



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>HMP-HOTMIXPRO MASTER</b>	Multifunction Thermal-Vacuum Cutter with VACUUM COOKING System from: 24° to 190° C., 2.6 liter bowl - from 0 to 16,000 rpm, 1800 W motor with Turbo Air Motor System, SD Card, V. 230 /1, Kw 3.3, Weight 15 kg - Dimensions cm 32x52x32h	<b>€ 4.810,81</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>PROFESSIONAL DESCRIPTION</b>		

## HOTMIX PRO MASTER -- Multifunction Thermal CUTTER With VACUUM COOKING System -- WHAT DOES IT DO?

Hotmix PRO Gastro is an innovative multifunction machine which, thanks to the special blades, can work as a MIXER, to emulsify liquids, or as a CUTTER to process any solid ingredient.

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

The **UNIQUE** feature of this model is given by the **possibility of working** with the glass in a **vacuum** and this allows you to use the **vacuum** to:

\* **Cook** guaranteeing unexpected results, as the low boiling temperatures do not alter the flavors or colours.

\* Producing **sauces** and **creamy** products avoids incorporated oxygen and the consequent oxidation, guaranteeing constant specific weight and absence of aerobic bacteria.

\* **Vacuum shredding** without color alterations due to the presence of oxygen.

\* Working **under vacuum**, thanks to the low temperatures, allows you to intensify the flavors of your recipes by concentrating the flavors of some ingredients with a process that does not alter the colors and allows for less loss of volatile aromatic components.

\* **Vacuum impregnation** is a technique that offers amazing results, as during the creation of a vacuum in the glass, the air contained in the food placed inside the glass will also be eliminated, and thanks to a particular connection it will be possible to re-establish the pressure atmospheric, let in a gas or liquid which will **impregnate** your preparation.

\* **Vacuum drying** : using vacuum is in fact a very efficient way to dry food,

Since **high temperatures are not necessary**, heat-sensitive volatile aromas do not deteriorate. This technique can also be used to improve a **texture**, for example by drying a meringue.

Equipped with a **professional motor with 1,800 W** of power, capable of turning the blades at a **variable speed from 0 to 16,000 rpm**, it allows you to: **shred, homogenize, emulsify, amalgamate 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 glass.

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

**The very high speeds** will allow you to reach a **level of product refinement** that will satisfy all 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 that of being able to insert all the ingredients into the glass and, thanks to the very precise temperature control, obtain the final product.

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

### Impressive performances!

• Temperature range from 24 to +190°C with degree-by-degree control.

1. • It guarantees uniformity of results, always, regardless of the quantities and initial temperature of the ingredients, thanks to the special **function (Wait Temperature) which allows you to start the calculation of the desired time 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.

• **Memorize your recipes** and can send them via email. **Over 400 recipes already stored on SD**.

• Join different steps of the same recipe without operator intervention.

• Information display with self-diagnosis, web update of new software programs.

• Engine never under stress and recipes always completed in any case, thanks to the dynamic engine thermal protection system. When the engine is placed under particular strain, the software autonomously decides to stop it for a few seconds, maintaining all other operational functions, and then restarts it. The stop and work times are variable depending on the actual temperature of the engine at the given moment

\* Water boiling under vacuum: 40°C.

\* Achievable void percentage: 98%

**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/freezing paddle 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>	3,1
<b>net weight (Kg)</b>	16
<b>gross weight (Kg)</b>	19
<b>breadth (mm)</b>	320
<b>depth (mm)</b>	520
<b>height (mm)</b>	320



# Hotmix<sup>PRO</sup>

THE PROFESSIONAL THERMAL MIXER

- PRECISO**  
regolabile grado per grado
- EFFICACE**  
da -24° a +190° C temp.  
da 0 a 16.000 giri max.
- VERSATILE**  
26 velocità
- INNOVATIVO**  
ricette e programmi su memoria SD card
- ERGONOMICO**  
bicchiere posizionabile a destra e sinistra
- INTELLIGENTE**  
memorizza le tue ricette da PC
- INSTANCABILE**  
da 4 a 12 ore di lavoro continuato
- SICURO**  
esterno freddo anche in cottura
- POTENTE**  
motore professionale da 1.200 a 3.000 W.
- FLESSIBILE**  
da 2 a 5 litri di capacità
- REATTIVO**  
assorbe automaticamente le vibrazioni
- QUALITÀ**  
made in Italy

