




HotmixPRO thermal mixers (*hot range*) 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 is a heating system that allows to cook any product, mixing it at variable speeds, with temperatures between **+24°C and + 190°C**.

| Model | Code | Capacity | Temp. Range | Speeds | Total Power | Recommended End User Price (VAT EXCL) |
|---|---------|---------------------|--------------------|---------------------|-------------|---------------------------------------|
|  Easy | HM2E | 2 Liters | from 24°C to 130°C | from 0 to 10000 rpm | 2700 W | 1980,00 € |
|  Gastro | HM2G | 2 Liters | from 24°C to 190°C | from 0 to 12500 rpm | 3000 W | 2500,00 € |
|  Gastro X | HM2GX | 2 Liters | from 24°C to 190°C | from 0 to 16000 rpm | 3300 W | 3250,00 € |
|  Twin | HM2X2GT | 2 Liters + 2 Liters | from 24°C to 190°C | from 0 to 12500 rpm | 2 x 3000 W | 4950,00 € |
|  Gastro XL | HM3XL | 3 Liters | from 24°C to 190°C | from 0 to 16000 rpm | 3300 W | 4650,00 € |
|  5Stars | HM5STAR | 4,9 Liters | from 24°C to 190°C | from 0 to 9000 rpm | 3800 W | 6900,00 € |


Hotmix[®]PRO


The cold thermal mixer range is a new generation of machines that combine the temperature control, **also below 0°C**, with the blades' rotation from low to very high speeds. Using the cold to chop, emulsify or make ice creams guarantees unexpected results, because low temperatures do not allow colour alteration of minced products. Useful for the preparation of any kind of emulsion, it stabilizes the protein and prevents oxidation resulting from the heat produced by the high speed of the blades.

| Model | Code | Capacity | Temp. Range | Speeds | Total Power | Recommended End User Price (VAT EXCL) |
|--|---------------------------------|---------------------|--|---|-------------|--|
|  <p>Breeze</p> | HM2BRZ | 2 Liters | From room temperature to -24°C | from 0 to 8000 rpm (12500 rpm version) | 1750 W | 6500,00 € 7000,00 € (12500 rpm version) |
|  <p>Combi</p> | HM2CMB Cold Side Hot Side | 2 Liters + 2 Liters | from room temp. to -24°C from 24°C to 190°C | from 0 to 8'000 rpm from 0 to 12'500 rpm | 4750 W | 7800,00 € |
|  <p>Creative</p> | HM2CR | 2 Liters | from -24°C to 190°C | from 0 to 12500 rpm | 3360 W | 9000,00 € |

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HotmixPRO Master (vacuum range) and the models deriving from it are, in fact, the first in their category able to **create vacuum** inside the bowl, opening endless new possibilities. Grinding and cooking under vacuum avoid any colour changes due to oxidation and allow the user to get the best flavours, concentration/reduction, flavour extraction without oxidation and impregnation/marinating/emulsifying under vacuum.



| Model | Code | Capacity | Temp. Range | Speeds | Total Power | Recommended End User Price (VAT EXCL) |
|---|------------|------------|--------------------------------|----------------------|-------------|---------------------------------------|
|  Master | HM2-MST | 2 Liters | from 24°C to 190°C | from 0 to 16000 rpm | 3400 W | 6000,00 € |
|  Master XL | HM3-MSTXL | 3 Liters | from 24°C to 190°C | from 0 to 16'000 rpm | 3400 W | 8800,00 € |
|  Master 5 Stars | HM5-MST5ST | 4,9 Liters | from 24°C to 190°C | from 0 to 8'000 rpm | 3400 W | 12000,00 € |
|  Master Breeze | HM2-MSTBR | 2 Liters | From room temperature to -24°C | from 0 to 8'000 rpm | 1850 W | 12000,00 € |

| Model | Code | Short description |
|---|--------|--|
|  Smoke | HM-SMK | The first tabletop smoker to have a special chamber for cooling and aromatising the smoke. Connectable to every HotmixPRO thermal mixer. |





The **Extra Hold** range renews the low temperature oven cooking thanks to the ability to **create the vacuum** inside the chamber. Slow cooking, soft textures, food rich in organoleptic properties, which does not require additives to increase their flavor.

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THE CHEFS' CHOICE



| Modello | Codice | Range temp. | Gastronorm trays 1/1 H65 | Gastronorm trays 1/1 H100 | Total Power | Recommended End User Price (VAT EXCL) |
|--|----------------|----------------------|--------------------------|---------------------------|-------------|---------------------------------------|
|  Extra Hold | HMEXTRA HOLD | From +24°C to +120°C | 3 | 2 | 1600W | 6400,00 € |
|  Extra Hold M | HMEXTRA HOLD-M | From +24°C to +120°C | 6 | 4 | 3400W | 10700,00 € |

HotmixPRO revolutionizes also the **dehydration** with a range of 4 appliances with different capacity and extraordinary features able to provide endless possibilities. From +24°C to +90°C, equipped with 1/1 stainless steel Gastronorm trays, DRY range transforms your recipes in unique and inimitable creations, with strong flavours and surprising textures.

| Model | Code | Zones | Fans | Total Power | Capacity | Recommended End User Price (VAT EXCL) |
|--|----------|-------|------|-------------|---------------------------------------|---------------------------------------|
|  Dry | HMDRY | 2 | 2 | 1800 W | 9 trays Gastronorm 1/1 + 1 drip tray | 2850,00 € |
|  Dry M | HMDRY-M | 2 | 4 | 3600 W | 19 trays Gastronorm 1/1 + 1 drip tray | 5100,00 € |
|  Dry L | HMDRY-L | 2 | 4 | 3600 W | 29 trays Gastronorm 1/1 + 1 drip tray | 7035,00 € |
|  Dry XL | HMDRY-XL | 2 | 4 | 3600 W | 39 trays Gastronorm 1/1 + 1 drip tray | 9240,00 € |

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| Model | Code | Short description | Recommended End User Price (VAT EXCL) |
|--|-----------------|---|---------------------------------------|
|  <p>Giaz</p> | <p>HMGIAZ</p> | <p>The most innovative frozen food processor able to prepare up to 10 portions of 80g (<i>ice cream, sorbet, as well as creams and emulsions</i>) in 38 seconds. HotmixPRO Giaz renews the concept of working in the kitchen: simpler, automatic and technologic.</p> <p><i>Two 1,8lt bowls included.</i></p> | <p>7150,00 €</p> |
|  <p>Easy Giaz</p> | <p>HMEASYGZ</p> | <p>Light, simpler and easy to use. The latest news in the Giaz family offers an entry-level solution that guarantees classic portioning but quick as usual (10 portions of 80g in 60 sec) in a more compact and lighter machine.</p> <p><i>Two 1,3lt bowls included.</i></p> | <p>5950,00 €</p> |

| Accessory | Code | Recommended End User Price (VAT EXCL) |
|----------------------------------|----------|---|
| Standard Blades | 21800000 | 155,00 € |
| Super Sharp Blades | 21800015 | 170,00 € |
| Mixing Paddle | 10800020 | 7,00 € |
| 2-liter Bowl | 10100021 | 205,00 € |
| Sous-vide Support | 21800095 | 35,00 € |
| Lid with gasket | 21800650 | 60,00 € |
| Measuring Cap | 10800147 | 7,00 € |
| Spatula | 10800155 | 12,00 € |
| Basket for candying | 10100038 | 70,00 € |
| Whisking Paddle | 21800500 | 170,00 € |
| Gastronorm Tray 1/1 DRY range | 12100000 | 50,00 € |

| Accessory | Code | Recommended End User Price (VAT EXCL) |
|--|----------|---|
| 3-Liter Bowl (HotmixPRO Gastro XL) | 21800010 | 355,00 € |
| 5-Liter Bowl (HotmixPRO 5 Stars) | 21800450 | 880,00 € |
| Sous-vide support for 3 and 5-liter bowl | 21000300 | 50,00 € |
| Whisking paddle for 5-Liter bowl | 21800600 | 250,00 € |
| Complete lid for 5-Liter models | 21800068 | 555,00 € |
| Plexiglass lid 2 and 3-liter bowl with gasket | 12200050 | 245,00 € |
| Plexiglass lid for HotmixPRO Master 5Stars with gasket | 21800150 | 335,00 € |

| Accessory | Code | Recommended End User Price (VAT EXCL) |
|----------------------------|----------|---|
| Core temp probe Extra Hold | 13800032 | 355,00 € |

| Accessory | Code | Recommended End User Price (VAT EXCL) |
|---|----------|--|
| 1,8 lt Beaker for Giaz with lid (box of 4 beaker) | 12700069 | 212,00 € |
| 1,3 lt Beaker for Giaz with lid (box of 4 beaker) | 12700079 | 180,00 € |
| Universal lid for Giaz's Beaker | 12700006 | 8,00 € |
| Cutting knife for Giaz | 12700012 | 115,00 € |
| WI-FI key for smartphone app HotmixPRO Giaz | 12700205 | 115,00 € |
| Whisking paddle for Giaz | 12700013 | 115,00 € |
| HotmixPRO Giaz air filter (up to 150 working hours or up to 20000 portions) | 12700178 | 65,00 € |