

FINESSE DELICATE BLENDS

Sometimes, the most powerful thing you can be is gentle. Our Aerating Container is ideal for fine-tuning delicate blends like emulsions, culinary foams, whipped cream, and more. From making fresh citrus juice to large batches of foam, the disc blade delivers an easy way to create new textures in the kitchen and behind the bar.

FINESSE DELICATE BLENDS

- Disc blade design creates dense and pourable culinary foam, flavored whipped cream, mousse, infusions, and emulsions with minimal splashing.
- BPA-Free Eastman Tritan™ copolyester and double-sealed bearings provide strength and durability.
- Provides the flexibility to blend at a variety of speed settings.
- Easily process high volumes and batch foams on demand.
- Compatible with The Quiet One® and Vita-Prep® 3.

EXPLORE THESE APPLICATIONS:

- Aerating
- Infusing
- Emulsifying
- Whipping
- Juicing
- Foaming
- Quick Chilling

STANDARD FEATURES:

- 0.9L high impact, clear container
- Complete with disc blade assembly and lid.



Three year parts and one year labour warranty on motor and base. One year warranty on the container, lid, blade assembly, drive socket and sound enclosure against defects in material and workmanship.

DIMENSIONS

248.9W x 143D x 209.6H mm

TECHNICAL DATA

Weight: 9.0g (1.1kg with box)

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.