

Instruction for use

Thank you for choosing this versatile and high quality ALL STAINLESS STEEL LISS Professional CreamWhipper. With this universal kitchen tool you can create a multitude of light desserts, cremes and sweet and sour mousses as well as sauces. Before using the LISS Professional CreamWhipper, please read the following instructions carefully.

Instructions for use:

1. When using your whipper for the first time, or if you have not used it for a while, **rinse the bottle** first with warm, then with cold water **before filling** it with cream.
2. Fill in well-chilled fresh cream or other ingredients depending on the recipe. Do not fill the **LISS Professional Cream Whipper** with more than the permissible quantity indicated on the bottle (half pint/0.25 liter; pint/0.5 liter or quart/1 liter, depending on the model). When preparing recipes, please dissolve solids first in order to avoid clogging the valve.
3. Place the gasket inside the head (fig.1) and **screw head on to bottle evenly and firmly**. The head is in place correctly when no thread is visible. **Do not cross-thread!**
4. **Insert LISS Professional cream charger (N2O) into the charger holder.** For guaranteed quality use **LISS Professional cream chargers**.
5. Screw the charger holder on to the inlet valve (fig. 2) until the charger content is released with a hissing sound. **Use 1 charger for each filling (2 chargers with 1 quart/litre bottle).** **Shake whipper** by holding the bottle briskly four to five times (Fig. 3) in a vertical direction. When using well cooled light cream or other mixtures, 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.
6. To dispense, hold whipper **vertically** (decorating nozzle pointing downwards) about 1 cm above the surface. To decorate press the lever lightly (fig. 3). If whipped cream (mousse, crème) is not firm enough, shake once more. When using later, do not shake again.
7. Always keep your **LISS Professional CreamWhipper** in the refrigerator (never in the deep-freezing compartment or the freezer!).
8. **Storage when filled:** Remove the decorating nozzle from nozzle adaptor, rinse thoroughly and put nozzle back on. After use place the **LISS Professional CreamWhipper** in the refrigerator. The content will stay fresh for several days.
9. **Cleaning and storage of the empty LISS Professional CreamWhipper**
 - Before opening, **allow remaining pressure to escape** by pressing the lever.
 - Unscrew the head and remove head seal and decorating nozzle. Hold end of valve inside the head while unscrewing nozzle adaptor with the other hand.
 - Take out the dispensing piston from the head.
 - Thoroughly clean each individual component with a mild detergent and a brush. Fully remove any fat or protein residues.
 - The stainless steel bottles and the head can be cleaned in the dishwasher (Cleaning as Fig.C)**
 - Do not clean the other head parts of the LISS Professional CreamWhipper in the dishwasher!**
 - Do not clean any component of the LISS Professional CreamWhipper in boiling water!**
 - Allow the parts to dry and store head and bottle separately. (fig. 1.)

Helpful Hints:

1. Before filling the whipper cool the bottle by using cold water or place 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 **LISS Professional CreamWhipper**.
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. Use powdered or liquid spices only.
4. Overshaking will make pure heavy cream too stiff, therefore, please shake only 3-4 times. Do not shake everytime before dispensing. Please shake recipes consisting of mixtures of cream and other liquids well and more frequently.



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 result, serve immediately upon dispensing.
7. For long time storage, please keep head and bottle separate.

Safety Measures:

1. The whipper as well as the chargers are **pressure vessels** which **require increased attention** and care.
2. **Attention: Use only LISS original spare parts!**
Never combine LISS parts with other **LISS** products or other manufacturers' products.
3. Do not attempt to make any modifications to the whipper yourself.
4. **Any attempt to repair the whipper yourself or an improper manipulation of the whipper will terminate all guarantees and liabilities.**
5. **Never use the whipper if damaged.** Always **send LISS Professional CreamWhipper**, which fell on the floor **in for a safety check.**
6. For repairs always return complete head.
7. For spare parts, please contact your dealer or **LISS.**
8. Please keep instruction booklet.
9. You use **LISS Professional chargers.**
10. Keep **LISS Professional CreamWhipper** and chargers out of the reach of children.
11. **LISS Professional CreamWhippers** can **only** be used **for whipping liquids** for the preparation of cream, mousses, sauces, cremes, etc.
12. All **LISS** parts can be assembled easily; therefore, **never use force.**
13. For safety reasons do not bend over the whipper while charging.
14. In case of improper filling of the whipper 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 has escaped completely.** If you still cannot unscrew head - **please send in for repair.**
15. **Only open the LISS Professional CreamWhipper when the pressure has completely escaped.**
16. **Do not expose the LISS Professional CreamWhipper to heat** (stove, sun, oven, microwave etc.).
17. Do not put the **LISS Professional CreamWhipper** in the freezing compartment or the freezer.
18. **When cleaning only remove those parts as shown in fig. 1.**
19. Do not use any sharp objects or abrasive materials when cleaning the bottle.
20. Do not shake the whipper by holding the charger holder because it would break down and cause accident.

GUARANTEE

Defective whipper (faulty materials or bad workmanship) will be repaired free of charge (return prepaid!) within two years of date of purchase. This guarantee does not cover any liability for malfunction caused by improper use, use of damaged parts, or any consequential damage. In order to assure the proper functioning of your cream whipper only use original **LISS** parts. You can find our recipes on our website.

Read instructions carefully!

Further information: www.liss-group.com

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