

WHIPPED CREAM DISPENSER OPERATING INSTRUCTIONS

Thank you for choosing the **Chef-Master Whipped Cream Dispenser**. You have chosen a versatile and high quality product used by professional chefs to enhance your dining experience. Your **Chef-Master Whipped Cream Dispenser** will help you prepare marvelously light whipped cream, a multitude of cold light desserts, cold mousse as well as sauces.

For guaranteed quality and safety, please use only **Chef-Master Chargers**.

SAFETY INSTRUCTIONS:

(Save these instructions for future reference)

- The **Chef-Master Whipped Cream Dispensers** are designed for professional use. Keep dispenser and chargers out of the reach of children.
- **Caution:** Charged containers are under pressure and require special safety precautions.
- Do NOT use units that are damaged.
- Units that have been dropped should be checked by **Chef-Master** before resuming use.
- The **Chef-Master Whipped Cream Dispenser** head screws onto the bottle easily. **DO NOT FORCE OR CROSS THREAD. NEVER USE FORCE.**
- Do NOT lean over the unit when installing the charger.
- Never tamper with the dispenser or any of its components.
- This dispenser is designed exclusively for the purposes specified in these instructions.

INSTRUCTIONS FOR USE

(see illustrations)

1. Unscrew the head from the bottle. When using the dispenser for the first time, or if you have not used it for awhile, clean all parts and rinse the unit with lukewarm water and then with cold water before filling with cream. The Chef-Master 90062 and 90063 all stainless steel units are dishwasher safe.
2. Fill with well-chilled fresh cream or with well mixed and strained liquid ingredients. Never exceed the maximum filling quantity engraved on the bottom of the dispenser (maximum 250 ml (1/2 pint) for .25 L bottle; maximum 500 ml (one pint) for 1/2 L bottle) and maximum 1 quart/1.0 liter bottle. If you want to sweeten your cream, we recommend using sugar syrup. If using sugar or cream stiffener, stir and dissolve it first completely into a little cream to avoid the formation of lumps.
3. Ensure that the head gasket is positioned correctly and firmly in the head (fig.1). Then place the head on the dispenser and screw closed as

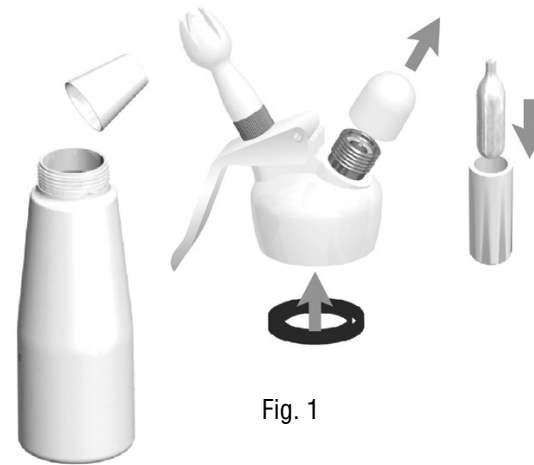


Fig. 1

follows: Turn the head clockwise until you feel resistance. Then turn a further quarter of a turn. **DO NOT CROSS THREAD!** (fig. 2)

4. Insert the silver-colored **Chef-Master Cream Charger** (8gr. N2O) into the charger holder as illustrated (fig. 1).



Fig. 2

5. Screw charger holder and charger on to the inlet valve until gas is released into the dispenser with a hissing sound (fig.3). Use one charger per filling (2 chargers with 1 quart/liter bottle). Shake the whipper briskly 4-5 times in a vertical direction. When using a well cooled light cream or other mixture, shake up to ten times. Unscrew the charger holder and charger (fig. 4) (the slight hissing sound while unscrewing is normal) and discard the used charger.

Chef-Master Cream Chargers are made from high grade steel and can be recycled.

6. To dispense the contents, turn the Whipped Cream Dispenser vertically, (decorator nozzle pointing downward), a little less than 1/2 inch (1cm) above the surface. Then press the lever lightly (fig 4.) If the whipped cream is not firm enough, shake once more.

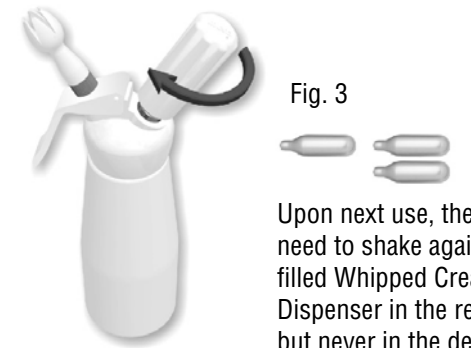


Fig. 3

Upon next use, there is no need to shake again. Keep filled Whipped Cream Dispenser in the refrigerator but never in the deep-freeze compartment or in the freezer. Before placing the dispenser in the refrigerator, remove the decorator nozzle, rinse with warm water and replace. Contents will stay fresh for two weeks if air tight and refrigerated.

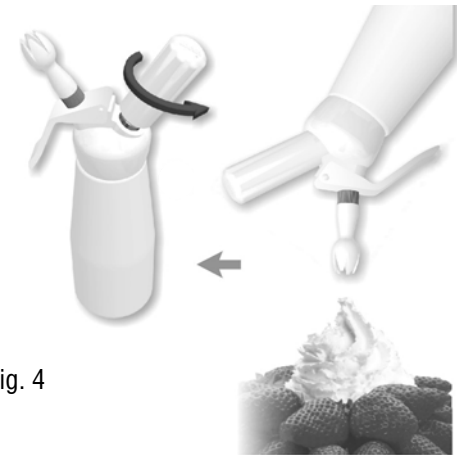


Fig. 4

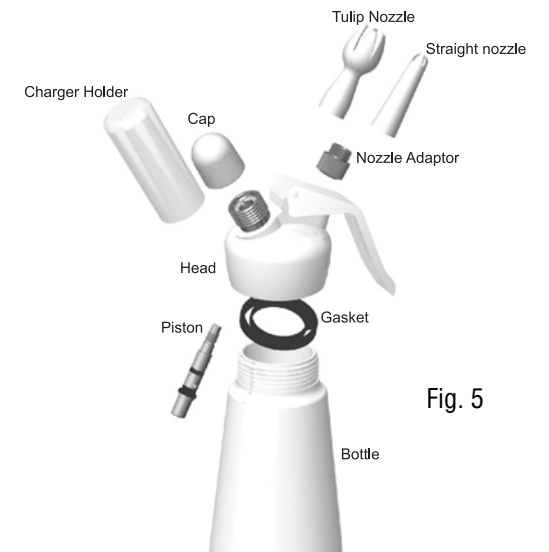


Fig. 5

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**Important Directions:
HELPFUL HINTS**

1. To get the best results, cool the dispenser by running cold water on the unit or refrigerate.
2. Only use soluble ingredients. For sweetening, it is best to use sugar syrup or liquid sweeteners. Granulated sugar or salt should first be dissolved in cool water or cream. Use powdered or liquid spices only. Insoluble substances such as seeds, pulp, etc. prevent the closure of the dispensing piston or might impair the proper function of the dispenser. If you use blended mixtures, use a fine strainer to remove seeds or pulp.
3. The **Chef-Master Whipped Cream Dispenser** is well suited for the preparation of cold mousse, sauces or Espuma (foam). The operating temperature range must be from 3°C/37°F to 50°C/122°F. Do not exceed these temperatures.
4. Excessive shaking may stiffen pure cream to a degree that it loses its soft texture, Do not over-shake. Do not shake every time before dispensing. For recipes consisting of mixtures of cream and other liquids, the dispenser needs to be shaken more times and more frequently.
5. When dispensing, always hold the unit upside down with the decorator nozzle pointing vertically downward otherwise gas may escape and the complete emptying of all ingredients from the dispenser may not be possible.
6. For best results, serve immediately upon dispensing.
7. The dispenser is fabricated to make cleaning easy. Do not use any sharp objects or abrasive material on the unit
8. Do not expose your **Chef-Master Whipped Cream Dispenser** to heat or direct sunlight.
9. With the exception of the charger holder, decora-

tor nozzle and head gasket do not dismantle any other parts of the head for normal cleaning

10. For spare parts, please contact Chef-Master directly. For repairs, always return the entire unit, (head plus dispenser).
11. Attach only Chef-Master dispenser heads to **Chef-Master Whipped Cream Dispenser**. Never combine third party components with Chef-Master components

TROUBLESHOOTING:

- Q. After installation, the charger is not pierced.
- A. An unsuitable charger has been used or charger was inserted incorrectly. Use only disposable Chef-Master cream chargers and place in the charger holder as shown in Fig. 1
- Q. You have not pressed the lever, but nevertheless, cream flows thru the nozzle and can't be stopped:
- A. Additives such as powdered sugar, cream stiffener, etc. have not been completely dissolved, blocking the piston. Use only ingredients that dissolve completely. Stir well before pouring into the dispenser. Turn the dispenser into upright position (nozzle up). Cover nozzle well with heavy towel and carefully press lever to release the gas until hissing sound stops. Unscrew head and clean the dispensing piston, strain contents and refill the unit.

OR

The dispenser piston is damaged. Contact the Chef-Master Service center.

- Q. When the charger is being screwed in, gas escapes between the bottle and the head:
- A. Head gasket is missing. Insert head gasket in the head.

OR

The head gasket is damaged. Insert a new gasket.

OR

Head is not screwed on firmly enough. Screw head onto unit firmly in accordance with the operation instructions.

OR

The upper edge of the bottle is damaged. Contact

the Chef-Master service center.

- Q. The cream is still liquid after preparations:
- A. The dispenser was not shaken firmly or often enough. Shake again firmly.

OR

The dispenser was not turned upside down when pressing the dispensing button. Always turn the unit upside down before pressing the dispensing lever ,(decorator nozzle pointing vertically downward).

- Q. The cream is too firm and "spits" sideways from the nozzle
- A. The dispenser has been shaken too much. Do not over shake and do not shake before each dispensing.

Do not attempt to modify the units. If you cannot solve a problem with the help of these instructions, please contact the Chef-Master Service center.

CLEANING:

Your **Chef-Master Whipped Cream Dispenser** consists of few components that are easy to clean. Before opening the unit, empty it completely by pressing the lever until no cream or gas is discharged through the nozzle. An insignificant amount of cream may remain in the bottle.

Follow these steps to clean your Chef-Master Whipped Cream Dispenser after confirming no gas remains in the unit.

1. Unscrew the head then remove the head gasket and the decorating nozzle. Hold end of the piston inside the head while unscrewing the nozzle adaptor with the other hand.
2. Thoroughly clean each individual component with a mild detergent and a soft brush.
3. Allow the parts to dry before reassembling.
4. When cleaning, only remove parts as shown in fig. 5.
5. Do not use any sharp objects or abrasive materials when cleaning the dispenser.
6. Only stainless steel parts of the dispenser are dishwasher safe. All plastic parts must be washed and dried by hand.

WARRANTY:

The Chef-Master stainless steel Whipped Cream Dispensers, Model numbers 90062 and 90063, have a lifetime limited warranty to be free from defects in material and workmanship. All other Chef-Master whipped cream dispensers come with a two year warranty from date of purchase. This warranty does not cover tips, adapter, washers, charger holder or any consequential damage or any malfunction caused by improper use or normal wear and tear. This limited warranty is only valid when using original Chef-Master components and chargers. We will not satisfy any express warranty or liability claims for malfunction, damage and consequential damage resulting from any failure of complying with this manual and the safety instructions contained within.

No returns will be accepted by ChefMaster without a Return Authorization Number (RA#). To obtain RA #, contact Chef-Master customer service at 1-800-333-2124. Ext. 112.

For further information or any questions, contact Chef-Master at www.Chef-Master.com or Chef-Master ph. 1-800-333-2124 ext. 112

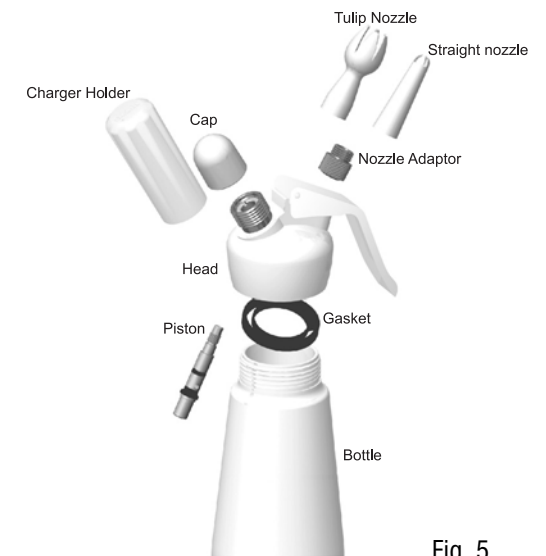


Fig. 5

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