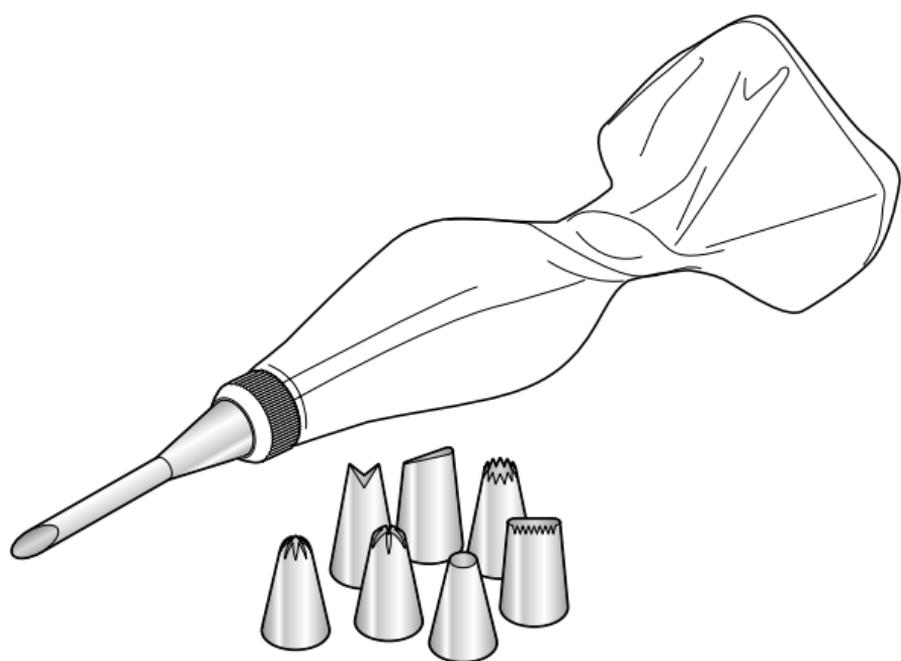


*Tchibo*

# Piping nozzle set



**en** Instructions for use

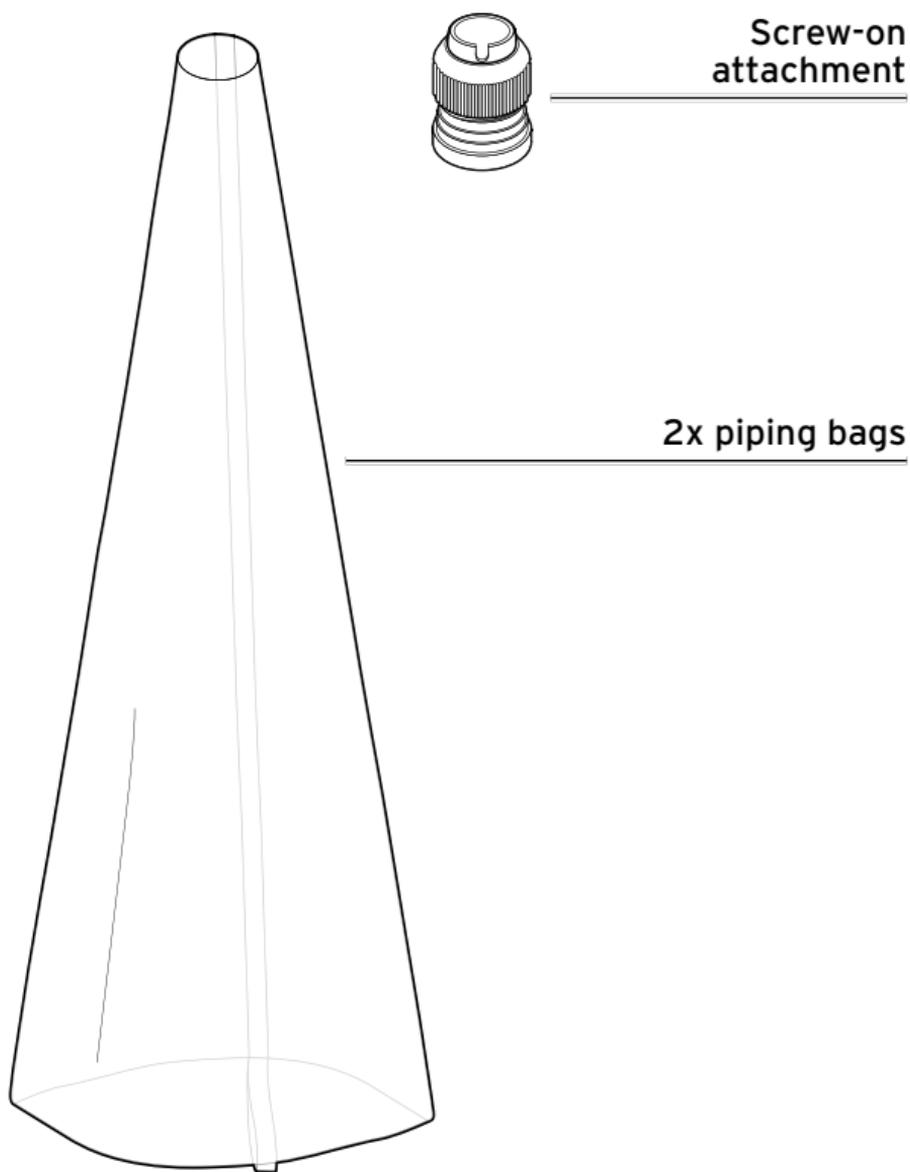
Tchibo GmbH D-22290 Hamburg · 151357AS3XXVI · 2025-07

## Important information

- Thanks to the screw-on attachment, you can change the piping nozzles quickly and easily when decorating.
- The filling nozzle is sharp and some of the other piping nozzles have very sharp edges. For this reason, keep the nozzles out of the reach of children and be careful when using and cleaning them. Risk of injury!
- To make sure the piped decorations are perfectly shaped, the mixture you are using (e.g. buttercream) must be **sufficiently solid, but still soft**. If necessary, cool the mixture before piping or for a while again during the process.
- The piping bags are not suitable for use with warm or heated ingredients (e.g. melted chocolate).
- Allow warm cakes to cool down before decorating and remove them from their moulds.
- Clean all parts with warm water and a little washing-up liquid before using them for the first time and after every subsequent use.
- The nozzles, the screw-on attachment and the piping bags can be cleaned in the dishwasher. Do not place them directly above the heating elements. The storage box is not dishwasher-safe.

You can also find useful tips, suggestions and recipes for cake decorations, sugar flowers, etc. online.

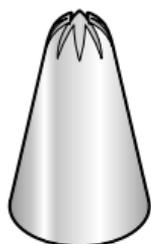
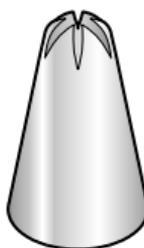
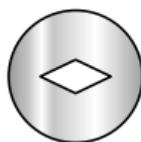
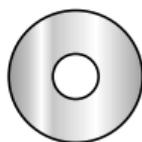
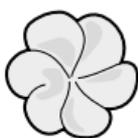
## At a glance (contents)



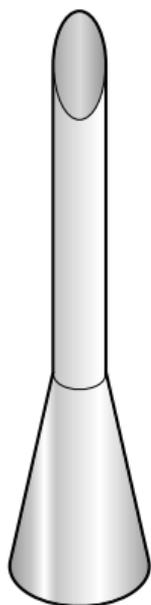
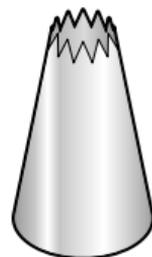
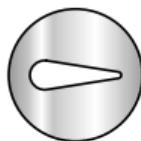
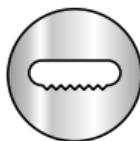
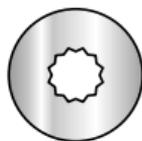
Not illustrated: Storage box

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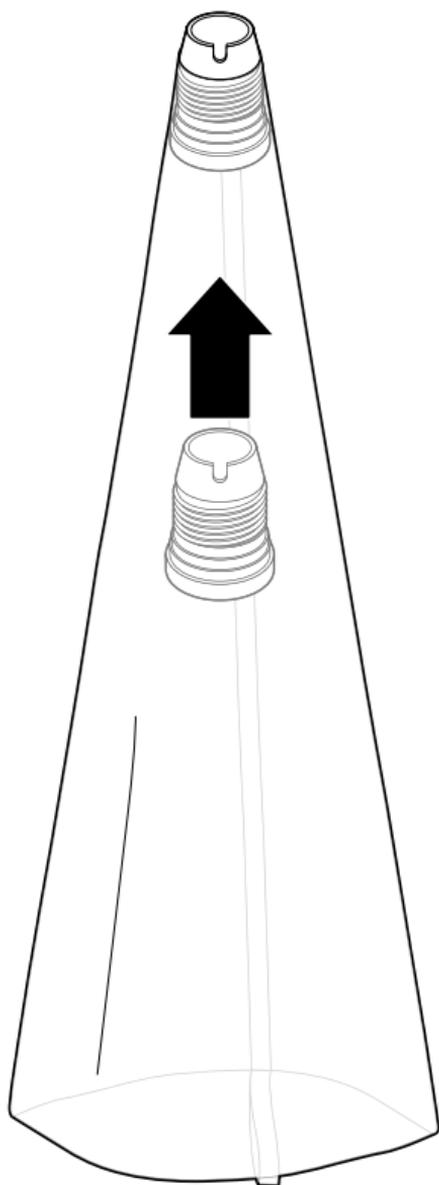
## Piping nozzles and patterns



**Filling  
nozzle**



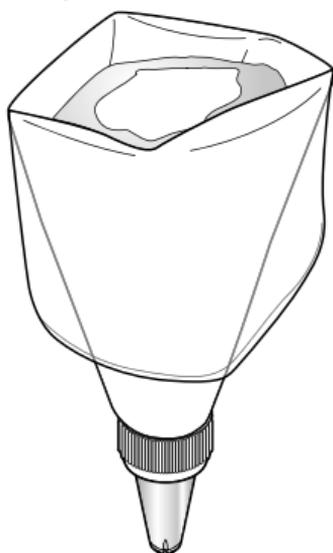
## Inserting the piping nozzle



# Use

## Piping nozzles

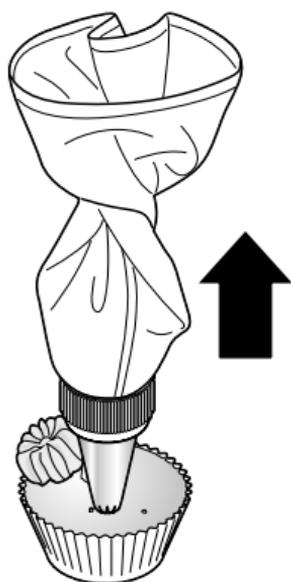
1. Insert the piping nozzle you want to use.



2. Fill the piping bag.



3. Twist the top of the piping bag together.



4. To pipe dots, place the piping nozzle firmly on the surface and slowly push the filling downwards while slowly pulling the piping nozzle up at the same time. To finish, abruptly pull the piping nozzle away to separate the piping nozzle from the cream. To make patterns, move the piping nozzle in a wiggly line or sweep it across the surface, for example.

### **Filling nozzle**

The filling nozzle is particularly useful for airy baked goods, like doughnuts.

1. Insert the filling nozzle.
2. Fill and twist the piping bag as described.



3. Insert the filling nozzle into the baked item so that the tip of the filling nozzle is as close to the centre as possible.
4. Pipe the filling into the baked item. Judge the amount of filling required by feel.

### **Please note**

Using the nozzles takes a bit of practice. You can find practical tips and tutorials to help you online.

Made exclusively for:  
Tchibo GmbH, Überseering 18,  
22297 Hamburg, Germany

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**Product number: 722 777**

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[www.tchibo.de/instructions](http://www.tchibo.de/instructions)

