



GOURMET WHIP PLUS SIPHONS

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The iSi Gourmet Whip siphon is a cream whipper to which air is incorporated through compressed air capsules. Thanks to this simple principle, we can make foam almost any mixture, sweet or salty and cold or hot. It consists of filling the siphon with the desired mixture, screwing on the head, loading it with the N₂O capsules, shaking it, letting it rest in the refrigerator or in a water bath, and our foam will be ready to be savored.

Technical data

- Cool and hot preparations.
- Stainless Steel bottle and head.
- Heat resistant silicone gasket.
- 3 different sizes: 0,25lt / 0,50lt / 1lt
- 3 decorator tips included
- Ergonomic charger holder stainless Steel red
- Dishwasher safe
- NSF Certificate
- Compatible with HACCP

Spare parts and accessories

- 69023-2287 Head complete stainless steel
- 69024-2290 Silicone gasket (red)
- 69025-2293 Decorator red tulip
- 69028-2316 Decorator stainless Steel
- 69027-2348 Charger holder stainless steel
- 69068-2708 Set 4 injector needles
- 69061-2714 Funnel & Sieve/fine mesh
- 69065-2722 Rapid infusión set in blister
- 69067-2717 3 decorator tips stainless Steel in blister

Format

69053Plus Gourmet Whip Plus ¼ lt.
Packaging measurements: 29,5 x 19,8x 27,3 cm
Weight: 6 kg
EAN:9002377014032

69021Plus Gourmet Whip Plus ½ lt.
Packaging measurements: 29,5 x 19,7x 29,5 cm
Weight: 7 kg
EAN: 9002377016036

69022Plus Gourmet Whip Plus 1 lt.
Packaging measurements: 32 x 21 x 34 cm
Weight: 8 kg.
EAN: 9002377017033

