

The standout, unique feature  
of the  
*Hotmix PRO* Twin  
To have **2** stand-alone  
& independent bowls.

Its ability to process so many types of food when hot – creams, sauces and jams, for example – avoiding the many intermediate steps involved when preparing recipes that require constant attention and repeated handling to ensure a successful outcome.

The convenience factor is that all the ingredients can be put into the bowls and the desired end-result achieved with minimum difficulty, thanks to the ultra-precise temperature control.

The HotmixPROtwin will also mix the contents of the bowls steadily and uniformly, at the exact speed selected, so that a faultless preparation is assured every time.

Given the facility of setting and maintaining an ideal temperature, preparations can proceed without any pointless waste of time, which in turn guarantees that quality will never fall below expectations.

Using the HotmixPROtwin, even the most demanding professional will be able to maximize the quality of every single dish and delicacy by virtue of the precision controls built into the machine, not least as the best and most popular recipes can be standardized and therefore reproduced any time, any day, by other members of staff if necessary.

Indeed the HotmixPROtwin will allow foodservice professionals to take care of many jobs that were difficult to get done formerly, due to shortage of time and staff, but that can now be managed with ease and with quality assured, such as creating new recipes, or simply retrieving a particular recipe from an electronic cookbook. And all this with no need to be everywhere at once, but having more time free to focus on other things – things that seemed complicated and sometimes impossible before, but will be simpler and quicker in future.

In short, the foodservice offering can be enhanced, and customer satisfaction increased.



**2** stand-alone bowls for large quantities and great flexibility



The HotmixPROtwin is an **innovative multifunction machine** with special blades, designed to operate both as a **mixer** for blending liquids, and as a **cutter** that will chop up any solid ingredient. These capabilities are complemented by a **heating system** that can be used to warm or cook any kind of food at temperatures between **25 and 130 °C**, while mixing simultaneously at variable speed. Equipped with 2 professionals-grade motors **rated 1500W** each – driving the blades at a **speed of up to 12500 rpm** – the HotmixPROtwin can chop, puree, liquidize, blend or mix any type of food in no time at all. What is more, up to 4 litres of food can be processed in the 2 graduated stainless steel bowls.

Many food preparation tasks are done using ordinary cutters incapable of speeds higher than 3000 rpm, but with the HotmixPROtwin, these operations can be accomplished faster, and without affecting the properties or the quality of ingredients.

At 12500 rpm, processing times are notably reduced, with mixtures and ingredients refined to a level that will satisfy every special need imaginable.

TECHNICAL SPECIFICATIONS

- Grade 304 stainless steel structure
- Grade 304 stainless steel bowl
- Bowl capacity 2 litres (2x2 lt Twin model)
- Electronic temperature control (25 – 130 °C)
- 1500W motor (1500Wx2 Twin model)
- Blade speed 120 rpm (min) – 12500 rpm (max)
- Bowl heater rated 800W (800Wx2 Twin model)
- Total rated power 2300W (4600W Twin model)
- 12 speeds
- Turbo function / Pulse function
- positive belt drive
- LCD graphic display (2 LCD Twin model)
- up to a 300 recipes programmable (300+300 Twin model)
- USB port for up/downloading recipes (2 USB Twin model)
- self diagnostics
- dimensions: 265 x 315 x 305mm (WxDxH) (dimensions: 350 x 600 x 300mm) (WxDxH)
- weight 10.7 kg (weight 22 kg Twin model)
- power supply 230V – 50 Hz (2 power supply 230V – 50 Hz Twin model) on request
  - power supply 380V – 50 Hz (1 power cord)
  - plug IEC 309 red 3P+N+T



Optionals



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A cutter  
to “warm”  
your  
imagination.

*Hotmix* PRO  
COOKING PLEASURE  
made in Italy



**Professionalism  
& creativity.**



The HotmixPRO is an **innovative multifunction machine** with special blades, designed to operate both as a **mixer** for blending liquids, and as a **cutter** that will chop up any solid ingredient. These capabilities are complemented by a **heating system** that can be used to warm or cook any kind of food at temperatures between **25 and 130 °C**, while mixing simultaneously at variable speed. Equipped with a professional-grade motor **rated 1500W** – driving the blades at a **speed of up to 12500 rpm** – the HotmixPRO can chop, puree, liquidize, blend or mix any type of food in no time at all. What is more, up to 2 litres of food can be processed in the graduated stainless steel bowl. Many food preparation tasks are done using ordinary cutters incapable of speeds higher than 3000 rpm, but with the HotmixPRO, these operations can be accomplished faster, and without affecting the properties or the quality of ingredients. At 12500 rpm, processing times are notably reduced, with mixtures and ingredients refined to a level that will satisfy every special need imaginable.



## The standout, unique feature of the *Hotmix*PRO

is its ability to process so many types of food when hot – creams, sauces and jams, for example – avoiding the many intermediate steps involved when preparing recipes that require constant attention and repeated handling to ensure a successful outcome. The convenience factor is that all the ingredients can be put into the bowl and the desired end-result achieved with minimum difficulty, thanks to the ultra-precise temperature control. The HotmixPRO will also mix the contents of the bowl steadily and uniformly, at the exact speed selected, so that a faultless preparation is assured every time. Given the facility of setting and maintaining an ideal temperature, preparations can proceed without any pointless waste of time, which in turn guarantees that quality will never fall below expectations. Using the HotmixPRO, even the most demanding professional will be able to maximize the quality of every single dish and delicacy by virtue of the precision controls built into the machine, not least as the best and most popular recipes can be standardized and therefore reproduced any time, any day, by other members of staff if necessary. Indeed the HotmixPRO will allow foodservice professionals to take care of many jobs that were difficult to get done formerly, due to shortage of time and staff, but that can now be managed with ease and with quality assured, such as creating new recipes, or simply retrieving a particular recipe from an electronic cookbook. And all this with no need to be everywhere at once, but having more time free to focus on other things – things that seemed complicated and sometimes impossible before, but will be simpler and quicker in future. In short, the foodservice offering can be enhanced, and customer satisfaction increased.

## Reliable motor, dependable structure

- Made entirely of grade 304 stainless steel, the machine is intended for daily, frequent use and continuous operation, designed to meet the many and various needs of foodservice professionals.
- Built to professional-grade standards, ensuring that parts with which the user may come into contact when cooking is in progress are suitably insulated
- Microchip-controlled magnetic sensor detecting open-closed status of lid
- Low voltage controls
- IPX1 ingress protection against dust and moisture
- Innovative motor control, with power regulated automatically by microchip in response to motor temperature
- Vibration damping system with spring-loaded feet, ensuring the machine remains stable even at high operating speeds.
- Interactive LCD display showing the operator all functions, including ingredients and quantities for each recipe
- Memory space for 300 programs, including 50 presets, and a USB port allowing connection to a PC so that further recipes can be uploaded and downloaded
- Manual operation using three function buttons: speed, time and temperature
- Special “Pulse” function, allowing operation in intermittent mode at 10 different preset speeds
- “Turbo” function to accelerate to maximum rpm in the space of a few seconds
- “Programs” function that gives direct access to recipes stored in the machine’s resident memory
- Blade assembly with simple release system enabling easy removal
- Lid with 50cc and 100cc measuring cap
- Lid with hermetic sealing action, release mechanism allowing partial opening on both sides, and goblet handle positionable on left or right hand side, according to user preference.



*Hotmix*PRO  
COOKING PLEASURE  
made in Italy

