

# ONE APPLIANCE WONDER

that does it *all!*

Chop, cut, mix, knead, cook and more...  
at home or in the professional kitchen the  
HotmixPRO has so many unique features, it out  
performs any other thermal mixer out there.



## COOKING BRILLIANCE

A heating system that reaches a  
*temperature range of 25 to 190°C*  
for the Gastro Model.



## PRECISE

*Degree-by-degree  
temperature control* for  
recipes like toffee, 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

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	<b>GASTRO</b>
Autostore recipes	✓ SD Card included
Max. temperature	190°C
Min. temperature	24°C*
Temperature control	Degree by degree
Motor rpm	Min. 60rpm – Max. 12,500 rpm
Speeds	26 speeds, including zero speed, turbo and pulse function
Special programs	✓
Self-diagnostic	✓
Bowl capacity	2.6 litres – 2 litres at full use
Motor power	1500 W
Heating power	800 W
Total max power	2300 W
Power supply	240 V
Structure	Stainless steel
LCD Display	✓
Suitable for?	Suitable for all types of food businesses, professional chef's, production kitchens, molecular gastronomy and home cooking enthusiasts.

## 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)<sup>1</sup>



## 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



two litre bowl



lid



measuring cap



mixing paddle



spatula



standard blade set

### optional



steam basket



milling blade set

## your local distributor:

## online:

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