

ONE APPLIANCE WONDER

that absolutely does it all!

Have the best of both worlds with the HotmixPRO Combi.

Cook and chill in two separated, 100% independent bowls. Versatile performance as the left side chills and freezes from room temperature down to -24°C and the right side cooks, from $+24^{\circ}\text{C}$ to $+190^{\circ}\text{C}$.



Cook and chill in one appliance



COOKING AND CHILLING BRILLIANCE

On one side cook to perfect temperature ranges between 24 to 190°C and on the other side chill foods to -24°C , whilst running the blades at up to 8000 rpm.



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	COMBI
Auto store recipes	✓ SD Card included
Max. temperature	190°C
Min. temperature	-24°C*
Temperature control	Degree by degree
Motor rpm	Min. 0rpm – Max. 12,500 rpm (hot) and Max. 8,000rpm (cold)
Speeds	26 speeds, including zero speed, turbo and pulse function
Dimensions	610W x 470D x 340H (mm)
Special programs	✓
Self-diagnostic	✓
Bowl capacity	2.6 litres – 2 litres at full use (x2)
Motor power	1500W turbo air motor system
Heating power	1500W
Total max power	3300W
Power supply	2 x 10amp independent circuits required
Structure	Stainless steel
LCD Display	✓
Suitable for?	All types of food businesses, catering businesses, restaurants, professional chefs, molecular gastronomy.

programmed functions:

Cold Preparations

- ✓ emulsifying
- ✓ pulverising
- ✓ cutting
- ✓ beating
- ✓ mincing
- ✓ mixing
- ✓ whipping
- ✓ grinding
- ✓ paté
- ✓ stuffings
- ✓ Kneading (soft, medium, strong)
- ✓ temper chocolate
- ✓ pasteurise
- ✓ chilling
- ✓ ice-cream making
- ✓ granita making
- ✓ cooling down hot prep

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



three litre bowl



lid



measuring cap



mixing paddle



spatula



standard blade set



creaming paddle



steam basket



milling blade set

optional

your local distributor:

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