

TECHNICAL SPECIFICATIONS

HotmixPRO
PROFESSIONAL COOKING



Model

HotmixPRO Easy

HotmixPRO Gastro

Autostore recipes	✗	✓ SD Card included
Max. temperature	130°C	190°C
Min. temperature	25°C	25°C
Temperature control	Degree by degree	Degree by degree
Motor rpm	Min. 60 Max. 10000	Min. 60 Max. 12500
Speeds	23 speeds, including zero speed, turbo and pulse function	23 speeds, including zero speed, turbo and pulse function
Special programs	✗	✓
Self-diagnostic	✓	✓
Bowl capacity	2 Litres	2 Litres
Motor power	1200 W	1500 W
Heating power	800 W	800 W
Freezing function	✗	✗
Total max power	2000 W	2300 W
Available power supply	240 V	240 V
Structure	Painted steel	Stainless steel
LCD Display	✓	✓

PROGRAMMED FUNCTIONS

Cold Preparations	Kneading (soft, medium, strong); emulsifying; pulverising; cutting; beating; mincing; mixing; whipping; grinding; pâté; stuffings.
Hot Preparations	Low temperature cooking (in water and in oil); brown; stove; boil; steam cook; candy (in oil and in sugar); reductions (and sugar reductions); egg cooking (steam, boiled, coque, pochet, marbled); roasting; extraction of chlorophyll; jams; syrups; jellies; meringues (Italian, French and Swiss); ice-cream base pasteurisation; caramelisation of sugar (with nine different programs)*; fondue; tempering of chocolate.

SPECIAL FUNCTIONS

Chill Function	✗	✗
Wait Temperature	This function enables cooking to stop when the selected temperature is reached	
Delayed Start	Up to a four hour time delay for the unit to start	
Repeat (Personal Touch)	Repeats the last step for the selected time	
Food Reheating	Enables food to be reheated at speed zero for the set temperature and time	