

Hotmix PRO

COOKING PLEASURE

made in Italy



THE MOST ADVANCED RANGE OF THERMAL MIXERS

Create over 168 recipes using automated processing with one simple, easy-to-use machine. The HotmixPro guides you through each recipe step-by-step as it cuts, mixes and heats all in the same 2-liter bowl.

BE EFFICIENT AND PROFITABLE

Time Savings - Process your creations without the need for constant attention.
Versatile - Create a wide range of products from sauces and creams to risotto, soups, dough, desserts, drinks and more.
Efficient - Place all your ingredients in the same bowl with control over temperature, speed and continuous mixing.

Includes: 2L bowl w/blade and locking ring | lid with gasket | transparent cap | mixing paddle | blade | spatula
 (Optional: special blade for meats | steam basket)

COOK WITH PRECISION

Precise Temperature Control - heat degree by degree to 190 °C (134 °F) allowing the machine to be used for specialized recipes including caramelizing sugar.
Agitation/Speed Control - agitation up to 12,500 RPM with 23 different speeds
Consistent Quality + Easy to Use - using pre-programmed recipes allow for quality control with each production. Standardized recipes and concise digital instructions enables any member of the kitchen to operate effectively.

CREATIVITY UNLEASHED

Customizable + Portable - create your own recipes and add them to the machine using your computer. The HotmixPro fits into any kitchen and is light enough to take anywhere.

Structure + Safety - stainless steel construction and thermally insulated to ensure operator safety.

TECHNICAL FEATURES	
Max. Temp.	190 °C
Min. Temp.	25 °C
Motor RPM	Min. 60 / Max. 12500
Speeds	20
Bowl Capacity	2 Liters / 0.5 Gallons
Motor Power	1500W
Heating Power	800W
Total Max Power	2300W
Power Supply	110V/60Hz / 15Amp.