

TURBO LIQUIDIZER PROFESSIONAL SERIES

# GIGAMIX XS



**BLOCKING  
SYSTEM**

**NEW  
PRODUCT**

**ACCESSORY  
STORAGE BOX**

**COMPACT SIZE, FOR LARGE CAPACITIES !**



[www.dynamicmixers.com](http://www.dynamicmixers.com)



# GIGAMIX XS

**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**



COMPLIANT WITH STANDARDS.



## ✓ ADVANTAGES

- **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.

## ✓ ACCESSORIES



**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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