



Description

For 70 years Ott-Freezer has been producing original and top quality confectionery machinery, and it has become the favourite choice for top chefs in the gastronomy and confectionery sector. Masterchef with its classical look is built using "cutting edge" technology, and is now an irreplaceable working tool for all qualified professionals.

The new beater motor with adjustable velocity increases the already wide range of possibilities for the preparation of personalised recipes. Thanks to its latest technological development, the programs can be memorised automatically repeated.

Sicilian slush, chocolate tempering, zabaione, meringue, yoghurt, crème ganache are just a few of the many recipes memorised and prepared by Masterchef.

Besides producing ice cream and custard cream, which are constantly improving in quality, Masterchef can enable even the most creative chef to indulge his culinary fantasies and create his own recipes.

Features

- New beater motor with adjustable velocity
- Programs can be memorised automatically repeated
- Available as 12 litre or 20 litre option

Machine Reference

Reference	Model
FG428	Masterchef

Dimensions:

Model:	Masterchef	Masterchef S
Height:	1280mm	1110mm
Width :	505mm	840mm
Depth:	700mm	640mm
Weight:	200/220kg	250/270kg
Contents in liquid cream:	12 Ltr	20 Ltr
Compressor Power:	3 kW	3.7 kW
Beater Motor Power:	2.2 kW	4 kW

