

## **User Manual: Ice Cream Churner**



### **HINDCHEF PRIVATE LIMITED**

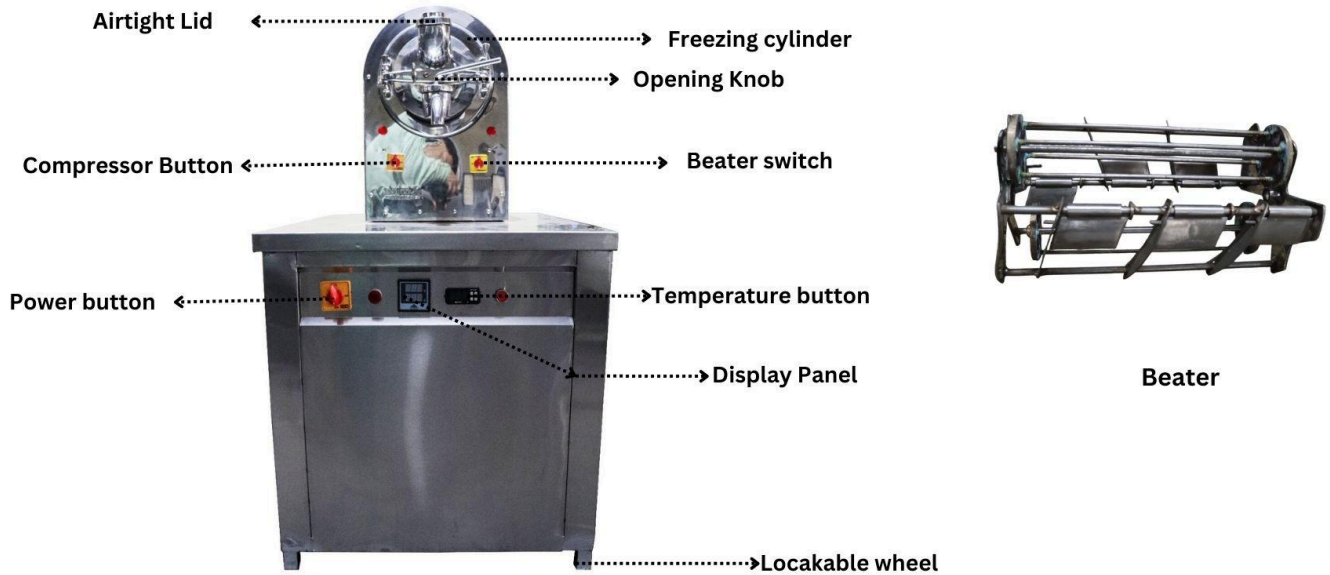
**ADDRESS: Ground Floor, KH No-50/24/2, Near Metro Pillar No 482, Village Mundka, New  
Delhi, 110041**

**Near Rajdhani Park Metro Station (Green Line)**

**Call/Whatsapp: 9266606060**

## Features

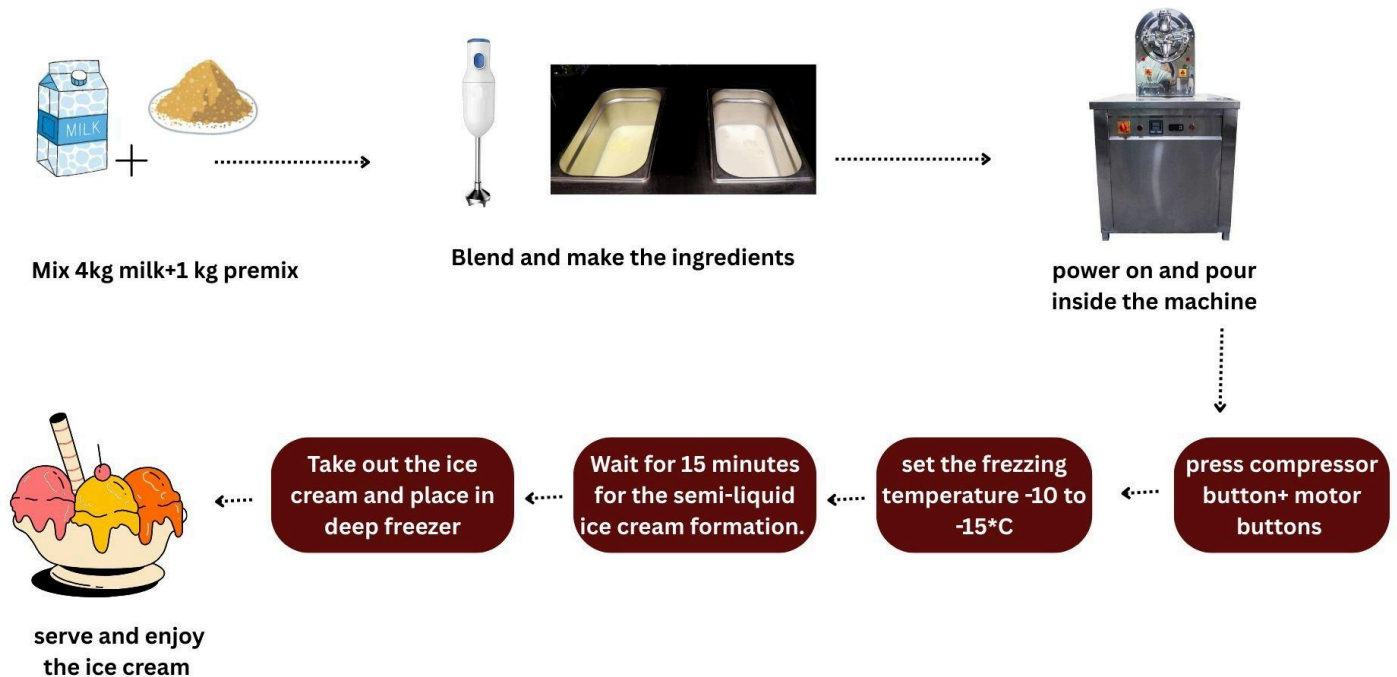
### Ice cream churner- Operating panel



- The machine's body is made up of stainless steel.
- It operating panel control includes a compressor button, a beater switch, a power button, a display, and a temperature button.
- It has lockable wheels for the movement control.
- It has a beater for ice cream air compression and flow.
- It has a freezing cylinder that consists of a beater.
- It has a airtight lid.

## Uses Direction

### Uses Direction Ice cream churner



- Clean the machine (beater, freezing cylinder, etc.) by inserting lukewarm water to remove all kinds of residue from inside.
- Repeat the same process to clean it properly from inside.
- Take 4kg milk + 1kg of premix (vanilla, mango, strawberry, etc.)
- Place it in a container and blend it properly using a blender till it stops the lump formation inside it.
- Pour the mixbase into the machine and close the airtight lid.
- Now switch on the compressor button and the motor button both so that both get cooled up.

- Now go to the temperature button and set it at -10 to -15°C as per your ice cream requirement.
- Now check for the semiliquid state of ice cream.
- Only when it reaches its semiliquid state, dispense the ice cream into a container.
- So, this way, this machine doubles the ice cream quantity.
- Place this ice cream into a deep freezer in any moulds and bowls.
- Enjoy the taste of the ice cream.

### **Cleaning Guide**

- Take lukewarm water into a container and insert it inside the machine to remove the residues and smell.
- Repeat the process 1-2 times before fresh ice cream preparation.
- Clean all the accessories, like beater and containers, etc., regularly before and after use.

### **Caution for Safety**

- Regular cleaning of the ice cream churner machine maintains the hygiene level.
- Use of proportionate premix and milk (4 liters milk +1 kg premix).
- Do not overload the containers with the premix base .
- Store the premixed base in refrigeration to avoid any bacterial growth and spoilage.
- Always recheck to see if all components are installed and connected properly
- Operate the machine in a properly ventilated area to avoid overheating issues.
- After the ice cream preparation, replace all the accessories in a safe place with proper hygiene maintenance.
- Run the machine with correct voltage supply of 220V-240V.

### **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.