



Professional Usage Tips for Whipped Cream dispenser



Otis Classic Whipped cream dispenser is Premium premium-crafted mixture tool that is built for the food service industry, and safe for home use.

3 Crucial Tips:

✓ Correct

✗ Incorrect

Charger type	Use only N ₂ O (Nitrous Oxide) Chargers ✓	Any other type of chargers like N ₂ or CO ₂ ✗
Fat Content	Use Heavy Cream / Whipping Cream with 30%–36% FAT ✓	Low-fat cream (below 30%) ✗
Temperature	Cream must be COLD (below 50°F) ✓	Room-temperature or warm cream (more than 50°F) ✗



Note: Use N₂O for fluffy whipped cream (dairy). If you accidentally use an N₂ (Nitrogen) charger for whipped cream, you will get runny, flat cream that immediately collapses. **DONOT USE ANY OTHER CHARGER OTTER THAN N₂O.**

Cream Temperature & Fat Content

✓ Correct Usage	✗ Incorrect Usage
- Use Heavy Cream / Whipping Cream with 30–36% FAT - Cream must be COLD (less than 50°F) - The dispenser also performs best when slightly chilled	- Low-fat cream (below 25%) - Room-temperature or warm cream (more than 50°F) - Non-dairy cream without stabilizers - Overfilling beyond MAX line
Result: Smooth, stable, fully whipped cream.	Result: Runny liquid, gas leaks, incomplete whipping.



Dispensing Position (Vertical only)

✓ Correct Position	✗ Incorrect Shaking
- Hold the dispenser fully vertical, upside down - Nozzle pointing straight downward - Press lever gently	- Tilting sideways - Holding upright - Angled dispensing - Horizontal dispensing
Why: Cream must be at the bottom while N ₂ O pressure is at the top; this ensures proper flow.	Results: Sputtering, gas release without cream, clogging, or watery output.



POSITION 1:
CORRECT



**Mouth Down
Full Vertical**



POSITION 2:
INCORRECT



**Mouth Up: Vertical
Straight Up**

Shaking Instructions

✓ Correct Shaking

Shake 5–10 times

Shake firmly and vertically

Use full up-and-down strokes

Shaking distributes N₂O into the cream evenly

✗ Incorrect Shaking

Shaking sideways or in circles

Over-shaking (> 15 shakes)

Under-shaking (< 3 shakes)

Shaking sideways or in circles

Note:

Over-shaking leads to overly dense foam or blockages; under-shaking leads to runny cream.

1. Use Correct Chargers



Only use N₂O
(Nitrous Oxide)

2. Use Right Cream



Heavy cream with
30–36% fat

3. Keep It Cold



Chilled to 50°F
or below

4. Shake Properly



Shake 5–10 times after charging

5. Dispense Vertically



Hold fully vertical when dispensing