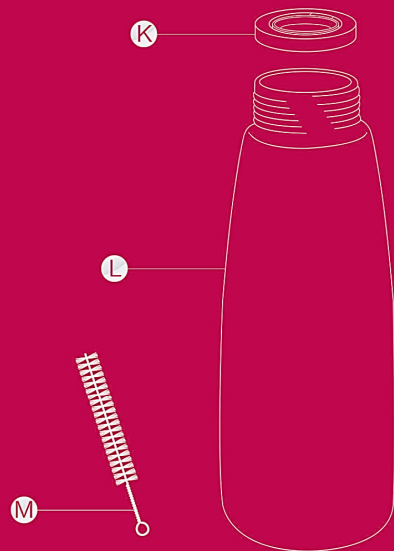
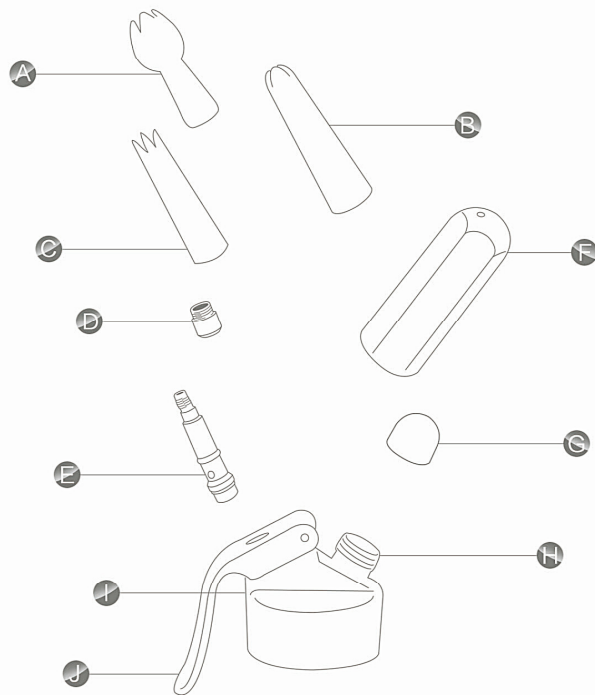
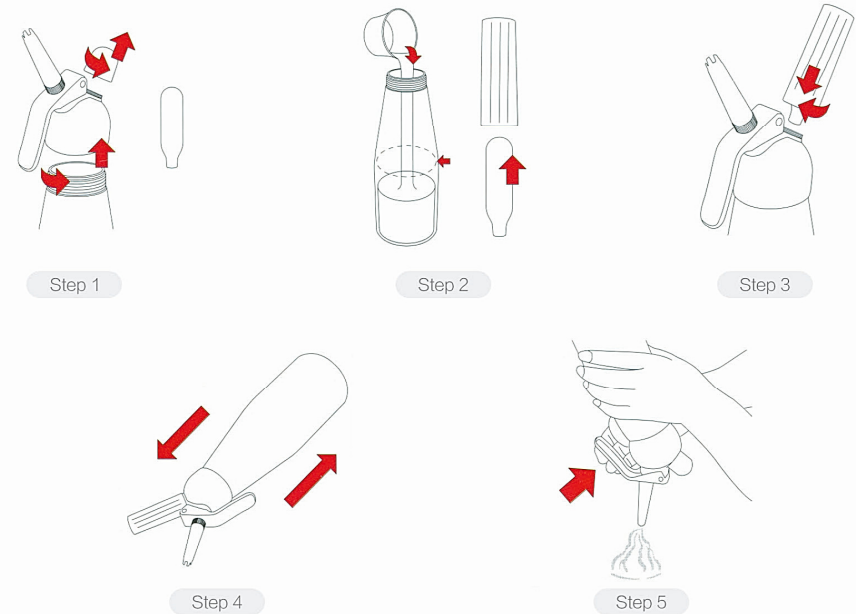


components



- A B C** Set of 3pcs nozzles
- D** Nozzles adapter
- E** Outlet valve
- F** Charger holder
- G** Dust-proof cap
- H** Inlet valve
- I** Head
- J** Lever
- K** Gasket
- L** Bottle
- M** Cleaning brush

How to use



- 01** Cleaning: Before initial use, thoroughly 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.
- 02** Fill whipped cream canister with well-chilled fresh whipping cream 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 in device.
- 03** Locate the larger gasket that seats between the head and the bottle. Place the gasket inside the head and screw head on to the bottle evenly and firmly. The head is in place correctly when no thread is visible. Do not cross-thread, and if you cannot properly find the threading -try again.
- 04** Insert cream charger (8g N₂O) into the charger holder. Use only one a high quality 8 gram Nitrous Oxide whipped cream charger.
- 05** Screw the charger holder on to the inlet valve 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.
- 06** 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. Remove and discard empty steel chargers which are recyclable as scrap metal.
- 07** 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. This will depress the head valve into the head and allow the cream to exit.
- 08** Do not "over shake" as this may actually harden the cream too much. This is very efficient way to deliver the gas to the whipping cream and agitating too much can create butter. However, if whipped cream (mousse, creme) is not firm enough, shake once more. When using later do not shake again.
- 09** 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 adapter. Rinse thoroughly and put the 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.