



# Hotmix PRO

COOKING PLEASURE

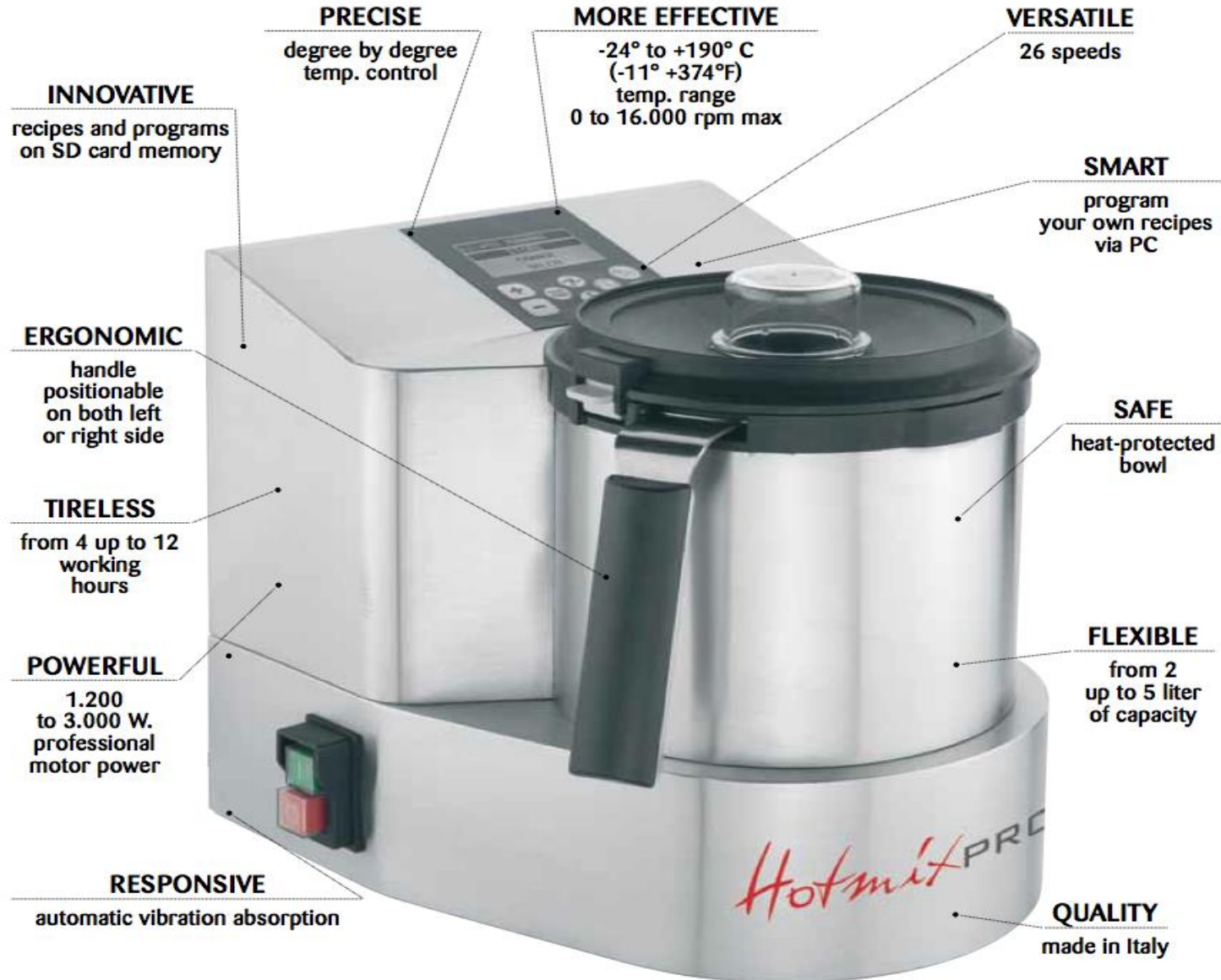
Presented By **barbel™**

A RANGE OF **10** MULTIFUNCTIONAL, PROFESSIONAL THERMAL MIXERS



**THE CHEFS' CHOICE**

The chefs' choice!



## **ONE APPLIANCE, TWO ACCESSORIES, 27 FUNCTIONS!\***

**Cutting**  
**Beating**  
**Mincing**  
**Mixing**  
**Whipping**  
**Grinding**  
**Emulsifying**  
**Kneading**  
**Pulverising**

**Cooking**  
**Reducing**  
**Browning**  
**Steam cooking**  
**Sous-vide cooking**  
**Stewing**  
**Candyng**  
**Roasting**  
**Caramelising**

**Chocolate tempering**  
**Chlorophyll extraction**  
**Stirring ice cream**  
**Pasteurising**  
**Vacuum cooking**  
**Vacuum cutting**  
**Vacuum drying**  
**Vacuum concentrating**  
**Vacuum soaking**



\* Depending on the model



## ***THE ONLY LIMIT IS THE CHEF'S IMAGINATION***

HotmixPRO can achieve the seemingly impossible.

### ***Thanks to:***

- Accurate, degree by degree temperature control from -24°C to 190°C\*
- Temperature setting without time limitations
- 27 different speed settings, from 0 to 16,000 rpm\* setting the TEXTURE just as you want
- Storage facility to record your own recipes

Once satisfied with the quality and taste of the recipe, standardisation is the KEY element of a successful, modern food service allowing you to deliver the same high quality, day after day.

## Amazing performance!

- **Temperature range of -24°C to 190°C (-11° +374°F)\***, with accurate, **degree by degree** temperature control.
- **Smooth results are always ensured**, no matter what the initial quantities and temperatures of the ingredients are. The special **Wait Temperature** function only allows the timer countdown to start after the selected temperature has been reached.
- **Motors varying from 1,200 to 3,000 watt**, delivering a choice of **27 speeds**, from 0 to 16,000 rpm.

\*Depending on the model



## Unrivalled Performance

- **Continuous operation from 4 to 12 hours\***, thanks to the **TURBO AIR MOTOR SYSTEM**.
- **The motor is never under stress.** Recipes are always completed, thanks to a dynamic motor thermal protection system. If the motor does start to become stressed, the inbuilt software automatically stops it for few seconds while all the other operating functions continue. Then the motor starts again. When this special stop and start **PULSE FUNCTION** is initiated, the operating time may vary depending on the motor temperature at that point.

\* Depending on the model

## **Delivering a professional performance, unrivalled on the market!**

- **The temperature is independent from the time setting**  
You can continually repeat the same recipe, regardless of the quantity and initial temperature of the ingredients
- **A maximum temperature of 190°C\***  
Over 100° C you can caramelize sugar – impossible at lower temperatures
- **A minimum temperature of -24°C\***  
At low temperatures there is no heating while cutting, therefore no oxidation of ingredients  
The cold stabilizes proteins – emulsifying becomes incredibly stable  
You can work with meats, making stable stuffing and forcemeats  
You can pasteurize (from 3°C to 85°C)  
You can also create ice creams, sorbets and granitas

\*Depending on the model



## Quality and efficiency

- **A maximum speed reach of 16,000 rpm\***

Higher speed means lower heating while cutting, therefore less oxidisation and loss of colour, etc.

At these high speeds you can even change the texture of the food that you are working with.

- **A maximum programmable time of 12 hours\***

Many preparation methods can take a very long time, like sous-vide cooking. This longer programmable timeframe is excellent for these cooking methods.

\*Depending on the model

# ADVANCED FEATURES

## WT **Wait Temperature**

The well-known concept of sous-vide cooking is defined by maintaining a precise temperature over a specified time period (i.e. 60°C over 4 hours).

HotmixPRO is the only thermal mixer on the market that can set these parameters.

## NEXT **The Final Touch**

This function allows two or more subsequent operations on the same bowl content.

For instance, after your pastry cream is ready, you can instruct to the machine to mix it quickly for a few seconds in order to make it shine.

Select NEXT again and you can keep the cream slowly mixing at your preferred temperature until you are ready for it.

## THE DIFFERENCE IS IN THE DETAIL!



- **100% stainless steel outer case – AISI304 grade**
- **The blade set is entirely made of stainless steel**
- **One-piece blades** for solid operating and easy cleaning
- **Japanese stainless steel bearings** that allow for cleaning in the dishwasher
- **Drive connections in cast steel** for lasting durability
- **Aluminium pulleys** that guarantee the maximum continual transmission of power



### **Easy to clean**

Any part that comes into contact with food can be easily removed and cleaned in the dishwasher, conforming to normal existing standards.

### **Flexible**

The special conical shape of the bowl allows you to work either small or large quantities of ingredients, regardless of which capacity of bowl – **2 litres, 3 litres, 2 x 2 litres or 5 litres.**



### **Intuitive symbols**

Easy to use from the start, thanks to the simple and intuitive symbols.

### **Self-diagnostic information display**

New software programmes can be uploaded from the Internet.

### **Tutorial video included**

### **Customisable\***

Both bowl and lid can be placed to open on the right or left side.

\*Depending on the model



***Make the right choice for your kitchen:***

## **GASTRO**

**The first professional on the market**

- 2-litre capacity
- 190°C maximum temperature
- Up to 12,500 rpm WITH 26 SPEED SETTINGS
- Motor power 1,500 watts
- Heating power 800 watts
- Stainless steel body
- SD card memory



***Make the right choice for your kitchen:***

# GASTRO XL

## The capacity and the performance

- 3-litre capacity
- 190°C maximum temperature
- Up to 16,000 rpm WITH 26 SPEED SETTINGS
- Motor power 1,800 watts
- Turbo Air motor system
- Heating power 1,500 watts
- 50% quicker heating time
- Stainless steel body
- SD card memory



***Make the right choice for your kitchen:***

## GASTRO TWIN

**The most flexible option on the market**

- 2 x 2-litre capacity (independent bowls)
- 190°C maximum temperature
- Up to 12,500 rpm WITH 26 SPEED SETTINGS
- Motor power 2 x 1500 watts
- Heating power 2 x 800 watts
- Stainless steel body
- Memory 2 x SD cards



## TOOLS

**Blade set, mixing paddle, lid with measuring cup, spatula.**



## EXTRA TOOLS



**Sous-vide support** (for 2, 3 and 5 litres).

A special accessory that allows the blades to spin, ensuring uniformity of temperature while separating the blades from the sous-vide bags.

It also allows low-temperature cooking in oil.



**Creaming paddle** (for 2, 3 and 5 litres). *Included with the GASTRO X, GASTRO XL, MASTER, BREEZE, COMBI and CREATIVE models.*

Suitable for all preparations where portion sizes have to be preserved: risottos, cubed vegetables, jams, etc. Useful for all kinds of sauces and egg-based creams.



**Basket for candying or immersion cooking**

A stainless steel basket used for either candying or steam cooking.



**Extra sharp knife** for when certain sizes are needed.



**Serrated knife** ideal for refining and chopping hard food pieces.



## COMBI

The perfect combination of two different functions in one.

### FREEZING SIDE

- 2-litre capacity
- -24°C minimum temperature
- Motor power 1,500 watts
- Up to 8,000 rpm
- Compressor power 250 watts
- SD card memory

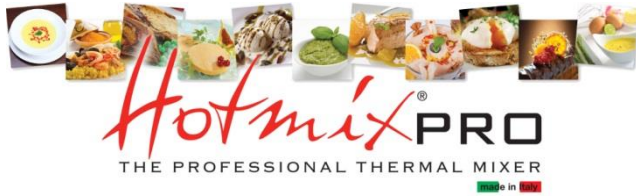


### HOT SIDE

- 190 °C maximum temperature
- Motor power 1,500 watts
- Up to 12,500 rpm
- SD card memory
- Stainless steel body all round

*The interchangeable bowls speed up the pasteurisation process.*





# **COSTS AND BENEFITS**

## **Reducing and optimising your working time**

HotmixPRO considerably reduces the working time and, above all, during the preparations the chef is free to take care of other duties. A useful beep will warn you at the end of each step.

## **Standardising recipes**

HotmixPRO guarantees the accurate replication of your recipes. Because of this, it saves a significant amount of time and gives you the undeniable advantage of elevating your quality standards and continuity.

## **Space saving, thanks to the elimination of other appliances**

Just one single appliance with the functions of many others. Saving space and reducing costs.

## **Creating all kinds of recipes that were impossible with other appliances**

Thanks to precise temperature controls, dual temperatures and an extraordinary performance, HotmixPRO allows you to realise the recipe dreams that were impossible with other appliances.

**FOR MORE INFORMATION  
PLEASE GET IN TOUCH**



**[www.barbel.net](http://www.barbel.net)**

**[info@barbel.net](mailto:info@barbel.net)**

**01629 705110**

**Barbel Trading Co. Ltd.  
PO Box 8189  
Balewell  
Derbyshire  
E459BD**