

Thermo Xpress Whip Plus.

For easy preparation of fresh, pure whipped cream, delicious desserts, whipped soups and sauces. The iSi Thermo XPress Whip Plus is perfect for use in cafes, bakeries, hotels and catering.

The self-service, free standing cream whipper with thermal insulation.

Benefits

- Easy to operate
- Yields 4-5 times whipped cream content
- Time and labor savings
- Keeps food warm or cold for up to 4 hours
- Especially suitable for self-service at the buffet
- Mobile, flexible and space-saving
- For cold and warm applications



NEW AND IMPROVED - NOW WITH DISPENSING LEVER!



Product Features

- Free-standing whipper with innovative lever operation - for easy, smooth and safe portioning
- Stainless steel bottle and head - designed for professional use
- Double-walled, vacuum-insulated stainless steel bottle with insulated head for maximum thermal performance
- Head and bottle are completely dishwasher safe. Decorator tip and adapter can easily be removed for periodic cleaning
- Non-slip silicone drip-tray with stainless steel plate - for clean workstations
- 2 years warranty



Package Contents

- 1 x Stainless-steel bottle
- 1 x Head with silicon ring
- 1 x Stainless-steel tip
- 1 x Charger holder
- 1 x Riser tube
- 1 x Drip-tray
- 1 x Cleaning brush



Cold and warm applications



NSF-certified
HACCP-compliant



Dishwasher-safe



Item Name	Thermo Xpress Whip Plus
Item No.	181501
Color / Material	Stainless / red silicone
Capacity	1L
Box Dimensions: LxWxH	14.25 x 6.25 x 5.25
Case Pack	1
Case Dims: LxWxH (in.)	14.75 x 6.75 x 6
Case Weight (lbs.)	7



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