



PROFESSIONAL
SERIES
2018



THE ORIGINAL!
www.dynamicmixers.com





DYNAMIC PROFESSIONAL SERIES 2018

Since creating the commercial 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 producer of commercial mixers, DYNAMIC is also the manual salad spinners creator and offers a large range of manual food cutters.

100% French manufacturer, we have total control over 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 and food preparation market.

OUR RECIPES
ARE AVAILABLE ON
www.dynamicmixers.com

2018 INNOVATIONS

NEW TOOL IN THE GIGAMIX RANGE

**NEW
PRODUCT**



The RICER attachment completes the GIGAMIX range of accessories.

The GIGAMIX ricer attachment is especially designed for high volume preparations in collective and catering kitchens. It provides easy mashing from 50 to 150kg of cooked potatoes all at once and directly in the cooking pot.

This accessory is ideal to make perfect carrots, celeries, cauliflowers and broccolis purées.

The variable speed control option is mandatory to use this tool.

AVAILABLE 1ST QUARTER 2018

FOCUS

Say stop to musculoskeletal disorders.

BRATT PANS MIXER ATTACHMENTS

Specially designed for mixing in low level containers of large capacity. These shorter mixer shaft attachments complete the accessories of the Master and SMX ranges.

Designed to prevent any muscular discomfort by using shorter 30cm mixer attachments, these allow easier handling and improve working comfort.

DYNAMIC EXCLUSIVE



M300 CC Master



Blender CC Master



M300 CC SMX



Blender CC SMX

OUR SERIES 2018



DISCOVER
OUR SERIES IN VIDEOS

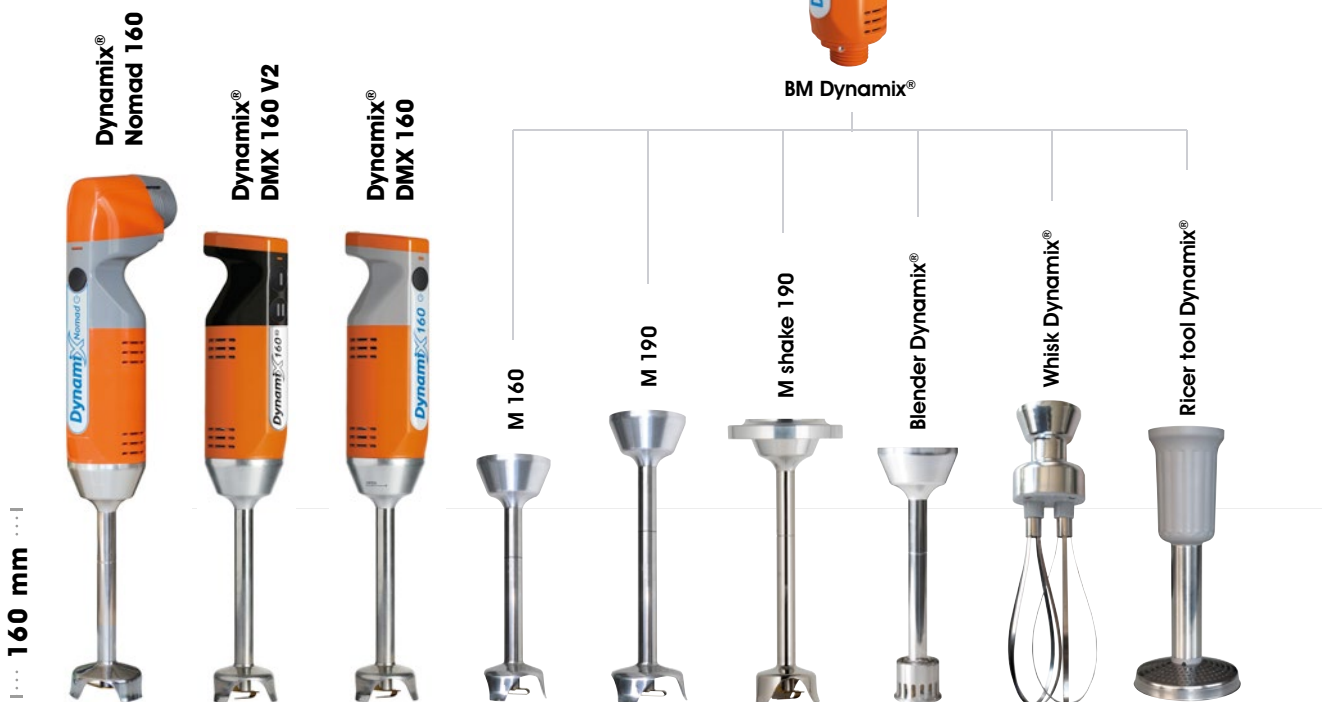
DYNAMIX® SERIES

PAGE 8



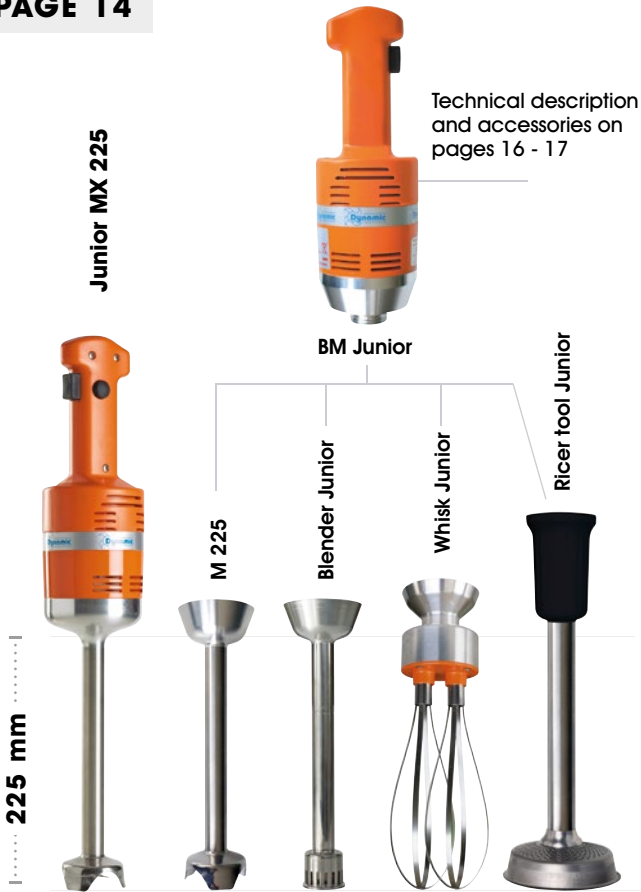
Technical description and
accessories on pages 12 - 13

BM Dynamix®



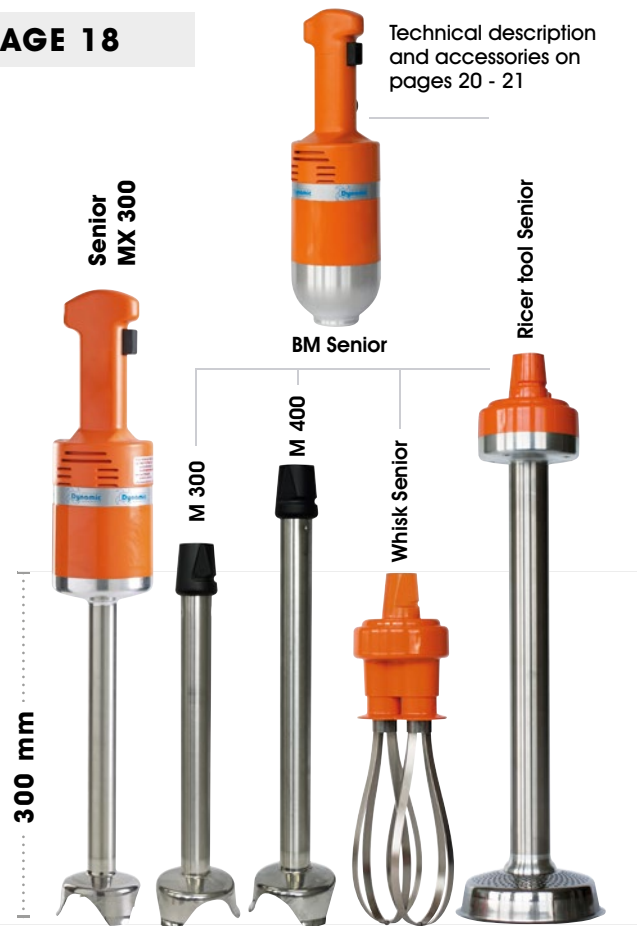
JUNIOR SERIES

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SENIOR SERIES

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MASTER SERIES

PAGE 22



SMX SERIES

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OUR SUPPORTS

PAGE 32



Pan support brackets
 Technical description and accessories on page 33

**PORTAMIX
 Master Series**

**SERVOMIX
 Master and SMX Series**

GIGAMIX SERIES

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Gigamix Standard



Gigamix Lowered



Gigamix Removable

Technical description and accessories on page 37

SALAD SPINNER SERIES

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Technical description and accessories on page 39

MANUAL SERIES

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Dynacube

Technical description and accessories on page 41

MISCELLANEOUS

PAGE 42



Dynajuicer

FMA



ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Two speeds or variable speed easily switchable.
- **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 accessory.



PROFESSIONAL
SERIES

DYNAMIX®

DETACHABLE EQUIPMENT
220W / 250W
1 / 8 L



Delivered with a charger and Lithium-ion battery. (Charging time 45 minutes)



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

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



OPERATING TIME 25 MINUTES

COMPLIANT WITH STANDARDS



* Accessories (except blender Dynamix) available separately.

PROFESSIONAL
SERIES

DYNAMIX®

DETACHABLE EQUIPMENT
220W / 250W
1 / 8 L

DynamiX® V2

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

Available in 3 colors

Orange color in standard.



DynamiX® 160 V2
Orange / Black

Reference MX055

Red / Black

Reference MX056

White / Black

Reference MX057

DynamiX® 190 V2

Orange / Black

Reference MX095

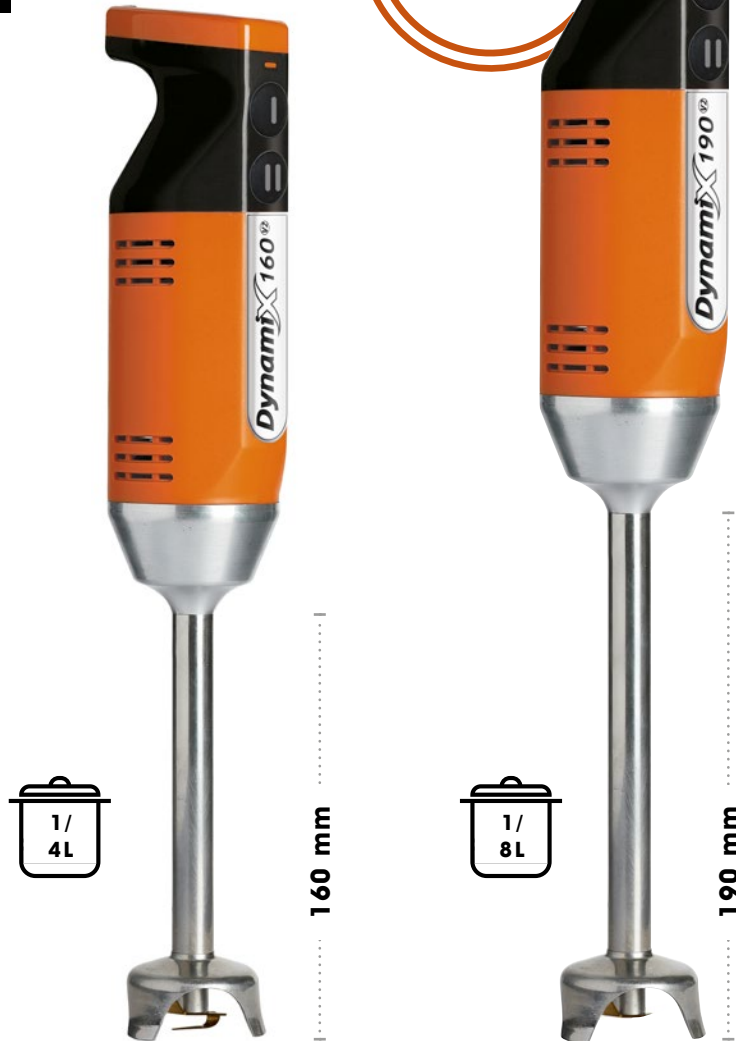
Red / Black

Reference MX096

White / Black

Reference MX097

**TWO
SPEEDS**



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.**

DYNAMIX



Variable
speed



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	Star-shaped
Output	220 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



MIXERS



BLENDER



WHISKS



FOODMILL
RICER TOOL



CUTTER

Accessories available separately.



Variable speed



BM Dynamix®

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



M160

M190

M Shake 190

Adaptable with the graduated bowl AC510

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
Mixer head 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®
Suitable induction**

Support Dynamix®

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

AC510

AC513

SM030

PACKS



Variable
speed

Dynamix® Combi 160

Reference	MF052
1 Motor block	220 W
1 Mixer tool	160 mm
Knife	4 Blades
1 Whisk tool	185 mm



Variable
speed

Dynamix® Trio 160

Reference	MF050
1 Motor block	220 W
1 Mixer tool	160 mm
Knife	4 Blades
1 Whisk tool	185 mm
1 Ricer tool	126 mm





ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel attachment.
- **Usability:** Variable speed easily switchable.
- **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

MONOBLOCK
EQUIPMENT
270 W
1 / 25 L

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

Junior MX 225

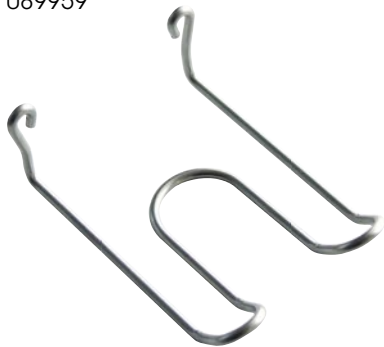
Reference	MX020
Knife	2 Blades
Output	270 W
Total length	505 mm
Shaft length	225 mm
Diameter	94 mm
Weight / Packaged	1,7 Kg / 2 Kg
Speed R.P.M.	12 000

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




Variable
speed

COMPLIANT WITH STANDARDS



PROFESSIONAL SERIES JUNIOR

ACCESSORIES

Accessories available separately.



BM Junior

Reference	AC100
Output	270 W

M225

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

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 Mixer tool	225 mm
standard Knife	2 Blades



Junior Combi 225

Reference	MX022
1 motor block	270 W
1 Mixer tool	225 mm
standard Knife	2 Blades
1 Whisk tool	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

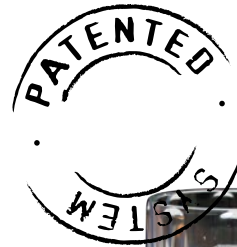
EXCLUSIVE PRODUCT



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



Variable speed

Junior DMX 225 Blender

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





ADVANTAGES

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



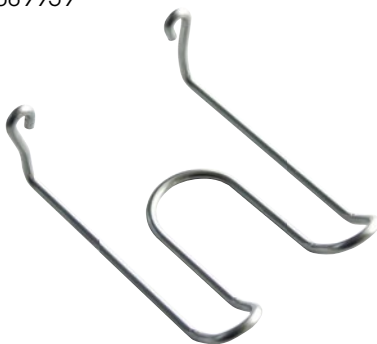
PROFESSIONAL
SERIES
SENIOR

-
MONOBLOCK
EQUIPMENT
350 W
20 / 40 L



CONVENIENCE

Wall support included
Ref. 089959



**AN EXCELLENT
CHOICE FOR
TRADITIONAL
AND COLLECTIVE
CATERING.**



Variable
speed
Optional

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

ACCESSORIES

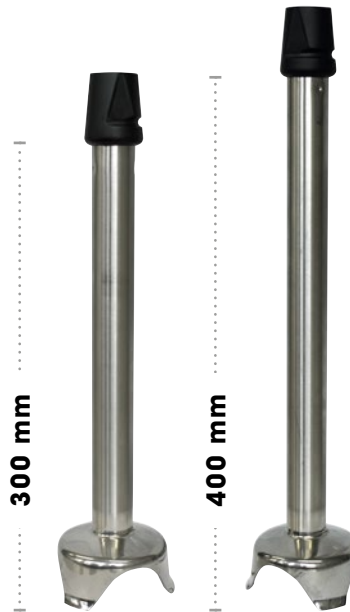
Accessories available separately.



Variable speed

BM Senior

Reference AC005
Output 350 W



300 mm

400 mm

M300

Reference AC006
Speed R.P.M. 2 800 / 9 500

M400

Reference AC016
Speed R.P.M. 2 800 / 9 500

Removable whisks for easy cleaning.

EXTRACTABLE WHISKS

205 mm



Whisk Senior

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



MIXERS



WHISKS



**FOODMILL
RICER TOOL**

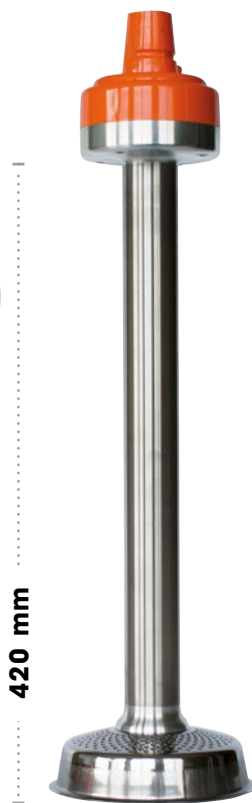


CUTTER

EXCLUSIVE PRODUCT



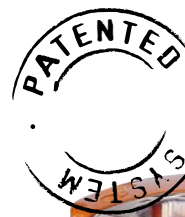
Stainless steel perforated grid and blade can easily be dismantled for cleaning.



420 mm

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



Variable speed

Senior DMX 300

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



Variable speed

Senior Combi 300

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

SENIOR

CONVENIENCE

Wall support included

Ref. 0880



EASY MAINTENANCE

Easily detachable without any special tool.

Reinforced seal (attached double lip), specially coated shafts with anti-oxidation (anodising) for perfect hygiene.



Precise alignment of motor block and mixer tool requires only a 1/4 of a turn to be securely attached



NEW GENERATION



ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Variable speed easily switchable.
- **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

MONOBLOCK
EQUIPMENT
600 W
40 / 100 L



OFFER UNRIVALLED VERSATILITY!



MASTER

COMPLIANT WITH STANDARDS



CONVENIENCE
Wall support included
Ref. 0881

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

PROFESSIONAL
SERIES
MASTER

MONOBLOCK
EQUIPMENT
600 W
40 / 100 L



**NEW MOTOR
TECHNOLOGY**



 Variable
speed
Optional

410 mm

**EXTRACTABLE
WHISKS**

Removable whisks
for easy cleaning.



 Variable
speed

245 mm

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
Length. Whisk	245 mm
Diameter	110 mm
Weight / Packaged	3,3 Kg / 3,7 Kg
Speed R.P.M.	300 / 900

DETACHABLE EQUIPMENT PACKS

NEW MOTOR TECHNOLOGY



Master DMX 410.H CleanUP System

Reference	MX003.H
1 motor block	600 W
1 Mixer tool	410 mm
Knife	3 Blades



Master DMX 410 Blender

Reference	MX120
1 motor block	600 W
1 Mixer tool	410 mm
Hammer	star-shaped



Master Combi 410.H CleanUP System

Reference	MF002.H
1 motor block	600 W
1 Mixer tool	410 mm
Knife	3 Blades
1 Whisk tool	245 mm



Master Trio 410.H CleanUP System

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

PROFESSIONAL SERIES MASTER

DETACHABLE EQUIPMENT ACCESSORIES

Accessories available separately.

**ENHANCED VERSATILITY!
USE UP TO 12 ATTACHMENTS WITH ONLY 1 MOTOR BLOCK.**

**NEW MOTOR
TECHNOLOGY**



Variable
speed



BM Master

Reference	AC001
Output	600 W



M 410.H

M 410.HC

M 500

Blender Master

Reference	AC002.H	AC002.HC	AC500	AC070
Speed R.P.M.	3 000 / 10 500	3 000 / 10 500	3 000 / 10 500	3 000 / 10 500

**EXTRACTABLE
WHISKS**

Removable whisks
for easy cleaning.



Whisk Master

Reference	AC003
Speed R.P.M.	300 / 900



Ricer tool Master

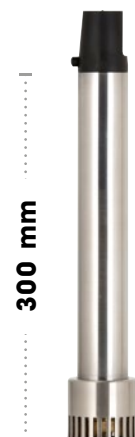
Reference	AC004
Speed R.P.M.	100 / 600

**EXCLUSIVE
PRODUCT**



M300 CC Master

Reference	AC260.HC
Speed R.P.M.	3 000 / 10 500



Blender CC Master

Reference	AC265
Speed R.P.M.	3 000 / 10 500



MIXERS



BLENDER



WHISKS



FOODMILL
RICER TOOL



CUTTER

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.



Bol Cutter Master

A selection of knives (standard or serrated)

AC055

400 / 1500

CONVENIENCE

Wall support included
Ref. 0880



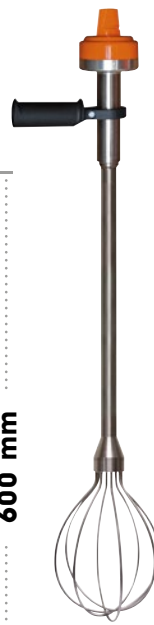
WHISKS



420 mm

FM420

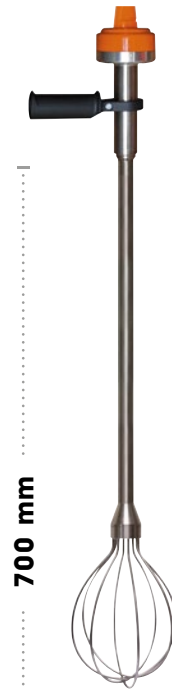
AC202



600 mm

FM600

AC200



700 mm

FM700

AC201

Reference

MASTER

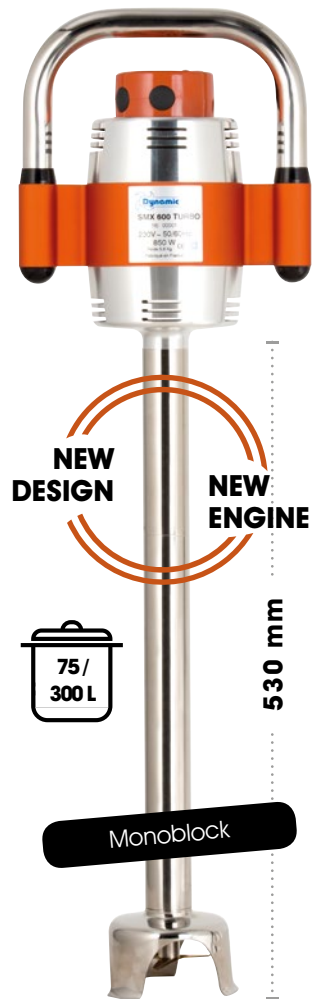
PROFESSIONAL
SERIES

SMX

MONOBLOCK /
DETACHABLE EQUIPMENT

850 / 1000 W
75 / 300 L

**NEW
GENERATION**



SMX 600 Turbo

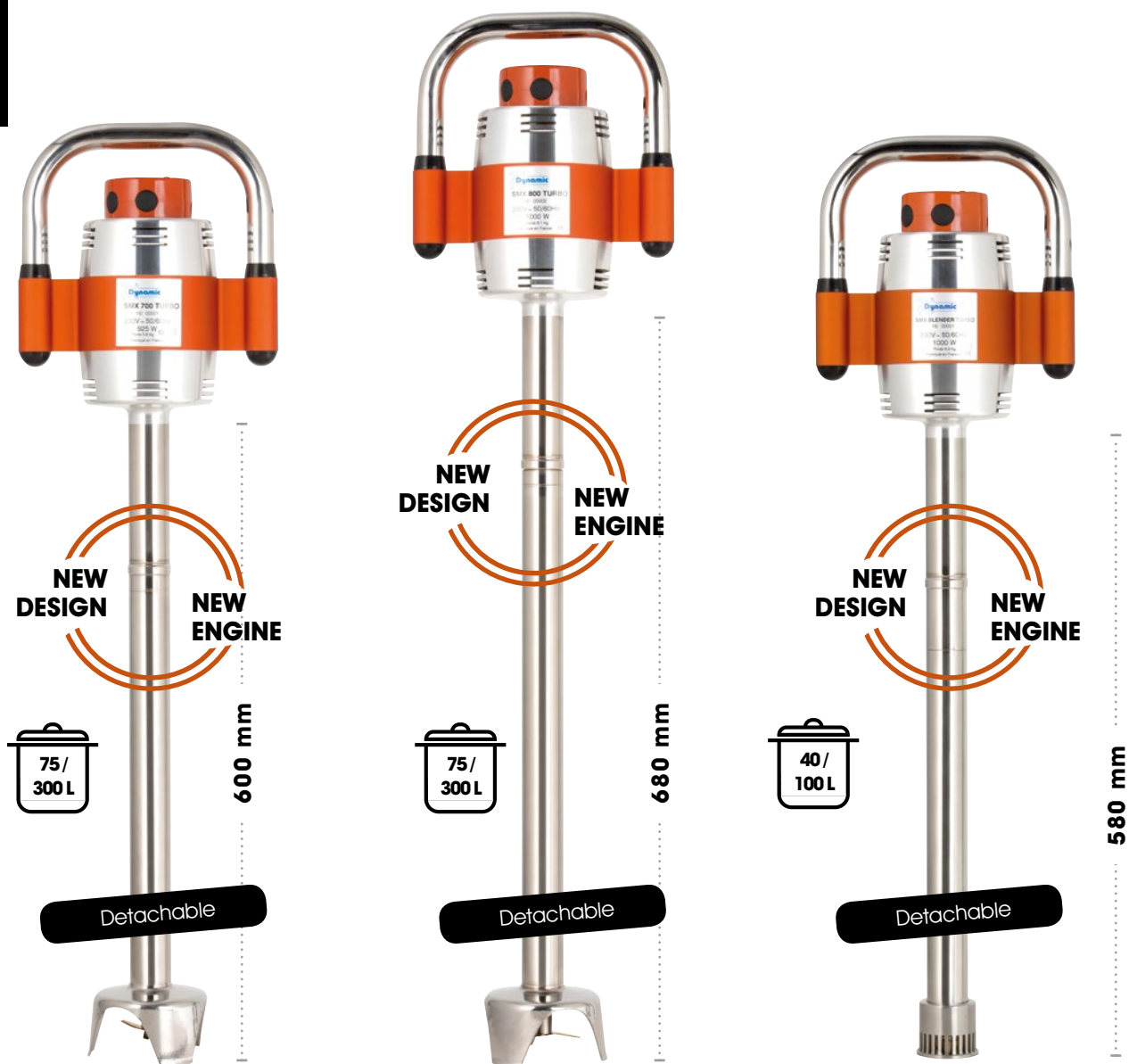
Reference	MX002T
Knife	3 Blades
Output	850 W
Total length	800 mm
Shaft length	530 mm
Diameter	125 mm
Weight / Packaged	6,1 Kg / 7,7 Kg
Speed R.P.M.	11 000

ADVANTAGES

- **Performance:** Special tool for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability :** Variable speed easily switchable.
- **Hygiene:** Completely removable 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.

SMX SERIES

Special production kitchens
and intensive use.



SMX 700 Turbo

Reference	MX040T
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	MX001T
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 Blender Turbo

Reference	MX125T
Hammer	star-shaped
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

SMX pp

COMPLIANT WITH STANDARDS



PROFESSIONAL SERIES SMX

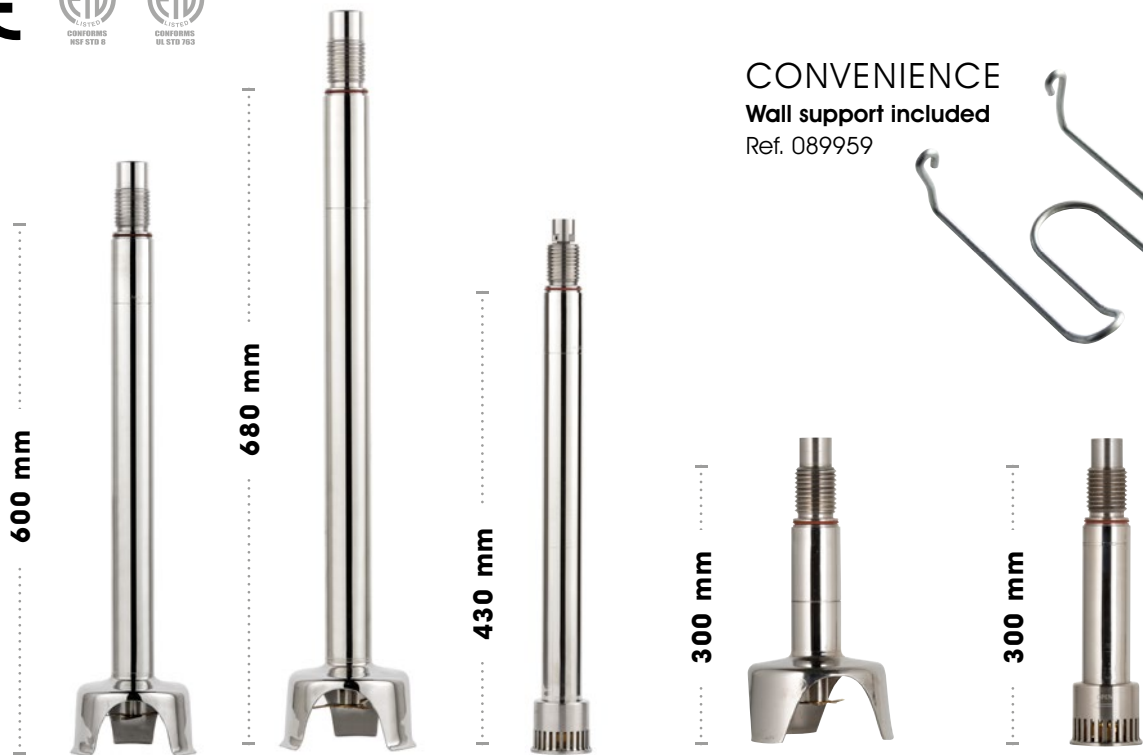
ACCESSORIES

Accessories available separately.



BM SMX Turbo

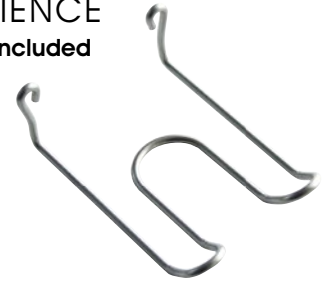
Reference	AC052T
Output	1000 W



CONVENIENCE

Wall support included

Ref. 089959



	Attachment 700 Turbo	Attachment 800 Turbo	Blender SMX Turbo	M300 CC SMX Turbo	Blender CC SMX Turbo
Reference	AC075T	AC076T	AC072T	AC250T	AC255T
Speed R.P.M.	11 000	11 000	11 000	11 000	11 000

PROFESSIONAL SERIES RICER TOOL

MONOBLOCK /
DETACHABLE EQUIPMENT
650 W

Accessories available separately.



520 mm



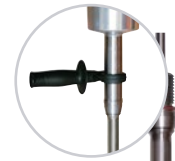
Variable speed



EXCLUSIVE PRODUCT

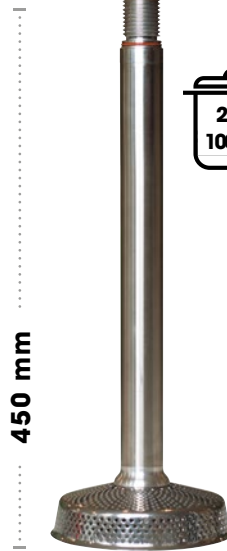
Stainless steel perforated grid and blade can easily be dismantled for cleaning.

Supplied with a supporting handle.



BM PP

Reference AC221
Output 650 W



450 mm

Ricer tool PP

Reference AC220



20 /
100 KG

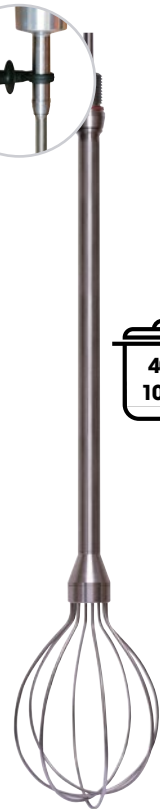
690 mm

FM PP

Reference AC208



40 /
100 L



PP520

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

CONVENIENCE

Wall support included
Ref. 0881



SMX PP

ACCESSORIES

OUR SUPPORTS

- MASTER SERIES

SMX SERIES



FOR YOUR SAFETY AND YOUR COMFORT

SAY STOP TO MUSCULOSKELETAL DISORDERS

with this hook allowing enhanced manoeuvrability of your large mixers. This hook support is placed directly on the rim of the pot.

The SM020 Mixer hook support is standardly supplied for each detachable version MASTER & SMX SERIES.

Ref. SM020



PAN SUPPORT BRACKETS

For your safety and your comfort.

	SM 4	SM 6	SM 8	SM 10	SM 11	SA
Reference	SM001	SM002	SM003	SM004	SM005	SM006
Weight	1,9 Kg	2,3 Kg	2,6 Kg	2,8 Kg	3,2 Kg	0,7 Kg
Diameter of the pot	400 mm	600 mm	800 mm	1000 mm	1200 mm	Width of the pot rim 55mm*

* Maximum diameter of the pot

WALL MOUNTING BRACKETS



PORTAMIX

Reference	SM070
Weight	1 Kg
Length	140 mm
Depth	140 mm
Height	400 mm

SERVOMIX

Reference	SM060
Weight	18 Kg
Length	300 mm
Depth	150 mm
Height	800 mm

AVAILABLE 2ND QUARTER 2018



ADVANTAGES

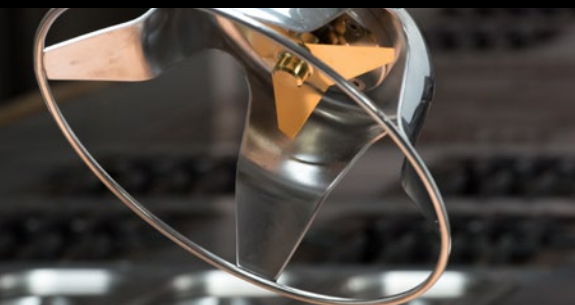
- **Comfort:** Enhanced maneuverability thanks to the brake wheels.
- **Versatility:** Various accessories.
- **Usability:** Easy storage.
- **Hygiene:** 100% stainless steel for easy cleaning.
- **Performance:** Powerful motor of 2,2 KW.



PROFESSIONAL
SERIES

GIGAMIX

2,2 KW
100 / 300 L



INTENSIVE USE
SPECIAL PRODUCTION KITCHENS
Standard, removable or lowered versions.
For heavy-duty mixing!

Standard Version

Gigamix 460-500

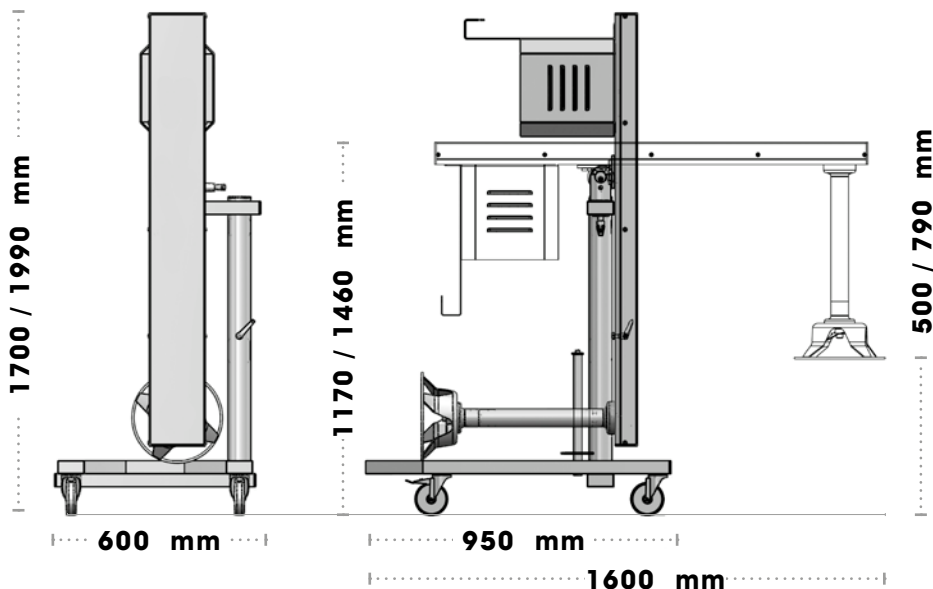
Gigamix 460-500 V.V
Variable speed included

Reference	TB001	TB002
Mixer attachment only	570 mm	570 mm
Mixer head diameter	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tree-phase, 50Hz	400 V, tree-phase, 50Hz
Power Output	2,2 Kw	2,2 Kw

* Other voltages on request



COMPLIANT WITH STANDARD



GIGAMIX



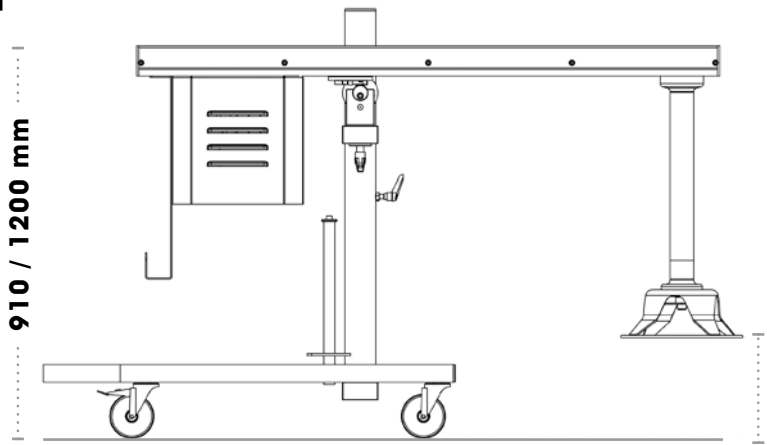
Gigamix Blender

Gigamix Blender V.V
Variable speed included

Reference	TB020	TB021
Mixer attachment only	570 mm	570 mm
Mixer head diameter	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tree-phase, 50Hz	400 V, tree-phase, 50Hz
Power Output	2,2 Kw	2,2 Kw

* Other voltages on request

Lowered Version



910 / 1200 mm

210 / 500 mm

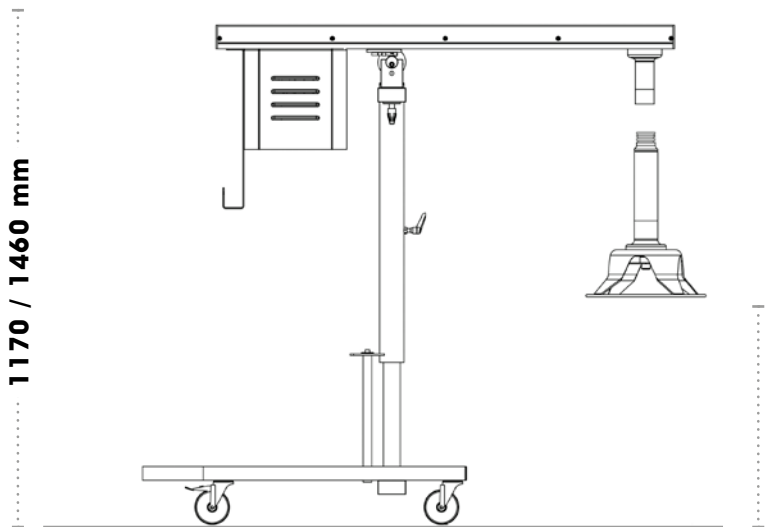
Gigamix 460-210

Gigamix 460-210 V.V Variable speed included

Reference	TB005	TB006
Mixer attachment only	570 mm	570 mm
Mixer head diameter	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tree-phase, 50Hz	400 V, tree-phase, 50Hz
Power Output	2,2 Kw	2,2 Kw

* Other voltages on request

Removable Version



1170 / 1460 mm

500 / 790 mm

Gigamix DMX

Gigamix DMX V.V Variable speed included

Reference	TB008	TB009
Mixer attachment only	570 mm	570 mm
Mixer head diameter	270 mm	270 mm
Speed R.P.M.	4000	2500 / 4000
Voltage*	400 V, tree-phase, 50Hz	400 V, tree-phase, 50Hz
Power Output	2,2 Kw	2,2 Kw

* Other voltages on request

ACCESSORIES

Accessories available separately.



**Variable speed control
2800 / 4000 R.P.M
Optional**

Option compulsory for single-phase
Factory installed only.

Reference TB010

AVAILABLE 1ST QUARTER 2018

**NEW
PRODUCT**



**Potato tool
masher Gigamix**
Variable speed compulsory

Reference TB013
Speed R.P.M. 800 / 1 600



**Mixer tool
Gigamix**

TB012
2 800 / 4 000



**Whisk tool
Gigamix**
Variable speed compulsory

TB003
400 / 600



**Blender tool
Gigamix**

TB004
2 800 / 4 000

EMPTY YOUR POTS IN A FEW MINUTES!

DYNA PUMP

With its innovative process, DYNAMIC transfer pump is perfectly adapted to the GIGAMIX blender attachment and allows the effortless and fast transfer of the mixed food preparation into packaging areas or to simply empty the pot quickly.

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 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.



Variable Speed option
installed in our premises only

TB030



Gigamix Gun

TB040





ADVANTAGES

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



PROFESSIONAL
SERIES

SALAD SPINNERS

MANUAL
& ELECTRIC
10 / 20 L



ALWAYS ASK FOR THE ORIGINAL

Anti-bacterial incorporated

10 L

420 mm



500 mm

20 L



200 W

20 L

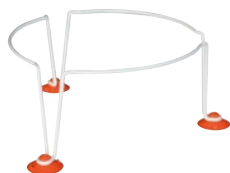
630 mm



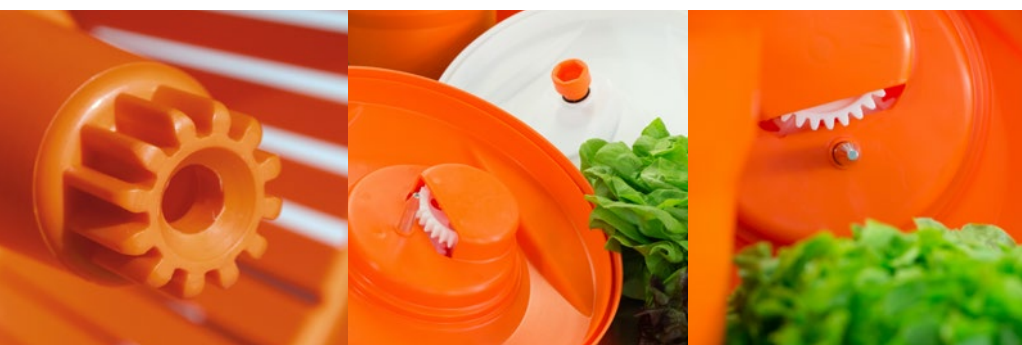
	E10 Manual	E20 Manual	E20 SC Manual	EM98 Electric
Reference	E001	E002	E004	E003
Diameter	330 mm	430 mm	430 mm	430 mm
Total height	420 mm	500 mm	500 mm	630 mm
Output	-	-	-	200 W
Speed R.P.M.	-	-	-	500
Recommended for	2 - 3 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads
Weight / 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 enhanced 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 SPINNERS



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

PREPARATION OF DICES,
SLICES & STICKS.



DYNACUBE

**N°1 MANUAL VEGETABLE
CUTTERS IN THE WORLD**



CE COMPLIANT WITH STANDARD



**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



ADVANTAGES

- Ideal for juicing a large volume of lemons, oranges and grapefruit without any effort.
- Quiet
- Very sturdy
- Easy and quick dismantling and re-assembling for easy cleaning.



MISCELLANEOUS

DYNAJUICER

LEMONS, ORANGES AND GRAPEFRUIT JUICER.

-

100/150 citrus fruit per hour



Delivered with 2 juicing cones

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

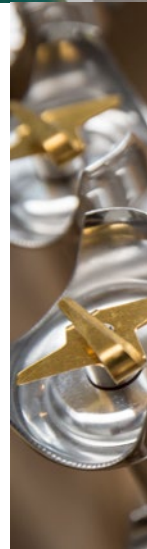
Manual Whisk FMA 90 Manual Whisk FMA 91

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

DYNAMIC
MADE IN FRANCE



DYNAMIC

COMMERCIAL MIXER LEADER AND SPECIALIST
OUR STRENGTH, OUR DIFFERENCES !

DYNAMIC invented the commercial mixer in 1964 and the commercial salad spinner in 1992. DYNAMIC is dedicated to the catering industry and chefs all around the world.

DYNAMIC designs, manufactures and offers the largest and widest range on the market: fixed and detachable commercial mixers with a great selection of accessories providing incredible versatility.

DYNAMIC manufactures in its facilities in France for integrated production, and chooses the best materials available to ensure robust, reliable and high quality products.

DYNAMIC designs, manufactures and coils the inductors and motors used in the mixer production,

DYNAMIC has never stopped innovating and offers exclusive improvements to the market, such as blender attachments and clean-up system...

DYNAMIC offers strong and responsive after-sales service with close follow-up. All spare parts are available,

All products are manufactured in France, for complete quality control in-house.



100% FRENCH EXPERTISE



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

(Kitchen Equipments National Unions.)

ALL OUR PRODUCTS ARE CERTIFIED.

Dynamic 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 optional.
- Products available in other voltages on request: 110-120 V or 220-240 V - 50-60 Hz

www.dynamicmixers.com

MARKETING

PACKAGING

The packaging is also part of DYNAMIC merchandising. Packaging is a powerful method to recognize the brand and identify the products.



DISPLAY RACK

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



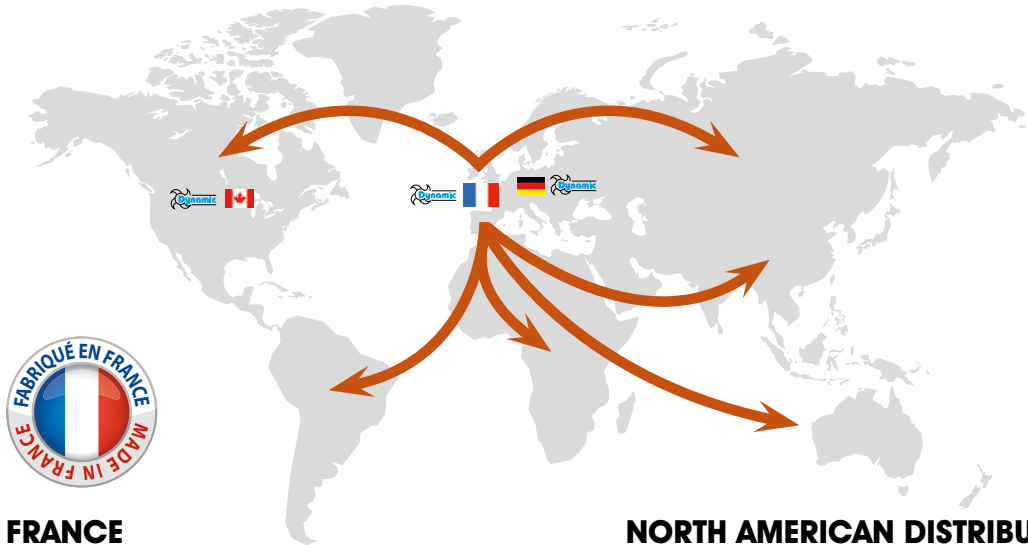
FLYERS

An aesthetic and practical way to present DYNAMIC products. (For more information, contact us).

DISCOVER OUR WEBSITE
www.dynamicmixers.com

AN INTERNATIONAL DISTRIBUTION NETWORK

PRESENT IN MORE THAN 120 COUNTRIES



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web : dynamicmixersusa.com

CANADA Montreal, Quebec

3227 Boul. pitfield - H4S-1H3
web : dynamicmixers.ca

GENERAL SALES TERMS AND CONDITIONS *(Applicable to January 1st 2018)*

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.

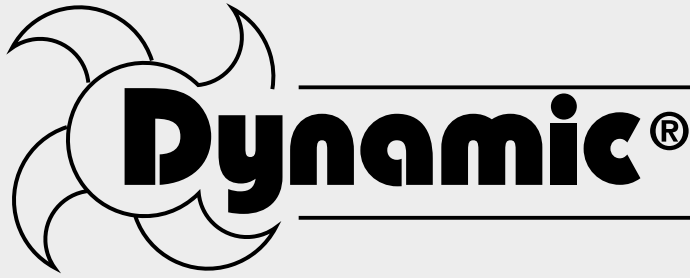
10 - RENOUNCEMENT

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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