

iSi Culinary at IWCC 2022

Signature nitro cold brew drinks revolutionising bar scene

Vienna, 11 March 2022 | **IWCC – the elite-level international barkeeping competition – is something that global trendsetter iSi Culinary wouldn't miss for the world. Mario Hofferer, host of the contest and multiple as well as reigning World Bartender of the Year, brought global market leaders iSi and Monin on board as high-profile partners and sponsors. In a separate masterclass feature held during the event, the two companies presented their joint Bar Kit, which is revolutionising the way that signature nitro cold brew drinks are prepared.**

From 28 February to 2 March, leading mixologists from all over the world converged on the Austrian hotel Sonnreich in Loipersdorf, Styria, to determine the winner of this year's IWCC (International Wörthersee Cocktail Cup). In the midst of fancy creations and big-name participants, iSi and French syrup manufacturer Monin were also present, putting the focus on nitro drinks in a separate masterclass.

Wow your guests with must-have drinks – served in the blink of an eye

As a driver of innovation, global market leader iSi Culinary is always one step ahead. And in 2019 the long-established Austrian company came up with what has to be the simplest system of all for creating nitro drinks: iSi Nitro. These days, nitro cold brew drinks and other nitro cocktail creations are an integral part of the offering at any self-respecting high-end bar, coffee shop or restaurant. Infusing beverages with nitrogen gas gives nitro an incredibly creamy texture and a thick velvety foam crown. The spectacular cascade effect in the glass also provides a great show effect in front of the guest.

Cold brew is another hot trend right now: preparing beverages using this method is a lengthy process as the coarsely ground coffee has to be steeped in cold water for hours. But if time is of the essence, the new Monin Cold Brew Syrup offers a convenient alternative – featuring all the qualities associated with a Monin product. Countless professional barkeepers have now discovered cold brew to mix espresso Martinis, cocktail classics and their own creative signature drinks.

Quick & easy to creative signature nitro cold brew drinks

During the competition iSi unveiled its new Bar Kit. Put together with the support of French syrup manufacturer Monin, it sets completely new standards for signature nitro cold brew drinks. In addition to the iSi Nitro, this must-have for discerning barkeepers comes with two iSi Nitro Capsules and a 250ml bottle of Monin Cold Brew Syrup. The concentrate gives pro barkeepers a quick solution for preparing delicious cold brews in next to no time. Thanks to the iSi Nitro system, the outcome is a mild, aromatic nitro coffee with an incredibly creamy flavour that couldn't be simpler to make. Unlike time-consuming standard cold brew methods, the Cold Brew Syrup only needs to be mixed with water at a ratio of 1:4 before it's ready to go. Perfect for creative signature nitro cold brew drinks! There's no limits on creativity, for alcoholic and alcohol-free beverages alike. The innovation clearly left quite an impression on mixologist Mario Hofferer: *"I know – and really rate – both the iSi system and Monin when it comes to creative drink creations. Both are an essential part of my barkeeping equipment. So I couldn't be happier to see two premium brands coming together like this to spread inspiration and a passion for experimentation in the bar."*

The smooth revolution: iSi Nitro

Inspired by **#morethantraditionalcoffee**, iSi is all about out-of-the-ordinary coffee creations that open up new horizons for the popular beverage. The iSi Nitro system transforms any cold brew, tea or cocktail into a uniquely velvety taste sensation by infusing it with nitrogen gas – and is perfect for use with Monin syrups! Turning classic beverages into attractive nitro drinks that check all the boxes – both from a taste and aesthetics point of view – in the blink of an eye. Bar owners, baristas and gastro sector pros can easily create their own signature drinks and set themselves apart from their competitors. And every cocktail can be prepared in front of the customer's eyes using the space-saving, practical and non-electrical system. Designed for professionals, the iSi system is safe to use, and – alongside low acquisition and maintenance costs (compared to costly tap systems) – its stand-out features include ease of use and the fact that it can simply be cleaned in the dishwasher.

Click [here](#) for additional information and a selection of how-to videos and recipe ideas using the iSi Nitro system.

The Bar Kit (recommended retail price €179 incl. VAT) will be available in Austria and Germany from [isi-shop.com](#) from mid-April 2022, and from [derksen.at](#). Soon after, it will also go on sale at all good C+C stockists and specialist beverage wholesalers in Austria, ahead of its scheduled launch in Bulgaria, the Czech Republic, Estonia, Latvia, Lithuania, the Netherlands, Poland, Romania and Slovakia.

iSi products are available from the iSi online store at [isi-shop.com](#), as well as specialist catering wholesalers and selected grocery stores.

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Daniel Bouton, Marketing and Event Manager at Monin, with iSi recipe and product developer Rainer Kratzer



The new Bar Kit for creative signature nitro cold brew drinks



The new Bar Kit for creative signature nitro cold brew drinks



Mixologist Mario Hofferer with the new Bar Kit



iSi Nitro system (iSi Nitro and iSi Nitro Chargers)



Marian Beke, The Gibson Bar London, presents the iSi Nitro at the IWCC Masterclass



iSi Nitro in action at IWCC: Lisa Simon creating her drink *Frühlingserwachen* (Spring Awakening) featuring a nitro espresso Martini, served with home-made macarons



iSi Gourmet Whip in action at IWCC: Igor Vas conjuring up a Modern Libre with cola espuma

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, capsules and accessories for 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 main production site in Vienna.

With iSi, delicious culinary delights can be created in no time at all.

Find inspiration at isi.com/en/culinary



Contact:

iSi GmbH
Kuerschnergasse 4, 1210 Vienna
Telephone: +43 (0)1 250 99 0
E-mail: presse@isi.com

Press contact:

Putz & Stingl GmbH
Badstraße 14a, 2340 Mödling
Katharina Deitzer
Telephone: +43 (0)699 123 424 23
E-mail: deitzer@putzstingl.at