

Professional Foodservice Equipment 2015

Catalogue w/o Price list



The original!
www.dynamicmixers.com



Blender attachments

REGISTERED DESIGN

(pages 6 to 8)

Attachments which can adapt all working volumes!
Smooth and emulsify your preparations in record time!



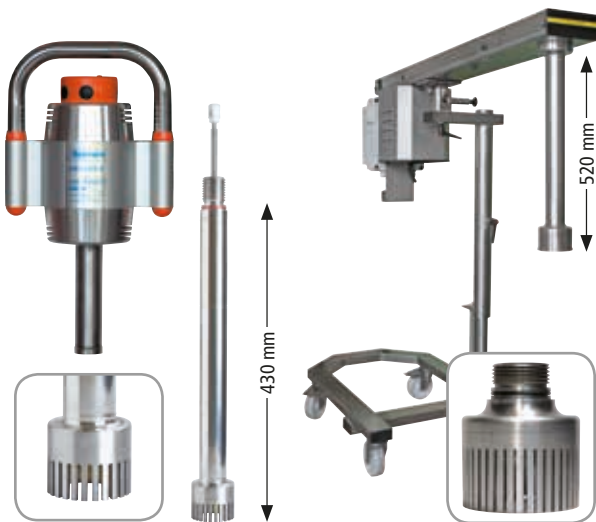
Dynamix



Junior



Master



SMX



Gigamix

Fully removable mixer foot and bell

REGISTERED DESIGN

Ref. AC002.H

For easy cleaning and maintenance.
Dynamic exclusive system complies with HACCP requirements.

Master



CleanUp System

Dynamix worktop holder

REGISTERED DESIGN

Ref. SM030

Specifically designed for your Dynamix, this bracket gives you easy access to your mixer / stick blender, making it ready to use at any time.

Dynamix



Mixer hook support

REGISTERED DESIGN

Ref. SM020

Use this hook and say stop to musculoskeletal disorders.
It enhances manoeuvrability of large mixers / stick blenders and working comfort.

Master

SMX



DYNAMIC is:

- The inventor of the commercial stick blender / mixer
- Available in over **120** countries

MINI p. 10

1-12 l. / 0,25-2 gal.

1-4 l. / 0,25-1 gal.

1-5 Kg / 2-11 lbs



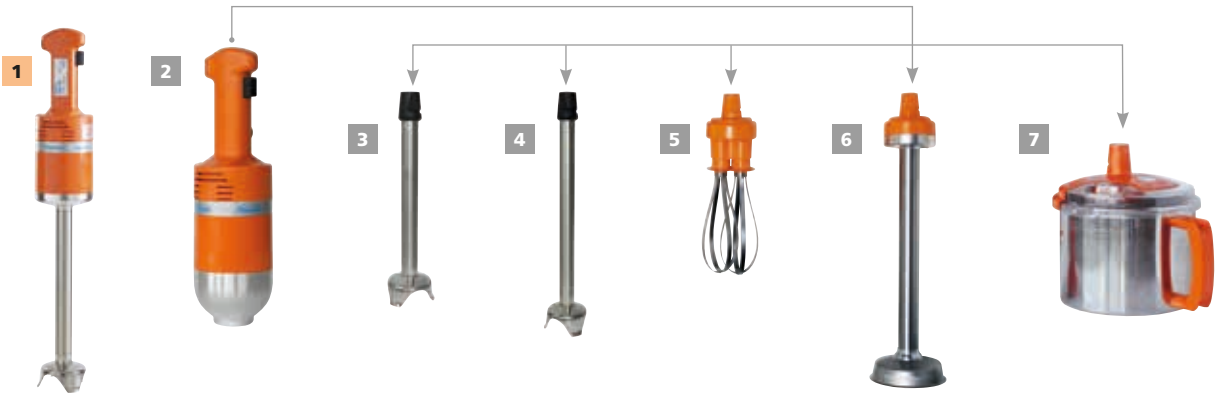
1- MD 95	2-3 Dynamix 160 / 190	4- Motor block BM 160 / BM 190	5-6- Mixer tools M 160 / M 190	7- Mixer tool Dynashake	8- Blender tool
160 mm	160 / 190 mm	-	160 / 190 mm	190 mm	160 mm
250 W	220 W / 250 W	220 W / 250 W			

SENIOR p. 18

20-40 l. / 5-10 gal.

5-20 l. / 1,25-5 gal.

10-25 Kg / 22-66 lbs



1- PMX 98 standard	2- Motor block BM 250	3- Mixer tool M 250	4- Mixer tool M 250 XL	5- Whisk tool F 250	6- Ricer tool	7- Dynacutter bowl
300 mm	-	300 mm	400 mm	205 mm	420 mm	5 l.
350 W	350 W					

SMX p. 29

75-300 l. / 15-75 gal.

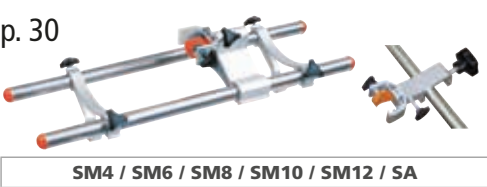


1- SMX 600 E	2- SMX 800 E	3- Blender tool for SMX 800 E	4- SMX 600 DSC	5- SMX 800 DSC
530 mm	680 mm	430 mm	600 mm	680 mm
850 W	1 000 W		850 W	1 000 W

DYNACUTTER p. 26



PAN SUPPORT BRACKETS p. 30



JUNIOR

p. 14

5-25 l. / 1,25-6,5 gal.



9- Whisk tool	10- Ricer tool	11- Dynacutter bowl
185 mm	126 mm	0,8 l.



1- Junior standard	2- Junior Whisk	3- Motor block Junior	4- Mixer tool Junior	5- Mixer tool Junior XL
225 mm	185 mm	-	225 mm	300 mm
270 W	270 W	270 W		

MASTER

p. 22

40-100 l. / 10-25 gal.

5-20 l. / 1,25-5 gal.

10-30 Kg / 22-66 lbs



1- MX 91	2- FT 97	3- MX 2000 standard	4- MX 2000 DSC	5- Motor block 2000	6- Mixer tool M 90	7- Mixer tool M 90H	8- Mixer tool M500	9- Blender tool	10- Whisk tool F 90
410 mm	245 mm	410 mm	410 mm	-	410 mm	410 mm	500 mm	410 mm	245 mm
500 W	500 W	500 W	500 W	500 W					

SALAD SPINNER

p. 34

HACCP Biocide treated



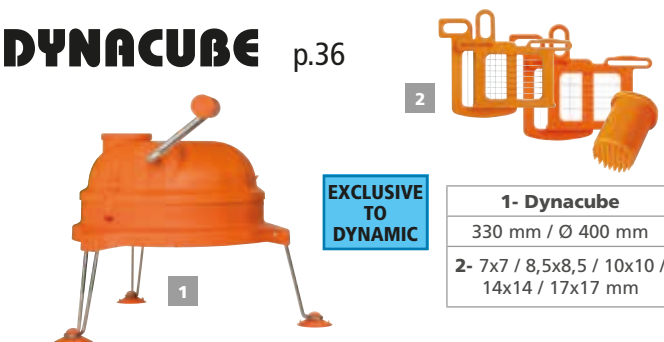
1- E10 / 10 l.	2- E20 / 20 l.	3- E20 SC
420 mm / Ø 330 mm	500 mm / Ø 430 mm	500 mm / Ø 430 mm



4- Stabilising base	5- EM 98 N 20L.
170 mm / Ø 360 mm	630 mm / Ø 430 mm

DYNACUBE

p.36



1- Dynacube
330 mm / Ø 400 mm
2- 7x7 / 8,5x8,5 / 10x10 / 14x14 / 17x17 mm

DYNACOUPE

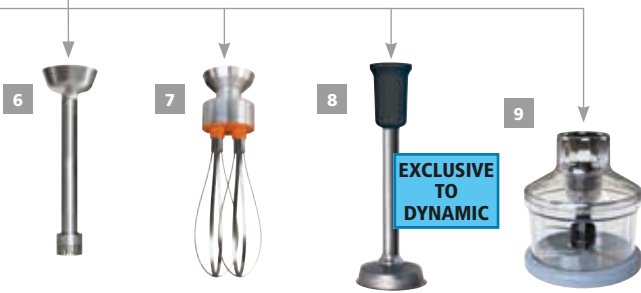
p. 36



3- Dynacoupe
260 mm / Ø 370 mm
4- Discs Dynacoupe
Ø : 2 - 3 - 4 mm / 1,5 - 2 - 3 - 5 mm

AVAILABLE
SOON

1-5 l. / 0,25-1,25 gal.
1-10 Kg / 2-22 lbs



6- Blender tool	7- Whisk tool	8- Ricer tool	9- Dynacutter bowl
220 mm	185 mm	225 mm	0,8 l.



10- Master beater whisk FM 90 / 91 / 92	11- Foodmill ricer	12- Dynacutter bowl
600 - 700 - 420 mm	420 mm	Ø 220 mm

MISCELLANEOUS p. 39



1- Dynajuicer	2- BS 50 S / BS 75 S	3- BS 50 W / BS 75 W
---------------	-------------------------	-------------------------

4- CF 2000	5- FMA
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PP97 p. 31

20-100 l.



1- PP97	2- PP97 Plus	3- FM97
520 mm	570 mm	690 mm
650 W	650 W	

GIGAMIX p. 32

100-300 l.



1- Gigamix
2,2 kW

2- Mixer accessory
Working length: 560 mm



3- Whip accessory
Working length: 870 mm



4- Blender accessory
Working length: 520 mm

Discover our new range of *Blender* attachments

NEW 2015



REGISTERED DESIGN

A perfect and amazing smoothing and emulsifying quality.

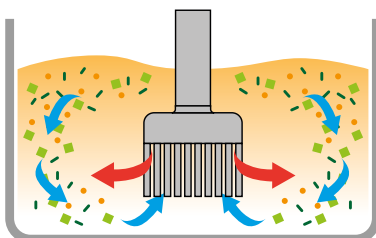
Key points

- Time saver: up to 3 times faster compared to regular knife for an unrivalled fineness of texture.
- Fully and easily removable foot for perfect hygiene.
- A stainless steel triangle-shaped "crushing hammer" strengthened with titanium coating.
- 100% stainless steel foot and bell.
- Safe handling with no risk of cut (no blade).
- Adapted weight for a perfect working comfort; quiet device.
- This equipment complies with HACCP requirements.
- No more need to sieve the mixture.



HACCP

Operation



- The preparation is sucked up, sheared and crushed by the "crushing hammer" and then expelled at a high speed through the slots of the bell.



Crush, grind, mix, smooth or emulsify to perfection in record time!



Let yourself be surprised by the quality of the texture!



Blender attachment

3 mn



Regular mixer attachment

10 mn

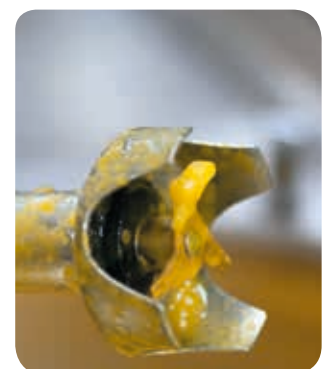
Leak, carrot and potato soup in a working volume of 20l.

Result obtained after only 3 minutes, operating with the blender attachment. It gives a perfect creamy and smooth texture to the preparation.

Result obtained after 10 minutes, operating with a standard attachment. The texture has not changed even after 10 more minutes of mixing.



The blender attachment can literally pulverize leak fibres.



With a regular attachment the leak fibres are not completely eliminated and stick to the blade.

Perfect result equally obtained with higher volumes



Blender attachments adapted to all working volumes



➤ 1 to 4 L. ◀



Dynamix

➤ 5 to 15 L. ◀



Junior

➤ 5 to 40 L. ◀



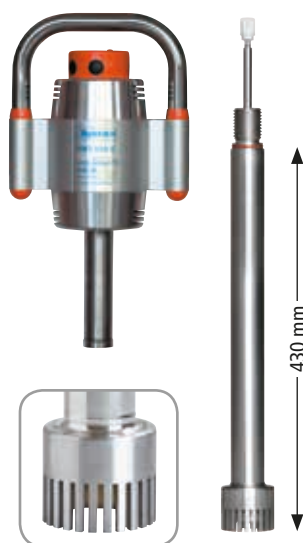
Master

REF.	AC560
Total length	160 mm
Output max	220 W
Speed	0 to 13.000 R.P.M.
Weight	1,5 Kg

REF.	AC066
Total length	225 mm
Output max	270 W
Speed	0 to 12.000 R.P.M.
Weight	1,7 Kg

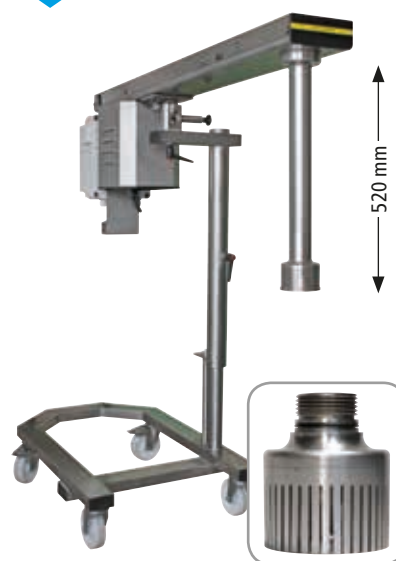
REF.	AC070
Total length	410 mm
Output max	500 W
Speed	3.000 to 9.500 R.P.M.
Weight	3,4 Kg

➤ 40 to 150 L. ◀



SMX

➤ 100 to 500 L. ◀



Gigamix

REF.	AC072
Total length	430 mm
Output max	1000 W (SMX 800)
Speed	3.000 to 9.500 R.P.M.
Weight	6,1 Kg

REF.	TB004
Total length	520 mm
Output max	2,2 kW
Speed	0 to 4.000 R.P.M.
Weight	79 Kg

Fully removable mixer foot and bell (page 24)

Master

For easy cleaning, maintenance and perfect hygiene.

All stainless steel for increased durability of your mixer attachment - Dishwasher proof.

This Dynamic exclusive system complies with HACCP requirements.

Ref. AC002.H

CleanUP
System



Dynamix worktop holder (page 11)

Dynamix

Specifically designed for your Dynamix, this support gives you easy access to your mixer, making it ready to use at any time.

Your worktop is protected thanks to its non-slippery base (dishwasher proof).

Ref. SM030



Mixer hook support (pages 24 & 31)

Say stop to musculoskeletal disorders with this hook allowing enhanced manoeuvrability of your large mixers / stick blenders.

This hook support is placed directly on the rim of the pot.

Ref. SM020

Detachable mixers automatically delivered with this hook.

Master

SMX



Professional MINI series



Advantages:



- Easy to use with ergonomic handle.
- Standard with variable speed, ideal for sophisticated preparations.
- Easily detachable = easy cleaning and maintenance.
- Numerous accessories



► Detachable equipment



A truly commercial hand stick blender for small preparations! Mini size but maximum performances.

The Dynamix is compact, powerful, quick and efficient with a detachable shaft for simple and easy maintenance. It is the perfect and reliable appliance with easy interchangeable attachments. This stick blender is equipped with a titanium-plated-emulsifying disc to aerate sauces and give them a mousse-like consistency, ideal for emulsions.

01 / 02 DYNAMIX 160 / 190



0,25 / 1 gal. 0,25 / 2 gal.

Total length 160 / 190: 395 mm / 425 mm
 Shaft length 160 / 190: 160 mm / 190mm
 Diameter of the bell 160 / 190: 55 mm / 66 mm
 Diameter: 70 mm
 Actual / shipping weight 160 / 190: 1 Kg -1,4 Kg / 1,2 Kg - 1,5 Kg
 Output max 160 / 190: 220 W* / 250 W**
 Speed: 0 to 13000 R.P.M.

*220W (equals approximately 700 W in domestic use).

**250W (equals approximately 750 W in domestic use).

03 DYNASHAKE



0,25 / 1,5 gal.

The Dynashake, with its graduated bowl makes -
 with ease and at a great speed, perfect milkshakes, smoothies
 and cocktails.

Total length: 425 mm / 16,7"
 Shaft length: 190 mm / 7,5"
 Diameter: 95 mm / 3,7"
 Actual / shipping weight: .. 1,4 Kg / 3 lbs - 1,5 Kg / 3,3 lbs
 Output max: 250 W *
 Speed: 0 to 13000 R.P.M.

*250W (equals approximately 750 W in domestic use).

04 DYNAMIX BLENDER



0,25 / 1 gal.

Total length: 395 mm
 Shaft length : 160 mm
 Diameter of the bell: 35 mm
 Diameter: 70 mm
 Actual / shipping weight: 1 Kg -1,5 Kg
 Output max: 220 W*
 Speed: 0 to 13000 R.P.M.

NEW 2015

Dynamix worktop holder:

Specifically designed for your Dynamix mixer,
 this support gives you easy access
 to your mixer, making it ready to use at
 any time.

Description	Ref.	-
Dynamix mixer holder	SM030	-



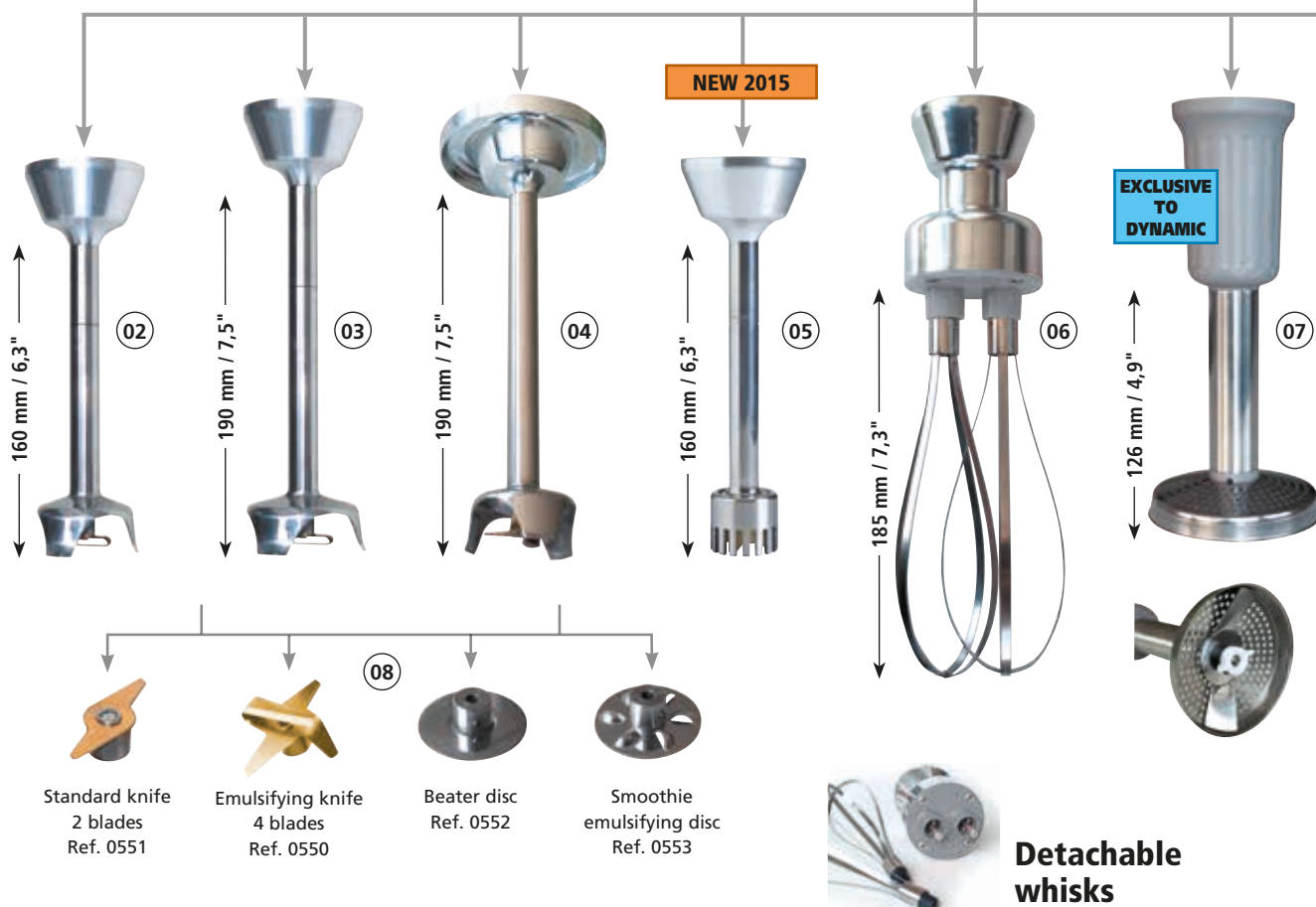
Mixers	Ref.	Motor block 160	Motor block 190	Motor block Dynashake	160 attachment	190 attachment	Blender attachment	Watertight attachment	Graduated beaker 1 l. + cover	Knife 4 blades	Knife 2 blades	
												-
Dynamix 160	MX050	•			•					•		-
Dynamix 160	MX060	•			•						•	-
Dynamix 190	MX090		•			•				•		-
Dynashake	MX051			•				•	•	•		-
Dynamix Blender	MX100	•					•					-

Picture n°	01	01	02	03	04	05	06	07	08	
	160 Motor block	190 Motor block	160 attachment	190 attachment	Watertight attachment	Blender attachment	Whisk 185 mm 1 to 5 L	Foodmill ricer 126 mm 1 to 5 Kg	Blade pack includes: (Ref. 0551 + 0550 + 0552 + 0553)	
Accessories (sold separately)										
Ref.	AC515	AC514	AC520	AC550	AC530	AC560	AC516	AC517	AC540 (Pack: 4 blades)	
-	-	-	-	-	-	-	-	-	-	

Packs	Ref.	Kit contents											
DynamiX pack	MX052	●		●						●	●	●	●
DynaShake pack	MX054	●				●				●	●	●	●
DynamiX MFAP pack	MF050	●		●				●	●	●			
DynamiX MF pack	MF052	●		●				●		●			

DynamiX

Accessories



Professional JUNIOR series



Advantages:



- Strong yet compact.
- Enhanced performance: Titanium plated blade comes standard.
- Detachable stainless steel foot, blade and bell for easy cleaning.
- Numerous accessories.



► Non-detachable equipment

The JUNIOR Range is ideal in preparations with a maximum capacity of 25 litres / 6.5 gallons.
Perfect in Combi to emulsify, blend, mix, beat and mash (exclusive to Dynamic).

01 JUNIOR Standard non-detachable



Total length: 505 mm / 19,8"
Mixer tool length: 225 mm / 9"
Diameter: 94 mm / 3,7"
Actual weight / shipping weight: 1,7 Kg / 3,7 lbs - 2,0 Kg / 4,4 lbs
Output max: 270 W
Speed: 12000 R.P.M.

02 JUNIOR whisk non-detachable



Total length: 500 mm / 19,7"
Mixer tool length: 185 mm / 7,3"
Diameter: 94 mm / 3,7"
Actual weight / shipping weight: ...1,4 Kg / 3 lbs - 1,7 Kg / 3,7 lbs
Output max: 270 W
Speed: 0 to 2000 R.P.M.

Convenient and secure:
Wall storage bracket included.
Ref. 089959

a 4-blade-emulsifying
knife - Ref. 4009



Ref. 0880.1



Picture n°		01	02	-	03	
		Non-detachable equipment	Non-detachable whisks	Standard knife 2 blades	Knife 4 blades	
Mixers	Ref.					-
JUNIOR standard non-detachable	MX020	•		•		-
JUNIOR whisk non-detachable	FT005		•			-

ACCESSORIES SOLD SEPARATELY

Option: variable speed control	AC040					-
Knife (4 blades)	4009				•	-
Knife (2 blades)	4004			•		-

► Detachable equipment



Mixer
1,25 / 6,5 gal.



Whisks
0,25 / 1,25 gal.



Foodmill / Ricer
2 / 22 lbs



01 + 02 **JUNIOR Plus detachable**

Total length: 505 m / 19,8"
Mixer tool length: 225 mm / 9"
Diameter: 94 mm / 3,7"
Actual weight / shipping weight: 1,9 Kg / 4,2 lbs - 2,3 Kg / 5 lbs
Output max: 270 W
Speed: 0 to 12000 R.P.M.

**AVAILABLE
SOON**

Picture n°	01	02	03	04	05	06	07
	JUNIOR motor block	JUNIOR mixer tool	JUNIOR XL extended mixer tool	Blender JUNIOR attachment	JUNIOR whisk tool	JUNIOR ricer tool	Cutter bowl 0,8 l
Accessories (sold separately)							
Ref.	AC100	AC101	AC105	AC066	AC102	AC103	AC104
-	-	-	-	-	-	-	-

	Ref.								-
JUNIOR Plus	MX021.V	●	●						-
JUNIOR Plus XL	MX024	●		●					-
JUNIOR Plus Combi	MX022	●	●			●			-



**NEW MOTOR
FASTER**

01

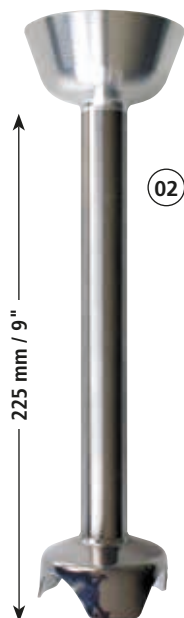


07

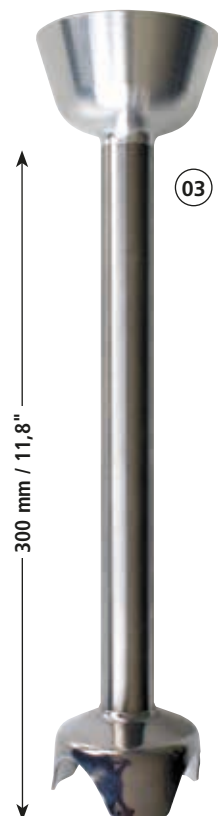


AVAILABLE
SOON

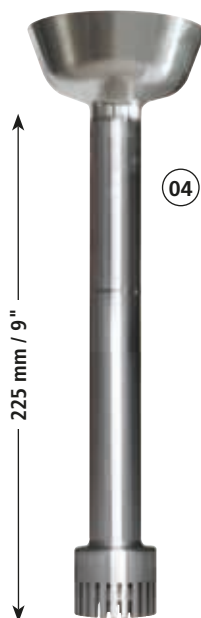
02



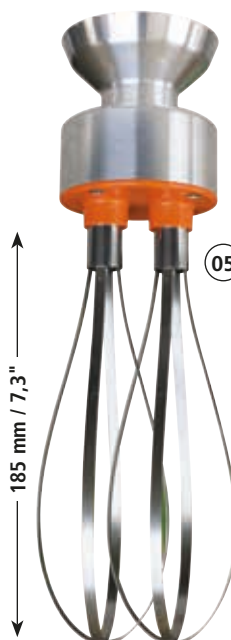
03



04



05



06



**EXCLUSIVE
TO
DYNAMIC**

a 4-blade-emulsifying knife
Ref. 4009



Professional SENIOR series



PMX 98 standard



PMDH 250



PMDH 250 XL



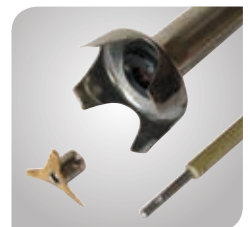
SENIOR COMBI



Advantages:



- Unlocking safety feature.
- Powerful.
- Special protective coating of inside shaft and new reinforced double lipped seal.
- Numerous accessories.



► Non-detachable equipment



Our SENIOR Range offers power and versatility. They are ideal for medium to large capacity mix, and the most delicate recipes.

5 / 10 gal.



01 PMX 98 Standard non-detachable

Total length:	600 mm / 23,6"
Mixer tool length:	300 mm / 11,8"
Diameter:	97 mm / 3,8"
Actual weight / shipping weight: 2,4 Kg / 5,3 lbs - 2,9 Kg / 6,4 lbs	
Output max:	350 W
Speed:	9500 R.P.M.



Picture n°		01	
Mixer	Ref.	Non-detachable equipment	
			-
PMX 98 Standard non-detachable	MX007	●	-
ACCESSORIES SOLD SEPARATELY			
PMX option: variable speed control	AC040		-



Convenient and secure:
Wall storage bracket for mixer and accessories included. Ref. 0880

► Detachable equipment



Mixer
5 / 10 gal.



Whisks
1 / 5 gal.



Foodmill / Ricer
22 / 66 lbs



01 + 02 **PMDH 250 detachable**

Total length: 640 mm / 25,2"
Mixer tool length: 300 mm / 11,8"
Diameter: 97 mm / 3,8"
Actual weight / shipping weight: 2,5 Kg / 5,5 lbs - 3,7 Kg / 8,1 lbs
Output max: 350 W
Speed: 0 to 9500 R.P.M.










Precise alignment of motor block and mixer tool requires only a 1/4 turn to secure.



- Easily detachable without any special tool.
- Reinforced seal (attached double lip), specially coated lines with anti-oxidation (anodising) for a perfect hygiene.

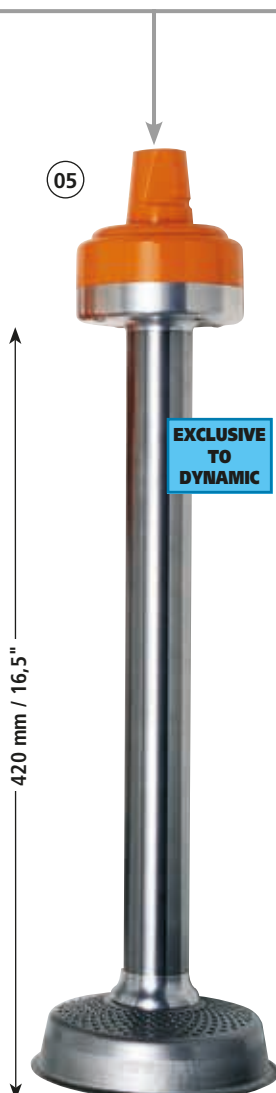


Picture n°	01	02	03	04	05	06	-
	Motor block BM 250	Mixer tool M250 300 mm	Mixer tool M250 XL 400 mm	Whisk tool F250 205 mm 5 to 20 L	Ricer tool 420 mm 10 to 25 Kg	Complete stainless steel cutter bowl - 5 l	Knife (3 blades)
Accessories (sold separately)							
Ref.	AC005	AC006	AC016	AC007	AC004	AC055	8313
-	-	-	-	-	-	-	-

Packs	Ref.	Kit contents							-
PMDH 250	MX006	●	●						-
PMDH 250 XL	MX016	●		●					-
PMF 250 Combi	MF003	●	●		●				-
PMF 250 Combi XL	MF015	●		●	●				-



Removable whisks for
easy cleaning.



Stainless steel perforated grid
and blade can be easily
dismantled for cleaning.



Professional MASTER series



MX 91

FT 97

MX 2000 / DSC

MASTER COMBI

Advantages:



- You can adapt multiple accessories: the most versatile range.
- Easy to use with ergonomic handle.
- Variable speed control allowing more flexible use.



► Non-detachable equipment

Our MASTER Mixer Range is the most advanced and versatile in the professional catering industry. The units are strong and dependable, perfect for containers holding up to 100 litres / 25 gallons. Our wide variety of attachments in the MASTER range, adds versatility and flexibility, to your food preparation needs.

01 MX 91 Non-detachable



Total length: 715 mm / 28"
Mixer tool length: 410 mm / 16"
Diameter: 110 mm / 4,3"
Actual weight / shipping weight: 3,4 Kg / 7,5 lbs - 3,8 Kg / 8,4 lbs
Output max: 500 W
Speed: 9500 R.P.M.

03 MX 2000 Standard non-detachable



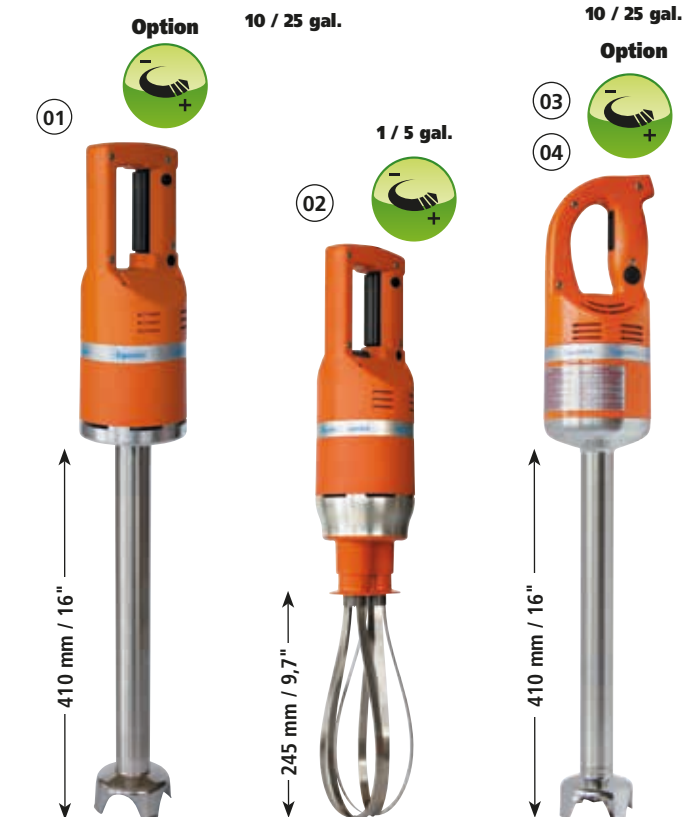
04 MX 2000 DSC (Dyna Speed Control)

Total length: 720 mm / 28,4"
Mixer tool length: 410 mm / 16"
Diameter: 122 mm / 4,8"
Actual weight / shipping weight: 3,5 Kg / 7,7 lbs - 4,1 Kg / 9 lbs
Output max: 500 W
Speed MX 2000: 9 500 R.P.M.
Speed MX 2000 DSC: 3000 to 9500 R.P.M.

02 FT 97 Non-detachable



Total length: 650 mm / 25,6"
Whisk length: 245 mm / 9,7"
Diameter: 110 mm / 4,3"
Actual weight / shipping weight: 3,3 Kg / 7,3 lbs - 3,7 Kg / 8,1 lbs
Output max: 500 W
Speed: 300 to 900 R.P.M.



Dyna Speed Control

Dyna Speed Control (DSC)

Self regulating speed -
Adds longevity to all components.



9500 R.P.M.



9500 R.P.M.

Picture n°		01	02	03-04	-	-	
		Non-detachable equipment	Non-detachable whisks	Non-detachable equipment	Standard knife 3 blades	Emulsifying knife 4 blades	
Mixers	Ref.						-
MX 91	MX005	●			●		-
FT 97	FT001		●				-
MX 2000	MX004			●	●		-
MX 2000 DSC (230 V - 50 Hz) MX 2000 DSC (230 V - 60 Hz)	MX030 MX030.2			●	●		-

ACCESSORIES SOLD SEPARATELY

Option: variable speed control	AC040						-
Emulsifying knife (4 blades)	7910					●	-

► Detachable equipment



Mixer
5 / 10 gal.



Blender
1 / 5 gal.



Whisks
1 / 5 gal.



Foodmill / Ricer
22 / 66 lbs

9 ATTACHMENTS FOR 1 MOTOR BLOCK gives you unparalleled preparation flexibility.

You can attach multiple accessories to the BM2000 motor block. Sold separately or as a package, this innovative solution replaces many machines and frees up work surface space.

① + ② MDH 2000 Plus

Total length: 720 mm / 28,3"
Mixer tool length: 410 mm / 16"
Diameter: 122 mm / 4,8"
Actual weight / shipping weight: 3,7 Kg / 8,1 lbs - 4,5 Kg / 9,9 lbs
Output max: 500 W
Speed: 3000 to 9500 R.P.M.

① + ② + ⑤ MF 2000 Combi (Mixer + whisk tools)



Total length: 753 mm / 29,6"
Mixer tool length: 410 mm / 16"
Whisk tool length: 245 mm / 9,6"
Diameter: 122 mm / 4,8"
Actual weight / shipping weight: 4,5 Kg / 9,9 lbs - 6,3 Kg / 3,9 lbs
Output max: 500 W
Mixer / Whisk Speed: 3000 to 9500 - 300 to 900 R.P.M.

① + ② + ⑤ + ⑦ MFAP 2000 detachable (Mixer + whisk + ricer tools)

Total length: 753 mm / 29,6"
Mixer tool length: 410 mm / 16"
Whisk tool length: 245 mm / 9,6"
Length and diameter of ricer / foodmill: 420 mm - 110 mm
Diameter: 122 mm / 4,8"
Actual weight / shipping weight: 6,5 Kg / 14,3 lbs - 8,4 Kg / 18,5 lbs
Output max: 500 W
Mixer speed: 3000 to 9500 R.P.M.
Whisk speed: 300 to 900 R.P.M.
Foodmill/ricer speed: 100 to 600 R.P.M.

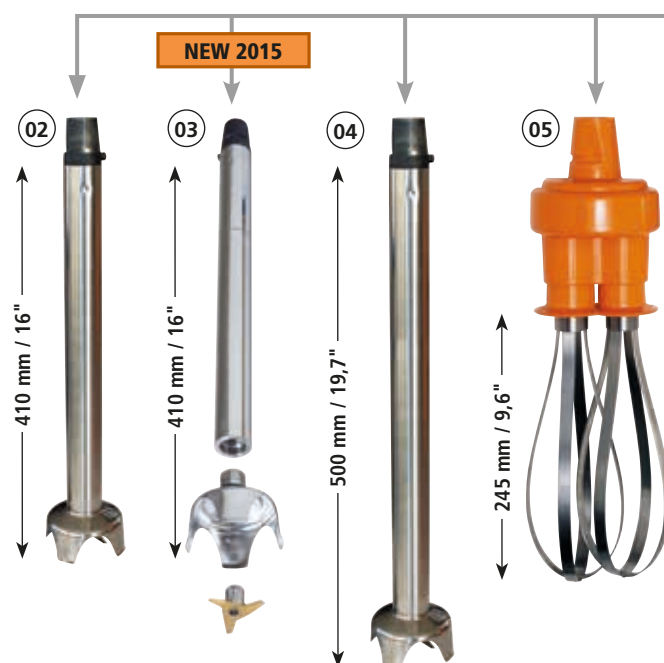
① + ⑧ MASTER BLENDER

Total length: 720 mm / 28,3"
Mixer tool length: 410 mm / 16"
Diameter: 122 mm / 4,8"
Actual weight / shipping weight: 4,1 Kg / 5 Kg - 9 lbs / 11 lbs
Output max: 500 W
Speed: 3000 to 9500 R.P.M.

Picture n°	01	02	
	BM 2000 motor block	Mixer tool M 90 410 mm	
	20 to 100 L		
Accessories (sold separately)			
Ref.	AC001	AC002	
-	-	-	




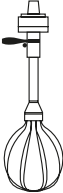
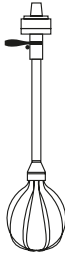
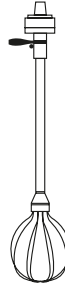



Pack MASTER	Ref.			
MDH 2000 Plus	MX003	●	●	
MF 2000 combi	MF002	●	●	
MFAP 2000	MF001	●	●	
Master Blender	MX120	●		

Clean^{UP} System



Convenient and secure:
Wall storage bracket for mixer and accessories included. Ref. 0880



	03	04	05	06			07	08	09
	Mixer tool M 90H 410 mm	Mixer tool M 500 500 mm	Whisk tool F 90 245 mm	FM 92 420 mm	FM 90 600 mm	FM 91 700 mm	AP90 Ø 110 mm	Blender tool 410 mm	Complete Dynacutter Bowl
	20 to 100 L	20 to 100 L	5 to 20 L	20 to 200 L - 100 to 500 rpm - All stainless steel, handle support included. Manual whip FMA 90 : see page 39			10 to 30 Kg 100 to 600 R.P.M.	5 to 40 L	
									
	AC002.H	AC500	AC003	AC202	AC200	AC201	AC004	AC070	AC055
	-	-	-	-	-	-	-	-	-

Kit contents									-
									-
			•						-
			•				•		-
								•	-



NEW 2015

Scan QR codes
for videos



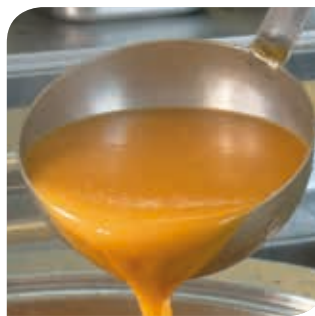
Blender attachment



410 mm / 15,7"



New blender
attachment
ideal for
emulsions and
smoothies.



The blender attachment can
literally pulverize leak fibres.

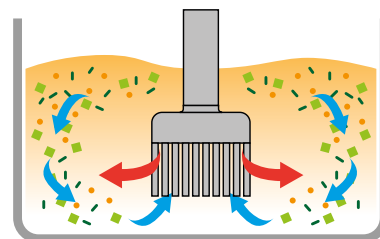


With the standard mixer
attachment the leak fibres are
not completely eliminated and
stick to the blade.



Operation

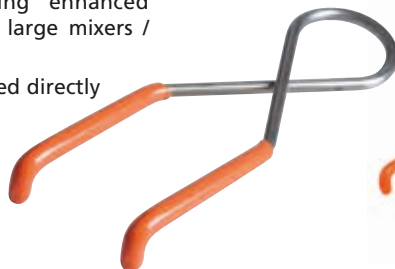
- The preparation is sucked up,
sheared and crushed by the
"crushing hammer" and then
expelled at a high speed through
the slots of the bell.



Mixer hook support:

Say stop to musculoskeletal disorders
with this hook allowing enhanced
manoeuvrability of your large mixers /
stick blenders.

This hook support is placed directly
on the rim of the pot.



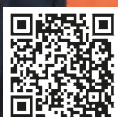
Description	Ref.	-
Hook support	SM020	-

Fully removable mixer foot and bell:

For easy cleaning, maintenance and perfect
hygiene.
All stainless steel for increased durability of
your attachment.
Dishwasher proof.
This Dynamic exclusive system complies with
HACCP requirements.

Ref. AC002.H





► Complete Dynacutter



① + ② + ③ (or ④) Complete Dynacutter

Total weight: 5 Kg / 11 lbs - 6 Kg / 13,2 lbs
Output max: 500 W

The Dynacutter includes: the BM 2000 motor block, a complete stainless steel bowl with your choice of a standard or a serrated blade.



Picture n°		01	02	03 / 04	
		BM 2000 motor block	complete stainless steel bowl	standard blade or serrated blade	
Cutter pack	Ref.				-
Complete Dynacutter	MF010	●	●	●	-

ACCESSORIES SOLD SEPARATELY

Standard blade	9072			●	-
Serrated blade	AC056			●	-



SMX - Foodmill / ricer series



Advantages:



- **SMX :**
ultimate in performance and power.
- **Support bracket :**
practical and convenient, allows adjustable height and angle to minimize user fatigue.
- **Masher/ricer:**
optimum performance.



Ultimate power! Our super stick blenders / mixers in our SMX range, from the SMX 600 E to our SMX 800 DSC, offer the ultimate in performance and power. Our new cooling technology ensures longer life to your mixer. They are ideal for mass catering, institutions, canteens etc...

Dyna Speed Control (DSC)

Self regulating speed - Adds longevity to all components.



9500 R.P.M.



9500 R.P.M.



► Non detachable



01 **SMX 600 E**

15 / 50 gal.

Total length: 800 mm / 31,5"
Mixer tool length: 530 mm / 20,8"
Diameter: 125 mm / 4,9"
Actual weight / shipping weight: ..6,1 Kg / 13,4 lbs - 7,7 Kg / 17 lbs
Voltage: 115 V or 230 V
Output max: 850 W
Speed:9500 R.P.M.

► Detachable



02 **SMX 600 DSC**

15 / 50 gal.

Total length: 870 mm / 34,2"
Mixer tool length: 600 mm / 23,6"
Diameter: 125 mm / 4,9"
Actual weight / shipping weight: ..6,5 Kg / 14,3 lbs - 8 Kg / 17,6 lbs
Voltage: 115 V or 230 V
Output max: 850 W
Speed:9500 R.P.M.

03 **SMX 800 E / SMX 800 DSC
SMX BLENDER**

15 / 75 gal.



Total length: SMX 800 E / 800 DSC 960 mm / 37,4"
SMX BLENDER 860 mm / 33,8"
Mixer tool length: SMX 800 E / 800 DSC... 680 mm / 26,7"
SMX BLENDER..... 580 mm / 22,8"
Diameter: 125 mm / 4,9"
Actual weight / shipping weight: . 6,7 Kg / 8,2 Kg / 8,2 Kg / 18 lbs
Voltage: 115 V or 230 V
Output max: 1000 W
Speed: SMX 800 E / 800 DSC9500 R.P.M.
SMX BLENDER3000 to 9500 R.P.M.

Picture n°		01	02	03	03			
Mixers	Ref							-
SMX 600 E	MX002	●						-
SMX 600 DSC	MX035		●					-
SMX 800 E	MX001			●				-
SMX 800 DSC	MX034				●			-
SMX BLENDER	MX125					●	●	-

ACCESSORIES SOLD SEPARATELY

SMX 800E motor block	AC052					●		-
Blender tool for SMX 800E - 430 mm - 1,5 Kg	AC072						●	-

NEW 2015

Blender attachment



Scan QR codes for videos



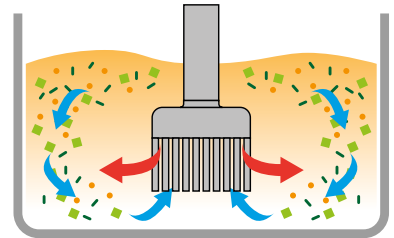
The blender attachment can literally pulverize leak fibres.



With the standard mixer attachment the leak fibres are not completely eliminated and stick to the blade.

Operation

- The preparation is sucked up, sheared and crushed by the "crushing hammer" and then expelled at a high speed through the slots of the bell.



NEW 2015

Mixer hook support:

Say stop to musculoskeletal disorders with this hook allowing enhanced manoeuvrability of your large mixers / stick blenders.

This hook support is placed directly on the rim of the pot.



Description	Ref.	-
Support hook	SM020	-

Pan support brackets

Adjustable pan supports reducing user fatigue.

They are easily dismantled. Adaptable to all types of mixers.

Practical and convenient, allows adjustable length, height and angle.

Description	Ref.	-
07- SM 4 - 400 mm* - 1,9 Kg	SM001	-
07- SM 6 - 600 mm* - 2,3 Kg	SM002	-
07- SM 8 - 800 mm* - 2,6 Kg	SM003	-
07- SM 10 - 1 000 mm* - 2,8 Kg	SM004	-
07- SM 12 - 1 200 mm* - 3,2 Kg	SM005	-
08- SA - Universal pan support (side mounted) 55 mm - 0,7 Kg	SM006	-

* : Maximum diameter of the pot.



► Ricer / foodmill

01 PP 97 Ricer / Foodmill non-detachable

02 PP 97 Plus Ricer / Foodmill detachable



44 - 220 lbs



Total length PP97 - PP97+: ... 870 - 920 mm / 34,2" - 36,2"
 Mixer tool length PP97 - PP97+: 520 - 570 mm / 20,5" - 22,5"
 Diameter: 170 mm / 6,7"
 Actual weight / shipping weight: 4,9 Kg / 10,7 lbs - 5,9 Kg / 13 lbs
 Voltage: 115 V or 230 V
 Output max: 650 W
 Speed PP97 - PP97+: 500 R.P.M. - 100 to 500 R.P.M.

BM 97 Motor block only

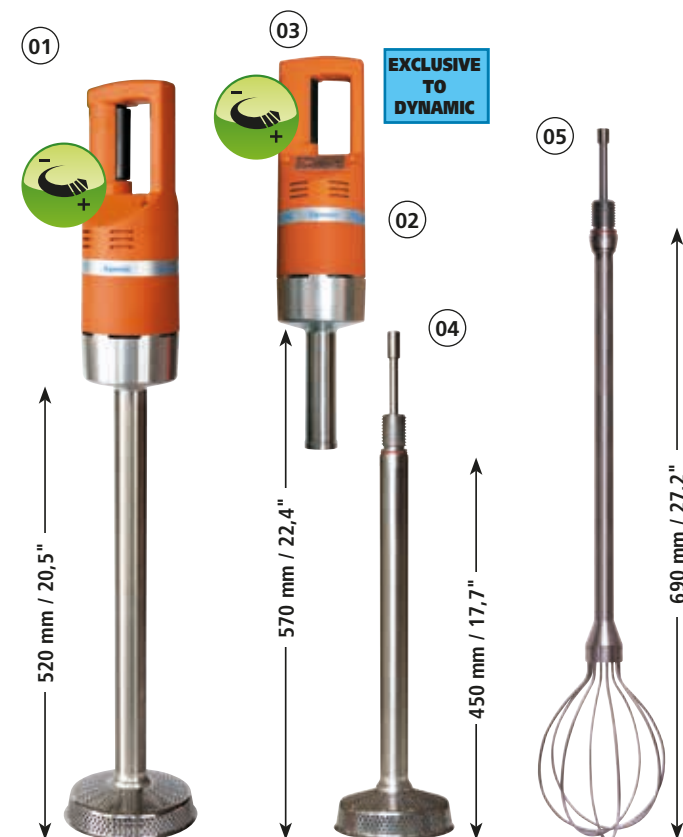
Length: 350 mm / 13,8"
 Weight: 3 Kg / 6,6 lbs
 Speed: 100 to 500 R.P.M.
 Output max: 650 Watts

AP 97 Ricer tool


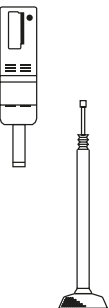


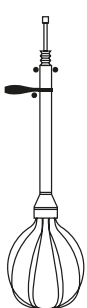
Length: 450 mm / 11,7"
 Weight: 1,9 Kg / 4,2 lbs
 Capacity: 30 Kg / 66 lbs

FM 97 Whisk tool: perfect to mix and reconstitute dehydrated and dried product (potato flakes, spices and sauces...)

Length: 690 mm / 27,2"
 Weight: 1,5 Kg / 3,3 lbs
 Capacity: 40 to 100 l. / 10 to 26 gal.
 Comes with a handle



SMX / PP

Picture n°		01	02	03	04	05	
Mixers	Ref						-
PP 97	PP001	•					-
PP 97 Plus	PP002		•				-

ACCESSORIES SOLD SEPARATELY

BM 97	AC221			•			-
AP 97	AC220				•		-
FM 97	AC208					•	-

01- GIGAMIX



02- LOWERED HEIGHT GIGAMIX



03- GIGAMIX 400 V PLUS (DETACHABLE FOOT)



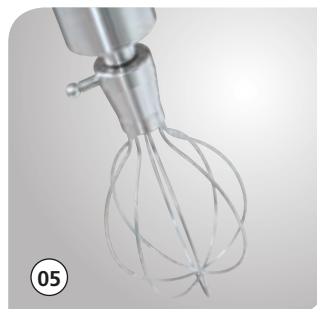
Advantages:



- Stainless steel design for extra durability.
- Designed for high volume, heavy duty mixing duties.
- Safe and secure operation and convenient storage.



Mixer accessory



Whip accessory



Blender accessory

NEW 2015

Super mixer for large capacity applications!

The Giraffe is designed for high volume, heavy duty mixing. Stainless steel construction offers many years of hygienic, uninterrupted food preparations. Constructed with heavy duty locking castors and tilting mechanism that allows for easy transport, safe and secure operation and convenient storage.

- Distance between frame and mixer shaft assembly: 800 mm / 31,5"
- Diameter of the wheels: 120 mm / 4,7"

Description	01 GIGAMIX	02 Lowered GIGAMIX 400V	03 GIGAMIX 400V plus (detachable foot)	GIGAMIX blender	04 Accessory mixer	05 Accessory whip	06 Accessory blender
Ref.	TB001	TB005	TB008	TB020	9351	TB003	TB004
-	-	-	-	-	-	-	-
Option	+ variable speed	+ variable speed	+ variable speed	+ variable speed			
Ref.	TB002	TB006	TB009	TB021			
-	-	-	-	-			

Working length		560 mm / 22"	870 mm / 33,8"	520 mm / 20,5"
----------------	--	--------------	----------------	----------------

ELECTRICAL SPECIFICATIONS			
Voltage	230 / 400 V, 3- phase, 50 Hz		
Power output	2,2 kW		
Speed (loaded)	4000 R.P.M.		
Thermal magnetic circuit breaker	•	•	•

TECHNICAL SPECIFICATIONS			
Mixer attachment only	570 mm / 22,4"		
Diameter of mixer head	270 mm /10,6"		
Overall dimensions:			
Extended: L. x l. x h.	170 x 60 x 120 cm	170 x 60 x 130 cm	170 x 60 x 120 cm
Pliée : L. x l. x h.	95 x 60 x 170 cm	95 x 60 x 150 cm	95 x 60 x 170 cm
Weight	79 Kg / 174 lbs		
Minimum height	500 mm / 19,7"	250 mm / 9,8"	500 mm / 19,7"
Maximum height extended	790 mm / 31,1"	540 mm / 21,3"	790 mm / 31"
= amplitude	290 mm / 11,4"		

All stainless steel



05 Whip accessory

This new Gigamix whip is ideal for delicate recipes, dehydrated soups... It provides the ultimate in mixing flexibility. **Gigamix whip attachment requires the variable speed base option.**



Variable speed control
0 to 4000 R.P.M.
(sold separately)

06 Blender accessory

It grinds and pulverizes in record time liquid batters, sauces and soups. Optimum blending quality for an extra fine texture end product. Ideal to puree meals until completely smooth.



Professional Salad spinner series



E 10



E 20



E 20 SC



EM 98 N

Advantages:



- Antibacterial incorporated (biocide treated).
- Enhanced water drainage due to a large surface of slots.
- 500 R.P.M. rotation speed: quick and efficient.
- Easy to store, robust and completely watertight sealing (E20SC).

► Salad spinner

Copied but unrivalled! Dynamic is the inventor of the commercial salad spinner. Biocide treated, quick and efficient, manual or electric. It is a necessity for the following reasons:

- 1- The drier the lettuce is, the longer the lettuce will last.
 - 2- Dressing clings to dry lettuce with no run-off effect.
- Both important food cost issues.



01 E 10 Manual salad spinner

Diameter: 330 mm / 13"
 Total height: 420 mm / 16,5"
 Actual weight / shipping weight: 2,4 Kg / 5,3 lbs - 3,1 Kg / 6,8 lbs

Recommended capacity: 2 or 3 lettuce heads.

02 E 20 Manual salad spinner



03 E 20 SC manual "sealed cover"

Diameter: 430 mm / 16,9"
 Total height: 500 mm / 19,7"
 Actual weight / shipping weight: 3,6 Kg / 7,9 lbs - 4,8 Kg / 10,5 lbs

Recommended capacity: 3 or 5 lettuce heads.

04 Stabilising base E20 & E20 SC

Diameter: 360 mm / 14,2"
 Height: 170 mm / 6,7"

For E20, E20 SC and EM98.



05 EM 98 N electric salad spinner

Total height: 630 mm / 24,8"
 Diameter: 430 mm / 16,9"
 Actual weight / shipping weight: 8,3 Kg / 18,3 lbs - 10 Kg / 22 lbs
 Voltage: 115 V or 230 V
 Output max: 200 W
 Speed: 500 R.P.M.

Recommended capacity: 3 or 5 lettuce heads.

Description	Ref.	-
E10	E001	-
E20	E002	-
E20 SC	E004	-
Stabilising base E20 & E20 SC	AC019	-
EM 98 N electric salad spinner	E003	-
6- Set of gears for both E10 - E20	2815.1	-
6- Set of gears for E20 SC	2815.2	-



The Original !



2,5 gal.



5 gal.



Sealed cover



04

03

5 gal.



06



05

5 gal.

Professional Manual food cutter series



Advantages:

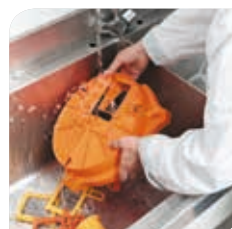


DYNACOUPE



DYNACUBE

- Rapid and efficient dicing.
- Easy to clean.
- Retractable feet for easy transport and storage.



► Food Cutter: Dynacoupe

Slice and shred with ease. The Dynacoupe is ideal for manually slicing and shredding vegetables. This unit is easy to clean and the discs are easily interchangeable.



01 Dynacoupe without discs

Total height: 260 mm / 10,2"
Diameter: 370 mm / 14,5"
Actual weight / shipping weight: . 2,1 Kg / 4,6 lbs - 2,8 Kg / 6,2 lbs

Very simple and easy to use, ideal for quickly and efficiently slicing and shredding vegetables. Discs sold separately.

Dynacoupe with 2 discs

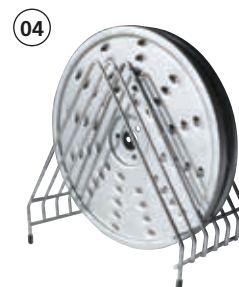
Slicing disc: thickness 3 mm / 1/8"
Shredding disc: holes 3 mm / 1/8"



Photo N°		01	02	03	
		Dynacoupe	Slicing discs	Shredding discs	
Mixer package	Ref.				-
Dynacoupe	CL001	●			-
Dynacoupe + 2 discs	CL002	●	●	●	-

ADDITIONAL DISCS AVAILABLE

SLICING DISCS	1,5 mm* x ø 220 mm - 1/64"	AC015		●		-
	2 mm* x ø 220 mm - 5/64"	AC012		●		
	3 mm* x ø 220 mm - 1/8"	AC013		●		
	5 mm* x ø 220 mm - 3/16"	AC014		●		
SHREDDING DISCS	2 mm** x ø 220 mm - 5/64"	AC020			●	-
	3 mm** x ø 220 mm - 1/8"	AC021			●	
	4 mm** x ø 220 mm - 5/32"	AC022			●	
04- A 6-disc-capacity storage rack.		AC025				-



* : Thickness - ** : ø holes



Food which needs to be shredded or sliced is inserted into the feeder. After placing an empty container below the unit, turn the handle and lightly apply pressure on the pusher which ensures total safety during operation.



Very simple and easy to use.
For the Dynacoupe, just select and lock the disc in the slot and your unit is ready to use.



The Dynacoupe offers easy and simple cleaning and maintenance; following each use, simply remove the components. Hand wash with mild soap and rinse with warm water.



The Dynacoupe is supplied with suction cups.

► Food Cutter: Dynacube

The perfect manual kitchen tool: simple and practical to use for rapidly and efficiently dicing vegetables. Its patented grid system made with surgical stainless steel blades, ensures a clean consistent cut of vegetables, fruit and some cooked meats. Ideal for tomatoes.

Dynacube allows 3 types of preparation:

- 1) For dicing use both grids and bottom cutter blade.
- 2) For sticks use both grids and remove bottom cutter blade.
- 3) For slicing use the upper grid only.

05 Dynacube

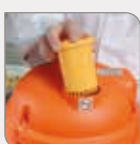
Total height: 330 mm / 13"
Diameter: 400 mm / 15,7"
Weight / shipping weight: 3,1 Kg / 6,8 lbs - 4,4 Kg / 9,7 lbs

66 to 110 lbs

30 to
50 Kg/h



Photo N°		05	-	-	-	-	-
Mixer package		Dynacube	Yellow grid set 7x7 mm - 1/8" with pusher	Orange grid set 8,5x8,5 mm - 1/4" with pusher	Red grid set 10x10 mm - 3/8" with pusher	Yellow grid set 14x14 mm - 1/2" with pusher	Orange grid set 17x17 mm - 3/4" with pusher
	Ref.	-	AC060	AC061	AC062	AC063	AC064
			-	-	-	-	-
Dynacube complete with grid 7x7 mm - 1/8"	CL005	●	●				
Dynacube complete with grid 8,5x8,5 mm - 1/4"	CL003	●		●			
Dynacube complete with grid 10x10 mm - 3/8"	CL006	●			●		
Dynacube complete with grid 14x14 mm - 1/2"	CL008	●				●	
Dynacube complete with grid 17x17 mm - 3/4"	CL009	●					●

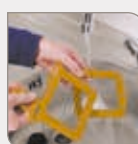


Food which needs to be shredded or sliced is inserted into the feeder. After placing an empty container below the unit, turn the handle and lightly apply pressure on the pusher which ensures total safety during operation.



Very simple and easy to use.

For the Dynacube, unlatch the clips and remove the dome before allowing easy access to the grids. Re-install components, including lower cutter blade and the Dynacube is ready for use.



The Dynacube offers easy and simple cleaning and maintenance; following each use, simply remove the components. Hand wash with mild soap and rinse with warm water.



The Dynacube is supplied with suction cups.

► Dynaj Juicer

Dynaj Juicer-citrus juicer

Total height:	330 mm / 13"
Diameter:	220 mm / 8,6"
Weight:	6,3 Kg / 13,9 lbs
Voltage:	115 V or 230 V
Output max:	200 W
Speed:	1500 R.P.M.

The PA 96 Dynaj Juicer is quiet and sturdy. It runs at 1500 R.P.M. and is great for juicing lemons, limes, oranges and grapefruit.

The cleaning of the unit takes less than 1 minute. All easy to clean components are manufactured of a sanitary material.

Description	Ref.	-
Dynaj Juicer - Citrus juicer	PA001	-



► Manual whip

01 FMA 91 / FMA 90 - Manual whips

Capacity:	20 / 200 litres
Length FMA 91 / FMA 90:	1000 - 39,4" / 1200 mm - 47,2"
Weight:	1,1 Kg / 2,4 lbs

Description	Ref.	-
FMA 91	AC211	-
FMA 90	AC210	-



► Food cutter

02 CF 2000 Manual Food Cutter

Total height:	560 mm / 22"
Total length:	940 mm / 37"
Weight:	8,3 Kg / 18,3 lbs
Plate:	450 x 290 mm / 17,7" - 11,4"
Space between posts:	320 mm / 12,6"
Space under blade:	190 mm / 7,5"

The Food cutter can cut and slice various products which are awkward and difficult to cut with a knife, such as bread, cheese, pies and pizza.

The operating lever system allows an effortless and perfect cut. The blade as well as the base can be taken apart for cleaning.

Description	Ref.	-
CF 2000	CL004	-



► Roadsign cones

Trilingual: English / Spanish / French.

Description	Ref.	-
03 BS 50 W Wet floor cones Height 500 mm / 19,7"	BS001	-
03 BS 75 W Wet floor cones Height 750 mm / 29,5"	BS004	-
04 BS 50 S No parking cones Height 500 mm / 19,7"	BS003	-
04 BS 75 S No parking cones Height 750 mm / 29,5"	BS006	-



Packaging

Dynamic's logo is displayed on all our packaging to assist at the point of sale and store display.



Poster gamme

Coloured poster displays our complete product line.



Counter display for catalogues.



Dynamic and its products are environmentally friendly



WEEE (Directive on Waste Electrical and Electronic Equipment):

Please contact your distributor.



Dynamic is a member of SYNEG
(Syndicat National de l'Équipement des Grandes Cuisines)



Choosing the best material available ensures high quality Products.

Dynamic always takes great care in selecting the best material available for manufacturing. This ensures long and reliable years of product satisfaction.



Custom made coiled motors.

Dynamic designs, manufactures and coils the inductors and motors which are used in the construction of mixers perfectly matching power and weight ratio on all of its machines.



All product components manufactured within our facilities.

Dynamic offers a great aftersales service, close follow-up and renewal of our stocks. Close monitoring by our affiliates throughout the world assures reliability and availability of our entire range of products.



All our products are certified.

Dynamic's complete product line is in accordance with the essential EU European certifications. In addition, nearly all are certified under UL/ ETL* regulations with both electrical and sanitation standards. Great care is taken in order to manufacture high quality, sturdy and reliable equipment for the food service industry.

* conforms to all NSF standards.

All our products are equipped with:

- Double insulation
- EU approved
- Safety switch
- Variable speed control: standard or option
- Stainless steel bell
- Power cord + plug: Length. 3m / 10ft.

• Products available in other voltages on request: 115 V or 230 V - 50Hz / 60Hz

DYNAMIC'S SUBSIDIARY COMPANIES:

NORTH AMERICAN DISTRIBUTION (USA / Canada)

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Fax: +1-877-668-6623 - +1-514-956-8983
e-mail: info@dynamicmixers.com

• USA:

1320 route 9 # 1352 - Champlain, NY - 12919
web: dynamicmixersusa.com

• CANADA: Montreal, Quebec

3227 Boul. pitfield
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Tel. +49 (0)7851 886 45-0
Fax +49 (0)7851 886 45-32
Kontakt: info@dynamic-professional.de
www.dynamic-professional.de

SATELLITE OFFICES

TAHITI (Polynésie Française):
Tel (689) 70 49 64



GENERAL SALES CONDITIONS - EXTRACTS

Our goods are always carried at the buyer's risks, Whatever freight terms chosen, even "postage paid". Any claims have to be made within a delay of 72 hours after receipt of the goods. Each order is bound to our general sales conditions, which are the only ones valid.

Any impairment from the buyer's side, by whatever means, is not acceptable. Any tolerance from our company will not give any further rights. Our obligations will be suspended and our responsibility disengaged in case of major force or fortuitous cases. In case of nonperformance by the buyer of one of this obligations and 8 days after a formal notice by registered letter with acknowledgement of receipt, remaining ineffective, the sale is cancelled in full right, the goods have to be returned by the turner at his own expenses, without any prejudice of all other rights and resorts. In case of non-payment at the contractual due date, penalties for overdue payment equal to 3 times the legal interest rate will be due automatically and without formality, from the first day of delay. In addition, a lump sum allowance for costs of recovery representing an amount of 40 Euros will be due automatically and without formality. If the recovery costs are greater than this lump sum, complementary compensation will be due, upon presentation of supporting documents. Our drafts or acceptances are not subject of impairments as to the place of payment which is the head office of our company. In case of contestations, the commercial court, which our head office depends on, is the only competent one.

PROPERTY CLAUSES: The goods remain our property until the full settlement of the same. Settlement to be made in Mortagne-sur-Sèvre. In case of contestation the commercial court in La Roche-sur-Yon (France) is the only competent one.

ORDERS: Our prices are Ex-Works, packing included. Each order is subject to an acknowledgement of order with indication of prices, delivery time, and payment terms.

RETURNS: Goods will not be taken back or exchanged without our preliminary written agreement. In case of acceptance, 10 % of the returned goods value will be deducted for expenses. - Freight terms : Ex-Works.

WARRANTY Dynamic: Dynamic will guarantee all "new" DYNAMIC PRODUCTS to be free from defects in materials & workmanship. Electric products - Include a 1 year parts and labor carry in bench warranty with the exception of component replacements necessary through regular «wear & tear». Manual products - Include a 1 year limited parts warranty. Warranty is valid, providing the products have been used in accordance with Dynamic's operating recommendations & guidelines. DYNAMIC or any authorized service centres will repair or replace, at our discretion and after examination, any or all manufacturer's defective parts during the warranty period. Any damage caused by improper use, abuse, dropping, or similar accidental damage resulting in breakage will render the warranty null and void. During the warranty period, only DYNAMIC or one of its authorized service centres may perform evaluations or repairs to machines. Warranty will be void on any equipment which has been dismantled or tampered with during this warranty period if this has been done by unauthorized centres or personnel.

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