

# ONE APPLIANCE WONDER

that does it *all!*

Chop, cut, mix, knead, cook and more... at home or in the professional kitchen the HotmixPRO has so many unique features, it outperforms any other thermal mixer out there.



## COOKING BRILLIANCE

A heating system that reaches a *temperature range of 24 to 190°C* and a *three litre bowl* to manage large quantities.



## PRECISE

*Degree-by-degree temperature control* for recipes like toffee, that call for ultra-precision.



## POWERFUL

*26 speed settings.* Sandblast dry fruits and nuts, crush ice, mill and heaps more.



## SAFE

*A heat-protected bowl* makes it safe to touch, even during cooking.



## CLEVER

Includes an SD Memory Card system with *246 pre-programmed recipes* and room to include your own recipes.



## NO FUSS

HMP makes the stickiest of recipes easy. It eliminates kitchen mess and is quick and easy to clean, making it the perfect cooking partner.



★ Winner Best of Category & Best of Show at IHMRS 2010 (New York)  
★ Winner Best Light Equipment Innovation award at Gulfood 2012 (Dubai)  
For the Gastro Model.

## model specifications:



HotmixPRO model	<b>GASTRO XL</b>
Autostore recipes	✓ SD Card included
Max. temperature	190°C
Min. temperature	24°C*
Temperature control	Degree by degree
Motor rpm	Min. 0rpm – Max. 16,000rpm
Speeds	26 speeds, including zero speed, turbo and pulse function
Special programs	✓
Self-diagnostic	✓
Bowl capacity	3.6 litres – 3 litres at full use
Motor power	1800W turbo air motor system
Heating power	1500W
Total max power	3300W
Power supply	240V (15 amp)
Structure	Stainless steel
LCD Display	✓
Which model is best for me?	Suitable for all types of food businesses, professional chef's, production kitchens and molecular gastronomy.

## programmed functions:

### Cold Preparations

- ✓ emulsifying
- ✓ pulverising
- ✓ cutting
- ✓ beating
- ✓ mincing
- ✓ mixing
- ✓ whipping
- ✓ grinding
- ✓ paté
- ✓ stuffings
- ✓ Kneading (soft, medium, strong)

### Hot Preparations

- ✓ browning
- ✓ boiling
- ✓ steam cooking
- ✓ Slow cooking (in water or in oil)
- ✓ roasting
- ✓ candy (in oil or in sugar)
- ✓ reductions (including sugar reductions)
- ✓ cooking eggs (steamed, boiled, coque, poached, marbled)
- ✓ fondue
- ✓ syrups and jams
- ✓ jellies
- ✓ meringues (Italian, French and Swiss)
- ✓ ice-cream base pasteurisation
- ✓ extraction of chlorophyll
- ✓ caramelisation of sugar (with nine different programs)<sup>1</sup>

## Chef Massimo Bottura's choice!

As one of Italy's greatest chef's, Massimo Bottura chooses HotmixPRO for his kitchen!

His restaurant has been awarded 3 Michelin Stars and is ranked number three in the world's best 50 restaurants.



## unique functions:

**Wait Temperature**  
This function enables cooking to stop automatically when the selected temperature has been reached.

**Repeat (Personal Touch)**  
Repeats the last step/function for a selected amount of time.

**Delayed Start**  
Provides a time delay start that can be set for anything up to four hours.

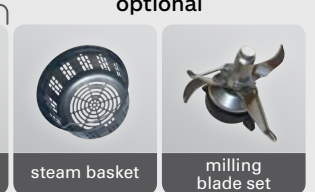
**Food Reheating**  
Enables food to be reheated at speed zero, for a set temperature and time period.

## accessories:

### included



### optional



## your local distributor:



## online:

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