

BIGMix®

You set the process.
BigMix does the hard work

NEW PRODUCT
2026
NEW PRODUCT



BIGMIX®

Power and control

BIGMIX is a high-capacity vertical immersion mixing system designed for continuous professional use in gelato labs, pastry kitchens and food production facilities.

The machine combines industrial power, ergonomic operation and interchangeable processing tools to standardize product texture while reducing manual handling.



Space-saving stainless steel construction optimized for professional workstations

Heavy-duty support base with removable hygienic drip tray

High performance motor

Swing pin

Emergency stop system

Digital Control panel

Interchangeable tools for multiple applications



Gelato Production

Gelato Production: designed to refine and stabilize gelato mixes through controlled particle size reduction and uniform fat dispersion.

Pastry Production

Pastry Production: ideal for emulsions, ganache, custards and high-gloss mirror glazes with stable structure and shine.

Food Processing Lab

Food Processing Labs: suitable for processing vegetables, fruit preparations, sauces, purées and liquid bases requiring homogeneous texture.

Advantages

BigMix improves workflow efficiency, minimizes manual handling and operator fatigue, and guarantees batch-to-batch consistency.

Available Versions

BIGMIX

MESCOLATORE 300mm + OMOGENIZZATORE 300mm
+BLENDER TUBE 300mm + HOMOGENIZER TUBE 300mm

BIGMIX

MESCOLATORE 400mm + OMOGENIZZATORE 400mm
+BLENDER TUBE 400mm + HOMOGENIZER TUBE 400mm

CODICE PRODOTTO / PRODUCT CODE

BIGMIX.3

BIGMIX.4

A versatile set of processing tools designed for consistent results across multiple applications.



BLENDER TUBE

Stainless steel blade for blending, emulsifying and coarse chopping of fruit, vegetables, sauces and purées.

	PRODUCT CODE		PRODUCT CODE
BLENDER TUBE 300mm	FM300	BLENDER TUBE 400mm	FM400



HOMOGENIZER TUBE

Stainless steel assembly: reduces particle size down to 2 µm for improved smoothness, stability and creaminess in dairy and gelato bases.

	PRODUCT CODE		PRODUCT CODE
HOMOGENIZER TUBE 300mm	FO300	HOMOGENIZER TUBE 400mm	FO400



MULTIPURPOSE TUBE (optional)

Stainless steel four-blade tool for fine processing, mirror glazes and delicate emulsions.

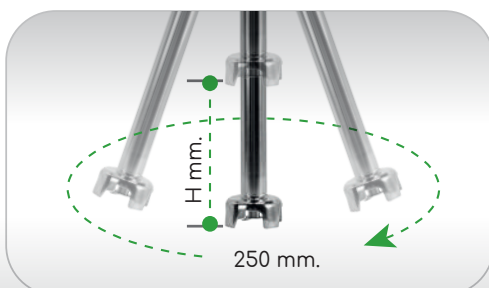
	PRODUCT CODE		PRODUCT CODE
MULTIPURPOSE 300mm	FMU300	MULTIPURPOSE 400mm	FMU400



Intuitive operator control panel



Precise variable speed adjustment



Wide vertical stroke with oscillation movement

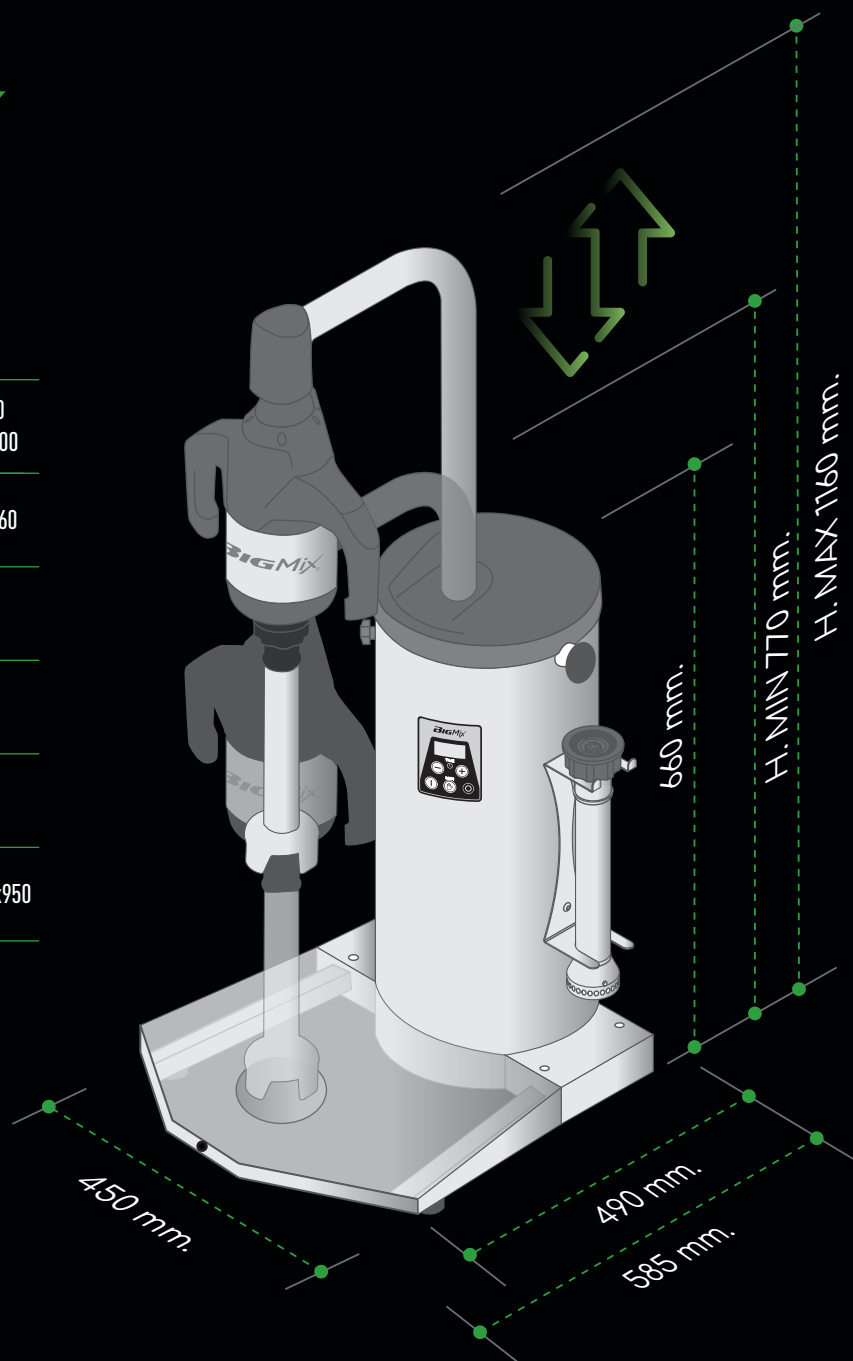


Quick tool coupling

BIGMix[®]

TECHNICAL SPECIFICATIONS

 Speed (RPM)	min 4.000 max 12.000
 Power supply (Volt/Hz)	230 / 50-60
 Power (Watt)	850
 Net weight (Kg)	43
 Batch capacity (Lt)	min 3 max 15
 Palletized dimensions (mm)	630x510x950
 Gross weight - with packing (kg)	52



MADE IN ITALY

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