

Create. New. Taste.

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Inspiring food.

Cream Profi Whip.

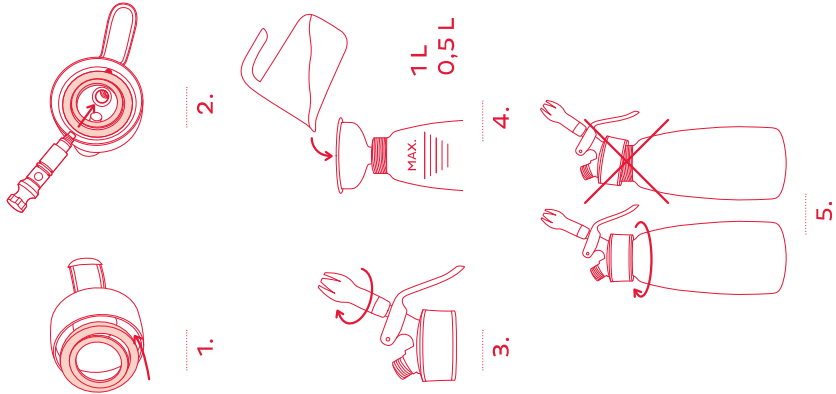
Instructions for Use / Gebrauchsanleitung /
Notice d'utilisation / Istruzioni per l'uso /
Modo de empleo / Handleiding / Bruksanvisning /
Instruções de uso / Инструкция по эксплуатации /
Instrukcja użytkowania



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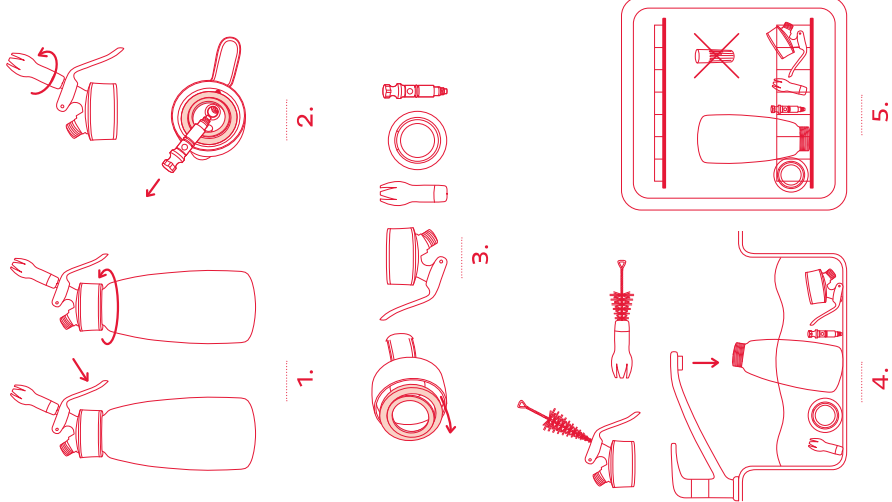
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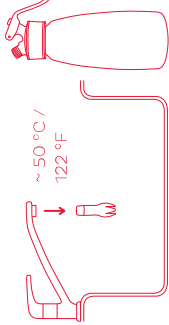
Cleaning

Reinigung / Nettoyage / Pulizia / Limpeza / Reinigung / Rengöring / Limpeza / Очистка / Czyszczenie



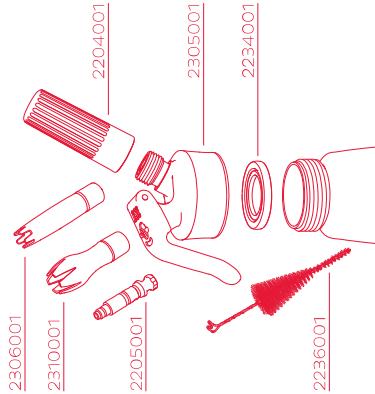
Interim Cleaning

Zwischenreinigung / Nettoyage intermédiaire / Pulizia intermedia / Limpeza intermedia / Tussenreiniging / Enkel rengöring / Limpeza intermediária / Промежуточная очистка / Czyszczenie pobieżne



Expanded Drawing

Explosionszeichnung / Vue éclatée / Esploso / Vista detallada / Opengewerkte tekening / Sprängskiss / Vista explodida / Покомпонентное изображение / Rysunek rozłożeniowy





Thank you for choosing an iSi product.

Please read the Whipper
instructions carefully
before first-time use.

Discover the world of iSi:

Visit the iSi website and learn more about our extensive range of products: Our comprehensive collection of recipes from simply yummy to creatively sophisticated combinations offers you access to the entire culinary world of iSi. Let yourself be inspired!

Want to speak directly with a cooking professional? No problem! Our head chef is happy to answer your questions on our iSi blog, where you can find up-to-date, interesting information all about iSi. Take a look!

The iSi website provides detailed product information about all iSi Whippers/Siphons and iSi Accessories.

The detailed online instructions provide information about first-time use, cleaning, and troubleshooting iSi Whippers and Siphons.

www.isi.com/culinary

www.isi.com/culinary/us

If you have any further questions please
contact info@isi.com
For the US: isinorthamerica@isi.com

Guaranteed quality:

Every iSi Whipper and Siphon is thoroughly inspected before leaving the factory. iSi offers a two-year warranty for materials and machining, as long as faults are not determined to be the result of improper use. The warranty is effective from the date on the purchase receipt.

Register online now and we will extend your warranty!

Enjoy the benefits of a three-year warranty for materials and machining.

The warranty is only valid when original whipper parts from iSi are used, as given in the list of product components. The perfect function of your Whipper/Siphon can only be guaranteed if you exclusively use iSi chargers with it. No warranty or liability claim will be upheld for faults, damage, or consequential damage particularly determined to be the result of non-compliance and/or ignorance of the user instructions and the safety information therein.

FOR U.S. ONLY:

Limited warranty, Limitations and Warning: iSi products are thoroughly tested before they leave the factory, and iSi warrants for a period of two years that its products are free from defects in materials and workmanship and, if used only with other iSi products, will function as intended. iSi's liability in the event of a product's failure to meet this warranty is limited to repair or replacement of the product or, at iSi's option or if iSi is unable to deliver a replacement product, to refund the purchase price. In no event, however, shall iSi be liable for incidental or consequential damages. Any implied warranties are limited to the terms of the express warranties, including the two-year duration. iSi cream whipping systems, bottles and chargers are designed and engineered to function together as a system and involve gas under pressure. All iSi products and parts bear the iSi logo; iSi recommends that only iSi parts and products be used with iSi products, including that only iSi

chargers be used with iSi Whippers/Siphons and that iSi chargers be used only in iSi Whippers/Siphons. Failure to follow this recommendation or any failure to follow the instructions for use and care of the products invalidates this warranty and all implied warranties in their entirety as to any consequences of such failure.

WARNING: In addition, failure to follow this recommendation or any of the instructions 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. In the event of any personal injury, you should promptly seek appropriate medical attention.



Simply register online and take advantage of the extended benefits:
www.isi.com/warranty



For the US please refer to
www.isi.com/warranty/us

Whipper Data.

Max. service pressure PS	30 bar / 435 psig
Min. operating temperature	1°C / 34°F
Max. operating temperature	30°C / 86°F
Max. filling volume	0.5 L / 1 US pint 1 L / 1 US quart
Max. number of chargers to be used	1 iSi cream charger (0.5 L / 1 US pint) 2 iSi cream chargers (1 L / 1 US quart)
Usage	Approved for commercial use. For fresh, pure cream, and desserts. Suitable for cold preparations only.

Material List.

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



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.

Instructions for Use.

Cream/cream-based desserts should be cold when filled. Dispense cream/cream-based desserts from the whipper shortly before eating.

Preparation

1. Insert the head gasket into the head.
2. Insert dispensing piston into the head.
3. Screw the decorator tip onto the dispensing piston, not too tight but enough to be secure.
4. 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

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

NOTE: Never screw on the charger when the decorator tip is not attached to the dispensing piston.

7. 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!

8. Shake the whipper vigorously 6 times.
9. 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.

10. If using a 1 L iSi Whipper, repeat steps 6–9.

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. Hold on to the dispensing piston on the plastic part on the inside of the head. Then pull the dispensing piston out of the head.
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 piston and decorator tip using the cleaning brush. Completely remove any traces of fat or egg white.
5. 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 potable water direct 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 0.5 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 5–9.
4. Press the lever as far as possible and completely empty the iSi Whipper (hold “headfirst”) 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 “Basic 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. Content is too firm due to over-cooling.
 - Leave the whipper to stand at room temperature for around 5–10 minutes.
 - Pay attention to the operating temperature of the iSi Whipper.
4. No pressure/not enough pressure in the device.
 - Only use original iSi cream chargers.
 - Do not reuse empty chargers. They should be recycled.
 - Only operate the whipper “headfirst” with a vertical decorator tip because otherwise there could be a loss of pressure.
 - Pay attention to the maximum number of chargers to be used indicated in the Whipper Data.
 - The head was not firmly screwed onto the bottle by hand until it was secure.

- 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 your service center.
5. Too many chargers were used.
 - Pay attention to the maximum number of chargers to be used indicated in the Whipper Data.
 - “Release the pressure” and then set-up again.

The content being dispensed is too runny.

1. The whipper was overfilled.
 - “Release the pressure”, pour out the 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.
 - Place a filled and prepared iSi Whipper in the refrigerator for at least 1–2 hours.
 - Keep a filled iSi Whipper cold between uses.
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

The charger is difficult to screw on.

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 cream 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 diagram: Instructions for use).
3. The puncturing unit has been damaged.
—— Send the whipper to iSi or to 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.
—— Hold the bottle with the tip under potable water and clean the tip in warm running water.

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

1. The device 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 dispensing piston seal has been damaged.
—— The dispensing piston needs to be replaced and is available as an original iSi spare part.

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.
—— 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.

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.



Inspiring food.