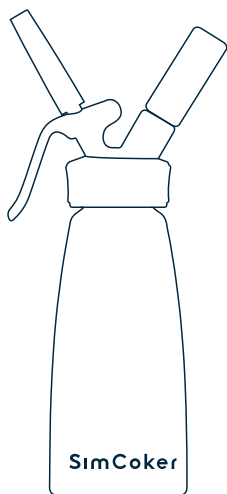


SimCoker

**PROFESSIONAL
WHIPPED CREAM
DISPENSER
USER MANUAL**

Aluminum/ Stainless Steel



● Silver



Thank you for choosing SimCoker versatile professional and high-quality Cream Whipper with this universal tool, you can create a multitude of light desserts, cremes, sweet and sour mousses.



● Black



Before using the cream whipper, please read the following instructions

Instructions for Use:

1. When using your whipper for the first time, or if it has not been used in a while, rinse the bottle first with warm, then with cold water before filling it with cream.
2. Fill the whipper with well-chilled fresh cream (fig. 1) or other ingredients depending on the recipe. Do not fill the Cream Whipper with more than the permissible quantity indicated on the bottle (half a pint (0.3 liters) for the 0.3 liter model and one pint (0.5 liters) for the 0.5 liter model). When preparing recipes, For recipes containing solid ingredients such as sugar or cocoa, it is recommended to dissolve these ingredients in liquid before adding them to the whipper. This helps to prevent clumping and ensures a smooth consistency.
3. Screw the head evenly and firmly onto the bottle. The head is properly in place when no threads are visible (fig2). Do not cross-thread.
4. Insert an 8gN₂O cream charger into the charger holder (fig. 1). We recommend using guaranteed quality cream chargers.
5. Screw the charger holder onto the inlet valve (fig. 3) until the charger contents are released with a hissing sound. Use one charger for each filling. Shake the whipper briskly 10 times in a vertical direction. When using well-cooled light cream or other mixtures, shake up to 15 times before unscrewing the charger holder and charger. A light hissing sound during unscrewing is normal (fig. 4). Discard empty steel chargers, which are recyclable as scrap metal.
6. To dispense the contents, hold the whipper vertically with the decorating nozzle facing downwards, and hold it about 1cm above the surface. To decorate, press the lever gently (fig5). If the whipped cream, mousse, or creme is not firm enough, shake it again. However, when using it later, shaking is not recommended.
7. Always store your Cream Whipper in the refrigerator, and never in the deep-freezing compartment or the freezer.
8. To store the Cream Whipper when it is filled, remove the decorating nozzle from the nozzle adapter, rinse it thoroughly, and put the nozzle back on. After use, place the Cream Whipper in the refrigerator, and the contents will stay fresh for several days.
9. Cleaning and storage of the empty Cream Whipper.
 - Before opening, release the remaining pressure by pressing the lever.
 - Unscrew the head and remove the head seal and decorating nozzle. While unscrewing the nozzle adapter with one hand, hold the end of the valve inside the head with the other hand.
 - Thoroughly clean each component with a mild detergent and a brush.
 - Allow the parts to dry completely.
 - Do not clean any component of the Cream Whipper in boiling water.
 - Please take off pieces apart if you are putting them into the dishwasher, don't put the whole sealed dispenser into the dishwasher.

Helpful Hints:

1. Prior to filling the whipper, it is recommended to chill it thoroughly either by rinsing it under cold water or storing it in the refrigerator.
2. Soluble ingredients are recommended for use in the Cream Whipper. Insoluble substances such as seeds or pulp can impede the proper functioning of the delivery valve or cause it to become clogged.
3. Powdered sugar or liquid sweeteners are recommended for sweetening. Granulated sugar or salt should be dissolved in water or milk before use. Only powdered or liquid spices should be used.
4. The number of times to shake the cream whipper depends on the texture of the cream and the desired consistency. Generally, for regular liquid cream, shaking the whipper 10-15 times is sufficient, while thicker heavy cream may require more shaking. It is recommended to shake at an appropriate speed and intensity to ensure that the cream is evenly mixed and reaches the desired consistency. At the same time, be careful not to shake excessively, as this can lead to over-whipping or excess whey production.
5. Always hold the whipper upside down with the decorating nozzle pointing downward during dispensing to avoid pressure escaping and cream remaining inside the whipper.
6. For optimal results, it is recommended to serve the dispensed cream immediately.

Safety Measurements:

1. Do not use any sharp objects or abrasive materials when cleaning the bottle.
2. Do not put the Cream Whipper in the freezer or freezing compartment.

3. Do not expose the Cream Whipper to heat sources such as stoves, sunlight, microwaves, etc.
4. Only open the Cream Whipper when the pressure has completely escaped. Press the lever until the hissing sound stops.
5. When cleaning, only remove the parts that need cleaning.
6. All parts can be assembled easily, so never use force.
7. When charging, please maintain a safe distance from the cream whipper to avoid any unnecessary injuries caused by gas leakage.
8. Do not fill the Cream Whipper with more than the permissible quantity indicated on the bottle (half a pint (0.3 liters) for the 0.3 liter model and one pint (0.5 liters) for the 0.5 liter model.
9. If the cream does not come out of the nozzle becomes clogged, do not shake the head. Please contact the seller to solve the problem.
10. In the event of improper filling of the whipper with solid ingredients that may cause valve clogging, it is important not to attempt to unscrew the head. Instead, place the whipper on a countertop and allow the contents to settle at the bottom. Then, cover the head with a thick cloth and press the lever several times until the gas is completely released. If the head still cannot be unscrewed, please contact the seller.
11. Attention: Use only original spare parts, and never combine parts with other products or other manufacturers' products.
12. Do not attempt to modify the whipper yourself.
13. We recommend using guaranteed quality cream chargers.
14. The whipper, as well as the chargers, are pressure vessels that require increased attention and care.
15. Never use the whipper if it is damaged. Always send a Cream Whipper that fell on the floor in for a safety check.
16. Keep Cream Whipper and chargers out of the reach of children.
17. Cream Whipper can only be used for whipping liquids for the preparation of cream, cremes, etc.
18. Please keep the instruction book for future reference.