



FRXSH Mousse Chef Essential
Kitchen Appliance

Operating Instructions

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Imprint

Dear customer,

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

The Mousse Chef Essential is manufactured in Switzerland in compliance with ISO certified standards. Its range of functions extends from the ultra-fine moussing of deep-frozen foods – without thawing – to flavourful and colour-intensive ice creams, sorbets, mousses, and much more; and the gentle chopping or cutting of ingredients such as herbs, tartare, or vegetables; all the way to the airy whipping of liquid ingredients.

Furthermore, you can process your portions in batches and operate using either overpressure or normal pressure.

Thanks to its mechanical keypad display, featuring precise haptic feedback, all operations can be controlled quickly and safely. The Mousse Chef Essential processes food with precision and efficiency – even under heavy-duty use – and excels in terms of handling, boasting a space-saving footprint, low weight, a removable base plate, and a practical locking mechanism for the Protective Beaker.

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

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1 About these operating instructions



- Please follow these instructions to ensure proper and safe use of the FRXSH Mousse Chef Essential.
- These instructions belong 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 Essential.

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 section on safety.

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

When handling the Mousse Chef Essential, various notes and guidelines are provided to assist you in using the device safely and reliably.

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 Mousse Chef Essential 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	
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: Layout of warnings

Hazard level (signal word)	Meaning and consequences of non-compliance	Warning – Illustrative Example
DANGER	Imminent danger that results in serious bodily injury or death .	 ⚠ DANGER Danger from dismounted or manipulated safety devices Dismounting or tampering with safety equipment can cause serious irreversible or even life-threatening injuries, including death, severe harmful effects on health or considerable material damage. ➤ Never dismount safety devices. ➤ Never tamper with safety devices. ➤ Check all installed safety devices at regular intervals.
WARNING	Potentially dangerous situation that may result in serious bodily injury or death .	 ⚠ WARNING Risk of accident due to missing or defective safety devices Unauthorized changes to the safety devices can cause injuries. ➤ Prior to starting operation, check the function of the protective devices. Replace defective safety devices. ➤ Never modify any safety devices.
CAUTION	Potentially dangerous situation that may result in minor bodily injuries .	 ⚠ CAUTION Danger of crushing from strong magnetic forces. The magnets of the sensor are strong and are quickly pulled onto the metallic surface. Fingers can be squeezed between the magnets and the metallic surface. ➤ Hold the sensor such that your fingers are in the recessed grip.
NOTE	Situation that may lead to material damage to the machine .	 NOTE Tripping can damage the sensor The sensor can be damaged if a person trips over the connecting lines. The lines can forcibly be pulled out of the connections. The sensor can be ripped away from the surface and drop to the ground. ➤ Check the sensor thoroughly after a person has stumbled over the connecting line.

Tab. 2: Design of warnings

2 Safety

The Mousse Chef Essential 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 deep-frozen foods without thawing into a creamy mass with an ultra-fine consistency. Likewise, the Mousse Chef Essential can be used to cut, 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 $< -23\text{ °C}$, 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 $> -18\text{ °C}$, risk of overloading the device because the contents are too soft or can get detached from the cup, making moussing difficult.
- Processing of an overfilled cup: This can cause food to be forced into the interior of the device.

When processing non-frozen foods

- Whipping of foaming liquids such as cream without observing the reduced maximum filling quantity, which can lead to overflowing of the container due to large volumes.
- Cutting/chopping large and solid 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 disk 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 (under weather influences, 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 frozen processing

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. Remove the excess material. Thereafter, processing of the remaining contents in the cup can 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 $< -23\text{ }^{\circ}\text{C}$ or the Moussier Dancer is blunt), the device stops the process and moves the shaft to the upper end position.

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.

Protection during operation without Protective Beaker

When no Protective Beaker is attached, the motors in the device cannot be started.

Error messages are described in the section 10 Troubleshooting.

3 Scope of delivery

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



Fig. 1: Scope of delivery

Pos.	Designation
1	1 Mousse Chef Essential device
2	1 Splashguard complete with Ringscraper
3	1 Moussier Dancer "Silver"
4	1 Cap for the cup
5	1 Chrome steel cup
6	1 Cleaning Brush ("Cleaning Brush" turquoise)
7	1 Cleaningseal (sealing ring for "Cleaning Brush" turquoise)
8	1 Installed base plate
9	1 Protective Beaker

Tab. 3: Scope of delivery

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 Essential, 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 or without overpressure to form a creamy or snow-like, airy mass, depending on the recipe.

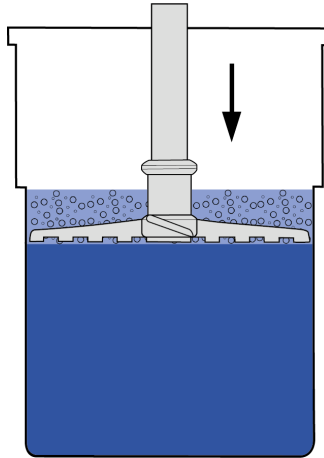


Fig. 2: Moussing process

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

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

Tab. 4: Processing tools

The respective processing tool is inserted into the Splashguard for the desired application and attached to the magnetic blade holder of the Mousse Chef Essential 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. Before processing, ensure that the blade holder and the blade bowl are free of dirt. If the blade holder fails to seat fully into the blade bowl due to contamination, there is a risk that the blade will strike the bottom of the Chrome steel cup, thereby damaging both the blade and the cup.

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

Before each processing cycle, please ensure that the removable base plate is attached to the Mousse Chef Essential.

5 Starting up

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

5.1 Unpacking

 CAUTION	
	Risk of injury due to incorrect unpacking The weight of the device is about 12 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 moving kitchen (food truck, ships, train, etc.), secure the unit 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

Switch on Mousse Chef Essential.

1. Set the power switch on the back of the device to "I" position.
 - The control panel display turns on.
 - ✓ Mousse Chef Essential is switched on.

Attach the base plate to the Mousse Chef Essential before every operation!

Switch off Mousse Chef Essential.

1. Set the power switch on the back of the device to "0" position.
 - The control panel display turns off.
 - ✓ Mousse Chef Essential is switched off.

5.5 Controls

The following controls and indicators can be found on the Mousse Chef Essential:



Fig. 3: Controls

Pos.	Function
1	Displays the set number of portions and the progress bar during processing. Arrows indicate the direction of movement of the shaft.
2	Increases the number of portions.
3	Decreases the number of portions.
4	Deactivates and activates the overpressure function.
5	Selects cleaning programs C1, C2, and C3. The LED on the button illuminates when a cleaning program is active.
6	- Starts the processing / cleaning cycle. - Detects whether a Protective Beaker has been inserted. Green LED on button flashes: No Protective Beaker detected. Green LED on button illuminates: Protective Beaker detected. - Moves the shaft to the end position.

7	• Stops the processing / cleaning cycle. The shaft returns to the end position during this process. • Reset function (active only if no process has been started).
8	• Standby LED The Standby LED illuminates when the device has not been operated for 10 minutes and enters power-saving standby mode. Pressing button 6, or attaching the Protective Beaker in or out, reactivates the device from standby mode.
9	Main switch (located on the back) immediately powers off the device; the shaft remains stationary at its current position.

Tab. 5: Controls

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.



Important information

We recommend coating the Moussier Dancer with food-grade oil if it is not to be used again immediately, in order to prevent surface rust.

- Wipe the outside of the device with a slightly damp soft cloth and a suitable cleaning agent and let it dry (do not spray or pass under running water).
- Chrome steel cups, Cutter and Whipping Disc are dishwasher-safe.
- Allow cleaning accessories such as the Cleaning Brush and the Cleaningseal to dry after use (e.g., using a kitchen towel).
- Accessories Moussier Dancer, Splashguard, Ringscraper, Protective Beaker, Cup Caps: Rinse or brush these with hot water and a suitable cleaning agent, then rinse thoroughly and dry well (if left wet, the Moussier Dancer may develop surface rust unless lightly oiled).

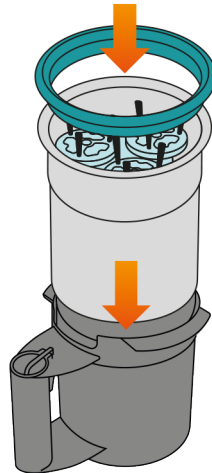
To ensure proper hygiene and operativeness of the device, the following cleaning instructions must be observed during its service life:

Cleaning process	Program	Cycle
Rinse with Cleaning Brush & Cleaningseal (WITHOUT Moussier Dancer) (see section 6.1)	C1	• WHEN CHANGING to another recipe
3-step cleaning program (see section 6.2)	C2	• BEFORE the first processing for the day • AFTER the last processing for the day
Manual cleaning of the shaft (see section 6.3)	C3	• When required
Rinsing the hoses (see section 6.4)	C1 and C2	• With every cleaning:

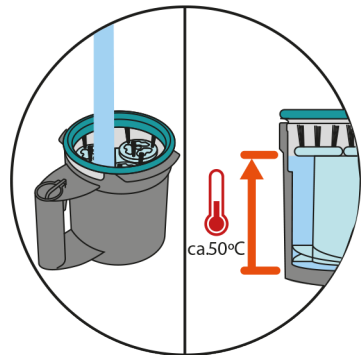
Tab. 6: Cleaning processes

6.1 Rinse with Cleaning Brush & Cleaningseal (WITHOUT Moussier Dancer)

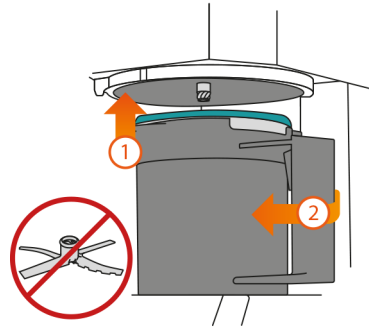
1. Insert the turquoise Cleaning Brush into a clean cup and place the cup in the Protective Beaker.
2. Attach the turquoise Sealing Ring to the upper edge of the cup.



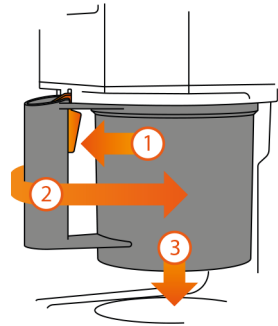
3. Fill the cup with warm water up to the rubber lips of the shaft wipers on the brush insert. Do not use any detergent for this step!



4. Attach the Protective Beaker with contents to the Mousse Chef Essential and lock it by turning it to the left until it locks into place and makes a clicking sound.
5. Press the cleaning button ().
 - "C1" will appear on the display.
 - The rinsing process takes approx. 1 minute.
6. Press the button () to start the rinsing process.



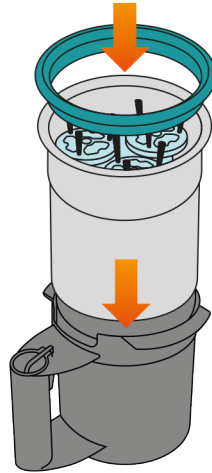
7. After the rinsing process is complete, unlock and remove the Protective Beaker with the cup by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
8. Remove the turquoise Sealing Ring and then the Cleaning Brush from the cup and remove the cup from the Protective Beaker.
9. Empty the contents of the cup and clean the cup for further use.
 - ✓ You have completed the rinsing process.



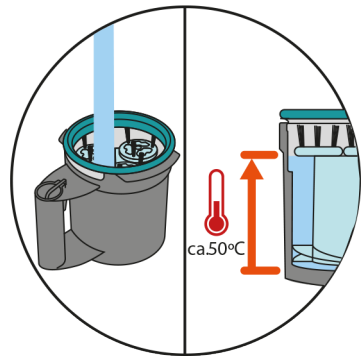
6.2 3-step cleaning program

Phase 1: Rinse with Cleaning Brush & Cleaningseal (WITHOUT Moussier Dancer)

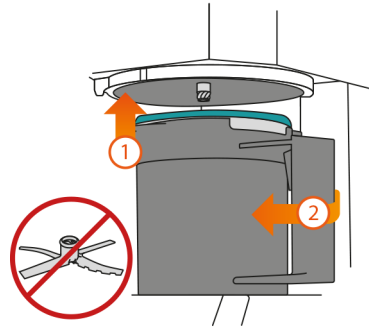
1. Insert the turquoise Cleaning Brush into a clean cup and place the cup in the Protective Beaker.
2. Attach the turquoise Sealing Ring to the upper edge of the cup.



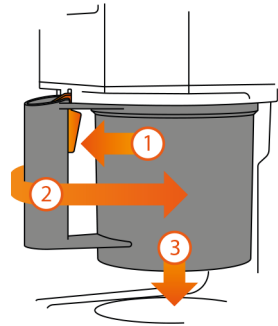
3. Fill the cup with warm water up to the rubber lips of the shaft wipers on the brush insert. Do not use any detergent for this step!



4. Attach the Protective Beaker with contents to the Mousse Chef Essential and lock it by turning it to the left until it locks into place and makes a clicking sound.
5. Press the cleaning button 2x (💧).
 - "C2" will appear on the display.
 - The rinsing process takes approx. 1 minute.
6. Press the button (🔼) to start the rinsing process.

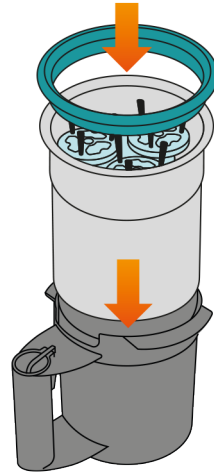


7. After the rinsing process is complete, unlock and remove the Protective Beaker with the cup by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
8. Remove the turquoise Sealing Ring and then the Cleaning Brush from the cup and remove the cup from the Protective Beaker.
9. Empty the contents of the cup and clean the cup for further use.

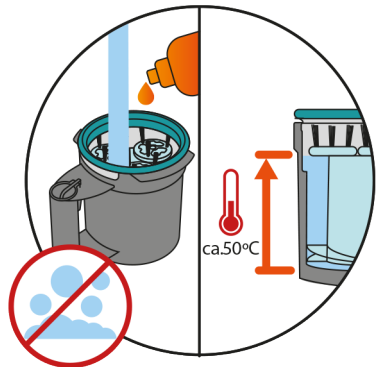


Phase 2: Hygienic cleaning of the food contact area with Cleaning Brush & Cleaningseal - WITHOUT Moussier Dancer**ATTENTION: Never use the Moussier Dancer for this purpose!**

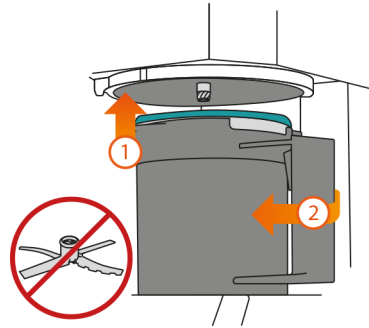
10. Insert the turquoise Cleaning Brush into a clean cup and place the cup in the Protective Beaker.
11. Attach the turquoise Sealing Ring to the upper edge of the cup.



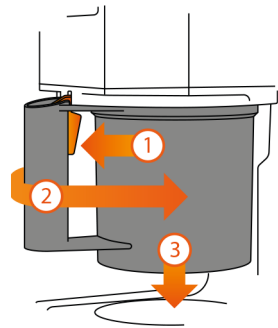
12. Fill the cup with water up to the rubber lips of the shaft wipers on the brush insert and add a NON-FOAMING, disinfectant, food-grade cleaning agent.



13. Attach the Protective Beaker with contents to the Mousse Chef Essential and lock it by turning it to the left until it locks into place and makes a clicking sound.
14. Press the button (◀▶), to start cleaning.
 - The cleaning program is executed.
 - The duration is approx. 1 minute.



15. 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.
16. Remove the turquoise Sealing Ring and then the Cleaning Brush from the cup and remove the cup from the Protective Beaker.
17. Empty the contents of the cup and clean the cup for phase 3, Rinsing.

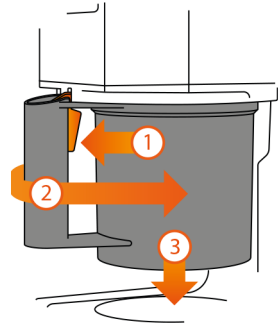


Phase 3: Rinse with Cleaning Brush & Cleaningseal WITHOUT Moussier Dancer (same as Phase 1)

18. Follow the instructions given in steps 1 - 9
 - ✓ You have completed the 3-step cleaning program.

6.3 Manual cleaning of the shaft

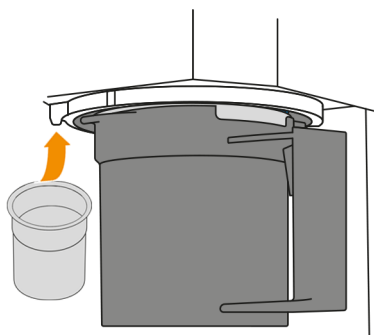
1. Attach the Protective Beaker – without contents, Splashguard and without Mousse Blade – until it locks into place, in order to activate the safety switches.
2. Press the cleaning button 3x ().
 - "C3" will appear on the display.
3. Press the button ().
 - The shaft lowers for manual cleaning.
4. Remove the removable base plate located in the pedestal of the Mousse Chef Essential.
5. Unlock the Protective Beaker by turning it to the right. To do this, first press the unlock latch on the Protective Beaker.
6. Remove the Protective Beaker from the device by pulling it out at a downward angle.
7. Wipe the shaft with a soft, damp cloth and a suitable cleaning agent to remove any food residue, then wipe it again with a second damp cloth to completely remove the cleaning agent.
8. Reattach the Protective Beaker to the device while the shaft is still extended, and then press the button ().
 - The shaft retracts as soon as the cup is attached and the green button is pressed.
- ✓ Manual cleaning complete.



6.4 Rinsing the hoses

To prevent blockages in the internal hoses of the device, they should always be rinsed during cleaning programs C1 and C2.

1. Hold a container beneath the vent outlet.
2. During the cleaning process, press the button for venting (🕒).
3. Catch any liquid that drains out in the container.
 - ✓ Hose rinsing complete.



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.

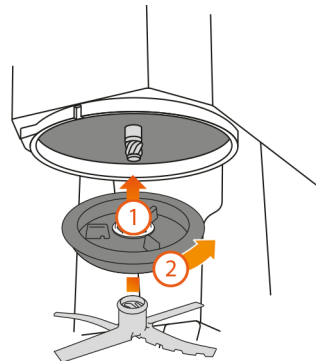
Prerequisite:

- The blade holder and Moussier Dancer must be clean at the interface.
- Mousse Chef Essential is switched on (See section Switching on and off).
- Required processing tool: Mousse Chef Moussier Dancer Silver or Gold
- Before processing, please always make sure that the base plate is attached to the unit.
- The cups must only be filled up to the maximum fill line (800 ml).

7.1 Operation

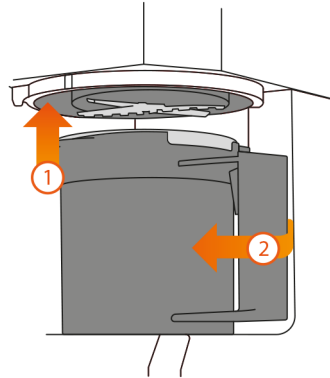
Operation for moussing:

1. Initially, 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 blade holder on the unit.
Then push the Moussier Dancer upwards on the blade holder in the anticlockwise direction until the magnet attracts the Moussier Dancer and it is completely engaged.
2. Place the cup with the frozen contents in the Protective Beaker.



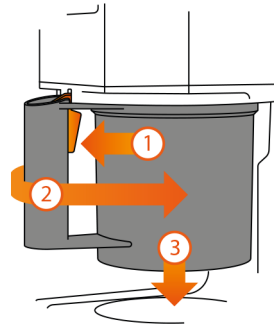
3. Attach the Protective Beaker with contents to the device and lock it by turning it to the left until it audibly clicks into place.
4. Start the moussing process by tapping the button 

Attention: The device starts only if the Protective Beaker is correctly attached. If the device does not start, please follow steps 3–5.

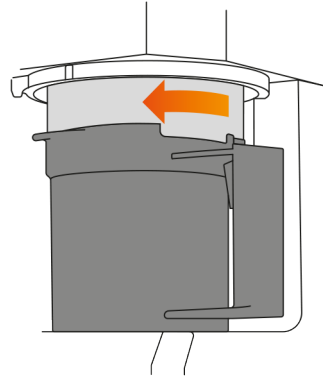


5. After the start of the moussing process, the cup contents and the processing progress are shown on the display. To vent during moussing with overpressure, you can press the vent icon .
 - You can abort the moussing process at any time. For this, press the button . The shaft then returns to its starting position, and the process is complete.

6. 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. Place the Protective Beaker onto the base plate.
 - Wait until the shaft has moved to the upper end position before removing the Protective Beaker.



7. Subsequently, you can detach the cup from the device by tapping it to rotate it counter-clockwise, together with the Splashguard and Dancer. The Splashguard and processing tool now rest on the cup and can be removed by detaching the Splashguard from the cup.
8. Remove the cup with the processed contents for further use.
 - ✓ You have completed the moussing process.



7.2 Selection of processing settings for moussing

Selection of the processing quantity

1. Select the desired processing quantity for whole portions using the two buttons (/).
 - With this button , you can reset the selected number of portions.

With a maximum permissible filling volume of 800 ml to process frozen foods, the contents of the Mousse Chef cup are designed for exactly 10 portions 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 portion sizes and automatically processes the entire contents of the cup, or quantity for the selected number of portions.

If the cup content is too small to yield the programmed processing quantity, a message will be indicated in the display. The seven-segment display flashes the number of portions still remaining. 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 normal pressure or overpressure

By default, the overpressure on the Mousse Chef Essential is always active when the device is switched on.

1. Tap the button , to deactivate the overpressure (indicator light off) or to reactivate it (indicator light on).

You can now start the moussing process with the overpressure enabled by tapping the button .

The factory default setting for the overpressure can be permanently changed as follows; this setting will remain saved even after the device is switched off and on again:

1. Tap the button  to deactivate the overpressure.
 - The indicator light on the button will turn off.
2. Press and hold the button  for approximately 3 seconds.
 - The device display will show "P0" (indicating "No Pressure").
 - ✓ The new setting has been saved.

The overpressure can be permanently reactivated in the same manner. The device display will subsequently show "P1" (indicating "Over Pressure").

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 Essential is switched on (See section Switching on and off).
- Required processing tool (available as optional accessory): Mousse Chef "Cutter" (2-blade or 4-blade version), including Knife Tongs for installation and removal.
- Before processing, please always make sure that the base plate is attached to the unit.

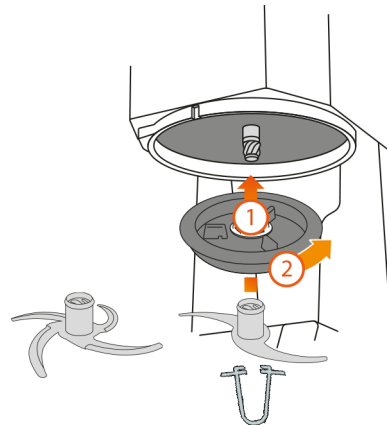
8.1 Operation

Cutting/chopping operation:

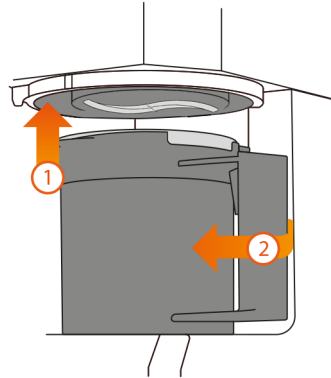
1. **First, attach the cutter (2-blade or 4-blade) - together with the Splashguard - to the device's blade holder using the Knife Tongs.**
For this, first place the serrations in the blade bowl of the cutter on the blade holder on the device.
Then push the cutter upwards on the blade holder in the anticlockwise 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 designated Knife Tongs.

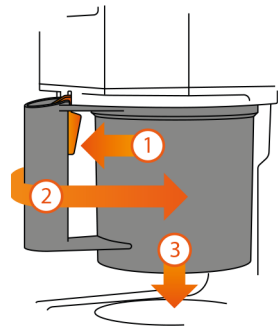
2. Place the cup containing the diced contents (approx. 2 x 2 cm) into the Protective Beaker.



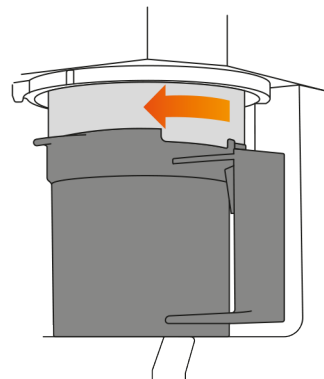
3. Attach the Protective Beaker with contents to the device and lock it by turning it to the left until it audibly clicks into place.
4. Start the cutting/chopping process by tapping the button .
5. To vent during moussing with overpressure, you can press the vent icon .
 - You can abort the process at any time. For this, press the button . The shaft then returns to its starting position, and the process is complete.



6. 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. Place the Protective Beaker onto the base plate.
 - Wait until the shaft has moved to the upper end position before removing the Protective Beaker.



7. Subsequently, you can detach the cup from the device by tapping it to rotate it counter-clockwise, together with the Splashguard and cutter blade. The Splashguard and processing tool now rest on the cup and can be removed by detaching the Splashguard from the cup.
8. **Remove the cutter blade from the device only with the help of the Knife Tongs.**
9. Remove the cup containing the processed contents from the Protective Beaker for further use.
 - ✓ You have completed the cutting/chopping process.



8.2 Settings

Selection of normal pressure or overpressure

By default, the overpressure on the Mousse Chef Essential is always active when the device is switched on.

1. Tap the button , to deactivate the overpressure (indicator light off) or to reactivate it (indicator light on).

You can now start the cutting/chopping process with the overpressure enabled by tapping the button .

The factory default setting for the overpressure can be permanently changed as follows; this setting will remain saved even after the device is switched off and on again:

1. Tap the button  to deactivate the overpressure.
 - The indicator light on the button will turn off.
2. Press and hold the button  for approximately 3 seconds.
 - The device display will show "P0" (indicating "No Pressure").
 - ✓ The new setting has been saved.

The overpressure can be permanently reactivated in the same manner. The device display will subsequently show "P1" (indicating "Over Pressure").

9 Whipping

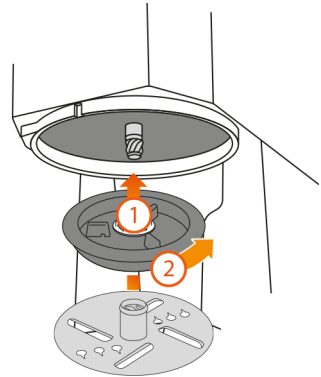
Prerequisite:

- Mousse Chef Essential is switched on (See section Switching on and off).
- Required processing tool (available as optional accessory): Mousse Chef "Whipping Disc" for airy whipping (alternatively, Moussier Dancer for whipping to a less airy consistency)
- When whipping liquids, only a maximum beaker capacity of 500 ml is recommended owing to the possible volume expansion, so that the beaker capacity is not exceeded.
- Before processing, please always make sure that the base plate is attached to the unit.

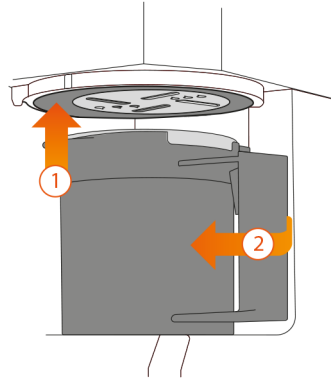
9.1 Operation

Operation for whipping:

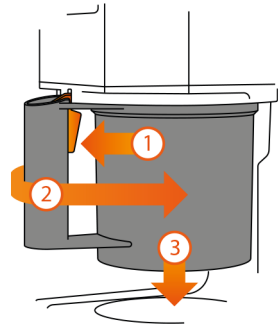
1. First attach the Whipping Disc together with the Splashguard to the blade holder of the device. For this, first place the serration in the blade bowl of the Whipping Disc on the blade holder on the unit. Then push the whipping disc upwards on the blade holder in the anticlockwise direction until the magnet attracts the whipping disc and it is completely engaged.
2. Place the cup with the liquid contents in the Protective Beaker.



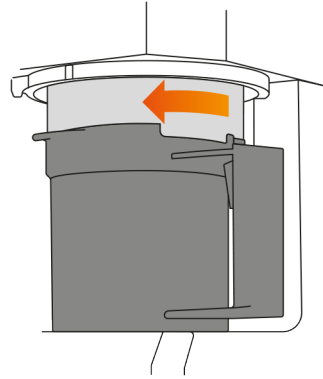
3. Attach the Protective Beaker to the device and lock it by turning it to the left until it audibly clicks into place.
4. Start the whipping process by tapping the button



5. To vent during the process with overpressure, you can press the vent icon .
 - You can abort the whipping at any time. For this, press the button . The shaft then returns to its starting position, and the process is complete.
6. 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. Place the Protective Beaker onto the base plate.
 - Wait until the shaft has moved to the upper end position before removing the Protective Beaker.



7. Subsequently, you can detach the cup from the device by tapping it to rotate it counter-clockwise, together with the Splashguard and Whipping Disc. The Splashguard and processing tool now rest on the cup and can be removed by detaching the Splashguard from the cup.
8. Remove the cup with the processed contents for further use.
 - ✓ You have completed the whipping process.



9.2 Settings

Selection of normal pressure or overpressure

By default, the overpressure on the Mousse Chef Essential is always active when the device is switched on.

1. Tap the button , to deactivate the overpressure (indicator light off) or to reactivate it (indicator light on).

You can now start the whipping process with the overpressure enabled by tapping the button .

The factory default setting for the overpressure can be permanently changed as follows; this setting will remain saved even after the device is switched off and on again:

1. Tap the button  to deactivate the overpressure.
 - The indicator light on the button will turn off.
2. Press and hold the button  for approximately 3 seconds.
 - The device display will show "P0" (indicating "No Pressure").
 - ✓ The new setting has been saved.

The overpressure can be permanently reactivated in the same manner. The device display will subsequently show "P1" (indicating "Over Pressure").

10 Troubleshooting

Problem	Display	Name	Reason	Solution
Device stops due to overload	EE 1	Brief main motor overload	Incorrect tool used; blade is blunt; processing (moussing) of frozen food that is too cold ($< -23^{\circ}\text{C}$), not cold enough ($> -18^{\circ}\text{C}$), or has partially thawed; processing (cutting) of food pieces that are too large (unfrozen).	Use a new blade; use the correct tool; verify the temperature of the food product.
	EE 2	Sustained main motor overload		
	EE 3	Main motor overload during retraction		
	EE 4	Feed motor overload during portion processing		
	EE 5	Feed motor overload during retraction		
	EE 6	Feed motor overload during rapid feed or during cutting/whipping	Incorrect tool used; no blade installed; blade or knife is blunt; food product is too cold.	Install a blade; use a new blade; use the correct tool.
Device does not start			No Protective Beaker is inserted into the device.	Insert a Protective Beaker containing frozen contents.
	EE 7	Feed motor overload during homing cycle	Blade is jammed against the drive shaft.	Remove the base plate; remove the cup from the bottom of the unit.
	EE 8	Main motor stalled during startup	Cup is overfilled, causing the blade to jam.	Use a cup filled to the correct level.

Device stops during processing	EE 9	Cup became dislodged/unscrewed during an operation.	Protective Beaker locking mechanism is missing; food product is generating excessive vibration.	Insert the locking mechanism; verify the temperature of the food product; inspect the blade.
	OF (Over Fill)	Cup is overfilled.	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.
The machine has a defect and can no longer be restarted	SE + Number	System error	Error in device control	If system errors occur frequently, please contact a service centre and provide the error number for diagnosis.

Tab. 7: List of errors

11 Maintenance

The FRXSH Mousse Chef Essential is designed for use in professional kitchens. To maintain its functionality and precision over a long service life, annual maintenance – or maintenance after processing approximately 20,000 portions (about 2,000 cups) – is recommended at a FRXSH service centre. 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.

Please also ensure that the Ringscraper is ALWAYS attached to the Splashguard during processing to prevent food from entering the interior of the device.

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.

12 Storage and transportation

Storage:

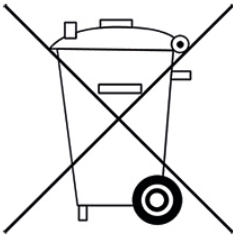
If the device will not be used for a longer period of time, store it – cleaned and protected from sunlight – in a dry, dust-free and cool place. For best protection, keep the device in its original packaging.

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 packed in the original packaging.
- Shocks and impacts during transport must be avoided.

13 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

14 Technical data

Rated power	1000 W
Mains voltage	220 – 240 V
Mains frequency	50 – 60 Hz
Overpressure	1.2 bar
Connector type	F, L, J, G
Power transmission	Toothed belt drive
Device control	Short-travel keypad panel, Electronic Unit, Microprocessor-controlled
Emission sound pressure level (LPA)	< 80 db(A)
Dimensions	47.7 x 18.2 x 31.1 cm (H x W x D)
Weight	12.25 kg (excluding accessories)
Metal sheet covering and cover plate	Stainless steel
Base of the device	Coated die-cast aluminium
Chassis parts / bottom cover	Polyamide

Tab. 8: Technical data

15 Equipment and accessories*

*included in the Mousse Chef Essential Starter Pack

Article Number	Product		Description
Beaker assortment			
100084	Mousse Chef "Protective Beaker" for chrome-steel cups*		FRXSH Mousse Chef Protective Cup, black for chrome steel cups only.
100091	FRXSH® Mousse Chef chrome-steel cups polished finish, with cap, Set of 4*		FRXSH® polished chrome steel cup with matching cap ¹ , set of 4 ¹ also compatible with other devices of category Frozen Food Processor.
100093	Mousse Chef Protective Beaker for synthetic cups only		FRXSH® Mousse Chef blue «protective beaker» with imprint, only for synthetic cups
100094	FRXSH® Synthetic cups with cap, Set of 6		FRXSH® transparent plastic cups with cap ¹ , Set of 6 ¹ also compatible with other devices of category Frozen Food Processor.
100092	FRXSH® Synthetic cups with cap, Set of 12		FRXSH® transparent plastic cups with cap ¹ , Set of 12 ¹ also compatible with other devices of category Frozen Food Processor.

100075	FRXSH® "Cup Cap" white-transparent Set of 5		FRXSH® Plastic cap for chrome steel ¹ and plastic cups ¹ , Set of 5 ¹ also compatible with other devices of category Frozen Food Processor.
Splashguard and Ringscraper			
100088	Mousse Chef "Splashguard & Ringscraper"*		FRXSH® Mousse Chef Splashguard made of nitrile-rubber and synthetic scraping ring to prevent foods reaching into the housing during processing.
100085	Mousse Chef "Ringscraper"		FRXSH® Mousse Chef Replacement Ringscraper ring for the Splashguard – always use with this part to process foods.
Dancer – frozen processing			
100087	Mousse Chef "Silver Dancer"*		FRXSH® Mousse Chef mousse-blade "silver" made of hardened steel to micropurree deep-frozen foods and to whip liquid foods.
100083	Mousse Chef "Gold Dancer"		FRXSH® Mousse Chef mousse-blade "Gold" made of titanium-nitride hardened steel to micropurree deep-frozen foods and to whip liquid foods.

Cutting and chopping – non-frozen processing

100082	Mousse Chef "Cutter" 2- blades		FRXSH® Mousse Chef versatile 2-blade knife made of stainless steel to cut or chop non-frozen foods.
100459	Mousse Chef "Cutter" 4- blades		FRXSH® Mousse Chef versatile 4-blade knife made of stainless steel to cut or chop non-frozen foods.
100095	Combi set: Mousse Chef "Cutter 2 Blades" and Knife tongs		FRXSH® Mousse Chef versatile 2-blade knife made of stainless steel to cut or chop non-frozen foods. Accessory to be used with cutter knife
201051	FRXSH® Knife tongs		FRXSH® accessory to be used with cutter knife.
100089	Mousse Chef "Whipping Disc"		FRXSH® Mousse Chef whipping-disc made of stainless steel to whip liquid foods.

Cleaning			
100086	Mousse Chef "Rinse"		FRXSH® Mousse Chef blue rinsing-ring made of nitrile-rubber for pre- or interim-cleaning of the food-contact areas.
100080	Mousse Chef "Cleaning Brush" Tritan*		FRXSH® Mousse Chef Cleaning Insert with Brushes and Wave Scraper for hygienic cleaning of food contact surfaces in the Foam Chef, high-quality, food-safe Tritan, turquoise, to be used with "Cleaningseal" and without "Dancer".
100081	Mousse Chef "Cleaningseal"*		FRXSH® sealing ring for "Cleaning Brush" in turquoise.
Additional accessories			
100076	Mousse Chef "Insulating box"		FRXSH Insulating EPS box with lid and a custom-fit shape for 4 chrome steel cups with cap. Protects the frozen cup contents optimally from warming.

Tab. 9: Equipment and accessories

16 Declaration of Conformity

See separate document

17 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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