



15 good reasons
you "have to have"

frix·air frx 180



1

Frix Air is a **very versatile equipment** allowing to prepare an endless number of recipes starting from fresh ingredients. The possibilities are infinite.

After processing the frozen ingredients, Frix Air returns a perfectly **smooth and creamy texture**, with no grains or crystals.

Between the many different applications reported by our Chefs customers, here are a few suggestions:

- mousse;
- sauces
- patés;
- purées
- soups;
- fillings;
- sorbets;
- ice cream;
- cocktails;
- replaces your mortar!





2

Frix Air is **much more profitable !!**
Compared to similar machines:

- can process up to 10kg of food per hour;
- Two working speed selections;
- Processing is automatically performed at different speeds.
- Can process more food as it is faster;
- It is equipped with a rinsing cycle;
- It is easier to use;
- Does not require any specific skills;
- Is more flexible, bowls can be frozen in as little as 20 minutes in a shock freezer;
- Does not alter the structure of frozen food following freezing/defrosting/re-freezing;
- takes little room in the kitchen;
- it has a big price advantage;



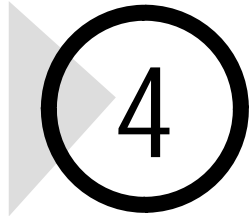
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Frix Air **preserves and returns** immediately the original flavor and taste of the frozen ingredients.

The temperature of the mixture can be adjusted to the personal taste. When “frixing” ingredients at -20°C the final temperature will be -8°C or less depending on the mixture.

A second processing “fast” cycle will increase the temperature to -4°C .





You will never need your mortar again!

The Frix Air can be a complete replacement for the old mortar, and open out a **thousand possibilities for creating a personalised blend** of herbs you have thought up all by yourself.

Solid, strong spices such as cinnamon or nutmeg must be chopped first, but otherwise, Frix Air does it all.

Frix-mix of spices



For 1 Frix Air cup: 20 g of chilli powder, 10 g of salt, 15 g of brown sugar, 15 g of mustard seeds, 2 dried chilli peppers 10 g of cumin seeds, 5 g of black peppercorns, 20 g of powdered garlic, 5 g of Cayenne pepper.

Put all the ingredients together and “frix”. Coat a joint of meat thoroughly, leave the spices to penetrate, and then roast.



5

With Frix Air recipes can be prepared at any time and put in the freezer.

Cooking will then be faster and a **larger number of customers can be served in shorter time.**

Put the Frix Air bowl **in a shockfreezer and in 20 minutes your recipe will be ready** to process!

You can take and deliver any **special orders in few minutes!**

With an accurate planning of the use of the Frix Air less kitchen staff will be required.

The preparation is always ready and available, it is taken out from the freezer only on demand.

The time for frixing your recipe (max 2 min) ... and the customer is served!

The Frix Air bowls are designed to go straight into the microwave oven.

3 minutes and the soup is ready!



6

Frix Air is a great equipment allowing to **increase the profits** of your restaurants as it:

- reduces the daily stress of preparing food;
- reduces preparation time;
- recipes can be prepared at any time;
- increases rotation of the tables as customers are served faster;
- allows a better balance between kitchen and serving staff.



These are a few reasons for which many Chefs' associations recommend Frix Air.

7

With the introduction of **Frix Air's technique**, cooking options have **been extended incredibly**.

Chefs can create a **much wider menu** as recipes can be prepared well in advance and in quantity suitable for more days of work.

With a bit of creativity recipe can be developed to be served as is or to complement other preparations.

A menu of soups, special hot creams will no longer be a dream !

Just remind to keep the special bowls in the freezer at -20°C .



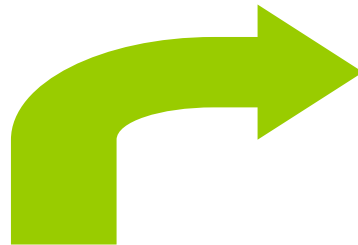
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Frix Air and **no more waste in the kitchen!**

You've got some left-over meat? Put it in a cup with an egg, a little cream and some breadcrumbs, freeze it and you will be able to make an instant filling, for 'vol au vents' for example.

Some blanched vegetables are left over? Put them in a cup with a little cream and freeze and you can make them into a powder.

Just think of foie gras powder, which you can effortlessly whip into a sauce.



Pea purée with stewed squids





With Frix Air **no restaurant is too small or too big.**

Compared to competitors one major advantage of the Frix Air is without a doubt its price and, the Frix Air's bowls cost virtually nothing.

This is one reasons for which many of our Chefs' customers have more than one Frix Air in their kitchen.

There are no limits to the applications; mousse, paté, fillings, sauces etc. ready in a moment with very different and **much better results** than with conventional preparation methods.

A small investment for a large profit !!!



10

Frix Air **utmost level of hygiene and safety.**

Processing the whole portion in the bowl, grants the maximum level of hygiene, bacteria cannot develop.

With Frix Air once removed from the freezer the bowl is processed and used.

Competitors' machine allows processing up to 10 portions.

This means that you can process up to 10 times, even in a prolonged time frame.

It is clear that even the most accurate chef can have a tough time to remove thoroughly and completely any residual part of the food processed. Then put the bowl immediately back in the freezer.

Particularly in peak hours.

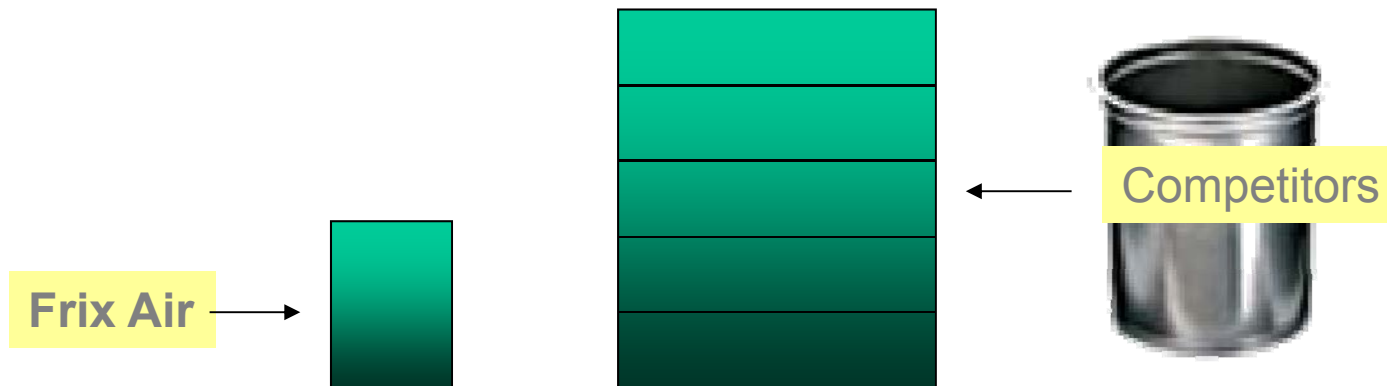
Leaving the bowl outside the freezer can happen, bacteria development is a fact.



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With Frix Air **every portion is identical to the other.**

It is known that when a mixture is put in a freezer or in a shock freeze, its components separate. Water, sugar, fats for instance develop into a structure as shown below:



With Frix Air the complete bowl is processed, **all the ingredients are perfectly mixed and homogenous.**

When making portions, as the competitors machines do, it is clear that **10 portion will have each a different saturation of ingredients.**

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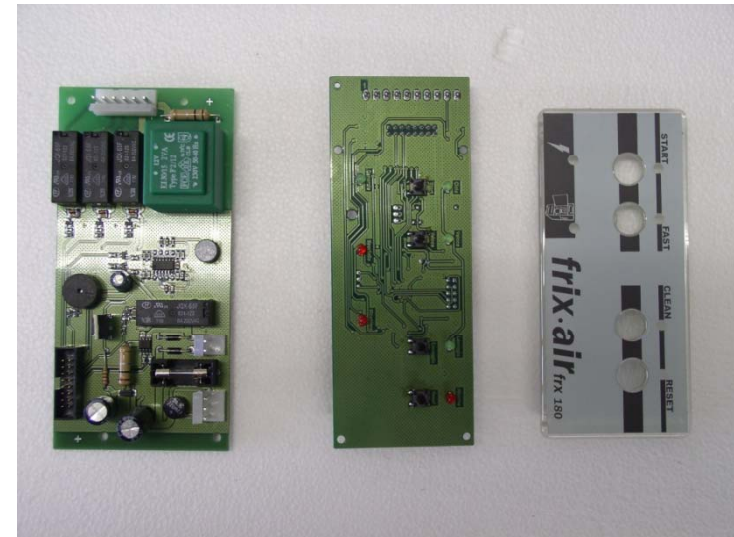
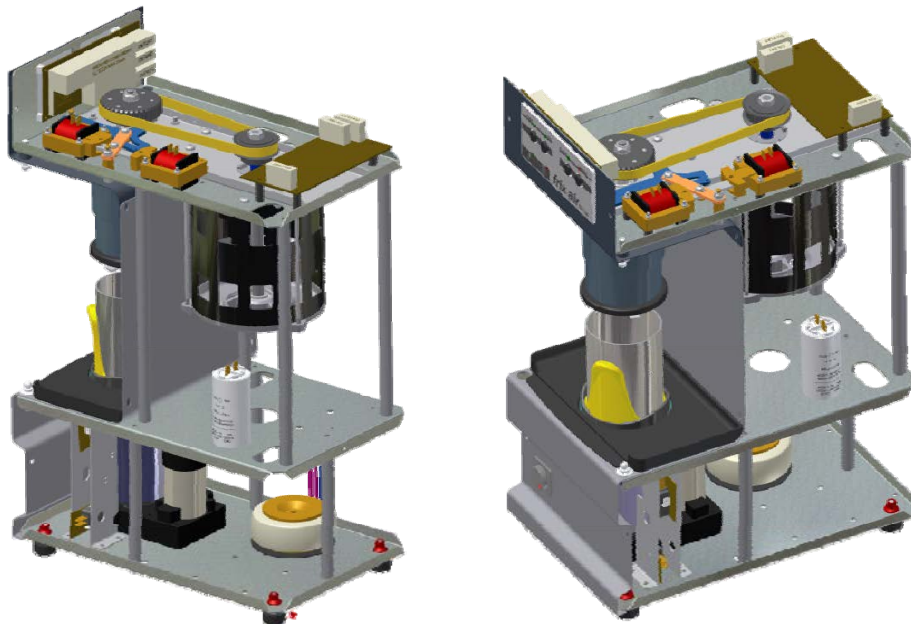
The Frix Air **bowls** are:

- compact, you process no more than you require;
- made of food grade material for freezing and processing food;
- dishwasher safe;
- microwave safe;
- re-usable;
- inexpensive;
- stackable;
- HACCP color coded for easy organization.



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Easy mechanic and electronic concept allow little maintenance.
When required, the electronic components can be replaced quickly
and are little expensive.



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Frix Air is **a safe equipment**, developed in compliance with the strictest safety rules.

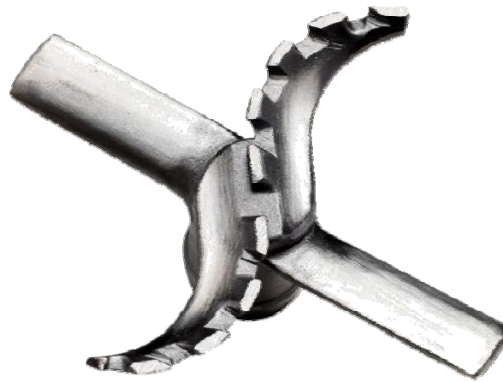
One specific feature of the Frix Air is its safety: it is foolproof.

The Frix Air cannot be started up as long as the door is open; it does not start to work until the door is shut.

No risks for the chef to handle a cutting blade. Frix Air is provided with a tool to insert and remove the blade.

The Frix Air does not do anything that may lead you astray:

the appliance itself puts the cup in the right position.





15

FRIX AIR guarantee great payback .

A rock-bottom investment with returns in less than a month.

Let's take strawberry ice cream as an example:

20 portions (75 g.) of strawberry ice cream can be prepared with:

500g fresh strawberries

400ml milk

300ml fresh cream

200g sugar

Staff costs

Total approx. 5,00 €
approx. 5,00 €

Profit on 20 portions x 4€

Total approx. 80,00 €
Margin 70,00 €

Daily consumption 20 portions

Investment for FRIX AIR

Margin 70,00 €
2,000,00 €

Days needed to cover investment

28



COMPARISON WITH COMPETITORS

	Competitors	Frix Air
Voltage	220-240V 50 Hz	230V 50Hz
Rated Power	1000W	700W
Net weight	14 kg	19 Kg
Noise Level dB	> 70	< 60
Blade RPM	2000 rpm	2000 rpm
Air pressure	1,2 bar	0,5 bar
Ideal freezing temperature	-20°C	-20°C
Machine dimensions		
width	200 mm	205 mm
depth	360 mm	335 mm
height	500 mm	495 mm
Machine case	painted alluminium + stainless steel	stainless steel

COMPARISON WITH COMPETITORS

	Competitors	Frix Air
Portion program	yes - 10 portion of 80 g. each	no - developed for 200 g. portion
Rinsing program	no	yes
Speed selection	no	yes
Glass door	no	yes
Adjustable feet	no	yes
Whipping blade	not included	included
Blades included	1	2
Gaskets included	1	2
Bowls included	2	5
Bowl holder included	1	2
Bowl capacity	1 liter	0,3 liter
max. filling	0,8 liter	0,18 liter
diameter	130 mm	72 mm
height	135 mm	90 mm
Bowl material	stainless steel	microwave safe plastics
Bowl holder material	Plastics	Stainless steel



NEMOX[®]
PROFESSIONAL CLASS

COMPARISON WITH COMPETITORS



frix·air frx 180





COMPARISON WITH COMPETITORS

Plus of Frix Air versus competitors :

- Highly hygienic, the complete portion is processed ;
- Thanks to the compact bowl size of the bowls, a large variety of preparations can be frozen.
- Bowls' lid is shaped to make bowls stackable, a lot of them can be fitted into a freezer.
- Immediate understanding of bowl content thanks to the 5 different colors (complying with HACCP rule)
- Very easy to use, just put the bowl and start the machine. No need to set the machine every time in function of the number of portions left in the bowl.
- Easy to clean;
- Bowls are dishwasher safe.
- Bowls are microwave safe.
- Bowls are extremely low priced.
- Cost saving. Because of the bowl size a chef can create his own recipe even with small leftovers.
- Energy saving. Thanks to the compact size and material of the bowl, freezing the preparation is very fast.
- Processing a full bowl allows an even density and a more uniform temperature of the preparation. In fact when processing portions, the lighter part of the mixture will be at the top of the bowl, while the heavier will be on the bottom (ex. strawberry ice cream will separate in water, milk, strawberry, sugar).

