TURBO LIQUIDIZER PROFESSIONAL SERIES

GIGAMIX XS



COMPACT SIZE, FOR LARGE CAPACITIES!







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COMPACT SIZE, IDEAL FOR HIGH VOLUME PREPARATIONS!

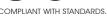
The GIGAMIX XS, GIGAMIX's «little sister» is designed for preparations from 40 to 150 liters.

This turbo liquidizer is specially designed for intensive use in production kitchens.



RETRACTABLE EQUIPMENT













COMFORT

Enhanced maneuverability thanks to its 3 wheels of which 1 steering wheel.

• USABILITY:

Compact size, minimum space requirement. Easy storage thanks to its size.

HYGIENE

All stainless steel for easy cleaning.





BLENDER HOMOGENIZER TOOL:

Grind, crush, mix, emulsify, homogenize and smooth your preparations in a record time!

The blender homogenizer tool allows to obtain a smooth, creamy and a perfect texture, that doesn't require sieving.



DYNA PUMP:

COMPATIBLE WITH THE BLENDER ATTACHMENT ONLY.

Empty your pots in a few minutes thanks to the innovative process of the DYNAMIC transfer pump!



GIGAMIX GUN:

OPTIONAL ACCESSORY FOR DYNA PUMP.

Transfer quickly and effortlessly the mixed food preparation into packaging areas thanks to the gun with a continuous position.

	THREE-PHASED GIGAMIX XS BLENDER	SINGLE-PHASED GIGAMIX XS BLENDER
SPEED R.P.M.	2800	2800
VOLTAGE*	400 V, three-phased, 50 Hz	230 V, single-phased, 50 Hz
OUTPUT	1,5 Kw	1,5 Kw
ITEM CODE	TB120	TB120.2



DYNAMIC FRANCE

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www.dynamicmixers.com



