

Perfect design and endless inspiration.

That's what iSi brings to kitchens around the world every day.

Across the globe, professional chefs count on their iSi Whippers because they know what is important: ease of use, efficiency, and an extensive range of applications.

New creations always develop from an initial idea. And iSi Whippers are the perfect tool to make your ideas a reality. Innovative and diverse – just like the very best cuisine.

iSi product overview.

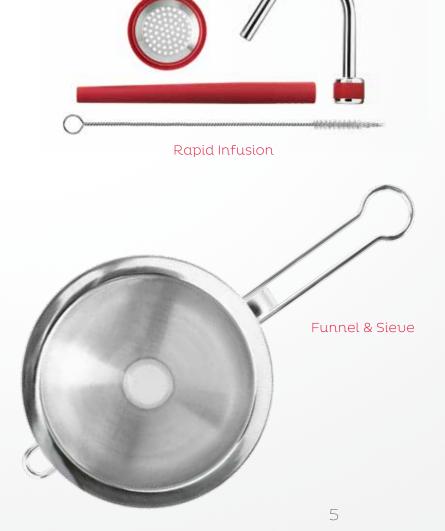


Function. Design. And Innovation. All of that. And so much more.





Injector Tips





Heat Protection 1US Pint / 1US Quart





For fresh, pure whipped & flavored cream. For cold preparations only.



iSi Cream Profi Whip.



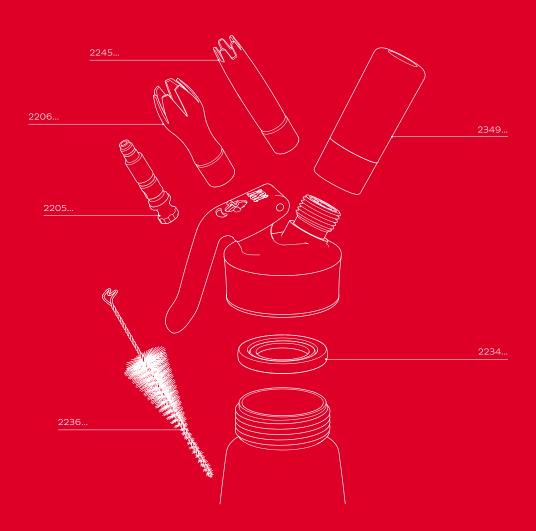
The cream specialist.

Yields 4-5 times whipped cream from liquid contents.

The professional cream whipper for coffee shops, ice cream parlors, pastry shops.

Stainless steel bottle and head – designed for professional use.

Head with protective silicone grip and removable stainless steel value for easy cleaning.



Sizes:	1US Pint	1US Quart
Item Number:	163001	173001
Temperature:	*	
Color:	Brushed stainle	ess steel
Application:	For fresh, pure whipped & flavored cream	

- Max. filling: 1 US Pint, 1 US Quart
- Includes: Tulip Tip, Star Tip, Cleaning Brush
- Ergonomic charger holder with non-slip silicone grip
- Dishwasher-safe
- Helps meet HACCP requirements
- 2 year warranty

Contents









Multifunctional food whipper for all applications.

For cold & hot preparations.





The all purpose tool for the kitchen.

For the preparation of light and fluffy Espumas, finger food, warm and cold sauces and whipped soups, as well as whipped cream and desserts.

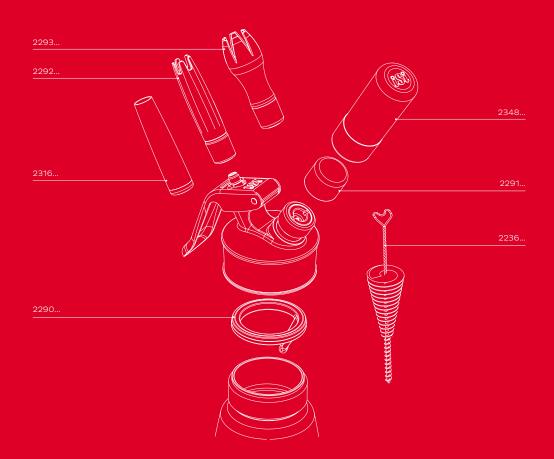
For cold and hot preparations.

Stainless steel bottle and head - designed for professional use.

Head with protective silicone grip and fixed stainless steel value for easy dispensing, safe for hot preparations.

Heat resistant silicone gasket with removal tab for quick and hygienic cleaning.

Keep warm in bain marie up to 75°C/165°F.



Sizes:	½ US Pint	1US Pint	1US Quart
Item Number:	140301	160301	170301
Temperature:	* ⊹		
Color:	Brushed s	tainless ste	el
Application:		Multifunctional food whipper for all applications	

- Three different sizes to suit any kitchen: half US Pint, 1 US Pint, 1 US Quart
- Includes: Stainless Steel Straight Tip, Tulip Tip, Star Tip, Cleaning Brush
- Ergonomic charger holder with non-slip silicone grip
- Dishwasher-safe
- ----NSF-certified
- Helps meet HACCP requirements
- 2 year warranty

Contents







inspiring food.

Thermo Whip.

Thermally insulated food whipper. Keeps creations cold or hot for hours. For cold & hot preparations.





The versatile tool for cooking & catering convenience.

For the preparation of light and fluffy Espumas, finger food, warm and cold sauces and whipped soups, as well as whipped cream and desserts.

Stainless steel bottle and head - designed for professional use.

Head with protective silicone grip and fixed stainless steel value for easy dispensing, safe for warm preparations.

Double-walled, stainless steel vacuum-insulated bottle with maximum thermal performance: keeps creations cold or hot for hours.



Size:	1 US Pint
Item Number:	180101
Temperature:	※ ∴
Thermal capability:	Keeps creations cold or hot for hours
Color:	Polished stainless steel
Application:	Thermally insulated food whipper

- --- Max. filling volume: 1 US Pint
- Includes: Stainless Steel Straight Tip, Tulip Tip, Star Tip, Cleaning Brush
- Ergonomic charger holder with non-slip, heat resistant silicone grip
- Dishwasher-safe
- --- NSF-certified
- Helps meet HACCP requirements
- 2 year warranty, with 5 year warranty on the insulating performance of the bottle

Contents











Free-standing insulated whipper.
For fresh whipped & flavored cream.
For cold & hot preparations.





iSi Thermo XPress Whip.



The self-service, free standing whipper for catering & coffee houses.

For the preparation of fresh whipped cream.

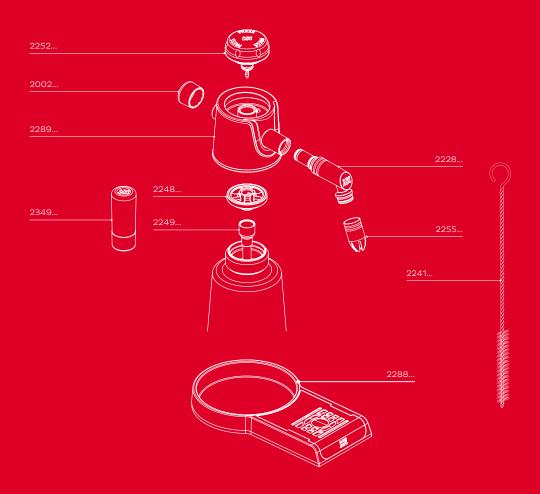
Also suitable for warm and cold applications such as Espumas, finger food, sauces and desserts.

Standing cream whipper with riser tube system and push-button operation.

Double-walled, stainless steel vacuum-insulated bottle with maximum thermal performance: keeps creations cold or hot for hours.

Decorator tip and adapter can easily be removed for periodic cleaning.

Non-slip silicone drip tray with stainless steel plate – for clean workstations.



Size:	1US Quart
Item Number:	180501
Temperature:	※ ❖
Thermal capability:	Keeps creations cold or hot for hours
Color:	Polished stainless steel
Application:	Free-standing cream whipper. For fresh whipped & flavored cream.

- --- Max. filling volume: 1US Quart
- Bottle: Dishwasher-safe
- Helps meet HACCP requirements
- 2 year warranty, with 5 year warranty on the insulating performance of the bottle

Contents



Rose Cream







Rapid Infusion.

Accessories for iSi Rapid Infusion applications.





iSi Rapid Infusion.



The all-rounder for that certain something extra.

Rapid Infusion enables a liquid to be infused with different flavors in the shortest possible time. First, combine aromatic solids (e.g. herbs, spices, fruit) and a liquid (e.g. alcohol, oil, water, vinegar) in the iSi Whipper. By applying pressure into the iSi Whipper using an iSi cream charger, the flavor of the solids becomes infused into the liquid, which develops a unique taste.

When using the iSi Whipper for Rapid Infusion applications, iSi Rapid Infusion accessories provide an easy way of releasing the pressure and collecting any escaping foam or liquid in a container. The inserted sieve reduces the amount of particles of the solid in the head. Additional straining may be required.

Use the iSi Funnel and Sieve set or any fine mesh sieve.

Material:	Stainless steel resp. silicone
Item Number:	272201
Color:	Polished stainless steel resp. red silicone
Content:	1 sieve gasket mounted on 1 sieve 1 ventilation tube 1 silicone tube 1 cleaning brush

— Dishwasher-safe	Dishwash	ner-safe
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^{——100%} Stainless steel resp. 100% Silicone

[—]BPA free silicone

^{—2} year warranty



Chili Olive Oil







Heat Protection.

100% Silicone.





iSi Heat Protection.



An iSi Whipper using the heat protection sleeve can be used in a bain-marie or water bath (max. 75 °C/165 °F).

The heat protection sleeves are available for 1 US Pint and 1 US Quart iSi Gourmet Whip.

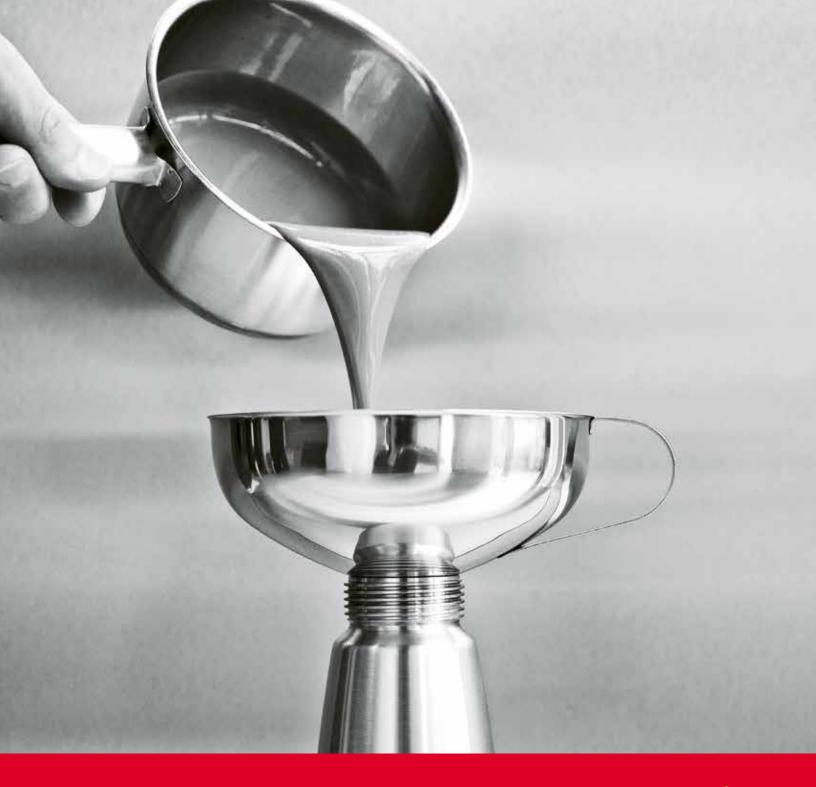
- 100% Silicone Dishwasher-safe
- BPA free
- 2 year warranty



Sizes:	1US Pint Gourmet Whip	1US Quart Gourmet Whip
Item Number:	271901	272001
Material:	100 % Silicone	
Color:	red	
Content:	3 x iSi heat protection	







iSi Funnel & Sieve.



The generous capacity of the funnel allows for easy preparation.

With a convenient handle, the sieve easily connects and disconnects.

Perfect for making Espumas as well as straining preparations containing pulp, seeds or kernels.

— Funnel 750 ml, made of top quality 18/10 stainless steel — Sieve ø 15 cm



Material:	Stainless steel
Item Number:	2714
Color:	Stainless steel polished
Sizes:	Funnel 0.75 L (~25 fl.oz.) filling capacity, sieve 0.5 mm mesh



Stainless Steel Tips.

100% Stainless Steel.





iSi Stainless Steel Tips.



iSi Stainless Steel Tips are perfect to present cream, desserts, Espumas, sauces, soups and much more.

Material:	Stainless Steel
Item Number:	2717
Color:	Stainless Steel polished
Content:	1stainless steel Straight Tip 1stainless steel Tulip Tip 1stainless steel Star Tip



Injector Tips.

For Filling & Decoration. 100% Stainless Steel.





iSi long injector tip 5 mm Ø





iSi Injector Tips.

The iSi Injector Tips are ideal for:

- decoration
- stuffing food
- liquid injections— marinating, injecting and basting

The injector tips are intended for use exclusively with original iSi Whippers. They can be combined with the iSi Gourmet Whip,

The tips are made of 100% stainless steel and are dishwasher safe.



iSi short injector tip 5 mm Ø

iSi short injector tip 3 mm Ø





MateriaL:	Stainless steel
Item Number:	2718
Color:	Stainless steel polished
Content:	1 long injector tip 3 mm Ø 1 long injector tip 5 mm Ø 1 short injector tip 3 mm Ø 1 short injector tip 5 mm Ø 4 protective covers



Decorator Tips.

For Filling & Decoration.







iSi Decorator Tips.

The iSi Decorator Tips are ideal for:

- —making shapes and patterns for decoration
- filling narrow-necked serving pieces or presentations
- —decorating all kinds of dishes

The adapter and 3 decorator tips can be changed quickly and are easy to clean.





iSi Square Tip.

iSi Petal Piping Tip.

Discover an endless variety of recipes at www.isi.com/culinary



<u> </u>	
Material:	Stainless steel or plastic (Polypropylen PP)
Item Number:	2715
Color:	Adapter & petal piping tip: stainless steel polished square tip & rose tip: transparent plastic
Content:	1 petal piping tip 1 square tip 1 rose tip 1 adapter





Professional Chargers.





iSi Professional Chargers.

More power for the Professional Chef.

- Whip lower fat foods with excellent results
- Create more flavorful Rapid Infusions

Up to 20% higher yield for whipped cream.

- Better results with fewer calories
- Significate cream cost savings

Calibrated to work with all iSi Whippers.

- --- 8.4 g of pure N₂O
- Made from 100 % recyclable steel
- Individually weighed electronically with filling warranty

Package count:	20	42
Item Number:	0722	0742
Gas:	N ₂ O	
Content:	8.4 N ₂ O	
Color:	Metallic-P	urple
Application:	,	sserts, espumas, ups, Rapid Infusions



Cream Chargers.





iSi Cream Chargers.

Benefits of the high-quality iSi cream chargers:

- ——7.5 g of pure N₂O —— Made from 100% recyclable steel —— Individually weighed electronically with filling warranty

Package count:	50
Item Number:	0085
Gas:	N ₂ O
Content:	7.5 g N ₂ O
Color:	Siluer
Application:	Cream, desserts, espumas, sauces, soups, Rapid Infusions

iSi data table.

			Packing			Outer carton				
Product	Item nr.	Content	Dimensions (cm)	Weight (kg)	EAN Code	Content	Dimensions (cm)	Weight (kg)	Customs tariff nr.	EAN Code
CREAM WHIPPERS FOR PRO	FESSIONA	LS								
Gourmet Whip (½ US Pint)	140301	½ pt.	9.3 x 26.3 x 8.8	0.91	9002377014032	6	28.8 x 27.7 x 18.3	5.72	7323 9300	900237721403
Gourmet Whip (1 US Pint)	160301	1pt.	9.5 x 31.1 x 8.8	1.01	9002377016036	6	29.8 x 32.5 x 18.8	6.34	7323 9300	900237721603
Gourmet Whip (1 US Quart)	170301	1qt.	10.4 x 34.0 x 10.5	1.14	9002377017033	6	32.0 x 35.0 x 21.6	7.19	7323 9300	900237721703
Thermo Whip	180101	1pt.	10.3 x 32.1 x 10.3	1.32	9002377018016	6	31.6 x 33.5 x 21.6	8.24	7323 9300	9002377218010
Cream Profi (1 US Pint)	163001	1pt.	9.5 x 31.1 x 8.8	0.97	9002377016302	6	29.8 x 32.5 x 18.8	6.12	7323 9300	900237721630
Cream Profi (1 US Quart)	173001	1qt.	10.4 x 34.0 x 10.5	1.14	9002377017309	6	32.0 x 35.1 x 21.6	7.19	7323 9300	9002377217303
Thermo XPress Whip	180501	1qt.	16.8 x 40.0 x 14.0	2.81	9002377018054	3	42.8 x 42.0 x 16.6	8.88	7323 9300	900237721805

ACCESSORIES

Heat Protection (1 US Pint)	271901	-	18.8 x 27.7 x 6.0	0.26	9002377027193	6	32.5 x 29.2 x 20.0	1.8	3924 1000	9002377227197
Heat Protection (1 US Quart)	272001	-	20.5 x 30.6 x 6.0	0.36	9002377027209	6	33.0 x 31.6 x 21.6	2.5	3924 1000	9002377227203
Rapid Infusion	272201	-	20.5 x 30.6 x 3.1	0.34	9002377027223	12	31.5 x 31.5 x 21.0	4.3	7323 9300	9002377227227
Stainless Steel Tips	2717	-	14.8 x 23.0 x 3.0	0.10	9002377027179	12	31.0 x 23.6 x 15.3	1.5	7323 9300	9002377227173
Injector Tips	2718	-	14.8 x 23.0 x 2.3	0.09	9002377027186	12	31.0 x 23.6 x 15.3	1.2	7323 9300	9002377227180
Decorator Tips	2715	-	14.8 x 23.0 x 3.0	0.10	9002377027155	12	31.0 x 23.6 x 15.3	1.4	7323 9300	9002377227159
Funnel&Sieve	2714	-	33.8 x 18.4 x 11.0	0.39	9002377027148	6	38.5 x 36.0 x 28.8	3	7323 9300	9002377227142

CHARGERS

		Pcs/box.		Outer carton				
	Item nr.	Pcs.	EAN Code	Content	Dimensions (cm)	Weight (kg)	Customs tariff nr.	EAN Code
Cream Chargers (50)	0085	50	9002377000851	12 × 50	39.2 × 26.6 × 15.2	17.6	2811 2930	9002377200855
Professional Chargers (20)	0722	20	9002377007225	30 × 20	40.0 × 29.3 × 14.9	18.1	2811 2930	9002377207229
Professional Chargers (42)	0742	42	9002377007423	12 × 42	27.4 × 23.8 × 21.7	15.6	2811 2930	9002377207427

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www.isi.com/culinary





Contact.

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