

# User manual

## Cream whipper

Item. no 61112 - 61113

### Directions for use:

- Fit the desired nozzle.
- Keep the lever down when replacing the nozzle.
- Fill the syphon with the intended quantity (max 0.5).
- Screw on the top.
- Place a cartridge in the cartridge holder and screw into place over the refill valve.
- Shake the syphon up and down several times.
- Hold the syphon with the nozzle about 1 cm above whatever you wish to garnish and push the lever down.
- Remove and discard empty cartridges of steel at recycling for metal waste.

### Storing a filled syphon:

Take the nozzle off and wash it carefully, using the brush supplied if needed. Place the syphon in the refrigerator; the cream will stay fresh for several days. Before using the syphon again, shake it as above.

### After use:

Release the remaining pressure by holding down the lever. Wash all parts with normal washing up liquid. Let all parts dry naturally and store the syphon dismantled.

### Safety:

- The syphon must only be opened if the pressure has been released. Hold the lever down until the hissing sound stops.
- Never wash the syphon in a dishwasher.
- Protect the syphon from heat.
- Never keep the syphon in the freezer.
- Keep the cartridges out of children's reach.
- Can withstand heated liquids up to 75°C / 167°F.

### Other information:

Only use soluble ingredients in the syphon. Icing sugar or liquid sweetener can be used to sweeten the product. Sugar and salt must first be dissolved in water or milk. Spices must be in powder form. If the contents do not have the desired consistency, the syphon must be shaken up and down more or less, depending on the ingredients used.

NOTE! Handwash only, do not use dishwasher.



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