

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 independents bowls, that can be both used to create two different recipes at the same time.

Ideal for resorts, hotels, big restaurants and collectivities.

Healt 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!



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

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 owns 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.