

# Hotmix<sup>®</sup> PRO

T H E C H E F S ' C H O I C E

made in Italy

“Giaz your kitchen up!”  
From stuffing to gelato, 10 portions in 60 seconds!

## SMART

store and customize  
your parameters  
linking them  
to a bowl

## REVOLUTIONARY

the smartphone app shows  
the exact number  
of bowls in the freezer,  
their content, the quantity  
of available portions  
and the expiry date  
for each one

## INNOVATIVE

internet connection for  
easier software updates  
and remote assistance

## VERSATILE

8 different ascent/descent times,  
8 speeds of blades rotation,  
up to 4 descents

## ERGONOMIC

innovative 45° opening  
allows easy and  
safe cleaning

## QUICK

up to 10 portions of about  
80g in just 60 seconds

## QUALITY

completely made  
in Italy

## PROFESSIONAL

able to work on 1.8L and 1.3L  
bowls, total compatibility with  
all the bowls on the market

## RESISTANT

entirely made  
of stainless steel

## FLEXIBLE

it emulsifies either at 1.8 bar,  
at natural pressure and even  
in vacuum conditions\*

## ACCURATE

portions of 20g or 80g,  
up to 140g

## SAFE

innovative system avoids  
release of the blades

## EFFICIENT

the special shape  
of the blades  
prevents wear,  
noise and breakages

## QUIET

the isolated working chamber and the special  
shape of the blades minimize the noise

(\*optional)

# Giaz

HotmixPRO Giaz, the latest revolution brought to you by the HotmixPRO range of professional kitchen tools, renovates completely an already existing technique - the reduction to puree of a frozen product- thanks to many innovative and intuitive technological solutions. It can optimize the efficiency of any kitchen, allowing to stock up any kind of frozen preparation and scrape/emulsify it later. It is ideal for instant preparation of ice cream and sorbets, as well as creams and emulsions, and it is a perfect managing and organizing system for all those recipes that are fit to be frozen and stocked in a refrigerated place.

Featuring extreme ease of use, practicality, power, quickness and comfort, HotmixPRO Giaz grants unequalled performances when compared to the competition. The automated software system for production management allows the user to concentrate completely on what matters most: the kitchen management and her creativity. In fact, not only HotmixPRO Giaz allows to optimize the production phase, by preparing everything in advance and minimizing waste; it also offers a complete solution for organization and control, thanks to an innovative software that memorizes what has been stocked and prepared, and how much.

The user will no more need to keep notes on what is in each beaker in her freezer, HotmixPRO Giaz will remind us how much of each preparation is available, its preparation date and its expiry date; finally, it will set itself to the right parameters for that specific recipe, recognizing the content automatically.



## Versatile

8 different ascent/ descent times and 8 rotation speeds selectable, to exalt the user's creativity and accelerate the preparation, whenever necessary. Up to 10 portions in 60 seconds are possible. And for each portion, up to 4 different descents are possible, even at different rotation/descent speeds.

## Resistant

Entirely made of stainless steel.

## Innovative

Giaz can be connected to the internet for easier software updates and remote assistance in case of issues.

## Accurate

Giaz can produce even small portions with great accuracy, even as small as 20g (estimation for 2mm of descent), and of course larger, more traditional portions of about 80g (estimation for 1 cm of descent), up to portions of 140g.

## Revolutionary

The smartphone app will show the exact number of bowls in the freezer, their content, the quantity of available portions and the expiry date for each one. When one of the bowls is inserted, the chef only has to set the number of desired portions; all the other parameters will be automatically set based on the bowl content, thus making the use of the unit really quick and efficient.

## Flexible

Giaz emulsifies either at 1.8 bar or at natural pressure, with 8 different ascent/ descent times and 8 rotation speeds and repeating the descent up to 4 times - even at different speeds.

## Quick

Up to 10 portions weighing roughly 80g in just 60 seconds.

## Professional

Featuring a bowl as large as 1.8L, it allows up to 20 portions weighing about 80g each, or even 80 micro-portions weighing about 20g each. Giaz is also able to work on 1.3L bowls, granting total compatibility with all the bowls on the market.

## Ergonomic

The innovative design, featuring a 45° opening, allows for total comfort during all the procedures of disassembling and reassembling, largely simplifying the cleaning and the everyday maintenance.

## Smart

Giaz can store and customize all the parameters of a preparation.

## Quality

Completely made in Italy.





## Safe

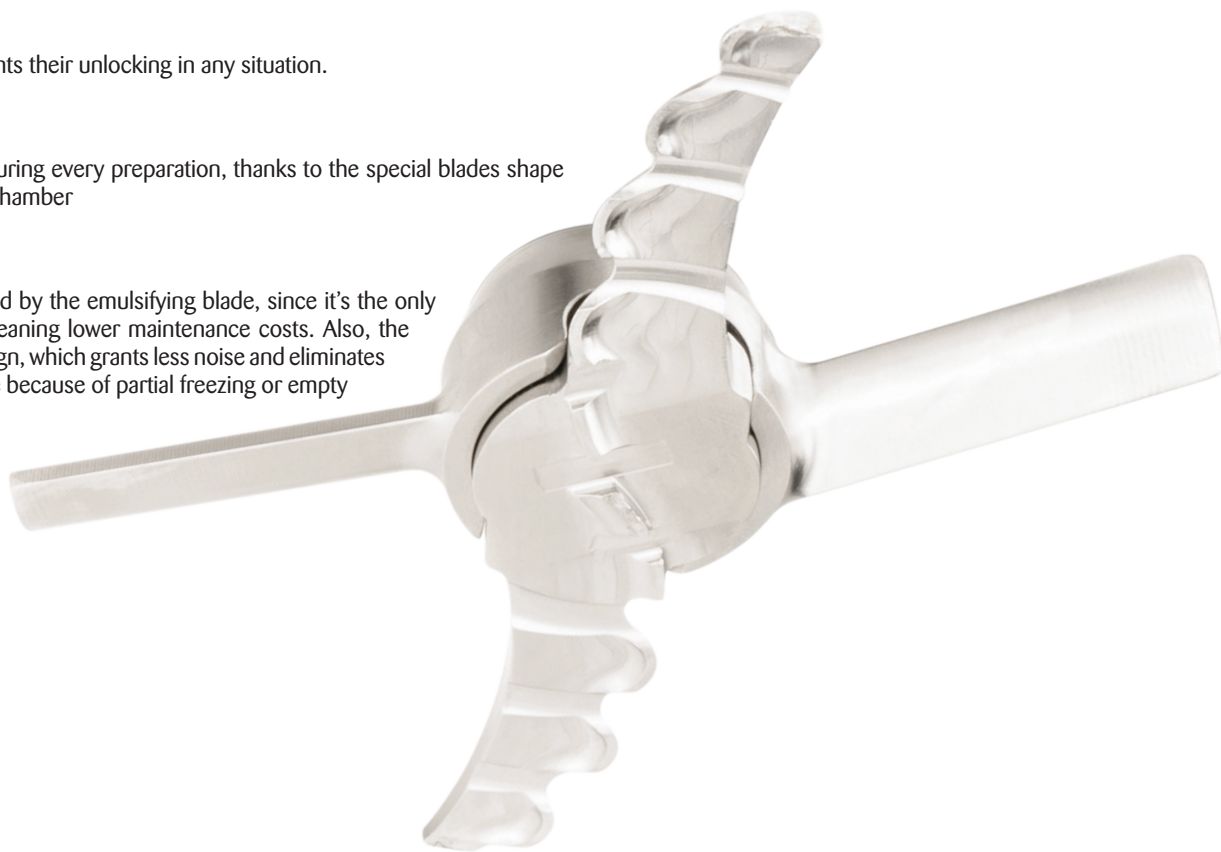
The special blade lock prevents their unlocking in any situation.

## Quiet

Giaz grants high quietness during every preparation, thanks to the special blades shape and to the isolated working chamber

## Efficient

The cutting blade is separated by the emulsifying blade, since it's the only prone to tear and wear – meaning lower maintenance costs. Also, the cutting blade has a conic design, which grants less noise and eliminates the risk of breaking the blade because of partial freezing or empty spaces in the bowl.



*Hotmix*<sup>®</sup>PRO  
THE CHEFS' CHOICE

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