



Invest in the Future with fusionchef

High-quality, temperature control equipment for tomorrow's culinary leaders.





The Benefits of the HotMixPro GASTRO

- · Hundreds of pre-programmed recipes
- · Highly versatile: replaces other equipment
- · Saves valuable space on cooking surfaces
- · More than 20 processing features
- · Degree by degree temperature control
- · Reduces kitchen stress
- · Requires minimal oversight
- · Helps reduce heat output in kitchen