

Cooking cutter Metos Hotmix Pro Gastro Twin OUTLET

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