New 2016

The year 2016 will be a rich year in new products for Dynamic! The especially popular DYNAMIX line will have 2 new mixers. Using its 2 buttons, the DYNAMIX V2 can quickly change speed for optimum comfort of use. The DYNAMIX Nomad, a cordless mini mixer is ideal for working anywhere.

Amongst other new products arriving to complete their range are the MASTER MX91 XL with its longer mixer tool, and the SMX 700E with 925 watts of power.

Finally, the DYNA PUMP, the Gigamix transfer pump.

Dynamix V2 (page 7)
Available in 3 colours, the DYNAMIX V2 offers true comfort of use thanks to its 2 buttons used to change speed quickly and easily.

Dynamix Nomad (page 7)
Dynamic is liberating work in the kitchen with its cordless mini mixer: the DYNAMIX Nomad. Its 30 minutes of autonomy and its compact size make it the ideal tool for chefs who need to move about freely.

Master MX91 XL (page 21)
Ideal for deeper containers, the MASTER MX91 XL and its longer mixer tool is a true alternative to the MASTER MX91.

SMX 700 E (page 27)
With this new appliance, Dynamic can now offer a complete line of super mixers.

Dyna Pump, transfer pump for Gigamix (page 31)
Perfectly adapted to the GIGAMIX blender accessory, the DYNAMIC transfer pump allows to transfer quickly (up to 100 liters per minute) and effortlessly. A real progress in terms of working comfort!

Dynamic is the inventor of the professional mixer and is present in over 120 countries.
### Mini p. 6

- **1-12 l. / 0,25-2 gal.**
- **1-4 l. / 0,25-1 gal.**
- **1-5 Kg / 2-11 lbs**

<table>
<thead>
<tr>
<th>MD 95</th>
<th>Dynamix 160 / 190</th>
<th>Dynamix NOMAD 160 / 190</th>
<th>Dynamix V2 160 / 190</th>
<th>Motor block BM 160 / BM 190</th>
<th>Mixer tools M 160 / M 190</th>
<th>Blender tool</th>
</tr>
</thead>
<tbody>
<tr>
<td>160 mm</td>
<td>160 / 190 mm</td>
<td>160 / 190 mm</td>
<td>160 / 190 mm</td>
<td>-</td>
<td>160 / 190 mm</td>
<td>160 mm</td>
</tr>
<tr>
<td>250 W</td>
<td>220 W / 250 W</td>
<td>-</td>
<td>220 W / 250 W</td>
<td>220 W / 250 W</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

### Senior p. 16

- **20-40 l. / 5-10 gal.**
- **5-20 l. / 1,25-5 gal.**
- **10-25 Kg / 22-66 lbs**

<table>
<thead>
<tr>
<th>PMX 98 standard</th>
<th>Motor block BM 250</th>
<th>Mixer tool M 250</th>
<th>Mixer tool M 250 XL</th>
<th>Whisk tool F 250</th>
<th>Ricer tool</th>
<th>Dynacutter bowl</th>
</tr>
</thead>
<tbody>
<tr>
<td>300 mm</td>
<td>-</td>
<td>300 mm</td>
<td>400 mm</td>
<td>205 mm</td>
<td>420 mm</td>
<td>5 l.</td>
</tr>
<tr>
<td>350 W</td>
<td>350 W</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

### SMX p. 27

- **75-300 l. / 15-75 gal.**

<table>
<thead>
<tr>
<th>SMX 600 E</th>
<th>SMX 700 E</th>
<th>SMX 800 E</th>
<th>Blender tool for SMX 800 E</th>
</tr>
</thead>
<tbody>
<tr>
<td>530 mm</td>
<td>600 mm</td>
<td>680 mm</td>
<td>430 mm</td>
</tr>
<tr>
<td>850 W</td>
<td>925 W</td>
<td>1 000 W</td>
<td>-</td>
</tr>
</tbody>
</table>

### Dynacutter p. 23

- **5 l.**

### Pan support brackets p. 28

Whisk tool | Ricer tool | Dynacutter bowl
--- | --- | ---
185 mm | 126 mm | 0,8 l.
--- | --- | ---

Junior standard | Junior Whisk | Motor block Junior | Mixer tool Junior | Mixer tool Junior XL
--- | --- | --- | --- | ---
225 mm | 185 mm | - | 225 mm | 300 mm
270 W | 270 W | 270 W | - | -
--- | --- | --- | --- | ---

Master | 40-100 l. / 10-25 gal. | 5-20 l. / 1,25-5 gal. | 10-30 Kg / 22-66 lbs
--- | --- | --- | ---
--- | --- | --- | --- | --- | --- | --- | --- | --- | ---
410 mm | 500 mm | 245 mm | 410 mm | - | 410 mm | 410 mm | 500 mm | 410 mm | 245 mm
500 W | 500 W | 500 W | 500 W | 500 W | 500 W | 500 W | 500 W | 500 W | 245 mm
--- | --- | --- | --- | --- | --- | --- | --- | --- | ---

Salad spinners | Biolide treated
---
Whisk tool E10 / 10 l. | Whisk tool E20 / 20 l. | Whisk tool E20 SC
--- | --- | ---
420 mm / Ø 330 mm | 500 mm / Ø 430 mm | 500 mm / Ø 430 mm
--- | --- | ---

Dynacube | EXCLUSIVE TO DYNAMIC
---
Dynacube H 330 mm / Ø 400 mm
---
7x7 / 8,5x8,5 / 10x10 / 14x14 / 17x17 mm
---

Dynacoupe | EXCLUSIVE TO DYNAMIC
---
Dynacoupe + 2 discs H 260 mm / Ø 370 mm
---
1,5 - 2 - 3 - 5 mm
---
Blender tool | Whisk tool | Ricer tool | Dynacutter bowl
--- | --- | --- | ---
220 mm | 185 mm | 225 mm | 0.8 l.

Master beater whisk FM 90 / 91 / 92 | Foodmill ricer AP 90 | Dynacutter bowl
--- | --- | ---
420 - 600 - 700 mm | 420 mm | Ø 220 mm

Gigamix

| PP97 | PP97 Plus | FM97
--- | --- | ---
520 mm | 570 mm | 690 mm
650 W | 650 W | -

Miscellaneous

| Dynajucier | FMA | CF 2000 | Gigamix | FMA
--- | --- | --- | --- | ---
- | - | - | 2.2 kW | -

| Whip attachment | Blender attachment
--- | ---
Working length: 870 mm | Working length: 520 mm
Advantages:
- Easy to use with ergonomic handle.
- Standard with variable speed, ideal for sophisticated preparations.
- Easily detachable = easy cleaning and maintenance.
- Numerous accessories

Compliant with standards:
## Detachable Equipment

### DynamiX V2

2 speeds for true working comfort!

**Description**

<table>
<thead>
<tr>
<th></th>
<th>DynamiX 160 V2</th>
<th>DynamiX 190 V2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX055</td>
<td>MX095</td>
</tr>
<tr>
<td>Knife</td>
<td>4 blades</td>
<td>4 blades</td>
</tr>
<tr>
<td>Output max</td>
<td>220 W</td>
<td>250 W</td>
</tr>
<tr>
<td>Weight / packaged with the support</td>
<td>1 Kg / 1,2 Kg</td>
<td>1,4 Kg / 1,5 Kg</td>
</tr>
<tr>
<td>Speed 1</td>
<td>0 to 8 000 rpm</td>
<td>0 to 8 000 rpm</td>
</tr>
<tr>
<td>Speed 2</td>
<td>0 to 13 000 rpm</td>
<td>0 to 13 000 rpm</td>
</tr>
</tbody>
</table>

---

### DynamiX Nomad

Ideal for mixing freely without the constraints of a power cord

**Description**

<table>
<thead>
<tr>
<th></th>
<th>DynamiX 160 Nomad</th>
<th>DynamiX 190 Nomad</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>Weight / packaged with the support</td>
<td>1,1 Kg / 1,9 Kg</td>
<td>1,5 Kg / 2,2 Kg</td>
</tr>
</tbody>
</table>

---

New

Dynamix 160 V2

Dynamix 190 V2

220 / 250 W

1 to 8 L

0,25 / 2 gal.

2 speeds for true working comfort!

New

Dynamix 160 Nomad

Dynamix 190 Nomad

1-5 L

0,25 / 2 gal.

Delivered with a charger and its Lithium-ion battery

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

Casing colour reference to be indicated with the purchase order

- white option AC571
- red option AC570

### DynamiX V2 Support

(see page 11)
A truly commercial hand stick blender for small preparations!

**Detachable equipment**

<table>
<thead>
<tr>
<th>Description</th>
<th>Dynamix 160</th>
<th>Dynamix 190</th>
<th>Dynamix Blender 160</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX050</td>
<td>MX090</td>
<td>MX100</td>
</tr>
<tr>
<td>Knife</td>
<td>4 blades</td>
<td>2 blades</td>
<td>-</td>
</tr>
<tr>
<td>Total length</td>
<td>395 mm / 15.6&quot;</td>
<td>425 mm / 16.8&quot;</td>
<td>395 mm / 15.6&quot;</td>
</tr>
<tr>
<td>Shaft length</td>
<td>160 mm / 6.3&quot;</td>
<td>190 mm / 7.5&quot;</td>
<td>160 mm / 6.3&quot;</td>
</tr>
<tr>
<td>Diameter of the bell</td>
<td>55 mm / 2.2&quot;</td>
<td>66 mm / 2.6&quot;</td>
<td>35 mm / 1.4&quot;</td>
</tr>
<tr>
<td>Diameter</td>
<td>70 mm / 2.8&quot;</td>
<td>70 mm / 2.8&quot;</td>
<td>70 mm / 2.8&quot;</td>
</tr>
<tr>
<td>Actual / shipping weight</td>
<td>1 Kg / 1.2 Kg</td>
<td>1.4 Kg / 1.5 Kg</td>
<td>1 Kg / 1.5 Kg</td>
</tr>
<tr>
<td>Output max</td>
<td>220 W</td>
<td>250 W</td>
<td>220 W</td>
</tr>
<tr>
<td>Speed</td>
<td>0 to 13 000 rpm</td>
<td>0 to 13 000 rpm</td>
<td>0 to 13 000 rpm</td>
</tr>
</tbody>
</table>
MD 95 Non-detachable equipment

WARNING! Limited availability

Description for MD 95

<table>
<thead>
<tr>
<th>Description</th>
<th>MD 95</th>
<th>MD 95 E</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX010</td>
<td>MX008</td>
</tr>
<tr>
<td>Knife</td>
<td>2 blades</td>
<td>4 blades</td>
</tr>
<tr>
<td>Total length</td>
<td>445 mm / 17.5&quot;</td>
<td></td>
</tr>
<tr>
<td>Mixer tool length</td>
<td>160 mm / 6.3&quot;</td>
<td></td>
</tr>
<tr>
<td>Diameter</td>
<td>72 mm / 2.8&quot;</td>
<td></td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>1,2 Kg / 1,5 Kg</td>
<td></td>
</tr>
<tr>
<td>Output max</td>
<td>250 W</td>
<td></td>
</tr>
<tr>
<td>Speed</td>
<td>11 500 rpm</td>
<td></td>
</tr>
</tbody>
</table>

Knife, 4 blades for MD 95

Reference 9414
Professional MINI series

Accessories
(sold separately)

- Mixers: 1 to 8 L
- Blender: 1 to 4 L
- Whisks: 1 to 5 ks
- Foodmill/Ricer: 2 / 11 lbs
- Cutter: 0.2 gal.

Motor block

<table>
<thead>
<tr>
<th>160 attachment</th>
<th>190 attachment</th>
<th>Blender attachment</th>
<th>Whisk 185 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Réf.</td>
<td>160</td>
<td>190</td>
<td>AC520</td>
</tr>
<tr>
<td>AC515</td>
<td>AC514</td>
<td>AC520</td>
<td>AC550</td>
</tr>
</tbody>
</table>

Removable whisks for easy cleaning

Packs

MF Ref. MF052
Including:
1 motor block
1 160 attachment (emulsifying knife 4 blades)
1 whisk tool 185 mm

MFAP Ref. MF050
Including:
1 motor block
1 160 attachment (emulsifying knife 4 blades)
1 whisk tool 185 mm
1 foodmill/ricer tool 126 mm

0.25 / 2 gal. 0.25 / 1 gal. 0.25 / 1 gal. 2 / 11 lbs 0.2 gal.

0.25 / 2 gal. 0.25 / 1 gal. 0.25 / 1 gal. 2 / 11 lbs 0.2 gal.

Mixers Blender Whisks Foodmill/Ricer Cutter
160 mm / 6.3” 190 mm / 7.5” 160 mm / 6.3” 185 mm / 7.3”

1 l. + cover Stainless steel jug Dynamix support

Dynamix 160 190 Réf. AC515 AC514 AC520 AC550 AC560 AC516 AC517 AC518 AC540 AC510 AC513 SM030

0,25 / 2 gal. 0.25 / 1 gal. 0.25 / 1 gal. 2 / 11 lbs 0.2 gal.

0,25 / 2 gal. 0.25 / 1 gal. 0.25 / 1 gal. 2 / 11 lbs 0.2 gal.

1 to 8 L 1 to 4 L 1 to 5 ks 2 / 11 lbs 0.2 gal.
**MINI**

**EXCLUSIVE TO DYNAMIC**

- 2500 rpm
- Reverse sharpened blades

For 160 or 190 mm attachments

<table>
<thead>
<tr>
<th>Foodmill ricer 126 mm</th>
<th>Cutter bowl 0,8 l</th>
<th>Blade pack 0551+0558+0552+0553</th>
<th>Graduated beaker 1l. + cover</th>
<th>Stainless steel jug</th>
<th>Dynamix support</th>
</tr>
</thead>
<tbody>
<tr>
<td>AC517</td>
<td>AC518</td>
<td>AC540</td>
<td>AC510</td>
<td>AC513</td>
<td>SM030</td>
</tr>
<tr>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

**Dynamix**

Ref. MX052

Including:
- 1 motor block
- 1 160 attachment (emulsifying knife 4 blades)
- 1 graduated beaker 1l. + cover
- 1 standard knife 2 blades
- 1 beater disc
- 1 smoothie emulsifying disc
Professional JUNIOR series

- Strong yet compact.
- Detachable stainless steel foot, blade and bell for easy cleaning.
- Numerous accessories.

Advantages:

Compliant with standards:
Non-detachable equipment

For your safety
wall mount included
Ref. 089959

<table>
<thead>
<tr>
<th>Description</th>
<th>JUNIOR standard</th>
<th>JUNIOR whisk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX020</td>
<td>FT005</td>
</tr>
<tr>
<td>Knife</td>
<td>2 blades</td>
<td>-</td>
</tr>
<tr>
<td>Total length</td>
<td>505 mm / 19,8&quot;</td>
<td>505 mm / 19,8&quot;</td>
</tr>
<tr>
<td>Shaft length</td>
<td>225 mm / 9&quot;</td>
<td>185 mm / 7,3&quot;</td>
</tr>
<tr>
<td>Diameter</td>
<td>94 mm / 3,7&quot;</td>
<td>94 mm / 3,7&quot;</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>1,7 Kg / 2 Kg</td>
<td>1,4 Kg / 1,7 Kg</td>
</tr>
<tr>
<td>Output max</td>
<td>270 W</td>
<td>270 W</td>
</tr>
<tr>
<td>Speed</td>
<td>0 to 12 000 rpm</td>
<td>0 to 2000 rpm</td>
</tr>
</tbody>
</table>

* For your safety, wall mount included. Ref. 089959
Professional **JUNIOR** series

### Accessories
(sold separately)

<table>
<thead>
<tr>
<th>Mixers</th>
<th>Whisks</th>
<th>Foodmill/Ricer</th>
<th>Cutter</th>
</tr>
</thead>
<tbody>
<tr>
<td>1,25 / 6,5 gal.</td>
<td>0,25 / 1,25 gal.</td>
<td>2 / 22 lbs</td>
<td>0,15 gal.</td>
</tr>
</tbody>
</table>

Motor block 270 W

<table>
<thead>
<tr>
<th>Ref.</th>
<th>Mixer tool</th>
<th>Extended mixer tool</th>
<th>Blender attachment</th>
</tr>
</thead>
<tbody>
<tr>
<td>AC100</td>
<td>AC101</td>
<td>AC105</td>
<td>AC066</td>
</tr>
<tr>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

**Pack Junior Plus**

- Ref. MX021.V
- Including:
  - 1 motor block 270 W
  - 1 attachment 225 mm (standard knife 2 blades)

**Pack Junior Plus XL**

- Ref. MX024
- Including:
  - 1 Bloc moteur 270 W
  - 1 attachment 300 mm (standard knife 2 blades)
**Whisk tool**
- AC102

**Ricer tool**
- AC103

**Cutter bowl 0.8 l**
- AC104

- **Junior Combi**
  - Ref. MX022
  - Including:
    - 1 motor block 270 W
    - 1 attachment 225 mm (standard knife 2 blades)
    - 1 whisk tool 185 mm

- **Junior Blender**
  - Ref. MX110
  - Including:
    - 1 motor block 270 W
    - 1 blender attachment 225 mm (standard knife 2 blades)

- **Junior Blender**
  - Ref. MX110
  - Including:
    - 1 motor block 270 W
    - 1 blender attachment 225 mm (standard knife 2 blades)
Advantages:
• Unlocking safety feature.
• Powerful.
• Special protective coating of inside shaft and new reinforced double lipped seal.
• Numerous accessories.

Compliant with standards:

[CE symbol]
[ETL symbol]
[UL symbol]
Non-detachable equipment

For your safety: wall mount included Ref. 089959

Description | PMX 98 standard
--- | ---
Reference | MX007
Knife | 2 blades
Total length | 600 mm / 23.6”
Shaft length | 300 mm / 11.8”
Diameter | 97 mm / 3.8”
Actual weight / shipping weight | 2.4 Kg / 2.9 Kg
Output max | 350 W
Speed | 9500 rpm

Output max | 350 W

For your safety: wall mount included

Ref. 089959
## Accessories
(sold separately)

<table>
<thead>
<tr>
<th>Mixers</th>
<th>Whisks</th>
<th>Foodmill/Ricer</th>
<th>Cutter</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 to 40 L</td>
<td>5 to 20 L</td>
<td>10 to 15 kg</td>
<td>5 L</td>
</tr>
</tbody>
</table>

- **Motor block 350 W**
  - **Motor block 350 W**
  - **Attachment 300 mm**
  - **Standard knife 3 blades**

- **Motor block 350 W**
  - **Motor block 350 W**
  - **Attachment 400 mm**
  - **Standard knife 3 blades**

- **Motor block 350 W**
  - **Motor block 350 W**
  - **Attachment 300 mm**
  - **Standard knife 3 blades**
  - **1 whisk tool 205 mm**

### Packs

<table>
<thead>
<tr>
<th>Packs</th>
<th>Ref.</th>
<th>Including:</th>
</tr>
</thead>
<tbody>
<tr>
<td>PMDH 250</td>
<td>MX006</td>
<td>1 motor block 350 W 1 attachment 300 mm (standard knife 3 blades)</td>
</tr>
<tr>
<td>PMDH 250 XL</td>
<td>MX016</td>
<td>1 motor block 350 W 1 attachment 400 mm (standard knife 3 blades)</td>
</tr>
<tr>
<td>PMF 250 Combi</td>
<td>MF003</td>
<td>1 motor block 350 W 1 attachment 300 mm (standard knife 3 blades) 1 whisk tool 205 mm</td>
</tr>
</tbody>
</table>

---

### Specifications

- **Motor block 350 W**
  - **Motor block 350 W**
  - **Attachment 300 mm**
  - **Standard knife 3 blades**

- **Motor block 350 W**
  - **Motor block 350 W**
  - **Attachment 400 mm**
  - **Standard knife 3 blades**

- **Motor block 350 W**
  - **Motor block 350 W**
  - **Conversion 300 mm**
  - **Standard knife 3 blades**
  - **1 whisk tool 205 mm**
Precise alignment of motor block and mixer tool requires only a 1/4 turn to secure.

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

Removable whisks for easy cleaning.

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

<table>
<thead>
<tr>
<th>Accessories</th>
<th>Whisk tool F250</th>
<th>Ricer tool</th>
<th>Complete stainless steel cutter bowl 5,0 l</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>AC007</td>
<td>AC004</td>
<td>AC055</td>
</tr>
</tbody>
</table>

For your safety: wall mount included
Ref. 0880.1
Advantages:
• You can adapt multiple accessories: the most versatile range.
• Easy to use with ergonomic handle.
• Variable speed control allowing more flexible use.

Compliant with standards:
Non-detachable equipment

For your safety:
wall mount included
Ref. 089959

<table>
<thead>
<tr>
<th>Description</th>
<th>Master MX 91</th>
<th>Master MX 91 XL</th>
<th>Master MX 2000</th>
<th>Master FT 97</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX005</td>
<td>MX045</td>
<td>MX004</td>
<td>FT001</td>
</tr>
<tr>
<td>Knife</td>
<td>3 blades</td>
<td>3 blades</td>
<td>3 blades</td>
<td>-</td>
</tr>
<tr>
<td>Total length</td>
<td>715 mm</td>
<td>800 mm</td>
<td>720 mm</td>
<td>650 mm</td>
</tr>
<tr>
<td>Shaft length</td>
<td>410 mm</td>
<td>500 mm</td>
<td>410 mm</td>
<td>245 mm</td>
</tr>
<tr>
<td>Diameter</td>
<td>110 mm</td>
<td>110 mm</td>
<td>122 mm</td>
<td>110 mm</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>3,4 Kg / 3,8 Kg</td>
<td>3,6 Kg / 4 Kg</td>
<td>3,5 Kg / 4,1 Kg</td>
<td>3,3 Kg / 3,7 Kg</td>
</tr>
<tr>
<td>Output max</td>
<td>500 W</td>
<td>500 W</td>
<td>500 W</td>
<td>500 W</td>
</tr>
<tr>
<td>Speed</td>
<td>9500 rpm</td>
<td>9500 rpm</td>
<td>3000 to 9500 rpm</td>
<td>-</td>
</tr>
</tbody>
</table>

- 10 / 25 gal.
- 1,25 / 5 gal.
- 40 à 100 L
- 40 à 100 L
- 10 / 25 gal.

500 W
Complete Dynacutter

<table>
<thead>
<tr>
<th>Description</th>
<th>Master Dynacutter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MF010</td>
</tr>
<tr>
<td>Knife</td>
<td>Standard or serrated</td>
</tr>
<tr>
<td>Motor block BM 2000</td>
<td>500 W</td>
</tr>
<tr>
<td>Stainless steel bowl</td>
<td>5 Litres</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>5,0 Kg / 6,0 Kg</td>
</tr>
<tr>
<td>Output max</td>
<td>3000 to 9500 rpm</td>
</tr>
</tbody>
</table>

A selection of knives

<table>
<thead>
<tr>
<th>option reference</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>9072</td>
<td>Standard blade</td>
</tr>
<tr>
<td>AC056</td>
<td>Serrated blade</td>
</tr>
</tbody>
</table>
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.
Réf. AC002.H

Blender attachment

The blender attachment can literally pulverize leak fibres.

Operation

- The preparation is sucked up, sheared and crushed by the "crushing hammer" and then expelled at a high speed through the slots of the bell.
## Accessories
*(sold separately)*

9 attachments for 1 motor block gives you unparalleled preparation flexibility.

### Packs

<table>
<thead>
<tr>
<th></th>
<th>MDH 2000 Plus</th>
<th>Master Blender</th>
<th>MF 2000 Combi</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ref.</strong></td>
<td>Ref. MX003</td>
<td>Ref. MX120</td>
<td>Ref. MF002</td>
</tr>
<tr>
<td><strong>Including:</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 motor block 500 W</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 attachment 410 mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(standard knife 3 blades)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

[![Clean up System](image)](image)

5 / 10 gal. 1 / 5 gal. 22 / 66 lbs 1 / 5 gal. 1.25 gal.

<table>
<thead>
<tr>
<th>Motor block 500 W</th>
<th>Mixer tool M90</th>
<th>Mixer tool M90H</th>
<th>Mixer tool M500</th>
<th>Blender attachment</th>
<th>Whisk tool F 90</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Réf.</strong></td>
<td>AC001</td>
<td>AC002.H</td>
<td>AC500</td>
<td>AC070</td>
<td>AC003</td>
</tr>
<tr>
<td><strong>Motor block 500 W</strong></td>
<td>8.8 L</td>
<td>5.5 L</td>
<td>3.7 L</td>
<td>3.7 L</td>
<td>1.9 L</td>
</tr>
<tr>
<td><strong>Mixer tool M90</strong></td>
<td>8.8 L</td>
<td>5.5 L</td>
<td>3.7 L</td>
<td>3.7 L</td>
<td>1.9 L</td>
</tr>
<tr>
<td><strong>Mixer tool M90H</strong></td>
<td>8.8 L</td>
<td>5.5 L</td>
<td>3.7 L</td>
<td>3.7 L</td>
<td>1.9 L</td>
</tr>
<tr>
<td><strong>Mixer tool M500</strong></td>
<td>8.8 L</td>
<td>5.5 L</td>
<td>3.7 L</td>
<td>3.7 L</td>
<td>1.9 L</td>
</tr>
<tr>
<td><strong>Blender attachment</strong></td>
<td>8.8 L</td>
<td>5.5 L</td>
<td>3.7 L</td>
<td>3.7 L</td>
<td>1.9 L</td>
</tr>
<tr>
<td><strong>Whisk tool F 90</strong></td>
<td>8.8 L</td>
<td>5.5 L</td>
<td>3.7 L</td>
<td>3.7 L</td>
<td>1.9 L</td>
</tr>
</tbody>
</table>

**Accessories:**

- 9 attachments
- 1 motor block
- Unparalleled preparation flexibility

**Attachments:**

- Blender attachment
- Ideal for emulsions and smoothies

**Motor block 500 W**

- 8.8 L
- 5.5 L
- 3.7 L

**Mixer tool M90**

- 8.8 L
- 5.5 L
- 3.7 L

**Mixer tool M90H**

- 8.8 L
- 5.5 L
- 3.7 L

**Mixer tool M500**

- 8.8 L
- 5.5 L
- 3.7 L

**Blender attachment**

- 8.8 L
- 5.5 L
- 3.7 L

**Whisk tool F 90**

- 8.8 L
- 5.5 L
- 3.7 L

---

**Professional MASTER series**

- Mixers Blender Whisks Foodmill/Ricer Cutter
- Packs
- 9 attachments
- 1 motor block
### Description

- **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.

### Accessories

- **EXCLUSIVE TO DYNAMIC**

### MFAP 2000

**Including:**
- 1 motor block 500 W
- 1 attachment 410 mm (standard knife 3 blades)
- 1 whisk tool 245 mm
- 1 ricer tool 420 mm

### Mixer hook support for mixer

<table>
<thead>
<tr>
<th>Reference</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM020</td>
<td>Mixer hook support</td>
<td></td>
</tr>
</tbody>
</table>
SMX - FOODMILL / RICER series

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

Compliant with standards:
Non detachable / detachable

**SMX - PP**

**SMX**

**SERIES**

**HEAVY DUTY MODELS**

**New**

For your safety and your comfort:
Pan support brackets for SMX mixers (See next page)

<table>
<thead>
<tr>
<th>Description</th>
<th>SMX 600 E</th>
<th>SMX 700 E</th>
<th>SMX 800 E</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>MX002</td>
<td>MX040</td>
<td>MX001</td>
</tr>
<tr>
<td>Knives</td>
<td>3 blades</td>
<td>3 blades</td>
<td>3 blades</td>
</tr>
<tr>
<td>Total length</td>
<td>800 mm / 31,5&quot;</td>
<td>870 mm / 34,2&quot;</td>
<td>960 mm / 37,4&quot;</td>
</tr>
<tr>
<td>Shaft length</td>
<td>530 mm / 20,8&quot;</td>
<td>600 mm / 23,6&quot;</td>
<td>680 mm / 26,7&quot;</td>
</tr>
<tr>
<td>Diameter</td>
<td>125 mm / 4,9&quot;</td>
<td>125 mm / 4,9&quot;</td>
<td>125 mm / 4,9&quot;</td>
</tr>
<tr>
<td>Output max</td>
<td>850 W</td>
<td>925 W</td>
<td>1000 W</td>
</tr>
<tr>
<td>Speed</td>
<td>9500 rpm</td>
<td>9500 rpm</td>
<td>9500 rpm</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>6,1 Kg / 7,7 Kg</td>
<td>6,5 Kg / 8,0 Kg</td>
<td>6,7 Kg / 8,2 Kg</td>
</tr>
</tbody>
</table>
The accessories

SMX Blender

<table>
<thead>
<tr>
<th>Reference</th>
<th>MX125</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length</td>
<td>860 mm / 33,8”</td>
</tr>
<tr>
<td>Diameter</td>
<td>125 mm / 4,9”</td>
</tr>
<tr>
<td>Shaft length</td>
<td>580 mm / 22,8”</td>
</tr>
<tr>
<td>Output max</td>
<td>1000 W</td>
</tr>
<tr>
<td>Speed</td>
<td>9500 rpm</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>6,7 Kg / 8,2 Kg</td>
</tr>
</tbody>
</table>

Motor block 1000 W

<table>
<thead>
<tr>
<th>Reference</th>
<th>AC052</th>
</tr>
</thead>
<tbody>
<tr>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

Blender attachment

<table>
<thead>
<tr>
<th>Reference</th>
<th>AC072</th>
</tr>
</thead>
<tbody>
<tr>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

Pan support brackets

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Option reference</td>
<td>SM020</td>
</tr>
<tr>
<td>SM020</td>
<td>Mixer hook support</td>
</tr>
</tbody>
</table>

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.

For your safety and your comfort:

Pan support brackets for SMX mixers

<table>
<thead>
<tr>
<th>Description</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>07- SM 4 - 400 mm* - 1,9 Kg</td>
<td>SM001</td>
</tr>
<tr>
<td>07- SM 6 - 600 mm* - 2,3 Kg</td>
<td>SM002</td>
</tr>
<tr>
<td>07- SM 8 - 800 mm* - 2,6 Kg</td>
<td>SM003</td>
</tr>
<tr>
<td>07- SM 10 - 1 000 mm* - 2,8 Kg</td>
<td>SM004</td>
</tr>
<tr>
<td>07- SM 12 - 1 200 mm* - 3,2 Kg</td>
<td>SM005</td>
</tr>
<tr>
<td>08- SA - Universal pan support side mounted 55 mm* - 6,7 Kg</td>
<td>SM006</td>
</tr>
</tbody>
</table>

*Maximum diameter of the pot.
### Ricer / Foodmill

**PP 97 Ricer / Foodmill**

**non-detachable**

<table>
<thead>
<tr>
<th>Reference</th>
<th>PP001</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total length</td>
<td>870 mm / 34.2“</td>
</tr>
<tr>
<td>Diameter</td>
<td>-</td>
</tr>
<tr>
<td>Shaft length</td>
<td>520 mm / 20.5“</td>
</tr>
<tr>
<td>Output max</td>
<td>650 W</td>
</tr>
<tr>
<td>Speed</td>
<td>500 rpm</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>4.9 Kg / 5.9 Kg</td>
</tr>
</tbody>
</table>

**Motor block BM 97 650 W**

<table>
<thead>
<tr>
<th>Motor block</th>
<th>AC221</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diameter</td>
<td>-</td>
</tr>
<tr>
<td>Shaft length</td>
<td>450 mm / 11.7“</td>
</tr>
<tr>
<td>Output max</td>
<td>690 mm / 27.2“</td>
</tr>
<tr>
<td>Speed</td>
<td>-</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>-</td>
</tr>
</tbody>
</table>

**Ricer tool AP 97**

<table>
<thead>
<tr>
<th>Ricer tool</th>
<th>AC220</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diameter</td>
<td>-</td>
</tr>
<tr>
<td>Shaft length</td>
<td>450 mm / 11.7“</td>
</tr>
<tr>
<td>Output max</td>
<td>690 mm / 27.2“</td>
</tr>
<tr>
<td>Speed</td>
<td>-</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>-</td>
</tr>
</tbody>
</table>

**Whisk tool FM 97**

<table>
<thead>
<tr>
<th>Whisk tool</th>
<th>AC208</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diameter</td>
<td>-</td>
</tr>
<tr>
<td>Shaft length</td>
<td>690 mm / 27.2“</td>
</tr>
<tr>
<td>Output max</td>
<td>-</td>
</tr>
<tr>
<td>Speed</td>
<td>-</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>-</td>
</tr>
</tbody>
</table>

### Pack

**PP97 PLUS**

Reference: PP02

Including:

1 motor block 650 W
1 ricer tool 450 mm
Standard, removable or lowered versions
Mobile super mixer for large capacity applications!

Standard version

Lowered version

Removable version

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

Compliant with standards:

Full stainless steel control board

Mixer attachment

Whip attachment

Blender attachment
Professional turbo crusher

<table>
<thead>
<tr>
<th>Description</th>
<th>Standard GiGAMIX</th>
<th>Lowered GiGAMIX</th>
<th>Removable GiGAMIX</th>
<th>PACK BLENDER</th>
<th>Mixer attachment</th>
<th>Whip attachment</th>
<th>Blender attachment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ref.</td>
<td>TB001</td>
<td>TB005</td>
<td>TB008</td>
<td>TB020</td>
<td>9351</td>
<td>TB003</td>
<td>TB004</td>
</tr>
</tbody>
</table>

Technical specifications

<table>
<thead>
<tr>
<th>Working length</th>
<th>-</th>
<th>-</th>
<th>-</th>
<th>-</th>
<th>560 mm / 22&quot;</th>
<th>870 mm / 33,8&quot;</th>
<th>520 mm / 20,5&quot;</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixer attachment only</td>
<td>570 mm / 22,4&quot;</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diameter of mixer head</td>
<td>270 mm / 10,6&quot;</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Speed</td>
<td>4000 rpm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Voltage</td>
<td>230 / 400 V, 3-phase, 50 Hz</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Power output</td>
<td>2,2 kW</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Professional turbo crusher

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 the packaging area or to empty the pot.

Advantages:

- **Minimum investment:** this simple accessory is sufficient to transfer the preparation.
- **Working comfort:** effortless use

**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 the packaging area or to empty the pot.

Advantages:

- **Minimum investment:** this simple accessory is sufficient to transfer the preparation.
- **Working comfort:** effortless use

<table>
<thead>
<tr>
<th>Description</th>
<th>DYNAPUMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ref.</td>
<td>TB030</td>
</tr>
</tbody>
</table>

Empty your pots in a few minutes!
Advantages:

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

Compliant with standards:
### The Original!

**Antibacterial incorporated**

![Image of Salad Spinner]

<table>
<thead>
<tr>
<th>Description</th>
<th>E10 manual</th>
<th>E20 manual</th>
<th>E20 SC manual sealed cover</th>
<th>*EM 98 N electric</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>E001</td>
<td>E002</td>
<td>E004</td>
<td>E003</td>
</tr>
<tr>
<td>Diameter</td>
<td>330 mm / 13&quot;</td>
<td>430 mm / 16,9&quot;</td>
<td>430 mm / 16,9&quot;</td>
<td>430 mm / 16,9&quot;</td>
</tr>
<tr>
<td>Total height</td>
<td>420 mm / 16,5&quot;</td>
<td>500 mm / 19,7&quot;</td>
<td>500 mm / 19,7&quot;</td>
<td>630 mm / 24,8&quot;</td>
</tr>
<tr>
<td>Output max</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>200 W</td>
</tr>
<tr>
<td>Speed</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>500 rpm</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>2,4 / 3,0 Kg</td>
<td>3,6 / 4,8 Kg</td>
<td>3,6 / 4,8 Kg</td>
<td>8,3 / 10,0 Kg</td>
</tr>
</tbody>
</table>

- Recommended capacity: 2 or 3 lettuce heads.
- Recommended capacity: 3 or 5 lettuce heads.
- Recommended capacity: 3 or 5 lettuce heads.
- Recommended capacity: 3 or 5 lettuce heads.

### Reference

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

![Image of Salad Spinner]

**SALAD SPINNER**

- 10 to 20 L
- 2,5 / 5 gal.

**AC019**

**Stabilising base E20 & E20 SC**

**2815.1 Set of gears for both E10 - E20**

**2815.2 Set of gears E20 SC**
Advantages:

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

Compliant with standards:
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.

### Dynacube

**Description in mm**

<table>
<thead>
<tr>
<th>Description</th>
<th>Dynacube + grid 7x7 mm - 1/8” with pusher</th>
<th>Dynacube + grid 8,5x8,5 mm - 1/4” with pusher</th>
<th>Dynacube + grid 10x10 mm - 3/8” with pusher</th>
<th>Dynacube + grid 14x14 mm - 1/2” with pusher</th>
<th>Dynacube + grid 17x17 mm - 3/4” with pusher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>CL005</td>
<td>CL003</td>
<td>CL006</td>
<td>CL008</td>
<td>CL009</td>
</tr>
<tr>
<td>Diameter</td>
<td>-</td>
<td>-</td>
<td>400 mm / 15,7”</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Total height</td>
<td>-</td>
<td>-</td>
<td>330 mm / 15,7”</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Weight / shipping weight</td>
<td>-</td>
<td>-</td>
<td>3,1 / 4,4 Kg</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

### Grid set

<table>
<thead>
<tr>
<th>Description</th>
<th>Grid set 7x7 mm - 1/8” with pusher</th>
<th>Grid set 8,5x8,5 mm - 1/4” with pusher</th>
<th>Grid set 10x10 mm - 3/8” with pusher</th>
<th>Grid set 14x14 mm - 1/2” with pusher</th>
<th>Grid set 17x17 mm - 3/4” with pusher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>AC060</td>
<td>AC061</td>
<td>AC062</td>
<td>AC063</td>
<td>AC064</td>
</tr>
<tr>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

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.
### Dynacoupe

**Description**

<table>
<thead>
<tr>
<th>Description</th>
<th>Dynacoupe w/o disc</th>
<th>Dynacoupe + 2 discs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>CL001</td>
<td>CL002</td>
</tr>
<tr>
<td>Diameter</td>
<td>370 mm / 14.5&quot;</td>
<td>370 mm / 14.5&quot;</td>
</tr>
<tr>
<td>Total height</td>
<td>260 mm / 10.2&quot;</td>
<td>260 mm / 10.2&quot;</td>
</tr>
<tr>
<td>Slicing discs</td>
<td></td>
<td>Thickness 3 mm</td>
</tr>
<tr>
<td>Shredding discs</td>
<td></td>
<td>Holes Ø 3 mm</td>
</tr>
<tr>
<td>Actual weight / shipping weight</td>
<td>2.1 / 2.8 Kg</td>
<td>2.1 / 2.8 Kg</td>
</tr>
</tbody>
</table>

**Reference**

<table>
<thead>
<tr>
<th>Reference</th>
<th>Slicing disc - Sold singly</th>
<th></th>
<th>Shredding disc - Sold singly</th>
</tr>
</thead>
<tbody>
<tr>
<td>AC015</td>
<td>Ø 220 mm / Slice 1.5 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AC012</td>
<td>Ø 220 mm / Slice 2 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AC013</td>
<td>Ø 220 mm / Slice 3 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AC014</td>
<td>Ø 220 mm / Slice 5 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AC020</td>
<td>Ø 220 mm / Holes 2 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AC021</td>
<td>Ø 220 mm / Holes 3 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AC022</td>
<td>Ø 220 mm / Holes 4 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AC025</td>
<td>A 6-disc-capacity storage rack</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

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

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

*The Dynacoupe is supplied with suction cups.*
Dynajuicer
Dynajuicer-citrus juicer

New

New reamer.
Ideal for limes and lemons.

Description | Dynajuicer-citrus juicer
---|---
Reference | PA001
Diameter | Ø 220 mm / 8.6"
Total height | 330 mm / 13"
Output max | 200 W
Speed | 1500 rpm
Weight | 3.7 Kg

Delivered with 2 reamers.

FMA 91/FMA 90
Manual whip

<table>
<thead>
<tr>
<th>Description</th>
<th>Manual whip FMA 90</th>
<th>Manual whip FMA 91</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>AC210</td>
<td>AC211</td>
</tr>
</tbody>
</table>
| Length | 1200 mm / 47.2" | 1000 mm / 39.4"
| Capacity | 20 to 200 L. | 20 to 200 L. |
| Weight | 1.1 Kg | 1.1 Kg |

CF 2000
Food cutter / cheese cutter

<table>
<thead>
<tr>
<th>Description</th>
<th>Food cutter / cheese cutter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reference</td>
<td>CL004</td>
</tr>
<tr>
<td>Total length</td>
<td>940 mm / 37&quot;</td>
</tr>
<tr>
<td>Total height</td>
<td>560 mm / 22&quot;</td>
</tr>
</tbody>
</table>
| Plate | 450 x 290 mm / 17.7" - 11.4"
| Space between posts | 320 mm / 12.6"
| Space under blade | 190 mm / 7.5"
| Weight | 8.3 Kg |
Marketing items

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

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

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.

Dynamic and its products are environmentally friendly.

WEEE (Directive on Waste Electrical and Electronic Equipment):
Please contact your distributor.

Dynamic is a member of SYNEG (Syndicat National de l’Equipement des Grandes Cuisines)

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

All our products are equipped with:
- Double insulation
- EU approved
- Safety switch
- Variable speed control: standard or option
- Power cord + plug: Length. 3m / 10ft.
- Products available in other voltages on request: 110-120 V or 220-240 V - 50-60 Hz
Selection guide
Which appliance for what use?

“All our thanks to Fabrice Augereau, chef at the Château de la Pigossière and to David Sagot, “Les Paniers de David” for their participation in the shoot and recipes”.

Select the appliance most suited to your needs using our Selection guide!

- Fabrice Augereau, chef at the château de la Pigossière, Pont-Saint-Martin (44), FRANCE
Which knife for which use?

2 blade knife:
- to mix vegetable soups, vegetable purées, cream type pastry preparations.

4 blade knife:
- for vegetable creams and veloutés, some sauces, emulsified oil.

Beater disk:
- to make whipped cream.

Emulsifying disk:
- emulsifying disk: fine herb emulsions, fresh cheese based preparations, preparations of creams for pastry etc.

**Whipped cream**

**INGREDIENTS:**
- **Base elements:**
  - Full fat liquid cream (50 cl)
- **Seasoning:**
  - Table salt

- Pour the cream into the Dynamic transparent graduated beaker.
- Season.
- Whip the cream using the Dynamic whisk.
- Season and leave to rest.

**Herb emulsion**

**INGREDIENTS:**
- **Base elements:**
  - Flat leaved parsley (1 bunch)
  - Olive oil (50 cl)

- Wash the parsley and cut off the stalks
- Chop the parsley using the Dynamic cutter and put aside.
- Put the chopped parsley in a high container and add 25 cl of oil.
- Emulsify using the Dynamic emulsifier disc and add the remaining oil gradually.
- If you wish, you can use the blender to obtain a greener oil.
**Emulsified goats cheese with herbs**

**INGREDIENTS**:
- Base elements:
  - Flat leaved parsley (1/2 bunch)
  - Chives (1/2 bunch)
  - Fresh plain goat's cheese (300 g)
  - Liquid cream (10 cl)
  - Salt, pepper

**Crafting the Dish**
- Wash the parsley and cut off the stalks. Chop the parsley using the Dynamic cutter and put aside. Cut the chives and put to one side.
- Put the goat's cheese into a high container after having cut it into pieces, add the cream and season.
- Emulsify using the Dynamic emulsifier disc and add the herbs gradually.
- Put aside in the refrigerator.
- Use the preparation for quenelles to accompany a soup or as a starter.

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**Gazpacho**

**INGREDIENTS**:
- Base elements:
  - Ripe tomatoes (800 g)
  - 1 long cucumber
  - 1 red bell pepper
  - 1 green bell pepper
  - Onions (100 g)
  - 1 clove of garlic
  - 2 lemons
  - Vinegar 5 ml
  - Olive oil 1 ml
  - Water 25 cl
  - Basil (1/2 bunch)
  - Salt, pepper, Cayenne pepper

**Crafting the Dish**
- Wash the vegetables, peel the cucumber, de-seed the bell peppers and the cucumber.
- Place the vegetables into a high container after having cut them into pieces. Mix all the ingredients using the 4 blade Dynamic mixer until you obtain a smooth and even purée.
- Add the oil, vinegar, lemon juice and basil and then season.
- Add the iced water gradually until you achieve the required thickness of the mix.
- Mix well and put in the refrigerator for at least one hour.
- Plate up onto plates or ramekins and decorate with a few parsley or basil leaves.
Cream of poppy lentil soup

Worked volume: 2 l
Working speed: 0 to 13 000 rpm

INGREDIENTS:
Base elements:
Lentils (700 g)
Aromatic accompaniment:
Butter (40 g)
Pork belly (20 g)
Leek greens (80 g)
Carrots (80 g)
Onions (80 g)
1 bouquet garni
2 cloves of garlic
Liquid:
Water/chicken stock (2 l)
Accompaniment:
Liquid cream (100 ml)
Poppy seeds
Seasoning:
Sea salt
Table salt

- Peel and wash the vegetables.
- Chop the leeks, carrots and onions.
- Dice the pork belly.
- Sweat the chopped vegetables and pork belly in butter, add the lentils and wet using cold water.
- Bring to the boil, add the bouquet garni and the garlic.
- Cover and cook gently for 30 to 40 minutes.
- Pour the cream into a round bottomed mixing bowl and season. Whisk the cream using the dynamic and the beater disc. Put aside in the refrigerator.
- Check the soup to see if it is cooked. Remove the bouquet garni. Mix the soup using the dynamic blender. Check the seasoning.
- Serve in soup plates, add a quenelle of cream to the top and sprinkle with poppy seeds.

Raspberry coulis

Worked volume: 0.5 l
Working speed: 0 to 13 000 rpm

INGREDIENTS:
Base elements:
Frozen raspberries (500 g)
Icing sugar (160 g)
Lemon (1/2)

- Place the defrosted raspberries, the sugar and the lemon into a bowl.
- Mix using the Dynamix and the blender until a smooth coulis is obtained.

Pear and red fruit marmalade

Worked volume: 4 servings
Working speed: 0 to 13 000 rpm

INGREDIENTS:
Base elements:
Pears (600 g)
Lemon (1/2)
Syrup:
Water (1.5 l)
Sugar (150 g)
Decoration:
4 fresh raspberries
Raspberry coulis (8 cl)
4 mint leaves

- Peel the pears, remove the cores and lemon them. Cut them into large chunks and put them aside.
- Boil the water and sugar in a pan.
- Add the pears and simmer for 20 minutes. Check that the pears are cooked using the tip of a knife.
- Once the pears are cooked, place them in the Dynamix stainless steel bowl. Mix the pears using the Dynamic 4 blade knife (for a very smooth finish, finish using the blender attachment).
- Put the marmalade into 4 ramekins.
- Add the raspberry coulis and decorate with a fresh raspberry and a mint leaf.
Pumpkin soup, goat's cheese emulsion and roasted hazelnuts

Worked volume: 5 l
Working speed: 12 000 rpm

INGREDIENTS:
Base elements:
Butter (40 g)
Leek (300 g)
Pumpkin (3 kg)
Water or light white stock (4 l)
Goat’s cheese emulsion:
Goat’s cheese (150 g)
Cream (80 g)
Finish:
Roasted hazelnuts (100 g)
Seasoning:
Sea salt
Table salt

- Sweat the finely chopped leek in butter, add the pumpkin cut into chunks, sweat gently, add the water, season and cook.
- Once cooked, mix using the dynamic junior blender until a smooth soup is obtained.
- Mix the goat’s cheese and cream using the emulsifier disc. Season and put aside in the refrigerator.
- Roast the nuts and put them through the cutter.
- Serve the soup in a soup plate, place a quenelle of goat’s cheese and sprinkle with roasted hazelnuts.
**Pork and parsley stuffing**

**Working speed:** 500 g  
**INGREDIENTS:**  
**Base elements:**  
- Pork throat (400 g)  
- Fresh pork belly (100 g)  
- Butter (40 g)  
- Parsley (1/4 bunch)  
- White wine (50 cl)  
**Seasoning:**  
- Table salt  
- White pepper

- Cut the pork throat and belly into pieces and put aside.  
- Peel the onion, chop it using the Dynamic cutter and put to one side.  
- Wash the parsley, cut off the stalks and chop it using the Dynamic cutter, put to one side.  
- Sweat the onions in butter, add the white wine and reduce until dry. Take off the heat and put to one side.  
- Finely chop the pork using the cutter, add the onions, the parsley and season.  
- Use the cutter again to obtain an even preparation.  
- Take away and put to one side.  
- Use your stuffing for various preparations (to stuff a joint, vegetables, etc.).

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**Potato and parsley mash**

**Worked volume:** 6 Kg  
**Working speed:** 0 to 13000 rpm  
**INGREDIENTS:**  
**Base elements:**  
- Boiling potatoes (5 kg)  
- Full fat milk (1 l)  
- Butter (160 g)  
**Garniture:**  
- Shallots (500 g)  
- Garlic (1/2 a head)  
- Flat leaved parsley (1 bunch)  
- Olive oil  
**Seasoning:**  
- Sea salt  
- Table salt  
- Nutmeg

- Peel and wash the potatoes, then cut them into pieces.  
- Put the potatoes into a cooking pot, cover with water, season and cook for 25/30 minutes. Check that the potatoes are cooked using the tip of a knife.  
- Peel and chop the shallots using a cutter.  
- Sweat the chopped shallots.  
- Peel the garlic and remove the shoot. Wash the parsley and cut off the stalks.  
- Mix the garlic and parsley with a little olive oil in the cutter. Add the garlic and parsley to the shallots and put aside.  
- Drain the potatoes. Put ¾ of the milk and butter into the cooking pot. Add the potatoes and mix using the Dynamic Master and the foodmill ricer.  
- Add the remaining milk, check the seasoning.  
- Add the parsley mix, mix well.
Chocolate dessert and its raspberry coulis
Potato and parsley mash
Pear and red fruit marmalade
Cream of poppy lentil soup
Sweet potato mash
Gazpacho
Pumpkin soup, goat’s cheese emulsion and roasted hazelnuts
General sales terms and conditions (Applicable to January 1st 2016)

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 becomes final after written or tacit acceptance by Dynamic, hereafter referred to as “the Company.”
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 entail 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 exclusive 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 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 any late recovery of costs 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 determination 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 undergo 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 execution.

Distributed by:

Please contact the nearest office for any additional information.