

Partner of the gelato French team, 2018 Gelato World Champion.







Masterwork made during the World Cup event with a DYNAMIC mixer.

### WHY USING AN HOMOGENIZER TOOL?

Unlike the whisk, the blender tool allows to thicken the chocolate with the liquids, increase the overrun and improve the homogeneity.



transformed

Chocolate to be



Mix with a blender tool



Mix with a whisk



Solutions for ice cream, sorbet and toppings Since 1964

Contact us to find your nearest distributors

# **DYNAMIC FRANCE**

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# **MIXERS**

DYNAMIC offers you long-life solutions to blend your ice cream mixes and syrup sorbets. Our mixers are recommended to get homogeneous ice creams with the perfect consistency.



### A RANGE OF FEET SUITABLE TO THE VOLUMES YOU WISH TO PREPARE.

These powerful mixers are indispensable to reduce working time and maximize your results from 1 to 20 liters!



PERFORMANCE
ROBUSTNESS
USABILITY
HYGIENE
STAINLESS STEEL
COMFORT
VERSATILITY
SAFETY
POWER

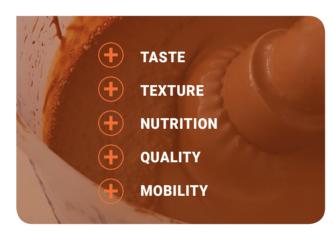
# **BLENDER TOOL**

The blender tool (or homogenizer) is recommended by professionals and designed to make ice cream.

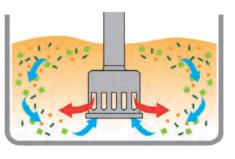
This system (or homogenizer) provides a smooth, unctuous and airy texture.

Sieving is not necessary: save time and improve productivity.

Homogenize, emulsify, mix, smooth, grind, crush and improve viscosity with the blender tool.







**UNDERSIDE SUCTION** 

# The more we mix, the smoother and softer product we get.

# WALL SUPPORT

### ACCESSORY

Our MASTER and SMX ranges can be adapted to the Servomix.

With this sturdy and hardy support, your mixer will always be easy to reach and ready to use.





- + FOLLOW THE MOVEMENT
- + ADAPTABLE TO YOUR POTS
- + ADJUSTABLE HEIGHT



