



**NEMOX**<sup>®</sup>  
PROFESSIONAL CLASS



## Nemox Frix Air

- FRIXAIR is easy and fun to use; it enhances the capabilities and fantasies of the professional user.
- With FRIXAIR you can offer an imaginative and diverse menu to tease your customer's palate every day, and with a minimal effort.
- FRIXAIR speeds preparation of appetizers, entrées, main courses, and desserts.
- FRIXAIR is ideal for making mousse, sorbets, ice cream, sauces and soups, cocktails and hors d'oeuvres.

## Technical specification

**Dimensions** 20,5 x 33 x 49,5 cm

**Weight** 21 Kg

**Voltage** 220V-240V

**Max quantity of ingredients** 150cc

**Rotation speed** 2000 rpm

**Air pressure** 0.5 bar

## Accessories included

**Stainless steel blade** 2

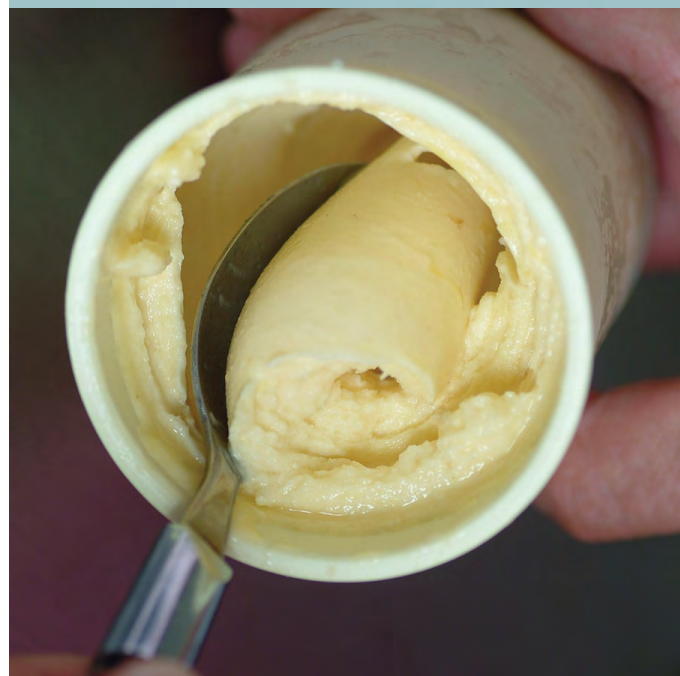
**Whipping blade** 1

**Rubber seal** 2

**Stainless steel bowl holders** 2

**Bowls with lid** 5

**Blade-removing tool** 1



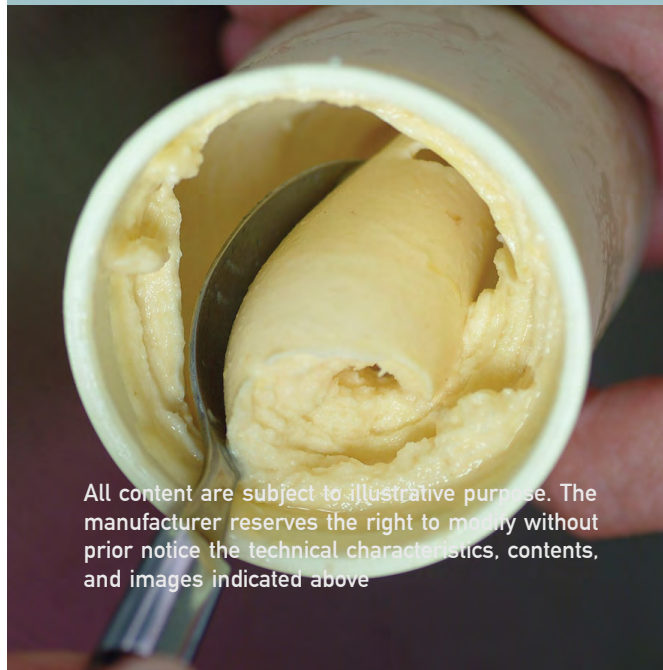


## Nemox Frix Air



## Nemox cups kit

Number of cups: 572 cup



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All content are subject to illustrative purpose. The manufacturer reserves the right to modify without prior notice the technical characteristics, contents, and images indicated above



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