

NEMOX[®]

PROFESSIONAL CLASS

Recomendados por la:



Asociación de
Cocineros brescianos



frix·air frx 180



FRIX-AIR



... to “frix” with fantasy
Mousses,
Sorbets,
Ice creams,
Sauces,
Soups



Frixair is the brand new NEMOX professional appliance suitable to prepare (...or “frix”) mousses, sorbets, ice creams, sauces and soups.

Frixair minces, mixes and blends all ingredients, either frozen or fresh, preserving the natural and rich taste of food, to get a velvety texture at the ideal tasting temperature!



FRIX-AIR

.... easily and quickly

1. With Frixair you can process a wide range of food easily and quickly, and serve the food immediately or use it for more elaborate recipes.
2. Simply add the ingredients to each single-dose plastic container as you like or following the indications in the recipe book and cover.
3. Put the containers in the freezer at a temperature of -20°C until the mixture is frozen.
4. Finally, process the mixture (180 g. ingredients max) as indicated in the recipe book. You only need 1 or 2 minutes for "frixing", depending on the selected speed.
5. The result is incredibly creamy and velvety: the temperature is ideal for use ... and taste is amazingly enhanced!



FRIX-AIR

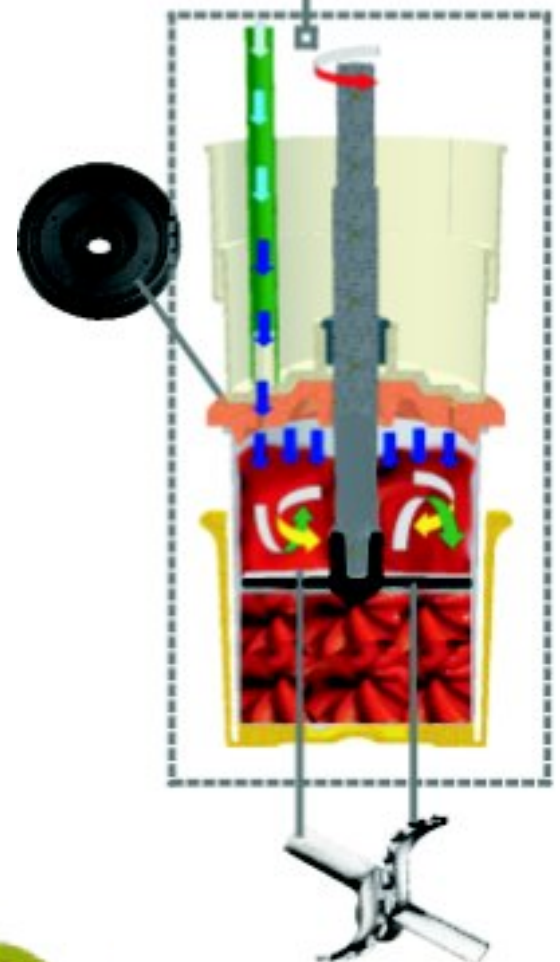
.... thanks to the advanced NEMOX technology!

The silicone packing seals the container while a pump supplies air at a pressure of about 2 bar.

The powerful motor of Frixair rotates the stainless steel blade at very high speed.

Two of the blade arms have cutting edges that can cut very thin portions of frozen food; the other two arms, shaped as airplane wings, produce such dynamic system as to create perfect mixing of air and ingredients under pressure.

The result is creamy and velvety.



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A sophisticated and complex system of mechanical, electrical and electronic controls always ensures a safe machine operation. An easy reset system allows restarting the appliance in the event of a user mistake.



Technical data

Maximum power:	700W
Rotation speed:	2000rpm
Air pressure:	2bar
Bowl volume:	300cc
Max. ingredients capacity:	180cc
Bowl size:	mm 72x90(h)
Machine size:	mm 205x335x495(h)
Machine weight:	19Kg.

Single-dose containers, made of a special material are suitable for microwave ovens and dishwashers.