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User Manual: Pizza Makeline



HINDCHEF PRIVATE LIMITED

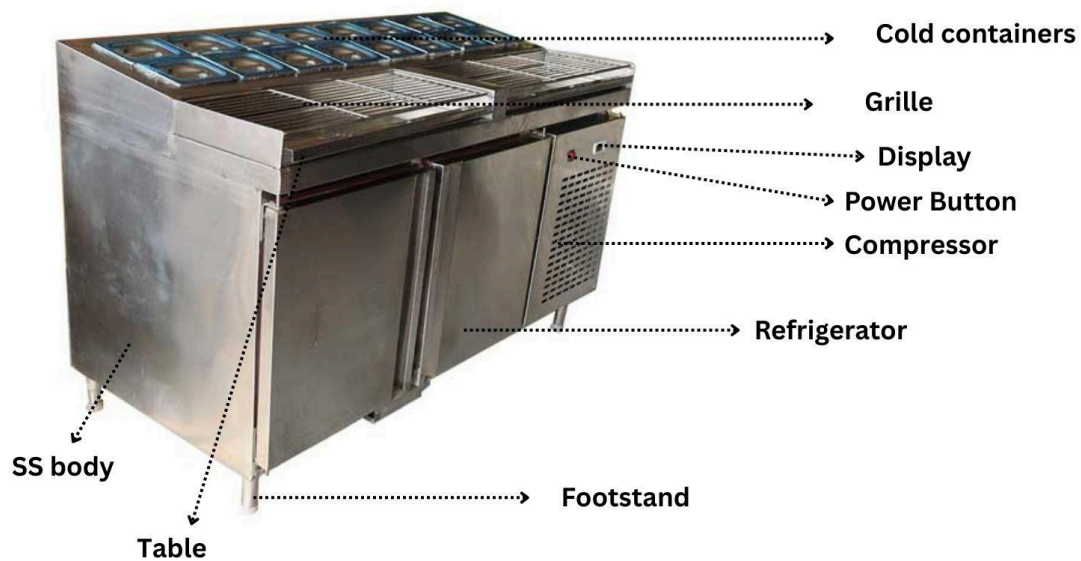
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Features

Operating Guide- Pizza Makeline



1. The pizza makeline body is made up of a stainless steel body.
2. Cold containers are connected and customizable as per the machine topping requirements.
3. A tabletop and an optional grill are provided as per the convenience.
4. A display button and power button are also provided.
5. A compressor and a refrigerator are attached at its bottom.

Uses directions

- Stretch dough and place on screen or peel.
- Add sauce evenly, then apply cheese (use portion control).
- Use cold containers to layer meats and veggies in a consistent order.
- Move pizza to oven and cook to standard.
- Slice, box, label, and send out with any extras.

Cleaning Guide

- Turn off and unplug the oven before cleaning.
- Clean the containers, table, 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. Avoid spilling water over the electric sockets and components to avoid any short circuits.
2. Always use food-grade cleaner to prevent any contamination.
3. Run the machine at the correct voltage (220–240 V) and temperature setting.

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.