

# NEMOX<sup>®</sup>

ITALIAN GELATO MACHINES & MORE



FRIX AIR

Equipment for your business and for your home



## FRIX AIR

### Data

20,5x33x49,5 cm  
21 Kg  
220V-240V 50-60Hz/1 - 600W

### Max quantity of ingredients

150cc

### Rotation speed

2000 rpm

### Air pressure

0.5 bar

### Accessories included

|                              |   |
|------------------------------|---|
| Stainless steel blade        | 2 |
| Whipping blade               | 1 |
| Rubber seal                  | 2 |
| Stainless steel bowl holders | 2 |
| Bowls with lid               | 5 |
| Blade-removing tool          | 1 |

Frix Air is a very versatile machine that allows you to produce an infinite number of products starting from fresh ingredients.

Frix air works quickly and easily!

Place the mixture in the appropriate 180ML (6 fl.oz.) single service plastic containers that are supplied with the machine, place them in a blast chiller or freezer and freeze them at a temperature of -20 °c (-4 ° f).

When necessary, simply remove the frozen container, insert it into the Frix Air and press the button:

“Start” lasting about two minutes Or the button “Fast” lasting about one minute depending on the preparation and the result to be obtained.

With few simple steps in a short time you will obtain a creamy and velvety mixture

Frix Air preserves and instantly restores the original taste and flavor of the products.

At the end of the “freezing” cycle, the temperature of the preparation is normally around -8 ° C.

With Frix air it is possible to prepare ice creams, sorbets, mousses, creams, soups, cocktails, sauces, cheeses, fillings and much more.

Frix Air is also equipped with a blade cleaning function to save time between compatible preparations.

Frix Air is easy to use, versatile and safe!

Work only with single-dose portions prevents the proliferation of surface bacteria that are extremely risky for the consumer’s health.

Once extracted from the blast chiller or freezer, the container undergoes only one milling cycle.

Processing the entire portion ensures that the cold chain never stops.

The small size of the containers also allows a great speed of freezing; save on space because they are easily stackable. This

allows immediate availability of diversified preparations.

The bowls in which the Frix Air preparations are processed are:

- single-serving;
- available in 5 colours in compliance with the HACCP standard to allow the identification and easy separation of the different preparations.
- made with materials for processing and conservation food;
- dishwasher safe;
- usable many times;
- economic;
- microwaves safe.

Maintenance and repair of the Frix Air is very simple, the mechanical and electronic systems are easily accessible and removable.

The machine only needs regular cleaning of blades, bowls and parts in action.

The Frix Air is a safe equipment, designed in compliance with the

strictest protocols.

The appliance does not work if the door is not perfectly closed and stops working if it is opened.

To Insert and remove the blade a special plastic tool is supplied with the machine

FRIX AIR is easy and fun, it enhances the skills and imagination of the professional user and allows to offer an original menu every day, with the minimum effort!

The machine is equipped with:

- 2 stainless steel blades
- 1 plastic blade
- 2 gaskets
- 2 steel container holders
- 5 containers with lids
- 1 blade disassembly tool



| TECHNICAL SPECIFICATIONS     | FRIX AIR                   |
|------------------------------|----------------------------|
| Item                         | 0094500250                 |
| Ean                          | 8024872350003              |
| Rating                       | 220-240V 50/60Hz/1         |
| Power                        | 750W                       |
| Rotation speed               | 2000 Rpm                   |
| Air pressure                 | 0.5 bar                    |
| Cups volume                  | 300 cc                     |
| Max. quantity of ingredients | 150 cc                     |
| Cups size                    | cm. 7,2 x 9,5 (h)          |
| Machine size                 | cm. 20,5x33x49,5 (h)       |
| Machine weight               | Kg. 21                     |
| Shipping carton              | cm 31,5x46x59 (h) - kg. 23 |
| Accessories included         |                            |
| Stainless steel blade        | 2                          |
| Whipping blade               | 1                          |
| Rubber seal                  | 2                          |
| Stainless steel bowl holders | 2                          |
| Bowls with lid               | 5                          |
| Blade-removing tool.         | 1                          |

