



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
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

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

PROFESSIONAL DESCRIPTION

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

Hotmix PRO Gastro is an innovative multifunctional machine, unique in its kind which, thanks to its special blades, **can work as a mixer, to emulsify liquids**, or as **a cutter to work 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.

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

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 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 arrive at the creation of the recipe.

The convenience is that you can put all the ingredients inside 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 the perfect execution in each single preparation**. The possibility of setting and maintaining the appropriate temperature will allow you to create 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.
- 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 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 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 thermal protection system of the engine. When the engine is placed under particular stress, the software decides autonomously to stop it for a few seconds, maintaining all the other operational functions, and then restarts it. The stop and work times are variable depending on the actual temperature, at the given moment, of the engine

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

TECHNICAL FEATURES :

Frame: Stainless steel

Glass volume: 2.6 LT

Number of speeds: 26

Temperature range: 24°-190°

ACCESSORIES :

Blade group, butterfly, lid with measuring cup, spatula + mixing/churn blade included

CODE	DESCRIPTION	PRICE/DELIVERY
HMP-HOTMIXPRO GASTROX	Multifunction Thermal Cutter with Cooking System from: 24° to 190° C., 2.6 lt tank - 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 - Dim. cm 32x42x29.6h	€ 2.726,13 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNO CHEF *Hotmix* **PRO**
THE PROFESSIONAL THERMAL MIXER

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

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

INSTANCABILE
da 4 a 12 ore di lavoro continuo

POTENTE
motore professionale da 1.200 a 1.800 W.

REATTIVO
assorbe automaticamente le vibrazioni

INTELLIGENTE
memorizza le sue ricette da PC

SICURO
esterno freddo anche in cottura

FLESSIBILE
da 2 a 5 litri di capacità

QUALITÀ
made in Italy

** A seconda dei modelli*

THE CHEFS' CHOICE

