

Hotmix[®] PRO

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

made in Italy

The professional cold smoker for a unique flavor experience!



Hotmix[®] PRO smoke
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THE CHEFS' CHOICE

- **HotmixPro Smoke** transforms your recipes into unique creations.
- **HotmixPro Smoke** is unique among cold smokers.
- The vacuum is created in the chamber (2L volume), where you can smoke foods (cheeses, sauces, creams, fish, meat, etc.) directly in the machine.
- A one-of-a-kind ability, using smoke and liquid to infuse products.
- The smoke under vacuum forces the flavor into the product, while the low temp keeps it from cooking.
- Create unique dishes by reusing the infused liquid.
- Entirely made of stainless steel.
- Power supply 110V/60 Hz.



- **Connecting to the HotmixPro Gastro**, using the cap attachment, allows you to smoke your creations in the HotmixPro while preparing them!

