

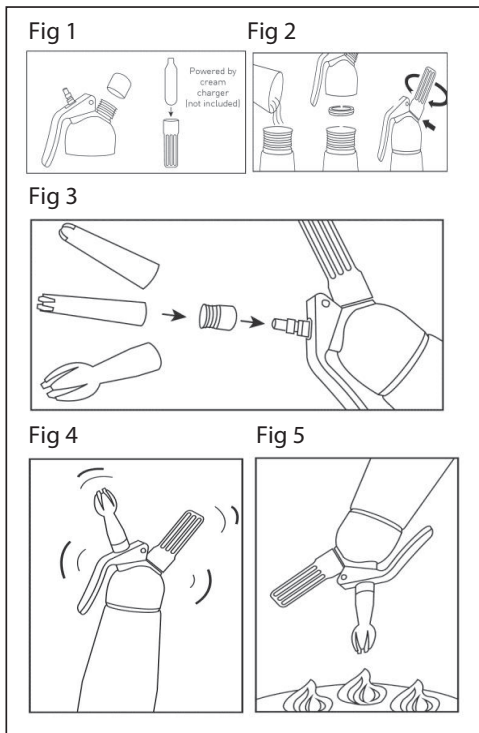
# MASTERPRO

PREMIUM QUALITY

## CREAM WHIPPER

Thank you for choosing the MasterPro Cream Whipper. To ensure proper operation and to maintain the lifespan of your product, please read these instructions carefully before use.

### FEATURES AND PARTS



1. Charger holder
2. Inlet valve
3. Nozzles
4. Bottle
5. Lever
6. Head/with seal
7. Nozzle adaptor
8. Cleaning brush

### SAFETY FIRST

- Please keep instructions handy.
- Keep a charged Cream Whipper and chargers out of the reach of children.
- The Cream Whipper and the chargers are pressure vessels, which require increased attention and care.
- For safety reasons, do not hover over the Cream Whipper while charging.
- Do not use any sharp objects or abrasive materials when cleaning.
- Do not put Cream Whipper in the freezer.
- Do not expose Cream Whipper to heat (stove, sun, microwave etc.).
- Only open Cream Whipper when the pressure has completely escaped. Press the lever until the hissing sound stops.
- All parts can be assembled easily, therefore, never overtighten.
- In case of improper filling of Whipper with solid ingredients – which might cause clogging of the valve, under no circumstances attempt to unscrew the head. Place Whipper on the countertop and wait until content has settled on the bottom then cover head with a thick cloth. Press lever several times until the gas has escaped completely.
- Do not attempt to make any modifications to the Cream Whipper.
- Never use item if damaged.
- The Cream Whipper can only be used for whipping liquids for the preparation of cream, crèmes, etc.

### PACKAGING AND RECYCLING

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your product, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

### OPERATING YOUR CREAM WHIPPER

#### Before First Use

When using your Cream Whipper for the first time, or if you have not used it for a while, rinse the bottle first with warm and then cold water, before drying it well and adding cream.

## WHIPPING CREAM

1. Fill with well-chilled fresh cream. You may dissolve powdered sugar or sweetener in cream beforehand, to suit your taste. This Cream Whipper has a total capacity of 500mL, or 17oz. However, do not fill to more than half of its capacity. Therefore, fill with up to 250mL or 8oz of fresh cream. **DO NOT OVERFILL.** When preparing fruit creams, use only the juices as seeds and pulp will clog the dispenser. Sugars should be dissolved well into cream prior to use. Never fill with hot liquid.
2. Screw head on to the bottle firmly and evenly. The head is in place correctly when no thread is visible. Do not overtighten.
3. Insert cream charger (8gN<sub>2</sub>O) into the charger holder (Fig. 1). Use a standard 8gN<sub>2</sub>O cream charger, available from kitchen stores or online.
4. Screw the charger holder on to the inlet valve (Fig. 2) until charger content is released with a quick and short hissing sound.  
Be sure to tighten quickly to prevent discharging the charger. **USE ONLY ONE CHARGER PER FILLING.**
5. Select the shape of nozzle you wish to use and screw onto the canister (Fig. 3).
6. Shake Cream Whipper briskly four to five times in a vertical direction (Fig. 4). Do not shake more as this will cause cream to become too thick. When using well-cooled light cream or another light mixture, you may shake up to ten times.
7. To dispense, hold whipper vertically with nozzle pointing downwards about 1cm above the surface you wish to cover. To decorate, press the lever lightly (Fig.5). If output is not firm enough, shake once more. When using later, do not shake again.
8. Unfasten the charger holder and safely dispose of the empty charger. A slight hiss may be heard when removing the charger holder. This is normal.

## STORAGE

When filled: Remove the decoration nozzle from nozzle adaptor, rinse thoroughly and put nozzle back on. After whipping place, the Cream Whipper in the refrigerator. Contents can be used up until the cream's recommended expiry date. Never store in the freezer.

After use: It is very important to thoroughly dry the bottle interior and store head and body separately.

## HELPFUL HINTS

1. Pre-cool empty Cream Whipper in the refrigerator before filling with cream.
2. Only mix soluble ingredients with cream. Insoluble ingredients such as seeds, pulp, etc. prevent the closure of the delivery valve or might impair the proper functioning of the Cream Whipper.
3. For sweetening, it is best to use powdered sugar or liquid sweeteners. Granulated sugar or salt should first be dissolved in water or milk. Use powdered or liquid spices only.
4. Over shaking will make pure heavy cream too stiff to be dispensed from the bottle, therefore, shake only 4-5 times, test, then shake again if necessary. Do not shake every time before dispensing. Recipes consisting of mixtures of cream and other liquids may require some further shaking.

5. When dispensing, always hold the whipper upside down (decorating nozzle pointing downwards), otherwise pressure will escape and some cream will remain inside the whipper.
6. For best results, serve immediately upon dispensing.
7. When storing empty whipper, store head and body separately.

## CLEANING AND CARE

1. Before opening, allow remaining pressure to escape by pressing the lever.
2. Unscrew the head and remove head seal and decorating nozzle. Hold end of valve inside the head while unscrewing the nozzle adaptor with the other hand.
3. Wash each individual component in warm water with a mild detergent and a brush.
4. Do not clean any component of the Cream Whipper in boiling water!
5. Do not put your Cream Whipper in the dishwasher.

**Made in China**

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