

  
CHEF-X



 Heinzelmann

## Introducing the CHEF-X

The Heintelmann CHEF-X allows you to push the limits of your creativity. Designed with chefs, for chefs, CHEF-X will handle all the prep work whilst still giving you complete control. It's a machine that can handle it all. CHEF-X is designed to withstand daily operation without compromising quality. It makes the food preparation and cooking processes faster and more consistent.



## Why the CHEF-X

Chop, blend, caramelize, whip, cook, emulsify, grind, homogenise, cream, infuse, juice, puree or stir; the Heinzelmann CHEF-X is your ally in the kitchen. The multi-functional professional machine was developed with a team of chefs and German engineers to meet even the busiest kitchen demands. It's designed to work smarter and faster without compromising quality.



### Strong and Durable

CHEF-X is built to last. We have created a machine that can handle it all. It is explicitly designed for heavy use in a commercial kitchen. The four-pronged, multi-directional angled blade is coated with a titanium coating. The blade is then sharpened to expose a steel edge underneath. This gives you the sharpest blade, with more strength and resistance to corrosion over the entire length of the blade. The bowl of CHEF-X is made from the highest-grade stainless steel to ensure the longevity of the machine and its components. Finally, the specially designed rubber feet allow for maximum vibration reduction and provides stability even at the highest speeds.

### Multi-functional

The creators of the CHEF-X, Heinzelmann, wanted to create a machine that was much more than a blender. With a temperature range from 37°C to 130°C, CHEF-X can do it all. CHEF-X allows chefs to push the limits of their creativity. It blends, caramelises, chops, cooks, creams, emulsifies, grinds, homogenises, purees, stirs, whips, juices and infuses. CHEF-X handles all the prep work in the kitchen. With its multiple settings for fine-tuned results,

# It's like a second pair of hands in your busy kitchen.



### **Safe**

All of Heinzelmännchen's CHEF-X accessories are blue to ensure high visibility and rapid in-line identification. This allows CHEF-X to quickly recognise any foreign material that accidentally falls into the food product.

### **Fast and Powerful**

CHEF-X incorporates the best German technology to ensure the maximum endurance of the machine. This is combined with a powerful 1400W motor to maximise performance, no matter the speed setting. The motor drives the four-angled, specially hardened blade to a maximum speed of 10,500 RPM to deliver the finest results. With the Heinzelmännchen CHEF-X, you can guarantee consistent, high-quality results.



### **User-Friendly and Ergonomic**

Our focus when designing CHEF-X was to ensure it was easy to use. There is no point in having a high quality, multi-functional, powerful machine if it makes life more challenging. The CHEF-X features an integrated light on the lid designed to help you easily keep an eye on what is happening in the pot during operation. The lid itself is easy to open. Our designers incorporated two up-facing handles on the lid for simple and easy operation. The design also features handles on the side to enable optimal handling whilst pouring.

Moreover, the easy grip and cord storage – the 1.5-metre detachable power cord that can easily be adjusted to suit your needs – ensures that the machine can be moved and stored anywhere you need it. The CHEF-X also has easy to operate manual controls – dials and knobs – that allow for an abundance of choice when it comes to speed and temperature settings. They're easy to use, just set and forget, allowing for more efficiency and increased productivity in every busy kitchen. Finally, best of all, the machines are so easy to clean. Just remove the bowl from the device and wash it.

Designed with chefs,  
for chefs.

CHEF-X



### **Cost-effective**

The Heinzelmänn CHEF-X is a convenient and compact machine with multiple functions designed to save time, space, energy and wastage. The device promises consistency – once programmed, every batch is guaranteed to be the same. The powerful speeds and flexible temperature settings allow you to work more efficiently in your kitchen.

### **High-quality results guaranteed**

The Heinzelmänn CHEF-X is designed to withstand continuous daily operation. The manually operated dials enable control and security, as well as quality and flexibility, to support individual styles of cooking. It makes the process of food preparation and cooking faster and more consistent without compromising quality.



### **Increased productivity**

With CHEF-X, you do not need to complete many of the time-consuming tasks during food preparation. This frees up staff to complete other tasks – increasing productivity whilst reducing labour costs. Moreover, the results will be more consistent than if chefs were to do it manually. Promising perfect results every time.

### **Warranty**

CHEF-X comes with a back to base warranty. Moreover, with parts readily available, at all good commercial equipment places throughout Australia, customers can rest assured the turn-around time for all repairs will be reduced if they ever need to activate the warranty.

## Functions



### Mix and Blend

CHEF-X makes mixing, blending and emulsifying products quick and easy. This powerful machine allows for specific temperatures and speeds guarantee consistent, high-quality results. The uniquely shaped bowl ensures that the entire product is mixed thoroughly and unmixed product isn't stuck on the bottom or the side of the bowl. CHEF-X will do it for you, just set and forget. This can free up staff to complete other tasks, increasing productivity whilst saving you time and money.



### Cook and Heat

With a temperature range of 37°C to 130°C, CHEF-X offers chefs perfectly controlled precision cooking. Create delicious warm winter soups in one machine without having to stir the pot even once with CHEF-X. Or a perfect creamy hollandaise without scrambling the eggs. CHEF-X gives you excellent stress-free results consistently. Moreover, it comes with a simmering basket for added versatility to allow chefs to steam products directly in the machine.



### Cut and Chop

Mise en place has never been more efficient than with the Heinzelmann CHEF-X. It chops high volumes of carrots, onion and even almonds quickly and uniformly, freeing up staff to complete other tasks. Therefore, increasing the productivity of the kitchen whilst being economical. The machine's motor drives the four-angled, specially hardened blade to a maximum speed of 10,500 RPM to deliver the finest results.



### Whip and Puree

The Heinzelmann CHEF-X comes with different attachments to allow you to whip and puree, giving you added versatility. The whisk attachment has been carefully designed to give you consistently fluffy products at an incredible speed. Create perfectly silky pastry creams, or deliciously fluffy whipped cream, in minutes with CHEF-X. Additionally, with the ten different speed functions and a turbo feature, pureeing food has never been simpler or faster. Whip up the smoothest pureed potatoes, cauliflower or apple sauce with one simple machine. CHEF-X was designed to increase productivity within the kitchen without sacrificing the quality of your products.



Scan here to  
feel the power

## Features



### CHEF-X Bowl

The CHEF-X comes with a uniquely designed 2L bowl. The specially designed bowl allows for greater control and efficiency in the kitchen. It allows CHEF-X to be completely versatile in the kitchen – it's perfect for emulsifying sauces or creating the silkiest pastry cream. Heinzelmännchen's CHEF-X is a universal multipurpose solution. It helps streamline processes in all departments of a restaurant kitchen. Users are also able to purchase additional bowls to simplify the cooking process.



### Wide range of temperatures and speeds

CHEF-X can operate and cook between a temperature range of 37°C to 130°C. This, combined with the ten speed functions, gives chefs the freedom to create easily and efficiently. The machine is also uniquely designed with German technology to reach desired temperatures at a rapid rate. The CHEF-X also features a pulse, reverse spin, and turbo mode for even more convenience and versatility.



### 1400W Motor

Heinzelmännchen's CHEF-X boasts a powerful 1400W motor to maximise performance. This motor is designed to be used constantly throughout the day without downtime. Furthermore, the engine is combined with superior technology designed to save time, energy and wastage. As a result, CHEF-X guarantees consistently perfect results every single time.



### Designed for Chefs

The Heinzelmännchen CHEF-X was created for the commercial kitchen. It was made to withstand bumps and knocks, and the heavy usage chefs put it through. It's compact enough to fit into businesses of all sizes but powerful enough to work in even the busiest kitchen. CHEF-X has undergone rigorous research and development to ensure it stands up to even the most significant challenge a chef can throw at it. The machine has a unique design that allows for quick and easy securing of the device. Simply lock the machine into place, and you can start using it. However, if the machine isn't locked in properly, it won't function for added safety.



Scan here to  
feel the speed

## How to use CHEF-X

1. Plug it In (to any 10 amp power point)
2. Turn it On
3. Set Your Speed and Temperature
4. Press Start

Then you are good to go.

The Heinzelmann CHEF-X also has a pulse, turbo and reverse function for added convenience.



Scan here  
to view video  
demonstration



 **Heinzelmann**

**unique**  
CATERING PRODUCTS

Heinzelmann CHEF-X is proudly distributed by Unique Catering Products.

To find out more about Heinzelmann CHEF-X, or to check out other unique products, contact us now at [ucp.net.au](http://ucp.net.au)