

Cooking cutter Metos Hotmix Pro Gastro Twin

HotmixPro-Twin 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.. The cutter is equipped with two bowls

- The construction for the bowls, blade and machine is stainless steel.

- The capacity is two liters per bowl
- On the sturdy lid is placed a measuring cap and the sharp stainless steel cutter blade is placed in the bottom of the bowls.
- 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) displays 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.
- Timers
- Lid sensors
- Includes also a spatulas and a mixing paddles An accessory with additional price : Stainless steel basket for vegetable steam cooking



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|-------------------------------|---------------------|
| Product capacity | 2 pcs of 2 ltr bowl |
| Item width mm | 480 |
| 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 | 58 |
| Package unit of dimension | cm |
| Package dimensions (LxWxH) | 41.2x39.6x58 cm |
| Net weight | 20 |
| Net weight | 20 kg |
| Gross weight | 25 |
| Package weight | 25 kg |
| Unit of weight | kg |
| 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 |