

**HotmixPRO** is a range of innovative multifunction appliances, one of a kind. Thanks to the special blades, they can operate both as a **mixer** to emulsify liquids, and as a **cutter** to mince any solid ingredient. These capabilities are complemented by a heating/cooling system that can be used to cook and chill down any kind of food at temperatures between **-24°C (-11°F) and 190°C (374°F)**, while mixing simultaneously at variable speed.

Equipped with professional-grade motors rated from **1.200 to 3.000 W** – driving the blades from a **minimum speed of 0 rpm to a maximum speed of 16000 rpm** – they can chop, emulsify, liquidize, blend or mix any type of food in sensibly short time.

Furthermore, from **2 up to 5 liters** of food can be processed in the graduated stainless steel bowl.

Many food preparation tasks are done using ordinary cutters incapable of speeds higher than 3000 rpm, but thanks to the **26 different speeds** of HotmixPRO, these operations can be accomplished faster, and without affecting the properties or the quality of the ingredients. The high speeds notably reduce the processing times, and the mixtures and ingredients are refined to a level that will satisfy every special need.

## 1 Appliance, 2 Accessories, 27 Functions! \*

Cutting  
Beating  
Mincing  
Mixing  
Whipping  
Grinding  
Emulsifying  
Kneading  
Pulverizing  
Cooking  
Reducing  
Browning  
Steam cooking  
Sous vide cooking

Stewing  
Candyng  
Roasting  
Caramelizing  
Chocolate tempering  
Chlorophyll extraction  
Stirring ice cream  
Pasteurizing  
Vacuum cooking  
Vacuum cutting  
Vacuum drying  
Vacuum concentrating  
Vacuum soaking

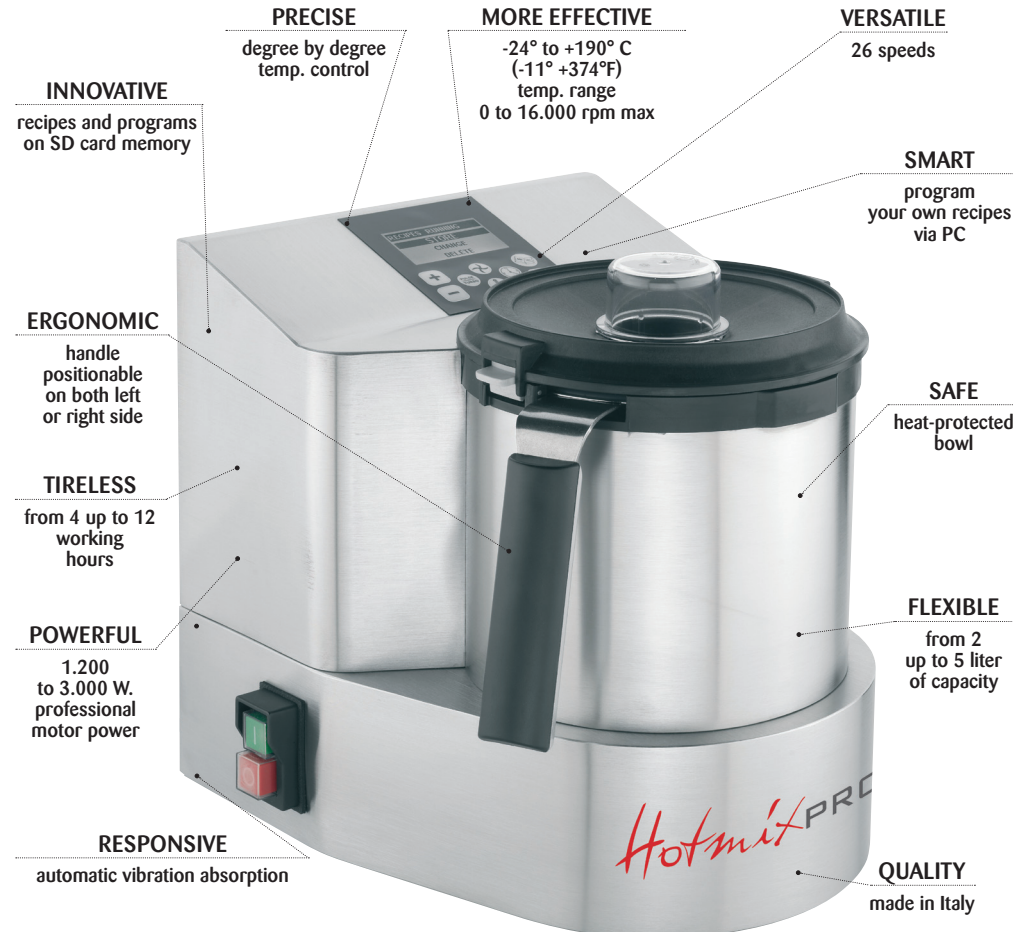
\* Depending on the models

# Hotmix<sup>®</sup> PRO

THE PROFESSIONAL THERMAL MIXER

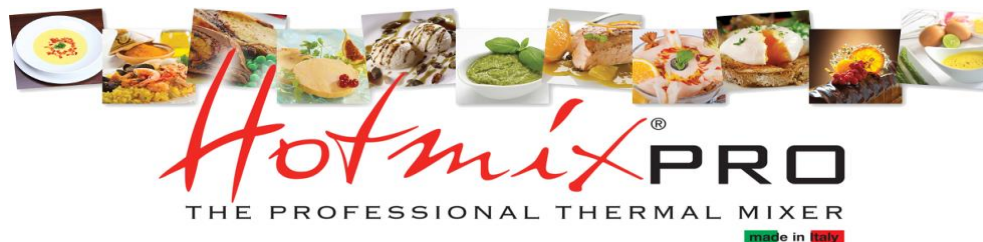
made in Italy

From food preparation to cooking, it's like having a "sous-chef"!



## Amazing performance!

- **Temperature range** from **-24°C to +190°C (-11° +374°F)** with a **degree by degree** temperature control.
- **It always ensures smooth results**, no matter the initial quantities and temperatures of the ingredients, thanks to the special function (Wait Temperature) which permits to start the time countdown only after the selected temperature is reached.
- From **0 to 16.000 rpm** with a choice of **26 different speeds** thanks to the powerful professional motors from 1.200 to 3.000 watt.
- **Save your own recipes** and possibility to send them via e-mail. More than 400 pre-stored recipes on the SD card.
- **Link different steps** of a recipe without the user handling.
- **Continuous operation from 4 to 12 hours** thanks to the TURBO AIR MOTOR SYSTEM.
- **Self-diagnostics information display**, upload of new software programs via web.
- **Motor never under stress.** The recipes are always completed, thanks to the dynamic system of the motor thermal protection.



## HotmixPRO 5 STARS

### Technical specifications

| Temperature Range                      | Temperature control | Autostore recipe program | Motor RPM        | Speeds | Self-diagnostic | Bowl capacity  | Max. continuous working hours | Motor power                  | Heating power | Total max power | Available power supply / Frequency | Structure       |
|----------------------------------------|---------------------|--------------------------|------------------|--------|-----------------|----------------|-------------------------------|------------------------------|---------------|-----------------|------------------------------------|-----------------|
| From +24°C (77°F)<br>To +190°C (374°F) | Degree by degree    | Yes + SD card            | Min 0 / Max 8000 | 26     | Yes             | 4,9 Liters max | 4                             | 3000W Turbo air motor system | 3000W         | 6000W           | 110÷240 V. 50/60Hz                 | Stainless steel |