

# PRODUCT GUIDE



2019

CHAPTER

04

# APPLIANCES

# 2018

*Today we not only distribute a large number of successful brands we also offer a service of design, manufacture and distribution for other companies. In 2018 we began manufacturing and distributing the Crustastun. Using our product design service, sales and distribution knowledge to the fullest.*





## GELATO 4K TOUCH AUTOMATIC

The touch of just one button, will start a fully automatic production and storage process. The control board automatically detects the consistency of the ingredients being processed. It doesn't matter if you process gelato, sorbet, ice cream, frozen yoghurt or granita.

The electronic board operates a multi-process control and when the preparation is ready it automatically starts a unique storage cycle allowing you to keep the finished preparation in the machine as long as needed. Push a button and leave.

The refrigeration and blending systems are designed for long work cycles. The magnetic safety device automatically stops the paddle when the lid is lifted.

- ✓ 1 year on-site warranty
- ✓ Free starter kit of ingredients
- ✓ Density Control Switch

### TESTIMONIAL

"From a chefs perspective, buying high quality equipment is as vital as buying high quality ingredients if you want to bring out the best in both. In addition to high performance and a trusted brand, the need for consistency is imperative.

I have used a number of ice-cream machines over the years but I would say that the Nemox® is truly in a class of its own. As well as being a perfect size, it houses a superior motor, which is critical, whilst the smoothness of the moving parts delivers a perfect result every time. The fact that it features smart technology, where the machine determines the correct texture and density of the ice cream, is the icing on the cake. I am genuinely delighted with the Nemox® range and I would recommend it to modern kitchens and creative chefs."

*David Mulcahy, Craft and Food Development Director,  
Sodexo UK & Ireland*

## STARTER KIT

Gelato Starter Kit, provided with each machine, produces 6 different flavours. Each 180g bag produces approximately 1L of either Gelato, Sorbet or Yoghurt flavours inc: Hazelnut, Chocolate, Vanilla, Yoghurt, Strawberry, Lemon also available in bulk packs.

## DENSITY SWITCH (ALL MODELS)

Density control: When RPM drops due to the Gelato reaching the correct density or the paddles slow because of obstruction such as ice build up, the paddle, stops preventing damage.

## 1 YEAR ON-SITE WARRANTY (UK ONLY)

Nemox® Gelato Machines are covered by a one-year limited warranty against defects in material or workmanship. On site warranty repair Included in year one.

## MANUAL MACHINES

## AUTOMATIC MACHINES



CODE	10476-01	10443-01	10452-01	10444-01	10446-01	10449-01	10445-01	10442-01
MODEL	Gelato 5K SC	Gelato 12K	Chef 5L Automatic	Gelato 4K Touch	Gelato 5K Crea	Gelato 6K	Gelato 5+5K Twin	Gelato 10K Crea
BOWL VOLUME (LITRES)	3.2	6	2.5	2.5	3.2	5	3.2 + 3.2	6
MAX INGREDIENTS VOLUME Lt	1.75	3.60	1.40	1.40	1.75	2.50	1.75 + 1.75	2.80
MAX INGREDIENTS VOLUME kg	1.25	2.60	1.00	1.00	1.25	1.75	1.25 + 1.25	2.20
TIME PER BATCH min	12-15	10-12	25-30	12-15	12-15	12-15	12-15	10-12
CYCLES PER HOUR	4	5	2	4	4	4	4	5
MACHINE OUTPUT	7 L (5kg)/h	17.5 L (12kg) / h	2.80 L (2kg)/h	5.6 L (4kg)/h	7 L (5kg)/h	10 L (7kg)/h	14 L (10kg)/h	14 L (10kg)/h
PADDLE ROTATION SPEED rpm	70	60 - 130 Var	63	63	70	55 - 115 Var	70	60 - 130 Var
GAS USED	R404a	R404a	R134a	R404a	R404a	R404a	R404a	R404a
TIMER (T) INVERTER (I) AUTO (A) ELECT (E)	(A)	(I)	(A)	(A)	(A)	(I) + (E)	(A) + (E)	(I) + (A)
POWER RATING	650W	1300W	220W	400W	650W	800W	1200W	1100W

# ICE CREAM MACHINES

## AUTOMATIC



### NEMOX® CHEF 5L AUTOMATIC

Gelato Chef 5L, is a compact gelato machine for professional use and comes with removable bowl and density control.

It is possible to produce up to 1kg (1.4L) of mixture in 20-30 minutes. The refrigeration and blending systems are designed for long working cycles. The magnetic safety device automatically stops the paddles when the lid is lifted. When the production consistency is at the right density the machine automatically goes into storage mode, continuously lapping to keep the gelato mixture at the right consistency.



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10452-01 | 2kg / hour | Spare Bowl Available

- ✓ Preparation time 25-30 minutes
- ✓ 304 stainless steel inner bowl
- ✓ Hourly production 2 kg, 2.8 litres
- ✓ Fully automatic, storage mode
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2.5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Density switch
- ✓ Timer and refrigeration switch
- ✓ Removable bowl
- ✓ 220W



### NEMOX® GELATO 4K TOUCH

Gelato 4K Touch uses the latest technology available, creating an easy to use Gelato machine with fully automatic functionality. When the produce consistency is at the right density, the machine automatically goes into storage mode, continuously lapping to keep the gelato mixture at the right consistency. Five storage levels are available and can be set at any time during storage (from softer to harder consistency). Ice cream can be stored for a maximum period of 8 hours, after which the machine switches off automatically.



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10444-01 | 4kg / hour | Spare Bowl Available Page 160

- ✓ Preparation time 12-15 minutes
- ✓ 304 stainless steel inner bowl
- ✓ Hourly production 4 kg, 5.6 litres
- ✓ Fully automatic, storage mode
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2.5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ Removable bowl
- ✓ 400W





### NEMOX® GELATO 5K CREA

Compact, all-in-one automatic ice cream machine is equipped with sophisticated software to manage its functions. In addition to a manual function, the operator has at their disposal 4 specific production programs (gelato classico, semi soft ice cream, granita and shock freezing) as well as 4 storage programs.



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### NEMOX® GELATO 6K CREA

Compact, all-in-one automatic ice cream machine is equipped with sophisticated software to manage its functions. In addition to a manual function, the operator has at their disposal 4 specific production programs (gelato classico, semi soft ice cream, granita and shock freezing) as well as 4 storage programs.



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10446-01 | 5kg / hour

- ✓ Preparation time 12-15 minutes
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS housing
- ✓ Hourly production 5 kg, 7 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 3.20 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 650W

10449-01 | 7kg / hour

- ✓ Preparation time 10-12 minutes
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS housing
- ✓ Hourly production 7 kg, 10 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 5 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 800W

# ICE CREAM MACHINES AUTOMATIC



H - 1050mm



H - 1050mm

## NEMOX® GELATO 10K CREA

The 10K is equipped with sophisticated software which manages its functions. In addition to the normal manual function, the operator has 4 specific programs: Gelato Classico - Semi-Soft Ice Cream - Granita - Shock freezing. 4 Specific storage programs selectable depending on the different needs and characteristics of the product.

These automatic programs, as well as ensuring the best results, make the machine completely autonomous, leaving the operator free to focus on other tasks.



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product  
videos

## NEMOX® GELATO 5+5 TWIN CREA

The 5+5 Twin allows the operator to create two flavours simultaneously. Equipped with sophisticated software which manages its functions. In addition to the normal manual function, the operator has 4 specific programs: Gelato Classico - Semi-Soft Ice Cream - Granita - Shock freezing.

4 Specific storage programs selectable depending on the different needs and characteristics of the product. These automatic programs, as well as ensuring the best results, make the machine completely autonomous, leaving the operator free to focus on other tasks.



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online

10442-01 | 10kg / hour

- ✓ Preparation time 10-12 minutes
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS housing
- ✓ Hourly production 10 kg, 14 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 6 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1100W

10445-01 | 10kg / hour

- ✓ Preparation time 12-15 minutes
- ✓ Varied bade rpms (55 to 115 rpm)
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS housing
- ✓ Hourly production 2 x 5 kg, 2 x 7 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 2 x 3.2 litres
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1300W

# ICE CREAM MACHINES MANUAL



H = 1050mm

APPLIANCES: ICE CREAM MACHINES

## NEMOX® GELATO 5K SC

The Gelato Pro 5K SC is the countertop machine for restaurants world-wide. Functional, powerful, fast and convenient, it provides the highest quality in gelato/ice cream and sorbet preparation. Continuous operating capability allows the rapid production of several different flavours.



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## NEMOX® GELATO 12K

The Gelato Pro 12K has various advanced functions, but remains very easy to use. It is a very powerful machine, with a frontal production extraction system. With the Gelato Pro 12K it is possible to vary the rotation speed (60 to 130 rpm) of the mixing paddle to create the best results for each recipe! Put the paddles in reverse to extract the mixture through the front opening directly into a container.



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10476-02 | 5kg / hour

- ✓ Preparation time 12-15 minutes
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 5 kg, 7 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 3.2 litre
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 650W

10443-01 | 12kg / hour

- ✓ Preparation time 12-15 minutes
- ✓ Varied blade rpms (60 to 115)
- ✓ Easy cleaning through the drain valve
- ✓ 304 stainless steel blade with adjustable scrapers
- ✓ ABS Housing
- ✓ Hourly production 12 kg, 17 litres
- ✓ Air cooled
- ✓ 304 stainless steel inner bowl
- ✓ Stainless steel mixing paddle with removable scrapers
- ✓ Bowl volume 6 litre
- ✓ Magnetic safety device. When lid is lifted, the paddle stops automatically
- ✓ Timer and refrigeration switch
- ✓ 1300W





### NEMOX® MAGIC PRO 100 - GELATO STORAGE

Store your fresh ice cream, gelato, and sorbets at the ideal temperature for quick dispensing and serving. The Nemox Pro 100 is the only countertop ventilated gelato-ice cream storage and display case specifically designed for restaurants, caterers, coffee shops, and gourmet shops.

In only a small space, you can now prepare ice cream, gelato and sorbets; store it, and serve it.



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10436-01 | Countertop Design | Table Available

- ✓ Supply 220-240V, 50-60Hz, 1 phase.
- ✓ Maximum power 300 W
- ✓ Ventilated Evaporator.
- ✓ Stainless Steel
- ✓ Stores up to 10L of gelato
- ✓ 4 x 2.5L trays.
- ✓ Machine dimensions W980 x D550 x H360 mm
- ✓ Machine weight 43.6 kg or 98 lb.



### NEMOX® WIPPY 2000



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The liquid cream is stored in the removable tank, where it is indirectly cooled at 4°C, and holds it in perfect conditions.

The transparent lid provides a clear view of the cream level in the tank. The whipped cream has a significant overrun and a stable texture. Light or heavy creams can be used to get the desired type of whipped cream. These machines are equipped with a rotary pump.

The refrigeration system keeps the cream at the ideal temperature all the way through the dispensing nozzle. Working cycle can be stopped at any time.

Ease of cleaning makes it easy to maintain proper hygiene.

12731-01 | Countertop Design

- ✓ Supply 220-240V, 50-60Hz, 1 phase.
- ✓ Maximum power 520 W
- ✓ Capacity 2L
- ✓ Stainless Steel
- ✓ Production per hour 100L
- ✓ Machine dimensions W255 x D565 x H470 mm
- ✓ Machine weight 27.2 kg or 60 lb.

### TABLE FOR MAGIC PRO 100

High quality steel painted table available for Magic Pro 100.

10436-02 | Further details available at [mitchellcooper.co.uk](http://mitchellcooper.co.uk)



### FRIXAIR RECONSTITUTING MACHINE

Nemox® FrixAir is a professional machine for preparing a whole range of imaginative dishes from appetisers to desserts. It can prepare mousses, sauces, creams, soups, ice creams, sorbets and even cocktails.



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12060-01 | Fast production of frozen produce

- ✓ Supply 220-240V, 50Hz, 1 phase 120V 60 Hz
- ✓ Maximum power 600 W
- ✓ Speed of rotation 2000 rpm
- ✓ Air pressure 0.5 bar
- ✓ Container volume 300 cc
- ✓ Max Capacity ingredients 150 cc
- ✓ Cups Size 72 x H95 mm
- ✓ Machine dimensions W330 x D160 x H480 mm
- ✓ Machine weight 21 kg or 46 lb.

## NEMOX® FRIXAIR RECONSTITUTING MACHINE

FrixAir mixes and blends all of the ingredients into a delicate and velvety texture, preserving all of the natural flavours. It allows chefs to offer a diverse, varied and delicious menu each day. Plus you never have to waste expensive ingredients again!

Simply freeze or blast chill your ingredients in the plastic containers to -20°C. When needed, take them directly from the freezer and place in the stainless steel bowl holder, place in the Frix Air. The high speed blades mix, blend and aerate the frozen produce into a velvety liquid once again. Fresh ingredients can also be used.

Two cycle speeds are available; Press START for the standard cycle, which is 2 minutes or by pressing FAST you start a 1 minute cycle.

The silicone gasket seals the container whilst air under pressure of 2 bars is pumped into the container.

Whilst air is pumped in under pressure the powerful stainless steel blades rotate, slicing ultra thin slices of frozen ingredients, the other blades (aeroplane wing shape) mixes air and the ingredients producing the desired effect of a creamy, velvety texture.



### FRIX AIR BOWLS, PACK OF 50



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180ml bowls suitable for individual portions in 5 different colours to make it easy to distinguish mixtures made in advance. Microwave and dishwasher safe.

12061-01 | Colour coded

- ✓ 180ml capacity
- ✓ 10 white,
- ✓ 10 red
- ✓ 10 yellow
- ✓ 10 green
- ✓ 10 blue

# CRUSTASTUN COMMITTED TO HUMANE FOOD PREPARATIONS

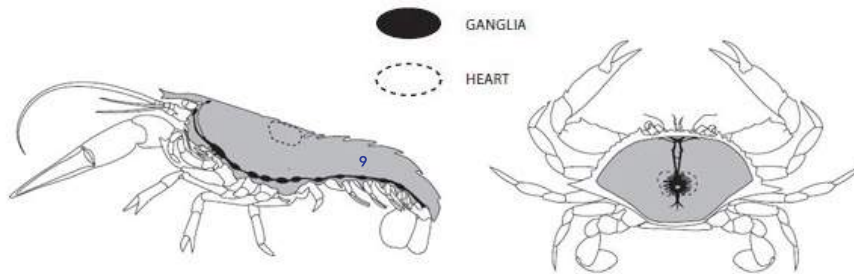
The Crustastun is recognised and approved by virtually every Animal Welfare organisation including the RSPCA in the UK and Australia, PETA (People for the Ethical Treatment of Animals), HSA and many French, Swiss, Austrian and many other animal welfare organisations worldwide.

Diners want to know that the food they consume has been treated fairly and no suffering has taken place – guilt free.

Many young chefs and culinary schools find it unacceptable to kill crustaceans by cooking them alive.

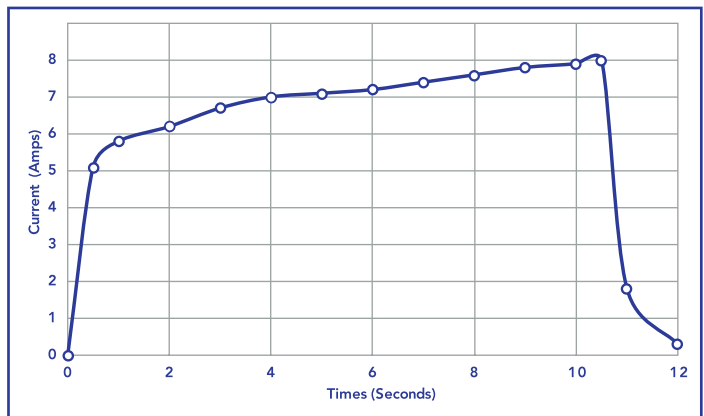
## HOW IT WORKS

The crustacean is placed belly down on a sprung tray in the unit. As the lid is closed, the shellfish and tray are pushed down by the electrode sponge into the saline solution. The operator then presses one of the stun buttons on the front of the machine and a current passes through the 13 brain centres of a lobster, or the two brain centres of a crab.



### Lobsters in 5 seconds, Crabs in 10 seconds.

Graph illustrates the typical current profile when stunning a crab during a 10 second stun cycle. The current peaks at 8 amps, even though a current of only 1.3 amps is required to successfully stun the animal.



## CRUSTASTUN

Crustastun, proudly manufactured by Mitchell & Cooper, is a revolutionary appliance created specifically to humanely stun crustaceans. Developed as an alternative to traditional methods of killing lobster, crayfish and crab, the Crustastun is recognised as the only humane method of stunning crustaceans ready for cooking.



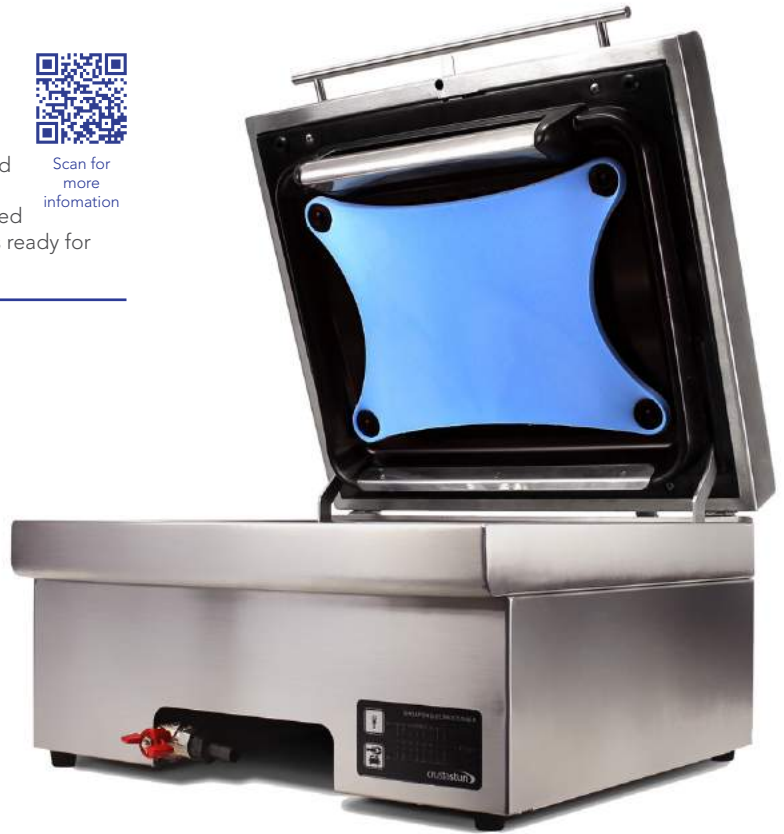
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12749-01 | Countertop Design

- ✓ Power Supply 220-240V or 110-120V
- ✓ Maximum power 1200 W
- ✓ 316 Stainless Steel
- ✓ Stun Tank W440mm x D360mm, 14 litres
- ✓ Product Size W500mm x H270mm x D470mm
- ✓ Weight 25kg
- ✓ Patents Worldwide

## SPARE SPONGE

12749-01 | Replacement



**A REVOLUTIONARY MACHINE WHICH SWIFTLY AND HUMANELY STUNS CRUSTACEANS READY FOR COOKING.**

## HUMANE - TECHNOLOGICALLY ADVANCED

No need to cook or butcher animals alive. The Crustastun will be a real benefit to chefs and fishmongers and is the result of extensive research and development at the University of Bristol, UK and the Silsoe Research Institute UK.

## QUICK - STRESS FREE

Crustacean is anaesthetised within a fraction of a second. A lobster or crayfish is ready to cook within 5 seconds and a crab within 10 seconds. The speed and efficiency of Crustastun reduces stress in food animals, resulting in a better flavour and texture.

## EASY TO USE - NO SPECIAL TRAINING NEEDED

Live crustacean is placed inside the brine-filled unit and the lid is closed. A preset electric current is delivered at the touch of a button. Now any member of kitchen staff can safely prepare lobsters and crabs without fear of knife injury.



# EXCALIBUR DEHYDRATORS

## PARALLEXX® HORIZONTAL AIRFLOW

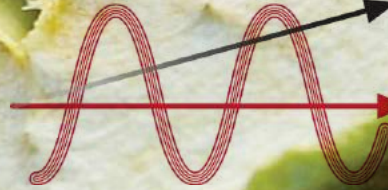
The fan heating element and thermostat are positioned in the back. Cool air is drawn in, heated and distributed evenly over each tray. This exclusive design helps food dry faster, retain more nutrients, and look and taste better without any rotation.

Food temperature remains stable preserving enzymes.  
Air temperature fluctuates to evaporate moisture faster.



Set Food Temperature

118°F



Leading Competitor – (No Hyperwave™ Technology). Food temperature continues to rise, killing beneficial enzymes and nutrients.

118°F



### EXCALIBUR 10 TRAY DIGITAL DEHYDRATOR



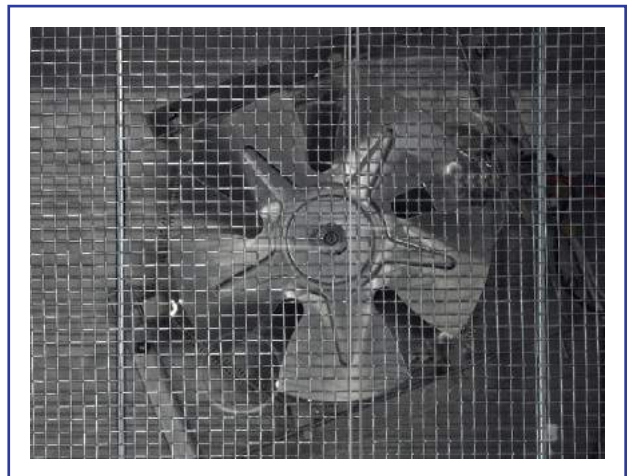
Scan for more information

Dehydrate large quantities of food with the 10 tray digital dehydrator from Excalibur. Stainless steel interior and exterior, 15" stainless steel trays allow for quick easy cleaning. Also comes with a removable drip tray for crumbs and spills. 99 hour timer, two-time, two temperature. Use first setting to start dehydration process at a higher temperature for a specified period of time. Use second setting to finish dehydration process at a lower temperature for a period of time.

10414 | H432mm x W438mm x D521mm

CODE	CONTROLS	POWER
10414-01	2 Timers & 2 Temperatures	600W

- ✓ Digital controller 2 time / 2 temp, 99 hours
- ✓ Removable drip tray
- ✓ Glass Doors
- ✓ Parallax horizontal airflow





### EXCALIBUR 4 TRAY DEHYDRATOR

4 trays, 11" (280mm) x 11" (280mm) each. Mesh screens are BPA free. Adjustable Thermostat 40°C to 74°C. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.



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10415 | H216 x W432 x D483mm | No timer

CODE	CONTROLS	POWER
10415-01	Temperature Only	220W



### EXCALIBUR 5 TRAY DEHYDRATOR

5 trays, 15" (380mm) x 15" (380mm) each. Mesh screens are BPA free. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.



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10416 | H216 x W432 x D483mm

CODE	CONTROLS	POWER
10416-05	Timer & Temperature	400W



### EXCALIBUR 9 TRAY DEHYDRATOR

9 trays, 15" (380mm) x 15" (380mm) each. Mesh screens are BPA free. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.



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10417 | H310 x W432 x D483mm

CODE	CONTROLS	POWER
10417-05	Timer & Temperature	600W



### EXCALIBUR 9 TRAY DEHYDRATOR S/S

9 trays, 15in (380mm) x 15in (380mm) each. 26 Hour Timer lets you set it and forget it. Unit automatically turns off when the set time is complete. Adjustable Thermostat 40°C to 74°C. Temperature range is low enough to preserve active enzymes in fruits and vegetables. Temperature range is also high enough to meet safety standards for dehydrating meat for jerky.



Scan for more information

10417 | H216 x W432 x D483mm | No timer

CODE	CONTROLS	POWER
10417-03	Timer & Temperature	600W



### PARAFLEX® DRYING SHEETS

Add ParaFlexx® sheets and you're ready to turn liquids and purees into fruit rolls, yogurt leathers, dried sauces, and much more. Or use them as nonstick baking sheets. Fits 5 and 9 or 10 tray models.



Scan for pricing online

12101 | 356mm x 356mm

CODE	MATERIAL
12101-02	Non-stick



### REPLACEMENT TRAYS

Stainless steel: Use with 5, 9 and 10 tray models. These trays are constructed of 304 grade stainless steel 1/4 inch square mesh so no polyscreens are needed.



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Plastic: Use with 5, 9 and 10 tray models.

380mm x 380mm

CODE	MATERIAL
12293-01	Stainless steel
12117-01	Plastic

## STICK BLENDERS BAMIX / KISAG

The Kisag range of professional blenders have a massively powerful 7,000 RPM, more power than other leading brands. All have a high performance motor suitable for continuous operation, with two selectable speeds of 14,000 and 17,000 RPM. They come with a versatile multipurpose blade that mixes, chops, grinds, stirs and purees ingredients directly in the cooking vessel; its round handle makes the blender extremely easy to operate with one hand.

- ✓ High performance motor designed for continuous use.
- ✓ Selectable speed, two speed motor
- ✓ Designed not to roll off countertop
- ✓ Unique handle design
- ✓ CE Certified





**BAMIX GASTRO 200 MIXER 200W, L185MM**

The Bamix can be used in liquids up to 20 litres and is a sealed unit unlike other stick blenders which have cooling vents that could allow unwanted liquid in. Ideal for liquidising and homogenising soups, stirs cream and batter mixes as well as chops, purees and liquidises vegetables in seconds.



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10035 | Lightweight (1kg) | 3 blade attachments | Additional Grinder Available

CODE	PRODUCT
10035-01	Bamix Gastro 200
10035-02	Grinder for Bamix Gastro 200



**KISAG POWER STICK BLENDER 20 250 WATT, L200MM**

This small hand held blender certainly packs a punch, with a two speed motor capable of up to 20,000 revs per minute. Uniquely designed to fit the hand allowing the palm to have a firm grip on the blender and giving more dexterity when blending.



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12597-01 | Continuous run of 8 minutes | Selectable speed, 15,000 / 20,000 RPM



**KISAG POWER STICK BLENDER 40 550 WATT, L400MM**

The ergonomic design of the Kisag stick blender handle allows for prolonged use with comfort. It makes the stick mixer easy to operate in any position and ensures it won't roll off a work surface. Heat resistant, the handle can hook onto the side of a cooking vessel.



Scan for stock availability

12596-01 | Continuous run of 15 minutes | Selectable speed, 14,000 / 17,000 RPM



**KISAG POWER STICK BLENDER 50 550 WATT, L500MM**

The ergonomic design of the Kisag stick blender handle allows for prolonged use with comfort. It makes the stick mixer easy to operate in any position and ensures it won't roll off a work surface. Heat resistant, the handle can hook onto the side of a cooking vessel.



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12596-02 | Continuous run of 15 minutes | Selectable speed, 14,000 / 17,000 RPM



## 1HP / 3HP BLENDERS

### OMEGA

High-speed commercial blenders equipped with either a 1-HP or 3-HP commercial-graded motor, which compensates for light or heavy mixing by automatically increasing or decreasing the speed as needed. Omega blenders are known for their durability.

Tritan (BPA free) impact resistant container with measuring marks up the side. UL-approved for home and commercial use. Omega Blender comes with a 1-year limited for commercial use.



#### OMEGA BLENDER SPARE JUGS

Spare or replacement jugs for the 1HP and 3HP blenders.

10491

CODE	CONTROLS
10491-02	1HP Blender
10491-03	3HP Blender



### OMEGA 1 HP BLENDER

The Omega 300 Blender is the ideal mix of size, power and performance. The compact base encases an efficient 1-HP motor to blend an endless variety of ingredients into a smooth, silky texture.



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### OMEGA 3 HP FOOD / BAR BLENDER

Omega equipped the 400 series of blenders with the perfect combination of features, warranty, quality construction, and durability. Certified for ETL Sanitation, this machine can be used in restaurants and juice bars. Blend an endless variety of ingredients including ice into a smooth, silky texture with this blender. 64oz container.



Scan for stock availability

12081-02 | 1 HP Power | CE

- ✓ 1 peak horsepower motor
- ✓ On/Off & High/Low control
- ✓ Recessed Coupling System
- ✓ Self-lubricating ball bearings
- ✓ 4 Gripper feet for stability
- ✓ 3.2kg
- ✓ W159 x D209 x H400mm
- ✓ Spare jugs available (see page 106)

12082-03 | 3 HP Power | CE

- ✓ 3 peak horsepower motor
- ✓ On/Off & High/Low control
- ✓ Recessed Coupling System
- ✓ Self-lubricating ball bearings
- ✓ Unbreakable Eastman® Tritan Copolyester Container
- ✓ 4 Gripper feet for stability
- ✓ Weight 6.80 kg
- ✓ H489mm x W229 x D197 mm
- ✓ Spare jugs available (see page 106)



[WWW.MITCHELLCOOPER.CO.UK](http://WWW.MITCHELLCOOPER.CO.UK)