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.

DYNAMIC
PROFESSIONAL SERIES 2017

OUR RECIPES ARE AVAILABLE ON www.dynamicmixers.com
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.

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

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

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.

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.
**JUNIOR SERIES**  
*Page 14*

- Junior MX 225
- BM Junior
- 225 mm

**SENIOR SERIES**  
*Page 18*

- Senior MX 300
- BM Senior
- 300 mm

**MASTER SERIES**  
*Page 22*

- Master MX 91-410
- Master MX 91-500
- Master MX 410
- 410 mm

*NEW MOTORIZATION*

- Technical description and accessories on page 16 - 17
- Technical description and accessories on page 20 - 21
- Technical description and accessories on page 26 - 27
OUR SERIES 2017

SMX SERIES

PAGE 28

SMX 600 TURBO

SMX 700 TURBO

SMX 800 TURBO

SMX Blender TURBO

PP 520

Technical description and accessories on page 31

NEW DESIGN

NEW ENGINE

NEW DESIGN

NEW ENGINE

NEW DESIGN

NEW ENGINE

BRATT PANS SPECIAL SERIES

PAGE 31

NEW SERIES

NEW SERIES

NEW SERIES

NEW SERIES

NEW SERIES

NEW SERIES

MASTER DMX 300 CC

MASTER DMX 300 CC Blender

SMX 300 CC

SMX 300 CC Blender

M 300 CC Master

Blender CC Master

M 300 CC SMX

Blender CC SMX

Technical description and accessories on page 32 - 35
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

PAGE 42

Dynacube
Dynacoupe
Dynajucier
FMA

Technical description and accessories on page 42

MISCELLANEOUS

PAGE 45

CF 2000
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

FREEDOM OF MOVEMENT
IN THE KITCHEN.

Dynamix® Nomad 160*

<table>
<thead>
<tr>
<th>Feature</th>
<th>MX130</th>
<th>MX140</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX130</td>
<td>MX140</td>
</tr>
<tr>
<td>Knife</td>
<td>2 Blades</td>
<td>2 Blades</td>
</tr>
<tr>
<td>Output</td>
<td>2000 mAh - 12Vdc</td>
<td>2000 mAh - 12Vdc</td>
</tr>
<tr>
<td>Total length</td>
<td>450 mm</td>
<td>480 mm</td>
</tr>
<tr>
<td>Tube length + bell</td>
<td>160 mm</td>
<td>190 mm</td>
</tr>
<tr>
<td>Bell diameter</td>
<td>55 mm</td>
<td>66 mm</td>
</tr>
<tr>
<td>Diameter</td>
<td>110 mm</td>
<td>110 mm</td>
</tr>
<tr>
<td>Weight / Packaged</td>
<td>1.1 Kg / 1.9 Kg</td>
<td>1.5 Kg / 2.2 Kg</td>
</tr>
<tr>
<td>Speed R.P.M</td>
<td>10 000</td>
<td>10 000</td>
</tr>
</tbody>
</table>

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

* Accessories (except blender Dynamix) available separately.
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

Dynamix® DMX 160 V2*
Reference according to color
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 color
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® 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
THE ACCESSORIES

Accessories available separately.

**Motor block**

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
<th>Output</th>
</tr>
</thead>
<tbody>
<tr>
<td>BM 160</td>
<td>AC515</td>
<td>220 W</td>
</tr>
<tr>
<td>BM 190</td>
<td>AC514</td>
<td>250 W</td>
</tr>
</tbody>
</table>

**Blender Dynamix®**

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
<th>Speed R.P.M.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>AC560</td>
<td>3 000 / 13 000</td>
</tr>
</tbody>
</table>

**Whisk Dynamix®**

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
<th>Speed R.P.M.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>AC516</td>
<td>600 / 2 500</td>
</tr>
</tbody>
</table>

**Ricer tool Dynamix®**

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
<th>Speed R.P.M.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>AC517</td>
<td>70 / 300</td>
</tr>
</tbody>
</table>

**Blade pack**

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>AC540</td>
</tr>
</tbody>
</table>
**Cutter Bowl Dynamix®**

Reference: AC518

Speed R.P.M.: 600 / 2 500

---

**Graduated bowl Dynamix®**

Reference: AC510

---

**Stainless steel jug Dynamix®**

Reference: AC513

**Support Dynamix®**

Reference: SM030

---

**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

---

**PACKS**
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.
### Junior MX 225

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
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</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX020</td>
</tr>
<tr>
<td>Knife</td>
<td>2 Blades</td>
</tr>
<tr>
<td>Output</td>
<td>270 W</td>
</tr>
<tr>
<td>Total length</td>
<td>505 mm</td>
</tr>
<tr>
<td>Shaft length</td>
<td>225 mm</td>
</tr>
<tr>
<td>Diameter</td>
<td>94 mm</td>
</tr>
<tr>
<td>Weight / Packaged</td>
<td>1.7 Kg / 2 Kg</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>12 000</td>
</tr>
</tbody>
</table>

### Junior Whisk

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>FT005</td>
</tr>
<tr>
<td>Output</td>
<td>270 W</td>
</tr>
<tr>
<td>Total length</td>
<td>500 mm</td>
</tr>
<tr>
<td>Shaft length</td>
<td>185 mm</td>
</tr>
<tr>
<td>Diameter</td>
<td>94 mm</td>
</tr>
<tr>
<td>Weight / Packaged</td>
<td>1.4 Kg / 1.7 Kg</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>300 / 2 000</td>
</tr>
</tbody>
</table>

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

**CONVENIENCE**

Wall support included  
Réf. 089959

**COMPLIANT WITH STANDARDS**

- CE
- ETL
- UL

- **Variable speed**

- **Variable speed optional**
PROFESSIONAL SERIES

JUNIOR

THE 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

THE ACCESSORIES

Variable speed

225 mm

225 mm

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
### Whisk Junior

<table>
<thead>
<tr>
<th>Reference</th>
<th>AC102</th>
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</thead>
<tbody>
<tr>
<td>Speed R.P.M.</td>
<td>600 / 2,500</td>
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</tbody>
</table>

### Ricer tool Junior

<table>
<thead>
<tr>
<th>Reference</th>
<th>AC103</th>
</tr>
</thead>
<tbody>
<tr>
<td>Speed R.P.M.</td>
<td>70 / 300</td>
</tr>
</tbody>
</table>

### Cutter Bowl Junior

<table>
<thead>
<tr>
<th>Reference</th>
<th>AC104</th>
</tr>
</thead>
<tbody>
<tr>
<td>Speed R.P.M.</td>
<td>600 / 2,500</td>
</tr>
</tbody>
</table>

### Junior DMX 225 Blender

<table>
<thead>
<tr>
<th>Reference</th>
<th>MX110</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 motor block</td>
<td>270 W</td>
</tr>
<tr>
<td>1 Foot Blender</td>
<td>225 mm</td>
</tr>
</tbody>
</table>

**Convenience**

Wall support included

Ref. 0880.1
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.
A COMPROMISE OF CHOICE FOR THE TRADITIONAL AND COLLECTIVE CATERING.

Senior MX 300

<table>
<thead>
<tr>
<th>Reference</th>
<th>MX007</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knife</td>
<td>3 Blades</td>
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<tr>
<td>Output</td>
<td>350 W</td>
</tr>
<tr>
<td>Total length</td>
<td>600 mm</td>
</tr>
<tr>
<td>Shaft length</td>
<td>300 mm</td>
</tr>
<tr>
<td>Diameter</td>
<td>97 mm</td>
</tr>
<tr>
<td>Weight / Packaged</td>
<td>2.4 Kg / 2.9 Kg</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>9,500</td>
</tr>
</tbody>
</table>

CONVENIENCE

Wall support included
Ref. 089959

COMPLIANT WITH STANDARDS

CE

PROFESSIONAL SERIES

SENIOR

- NON DETACHABLE EQUIPMENT

350 W

20 / 40 L

COMFORT

Lightness for easy use.

VERSATILITY

Various accessories, whisk, Dynacutter bowl, ricer tool.

SAFETY

Unlocking safety feature.

Hygiene:
Detachable foot for easy cleaning.

Usability:
Variable speed easily reachable.

Robustness:
Stainless steel foot.

Performance:
Special tools for a smooth mix.
Accessories available separately.

**Variable speed**

**MB Senior**
- Reference: AC005
- Output: 350 W

**M300**
- Reference: AC006
- Speed R.P.M.: 2 800 / 9 000

**Whisk Senior**
- Reference: AC007
- Speed R.P.M.: 300 / 900

**Ricer tool Senior**
- Reference: AC004
- Speed R.P.M.: 100 / 600

**Cutter bowl Senior**
- Reference: AC055
- Speed R.P.M.: 400 / 1 500

Removable whisks for easy cleaning.

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

**EXTRACeTaBLe WhiSkS**

**20 / 40 L MIXeRS**

**5 / 20 L WhiSKS**

**10 / 15 KG FOoDMiLL RiCeR TOOl**

**5 L CuTTeR**
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

**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.
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.
# New Power

**PROFESSIONAL SERIES**

**MASTER**

- Non Detachable Equipment

**600 W**

40 / 100 L

---

**Master MX 91 - 410**

<table>
<thead>
<tr>
<th>Reference</th>
<th>MX005</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knife</td>
<td>3 Blades</td>
</tr>
<tr>
<td>Output</td>
<td>600 W</td>
</tr>
<tr>
<td>Total length</td>
<td>715 mm</td>
</tr>
<tr>
<td>Shaft length</td>
<td>410 mm</td>
</tr>
<tr>
<td>Diameter</td>
<td>110 mm</td>
</tr>
<tr>
<td>Weight / Packaged</td>
<td>3.4 Kg / 3.8 Kg</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>10 500</td>
</tr>
</tbody>
</table>

**Master MX 91 - 500**

<table>
<thead>
<tr>
<th>Reference</th>
<th>MX045</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knife</td>
<td>3 Blades</td>
</tr>
<tr>
<td>Output</td>
<td>600 W</td>
</tr>
<tr>
<td>Total length</td>
<td>800 mm</td>
</tr>
<tr>
<td>Shaft length</td>
<td>500 mm</td>
</tr>
<tr>
<td>Diameter</td>
<td>110 mm</td>
</tr>
<tr>
<td>Weight / Packaged</td>
<td>3.6 Kg / 4 Kg</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>10 500</td>
</tr>
</tbody>
</table>

---

**Unrivalled Versatility!**

New Motorization

Variable speed optional

**Convenience**

Wall support included

Ref. 0881

---

COMPLIANT WITH STANDARDS
**NEW MOTORIZATION**

**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
- **Motor block**: 600 W
- **Foot**: 410 mm
- **Knife**: 3 Blades

### Master DMX 410 Blender
- **Reference**: MX120
- **Motor block**: 600 W
- **Foot**: 410 mm
- **Hammer**: 3 Blades

### Master Combi 410
- **Reference**: MF002
- **Motor block**: 600 W
- **Foot**: 410 mm
- **Knife**: 3 Blades
- **Whisk**: 245 mm

### Master Trio 410
- **Reference**: MF001
- **Motor block**: 600 W
- **Foot**: 410 mm
- **Knife**: 3 Blades
- **Whisk**: 245 mm
- **Ricer tool**: 420 mm
ENHANCED VERSATILITY!
UNTIL 10 ATTACHMENTS FOR ONLY 1 MOTOR BLOCK.

NEW MOTORIZATION

Variable speed

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

PROFESSIONAL SERIES
MASTER

THE ACCESSORIES
DETACHABLE EQUIPMENT

Accessories available separately.

CONVENIENCE
Wall support included
Réf. 0880

WHISKS

FM420
Reference: AC202

FM600
Reference: AC200

FM700
Reference: AC201
Whisk Master Ricer tool Master Bowl Master

A selection of knives (standard or separated)

Reference AC003 AC004 AC055

245 mm
420 mm

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.
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.
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
PROFESSIONAL SERIES

SMX

THE ACCESSORIES

Accessories available separately.

BM SMX
Reference: AC052
Output: 1000 W

Blender SMX
Reference: AC072

FOR YOUR COMFORT

SAY STOP TO MUSCULOSKELETAL DISORDERS with this hook allowing enhanced manoeuvrability of your large mixers / stick blenders. This hook support is placed directly on the rim of the pot.

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

CONVENIENCE

Wall support included
Réf.: 089959

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

Pan support brackets

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>07 - SM 4 - 400mm - 1.9Kg</td>
<td>SM001</td>
</tr>
<tr>
<td>07 - SM 6 - 600 mm - 2.3Kg</td>
<td>SM002</td>
</tr>
<tr>
<td>07 - SM 8 - 800 mm - 2.6Kg</td>
<td>SM003</td>
</tr>
<tr>
<td>07 - SM 10 - 1000mm - 2.8Kg</td>
<td>SM004</td>
</tr>
<tr>
<td>07 - SM 12 - 1200mm - 3.2Kg</td>
<td>SM005</td>
</tr>
<tr>
<td>08 - 9A - 55mm* - 0.7Kg</td>
<td>SM006</td>
</tr>
</tbody>
</table>

* Maximum diameter of the pot.

For your safety and your confort.

PA N SUPPORT BRACKETS

PAN SUPPORT BRACKETS
For your safety and your confort.
### PROFESSIONAL SERIES

### RICER TOOL

- NON DETACHABLE / DETACHABLE EQUIPMENT
- **650 W**

<table>
<thead>
<tr>
<th>Model</th>
<th>Reference</th>
<th>Output</th>
<th>Total Length</th>
<th>Weight / Packaged</th>
<th>Speed R.P.M.</th>
</tr>
</thead>
<tbody>
<tr>
<td>PP520</td>
<td>PP001</td>
<td>650 W</td>
<td>870 mm</td>
<td>4.9 Kg / 5.9 Kg</td>
<td>500</td>
</tr>
</tbody>
</table>

**CONVENIENCE**

**Wall support included**
Réf. 0881

**Exclusive Product**

- Stainless steel perforated grid and blade can be easily dismantled for cleaning.
- Supplied with support handle.

Accessories available separately.

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**SMX - PP**

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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

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

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

CONVENIENCE
Wall support included
Réf. 0880

COMPLIANT WITH STANDARDS

Dynamic
**PROFESSIONAL SERIES**

**SPECIAL BRATT PANS**

**SERIES SMX**

**- DETACHABLE EQUIPMENT**

**1000 W**

**75 / 300 L**

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### NEW PRODUCTS

---

**SMX 300 CC**

<table>
<thead>
<tr>
<th>Reference</th>
<th>AC250</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Blender CC SMX</strong></td>
<td></td>
</tr>
<tr>
<td>Reference</td>
<td>AC255</td>
</tr>
</tbody>
</table>

---

**SMX 300 CC Blender**

<table>
<thead>
<tr>
<th>Reference</th>
<th>MX155</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hammer</strong></td>
<td>3 Blades</td>
</tr>
<tr>
<td><strong>Output</strong></td>
<td>1000 W</td>
</tr>
<tr>
<td><strong>Total length</strong></td>
<td>609 mm</td>
</tr>
<tr>
<td><strong>Shaft length</strong></td>
<td>300 mm</td>
</tr>
<tr>
<td><strong>Diameter</strong></td>
<td>300 mm</td>
</tr>
<tr>
<td><strong>Weight / Packaged</strong></td>
<td>6.1 Kg / 7.6 Kg</td>
</tr>
<tr>
<td><strong>Speed R.P.M.</strong></td>
<td>11 000</td>
</tr>
</tbody>
</table>

---

**SMX 300 CC**

<table>
<thead>
<tr>
<th>Reference</th>
<th>MX150</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Knife</strong></td>
<td>3 Blades</td>
</tr>
<tr>
<td><strong>Output</strong></td>
<td>1000 W</td>
</tr>
<tr>
<td><strong>Total length</strong></td>
<td>609 mm</td>
</tr>
<tr>
<td><strong>Shaft length</strong></td>
<td>300 mm</td>
</tr>
<tr>
<td><strong>Diameter</strong></td>
<td>236 mm</td>
</tr>
<tr>
<td><strong>Weight / Packaged</strong></td>
<td>5.9 Kg / 7.4 Kg</td>
</tr>
<tr>
<td><strong>Speed R.P.M.</strong></td>
<td>11 000</td>
</tr>
</tbody>
</table>

---

**M300 CC SMX**

**Reference** AC250

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**SPECIAL BRATT PANS**

**SERIES SMX**

**- DETACHABLE EQUIPMENT**

---

**SMX 300 CC Blender**

**COMPLIANT WITH STANDARDS**

---

**M300 CC SMX**

**Reference** AC250

---

**SMX 300 CC Blender**

**COMPLIANT WITH STANDARDS**

---

**SMX 300 CC**

**Reference** AC255

---

**SMX 300 CC Blender**

**COMPLIANT WITH STANDARDS**

---

**SMX 300 CC**

**Reference** AC250

---

**SMX 300 CC Blender**

**COMPLIANT WITH STANDARDS**

---

**SMX 300 CC**

**Reference** AC255
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.
INTENSIVE USE
SPECIAL COLLECTIVE KITCHENS
Standard, removable or lowered version.
For heavy-duty mixing!

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

**PROFESSIONAL SERIES**

**GIgAMiX**

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

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

**Compliant with standard**

**Gigamix 460-500**

<table>
<thead>
<tr>
<th>Reference</th>
<th>18001</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diameter of mixer head</td>
<td>270 mm</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>4000</td>
</tr>
<tr>
<td>Voltage*</td>
<td>400 V, tri-phased, 50Hz</td>
</tr>
<tr>
<td>Power Output</td>
<td>2,2 Kw</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Reference</th>
<th>18002</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diameter of mixer head</td>
<td>270 mm</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>2500 / 4000</td>
</tr>
<tr>
<td>Voltage*</td>
<td>400 V, tri-phased, 50Hz</td>
</tr>
<tr>
<td>Power Output</td>
<td>2,2 Kw</td>
</tr>
</tbody>
</table>

* Other voltages on request
**Lowered version**

**Gigamix 460-210**

<table>
<thead>
<tr>
<th>Reference</th>
<th>TB005</th>
<th>TB006</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixer attachment only</td>
<td>570 mm</td>
<td>570 mm</td>
</tr>
<tr>
<td>Diameter of mixer head</td>
<td>270 mm</td>
<td>270 mm</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>4000</td>
<td>2500 / 4000</td>
</tr>
<tr>
<td>Voltage*</td>
<td>400 V, tri-phased, 50Hz</td>
<td>400 V, tri-phased, 50Hz</td>
</tr>
<tr>
<td>Power Output</td>
<td>2.2 Kw</td>
<td>2.2 Kw</td>
</tr>
</tbody>
</table>

**Gigamix 460-210 V.V**

Variable speed included

**Removable version**

**Gigamix DMX**

<table>
<thead>
<tr>
<th>Reference</th>
<th>TB008</th>
<th>TB009</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixer attachment only</td>
<td>570 mm</td>
<td>570 mm</td>
</tr>
<tr>
<td>Diameter of mixer head</td>
<td>270 mm</td>
<td>270 mm</td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>4000</td>
<td>2500 / 4000</td>
</tr>
<tr>
<td>Voltage*</td>
<td>400 V, tri-phased, 50Hz</td>
<td>400 V, tri-phased, 50Hz</td>
</tr>
<tr>
<td>Power Output</td>
<td>2.2 Kw</td>
<td>2.2 Kw</td>
</tr>
</tbody>
</table>

**Gigamix DMX V.V**

Variable speed included

*Other voltages on request*
THE ACCESSORIES

Accessories available separately.

<table>
<thead>
<tr>
<th>Mixer attachment Gigamix</th>
<th>Whip Gigamix</th>
<th>Blender Gigamix</th>
<th>Dyna pump Gigamix</th>
<th>Gun Gigamix</th>
<th>Variable Speed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>TB012</td>
<td>TBO4</td>
<td>TBO30</td>
<td>TBO40</td>
<td>TB010</td>
</tr>
<tr>
<td>Mixer attachment only</td>
<td>570 mm</td>
<td>4000</td>
<td>2,2 Kw</td>
<td>Finished up to Option K20*</td>
<td></td>
</tr>
<tr>
<td>Diameter of mixer head</td>
<td>270 mm</td>
<td>2500 / 4000</td>
<td>2,2 Kw</td>
<td>Finished up to Option K20*</td>
<td></td>
</tr>
<tr>
<td>Speed R.P.M.</td>
<td>4000</td>
<td>400 V, tri-phased, 50Hz</td>
<td>2,2 Kw</td>
<td>Finished up to Option K20*</td>
<td></td>
</tr>
<tr>
<td>Voltage</td>
<td>400 V, tri-phased, 50Hz</td>
<td>2,2 Kw</td>
<td>Finished up to Option K20*</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Power Output</td>
<td>2,2 Kw</td>
<td>Finished up to Option K20*</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

GIGAMIX

PROFESSIONAL SERIES

Blender version

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

Reference TB012 TB003 TB004 TB030 TB040 TB010

 VARIABLE SPEED

Installed in our premises only

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

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stabilising base E20 &amp; E20 SC</td>
<td>AC019</td>
</tr>
<tr>
<td>Set of gears for both E10 - E20</td>
<td>2815.1</td>
</tr>
<tr>
<td>Set of gears E20 SC</td>
<td>2815.2</td>
</tr>
</tbody>
</table>

**E10 Manual**

- **Reference:** E001
- **Diameter:** 330 mm
- **Total height:** 420 mm
- **Output:** -
- **Speed R.P.M.:** -
- **Recommended for:** 2 - 3 lettuce heads
- **Weight / Packaged:** 2.4 Kg / 3.0 Kg

**E20 Manual**

- **Reference:** E002
- **Diameter:** 430 mm
- **Total height:** 500 mm
- **Output:** -
- **Speed R.P.M.:** -
- **Recommended for:** 3 - 5 lettuce heads
- **Weight / Packaged:** 3.6 Kg / 4.8 Kg

**E20 SC Manual**

- **Reference:** E004
- **Diameter:** 430 mm
- **Total height:** 500 mm
- **Output:** -
- **Speed R.P.M.:** -
- **Recommended for:** 3 - 5 lettuce heads
- **Weight / Packaged:** 3.6 Kg / 4.8 Kg

**EM98 Electric**

- **Reference:** E003
- **Diameter:** 430 mm
- **Total height:** 630 mm
- **Output:** 200 W
- **Speed R.P.M.:** 500
- **Recommended for:** 3 - 5 lettuce heads
- **Weight / Packaged:** 8.3 Kg / 10 Kg

---

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

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

The Dynacube is supplied with suction cups.
Dynacoupe - Food Cutter

**Dynacoupe**

- **w/o disc**
  - Reference: CL001
  - Diameter: 370 mm
  - Total height: 260 mm
  - Slicing disc: thickness 3 mm
  - Shredding disc: holes Ø 3 mm
  - Weight / Packaged: 2.1 / 2.8 Kg

- **Dynacoupe + 2 discs**
  - Reference: CL002
  - Diameter: 370 mm
  - Total height: 260 mm
  - Slicing disc: thickness 3 mm
  - Shredding disc: holes Ø 3 mm
  - Weight / Packaged: 2.1 / 2.8 Kg

---

**Slicing disc**

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 220 mm / Slice 1,5 mm</td>
<td>AC015</td>
</tr>
<tr>
<td>Ø 220 mm / Slice 2 mm</td>
<td>AC012</td>
</tr>
<tr>
<td>Ø 220 mm / Slice 3mm</td>
<td>AC013</td>
</tr>
<tr>
<td>Ø 220 mm / Slice 5mm</td>
<td>AC014</td>
</tr>
</tbody>
</table>

**Shredding disc**

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ø 220 mm / Holes 2 mm</td>
<td>AC020</td>
</tr>
<tr>
<td>Ø 220 mm / Holes 3 mm</td>
<td>AC021</td>
</tr>
<tr>
<td>Ø 220 mm / Holes 4 mm</td>
<td>AC022</td>
</tr>
<tr>
<td>6-disc-capacity storage rack</td>
<td>AC025</td>
</tr>
</tbody>
</table>

---

**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**

<table>
<thead>
<tr>
<th></th>
<th>Manual Whisk FMA 90</th>
<th>Manual Whisk FMA 91</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>AC210</td>
<td>AC211</td>
</tr>
<tr>
<td>Length</td>
<td>1200 mm</td>
<td>1000 mm</td>
</tr>
<tr>
<td>Capacity</td>
<td>20 / 200 L</td>
<td>20 / 200 L</td>
</tr>
<tr>
<td>Weight</td>
<td>1.1 Kg</td>
<td>1.1 Kg</td>
</tr>
</tbody>
</table>

**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

Delivered with 2 juicing cones

**COMPLIANT WITH STANDARD**

CE

45 CATALOG 2017
PACKAGING
The packaging is also part of the Dynamic product merchandising. Packaging is a powerful method of recognising the brand and identifying the products.

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 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 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.

www.dynamicmixers.com

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

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
(Syndical National de l’Equipement des Grandes Cuisines)

DEEE

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DEEE
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, as well as holding any terms to the contrary that may feature in the customer’s general purchase terms and conditions.

2 - ORDERS - QUOTES

Order only becomes final after written or oral acceptance by DYNAMIC; hereinafter referred to as “the Company”. If a quote is provided, the order only becomes final after the quote is returned signed by 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 authorized 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. All the costs for express delivery are fully payable by the customer who requests this service. The goods become the property of the customer as soon as the goods are at their risks and perils. The customer must make sure the delivery is compliant and check for possible damages 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 indication 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. 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, performed without its written authorisation. They must be returned on request by the Company.

10 - RENONCIATION

No late delivery, omission or any tolerance by the Company in the exercise of one of its rights resulting from this agreement shall be constituted as a renunciation 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.

GENERAL SALES TERMS AND CONDITIONS (Applicable to January 1st 2017)