

## Safety and usage instructions

**Please: retain these instructions and keep them by the dry ice for reference.** If you have any questions about the use of Chillistick products please phone: 020 3432 9412 or email: [info@chillistick.com](mailto:info@chillistick.com).

- The dry ice which comes with this product contains food grade dry ice. NEVER use industrial-grade dry ice which may contain oils and other contaminants.
- Dry ice is extremely cold (-80 degrees C) and this brings with it a risk of a freezer (cryogenic) burn. To avoid this when handling individual pieces of dry ice for no more than 30 seconds use the gloves supplied, they are ideal for loading our drink-related hardware. Do not use these gloves for any other duty. Check instructions on specific hardware for safe use, for example The IceCage comes with a scoop loader which avoids any need to touch dry ice. For handling larger quantities of dry ice, as would be needed for the Fog Maker, we recommend a suitable size scoop such as a ceramic coffee mug. The point is to avoid getting freeze burns from contact between dry ice and skin.
- Never put dry ice directly into drinks, always use a containment device such as a Chillistick drink stirrer.
- For the Chillistick drinks stirrer, the IceCage and the IceBreaker shot glass please check to ensure that safety valves are undamaged before use. If in doubt do not use. When using the funnel loaders remove as soon as hardware has been filled. If you leave the loader in for an extended time it will damage the safety valve. If using the funnel loader with the Chillistick push GENTLY into Chillistick **to the sound of the first click and not beyond** to avoid damaging the safety valve.
- Only allow a responsible sober adult to handle dry ice who has read these guidelines. Always keep dry ice container out of reach of children and pets.
- When dry ice box arrives from courier check that it is intact. If the polystyrene box is damaged please contact Chillistick Ltd for guidance.
- If dry ice pellets are spilled sweep them up with a brush and pan and place in the sink with running water.
- Always keep the dry ice in the polystyrene box supplied unless using the Ice Pour.
- Always replace dry ice lid immediately after use.
- Store the dry ice box in a secure cool place out of direct sunlight, but well ventilated. Dry ice is frozen carbon dioxide and in high concentrations the gas can cause suffocation (it is a heavy gas and will displace air) so always ensure good ventilation.
- You can secure the dry ice box in a domestic refrigerator or freezer but this is not necessary. Do NOT store dry ice in a walk-in freezer.
- If transporting dry ice in a vehicle ensure box lid is on securely. Ideally put the dry ice box in a separate compartment isolated from the driver. If this is not possible make sure there is a continuous supply of fresh air into the vehicle.

By using our products you agree to abide by our terms and conditions which are available for viewing at [chillistick.com](http://chillistick.com).

# chillistick



## Product Instruction Booklet

Thank you for buying Chillistick products! This booklet contains the information you need to have a safe and enjoyable experience. Please read it before using the equipment and also please follow the safety guidelines on the back page.

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## Chillistick - Fogging Drink Stirrer



### Using the Chillistick

Hold the Chillistick by the round base of the handle and using gloves provided carefully add a piece of dry ice to the scoop end of the Chillistick. (See photo top left).

Use a gloved finger to push the dry ice pellet through the safety valve. Make sure the dry ice has gone all the way through the valve. See middle photo. You can preload the chillisticks and put them back in the polystyrene box with the dry ice - you can do this for up to ½ hr before use. With practice it is possible to load a Chillistick in 5-10 seconds. Always check valve before use—do not use if damaged.

The best smoke effect is achieved if the drink is not already freezing cold. We therefore recommend that you compile your cocktail in the normal way but add any water ice last of all with the Chillistick. This way you will get a good smoking effect and a cold drink. (This also means that the Chillistick gives excellent results with mulled wine and other warm beverages!)

Note: The Chillistick can also be loaded using our professional loader funnel available separately. If using the loader push GENTLY into Chillistick to the sound of the first click and not beyond to avoid damaging the safety valve. After loading remove loader immediately to avoid over flexing safety valve. For more information please call 020 3432 9412.

## Ice Breaker Shot Glass—Fun

## Drinking



**Please Note:** the safety valve near the base of the glass. If damaged do not use. Once the dry ice is added it cannot be removed, so the Icebreaker is safe for customers. The glass is made from polycarbonate and is designed for multiple uses but always check that the safety valve is not damaged before use.

### Using the Shot Glass

- To load dry ice push the loader tube through the valve so that the valve vanes are held open, (see photos above). Remove loader. Using gloves drop a small piece of ice into the loader; it will fall into the base of the Icebreaker.
- Measure 25 or 50ml serving using a jigger or similar measuring device.
- When the server is ready pour the liquid into the shot glass and immediately you have amazing smoke effects. The Icebreaker can be loaded a few minutes before serving.

(Dishwasher safe)

(the fog is heavier than air and will pour from lowest point). Place the **pumpkin** on a secure surface (consider placing on a towel to minimise risk of moisture damage) and half-fill **the glass** with **HOT** water (about the temperature of a cup of tea). Fill the IceCage following the instructions on the previous page. Place the glass with water in the centre of your pumpkin and then place the loaded IceCage into the glass with the valve facing upwards. The fog will start immediately and continue for 3-4 minutes, so plan to do this when guests are watching! After a few minutes you may notice the fog subsiding. You can lift the IceCage out and give it a shake and reposition which should see a renewed surge of fog.

If you fill the glass with water above half or use water which is too hot, the fog effect is not as good. **Please note:** the fog will extinguish a candle so if you want to illuminate your pumpkin use battery operated lights that can get wet!

## Drinks Pack



The Drinks pack is designed for smoking drinks and fun fog effects.

The pack contains the fog maker bucket, 5 chillisticks, 5 ice breaker shotglasses and a pack of dry ice. Please refer to instruction on previous pages.

## Ultimate Fog Pack



The Fun Fog Party Pack is ideal for adults and children.

The pack contains the fog maker, pitcher jug, ice cage, a fogging cauldron, the pumpkin kit and a pack of dry ice. Pumpkin not included!

Please refer to relevant instructions.

## Fog Maker/Witch's Pail—Cool Fog Effects

### Using the FogMaker

The Fog Maker makes larger fog effects, perfect for a party.

Place the Fog Maker on a towel or a flat secure surface. Pour 200g of dry ice through the lid of the fog maker. (HINT: a small ½ pint ceramic coffee mug is an ideal scoop for dry ice and holds about 200g - do not handle the dry ice with bare hands). Add 1 litre of HOT tap water to create a very pleasing fog effect flowing over the table and on to the floor. After the fog effect has died down and the bubbling has stopped you will have a container with cold water and possibly some water ice floating on the surface. To dispose pour down the sink with the hot tap running. If you add too much dry ice some will be left over – dilute with lots of hot water until the smoking stops and then pour down the sink. Double the ice and water ratio to create a larger effect.



## The Cauldron

At last a bubbling, creepy fogging cauldron for Halloween! The Cauldron is intended as a static Halloween ornament and consists of a black cauldron, a polycarbonate glass, a loading funnel and an IceCage.



Place the Cauldron on a secure surface and fill the polycarbonate glass no more than half-full with HOT water (about the temperature of a cup of tea.) Fill the IceCage following the instructions on the previous page. Place the glass with water in the centre of the Cauldron and then place the loaded IceCage valve facing upwards. A gentle sinister fog will develop..... After few minutes you may notice the fog subsiding, you can lift the IceCage out and give it a shake and reposition which should see a renewed surge of fog.

If you fill the glass with water above half or use water which is too hot the fog effect is not as good.

**Please note:** the Cauldron is not intended to be carried around.

## Pumpkin Kit



This kit finishes off your carved masterpiece with fog pouring out of the face.. Check that you can place the polycarbonate glass into the pumpkin **from the top.**

**Leave the back and sides of the pumpkin closed.**



## The IceCage—Bespoke Fog Effects



The Ice Cage is designed for use in a wide range of applications to create bespoke effects at bars, restaurants and events. It is intended to be unobtrusive, being submerged in a container of liquid in any viable container limited only by your imagination!

The Ice Cage is made from very strong polycarbonate. It has our safety valve system so that you can add dry ice to the cage and then put the cage into any drinking vessel or container you wish. The liquid will contact the dry ice within the cage giving a great smoke effect. The ice will not fall out as it is trapped so that this device can be used for containers and pitchers of all types. See the photos above.

### Before Use

- Wash the Ice Cage – it is dishwasher safe, drain and dry thoroughly.
- **Please note:** the Ice Cage has a flexible valve at one end, this valve is used to load dry ice into the Ice Cage, once loaded the dry ice can only leave by evaporation. This important safety feature is the key to our product range.
- A loading funnel is supplied as part of the kit, see photo above.
- Before use. Check safety valve. If damaged do not use.



### Using the Ice Cage

- Open the box of ice and scoop ice into the cage via the loading funnel.
- The Ice cage is filled by pushing the loading funnel through the safety valve. Alternatively pour ice from a cup or mug into the funnel—you will find it easier to angle the loader funnel and pour slowly to avoid blockages.
- When the Ice Cage is half full remove the loading funnel and the ice cage is ready. It is also possible to manually load ice through the valve, in which case use the blue gloves supplied with the dry ice from Chillistick.
- The Ice Cage can be prepared up to one hour prior to use provided it is stored within the dry ice box.
- Do not leave the loader in IceCage for more than a few minutes **after** loading as this may overstress the safety valve.

(Dishwasher safe).

## Cloud Pour—Aroma Pouring Device

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.



For more information on the Cloud Pour please contact us on Tel. 020 3432 9412

## Ice Cloud - Ice Bucket serve

The Ice Cloud comes in three parts: a water tube, a polycarbonate Ice Cage for holding the ice and a loader tube. The water tube has a line on it to indicate maximum water fill.

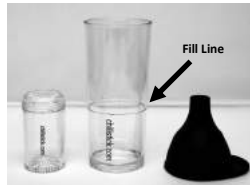
**Note:** Please refer to the Ice Cage Instructions on Page 2 for using and loading.



### Using the Ice Cloud

Fill the water tube with hot water (around 80 degrees C) up to the indicated fill line.

Push the funnel gently through the valve of the Ice Cage and scoop ice from the dry ice box to fill. If you have an Ice Pour then ice can be poured into the Ice Cage via the funnel as shown (right). Alternatively pour ice from a cup or mug into the funnel—you will find it easier to angle the loader funnel and pour slowly to avoid blockages.



The Ice Cage can be prepared up to one hour prior to use provided it is stored within the dry ice box - if not the dry ice will sublime into gas! Place the filled water container within the ice bucket so that it is not visible.

Drop the Ice Cage into the water container and fog will immediately form in and around the bucket. Consider activating this effect at the table for maximum impact.

(Dishwasher safe)

## Cocktail Cafetiere—Cocktails To Share

Attached to the plunger is an Ice Cage. This is designed to hold dry ice safely; when lowered into the cocktail the dry ice contained therein interacts with the liquid to produce a fine white mist. You will notice a safety valve inside the ice cage. Inspect valve and ensure it is working correctly, if in doubt please do not use and contact Chillistick.



Remove the lid and plunger element from the glass jug.



Prior to serving. Push the funnel gently through the safety valve of the ice cage



Fill the ice cage. (Please refer to the Ice Cage Instructions on Page 2 for using and loading).

- Make up your cocktail and pour into glass jug element.
- To activate smoke effect depress plunger - this may be best accomplished in front of the client.
- Just prior to serving fill the IceCage attached to the plunger with dry ice. Only use Chillistick food-grade dry ice.

(Dishwasher safe)

## Pitcher Jug—Sharing Drinks



### Using the pitcher jug

The Ice Cage is made from very strong polycarbonate. It has our safety valve system so that you can add dry ice to the cage and then put the cage into any drinking vessel or container you wish. The liquid will contact the dry ice within the cage giving a great smoke effect. The ice will not fall out as it is trapped so that this device can be used for pitchers of all types. See the photos above.

Please refer to IceCage instructions for using and loading.

The fog from the pitcher is a mist of the drink and so will carry the aroma of the drink. For young children consider pouring the drink into a glass—the fog will pour out with the drink and be trapped in the top of the drinking glass creating a cool safe effect!

(Dishwasher safe)

## Ice Pour Container—Dry Ice Storage Vessel

The Ice Pour is a highly insulating stainless container designed to hold around 1kg of dry ice for 2 - 3 days, see photo below. It is designed to aid loading of chillistick products using our funnels.

### Using The Ice Pour

The Ice Pour is easily loaded directly from the dry ice box using a 1/2 pint highball polycarbonate glass or a ceramic mug with handle. Please do not overfill as this impedes ice flowing from the container.

The Ice Pour should be stored standing vertically and will hold ice very effectively for 2- 3 days depending on use. Do not store the filled Ice Pour on its side as the ice will quickly evaporate.

**Please note:** the Ice Pour should never be stoppered. Never store dry ice in a closed vessel!

(Hand Wash Only)

