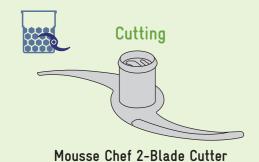
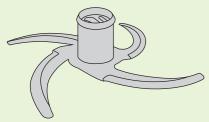
MOUSSE CHEF PROCESSING

Frozen -18°C to -23°C



Non Frozen >0°C

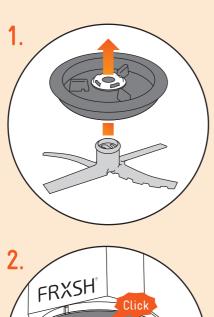




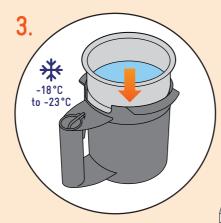
Mousse Chef 4-Blade Cutter



Mousse Chef Whipping Disc

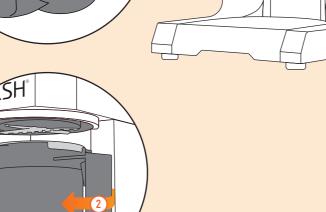


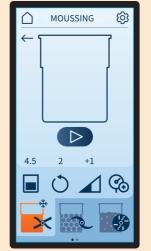












8.

	* Moussing	Cutting/ Chopping	Whipping
Portions			
Cycles	\Diamond	\Diamond	\Diamond
Processing Intensity/ Speed Mode	⊿ 1 ₹	1	1
Pressure	@	P	@
	Start Stopp/Return		

Memory next Cup 🖸 Recipe Settings

SExtended Settings



Processing Mode



Brightness



Language



WLAN



Dark/Light Mode



Standby



Info/Software Update



Manual



Service



Reset to Factory Settings







Cleaning Setting Rinsing

3-Step-Cleaning-Program

Clean the Touch Display

Rinsing

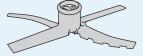


Cleaning Tools

Rinsing Ring



Mousse Chef Dancer





A Rinsing / Step 1 & 3 Rinsing



Cleaning Setting

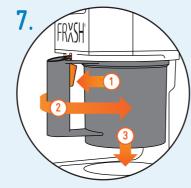


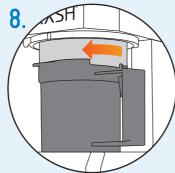


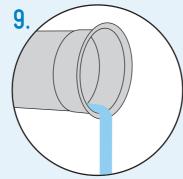
Step 2 Hygienic Cleaning



6. Start









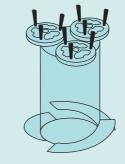


Cleaning Tools

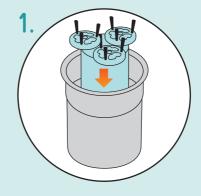
Sealing Ring



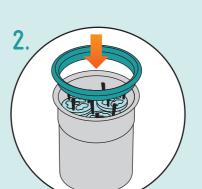
Cleaning Brush

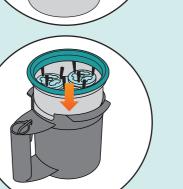


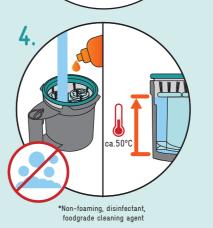


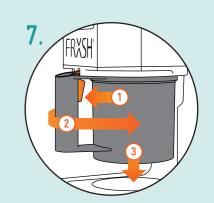






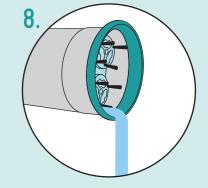






Start

End







3

