

WHIPPED CREAM MAKERS AND SODA SIPHON



PASTRY

Whippers are perfect for making "foamed" desserts, appetizers, sauces and purees. The soda siphon will carbonate your beverages.

A. GOURMET WHIP PLUS FROM ISI OF AUSTRIA

Stainless steel cannister and dispenser. Will not rust. Three different nozzles. Special heat resistant, silicone gasket. Can be used with hot and cold foods.

	CAPACITY	HEIGHT
B100	0.5 pint	8"
B938	1 pint	12"
B939	1 quart	14"

B. THERMO WHIP PLUS FROM ISI OF AUSTRIA

Stainless steel cannister and dispenser. Will not rust. Three different nozzles included. Maintains cool temperatures for hours or retains warm temperatures for fresh short-term consumption. Double-walled vacuum insulation protects hands from temperature extremes. 1 pint size. Great for hot and cold foods. 14" height.

B934

C. PROFI FROM ISI OF AUSTRIA

Stainless steel cannister and dispenser. Will not rust. For cold or warm foods. One decorating tip included. Not suitable for hot foods.

	CAPACITY	HEIGHT
B935	1 pint size	12"
B936	1 quart size	14"

D. CLASSIC SODA SIPHON

Brushed aluminum cannister. Features a removable measuring tube for easy cleaning and to prevent overfilling. Secure neck threading and a pressure-regulating system provide maximum safety. 1 quart size. 12" height.

B992

FUNNEL & SIEVE FROM ISI

The generously sized ISI funnel and sieve combo allows you to quickly fill whippers with sauces or Espuma preparations. The two piece stainless steel construction gives you the option of using the sieve and funnel together or separately. Save time and limit spills when using the sieve and funnel combo to fill iSi whippers. Always keep in mind that all liquids added to the whippers must be well strained and void of solids making this accessories the ultimate in convenience and function. 25.3oz funnel made of top quality 18/10 stainless steel. Sieve measures 6" diameter. Suitable for all iSi Whippers.

B121

ISI RAPID INFUSION

Rapid Infusion kit enables a liquid to be infused with different flavors in the shortest possible time. First, combine aromatic solids (e.g. herbs, spices, fruit) and a liquid (e.g. alcohol, oil, water, vinegar) in the iSi Whipper. 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.

When using the Whipper for Rapid Infusion applications, iSi Rapid Infusion accessories provide an easy way of reducing the pressure and collecting any escaping foam or liquid in a container. The insertable sieve reduces the ability of solid particles to pass through and enter the head. The sieve is not used to empty the liquid from the bottle; this should be done using:

- 1 100% silicone gasket mounted on stainless steel sieve.
- 1 stainless steel ventilation tube.
- 1 tube 100% silicone.
- 1 cleaning brush.

B949

ISI INJECTOR TIP SET

For filling & decoration. Stainless steel.

B948



ISI DECORATOR TIP SET

For filling and decoration.

B947



ISI TIPS

Stainless steel.

B946

SODA CHARGERS

Box of 10.

B993 10

USE WITH B992.

CREAM CHARGERS

BOX OF

B937 10 10

B937 24 24

B937 50 50



Siphon not included.