

Thermo XPress Whip

Best Practice & Trouble Shooting Suggestions



Preparation and Operation:



1. For optimal dispensing, follow these preparation techniques:

- Open the Unit & discard all packaging materials. Unscrew the push button & discard packaging.
- When preparing fresh whipped cream, use cold heavy (whipping) cream with 33-36% fat
- Cream must be pre-chilled to a temperature of 35.2°F -36.5°F before going into the bottle-. The Thermo XPress Whip will NOT heat / cool beyond the food temperature introduced into the unit.
- Always use original iSi cream chargers in your iSi equipment. Use of other than iSi branded chargers may damage your iSi Thermo XPress Whip and will void your 2 year Warranty.

2. For best results, prior to filling and charging, you must pre-cool to 35°F or pre-warm

- Pre heating/cooling enables the Thermal XPress Whip to maintain thermal efficiency for an extended period.
- Use refrigeration or a cold water bath to cool the bottle, riser tube, nozzle, and head of the Thermo XPress.
- Use hot water to warm. DO NOT microwave, place on a flame/burner, or place into the oven for warming.

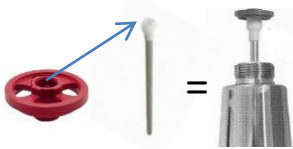
3. Fill the bottle to the fill line with 1 quart (total) of liquid

- Do not overfill the bottle; the head space is required for proper introduction of gas.
- Standard American Measure: 1 Quart = 2 pints = 4 Cups = 32 ounces
- Be sure that the total contents do not exceed a total of 1 quart liquid capacity. Over filling will result in less than optimal whipped product.
- If sweetener or flavoring is added to cream, use a syrup or powdered sugar.
- Avoid clogging the head by using an iSi Funnel and Sieve to strain out particulates.



4. Assemble the Bottle properly after filling

- Be sure that the assembled riser tube and red silicone head gasket/bottle seal are placed inside the bottle before screwing on the head.
- The Silicone seal sustains normal wear and tear from usage and washing. This part must be replaced if it is inflexible or damaged. Replacement parts are available through your local food service distributor.
- Be sure that the head is screwed on tightly before charging.



5. Proper charging requires 2 iSi Cream Chargers per Quart.

- Insert one iSi cream charger into the charger holder, then screw the charger holder onto the metal head until the gas is released into the bottle. Shake the whipper vigorously, up and down, 4-5 times. Unscrew the charger holder, discard/recycle the empty charger.
- Repeat with a second iSi Cream charger. Shake vigorously 4-5 times, again. Unscrew the charger holder, discard/recycle the empty charger, and replace the holder with the silver tone dust cap.
- When unscrewing the charger holder, a small amount of gas will be released around the charger holder, this is normal.
- Always shake between charging to allow gas to mix with liquid contents. This allows better absorption of the gas into the food preparation, and will produce a better cream consistency.
- Place the Thermo XPress Whip into the drip tray. The unit does not require additional shaking after it has been prepared. The riser tube does all the work.



Preparation and Operation, Continued:

6. Dispense by pushing the round button on top of the head, marked PRESS.

- Be sure that the dispensing nozzle is attached to the nozzle adaptor (2 stainless steel pieces); and that the nozzle adaptor is plugged into the socket on the metal head until it locks.
- Release the button when portion size has been dispensed.
- The initial flow (about 20 ML) will be liquid cream because the cream inside of the riser tube did not come into contact with the gas. Continue to dispense and proper cream consistency will follow.
- If the preparation appears not whipped enough, cover the dispensing nozzle with a towel, shake vigorously just 1-2 times more, and test again. Avoid over-shaking.



7. Intermediate cleaning

- The dispensing nozzle, nozzle adaptor, and drip tray can be removed at any time for necessary intermediate cleaning during service

Health and Safety:

Always follow the requirements of your local health department regarding the length of time that cream can remain unrefrigerated.

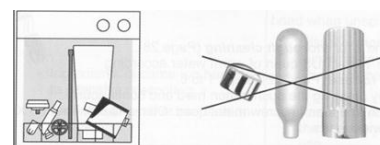
- When using the Thermo XPress Whip, the nozzle adapter and dispensing tip should be removed and cleaned (and re-cooled to 35°F for cold preparations) every hour. Additional nozzles and dispensing tips are available through your local food service distributor.
- The Thermo XPress Whip should not be returned to the refrigerator after 2 hours of counter use. It should be completely emptied if it has been outside of the refrigerator for 4 hours or more. The bottle and components should be cleaned, re-chilled to 35° F, and prepared using these instructions again.
- If the Thermo XPress Whip has been unrefrigerated for 2 hours or less, you can return it to the refrigerator and store it on its side overnight for use the following day. Shake 1 or 2 times vigorously and test the consistency of the cream – remember the riser tube may have liquid product inside of it and will need to be expressed before the correct consistency of cream is achieved.



Cleaning The Thermo XPress Whip

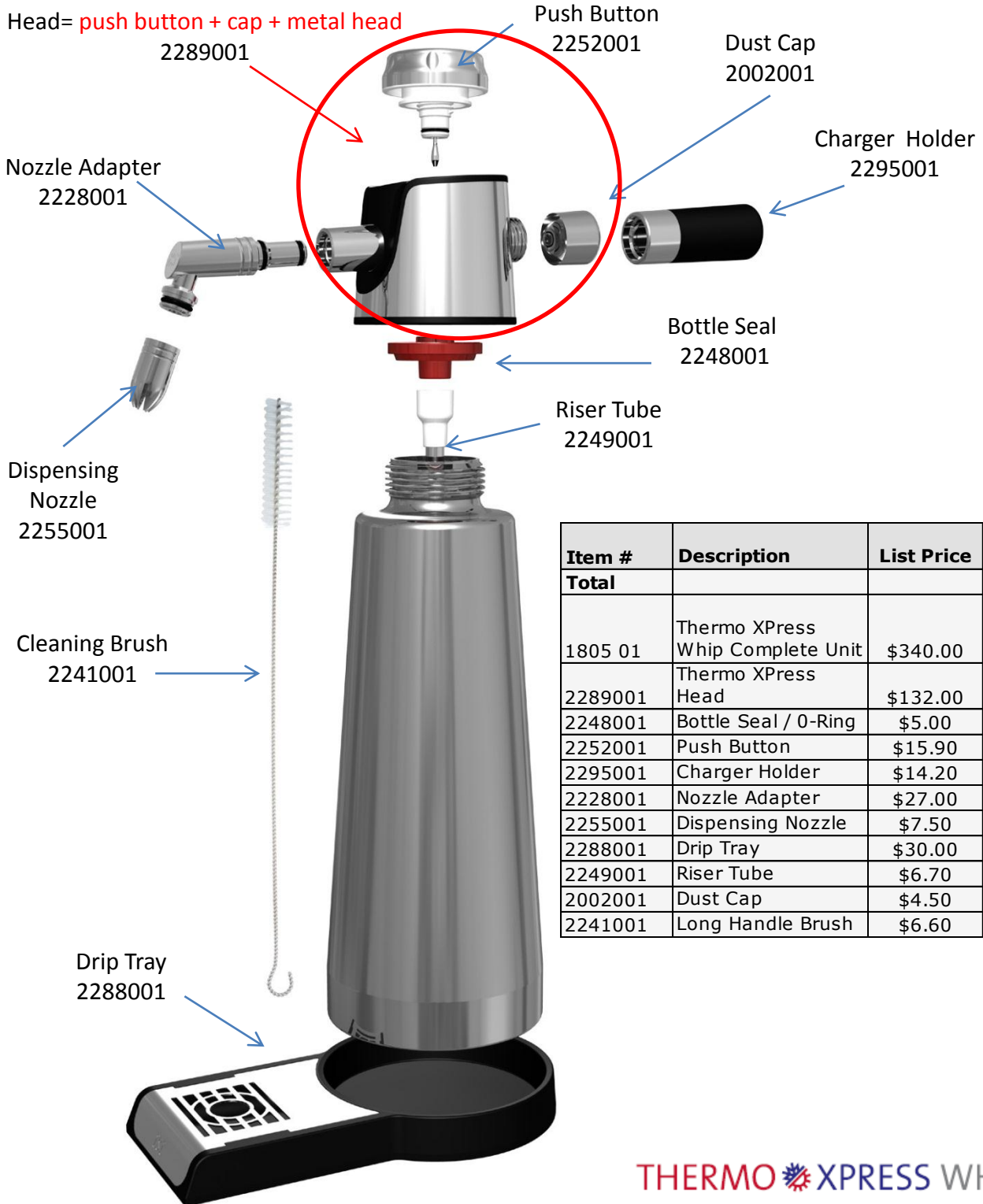
Thorough cleaning is required each day. All pieces are dishwasher safe, except charger holder and dust cap. Always empty the bottle of all contents and gas pressure by pressing dispensing button repeatedly to express any unused portion of cream and gas.

1. Unscrew the push button, then unscrew the metal head. Dismantle the Thermo XPress Whip into its component parts. The push button must be removed from the Head to ensure thorough cleaning.
2. Use the included long brush to completely clean the riser tube, dispensing nozzle and nozzle adaptor.
3. Rinse product parts with warm water. You may also put product parts into the dishwasher, except for the charger holder and dust cap. Recycle/discard used chargers.
4. All product parts that come into contact with the contents can be cleaned and then disinfected as usual, following the disinfectant instructions for use.



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Replacement Part Guide



Item #	Description	List Price	Case Qty
Total			
1805 01	Thermo XPress Whip Complete Unit	\$340.00	3
2289001	Thermo XPress Head	\$132.00	1
2248001	Bottle Seal / O-Ring	\$5.00	3
2252001	Push Button	\$15.90	3
2295001	Charger Holder	\$14.20	5
2228001	Nozzle Adapter	\$27.00	3
2255001	Dispensing Nozzle	\$7.50	3
2288001	Drip Tray	\$30.00	1
2249001	Riser Tube	\$6.70	3
2002001	Dust Cap	\$4.50	5
2241001	Long Handle Brush	\$6.60	3

THERMO  XPRESS WHIP

Item # 1805 01