

ico

PROFESSIONAL
**WHIPPED
CREAM
DISPENSER**



www.icotrading.com

PROFESSIONAL WHIPPED CREAM DISPENSER

English

Instruction Manual for ICO001, ICO002, ICO003, ICO004, ICO005 and kits

English

Thank you for your purchase

Thank you for your purchase of an ICO brand whipped cream dispenser. Our products are manufactured to the highest European quality standards and are designed to make your culinary endeavors easier and more successful. In fact, we guarantee that everything we sell is an Impeccable Culinary Object.

Your whipped cream dispenser can be used to prepare fresh, fluffy whipped creams, delicious desserts, culinary creams and Spanish *espumas*, zesty mousses, hot and cold sauces, and creamed soups in a matter of seconds.

Product Features

- Aluminium (ICO001, ICO002, ICO003) and plastic head models are suitable for cold preparations. Stainless steel models (ICO004, ICO005) can be used for warm preparations up to a maximum of 55°C/131°F.
- Durable and guaranteed construction
- Lever with drip-stop
- Temperature-resistant silicon gaskets
- Ergonomic charger holder
- Easy to use cleaning brush
- Stainless steel dispensers are dishwasher safe. Aluminum dispensers should be washed by hand
- ICO001 & ICO003 are designed for domestic use only
- ICO004 and ICO005 (stainless steel models) are designed for professional or domestic use

Safety Instructions

- Never point the device's headset at yourself or anybody else
- Never apply force
- Follow the safety regulations in the charger packaging
- Protect your chargers from direct sunlight and heat above 50 °C/120 °F.
- Store product components and chargers out of reach of children. This device is only to be operated by individuals over 18 years of age
- Only operate the device when it is filled
- Only use the device for the purposes specified in this instruction manual
- Cryogenic applications (with liquid nitrogen, for example) are not recommended and will void the product's warranty
- Only ever combine device heads and bottles of the same device type
- Never combine parts of your ICO whipped cream dispenser with parts products by other manufacturers
- Never attach the device head so that it is crooked
- Never lean your body over the device when screwing in the charger
- Never unscrew the device head from a pressurized device
- The device gets hot to the touch when preparing warm applications, please be careful
- Never use the lever as a carrying handle
- Never heat the whipped cream dispenser on a stove top, in the oven, or in the microwave. ONLY use a bain marie/water bath to keep the dispenser warm. Heating a pressurized dispenser incorrectly can be extremely dangerous.
- Never store a filled device in the freezer or deep freeze compartment
- This device is a pressure vessel. Damage to the unit may make your whipped cream dispenser unsafe to use. If your device becomes damaged, please contact us at www.icotrading.com to arrange an inspection. DO NOT use the dispenser if damage is suspected
- Only disassemble your whip cream dispenser in accordance with the "How to Clean your Whipped Cream Dispenser" section of this manual

PROFESSIONAL WHIPPED CREAM DISPENSER

English

- Check the material compatibility of any cleaning/disinfectant solution that is used before attempting to clean your dispenser. Using incompatible cleaners may strip the interior lining of your dispenser, rendering it unusable. If this occurs, please contact us for replacement.
- Do not attempt to alter or retool your whipped cream dispenser, as this will invalidate your warranty and may make the dispenser dangerous to use
- Read this manual thoroughly and store it in a safe and accessible place to avoid errors in operation. You can download a PDF version of this manual at ICO.Trading.com free of charge
- Your whipped cream dispenser is compatible with all standard size 8g N2O chargers, however, ICO only guarantees the quality of the ICO brand of cream chargers
- All ICO whippers with aluminum and stainless-steel headsets can be used with N2 Nitrogen Chargers to make delicious nitro cold brew coffee. See our website www.icotrading.com to purchase N2 chargers.

List of Materials

Product Component	Material
Bottle	Aluminum (ICO001, ICO002, ICO003) Stainless Steel (ICO004, ICO005)
Device Headset	Aluminum (ICO001, ICO003) Stainless Steel (ICO004, ICO005)
Removable Piston	Aluminum (ICO001, ICO002, ICO003) Stainless Steel (ICO004, ICO005)
Head Gasket	Silicon
Charger Gasket	Silicon
Decorator Tips	ABS Plastic (ICO001, ICO002, ICO003) Stainless Steel (ICO004, ICO005)
Charger Holder	ABS Plastic (ICO001, ICO002, ICO003) Stainless Steel (ICO004, ICO005)

Spare Parts

Product Component	ICO Part Number
Cleaning Brush	RP007
Device Headset	Aluminum: RP009 Stainless Steel: RP010
Removable Piston	Aluminum: RP005 Stainless Steel: RP006
Head Gasket	RP001
Charger Gasket	RP011
Decorator Adapter	RP008
Decorator Tips (Set of Three)	ABS Plastic: RP003 Stainless Steel: RP012
Charger Holder	ABS Plastic: RP004 Aluminum: RP002 Stainless Steel: RP013

To order spare parts, please visit us online at www.icotrading.com

PROFESSIONAL WHIPPED CREAM DISPENSER

English

Instructions for use

Before using your dispenser for the first time, disassemble the device and fully clean the unit as per the cleaning instructions in this manual.

Prior to Filling

1. Check whether the head gasket (RP001) is inserted in the device's headset (RP009/RP010) and that the piston (RP005/RP006) is clear of all obstructions
2. Lightly screw the preferred decorator tip onto the dispensing valve until it no longer turns

Filling

3. Fill the dispenser with your cream, soup, or other preparation. Use a sieve if your preparation contains solid ingredients (like fruit seeds or cloues)

Note: The maximum filling amount is 500ml (ICO001, ICO002, ICO004) or 1L (ICO003, ICO005). Pay attention to the external filling line and labeling on the base of the bottle. **Do not overfill!** The remaining empty space is required for optimum aeration. For best results, use a measuring cup when filling your dispenser.

Note: Never fill the dispenser with any liquid over 55°C/131°F

Warning: Fully dissolve sugar or powdered ingredients in the mixture before filling to avoid the formation of clumps. Any solid ingredients such as fruits, vegetables, and course spices must be pureed and passed through a fine sieve before being poured into the bottle.

Charging

4. Screw the device's headset onto the bottle so that it is straight and sealed tightly.

Warning: NEVER attached the head so that it is crooked

5. Insert one 8g N2O cream charger into the charger holder

Note: Your ICO whipped cream dispenser is tested to hold a maximum pressure of 100 bar. During normal use where these instructions have been followed, the pressure should never reach any more than 40 bar

Warning: NEVER use more than one 8g N2O charger at a time

Warning: NEVER charge the dispenser with anything other than 8g chargers

Warning: NEVER insert the charger if there is no decorator nozzle attached to the dispensing valve, this can cause your preparation to erupt from the decorator nozzle

6. Screw on the charger holder (with charger inserted) to the device head until you hear all of the contents of the charger released into the bottle (a quiet "sss" will be heard)

Warning: Never lean your body over the device when charging your bottle

Warning: the device is now pressurized. Caution should be taken at all times when handling a pressurized whipped cream dispenser

7. Unscrew the charger holder from the device and remove the empty 8g N2O charger from the device and discard it.

Warning: DO NOT use the device with the charger holder still attached to the dispenser. The charger holder and the empty charger must be removed from the dispenser before it can be used

8. Vigorously shake the device.

PROFESSIONAL WHIPPED CREAM DISPENSER

English

Note: The required number of shakes is important for achieving the optimum consistency for your preparation. Overshaking or shaking the device too many times will cause the contents to solidify and it won't be possible to dispense all of the contents from the bottle.

Refer to the following table to find the recommended number of shakes:

Type of Cream	Fat Content	Required shakes
Fresh Cream	33%	3 – 4
	36%	4 – 5
Non-perishable Cream	32%	5 – 6

For preparations with a low fat content (minimum 30%), or if the consistency is too soft, shake again if necessary.

Note: There may be a slight hissing sound when unscrewing the charger holder. This is nothing to worry about and is a bi-product of the charging process.

Dispensing

10. To dispense the contents, turn the device upside down (with the decorator tip in the vertical position) and gently press the lever.

Note: Always dispense a small amount to test the consistency.

Warning: Your dispenser gets hot when preparing warm applications.

Use and Care for your ICO Whipped Cream Dispenser

General

- If the device is not held properly when dispensing (with the head facing down and the tip in vertical position) then pressure may be lost, which will mean that it is not possible to completely empty the content of the bottle.
- Cold application: The cream/preparation should be cool when poured into the dispenser
- If the preparation contains gelatine, set is aside to cool to room temperature before pouring it into the bottle. After allowing the preparation, to cool, fill and charge your dispenser. Store the filled dispenser on its side in the refrigerator for at least 4 – 6 hours before dispensing gelatine based preparations.

Warning: Never store a filled dispenser in the freezer or in a deep freeze compartment.

- Warm application: The preparation should be hot when poured into the bottle. Keep the filled dispenser warm in a bain-marie or water bath (max. 55°C/131°F).

Warning: **DO NOT HEAT DISPENSERS WITH AN ABS PLASTIC HEADSET.** Warm preparations should only be prepared in the ICO001 (aluminium headset), ICO003 (aluminium headset), ICO004 (stainless steel headset) and ICO005 (stainless steel headset).

Warning: NEVER heat your dispenser to above the maximum temperature. Heating your dispenser above the safe temperature is VERY DANGEROUS and can cause explosions that could seriously injure you or others.

PROFESSIONAL WHIPPED CREAM DISPENSER

English

Warning: The dispenser will get hot

- If a hot or slightly warm preparation has to be quickly cooled down to room temperature after pouring it into the bottle, the filled dispenser can be left open in the fridge to cool (without the headset).
- The preparation should be dispensed from the device as close as possible to the time of consumption.
- Periodically clean the decorator tip during use (every 1 – 2 hours)
- Regularly oil the charger holder thread (common oils such as sunflower or olive oil should be used)

Service

- Spare parts can be purchased individually from www.icotrading.com

Storage

- If your dispenser is not going to be used again immediately, allow the components to air dry in a clean place (do not rub with a cloth). Store the dispenser with all of the pieces disassembled and only handle clean (disinfected) parts with clean hands.

How to Clean your Whipped Cream Dispenser

Warning: Check the material compatibility of the cleaning/disinfectant solution used before cleaning.

Note: for mechanical or manual cleaning, pay close attention to ensure that the correct cleaning solution or combined disinfectant and cleaning solution is used. The reaction time and the selected temperature are crucial for proper cleaning results.

1. Holding the bottle upside down, press the lever until the device is completely empty and has been depressurized. Remove the device's head from the dispenser. Remove the decorator tip.
2. Remove the head gasket.
3. Rinse the dispenser's components with warm (not hot!) drinking water and a commercial cleaning agent and clean the dispensing valve and decorator tip with the included cleaning brush. Fully remove any fat or protein residues.
4. Press the dispensing valve into the head from the top of the dispenser until it cannot go any farther. Your dispenser is now in cleaning position.

Note: If residue forms or if a blockage occurs, bring the dispensing valve into the cleaning position, hold it from the outside with your finger and push the dispenser valve O-ring upwards using the bent end of the cleaning brush.

5. Put the product components in the dishwasher, or wash by hand.

Note: Never use special stainless steel cleaning agents, scouring agents, or abrasive sponges and brushes (even on stainless steel components)

Note: ICO recommends cleaning your dispenser after each complete use (ie. All the cream or aerated preparation has been completely used). This will increase the life of your dispenser and keep all your preparations tasting fresh.

Troubleshooting

Warning: **Do not use force to open a pressurized ICO dispenser!** You can be **seriously injured** by this device if you open it when it is pressurized. **ALWAYS** release the pressure on your dispenser before attempting to open the device.

Releasing the Pressure in your dispenser: Place the device upright, hold a cloth over the valve or tip, and gently press the lever until there is no longer any pressure in your dispenser. Only then you should unscrew the device head from the bottle.

PROFESSIONAL WHIPPED CREAM DISPENSER

English

If you cannot safely relieve your dispenser's pressure in this way, **DO NOT** attempt to open the dispenser. Contact us at icotrading.com for assistance.

Problem: The content cannot be dispensed/content sputter from the tip.

Solution: There is likely a blockage caused by undissolved ingredients, sugar, fruit pulp or cores/seeds. Release the pressure in your dispenser, and then thoroughly clean your dispenser before attempting to use it again. **DO NOT** attempt to open the dispenser without first releasing the pressure on the device. If you cannot safely release the pressure on the device, contact ICO Customer Service to arrange repairs on your device.

Problem: The dispensed content is too runny

Solution One: The device has likely been overfilled. Release the pressure in the dispenser, and pour out the excess content. You may now re-charge and use the dispenser.

Solution Two: The preparation used does not have a high enough fat content. Cream used in your dispenser must have a minimum fat content of 30%.

Problem: The cream charger has not been pierced.

Solution One: The charger was inserted incorrectly. Removed the chargers and try again, following the steps in the instruction manual closely.

Solution Two: The piercing needle has been damaged. Contact your ICO representative at www.icotrading.com

Problem: It is difficult to screw on the charger holder.

Solution: There is too much resistance between the threads of the charger holder and the piercing needle. Remove the charger holder and oil it with a common kitchen oil like sunflower oil or olive oil. Remember to regularly oil the thread to prevent too much friction.

Problem: Gas escapes through the valve or decorator tip during charging.

Solution One: The device was charged without the decorator tip attached. Ensure that the decorator tip is screwed onto the valve before attaching the charger.

Solution Two: The dispensing O-ring contains residue. Release the pressure on your dispenser and cleaning the device before using again.

Solution Three: One or more of the silicon gaskets on the device have been damaged. Release the pressure on your dispenser and contact your ICO representative at www.icotrading.com.

Problem: Gas escapes between the bottle and the head during the charging process

Solution One: There is no head gasket present. Release the pressure on your device, insert the required gasket, and re-charge your dispenser.

Solution Two: One or more of the silicon gaskets on the device have been damaged. Release the pressure on your dispenser and contact your ICO representative at www.icotrading.com.

Solution Three: The headset was not screwed on tightly enough. Screw the head onto the bottle in accordance with the instruction manual so that it is on straight and sealed tightly.

Solution Four: Dispenser has been damaged. Contact your ICO representative at www.icotrading.com

PROFESSIONAL WHIPPED CREAM **DISPENSER**

English

The ICO Quality Guarantee

ICO Trading guarantees that every one of its products is an Impeccable Culinary Object. Your dispenser is protected against manufacturer's defects for a period of two years. To register your warranty, please visit www.icotrading.com.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated and maintained in conformity with this instruction manual.

Any failed part of the appliance will be repaired or replaced without charge at ICO's discretion. This warranty applies to household use only.

This warranty is null and void, as determined solely by ICO, if the appliance is damaged through accident, misuse, abuse, negligence or if the appliance is altered in any way.

This warranty is in lieu of implied warranties, including warranties of merchantability, fitness for particular purpose, performance, or otherwise, which are hereby excluded. In no event shall ICO be liable for any damages, whether direct, indirect, incidental, foreseeable, consequential, or special arising out of in connection with this appliance.

If your dispenser has failed or requires service within its warranty period please contact: us at

Return shipping fees are non-refundable. A receipt proving original purchase date will be required for all warranty claims. Handwritten receipts are not accepted. ICO is not responsible for returns lost in transit.

How to Contact Us

If you need any assistance using your device, please email us at info@icotrading.com. Alternatively, please visit us at ICO Trading.com. A representative will return your query within 24 working hours.

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