

The new iSi Whipper Cap: increased efficiency and flexibility for pro kitchens

A small component that makes a major impact – introducing the new iSi Whipper Cap from iSi Culinary. Developed for professional use with the other products featuring the iSi system, the non-drip cap delivers a range of compelling advantages for the restaurant, hotel, catering and bar sectors.

Time and labour savings thanks to efficient mise en place

The iSi Whipper Cap is a long-awaited solution to a common challenge that all professional kitchens have to contend with. Deployed in conjunction with the iSi Cream Profi Whip, iSi Gourmet Whip or iSi Thermo Whip, the iSi Whipper Cap is a simple yet ingenious gadget that helps improve efficiency while adding flexibility to pro kitchen and bar operations. A real breakthrough, given that large-scale gastro and catering businesses prepare a large number of dishes each day. And thanks to the iSi Whipper Cap, sauces, soups and espumas can simply be added to the preferred whipper and sealed tight by closing the cap. This also means that the whippers can not only be stacked, but also transported or stored easily and in a space-saving way – ready for use when they are needed. To put the finishing touch to the dish, simply remove the iSi Whipper Cap and replace it with the head from the system and use the device as normal to serve fresh delicacies in the blink of an eye.

Advantages at a glance:

- Special steel and silicon cap – developed for professional use
- Perfect mise en place – ideal for preparing soups, sauces and espumas, etc.
- For simple and easy transportation of iSi whippers
- Suitable for hot and cold applications
- Dishwasher safe

iSi products are available from the iSi online store at [isi-shop.com](https://www.isi-shop.com), as well as specialist catering wholesalers.

Additional product information and recipe ideas can be found online at www.isi.com/culinary

PRINT-READY IMAGES

Please use the following link to download the high-resolution versions of the images below:

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iSi Whipper Cap



The iSi Whipper Cap is the ideal companion for easy storage and transportation of the iSi Whipper.



Rainer Kratzer, iSi recipe and product developer, with the iSi Whipper Cap.



About iSi

iSi Culinary is part of the iSi Group and one of three business units, that have been producing and exporting pressurised gas cylinders for various industries worldwide since 1964. A global market leader, Austria-based iSi Culinary is a byword for innovative, high-quality products for commercial and home applications. Its portfolio of products comprises seamlessly integrated devices, charges and accessories or use in the production of whipped cream, espumas, soups, sauces, desserts and sodas as well as creative nitro drinks. The company supplies its products to 90 countries worldwide from its Vienna headquarters.

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