

# Hotmix<sup>®</sup> PRO

THE PROFESSIONAL THERMAL MIXER

made in Italy



THE CHEFS' CHOICE

From food preparation to cooking, it's like having a "sous-chef"!



\* Depending on the models

**HotmixPRO** is a range of innovative multifunction appliances, one of a kind. Thanks to the special blades, they can operate both as a **mixer** to emulsify liquids, and as a cutter to mince any solid ingredient.

These capabilities are complemented by a heating/cooling system that can be used to cook and chill down any kind of food at temperatures between **-24°C (-11°F) and 190°C (374°F)**, while mixing simultaneously at variable speed. Equipped with professional-grade motors rated from **1.200 to 3.000 W.** – driving the blades from a **minimum speed of 0 rpm to a maximum speed of 16000 rpm** – they can chop, emulsify, liquidize, blend or mix any type of food in sensibly short time.

Furthermore, from **2 up to 5 liters** 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 thanks to the **26 different speeds** of HotmixPRO, these operations can be accomplished faster, and without affecting the properties or the quality of the ingredients. The high speeds notably reduce the processing times, and the mixtures and ingredients are refined to a level that will satisfy every special need.



## 1 Appliance, 2 Accessories, 27 Functions! \*

Cutting  
Beating  
Mincing  
Mixing  
Whipping  
Grinding  
Emulsifying  
Kneading  
Pulverizing

Cooking  
Reducing  
Browning  
Steam cooking  
Sous vide cooking  
Stewing  
Candyng  
Roasting  
Caramelizing

Chocolate tempering  
Chlorophyll extraction  
Stirring ice cream  
Pasteurizing  
Vacuum cooking  
Vacuum cutting  
Vacuum drying  
Vacuum concentrating  
Vacuum soaking

\* Depending on the models

## Amazing performance!

- **Temperature range** from **-24°C to +190°C (-11° +374°F)** with a **degree by degree** temperature control.
- **It always ensures smooth results**, no matter the initial quantities and temperatures of the ingredients, thanks to the special function (Wait Temperature) which permits to start the time countdown only after the selected temperature is reached.
- From **0 to 16.000 rpm** with a choice of **26 different speeds** thanks to the powerful professional motors from 1.200 to 3.000 watt.
- **Save your own recipes** and possibility to send them via e-mail. More than 400 pre-stored recipes on the SD card.
- **Link different steps** of a recipe without the user handling.
- **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.



## The details make the difference!

- **100% stainless steel outer case, AISI 304 grade.**
- **Blade set entirely made of stainless steel:**

- ✓ Blades made of a single piece for solid operations and easy cleaning.
- ✓ Japanese stainless steel bearings which allow the cleaning in the dishwasher.
- ✓ Transmission connections in casting steel for a long duration.
- ✓ Aluminum pulleys which always guarantee the transmission of the maximum power.



## Simple and efficient!

The standout, unique feature of the HotmixPRO, is its ability to process many types of food when hot, such as creams, sauces, and jams, thus avoiding the many intermediate steps necessary 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 expected result can be achieved easily, thanks to the ultra-precise temperature control.

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

The possibility of setting and keeping the ideal temperature ensures that 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: the best and most popular recipes can be standardized and therefore reproduced any time, any day and by any member of the staff if necessary.

HotmixPRO will allow foodservice professionals to take care of so many jobs that were difficult to get done before, due to shortage of time and staff. It will not be necessary to be everywhere at once; after creating a new recipe, it can be stored in the SD card. Or, a recipee can be simply chosen from the many pre-stored. There will be more free time to focus on other duties - 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.



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**Massimo Bottura** chef patron of: **Osteria Francescana** - Modena - 🌟🌟🌟 Michelin  
3rd in "The World's 50 Best Restaurants" list 2013





- **Easy to clean**

Any part getting in contact with food, in conformity with the existing norms, can be easily dismantled and cleaned in the dishwasher.

- **Flexible**

The special conical shape of the bowl allows to work both small and big quantities, regardless of the capacity of 2lt, 3lt or 5lt.



- **Intuitive symbols**

Easy to use since the beginning thanks to the simple and intuitive symbols. Tutorial video on [www.hotmixpro.com](http://www.hotmixpro.com)



- **Customizable**

Storing own recipes. Up to 16 steps in each one; more than 400 pre-stored recipes, which guarantees the reproducibility. Bowl and lid can be placed both with opening on right or left side.



The right choice for every need!



## Gastro ✂



Max. bowl capacity	2lt
Min/max motor rpm	0-16.000 rpm
Number of speeds	26
Max continuous working hours	12
Temperature range	24°-190°C (75° 374°F)
Power supply/frequency	110 ÷ 240 V. 50/60Hz
Heating power	1.500 W.
Motor power	1.800 W. turbo air motor system
Max total power	3.300 W.
SD card	Yes
Outer case	Stainless steel
Net weight	15 Kg.
Accessories	Blade set, mixing paddle, lid with measuring cup, spatula, creaming paddle

\* The technical specifications may be subject to change without notice.



## Gastro

## Easy



2lt
0-12.500 rpm
26
4
24°-190°C (75° 374°F)
110 ÷ 240 V. 50/60Hz
800 W.
1.500 W.
2.300 W.
Yes
Stainless steel
13.5 Kg.
Blade set, mixing paddle, lid with measuring cup, spatula

2lt
0-10.000 rpm
26
4
24°-130°C (75° 266°F)
110 ÷ 240 V. 50/60Hz
800 W.
1.200 W.
2.000 W.
No
Painted steel
13 Kg.
Blade set, mixing paddle, lid with measuring cup, spatula



## Twin



Max. bowl capacity	2x2lt
Min/max motor rpm	0-12.500 rpm
Number of speeds	26
Max continuous working hours	4
Range temperature	24°-190°C
Temperature range	110 ÷ 240 V. 50/60Hz (75 ° 374°F)
Power supply/frequency	2x800 W.
Heating power	2x1.500 W.
Max total power	2x2.300 W.
SD card	Yes
Outer case	Stainless steel
Net weight	23 Kg.
Accessories	Blade set, mixing paddle, lid with measuring cup, spatula

\* The technical specifications may be subject to change without notice.



## 5 Star

### Gastro XL



3lt
0-16.000 rpm
26
12
24°-190°C
110 ÷ 240 V. 50/60Hz (75 ° 374°F)
1.500 W.
1.800 W. turbo air motor system
3.300 W.
Yes
Stainless steel
18 Kg.
Blade set, mixing paddle, lid with measuring cup, spatula, creaming paddle + sous vide support

4,9lt
0-8.000 rpm
26
4
24°-190°C
110 ÷ 240 V. 50/60Hz (75 ° 374°F)
3.000 W.
3.000 W. turbo air motor system
6.000 W.
Yes
Stainless steel
22 Kg.
Blade set, mixing paddle, lid with measuring cup, spatula, creaming paddle + sous vide support

## Master

The standout **unique** feature of this model is its possibility to work even with the vacuum glass. Therefore, beside all the incredible characteristics of **HotmixPRO Gastro**, it allows to:

- **Vacuum cooking or chopping**, it ensures unexpected results. The low boiling temperatures do not alter neither the taste nor the colors. It is useful in the production of sauces and all creamy products. It avoids the stuck of oxygen, thus the oxidation. It guarantees a constant specific weight and the absence of aerobic bacteria.
- **Vacuum chopping**, without discoloration due to the presence of oxygen.
- **Vacuum reducing** it permits to intensify the taste of your recipes, thanks to the low temperatures. It concentrates the flavors of some ingredients with a process that does not change the colors and the volatile aromatic components do not get lost.
- **Vacuum soaking** is a technique which offers amazing results. During the creation of the vacuum in the bowl, the air contained in the food will be eliminated as well. Then, through a particular connection, when stabilizing the atmospheric pressure, it will be possible to insert a gas or a liquid to “soak” the preparation.
- **Vacuum drying** is a very efficient technique to dry food, because high temperatures are not necessary. In this way, the volatile aromas sensitive to the heat do not deteriorate. This technique can be used also to improve a “texture”, for example, drying a meringue.



Max. bowl capacity	2lt
Min/max motor rpm	0-16.000 rpm
Number of speeds	26
Max continuous working hours	12
Temperature range	24°-190°C (75° 374°F)
Final vacuum (absolute mbar)	15 - Vacuum ≈ 98% - Boiling water ≈ 15°C
Power supply/frequency	220÷240 V. 50Hz
Heating power	1.500 W.

Motor power	1.800 W. turbo air motor system
Pump power	100 W.
Max total power	3.100 W.
SD card	Yes
Net weight	16 Kg.
Accessories	Blade set, mixing paddle, lid with measuring cup, spatula, creaming paddle + sous vide support



Over time, the chefs have started to use always newer and more technological products to make their preparations. The cutters and mixers have been transformed into thermal mixers with integrated heating. But never before, someone thought about introducing the advantages of the chilling functions inside this kind of appliances. This is a new generation of machines, which combines the temperature control, even lower than the 0°C, with the revolutions of the blades, from slow to high speeds.

These are new appliances with new functions, thought to give a solution to everyday problems, to everyone's problem.

The use of chilling when chopping, emulsifying or mixing guarantees unexpected results, because low temperatures do not allow changes in the color of minced products. It is useful for the preparation of any kind of emulsion. It stabilizes the proteins and it avoids the oxidations coming from the heat generated by the high speed of the blades.





## Breeze

The standout unique feature of this model is its possibility to work even with a cold bowl up to 8000 rpm, and chill from the temperature detected in the bowl up to -24°C (-11°F), with a perfect temperature control.

- **Pasteurization** 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 is a technique which offers incredible results, without discoloration due to food heating caused by the friction. Moreover, thanks to the combination of high speeds and the cold, it allows to work meat and/or fish in a way to obtain stuffing otherwise impossible to make.
- **Emulsifying** in a refrigerated environment ensures stabilities unmatched by any other technique, thanks to the proteins' stabilization.
- **Creaming** in a refrigerated environment allows the preparation of granitas, sorbets and ice creams.



Max. bowl capacity	2lt
Min/max motor rpm	0-8.000 rpm
Number of speeds	26
Max continuous working hours	4
Temperature range	down to -24°C (-11°F)
Power supply/frequency	220÷240 V. 50Hz
Motor power	1.500 W.

Compressor power	250 W.
Max total power	2.050 W.
SD card	Yes
Net weight	26 Kg.
Accessories	Blade set, mixing paddle, lid with measuring cup, spatula, creaming paddle

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**Christian Castorani** - HotMixPro Resident Chef  
Gold Medal Culinary World Cup 2010 Luxembourg



## Combi

The standout unique features of HotmixPRO Combi are the 2 separate bowls: one works cold, from the temperature detected in the bowl to  $-24^{\circ}$  ( $-11^{\circ}\text{F}$ ); and the other one works hot, from  $+24^{\circ}\text{C}$  to  $+190^{\circ}\text{C}$  ( $75^{\circ}$   $374^{\circ}\text{F}$ ). Both have a perfect temperature control.

The interchangeable bowls speed up and facilitate the process of pasteurization.

Technical information are the ones of Gastro and Breeze models.



## Creative

It cooks up to  $190^{\circ}\text{C}$  ( $374^{\circ}\text{F}$ ) and cools down to  $-24^{\circ}\text{C}$  ( $-11^{\circ}\text{F}$ ) in one bowl with a perfect temperature control.

It brings together in one machine the properties of five well known appliances: the cutter, the mixer, the professional ice cream maker, the chocolate tempering machine and the pasteurizer.



Max. bowl capacity	2lt
Min/max motor rpm	0-12.500 rpm
Number of speeds	26
Max continuous working hours	4
Temperature range	$-24^{\circ} \div 190^{\circ}\text{C}$ ( $-11^{\circ} \div 374^{\circ}\text{F}$ )
Power supply/frequency	220÷240 V. 50Hz
Heating power	800 W.
Motor power	1.500 W.
Compressor power	2x180 W.
Max total power	2.960 W.
SD card	Yes
Net weight	47 Kg.
Accessories	Blade set, mixing paddle, lid with measuring cup, spatula, creaming paddle



## Market applications

### Restaurants

HotmixPRO, thanks to its performances that include cooking, is ideal for:

- ✓ Optimizing the time cycle of any food preparation
- ✓ Increasing the service efficiency
- ✓ Creating food preparations that would not be feasible with the currently available machinery
- ✓ Setting a quality standard of any food preparation
- ✓ Gaining valuable time, avoiding the repeat setting of the parameter thanks to the electronic storage function

### Hotel & catering

It is perfect for the preparation of big quantities, thanks to the different capacities, up to 5lt in the 5 STAR model.

### Health facilities

**The food pleasure is guaranteed also to the ones who have health problems.**

For the in-patient, the feeding is an important therapeutic factor. With the special blades at the maximum speed (16.000 rpm) it is possible to reach a level of shredding and liquefaction, for both cooked and raw food, which is unthinkable with other appliances, thus keeping the organoleptic properties unchanged. The operator could choose the wished food consistency by selecting the right speed across the numerous ones offered, till total liquefaction for feeding patients by a food probe. Furthermore, the electronic storage option will guarantee that any recipe will be personalized for the need of any patient, thus optimizing the preparation times and ensuring a high and steady quality level of each food. Easy to use for anybody!

### Pastry/Ice creams

The perfect temperature control always ensures the targeted result.

- ✓ Cream cooking, even some special ones like "zabaione", without any assistance from an operator
- ✓ Recipes that require high temperatures, such as sugar processing up to 190°C (374°F)
- ✓ Any kind of topping
- ✓ The sandblasting of dry fruits such as almonds, hazelnuts, pine nuts, etc.
- ✓ Dry fruits' pasta to be used for ice creams and pastry recipes

### Bar

The machine can chop the ice without any effort, even in big quantity, and make sorbets and milk shakes.

It is possible to make hot and cold sauces, puddings and hot food even without a kitchen and a cooker hood, and in a limited space. The results is guaranteed even to the non-professionals, thanks to the pre-stored recipes.

### Schools and diet food

Thanks to its ability to not alter the organoleptic properties of the processed foods, HotmixPRO is an ideal solution for the kitchens of both public and private schools, always guaranteeing the best quality and sensibly increasing the palatability of any food.

Special opportunity to process fresh fruits and vegetables, both hot and cold, to create marmalades and purees, always fresh, and with a sugar content at own choice, with a similar color to the one of the fruit with an ideal palatability for a healthy, pleasant and varied nutritional education.

### Laboratories

It is a valuable product for the laboratories of food companies to make pre-serial tests with small quantities, and for the laboratories of the chemical and pharmaceutical companies to homogenize solid materials, manufacture ointments, beauty creams, etc.

## Costs and benefits

### **Reduction and optimization of working time**

HotmixPRO considerably reduces the working time and, above all, during the preparations the chef is free to take care of other duties. A useful beep will warn you at the end of each step.

### **Standardization**

HotmixPRO guarantees the repeatability of your recipes. Therefore, it results in a significant time saving and in an undeniable advantage of elevation and repeatability of the quality standards.

### **Space saving thanks to the elimination of other appliances**

One single appliance with the functions of many different ones. Therefore, no more need of big spaces and the costs are reduced.

### **Creation of preparations impossible to make with other appliances**

Thanks to precise temperature controls, both positive and negative temperatures, and extraordinary performances, it allows to realize food preparations impossible to make with other appliances.





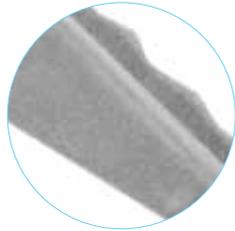
## Accessories



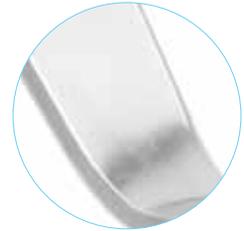
**Blade set, mixing paddle, lid with measuring cup, spatula.**



**Serrated knife** ideal for refining.



**Extra sharp** knife ideal for particular-size needs.



**Creaming paddle** (for 2lt, 3lt, and 5lt).

Suitable for all the preparations where particular sizes have to be preserved: risotto, vegetables in cubes, jams in pieces, etc. Useful for all kind of sauce and egg-based creams.

**Basket for candying/immersion cooking.**

Special stainless steel basket to be used for candying or steam cooking.



**Sous Vide support** (for 2lt, 3lt, and 5lt).

Special accessory that allows the blades to spin, ensuring uniformity in the temperature, while separating them from the sous vide bags. It also allows low temperature cooking in oil.

# Acknowledgments

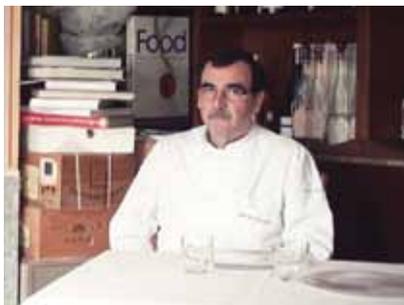
A special thank-you to our city of Modena, a unique land in the world, full of traditions, technological and culinary products of the highest level. It's the Italian province with the highest number of products with a designation of origin PDO and PGI. Some of them are among the most sold and popular in the national and international markets: Ferrari, Maserati; then, Balsamic vinegar of Modena, Lambrusco wine and the Parmesan cheese (Parmigiano Reggiano). These are just few ones of the most famous products. In this area our product was born, and in this city there are 4 Michelin starred restaurants, including one of the most famous in the world.



**Massimo Bottura** chef patron of:  
**Osteria Francescana - Modena** - 🌟🌟🌟 Michelin  
3rd in The World's 50 Best Restaurants 2013



**Luca Marchini** chef patron of:  
**L'erba del Re - Modena** - 🌟 Michelin



**Emilio Barbieri** chef patron of:  
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**Vittorio Novani** chef patron of:  
**Hostaria del Mare - Modena** - 🌟 Michelin



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Territorio, Turismo, Ristorazione

## WELCOME TO THE LAND OF EXCELLENCE

The brand Piacere Modena (Modena Pleasure) is an expression of the worldwide excellence from Modena, which includes its traditional food and friendly welcome. Piacere Modena stands for the pleasure of being in good company, the conviviality and the taste of this territory.

With a welcome smile.

Shop online selected food and farming DOP and IGP products:  
[www.piaceremodena.it](http://www.piaceremodena.it)

Heartfelt thanks also to the ones who work with us every day, with professionalism and dedication.



**Christian Castorani** resident chef  
Gold Medal Culinary World Cup 2010 Luxembourg



**Marco Ubaldi** chef patron of:  
**Hotel Ristorante Villa Sgariglia** - Ascoli Piceno



"Best of category" & "Best of Show"  
at IHMRS 2010 (New York)



"Best Light Equipment Innovation" award  
at Gulfood 2012 (Dubai)



Chosen by the  
Kochnationalmannschaft der Bundeswehr

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