



# Cream Profi Whip

## Best Practice & Trouble Shooting Suggestions

### Best Practice for Usage:

1. Fill the Cream Profi Whip canister with 1 quart of Heavy Whipping Cream and 2 ounces of flavored syrup for each pint of cream; gently shake ingredients in whipper to combine.



2. Check to be sure that the white head gasket is in place inside the head. Screw the dispensing tip onto the head. Screw the head onto the bottle securely

**TIP:** The cream mixture should be cold when poured into the whipper bottle.

**TIP:** Do not overfill – the remaining head room is needed to optimize whipping results.



3. Place a cream charger into the charger holder – piercing tip facing up

4. Screw the charger holder with cream charger onto the whipper. You will hear a gas release sound when the charger is pierced, and the whipper bottle will feel colder



5. Shake the device vigorously 8-10 times. Unscrew the charger holder and dispose of the empty charger. You will hear a slight hissing sound when you unscrew, this is normal. When using a Quart Size: Repeat steps 3 and 4 with a second charger

**TIP:** Use 1 iSi Cream charger per 1 pint of cream

**TIP:** Used iSi Cream chargers are 100% recyclable.

6. Dispense whipped cream canister in a top-down or head-first position, using your three fingers to press lever and your index finger and thumb to stabilize the inverted canister.

**TIP:** If the whipped cream still has a soft consistency, shake again.  
Avoid over-shaking



7. Store filled whippers on their side in a refrigerator. The cream will be fresh until the “sell by” date

**TIP:** When using a whipper that has been stored overnight, give it 2-3 shakes to stir contents. Avoid over-shaking before use.



## **Trouble Shooting Suggestions:**

### 1) Whipped Cream is too liquid - not holding its dollop shape

Not enough gas in the Cream Whipper

- ✓ **SOLUTION:** Two 8 gm cream chargers are required for a quart.
- ✓ **SOLUTION:** Always use original iSi Branded Cream Chargers

Device was overfilled

- ✓ **SOLUTION:** Carefully mind the max filling line for all contents going into the whipper.

Whipped Cream was not properly chilled

- ✓ **SOLUTION:** Chill whipped cream before use, and keep chilled during use

### 2) Poor Yield: too much whipped cream is left in the whipper after the gas is dispensed.

Always use the original iSi Cream Charger for accurate gas dispensing and safe operation

Check to ensure that the white Head gasket is in good condition and seated properly in the head.

- ✓ **SOLUTION:** If the head gasket is missing or damaged, the bottle will not seal properly and the gas will leak out of the whipper. Your dealer sells authentic iSi whipper replacement parts.

Over shaking can cause “choppy” cream which is difficult for the gas to push out.

- ✓ **SOLUTION:** Use the recommended shaking process noted in step #4

Whipper was not dispensed in a top-down manner

- ✓ **SOLUTION:** Review Step #4 for the proper dispensing technique. Using the correct technique places the gas in the proper position to push the cream out of the whipper.



iSi Whippers, Chargers and authentic Cream Profi Replacement Parts are available at your authorized food service dealer.

Visit: [www.isi.com/culinary/us](http://www.isi.com/culinary/us)

