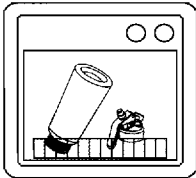
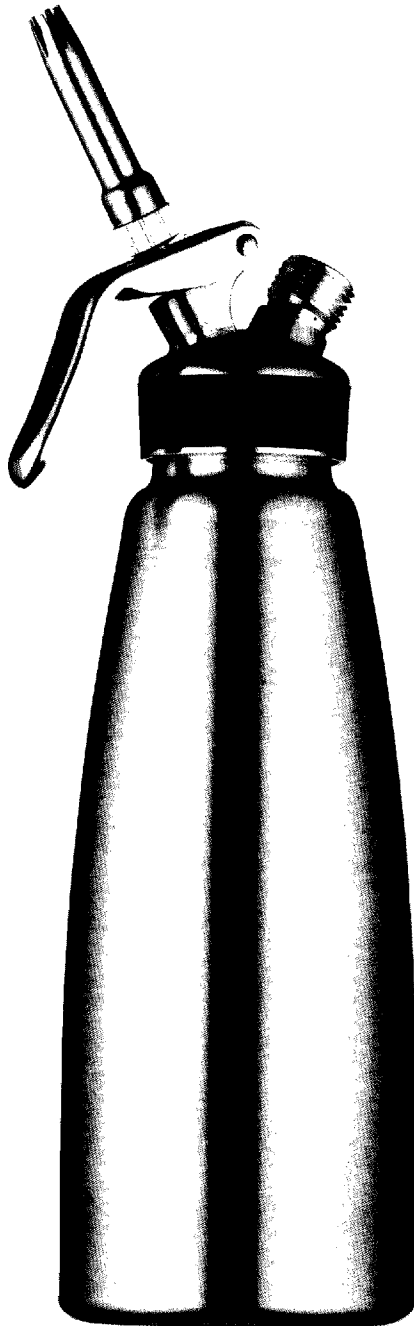


ENGLISH

mosa®



Operating Instructions



DISHWASHER SAFE.

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Thank you for choosing this versatile and high quality MOSA Stainless Steel Cream/Sauce Whipper. With this universal kitchen tool you can create a multitude of light desserts, light cream, sweet and sour mousses, light sauces, and hot and cold Espumas. Many liquid ingredients, such as low fat dairy- and non-dairy milk, coffee, chocolate-syrup, vanilla cream, yoghurt, egg yolk, ketchup, fruit-juices, sweet-liquors, etc. can be used in MOSA Stainless Steel Cream/Sauce Whipper, but only if they contain no insoluble substances such as seeds or pulp!

For guaranteed quality, please use MOSA cream chargers only. Please read the instructions thoroughly before using the first time!

Instructions for use

(See illustrations on the fold-out pages of the cover.)

1. When using your Whipper for the first time, or if you have not used it for a while, rinse the bottle with lukewarm water, then with cold water before filling it with cream or other ingredients.
2. Fill with well chilled fresh cream or fresh well mixed and strained liquid ingredients (fig. 1). Never exceed the maximum filling quantity indicated on the bottom of the bottle (maximum one pint/0.5 liter for 0.5 L bottle or maximum one quart/1 liter for 1.0 L bottle).
3. Assemble head accessories by following the relevant steps of the cleaning instructions.
4. Ensure that the head gasket is positioned correctly and firmly in the head (fig. 1). Then place the head straight on the bottle and screw closed as follows: Turn the head clockwise until you feel resistance; then turn a further quarter of a turn. Do not cross-thread or tilt the head when screwing it onto bottle! (fig. 2)
5. Insert the silver-colored MOSA cream charger (8 gr. N2O) into the charger holder as illustrated (fig. 1).
6. Screw the charger holder and charger quickly and firmly on to the inlet valve until gas is released into the bottle with a hissing sound (fig. 3). Use 1 charger per filling (2 chargers with 1 quart/liter bottle). Shake the Whipper briskly 4-5 times in a vertical direction. When using well-cooled light cream or other mixtures, shake up to ten times. Unscrew the charger holder and charger (fig. 4). The slight hissing sound while unscrewing is normal. Remove and discard the used charger. Attention, the charger may be very cold, handle with care, transport charger in holder to trash or use a cloth when removing it! MOSA chargers are made from high-grade steel and can be recycled.
7. To dispense the content, hold the Whipper vertically (decorating nozzle pointing downward) about 1cm above the surface. Then press the lever gently (fig. 5) and make a test, if content is too soft shake again. Keep cream Whipper in the refrigerator but never in the deep-freezing compartment or in the freezer. Before placing the Whipper in the refrigerator, remove the decorating nozzle from the nozzle adaptor, rinse with lukewarm water and replace. The content will stay fresh for several days in the refrigerator.

Important pieces of advice

Please mind the following important points:

1. To get a better result, please cool the Whipper well under cold water or in the refrigerator before filling.
2. Only use soluble ingredients. For sweetening, it is best to use sugar syrup or liquid sweeteners. Granulated sugar or salt should first be dissolved in cool water or cream. Use pulverized or liquid spices only. Insoluble substances such as seeds, pulp, etc. prevent the closure of the dispensing piston or might impair the proper functioning of the Whipper. If you use blended mixtures, please use a fine strainer to remove seeds or pulp.
3. MOSA Stainless Steel Cream/Sauce Whipper is well suited for the preparation of cold and hot mousses, desserts, light cream, sauces and Espumas and can be kept in the warm baths or bain-marie; however please follow the operating temperature range from 3°C/37°F to 75°C/167°F. Please wear protective gloves for handling because the whipper can be hot when preparing warm ingredients up to 75°C.
4. You should shake recipes consisting of mixtures of cream, sauces and other liquids well and frequently. However excessive shaking of pure heavy cream may stiffen it to a degree that it loses its soft texture, therefore please do not over shake and do not shake pure heavy cream every time before dispensing.
5. When dispensing, always hold the Whipper upside down (decorating nozzle pointing downward), otherwise gas will escape and some cream may remain inside the Whipper.
6. For best result, serve immediately upon dispensing.
7. For spare parts, please contact your dealer or MOSA directly.
8. Use only genuine MOSA Stainless Steel Cream/Sauce Whipper spare parts. Never combine parts with other MOSA products or other manufacturers' products. MOSA components are identified by MOSA marks on the head, charger holder, and the bottom of the bottle.
9. For repairs always return the entire unit (head plus bottle).

Troubleshooting

The charger is not pierced open:

An unsuitable charger has been used or charger was inserted incorrectly. Use the exclusively disposable MOSA cream charger and place it in the charger holder as shown in fig. 1.

You have not pressed the lever, but cream dispensing from the nozzle and can't be stopped:

- a) Additives such as powdered sugar, cream stiffener, pulp, etc. have not been completely dissolved, and are blocking the piston. Turn the Whipper into upright position (nozzle up), place it on the countertop and wait until content has settled on the bottom. Cover the nozzle well with a heavy towel and carefully press the lever to release gas until hissing sound stops, then unscrew the head, clean the dispensing piston, strain contents and refill the Whipper.
- b) The dispensing piston is damaged. Send the appliance to MOSA or a service center.

When the charger is being screwed in, gas escapes between the bottle and the head:

- a) The head gasket is missing. Insert a head gasket in the head.
- b) The head gasket is damaged. Insert a new gasket.
- c) The head is not screwed on firmly enough. Screw the head onto the

bottle firmly in accordance with Use Instructions.

- d) The upper edge of the bottle is damaged. Send the appliance to MOSA or a service center.

Cream is still liquid after preparation:

- a) The Whipper was not shaken or often enough. Shake again firmly.
- b) The Whipper was not turned upside down when pressing the lever. Always turn the Whipper upside down before pressing the lever (decorating nozzle pointing vertically downward!)

Cream is too firm and "spits" sideways from the nozzle:

The Whipper has been shaken too much. Do not over shake nor shake before each dispensing.

IMPORTANT: Do not attempt to modify the Whipper. If you cannot solve a problem with the help of these instructions, please contact MOSA or a service center.

Cleaning:

Before opening, allow remaining pressure to escape by pressing the lever until no cream or gas is discharged through the nozzle. An insignificant amount of cream may remain in the bottle - a teaspoon of liquid cream at the most.

Follow steps 1, 2 and 3 to clean your MOSA Stainless Steel Cream/Sauce Whipper:

1. Unscrew the head then remove the head gasket and decorating nozzle. Hold end of the piston inside the head while unscrewing the nozzle adaptor with the other hand.
2. Pull the piston out of the head.
3. Thoroughly clean each individual component with a mild detergent and brush.
4. Allow the parts to dry and reassemble them later.
5. When cleaning, only remove parts as shown in fig. 6.
6. Do not use any sharp objects or abrasive materials when cleaning the bottle.
7. MOSA Stainless Steel Cream/Sauce Whipper is dishwasher safe except for the charger holder and the charger. Please take it off before dishwashing.

Safety Instructions:

1. Please keep this instruction booklet for later reference to avoid any improper handling or operating. This Whipper is designed exclusively for the purposes specified in this manual.
2. The Whipper and the charger are pressure containers that require increased attention and care.
3. For the chargers, pertinent safety instructions are given on its package. Never expose the chargers to any heat radiation that may lead to heating them over 50°C (122°F).
4. Keep MOSA Stainless Steel Cream/Sauce Whipper and chargers out of the reach of children.
5. For safety reasons, do not bend or lean over the Whipper head when screwing in the charger! Make sure that the cream maker head was screwed on tightly, before the cream maker is charged.
6. MOSA head screws easily onto the bottle in an up-right position. Do not cross-thread.
7. All MOSA parts can be assembled easily; therefore never use force.
8. Never use the Whipper if damaged. If the MOSA Stainless Steel Cream/Sauce Whipper was dropped, it should be checked by MOSA before resuming use.
9. Before opening the MOSA Stainless Steel Cream/Sauce Whipper, press the lever until the hissing sound stops and all gas has completely escaped.
10. Do not expose MOSA Stainless Steel Cream/Sauce Whipper to direct heat (stove, sunlight, oven, microwave, etc.).
11. Please be advised that tampering with the Whipper and/or its components voids any and all warranties of the manufacturer/supplier.

Warranty:

Defective Whipper (faulty materials or bad workmanship) will be repaired without charge (freight prepaid!) within two years of date of purchase per valid invoice. This warranty does not cover any liability for malfunction caused by improper use, use of damaged/wear parts, or any consequential damage. In order to assure the proper functioning of your cream Whipper, only use original MOSA parts. In particular, we shall not satisfy any warranty or liability claims for malfunction, damage, and consequential damage resulting from any failure of complying with and/or failure to read this manual and the safety instructions contained therein. For further information: visit us at www.twmosa.com