



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,8
<b>net weight (Kg)</b>	23
<b>breadth (mm)</b>	216
<b>depth (mm)</b>	400
<b>height (mm)</b>	544

#### PROFESSIONAL DESCRIPTION

##### **PROFESSIONAL KITCHEN MIXER for EMULSIFYING ICE CREAM and FROZEN FOOD, MAX GLASS CAPACITY 1.3 lt :**

- Designed for **restaurant, hotel and ice cream parlor kitchens** that require **instant preparation of ice cream and sorbets starting from frozen fruit and vegetables** , but also for the **preparation of creams, aromatic salts, oils and emulsions** . Perfect management and organization systems for all those preparations that lend themselves to being stored in a refrigerated environment. This professional machine is **perfect for working with ice cream and other refrigerated products** .
- **Versatile** : **3 different feed speeds** and **3 blade rotation speeds ( 1,000-1,500-2,500 rpm )** , to enhance the user's creativity and to speed up, if necessary, the preparation times. **10 portions in just 60 seconds** . **It is possible, for one portion, to obtain up to a maximum of 2 descents**
- **Innovative** : Connectable **to** the internet for software updates and remote assistance in case of failures. Memory on app but not on machine
- **Precise** : Capable of making portions of just 20 grams, or more traditionally of around 80g.
- **Flexible** : Capable of emulsifying with **a pressure of 1.8 bar** , **at atmospheric pressure or with the air recirculation function** , deciding between different blade speeds and repeating the function up to 4 times, even at different speeds.
- **Fast** : **Up to 10 portions of 80 grams in just 60 seconds** .
- **Convenient** : Easy Glaz can be used with **common 1.3l glasses** on the market, ensuring compatibility with competitor containers.
- **Safe** : The special blade locking system prevents unwanted release in any situation.
- **Silent** : It guarantees very quiet processing, thanks to the special cutting design of the blades and the closed glass in the special work compartment.

- **Efficient** : The cutting blade is separate from the emulsion blade, because it is the only one that can deteriorate over time, with the advantage of lower maintenance costs. The cutting blade also has a conical design, ensuring less noise and eliminating the risk of breakage due to poor freezing or empty spaces inside the glass.

**Included :**

- 2 glasses of 1.3 lt - 2 lids

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
HMP-EASYGIAZ	Professional food processor for emulsifying ice cream and frozen foods, 3 blade speeds, max. glass capacity 1.3 l, V.230/1, Kw.1.8, Weight 23 Kg, dim.mm.216x400x544h	<b>€ 4.961,16</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days