

Catalog 2006 Professional Range

Hand Held Mixers

Whisks

Multi-Function

Food Prep System

Manual Food Cutters

Foodmill / Ricer

Citrus Juicer

Food Cutter

Salad Spinners

Miscellaneous & Merchandising

**2006
NEW PRODUCTS :
MASTER
VS ATTACHMENT
& PRO 800 DSC**

 **Dynamic**
The original !

www.dynamicmixers.com



GRUPE NADIA

Dynamic *The original !*

Mini Range *p. 4 / 5*

Cap. 1 - 12 L. / 0.25 - 3 gallons



180 W

MD95	Mini cordless	Mini Whisk cordless
Mixer tool 160 mm / 7"	Mixer tool 160 mm / 7"	Whisk 185 mm / 8"

Junior Range *p. 6 / 7*

Capacity 5 - 25 L. / 1.25 - 6.5 gallons



200 W

200 W

NEW !

200 W

Junior Standard	Junior Plus	Junior Whisk	Junior Combi
Mixer tool 225 mm / 9"	Mixer tool 225 mm / 9"	Whisk 185 mm / 8"	Mixer 225 mm / 9" Whisk 185 mm / 8"

Senior Range *p. 8 / 9*

Capacity 20 - 40 L. / 5 - 10 gal.



300 W

300 W

300 W

PMX 98 Standard	PMDH 250 Plus	PMF 250 Combi
Mixer tool attach. 300 mm / 12"	Mixer tool attach. 300 mm / 12"	Mix. tool 300 mm / 12" Whisk 205 mm / 8"

Master Range *p. 10 / 14*

Capacity 40 - 100 L. / 10 - 25 gallons



460 W

350 W

460 W

Speed Control

460 W

460 W

460 W

460 W

MX 91	FT 97	MX 2000 Standard	Dyna Speed Control	MDH 2000 Plus	MF 2000 Combi	MFAP 2000
Mixer tool attach. 410 mm / 16"	Whisk 245 mm / 10"	Mixer tool attach. 410 mm / 16"	Mixer tool attach. 410 mm / 16"	Mixer tool attach. 410 mm / 16"	Mixer tool attach. 410 mm / 16" - Whisk 245 mm / 10"	Mix. tool att. 410 mm / 16", Whisk 245 mm / 10" Ricer 420 mm / 17"

Multi-Function Food Prep System *p. 13* - Recommended for 10 to 80 servings



Dyna Cutter

p. 14

VS Attachment

p. 14

NEW 2006 VS ATTACHMENT

The Multi-function food prep system consists of :

- BM 2000 motor block,
- A 1.5 gal. / 5 litre-stainless-steel cutter bowl,
- Choose regular or serrated blade,
- VS attachment with 4 discs + an ejector disc.

Multi-Function Food Prep System

NEW !

PRO Range p. 16 / 17

Capacity 75 - 300 L. / 15 - 50 gallons

Cap. 20 - 100 kg / 5 - 235 Lbs



SMX 600 E	SMX 800 E	PRO 600 DSC	PRO 800 DSC	Foodmill / Ricer PP97
Mixer tool attachment 530 mm / 21"	Mixer tool attachment 680 mm / 27"	Mixer tool attachment 600 mm / 24"	Mixer tool attachment 680 mm / 27"	Mixer tool attachment 520 mm / 20.5"

Manuels Vegetable Cutter p. 19 / 20



Dynacube (with choice of 1 grid set)	Dynacube Grids	Dynacoupe (with 2 discs)	Dynacoupe Discs
Height 330 mm / 13" Diameter 400 mm / 15.75"	7 x 7 mm / 1,8" - 8,5 x 8,5 mm / 1/4" - 10 x 10 mm / 3/8"	Height 260 mm / 10.25" Diameter 370 mm / 14.5"	Shredding Ø : 2, 3, 4 mm Slicing thickness 1,5/2/3/5 mm

Salad Spinners Range p. 18

Capacity 10 - 20 L. / 2,5 - 5 gallons



Salad spinner E 10	Salad spinner E 20	EM Electric Salad spinner
Height 420 mm / 16.5" Diameter 330 mm / 13"	Height 500 mm / 21" Diam. 430 mm / 17"	Height 630 mm / 25" Diam. 430 mm / 17"

Miscellaneous products p. 21 / 22



DYNAJUICER citrus juicer	Cones BS 50 S Cones BS 75 S	Cones BS 50 W Cones BS 75 W	Food cutter CF 2000
Height 330 mm / 13" Diam. 220 mm / 9"	Height 500 mm / 20" Height 750 mm / 30"	Height 500 mm / 20" Height 750 mm / 30"	Space between posts : 320 mm / 12.5" Space under blade : 190 mm / 7.5"

Mixer support brackets p. 22



SM4	SM6	SM8	SM10	SM12	SA
400 mm / 16"	600 mm / 24"	800 mm / 32"	1000 mm / 40"	1200 mm / 47.25"	

Dynamic Mini range



Our Mini line is light and easy to use. Standard or cordless, they are ideal for preparing small capacities of soups and sauces. They are easily adaptable to your everyday cooking needs.

0.25 to 3 gal.



MD 95 Non-detachable Standard blade	Ref. MX010	
--	------------	--

MD 95 E Emulsifying blade	Ref. MX008	
----------------------------------	------------	--

All stainless-steel
Non-detachable
mixer tool
Titanium-plated blade

180 Watts

1 / 12 litres

0.25 / 3 gallons

Total length	445 mm / 17.5"
Mixer tool length	160 mm / 7"
Diameter	72 mm / 3"
Actual weight / shipping weight	1,2 Kg / 2.6 lbs - 1,5 kg / 4 lbs
Voltage	115 V or 230 V
Watts	180 W
R.P.M.	9500 R.P.M.



Option : variable speed control	Ref. AC040	
--	------------	--

Emulsifying blade only	Ref. 9414	
-------------------------------	-----------	--

Emulsifies and aerates products . Ideal for dairy products. Simply requires a small screwdriver to remove the blade.



Equipment	MD 95	MD 95 E
Double insulation	✓	✓
EU approved	✓	✓
Safety switch	✓	✓
Variable speed control	option	option
Power cord + plug	Length 3m / 10 ft.	

Dynamic makes the only cordless mixer in the industry. These 2 cordless MINI mixers are convenient, versatile and powerful. Includes battery pack and charger. The emulsifying blade is an option.



***Battery pack and charger included**

Mini cordless* MXP 94 Non-detachable Ref. MX011

Mini cordless* with emulsifying blade Ref. MX014

All stainless-steel mixer tool length 160 mm / 7" Titanium-plated blade

Run time 1 hour
1 / 8 litres
0.25 / 2 gallons

Total length	460 mm / 18.5"
Mixer tool length	160 mm / 7"
Diameter	72 mm / 3"
Actual weight / shipping weight	1,4 Kg / 3 lbs - 3,0 kg / 7 lbs
Charger	115 V or 230 V
Charging time	2 hour
R.P.M.	7000 R.P.M.

PB Mini Ref. AC111

Rechargeable battery
New technology Ni-Mh



C Mini Ref. AC110

Charger



Mini Whisk cordless* Non-detachable Ref. FT003

All stainless-steel whisk length 185 mm / 8"

Run time 1 hour
1 / 5 litres
0.25 / 1,5 gallons

Total length	445 mm / 17.5"
Whisk length	185 mm / 8"
Diameter	72 mm / 3"
Actual weight / shipping weight	1,5 Kg / 3.3 lbs - 3,0 kg / 7 lbs
Charger	115 V or 230 V
Charging time	2 hour
R.P.M.	700 R.P.M.



Equipment	Mini Mixer	Mini Whisk
Double insulation	✓	✓
EU approved	✓	✓
Safety switch	✓	✓
Variable speed control	N/A	N/A
Power cord + plug pour chargeur	Length 3m / 10 ft.	

Dynamic Junior range



The JUNIOR line is light and easy to use, with maximum capacity of 25 litres / 6.5 gallons.

1.25 to 6.5 gal.



Junior Standard Non-detachable Ref. MX020

All stainless-steel mixer tool length 225 mm / 9" Titanium-plated blade

200 Watts

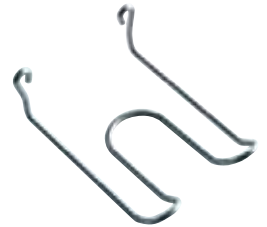
5 / 25 litres

1.25 / 6.5 gallons

Total length	505 mm / 20"
Mixer tool length	225 mm / 9"
Diameter	94 mm / 4"
Actual weight / shipping weight	1,7 Kg / 4.0 lbs - 2,0 kg / 7 lbs
Voltage	115 V or 230 V
Watts	200 W
R.P.M.	9000 R.P.M.



Convenient and secure : Wall storage bracket included.



Junior Plus Detachable Ref. MX021V

All stainless-steel detachable mixer tool length 225 mm / 9" Titanium-plated blade

200 Watts

5 / 25 litres

1.25 / 6.5 gallons

Total length	505 mm / 20"
Diameter	94 mm / 4"
Mixer tool length	225 mm / 9"
Actual weight / shipping weight	1,9 Kg / 4.5 lbs - 2,3 kg / 7 lbs
Voltage	115 V or 230 V
Watts	200 W
R.P.M.	0 to 9000 R.P.M.



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



Equipment	Junior Standard	Junior Plus
Double insulation	✓	✓
EU approved	✓	✓
Safety switch	✓	✓
Variable speed control	Option	✓
Power cord + plug	Length 3m / 10 ft.	

Junior Whisk Non-detachable

Ref. FT005

Total length	500 mm / 20"
Whisk length	185 mm / 8"
Diameter	94 mm / 4"
Actual weight / shipping weight	1,4 Kg / 2.8 lbs - 1,7 Kg / 4.6 lbs
Voltage	115 V or 230 V
Watts	200 W
R.P.M.	0 to 2000 R.P.M.

200 Watts

1 / 5 litres

0.25 / 1.25 gallons



Junior Combi Detachable

Ref. MX022

Total length	530 mm / 21"
Mixer tool length	225 mm / 9"
Whisk length	185 mm / 8"
Diameter	94 mm / 4"
Actual weight / shipping weight	2,4 Kg / 7.0 lbs - 3,3 kg / 9 lbs
Voltage	115 V or 230 V
Watts	200 W
Mixer / Whisk R.P.M.	0 to 9000 / 0 to 2000 R.P.M.



Convenient and secure :
Wall storage bracket for mixer tool and accessories included. ▶



185 mm / 8"

NEW !

200 Watts

5 / 25 litres

1.25 / 6.5 gallons

Equipment	Junior Fouet	Junior Combi
Double insulation	✓	✓
EU approved	✓	✓
Safety switch	✓	✓
Variable speed control	✓	✓
Power cord + plug	Length 3m / 10 ft.	

Accessories available sold separately

Junior motor block

Ref. AC100

200 watts motor block can be used with the mixer tool and whisk attachment.

Total length	305 mm / 12"
Diameter	94 mm / 4"
Actual weight / shipping weight	1,9 Kg / 2.4 lbs - 2,3 Kg / 4.0 lbs
Voltage	115 V or 230 V
Watts	200 W
R.P.M.	0 to 9000 R.P.M.

Junior mixer tool

Ref. AC101

Capacity	5 / 25 litres - 1.25 / 6.5 gallons
Length	225 mm / 9"
Weight	0,5 Kg / 1.0 lbs

Junior whisk

Ref. AC102

Capacity	1 / 5 litres - 0.25 / 1.25 gallons
Length	185 mm / 8"
Weight	0,5 Kg / 1.2 lbs

Dynamic Senior range



Our Senior line is powerful and versatile. They are ideal for medium to large capacities and will mix even the most delicate recipes.

5 to 10 gal.

PMX 98 Standard Non-detachable Ref. MX007

All stainless-steel mixer tool length 300 mm / 12" Titanium-plated blade

300 Watts

20 / 40 litres

5 / 10 gallons

Total length	600 mm / 24"
Mixer tool length	300 mm / 12"
Diameter	97 mm / 4"
Actual weight / shipping weight	2,4 Kg / 5.0 lbs - 2,9 kg / 7 lbs
Voltage	115 V or 230 V
Watts	300 W
R.P.M.	9000 R.P.M.



Convenient and secure : Wall storage bracket included.



Option variable speed control PMX / PMDH Ref. AC040

PMDH 250 Plus detachable Ref. MX006

All stainless-steel detachable mixer tool length 300 mm / 12" Titanium-plated blade

300 Watts

20 / 40 litres

10 gallons

Total length	640 mm / 25"
Mixer tool length	300 mm / 12"
Diameter	97 mm / 4"
Actual weight / shipping weight	2,5 Kg / 6.0 lbs - 3,7 kg / 7 lbs
Voltage	115 V or 230 V
Watts	300 W
R.P.M.	9000 R.P.M.

Easy to maintain

Mixer tool attachment can be easily disassembled.



Convenient and secure : Wall storage bracket included.



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

Equipment	PMX 98	PMDH 250
Double insulation	✓	✓
EU approved	✓	✓
Safety switch	✓	✓
Variable speed control	option	option
Power cord + plug	Length 3m / 10 ft.	



PMF 250 Combi

Ref. MF003

All stainless-steel mixer tool, length 300 mm / 12"
Titanium-plated blade, length Whisk 205 mm / 8"

300 Watts

20 / 40 litres

5 / 10 gallons

Total length	640 mm / 25"
Mixer tool length	300 mm / 12"
Whisk length	205 mm / 8"
Diameter	97 mm / 4"
Actual weight / shipping weight	3,4 Kg / 6.2 lbs - 4,5 kg / 10.0 lbs
Voltage	115 V or 230 V
Watts	300 W
Mixer / Whisk R.P.M.	0 to 9000 / 0 to 2000 R.P.M.



5 / 10 litres

1.25 / 2.5 gallons



Ejectable ▲ whisks for easy cleaning.

Equipment	PMF 250 Combi
Double insulation	✓
EU approved	✓
Safety switch	✓
Variable speed control	✓
Power cord + plug	Length 3m / 10 ft.

Convenient and secure :
Wall storage bracket for mixer tool and accessories included. ▶



Accessories available sold separately



Senior motor block BM 250

Ref. AC005

300 watts motor block can be used with the mixer tool and whisk attachment.

Total length	330 mm / 13"
Diameter	97 mm / 4"
Actual weight / shipping weight	2,0 Kg / 4.1 lbs - 3,1 kg / 6.3 lbs
Voltage	115 V or 230 V
Watts	300 W
R.P.M.	0 to 9000 R.P.M.

Senior mixer tool M 250

Ref. AC006

Capacity	20 / 40 litres - 5 / 10 gallons
Length	300 mm / 12"
Weight	0,5 Kg / 1.1 lbs

Senior whisk F 250

Ref. AC107

Capacity	5 / 10 litres - 1.25 / 2.5 gallons
Length	205 mm / 8"
Weight	0,8 Kg / 1.6 lbs



Dynamic Master range



5 to 25 gal.

Our Master mixer line is the most advanced and versatile mixers in the industry. These units are strong and dependable and are perfect for kettles holding up to 100 litres / 25 gallons. Our wide variety of attachment add versatility and flexibility to your food preparation needs.

Splash guard
For north American market only

MX 91 Non-detachable

Ref. MX005

All stainless-steel mixer tool length 410 mm / 16" Titanium-plated blade

460 Watts

40 / 100 litres

5 / 25 gallons

Total length	715 mm / 28"
Mixer tool length	410 mm / 16"
Diameter	110 mm / 4.5"
Actual weight / shipping weight	3,4 Kg / 8.0 lbs - 3,8 kg / 9 lbs
Voltage	115 V or 230 V
Watts	460 W
R.P.M.	9000 R.P.M.



Convenient and secure : Wall storage bracket included.



Option : variable speed control MX 91

Ref. AC040

FT 97 Non-detachable

Ref. FT001

All stainless-steel, Whisks, length 245 mm / 10"

350 Watts

5 / 20 litres

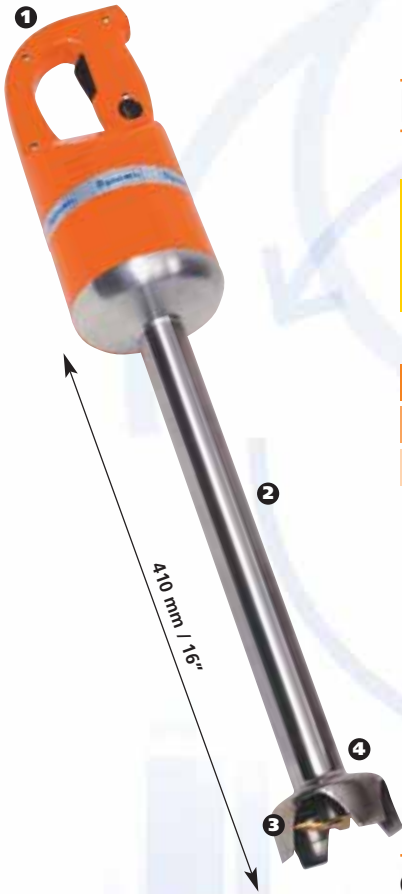
1.25 / 5 gallons

Total length	650 mm / 25.5"
Whisk length	245 mm / 10"
Diameter	110 mm / 4.5"
Actual weight / shipping weight	3,3 Kg / 7.5 lbs - 3,7 kg / 9 lbs
Voltage	115 V or 230 V
Watts	350 W
R.P.M.	300 to 900 R.P.M.



◀ Ejectable whisks for easy cleaning.

Equipment	MX 91	FT 97
Double insulation	✓	✓
EU approved	✓	✓
Safety switch	✓	✓
Variable speed control	option	✓
Power cord + plug	Length 3m / 10 ft.	



MX 2000 Standard Non-detachable Ref. MX004

All stainless-steel mixer tool length
410 mm / 16"
Titanium-plated blade

460 Watts
40 / 100 litres
5 / 25 gallons



▲ Continuous function auto run button allows to mix continuously or pulse.

Total length	720 mm / 28.5"
Mixer tool length	410 mm / 16"
Diameter	122 mm / 5"
Actual weight / shipping weight	3,5 Kg / 8.0 lbs - 4,1 kg / 9 lbs
Voltage	115 V or 230 V
Watts	460 W
R.P.M.	9000 R.P.M.



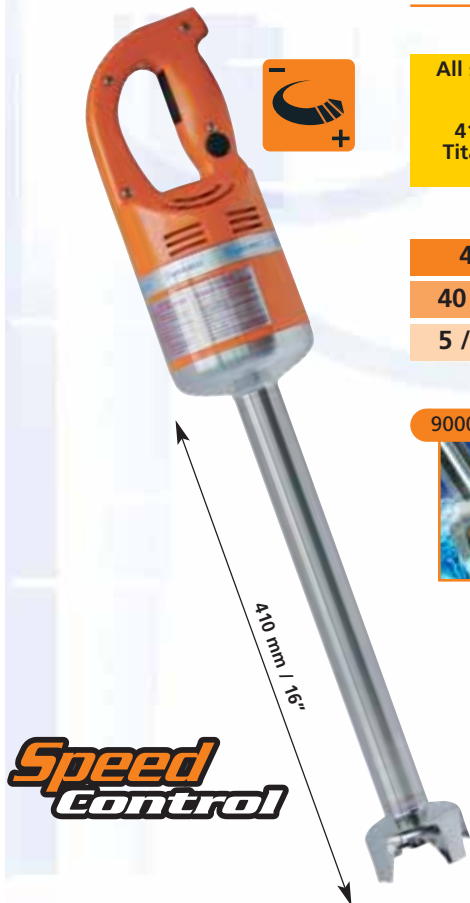
- Indicator light** : for your safety the light indicates that the unit is plugged in and ready for operation.
- The mixer tool** : The stainless-steel tube ensures quality and durability.
- Titanium-plated blade** : durable, dependable and long lasting.
- The blade can be easily removed** with a small screwdriver.

Convenient and secure : Wall storage bracket included.



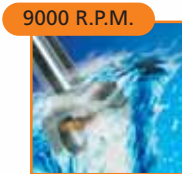
Option : variable speed control Ref. AC040

Master Speed Control Non-detachable Ref. MX030

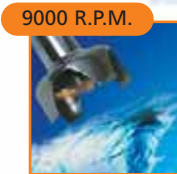


All stainless-steel mixer tool length
410 mm / 16"
Titanium-plated blade

460 Watts
40 / 100 litres
5 / 25 gallons



9000 R.P.M.



9000 R.P.M.

Adds longevity to all components.



Dynamic has perfected the Dynaspeed control. **This intelligent mixer contains a R.P.M. regulator system** that maintains ideal mixing speed.

Convenient and secure : Wall storage bracket included.



Equipment	MX 2000	Speed Cont.
Double insulation	✓	✓
EU approved	✓	✓
Safety switch et voyant	✓	✓
Continuous function or pulse	✓	✓
Variable speed control	option	✓
Power cord + plug	Length 3m / 10 ft.	

Dynamic Master range



You can adapt multiple accessories to the BM2000 motor block. Sold separately or by package, this innovative solution replaces many machines and frees up counter space.

5 to 25 gal.

MDH 2000 Plus Detachable mixer

Ref. MX003

All stainless-steel mixer tool length 420 mm / 16.5" Titanium-plated blade

460 Watts

40 / 100 litres

5 / 25 gallons

Total length	720 mm / 30"
Mixer tool length	410 mm / 16"
Diameter	122 mm / 5"
Actual weight / shipping weight	3,7 Kg / 8.0 lbs - 4,5 kg / 9 lbs
Voltage	115 V or 230 V
Watts	460 W
R.P.M.	3000 to 9000 R.P.M.



1 to 4 Specifications : identical to MX2000.

5 Detachable mixer tool : safe and easy to maintain.

Easy to maintain

Mixer tool attachment can be easily disassembled.



Continuous function auto run button allows to mix continuously or pulse.

Convenient and secure : Wall storage bracket included.



Only one motor block for all your needs

MF 2000 Combi Detachable mixer

Ref. MF002

All stainless-steel mixer tool, length 420 mm / 16.5" Whisks length 245 mm / 10" Titanium-plated blade

460 Watts

40 / 100 litres

5 / 25 gallons

Total length	753 mm / 30"
Whisk length	245 mm / 10"
Diameter	122 mm / 5"
Actual weight / shipping weight	4,5 Kg / 8.0 lbs - 6,3 kg / 14 lbs
Voltage	115 V or 230 V
Watts	460 W
Mixer / Whisks R.P.M.	3000 to 9000 / 300 to 900 R.P.M.



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



Ejectable whisks for easy cleaning.



Equipment	MDH 2000 Plus / MF 2000 / MFAP 2000 / Multi-function
Double insulation	✓
EU approved	✓
Safety switch	✓
Indicator light / unit plugged	✓
Continuous function or pulse	✓
Variable speed control	✓
Power cord + plug	Length 3m / 10 ft.

10 / 20 litres

2.5 / 5 gallons

MFAP 2000 Detachable

Ref. MF001



Total length	753 mm / 30"
Mixer tool length	410 mm / 16"
Whisk length	245 mm / 10"
Length and diameter of ricer / foodmill	420 mm / 110 mm / 17" / 4.5"
Diameter	122 mm / 5"
Actual weight / shipping weight	6,5 Kg / 14.6 lbs - 8,4 kg / 19 lbs
Voltage	115 V or 230 V
Watts	460 W
Mixer R.P.M.	3000 to 9000 R.P.M.
Whisk R.P.M..	300 to 900 R.P.M.
Foodmill / Ricer R.P.M..	100 to 600 R.P.M.

Mixer	Whisk	Foodmill / Ricer
40 / 100 litres	10 / 20 litres	30 Kg / 70 Lbs
5 / 25 gallons	2.5 / 5 gallons	



Convenient and secure : ▶
Wall storage bracket for mixer tool and accessories included.



Multi-Function Food Prep System (Complete)

Ref. MF014

Consist of :

- BM 2000 motor block,
- A 5 L / 6 quart-stainless-steel bowl complete,
- Choice of standard or serrated blade,
- The vs attachment comes with 4 discs and 1 ejector disc.

Total height Dynacutter	600 mm / 23.5"
Total height VS attachment	650 mm / 25.5"
Diameter of bowl	220 mm / 9"
Total weight	8,0 Kg / 16.1 lbs - 9,0 kg / 18.1 lbs
Voltage	115 V or 230 V
Watts	460 W
R.P.M.	0 to 1500 R.P.M.

VS Attachment

2006
New product
(See page 14)

Recommended for 10 to 80 servings ▶



Dyna Cutter



460 Watts

5 litres

1 gallon

Dynamic Master range

New from Dynamic, the VS attachment, with the BM2000 and Dynacutter bowl. Our newest attachment joins our Master series. Numerous discs and functions for all your food preparation needs are available.

Dynacutter Complete

Ref. MF010

Total height	600 mm / 23.5"
Diameter of bowl	220 mm / 9"
Total weight	5,0 Kg / 10.1 lbs - 6,0 kg / 12.1 lbs
Voltage	115 V or 230 V
Watts	460 W
R.P.M.	0 to 1500 R.P.M.

Stainless Steel
5 liters /
1.5 gal.

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

Choice of standard or serrated blade.



Dynacutter or VS attachment : only one power unit !

Standard blade

Ref. 9072

Serrated blade

Ref. AC056

NEW !
2006

VS Attachment Complete

Ref. MF012

Consist of :

- BM 2000 motor block,
- A 5 litre / 1.5 gal. stainless-steel bowl, (no lid, no reducer, no blade), Bowl used as support only,
- 2 shredding discs (2 & 3 mm, 5/64"-1/8"),
- 2 slicing discs (2 & 3 mm, 5/64"-1/8"),
- 1 ejector disc.

Total height	650 mm / 25.5"
Diameter of bowl	220 mm / 9"
Total weight	7,0 Kg / 14.1 lbs - 8,0 kg / 16.1 lbs
Voltage	115 V or 230 V
Watts	460 W
R.P.M.	0 to 1500 R.P.M.

Additional discs are sold separately

SLICING DISCS

Models	Thickness of cutting
AC151	1,5 mm - 1/64"
AC152	2 mm - 5/64"
AC153	3 mm - 1/8"
AC155	5 mm - 3/16"

SHREDDING DISCS

Models	Ø Holes
AC162	2 mm - 5/64"
AC163	3 mm - 1/8"
AC164	4 mm - 5/32"

SPECIFIC DISCS

Models	Cutting
Dicing kit	10 x 10 mm - 3/4"
Julienne disc	10 x 10 mm - 3/4"



Accessories available sold separately

BM 2000 Motor block

Ref. AC001

460 watts BM 2000 : motor block can be used with the following attachments : M90 mixer attachment, F90 whisk attachment, AP90 ricer / Foodmill attachment, Dynacutter bowl, VS attachment, emulsifying Dynaturbo attachment. Available in 115 volts or 230 volts with variable speed / 460W / 9000 R.P.M. Length : 350 mm - 13.75" / Diameter : 120 mm - 4.75" / Shipping Weight : 2.8 kg / 6.2 lbs.

M90 Mixer tool attachment

Ref. AC002

Capacity : 20 to 100 liters / 10 to 25 gallons. Length : 420 mm - 16.5" / Weight : 1 kg / 2.2 lbs.

F90 whisk attachment

Ref. AC003

Capacity : 5 to 20 liters / 1 to 5 gallons. Length : 245 mm - 10" / Weight : 0.9kg / 2.1 lbs.

AP 90 Foodmill / Ricer

Ref. AC004

Capacity : 30 kg / 66 lbs. Length : 420 mm - 17" / Weight : 1.9kg / 2.1lbs.

Emulsifying Dynaturbo attachment

Ref. AC050

The **emulsifying Dynaturbo attachment** : generally used for ice-cream and sorbets finely purees fresh or thawed ingredients which had been processed with the M90 mixer tool attachment (Length: 400mm/ 16"). Furnished with 2 heads: one for fruit and one for cream or syrups. Entirely detachable for perfect cleaning. Capacity : up to 5 Litre / 6 Qts.

Stainless-Steel Dynacutter Bowl complete

Ref. AC055

The complete Dynacutter bowl includes a 5 litre / 1.5 gal.-bowl and its cover, a standard blade or serrated blade. See technical characteristics on page 14.

Stainless-Steel Dynacutter Bowl only

Ref. 9073

Dynacutter bowl only, without cover or blade. Used as base for VS attachment, or simply an extra bowl.

Standard or serrated blade

Ref. 9072 / AC056

Standard or serrated blade for Dynacutter. See page 14.

VS Attachment only

Ref. AC120

Without bowl or discs. See technical characteristics on page 14.

VS Attachment discs

Specific discs for slicing, shredding, juliennes or dicing of vegetables. See page 14.



Dynamic Pro range



15 to 50 gal.

The ultimate power ! Our super mixers in our Pro line, from the SMX 600 E to our newest PRO 800 DSC, offer the ultimate in performance and power. Our new cooling technology ensures longer life to your mixer.

NEW COOLING TECHNOLOGY !

SMX 600 E Non-detachable

Ref. MX002

All stainless-steel mixer tool length
530 mm / 21"
Titanium-plated blade

650 Watts

75 / 200 litres

15 / 50 gallons

530 mm / 21"

Total length	800 mm / 31.5"
Mixer tool length	530 mm / 21"
Diameter	125 mm / 5"
Actual weight / shipping weight	6,1 Kg / 12.3 lbs - 7,7 kg / 15.8 lbs
Voltage	115 V or 230 V
Watts	650 W
R.P.M.	10000 R.P.M.



◀ Mixer support bracket
For a safe and secure work environment (page 22).

SMX 800 E Detachable mixer tool

Ref. MX001

(for maintenance only)

All stainless-steel mixer tool length
680 mm / 27"
Titanium-plated blade

800 Watts

75 / 300 litres

15 / 75 gallons

680 mm / 27"

Total length	950 mm / 37.5"
Mixer tool length	680 mm / 27"
Diameter	125 mm / 5"
Actual weight / shipping weight	6,7 Kg / 13.8 lbs - 8,2 kg / 16.8 lbs
Voltage	115 V or 230 V
Watts	800 W
R.P.M.	9000 R.P.M.

Easy to maintain

Mixer tool attachment can be easily disassembled.



Convenient and secure : Wall storage bracket for SMX and DSC included.

Equipment	SMX 600 E	SMX 800 E
Double insulation	✓	✓
EU approved	✓	✓
Safety switch	✓	✓
Continuous function or pulse	✓	✓
Variable speed control	N/A	N/A
Power cord + plug	Length 3m / 10 ft.	

Pro 600 DSC Detachable

Ref. MX035

(for maintenance only)

All stainless-steel mixer tool length 600 mm / 24" Titanium-plated blade

650 Watts

75 / 200 litres

15 / 50 gallons

Total length	870 mm / 34.25"
Mixer tool length	600 mm / 24"
Diameter	125 mm / 5"
Actual weight / shipping weight	6,5 Kg / 13.3 lbs - 8,0 kg / 16.4 lbs
Voltage	115 V or 230 V
Watts	650 W
Auto-regulated	9000 R.P.M.

Pro 800 DSC Detachable

Ref. MX034

(for maintenance only)

All stainless-steel mixer tool length 680 mm / 27" Titanium-plated blade

800 Watts

75 / 300 litres

15 / 75 gallons

Total length	950 mm / 37.5"
Mixer tool length	680 mm / 27"
Diameter	125 mm / 5"
Actual weight / shipping weight	6,7 Kg / 13.8 lbs - 8,2 kg / 16.8 lbs
Voltage	115 V or 230 V
Watts	800 W
Auto-regulated	9000 R.P.M.

Easy to maintain

Mixer tool attachment can be easily disassembled for easy maintenance.



9000 R.P.M.



9000 R.P.M.



The DSC system regulates the speed of the mixer automatically regardless of the product texture.

PP 97 Ricer / Foodmill Non-detachable

Ref. PP001

Stainless-steel perforated grid and blade can be easily dismantled for easy cleaning Ø 170 mm / 6.75"

460 Watts

20 / 100 Kg

5 / 235 Lbs

Total length	870 mm / 34.25"
Mixer tool length	520 mm / 20.5"
Diameter	170 mm / 6.75"
Actual weight / shipping weight	4,9 Kg / 10.0 lbs - 5,9 kg / 12.1 lbs
Voltage	115 V or 230 V
Watts	460 W
R.P.M.	400 R.P.M.

Equipment	600 DSC	800 DSC	PP97
Double insulation	✓	✓	-
EU approved	✓	✓	✓
Safety switch	✓	✓	✓
Continuous function or pulse	✓	✓	-
Variable speed control	N/A	N/A	N/A
Power cord + plug	Length 3m / 10 ft.		

◀ Dismantles for easy cleaning !

Dynamic Salad spinners range

Copied but unequalled ! Dynamic is the inventor of the commercial salad spinner. Quick and efficient, manual or electric, and a necessity for the following reasons :

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



E 10 Manual salad spinner

Ref. E001

10 litres

2.5 gallons

Diameter	330 mm / 13"
Total height	420 mm / 18"
Actual weight / shipping weight	2,4 Kg / 5.0 lbs - 3,1 Kg / 6.4 lbs

Sanitation certified



Suggested capacity

2-4 heads of lettuce



E 20 Manual salad spinner

Ref. E002

20 litres

5 gallons

Diameter	430 mm / 17"
Total height	500 mm / 21"
Actual weight / shipping weight	3,6 Kg / 7.4 lbs - 4,8 Kg / 9.8 lbs



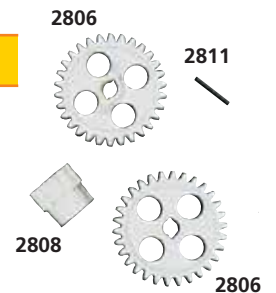
Suggested capacity

6-8 heads of lettuce.

Set of gears

Ref. 2815-1

Complete set of gears as shown for both E 10 and E 20



EM Electric salad spinner

Ref. E003

200 Watts

20 litres

5 gallons

Total height	630 mm / 25"
Diameter	430 mm / 17"
Actual weight / shipping weight	8,3 Kg / 17.0 lbs - 10,0 Kg / 20.1 lbs
Voltage	115 V or 230 V
Watts	200 W
R.P.M.	500 R.P.M.

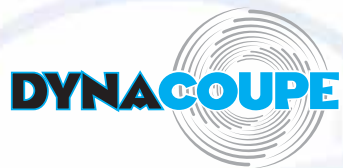
Suggested capacity

6-8 heads of lettuce.



Equipment	EM
Double insulation	✓
EU approved	✓
Safety switch	N/A
Pulse function button 2 or 3 mn.	✓
Variable speed control	N/A
Power cord + plug	Length 3m / 10 ft.

Dynamic Manual range



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.

Dynacoupe without discs

Ref. CL001

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

Total height	260 mm / 10.25"
Diameter	370 mm / 14.5"
Actual weight / shipping weight	2,1 Kg / 4.2 lbs - 2,8 Kg / 5.8 lbs

Dynacoupe with 2 discs

Ref. CL002

Slicing discs : thickness 3 mm / 1/8" - Shredding discs : 3 mm / 1/8"

Additional discs available

(per disc)

SLICING DISCS

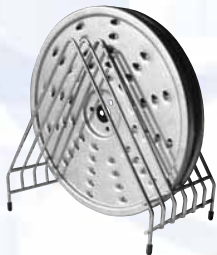
Models	Thickness of cutting
3600	1,5 mm - 1/64"
3601	2 mm - 5/64"
3602	3 mm - 1/8"
3603	5 mm - 3/16"

SHREDDING DISCS

Models	Ø Holes
3604	2 mm - 5/64"
3605	3 mm - 1/8"
3606	4 mm - 5/32"

Storage rack

6 discs-capacity storage rack.



Lock and release button of the shredding and slicing discs.

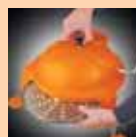
Funnel for positioning the food preparation (the pusher ensures total safety during operation).



To start Dynacoupe you must place handle in position.



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, just select and lock the disc in the slot and your unit is ready to use.



The Dynacoupe offers easy and simple maintenance. After use, remove the disc, hand wash with mild soap and rinse under warm water.



The Dynacoupe is equipped with 2 types of mounting supports :

- ✓ Fixed supports for permanent installation.
- ✓ Suction cups for temporary use. Designed to adapt perfectly to your working area.

Dynamic Manual range

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 certain cooked meat. Great for soft vegetables.

Dynacube allows 3 types of preparation :

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

Total height	330 mm / 13"
Diameter	400 mm / 15.75"
Actual weight / shipping weight	3,1 Kg / 6.2 lbs - 4,4 Kg / 9.0 lbs

Dynacube* comes with your choice of one of the following grid sets

*Ref. CL005



Yellow grid set
7 x 7 mm - 1/8"

*Ref. CL003



Orange grid set
8,5 x 8,5 mm - 1/4"

*Ref. CL006



Red grid set
10 x 10 mm - 3/8"

Blade set 7 x 7 - 1/8" (including pusher)

Ref. AC060

Blade set 8,5 x 8,5 - 1/4" (including pusher)

Ref. AC061

Blade set 10 x 10 - 3/8" (including pusher)

Ref. AC062

Funnel for positioning the food preparation (the pusher ensures total safety during operation).

Three snap clips make changing and cleaning the grids easy.

Stainless-steel chute guides large quantities into a smaller container.



Easy and efficient - first install required grids by removing the cutter blade and dome cover. After the components have been properly installed, the unit is ready to use.



Simple and easy to use - unclasp 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 equipped with 2 types of mounting supports :

- ✓ Fixed supports for permanent installation.
- ✓ Suction cups for temporary use. Designed to adapt perfectly to your working area.

Dynamic Miscellaneous

This unit can extract the juice from all citrus fruit quickly and effortlessly.

PA 96 Dynajuicer citrus juicer

Ref. PA001

200 Watts

100 to 150 of
oranges per hour

Total height	330 mm / 13"
Diameter	220 mm / 9"
Weight	6,3 Kg / 13.0 lbs
Voltage	115 V or 230 V
Watts	200 W
R.P.M.	1500 R.P.M.

The PA 96 Dynajuicer is quiet and sturdy. It runs at turn 1500 R.P.M.. and it 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 sanitary material.



Equipment

Dynajuicer

EU approved	✓
Continuous function or pulse	✓
Power cord + plug	Length 3m / 10 ft.

CF 2000 Manual Food Cutter

Ref. CL004

Total height	560 mm / 22"
Total length	940 mm / 37"
Weight	8,3 Kg / 17.0 lbs
Plate	450 x 290 mm - 18" x 12"
Space between posts	320 mm / 12.5"
Space under blade	190 mm / 7.5"

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.



Dynamic Miscellaneous

Safety is a priority at Dynamic; not only in the manageability of your mixer but also in the prevention of accidents.

They are easily dismantled and can be cleaned in the dishwasher.



Adaptable to all types of mixers.
Adjustable length.



▲ Practical and convenient, allows adjustable height and angle.



SA adaptable support :
(For kettles or pots).



BS 50 W
BS 75 W

BS 50 S
BS 75 S



Supports brackets

SM 4

Top mounted

Supports brackets maximum dimensions	400 mm / 16"
Weight	1,9 kg / 3.8 lbs

SM 6

Top mounted

Supports brackets maximum dimensions	600 mm / 24"
Weight	2,3 kg / 4.6 lbs

SM 8

Top mounted

Supports brackets maximum dimensions	800 mm / 32"
Weight	2,6 kg / 5.2 lbs

SM 10

Top mounted

Supports brackets maximum dimensions	1000 mm / 40"
Weight	2,8 kg / 5.6 lbs

SM 12

Top mounted

Supports brackets maximum dimensions	1200 mm / 47.25"
Weight	3,2 kg / 6.4 lbs

SA

Side mounted

Supports brackets "side mounting"	
Weight	0,7 kg / 1.4 lbs

Safety cones

BS 50 W

Ref. BS001

Wet floor cones - height 500 mm / 20"

BS 75 W

Ref. BS004

Wet floor cones - height 750 mm / 30"

BS 50 S

Ref. BS003

No parking model - height 500 mm / 20"

BS 75 S

Ref. BS006

No parking model - height 750 mm / 30"

Marketing tools for Dynamic dealers

Display rack

A practical and great point of sale visual way to display Dynamic products (please contact us for more information).



Counter display for catalogs.

Packaging

Dynamic's image is passed along in our packaging. Color, point of sale packaging assist in proper store display.



Poster

Color poster displays our complete product line.



Over 40 years of manufacturing food service equipment !

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 mixers' construction perfectly matching power and weight ratio on all of its machines.*

ALL SPARE PARTS MANUFACTURED WITHIN OUR FACILITIES. *Dynamic offers a great after-sales 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 ULI 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*



MIXERS, WHISKS, SALAD SPINNERS...

Warranty



Dynamic will guarantee all "new" DYNAMIC PRODUCTS to be free from defects in materials & workmanship, for a period of one (1) year (parts & labour) from date of purchase (proof of purchase required), 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 (material or workmanship) during warranty period. All DYNAMIC products are designated as a "carry in service".

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.

International distribution

Our new address !

USA : Dynamic u.s.

WEST COAST
2301 Sturgis Road - OXNARD - C.A. 93030
Tel. : +1-800-267-7794
Fax : +1-877-668-6623

EAST COAST - P. O. BOX 3322 - 1320 Route 9,
CHAMPLAIN - N.Y. 12919
Toll free phone : +1-800-267-7794
Fax : +1-877-468-6623
e-mail : info@dynamicmixers.com

GERMANY : Dynamic

Eine starke Marke der Groupe NADIA GMBH
Auenheimer Straße 26 - 77694 KEHL - Neumühl
Tel. : +49 (0)7851 / 89 82 58 - Fax : +49 (0)7851 / 89 82 59
e-mail : info@dynamicmixer.de / www.dynamicmixer.de

SPAIN : Dynamic

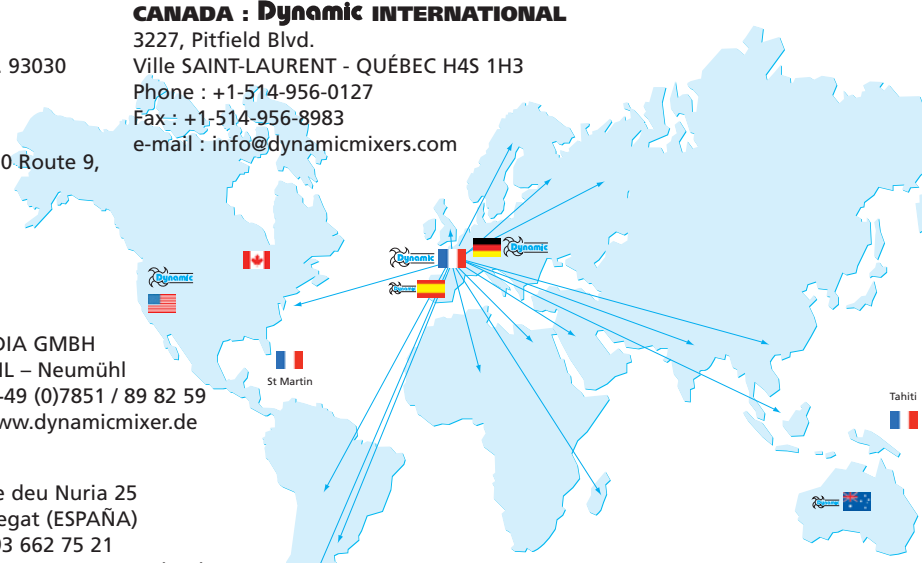
Poligono Can Calderon - C/Mare de deu Nuria 25
Nave 1-1 / 08830 Sant Boi de Llobregat (ESPAÑA)
Tel. : +34 93 662 81 61 - Fax : +34 93 662 75 21
e-mail : info@guerreroclaude.com / www.guerreroclaude.com

ITALY :

MELCOM s.r.l. - Via Sommacampagna, 20/L
37137 VERONA (ITALIA)
Tel. +39-045-8647035
Fax. +39-045-8626141
www.melcom.it

CANADA : Dynamic INTERNATIONAL

3227, Pittfield Blvd.
Ville SAINT-LAURENT - QUÉBEC H4S 1H3
Phone : +1-514-956-0127
Fax : +1-514-956-8983
e-mail : info@dynamicmixers.com



SATELLITE OFFICES :

SAINT-MARTIN : Tél 05 90 52 88 44
TAHITI (Polynésie Française) :
Tel (689) 70 49 64

**Please contact
the office nearest
you for any additional
information**

General sales conditions

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 valid ones.

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 non-performance 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, the penalties for overdue payment, will be calculated from the due date up to the date of the effective payment, to a legal rate of interest applied by the European Central Bank at its most recent refinancing transaction, increased of 7 points: these penalties are due at the receipt of the advice which informs the buyer that he has been debited. 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 deduced for expenses.

- Freight terms: ex works

Dynamic FRANCE & EXPORT

RCS 416 450 435 La Roche sur Yon - S.A.S au capital de 216 780 E

B.P. 57 - Z.I. du Puy Nardon
85290 Mortagne-sur-Sèvre
Tel. +33 (0)2 51 63 02 72
Fax : +33 (0)2 51 63 02 73

www.dynamicmixers.com
e-mail : dynamic-france@wanadoo.fr



NOTE :

Where equipment sold is professional electric and electronic equipment covered by the decree transposing Directive 2002/96/CE of 27th January 2003. It is agreed that the buyer taking charge of this equipment will, except where agreed to the contrary, assume responsibility for arranging and paying for the disposal of all waste resulting from the equipment. Once this disposal is effective, the Buyer will provide the manufacturer with proof that these obligations have been met. In failing to do so, the Buyer will be presumed responsible for these obligations not having been met. The manufacturer will retain the right to demand compensation for any costs or inconveniences from this failure.

Distributed by :

