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PINGU5K

SHORT INSTRUCTIONS

1) PRE-CHILLING

Put the 2 stainless steel moulds with 24 hollows on the removable shelf.

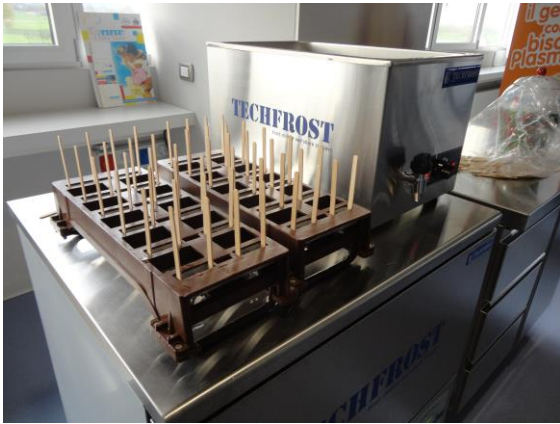
Turn on the Blast chiller K5 and start a cycle of **TIME FREEZING** (270 minutes by default). The machine will reduce the inner temperature of the cell to -40°C .

Pour the water into the **DEFROSTING BASIN** until it reaches a level of about 13 cm (possibly try to dunk a mould and pour enough water to completely cover the ice creams shapers). Set the water temperature at $+35^{\circ}\text{C}$.



2) PLASTIC STICK HOLDERS PREPARATION

Put the sticks into the appropriate STICKS HOLDER.



3) MOULDS FILLING

When the temperature inside the machine has reached -35°C , pull out a MOULD with 24 sticks at a time and start filling the mould until the edge of each hollow.



4) MOULDS INSERTION

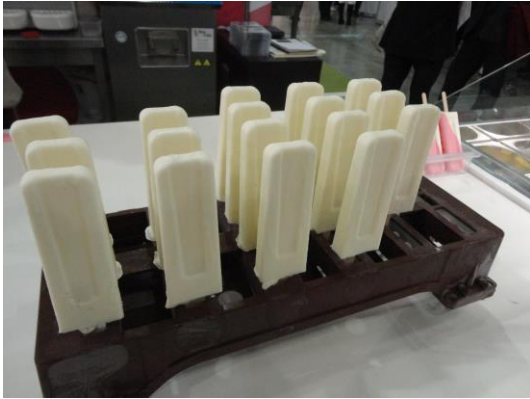
Once finished to fill the mould slowly arrange the STICKS HOLDER prepared before by inserting the sticks inside the mix.

Place everything into the blast chiller and let inside for about 30 MINUTES.

Proceed in the same way with the other mould.

5) MOULDS REMOVAL AND STICK GELATO SEPARATION

After minimum 30 minutes go ahead by sliding the removable shelf and take away the mould. Insert the whole mould completely inside the SEPARATION BASIN for maximum 6/8 seconds. While pressing lightly the two side handles remove the STICKS HOLDER and by turning it upside down put it on a table.



6) STICK GELATO EXTRACTION

By pressing on the lower base of the STICKS HOLDER release the pressure on the sticks making it easier to pull out the stick gelato one by one.

After arranging them in a DISPLAY set at a temperature of -20°C go ahead with the decoration of the stick gelato if you wish.

