FRXSH ESSENTIAL

100470 FRXSH ESSENTIAL



The FRXSH Essential brings together the core functions of the FRXSH universe in a versatile, durable and easy-to-use machine. Designed for food processing, it whips, chops, blends and works with both frozen and non-frozen ingredients, delivering all the essential features of the Mousse Chef range.
Its short-travel buttons with haptic feedback provide simple, intuitive control, so any member of the team can start working with it from day one.
An accessible way to bring FRXSH technology into your kitchen: as a first machine, to reinforce workstations when demand increases, or as a backup unit for catering and banqueting services. Performance and reliability when you need them most.

Specifications

Swiss quality built to last

Designed and manufactured in Switzerland, the FRXSH Essential stands out for its robust, durable construction. It comes with guaranteed spare parts supply and direct technical service, ensuring reliable performance and a long service life.



Compatibility and versatility

The FRXSH Essential and the FRXSH Mousse Chef share the same family of accessories, fully compatible across both models. Both machines are designed to work with stainless steel and synthetic beakers. In addition, with the appropriate FRXSH protectors, stainless steel or synthetic beakers from other machines in the same category can be reused.
Greater flexibility to start, upgrade or expand your kitchen equipment without giving up the possibilities of the FRXSH ecosystem.

Format

Packaging weight and dimensions: 16 kg, 59 cm x 30 cm x 45 cm
Machine weight and dimensions: 12.25 kg, 47.7 cm x 18.2 cm x 31.1 cm

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HS code: 85094000