## Art.-Nr. 05-90385

Steamblend FRX-180 | Fluffy creams by micropuréeing frozen food



## Description

• The Neumärker Steamblend is used to micropuree pre-portioned food preparations with overpressure, directly from the freezer, without having to defrost them first

• The frozen food is milled off in fine layers and blended into a fluffy cream while air is added to it at a pressure of 0.5 bar

• The resulting cream can then be served, heated or further processed

• Fresh ice creams and sorbets, light and airy mousses and creams, soups, farces and fillings or even cocktails are prepared in no time

• Application:

1. Preparation: Fill the fresh ingredients into the portion cups and fill them up with a liquid of choice (e.g. fruits with fresh juice, fish or meat with cream for a farce, vegetables with stock for fine cream soups)



2. Deep-freezing: The pre-portioned cups are deep frozen at -20°C. The portion cups can be stacked in the freezer to save space

3. Micropureeing: If required, the portion cups are prepared à la minute in the Neumärker Steamblend

 Processing of ready-to-serve frozen portions always ensures fresh ingredients

• Micropureeing creates particularly creamy textures with volume

Ice cream and sorbets have the ideal serv after the preparation in the Steamblend
Salmon or poultry farces are pureed to a pure service of the service of

consistency

Intensive farces and soups can be prepare

• When micropureeing frozen ingredients, that are preserved, unfolded as a fine mousse a experience is intensified

• The natural, fresh colours and nutrients of preserved during preparation

The principle of micropureeing frozen ingrused mainly by top chefs in haute cuisine, t process used in many ambitious restaurant Steamblend is particularly popular in molec
The Neumärker Steamblend increases fle professional kitchen: The frozen preparation any time and can be used directly for servic

• Optimum cost efficiency in the kitchen anc complete purchased ingredients:

1. Even vegetable stems or fruit peel can micropureed

2. The fresh ingredients are immediately :

3. Only ingredients that are needed are piportion-wise

 $\bullet$  The frozen ingredients in the portion cup  $\varepsilon$  hygienic storage and an uninterrupted cold removing individual portions

• 2 speed levels: 2 minutes (Start) or 1 minute (Fast) for micropureeing a portion cup, depending on the preparation and desired consistency

• With quick cleaning function for cleaning the blades occasionally

• Maximum filling capacity of the portion cups with ingredients before pureeing: 150 ml. Total volume 300 ml (approx. 72 x 72 x 95 mm)

- Portion cups suitable for microwave and dishwasher
- Milling speed 2000 rpm
- Air pressure 0.5 bar

• The stainless steel blade sets have 2 blade arms to mill off extremely thin layers of the frozen preparation and 2 arms to optimally blend the supplied air with the ingredients to form a fluffy cream

• Included in delivery: 2 stainless steel blade sets, 1 plastic stirring blade, 2 seals, 2 stainless steel cup holders, 5 portion cups with lids, blade removal tool





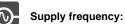
## **Technical data**



Electric power:



230V



50HZ / 60Hz

750 W

Width x depth x height:



Content / Capacity:

