

## The smooth Revolution – Wow your guests with the iSi Nitro System

**The iSi Nitro System enables to make cold brew coffee, tea and cocktails smoother and tastier than ever.**

Vienna/Amsterdam, **DATE, 2019** – Cold Brew Coffee meets nitrogen, giving it smoothness and an almost creamy texture – Nitro Coffee is currently one of the fastest growing food trends in the world. The nitrogen infusion offers a more intense, rounded and balanced taste experience. Reducing the bitterness of cold-brewed coffee with nitrogen emphasize the natural slightly sweetness of Coffee topped with a velvety foam crown. All that completely without sugar and added milk products – no extra calories necessary. Serving Nitro Coffee guarantees the wow-effect when serving your guests!

Inspired by this global coffee trend iSi has developed the iSi Nitro System for the preparation of Nitro Coffee and other Nitro-infused creations. Whether Nitro coffee, Nitro Fruit Tea Smoothie or layered Nitro Gin & Tonic - there are literally no limits to creativity with the iSi Nitro System. The extraordinary mouthfeel and a fascinating optical cascading effect will definitely wow your guests.

Nitro Drinks are the ideal complement to a menu or for enjoying it by itself either in the bar, a coffee shop, a restaurant or at home. Everyone can easily create their own signature drink with the iSi Nitro System. The iSi Nitro Whips and Chargers are manufactured in compliance with the highest quality and safety standards based on the entire iSi product philosophy.

*The iSi Nitro System will be presented at the Amsterdam Coffee Festival from 1<sup>st</sup> to 3<sup>rd</sup> March 2019 featuring recipes out of the iSi lab kitchen.*

### The iSi Nitro Device

- Max. filling volume of 1L for cold applications only
- Easy operation and cleaning: Completely dishwasher safe
- Made of high quality stainless steel for long life and safety.
- NSF-certified and developed for professional kitchens

### The iSi Nitro Chargers

- 2.4 g pure nitrogen per capsule - with filling guarantee – developed for exclusive use with the iSi Nitro Whip
- Chargers produced according to HACCP and highest hygiene standards - no oil residues guaranteed!
- Recyclable, high-quality steel
- Made in Austria



Recipes for the iSi Nitro Coffee Gin Tonic and the iSi Nitro Fruit Tea Smoothie are attached at the end of the Press Release.

### **About iSi Group**

The iSi GmbH was founded in 1964 as "iSi Metallwarenfabrik" in Vienna and is still an owner-managed company today. The group consists of three divisions: "iSi Culinary", "iSi Components" and "iSi Automotive". In all divisions, the focus is on the manufacture of pressurized gas chargers. The iSi Group with headquarter in Vienna is present worldwide with production and sales facilities, selling products to more than 90 countries. Christian C. Pochtler has been the owner and managing director since 1984.

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# Nitro Coffee Gin Tonic

Taste the difference

## Ingredients

500 ml water

40 g ground coffee

0.4 ml gin

100 ml Bitter Lemon

1 tsp. Pro Espuma

0.8 ml Tonic water

## Preparation

### Cold Brew Coffee

Brew water and the ground coffee for 24 hours in the fridge. Then pass through a coffee filter or kitchen roll. Then fill the Cold Brew Coffee together with the gin into the isi Nitro Whip, screw on 1 isi Nitro Charger and shake vigorously.

### Bitter Lemon Espuma

Mix Bitter Lemon and Pro Espuma and pass through isi Funnel & Sieve directly into a 0.5 L isi Whip. Screw on 1 isi Cream Charger and shake vigorously.

### Nitro Coffee Gin Tonic

Fill tonic with ice cubes in a tall glass, add Nitro Coffee Gin and cover it with Bitter Lemon Espuma.

# Nitro Fruit Tea Smoothie

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## Ingredients

**500 ml** water

**20 g** honey

**3 ×** fruit tea (teabag)

**70 g** mango puree

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## Preparation

Brew the honey and tea bags for 8 min. in hot water, afterwards fill it up with 300 ml cold water and brew in the fridge for 24 hours. Then pass through a coffee filter or kitchen roll into the iSi Nitro Whip, screw on 1 iSi Nitro Charger and shake vigorously. Pour the mango puree in a tall glass and pour the Nitro Fruit Tea over it.