

Bottle	Dry Ice Block 250gr	Dry Ice Block 400gr
50L/37.5kg	25-32 pieces	17-21 pieces
40L/30kg	20-25 pieces	13-17 pieces
16L/12kg	8-10 pieces	6-7 pieces
13L/10kg	7-9 pieces	5-6 pieces
10L/7.5kg	5-8 pieces	4-5 pieces

Manufacturer:

Distributed by:



Zaagstraat 15 7556 MX Hengelo The Netherlands info@icebergcompany.nl

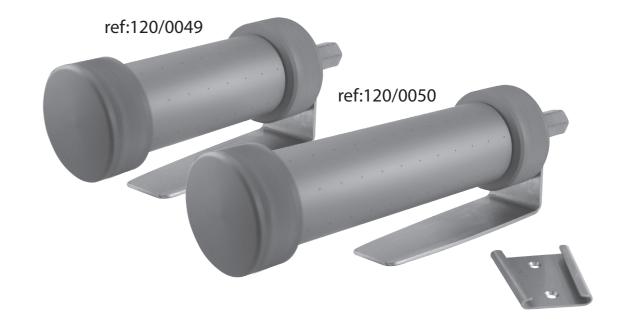
www.icebergcompany.nl



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www.100x100chef.com

Dry Ice Block 250_{gr}/400_{gr}



(100%Chef

How the Dry Ice Block works:

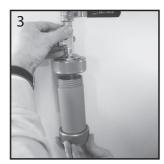
Note: always use the supplied gloves and safety glasses!!!



Attach the Tube with the included mounting hardware at 1,2 meters of max. height.



Connect the Tube to the cylinder.



Turn the Tube to the limit and then 1/4 turn back.



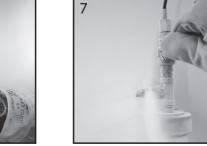
Turn open the cylinder.



Open the lever on the Tube.



Stay at the Tube during this process. First time with a room temperature it takes 1'20" after that only takes 45".



When the safety valve shoots open, the Tube is ready for use. No need to wait until the safety valve pops.



Close the lever.



Turn the Tube loose.



Shut off the cylinder.



Slide the dry ice out off the tube.



Repeat all the process to make a new one.

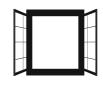
Youcook channel 100%Chef Company for the video user's manual

100x100chef.com/youcook/

Tips:

- For the best results you can put the loose Tube in the freezer (this will use less amount of the liquid carbon dioxide).
- Hang the Tube at working-level.
- Secure the CO2 cylinder with a chain (so it cannot fall over).
- Make sure that the Tube and the screw-thread are completely dry before use.
- Use safety and protection elements such as gloves and goggles.
- Dry the tube after using it, so that condensed water is not frozen, complicating the production of the following.

Safety-instructions



Use the Tube in a well ventilated area.



Operation has to be done with supplied glasses and gloves.



Avoid contact with the bare skin (-79 °C).



Out of reach of children.



For personal injury, check out the nearest doctor.



Do not consume.



Cocina Sin Límites SL is not responsible for accidents and or damage as a result of improper use of the Dry Ice Tube or the supplied materials.