



<b>HotmixPRO</b>	<b>MOTOR:</b>	1500W
	<b>MOTOR SAFETY:</b>	Two thermostat for motor protection: one dynamic and one static. The dynamic thermostat always intervenes before the static, which stops the machine pointing Er:01. The dynamic thermostat makes an "intelligent" control of the motor temperature, stopping for a moment, if necessary, to cool the motor down and could finish the recipe. Low voltage controls
	<b>TURNS MOTOR:</b>	120 rpm (min) - 12500 rpm (max)
	<b>BOWL HEATER RATED:</b>	800W
	<b>TOTAL RATED POWER:</b>	2300W
	<b>CERTIFICATIONS:</b>	EMC, IPA, Electric safety, CE PROFESSIONAL
	<b>EXTERNAL MATERIALS:</b>	Grade 304 stainless steel structure Stainless steel with ambidextrous insertion
	<b>BOWL:</b>	Capacity 2 lt External cold 23 different types of speed + Turbo
	<b>SPEED:</b>	Speed 0 Automatic progressive speed
<b>TIME:</b>		Max programable: 4HOURS
<b>TIMER:</b>		Possibility of automatic startup to an established hour From 25° to 130° C - adjustable from degree on degree
<b>TEMPERATURE:</b>		Possibility to maintain the foods in warmth WAIT TEMPERATURE FUNCTION PERSONAL TOUCH FUNCTION
<b>SCALES:</b>		no
<b>LID:</b>		With security device
<b>CAP:</b>		Measurin cap
<b>FEET:</b>		Anti-skiddin / cushioning
<b>DISPLAY:</b>		Backlighted Continuos functions visualisation
<b>HEATING TECHNOLOGY</b>		Heating element
<b>RECIPES:</b>		Up to 300 recipes programmable
<b>MEASUREMENTS:</b>		Height: 30,5 Width: 26,5 Depth 31,5 cm - Weight 10,7 Kg
<b>TECHNICAL DATA:</b>		Tension: 230V - 50Hz / 110V - 60Hz