

20 functions
into
1 machine!

UNIQUE!

HotmixPRO
gastrO
COOKING PLEASURE

cooks up to 190°C (374°F)
with a perfect control
of the temperature.

It brings together in one box the properties of two well known appliances: the cutter and the mixer. **HotmixPRO Gastro** enables to quickly and easily create raw and cooked recipes, liquids, semiliquids, paté, even in their normal structure, thus protecting the organoleptic properties of foods.

EFFECTIVE, QUICK AND EASY TO CLEAN!

HotmixPRO Gastro, thanks to its numerous preset programs and more than 150 recipes stored in memory (through an SD card), is ideal for:

- ✓ browning, cooking, roasting and shining, whisking, pasteurizing, reducing, clarifying, keeping warm, delayed start programming.
- ✓ electronic storage of one's own recipes
- ✓ doughing
- ✓ chopping, pulverizing, homogenizing, whipping, blending, etc.
- ✓ buying and using selected and purpose-made recipe guides stored into an SD card (pastry, ice creams, prestigious chefs, etc.)

Any part getting in contact with food, in conformity with the existing norms, can be easily dismantled for a rapid and precise cleaning.

RELIABLE AND DURABLE!


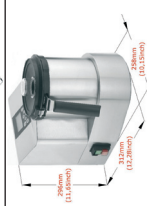
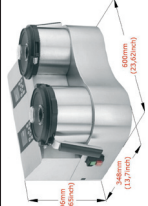

- ✓ A safety lid and a motor brake enabling to use the appliance with complete safety.
- ✓ Two temperature control systems directly linked to the motor, one static (thermostat) and an innovative one that, through a microprocessor, automatically controls the power/temperature ratio, thus preserving the motor itself.
- ✓ AISI 304 stainless steel case
- ✓ Shock absorbing feet against vibrations, making the appliance stable even at high speeds
- ✓ Built in accordance with the professional norms, with the appropriate insulation of the outer parts for the operator while cooking
- ✓ Low tension controls
- ✓ Protection rate IPX1 against dust and dump agents

CREATIVE AND PROFITABLE!

HotmixPRO Gastro enhances the chef creativity thanks to its incomparable performances, thus allowing savings by reducing the external purchases, and rationalizing the use of personnel in the kitchen.

HotmixPRO Gastro reunites in one sole, compact appliance the functions of many big, bulky and often very expensive machinery.

TECHNICAL SPECIFICATIONS

Model	Autostore recipe program	Max Temp	Min Temp	Temperature Control	Motor rpm	Speeds	Special programs	Self-diagnostic	Bowl capacity	Motor power	Heating power	Freezing power by compressor	Total max power	Available power supply	Available frequency	Structure
 HotmixPRO Easy	No	130°C (266°F)	25°C (77°F)	Degree by degree	min 60/ max 10000	23	No	Yes	2 lt max	1200W	800W	No	2000W	110V through 240V	50Hz or 60Hz	Painted steel
 HotmixPRO Gastro	Yes + SD card	190°C (374°F)	25°C (77°F)	Degree by degree	min 60/ max 12500	23	Yes	Yes	2 lt max	1500W	800W	No	2300W	110V through 240V	50Hz or 60Hz	Stainless steel
 HotmixPRO Gastro Twin	Yes + SD card	190°C (374°F)	25°C (77°F)	Degree by degree	min 60/ max 12500	23	Yes	Yes	2 x 2 lt max	2 x 1500W	2 x 800W	No	2 x 2300W	110V through 240V	50Hz or 60Hz	Stainless steel
 HotmixPRO Creative	Yes + SD card	190°C (374°F)	-24°C (-11,2°F)	Degree by degree	min 60/ max 12500	23	Yes	Yes	2 lt max	1500W	800W	200W	2300W	110V through 240V	50Hz or 60Hz	Stainless steel

COLD PREPARATIONS

KNEADING (soft, medium, strong) - EMULSIFYING - PUWERIZING - CUTTING - BEATING - WHIPPING - GRINDING - PATE - STUFFINGS

HOT PREPARATIONS

LOW-TEMPERATURE COOKING (in water and in oil) - BROWN - STOVES - BOIL - STEAM COOKING - CANDYING (in oil and in sugar) - REDUCTIONS IN SUGAR - EGGS COOKING (Steam, boiled, coque, pochet, marble eggs) - ROASTING - EXTRACTION OF CHLOROPHYLL - JAMS - SYRUPS - JELLIES - MERINGUES (Italian, French and Swiss) - ICE CREAM BASE PASTEURIZATION - CARAMELIZATION OF SUGAR (with 9 different programs)* - FONDUE - TEMPERING OF CHOCOLATE (seed method on Gastro model, cooling and heating method on Creative model)

FROZING PREPARATIONS

STIR IN OF ICE CREAM - COOK AND CHILL

SPECIAL PROGRAMS

STORING OWN RECIPES - WAIT TEMPERATURE (the recipe ends when the selected temperature is reached) - DELAYED START - FOOD REHEATING - PERSONAL TOUCH (to add a personal touch to the stored recipes)

SPECIAL FUNCTIONS

Some recipes are stored in the SD card, as an example of what can be achieved. SD Card special topics will be available.

RECIPES

HotmixPRO CREATIVE only.
HotmixPRO GASTRO and CREATIVE only.
We reserve the right to change specifications at any time without prior notice. The photos of the dishes are indicative of what can be achieved.

Optional



I "create"
it makes...

HotmixPRO
gastrO
COOKING PLEASURE
made in Italy

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The standout, unique feature of the

HotmixPRO Gastro

COOKING PLEASURE

is its ability to process so many types of food **when hot** – up to **190°C (374°F)**, including the caramelization of the sugar, such as creams, sauces and jams, for example – avoiding the many intermediate steps involved when preparing recipes that require constant attention and repeated handling to ensure a successful outcome.

The convenience factor is that all the ingredients can be put into the bowl and the desired end-result achieved with minimum difficulty, thanks to the ultra-precise temperature control, **electronically storing one's own recipes in a simple and direct way**. The **HotmixPRO Gastro** will also mix the contents of the bowl steadily and uniformly, at the exact speed selected, so that a faultless preparation is assured every time.

Given the facility of setting and maintaining an ideal temperature, preparations can proceed without any pointless waste of time, which in turn guarantees that quality will never fall below expectations.

Using the **HotmixPRO Gastro**, even the most demanding professional will be able to maximize the quality of every single dish and delicacy by virtue of the precision controls built into the machine, not least as the best and most popular recipes can be standardized and therefore reproduced any time, any day, by other members of staff if necessary.

Indeed the **HotmixPRO Gastro** will allow foodservice professionals to take care of so many jobs that were difficult to get done formerly, due to shortage of time and staff, but can now be managed with ease and with quality assured, such as creating new recipes, or simply retrieving a particular recipe from an electronic cookbook. And all this with no need to be everywhere at once, but having more time free to focus on other things – things that seemed complicated and sometimes impossible before, but will be simpler and quicker in future.

In short, the foodservice offering can be enhanced, and customer satisfaction increased.

The **HotmixPRO Gastro** is an **innovative multifunction machine**, with special blades, designed to operate both as a **mixer** for blending liquids, and as a **cutter** that will chop up any solid ingredient. These capabilities are complemented by a **heating system** that can be used to warm or cook any kind of food at temperatures **between 25°C (77°F) and 190°C (374°F)**, while mixing simultaneously at variable speed.

Equipped with a professional-grade motor **rated 1500W** – driving the blades at a **speed of up to 12500 rpm** – the **HotmixPRO Gastro** can chop, puree, liquidize, blend or mix any type of food in no time at all. What is more, up to 2 litres 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 with the **HotmixPRO Gastro**, these operations can be accomplished faster, and without affecting the properties or the quality of ingredients.

At 12500 rpm, processing times are notably reduced, with mixtures and ingredients refined to a level that will satisfy every special need imaginable.



Market applications

Restaurants



HotmixPRO Gastro, thanks to its performances that include cooking, is ideal for:

- ✓ Highlighting the creativity of the chefs
- ✓ Optimizing the time cycle of any food preparation
- ✓ Increasing the service efficiency
- ✓ Creating food preparations that would not be not feasible with the currently available machinery
- ✓ Setting a quality standard of any food preparation
- ✓ Gaining valuable time thanks to the own recipe electronic storage function, therefore avoiding to repeat the setting of any parameter any time the same preparation will be repeated

The machine ensures the preparation of complete recipes, keeping them available in the memory through an SD card, with a visualisation of the ingredients on the display, thus making any complicated recipe easier, even for pastry.

Hotel & catering



Thanks to the double capacity of the **TWIN** version, **HotmixPRO Gastro** is a perfect tool for the preparation of large volumes of food and enhances an extraordinary versatility with two independent bowls, that can be both used to create two different recipes at the same time. Ideal for resorts, hotels, big restaurants and collectivities.

Health facilities



With the special blades at the maximum speed (12.500 rpm) it is possible to reach a level of shredding and liquefaction, for both cooked and raw food, which is unthinkable with other appliances, thus keeping the organoleptic properties unchanged. The operator could choose the wished food consistency by selecting the right speed across the numerous ones offered, till total liquefaction for feeding patients by a food probe.

Furthermore, the electronic storage option will guarantee that any recipe will be personalized for the need of any patient, thus optimizing the preparation times and ensuring a high and steady quality level of each food. Easy to use for anybody!

Pastry/Ice creams



You can make:

- ✓ Cream cooking, even some special ones like "zabaione", without any assistance from an operator
- ✓ Recipes that require high temperatures, such as sugar processing up to 190°C (374°F), or the controlled lowering and the consequent increase, such as chocolate tempering
- ✓ Any kind of topping
- ✓ The sandblasting of dry fruits such as almonds, hazelnuts, pine nuts, etc.
- ✓ Dry fruits' pasta to be used for ice creams and pastry recipes
- ✓ Some controlled temperature lowering of food preparations, e.g. dropping a "bavarese" base to 30°C (86°F), and then melting it with whipped cream
- ✓ A direct cooling of the just prepared recipe, without using a blast chiller, therefore reducing the risks of bacterial contamination

Bar



The machine can chop the ice without any effort, even in big quantity, and make sorbets and milk shakes.

It is possible to make hot and cold sauces, puddings and hot food even without a kitchen and a cooker hood, and in a limited space. The results will be guaranteed even to the non-professionals that, with the help of the recipe guide, may become good chefs and confectioners.

Schools and diet food



Thanks to its ability not alter the organoleptic properties of the processed foods, **HotmixPRO Gastro** is an ideal solution for the kitchens of both public and private schools, always guaranteeing the best quality and sensibly increasing the palatability of any food. Special opportunity to process fresh fruits and vegetables, both hot and cold, to create marmalades and purees, always fresh, and with a sugar content at own's choice, with a similar color to the one of the fruit with an ideal palatability for a healthy, pleasant and varied nutritional education.

Laboratories of food and chemical/ pharmaceutical companies



It is a valuable product for the laboratories of food companies to make pre-serial tests with small quantities, and for the laboratories of the chemical and pharmaceutical companies to homogenize solid materials, manufacture ointments, beauty creams, etc.



The standout, unique feature of the **HotmixPRO TWIN**
To have **2 stand-alone & independent bowls.**