



HOTMIXPRO GASTRO

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 $+24^{\circ}$ C and $+190^{\circ}$ C.

Professional thermal mixer equipped with motor of 1500W. power - able to spin the blades from a minimum speed of 0 rpm to a maximum of 12,500 rpm - 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.

The very high speeds will allow you to shorten the processing time and to reach a perfect refining level of the to satisfy every specific need. Always perfect results, no matter the initial quantities and temperatures of the ingredients, thanks to the special WT function (Wait Temperature), which allows the user to start the timer only when the selected temperature is reached. Continuous operation up to 4 hours. The standout feature of the HotmixPRO, is its ability to process any kind of food, such as creams, sauces, and jams, eliminating the many intermediate steps necessary when preparing recipes that require constant attention and repeated intervention to ensure a successful outcome.

All the ingredients can be put into the bowl, and the expected result can be achieved easily, thanks to the degree by degree temperature control. Equipped with SD card with more than 400 recipes and chances to create your own recipe and store it on the SD card.

12842-01 | Thermal Mixer

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



SMOKER ATTACHMENT

Cold smoker able to run the smoke through liquids and its compatible with Gastro and Combi.

12845-01 | Smoker Attachment