



BOOST YOUR BACK OF HOUSE.

SWEET SUCCESS: THE NEW B9 BLEND N' SERVE BLENDER

Give your back-of-house operation and the masterpieces that come out of it the upgrade they deserve with the Blend n' Serve Blender! The efficient performance of this high-powered and high-tech model reduces waste, minimizes training and maximizes profit. With a simple, streamlined design and intuitive user interface, the Blend n' Serve makes crafting custom and completely mind-blowing f'real creations a breeze.



TURNKEY INNOVATION

The Blend n' Serve provides a hassle-free setup that simplifies operations, minimizes training and improves your ability to navigate labor shortages. No drain or waterline required.



CRAVEABLE AND PROFITABLE

Blend up delicious, high-margin drinks that keep customers coming back with syrups, purees, alcohol, candy, cookies, toppings and more!



COST-EFFECTIVE AND CONSISTENT

Pre-portioned servings eliminate waste and the need to measure ingredients, streamlining your beverage preparation for dependably delicious drinks.

EXPLORE TASTY POSSIBILITIES WITH



THE PERFECT BLEND OF FEATURES.

The f'real Bg Blend n' Serve Blender combines practicality and innovation to deliver an elevated experience whether you are using our 12 oz. branded cups or our 16 oz. unbranded cups.



DESIGN

- Powerful and quiet motor
- Optimized for cold-range blending (-5°F to 5°F)
- Easy-to-wipe integrated drip tray
- Intuitive color digital interface
- Connected software for remote updates
- Vertical, gravity-locking reservoir

OPERATION

- Customizable blend thickness
- Staged blending for inclusions and desired texture
- App/portal tracks blender status and history
- Remote service and support
- Ability to create custom blend profiles
- f'real service system is notified of issues

HOW IT WORKS



**PLACE CUP
IN BLENDER**



**PRESS
START**



**MIX IN OR
TOP AND SERVE**



**CLEAN THE SPINDLE
AND KEEP SPINNING**

READY TO TAKE IT FOR A SPIN?

Contact your Rich's sales rep to order the Blend n' Serve today.
Learn more at richsusa.com/freal-foodservice.

For product questions, call 800-822-7555. For equipment support, call 800-483-3218.

Certifications: cTUVus certified (UL 763 standard), NSF-8, FCC-15. Installation Requirements: Dedicated 120VAC, 60HZ, 15A Circuit. Power Cord: 10.5 ft, 3 wire cord with NEMA 5-15 plug (included). 1 Year Warranty included with purchase. Additional warranty available to purchase with blender order. All blenders include full access to f'real's technical phone support; refer to Owner's Manual for further details. Prices do not include tax or shipping.