

**ITV** | ICEmakers



**Whipped cream review**

# Whipped cream check

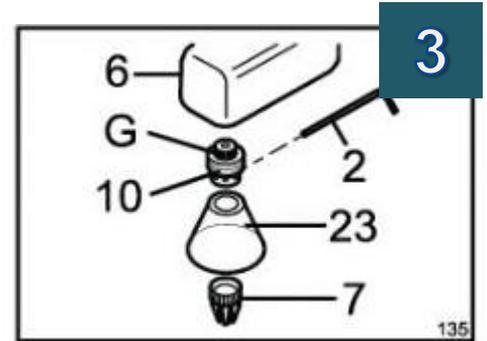
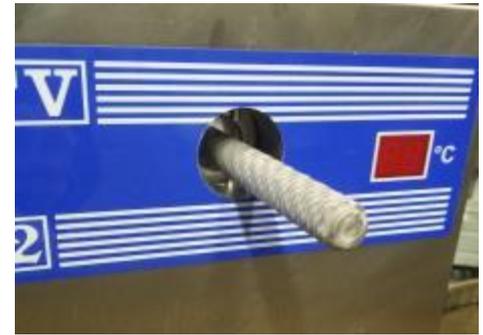
## WHIPPED CREAM CHECK

- **IMPORTANT:** The whipped cream check can be done in the local, just try to do it whenever the unit is not going to be used, to avoid disturbing the costumers.

## STEPS

- First of all, take out the liquid cream, and start dismantling. Before assembling again, check the gaskets, and replace them if need it.

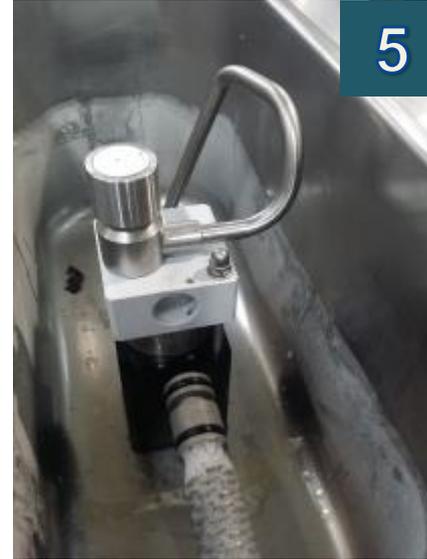
# Whipped cream check



Frontal view of the whipped cream unit.

1. Turn 45 degrees clockwise the white piece where the cream exits.
2. Extract the metallic tube.
3. Dismantle the cream supplier, turning it clockwise and clean.

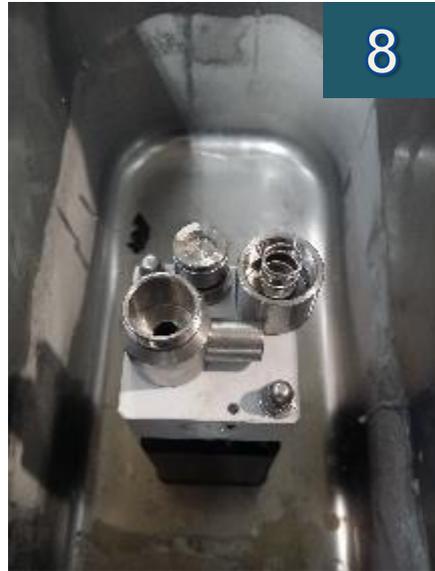
# Whipped cream check



View of the inside of the unit (cream bin).

4. Dismantle the extruder pin.
5. Dismantle the extruder axle by pulling it.
6. Dismantle the pipe that goes inside the liquid cream bin.

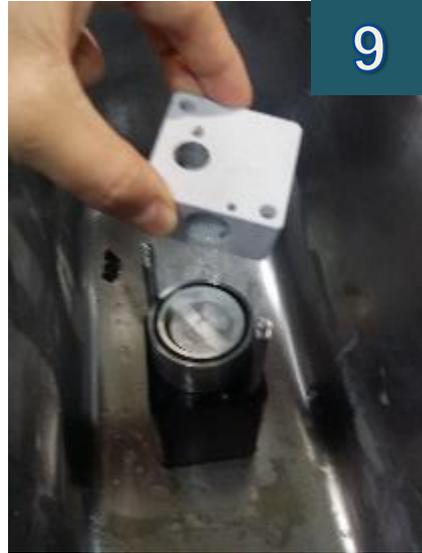
# Whipped cream check



7. Dismantle the air regulator pulling it upwards. Remove the regulator switch turning it counter clockwise.
8. Dismantle the interior of the valve pulling upwards.

Last picture shows the valve dismantled.

# Whipped cream check

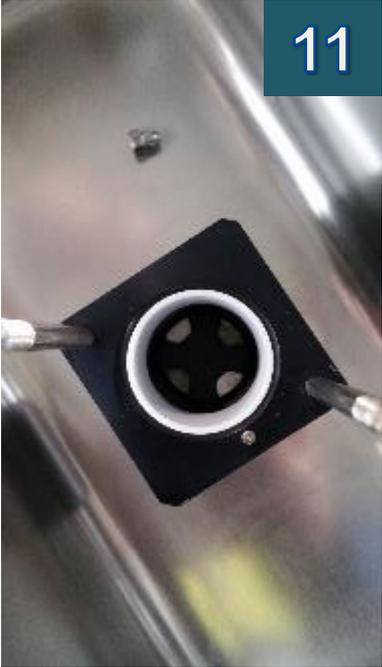


View of the inside of the unit (cream bin).

9. Dismantle the pump body, first of all unscrew the two screws, and lift the grey body.
10. Dismantle the round pump body to clean.

# Whipped cream check

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## Pump body damping

11. To extract the pump body damping, use a flat head screwdriver to help you.
12. To assemble it again, use the pump body, and press hard when inserting in the hole (it has one position).

# Whipped cream unit cleaning

**Every element must be cleaned carefully using hot water and detergent, and rinsed with water.**

**Note:** We advise to leave all the elements under water for a few hours with detergent (like for example during the closing hours) to get rid of all the cream.

Assemble all the elements back into their original positions.

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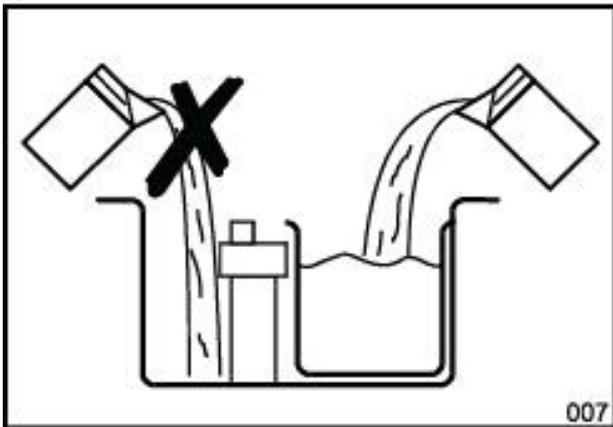
**PLEASE WHEN PUTTING THE GREY SQUARE BODY IN PLACE, TIGHT THE SCREWS. IT MUST BE TIGHT ENOUGH TO AVOID THE LIQUID CREAM FLOWING DOWN INTO THE PUMP BODY AND LEAVING THROUGHOUT THE CREAM DRAIN TUBE (UNDER THE UNIT)**



# Whipped cream unit cleaning

**Cleaning the elements in contact with the cream (suction tube, pump body, extruder, tap, nozzle):**

- Put the liquid cream in the refrigerator.
- Put some detergent in the cream bin, with warm water.
- Turn on the unit until and extract all the water with detergent (press the cream button).
- Repeat using more water, no detergent, to rinse the circuit.
- If the solution must remain in the bin for a long time, please disconnect the unit so it won't make the refrigeration system to work.



During the washing step the pump can be working constantly, but always with water in the cream bin. **The unit should not work without liquid to prevent damaging the pump.**

# Whipped cream assembly

Assemble everything back to its original position, after replacing the gaskets is need it.

Tighten everything correctly, keep an eye in the upper pump body, it has to be really tighten, to avoid the liquid cream to run down to the pump.



***Tighten the screws hard***

Once everything is assembled, try the unit. You might need to move the air regulator to obtain a quality whipped cream.



