

Create. New. Taste.



Professional Whippers.

Perfect design for endless inspiration.



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ers.			Cream Profi Whip	Gourmet Whip	Thermo Whip	Thermo XPress Whip ^{PLUS}	iSi Nitro
or		0.25 L		1403			
ion.		0.5 L	1630	1603	1801		
		1L	1730	1703		1815	1790
	NOTIE .						
		Cold applications	Х	Х	Х	X	Х
		Warm applications		Х	Х	Х	
		Thermo-insulated			х	Х	
	1	Free-standing for self-service				Х	
		Dishwasher-safe	х	х	x	х	Х
	NSF.	NSF-certified	Х	х	х	х	Х
Chargers							
Professional Chargers		10 pcs. / 0702 24 pcs. / 0724 50 pcs. / 0745	х	х	х	х	
Nitro Chargers		16 pcs. / 0705					х
Accessorie	!S						
Rapid Infusion		2722		х			
Whipper Holde	r	2725	х	х	х		
Funnel & Sieve		2714	х	х	х	х	х
Heat protectio	n	0.5 L / 2723 1L / 2724		х			
Whipper Cap		2726	х	х	х		
Stainless Steel	Tips	2717	х	х	х		
Injector Tips		2718	х	х	х		
Decorator Tips		2715	х	х	х		
Spare Parts Se	t	2209		х	х		
Spare Parts Se	t	3082	х				



























Cream Profi Whip.

The professional cream whipper for all cold applications.





Cold applications



Dishwasher-safe



NSF-certified / help meet HACCP requirements

Compatible Accessories.















Cream Profi Whip.

The expert on cream and more.

The Cream Profi Whip is perfect for use in coffee houses, confectioneries, bakeries and ice cream parlors.

Reduced costs due to double to five times the output compared to other preparation methods.

Stainless steel bottle and head – designed for professional use.

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



Size	0.5 L	1L	
Item No.	1630	1730	
Color / Material	Brushed stainless steel / white plastic / black silicone		
Application	For fresh, pure whipped and flavored cream. For cold preparations only.		
Content	Stainless steel bottle, stainless steel head, head gasket, tulip tip, star tip cleaning brush, charger holder		
2 years warranty	X	X	





Multifunctional food whipper for all applications.







Dishwasher-safe



NSF-certified / help meet HACCP requirements

Compatible Accessories.



















Gourmet Whip.

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.

Reduced costs due to double to five times the output compared to other preparation methods.

Keep warm in bain-marie up to 75° C / 165° F – the contents stay warm until serving.

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.

Stainless steel bottle and head – designed for professional use.



Size	0.25 l	0.5 L	1L
Item No.	1403	1603	1703
Color / Material	Brushed stainless steel / plastic / red silicone		
Application	Multifunctional food whipper for all hot and cold applications like whipping cream, espumas, desserts, sauces, soups.		
Content	Stainless steel bottle, stainless steel head, head gasket, stainless steel straight tip, tulip tip, star tip, cleaning brush, charger holder, dust cap		
2 years warranty ×		×	×





The multifunctional food whipper for all applications with thermal insulation.







Cold and warm applications



Thermo-insulated



Dishwasher-safe



NSF-certified / help meet HACCP requirements

Compatible Accessories.















Thermo Whip.

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.

Reduced costs due to double to five times the output compared to other preparation methods.

Stainless steel bottle and head – designed for the professional use.

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

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



Size	0.5 L
Item No.	1801
Color / Material	Polished stainless steel / plastic / red silicone
Application	Thermally insulated food whipper keeps creations like espumas, desserts, soup and sauces cold or hot for hours.
Content	Stainless steel thermo-bottle, stainless steel head, head gasket, stainless steel straight tip, tulip tip, star tip, cleaning brush, charger holder, dust cap
Warranty	2 years warranty, with 5 years warranty on the insulating performance of the bottle





The self-service, free standing whipper with thermal insulation.







Cold and warm applications



Thermo-insulated



Free-standing for self-service



Dishwasher-safe



NSF-certified / help meet HACCP requirements

Compatible Accessories.



Thermo XPress Whip PLUS.

The independent, free standing cream whipper is perfekt for use in coffee houses, confectioneries, hotels and catering. For easy preparation of fresh, pure whipped cream, delicious desserts, whipped soups, sauces and finger food.

Free-standing whipper with innovative lever operation - for easy, smooth and safe portioning - both in the kitchen and for self-service by the guest.

Reduced costs due to double to five times the output compared to other preparation methods.

Double-walled, vacuum-insulated stainless steel bottle with insulated device head for maximum thermal performance.

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

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



Size	1L
Item No.	1815
Color / Material	Polished stainless steel / plastic / red silicone
Application	Free standing cream whipper keeps creations like espumas, whipped cream, desserts, soups and sauces cold or hot for hours.
Content	Stainless steel thermo-bottle, head, riser tube, stainless steel star tip, tip adapter, push button, charger holder, cleaning brush, lever
Warranty	2 years warranty, with 5 years warranty on the insulating performance of the bottle











Compatible Accessories.

iSi Nitro.

Enjoy barista-quality nitro coffee.

Nitro coffee is cold brewed coffee infused with pure nitrogen that cuts the bitterness traditional brewing creates. Nitro coffee is not only an eyecatcher, it is also convincing with an incredible variety of flavors and a mild, creamy taste.

For the preparation of nitro coffee, tea and cocktails, as well as other nitro-infused creations.

Only suitable for cold applications up to max. 30°C / 86°F.

Head with non-slip silicone grip and fixed stainless-steel value - for easy dispensing in all Nitro infusion applications.

Stainless steel bottle and head – designed for professional use – NSF Approved.

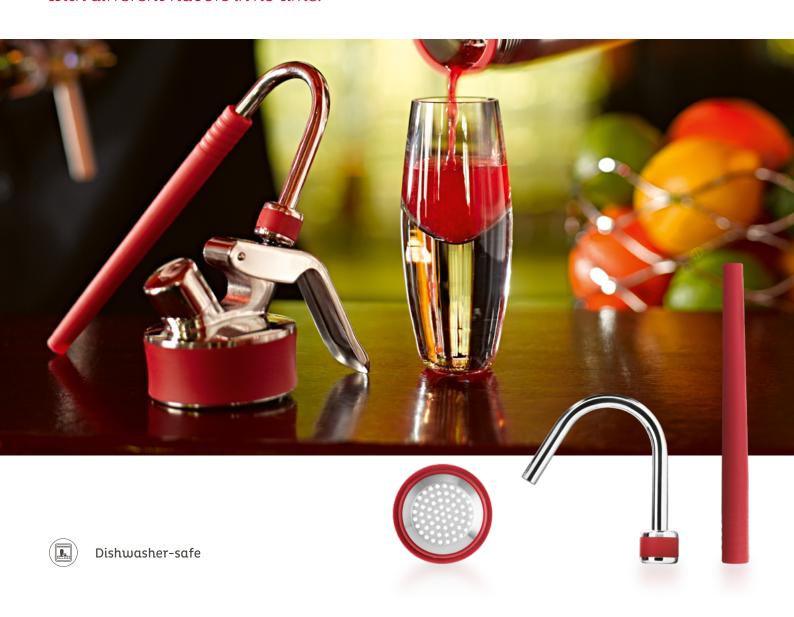


Sizes	1L
Item No.	1790
Color / Material	Polished stainless steel / plastic / brown silicone
Application	For the preparation of nitro coffee, tea and cocktails, as well as other nitro-infused creations.
Content	Stainless steel bottle, stainless steel head, head gasket, stainless steel dispensing tip, cleaning brush, charger holder
2 years warranty	×



Rapid Infusion.

Accessory for infusing liquids with different flavors in no time.





Rapid Infusion.

By using the iSi Goumet Whip and the Rapid Infusion technique the aroma of herbs, spices and fruits are rapidly transferred into liquids such as alcohol, water, oil or vinegar. Previously this process required days or even weeks, but with Rapid Infusion this is reduced to a few minutes.

Use the Rapid Infusion accessories with an iSi Gourmet Whip – 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. With the accessories you can easily reduce the pressure and collect the escaping foam or liquid in a container.



Size	Suitable for iSi Gourmet Whip 0.25 L / 0.5 L / 1 L
Item No.	2722
Color / Material	Polished stainless steel / red silicone
Application	Infusing liquids such as alcohol, oil and vinegar with different flavors for instance herbs, spices and fruits quickly and easily.
Content	Sieve gasket mounted on a sieve, ventilation tube, silicone tube, cleaning brush
2 years warranty	×



Whipper Holder.

Reverse whipper holder for all iSi Whippers.





Whipper Holder.

Keeps all iSi Whippers ready and easy to handle all the time.

By keeping the bottle upside down, the mixure of ingredients and the gas remains stable.

No need to shake between each use.

Helps dispensing the content to the last drop due to lower loss of gas.

Stainless steel and silicone – designed for professional use.



Size	Suitable for all iSi Whippers
Item No.	2725
Color / Material	Brushed stainless steel / red silicone
Application	Whipper holder, for ready and easy dispensing. Suitable for all iSi Whippers.
Content	Reverse whipper holder
2 years warranty	×



Funnel & Sieve.

Stainless steel funnel with sieve insert - the must-have for iSi Whippers in every kitchen.









Size	Funnel 0.75 L filling capacity, ø 15 cm sieve 0.5 mm mesh
Item No.	2714
Color / Material	Brushed Stainless-steel
Application	Suitable for straining preparations before filling into the iSi Whip - for perfect creations in the blink of an eye.
Contents	Stainless-steel funnel with sieve insert
2 years warranty	×



Heat Protection.

Silicone sleeve protects the hands against burning when using hot applications.









Size	0.5 L	1L
Item No.	2723	2724
Color / Material	Red silicone	
Application	Heat protection sleeve can be used in a bain-marie or water bath (max. 75°C/165°F). It is suitable for iSi Gourmet Whip 0.5 L and 1 L.	
Content	1 x iSi Heat protection	
2 years warranty	X	X



Whipper Cap.

Sealing cap suitable for iSi Whippers for more efficiency and flexibility for pro kitchens.





Whipper Cap.

A small component that makes a major impact. Deployed in conjunction with original iSi Whippers, the iSi Whipper Cap is a simple yet ingenious gadget that helps improve efficiency while adding flexibility to pro kitchen and bar operations.

iSi Whippers can not only be stacked, but also transported or stored easily and in a space-saving way - ready for use when they are needed.

Stainless steel and silicon - designed for professional use.



Sizes	Suitable for iSi Cream Profi Whip, iSi Gourmet Whip and iSi Thermo Whip
Item No.	2726
Color / Material	Polished stainless steel / red silicone
Application	Sealing cap suitable for iSi Cream Profi Whip, iSi Gourmet Whip and iSi Thermo Whip. Perfect mise en place - ideal for preparing soups, sauces, espumas, and much more.
Content	1x Whipper Cap
2 years warranty	X



Stainless Steel Tips.

Stainless steel tips for that extra special touch.





Stainless Steel Tips.

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

It is important to use original, professional iSi Whippers with all iSi Accessories.

Only combine the iSi Stainless Steel Set with the iSi Cream Profi Whip, iSi Gourmet Whip or iSi Thermo Whip.

The iSi Stainless Steel Tips are made from 100% stainless steel and they are dishwasher-safe.



Item No.	2717
Color / Material	Stainless steel polished
Application	Stainless steel tips for whipped cream, espumas, desserts, sauces and soups.
Content	1 stainless steel straight tip, 1 stainless steel tulip tip, 1 stainless steel star tip
2 years warranty	x



Injector Tips.

For filling and decorating.





Injector Tips.

iSi Injector Tips are ideal for decoration, stuffing food, liquid injections, marinating, injecting and basting as well as cooking in water and calcium bath.

It is important to use original, professional iSi Whippers with all iSi Accessories.

Only combine the iSi Injector Tips with the iSi Cream Profi Whip, iSi Gourmet Whip or iSi Thermo Whip.

The iSi Injector Tips are made from 100% stainless steel and they are dishwasher-safe.





Item No.	2718
Color / Material	Stainless steel polished
Application	Ideal for decoration, stuffing food, liquid injections, marinating and basting.
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 plastic covers
2 years warranty	x



Decorator Tips.

For filling and decorating.





Decorator Tips.

The iSi Decorator Tips are ideal for making shapes and patterns, filling narrow-necked serving pieces and decorating all kinds of dishes.

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

It is important to use original, professional iSi Whippers with all iSi Accessories.

Only combine the iSi Decorator Tip Set with the iSi Cream Profi Whip, iSi Gourmet Whip or iSi Thermo Whip.

The iSi Decorator Tips are dishwasher-safe.





Item No.	2715
Color / Material	Stainless steel polished / transparent plastic (Polypropylen PP)
Application	Perfect for making shapes and patterns for decoration, filling narrow-necked serving pieces or presentations and decorating all kinds of dishes.
Content	1 petal piping tip, 1 square tip, 1 rose tip, 1 adapter
2 years warranty	x



Professional Chargers.

The best choice for whipping cream with maximum yield. Better results with fewer calories and cost saving on cream.





Professional Chargers.

The new iSi Professional Chargers contain 8,4 g of pure N2O and are perfectly matched to the iSi Whippers to ensure perfect results. With maximum whipping volume, less remaining volume and more portions with full taste you save money and time.

Depending on the recipe, double to five times the output is achieved with the iSi system.

Made in Austria.



Size	10	10 24 50								
Item No.	0702	0702 0724 0745								
Color / Material	Silver-Purple / 100 % Recyclable steel									
Application	More yield and higher st sauces, soups and much	ability for whipped crear more.	n, desserts, espumas,							
Content	8,4 g N₂O - individually weighed electronically with filling warranty									



Nitro Chargers.

Trendy nitro drinks served in perfection with the iSi system.





Nitro Chargers.

Cold Brew Coffee can be easily transformed into Nitro Coffee by adding nitrogen. With a variety of flavorings, a smooth, creamy mouthfeel and a unique optical result, it is not only coffee drinkers who are impressed.

Whether coffee, tea or cocktail lovers - the iSi Nitro System conjures up extraordinary nitro drinks for every taste.

Made in Austria.



Size	16
Item No.	0705
Color / Material	Metallic bronze / 100 % Recyclable steel
Application	For the preparation of nitro coffee, tea and cocktails, as well as other nitro-infused drinks.
Content	2,4 g pure nitrogen gas – individually weighed electronically with filling warranty



iSi data table.

Whippers

			Packing			Outer carto	n				
Product	Content (l)		Dimensions (cm)	Weight (kg)	EAN Code	Content (pcs)	Dimensions (cm)	Weight (kg)	Customs tariff nr.	EAN Code	
Cream Profi Whip	0.5	1630	9.5 × 31.1 × 8.8	0.97	9002377016302	6	29.8 × 32.5 × 18.8	6.1	7323 9300	9002377216306	
Cream Profi Whip	1.0	1730	10.4 × 34.0 × 10.5	1.14	9002377017309	6	32.0 × 35.1 × 21.6	7.2	7323 9300	9002377217303	
iSi Nitro	1.0	1790	10.4 × 34.0 × 10.5	1.26	9002377017903	6	32.0 × 35.0 × 21.6	7.9	7323 9300	9002377217907	
Gourmet Whip	0.25	1403	9.3 × 26.3 × 8.8	0.91	9002377014032	6	28.8 × 27.7 × 18.3	5.7	7323 9300	9002377214036	
Gourmet Whip	0.5	1603	9.5 × 31.1 × 8.8	1.01	9002377016036	6	29.8 × 32.5 × 18.8	6.3	7323 9300	9002377216030	
Gourmet Whip	1.0	1703	10.4 × 34.0 × 10.5	1.14	9002377017033	6	32.0 × 35.0 × 21.6	7.2	7323 9300	9002377217037	
Thermo Whip	0.5	1801	10.3 × 32.1 × 10.3	1.32	9002377018016	6	31.6 × 33.5 × 21.6	8.2	7323 9300	9002377218010	
Thermo Xpress Whip PLUS	1.0	1815	16.0 × 36.5 × 13.0	3.10	9002377018153	1	17.5 × 37.5 × 16.0	3.4	7323 9300	9002377218157	

Chargers

			Packing			Outer carton						
Product	Content (pcs)	Item nr.	Dimensions (cm)	Weight (kg)	EAN Code	Content (pcs)	Dimensions (cm)	Weight (kg)	Customs tariff nr.	EAN Code		
Professional Chargers	10	0702	9.1 × 6.7 × 3.7	0.3	9002377007027	36 × 10	23.5 × 19.0 × 22.0	11.5	2811 2930	9002377207021		
Professional Chargers	24	0724	14.7 × 6.7 × 5.5	0.7	9002377007249	25 × 24	35.8 × 29.1 × 16.6	18.4	2811 2930	9002377207243		
Professional Chargers	50	0745	19.0 × 8.4 × 6.7	1.5	9002377007454	12 × 50	39.2 × 26.6 × 15.2	18.2	2811 2930	9002377207458		
Nitro Chargers	16	0705	8.4 × 8.4 × 7.2	0.4	9002377007058	24 × 16	34.8 × 26.4 × 15.8	11.4	2804 3000	9002377207052		

Accessories

			Packing			Outer carto	n			
Product	Content (l)	Item nr.	Dimensions (cm)	Weight (kg)	EAN Code	Content (pcs)	Dimensions (cm)	Weight (kg)	Customs tariff nr.	EAN Code
Rapid Infusion		2722	20.5 × 30.6 × 3.1	0.17	9002377027223	12	46.8 × 24.8 × 34.2	3.0	7323 9300	9002377227227
Whipper Holder		2725	18.0 × 17.5 × 11.8	1.20	9002377027254	4	37.5 × 18.3 × 25.5	5.0	7323 9300	9002377227258
Funnel & Sieve		2714	33.8 × 18.4 × 11.0	0.39	9002377027148	6	38.5 × 36.0 × 28.8	3.0	7323 9300	9002377227142
Heat Protection	0.5	2723	13.5 × 16.5 × 2.2	0.10	9002377027230	12	25.0 × 15.0 × 20.0	1.4	3924 1000	9002377227234
Heat Protection	1.0	2724	15.5 × 19.5 × 2.3	0.19	9002377027247	12	31.0 × 17.5 × 20.0	1.9	3924 1000	9002377227241
Whipper Cap		2726	6.5 × 9.0 × 3.1	0.13	9002377027261	6	20.0 × 14.0 × 4.0	0.9	7323 9300	9002377227265
Stainless Steel Tips		2717	14.8 × 23.0 × 3.0	0.10	9002377027179	12	31.0 × 23.6 × 15.3	1.5	7323 9300	9002377227173
Injector Tips		2718	14.8 × 23.0 × 2.3	0.09	9002377027186	12	31.0 × 23.6 × 15.3	1.2	7323 9300	9002377227180
Decorator Tips		2715	14.8 × 23.0 × 3.0	0.10	9002377027155	12	31.0 × 23.6 × 15.3	1.4	7323 9300	9002377227159
Spare Parts Set		2209	10.2 × 3.7 × 12.5	0.04	9002377022099	6	18.0 × 15.5 × 14.2	0.3	7323 9300	9002377222093
Spare Parts Set		3082	10.2 × 3.7 × 12.5	0.04	9002377030827	6	18.0 × 15.5 × 14.2	0.3	7323 9300	9002377230821



Weights and Measurements Export - Oneway Pallets.

Whippers

		Packing						Pallet dime	ensions (cm)	Weight (kg)*			
Product	Content (l)	Pcs./ outer ctn.	Outer ctns./ pallet	Pcs./ pallet	Layers/ pallet	Ctns./ layer	Pcs./ layer	Length	Width	Height	Volume cbm	Gross	Net
Cream Profi Whip	0.5	6	14	84	2	7	42	72	62	77.0	0.34	96	86
Cream Profi Whip	1.0	6	16	96	2	8	48	90	67	82.2	0.50	126	115
Gourmet Whip	0.25	6	14	84	2	7	42	72	62	67.4	0.30	90	80
Gourmet Whip	0.5	6	14	84	2	7	42	72	62	77.0	0.34	99	89
Gourmet Whip	1.0	6	16	96	2	8	48	90	67	82.0	0.49	126	115
Thermo Whip	0.5	6	16	96	2	8	48	90	67	79.0	0.48	143	132
Thermo Xpress Whip PLUS	1.0	1	24	24	2	12	12	72	62	90.0	0.43	95	84
iSi Nitro	1.0	6	16	96	2	8	48	90	67	82.0	0.49	136	125

Chargers

		Packing							Pallet dimensions (cm)				Weight (kg)*	
Product	Pcs./ box	Boxes/ outer ctn.	Outer ctns./ pallet	Boxes/ pallet	Chargers/ pallet	Ctns./ layer	Layers/ pallet	Length	Width	Height	Volume cbm	Gross	Net	
Professional Chargers	10	36	27	972	9 720	9	3	72	62	82.2	0.35	308	300	
Professional Chargers	24	25	20	500	12 000	4	5	72	62	97.0	0.42	377	369	
Professional Chargers	50	12	12	144	7 200	3	4	72	62	75.0	0.33	227	219	
Nitro Chargers	16	24	20	480	7 680	4	5	72	62	94.0	0.50	239	229	

Weights and Measurements Export - Euro Pallets.

Whippers

		Packing					Pallet dime	ensions (cm)	Weight (kg)*				
Product	Content (l)	Pcs./ outer ctn.	Outer ctns./ pallet	Pcs./ pallet	Layers/ pallet	Ctns./ layer	Pcs./ layer	Length	Width	Height	Volume cbm	Gross	Net
Cream Profi Whip	0.5	6	32	192	2	16	96	120	80	79.5	0.76	223	196
Cream Profi Whip	1.0	6	24	144	2	12	72	120	80	84.7	0.81	200	173
Gourmet Whip	0.25	6	32	192	2	16	96	120	80	69.9	0.67	210	183
Gourmet Whip	0.5	6	32	192	2	16	96	120	80	79.5	0.76	230	203
Gourmet Whip	1.0	6	24	144	2	12	72	120	80	84.5	0.81	200	173
Thermo Whip	0.5	6	24	144	2	12	72	120	80	81.5	0.78	225	198
Thermo Xpress Whip PLUS	1.0	1	56	56	2	28	28	120	80	90.0	0.86	215	198
iSi Nitro	1.0	6	24	144	2	12	72	120	80	84.5	0.81	212	185

Chargers**

		Packing							Pallet dimensions (cm)				Weight (kg)*	
Product	Pcs./ box	Boxes/ outer ctn.	Outer ctns./ pallet	Boxes/ pallet	Chargers/ pallet	Ctns./ layer	Layers/ pallet	Length	Width	Height	Volume cbm	Gross	Net	
Professional Chargers	10	36	54	1944	19 440	18	3	120	80	82.2	0.78	620	600	
Professional Chargers	24	25	32	800	19 200	8	4	120	80	80.6	0.78	610	590	
Professional Chargers	50	12	36	432	21 600	9	4	120	80	75.0	0.72	677	657	
Nitro Chargers	16	24	36	864	13 824	9	4	120	80	78.2	0.78	434	414	

^{*} Differnce +/- 5 kg caused by pallets ** Not available in the US



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