

# **Dynamic**<sup>®</sup>

PROFESSIONAL SERIES 2017



THE ORIGINAL!  
[www.dynamicmixers.com](http://www.dynamicmixers.com)





## **DYNAMIC** PROFESSIONAL SERIES 2017

**Since creating the professional mixer in 1964, Dynamic has continued to develop and create an entire range of culinary preparation devices, used in professional kitchens throughout the world.**

Knowledge and experience have brought great notoriety to our company. As well as being the specialist producers of professional mixers, DYNAMIC is also the creator of the manual salad spinner as well as a large range of manual food cutters.

100% French manufacturer, we have total control of all aspects of production which guarantee reliable, robust and high quality products.

Today, Dynamic is present all around the world through distributors and subsidiaries in Germany and North America. This enables Dynamic to continue to work alongside our customers and react and respond with new products which reflect the needs of the catering market.

OUR RECIPES  
ARE AVAILABLE ON  
**[www.dynamicmixers.com](http://www.dynamicmixers.com)**

# NEW 2017

## NEW SERIES SPECIAL BRATT PANS

Comfortable working which allows a better handling on these powerful models thanks to their reduced foot and compact design. Reducing the chance of any muscular discomfort.



## NEW GENERATION SMX SERIES

A new motor, a new design and a new bell for this series. Motorization and increased speed.



## NEW GENERATION MASTER SERIES

A new motor and a new bell for this series. Power and increased speed.



## INNOVATION CLEAN UP FOOT

The "Clean up system" is an innovative process which allows to easily and completely disassemble the stainless-steel foot. It complies with the HACCP requirements.



## INNOVATION THE BLENDER FOOT

The Blender foot: 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.

This aspiration and crush system allows a quick mix to produce uniform, smooth and emulsified preparations.



# OUR SERIES 2017



DISCOVER  
OUR SERIES IN VIDEOS

## DYNAMIX® SERIES

PAGE 8

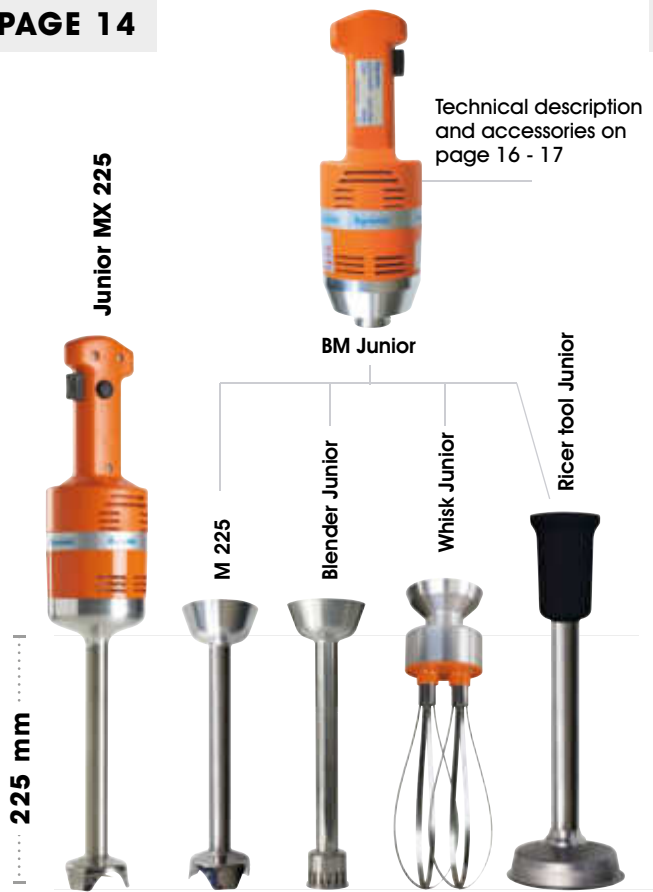


Technical description  
and accessories on  
page 12 - 13



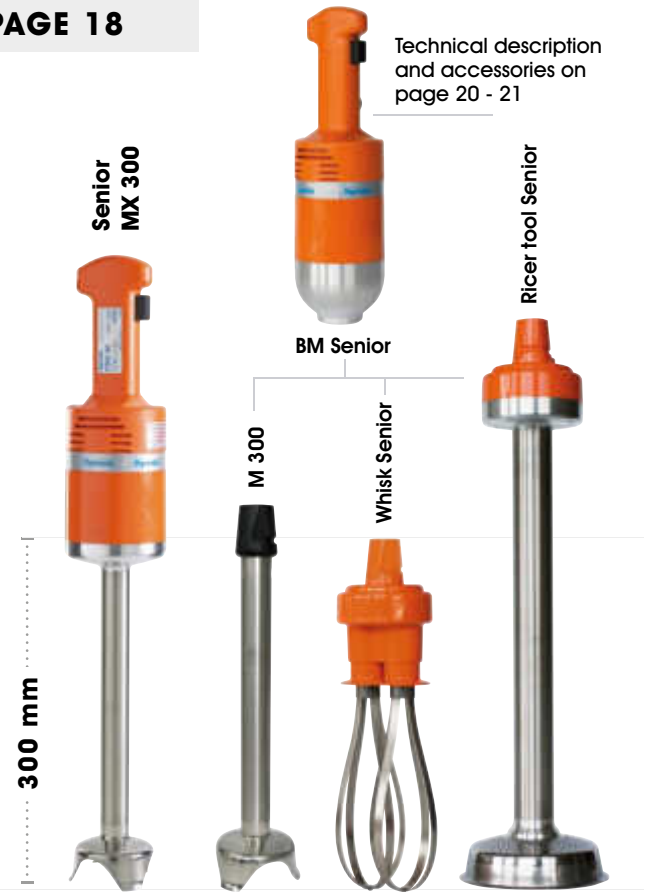
# JUNIOR SERIES

PAGE 14



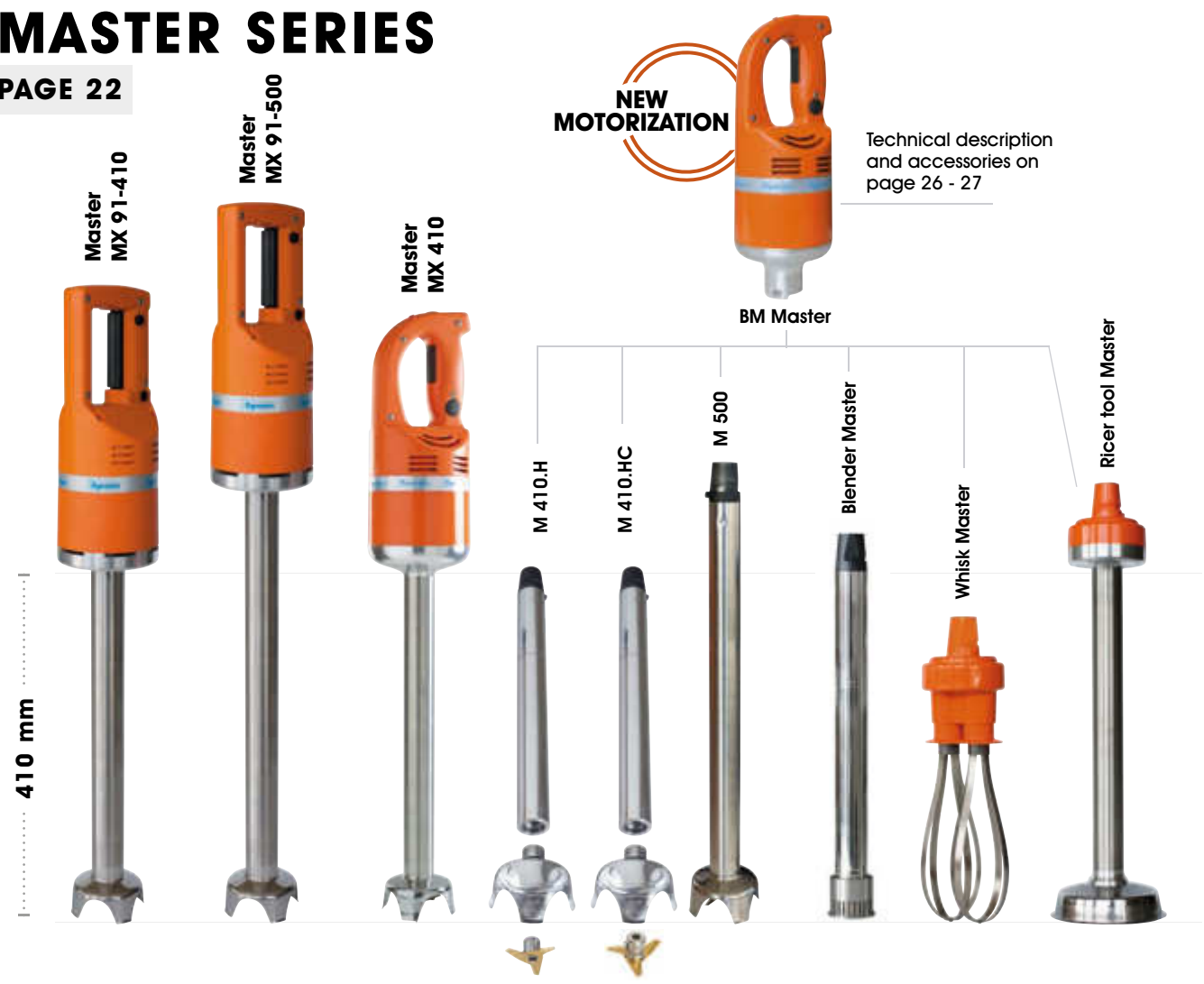
# SENIOR SERIES

PAGE 18



# MASTER SERIES

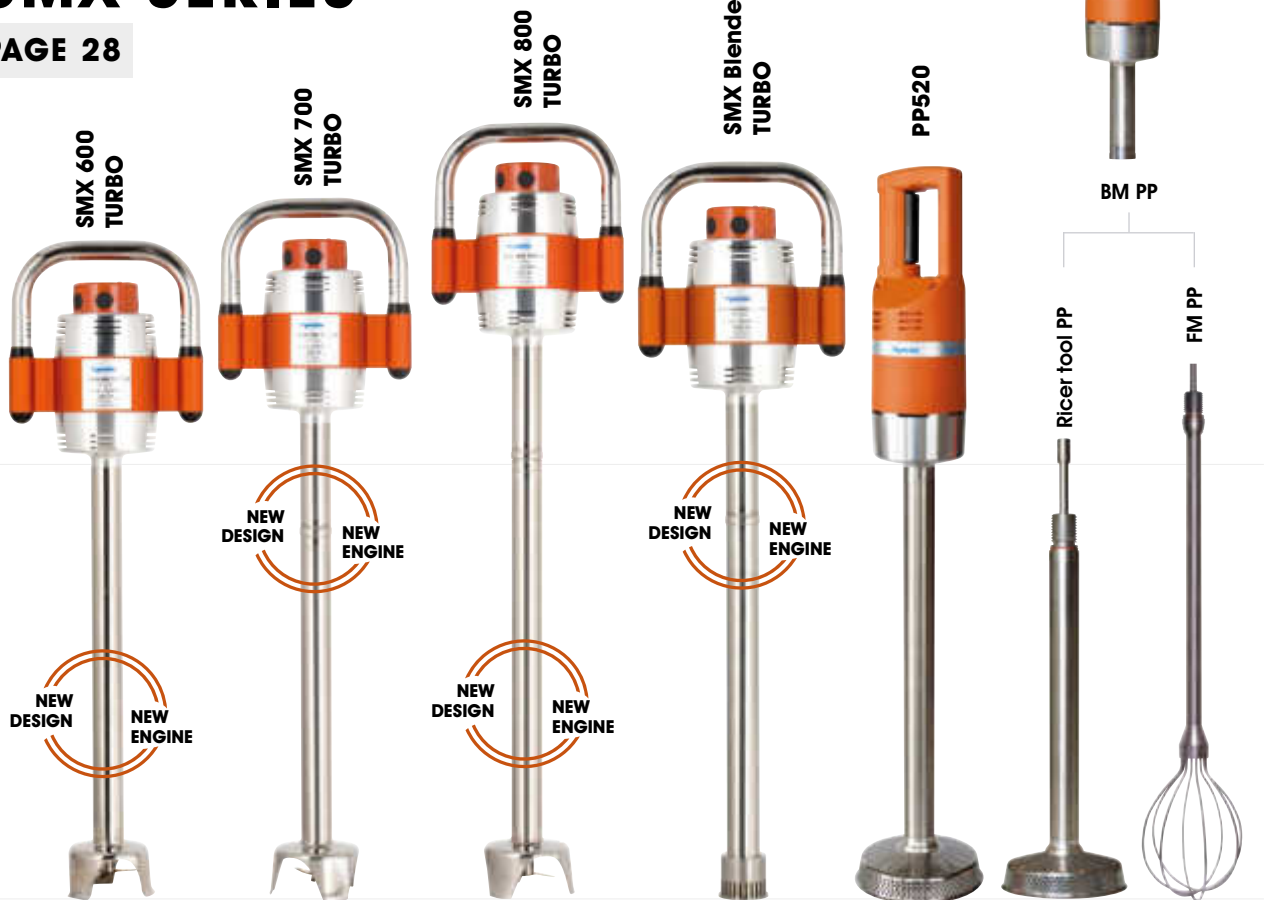
PAGE 22



# SMX SERIES

PAGE 28

530 mm

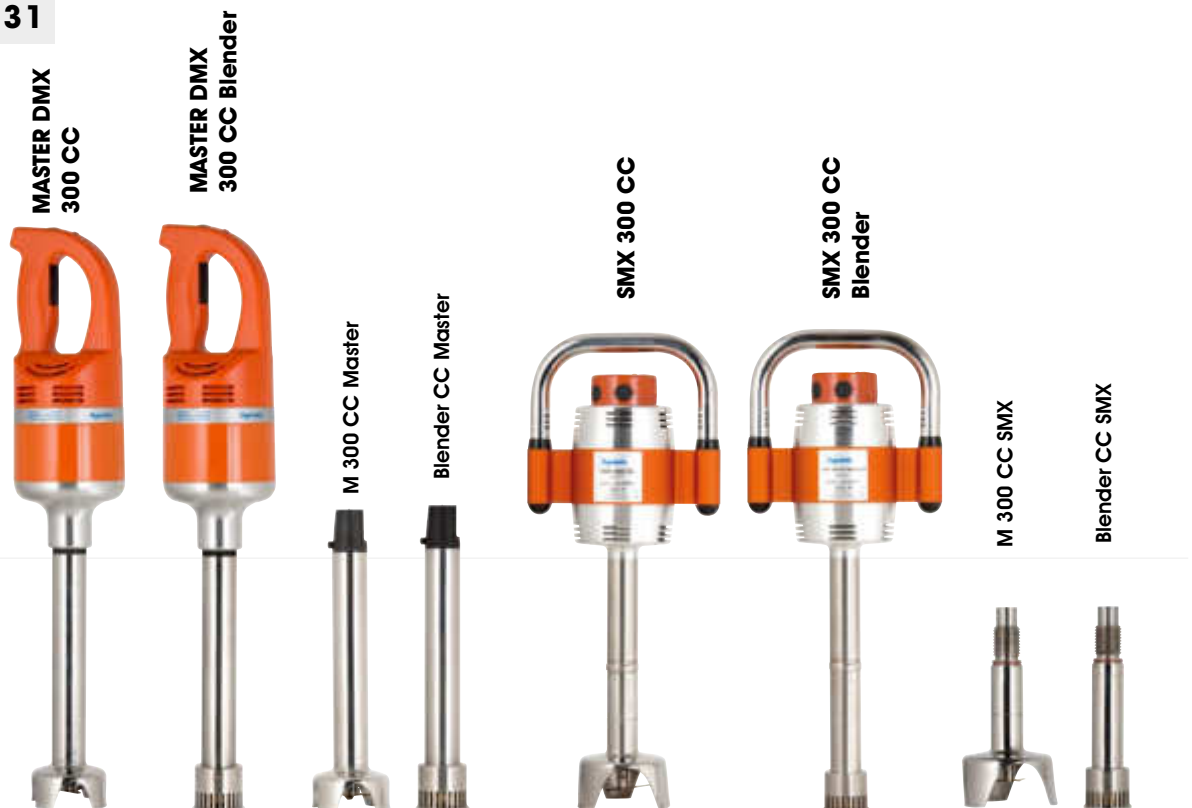


# BRATT PANS SPECIAL SERIES

PAGE 31

NEW  
SERIES

300 mm



# GIGAMIX SERIES

PAGE 36



**Gigamix Standard**



**Gigamix Lowered**



**Gigamix Removable**

Technical description and accessories on page 39

# SALAD SPINNER SERIES

PAGE 40



**E10 Manual**



**E20 Manual**



**E20 SC Manual**



**EM98 Electric**

Technical description and accessories on page 40

# MANUAL SERIES

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**Dynacube**



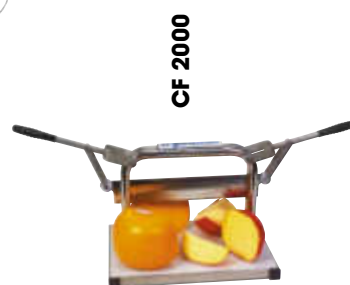
**Dynacoupe**



**Dynajuicer**



**FMA**

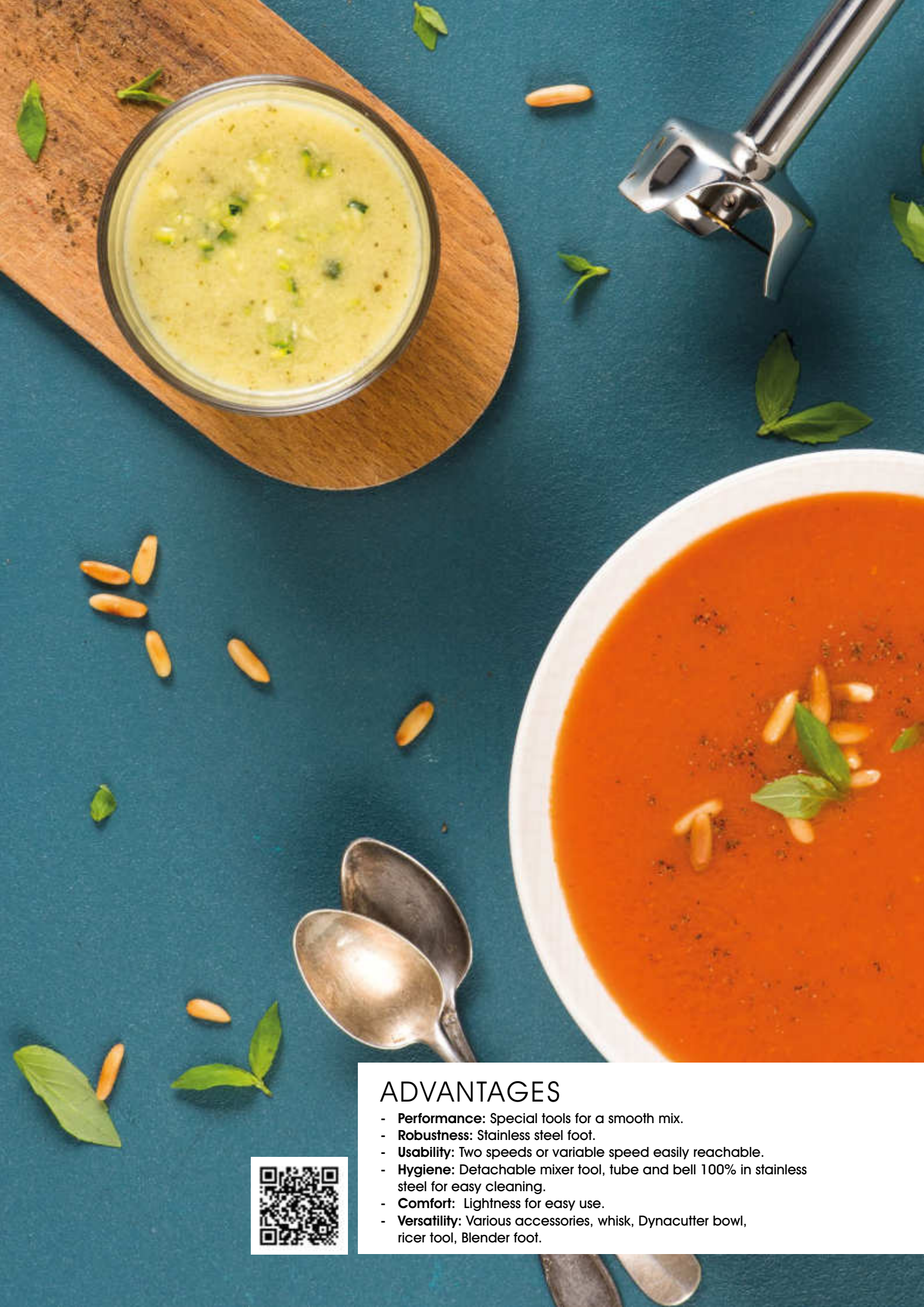


**CF 2000**

Technical description and accessories on page 42

# MISCELLANEOUS

PAGE 45



## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Two speeds or variable speed easily reachable.
- **Hygiene:** Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool, Blender foot.





PROFESSIONAL  
SERIES

**DYNAMIX®**

DETACHABLE EQUIPMENT  
**220W / 250W**  
**1 / 8 L**



Delivered with a charger and its Lithium-ion battery



Compact size and low battery weight for effortless work. Quick and easy replacement.

**Battery charger**

Reference AC590

**Battery**

Reference AC585

**Dynamix® Nomad®**

**FREEDOM OF MOVEMENT  
IN THE KITCHEN.**

**Dynamix® Nomad 160\***

Reference	MX130
Knife	2 Blades
Output	2000 mAh - 12Vdc
Total length	450 mm
Tube length + bell	160 mm
Bell diameter	55 mm
Diameter	110 mm
Weight / Packaged	1,1 Kg / 1,9 Kg
Speed R.P.M	10 000

**Dynamix® Nomad 190\***

Reference	MX140
Knife	2 Blades
Output	2000 mAh - 12Vdc
Total length	480 mm
Tube length + bell	190 mm
Bell diameter	66 mm
Diameter	110 mm
Weight / Packaged	1,5 Kg / 2,2 Kg
Speed R.P.M	10 000



COMPLIANT WITH STANDARDS



\* Accessories ( except blender Dynamix ) available separately.

PROFESSIONAL  
SERIES

**DYNAMIX®**

**Dynamix® V2®**

**TWO SPEEDS  
FOR ULTRA-FAST ADJUSTMENT.**

DETACHABLE EQUIPMENT  
**220W / 250W**  
**1 / 8 L**

**Available in 3 colors**

Orange color in standard.



**Dynamix® 160 V2**  
**Orange / Black**

Reference MX055

**Red / Black**

Reference MX056

**White / Black**

Reference MX057



160 mm



190 mm



**Dynamix® 190 V2**  
**Orange / Black**

Reference MX095

**Red / Black**

Reference MX096

**White / Black**

Reference MX097

**Dynamix® DMX 160 V2\***

Reference	according to colors
Knife	4 Blades
Output	220 W
Total length	395 mm
Shaft length	160 mm
Bell diameter	55 mm
Diameter	70 mm
Weight / Packaged	1 Kg / 1,2 Kg
Speed 1 R.P.M	8000
Speed 2 R.P.M	13 000

**Dynamix® DMX 190 V2\***

Reference	according to colors
Knife	4 Blades
Output	250 W
Total length	425 mm
Shaft length	190 mm
Bell diameter	66 mm
Diameter	70 mm
Weight / Packaged	1,4 Kg / 1,5 Kg
Speed 1 R.P.M	8000
Speed 2 R.P.M	13 000

\* Accessories available separately.

PROFESSIONAL  
SERIES

**DYNAMIX®**

DETACHABLE EQUIPMENT  
**220W / 250W**  
**1 / 8 L**

**Dynamix®**

**ESPECIALLY DESIGNED FOR SMALL PREPARATIONS,  
SAUCES AND EMULSIONS.**



Variable  
speed

DYNAMIX



**Dynamix® DMX 160**

Reference	MX050
Knife	4 Blades
Output	220 W
Total length	395 mm
Shaft length	160 mm
Bell diameter	55 mm
Diameter	70 mm
Weight / Packaged	1 Kg / 1,2 Kg
Speed R.P.M.	3 000 / 13 000



**Dynamix® DMX 190**

Reference	MX090
Knife	4 Blades
Output	250 W
Total length	425 mm
Shaft length	190 mm
Bell diameter	66 mm
Diameter	70 mm
Weight / Packaged	1 Kg / 1,5 Kg
Speed R.P.M.	3 000 / 13 000



**Dynamix® DMX 160 Blender**

Reference	MX100
Hammer	3 Blades
Output	200 W
Total length	395 mm
Shaft length	160 mm
Bell diameter	35 mm
Diameter	70 mm
Weight / Packaged	1 Kg / 1,5 Kg
Speed R.P.M.	3 000 / 13 000



Accessories available separately.



Variable speed



### Motor block

	BM 160	BM 190
Reference	AC515	AC514
Output	220 W	250 W

	M160	M190	M Shake 190
Reference	AC520	AC550	AC530
Knife	4 Blades	4 Blades	4 Blades
Speed R.P.M.	3 000 / 13 000	3 000 / 13 000	3 000 / 13 000
Bell diameter	55 mm	66 mm	66 mm

Removable whisks for easy cleaning



### Blender Dynamix®

### Whisk Dynamix®

### Ricer tool Dynamix®

### Blade pack

Reference	AC560	AC516	AC517	AC540
Speed R.P.M.	3 000 / 13 000	600 / 2 500	70 / 300	



Reverse sharpened blades



**Cutter Bowl  
Dynamix®**



**Graduated bowl  
Dynamix®**



**Stainless steel jug  
Dynamix®  
Compatible induction**



**Support Dynamix®**

Reference	AC518
Speed R.P.M.	600 / 2 500

AC510

AC513

SM030

## PACKS



### Dynamix® Combi 160

Reference	MF052
1 motor bloc	220 W
1 Foot	160 mm
Knife	4 Blades
1 Whisk	185 mm



### Dynamix® Trio 160

Reference	MF050
1 motor bloc	220 W
1 Foot	160 mm
Knife	4 Blades
1 Whisk	185 mm
1 Ricer tool	126 mm





## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Variable speed easily reachable.
- **Hygiene:** 100% detachable foot, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool, Blender foot.
- **Safety:** Unlocking safety feature.



PROFESSIONAL  
SERIES  
**JUNIOR**

NON DETACHABLE  
EQUIPMENT  
**270 W**  
**1 / 25 L**

**THE LIGHTEST MIXER ON THE  
MARKET IN ITS CATEGORY.**

**Junior MX 225**

Reference	MX020
Knife	2 Blades
Output	270 W
Total length	505 mm
Shaft length	225 mm
Diameter	94 mm
Weight / Packaged	1,7 Kg / 2 Kg
Speed R.P.M.	12 000

**Junior Whisk**

Reference	FT005
Output	270 W
Total length	500 mm
Shaft length	185 mm
Diameter	94 mm
Weight / Packaged	1,4 Kg / 1,7 Kg
Speed R.P.M.	300 / 2 000



**CONVENIENCE**

Wall support included  
Réf. 089959



 Variable speed optional

225 mm



 Variable speed

185 mm



COMPLIANT WITH STANDARDS



# PROFESSIONAL SERIES JUNIOR

## THE ACCESSORIES

Accessories available separately.



Variable speed



**BM Junior**

Reference	AC100
Output	270 W



225 mm

**M225**

Reference	AC101
Speed R.P.M.	3 000 / 12 000



225 mm

**Blender Junior**

Reference	AC066
Speed R.P.M.	3 000 / 12 000

## DETACHABLE EQUIPMENT PACKS



**Junior DMX 225**

Reference	MX021.V
1 motor block	270 W
1 Foot	225 mm
standard Knife	2 Blades



**Junior Combi 225**

Reference	MX022
1 motor block	270 W
1 Foot	225 mm
standard Knife	2 Blades
1 Whisk	185 mm





MIXERS



BLENDER



WHISKS



FOODMILL  
RICER TOOL



CUTTER



Removable whisks for easy cleaning.

**EXTRACTABLE WHISKS**



185 mm

**Whisk Junior**

Reference	AC102
Speed R.P.M.	600 / 2 500

**EXCLUSIVE PRODUCT**



200 mm

**Ricer tool Junior**

Reference	AC103
Speed R.P.M.	70 / 300

Reverse sharpened blades



**Cutter Bowl Junior**

Reference	AC104
Speed R.P.M.	600 / 2 500

JUNIOR

**CONVENIENCE**

Wall support included  
Réf. 0880.1



**Junior DMX 225 Blender**

Reference	MX110
1 motor block	270 W
1 Foot Blender	225 mm





## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Variable speed easily reachable.
- **Hygiene:** Detachable foot for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool.
- **Safety:** Unlocking safety feature.



PROFESSIONAL  
SERIES

# SENIOR

NON DETACHABLE  
EQUIPMENT

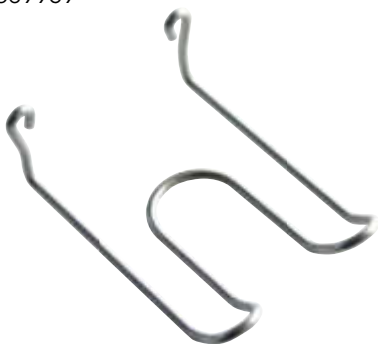
**350 W**

**20 / 40 L**



## CONVENIENCE

Wall support included  
Réf. 089959

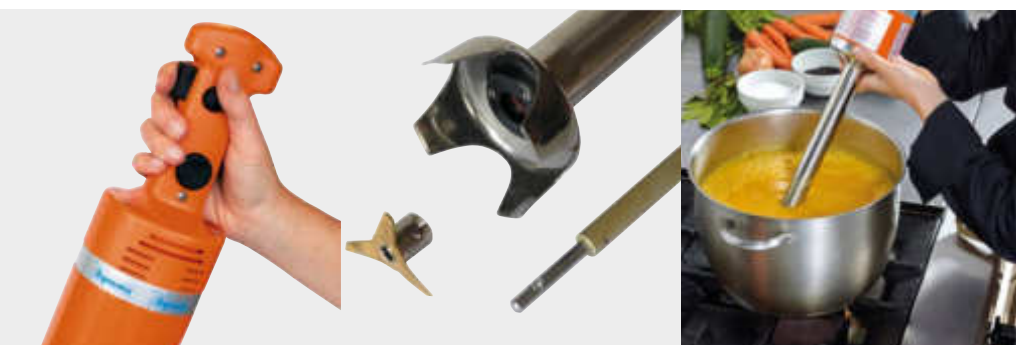


300 mm

**A  
COMPROMISE  
OF CHOICE  
FOR THE  
TRADITIONAL  
AND COLLECTIVE  
CATERING.**

### Senior MX 300

Reference	MX007
Knife	3 Blades
Output	350 W
Total length	600 mm
Shaft length	300 mm
Diameter	97 mm
Weight / Packaged	2,4 Kg / 2,9 Kg
Speed R.P.M.	9 500



COMPLIANT WITH STANDARDS



SENIOR

# PROFESSIONAL SERIES SENIOR

## THE ACCESSORIES

Accessories available separately.

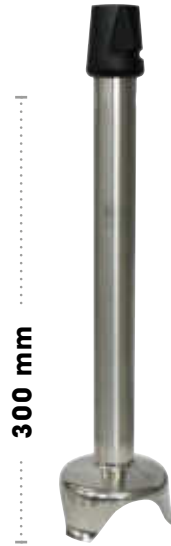


**MB Senior**

Reference	AC005
Output	350 W

Removable whisks for easy cleaning.

**EXTRACTABLE WHISKS**



**M300**

Reference	AC006
Speed R.P.M.	2 800 / 9 000

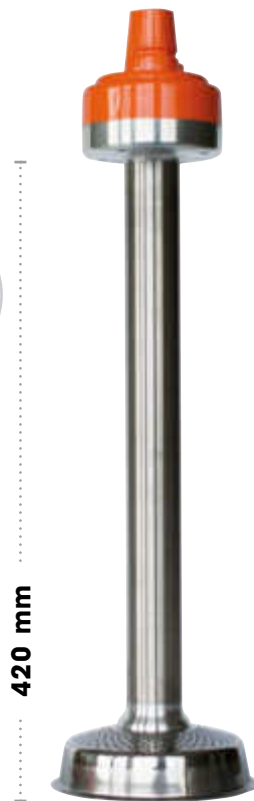


**Whisk Senior**

Reference	AC007
Speed R.P.M.	300 / 900

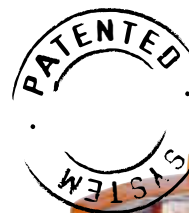


Stainless steel perforated grid and blade can be easily dismantled for cleaning.



**Ricer tool Senior**

Reference	AC004
Speed R.P.M.	100 / 600



**Cutter bowl Senior**

Reference	AC055
Speed R.P.M.	400 / 1 500

# DETACHABLE EQUIPMENT PACKS



## Senior DMX 300

Reference	MX006
1 motor block	350 W
1 Foot	300 mm
Knife	3 Blades



## Senior Combi 300

Reference	MF003
1 motor block	350 W
1 Foot	300 mm
Knife	3 Blades
1 Whisk	205 mm

SENIOR

## CONVENIENCE

Wall support included  
Ref. 0880



## EASY MAINTENANCE

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



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



# NEW GENERATION

## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Variable speed easily reachable.
- **Hygiene:** Detachable foot and bell without tools, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool, blender foot.
- **Safety:** Unlocking safety feature.
- **Output:** New motorization for a better output.



PROFESSIONAL  
SERIES  
**MASTER**

-  
NON DETACHABLE  
EQUIPMENT  
**600 W**  
**40 / 100 L**



**CONVENIENCE**

Wall support included  
Réf. 0881



**UNRIVALLED VERSATILITY!**

  
Variable  
speed  
optional



**Master MX 91 - 410**

Reference	MX005
Knife	3 Blades
Output	600 W
Total length	715 mm
Shaft length	410 mm
Diameter	110 mm
Weight / Packaged	3,4 Kg / 3,8 Kg
Speed R.P.M.	10 500

**Master MX 91 - 500**

Reference	MX045
Knife	3 Blades
Output	600 W
Total length	800 mm
Shaft length	500 mm
Diameter	110 mm
Weight / Packaged	3,6 Kg / 4 Kg
Speed R.P.M.	10 500



COMPLIANT WITH STANDARDS



MASTER

PROFESSIONAL  
SERIES  
**MASTER**

NON DETACHABLE  
EQUIPMENT  
**600 W**  
**40 / 100 L**



**NEW  
MOTORIZATION**



410 mm



Variable  
speed  
optional

**NEW  
MOTORIZATION**



245 mm



Variable  
speed

**Master MX 410**

Reference	MX004
Knife	3 Blades
Output	600 W
Total length	720 mm
Shaft length	410 mm
Diameter	122 mm
Weight / Packaged	3,5 Kg / 4,1 Kg
Speed R.P.M.	10 500

**Master Whisk**

Reference	FT001
Output	600 W
Total length	650 mm
Long. Whisk	245 mm
Diameter	110 mm
Weight / Packaged	3,3 Kg / 3,7 Kg
Speed R.P.M.	300 / 900



# DETACHABLE EQUIPMENT PACKS



## Master DMX 410

Reference	MX003
1 motor block	600 W
1 Foot	410 mm
Knife	3 Blades



## Master DMX 410 Blender

Reference	MX120
1 motor block	600 W
1 Foot	410 mm
Hammer	3 Blades



## Master Combi 410

Reference	MF002
1 motor block	600 W
1 Foot	410 mm
Knife	3 Blades
1 Whisk	245 mm



## Master Trio 410

Reference	MF001
1 motor block	600 W
1 Foot	410 mm
Knife	3 Blades
1 Whisk	245 mm
1 Ricer tool	420 mm

PROFESSIONAL SERIES  
**MASTER**

THE ACCESSORIES  
DETACHABLE EQUIPMENT

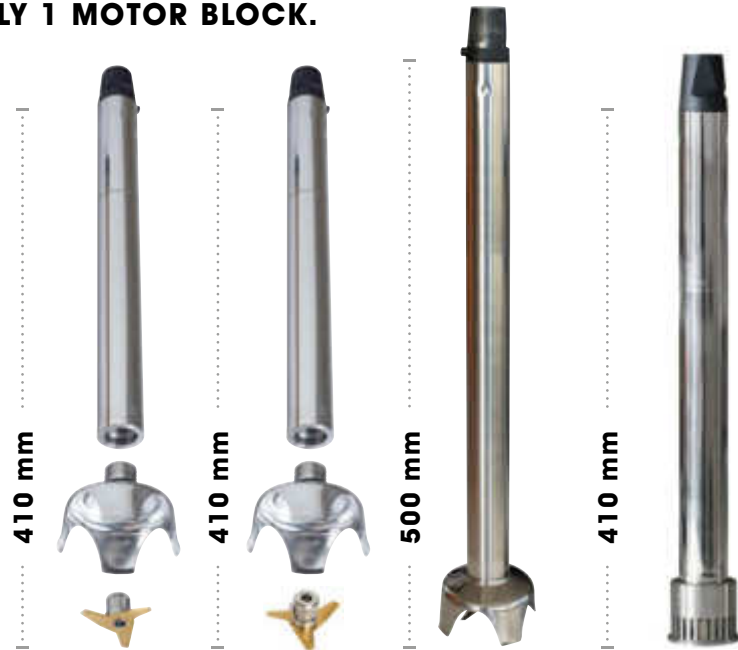
Accessories available separately.

**ENHANCED VERSATILITY!  
UNTIL 10 ATTACHMENTS FOR ONLY 1 MOTOR BLOCK.**



**BM Master**

Reference	AC001
Output	600 W



**M 410.H**

Reference AC002.H

**M 410.HC**

Reference AC002.HC Clip

**M 500**

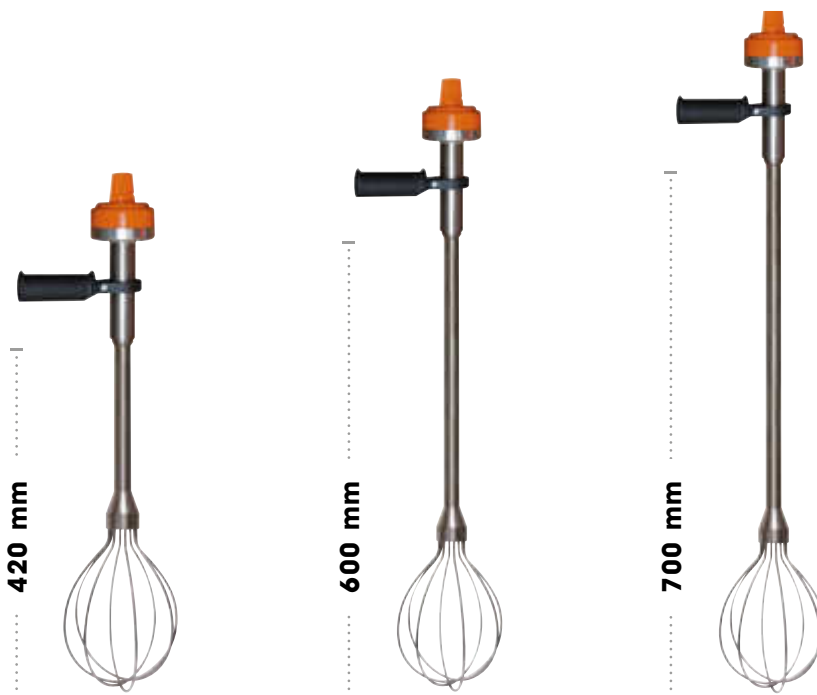
Reference AC500

**Blender Master**

Reference AC070

CONVENIENCE

Wall support included  
Réf. 0880



**FM420**

Reference AC202

**FM600**

Reference AC200

**FM700**

Reference AC201



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



MIXERS



BLENDER



WHISKS



FOODMILL  
RICER TOOL

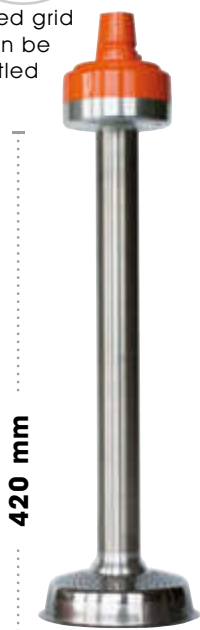


CUTTER



**Whisk Master**

Reference AC003



**Ricer tool Master**

AC004



**Cutter Bowl Master**

A selection of knives (standard or separated)

AC055

MASTER

**FOR YOUR COMFORT**  
Mixer hook support included for the detachable versions only.

Reference SM020



**SAY STOP TO MUSCULOSKETAL 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.

**CleanUp** System

**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.**



# NEW GENERATION



## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability :** Variable speed easily reachable.
- **Hygiene:** Completely detachable foot and bell without tools. Tube and bell 100% stainless steel for easy cleaning.
- **Comfort:** Easy use thanks to its support.
- **Safety:** Unlocking safety feature.
- **Output:** New motorization for a better output.



PROFESSIONAL  
SERIES

**SMX**

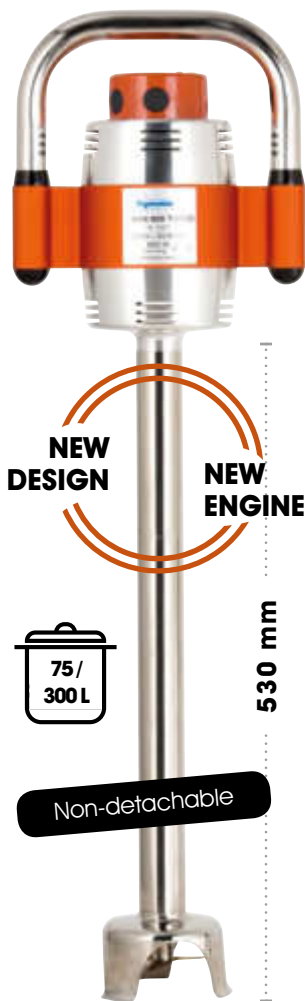
NON DETACHABLE /  
DETACHABLE EQUIPMENT

**850 / 1000 W**

**75 / 300 L**

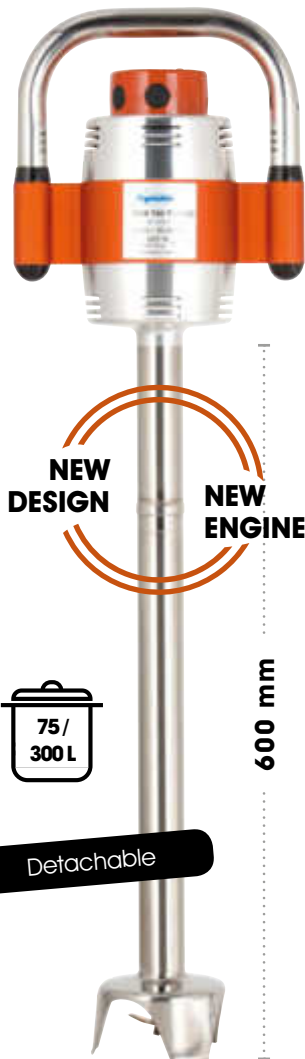
## SMX SERIES

Special collective kitchens  
and intensive use.



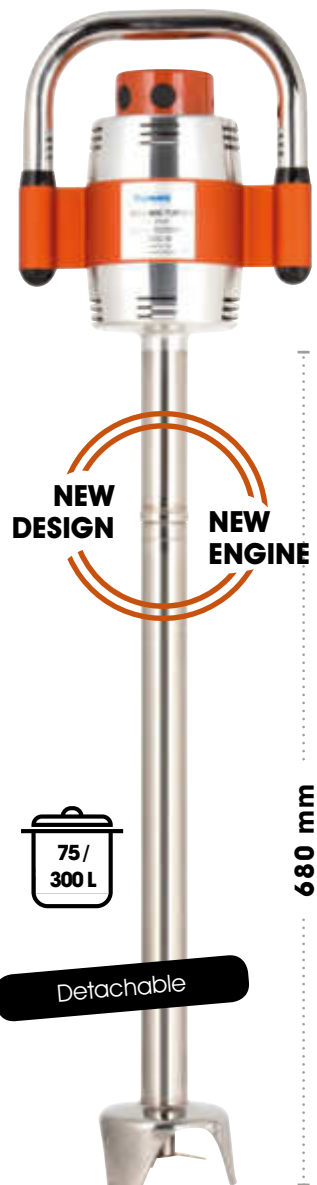
### SMX 600 Turbo

Reference	MX002
Knife	3 Blades
Output	850 W
Total length	800 mm
Shaft length	530 mm
Diameter	125 mm
Weight / Packaged	6,1 Kg / 7,7 Kg
Speed R.P.M.	11 000



### SMX 700 Turbo

Reference	MX040
Knife	3 Blades
Output	925 W
Total length	870 mm
Shaft length	600 mm
Diameter	125 mm
Weight / Packaged	6,5 Kg / 8,0 Kg
Speed R.P.M.	11 000



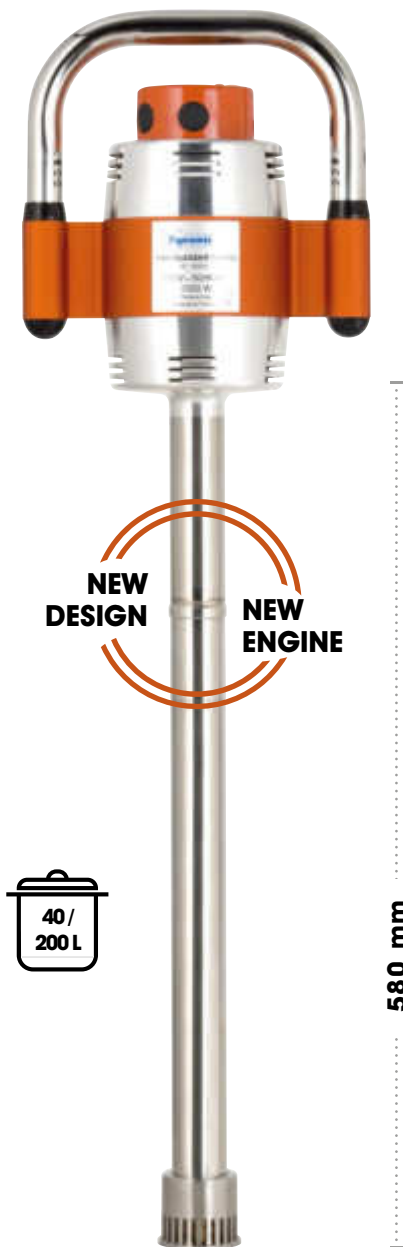
### SMX 800 Turbo

Reference	MX001
Knife	3 Blades
Output	1000 W
Total length	960 mm
Shaft length	680 mm
Diameter	125 mm
Weight / Packaged	6,7 Kg / 8,2 Kg
Speed R.P.M.	11 000

SMX - PP

COMPLIANT WITH STANDARDS





### SMX Blender Turbo

Reference	MX125
Hammer	3 Blades
Output	1000 W
Total length	860 mm
Shaft length	580 mm
Diameter	125 mm
Weight / Packaged	6,7 Kg / 8,2 Kg
Speed R.P.M.	11 000



### BM SMX

Reference	AC052
Output	1000 W



### Blender SMX

Reference	AC072
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### FOR YOUR COMFORT

**SAY STOP TO MUSCULOSKETAL 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.

**Mixer hook support included for the detachable versions.**  
Reference SM020



### CONVENIENCE

**Wall support included**  
Réf. 089959



### PAN SUPPORT BRACKETS

For your safety and your confort.

#### Pan support brackets

Description	Reference
07 - SM 4 - 400mm - 1,9Kg	SM001
07 - SM 6 - 600 mm - 2,3Kg	SM002
07 - SM 8 - 800 mm - 2,6Kg	SM003
07 - SM 10 - 1000mm - 2,8Kg	SM004
07 - SM 12 - 1200mm - 3,2Kg	SM005
08 - SA - 55mm* - 0,7Kg	SM006

\* Maximum diameter of the pot.

PROFESSIONAL SERIES  
**RICER TOOL**

NON DETACHABLE /  
 DETACHABLE EQUIPMENT  
**650 W**

Accessories available separately.



520 mm

**PP520**

Reference	PP001
Output	650 W
Total length	870 mm
Weight / Packaged	4,9 Kg / 5,9 Kg
Speed R.P.M.	500



Variable speed



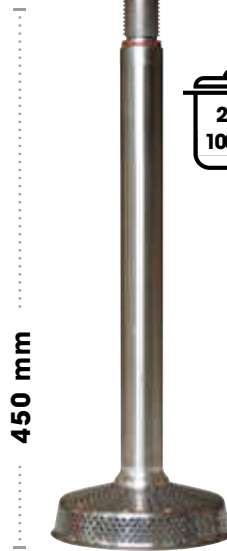
Stainless steel perforated grid and blade can be easily dismantled for cleaning.

Supplied with support handle



**BM PP**

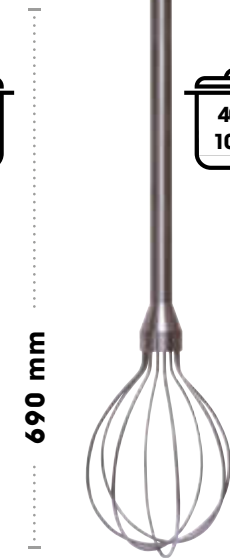
Reference	AC221
Output	650 W



450 mm

**Ricer tool PP**

Reference	AC220
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690 mm

**FM PP**

Reference	AC208
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CONVENIENCE

Wall support included  
 Réf. 0881



SMX - PP



**NEW  
SERIES**

## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Variable speed easily reachable. Say stop to musculoskeletal disorders with this new range carefully designed for collective kitchens and intensive use.
- **Hygiene:** 100% detachable foot without any special tool. Both tube and bell in stainless steel for easy cleaning. It complies with the HACCP requirements.
- **Comfort:** Easy use thanks to their suitable dimensions.
- **Safety:** Unlocking safety feature.
- **Output:** New motorization for a better output.



PROFESSIONAL  
SERIES

# SPECIAL BRATT PANS

SERIES MASTER

DETACHABLE EQUIPMENT

**600 W**

**40 / 100 L**

**ESPECIALLY DESIGNED FOR MIXING IN  
LOW HEIGHT CONTAINER WITH LARGE  
CAPACITY.**

**NEW  
PRODUCT**



Variable  
speed

**NEW  
PRODUCT**



### M300 CC Master

Reference AC260

### Blender CC Master

Reference AC265



300 mm

### MASTER DMX 300 CC

Reference	MX160
Knife	3 Blades
Output	600 W
Total length	628 mm
Shaft length	300 mm
Diameter	122 mm
Weight / Packaged	3,7 Kg / 4,2 Kg
Speed R.P.M.	3 000 / 10 500



300 mm

### MASTER DMX 300 CC Blender

Reference	MX165
Hammer	3 Blades
Output	600 W
Total length	628 mm
Shaft length	300 mm
Diameter	122 mm
Weight / Packaged	4,0 Kg / 4,5 Kg
Speed R.P.M.	3 000 / 10 500

BRATT PANS



### CONVENIENCE

Wall support included  
Réf. 0880



COMPLIANT WITH STANDARDS



**NEW  
SERIES**



PROFESSIONAL  
SERIES

# SPECIAL BRATT PANS

SERIES SMX

DETACHABLE EQUIPMENT  
**1000 W**  
**75 / 300 L**

**ESPECIALLY DESIGNED FOR MIXING IN  
LOW HEIGHT CONTAINER WITH LARGE  
CAPACITY.**

**NEW  
PRODUCTS**



### M300 CC SMX

Reference AC250

### Blender CC SMX

Reference AC255

### SMX 300 CC

Reference	MX150
Knife	3 Blades
Output	1000 W
Total length	609 mm
Shaft length	300 mm
Diameter	236 mm
Weight / Packaged	5,9 Kg / 7,4 Kg
Speed R.P.M.	11 000

### SMX 300 CC Blender

Reference	MX155
Hammer	3 Blades
Output	1000 W
Total length	609 mm
Shaft length	300 mm
Diameter	300 mm
Weight / Packaged	6,1 Kg / 7,6 Kg
Speed R.P.M.	11 000

BRATT PANS



COMPLIANT WITH STANDARDS





## ADVANTAGES

- **Comfort:** Enhanced maneuverability thanks to the brake wheels.
- **Versatility:** Various accessories.
- **Usability:** Easy storage.
- **Hygiene:** 100% stainless steel for easy cleaning.
- **Performance:** Powerful motor of 2,2 KW.



PROFESSIONAL  
SERIES

**GIGAMIX**

**2,2 KW**  
**100 / 300 L**



**INTENSIVE USE**  
**SPECIAL COLLECTIVE KITCHENS**

**Standard, removable or lowered version.**  
For heavy-duty mixing!



**Variable  
speed control**  
**800 / 4000 R.P.M.**  
**optional**

Reference TB010

COMPLIANT WITH STANDARD

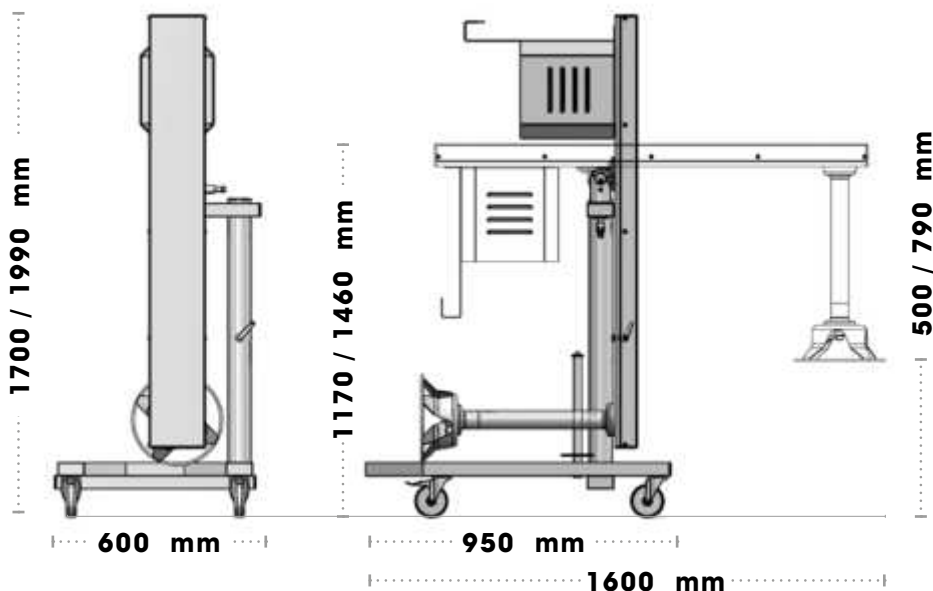


**Gigamix 460-500**

**Gigamix 460-500 V.V**  
**Variable speed included**

Reference	TB001	TB002
Mixer attachment only	570 mm	570 mm
Diameter of mixer head	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tri-phased, 50Hz	400 V, tri-phased, 50Hz
Power Output	2,2 Kw	2,2 Kw

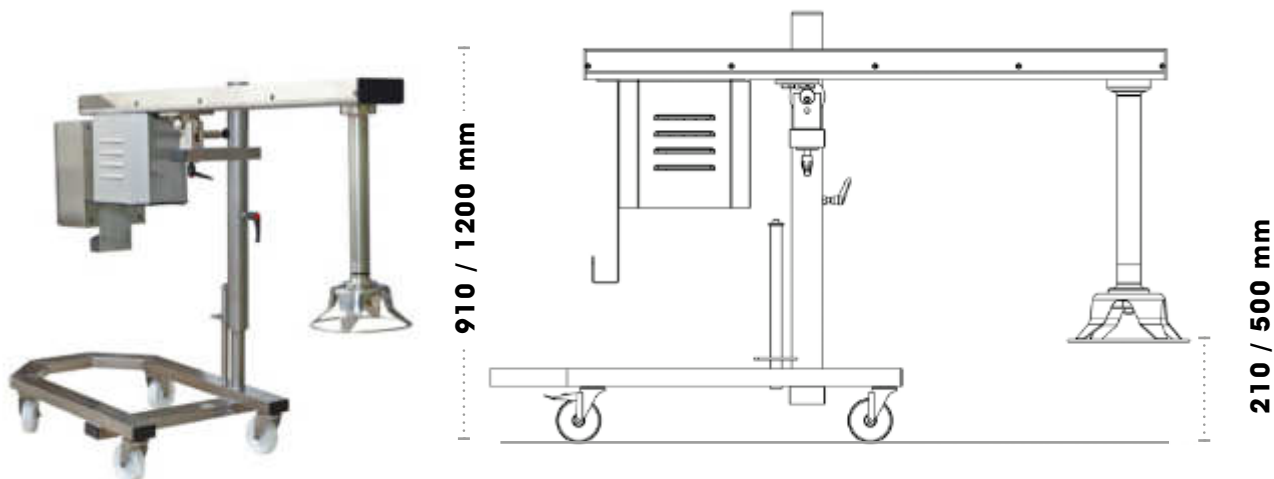
\* Other voltages on request



GIGAMIX

# PROFESSIONAL SERIES GIGAMIX

## Lowered version



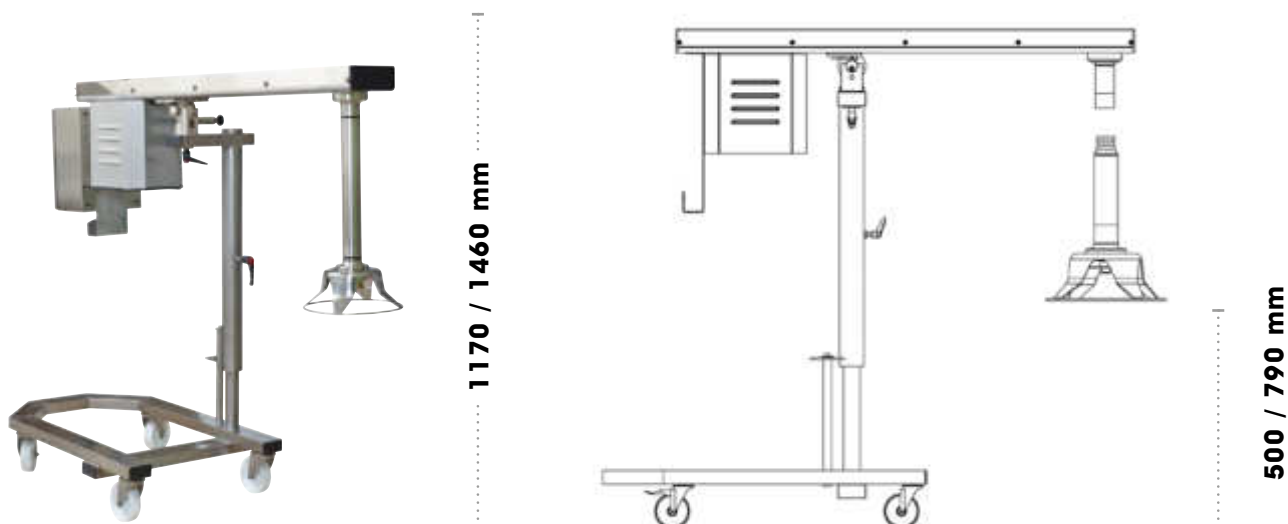
### Gigamix 460-210

### Gigamix 460-210 V.V Variable speed included

Reference	TB005	TB006
Mixer attachment only	570 mm	570 mm
Diameter of mixer head	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tri-phased, 50Hz	400 V, tri-phased, 50Hz
Power Output	2,2 Kw	2,2 Kw

\* Other voltages on request

## Removable version



### Gigamix DMX

### Gigamix DMX V.V Variable speed included

Reference	TB008	TB009
Mixer attachment only	570 mm	570 mm
Diameter of mixer head	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tri-phased, 50Hz	400 V, tri-phased, 50Hz
Power Output	2,2 Kw	2,2 Kw

\* Other voltages on request



# PROFESSIONAL SERIES GIGAMIX

## Blender version

### Gigamix Blender

### Gigamix Blender V.V Variable speed included

Reference	TB020	TB021
Mixer attachment only	570 mm	570 mm
Diameter of mixer head	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tri-phased, 50Hz	400 V, tri-phased, 50Hz
Power Output	2,2 Kw	2,2 Kw

\* Other voltages on request

## THE ACCESSORIES

Accessories available separately.



Option

### Mixer attachment Gigamix

### Whip Gigamix Variable speed compulsory

### Blender Gigamix

### Dyna pump Gigamix Adaptable on Blender tool.

### Gun Gigamix

### Variable Speed installed in our premises only

Reference

TB012

TB003

TB004

TB030

TB040

TB010



## EMPTY YOUR POTS IN A FEW MINUTES!

### DYNA PUMP

With its innovative process, the DYNAMIC transfer pump is perfectly adapted to the GIGAMIX blender attachment and allows to transfer quickly and effortlessly the mixed preparation into packaging area or to empty the pot.

#### ADVANTAGES :

- **Minimum investment:** this simple accessory allows an easy and fast transfer of the preparation.
- **Comfort:** Working comfort: the pump contributes to the prevention of the Musculoskeletal Disorders.
- **Versatility:** The Dyna pump is supplied with a 2, 50 m tube length (other dimensions available on request).
- **Hygiene :** Fully removable and dishwasher proof.





## ADVANTAGES



- **Hygiene:** Antibacterial incorporated, complies with the HACCP requirements.
- **Comfort:** 100% watertight to avoid the water effusion.
- **Performance:** Intensive use.
- **Robustness:** Gear with a stainless steel pin incorporated.



PROFESSIONAL  
SERIES

# SALAD SPINNER

MANUAL  
& ELECTRIC  
10 / 20 L



## ALWAYS ASK FOR THE ORIGINAL

Antibacterial incorporated

10 L

420 mm



500 mm

20 L



200 W

20 L

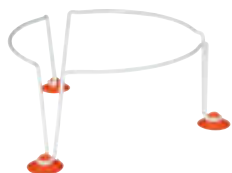
630 mm



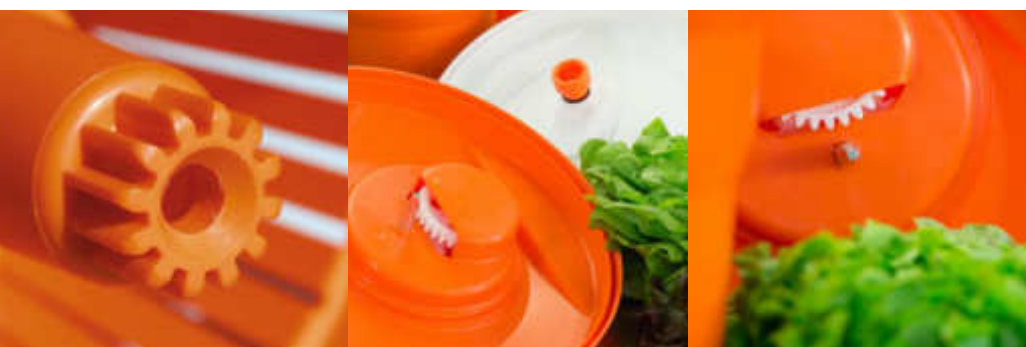
	<b>E10 Manual</b>	<b>E20 Manual</b>	<b>E20 SC Manual</b>	<b>EM98 Electric</b>
Reference	E001	E002	E004	E003
Diameter	330 mm	430 mm	430 mm	430 mm
Total height	420 mm	500 mm	500 mm	630 mm
Output	-	-	-	200 W
Speed R.P.M.	-	-	-	500
Recommended for	2 - 3 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads
Weight / Packaged	2,4 Kg / 3,0 Kg	3,6 Kg / 4,8 Kg	3,6 Kg / 4,8 Kg	8,3 Kg / 10 Kg



Base with suction pads  
For increased stability.



Description	Reference
Stabilising base E20 & E20 SC	AC019
Set of gears for both E10 - E20	2815.1
Set of gears E20 SC	2815.2



COMPLIANT WITH STANDARDS



SALAD SPINNER



## ADVANTAGES

- **Fast:** Quick installation.
- **Performance:** Quality and efficient dicing.
- **Hygiene:** Easy to clean.
- **Comfort:** Easy transport and storage.
- **Versatility:** Specific tools to allow different cuts.
- **Safety:** No direct contact with the blade.



MANUAL  
SERIES  
**FOOD  
CUTTER**

**30 / 50 KG/H**

PRÉPARATION OF DICES,  
SLICES, STICKS.



# DYNACUBE



**Dynacube +  
grids 7x7 mm  
+ with pusher**

Reference CL005

**Dynacube +  
grids 8,5x8,5 mm  
+ with pusher**

Reference CL003

**Dynacube +  
grids 10x10 mm  
+ with pusher**

Reference CL006

**Dynacube +  
grids 14x14 mm  
+ with pusher**

Reference CL008

**Dynacube +  
grids 17x17 mm  
+ with pusher**

Reference CL009

Reference

Diameter

400 mm

Total height

330 mm

Weight / Packaged

3,1 / 4,4 Kg

**Kit grids  
7x7 mm  
+ with pusher**

Reference AC060

**Kit grids  
8,5x8,5 mm  
+ with pusher**

Reference AC061

**Kit grids  
10x10 mm  
+ with pusher**

Reference AC062

**Kit grids  
14x14 mm  
+ with pusher**

Reference AC063

**Kit grids  
17x17 mm  
+ with pusher**

Reference AC064

Reference



## OPERATING ADVICES



Food which needs to be diced is inserted into the feeder. 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, unclatch 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.

COMPLIANT WITH STANDARD



MANUAL  
SERIES  
**FOOD  
CUTTER**

**30 / 50 KG/H**



# DYNACOUPE



Dynacoupe	w/o disc	Dynacoupe + 2 discs
Reference	CL001	CL002
Diameter	370 mm	370 mm
Total height	260 mm	260 mm
Slicing disc		thickness 3 mm
Shredding disc		holes ø 3 mm
Weight / Packaged	2,1 / 2,8 Kg	2,1 / 2,8 Kg



## Slicing disc

Description	Reference
Ø 220 mm / Slice 1,5 mm	AC015
Ø 220 mm / Slice 2 mm	AC012
Ø 220 mm / Slice 3mm	AC013
Ø 220 mm / Slice 5 mm	AC014

## Shredding disc

Description	Reference
Ø 220 mm / Holes 2 mm	AC020
Ø 220 mm / Holes 3 mm	AC021
Ø 220 mm / Holes 4 mm	AC022
A 6-disc-capacity storage rack	AC025

## OPERATING ADVICES



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 insert 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.



# MISCELLANEOUS

## DYNAJUICER



### Dynajuicer-citrus juicer

Reference	PA001
Diameter	ø 220 mm
Total height	330 mm
Output	200 W
Speed R.P.M.	1500
Weight	3,7 Kg



## FMA 91/FMA 90

### Manual Whisk FMA 90    Manual Whisk FMA 91

Reference	AC210	AC211
Length	1200 mm	1000 mm
Capacity	20 / 200 L	20 / 200 L
Weight	1,1 Kg	1,1 Kg



1000 / 1200 mm

## CF 2000

### Food cutter / cheese cutter

Reference	CL004
Total length	940 mm
Total height	560 mm
Plate	450 x 290 mm
Space between posts	320 mm
Space under blade	190 mm
Weight	8,3 Kg



COMPLIANT WITH STANDARD



# MARKETING ITEMS

## PACKAGING

The packaging is also part of the Dynamic product merchandising. Packaging is a powerful method of recognising the brand and identifying the products.



## DISPLAY RACK

A practical and great way to visually display Dynamic products (please contact us for more information).



## THE ESSENTIAL CHOICE



**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.



**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'Equipe-  
ment des Grandes Cuisines)

## 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.



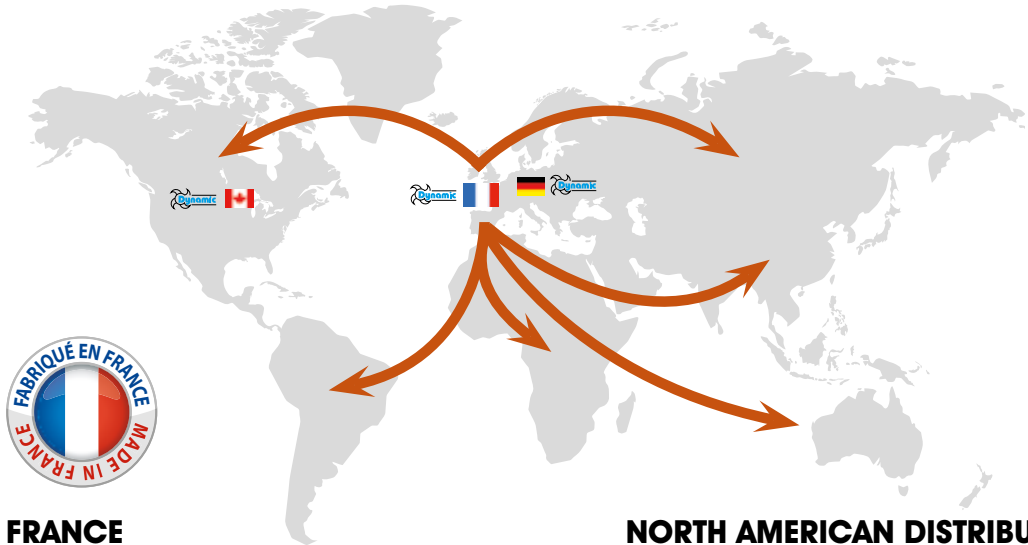
## All our products are equipped with:

- Double insulation
- EU approved
- Safety switch
- Variable speed control: standard or option
- Power cord + plug: Length. 3m / 10ft.
- Products available in other voltages on request: 110-120 V or 220-240 V - 50-60 Hz

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

# AN INTERNATIONAL DISTRIBUTION NETWORK

PRESENT IN MORE THAN 120 COUNTRIES



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e-mail : [contact@dynamicmixers.com](mailto:contact@dynamicmixers.com)  
[www.dynamicmixers.com](http://www.dynamicmixers.com)

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[www.dynamic-professional.de](http://www.dynamic-professional.de)

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e-mail : [info@dynamicmixers.com](mailto:info@dynamicmixers.com)

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1320 route 9 # 1352 - Champlain, NY - 12919  
web : [dynamicmixersusa.com](http://dynamicmixersusa.com)

### CANADA Montreal, Quebec

3227 Boul. pitfield - H4S-1H3  
web : [dynamicmixers.ca](http://dynamicmixers.ca)

## GENERAL SALES TERMS AND CONDITIONS *(Applicable to January 1<sup>st</sup> 2017)*

### 1 - GENERAL TERMS

In the absence of a special written agreement, all purchase orders imply the full and legal acceptance of these terms and conditions by the customer, notwithstanding any terms to the contrary that may feature in the customer's general purchase terms and conditions.

### 2 - ORDERS - QUOTES

Order only become final after written or tacit acceptance by DYNAMIC, hereafter referred to as "the Company". If a quote is provided, the order only becomes final after the quote is returned signed to the Company by letter, fax or any other means of transmission, within eight days of the quote being issued. Any changes to the order or the quote must be the subject of a written agreement between the Company and the customer.

### 3 - LEAD TIMES

Deliveries are made depending on supply and transport availability in the order in which the orders arrive, and according to the indications provided by the Company in its acceptance. The Company is authorised to make total or partial deliveries. Lead times are given for information and are not binding on the Company, especially in the event of force majeure or acts of God. No late delivery may entitle to the application of penalties or the payment of compensation, or deduction from the price or the cancellation of the order. In all cases, a customer shall only receive delivery if their situation relative to the Company is in order.

### 4 - DELIVERIES

Prices are given excluding VAT, ex factory, packaging included. Unless there is a special indication in the order or the accepted quote, all orders are shipped with transport costs added. At the costs for express delivery are fully payable by the customer who requests this service. The goods become the property of the customer when they leave the Company shop floor, on condition of the application of the ownership clause below. Consequently all transport, customs, insurance and handling operations are at the customer's expense and at their risks and perils. The customer must make sure the delivery is compliant and check for possible damage and missing items and, where applicable, issue the necessary reserves to the relevant organisations and transporters by registered letter with acknowledgement of receipt within 72 hours. The customer shall notify the Company of this.

### 5 - RETURNS

Any product returns must be the subject of a prior formal agreement between the Company and the customer. If accepted, 10% will be deducted for costs. Special orders cannot be returned.

### 6 - WARRANTY

The Company is bound to deliver goods that are compliant with the contract and shall respond to compliance faults that are found on delivery. To be compliant with the contract, the goods must:

- Be fit for the purpose expected of a similar item and, where applicable, correspond to the description given by the Company and have the properties that the Company presented to the customer in the form of a sample or model;
- Have the characteristics that a customer may legitimately expect considering the claims made by the Company, especially in advertising;
- Or have the characteristics mutually defined between the parties;
- Or be fit for any special purpose sought by the customer, made known to the Company and accepted by the Company;

Electric appliances have a one year manufacturing defect warranty starting from the purchase date. The warranty covers all parts and labour. The warranty covers the replacement of any defective parts but does not cover damage from dropping or impacts, damage caused by improper use, incorrect connection to the power supply, or the failure to follow the usage conditions described in the instructions.

### 7 - PRICE

The prices and information featuring in the catalogues or other Company printed advertising material are only binding on the Company, which reserves the right to make any changes to the sizes, materials or weights of the products presented or described, without any duty to modify products previously delivered or of which the order is ongoing. Goods are invoiced on the basis of the price applicable at the time of the order. Payments are made to the Company headquarters. Unless special terms are agreed, orders are payable in full on shipment of the goods. A discount of 0.5% per full month, generating a proportional reduction in VAT, shall be granted on the total amount excluding VAT in the event of early payment. Any other terms of payment must be the subject of a prior agreement. On failure to pay on the contractual due date,

late payment penalties equal to 3 times the legal interest rate shall be due automatically and without notice, starting from the 1st day late. Furthermore, a fixed compensation for debt recovery costs of 40 euros shall be due automatically and without notice. If the debt recovery costs are higher than this amount, additional compensation shall be due on presentation of proof. The Company may also suspend any further deliveries.

### 8 - OWNERSHIP

The Company retains full ownership of the sold goods until full payment by the customer. However, the risks of loss, theft or deterioration of the goods are exclusively borne by the customer as soon as the goods are made available to them. The failure to pay a term may lead to a claim for existing goods.

### 9 - COPYRIGHT

The drawings, models, plans and quotes, and more generally all types of document issued by the Company carry the exclusive copyright of the Company; they may not be communicated or performed without its written authorisation. They must be returned on request by the Company.

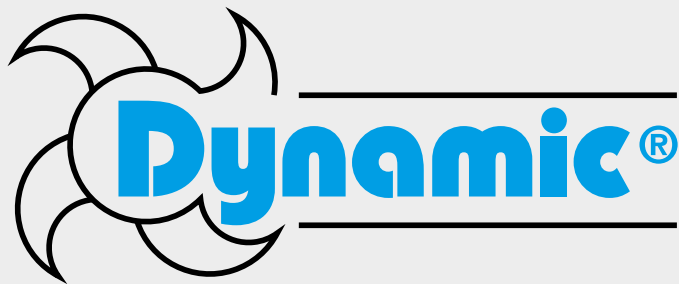
### 10 - RENOUNCEMENT

No late delivery, omission or any tolerance by the Company in the exercise of one of its rights resulting from this agreement shall be construed as a renouncement by the Company to the exercise of that right.

### 11 - JURISDICTION

In the event of a dispute, the Company and the customer in question shall undertake arbitration out of court by a single arbitrator, chosen mutually or, failing this, appointed on request from the most diligent party by the President of the Roche-sur-Yon commercial court.

The parties renounce all right of appeal against the decision of the arbitrator which shall be final, and undertake to obey the decision without proceedings or exequatur.



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for any additional information

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THE ORIGINAL!  
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