

Safety instructions

- Never apply force.
- Follow the safety regulations on the charger packaging.
- Protect the chargers from direct sunlight and heat above 50 °C/120 °F.
- Store product components and chargers out of the reach of children.
- Only operate the device when it's filled.
- Only use the device for the purposes specified in this instruction manual.
- Only ever combine device heads and bottles of the same device type.
- Never combine parts of the iSi Gourmet Whip with parts produced by other manufacturers.
- Never attach the device head so that it is crooked.
- Never lean your body over the device when screwing in the charger.
- Never unscrew the device head from a pressurized device.
- The device gets hot to the touch when preparing warm applications.
- Never use the lever as a carrying handle.
- Never heat up the iSi Gourmet Whip on a stovetop, in the oven or in the microwave.
- Never store a filled device in the freezer or deep freezer compartment.
- The device is a pressure vessel. Dropping and/or damage turn it into a source of hazard and it may not be used again. Have the device checked by the iSi service center.
- Only disassemble the iSi Gourmet Whip in accordance with "Thorough cleaning", page 8.
- Check the material compatibility of any cleaning/disinfectant solution that is used.
- Do not carry out any alterations to the iSi Gourmet Whip. This will invalidate the warranty and lead to exclusion of liability.
- Read the instruction manual thoroughly and store it in a safe place to avoid operating errors.

iSi Gourmet Whip

By opting for the iSi Gourmet Whip, you have chosen an innovative iSi quality product for the professional kitchen and ambitious creative chef.

The iSi Gourmet Whip's strength is its versatility. It can be used to prepare fluffy, light whipped cream, desserts, Espumas, zesty mousses, finger foods, warm and cold sauces and creamy soups in a matter of seconds.



WARNING Only use original iSi cream chargers, which can be identified by the red iSi logo.

Product features

- Suitable for cold and warm applications
- Durable stainless steel bottle
- Max. filling volume of 0.25 L (half-pint), 0.5 L (one pint) or 1 L (one quart)
- Device head made from stainless steel with silicone grip protection and fixed stainless steel dispensing valve
- Lever with drip-stop
- Temperature-resistant red head gasket with tab for easy removal
- Decorator tips with stainless steel thread
- Ergonomic charger holder with silicone grip
- Stainless steel cap
- Easy to use cleaning brush
- Dishwasher-safe

List of materials



Product Component	Material
Stainless steel bottle	Stainless steel
Device head	Stainless steel, polyoxymethylene (POM), nitrile butadiene rubber (NBR), silicone
Head gasket	Silicone
Decorator tip	Polypropylene (PP), stainless steel
Charger holder	Chrome-plated zinc die casting, silicone

Spare parts

Product Component	Article number
Cap	2291001
Charger holder	2296001
Red head gasket	2290001
Cleaning brush	2236001
“Straight” decorator tip	2292001
“Plain” decorator tip	2294001
“Tulip” decorator tip	2293001

Instruction manual

NOTE: Disassemble the device into the individual product components before using it for the first time. Remove the transportation lock from the valve piece. Carry out basic cleaning as described under “Thorough cleaning” on page 8.

PRIOR TO FILLING

1. Check whether the head gasket is inserted in the device head.
2. Lightly (not too firmly) screw the preferred decorator tip onto the dispensing valve until it no longer turns.

FILLING

3. Fill the stainless steel bottle with the preparation.

NOTE: The maximum filling amount is 0.25 L (half-pint), 0.5 L (one pint) or 1 L (one quart). Pay attention to the external filling line and labelling on the base of the bottle. Do not overfill! The remaining empty space is required for optimum whipping results. Use a measuring cup.

Fully dissolve any sugar, powdered ingredients, etc. in the mixture before filling to avoid the formation of clumps. Any solid ingredients such as fruits, vegetables and coarse spices must be pureed and passed through a fine sieve before being poured into the bottle.

CHARGING

4. Screw the device head onto the stainless steel bottle so that it is straight and sealed tightly.



WARNING Never attach the device head so that it is crooked.

5. Insert 1 original iSi cream charger into the charger holder.

NOTE: Never insert the charger if there is no decorator tip attached to the dispensing valve.

6. Screw on the charger holder (with charger inserted) to the device head until you hear all of the contents of the charger release into the bottle.



WARNING Never lean your body over the device when screwing in the charger.



WARNING The device is now pressurized.

7. Vigorously shake the device.

NOTE: The required number of shakes is important for achieving the optimum consistency for your preparation. Overshaking or shaking the device too many times will cause the contents to solidify and it won't be possible to dispense all of the content from the bottle.

Refer to the following table to find the required number of shakes:

Type of cream	Fat content	Required shakes per charger
Fresh cream	36%	3-4
	33%	4-5
Non-perishable (shelf stable) cream	32%	5-6

For preparations with a low fat content (minimum 30%) or if the consistency is too soft, shake again if necessary.

8. Unscrew the charger holder and dispose of the empty charger.

NOTE: There may be a slight hissing sound when unscrewing the charger holder for reasons that are inherent to the system.

9. Repeat steps 5 to 8 when using a 1 L (one quart) device.

NOTE: Only 1 iSi cream charger is required for filling the 0.25 L (half-pint) and 0.5 L (one pint) devices. The 1 L (one quart) device requires 2 iSi cream chargers for filling, even if there is a reduced filling amount.

10. Screw the cap onto the piercing unit thread.

DISPENSING

11. To dispense the contents turn the device “upside down” (with the decorator tip in the vertical position) and gently press the lever.

NOTE: Dispense a small amount to test the consistency.



WARNING The device gets hot to the touch when preparing warm applications.

Important instructions for use

GENERAL

- If the device is not held properly when dispensing (with the head facing down and the tip in the vertical position) then pressure may be lost, which will mean that it is not possible to completely empty the contents of the bottle.
- Cold application: The cream/preparation should be cool when poured into the bottle.
- If the preparation contains gelatine, set it aside to cool to room temperature before pouring it into the bottle. After allowing the preparation to cool, fill and charge the iSi Gourmet Whip. Store filled whipper on its side in the refrigerator for at least 4 – 6 hours.



WARNING Never store a filled device in the freezer or deep freezer compartment.

English

- Warm application: The preparation should be hot when poured into the bottle. Keep the filled device warm in a bain-marie or water bath (max. 75 °C/165 °F).



WARNING The device will get hot.

- If a hot or slightly warm preparation has to be quickly cooled down to room temperature after pouring it into the bottle, the filled iSi Gourmet Whip can be left open in the fridge to cool (without the device head). The device is now ready for use (see “Charging”, page 4).
- The preparation should be dispensed from the device as close as possible to the time of consumption.
- Periodically clean the decorator tip during use (every 1 - 2 hours).
- Regularly oil the charger holder thread (common oils such as sunflower or olive oil should be used).

SERVICE

- Spare parts can be purchased individually at a low cost.



WARNING Do not carry out any alterations to the iSi Gourmet Whip.

- Contact your local dealer to order spare parts.
- Always send in a complete device for repair (i.e. head and bottle).

STORAGE

If the iSi Gourmet Whip is not going to be used again immediately, allow the components to air dry in a clean place (do not rub with a cloth). Store the iSi Gourmet Whip with all of the pieces disassembled and only handle clean (disinfected) parts with clean hands.

NOTE: Observe valid food hygiene regulations.

Cleaning



WARNING Check the material compatibility of the cleaning/disinfectant solution used before cleaning (see “List of materials”, page 3).

NOTE: For mechanical or manual cleaning, pay close attention to ensure that the correct cleaning solution or combined disinfectant and cleaning solution is used. The reaction time and the selected temperature are crucial for proper cleaning results.

THOROUGH CLEANING

1. Press the lever until the device is completely empty and has been depressurized. Remove the device head from the bottle. Remove the decorator tip.
2. Remove the head gasket for basic cleaning.

3. Rinse the product components with warm (not hot!) drinking water and a commercial cleaning agent and clean the dispensing valve and decorator tip with the cleaning brush. Fully remove any fat or protein residues.
4. Press the dispensing valve into the head from the top of the unit until it cannot go any further = CLEANING POSITION.

NOTE: If residue forms or if a blockage occurs: Bring the dispensing valve into the cleaning position, hold it from the outside with your finger and push the dispensing valve O-ring upwards using the bent end of the cleaning brush.

NOTE: In this model, the dispensing valve is fixed in the head and cannot be removed.

5. Put the product components in the dishwasher or wash by hand.

NOTE: Do not clean the charger holder in the dishwasher.

NOTE: Never use special stainless steel cleaning agents, scouring agents or abrasive sponges/brushes.

DISINFECTION

All product parts which come into contact with food can be cleaned as normal and then disinfected. Observe the appropriate instructions for use for commercial cleaning and disinfectant agents.

INTERIM CLEANING

The decorator tip can be unscrewed at any time for periodic cleaning.

QUICK CLEANING

1. Press the lever until the device is completely empty and has been depressurized. Remove the device head from the bottle.
2. With 0.25 L (half-pint), 0.5 L (one pint) or 1 L (one quart) warm water and 1 iSi charger follow steps 3 to 8 according to the "Instruction manual" (page 4).



3. Vigorously and repeatedly press the lever (with the head facing down) to quickly empty the device and to ensure that the device is not pressurized.
4. Disassemble the iSi Gourmet Whip into the individual product components.

NOTE: Quick cleaning is not a replacement for thorough cleaning.

Troubleshooting



WARNING Do not use force to open a pressurized iSi Gourmet Whip.

RELEASE PRESSURE: Place the device upright, hold a cloth over the valve or tip and gently press the lever until there is no longer any pressure in the iSi Gourmet Whip. Only then should you unscrew the device head from the bottle.

► **The content cannot be dispensed/content sputters from the tip**

There is a blockage caused by undissolved ingredients, sugar, fruit pulp or cores/seeds

- **“Release pressure” (page 10) and then follow the steps for “Thorough cleaning” (page 8).**
- **Ensure to dissolve the ingredients using pureeing, straining, etc.**

Content is too solid because there is too much binding agent or there has been excessive cooling

- **Recipes are inaccurate or must be adjusted.**
- **Avoid freezing the content.**

Cream or preparation has become too stiff

- **Reduce the intensity and number of shakes after charging during the next use.**
- **Follow the shaking instructions table under “Charging” (page 4).**

No pressure/not enough pressure in the device

- **Only use original iSi cream chargers.**
- **Do not reuse empty chargers; empty chargers must be disposed of immediately.**
- **Only operate the device with the head facing down and the tip in the vertical position, otherwise pressure will be lost.**
- **Refer to “Charging” (page 4) for the required number of chargers.**

Too many chargers have been used

- **“Release pressure” (page 10). The device is now ready for use again.**
- **Refer to “Charging” (page 4) for the required number of chargers.**

► **The content dispensed is too runny**

The device has been overfilled

- **“Release pressure” (page 10). Pour out the excess content. The device is now ready for use again.**
- **Refer to “Filling” for the maximum filling amount (page 4).**

The device was not shaken enough or was not shaken at all

- **Follow the shaking instructions table under “Charging” (page 4).**

Content is not cold enough

- **After the iSi Gourmet Whip is filled and ready to be used, chill it in the fridge for at least 1-2 hours.**
- **Cold application: Be sure to keep the iSi Gourmet Whip stored in the fridge between uses.**

Heavy cream doesn't contain enough fat content

- **Cream must have a fat content between 32-36%. Minimum fat content required is 30%.**

Not enough chargers or incompatible chargers have been used

- **Refer to “Charging” (page 4) for the required number of chargers.**
- **Only use original iSi cream chargers.**

Too little gelatine/other binding agent was used

- **“Release pressure” (page 10). Additional gelatine or other binding agents must be added to the mixture and then it must be poured back into the bottle.**

The binding agent (e.g. gelatine) was not used correctly

- **Please follow the instructions for use for the binding agent.**

► **Cream charger has not been pierced**

The charger used is not compatible

- **Only use original iSi cream chargers.**

The charger was inserted incorrectly

- **Insert the charger correctly.**

The piercing unit has been damaged

- **Send the device to the iSi service center.**

► **It is difficult to screw on the charger holder**

The charger used is not compatible

- **Only use original iSi cream chargers.**

There is too much resistance between the threads of the charger holder and piercing unit

- **Regularly oil the charger holder thread (common oils such as sunflower or olive oil should be used).**

► **Gas escapes through the valve or decorator tip during charging**

The device was charged without the decorator tip attached

- **Ensure that the decorator tip is screwed onto the valve before attaching the charger.**

Dispensing valve O-ring contains residue

- **“Release pressure” (page 10) and then follow the steps for “Thorough cleaning” (page 8).**

O-ring has been damaged

- **“Release pressure” (page 10). Send the device to the iSi service center.**

► **Gas escapes between the bottle and the head during charging**

There is no head gasket

- **“Release pressure” (page 10). Insert the head gasket into the head.**

The head gasket has been damaged

- **“Release pressure” (page 10). Replace the head gasket.**

The head was not screwed on securely enough

- **Screw the head onto the bottle in accordance with the instruction manual so that it is straight and sealed tightly.**

Bottle has been damaged on the bottle thread

- **“Release pressure” (page 10). Send the device to the iSi service center.**