

## User Manual - Softy Making machine



**BY**

**HINDCHEF PRIVATE LIMITED**

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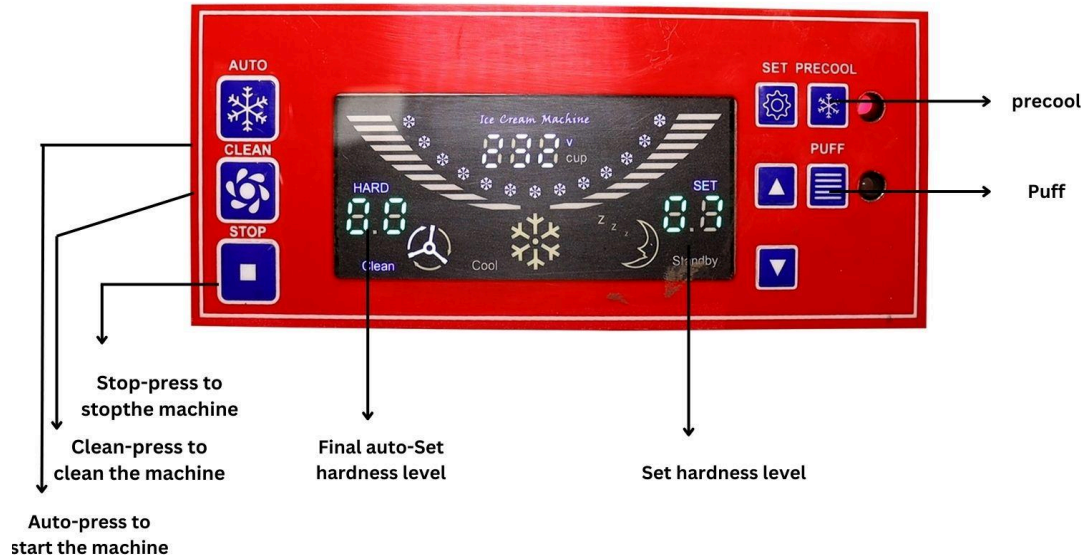
## Cleaning process

- Fill the lukewarm water into the two containers; this will rinse and clean the residual material inside.
- Go to the digital panel and press the clean button. This will start blinking the light. This show machine's cleaning is in progress.
- Leave the machine for 5 minutes to clean.
- Drain out the filthy water using the nozzles from both containers one by one.
- Check for the filthy water that is still coming out.
- Repeat the same process if it is not yet cleaned.

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## Uses Directions

### Softy Machine-Operating Instruction

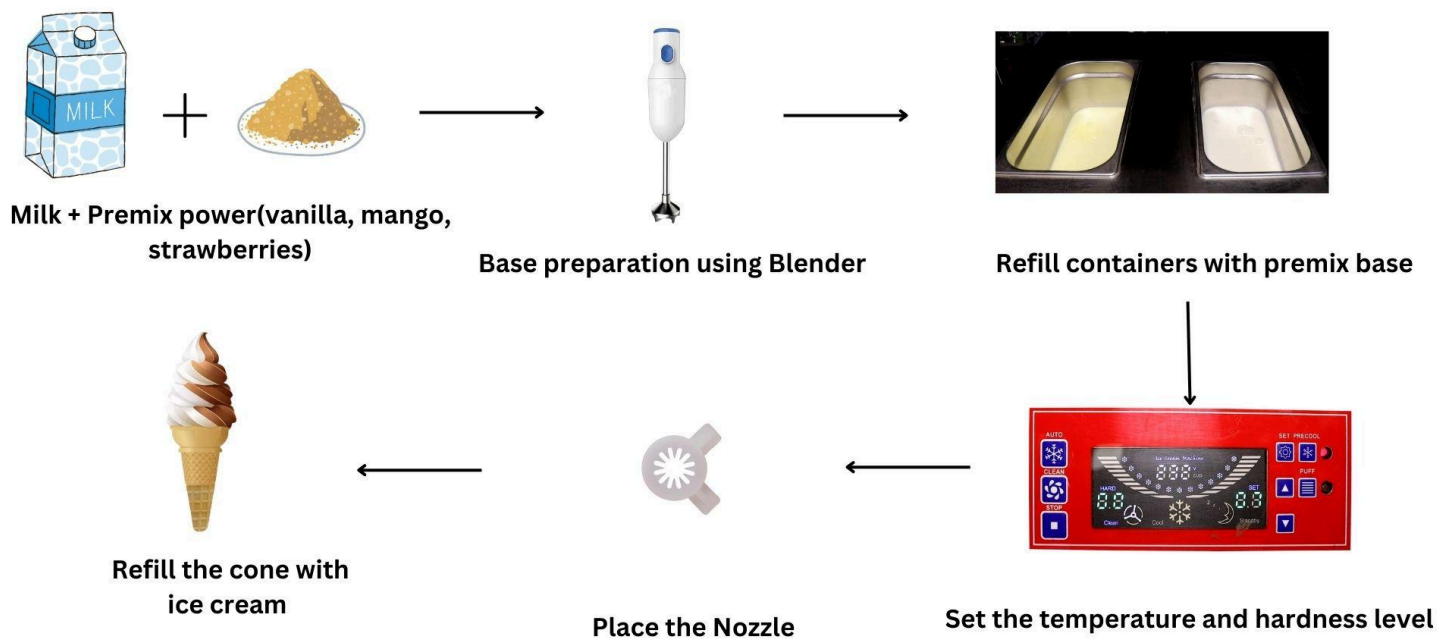


We must follow these directions to properly use this softy machine and to get the final tasty ice cream cones with the great consistency level.

- Prepare the ice cream base by mixing 2 liters of milk and ½ liters of premix.
- Use a hand blender to blend its mixture base perfectly.
- Check for no bubbles left behind during the mixbase preparations via back-and-forth directions.
- Set the voltage between 220-240V.
- Set the hardness level at the standard level between 6-7.
- Set the temperature and number of cones.
- Refill the premix base inside both the hoppers at placed at the top.
- Press precool+puff button.
- Leave the machine for 10–15 minutes to prepare the ice cream.
- Check once its hardness level reaches at current to set the hardness level automatically.

- Now once the ice cream is ready, it autocuts the machine.
- Refill the cones with ice cream by pressing down the nozzle and handle.
- Finally, check the consistency of the ice cream.
- Enjoy the taste of the ice cream.

## Ice-cream preparation



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## **Cautions for safety**

We must follow these soft-serve ice cream machine safety precautions to prevent accidents and increase the machine's functionality and lifespan.

- Go for the regular cleaning of the softy machine to maintain the hygiene level.
- Use of proportionate premix and milk (4 liters milk +1 kg premix).
- Do not overload the containers with the premix base (avoid refilling above 5 liters of premix base).
- Store the premix base in refrigeration to avoid any bacterial growth and spoilage.
- Always recheck to see for all components are installed and connected properly in their right place (i.e., power cord, voltage supply, nozzels, hopper).
- Operate the machine in a properly ventilated area to avoid overheating issues.
- Avoid using the machine with wet hands.
- After the ice cream preparation, replace all the accessories in a safe place with proper hygiene maintenance.

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## **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.