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**iSi North America Salutes “Top Chef” Hosea Rosenberg
For Using iSi Whipper System Techniques in His Winning Menu**

Fairfield, NJ, March 3, 2009 – Leave it to a “top chef” to make his cuisine a winner with just the right finishing touches.

iSi North America, a leading provider of high-quality cream and food whippers, soda siphons, and kitchen tools, congratulates Bravo’s “Top Chef: New York” winner, Hosea Rosenberg, the Executive Chef at Jax Fish House in Boulder, Colorado for his recent win. Rosenberg took home this season’s \$100,000 prize and the coveted title of “Top Chef” with a three-course menu of sashimi trio, scallops with foie gras, and venison loin with celery root puree. Extra-special touches from Rosenberg included a foie gras foam on the scallops and carbonated blackberries with the venison—utilizing two exciting techniques common to the iSi Whipper System—espuma and carbonation.

“We’re so proud of Hosea and his incorporation of these culinary techniques that can be created using our Whipper System,” says Judiaann Woo, Executive Director of Culinary Development for iSi North America. “I think the judges were impressed by his ability to bring modern touches to classic dishes in ways that are both contemporary and respectful of tradition. We love that he was able to share these techniques with such a wide audience in such an exciting way.”

Rosenberg verifies that he used an iSi food whipper with a soda charger to create the effervescent, carbonated blackberries for his winning menu. “I use iSi whippers all the time in my restaurant back in Boulder,” he told Judiaann the morning after the show aired.

Richard Blais, last season’s most cutting-edge chef on the show, served as Rosenberg’s sous chef for the finale. He, too, is a fan of “high-tech” culinary equipment, such as iSi whippers, and actually encouraged Rosenberg to go with the carbonation effect.

Look for Rosenberg in an upcoming feature in *Food & Wine* magazine. He will also make an appearance at the Aspen Food & Wine Classic in June.

About iSi North America

iSi Group, the world’s largest manufacturer of high-quality cream and food whippers,

soda siphons, and their respective chargers, was founded in Vienna in 1811. Since the launch of their US subsidiary in 1977, iSi North America continues to charge the way as an innovator in the field of modern gastronomy. For back-of-the-house, front-of-the-house, and bar, the iSi system is the proven choice of top professionals around the world. In addition to a full line of whipper and charger systems, iSi manufactures and markets an array of high-performance, silicone-based, kitchen tools and products.

To learn more about how iSi can help your restaurant or business achieve your culinary and profit goals, call us at (800) 477-2426 or visit us online at www.isinorthamerica.com.