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Pampered Chef Whipped Cream Maker Instruction Manual

Model: #1461

INTRODUCTION

The Pampered Chef Whipped Cream Maker allows you to quickly prepare fresh whipped cream, homemade butter, and fluffy scrambled eggs. This handheld dispenser is designed for ease of use and simple cleaning, providing a convenient way to create various culinary delights.

PRODUCT COMPONENTS

- **Container:** The main vessel for ingredients.
- **Lid:** Secures the container and houses the pumping mechanism.
- **Plunger with Rod and Paddle:** The internal mechanism for whipping.
- **Flexible Lid/Nonslip Grip:** Serves as a base during use and a lid for storage.

SETUP

1. **Initial Cleaning:** Before first use, wash all components thoroughly. Separate the paddle from the rod by unscrewing it. All parts are dishwasher-safe; place them away from the heating element.
2. **Assembly:** Ensure the paddle is securely attached to the rod. Place the flexible lid/nonslip grip onto the bottom of the container to act as a stable base.

OPERATING INSTRUCTIONS: MAKING WHIPPED CREAM

1. **Prepare Ingredients:** Ensure heavy whipping cream is chilled.
2. **Fill Container:** Turn the lid counterclockwise and lift to remove. Pour heavy whipping cream into the Container up to the bottom of the fill line. **Do not exceed the fill line.**

3. **Add Sweetener:** Add 1 tablespoon (15 milliliters) of powdered sugar.
4. **Secure Lid:** Replace the lid and rotate clockwise to secure it firmly.
5. **Whip:** Pump the handle up and down until the contents reach the desired consistency. This typically takes about 30 seconds.
6. **Serve:** Remove the lid and serve the fresh whipped cream.



Image: The Pampered Chef Whipped Cream Maker with its green lid and plunger, actively whipping cream inside a clear container. A strawberry topped with whipped cream is shown in the foreground, illustrating a serving suggestion.

OTHER USES

- **Homemade Butter:** Continue pumping heavy whipping cream beyond the whipped cream stage until it separates into butter and buttermilk.
- **Super-Fluffy Scrambled Eggs:** Use the maker to whip eggs for a lighter, fluffier texture before cooking.

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WHIPPED CREAM MAKER



Image: Two Pampered Chef Whipped Cream Makers. One is actively being used to make whipped cream, while the other is shown with freshly made butter inside its container, demonstrating its versatility.

CLEANING & MAINTENANCE

1. **Disassembly:** Unscrew the paddle from the rod. Turn the lid counterclockwise and lift to remove.
2. **Washing:** Wash all pieces separately. The components are dishwasher-safe; place them on the top rack or away from the heating element to prevent damage.
3. **Drying & Storage:** Ensure all parts are completely dry before reassembling or storing.

STORAGE

To store unused whipped cream in the refrigerator, remove the plunger assembly and place the flexible lid/nonslip grip directly onto the container as a cover. Store in the refrigerator for up to several days.

TROUBLESHOOTING

- **Cream not whipping:** Ensure heavy whipping cream is very cold. The colder the cream, the faster and

better it will whip.

- **Cream overflowing:** Do not exceed the fill line marked on the container. Overfilling can prevent proper whipping and cause spills.
- **Difficulty pumping:** Ensure the lid is securely fastened and the plunger mechanism is clean and free of obstructions.

SPECIFICATIONS

Product Dimensions:	7.8 x 3.8 x 3.7 inches
Item Weight:	12 ounces
Model Number:	#1461
ASIN:	B01LD50X98
Batteries Required:	No

WARRANTY & SUPPORT

This product comes with a **One-Year Guarantee** for noncommercial use. For warranty claims or support, please contact the seller directly with your Amazon receipt.