

Cooking cutter Metos Hotmix Pro Gastro

HotmixPro cooking cutter is an innovative multifunction machine, with special blade, 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 temperature between 25°C and 190°C, while mixing simultaneously at different speeds.

- The cooking cutter is equipped with one bowl and the construction for the bowl, blade and machine is stainless steel.
- The bowl capacity is two liters.
- On the sturdy lid is placed a measuring cap and the sharp stainless steel cutter blade is placed in the bottom of the bowl.
- SD- memory card with several pre- stored recipes made by the chefs.Possibility to store, modify and delete own recipes made with PC.
- Clear LCD (liquid crystal display) display with function icons.
- Step less operating temperature from 25°C up to 190°C
- Ten pre set speeds + pulse and turbo speeds.Speed range is 120 - 12500 rpm
- Possibility to choose the operating time from 5 sec up to 4 hours.
- Timer
- Lid sensor
- Includes also a spatula and a mixing paddle An accessory with additional price : Stainless steel basket for vegetable steam cooking



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Product capacity	2 ltr bowl
Item width mm	258
Item depth mm	312
Item height mm	296
Package volume	0.001
Unit of volume	m3
Package volume	0.001 m3
Package length	41.2
Package width	39.6
Package height	35.8
Package unit of dimension	cm
Package dimensions (LxWxH)	41.2x39.6x35.8 cm
Net weight	11.1
Net weight	11.1 kg
Gross weight	12.5
Package weight	12.5 kg
Unit of weight	kg
Connection power kW	2.3
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25