

Whipper Data.

	20 bar / 290 psig (0.25 L / half US pint)
Max. service pressure PS	24 bar / 348 psig (0.5 L / 1 US pint)
	30 bar / 435 psig (1 L / 1 US quart)
Min. operating temperature	1°C / 34°F
Max. operating temperature	Gourmet Whip 75°C / 165°F Thermo Whip 95°C / 203°F
Max. filling volume	0.25 L / half US pint 0.5 L / 1 US pint 1 L / 1 US quart
Max. number of chargers to be used	1 iSi cream charger (0.25 L / half US pint) 1 iSi cream charger (0.5 L / 1 US pint) 2 iSi cream chargers (1 L / 1 US quart)
Usage	Approved for commercial use. Espumas, finger food, hot and cold sauces, and whipped creamy soups as well as whipped cream and desserts. Suitable for hot and cold preparations.

Material List.

Description	Material
Bottle	Stainless steel
Head	POM, silicone, stainless steel, NBR, nickel-plated brass, PU
Head gasket	Silicone
Decorator tip	PP, stainless steel
Charger holder	Chrome-plated zinc die casting, silicone



Safety Information.

Failure to follow this safety instructions or any recommendation for use and care constitutes misuse of iSi products and could result in malfunction of the system and possible personal injury and/or property damage.

- Do not exceed minimum or maximum pressure, minimum or maximum temperature, maximum filling volume, number of chargers or usage of the iSi Whipper shown in the Whipper Data! Do not use for any purposes not indicated in these instructions!
- Please read the instructions for use carefully to avoid operating errors and keep a copy on hand!
- Do not use force when screwing on or off the head, using the whipper and during any operation described in these instructions!
- Store the iSi Whipper out of the reach of children!
- Never store or use the iSi Whipper outside of the min. and max. operating temperatures. Do not store in a freezer!
- Only charge a whipper that is filled!
- Cryogenic applications (with liquid nitrogen, for example) are not permitted!
- Only use a head and bottle of the same iSi Whipper model together!
- Never combine iSi components with components from another brand or manufacturer!
- The head should always be screwed on straight and completely tight, never crooked or incompletely tightened!
- Only use original iSi cream chargers.
- When screwing on the charger, do so away from others and keep face away from the

- whipper; do not bend over the whipper!
- The whipper is a pressure equipment. If it is dropped or damaged (e.g., cracked or dented), do not use again because it poses a risk of injury. Please have the whipper checked by the iSi service center!
- Never unscrew the head when the whipper is pressurized!
- Never use the lever as a carrying handle!
- Proper cleaning is a mandatory requirement in order to avoid the whipper becoming blocked. Check that the iSi Whipper has been properly cleaned before use!
- Only dismantle the iSi Whipper for cleaning in accordance with the illustration!
- Before cleaning, check the material compatibility of the cleaning solution and disinfectant solution used!
- Do not make any modifications to the iSi Whipper. This will void the warranty and exempt the company from any liability!
- Never use more chargers than specified and never overfill the whipper. This will ensure that the specified maximum operating pressure is not exceeded!
- If the pressure will not release, please contact iSi or your service center!

NOTE: Before using the iSi Whipper for the first time, remove the transportation lock from the piston thread. Carry out thorough cleaning as shown in the Cleaning illustration.

NOTE: To avoid the formation of lumps, you should completely dissolve powdered ingredients such as sugar, etc., in some liquid before filling. Do not use any ingredients with fruit pulp or seeds.

NOTE FOR iSi GOURMET WHIP: The whipper will become hot when used for hot preparations. It can be kept warm in a bain-marie (75 °C / 165 °F).

NOTE FOR iSi THERMO WHIP: The whipper must not be heated externally (e.g., in a bain-marie, microwave, oven, or in the stove). Never place the whipper in a bain-marie or water bath.

Whipper Instructions.

NOTE: Please observe the illustrations in the whipper instructions!

NOTE: The following instructions apply to the iSi Gourmet Whip and iSi Thermo Whip. Depending on the whipper, some specific information may require special attention.

General Instructions for Use.

Cold preparations: The cream/preparation should be cold when the whipper is filled.

Hot preparations: The preparation should be hot when the whipper is filled.

If a hot or slightly warmed mixture has to be cooled quickly to room temperature after filling, the filled iSi Whipper can be left open in the refrigerator to cool. Then use it later (see "Equipment Setup").

Allow gelatin preparations to cool down to room temperature before filling, and then operate the whipper. Place filled iSi Gourmet Whip in the refrigerator for at least 4–6 hours and filled iSi Thermo Whip for at least 12 hours.

Dispense the preparation from the whipper shortly before serving.

NOTE FOR iSi THERMO WHIP: To achieve optimal thermal performance, rinse out the stainless steel bottle with cold water for cold preparations and with hot water for hot preparations.

NOTE FOR iSi THERMO WHIP: Closed whipper can be re-cooled: keep the whipper on its side in the refrigerator for at least 12 hours.

Preparation

1. Insert the head gasket into the head.
2. Screw the decorator tip onto the dispensing valve, not too tight but enough to be secure.

3. Fill bottle with the prepared mixture.

NOTE: Please note the fill line and marking on the bottom of the bottle. Do not overfill! The remaining empty space is required for optimal whipping results. Use a measuring cup.

Equipment Setup

4. Screw the head onto the bottle so that it is straight and tighten by hand.
5. Insert the original iSi cream charger into the charger holder.

NOTE: Never screw on the charger if no decorator tip is attached to the dispensing valve.

6. Screw the charger holder with the inserted charger onto the head until you can hear that all of the charger contents have flowed into the whipper.

⚠ WARNING: The whipper is now pressurized!

7. Shake the whipper vigorously 6 times.
8. Unscrew the charger holder and recycle the empty charger.

NOTE: A slight hissing noise may be heard when removing the charger holder. This is normal.

9. If using a 1 L iSi Whipper, repeat steps 5–8.
10. Screw the cap onto the threads.

Operation

11. For dispensing, the whipper must be held "headfirst" (with the decorator tip facing vertically downwards!) and the lever must be operated gently.

NOTE: Test the consistency of the contents when the whipper is first used. Shake the whipper again if the consistency is still too runny.

Cleaning.

Main Cleaning

NOTE: Please observe the illustrations on cleaning!

1. Press the lever until the whipper is completely empty and there is no pressure left. Remove the head from the bottle.
2. Unscrew the decorator tip.
3. Remove the head gasket for basic cleaning.
4. Rinse product components by hand using warm potable water along with a standard cleaning agent and clean the dispensing valve and decorator tip using the cleaning brush. Completely remove any traces of fat or egg white.
5. From above, press the dispensing valve into the head as far as it will go and push up the o-ring of the dispensing valve with the curved end of the cleaning brush.
6. Then clean all individual parts, with the exception of the charger holder, in the dishwasher as needed.

NOTE: Do not use special cleaning agents for stainless steel, scouring agents, or abrasive sponges/brushes.

NOTE: For mechanical or manual cleaning, make sure that you use the correct amount of cleaning solution or combined disinfectant and cleaning solution. The exposure time and the selected temperature will determine the cleaning results.

Interim Cleaning

Clean the decorator tip at regular intervals (every 1–2 hours) during use. Remove the decorator tip or rinse it with running warm, potable water directly on the whipper.

Quick Cleaning

1. Press the lever until the whipper is completely empty and there is no pressure left. Remove the head from the bottle.

2. Fill the whipper with 0.25, 0.5, or 1 liter of warm water, depending on the filling volume.
3. Set up the whipper with 1 iSi cream charger according to “Equipment Setup” steps 5–8.
4. Press the lever as far as possible and completely empty the iSi Whipper (hold “head-first”) until the whipper is free of pressure.
5. Then carry out “Main Cleaning.”

NOTE: Quick cleaning should not be used as a substitute for basic cleaning.

Disinfection

All product parts that come into contact with the filling liquid can be cleaned as usual and then disinfected. The applicable instructions regarding the use of standard cleaning agents and disinfectants must be observed.

Storage.

If the iSi Whipper is not going to be filled again immediately, leave the components to air dry in a clean place and store the iSi Whipper in a dismantled condition. Never store the whipper with the head screwed on!

NOTE: Observe the applicable food hygiene regulations.

Troubleshooting.

Release the pressure

Place the whipper upright, place a towel over the decorator tip and gently operate the lever until the pressure is gone from the iSi Whipper. Now the head can be removed from the bottle.

If the pressure will not release, please contact iSi or your service center.

I cannot remove the content and/or the iSi Whipper sprays.

1. There is a blockage due to undissolved ingredients such as sugar.

- “Release the pressure” and then carry out “Main Cleaning.”
 - Make sure that powdered ingredients are dissolved completely.
2. The cream or cream-filled preparation has become too stiff.
 - Next time decrease the intensity and frequency of the shaking cycles.
 - For information on the frequency of the shaking cycles, refer to www.isi.com/for-professionals/whippedcream
 3. The content is too firm due to too much binder or too much cooling.
 - Recipe and/or technique is not suitable or must be adapted.
 - Leave the whipper to stand at room temperature for around 5-10 minutes.
 - Pay attention to the operating temperature of the iSi Whipper.
 4. Incorrect pressure ratios in whipper.
 - Only use original iSi cream chargers.
 - Do not reuse empty chargers. They should be recycled.
 - Pay attention to the maximum number of chargers to be used indicated in the Whipper Data.
 - Only operate the whipper “headfirst” with a vertical decorator tip because otherwise there could be a loss of pressure.
 - The head was not firmly screwed onto the bottle by hand until it was secure. “Release the pressure” and then set-up again.
 - The head gasket was not inserted. “Release the pressure” and then set-up again.
 - The decorator tip was not screwed on. “Release the pressure” and then set-up again.
 - The bottle neck has been damaged. “Release the pressure.” Send the whipper to iSi or to a service center.
- excess liquid and then set-up the whipper again.
 - Observe the maximum filling amounts.
2. The whipper was not shaken or not shaken enough.
 - For information on the frequency of the shaking cycles, refer to www.isi.com/for-professionals/whippedcream
 3. The content is not cold enough.
 - Gourmet Whip: Place filled iSi Gourmet Whip in the refrigerator for 1-2 hours. Keep filled Gourmet Whip cold between uses.
 - Thermo Whip: Place filled iSi Thermo Whip in the refrigerator for at least 12 hours.
 4. Too few chargers were used or an unsuitable charger was used.
 - Pay attention to the maximum number of chargers to be used indicated in the Whipper Data.
 - Only use original iSi cream chargers.
 5. The fat content of the cream that was used was too low.
 - iSi recommendations for the use of cream: www.isi.com/for-professionals/whippedcream
 6. Not enough gelatin or other binder has been used.
 - “Release the pressure.” Add more gelatin or other binder to the preparation, following the binder instructions, and refill.
 7. The binder (e.g., gelatin) has not been used correctly.
 - Please follow the binder instructions for use.

The charger is difficult to screw on.

The content being dispensed is too runny.

1. The whipper was overfilled.
 - “Release the pressure,” pour out the
1. The charger being used is not suitable.
 - Only use original iSi cream chargers.
 2. The charger holder was cleaned in the dishwasher.
 - The charger holder needs to be replaced and is available as an original iSi spare part.

The charger will not puncture.

1. The charger being used is not suitable.
 - Only use original iSi cream chargers.
2. The charger was inserted backwards.
 - Insert the charger correctly (see illustrations: Instructions for Use).
3. The puncturing unit has been damaged.
 - Send the whipper to iSi or a service center.

The decorator tip will not unscrew.

1. The decorator tip was attached too tightly.
 - Screw on the decorator tip so that it is not too tight, but tight enough to be secure.
 - “Release the pressure.” If the decorator tip still does not screw on, contact iSi or a service center.
2. Interim cleaning has not been carried out regularly.
 - Interim cleaning needs to be carried out every 1-2 hours.

During operation, gas is leaking through the valve or decorator tip.

1. The whipper was used without an attached tip.
 - Before screwing on the charger, make sure that the decorator tip is attached to the dispensing piston.
 - “Release the pressure” and then set-up the whipper again.
2. The o-ring of the dispensing valve is dirty.
 - “Release the pressure” carry out “Main Cleaning” and then set-up the whipper again.
3. The o-ring of the dispensing valve has been damaged.
 - “Release the pressure” and send the whipper to iSi or a service center.

During operation, gas is leaking between the bottle and the head.

1. The head gasket is missing.
 - “Release the pressure” and insert the head gasket into the head.

2. The head gasket has been damaged.
 - “Release the pressure.” The head gasket needs to be replaced and is available as an original iSi spare part.
3. The head was not tightened securely.
 - “Release the pressure.” Tighten the head on to the bottle by hand as per the instructions.
4. The bottle has been damaged on the upper edge.
 - “Release the pressure” and send the whipper to iSi or a service center.

More Information about Troubleshooting for the iSi Thermo Whip

The decal base is bending outward or coming off.

1. The whipper has been heated externally.
 - “Release the pressure.” The whipper must not be heated in a bain-marie, microwave, oven, or on the stove. Send the whipper to iSi or a service center.

The contents do not stay cool or warm, or the stainless steel bottle becomes warm or cold.

1. The insulating chamber has been damaged leading to a loss of the thermo effect.
 - “Release the pressure.” Send the whipper to iSi or a service center.

Service.

Replacement parts are available individually and at an affordable price.

See your specialist dealer for the availability of replacement parts. In Austria, you can also get in contact via info@isi.com. In the US contact isinorthamerica@isi.com

Only send in the complete whipper for repairs.

Replacement parts can be seen in greater detail on the expanded drawing.