

THERMO  WHIP PLUS

**isi**<sup>®</sup>

# SOPHISTICATED STEEL

NOW IN STAINLESS STEEL.

The **double-walled, insulated thermal whipper** for keeping products hot or cold. For catering, buffets, bars and kitchens.



## Stainless steel:



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

**Double-walled, vacuum-insulated stainless steel bottle** 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 silicone grip**

Dishwasher-safe

Patented system for keeping products hot or cold  
(Patent AT 411 171B)

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

# STAINLESS STEEL

## Thermal capability for catered events, the buffet station or outdoor use ...

The iSi Thermo Whip PLUS is the ideal whipper when a thermal function is required. It allows for state of the art kitchen logistics at catered events, buffets and other outdoor locations.

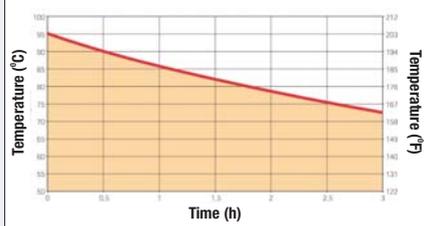
Prepare hot soups and sauces in the kitchen, pour them into the whipper while hot and dispense warm, frothy portions for up to 3 hours. Prepare cold Espumas, sauces or whipped cream in the kitchen. Then dispense cold portions on the spot for up to 8 hours.



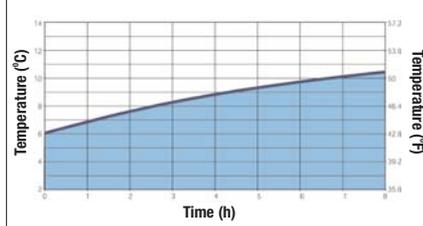
Hot, whipped sauces can be served at catered events thanks to the double-walled, vacuum-insulated bottle. Prepare them hot in the kitchen, whip them up in the iSi Thermo Whip PLUS and it will keep warm on the go.

→ **A real labor saver!**

Keeping warm



Keeping cold



Cold, fresh whipped cream at an outdoor bar? Warm sauces at the buffet? The iSi Thermo Whip PLUS allows for flexibility without the need for additional equipment such as refrigerators or bain-maries.

Anything poured in hot will stay warm for up to 3 hours. Anything poured in cold will stay cold for up to 8 hours.

→ **Thermal capability for hot and cold!**



Foaming in the iSi Thermo Whip PLUS increases the volume. The result is a 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

