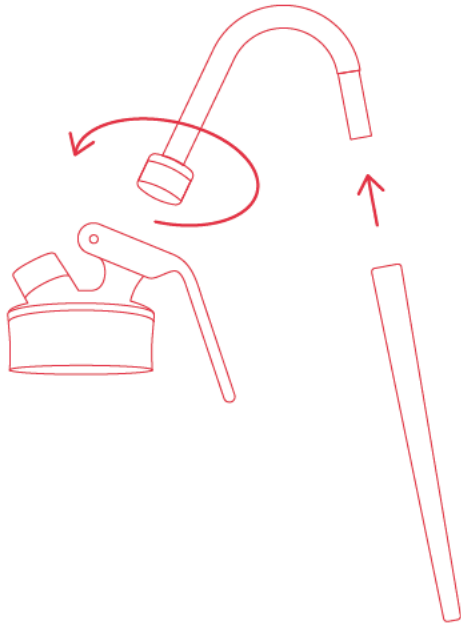


Usage



Rapid Infusion enables a liquid to be infused with different flavors in the shortest possible time. First, combine aromatic solids (e.g. herbs, spices, fruit) and a liquid (e.g. alcohol, oil, water, vinegar) in the iSi Whipper. By applying pressure into the iSi Whipper using an iSi cream charger, the flavor of the solids becomes infused into the liquid, which develops an unique taste.

When using the iSi Whipper for Rapid Infusion applications, iSi Rapid Infusion accessories provide an easy way of releasing the pressure and collecting any escaping foam or liquid in a container. The insertable sieve reduces the ability of solid particles to pass through and enter the head. The sieve is not used to empty the liquid from the bottle; this should be done using the sieve from the iSi funnel & sieve set or any fine mesh sieve.

The package contains:

- 1 sieve gasket 100 % silicone mounted on 1 sieve 100 % stainless steel
- 1 ventilation tube 100 % stainless steel
- 1 silicone tube 100 % silicone
- 1 cleaning brush

How to Use

Note: Please observe the illustrations in these instructions.

Note: With a 0.25 L or 0.5 L iSi Whipper, use max. 1 iSi cream charger, and with a 1 L iSi Whipper, use max. 2 iSi cream chargers.

1. Fill the iSi stainless steel bottle with ingredients. Note the maximum fill line which is marked on the bottle.
2. Pull the sieve gasket onto the sieve, making sure it is in the correct position (in the original packaging, the sieve gasket is supplied pre-mounted on the sieve).

Note: Solids must never be placed inside the sieve; always put them in the bottle.

3. After correctly mounting the sieve gasket, place the sieve inside the iSi Whipper.
4. Screw the ventilation tube onto the dispensing valve of the head as far as it will go.
5. Screw the head with attached head gasket onto the iSi stainless steel bottle so that it is straight and tighten by hand.
6. Attach the silicone tube to the ventilation tube.

Note: Please ensure that all Rapid Infusion components have been correctly installed and, in particular, that the head gasket has been inserted in the head before screwing the bottle and head together.

7. Insert the iSi cream charger into the charger holder in the correct position.
8. Screw the charger holder with the inserted charger onto the head until all of the charger contents have released into the bottle.

Note: The shaking frequency and rest time vary according to the recipe. Recipes can be found at www.isi.com/recipes/rapid-infusion or for the US at www.isi.com/us/recipes/rapid-infusion.

⚠ **ATTENTION:** During Rapid Infusion applications, never use and store the bottle horizontally or upside down!

9. Unscrew the charger holder and recycle the empty charger.

Note: If using a 1 L (1 US Quart) iSi Whipper repeat steps 7-9.

10. The whipper must be placed on a flat surface for venting the gas pressure. When venting, press the lever down fully to release the pressure. When pressing the lever, hold the silicone tube in a container to collect any spraying of the foam or liquid.

Note: Before use, make sure the ventilation tube is screwed on tight and that the silicone tube is secure.

⚠ **ATTENTION:** Never release the pressure while the iSi Whipper is upside down! Never use the ventilation tube to remove liquids (risk of blocking up the sieve and head)!

11. Check if the iSi Whipper is completely empty and there is no pressure left before unscrewing the head. Unscrew the head from the iSi stainless steel bottle.
12. Remove the sieve together with the sieve gasket.
13. Pour out the flavored liquid through the iSi funnel & sieve or any fine mesh sieve into a container.

Safety Instructions

- Only suitable for use with the iSi Gourmet Whip!
- Please observe the instruction manual for the iSi Whipper!
- If the pressure will not release, please contact iSi or your service center!
- During Rapid Infusion applications, never use and store the bottle horizontally or upside down!
- Never release the pressure while the iSi Whipper is upside down! Never use the ventilation tube to remove flavored liquids (risk of blocking up the sieve and head)!
- iSi Rapid Infusion accessories are used in combination with a pressurized bottle – dropping or damaging the bottle (e.g., cracks or deformations) is dangerous and it must not be used again!
- Only use the Rapid Infusion accessories in well ventilated areas!

Troubleshooting

Information on troubleshooting can be found in the instruction manual for the iSi Whipper or at www.isi.com/culinary.

Cleaning

Note: Before using the iSi Rapid Infusion accessories for the first time, carry out thorough cleaning as shown in the Cleaning illustration.

Note: Please observe the illustrations in these instructions.

1. Remove the silicone tube and unscrew the ventilation tube from the iSi Whipper at the silicone ring.
2. Separate sieve from sieve gasket.

Note: Do not use any sharp objects during cleaning.

3. Rinse the components with warm (not hot!) potable water and a standard cleaning agent and clean the ventilation tube and silicone tube with the included cleaning brush. Completely remove any traces of fat or egg white. All components of the Rapid Infusion accessories may then be cleaned in the dishwasher, as required.
4. Remove solids and clean the iSi Whipper as described in the instruction manual.

Note: For mechanical or manual cleaning, make sure that you use the correct amount of cleaning solution or combined disinfectant and cleaning solution. The exposure time and the selected temperature will determine the cleaning results.

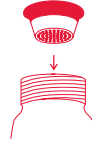
Usage



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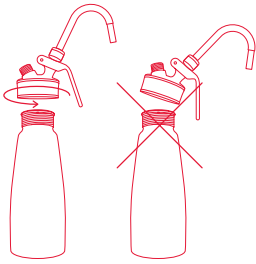
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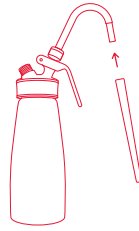
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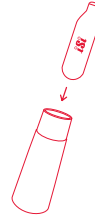
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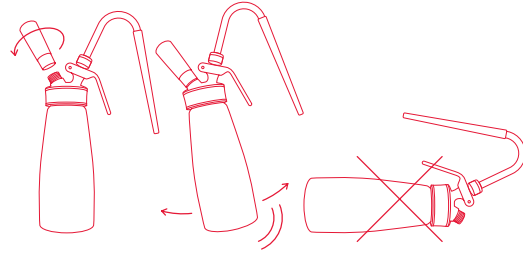
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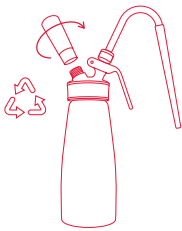
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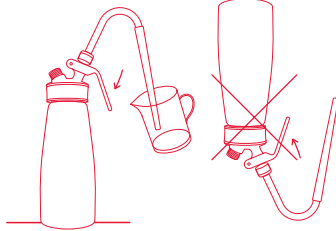
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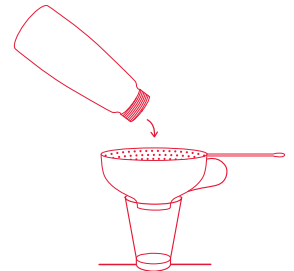
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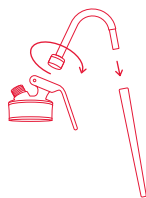


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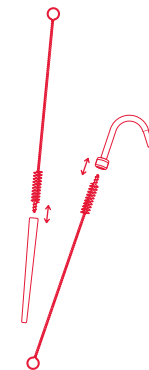
Cleaning



1.



2.



3.