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**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 consistency
- Intensive farces and soups can be prepared

• When micropureeing frozen ingredients, the texture is preserved, unfolded as a fine mousse and the experience is intensified

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

• The principle of micropureeing frozen ingredients is used mainly by top chefs in haute cuisine, the process used in many ambitious restaurants. The Steamblend is particularly popular in molecular gastronomy

• The Neumärker Steamblend increases the efficiency of the professional kitchen: The frozen preparation can be prepared any time and can be used directly for service

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

1. Even vegetable stems or fruit peel can be micropureed
2. The fresh ingredients are immediately processed
3. Only ingredients that are needed are prepared portion-wise

• The frozen ingredients in the portion cup ensure hygienic storage and an uninterrupted cold chain when 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:	750 W
	Voltage:	230V
	Supply frequency:	50HZ / 60Hz
	Width x depth x height:	205 x 330 x 495 mm
	Net-weight:	21 kg
	Content / Capacity:	150 / 300 ml