

Product relaunch

iSi Culinary presents the new Thermo XPress Whip PLUS

New year, new highlight for pro kitchens – iSi Culinary’s new look Thermo XPress Whip PLUS is a fresh take on its innovative, self-service, free standing whipper with thermal insulation for the gastronomy. With a convenient lever mechanism for even more control and numerous other advantages, this iSi whipper is perfect for use in café, patisserie, hotel and catering.

Vienna, 26 January 2021 | iSi Culinary, the Austrian manufacturer of chargers, whips and siphons, has set itself the goal of making kitchen processes more efficient and flexible than ever with its ingenious technical solutions. “The needs of the chefs, whose everyday lives we make easier with the iSi system, always come first,” confirmed Maria FÜRnhammer-Roskopf, Managing Director of iSi Culinary, summing up the system’s advantages.

Mobile, flexible and space saving – the new Thermo XPress Whip PLUS

The Thermo Xpress Whip PLUS has always stood out for its versatility. Whether it’s preparing freshly whipped cream, creamy desserts, whipped cream soups, sauces or finger food – using iSi Professional Chargers can deliver volumes many times higher than conventional methods. This helps to achieve a twofold to fivefold increase in output, while cutting costs. As a practical stand-alone device featuring a convenient lever system, the Thermo XPress Whip PLUS is extremely easy to use. Improved fine tuning now enables even more consistent portioning and safe application – no matter whether it’s operated by kitchen pros or for self-service by guests themselves. From the first to the very last portion, the whipper makes a winning impression with its appealing aesthetic and consistent freshness. What’s more, it’s also ideal for both warm and cold applications. These strengths are also reflected in the new design: a silicon housing in classic iSi red not only dovetails perfectly with the latest design featured in other iSi systems, it also provides safe, slip-free functionality. And thanks to the outstanding insulating properties of the double walled special steel vacuum flask, it keeps its contents warm or cold for up to four hours. The efficiency gains in terms of *mise en place* not only save time, but money too. Easy to dismantle and clean, the individual components such as the removable tip and adapter can be rinsed off and cleaned at any time. And now the entire device – even including the top assembly – can simply be put in the dishwasher for a full wash, ready to go in time for its next tour of duty.

New features at a glance:

- New lever action with improved fine tuning for easy, simple and safe portioning, as well as even more aesthetically appealing presentation.
- Top assembly made from stainless steel – the device is now fully dishwasher friendly.
- Functional new design in the distinctive iSi look.

The iSi Thermo XPress Whip PLUS is available from the iSi online store: isi-shop.com and catering wholesalers.

Other iSi products are available from the iSi online store: isi-shop.com, in well-stocked food retail market, specialist stores and catering wholesalers.

PRINT-READY IMAGES

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Frothy potato soup / iSi Thermo XPress Whip PLUS
[RECIPE](#)



iSi Thermo XPress Whip PLUS for use with iSi Professional Chargers



Curry sauce / iSi Thermo XPress Whip PLUS



Whipped cream / iSi Thermo XPress Whip PLUS



Maria FÜRnhammer-Roskopf,
Managing Director of iSi GmbH and
iSi Culinary

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 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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