

User Manual: Nitrogen Ice Cream Machine



BY

HINDCHEF PRIVATE LIMITED

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

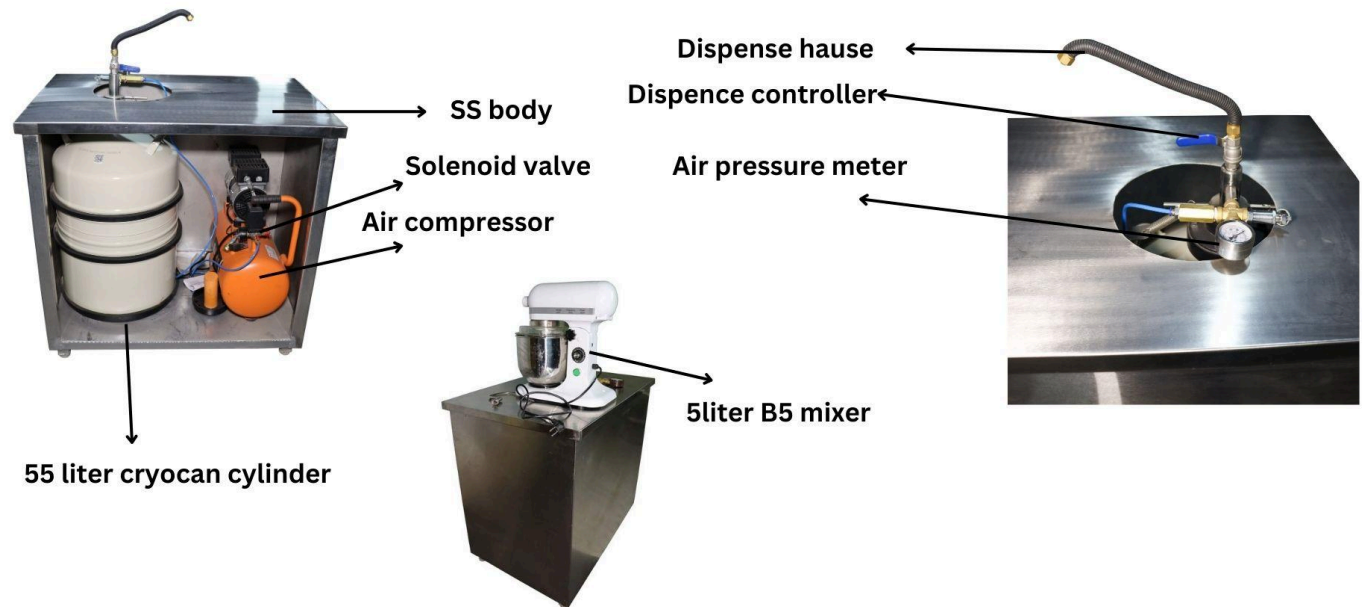
New Delhi, 110041

Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

Features

Nitrogen Ice cream Machine -Operating Panel

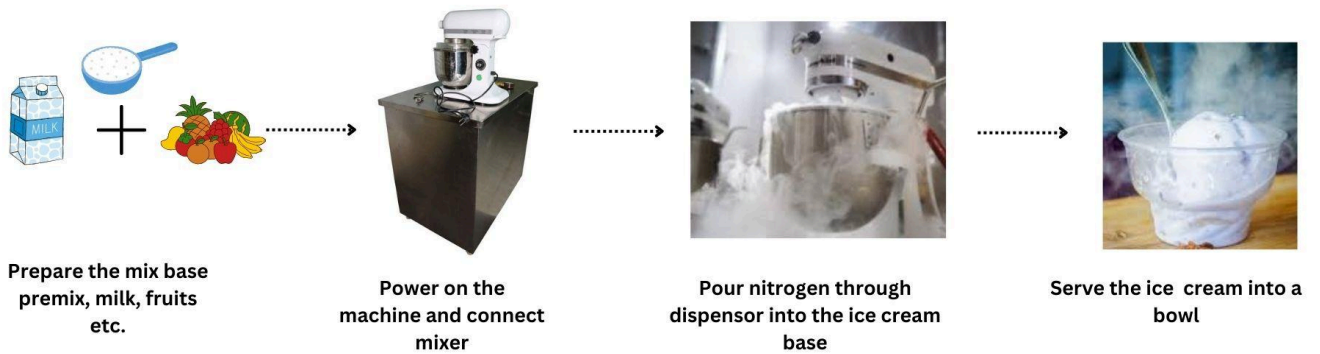


- It has Crycon cylinder that stores liquid nitrogen at -200°C .
- An air compressor is connected that expels the compressed air through the liquid nitrogen.
- It has a solenoid valve for controlling extra pressure of nitrogen releases.
- The compressor automatically regulates pressure to avoid extra and low pressure inside this cryocan.
- Safety valves automatically release extra pressure.
- A dispense house and dispense controller control the nitrogen pressure inside the mixture base while rotating.
- Creates the signature nitrogen fog.
- Its B5 mixer holds the premix base and helps with ice cream preparation.

- Its body is made up of stainless steel material.

Uses Directions

Uses Directions



- Plug in the power cable and switch on the machine.
- Prepare the ice cream base first.
- Then pour syrups, dry fruits, and other ingredients as per your taste and recipe preferences.

- Join the B5 mixer attachments.
- Now start the B5 mixer and mix the ingredients proportionately.
- During the rotational mixing, dispense the nitrogen gas.
- It will leave smoke around during nitrogen dispensing that looks adorable.
- Make sure all the nitrogen should not be mixed at the same time and pour it slowly and proportionately with the mixbase.
- Now stop the mixer and check for the ice cream preparation.
- Take the scoop and check for the ice cream preparation.
- Now do the same process if the ice cream is still not prepared.
- Stop the mixer and take the ice cream out into a bowl.
- Check for its color and texture.
- And taste it; serve it in a bowl.
- Enjoy the smooth and creamy textured ice cream.

Cleaning Process

- Remove any left over ice cream using a rubber spatula (avoid metal scrapers).
- Wipe out the residues using a cloth and lukewarm water.
- Dry them out hygienically.
- Carefully clean the nitrogen nozzle to remove any blockages.
- Use compressed air or a soft brush to clean inside the nozzle.

Cautions for safety

- Always operate this machine in a properly ventilated area.
- Never pour water directly into nitrogen pipes or the freezing chamber.
- Regularly inspect the nitrogen tank for leaks.
- Store the machine in a dry, ventilated area to prevent frost damage.

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.