

Whipped cream Dispenser Information

Thank you for choosing this versatile and high quality kitchen tool. This whipped cream dispenser is designed to be used with 8 gram N2O cartridges.

Before using this whipped cream dispenser, please read the following instructions carefully.

Instructions for use:

1. **Cleaning:** Before initial use thoroughly clean your whipped cream dispenser with warm water and dish soap. It is **not** recommended to wash in the dishwasher as this may damage the bottle and head. For best results, lower temperature of bottle by either placing in refrigerator or rinsing with cold water.
2. Fill whipped cream canister with well-chilled fresh whipping cream (Fig. 1) and/or other ingredients depending on the recipe. Do not fill the whipped cream dispenser with more than the permissible quantity. When preparing recipes, please dissolve solids first in order to avoid clogging the device.
3. Locate the larger gasket that seats between the head and the bottle (See Fig 6) Place the gasket inside the head and screw head on to bottle evenly and firmly. The head is in place correctly when no thread is visible (See Fig 2). Do not cross-thread, and if you cannot properly find the threading-try again.
4. Insert cream charger (8g N2O) into the charger holder (Fig. 1). Use only a high quality 8 gram Nitrous Oxide whipped cream charger.

5. Screw the charger holder on to the inlet valve (Fig. 3) until the charger content is fully released with a hissing sound. Use 1 charger for each filling unless otherwise specified. Never use more than 2 cartridges for a 1 pint (500ml) whipper and 3 for a 1 liter unit. Normal whipped cream (28% minimum milk fat) typically only requires 1 charger per 500 ml.

6. 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 (See Fig 4). Remove and discard empty steel chargers which are recyclable as scrap metal.

7. To dispense hold whipped cream dispenser vertically (decorating nozzle pointing downwards) about 1-3 cm (1 inch) above the surface. To decorate depress the lever (See Fig 6). This will depress the head valve into the head and allow the cream to exit.

8. Do not "over shake" as this may actually harden the cream too much. This is a very efficient way to deliver the gas to the whipping cream and agitating too much can create butter. However, if whipped cream (mousse, crème) is not firm enough, shake once more. When using later do not shake again.

9. Always keep your whipped cream dispenser in the refrigerator (**never** in the deep-freezing compartment or the freezer).

10. Storage instructions: Remove the decorating nozzle from nozzle adaptor. Rinse thoroughly and put nozzle back on. After use place the whipped cream dispenser in the refrigerator. The content will stay fresh for several days.

11. Cleaning and storage of the empty whipped cream dispenser:

IMPORTANT: Before removing the head allow remaining pressure to escape by pressing the lever.

-Unscrew the head and remove gasket and decorating nozzle. Hold end of valve inside the head while unscrewing nozzle adaptor with the other hand.

-Thoroughly clean each individual component with a mild detergent and a brush.

-Allow the parts to dry and store head and bottle separately.

-Do not clean any component of the whipped cream dispenser in boiling water!

- Some dishwasher detergents are very aggressive. We therefore do not recommend to put whipped cream dispenser into dishwasher.

Helpful hints:

1. Before filling the whipper please cool well under cold water or in the refrigerator.
2. Only use soluble ingredients. Insoluble substances such as Seeds, pulp etc... prevent the closure of the delivery valve or might impair the proper functioning of the whipped cream dispenser.
3. For sweetening it is best to use powder sugar or liquid sweeteners. Granulated sugar or salt should first be dissolved in water or milk.
4. Over agitating will make heavy cream too stiff. Therefore please shake only 3-4 times.
5. When dispensing always hold the whipper upside down (decorating nozzle pointing downwards) otherwise pressure will escape and cream will remain inside the whipper.

6. For best results, serve immediately upon dispensing.

7. For long time storage please keep head and bottle separately.

Safety Measurements:

1. Do not use any sharp objects or abrasive materials when cleaning the bottle.
2. Do not put the whipped cream dispenser in the freezing compartment or the freezer.
3. Do not expose the whipped cream dispenser to heat (stove, sun, microwave etc).
4. Only open the whipped cream dispenser when the pressure has completely escaped. Press the lever until the hissing sound stops.
5. When cleaning only remove parts as shown in fig6.
6. All parts can be assembled easily, therefore never use force.
7. For safety reasons aim upside down while charging.
8. Do not put the cream into bottle more than 2/3 of its capacity, the liquid will expand when charged.
9. Do not use more than 2 charges once dispenser is in use.
10. If content will not come out of the whipped cream dispenser, release N2O gas before unscrewing the head and call the manufacturer for assistance. Please see web site for information.
11. In case of improper filling of the whipped cream dispenser 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 escapes completely. If you still cannot unscrew head-please send in for repair.

12. Attention: Use only original spare parts! Never combine parts with other products or other manufacturers products.
13. For repairs always return complete unit (head and bottle).
14. Do not attempt to make any modifications to the whipped cream dispenser yourself.
15. If ever possible use original chargers.
16. The whipper as well as the chargers are pressure vessels, which require increased attention and care.
17. Never use the whipper if damaged. Always send whipped cream dispenser in for a safety check.
18. Keep whipped cream dispenser and chargers out of the reach of children.
19. CreamWhipper can only be used for whipping liquids for the preparation of whipped cream.
20. Please keep instruction booklet.
21. Any attempt to repair the whipper yourself or an improper manipulation of the whipper will terminate all guarantees and liabilities.
22. For spare parts please contact your dealer.

