

FRIX-AIR RECONSTITUTING MACHINE

This European machine takes frozen food and restores it to ready to serve, in seconds. It can be used in both sweet and savory applications such as mousses, gelatos, sorbets, ice creams, soups, sauces, dressing and more.

The process is simple. Start with ingredients that have been frozen to -4°F (20°C), in the provided canisters. The 1.25 cup capacity containers allow product to be transferred directly from the freezer to the machine. Insert the canister into the machine and start the process. The container is sealed tight and a pump supplies air to the food product. Simultaneously the motor rotates a series of high speed blades within the container. This rapid shaving of the product, by the blades and incorporation of air result in a smooth, creamy and velvety end product.

P340

MOTOR: 110 volts, 700 watts.

RPM: 2000.

AIR PRESSURE: 2 bar.

MAXIMUM CONTAINER VOLUME: 300 cc (1.25 cups).

RECOMMENDED CONTAINER FILL: 180 cc (0.75 cup).

DIMENSIONS: 8" width x 14" length x 20" height.

INCLUDED WITH MACHINE:

- 2 stainless steel blades.
- 2 rubber seals.
- 2 canister holders.
- 5 plastic, microwaveable canisters.

**PLEASE VISIT JBPRINCE.COM
FOR A VIDEO DEMONSTRATION.**



ADDITIONAL PLASTIC, MICROWAVABLE CANISTERS

Pack of 50 (5 different colors).

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RACLETTE - CHEESE WARMER

Commercial "Raclette" machine warms 0.5 wheel of cheese so it can easily be put on bread or directly to plates. Cheese holder can be tilted. 110 volts, 900 watts heat unit included. 20" length x 10.5" width x 16" height.

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F. DICK SAUSAGE STUFFER

World famous sausage making machine from Germany. Stainless steel frame with plastic piston and rubber seal. Easily disassembled for cleaning. Four tubes included. 6 liters or 12 pounds per load. 20" height. 6 months commercial use warranty from manufacturer.

D978



CUISINART COFFEE OR SPICE GRINDER

Stainless steel bowl and blade. Plastic housing. Transparent cover. 110 volts, 7" height.

P260