

MASTERPRO
PREMIUM QUALITY

CREAM WHIPPER

INSTRUCTIONS FOR USE

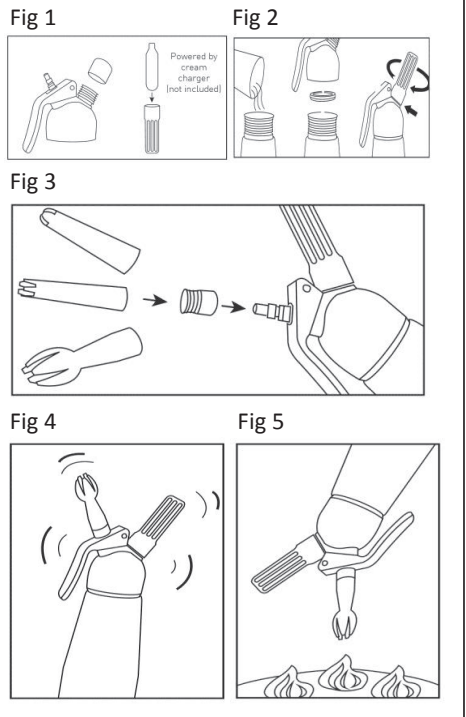
1. When using your Cream Whipper for the first time, or if you have not used it for a while, rinse the bottle first with warm and then cold water, before drying it well and adding cream.
2. Fill with well-chilled fresh cream. You may dissolve powdered sugar or sweetener in cream beforehand, to suit your 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, do not use the fruit, but 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.
3. Screw head on to the bottle firmly and evenly. The head is in place correctly when no thread is visible. Do not overtighten.
4. Insert cream charger (8gN2O) into the charger holder (Fig 1). Use a standard 8gN2O cream charger, available from kitchen stores or online.
5. 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.**
6. Select the shape of nozzle you wish to use and screw onto the canister (Fig. 3).
7. 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.
8. 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.
9. Storage when filled: remove the decoration nozzle from nozzle adaptor, rinse thoroughly and put nozzle back on. After use, place the Cream Whipper in the refrigerator. Contents can be used up until the cream's recommended expiry date. Never store in the freezer
10. 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
11. To clean:
 - a. Before opening, allow remaining pressure to escape by pressing the lever.
 - b. 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.
 - c. Wash each individual component in warm water with a mild detergent and a brush.

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

e. Do not clean any component of the Cream Whipper in boiling water!

f. Do not put your Cream Whipper in the dishwasher.

Important Safety Instructions:



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.

SAFETY TIPS

1. Do not use any sharp objects or abrasive materials when cleaning the bottle.
2. Do not put Cream Whipper in the freezer.
3. Do not expose Cream Whipper to heat (stove, sun, microwave etc.).
4. Only open Cream Whipper when the pressure has completely escaped. Press the lever until the hissing sound stops.
5. All parts can be assembled easily, therefore, never overtighten.
6. For safety reasons, do not hover over the Cream Whipper while charging.
7. 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.
8. Attention: use only original spare parts. Never use parts from other manufacturers products.
9. Do not attempt to make any modifications to the Cream Whipper.
10. The Cream Whipper and the chargers are pressure vessels, which require increased attention and care.
11. Never use item if damaged.
12. Keep a charged Cream Whipper and chargers out of the reach of children.
13. The Cream Whipper can only be used for whipping liquids for the preparation of cream, crèmes, etc.
14. Please keep instructions handy.
15. Any attempt to repair the Cream Whipper yourself, or improper use of the Whipper will render all guarantees and liabilities void.

ALBI GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

GUARANTEE

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the period of time listed on the Product's packaging. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty.

If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will, in our sole discretion either:

- (a) repair the Product using identical or similar components; or
- (b) replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

EXCLUSIONS

This warranty does not apply if proper care and/or usage instructions are not followed.

This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

HOW TO CLAIM

Any claims for warranty should be made with proof of purchase and full details of the alleged defect, to the retailer from whom the Product was purchased. If the retailer has closed its business, please contact us at the details below.

You must make the Product available to us or our authorised repair agent for inspection. The cost of delivery of the Product to and from us for the purpose of assessment is your responsibility.

LIMITATIONS

We make no express warranties or representations other than as set out in this Guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this Guarantee.

CONTACT

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