

PROFESSIONNAL SERIES

# GIGAMIX



Ideal for high volume preparations !



OFFER YOU THE ORIGINAL !  
[www.dynamicmixers.com](http://www.dynamicmixers.com)



# THE ACCESSORIES

Accessories available separately



- **Mixer tool**

It allows to realize mixing preparations directly in the pots: soups, sauces... It finely pulverizes in less than 5 minutes more than 300 liters of cooked vegetable soups, including leeks, onions...



- **Blender tool**

It mixes, grinds, crushes into particles so fines that no sieving is required for your soups.

*Focus on this accessory on the next page.*



- **Potato tool masher**

The Potato tool masher is especially designed for high volume preparations in central kitchens and collective catering. It allows to work from 50 to 150 kg of potatoes, carrots, celeriac, cauliflowers and broccolis all at one, easily and directly in the cooking pot.

*Variable speed compulsory*



- **Whisk tool**

Ideal accessory for sauces, dressings, flake purees, crepe dough, dry soups, mixtures, homogenization...

*Variable speed compulsory*



# FOCUS BLENDER TOOL

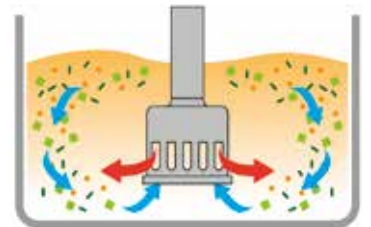
## MIX AND SMOOTH YOUR PREPARATIONS IN A RECORD TIME !

In only a few minutes, the blender tool reduces the bones of your fish soups, shells of your bisques or leeks of your vegetable soups into a smooth and creamy velouté with an unparalleled fineness.

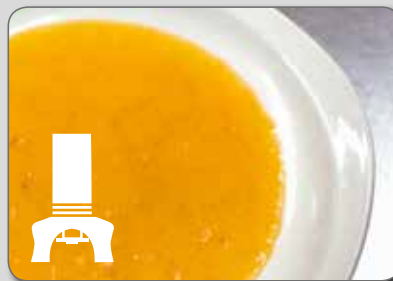
Ideal accessory for ice-creams. The blender tool improves the incorporation of the ingredients and the overrun during the turbinating. With one simple movement, you get a final result and earn precious time.

### • How it works

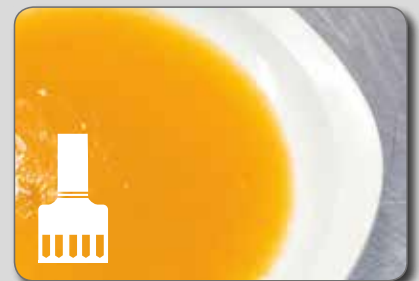
The preparation is sucked at the bottom (vortex effect), crushed by the hammer and then ejected at high speed through the strips of the bell.



## RESULTS



Texture obtained within **15 minutes** with a **classic mixer foot**.  
The texture did not evolve and remains slightly rough.



Texture obtained in only **5 minutes** with a **Blender foot**.  
The texture is creamy, smooth and perfect.

## EMPTY YOUR POTS IN A FEW SECONDS !

With its innovative process, the DYNAMIC pump perfectly adapts to the GIGAMIX blender foot to quickly and effortlessly transfer the mixed preparation into the packaging area. Fill from single-portion to gastronorm pans thanks to the gun with a continuous position.



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## • Chefs' opinions



With the Gigamix Blender, about ten minutes are necessary to finely blend 500 liters of soup with unique nutritional and gustatory qualities. You won't see vegetable particles anymore. And when we incorporate the lyophilized purée flakes, goodbye lumps, in an instant everything is perfectly smooth.

**Mr EVENAT, Hospital Center Kitchen Manager**

The Blender Dynamic mixer? It is amazing! It pulverises all the stringy elements from our soups like the leek or celery strings and perfectly smoothes them to obtain a velvety mix without adding any fat or fresh cream. Our residents are delighted.

**Mr ARNOUX, Main Kitchen Manager**



## ADVANTAGES

- **Performance** : Powerful motor of 2.2KW. The most powerful and fastest on the market (4000 rpm).
- **Comfort** : Enhance maneuverability thanks to the wheels and easy storage.

- **Usability** : minimal space.
- **Versatility** : Various accessories for every use.
- **Hygiene** : 100% stainless steel for easy cleaning.

## TECHNICAL CHARACTERISTICS

Available in 3 versions: standard, lowered and removable.

Voltage	400 V, three-phase, 50 Hz*
Power output	2,2 Kw
Speed	4 000 rpm

\* Other voltages on request.

For product sheets or more information, please call us on (+33) 2 51 63 02 72.



### DYNAMIC FRANCE

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