



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	3,1
net weight (Kg)	16
gross weight (Kg)	19
breadth (mm)	320
depth (mm)	520
height (mm)	320

PROFESSIONAL DESCRIPTION

HOTMIX PRO MASTER -- Multifunctional Thermal CUTTER With Sous-vide COOKING System -- WHAT DOES IT DO?

Hotmix PRO Gastro is an innovative multifunctional machine 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**.

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

- * **Cook** with unexpected results, as low boiling temperatures do not alter flavours or colours.
- * Producing **saucers** and **creamy products**, avoids the incorporation of oxygen and the consequent oxidation, guaranteeing constant specific weight and absence of aerobic bacteria.
- * **Vacuum crushing** without chromatic alterations due to the presence of oxygen.
- * Working **under vacuum**, thanks to the low temperatures, allows you to intensify the flavours of your recipes by concentrating the flavours of some ingredients with a process that does not alter the colours and allows for less loss of volatile aromatic components.
- * **Vacuum impregnation** is a technique that offers amazing results, since during the creation of the 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, when the atmospheric pressure is re-established, to let in a gas or liquid that will **impregnate** your preparation.
- * **Vacuum Drying** : using the vacuum is in fact a very efficient way to dry foods, as **high temperatures are not required**, this way the volatile heat-sensitive aromas do not deteriorate. This technique can also be used to improve a **Texture**, for example when drying a meringue.

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.

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 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

- * Boiling water under vacuum: 40°C.

- * Achievable Empty Percentage: 98%

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 MASTER	Multifunctional Thermal-Vacuum Cutter with VACUUM 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 32x52x32h	€ 5.011,26 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



