

User Manual: Ice cream roll machine



BY

HINDCHEF PRIVATE LIMITED

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

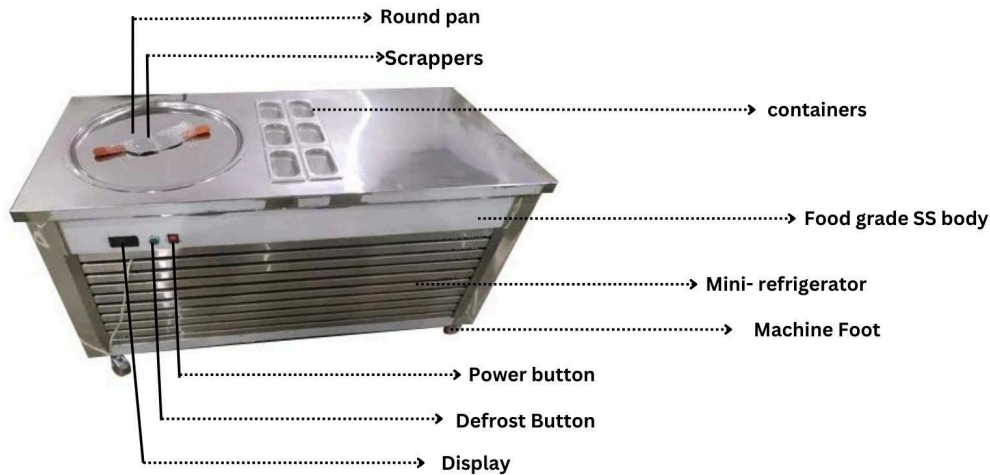
Mundka, New Delhi, 110041

Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

Features

Ice cream roll machine-Operating Panel



- It maintains a temperature of up to -30°C , preferable for the ice cream roll-making process.
- The cooling time is between 90-120 seconds.
- Defrost feature digitally controlled.
- The machine consists of a start/stop button, a defrost button, and a digital panel.
- Refrigerant is made of copper coils and is followed up with a compressor to cool up the machine.
- Customizable pans in 17 inches and 20 inches with square and round pan shapes (double and single) with or without a refrigerator and containers.
- All machines have lockable wheels.
- It has grill-cut stainless steel for its ventilation.

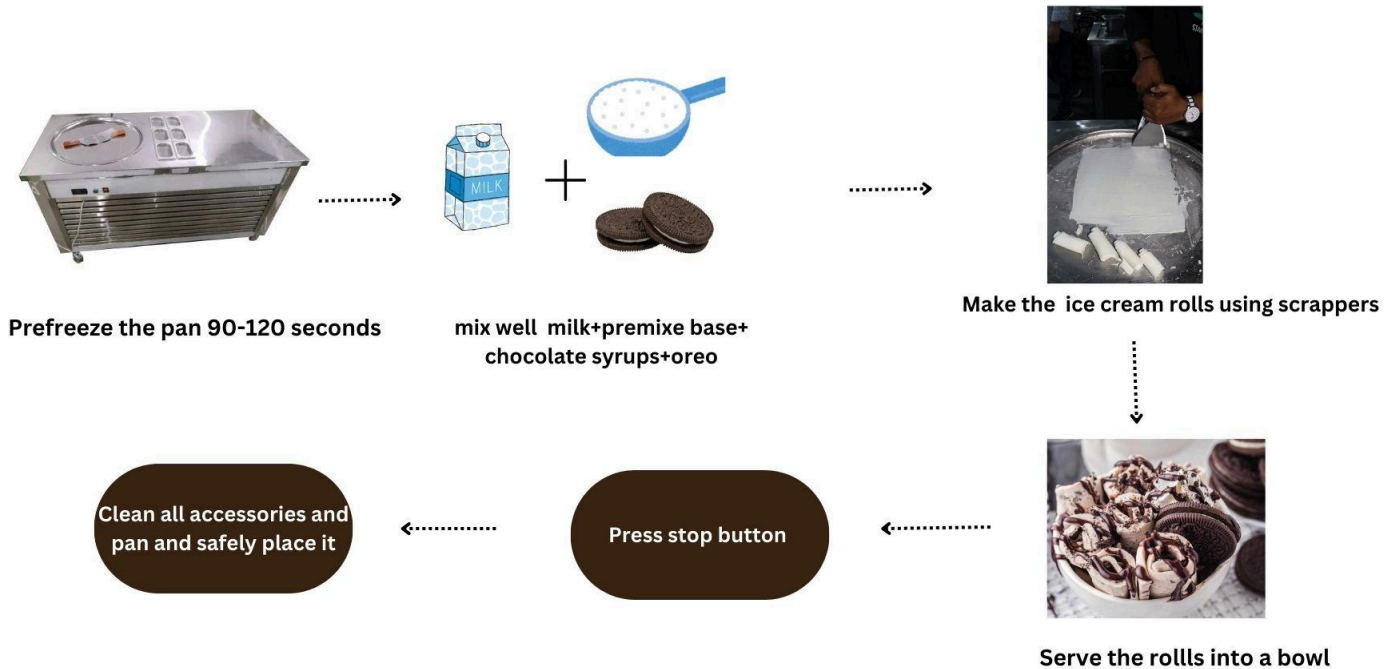
Cleaning Guide

- Clean the round pan surface using bleach or clean water and wipe it with a cloth.
- Wash all scrapers and spatulas with lukewarm water and dish soap.
- Dry them thoroughly before use and also for the next use.

Uses Direction

- Plug in the power cord and switch on the machine.
- Press the start button.
- Let the surface cool up and wait for 90-120 seconds.
- Check its surface for the freezes to appear on its surface.
- Put the milk, Oreo, mixbases, etc. as per your ice cream recipe.
- Mix all using the scrappers and gently spread it over the pan.
- Press the "Defrost" button on an ice cream roll machine in case the ice cream gets harder. It helps in loosening stuck ice cream, making it easier to scrape and roll.
- Make the rolls and collect them into a bowl.
- Serve it to the customers and taste the ice cream.

Uses Directions - Ice cream Roll machine



Cautions for safety

- Avoid pouring water directly over the machine surface to prevent accidental damage to electrical components and 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.

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.