

Rapid Infusion.

Use the iSi Gourmet Whip and the Rapid Infusion technique with herbs, spices, fruits, and even chocolate to rapidly transfer aromas to liquids such as alcohol, water, oil or vinegar.

Previously this process required days or even weeks, but with Rapid Infusion this is reduced to a few minutes.

Use the Rapid Infusion accessories with an iSi Gourmet Whip – by applying pressure into the iSi Whipper using an iSi cream charger, the flavor of the solids becomes infused into the liquid, which develops a unique taste. With the accessories you can neatly release the pressure and collect the escaping foam or liquid in a container.

Contents



Product Information.

Item No.	272201
Color / Material	Polished stainless steel / red silicone
Size	Suitable for iSi Gourmet Whip 0.25 L / 0.5 L / 1 L
Application	Infusing liquids such as alcohol, oil and vinegar with different flavors, herbs, spices and fruits quickly and easily.
Contents	Sieve gasket mounted on a sieve / ventilation tube / silicone tube / cleaning brush.
2 year warranty	X