

GOURMET WHIP PLUS

*isi*<sup>®</sup>

# SOPHISTICATED STEEL

NOW IN STAINLESS STEEL.

The **multifunctional whipper**  
for professional kitchens.



## Stainless steel:



Whipper bottle and head made from **high-quality stainless steel**

Whipper bottle in brushed finish with **etched marking to indicate maximum fill level**

**Fixed stainless steel dispensing valve** for precise application and control

Decorator tips with durable **stainless steel thread**

## Silicone:

Whipper head with **silicone band for heat protection** when bottle is filled with hot contents

**Heat resistant silicone gasket** with removal tab - for quick, hygienic cleaning

Ergonomic **charger holder with non-slip silicone grip**

Dishwasher-safe

3 bottle sizes  
(0.25 L/Half Pint, 0.5 L/1 US Pint and 1 L/1 US Quart)

Closed and sealed system - helps to meet HACCP requirements

**Stainless steel is a high-quality material for long-lasting use in professional kitchens**

### Stainless steel:

- ✓ is resistant to most food acids
- ✓ is significantly longer-lasting compared to aluminum
- ✓ is highly resistant to all cleaning agents and disinfectants



**2 year express warranty**

## Espumas, Whipped Cream, Sauces and Frothy Soups

The iSi Gourmet Whip PLUS is the perfect multifunctional whipper for professional kitchen use. For the preparation of light and fluffy Espumas, finger food, hot and cold sauces and frothy soups, as well as whipped cream and desserts.

Simply add pureed ingredients to the bottle and foam it up in the iSi Gourmet Whip PLUS to virtually revolutionize your kitchen! Suitable for freshly prepared products and also for convenience products.



Easily dispense a light, frothy sauce from the iSi Gourmet Whip PLUS to achieve a “just-whipped” effect. This is an ideal advantage for serving something like Hollandaise sauce.

→ **A real labor saver!**



Hot soups and sauces can be dispensed at any time for up to 6 hours - no hardening, thickening or film formation on the surface!

→ **Keeps hot soups and sauces fresh!**



Foaming in the iSi Gourmet Whip PLUS increases the volume. The result is more portions using the same quantity of initial product.

→ **Maximizes the amount of product used!**



All parts are completely dishwasher-safe. From the silicone gasket, to the stainless steel bottle and head to the decorator tip. Simply disassemble and place in the dishwasher for cleaning.



→ **Allows for optimum cleaning and hygiene!**

## Helpful Assistants for the Professional Kitchen

### iSi Accessories

#### iSi Water-Soluble Labels

The new iSi water-soluble labels make identification of each iSi whipper easy and convenient. No more asking "What's in each whipper?"

- Perfect for labeling contents, date and time
- Labels are 100% water-soluble and biologically degradable
- Leaves behind no sticky residues on surfaces and no deposits in dishwashers or drainpipes
- Adheres to any dry, grease-free surface (iSi cream whippers, plastic or metal containers)



#### iSi Stainless Steel Funnel with Sieve Insert

Perfect for preparing Espumas and for straining preparations containing pulp or seeds. Minimizes prep time: flows right from the strainer into the funnel and directly into the iSi whipper.

- Perfectly shaped as an attachment suitable for all iSi whipper bottles
- 18/10 Stainless steel, dishwasher-safe

#### iSi Cookbook

The iSi Cookbook provides ideas and instructions for a wide range of culinary fare – over 95 recipes for Espumas, Espuma cocktails, sauces, soups and whipped cream variations on whipped cream.



#### Perfect Results Guaranteed When Using Original iSi Cream Chargers

