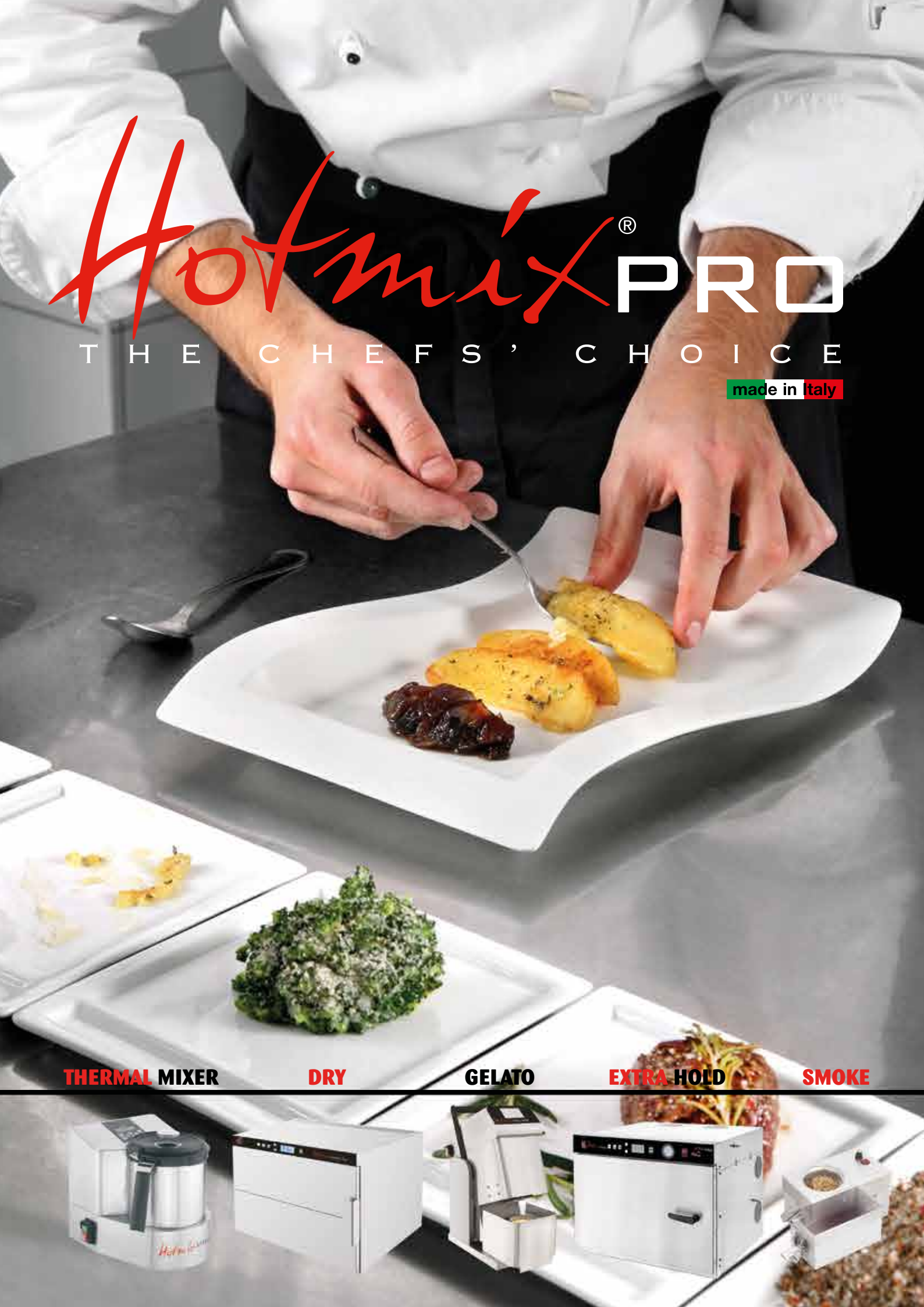


Hotmix[®] PRO

T H E C H E F S ' C H O I C E

made in Italy



THERMAL MIXER

DRY

GELATO

EXTRA HOLD

SMOKE



From preparation to cooking, it's like having a "sous-chef"
(even **without oxygen** in vacuum conditions!)



INNOVATIVE
It can work even without oxygen
in vacuum conditions (Master)

FLEXIBLE
From 2,6 Lt to 5,5 Lt of capacity*

PRECISE
Degree by degree temperature
control

EFFECTIVE
Temperature from -24°C
to +190°C*

EFFICIENT
It guarantees the same level
of quality of the result regardless
of the quantity of the ingredients
and their initial temperature

VERSATILE
26 speeds up to 16.000 rpm*

QUICK
Turbo temperature function

POWERFUL
Professional motor up to 1800W*

TIRELESS
Up to 12 hours of continuous
work*

ERGONOMIC
Bowl positionable on both left
and right side

SMART
Store your own recipe from PC on
the supplied SD card

RESPONSIVE
Automatic vibration absorption

SAFE
Heat-protected bowl

QUALITY
Entirely made in Italy

* Depending on the models.



1 unit, 2 accessories, 27 functions! *

Cut
Beat
Grind
Mix
Whip
Grate
Emulsify
Knead
Pulverize

Cook
Reduce
Roast
Steam cook
Cook at low temperature
Stew
Caning
Toast
Caramelize

Tempering chocolate
Extracting chlorophyll
Whisking ice cream
Pasteurize
Sous vide cooking
Sous vide cutting
Sous vide drying
Sous vide concentrate
Sous vide impregnate

*Depending on the models

The HotmixPRO Master range, one of the latest innovations added to the HotmixPRO selection, once again revolutionizes the niche of dynamic preparation, with its unique and extraordinary features. HotmixPRO Master and the models deriving from it are the first in their category able to create the vacuum inside the bowl, thus opening endless new possibilities.

Depressurizing the working area allows to:

- **Grinding** in vacuum condition, thus avoiding any color changes due to oxidation
- **Cooking in vacuum condition** grants results that are otherwise impossible, since the low boiling temperatures do not alter flavors and colors. It is a useful method for any kind of sauce or creamy product, because it prevents air (and thus oxygen) incorporation and consequent oxidation, granting a constant specific weight and the absence of aerobic bacteria
- **Concentration/reduction** Concentration is a technique that intensifies flavors, modifying them as little as possible in the procedure. Concentration in vacuum condition, with vapors extraction, is a modern, simple and effective variation of the technique, since it does not change the properties of the ingredients and generates a lower loss of volatile aromatic components
- **Flavor extraction without oxidation**, at low temperatures, grants amazing results
- **Impregnation/marinating/emulsifying under vacuum** (with or without heating) grants extraordinary results compared to the common techniques because, during the depressurization, the air inside the ingredients will get extracted just like any other air in the bowl. Using a special connector, when the user is restoring the pressure, he will be able to insert a gas (or even a liquid) in place of the extracted air, thus effectively impregnating the preparation

The customer will find the same features of power, reliability and versatility of every other model in our selection of high-performance thermal mixers; with a maximum speed of 16'000 rpm, temperatures ranging from -24°C to +190°C (depending on the model), a perfect temperature control and a programmable recipe memory, the HotmixPRO Master range includes with no doubt some of the most versatile and innovative products for any kind of food professional.

2,6 lt
volume max

Master



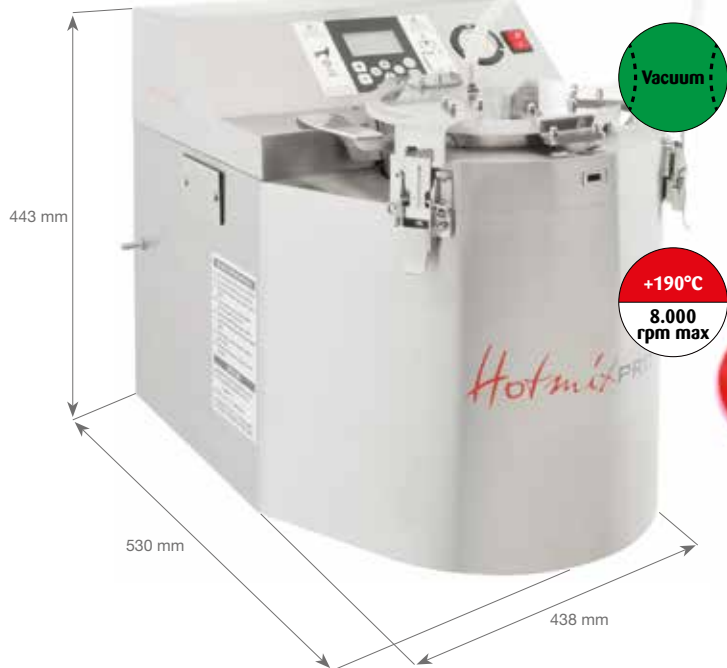
3,6 lt
volume max

Master XL



5,5 lt
volume max

Master 5 Stars



| | Master | Master XL | Master 5 Stars |
|------------------------------|--|--|--|
| Max Bowl volume | 2,6lt | 3,6lt | 5,5lt |
| Max Bowl capacity | 2lt | 3lt | 4,9lt |
| RPM min/max | 0-16.000 rpm | 0-16.000 rpm | 0-8.000 rpm |
| Speeds | 26 | 26 | 26 |
| Max continuous working hours | 12 | 12 | 12 |
| Temperature Range | 24°-190°C | 24°-190°C | 24°-190°C |
| Final Vacuum (absolute mbar) | Vacuum 80-90% - "boiling point" about 30/40°C (water) | Vacuum 80-90% - "boiling point" about 30/40°C (water) | Vacuum 80-90% - "boiling point" about 30/40°C (water) |
| Power - Frequency | 220 ÷ 240 V. 50Hz | 220 ÷ 240 V. 50Hz | 220 ÷ 240 V. 50Hz |
| Heating Power | 1.500 W. | 1.500 W. | 1.500 W. |
| Motor Power | 1.800 W. turbo air motor system | 1.800 W. turbo air motor system | 1.800 W. turbo air motor system |
| Pump Power | 100 W. | 100 W. | 100 W. |
| Max Total Power | 3.400 W. | 3.400 W. | 3.400 W. |
| SD card | Yes | Yes | Yes |
| Net Weight | 16 Kg. | 20 Kg. | 27 Kg. |
| Accessories | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support |

2,6 lt
volume max

Master Breeze



| | Master Breeze |
|------------------------------|---|
| Max Bowl volume | 2,6lt |
| Max Bowl capacity | 2lt |
| RPM min/max | 0-8.000 rpm |
| Speeds | 26 |
| Max continuous working hours | 4 |
| Temperature Range | down to -24°C |
| Final Vacuum (absolute mbar) | Vacuum 80-90% |
| Power - Frequency | 220 ÷ 240 V. 50Hz |
| Motor Power | 1.500 W. |
| Pump Power | 100 W. |
| Compressor Power | 250 W. |
| Max Total Power | 1.850 W. |
| SD card | Yes |
| Net Weight | 30 Kg. |
| Accessories | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle |

*Technical specifications could be subject to change without notice

Outstanding Performances! *

- Temperature range from **-24°C to +190°C**, with degree-by-degree temperature control
- Always **perfect results**, no matter the initial quantities and temperatures of the ingredients, thanks to the special **WT function** (Wait Temperature), which allows the user to start the timer only when the selected temperature is reached
- **From 0 to 16.000 rpm***, with 26 different speeds in between, thanks to powerful professional motors from **1.200W to 1.800W**
- Able to **save your own recipes** and send them via e-mail. More than 400 pre-stored recipes on the SD card*
- Set different subsequent steps of a recipe **without the user intervention***
- Continuous **operation from 4 to 12 hours** thanks to the **TURBO AIR MOTOR SYSTEM***
- **Self-diagnostics** information display, upload of new software programs via web
- **Motor never under stress.** The recipes are always completed, thanks to the dynamic system of the motor thermal protection. When the motor is too much under stress, the software automatically stops it for few seconds, while all the other operating functions are still on. Then, it starts to work again. The stop and working time may vary depending on the effective temperature of the motor at that moment



HotmixPRO is a range of innovative multifunction machines, unique in their genre and thanks to the special blades, it can work as a **mixer** to emulsify liquids, or as a **cutter** to work on any solid ingredient.

Along these functions, there are a heating system and/or a cooling system that allow to cook, but also to chill any product, mixing it at variable speeds, with temperatures between **-24°C and + 190°C**.

Equipped with professional engines from **1.200 to 1.800W**. power - able to spin the blades **from a minimum speed of 0 rpm to a maximum of 16.000 rpm** - allows to grind, homogenize, emulsify, blend or mix in a short time any kind of food.

They also offer the possibility of working simultaneously from **2 to 4,9** liters of product, within the stainless-steel bowl.

Thanks to the **26** different speed of **HotmixPRO**, all the preparations carried out with a simple cutter - which normally never get above 3000 rpm - can now be achieved more quickly, without altering the characteristics and the physical and organoleptic qualities of the products. The very high speeds will allow you to shorten the processing time and to reach a perfect refining level of the to satisfy every specific need.



| | Gastro X | Gastro | Easy |
|------------------------------|---|--|--|
| Max Bowl volume | 2,6lt | 2,6lt | 2,6lt |
| Max Bowl capacity | 2lt | 2lt | 2lt |
| RPM min/max | 0-16.000 rpm | 0-12.500 rpm | 0-10.000 rpm |
| Speeds | 26 | 26 | 26 |
| Max continuous working hours | 12 | 4 | 4 |
| Temperature Range | 24°-190°C | 24°-190°C | 24°-130°C |
| Power - Frequency | 240 Vac 50/60Hz | 240 Vac 50/60Hz | 240 Vac 50/60Hz |
| Heating Power | 1.500 W. | 800 W. | 800 W. |
| Motor Power | 1.800 W. turbo air motor system | 1.500 W. | 1.200 W. |
| Max Total Power | 3.300 W. | 2.300 W. | 2.000 W. |
| SD card | Yes | Yes | No |
| Body | Stainless steel | Stainless steel | Painted steel |
| Net Weight | 15 Kg. | 13,5 Kg. | 13 Kg. |
| Accessories | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle | Blades, mixing paddle, lid with measuring cup, spatula | Blades, mixing paddle, lid with measuring cup, spatula |

*Technical specifications could be subject to change without notice

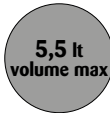
The right choice for every need!



Twin



Gastro XL



5 Star



| | Twin | Gastro XL | 5 Star |
|------------------------------|--|--|--|
| Max Bowl volume | 2x2,6lt | 3,6lt | 5,5lt |
| Max Bowl capacity | 2x2lt | 3lt | 4,9lt |
| RPM min/max | 0-12.500 rpm | 0-16.000 rpm | 0-8.000 rpm |
| Speeds | 26 | 26 | 26 |
| Max continuous working hours | 4 | 12 | 4 |
| Temperature Range | 24°-190°C | 24°-190°C | 24°-190°C |
| Power - Frequency | 240 Vac 50/60Hz | 240 Vac 50/60Hz | 240 Vac 50/60Hz |
| Heating Power | 2x800 W. | 1.500 W. | 2.000 W. |
| Motor Power | 2x1.500 W. | 1.800 W. turbo air motor system | 1.800 W. turbo air motor system |
| Max Total Power | 2x2.300 W. | 3.300 W. | 3.600 W. |
| SD card | Yes | Yes | Yes |
| Body | Stainless steel | Stainless steel | Stainless steel |
| Net Weight | 23 Kg. | 18 Kg. | 22 Kg. |
| Accessories | Blades, mixing paddle, lid with measuring cup, spatula | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle, sous-vide support |

*Technical specifications could be subject to change without notice



2,6 lt
volume max

Breeze

The standout, unique feature of HotmixPRO Breeze is its ability to chill down to -24°C, with perfect degree-by-degree temperature control, while running the blades at up to 8000 rpm.

- **Pasteurization:** it is a quick cooling action which follows a process of thermal recovering, in order to minimize the health risks caused by pathogenic microorganisms sensitive to heat. The continuous mixing and the perfect temperature control always ensure perfect results
- **Chopping in a refrigerated environment:** this technique offers incredible results, without discoloration due to food heating caused by the friction. Moreover, thanks to the combination of high speeds and cold, it allows to process meat and/or fish to prepare stuffings otherwise impossible to obtain
- **Emulsifying in a refrigerated environment:** this technique ensures stabilities unmatched by any other technique, thanks to the protein's stabilization
- **Creaming in a refrigerated environment:** this allows easy preparation of granitas, sorbets and ice creams



| | Breeze | | Breeze |
|------------------------------|---------------|------------------|---|
| Max Bowl volume | 2,6lt | Motor Power | 1.500 W. |
| Max Bowl capacity | 2lt | Compressor Power | 250 W. |
| RPM min/max | 0-8.000 rpm | Max Total Power | 1.750 W. |
| Speeds | 26 | SD card | Yes |
| Max continuous working hours | 4 | Net Weight | 26 Kg. |
| Temperature Range | down to -24°C | Accessories | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle |
| Power - Frequency | 240 Vac 50Hz | | |

2 x 2,6 lt
volume max

Combi

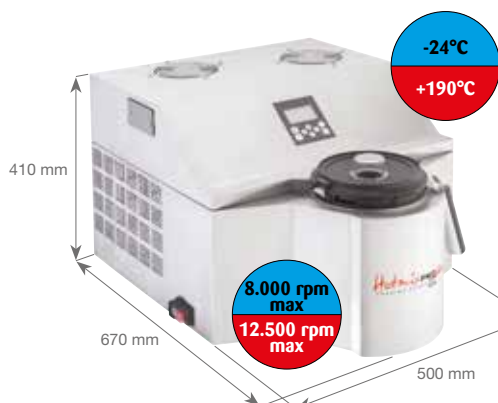
The standout, unique feature of HotmixPRO Combi is its ability to cook and chill in two separated and independent bowls: the left side chills and freezes from room temperature down to -24° while the right side cooks from +24°C to +190°C. Of course, both sides have perfect degree-by-degree temperature control. The interchangeable bowls speed up and facilitate the process of pasteurization. For technical details and accessories, please refer to models Gastro and Breeze.



2,6 lt
volume max

Creative

It cooks up to +190°C and cool down to -24°C, with degree-by-degree temperature control, bringing together the qualities of 5 appliances in one machine: cutter, mixer, tempering chocolate, pasteurizing and ice cream maker.



| | Creative |
|------------------------------|---|
| Max Bowl volume | 2,6lt |
| Max Bowl capacity | 2lt |
| RPM min/max | 0-12.500 rpm |
| Speeds | 26 |
| Max continuous working hours | 4 |
| Temperature Range | -24°÷+190°C |
| Power - Frequency | 240 Vac 50Hz |
| Heating Power | 800 W. |
| Motor Power | 1.500 W. |
| Compressor Power | 2x180 W. |
| Max Total Power | 2.660 W. |
| SD card | Yes |
| Net Weight | 47 Kg. |
| Accessories | Blades, mixing paddle, lid with measuring cup, spatula, whisking paddle |

*Technical specifications could be subject to change without notice

Accessories



Applications

Restaurants

Thanks to its performances that include cooking, it allows:

- ✓ to optimize the processing times
- ✓ to improve the efficiency of your service
- ✓ to realize preparations, impossible with conventional devices available on the market
- ✓ to standardize the desired level of quality of any preparations
- ✓ to save time by avoiding the repeated setting of the parameters by storing them on the SD card

Hotel and catering

Perfect for the preparation of large quantities, thanks to the different capacity, up to 5,5 Lts of HotmixPRO 5 STAR.

Health facilities

It guarantees the pleasure of food even to those who have health problems.

For patients, nutrition is an important therapeutic factor. Thanks to the special blades and their maximum speed (16,000 rpm) is possible to obtain, both in the cooked and raw form - always keeping unaltered the organoleptic properties - a shredding or liquefaction level, unthinkable with other equipments. The user can choose the desired consistency up to liquefaction for drip feeding thanks to the many available speeds. Saving the recipes will ensure you the complete and total customization of meals of every patient, optimizing the preparation times and ensuring a high and constant quality over time. Easy to use for everyone!

Pastry shop/Ice-cream parlor

The perfect temperature control **always** guarantees a great result.

- ✓ to cook creams or preparing recipes as zabaglione without requiring any help
- ✓ to prepare recipes that require high temperatures, such as the caramelization of sugars up to 190°C
- ✓ to prepare of any kind of topping
- ✓ to sandblast dried fruits such as almonds, hazelnuts, pine nuts and so on
- ✓ to realize dried fruit pastes for ice cream parlors and pastry shop

Cafes

It allows you to chop ice without difficulties, even in large quantities, to realize sorbets and milk shakes.

It allows, even without a kitchen - or an extractor fan- in the smallest space, the creation of hot and cold sauces, desserts and hot dishes. The result is guaranteed even for beginners thanks to the memories.

School and diet

Thanks to its ability to not alter the organoleptic properties of foods, it is ideal for the kitchens of public and private schools, always guaranteeing the highest possible quality and greatly increasing the food attractiveness. Extraordinary opportunity to work fresh fruits and vegetables, both hot and cold, to prepare fresh jams and mashed potatoes, with a sugar content of your choice and with a colour close to that of the fruit to the maximum of its attractiveness, for a healthy feeding education, pleasant and varied.

Laboratories

It allows food companies laboratories to make pre-series tests with small quantities. It allows chemical/pharmaceutical companies laboratories to homogenize solids, prepare ointments, creams, etc..



Main advantages

Time saving and time optimization

You can save a lot of time while the machine works the chef can do other things.

Standardization

Standardize (with no human errors) every recipe thanks to its innovative and unique features, saving a lot of time and standardizing the quality of your dishes.

Space saving due to the elimination of other devices

A single machine which combines the functions of many others, eliminates the occupied spaces and consequent costs.

Realization of preparations otherwise impossible with other equipments

Thanks to degree-by-degree temperature control (both positive and negative) and the extraordinary performances, it makes it possible to prepare recipes otherwise impossible with other equipments.

The professional dehydration **from +24°C to +90°C.**



PRECISE

Degree by degree temperature control from +24°C a +190°C

VERSATILE

10 different air flow speeds

EFFICIENT

Horizontal air flow for a perfect dehydration

EFFECTIVE

It reduces the energy consumption allowing to use even just one of the two dehydration zones

FLEXIBLE

Chance to set 2 different and independent temperatures to dehydrate several kind of food at the same time

TIRELESS

Up to 150 hours of continuous work

PROFESSIONAL

From 9 to 29 stainless steel* trays Gastronorm 1/1

SMART

Able to store and customize your recipes

SAFE

Always externally cold thanks to the double-layered chamber

RESISTANT

Entirely made of stainless steel

QUALITY

Entirely made in Italy

DRY

* Depending on the models.



HotmixPRO revolutionizes also the dehydration world with a range of 3 appliances with different capacity and extraordinary features able to provide endless possibilities.

Equipped with 1/1 stainless steel Gastronorm trays, HotmixPRO dehydrators transform your recipes in unique and inimitable creations, with strong flavors and surprising textures.

Today, the need to preserve preparations in absence of humidity and at constant temperature is increasingly pressing, as well as the need to dehydrate fresh products for storage and other innovative uses such as powders, skins, crystals and wafers.

DRY is the range of professional dehydrators made of stainless steel rated 304.

The following features can be found in every model:

- **Horizontal air flow**, handled by independent fans for a perfect and uniform aeration of the products
- 10 different **air flow** speeds
- Chance to set **two different temperature and fan speed** settings, with independent probes – usable either together or individually
- **Degree by degree** temperature control
- Temperature range from **+24°C to +90°C**
- **Energy savings** thanks to the ability to use just one of the chambers
- **Energy savings** thanks to the double-layered chamber
- **Externally cold**
- Chance to operate continuously for up to **150 hours**
- **12 pre-stored dehydration programs**
- Ability to **store customer's programs**
- Easy **software updates**



Dry



19+1
gastronorm
1/1

Dry M



29+1
gastronorm
1/1

Dry L



| Model | Zones | Fans | Heating | Motors | Total power | Memory | Speeds | Hours no-stop | Temp. range | Gastronorm trays 1/1 |
|-------|-------|------|-----------|-----------|-------------|--------|--------|---------------|-------------|----------------------|
| Dry | 2 | 2 | 2 x 800 W | 2 x 100 W | 1.800 W | Yes | 10 | 150 | 24+90°C | 9+1 separator |
| Model | Zones | Fans | Heating | Motors | Total power | Memory | Speeds | Hours no-stop | Temp. range | Gastronorm trays 1/1 |
| Dry M | 2 | 4 | 4 x 800 W | 4 x 100 W | 3.600 W | Yes | 10 | 150 | 24+90°C | 19+1 separator |
| Model | Zones | Fans | Heating | Motors | Total power | Memory | Speeds | Hours no-stop | Temp. range | Gastronorm trays 1/1 |
| Dry L | 2 | 4 | 4 x 800 W | 4 x 100 W | 3.600 W | Yes | 10 | 150 | 24+90°C | 29+1 separator |

*Technical specifications could be subject to change without notice

From stuffings to gelato and granitas, **10 portions in 38 seconds!**



EFFECTIVE

It guarantees a perfect result in terms of ice cream stability

QUICK

Up to 10 portions of 80g in just 38 seconds*

SAFE

Innovative system avoids accidental release of the blades

PROFESSIONAL

Supplied bowl of 1.8 lt or 1.3 lt (optional) and compatibility with other bowls on the market*

FLEXIBLE

It emulsifies at 1.8 bar, with air circulation or without air

CREATIVE

It frees the chef's imagination allowing to get different textures even in a single portion*

EASY TO USE/AFFORDABLE

It mills, whips, cuts with the supplied blades (for a more accurate cutting a sharper blade is available)

SMART

It stores and customizes your parameters linking them to a bowl*

REVOLUTIONARY

The smartphone app shows the exact number of bowls in the freezer, their content, the quantity of available portions and the expiry date of each one

INNOVATIVE

Internet connection for easier software updates and remote assistance*

VERSATILE

8 different ascent/descent speeds, 12 of rotation of the blades, up to 10 descents in a row for the best of customization. GIAZ adapts itself to the recipe allowing "endless" combinations of different textures*

ACCURATE

Able to produce portions of 20g or 80g, and even of 140g

QUIET

It guarantees a high level of silent, thanks to the special design of the blades and the bowl closed in the drawer*

QUALITY

Entirely made in Italy

* Depending on the models.



HotmixPRO Giaz, the latest revolution brought to you by the **HotmixPRO** range of professional kitchen tools, renovates completely an already existing technique - the reduction to puree of a frozen product- thanks to many innovative and intuitive technological solutions. It can optimize the efficiency of any kitchen, allowing to stock up any kind of frozen preparation and scrape/emulsify it later. It is ideal for instant preparation of ice **cream and sorbets, as well as creams and emulsions**, and it is a perfect managing and organizing system for all those recipes that are fit to be frozen and stocked in a refrigerated place. Featuring extreme ease of use, power, quickness and comfort, **HotmixPRO Giaz** grants peerless performances when compared to the competition. The automated software system for production management allows the user to completely focus on what matters most: the kitchen management and its creativity. In fact, not only HotmixPRO Giaz allows to optimize the production phase, by preparing everything in advance and minimizing waste; it also offers a complete solution for organization and control, thanks to an innovative software that memorizes what has been stocked and prepared, and how much. The user will no more need to keep notes on what is in each beaker in the freezer. HotmixPRO Giaz will remind us **how much of each preparation is available, its preparation date and its expiry date**. Finally, it will set itself to the right parameters for that specific recipe, recognizing the content automatically.



| | Giaz | Easy Giaz |
|---|---|---|
| Max beaker capacity (volume) | 1,8lt or 1,3lt | 1,3lt |
| Max beaker capacity | 1,3lt or 0,8lt | 0,8lt |
| Blades rotation speeds | 12 (200 min. + 3.500 max) | 3 (1.000-1.500-2.500 rpm) |
| Descent speeds | 8 | 3 |
| N. of descent in a row | 10 | 2 |
| Air settings | 1,8 bar - air circulation - without air | 1,8 bar - air circulation - without air |
| Memory | Yes | NO |
| App for smartphone | Yes | Yes |
| Wi-fi | Yes | NO |
| QR code (scanner) | Yes (optional) | Yes (just app) |
| Power - Frequency | 230 ÷ 120 V. 50/60Hz | 230 ÷ 120 V. 50/60Hz |
| Max Total Power | 1.800 W. | 1.800 W. |
| Net Weight | 45 Kg. | 23 Kg. |
| Beakers | 1,8lt or 1,3lt or compatibility with other beaker on the market | 1,3 Lt. compatibility with other beaker on the market |
| Processing time | 10 portions of 80g in just 38 seconds | 10 portions of 80g in just 60 seconds |
| Accessories (supplied with the machine) | Two 1,8lt beakers - 2 lids | Two 1,3lt beakers - 2 lids |
| Optional accessories | Sharp double-helix cutting knife for fresh foods - Kit knife splitter | Sharp double-helix cutting knife for fresh foods - Kit knife splitter |

*Technical specifications could be subject to change without notice

Accessories



1,8 lt beaker



1,3 lt beaker*



Universal lid



Assembled blades group



Double-helix whisking paddle



Sharp double-helix cutting knife
for fresh foods*



Milling knife



Kit knife splitter*

*(optional)

Your spatulated ice cream ready in few seconds!

The ice cream range is completed by Crio, the innovative freezing plate able to chill down the temperature **from +6°C to -25°C** (degree by degree). An easy and creative method, which allows sensational preparations that will amaze all your customers. Exalt the naturalness of the ingredients, surprise and stimulate the imagination of your guests thanks to the **spatulated ice cream**, discovering the pleasure and the quality of the oldest method to produce ice cream. It is also possible to transform sauces, purees or creams in **solid or semi-solid creations** thanks to the quick and controlled freezing, or even creations with a **double consistency - tender inside and crunchy outside** - for an exciting experience!

Crio



| | Crio |
|-------------------|-------------------|
| Temperature Range | from +6 to -25°C |
| Compressor Power | 250 W. |
| Power - Frequency | 220 ÷ 240 V. 50Hz |

*Technical specifications could be subject to change without notice

**From cooking to storing - even in vacuum condition -
with total control of the humidity**



VERSATILE

It works in vacuum condition
and even at atmospheric pressure

PROFESSIONAL

It keeps the preparation
in vacuum conditions without
any organoleptic alterations

PRECISE

Up to 120°C with degree
by degree temperature control
(core probe optional)

INNOVATIVE

It perfectly manages and controls
relative humidity

EFFICIENT

Long low temperature cooking
and energy savings

REVOLUTIONARY

It allows impregnation by osmosis
even with liquids sucked from
the outside

SMART

You can store and customize
the recipes

SAFE

Always externally cold thanks
to the double-layered chamber
with thermal insulation

RESISTANT

Entirely made of stainless steel

TIRELESS

Designed to work continuously

QUALITY

Entirely made in Italy

EXTRA HOLD

Patent pending



HotmixPRO also revolutionizes the world of cooking/maintaining with static heating, with a range of two appliances with unique and extraordinary performances.

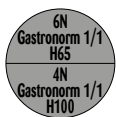
Equipped with special vacuum pumps, **Extra Hold** transforms your recipes into inimitable creations, with strong flavors and amazing textures. **Extra Hold** appliances, thanks to sophisticated temperature and humidity control and management systems, together with the ability to work in vacuum conditions, allow to:

- **Bake/preserve** in a temperature range (static heating) from +24°C to +120°C.
- Cook at **very low temperature** (static heating) and controlled **humidity** that can be set at will without **oxidation**, with an important improvement of the quality of the result
- **Impregnating/marinating in vacuum conditions** is a technique that allows amazing results, because during the elimination of the air inside the chamber, **Extra Hold** will also eliminate some of the air contained in the product inside the appliance, allowing a liquid to impregnate/marinate the food
- **Control and manage the relative temperature and humidity**, with degree-by-degree control
- **Keep food at service** temperature, setting the desired humidity level, **without any changes** texture and color in absolute safety
- **Recover liquids “extracted” from foods**, rich in flavors and scents, for innovative uses
- **Save** money by cooking at very low temperatures during the night, while also eliminating expensive vacuum plastic bags
- **Suck** aromatic liquids from the outside while Extra Hold is working
- **Store** your recipes and their parameters
- **Continuous** and programmable working
- Perfect for **catering services** thanks to easy transportability and excellent thermal insulation.



Extra Hold





Extra Hold M



| Model | Total power | Memory | Power - Frequency | Max n. core probe | Temp. range | Gastronorm trays 1/1 H65 | Gastronorm trays 1/1 H100 |
|---------------------|-------------|--------|--------------------|-------------------|-------------|--------------------------|---------------------------|
| Extra Hold | 1.600 W. | Yes | 230+120 V. 50/60Hz | 4 (optional) | 24+120°C | 3 | 2 |
| Model | Total power | Memory | Power - Frequency | Max n. core probe | Temp. range | Gastronorm trays 1/1 H65 | Gastronorm trays 1/1 H100 |
| Extra Hold M | 3.400 W | Yes | 230+120 V. 50/60Hz | 8 (optional) | 24+120°C | 6 | 4 |

*Technical specifications could be subject to change without notice

The charm of cold smoking in an **innovative way**



SMART

The vacuum is created in the tank (2 liters volume), so it is possible to smoke foods (cheeses, sauces, creams, fish, meat, etc.) directly into the machine

UNIQUE

It is the first smoker of its category in which the smoke runs through a liquid, also aromatic

PROFESSIONAL

The smoke will not just be really cold (chance to add ice to the chosen liquid), but it will also be enriched with the aromas taken from the liquid

EFFICIENT

The cold smoke does not go upwards, so it always remains in contact with the product. Furthermore, the smoking process at a low temperature prevents the growth of bacteria

INDIPENDENT

It can be used alone or connected to all HotmixPRO products, thanks to the appropriate tool available with the unit

VERSATILE

The connection between HotmixPRO Smoke and the thermal mixer creates a hot smoker with perfect degree by degree temperature control

RESISTANT

Entirely made of stainless steel

QUALITY

Entirely made in Italy



Smoke



| | Smoke |
|------------------------|-------|
| Power | 24 W. |
| Volume camera (liquid) | 2lt |
| Flow regulation | Yes |





@hotmixpro_official



@HotmixPRO



@HotmixPRO



@hotmixprolab

info@hotmixpro.com - www.hotmixpro.com

Hotmix[®] **PRO**
THE CHEFS' CHOICE
made in Italy

Vitaeco s.r.l. - Via Bazzini, 241 - 41122 Modena - Italy
Tel. +39 059 4924149 - Fax. +39 059 282735
C.F./P.IVA (VAT n°): 03268370362