

iSi Culinary makes clear commitment to prevent product misuse

As global market leader for pressurized gas cylinders, we are producing culinary systems of iSi chargers (N₂O, CO₂, N₂) & iSi whippers. iSi Culinary is a reliable partner in the food service industry for coffee chains, fine-dining and catering: The iSi System of iSi Whippers and iSi N₂O Chargers is used in international chains and high-end restaurants all over the world to create delicious whipped cream, coffee toppings, soups, cremes, espumas and more. That is the reason why we are a well-respected industry and have been successful in more than 90 countries for over 100 years.

As responsible manufacturer and premium supplier, we strongly oppose any misuse of our products and any sales for unintended purposes. Monitoring and choosing our distribution channels precisely, we are certain that we are not actively serving a grey market. iSi has been working with a network of professionally selected distributors to the food service industry ever since. We are frequently visiting our distributors and on a regular basis we discuss with them openly the market situation and their accounts. In case our distributors do not conduct according to our values, they are aware of the consequences that might lead to the termination of our cooperation.

We aim to support the prevention of misuse with the following measures:

- **Control of the Route-to-Market:** Continuing a professional process of carefully selecting distributors.
- **Close monitoring** of the market and our distribution channels.
- **Cooperation** with the government and local authorities in order to setup processes to further control the N₂O misuse and educate consumers about proper application of our products.
- **Warning language** on the packaging: We are indicating clearly that N₂O chargers must not be used for other purposes than intended and must not be inhaled.
- **iSi System:** iSi develops and distributes integrated culinary product systems consisting of iSi Whippers, a wide range of accessories and the iSi Professional Chargers (N₂O capsules).
- **Bringing culinary expertise** to the market: Our culinary DNA and our values of innovating, specializing & internationalizing define who we are:
In the 1980s, we developed with Ferran Adria the world-famous Espuma technique and until today we are cooperating with chefs worldwide to create new applications and recipes (find more here: www.isi.com/en/culinary/applications).

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, chargers 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 Vienna headquarters.



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