Chills, from Room to -24°C (11°F)

Cooks, from +24°C to +190°C (75° 374°F)

Scan for more information

HOTMIXPRO COMBI

HotmixPRO COMBI is an innovative multifunction machine, unique in their genre and thanks to the special blades, it can work as a mixer to emulsify liquids, or as a cutter to work on any solid ingredient.

Along these functions, there is a heating system that allow to cook any product, mixing it at variable speeds, with temperatures between -24°C and + 190°C. HotmixPRO Combi is able to cook and chill in two separated and independent bowls: the left side chills and freezes, from room temperature down to -24°; the right side cooks, from +24°C to +190°C.

Both sides have perfect degree-by-degree temperature control.

The interchangeable bowls speed up and facilitate the process of pasteurisation.

Professional thermal mixer equipped with 2 motors of 1500W. power each - able to spin the blades from a minimum speed of 0 rpm to a maximum of 12,500 rpm (hot side) and 8,000 rpm (cold side) - allows to grind, homogenise, emulsify, blend or mix in a short time any kind of food. Thanks to the 26 different speed of HotmixPRO, all the preparations carried out with a simple cutter - which normally never get above 3000 rpm - can now be achieved more quickly, without altering the characteristics and the physical and organoleptic qualities of the products.

Equipped with SD card with more than 400 recipes and chances to create your own recipe and store it on the SD card.

12843-01 | Cold & Hot Combi

Cold Side		
✓	Max Bowl Capacity	2 L
✓	RPM min / max	0 - 8,000 rpm
✓	Speeds	26
✓	Max continue work hours	4
✓	Temperature Range	room temperature to -24°C
✓	Motor Power	1,500 W
✓	Compressor Power	250 W
✓	Max Total Power	1,750 W
✓	SD card	Yes
✓	Body	Stainless Steel

Hot Side		
✓	Max Bowl Capacity	2 L
✓	RPM min / max	0 - 12,000 rpm
✓	Speeds	26
✓	Max continue work hours	4
✓	Temperature Range	24°C to 190°C
✓	Heating Power	800 W
✓	Motor Power	1,500 W
✓	Max Total Power	2,350 W
✓	SD card	Yes
✓	Body	Stainless Steel