



MORE EFFECTIVE
25 to 190°C – HotmixPRO Gastro model
25 to 130°C – HotmixPRO Easy model

PRECISE
Degree-by-degree temperature control

INNOVATIVE
Program your custom recipes on a SD Memory Card – Gastro model

ERGONOMIC
Handle positionable on both the left or right hand side

RESPONSIVE
Automatic vibration dampening system ensures it remains stable even at high operating speeds

POWERFUL
Professional-Grade Motor with:
1500W motor power – Gastro model
1200W motor power – Easy model

VERSATILE
23 speed settings, including zero speed, turbo and pulse function

CLEVER
Lid designed with special release mechanism allowing partially opening

FLEXIBLE
Two litre capacity and optional extra bowls to increase efficiency

SAFE
Heat-protected bowl ensures it's safe to touch even while cooking

QUALITY
Made in Italy from premium manufactured materials

THE COMMERCIAL THERMAL MIXER



The HotmixPRO is every chef's extra pair of hands. It cuts raw ingredients in seconds, blends the finest purees, mixes the silkiest creme anglaise, creates a perfect hollandaise in minutes, kneads doughs effortlessly, tempers chocolate with precision and more. HotmixPRO stirs and cooks food simultaneously producing consistently fantastic results. It's easy to use and will quickly become indispensable as it saves you time, effort and money.

Let us show you what the HotmixPRO is truly capable of. Book a live demo today.

MISE EN PLACE

HotmixPRO will release you from the drudgery of food preparation by enabling you to prepare items of mise en place with ease.

ENTREES AND STARTERS

Effortlessly increase and diversify your menu with HotmixPRO by replacing labour intensive preparation processes, enabling you to focus on artistic presentation and new ideas.

ACCOMPANIMENTS

Ease your service workload by using HotmixPRO in the preparation of various accompaniments such as mashed potatoes, dips, and aromatic couscous.

STOCKS AND GLAZES

Economically create great stocks and glazes to increase the quality of your dishes, such as soups, sauces, stews and braising, or create a thickened meat broth for a delicate or firm sliceable aspic.

THICKNERS AND REDUCTIONS

Enrich your dishes by creating versatile thickeners, roux and shiny vinegar reductions efficiently and effortlessly.

SAUCES

Create a variety of sauces, from béchamel and velouté to coulis and cold sauces and store them away for future use.

POACHING

Perfectly maintain an ideal liquids temperature for poaching fish, poultry and game birds, certain offals, eggs and fruit.

"Want ultimate control over your creations? 'Wait Temperature' stops the cooking process when the selected temperature is reached, while 'Personal Touch' allows you to extend a cooking process, so you can ensure a recipe is just the way you want it."

FORCEMEATS AND STUFFINGS (FARCES)

Prepare forcemeats and stuffings with no fuss for pies, pates, terrines and galantines, or for quenelles, mousselines, as well as stuffing foods for poultry and meat.

PASTRY AND SWEET DISHES

From basic preparations like buttercream, mixtures, and syrup stock to the tempering of chocolate and sugar boiling, HotmixPRO will give you the ability to mix and retain precise cooking temperatures, to create superb sweet dishes that leave a lasting impression.

"Did you know? The HotmixPRO was voted the 'Best New Product' at New York City's International, Hotel Motel and Restaurant Show, 2010."

DISTRIBUTED BY:



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