Cooking cutter Metos Hotmix Pro Gastro



Product information

SKU	4163992
Productnaam	Cooking cutter Metos Hotmix Pro Gastro
Afmetingen	258 × 312 × 296 mm
Gewicht	11,100 kg
Capacity	2 ltr bowl
Technical information	230 V, 10 A, 2,3 kW, 1N, 50 Hz

Description

- 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 cab 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