

PROFESSIONAL SERIES

BLENDER ATTACHMENT

Ideal for the preparations of texture modified food



**GRIND, CRUSH, MIX, SMOOTH,
EMULSIFY**



ALWAYS ASK FOR THE ORIGINAL !
www.dynamicmixers.com



DYNAMIX / JUNIOR / MASTER / SMX / GIGAMIX RANGES

GRIND, CRUSH, MIX, SMOOTH, EMULSIFY

A range of feet suitable to the volumes you wish to prepare.

Whether you prepare a single portion or an entire pot of soup for your residents, you will find a product made for you !

Get a perfect result from 1 to 300 liters !



Nutritional benefits

The **pulverization** of all particles (hard and ligneous fibers, fishbones...) allows to have a final product which respects the qualities of the initial raw materials in terms of nutritional properties, color and taste.

The blender attachment system provides a **smooth, unctuous and airy texture. Sieving is not necessary.**

Culinary applications

- Soups and veloutés, including fish soups
- Purees including legume purees (crushing and pulverization of hulls)
- Sauces or vegetable coulis (crushing and pulverization of seeds)
- Fruit purees, porridge
- Gelled water
- **Every preparation of texture modified food**



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