WHY HEINZELMANN CHEF-X

Seven Reasons make it differents

DESIGNED WITH CHEFS, FOR CHEFS

The Heinzelmann CHEF-X is a multi-functional professional kitchen machine, jointly developed with chefs and our German engineering team to meet the demands of even the busiest professional kitchens.

SPEED / BLADE

A powerful motor drives the 4-angled specially hardened blade up to a maximum speed of 10,500 RPM to deliver the finest results. The Titanium Coated Blade gives you the best edge with higher strength and resistance to corrosion over the length of the blade.

MANUAL CONTROL

The easy to operate manual controls gives an extensive variety of combinations between the temperature and speed, making your busy service kitchen more efficient, easier to work in and with increased productivity.

LID WITH LIGHT (Patented)

The integrated light gives you quick visual and helps you keep control and of what is happening in the pot during operation.

PAUSE

The useful PAUSE function enables you to interrupt the operation for tasting and testing the texture without the need to reset the settings.

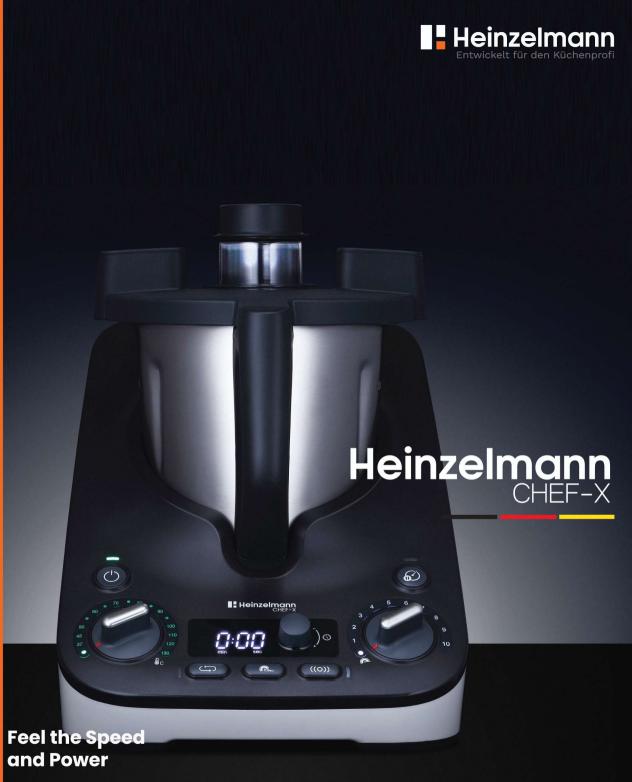
MULTI-PULSE

It offers a power adjustment in various interval speed operations, allowing different blending results. This brings a creative feature to chefs for their new dishes.

THE DESIGN

In Germany ones says: "The eyes eat with" and this is what encouraged us to create a stylish design for the Heinzelmann CHEF-X.





Save time, space and energy

The Heinzelmann CHEF-X is a convenient and compact machine with multiple functions. You can move it around your kitchen to maximize countertop space.



High-quality results with minimal effort

Powerful and flexible temperature and speed settings allow you to work more efficiently and faster. The manual operation enables control & security as well as quality and flexibility, to support your way of working.

Be creative with a range of functions and settings

Push the limits of your creativity — now you can perform functions faster than ever before. Let the Heinzelmann handle prep work or set-and-forget with multiple settings for fine-tuned results.

Heinzelmann CHEF-X

Perfect for any menu

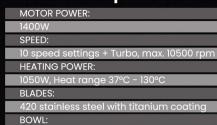
Easy to use, easy to clean and built to last, Heinzelmann CHEF-X is ready to be put to work in professional kitchens all day, every

A hardworking team player

The Heinzelmann CHEF-X is a tool that can handle it all.

BLEND
CARAMELIZE
CHOP
COOK
CREAM
EMULSIFY
GRIND
HOMOGENIZE
INFUSE
JUICE
PUREE
STIR
WHIP

Technical Specification







MACHINE COMES WITH ACCESSORIES: Spatula, Simmering basket, Whisk, Lid, Transparent Lid Cap + LED Light





ROBUST × DURABLE

EASY TO OPEN LID

Ergonomic handle design

- For the lid our designers incorporated 2 up-facing handle for simple and easy operation.
- The handle enables optimal handling during all kind of pouring action.

GERMAN TECHNOLOGY COMPONENTS

■ We have incorporated German technology components to ensure maximum endurance.

SOLID STAND

- Specially designed rubber feet for maximum vibration reduction and a solid stand at various speeds.
- 1.5 meter detachable power cord easily adjusted to your needs with quick and easy cable storage.
- Easy grip for moving your Heinzelmann Pro machine where ever you need it.



EXCLUSIVE INVITATION

www.heinzelmannpro.com

BOOK

TITANIUM COATED BLADE & HIGH-GRADE STAINLESS STEEL BOWL

■ The titanium coating helps strengthen the blade and prevent corrosion

TRANSPARENT CAP

(with removable LED light)

■ We added a very useful LED

light so you can keep control

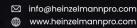
what's happening in the pot.

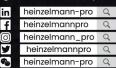
ROBUST HOUSING WITH POWERFUL MOTOR

■ The 1400W motor ensures maximum performance at all speed setting ensuring consistent

high quality results.









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