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User Manual: Impinger Pizza Oven



HINDCHEF PRIVATE LIMITED

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

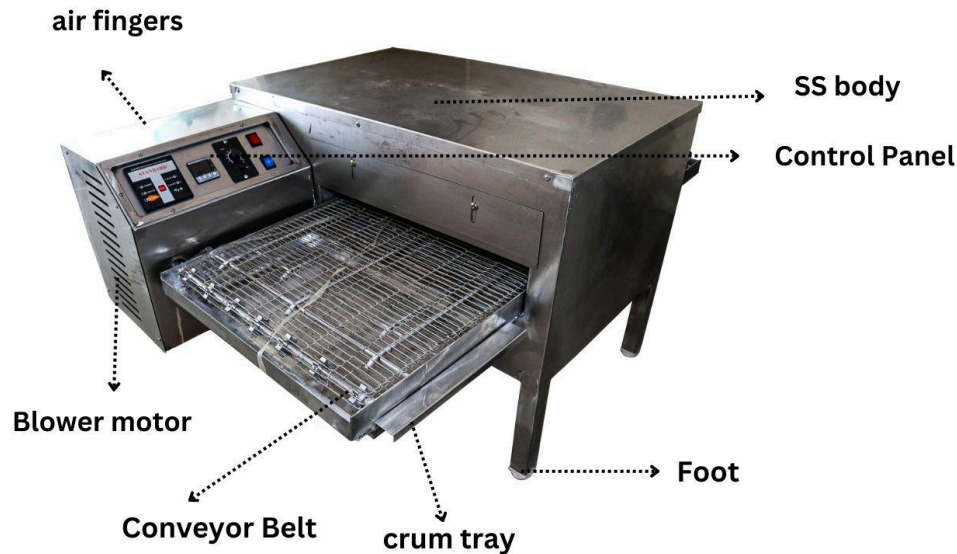
Mundka, New Delhi, 110041

Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

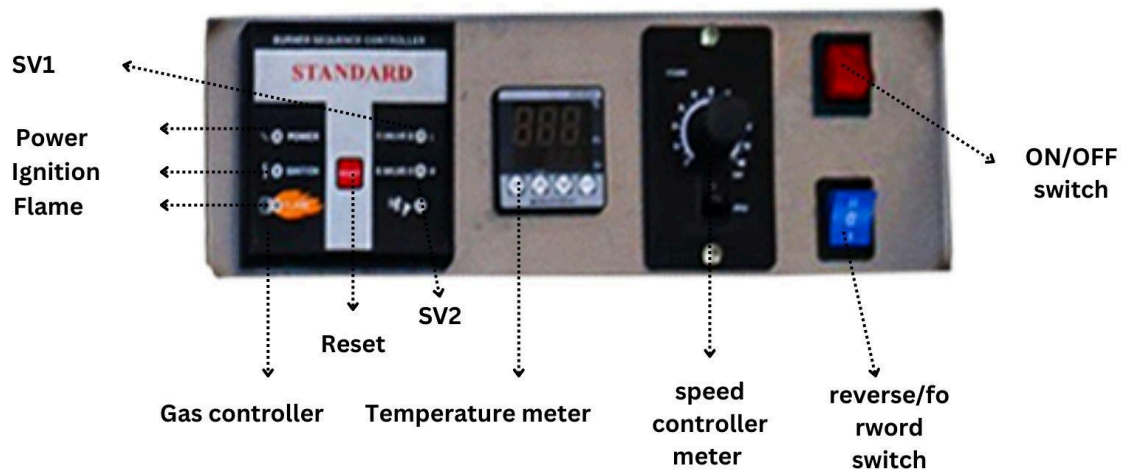
Features

Operating Panel- Impinger Pizza Oven



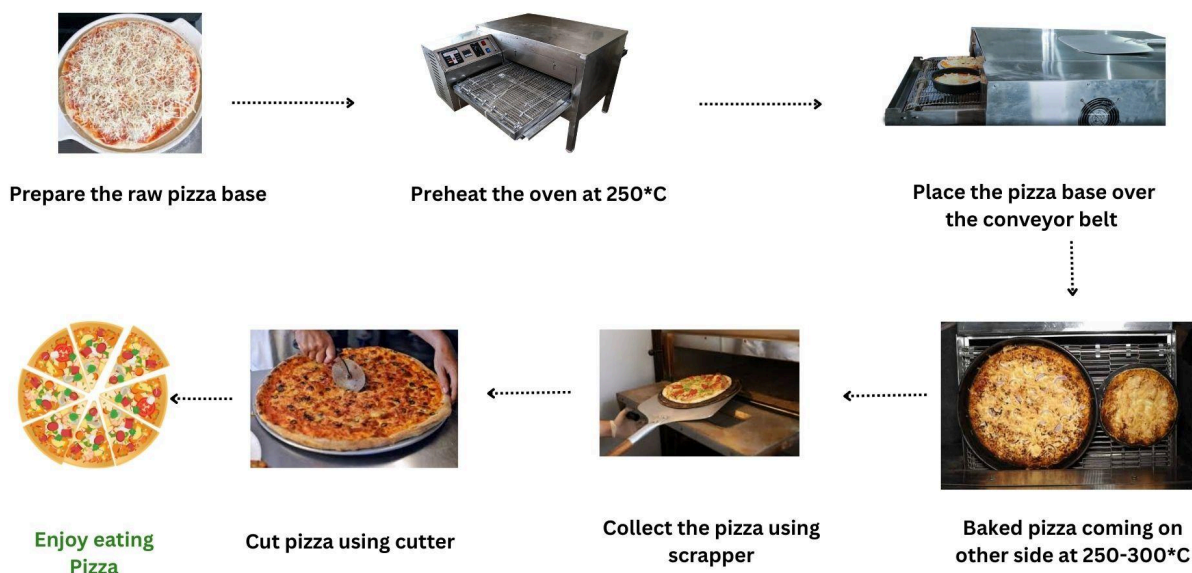
1. An Impinger pizza oven has a sturdy and non-rusty 304 stainless steel body.
2. It has a footstand.
3. It has a conveyor belt and a crumb tray for the material movement and residual falling.
4. It has a streamlined control panel with a gas controller, temperature meter, ON/OFF switch, speed controller meter, and a reverse/forward switch.
5. A blower motor and an air finger are connected for fast heat dissipation.

CONTROL PANEL



Uses Direction

Uses Directions- Impinger Pizza Oven



Please follow the steps given below:

- Preheat the oven to 250°C for at least 10 minutes.
- The oven temperature can be set between 250 to 300°C for baking the pizza.
- Now place the pizza stuffing kept in the pan/screen on the conveyor belt.
- Wait for 6-7 minutes for the pizza to be completely baked.
- You can move the conveyor belt forward/backward as per the preparation of the pizza and toppings.
- Once the pizza is baked, it will come out from the baked conveyor belt.
- Finally, take out the baked pizza using a scraper.

Cleaning Guide

- Turn off and unplug the oven before cleaning ; let it cool completely.
- Clean the conveyor belt, trays, and pizza-making accessories in lukewarm, soapy water.
- Wipe interior surfaces with a mild detergent or food-safe degreaser.
- 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.
- Dry thoroughly and reassemble all parts before plugging the oven back in.
- Use a food-safe sanitizer once a week to kill bacteria.

Safety Tips

1. Always check for the gas refills and whether the gas burner is working fine or not to avoid any accidents.
2. Avoid spilling water over the electric sockets and components to avoid any short circuits.
3. Always use food-grade cleaner to prevent any contamination.
4. Always use gloves and scrapers to take out the prepared material to protect hands and prevent surface damage.
5. Run the machine at the correct voltage (220–240 V) and temperature setting.
6. Prevent the machine from reaching rats and insects for the damages.

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.
- The 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.