

**ROBOT EMULSIONATORE GELATI HotmixPRO EASY GIAZ  
- 220V**



vedi prodotto online



# SOLUZIONI FOODSERVICE

HotmixPRO Giaz completely renews an existing technique; the reduction into puree, but also the preparation of creams, aromatic salts, oils and emulsions, of a frozen product through the use of innovative and intuitive technological solutions.

The efficiency of every kitchen is optimised, allowing any type of frozen preparation to be stored and subsequently milled / emulsified.

-3 different advancement speeds and 3 rotation speeds of the blades, to enhance the user's creativity and to speed up production times, if necessary.

10 servings in just 60 seconds.

It is possible, for one portion, to obtain up to a maximum of 2 descents.

-Connectable to the internet for software updates and remote assistance in the event of faults.

-Capable of making portions of just 20 grams, or more traditionally around 80g.

-Capable of emulsifying with a pressure of 1.8 bar, at atmospheric pressure or with the air recirculation function, deciding between different blade speeds and repeating the function up to 4 times, even at different speeds.

-Up to 10 portions of 80 grams in just 60 seconds.

-Entirely built in Italy.

-The special coupling of the blades prevents unwanted release in any situation.

## TECHNICAL FEATURES:

-Maximum glass capacity: lt. 1.3

-Blade rotation speed: 3 (1000 - 1500 - 2500 rpm)

- Vertical shaft speeds: 3

-Max work cycles for preparation: 2

-Airflow settings: 3 (pressure 1.8 bar - flow - no addition of air)

-Wifi connection

-1800W

-Weight 23 kg

-Lt. glasses 1.3

-Maximum production speed: 10 portions (80g) in 60 seconds