



MASTERCHEF

The Art of Cooking



SIMPLE USE

Advanced electronics for easy preparation of all types of recipes, even the most complex.

SMALL AND LARGE QUANTITIES

The exclusive heating and cooling system is also able to work with small and large quantities of product.

IT MAKES GELATO

MARTERCHEF can make gelato, even the most refined flavours, with the same quality as the finest confectioner's recipes.

REDUCED TIME

Reduced time and truly small minimum quantities of processed product have made it possible to extend the range of the recipes if compared to traditional cream cookers.

VARIABLE SPEED

Thanks to the variable beating speeds, it is possible to prepare those recipes where there are particular increases in volume or very delicate procedures.

PERFECT COOKING

The machine can reach temperatures up to 105°C.

MASTERCHEF the Ott Freezer technology and the skills of the Swiss and French Chef at your service.

MASTERCHEF to create:

GOURMET FOOD

Deli sauces

Mayonnaise - meat sauce - savoury pastries - cheese shortbread - cream of mushrooms - cream of salmon - sauce for pizza bases - white sauces ...

PASTRIES

Confectioner's cream - Custard - Panna cotta - Fruit cream - Ganache - Fruit jellies - Butter cream - Sacher cream - Chocolate tempering - Meringue - Bavarian cream - Fruit compote - Bases for semifreddo desserts - Fruit pochee

GELATO

During the **PASTEURIZATION** stage, the mix is taken to any chosen temperature.

During the **BATCH FREEZING**, small and medium gelato quantities are frozen to perfection.

TECHNICAL SPECIFICATIONS

Model	Cylinder capacity	Quantity per cycle (ice cream, lt/mix)	Quantity per cycle (pastry cream, kg)	Time per cycle max. capacity (ice cream) min.	Compressor electrical loading kW	Beater motor electrical loading kW	Number of speeds	Cooling	Dimensions mm	Net / gross weight kg
	Lt.	Min. / Max	Min. / Max	min.	kW	kW			mm	kg
Masterchef	12	3-7	3-9	~30	3	2,2	7		505W x 700 D x 1280 H	190
Masterchef S	20	5-12	6-15	~30	3,7	4	7		550W x 740 D x 1390 H	265

All specifications mentioned must be considered approximate. Ott-Freezer reserves the right to modify, without notice, all parts deemed necessary.



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