



## GIGAMIX SERIES

### BLENDER VERSION

Ref : TB020 / TB020.1 - without variable speed control

Ref : TB021 / TB021.1 / TB021.2 - with variable speed control

Option : factory installed only



SPECIAL PRODUCTION KITCHENS,  
FOR HEAVY-DUTY MIXING.



CE

#### TECHNICAL DATA

OUTPUT MAX	2.2 KW
SPEED	2800 to 4000 R.P.M.
VOLTAGE	230/400 V, tree-phase, 50 Hz*
MINIMUM HEIGHT - under bell -	500 mm
MAXIMUM HEIGHT - under bell -	790 mm
SHAFT LENGTH	570 mm
ACTUAL WEIGHT	79 kg

\*Other voltages on request.

## DESCRIPTION

- Designed for high volumes, works directly in pots.
- Offers long service lifetime for intensive use.
- Powerful motor of 2.2 kW.
- 100% stainless steel for a perfect hygiene and unparalleled durability.
- Handy thanks to its wheels.
- Retractable and compact.
- Adjustable working height and foldable to allow minimum space for storage.

## ACCESSORIES

- Mixer tool: Ref. TB012
- Whisk tool: Ref. TB003
- Dynapump: Ref. TB030 and Gun: Ref. TB040
- Potato tool masher: Ref. TB013



## USE

**Blender:** Mix, crush, grind, smooth into fine particles in a few minutes! This system provides a smooth, unctuous and airy texture.

**Dynapump:** 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.

**Mixer:** Ideal to blend preparations (vegetable or fish soups...).

**Whisk:** Ensures a perfect homogenization of preparations like instant mashed potatoes, dehydrated soups...

**Potato tool masher:** 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.

**Capacity:** 100 to 300 L.

VARIABLE SPEED COMPULSORY



## MAINTENANCE

In a few seconds and without dismantling anything, the stainless steel tube and bell can be washed with clear water only. The tri-phased electric connection must be done by a professional.

It's preferable to regularly check the wear on bearings, seals and O-ring.

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# ACCESSORIES



**Potato tool masher**  
Variable speed compulsory

Ref. : **TB013**



**Mixer tool**

Ref. : **TB012**



**Whisk tool**  
Variable speed compulsory

Ref. : **TB003**



**Blender tool**

Ref. : **TB004**

SPEED	800 to 1600 R.P.M.	2800 to 4000 R.P.M.	400 to 600 R.P.M.	2800 to 4000 R.P.M.
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**Dynamapump**  
adaptable on  
Blender tool only

Ref. : **TB030**



**Gun**

Ref. : **TB040**