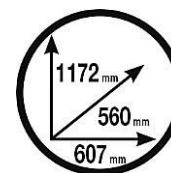


Hotmix[®] PRO

THE CHEFS' CHOICE

made in Italy



HOTMIXPRO DRY L

Zone Zones	Range di Temp. Temp. range	Controllo Temp. Temp. control	Velocità Speeds	Ore di lavoro continuato Cont. working hours	Cap. max Max capacity	Ventole Fans	Potenza motore Motor power	Pot. Max Total max power	Struttura Body
2	Da +24°C a 90 ° C From +24°C to 90°C	Grado per grado Degree by degree	10	150 ore 150 hours	29 vassoi/trays (530x325mm) Gastronorm 1/1 + 1 piano raccogli goccia/drip tray	4	4 x 100W	3600 W	Acciaio inox Stainless steel