



Professional.



Professional Whippers.

Perfect design for
endless inspiration.



Cream
Profi Whip

Gourmet
Whip

Thermo
Whip

Thermo
XPress Whip

	0.25 L		1403		
	0.5 L	1630	1603	1801	
	1 L	1730	1703		1805



Cold applications

x

x

x

x



Warm applications

x

x

x



Thermo-insulated

x

x



Free-standing for self-service

x



Dishwasher-safe

x

x

x

(x)



NSF-certified

x

x

x

x

Chargers



Cream Chargers

10 pcs. / 0087
24 pcs. / 0084
50 pcs. / 0085

x

x

x

x



Professional Chargers

10 pcs. / 0702
20 pcs. / 0722
42 pcs. / 0742

x

x

x

x

Accessories



Rapid Infusion

2722

x



Whipper Holder

2725

x

x

x



Funnel & Sieve

2714

x

x

x

x



Heat protection

0.5 L / 2719
1 L / 2720

x



Stainless Steel Tips

2717

x

x

x



Injector Tips

2718

x

x

x



Decorator Tips

2715

x

x

x



Spare Parts Set

2209

x

x



Spare Parts Set

3082

x

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 cream specialist for coffee shops, ice cream parlors, pastry shops, ...

Yields up to twice the amount of whipped cream in comparison with other whipping methods.

Stainless steel bottle and head – designed for professional use.

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

Contents.



Product Information.

Size	0.5 L	1 L
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

Gourmet Whip.

Multifunctional food whipper
for all applications.



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

Head with protective silicone grip and fixed stainless steel valve 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.

Contents.



Product Information.

Size	0.25 l	0.5 L	1 L
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	x	x	x



Thermo Whip.

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.

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

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

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

Contents.



Product Information.

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



Thermo XPress Whip.

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



Cold and warm applications



Thermo-insulated



Free-standing for self-service



Stainless steel bottle dishwasher-safe



NSF-certified / help meet HACCP requirements

Compatible Accessories.



Thermo XPress Whip.

The independent whipper for catering and 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.

Contents.



Product Information.

Size	1 L
Item No.	1805
Color / Material	Polished stainless steel / aluminium / black silicone
Application	Free-standing cream whipper for fresh whipped and flavored cream keeps creations 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,
Warranty	2 years warranty, with 5 years warranty on the insulating performance of the bottle

Rapid Infusion.

Accessory for infusing liquids
with different flavors in no time.



Dishwasher-safe



Compatible Whippers.



Rapid Infusion.

The allrounder for that certain something extra. By using the iSi Gourmet 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.



Product Information.

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	x

Whipper Holder.

Reverse whipper holder
for iSi Whippers.



Dishwasher-safe

Compatible Whippers.



Whipper Holder.

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

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

No need to shake between each use.

Stainless steel and silicone – designed for professional use.



Product Information.

Size	Suitable for Cream Profi Whip, Gourmet Whip and Thermo Whip
Item No.	2725
Color / Material	Brushed stainless steel / red silicone
Application	Whipper holder, suitable for Cream Profi Whip, Gourmet Whip and Thermo Whip, for ready and easy dispensing.
Content	Reverse whipper holder
2 years warranty	x

Funnel & Sieve.

Stainless steel funnel
with sieve insert.



Product Information.

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 containing pulp, seeds or kernels.
Content	Stainless steel funnel with sieve insert
2 years warranty	x

Heat Protection.

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



Product Information.

Size	0.5 L	1 L
Item No.	2719	2720
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	3 x iSi Heat protection	
2 years warranty	x	x

Stainless Steel Tips.

Stainless steel tips for
that extra special touch.



Cold and warm applications



Dishwasher-safe



Compatible Whippers.



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.



Product Information.

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.



Cold and warm applications



Dishwasher-safe



Compatible Whippers.



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.



Product Information.

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.



Cold and warm applications



Dishwasher-safe



Compatible Whippers.



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.



Product Information.

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

Cream Chargers.

Original iSi Cream Chargers – Individually weighed electronically with filling warranty.



Product Information.

Size	10	24	50
Item No.	0087	0084	0085
Color	Silver		
Material	100 % Recyclable steel		
Application	Whipped cream, desserts, espumas, sauces, soups and much more.		
Content	7.5 g N ₂ O – individually weighed electronically with filling warranty		

Professional Chargers.

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



Product Information.

Size	10	20	42
Item No.	0702	0722	0742
Color	Silver-Purple		
Material	100 % Recyclable steel		
Application	More yield and higher stability for whipped cream, desserts, espumas, sauces, soups and much more.		
Content	8.4 g N ₂ O – individually weighed electronically with filling warranty		



iSi data table.

Whippers

			Packing			Outer carton				
Product	Content (l)	Item nr.	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
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	1.0	1805	16.8 × 40.0 × 14.0	2.81	9002377018054	3	42.8 × 42.0 × 16.6	8.9	7323 9300	9002377218058

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
Cream Chargers	10	0087	9.1 × 6.7 × 3.7	0.29	9002377000769	36 × 10	23.5 × 19.0 × 22.0	11.2	2811 2930	9002377200879
Cream Chargers	24	0084	14.5 × 6.7 × 5.5	0.69	9002377000844	25 × 24	35.8 × 29.1 × 16.6	17.8	2811 2930	9002377200848
Cream Chargers	50	0085	18.7 × 8.1 × 6.4	1.41	9002377000851	12 × 50	39.2 × 26.6 × 15.2	17.6	2811 2930	9002377200855
Professional Chargers	10	0702	9.1 × 6.7 × 3.7	0.30	9002377007027	36 × 10	23.5 × 19.0 × 22.0	11.5	2811 2930	9002377207021
Professional Chargers	20	0722	9.1 × 7.6 × 6.6	0.60	9002377007225	30 × 20	40.0 × 29.3 × 14.9	18.1	2811 2930	9002377207229
Professional Chargers	42	0742	12.7 × 11.0 × 6.5	1.25	9002377007423	12 × 42	27.4 × 23.8 × 21.7	15.6	2811 2930	9002377207427

Accessories

			Packing			Outer carton				
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	31.5 × 31.5 × 21.0	2.3	7323 9300	9002377227227
Whipper Holder		2725	18.2 × 17.2 × 12.0	1.00	9002377027254	4	25.0 × 18.2 × 19.2	4.3	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	2719	18.8 × 27.7 × 6.0	0.26	9002377027193	6	32.5 × 29.2 × 20.0	1.8	3924 1000	9002377227197
Heat Protection	1.0	2720	20.5 × 30.6 × 6.0	0.36	9002377027209	6	33.0 × 31.6 × 21.6	2.5	3924 1000	9002377227203
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 dimensions (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	0.34	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	0.34	99	89
Gourmet Whip	1.0	6	16	96	2	8	48	90	67	82	0.49	126	115
Thermo Whip	0.5	6	16	96	2	8	48	90	67	79	0.48	143	132
Thermo Xpress Whip	1.0	3	10	30	2	5	15	72	62	96	0.43	100	89

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
Cream Chargers	10	36	27	972	9 720	9	3	72	62	78.6	0.35	306	296
Cream Chargers	24	25	20	500	12 000	4	5	72	62	95.0	0.42	367	357
Cream Chargers	50	12	12	144	7 200	3	4	72	62	72.8	0.33	221	211
Professional Chargers	10	36	27	927	9 720	9	3	72	62	78.6	0.35	315	305
Professional Chargers	20	30	15	450	9 000	3	5	72	62	89.5	0.40	282	272
Professional Chargers	42	12	18	216	9 072	6	3	72	62	80.1	0.36	291	281

Weights and Measurements Export – Euro Pallets.

Whippers

		Packing						Pallet dimensions (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	1.0	3	20	60	2	10	30	120	80	98.5	0.95	205	178

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
Cream Chargers	10	36	54	1 944	19 440	18	3	120	80	81.1	0.78	620	593
Cream Chargers	24	25	32	800	19 200	8	4	120	80	80.9	0.78	599	572
Cream Chargers	50	12	36	432	21 600	9	4	120	80	75.3	0.72	659	632
Professional Chargers	10	36	54	1 944	19 440	18	3	120	80	81.1	0.78	638	611
Professional Chargers	20	30	32	960	19 200	8	4	120	80	74.6	0.72	607	580
Professional Chargers	42	12	42	504	21 168	14	3	120	80	80.1	0.76	683	656

* Difference +/- 5 kg caused by pallets

** Not available in the US

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