

Common Use Tips

How do I ensure my whipper empties completely?

There are a few tips to ensure whippers empty completely. First, don't over shake cream or it will solidify. Higher fat content cream should be shaken 3 times, lower fat 4-5 times maximum. Second, always operate with the tip pointing down. Third, always use iSi chargers as they are designed to work specifically with iSi whippers. Four, don't use a mixture that is too stiff in the whipper.

How do I fix a leaking whipper?

There are a few things to check. First, ensure the decorator tip is securely screwed on. Second, check the head gasket to make sure it is inserted correctly and isn't damaged. Third, make sure the head has been properly cleaned. Fourth, make sure any cream additives are dissolved or stirred in prior to using the whipper. Otherwise, these additives may have blocked the dispensing system causing leaks.

Nothing is dispensing from my iSi whipper. What can I do?

This is most likely caused by a solidification of the contents during the cooling process. Leave the whipper stand at room temperature for 5-10 minutes. Then shake vigorously downwards to bring the mixture to the head. If this doesn't solve the issue, there may be clumps caused by seeds or bits clogging the valve. Turn the head upwards and release the pressure into a towel. Then, unscrew the head and clean the clogged valve. Be sure to strain the contents through a fine sieve before refilling the whipper.

The head on my iSi whipper won't unscrew, how do I fix this?

Release all the pressure from the whipper by holding the head upwards and depressing the lever. It's recommended to cover the outlet with a towel during this process. After pressure has been relieved the head should unscrew.