FRXSH®

dance the taste



FRXSH Mousse Chef

Kitchen Appliance

Operating Instructions

SYLVESTO&CO.

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EN

SYLVESTCO.

Imprint

Dear customer,

Thank you for the confidence you have placed in us by purchasing a FRXSH Mousse Chef.

The Mousse Chef is manufactured in Switzerland in compliance with ISO certified standards. Its range of functions extends from ultra-fine moussing of frozen foods without thawing into flavourful and colour-intensive ice creams, sorbets, mousses and much more, to gentle chopping with adjustable coarseness, for example, of herbs, tartar or vegetables, to individually programmable whipping of liquid ingredients to an airy and fluffy consistency.

You can set your recipe processing precisely to a number of servings. You can also individually select the intensity of the processing and set the number of processing cycles as well as the overpressure.

Its large colour touch display with smart user guidance and newly introduced functions, such as the practical programming of recipes allow for quick and intuitive operation. The Mousse Chef processes food with precision, power and efficiency, even in heavy-duty use. It impresses with convenient handling, small footprint, removable base plate as well as the practical locking of the Protective Beaker.

We hope you enjoy using your new kitchen tool, the FRXSH Mousse Chef.

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1 About these operating instructions



- Please follow these instructions to ensure proper and safe use of the FRXSH Mousse Chef.
- These instructions belongs to this product. Keep them in a safe place for future use.
- When giving this product to someone else, please make sure that they also receive these operating instructions.

1.1 Purpose of the operating instructions

These instructions contain important information for the safe operation of the FRXSH Mousse Chef.

Therefore, read these operating instructions carefully and attentively

- before operating the product for the first time
- if you are assigned other work on the product (e.g., cleaning, maintenance, ...).

If necessary, be sure to look up the sections that apply to your operation of the product at any point of time.

Pay particular attention to the Safety section.

1.2 Structure of the operating instructions

1.2.1 Icons and their meaning

The following list shows the icons used in these operating instructions and their meanings.

General icons



Important information

This icon indicates important additional information



This icon refers to special handling instructions that must be particularly adhered to when using the product.

- ➢ This icon indicates an intermediate result in a sequence of actions.
- ✓ This icon indicates the end result of a sequence of actions.

1.2.2 Design of warnings

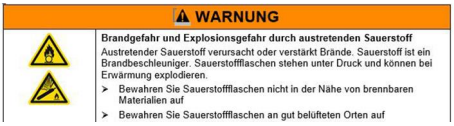
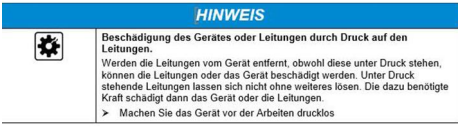
Working with the FRXSH Mousse Chef generally involves actions that are potentially hazardous. These actions are preceded by warnings.

Warnings (as well as mandatory instructions and prohibitions) **are for your personal protection!**

- Please comply with all the warnings on the FRXSH Mousse Chef and in the operating instructions and exercise particular caution in these cases.
- In addition, please communicate all the warnings to other users of the product.

Step	Information	Content	Example
1	Hazard level	Severity and classification of the hazard by means of a signal word and a pictogram	⚠ VORSICHT
2	Nature and source of the hazard	What type of hazard is present and what does it emanate from?	Sharp blades in the processing tool
3	Possible consequences of the hazard	What will or might happen if the warning is not heeded?	There is a risk of injury from the sharp blades when installing and removing the processing tool.
4	Measure to avert or avoid the hazard	What needs to be done? What should never be done? What protective measures should be taken?	Do not touch the sharp blades in the processing tool.

Tab. 1: Level of warnings

Hazard level (signal word)	Meaning and consequences of non-compliance	Warning
DANGER	**Imminent** danger that results in **serious bodily injury or** death.	
WARNING	**Potentially** dangerous situation that may result in **serious bodily injury or** death.	
CAUTION	**Potentially** dangerous situation that may result in **minor bodily** injuries.	
NOTE	Situation that may lead to **material damage to the machine**.	

Tab. 2: Design of warnings

2 Safety

The Mousse Chef is a device that has been carefully designed for safety. Nevertheless, situations can occur when handling the device that may be hazardous to your health. You can only avoid hazardous situations by handling the device properly.

Hence, these operating instructions contain directions for your safety.

Please read and follow them carefully!

2.1 Intended use

The Mousse Chef is an electromechanical kitchen appliance and is designed for professional use in the commercial sector (restaurant kitchens/hotel kitchens, catering, cafeterias, healthcare facilities, etc.). The device allows for processing of frozen foods without thawing into a mass with ultra-fine consistency. Likewise, the Mousse Chef can be used to cutter, chop or whip non-frozen foods.

Foods permitted:

All substances or products (vegetable, animal, fungi, mineral or also combined products) in the food sector that are intended to be ingested by humans in processed, partially processed or unprocessed state.

Intended use includes compliance with these operating instructions and other safety regulations as well as occupational safety regulations. Likewise, the valid food law standards and hygiene in the handling and processing of food must be adhered to. These include:

- Processing of fresh, edible food
- Quick further processing after processing in the Mousse Chef
- Quick return of unused frozen moussed food preparations to the freezer
- Regular hygienic cleaning of all surfaces and accessories that come into contact with the food preparations (please refer to section 6 Notes on cleaning)

The device must only be used if

- it is in a technically perfect condition
- the operating personnel have the required qualifications and the required awareness of safety and hazards
- the directions in these operating instructions are followed

In principle, any use other than the intended use is considered improper use. The operator, and not the manufacturer, is responsible for all personal injury and property damage resulting from improper use.

2.1.1 Possible foreseeable misuse

When processing frozen foods

- Processing of particularly hard foods such as bones, extremely hard kernels or shells.
- Use of gas-enriched foods for processing in the container (e.g., carbonated liquids such as mineral water or beer).
- Use of gas-enriched liquids to freeze the foods. This includes:
  - Freezing the food with liquid nitrogen.
- Processing of foods that are frozen at too low or too high temperatures or food that has already started thawing.
  - In the case of foods < -23 °C, risk of overloading the device because the contents in the cup are too hard and moussing is made more difficult.
  - In the case of food > -18 °C, risk of overloading the device because the contents are too soft or can get detached from the cup, making moussing difficult.

When processing non-frozen foods

- Whipping of foaming liquids such as cream without observing the smaller maximum filling quantity, which can lead to overflowing of the container due to the increase in volume.
- Cutting/chopping large pieces and hard foods. The ingredients (such as meat, fish, vegetables, cheese, etc.) must be diced beforehand.

General misuse:

- Processing of non-food materials (including food packaging components)
- Non-intended use of a Mousse Chef processing tool (e.g., using the Whipping Disc for non-liquid foods or for frozen liquids).
- Use of processing tools that are not permitted by FRXSH Vertrieb AG; use of unsuitable containers not provided by the manufacturer for deep freezing and processing of food preparations.
- Use in continuous operation, without breaks, for industrial processing of food.
- Using the device outdoors (exposed to weather, rain, etc.).
- Use of the device in a damp environment or in the immediate vicinity of liquids.
- Use of the device near splashing, hot, steaming or greasy sources.

2.2 Qualification of personnel

- The device must only be operated by persons who have been instructed regarding the safe handling of the device.
- Ensure that children under 8 years of age do not have access to the device.
- Ensure that vulnerable groups of persons, such as children aged 8 years and up or persons with reduced physical, sensory or mental capabilities, are only given access to the device and the permission to operate it under the supervision of a person who has been instructed regarding its safe use. This group of persons must have understood the hazards associated with the use of the device.
- The device must only be repaired and maintained by appropriately trained and certified personnel.

2.3 Basic safety instructions

- Only use the device if it is in technically perfect condition.
- Before connecting the device to the mains, make sure that the mains voltage and mains frequency comply with the specification on the type plate. Never use the device connected to voltage sources whose electrical specification differs from the specifications on the type plate.
- For additional protection, we recommend installing a residual current circuit breaker with a maximum residual current of 20 mA for the electrical connection to which the device is to be plugged in.
- Check the device, the connection cable and the accessories for damage before each switch-on. Do not operate the device if you note any damage.
- Do not make any modifications to the device, its components or accessories.
- Use only the original FRXSH accessories and only for their intended use.
- Do not use the accessories of the device for purposes other than the intended use described in these instructions.
- Do not open any fixed covers or the housing of the device.
- Do not touch any moving parts.
- Do not start up the device without ensuring that the processing tools and protective containers are fixed correctly.
- When changing the processing tools, proceed with care and caution. The blades are very sharp and there is a risk of injury if handled incorrectly.
- If you notice unusual behaviour of the device, smoke or noise or any kind of damage to the device, its connecting cable or accessories, switch off the device immediately at the power switch and disconnect it from the circuit by pulling the power plug or switching off the fuse.
- The device is sealed and must only be opened, repaired and serviced by appropriately trained and certified personnel.

2.4 Protective functions

Overfill detection for processing frozen foods

If an overfilled cup (material above the fill limit) is inserted, the device will execute the moussing process to the maximum fill limit and then move back to the upper end position. An error icon is displayed. Remove the excess material. Thereafter, processing of the remaining contents in the cup an be resumed.

Emergency stop in case of overload

If the maximum intake capacity of the device is exceeded during processing (e.g., because the material temperature is < -23 °C or the Moussier Dancer is blunt), the device stops the process and moves the shaft to the upper end position. An error icon is displayed.

Detection of dropped Moussier Dancer

If, during the automatic repeat function, the Moussier Dancer is pulled off the shaft while the shaft is raised, for example by the moussing material, the device stops the process to prevent collision of the blade holder with the Moussier Dancer during the subsequent processing cycle. An error icon is displayed.

Protection during operation without Moussier Dancer

If the user starts the device while no Moussier Dancer is attached, the device detects the impact of the shaft on the frozen material and moves the shaft back to the upper end position to protect the mechanism. The same error icon as in case of overload is displayed.

Protection during operation without Protective Beaker

When no Protective Beaker is attached, the motors in the device cannot be started. An error icon is displayed.

Error messages and icons are described in section 11 Troubleshooting .

3 Scope of delivery

The following is included in the scope of delivery of a Mousse Chef:



Figure 1: Scope of delivery

Pos.	Designation
1	1 Mousse Chef device
2	2 Chrome steel cups with sealing cap
3	1 Rinse (Rinsing Ring blue)
4	1 Cleaning seal (cup seal for Cleaning Brush turquoise)
5	1 Moussier Dancer "Silver"
6	1 Splashguard complete with ring scraper
7	1 Cleaning Brush (Cleaning brush turquoise)
8	1 Protective Beaker

Upon delivery, the contents of the packaging must be checked for completeness and proper condition. If defects are found or accessories are missing, please contact the sales office or the responsible service partner immediately.

4 Description of system and functionality

In the Mousse Chef, frozen food preparations are moussed to ultra-fine consistency while frozen. In preparation, the foods to be processed are embedded in liquid in the Chrome steel cup and frozen at -18 to -23 °C for at least 24 hours. During processing, the downward-rotating Moussier Dancer shaves ultra-fine slices off the frozen foods while simultaneously moussing it with overpressure to form a creamy or snow-like, airy mass, depending on the recipe.

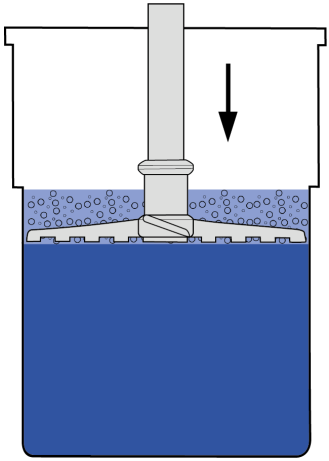


Figure 2: Moussing process

Non-frozen foods can be quickly and gently chopped, minced or whipped into an airy consistency in the Mousse Chef. In this process, one of the various processing tools rotates through the foods in a top-down process from top to bottom.

For processing both frozen and non-frozen foods, the desired processing intensity can be set individually to make a statement about the aroma, structure and mouthfeel of a dish.

Processing tool *optional	**Application**
Moussier Dancer Silver Moussier Dancer Gold*	Moussing, whipping
Cutter*	Cutting, chopping
Whipping Disc*	Whipping

The respective processing tool is inserted into the Splashguard for the desired application and attached to the magnetic blade holder of the Mousse Chef together with the Splashguard.

To do this, first place the serration in the blade-bowl of the processing tool used on the blade holder on the device. Then, push the processing tool on the blade holder upwards anticlockwise until the magnet pulls the processing tool and it is completely engaged.

Next, the food-filled Chrome steel cups are placed in the Protective Beaker which is then attached to the Mousse Chef. Now, the device is ready for use and can be programmed and started via the touch display.

Before processing, please always make sure that the removable base plate is attached to the Mousse Chef.

5 Starting up

This section describes how to start up the Mousse Chef for the first time.

5.1 Unpacking

⚠ CAUTION	
	**Risk of injury due to incorrect unpacking** The weight of the device is about 14 kg. ➢ If possible, get another person to help unpack the device.

⚠ CAUTION	
	**Risk of injury due to sharp edges** Some parts of the device have sharp edges which may cut you if you touch them. ➢ During unpacking, be careful not to cut yourself on the sharp edges.

Unpacking the device

1. Lift the device out of the box.
2. Remove the packaging material, adhesive strips and protective foils from the device.
   ✓ Device unpacked.



Important information

We recommend saving the packing material (cardboard box and polystyrene inserts) for transport, storage and possible return (e.g., in case of maintenance).

5.2 Setup

Setting up the device

1. Place the device on a safe, stable, level and dry surface.



- The rubber feet must always be attached to the device.
- The fins on the back of the device must never be covered.
- Ensure a minimum clearance of 10 cm between the rear of the device and other objects.
- The power switch on the rear of the device must be freely accessible.
- The removable base plate must be attached to the Mousse Chef before processing.

✓ You have set up the device.



Important information

In case of a kitchen not inside a building (on food trucks, ships, trains, etc.), secure the device to avoid possible tipping or slipping hazards.

5.3 Connection

Laying the power cable

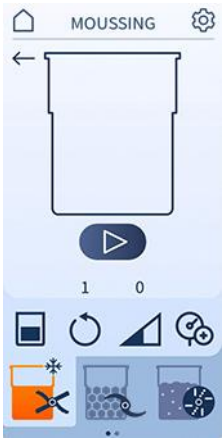
1. Make sure that the connection cable is laid safely. Do not kink the cable and avoid laying the cable over sharp edges.



- The power cable is attached to the back of the device.
- Pay attention to the mains voltage. Use the device exclusively with the AC voltage specified on the type plate.

✓ Power cable has been laid.

5.4 Switching on and off



Switching the Mousse Chef on

1. Set the power switch on the back of the device to "I" position.
   - ➢ The touch display briefly shows the FRXSH logo and switches to the start screen with "Moussing" as the factory setting. (see figure on the right)
   - ✓ You have switched on the Mousse Chef.

The display switches to standby mode after 5 minutes without operation. Tap the display to see the start screen or the menu selected last again.

Always attach the base plate to the Mousse Chef before starting to process food!

Switching the Mousse Chef off

1. Set the power switch on the back of the device to "0" position.
   - ➢ The touch display switches off.
   - ✓ You have switched the Mousse Chef off.

5.5 Menu interface

The following menu items can be seen in touch display of the Mousse Chef:

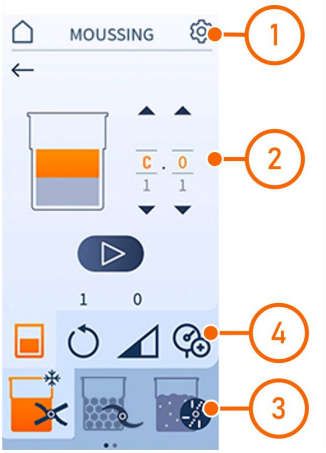


Figure 3: Overview of menu interface

Pos.	Designation
1	Overview bar at the top "Selection of main menu, display of menu name and selection of device settings"
2	Selection of processing settings and activation of processing
3	Function bar at the bottom "Selection of device functions" with 2 windows
4	Processing settings bar 2nd level from the bottom "Select individual processing settings" for the selected device function.

Icons highlighted in orange represent selected menus or information regarding activated processing.

Overview bar at the top:



Figure 4: Overview bar at the top

Pos.	Designation
1	Selection icon in the main menu
2	Menu name display
3	Selection icon for device settings See section 10.2 Device settings

Function bar at the bottom:

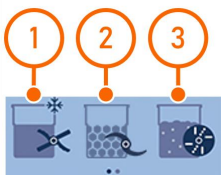


Figure 5: Function bar at the bottom - Window 1

Pos.	Designation
1	Selection icon menu moussing See section 7 Moussing
2	Selection icon menu cutting/chopping See section 8 Cutting/chopping
3	Selection icon menu whipping See section 9 Whipping



Figure 6: Function bar at the bottom - Window 2

Pos.	Designation
4	Selection icon menu cleaning See section 6 Notes on cleaning
5	Selection icon menu recipe management See section 10.1 Recipe Management

6 Notes on cleaning

⚠ Caution



Sharp edges on the Moussier Dancer

When installing and removing the Moussier Dancer, there is a risk of injury from the sharp edges.

➢ Do not touch the sharp edges of the Moussier Dancer.



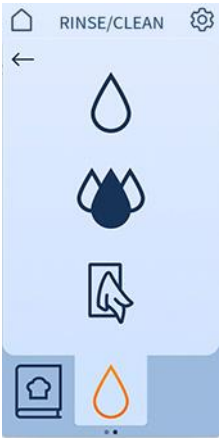
Before using the accessories for the first time, clean them thoroughly with hot water using a commercially available dishwashing detergent and a soft cloth or brush. After cleaning, remove any residual detergent.

- Wipe the outside of the device with a slightly damp soft cloth and a suitable cleaning agent and let it dry (do no spraying or pass under running water).
- Chrome steel cups, Cutter and Whipping Disc are dishwasher-safe.
- Allow cleaning accessories such as the Cleaning Brush to dry after use (e.g., upon a kitchen towel).
- Accessories Moussier Dancer, Splashguard, Ringscraper, Protective Beaker, Cup Caps: Rinse / brush with hot water and suitable detergent and rinse and dry well (Moussier Dancer may rust unless kept dry).

To ensure proper hygiene and operativeness of the device, the following cleaning instructions must be observed during its service life:

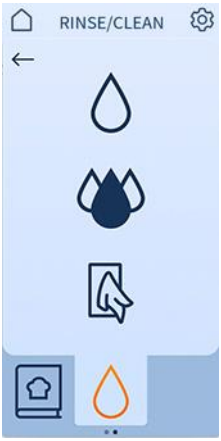
Cleaning process	**Cycle**
Clean the Touch Display (see section 6.1)	• When required
Rinsing with Moussier Dancer and Rinsing Ring (see section 6.2)	• WHEN CHANGING to another recipe
3-step cleaning program (see section 6.3)	• BEFORE the first processing for the day • AFTER the last processing for the day

6.1 Clean the Touch Display

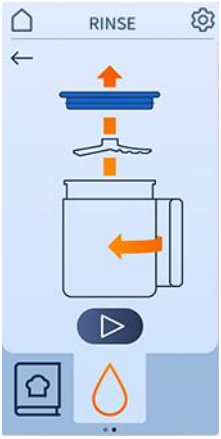


1. Scroll to the left in the toolbar until the cleaning icon appears, and select the icon.
   - ➢ A sub-menu opens.
2. Select the cleaning program "Clean touch display" .
   - ➢ The display cleaning is activated for 10 seconds. The touch display is inactive during this time.
3. Wipe the display with a soft, damp cloth.
   - ✓ You have cleaned the touch display.

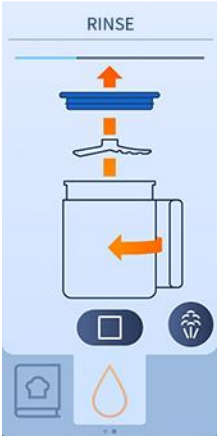
6.2 Rinsing with Moussier Dancer and Rinsing Ring



1. Scroll to the left in the toolbar until the cleaning icon appears, and select the icon.
   - ➢ A sub-menu opens.
2. Select the "Rinse" cleaning program.
3. Attach the Moussier Dancer together with the blue Rinsing Ring to the blade holder on the device.
   To do this, first place the serration in the blade bowl of the Moussier Dancer on the blade holder on the unit.
   Next, push the Moussier Dancer on the blade holder upwards anticlockwise until the magnet pulls the Moussier Dancer and it is completely engaged.
4. Fill a clean cup with warm water up to the marking. Do not use cleaning agents under any circumstances!
5. Insert the cup into the Protective Beaker.
6. Attach the Protective Beaker with cup to the device and lock it by turning it to the left until it audibly into place.

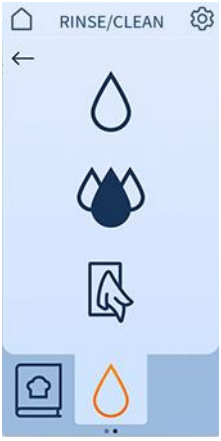


7. Tap the icon  to start the rinsing process.
   - ➢ The touch display shows the picture on the right.
   - ➢ During rinsing, you can also rinse the air hose of the  device by pressing the Rinse icon. To collect the escaping water, hold a container under the air outlet on the device.
   - ➢ The rinsing process takes approx. 1 min.
8. After the rinsing process is complete, unlock and remove the Protective Beaker with the cup by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
9. Remove the cup, empty it out and clean the cup for further use.
10. Remove the Moussier Dancer and the blue Rinsing Ring from the device.
    - ✓ You have completed the rinsing process.



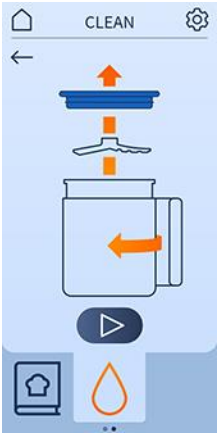
6.3 3-step cleaning program

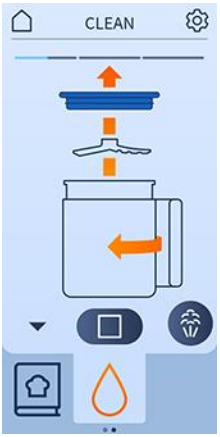
1. Scroll to the left in the toolbar until the cleaning icon  appears, and select the icon.
   - ➢ A sub-menu opens.
2. Select the "3-step cleaning program" cleaning program .



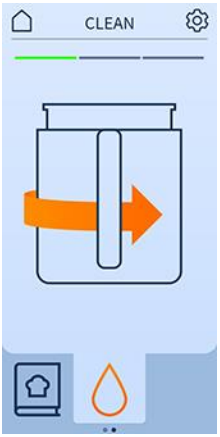
Phase 1: Rinsing with Moussier Dancer and Rinsing Ring (same as section 6.2)

3. Attach the Moussier Dancer together with the blue Rinsing Ring to the blade holder of the device.
   To do this, first place the serration in the blade bowl of the Moussier Dancer on the blade holder on the unit.
   Next, push the Moussier Dancer on the blade holder upwards anticlockwise until the magnet pulls the Moussier Dancer and it is completely engaged.
4. Fill a clean cup with warm water up to the marking. Do not use cleaning agents under any circumstances!
5. Insert the cup into the Protective Beaker.
6. Attach the Protective Beaker with contents to the device and lock it by turning it to the left until it audibly clicks into place.
7. Tap the icon  to start the rinsing process.
   - The rinsing program is executed. It takes approx. 1 minute.
   - During rinsing, you can also rinse the air hose of the  device by pressing the Rinse icon. To collect the escaping water, hold a container under the air outlet on the device.
   - After the rinsing process ends, the touch display changes to a new screen.





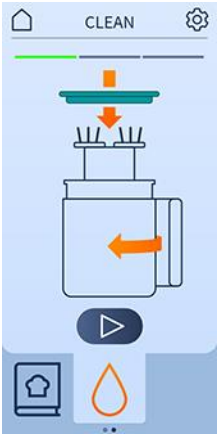
8. Unlock and remove the Protective Beaker by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
9. Remove the cup, empty it out and clean the cup for phase 2: Hygienic cleaning.
10. IMPORTANT: Remove the Moussier Dancer and the blue Rinsing Ring from the device.

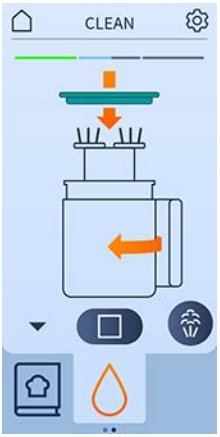


Phase 2: Hygienic cleaning of the food contact area with Cleaning Brush and Sealing Ring.

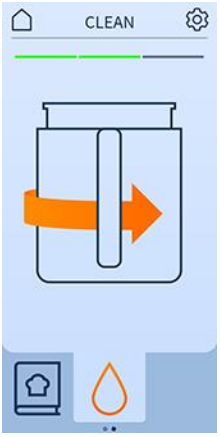
ATTENTION: Never use the Moussier Dancer for this purpose!

11. Insert the turquoise Cleaning Brush into a clean cup and place the cup in the Protective Beaker.
12. Attach the turquoise Sealing Ring to the upper edge of the cup.
13. Fill the cup with water up to the rubber lips of the shaft wipers on the brush insert and add a NON-FOAMING, disinfectant, food-grade cleaning agent.
14. Attach the Protective Beaker with contents to the Mousse Chef and lock it by turning it to the left until it locks into place and makes a clicking sound.
15. Tap the icon to start the cleaning process.
    - The cleaning program is executed.
    - It takes approx. 1 minute.
    - During cleaning, you can also clean the air hose of the device by pressing the vent icon. To collect the escaping water, hold a container under the air outlet on the device.
    - After the cleaning process ends, the touch display changes to a new screen.



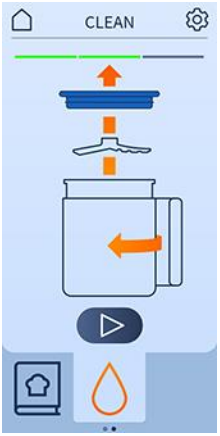


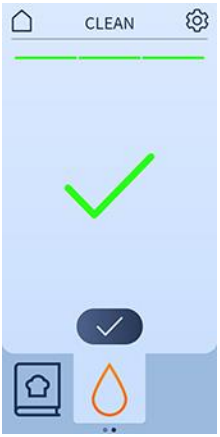
16. After the cleaning process is complete, unlock and remove the Protective Beaker by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
17. Remove the turquoise Sealing Ring and then the Cleaning Brush from the cup and remove the cup from the Protective Beaker.
18. Empty the contents of the cup and clean the cup for phase 3, Rinsing.



Phase 3: Rinsing (same as phase 1)

19. Follow the instructions given in steps 3 - 10
    - ➢ After the rinsing process ends, the touch display changes to a new screen.
    - ✓ You have completed the 3-step cleaning program.





7 Moussing

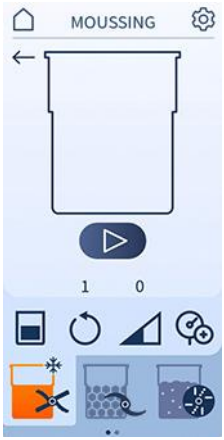
⚠ Caution	
	**Sharp edges on the Moussier Dancer** When installing and removing the Moussier Dancer, there is a risk of injury from the sharp edges. ➢ Do not touch the sharp edges of the Moussier Dancer.

Prerequisite:

- Mousse Chef is switched on (see section Switching on and off).
- Required accessories: Mousse Chef Moussier Dancer Silver or Gold
- Before processing, please always make sure that the base plate is attached to the unit.

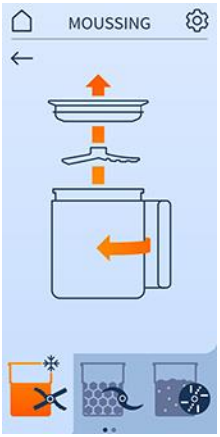
7.1 Operation

Operation for moussing:



1. Tap the lower left icon  in the main menu.
   - ➢ The icon is highlighted in orange to confirm the selection.
   - ➢ The touch display shows the picture on the right.
2. Change the settings if required.
   - ➢ Please refer to section 7.3 Selection of processing settings for moussing
   - ➢ In case of factory setting: Processing of the entire contents of the cup, processing cycle (1), processing intensity (0), overpressure
3. First, attach the Moussier Dancer together with the Splashguard to the blade holder on the device.
   To do this, first place the serration in the blade-bowl of the Moussier Dancer on the cutter holder on the unit.
   Next, push the Moussier Dancer on the blade holder upwards anticlockwise until the magnet pulls the Moussier Dancer and it is completely engaged.
4. Place the Chrome steel cup with the frozen contents in the Protective Beaker.

5. Attach the Protective Beaker with contents to the device and lock it by turning it to the left until it audibly clicks into place.
6. Start the moussing process by tapping the icon 
Attention: The device starts only if the Protective Beaker is correctly attached. If you attempt to start the processing operation without a correctly attached Protective Beaker, the picture on the right is displayed and the device does not start up. In that case, follow the instructions given in steps 3-5.



7. After the start of the moussing process, the cup contents and the processing progress are shown on the touch display. To vent during moussing with overpressure, you can press the Vent icon .
   - ➢ You can abort the moussing process at any time. To do this, press the  button.
8. When the moussing process is complete, unlock and remove the Protective Beaker by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
9. Remove the cup with the processed contents for further use.
   - ✓ You have completed the moussing process.



7.2 Factory setting for moussing

In the factory settings, the "Moussing" function is already preset after the start screen with the function settings "whole beaker, one processing cycle, moussing intensity 0 = standard and overpressure". With this factory setting, you can start operation immediately (see section 7.1) for processing in the moussing function.

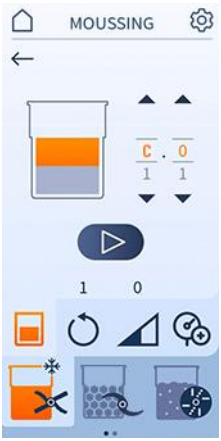
7.3 Selection of processing settings for moussing

Make sure in advance that the moussing function in the main menu is active (icon highlighted orange), or tap the lower left icon in the main menu .

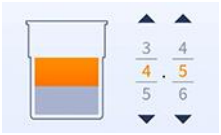
You can save your individual processing settings each time as a "recipe" for later reuse (for this, see section Recipe Management).

Selection of the processing quantity

1. On the 2nd function level, tap the left icon for processing quantity .
   - ➢ The touch display shows the picture on the right.



2. Select the desired processing quantity for full and 10th-part servings in the right number field (example: 4.5).
   - ✓ The selected processing quantity is saved automatically and displayed for processing.



The quantity of processed servings is indicated by means of orange lines in the cup during processing.

With a maximum permissible filling volume of 800 ml to make mousse out of frozen foods, the contents of the Mousse Chef cup are designed for exactly 10 servings of 80 ml each. As soon as the Moussier Dancer hits the surface of the frozen foods, the device identifies the contents in the cup in calibrated serving sizes and automatically processes the entire contents of the cup, or quantity for the selected number of servings.

If the cup content is too small to yield the programmed processing quantity, a message will be indicated in the touch display. In this case, replace the cup with the previously processed contents with a new cup with frozen contents to obtain the total selected processing quantity.

Selection of processing cycles

1. On the 2nd function level, tap on the 2nd icon from the left for processing cycles .
   - ➢ The touch display shows the picture on the right.
2. Select the number of desired processing cycles (1 - 9) in the number field on the right.
   - ✓ The selected number of processing cycles is saved automatically and displayed for processing.



Selection of processing intensity or Speed Mode

1. On the 2nd function level, tap on the 2nd icon at the right for processing intensity .
   - ➢ The touch display shows the picture on the right.
2. Select a higher or lower processing intensity as required for your recipe in the right number field (adjustable values: -2, -1, 0, +1, +2).
   - ✓ The selected processing intensity is saved automatically and displayed for processing.



Note:

Alternatively, you can select "Speed mode" by tapping the icon. With this function, the Mousse Chef processes homogeneous frozen masses with specific recipes (e.g., without chunky contents such as vanilla ice cream, etc.) in a shorter processing time. Recipes that are designed for the normal Moussier mode cannot be made with the Speed mode.

Selection of normal pressure or overpressure

1. On the 2nd function level, tap on the right icon for the set processing pressure .
   - ➢ The touch display shows the picture on the right.
2. Select the desired processing pressure (example: standard pressure).
   - ✓ The selected processing pressure is saved automatically and displayed for processing.



Now you can start the moussing process with the selected function settings by tapping after completion of steps 3 to 5 described in section 7.1.

To use the selected processing settings for another cup, tap the icon after you have finished processing to activate the memory function for processing the next cup.

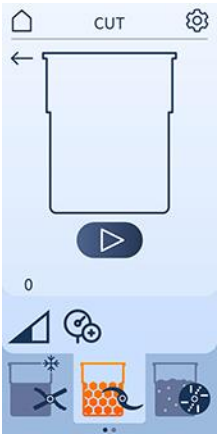
8 Cutting/chopping

⚠ Caution	
	**Sharp-edged blades of the processing tool** There is a risk of injury from the sharp-edged blades when installing and removing the processing tool. ➢ Do not touch the sharp blades on the processing tool. ➢ **To install or remove the blades, always use the Knife Tongs provided for this purpose.**

Prerequisite:

- Mousse Chef is switched on (see section Switching on and off).
- Required special accessories: Mousse Chef "Cutter" with Knife Tongs for installation and removal
- Before processing, please always make sure that the base plate is attached to the unit.

8.1 Operation

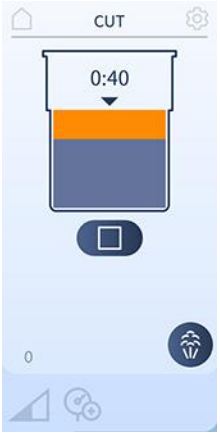


Cutting/chopping operation:

1. Tap the lower middle icon in the main menu .
   - ➢ The icon is highlighted in orange to confirm the selection.
   - ➢ The touch display shows the picture on the right.
2. Change the settings if required.
   - ➢ Please refer to section 8.3 Settings.
   - ➢ In case of factory setting: Processing of the entire contents of the cup, processing intensity (0), overpressure
3. **First attach the cutter together with the Splashguard to the blade holder of the device using the Knife Tongs.**
   For this, first place the serrations in the blade bowl of the cutter on the blade holder on the device.
   Then push the cutter upwards on the blade holder in the anticlockwise direction until the magnet attracts the cutter and it is completely engaged.

   Caution! The cutter blade is very sharp and must be attached or removed only with the help of the Knife Tongs provided or this purpose.
4. Place the Chrome steel cup with the diced contents in the Protective Beaker.

5. Attach the Protective Beaker with contents to the device and lock it by turning it to the left until it audibly clicks into place.
6. Start cutting/chopping by tapping the icon .
7. After the start of cutting/chopping, the processing cycle is shown on the touch display. To vent during the process with overpressure, you can press the vent icon.
   - ➢ You can abort the process at any time. To do this, press the button.
8. After finishing the cutting/chopping process, unlock and remove the Protective Beaker by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
9. **Always use the Knife Tongs to remove the cutter blade from the device.**
10. Remove the cup with the processed contents for further use.
    - ✓ You have completed the cutting/chopping process.





8.2 Factory setting for cutting/chopping

In the factory settings, after the start screen, the "Cutting/chopping" function is already preset with the function settings "Cutting/chopping intensity 0 = Standard and Overpressure". With this factory setting, you can start immediately with the operation (see section 8.1) for processing in cutting/chopping mode.

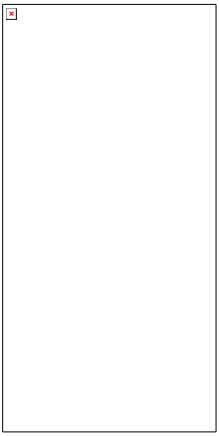
8.3 Settings

Make sure that the cutting/chopping function in the main menu is active (orange icon) or tap the lower left icon in the main menu .

You can save your individual processing settings each time as a "recipe" for later reuse (for this, see section Recipe Management).

Selection of processing intensity

1. On the 2nd function level, tap on the 1st icon for processing intensity .
   - ➢ The touch display shows the picture on the right.
2. Select a higher or lower processing intensity as required for your recipe in the right number field (adjustable values: -1, 0, +1).
   - ✓ The selected processing intensity is saved automatically and displayed for processing.



Selection of normal pressure or overpressure

1. On the 2nd function level, tap on the right icon for the set processing pressure .
   - ➢ The touch display shows the picture on the right.
2. Select the desired processing pressure (example: standard pressure).
   - ✓ The selected processing pressure is saved automatically and displayed for processing.



Now you can start the cutting/chopping process with the selected function settings by tapping  after steps 3 to 5 in section 8.1.

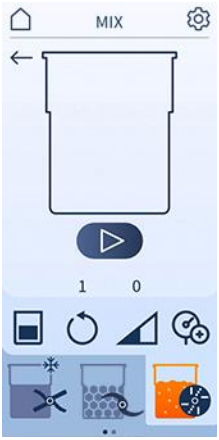
9 Whipping

Prerequisite:

- Mousse Chef is switched on (see section Switching on and off).
- Required special accessories: Mousse Chef "Whipping Disc" for airy whipping (alternatively, Moussier Dancer for whipping to a less airy consistency)
- Before processing, please always make sure that the base plate is attached to the unit.

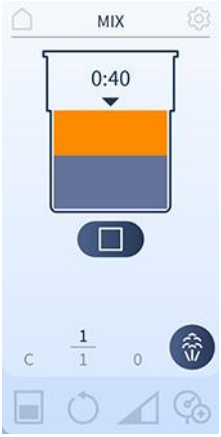
9.1 Operation

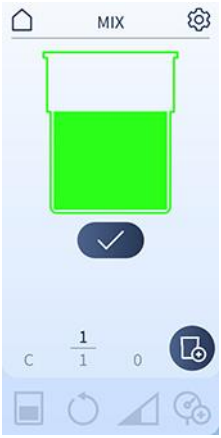
Operation for whipping:



1. Tap the lower right icon in the main menu .
   - ➢ The icon is highlighted in orange to confirm the selection.
   - ➢ The touch display shows the picture on the right.
2. Change the settings if required.
   - ➢ Please refer to section 9.3 Settings.
   - ➢ In case of factory setting: Processing of the entire contents of the cup, processing cycle (1), processing intensity (0), overpressure
3. First attach the Whipping Disc together with the Splashguard to the blade holder of the device.
   For this, first place the serration in the blade bowl of the Whipping Disc on the blade holder on the unit.
   Next, push the Whipping Disc on the blade holder upwards anticlockwise until the magnet pulls the Whipping Disc and it is completely engaged.
4. Place the Chrome steel cup with the liquid contents in the Protective Beaker.
5. Attach the Protective Beaker to the device and lock it by turning it to the left until it audibly clicks into place.
6. Start the whipping process by tapping on the icon .

7. After starting the whipping process, the processing progress is shown on the touch display. To vent during the process with overpressure, you can press the vent icon.
   - ➢ You can abort the whipping at any time. To do this, press the button.
8. When the whipping process is complete, unlock and remove the Protective Beaker by turning it to the right. To do this, press the unlock latch.
9. **Remove the Whipping Disc together with the Splashguard.**
10. Remove the cup with the processed contents for further use.
    - ✓ You have completed the whipping process.





9.2 Factory setting for whipping

In the factory settings, the "Whipping" function is already preset after the start screen with the function settings "whole cup, one processing cycle, whipping intensity 0 = standard and overpressure". With this factory setting, you can start operation immediately (see section 9.1) for processing in whipping mode.

9.3 Settings

Before starting, make sure that whipping mode is active in the main menu (orange icon), or tap the lower left icon in the main menu .

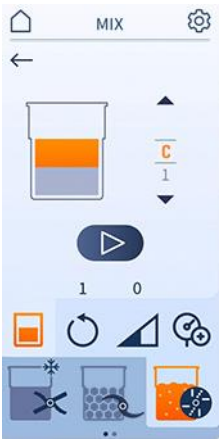
You can save your individual processing settings each time as a "recipe" for later reuse (for this, see section Recipe Management).

Selection of the processing quantity

When whipping liquids, we recommend to fill a maximum of 500 ml of liquid into the cup because of the potential volume expansion, so that the cup will not overflow.

In case of several processing cycles, specifying the quantity in number of servings will reduce the processing time because the shaft only moves back up completely to its starting position after the last process.

1. On the 2nd function level, tap the left icon for processing quantity .
   - ➢ The touch display shows the picture on the right.
2. Select the desired processing quantity in the right number field (whole cup, or optionally 1 to 5 servings).
   - ✓ The selected processing quantity is saved automatically and displayed for processing.



Selection of processing cycles

1. On the 2nd function level, tap on the 2nd icon from the left for processing cycles .
   - ➢ The touch display shows the picture on the right.
2. Select the number of desired processing cycles (1 - 9) in the number field on the right.
   - ✓ The selected number of processing cycles is saved automatically and displayed for processing.



Selection of processing intensity

1. On the 2nd function level, tap on the 2nd icon at the right for processing intensity .
   - ➢ The touch display shows the picture on the right.
2. Select a higher or lower processing intensity as required for your recipe in the right number field (adjustable values: -1, 0, +1).
   - ✓ The selected processing intensity is saved automatically and displayed for processing.



Selection of normal pressure or overpressure

1. On the 2nd function level, tap on the right icon for the set processing pressure .
   - ➢ The touch display shows the picture on the right.
2. Select the desired processing pressure (example: standard pressure).
   - ✓ The selected processing pressure is saved automatically and displayed for processing.



Now you can start the whipping process with the selected function settings by tapping after steps 3 to 5 in section 9.1.

To use the selected processing settings for another cup, tap the icon after you have finished processing to activate the memory function for processing the next cup.

10 Advanced features

10.1 Recipe Management

The Recipe Management feature saves the function settings of the Mousse Chef selected for the respective recipe. You can save up to 5 recipe settings and retrieve them as required for processing.

The following menu items are provided in the **Recipe Management** menu:



Pos.	Designation
1	Overview of existing recipes (Tap to use) (Tap and hold to edit/delete)
2	Create selection icon "Recipe" (Tap to add)

Figure 7: Recipe Management overview

10.1.1 Use

Using an existing recipe



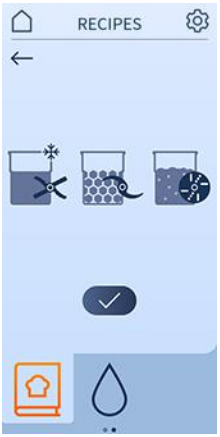
1. Scroll to the left in the toolbar until the icon  is displayed. Tap the icon to activate it.
   - ➢ The touch display shows the "Recipe settings" start screen with existing recipes if any.
2. Select a saved recipe by briefly tapping on it (example: Schoko Vegan).
3. Prepare the device for the respective processing type.
   - ➢ Refer to the sections on Moussing, Cutting/chopping, Whipping.
   - ✓ You have used a recipe.

10.1.2 Create

Creating a new recipe



1. Scroll to the left in the toolbar until the icon is displayed. Tap the icon to activate it.
   - ➢ The touch display shows the "Recipe settings" start screen with existing recipes if any.
2. Tap the + icon
   - ➢ The touch display shows the processing mode screen



3. Select the desired processing mode by tapping the corresponding icon.
4. Confirm your selection by tapping the icon
   - ➢ The touch display shows the recipe name screen.

5. Type the desired recipe name in the input field using the on-screen keyboard
6. Confirm your input by tapping the icon 
   - ➢ The touch display shows the setting options for the selected processing mode.

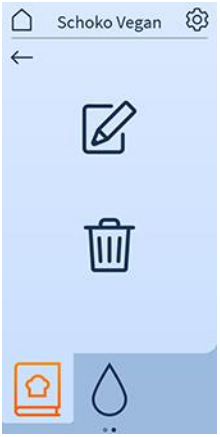


7. Adjust the settings as needed.
8. Confirm the setting by tapping the icon .
   - ➢ Adjust the rest of the settings in the subsequent steps.
   - ✓ You have created a new recipe.



10.1.3 Edit

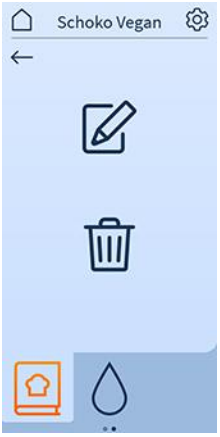
Editing an existing recipe



1. Scroll to the left in the toolbar until the icon is displayed. Tap the icon to activate it.
   - ➢ The touch display shows the "Recipe settings" start screen with existing recipes if any.
2. Tap and hold the recipe you want to edit.
   - ➢ The touch display shows the Edit/Delete screen (see figure at right).
3. Tap the Edit icon .
   - ➢ The settings for editing a recipe are analogous to the settings in the section Creating a recipe.
4. Adjust the processing mode if necessary.
5. Adjust the recipe name if necessary.
6. Adjust the recipe settings.
   - ✓ You have edited a recipe.

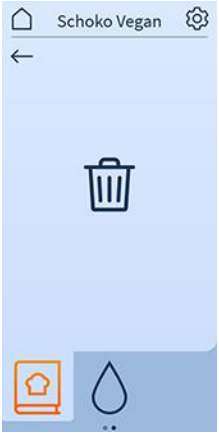
10.1.4 Delete

Deleting an existing recipe



1. Scroll to the left in the toolbar until the icon is displayed. Tap the icon to activate it.
   - ➢ The touch display shows the "Recipe settings" start screen with existing recipes if any.
2. Tap and hold the recipe you want to edit.
   - ➢ The touch display shows the Edit/Delete screen (see figure at right).
3. Tap the Delete icon .
   - ➢ The touch display shows the Delete screen.

4. To confirm the deletion, tap the icon .
   ✓ You have deleted a recipe.



10.2 Device settings

Mode:

In this menu, you can select which preparation mode should be called up the next time the device is switched on.

Brightness:

In this menu, the brightness of the touch display can be adjusted.

Language:

In this menu, the language for the touch display can be set.

WLAN:

In this menu, connection settings to a wireless local area network (WLAN) can be made.

Dark/Light:

In this menu, you can choose between a light and a dark screen design.

Standby:

In this menu, select the time in minutes after which the touch display switches to standby.

Counter

In this menu, the number of servings prepared so far can be displayed.

Manual:

A QR code®[1] appears when this menu item is selected. Scan the code with a smartphone or tablet with Internet access to download the operating instructions from the corresponding website.

Service:

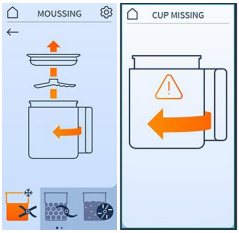
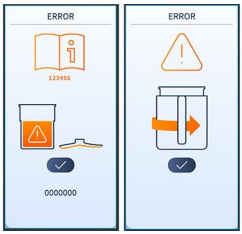
A QR code®[1] appears when this menu item is selected. Scan the code with a smartphone or tablet with internet access to get more information from the corresponding website.

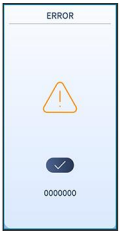
Reset:

In this menu, the settings can be reset to factory settings.

[1] QR Code is registered trademark of DENSO WAVE INCORPORATED

11 Troubleshooting

Problem	Cause	Solution
"Cup overfilled" display during moussing process 	Device detects a cup too full with frozen contents	Device first processes the excess cup contents. Remove the excess quantity from the cup and continue processing with less cup content until the desired quantity is reached.
Display shows "No Protective Beaker" 	Shown at each start attempt if the Protective Beaker is not inserted.	Insert the Protective Beaker in the device and lock it.
	The Protective Beaker has been removed/slightly unscrewed manually or by vibration during the processing operation. Processing is stopped immediately and all motors are switched off	Reattach the Protective Beaker properly and continue processing.
Device stops due to overload 	Moussing of frozen food that is frozen too hard (<-23 °C), not hard enough (>-18 °C) or already thawed again.	Switch off the device and switch it on again, adjust beaker contents, then continue processing
	Cutting of too large pieces of food (unfrozen), etc.	Switch off the device and switch it on again, adjust beaker contents, then continue processing
	Moussier Dancer is blunt	Check Moussier Dancer and replace if necessary

Device stops automatically 	Moussier Dancer has come loose in repeat function if more than one processing cycle is set. The Moussier Dancer may have landed in the foods to be processed	Remove the Moussier Dancer from the cup and reattach it correctly
Technical error in the device 	The machine has a defect and can no longer be restarted	Switch off the machine, contact the service team and send in the machine for inspection and repair.
Simple error message 	Error that does not result from misuse and does not pose any danger to the machine	Press confirmation button

12 Maintenance

The FRXSH Mousse Chef is designed for use in professional kitchens. To maintain its functionality and precision for a long service life, annual maintenance or maintenance after 20,000 servings on the portions counter of the device at the designated FRXSH service centre is recommended. As part of this maintenance, we check all functional parts of the device and replace the wearing parts.

Please also remember to check the Mousse Chef processing tools regularly and replace them immediately in case of wear, e.g., blunt Moussier Dancer, or any kind of defect.

For servicing, please send the device with cleaned accessories Protective Beaker, Cup, Splashguard and Moussier Dancer in the original packaging to the FRXSH service centre.
The contact details can be found on the third page of these instructions in the Imprint section and at www.frxsh.com.

13 Storage and transportation

Storage:

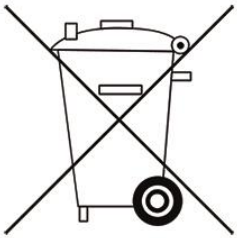
If the device will not be used for a longer period of time, store it – cleaned and protected from sunlight – in a dry, dust-free and cool place. For best protection, keep the device in its original packaging.

Transportation:

Before transporting the device, please ensure the following:

- No Protective Beakers with filled cup are attached to the device.
- A 3-step cleaning program has been performed.
- The device has been disconnected from the mains.
- The device has been packed in the original packaging.
- Shocks and impacts during transport must be avoided.

14 Disposal



Never dispose of electrical appliances in the household waste!

Consumers are required by law to dispose of electrical and electronic equipment at the end of its service life separately from unsorted municipal waste. This ensures that recycling is environment-friendly and contributes to conservation of natural resources.

Always comply with the national and regional waste disposal regulations when disposing of waste.

Directive on Waste Electrical and Electronic Equipment (WEEE) Reg. no. DE 13599814

15 Technical data

Rated power	**1000 W**
Power supply	220 - 240 V
Power frequency	50 - 60 Hz
Overpressure	1.2 bar
Connector type	F, L, J, G
Force transmission	Toothed belt drive
Device control	Touch screen, electronic unit, microprocessor-controlled
Interfaces	WiFi, Bluetooth module, USB
Emission sound pressure level (LPA)	< 80 db(A)
Dimensions	47.66 x 18.24 x 31.12 cm (H x W x D)
Weight	14.25 kg (excluding accessories)
Metal sheet covering and cover plate	Stainless steel
Base of the device	Die cast aluminium with hygienic coating
Chassis parts / bottom cover	Polyamide

Tab. 3: Technical data

16 Equipment and accessories*

*included in the Mousse Chef Starter Pack

Accessories	Art. no.		Description
Mousse Chef "Gold Dancer"	100083		Moussier blade "Gold" made of titanium nitride hardened steel for micro-puréeing frozen foods and whipping liquid foods.
Mousse Chef "Silver Dancer"*	100087		Moussier wing "Silver" made of hardened steel for micro-puréeing frozen foods and whipping liquid foods.
Chrome steel "Cup" with sealing cap*	100090 100091		High-quality Chrome steel cup with matching sealing cap for deep freezing of food recipes. Available in set of 4.
Splashguard & ring scraper*	100088		Splashguard made of nitrile rubber with pre-scraper made of plastic. Prevents the foods from getting into the housing of the device during processing.
Protective Beaker*	100084		Plastic Protective Beaker with new locking function for secure engagement and unlock latch, prevents loosening during processing.

Whipping Disc	100089		Chrome steel Whipping Disc for whipping liquid foods.
Cutter	100082		Versatile 2-blade cutter knife made of Chrome steel for chopping or mincing non-frozen food.
Knife Tongs	201051		For securely attaching and removing the sharp cutter blade to the blade holder of the Mousse Chef.
Rinse*	100086		Blue nitrile rubber Rinsing Ring for preliminary or intermediate cleaning of food contact surfaces.
Cleaning seal*	100081		Turquoise Sealing Ring for "Cleaning Brush".
Cleaning Brush Tritan*	100080		With brushes and shaft scraper in turquoise for hygienic cleaning of the food contact surfaces in the Mousse Chef, made of high-quality, food-safe Tritan, to be used together with the "Cleaning seal" and WITHOUT "Moussier Dancer".

Cup cap white*	100075		Sealing cap made of plastic for the Mousse Chef Chrome steel cup. Available in set of 5.
Insulating box	100076		Insulating EPS box with lid and custom-fit shape for 4 Chrome steel cups with cap, provides optimal protection against heating.

17 Declaration of Conformity

See separate document

18 Warranty

If the statutory warranty is extended by a contractually granted guarantee, the same conditions shall apply to the agreed duration of the guarantee as are applicable during the statutory warranty in accordance with the General Terms and Conditions of FRXSH Vertrieb AG.

In case of technical problems or questions regarding the operation and maintenance of the device, please contact us by phone or e-mail. The contact details can be found on the second page of these instructions in the Imprint section and at www.frxsh.com.

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