

Hotmix[®] PRO

T H E C H E F S ' C H O I C E

made in Italy



DRY



**THERMAL
MIXER**



GELATO



**EXTRA
HOLD**



SMOKE





Hotmix[®] PRO THERMAL MIXER

EFFICIENT

It guarantees the same level of quality of the result regardless of the quantity of the ingredients and their initial temperature

SMART

Store your own recipe from PC on the supplied SD card

RESPONSIVE

Automatic vibration absorption

POWERFUL

Professional motor up to 1800W*

TIRELESS

Up to 12 hours of continuous work*

ERGONOMIC

Bowl positionable on both left and right side

PRECISE

Degree by degree Temperature control

EFFECTIVE

Temperature from -24°C to +190°C*

SAFE

Heat - protected bowl

VERSATILE

26 speeds up to 16.000 rpm*

FLEXIBLE

From 2,6 to 5,5 LT of capacity*

QUICK

Turbo temperature function

QUALITY

Entirely made in Italy



In figure Hotmixpro
GASTRO





Outstanding Performances!*

- Temperature range from -24°C to +190°C, with degree-by-degree temperature control
- Always **perfect results**, no matter their initial quantities and temperatures of the ingredients, thanks to the special **WTfunction** (WaitTemperature), which allows the user to start the timer only when the selected temperature is reached.
- **From 0 to 16.000 rpm***, with 26 different speeds in between, thanks to powerful professional motors from 1.500W to 1.800W
- Able to **save your own recipes** and send them via e-mail. More than 400 pre-stored recipes on the SD card*
- Set different subsequent steps of a recipe **without the user intervention***
- Continuous **operation from 4 to 12 hours** thanks to the TURBO AIR MOTOR SYSTEM*
- **Self-diagnostics** information display, upload of new software programs via web
- **Motor never under stress**. The recipes are always completed, thanks to the dynamic system of the motor thermal protection. When the motor is too much under stress, the software automatically stops it for few seconds, while all the other operating functions are still on. Then, it starts to work again. The stop and working time may vary depending on the effective temperature of the motor at that moment.



HotmixPRO is a range of innovative multifunction machines, 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 are a heating system and/or a cooling system that allow to cook, but also to chill any product, mixing it at variable speeds, with temperatures between -24°C and + 190°C.

Equipped with professional engines from 1.500 to 1.800W. power - able to spin the blades from a minimum speed of 0 rpm to a maximum of 16.000 rpm - allows to grind, homogenize, emulsify, blend or mix in a short time any kind of food.

They also offer the possibility of working simultaneously from 2 to 4,9 liters of product, within the stainless-steel bowl.

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.



	Gastro X	Gastro	Easy
Max Bowl volume	2,6 lt	2,6 lt	2,6 lt
Max Bowl capacity	2 lt	2 lt	2 lt
RPM min/max	0-16.000 rpm	0-12.500 rpm	0-10.000 rpm
Speeds	26	26	26
Max continuous working hours	12	4	4
Temperature Range	24°-190°C	24°-190°C	24°-130°C
Power - Frequency	240 Vac 50/60Hz	240 Vac 50/60Hz	240 Vac 50/60Hz
Heating Power	1500 W.	1350 W.	1350 W.
Motor Power	1.800 W. Turbo air motor system	1500 W.	1500 W.
Max Total Power	3300 W.	2850 W.	2850 W.
SD card	Yes	Yes	No
Body	Stainless steel	Stainless steel	Painted steel
Net Weight	15 Kg.	13,5 Kg.	13 Kg.
Accessories	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle	Blades, mixing paddle, lid with measuring cup, spatula	Blades, mixing paddle, lid with measuring cup, spatula

* Technical specifications could be subject to change without notice

The right choice for every need!

2 x 2,6 lt
volume max

Twin



3,6 lt
volume max

Gastro XL



5,5 lt
volume max

5 Stars



	Twin	Gastro XL	5 Stars
Max Bowl volume	2x2,6 lt	3,6 lt	5,5 lt
Max Bowl capacity	2x2 lt	3 lt	4,9 lt
RPM min/max	0-12.500 rpm	0-16.000 rpm	0-9.000 rpm
Speeds	26	26	26
Max continuous working hours	4	12	4
Temperature Range	24°-190°C	24°-190°C	24°-190°C
Power - Frequency	230 Vac 50/60Hz	230 Vac 50/60Hz	240 Vac 50/60Hz
Heating Power	2x1350 W.	1500 W.	2000 W.
Motor Power	2x1500 W.	1.800 W. turbo air motor system	1.800 W. turbo air motor system
Max Total Power	2x2850 W.	3300 W.	3800 W.
SD card	Yes	Yes	Yes
Body	Stainless steel	Stainless steel	Stainless steel
Net weight	23 Kg.	18 Kg.	22 Kg.
Accessories	Blades, mixing paddle, lid with measuring cup, spatula	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous vide support

2,6 lt
volume max

Breeze

The standout, unique feature of HotmixPRO Breeze is its ability to chill down to -24°C, with perfect degree-by-degree temperature control, while running the blades at up to 8000 rpm.

- **Pasteurization:** it is a quick cooling action which follows a process of thermal recovering, in order to minimize the health risks caused by pathogenic microorganisms sensitive to heat. The continuous mixing and the perfect temperature control always ensure perfect results
- **Chopping in a refrigerated environment:** this technique offers incredible results, without discoloration due to food heating caused by the friction. Moreover, thanks to the combination of high speeds and cold, it allows to process meat and/or fish to prepare stuffings otherwise impossible to obtain
- **Emulsifying in a refrigerated environment:** this technique ensures stabilities unmatched by any other technique, thanks to the protein's stabilization
- **Creaming in a refrigerated environment:** this allows easy preparation of granitas, sorbets and ice creams



	Breeze		Breeze
Max Bowl volume	2,6 lt	Motor Power	1500 W.
Max Bowl capacity	2 lt	Compressor Power	250 W.
RPM min/max	0-8.000/0-12.500 rpm	Max Total Power	1750 W.
Speeds	26	SD card	Yes
Max continuous working hours	4	Net Weight	26 Kg.
Temperature Range	down to -24°C	Accessories	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle
Power - Frequency	230 Vac 50Hz		

*Technical specifications could be subject to change without notice

2 x 2,6 lt
volume max

Combi

The standout, unique feature of HotmixPRO Combi is its ability to cook and chill in two separated and independent bowls: the left side chills and freezes from room temperature down to -24° while the right side cooks from +24°C to +190°C.

Of course, both sides have perfect degree-by-degree temperature control. The interchangeable bowls speed up and facilitate the process of pasteurization. For technical details and accessories, please refer to models Gastro and Breeze.



2,6 lt
volume max

Creative

It cooks up to +190°C and cool down to -24°C, with degree-by-degree temperature control, bringing together the qualities of 5 appliances in one machine: cutter, mixer, tempering chocolate, pasteurizing and ice cream maker.



	Creative
Max Bowl volume	2,6 lt
Max Bowl volume	2 lt
RPM min/max	0-12.500 rpm
Speeds	26
Max continuous working hours	4
Temperature Range	-24°±190°C
Power - Frequency	230 Vac 50Hz
Heating Power	1350 W.
Motor Power	1500 W.
Compressor Power	2x180 W.
Max Total Power	3210 W.
SD card	Yes
Net Weight	47 Kg.
Accessories	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle

*Technical specifications could be subject to change without notice



1 unit, 2 accessories, 27 functions! *

Cut	Reduce	Whisking ice cream
Beat	Roast	Pasteurize
Grind	Steam cook	
Mix	Cook at low temperature	COOKING IN VACUUM
Whip	Stew	Drying
Grate	Caning	Concentrating
Emulsify	Toast	Impregnating
Knead	Caramelize	Reducing
Pulverize	Tempering chocolate	Venting
Cook	Extracting chlorophyll	Cooking

*Depending on models

The HotmixPRO Master range, one of the latest innovations added to the HotmixPRO selection, once again revolutionizes the niche of dynamic preparation, with its unique and extraordinary features.

HotmixPRO Master and the models deriving from it are the first in their category able to create the vacuum inside the bowl, thus opening endless new possibilities.

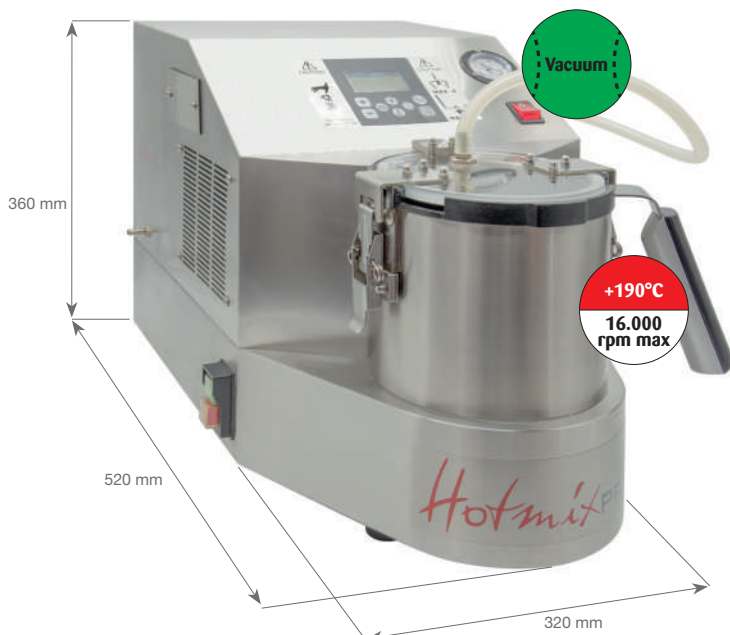
Depressurizing the working area allows to:

- **Grinding** in vacuum condition, thus avoiding any color changes due to oxidation
- **Cooking in vacuum condition** grants results that are otherwise impossible, since the low boiling temperatures do not alter flavors and colors. It is a useful method for any kind of sauce or creamy product, because it prevents air (and thus oxygen) incorporation and consequent oxidation, granting a constant specific weight and the absence of aerobic bacteria
- **Concentration/reduction** Concentration is a technique that intensifies flavors, modifying them as little as possible in the procedure. Concentration in vacuum condition, with vapors extraction, is a modern, simple and effective variation of the technique, since it does not change the properties of the ingredients and generates a lower loss of volatile aromatic components
- **Flavor extraction without oxidation**, at low temperatures, grants amazing results
- **Impregnation/marinating/emulsifying under vacuum** (with or without heating) grants extraordinary results compared to the common techniques because, during the depressurization, the air inside the ingredients will get extracted just like any other air in the bowl. Using a special connector, when the user is restoring the pressure, he will be able to insert a gas (or even a liquid) in place of the extracted air, thus effectively impregnating the preparation

The customer will find the same features of power, reliability and versatility of every other model in our selection of high-performance thermal mixers; with a maximum speed of 16'000 rpm, temperatures ranging from -24°C to +190°C (depending on the model), a perfect temperature control and a programmable recipe memory, the HotmixPRO Master range includes with no doubt some of the most versatile and innovative products for any kind of food professional.

2,6 lt
volume max

Master



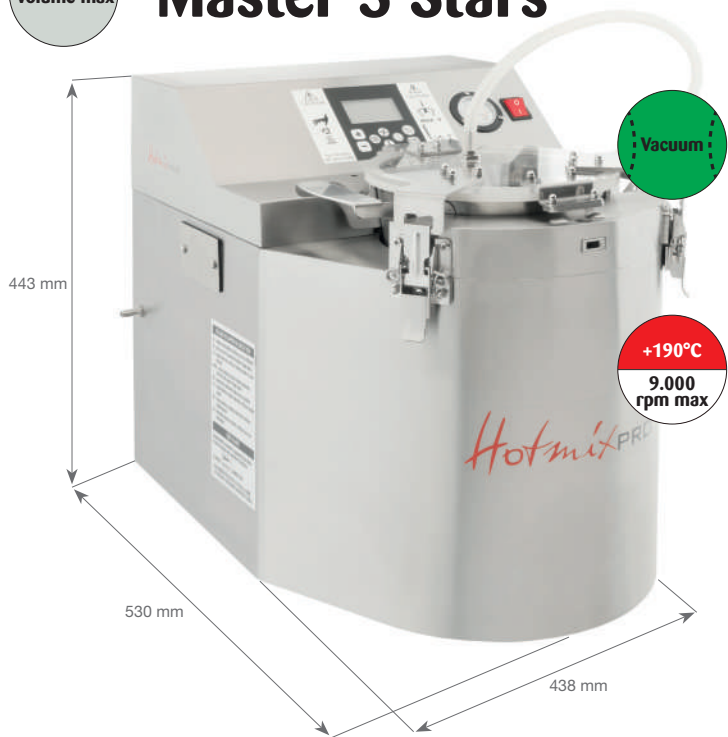
2,6 lt
volume max

Master XL



5,5 lt
volume max

Master 5 Stars



2,6lt
volume max

Master Breeze



*Technical specifications could be subject to change without notice

	Master	Master XL	Master 5 Stars
Max Bowl volume	2,6 lt	3,6 lt	5,5 lt
Max Bowl capacity	2 lt	3 lt	4,9 lt
RPM min/max	0-16.000 rpm	0-16.000 rpm	0-9.000 rpm
Speeds	26	26	26
Max continuous working hours	12	12	12
Temperature Range	24°-190°C	24°-190°C	24°-190°C
Final Vacuum (absolute mbar)	Vacuum 80-90% - "boiling point" about 30/40°C (water)	Vacuum 80-90% - "boiling point" about 30/40°C (water)	Vacuum 80-90% - "boiling point" about 30/40°C (water)
Power - Frequency	220 ÷ 240 V. 50Hz	220 ÷ 240 V. 50Hz	220 ÷ 240 V. 50Hz
Heating Power	1500 W.	1500 W.	1500 W.
Motor Power	1.800 W. Turbo air motor system	1.800 W. Turbo air motor system	1.800 W. Turbo air motor system
Pump Power	100 W.	100 W.	100 W.
Max Total Power	3400 W.	3400 W.	3400 W.
SD card	Yes	Yes	Yes
Net Weight	16 Kg.	20 Kg.	27 Kg.
Accessories	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support

	Master Breeze	Master Breeze	
Max Bowl volume	2,6 lt	Motor Power	1500 W.
Max Bowl capacity	2 lt	Pump Power	100 W.
RPM min/max	0-8.000/0-12.500 rpm	Compressor Power	250 W.
Speeds	26	Max Total Power	1850 W.
Max continuous working hours	4	SD card	Yes
Temperature Range	down to -24°C	Net Weight	30 Kg.
Final Vacuum (absolute mbar)	Vacuum 80-90%	Accessories	Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle
Power - Frequency	220 ÷ 240 V. 50Hz		



Applications

Restaurants

Thanks to its performances that include cooking, it allows:

- ✓ to optimize the processing times
- ✓ to improve the efficiency of your service
- ✓ to realize preparations, impossible with conventional devices available on the market
- ✓ to standardize the desired level of quality of any preparations
- ✓ to save time by avoiding the repeated setting of the parameters by storing them on the SD card

Hotel and catering

Perfect for the preparation of large quantities, thanks to the different capacity, up to 5,5 Lts of HotmixPRO 5 STAR.

Health facilities

It guarantees the pleasure of food even to those who have health problems.

For patients, nutrition is an important therapeutic factor. Thanks to the special blades and their maximum speed (16,000 rpm) is possible to obtain, both in the cooked and raw form - always keeping unaltered the organoleptic properties - a shredding or liquefaction level, unthinkable with other equipments. The user can choose the desired consistency up to liquefaction for drip feeding thanks to the many available speeds. Saving the recipes will ensure you the complete and total customization of meals of every patient, optimizing the preparation times and ensuring a high and constant quality over time. Easy to use for everyone!

Pastry shop/Ice-cream parlor

The perfect temperature control always guarantees a great result.

- ✓ to cook creams or preparing recipes as zabaglione without requiring any help
- ✓ to prepare recipes that require high temperatures, such as the caramelization of sugars up to 190°C to prepare of any kind of topping
- ✓ to sandblast dried fruits such as almonds, hazelnuts, pine nuts and so on
- ✓ to realize dried fruit pastes for ice cream parlors and pastry shop

Cafes

It allows you to chop ice without difficulties, even in large quantities, to realize sorbets and milk shakes.

It allows, even without a kitchen - or an extractor fan- in the smallest space, the creation of hot and cold sauces, desserts and hot dishes. The result is guaranteed even for beginners thanks to the memories.

School and diet

Thanks to its ability to not alter the organoleptic properties of foods, it is ideal for the kitchens of public and private schools, always guaranteeing the highest possible quality and greatly increasing the food attractiveness. Extraordinary opportunity to work fresh fruits and vegetables, both hot and cold, to prepare fresh jams and mashed potatoes, with a sugar content of your choice and with a colour close to that of the fruit to the maximum of its attractiveness, for a healthy feeding education, pleasant and varied.

Laboratories

It allows food companies laboratories to make pre-series tests with small quantities. It allows chemical/pharmaceutical companies laboratories to homogenize solids, prepare ointments, creams, etc..



Main advantages

Time saving and time optimization

You can save a lot of time while the machine works the chef can do other things.

Standardization

Standardize (with no human errors) every recipe thanks to its innovative and unique features, saving a lot of time and standardizing the quality of your dishes.

Space saving due to the elimination of other devices

A single machine which combines the functions of many others, eliminates the occupied spaces and consequent costs.

Realization of preparations otherwise impossible with other equipments

Thanks to degree-by-degree temperature control (both positive and negative) and the extraordinary performances, it makes it possible to prepare recipes otherwise impossible with other equipments.

Accessories



Lid
2,6 Lt - 3,6 Lt max



Lid
5,5 Lt max



Serrated knife
Ideal for refining



Extra sharp
knife ideal
for particular
size needs



Bowl
2,6 Lt - 3,6 Lt - 5,5 Lt max



Universal
mixing paddle



Whisking paddle
2,6 Lt - 3,6 Lt - 5,5 Lt max



Basket for candying/
immersion cooking
2,6 Lt max



Sous vide support
2,6 Lt - 3,6 Lt - 5,5 Lt max



Spatula





Hotmix[®] PRO DRY

PRECISE

Degree by degree temperature control from +24°C a +90°C

EFFICIENT

Horizontal air flow for a perfect dehydration

VERSATILE

10 different air flow speeds

EFFECTIVE

It reduces the energy consumption allowing to use even just one of the two dehydration zones

TIRELESS

Up to 150 hours of continuous work

FLEXIBLE

Chance to set 2 different and independent temperatures to dehydrate several kind of food at the same time

SOLID

Entirely stainless steel

PROFESSIONAL

From 8 to 38 stainless steel* trays
Gastronorm 1/1

QUALITY

Entirely made in Italy



In figure HotmixPRO
DRY

SMART

Able to store and customize your recipes

SAFE

Always externally cold thanks to the double-layered chamber





HotmixPRO revolutionizes also the dehydration world with a range of 4 appliances with different capacity and extraordinary features able to provide endless possibilities.

Equipped with 1/1 stainless steel Gastronorm trays, HotmixPRO dehydrators transform your recipes in unique and inimitable creations, with strong flavors and surprising textures.

Today, the need to preserve preparations in absence of humidity and at constant temperature is increasingly pressing, as well as the need to dehydrate fresh products for storage and other innovative uses such as powders, skins, crystals and wafers.

DRY is the range of professional dehydrators made of stainless steel rated 304.

The following features can be found in every model:

- **Horizontal air flow**, handled by independent fans for a perfect and uniform aeration of the products
- 10 different **air flow** speeds
- Chance to set **two different temperature and fan speed** settings, with independent probes – usable either together or individually
- **Degree by degree** temperature control
- Temperature range from **+24°C to +90°C**
- **Energy savings** thanks to the ability to use just one of the chambers
- **Energy savings** thanks to the double-layered chamber
- **Externally cold**
- Chance to operate continuously for up to **150 hours**
- **12** pre-stored dehydration programs
- Ability to **store customer's programs**
- Easy **software updates**



Dry



18+1
gastronorm
1/1

Dry M



38+1
gastronorm
1/1

Dry XL



28+1
gastronorm
1/1

Dry L



Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours non-stop	Temp. Range	Gastronorm Tablets 1/1
Dry	2	2	2 x 800 W	2 x 100 W	1800 W.	Yes	10	150	24+90°C	8+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours non-stop	Temp. Range	Gastronorm Tablets 1/1
Dry M	2	4	4 x 800 W	4 x 100 W	3600 W.	Yes	10	150	24+90°C	18+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours non-stop	Temp. Range	Gastronorm Tablets 1/1
Dry L	2	4	4 x 800 W	4 x 100 W	3600 W.	Yes	10	150	24+90°C	28+1 separator
Model	Zones	Fans	Heating	Motors	Total power	Memory	Speeds	Hours non-stop	Temp. Range	Gastronorm Tablets 1/1
Dry XL	2	4	4 x 800 W	4 x 100 W	3600 W.	Yes	10	150	24+90°C	38+1 separator

*Technical specifications could be subject to change without notice

Hotmix[®]PRO GELATO

VERSATILE

8 different ascent/descent speeds, 12 of rotation of the blades, up to 10 descents in a row for the best of customization.

GIAZ adapts itself to the recipe allowing "endless" combinations of different textures*

QUIET

It guarantees a high level of silent, thanks to the special blade design and the bowl closed in the drawer*

REVOLUTIONARY

The smartphone App indicates the number, contents, portions and expiration date of each glass*

CREATIVE

It frees the chef's imagination allowing to get different textures even in a single portion*

SMART

It stores and customizes your parameters linking them to a bowl*

EFFECTIVE

It guarantees a perfect result in terms of ice cream stability

QUICK

Up to 10 portions of 80g in just 60 seconds*

ACCURATE

Able to produce portions of 20g or 80g, and even of 140g

PROFESSIONAL

Supplied bowl of 1.8 Lt or 1.3 Lt (optional) and compatibility with other bowls on the market*

EASY TO USE / AFFORDABLE

It mills, whips, cuts with the supplied blades

FLEXIBLE

It emulsifies at 1.8 bar, with air circulation or without air

INNOVATIVE

Internet connection for easier software updates and remote assistance*

SAFE

Innovative system avoids accidental release of the blades

QUALITY

Entirely made in Italy



In figure HotmixPRO
EASY GIAZ





Easy GIAZ renews an existing technique, **the pureeing of a frozen product**, through the use of innovative technological solutions. Kitchen efficiency is optimized by storing all types of frozen preparations for later processing.

Designed for Ho.Re.Ca. establishments requiring instant preparation of ice **creams and sorbets**, as well as for the preparation of **sauces, emulsions, salts, and aromatic oils**.

- **Reduction of processing times by up to 75% compared to competitors.**

With the fastest program among the three available, up to 800 grams of product can be processed in just 60 seconds, yielding 10 portions ready for service.

- **Temperature maintained at -9°C after processing.**

Thanks to the speed and design of the blades, ice cream mixtures remain cold even after milling; they can be served immediately, and classic ice cream recipes can be used without altering them.

- **Ability to perform all programs with the same blades.**

Milling, cutting, whipping, and washing can be done without the need to purchase additional accessories.

- **Ability to update the machine via USB access.**

USB port and automatic software updates for quick updating or customization of settings

- **Integrated tutorials to provide easy access to usage information.**

Short video tutorials have been included to quickly convey the operations necessary for using the machine, easily accessible through the intuitive touchscreen interface.



Beaker 1.3 lt



Universal lid



Max beaker capacity (volume)	1,3 lt	Power - Frequency	230 ÷ 120 V. 50/60Hz
Max beaker capacity	0,8 lt	Max Total Power	1800 W.
Blades rotation speeds	3 (1.000-1.500-2.500 rpm)	Net Weight	23 Kg.
Descent speeds	6	Beakers	1,3 lt
N. of descent in a row	10		compatibility with other beaker on the market
Air settings	1, 8 bar - air circulation- without air	Processing time	10 Portions of 80 g in 60 Seconds
Memory	No	Accessories (supplied with the machine)	Two 1,3 lt beakers - Two lids
App for smartphone	Yes		

*Technical specifications could be subject to change without notice

HotmixPRO Giaz, the latest revolution brought to you by the HotmixPRO range of professional kitchen tools, renovates completely an already existing technique - the reduction to puree of a frozen product- thanks to many innovative and intuitive technological solutions.

It can optimize the efficiency of any kitchen, allowing to stock up any kind of frozen preparation and scrape/emulsify it later. It is ideal for instant preparation of **ice cream and sorbets, as well as creams and emulsions**, and it is a perfect managing and organizing system for all those recipes that are fit to be frozen and stocked in a refrigerated place. Featuring extreme ease of use, power, quickness and comfort, **HotmixPRO Giaz** grants peerless performances when compared to the competition. The automated software system for production management allows the user to completely focus on what matters most: the kitchen management and its creativity. In fact, not only HotmixPRO Giaz allows to optimize the production phase, by preparing everything in advance and minimizing waste; it also offers a complete solution for organization and control, thanks to an innovative software that memorizes what has been stocked and prepared, and how much. The user will no more need to keep notes on what is in each beaker in the freezer. HotmixPRO Giaz will remind us **how much of each preparation is available, its preparation date and its expiry date**. Finally, it will set itself to the right parameters for that specific recipe, recognizing the content automatically.



1.3 Lt Beaker

1.8 Lt Beaker

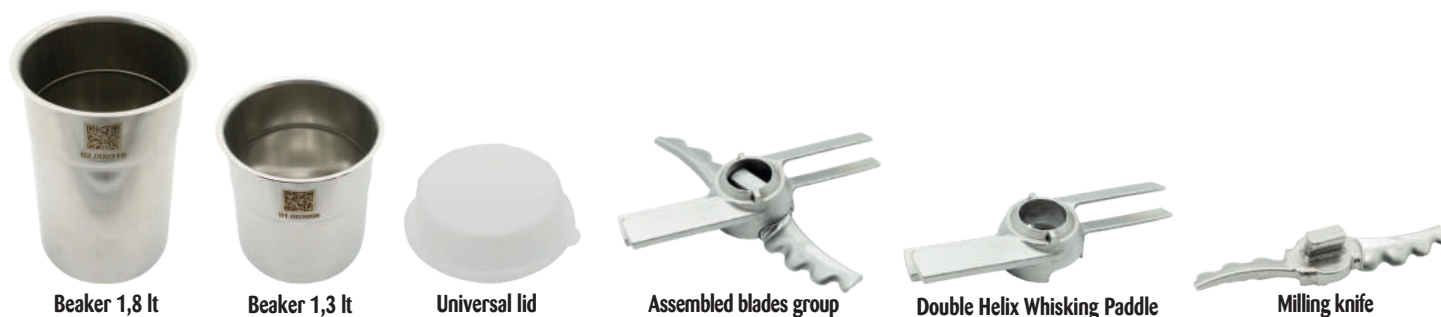
Universal lid

Max beaker capacity (Volume)	1,8 Lt or 1,3 Lt
Max beaker capacity	1,3 Lt or 0,8 Lt
Blades rotation speeds	12 (200 min. ÷ 3.500 max)
Descent speeds	8
N. of descent in a row	10
Air settings	1, 8 bar - air circulation- without air
Memory	Yes
App for smartphone	Yes
Power - Frequency	230 ÷ 120 V. 50/60Hz
Max Total Power	1800 W.
Net weight	45 Kg.
Beakers	1,8 Lt or 1,3 Lt or compatibility with other beaker on the market
Processing time	10 Portions of 80g in just 38 seconds
Accessories	Two 1,8 Lt beakers - 2 lids

*Technical specifications could be subject to change without notice



Accessories



Beaker 1,8 Lt

Beaker 1,3 Lt

Universal lid

Assembled blades group

Double Helix Whisking Paddle

Milling knife

Hotmix[®]PRO EXTRA HOLD

PRECISE

Up to 120°C with degree by degree temperature control (core probe optional)

SAFE

Always externally cold thanks to the double-layered chamber with thermal insulation

TIRELESS

Designed to work continuously

REVOLUTIONARY

It allows impregnation by osmosis even with liquids sucked from the outside

SMART

You can store and customize the recipes

PROFESSIONAL

It keeps the preparation in vacuum conditions without any organoleptic alterations

QUALITY

Entirely made in Italy

EFFICIENT

Long low temperature cooking and energy savings

SOLID

Entirely made of stainless steel

VERSATILE

It works in vacuum condition and even at atmospheric pressure



In figure HotmixPRO
EXTRA HOLD



HotmixPRO also revolutionizes the world of cooking/maintaining with static heating, with a range of two appliances with unique and extraordinary performances.

Equipped with special vacuum pumps, **Extra Hold** transforms your recipes into inimitable creations, with strong flavors and amazing textures. Extra Hold appliances, thanks to sophisticated temperature control and management systems, together with the ability to work in vacuum conditions, allow to:

- **Bake/preserve** in a temperature range (static heating) from +24°C to +120°C
- Cook at **very low temperature** (static heating) - if you want - without **oxidation**, with an important improvement of the quality of the result thanks also to the core probe (optional)
- **Impregnating/marinating in vacuum conditions** is a technique that allows amazing results, because during the elimination of the air inside the chamber, Extra Hold will also eliminate some of the air contained in the product inside the appliance, allowing a liquid to impregnate/marinate the food
- **Control and manage the temperature**, degree-by-degree
- **Keep food at service** temperature, **without any changes** in texture and color in absolute safety
- **Recover liquids "extracted" from foods**, rich in flavors and scents, for innovative uses
- **Save** money by cooking at very low temperatures during the night, while also eliminating expensive vacuum plastic bags
- **Suck aromatic liquids** from the outside while Extra Hold is working
- **Store** your recipes and their parameters
- **Continuous** and programmable working
- Perfect for **catering services** thanks to easy transportability and excellent thermal insulation.



Extra Hold





Extra Hold M



Model	Total power	Memory	Power - Frequency	Max n. core probe	Temp. range	Gastronorm trays 1/1 H65	Gastronorm trays 1/1 H100
Extra Hold	1600 W.	Yes	230+120 V. 50/60Hz	4 (optional)	24+120°C	3	2
Model	Total power	Memory	Power - Frequency	Max n. core probe	Temp. range	Gastronorm trays 1/1 H65	Gastronorm trays 1/1 H100
Extra Hold M	3400 W	Yes	230+120 V. 50/60Hz	8 (optional)	24+120°C	6	4

*Technical specifications could be subject to change without notice

Hotmix[®]PRO SMOKE

VERSATILE

The connection between HotmixPRO Smoke and the thermal mixer creates a hot smoker with perfect degree by degree temperature control

UNIQUE

It is the first smoker of its category in which the smoke runs through a liquid, also aromatic

EFFICIENT

The cold smoke doesn't go upwards, so it always remains in contact with the product. Furthermore, the smoking process at a low temperature prevents the growth of bacteria

SOLID

Entirely made of stainless steel

QUALITY

Entirely made in Italy

SMART

The vacuum is created in the tank (2 liters volume), so it is possible to smoke foods (cheeses, sauces, creams, fish, meat, etc.) directly into the machine

PROFESSIONAL

The smoke will not just be really cold (chance to add ice to the chosen liquid), but it will also be enriched with the aromas taken from the liquid

INDIPENDENT

It can be used alone or connected to all Thermal Mixers, thanks to the appropriate tool available with the unit



In figure HotmixPRO
SMOKE



Smoke



	Smoke
Power	24 W.
Tank volume (liquid)	2 lt
Flow regulation	Yes



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info@hotmixpro.com - www.hotmixpro.com



Hotmix[®]**PRO**
THE CHEFS' CHOICE
made in Italy

Vitaeco s.r.l - Strada Contrada, 271/4 - 41126 Modena - Italy
Tel. +39 059 4924149 - Fax. +39 059 282735
C.F./P.IVA (VAT n°): 03268370362