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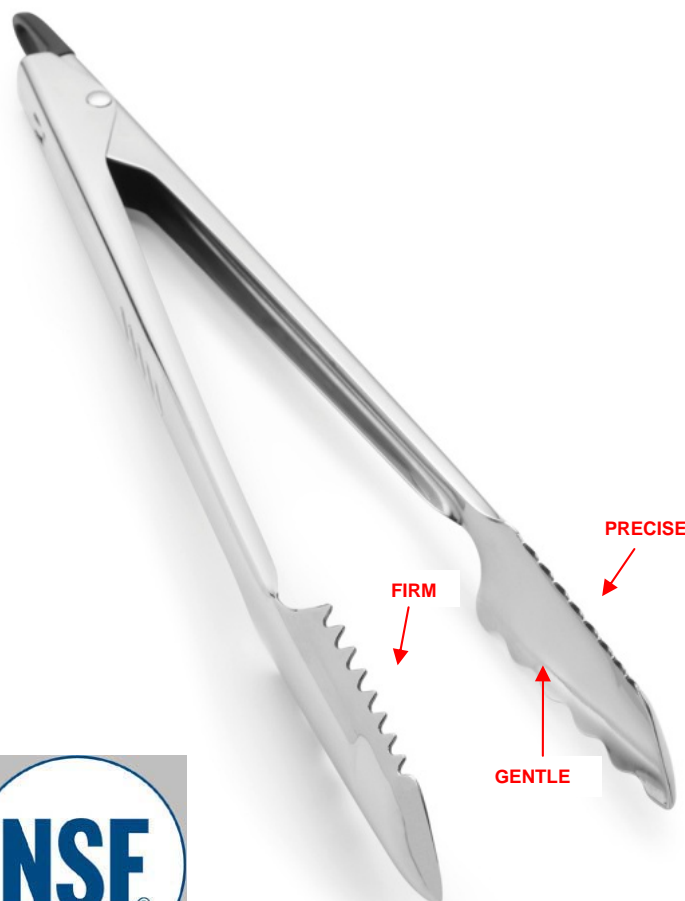
## Pro Tongs™ by iSi Provides a Grip that is Gentle, Precise, and Firm

New Tongs Offer Professional Cooking Benefits to Home Chefs

New York – Jan 7, 2009 – Designed with the professional chef in mind and now available to home cooks, **Pro Tongs** by **iSi North America** are a high-quality, professional culinary tool. In the creation of Pro Tongs, iSi took special care to ensure that this tool is uniquely efficient for preparing, cooking, grilling, serving, and handling ALL foods properly.

Unlike other tongs, stainless steel Pro Tongs feature a work area with three different multifunctional edges – it's like three tongs in one! The smoothly scalloped edge is **gentle** for handling delicate foods, such as fresh fruits and pastries while avoiding perforating the food. A straight side allows for accurate control of small items and is great for **precise** tasks such as deboning fish filets. The jagged edge ensures a **firm** grasp of foods that can be difficult to pick up, such as sautéed vegetables or pasta.

These unique tongs also open up into two different positions – a narrow position for comfortable handling of smaller foods and a wide position to handle large quantities or bigger food items. The tongs lock into a closed position for compact storage and have a



convenient hook for hanging. iSi Pro Tongs are made from 18/10 stainless steel with a chrome-plated flexible spring and high performance fiberglass reinforced nylon lock.

As the first NSF® certified locking tongs, Pro Tongs completely and quickly disassemble for thorough cleaning in the dishwasher, forever eliminating unseen food traps!

Available in three different sizes, 9", 12", and 16", Pro Tongs have a suggested retail price of \$20, \$25, and \$30, respectively.

### About iSi North America

iSi Group, the world's largest manufacturer of cream and food whippers, soda siphons and their respective chargers, was founded in Vienna in 1811. The company established its US subsidiary in 1977 that later became incorporated as iSi North America.

Its mission is to continue to capitalize on the rich iSi culinary heritage, offering products that enable the home cook to achieve professional results. Based in Fairfield, NJ, iSi North America can be visited online at [www.isinorthamerica.com](http://www.isinorthamerica.com).