



MACHINES AND
ACCESSORIES FOR
ICE - CREAM
AND PASTRY
LABORATORIES



CATERING LINE

HOT ICE CHEF

THE SECRET WEAPON FOR CATERING





FOR OVER 50 YEARS, A LEADER IN THE PRODUCTION OF ICE CREAM AND PASTRY MACHINES

With over half a century of experience, BOVO it is now synonymous with quality and innovation in the world of ice cream and pastry machine production. We have worked alongside master ice cream makers and pastry chefs since 1946, offering advanced and reliable solutions such as batch freezers, pasteurisers and creamcookers, which have made it possible to create excellent artisanal products.

Thanks to our in-depth industry knowledge and constant attention to the needs of professionals, we have been able to continuously innovate, thus nurturing the values that have made us a benchmark in the market.

A NEW COMMITMENT IN GASTRONOMY: RELIABILITY AT THE SERVICE OF CHEFS

Today, we have put the same passion and dedication into our commitment to the world of catering. Our new line of ice cream and pastry machines has been redesigned to suit the most demanding chefs. This is yet another step forward in the evolution of our offer.

These machines have been designed to let you create a wide range of dishes, ensuring maximum efficiency and reliability. With our consolidated experience and continuous innovation, we are poised to become a trusted partner also for gastronomy professionals, helping them to create extraordinary dishes with the same confidence that ice cream makers and pastry chefs have known and appreciated for decades.

HOT ICE CHEF

NOT JUST A HEATER

THE SECRET WEAPON FOR CATERING



A COMPACT MULTIFUNCTIONAL APPLIANCE MADE
FOR ICE CREAM AND PASTRY LABORATORIES, NOW ALSO
THE SECRET WEAPON FOR GASTRONOMY!

Hot Ice Chef marks the evolution of workshop machines. Created as a heater for ice cream and pastry, it is now also a versatile solution for the world of gastronomy.

Thanks to the integrated cooling module, this compact multifunctional appliance allows you to cook, cool and keep a variety of sweet and savoury preparations at the right temperature.

From workshop to kitchen, HOT ICE CHEF is the ideal companion for every chef.

With Hot Ice Chef, creativity converges with technology. You can programme every step of the cooking process from heating to cooling, easily managing time, temperature and stirrer speed.

Whether you're making a velvety cream, a refined sauce, or a hot soup, Hot Ice Chef guarantees impeccable results, giving you more time to focus on your culinary art.



VERSATILE AND POWERFUL: AMAZE WITH EXCEPTIONAL SAVOURY DISHES RAGÙ, CREAMS, SAUCES, SOUPS AND MUCH MORE.

Hot Ice Chef is the perfect ally when you're looking for impeccable results without compromise. Its extraordinary versatility makes it ideal not only for preparing sweet and pastry bases, but also for facing the challenges of savoury cooking.

Whether it's a rich, full-bodied ragù, a smooth, velvety cream, or an authentic-flavoured soup, Hot Ice Chef guarantees precision and quality.





Thanks to customisable parameters – such as temperature and blade rotation speed – each recipe can be easily adapted to your needs. You can programme delicate or intense cooking and even have rapid cooling, all with a single compact machine.

Hot Ice Chef is particularly appreciated in modern catering for its ability to prepare even minimal amounts of food, such as 2 litres, without sacrificing quality. This is essential for meeting specific customer requests, such as vegan dishes, food intolerances or personalised recipes, while also maintaining perfect kitchen organisation.

A basic recipe book provides basic ideas for exploring the potential of the machine, but the possibilities are truly endless. From the simplest sauces to complex preparations such as jams or structured sauces, Hot Ice Chef stands out for its reliability and performance.

Moreover Hot Ice Chef can also handle less liquid foods with a particular consistency. It is possible to extract the product and perfectly clean the tank with a spatula, avoiding product waste.

AN UNEXPECTED HELPER WITH MULTIPLE BENEFITS:

- **COMPACTNESS AND CAPACITY:** uses little space and makes up to 8/10 litres of product.
- **VERSATILITY:** ideal for desserts and savouries, from creams to soups to jams and ragù.
- **COMPLETE AUTOMATION** of work, from cooking to cooling down to the preset temperature and get the product ready at the end of the process.
- **ADAPTABILITY:** perfect for preparations even in small quantities, such as 2 litres.

RELIABILITY, TECHNOLOGY, FUNCTIONALITY: DETAILS THAT MAKE THE DIFFERENCE





STAINLESS STEEL TANK

The stainless steel tank ensures uniform and waste-free cooking thanks to its non-stick and perfectly scrapable surface. The integrated spatulas with speed adjustable via inverter ensure continuous movement of the ingredients, preventing them from sticking or burning.

This detail not only preserves the quality of the preparations, but also simplifies cleaning, making Hot Ice Chef ideal for intensive processing..



SPECIALLY DESIGNED LID

The special lid has been designed to enhance the cooking experience. Thanks to its innovative design, it eliminates excess steam and keeps the work area clean and dry. Splash protection not only reduces cleaning time, but also ensures a safe and organised environment, essential for the fast pace of professional kitchens.



BUTTERFLY TAP

The strategically positioned butterfly tap ensures precise and controlled release of the product. Ideal for soups, veloutés, sauces and liquid preparations, it avoids waste and facilitates direct dosing in containers.

Its sturdy and easily disassembled structure facilitates cleaning, always ensuring hygienic and safe use.



EASY TO USE PUSH-BUTTON PANEL

The mechanical push-button panel is made with high-quality professional components and offers intuitive and reliable control. It includes an emergency button for maximum safety, and a variable speed drive that allows you to adapt the speed to the specific needs of each recipe.

These details make Hot Ice Chef easy to use and deliver high performance.

CREATE GOURMET DISHES WITH EASE

DISCOVER THE SALTY SIDE OF YOUR CULINARY CREATIVITY!



SOME DISHES YOU CAN DO
WITH HOT ICE CHEF,
THANKS ALSO TO A
READY-TO-USE COOKBOOK:

AMATRICIANA SAUCE
BECHAMEL
BOLOGNESE-STYLE RAGÙ
BORLOTTI BEAN SOUP
CACIO AND PEPPER SAUCE
CARBONARA SAUCE
CHEESE SAUCE
LEEK AND POTATO CREAM
PEPERONATA
POTATO PURÉE

SOY RAGÙ
TOMATO SAUCE
TREVISO RADISH AND RABOSO SAUCE
VENETIAN-STYLE POLENTA
ALMOND BLANCMANGE
CHOCOLATE TOPPING
CRÈME ANGLAISE
CRÈME BRÛLÉE WITH WHITE CHOCOLATE
AND PASSION FRUIT
CRÈME CARAMEL

CUSTARD
DARK CHOCOLATE PUDDING
FRUIT TOPPING
PEACH CHUTNEY
PEACH RIPPLE
PISTACHIO TOPPING
SALTED FUDGE
SPREADABLE HAZELNUT CREAM
STRAWBERRY JAM
TROPEA ONION JAM

TECHNICAL DATA

Temperature range	C°	4-90
Mix quantity min/max	litrs	2-10
Power supply	V	220/50Hz
Installed power	KW	3.5
Dimensions WxDxH	mm	470x530x370
Net weight	kg	45

OPTIONAL

- Stainless steel trolley on measure

Hot Ice Chef is a machine designed for professional kitchens and workshops, capable of autonomously managing cooking, cooling, and holding processes for a wide variety of sweet and savory dishes.

Thanks to its precision, compactness, and reliability, it meets the needs of gelato makers, pastry chefs, and chefs striving for excellence.



The technical data and images in this catalog are provided for reference only and are not binding. The company reserves the right to make any construction modifications without prior notice.






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Since 1946 we have been thinking of, designing and creating in a craftmanlike way machines for ice-cream shops, confectioners' shops, small and middle-size food companies, complying with the requirements of the single professional or the single company.

Our wide range meets all your requirements and, should you be looking for more specific machines, our team will be able to realize customized ones, as far as functions or aesthetics are concerned, considering functional as well as ergonomics aspects.

We offer ourselves as sole interlocutor for all specific needs of the ice-cream makers and pastry chefs, a real one-stop-shop where to find everything that is needed to realize and renovate your laboratory. In our website, you will be able to find all the accessories and the original spare parts for your Bovo machines.