

# 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.



HotmixPRO  
PROFESSIONAL COOKING



## COOKING BRILLIANCE

A heating system that reaches a *temperature range of 25 to 190°C* for the Gastro Model.



## 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

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 IHMSR 2010 (New York)  
★ Winner Best Light Equipment Innovation award at Gulfood 2012 (Dubai)  
For the Gastro Model.



@hotmixaustralia



HotmixPRO Australia



HotmixPRO on YouTube

[hotmixpro.com.au](http://hotmixpro.com.au)

## model specifications:



HotmixPRO model	<b>GASTRO</b>
Autostore recipes	✓ SD Card included
Max. temperature	190°C
Min. temperature	24°C*
Temperature control	Degree by degree
Motor rpm	Min. 60 rpm – Max. 12,500 rpm
Speeds	26 speeds, including zero speed, turbo and pulse function
Special programs	✓
Self-diagnostic	✓
Bowl capacity	2.6 litres – 2 litres at full use
Motor power	1500 W
Heating power	800 W
Total max power	2300 W
Power supply	240 V
Structure	Stainless steel
LCD Display	✓
Suitable for?	Suitable for all types of food businesses, professional chef's, production kitchens, molecular gastronomy and home cooking enthusiasts.

## programmed functions:

### Cold Preparations

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

### Hot Preparations

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



## 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.

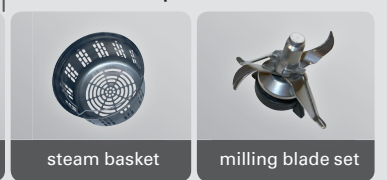


## accessories:

### included



### optional



## your local distributor:

**unique**  
CATERING PRODUCTS

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