

8. In case of improper filling of the whipper with solid ingredients which might cause clogging of the valve, please do the following: Under no circumstances attempt to unscrew the head! Place the whipper on the countertop and wait until content has settled on the bottom. Then cover head with a thick cloth and press lever several times until the gas escaped completely. If you still can not unscrew head, please send back to repair.
9. Attention: Use only original spare parts! Never combine parts with other products or other manufacturers products.
10. For repairs always return complete unit(head and bottle).
11. Do not attempt to make any modifications to the whipper yourself.
12. If ever possible use original chargers.
13. The whipper as well as the chargers is pressure vessels, which require increased attention and care.
14. Never use the whipper if damaged. Always send cream whipper, which fell on the floor in for a safety check.
15. Keep cream whipper and chargers out of the reach of children.
16. Cream whipper can only be used for whipping liquids for the preparation of cream etc.
17. Please keep instruction booklet.
18. Any attempt to repair the whipper yourself or an improper manipulation of the whipper will terminate all guarantees and liabilities.
19. For spare parts, please contact your dealer.
20. Only for family use, not suitable for commercial use.



CREAM WHIPPER DISPENSER

USER MANUAL

500
ML



CREAM WHIPPER SET INCLUDES

- ① Aluminium bottle
- ② Aluminium head
- ③ 3pcs decorating nozzles
- ④ Cleaning brush for decorating nozzles
- ⑤ Storage cap
- ⑥ Charger holder



INSTRUCTIONS FOR USE

1. When using your whipper for the first time, or if you have not used it for a while, rinse the bottle first with warm, then with cold water before filling it with cream.
2. Fill in well-chilled fresh cream(fig.1) or other ingredients depending on the recipe. Do not fill

the cream whipper with more than the permissible quantity indicated on the bottle (half pint 0.3 litre, pint 0.5 litre. Depending on the model). When preparing recipes, please dissolve solids first in order to avoid the formation of clods.

3. Place the gasket inside the head(fig.1) and screw head on to bottle evenly and firmly. The head is in place correctly when no thread is visible(fig.2). Do not cross-thread.



4. Insert cream charger (8g N2O) into the charger holder (fig.1). For guaranteed quality use cream chargers. However, it is necessary you can also use Liss or ISI standard 8g N2O cream chargers.



5. Screw the charger holder onto the inlet valve (fig.3) until the charger content is released with a hissing sound. Use 1 charger for each filling. Shake whipper briskly four to five times in a vertical direction. When using well cooled light cream or other mixture, shake up to ten times unscrew the charger holder and charger. The light hissing sound while unscrewing is normal (fig.4).

Remove and discard empty steel chargers which are recyclable as scrap metal.

6. To dispense hold whipper vertically (decorating nozzle pointing downwards) about 1cm above the surface. To decorate press the lever lightly (fig.5), if whipperd cream (mousse) is not firm enough, shake once more, when using later, do not shake again.



CARE INSTRUCTIONS

1. Do not use any sharp objects or abrasive materials when cleaning the bottle.
2. Do not put the cream whipper in the freezing compartment or the freezer.
3. Do not expose the cream whipper to heat(stove, sun, microwave etc).
4. Only open the cream whipper when pressure has completely escaped. Press the lever until the hissing sound stops.
5. When cleaning only remove parts as care instructions(fig.6).
6. All parts can be assembled easily. Therefore never use force.
7. For safety reasons do not bend over the whipper while charging.