iSi Nitro Whip™
iSi Nitro Chargers™

Start Serving Nitro Brew Today!

No Tubes
No Taps
No Hassles

Nitro Chargers
Nitro Coffee, Tea & Cocktails
16
## Nitro Whip

![Nitro Whip Image](image)

**Nitro Whip**

**Item** | **iSi Item #** | **Description** | **Application** | **Material** | **Color** | **Capacity** | **Dimensions** | **EAN Code** | **Case Pack** |
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| | 1790 01 | Nitro Whip* | For Infusing Nitrogen gas into liquid, for the preparation of Nitro coffee, tea, & cocktails | Stainless Steel and Silicone | Brushed stainless steel with brown silicone grip | 1 Quart (32 ounces) | 12.6" x 13.8" x 8.5" | 9002377217907 | 6 |
| | 0705 | Nitro Charger* | 16 per box | Nitrogen Gas N₂ | Recyclable steel | Metallic bronze | 2.4 grams | 2.7"L x 0.8”D | 900237207052 | 24 boxes |

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### Nitro Charger filled with Nitrogen Gas for use only with iSi Nitro Whip

1. **Use only iSi Nitro Charger**
2. **Remove empty charger AFTER dispensing all contents**

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**Nitro Charger**: 16 nitrogen gas chargers for the preparation of nitro coffee, tea & cocktails. Non-refillable. Max. amount for preparation: 1 L (1 US Quart) per charger. Always use iSi Nitro Whip and iSi Nitro Charger in combination and only in accordance with instructions. Do not use for other purposes! Keep the charger on until the bottle is empty. Do not inhale! Misuse can be physically harmful and dangerous to your health. Identification color: bronze. Recyclable steel. Volume: 15 ml (0.51 fl. oz.). Net content: 2.4 g (0.08 oz.) pure nitrogen gas, N₂ (E 941) under pressure, gross weight: approx. 28 g (0.99 oz.) per charger. Filling pressure: max. 150 bar. Never dispose of full chargers. Never use force when opening. Keep out of reach of children. Keep this information until use of last charger. Store at room temperature and keep dry. Keep out of sunlight and temperatures above 50°C/122°F. Best before date printed on bottom of carton.
Legendary iSi Quality designed for optimum performance and safety for every serving.

- Uses NEW Nitro Charger with nitrogen gas for authentic Nitro Brew beverages.
- Specifically designed valve safely regulates nitrogen gas pressure and introduction into the bottle.
- Suitable for cold applications up to 30º C / 86º F.
- NSF approved, stainless steel bottle and head – designed for professional use
- Non slip silicone grip on head and charger holder
- 2 Year warranty
- Nitro Chargers, in metallic copper color, designed only for use with iSi Nitro Whip. Cream Chargers, (N₂O) and other manufacturer’s nitrogen chargers will not work in the iSi Nitro Whip.

The iSi Advantage.

- Instantly join the fastest growing trend in coffee today
- Tableside presentation that will wow your guests
- Prepare what you want to offer: Coffee, Tea, Cocktails – you decide!
- Easily create memorable LTO’s and Daily Specials
- Proven iSi quality and safety
- Charger based solution for repeated perfect results
- Low set-up cost – no taps, no gas tanks, no space requirements, no kitchen area revisions
- Less maintenance and cleaning than keg system
- Easy to use, easy to train staff

For more information on the iSi Nitro Whip™ system, contact your local iSi Representative or visit us on line at www.iSiFoodservice.com. iSi Customer Service: isinorthamerica@isi.com or 1-800-227-2426

isi-nitro.com
Nitro Whip & Nitro Chargers Recipes

Nitro Coffee

INGREDIENTS
32 ounces of Cold Brew Coffee
1 Nitro Charger (Nitrogen gas)

Pour the Cold Brew Coffee into the iSi Nitro Whip, screw on 1 iSi Nitro Charger and shake vigorously. Dispense against the side of Pint Glass for optimal cascading effect.

Yield: two 16 ounce portions

Nitro Tea

INGREDIENTS
32 ounces water
20 g honey
6 teabags of fruit tea (red berries)
5 ounces mango puree
1 Nitro Charger (Nitrogen gas)

Brew water, honey and tea bags in the refrigerator for 24 hours. Then pass through a cone-shaped coffee filter into the iSi Nitro Whip. Screw on 1 iSi Nitro Charger and shake vigorously. Pour the mango puree into 2 tall glasses and dispense the Nitro Fruit Tea into each glass, above the mango puree, against the side of the glass for optimal cascading effect.

Yield: two 16 ounce portions

Nitro Coffee Cocktail

INGREDIENTS
29 ounces cold brew coffee
3 ounces of gin
7 ounces of Bitter Lemon soda mixer
3 sheets of Gelatin
5.5 ounces of Tonic

GIN INFUSED COLD BREW COFFEE
Fill the cold brew coffee and the gin into the iSi Nitro Whip, screw on 1 iSi Nitro Charger and shake vigorously.

BITTER LEMON FOAM
Mix bitter lemon with prepared gelatin, and pass through iSi Funnel & Sieve directly into a 0.5 L iSi Whip. Screw on 1 iSi Cream Charger and shake vigorously.

NITRO COFFEE GIN & TONIC
Combine tonic and ice cubes in a tall glass, add gin infused nitro coffee and top with bitter lemon foam.

Yield: two 16 ounce portions