

The Cloud Pour is a device for spreading an aroma to complement a drink or plate of food. It is intended to be used as a final flourish performed in front of the guest. The Cloud Pour uses dry ice to atomise an essence into a cloud which can be poured over food and drink. The nature of the essence will depend entirely on the nature of the item being served and can be anything from vanilla essence to single malt whisk(e)y.

Before use please wash the Cloud Pour – it is dishwasher safe and made from polycarbonate.



The Cloud Pour comes in three parts: the **pour top**, the ice cage and the **base**. The base contains the essence and can be stored separately. The **ice cage** holds the dry ice and has a flexible valve at one end that is filled with dry ice using the orange loader funnel. The filled ice cage is pushed into the underside of the **pour top** - it will only fit one way so that the flexible valve is exposed. When the pourer top is snapped into the **base** the Cloud Pour is sealed and ready for use.

For best results add between 75 and 100ml of alcohol or water-soluble essence to the **base** of the Cloud Pour (**see photo right**)- please do not add more than 100ml otherwise liquid will pour out with the cloud; as a rough guide always keep the level to below the line marked in the **base**. Adding a very small amount of liquid (<50ml) will result in a reduced vapour effect. Some experimentation will be required to obtain the effect you require. Please note that the best vapour effect is achieved when the liquid is warm/hot.



Add 4 – 5 pieces of dry ice to the ice cage using the loader funnel to gently open the **ice cage valve**; see **photo left**.



The filled ice cage is pushed into the **pour top** with the valve of the **Ice Cage** facing downwards. Please note that at room temperature the grip feature in the **Pour Top** appears too firm to accommodate the **ice cage** however once chilled by the dry ice it will fit well.



Push the **pour top** into the **base** firmly, causing a seal. **See photo left**. The Cloud Pour is now fully assembled with dry ice.

The Cloud Pour should be tilted so that the highest point is away from the hand and is used as a guide to pouring the essence cloud. Please be careful: **if the Cloud Pour is held the other way round liquid will pour out!**



When tilted as described the essence will mix with the dry ice at which point the liquid will be atomized and will flow out of the device. The cloud created will be perfumed with the chosen essence.

Please note that the cloud effect, once poured, will only last for about 30 seconds to one minute in a still environment and is intended as a final flourish in the presence of the guest. The cloud essence will evaporate allowing the guest to smell the essence – the essence will not precipitate onto the food or drink.

Pouring into a container with high sides so that the cloud is contained maximizes the impact. Consider using either dark material, such as black lacquer-work to enhance the white of the cloud, or glass so that the cloud can be observed sitting about the food/drink.

After about 5 minutes of continuous use the cloud effect leaving the Pourer will diminish. This is caused by the essence chilling on contact with the dry ice which reduces the volume of the cloud. When this happens it is necessary to heat the liquid by placing the entire Cloud Pour in a microwave for 20 seconds on full power (Dry ice is not affected by microwaves and so the whole Cloud Pour can be put in a microwave.) If no microwave is available the base can be placed in hot water.

After a time the dry ice will be consumed and will need to be replaced.

You may find it necessary to mix the essence with some water to obtain a good cloud effect – some experimentation will be necessary to optimize the effect.

After Use: If the essence can be stored keep the Cloud Pour in a fridge. You may prefer to remove the pourer section for washing and cover the base with cling film. Additional bases are available from chillistick.