



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,8
net weight (Kg)	45
breadth (mm)	320
depth (mm)	420
height (mm)	638

PROFESSIONAL DESCRIPTION

PROFESSIONAL KITCHEN MIXER for EMULSIFYING ICE CREAM and FROZEN FOOD, MAX GLASS CAPACITY 1.8 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** : **8 different feed speeds and 12 blade rotation speeds** , to enhance the user's creativity and to speed up, if necessary, the preparation times. **10 portions in just 38 seconds** . It is **possible, for one portion, to obtain up to a maximum of 4 descents** even at different rotation and/or blade descent speeds.
- Solid** : **Made entirely of stainless steel** .
- Innovative** : Connectable to the Internet for software updates and remote assistance in case of faults.
- Precise** : Capable of making portions of just 20 grams, or more traditionally of around 80g.
- Revolutionary** : The smartphone application indicates the number of glasses in the freezer, their contents, the number of portions available in each glass and the expiration date. By inserting one of these glasses into the machine, the chef will only have to set the number of portions to process; all other work parameters will be automatically linked to that glass, thus making the use of the machine truly efficient and rapid.
- Flexible** : Capable of emulsifying at a pressure of 1.8 bar, at atmospheric pressure or with 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.
- Professional** : Large glass capacity, **1.8 litres for 16 useful portions of approximately 80g each, or up to 64 mini portions of**

20g . Can also be used with 1.3l glasses, ensuring absolute compatibility with all glasses on the market.

- **Ergonomic** : The innovative design with 45° opening allows you to carry out every blade assembly and disassembly operation in absolute comfort, making cleaning an ergonomic, simple and safe operation.
- **Intelligent** : Parameters that can be stored and customized by the machine, and connected to the individual glass
- **Quality** : Entirely built in Italy, in solid stainless steel.
- **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 :

- Fresh cutting blade - Blade divider

**CE MARK
MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
HMP-GIAZ	Professional food processor for emulsifying ice cream and frozen foods, 8 blade speeds, max. glass capacity 1.8 lt, V.230/1, Kw.1.8, Weight 45 Kg, dim.mm.320x420x638h	€ 5.920,50 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

