

ONE APPLIANCE WONDER

that will revolutionise your kitchen!

With a huge 5 litre bowl, it's the biggest tabletop thermal mixer on the market.

If you need to serve a lot of people, or to prepare big quantities in advance, HotmixPRO 5 Stars is the right choice for you.



5 litre jug for larger production capacity



COOKING BRILLIANCE

A heating system with *temperature range of 24 to 190°C* and a *five litre bowl* to manage large quantities and become an effective sous-vide.



PRECISE

Degree-by-degree temperature control for sugar caramelisation and recipes 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	5-STARS
Auto store recipes	✓ SD Card included
Max. temperature	190°C
Min. temperature	24°C
Temperature control	Degree by degree
Motor rpm	Min. 0 rpm – Max. 8,000 rpm
Speeds	26 speeds, including zero speed, turbo and pulse function
Dimensions	350W x 520D x 460H (mm)
Special programs	✓
Self-diagnostic	✓
Bowl capacity	5 litres
Motor power	1500 W turbo air motor system
Heating power	1500 W
Total max power	3300 W
Power supply	240V (15 amp)
Structure	Stainless steel
LCD Display	✓
Suitable for?	All types of food businesses, catering businesses, hotels, pubs, bistros, large-scale cooking and production kitchens.

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)

Chef Massimo Bottura's choice!

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

His restaurant has been awarded 3 Michelin Stars and is ranked number one 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.

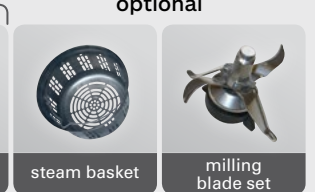
Food Reheating
Enables food to be reheated at speed zero, for a set temperature and time period.

accessories:

included



optional



your local distributor:



online:

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