

isi[®]

Inspiring food.

World
of
Coffee.





Much more than whipped cream with iSi...



Café culture can vary, but cream is always a classic! Cafés around the world are thriving – with different local flavors. But one thing will always be constant, no matter where you are:

- iSi Whippers are the world's favorite for leading cafés and coffeehouse chains. It doesn't get any better or faster than this.
- iSi Whippers are the perfect professional tool for cafés and coffeeshops for preparing not only pure whipped cream, syrup-enhanced creams, delicious desserts, and even savory dips and cream sauces.
- The hygienic closed system of the iSi Whipper allows chilled cream to stay fresh for up to 10 days.
- And thanks to the high whipping volume in comparison to other methods it's possible to save on costs too.
- Our whippers are incredibly easy to fill and operate.
- With iSi cream whippers and iSi cream chargers, delicious and light whipped cream can be prepared with ease.





How to use.



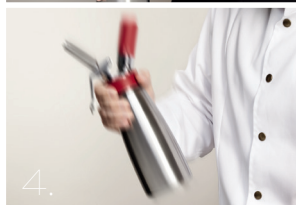
- 1.** Pay attention to the maximum filling volume when filling the iSi Whipper. Use the iSi funnel & sieve or a fine mesh sieve if the mixture contains seeds, chunks or fruit pulp.



- 2.** Insert the iSi cream charger into the charger holder. The iSi system guarantees the highest quality. For this reason, use only original iSi chargers with your iSi Whipper!



- 3.** Screw the charger holder with the inserted iSi cream charger onto the head. The iSi Whipper needs to be in an upright position.



- 4.** Shake the iSi Whipper vigorously, remove the charger holder, and then properly dispose of the empty iSi cream charger.



- 5.** Always dispense the iSi Whipper headfirst so that the tip is pointing downwards. Dispense portion by portion by pressing the lever. Do not shake between portions!

Always store the iSi Whipper horizontally in the fridge!
The contents may be chilled up to one week due to the (iSi Whipper) closed system.



Espresso with White Chocolate Cream.



Ingredients:

425 ml heavy cream
75 ml white chocolate sauce



Preparation:

Put all ingredients into a 0.5 L (1 US Pint) iSi Whipper. Screw on 1 iSi cream charger and shake vigorously. Top an espresso with white chocolate cream and garnish with orange zest or ground cinnamon.

iSi Tip:

Can be varied seasonally with ground nutmeg or chocolate shavings.



Gingerbread Cream on Coffee.



Ingredients:

300 ml	heavy cream
90 ml	milk
90 ml	chocolate sauce
12 g	gingerbread spice mix



Preparation:

Stir together all ingredients and pass through the iSi funnel & sieve. Put into a 0.5 L (1 US Pint) iSi Whipper, screw on 1 iSi cream charger and shake vigorously. Refrigerate for 1-2 hours.



Chocolate- Hazelnut Cream Topping.



Ingredients:

400 ml heavy cream
100 ml chocolate hazelnut sauce



Preparation:

Put the heavy cream and the chocolate-hazelnut sauce into a 0.5 L iSi Whipper, screw on 1 iSi cream charger and shake vigorously. Refrigerate for 1-2 hours.



Whipped to Perfection.

The new iSi Professional Chargers are the best choice for whipping cream with higher yield. Get better results with fewer calories.

NEW
up to
+20%
portions*



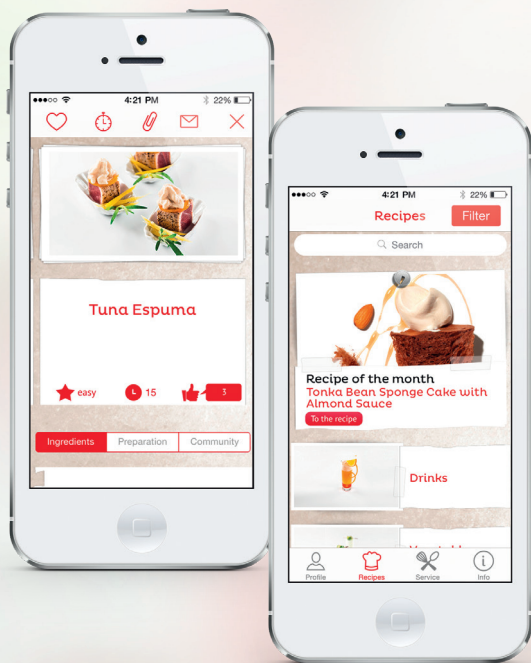
*Results may vary depending upon fat content and cream ingredients.





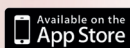
Inspiring food.

Whether shopping, in the kitchen,
or far away from the stove,
thanks to the **new iSi recipe app**
for iOS and Android,
you can now get iSi inspiration
anywhere and anytime.



Flawless functioning
and infinite inspiration
makes the complete
culinary diversity of
iSi available to everybody.

Free download



iSi North America, Inc.
175 Route 46 West, Fairfield, NJ 07004
For Customer Service: isinorthamerica@isi.com
800.447.2426
www.isifoodservice.com
www.isi.com/us/culinary

