FRXSH MOUSSE

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From the heart of Switzerland comes a machine, the Mousse Chef, designed to meet the needs of chefs who are always looking to innovate, helping them raise the quality of the products they serve their guests. You want results that impress your guests and equipment that can keep up with you.
FRXSH represents a new generation of frozen food processors, made in Switzerland. A team that stands behind its products, thinks ahead and understands what you really need in the kitchen. Intuitive and easy to use thanks to its large colour touchscreen, the Mousse Chef can be used both by renowned chefs and by young cooks making their way in the restaurant world. The result is a product with the consistency of a smooth mousse and a flavour full of nuances. The possibilities, colours and flavours you can offer are endless. A genuine product whose ingredients keep their main nutritional properties during processing



Specifications

- Frozen food processing
- 5 processing intensity levels
- Chopping or whipping of non-frozen foods
- Automatic repeat function (up to 9 times)
- Portion selection (whole or in tenths)
- Processing at normal pressure or overpressure
- Quick processing function for smooth mixes without frozen pieces
- Programmable presets for 5 recipes
- Memory function for processing sequences
- Beaker overfill protection
- Programmable device settings
- Stand-by mode
- Remote WiFi connection for software updates, plus remote access for diagnostics and on-site-free servicing



Format

Packaging weight and dimensions: 18 kg, 59 cm x 30 cm x 45 cm
Machine weight and dimensions: 14.25 kg, 47.7 cm x 18.2 cm x 31.1 cm

EAN: 4262398310000
HS code: 85094000