands.
- Inspect cables and parts regularly for damage or wear.

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.
- Gas empty or leakage (if applicable) not covered under warranty.
- We provide training and a live demo with our chef on the recipe as well.