



PRESS INFORMATION

iSi Easy Whip PLUS – for delicious whipped cream in an instant

Be it a “Franziskaner” (mélange with whipped cream), an “Einspänner” (espresso with whipped cream) or a “Kapuziner” (cappuccino) – the Viennese coffee tradition certainly calls for it and in any case, who would want to do without fresh whipped cream? It makes ice cream in summer, wintery hot drinks such as cocoa or eggnog punch and even your favorite cake taste instantly twice as good.

Whipped cream can be prepared quickly and easily in the new iSi Easy Whip PLUS. Now, we are presenting it in a new version with a high-quality stainless steel bottle, silicon charger holder and handy push button for effortless dispensing. The iSi Easy Whip PLUS is available in two sizes – 0.25 L and 0.5 L – at any well-stocked kitchenware store.

One major advantage of the iSi Whippers is the significantly larger whipping volume in comparison to, for example, preparation in a mixer. Depending on the fat content in the whipping cream, iSi guarantees at least double the output. With the iSi Easy Whip PLUS, in just a few seconds, you can prepare fresh, pure whipped cream that will last for up to 10 days in the fridge. And with this, delicious whipped cream is guaranteed whenever.





Inspiring food.

iSi – quality guaranteed

iSi stands for top quality worldwide. This is true for the manufacture of chargers as well as for the production of the cream and soda siphons. Each iSi Whipper and each iSi charger is thoroughly checked before the products leave the factory. What is more, iSi also extends the device warranty to 3 years for registered customers. www.isi.com/en/guarantee



iSi Culinary

The iSi Group's original field of activity was continually expanded over the course of the years. One constant factor hereby was the self-imposed commitment to always produce innovative quality products for household and gastronomy. Along with the N2O chargers for the production of cream and espumas, the CO2 chargers for the production of soda water are the core product of the culinary field of business. In recent years, new applications such as the espuma technique have come along in addition to well-known products for the preparation of whipped cream and soda water. Innovative products for the various needs in the gastronomy and household sectors are responsible for the success of iSi Culinary.

For inquiries please contact:

iSi GmbH
Kürschnergasse 4, 1217 Vienna
Tel.: +43-1-25099-590
Email: presse@isi.com
www.isi.com/en/culinary

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