



# 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 comfiture - 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	Quantity per cycle	Time per cycle	Compressor	Beater motor	Number of speeds	Cooling	Dimensions	Net / gross weight
		(ice cream, lt/mix)	(pastry cream, kg)	max. capacity (ice cream)	electrical loading	electrical loading				
	Lt.	Min. / Max	Min. / Max	min.	kW	kW			mm	kg
<b>Masterchef</b>	12	3-7	3-9	~30	3	2,2	7		505W x 700 D x 1280 H	190
<b>Masterchef S</b>	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.



by



Via Emilia 45/a • 40011 Anzola dell'Emilia • Bologna (Italy) • tel. +39 051 6505330 • fax +39 051 6505331  
e-mail: [info@iceteam1927.it](mailto:info@iceteam1927.it) • [www.iceteam1927.it](http://www.iceteam1927.it)

