

User Manual: Spiral Mixer



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 Guide - Spiral Mixer



Mixing Attachment



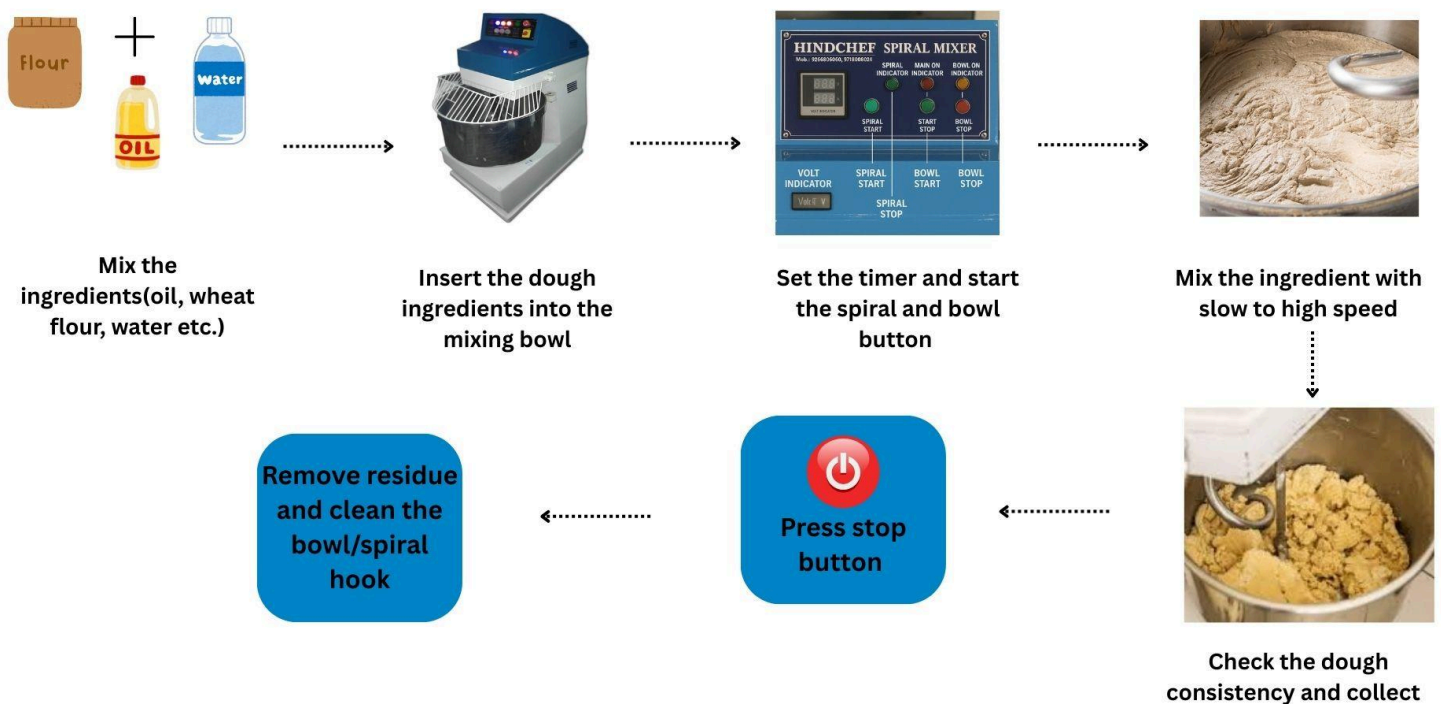
1. The machine body, bowl, and spiral hook are made up of 304 stainless steel material.
2. The mixing attachments are a spiral hook, a bowl, and a bowl guard.
3. It has a sturdy and fixed footstand.
4. A control panel has a stop/start button for the bowl movement

5. A voltmeter display for the current voltage supply and visibility.
6. A motor is connected to the machine.



Uses Direction

Uses Direction: Spiral Mixer



1. Prepare the dough ingredients, like wheat flour, oil, and water, together.
2. Insert it inside the mixing bowl and cover the bowl guard for protection.
3. Go to the machine's control panel.
4. Set the timer and start the spiral and bowl button.
5. Let the hook mix the ingredients by setting the speed from low to high.
6. Finally, check the dough consistency.
7. Once it is prepared, collect it into a bowl.
8. Stop the machine.

9. Clean the attachments (hook, bowl), wipe them, and sanitize them using the food-grade sanitizer.

Cleaning Guide

- Unplug or power off for safety
- Use a food-safe sanitizer once a week to kill bacteria.
- Wash, wipe, and sanitize the attachment (spiral hook, bowl, body) before and after the uses.

Safety Tips

- Ensure the mixer is on a stable, level surface.
- Check that the bowl and spiral hook are securely attached.
- Never put hands or utensils inside while it's running.
- Confirm the safety guard is properly closed.
- Prevent the machine from the reach of rats and insects.
- Run the machine at the correct voltage (220-240V).
- Avoid spilling water over the electric sockets and components to avoid any short circuits.

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.