



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>HMP-HOTMIXPRO GASTROX</b>	Multifunction Thermal Cutter with Cooking System from: 24 ° to 190 ° C., Tank of 2,6 lt - from 0 to 16,000 rpm, 1800 W motor with Turbo Air Motor System, SD Card, V. 230/1, Kw 3,3, Weight kg 15 - Dim. Cm 32x42x29,6h	<b>€ 2.501,62</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

**PROFESSIONAL DESCRIPTION**

## HOTMIX PRO - GASTRO X Multifunction - WHAT DOES IT DO?

Hotmix PRO Gastro is an innovative multifunction machine , unique of its kind that, thanks to the special blades, **can work as a mixer, to emulsify liquids** , or as a **cutter to work any solid ingredient**.

To this functionality **is added a heating system** that **allows you to cook** any product, **mixing it at variable speed**, with **temperatures between 24 ° C and + 190 ° C**.

Equipped with a **professional 1,800 W. power motor** , capable of spinning the blades at a **variable speed from 0 to 16,000 rpm**, it allows to: **grind, homogenize, emulsify, mix or mix** any type of food in a short time. It also offers the possibility of processing the product simultaneously, inside the graduated stainless steel cup.

Thanks to the **26 different speeds** of HotmixPRO, **all the work** carried out with a simple cutter, which normally never reaches more than 3000 rpm, **can now be done more quickly** , without altering the characteristics and the physical and organoleptic qualities of the products.

**The very high speeds** will allow you to reach a **degree of product refinement that** satisfies your specific needs.

The feature that makes HotmixPRO unique and irreplaceable is its **ability to perform a multitude of hot processes** such as: **creams, sauces and jams** , avoiding those countless steps that require the constant presence of the operator, forced to intervene several times on the machine to get to the realization of the recipe.

The convenience is to be able to insert all the ingredients inside the glass and, thanks to the very precise temperature control, to obtain the final product.

HotmixPRO can **mix the product constantly** , with the opportunity to select the right speed, **in order to obtain the perfect execution in every single preparation**. The ability to set and maintain the appropriate temperature will allow you to make preparations without incurring unnecessary waste of time, with the guarantee of maintaining quality.

### Impressive performance!

- Temperature range from 24 to + 190 ° C with degree by degree control.
- Guarantees uniformity of results, always, regardless of the quantity and initial temperature of the ingredients, thanks to the special **function (Wait Temperature) which allows the calculation of the desired time to start only when the set temperature is reached**.
- From 0 to 16,000 rpm with a choice of **26 different speeds** thanks to powerful 1,500 watt professional motors.
- **Store your own recipes** and the possibility of sending them via email. **Over 400 recipes already stored on SD**.
- Combine different steps of the same recipe without operator intervention.
- Information display with self-diagnosis, web update of new software programs.
- Motor never under stress and recipes always finished in any case, thanks to the dynamic motor thermal protection system. When the engine is particularly stressed, the software autonomously decides to stop it for a few seconds, keeping all the other operational functions, and then restarting it. The stop and work times are variable depending on the actual temperature of the engine at the given moment

**Continuous operation from 4 to 12 hours** thanks to the TURBO AIR MOTOR SYSTEM.

### TECHNICAL FEATURES :

**Structure:** Stainless steel

**Glass volume:** 2.6 LT

**Speed number:** 26

**Temperature range:** 24 ° -190 °

### ACCESSORIES :

Blade unit, butterfly, lid with measuring cup, spatula + mixing / whipping blade supplied

#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,3
<b>net weight (Kg)</b>	15
<b>gross weight (Kg)</b>	18
<b>breadth (mm)</b>	320
<b>depth (mm)</b>	420
<b>height (mm)</b>	320



# Hotmix<sup>PRO</sup>

THE PROFESSIONAL THERMAL MIXER

Dalla preparazione alla cottura, sarà come avere "un sous-chef"!



\*A seconda dei modelli

THE CHEFS' CHOICE

