

# Cooking cutter Metos Hotmix Pro Gastro XL

HotmixPro Gastro X 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 cooking cutter is equipped with 3 liter stainless steel bowl

- The construction for the bowls, blade and machine is stainless steel.
- On the sturdy lid is placed a measuring cap and the sharp stainless steel cutter blade is placed in the bottom of the bowls.
- Any part contacting food are dishwasher proof
- 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
- 26 pre set speeds + pulse and turbo speed. Speed range is 120 - 16000 rpm
- Possibility to choose the operating time from 5 sec up to 26 hours.
- Timers
- Lid sensors
- Includes also a spatulas and a mixing paddles, creaming paddle

An accessory with additional price : Stainless steel basket for vegetable steam cooking



## Cooking cutter Metos Hotmix Pro Gastro XL

Product capacity	3 litres
Item width mm	320
Item depth mm	420
Item height mm	396
Package volume	0.114
Unit of volume	m3
Package volume	0.114 m3
Package length	45
Package width	54
Package height	47
Package unit of dimension	cm
Package dimensions (LxWxH)	45x54x47 cm
Net weight	18
Net weight	18 kg
Gross weight	21
Package weight	21 kg
Unit of weight	kg
Connection power kW	3.3
Fuse Size A	10
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug