

## Instruction for use

Thank you for choosing the versatile and handy LISS Dessert Chef 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 Dessert Chef 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 Dessert Chef CreamWhipper with more than the permissible quantity indicated on the bottle (half pint/0.25 liter; pint/0.5 liter). When preparing recipes, please dissolve solids first in order to avoid the formation of clods.
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 (N<sub>2</sub>O) into the charger holder. For guaranteed quality use LISS Professional cream chargers only.
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. When using pure heavy cream, shake whipper 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 Dessert Chef 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. Then place the LISS Dessert Chef CreamWhipper in the refrigerator. The content will stay fresh for several days.
9. Cleaning and storage of the empty LISS Dessert Chef 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.
  - Thoroughly clean each individual component with a mild detergent.
  - Allow the parts to dry and store head and bottle separately.
  - Only stainless steel bottles (optional) may be cleaned in the dishwasher.
  - Do not clean head and parts of the LISS Dessert Chef CreamWhipper in the dishwasher!
  - Do not clean any component of the LISS Dessert Chef CreamWhipper in boiling water!

### Helpful Hints:

1. Before filling the whipper please cool well under cold water or 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 Dessert Chef 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. Over shaking will make pure heavy cream too stiff, therefore, please shake only 3-4 times. Do not shake every time 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 separately.

#### **Safety Instructions:**

1. The whipper as well as the chargers are pressure vessels which require increased attention and care.
2. Attention: Use only LISS Dessert Chef original spare parts! Never combine LISS Dessert Chef 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 Dessert Chef CreamWhipper, which fell on the floor in for a safety check.
6. For repairs always return complete unit (head and bottle).
7. For spare parts, please contact your dealer or LISS.
8. Please keep instruction booklet and check our website for further information.
9. Only use original LISS Professional chargers. If you try to overfill the whipper with liquid or with N<sub>2</sub>O, a safety valve which only allows a certain amount of N<sub>2</sub>O to go into the whipper, will automatically release the excessive pressure during charging, and you will hear and feel the pressure escaping through a little hole on the side of the inlet valve. If this happens stop charging the whipper with more chargers!
10. Keep LISS Dessert Chef CreamWhipper and chargers out of the reach of children.
11. LISS Dessert Chef CreamWhippers can only be used for whipping liquids for the preparation of cream, mousses, sauces, cremes, etc.
12. All LISS Dessert Chef parts can be assembled easily; therefore, never use force.
13. For safety reasons do not bend over the whipper while charging or when unscrewing the head.
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, in a nozzle-up-position on the countertop or inside the sink and wait until content has settled at 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 Dessert Chef CreamWhipper when the pressure has completely escaped. Press the lever until the hissing sound stops.
16. Do not expose the LISS Dessert Chef CreamWhipper to heat (stove, sun, oven, microwave etc.).
17. Do not put the LISS Dessert Chef CreamWhipper in the freezing compartment or the freezer.
18. When cleaning only remove parts as shown in fig. 1.
19. Do not use any sharp objects or abrasive materials when cleaning the bottle.

#### **GUARANTEE:**

Defective whipper (faulty materials or bad workmanship) will be repaired free of charge (freight 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 Dessert Chef parts.

Read instructions carefully!

Further information: [www.liss-group.com](http://www.liss-group.com)

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