



### **DYNAMIC**

A NEW **DYNAMIC®** WAY TO PREPARE FOOD

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

Knowledge and experience have brought great notoriety to our company. As well as being the specialist producer of commercial mixers,

DYNAMIC added to its range of products a combined vegetable slicer-food processor with an unprecedented shape and design, especially thanks to its orange soft and round base offering a perfect esthetic to professional kitchens, ideal for open kitchens.

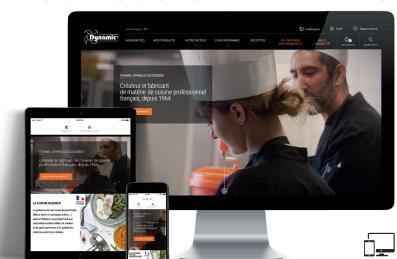
DYNAMIC is also the manual salad spinners creator and offers a large range of manual food cutters.

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

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



# YOUR CUSTOMER AREA IS EVOLVING



Dynamic is committed to a CSR\* approach which includes dematerialization. You can be a part of it, and from now on you can order on our website, in addition to spare parts, our entire range of machines (except turbo liquidizers and electric cutters/vegetable slicers). We invite you to contact our sales department for more information.

As a partner of DYNAMIC, you will find here all the useful resources for your activity: catalogues, brochures, instruction manuals, certifications, pictures, videos, etc....

Space dedicated to our distributors: www.sav-dynamicmixers.com This section is exclusively reserved for distributors of DYNAMIC products.

# OUR SERIES 2023

# **DYNAMIX® / MINI SERIES**

PAGE 8

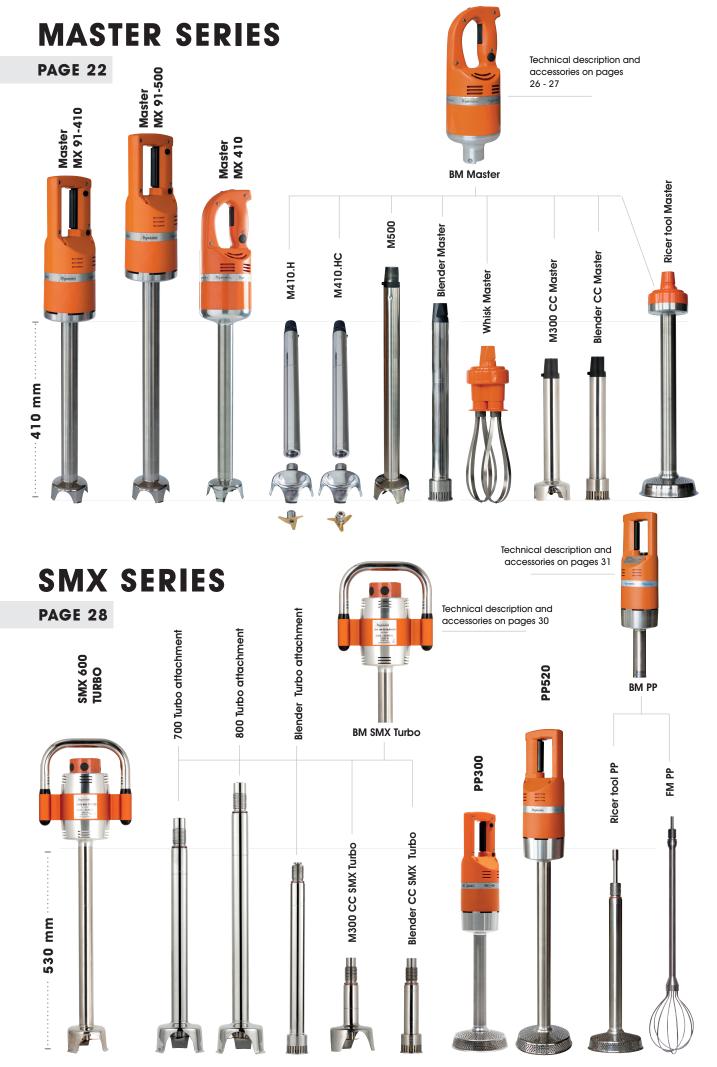


## **JUNIOR SERIES**

### **SENIOR SERIES**

Technical description and accessories on pages 12 - 13





# OUR SERIES 2023

### **OUR SUPPORTS**



SERVOMIX
Master and SMX Series



#### PAN SUPPORT BRACKETS

Technical description and accessories on page 33





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Technical description and accessories on pages 40

### **SALAD SPINNER SERIES**

PAGE 44



Technical description and accessories on pages 45

# **TURBO LIQUIDIZER SERIES**





## **MANUAL SERIES**



Technical description and accessories on pages 43

## **MISCELLANEOUS**





# PROFESSIONAL SERIES

# DYNAMIX® NOMAD

DETACHABLE EQUIPMENT 220W / 250W 1 / 8 L





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



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

#### Charger

Item code AC590

**Battery** 

Item code AC585

# FREEDOM OF MOVEMENT IN THE KITCHEN, DYNAMIX® NOMAD CORDLESS

#### Designation

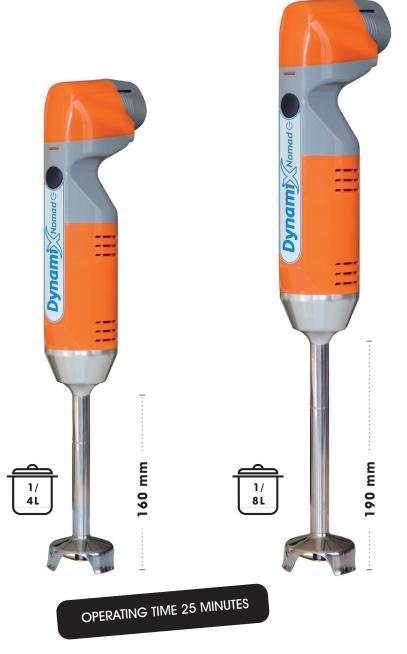
#### Dynamix® Nomad 160\*

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

#### Designation

### **Dynamix® Nomad 190\***

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







# PROFESSIONAL SERIES

# DYNAMIX® V2

DETACHABLE EQUIPMENT 220W / 250W 1 / 8 L

### **Available in 3 colors**

Orange color in standard.



### Dynamix® 160 V2

Orange / Black

Item code MX055

Red / Black

Item code MX056

White / Black

Item code MX057

### Dynamix® 190 V2

Orange / Black

Item code MX095

Red / Black

Item code MX096

White / Black

Item code MX097

# TWO SPEEDS FOR ULTRA-FAST ADJUSTMENT, DYNAMIX® V2





#### Designation

### Dynamix® DMX 160 V2\*

Knife	2 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
Item code	according to colors

### Designation Dynamix® DMX 190 V2\*

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

<sup>\*</sup> Others accessories available separately.

### **PROFESSIONAL SERIES**

# **DYNAMIX®**

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



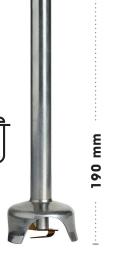
#### Designation **Dynamix® DMX 160**

Knife	2 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
Item code	MX050

# ESPECIALLY DESIGNED FOR SMALL PREPARATIONS, SAUCES AND EMULSIONS. **DYNAMIX®**







#### Designation

#### **Dynamix® DMX 190**

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
Item code	MX090



#### Designation

#### **Dynamix® DMX 160 Blender**

Hammer	Star-shaped
Output	220 W
Total length	395 mm
Shaft length	160 mm
Bell diameter	35 mm
Diameter	70 mm
Weight / Packaged	1,2 Kg / 1,5 Kg
Speed R.P.M.	3 000 / 13 000
Item code	MX100

# **PROFESSIONAL SERIES DYNAMIX® / MINI**

### **ACCESSORIES**











Accessories available separately.





Designation **BM Dynamix®** 

	•	
	BM 160	BM 190
Output	220 W	250 W
Item code	AC515	AC514



Designation M160



Designation M190



M Shake 190 Adaptable with the

			graduare
Knife	2 Blades	4 Blades	4 Blades
Speed R.P.M.	3 000 / 13 000	3 000 / 13 000	3 000 / 13
Mixer head diameter	55 mm	66 mm	66 mm
Item code	AC521	AC550	AC530

graduated bowl AC510 3 000



Designation **Blender Dynamix®** 

Speed R.P.M. 3 000 / 13 000 AC560 Item code



Designation Whisk Dynamix® 600 / 2 500 AC516



Designation **Ricer tool** 70 / 300 AC517









Skimmer disc



Beater disk

Designation **Blade pack** 

AC540



# Designation MD95

Knife	4 Blades / 2 Blades
Output	250 W
Total length	445 mm
Shaft length	160 mm
Bell diameter	55 mm
Diameter	72 mm
Weight / Packaged	1,2 Kg / 1,5 Kg
Speed R.P.M.	11 500
Item code	MX008 / MX010

# DETACHABLE EQUIPMENT PACKS



# Designation Dynamix® Combi 160 1+2+3

1 Motor block	220 W
1 Mixer tool	160 mm
Knife	2 Blades
1 Whisk tool	185 mm
Item code	MF052

Designation

Dynamix® Trio 160 1+2+3+4

1 Motor block	220 W
1 Mixer tool	160 mm
Knife	2 Blades
1 Whisk tool	185 mm
1 Ricer tool	126 mm
Item code	MF050



Designation
Cutter Bowl
Dynamix®



Designation **Graduated bowl Dynamix**®



Designation
Stainless steel jug
Dynamix®
Suitable induction



Designation
Support Dynamix®
Available in black

Speed R.P.M. 600 / 2 500 Item code AC518

AC510 AC513

SM030 / SM030N



# PROFESSIONAL SERIES

# JUNIOR

MONOBLOCK EQUIPMENT 270 W 1 / 25 L

#### CONVENIENCE Wall support included Item code 089959





# THE LIGHTEST MIXER ON THE MARKET IN ITS CATEGORY.

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

Designation

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



COMPLIANT WITH STANDARDS







# PROFESSIONAL SERIES JUNIOR

### **ACCESSORIES**

Accessories available separately.

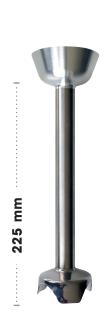


Designation **BM Junior** 

Output Item code 270 W AC100



Speed R.P.M.
Item code



Designation **M225** 3 000 / 12 000 AC101



Designation **M300** 3 000 / 12 000 AC105 Designation
Blender Junior
3 000 / 12 000
AC066

Variable

speed

### DETACHABLE EQUIPMENT PACKS







### Designation Junior DMX 225

1 motor block	270 W
1 Mixer tool	225 mm
Knife	2 Blades
Item code	MX021.V





	-
1 motor block	270 W
1 Mixer tool	225 mm
Knife	2 Blades
1 Whisk tool	185 mm
Item code	MX022



1 / 10 L BLENDER (SOUP)







FOODMILL CI



Designation
Whisk Junior

Speed R.P.M. 600 / 2 500 Item code AC102



Designation
Ricer tool Junior

70 / 300 AC103



Designation

**Cutter Bowl Junior** 

600 / 2 500 AC104

### CONVENIENCE

Wall support included Item code 0880.1





### Designation Junior DMX 225 Blender

1 motor block 270 W
1Blender tool 225 mm
Item code MX110





### **PROFESSIONAL SERIES**

# **SENIOR**

MONOBLOCK EQUIPMENT 350 W 20 / 40 L



### CONVENIENCE

Wall support included Item code 089959







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



# Designation Senior MX 300

300 mm

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





**COMPLIANT WITH STANDARDS** 







# **PROFESSIONAL SERIES** SENIOR

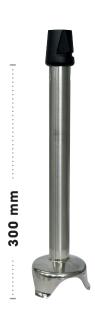
### **ACCESSORIES**

Accessories available separately.



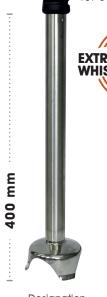
Designation **BM Senior** 

Output 350 W AC005 Item code



Designation M300 2 800 / 9 500 Speed R.P.M. AC006

Item code



Designation M400 2 800 / 9 500 AC016



Removable whisks

**Whisk Senior** 300 / 900 AC007











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

> Speed R.P.M. Item code



Designation **Ricer tool Senior** 

100 / 600 AC004



Designation **Cutter Bowl inox Senior** 400 / 1 500

AC055

### DETACHABLE EQUIPMENT PACKS



### Designation Senior DMX 300

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



### Designation Senior Combi 300

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

### CONVENIENCE

Wall support included Item code 0880



### EASY MAINTENANCE

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





**QUICK ASSEMBLY** 





### **PROFESSIONAL SERIES**

# **MASTER**

MONOBLOCK **EQUIPMENT** 600 W 40 / 100 L











Variable speed . Optional

500 mm

COMPLIANT WITH STANDARDS











### CONVENIENCE

Wall support included Item code 0881



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

Designation

### **Master MX 91-500**

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

# PROFESSIONAL SERIES

# **MASTER**

MONOBLOCK
EQUIPMENT
600 W
40 / 100 L





# Designation Master MX 410

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
Item code	MX004

## Designation Master Whisk

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

### DETACHABLE EQUIPMENT PACKS



#### Designation Master DMX 410.H

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

Clean





#### Designation Master DMX 410 Blender

1 motor block	600 W
1 Mixer tool	410 mm
Hammer	Star shaped
Item code	MX120



#### Designation Master Combi 410.H

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



#### Designation Master Trio 410.H

600 W
410 mm
3 Blades
245 mm
420 mm
MF001.H

# PROFESSIONAL SERIES MASTER

# DETACHABLE EQUIPMENT ACCESSORIES

Accessories available separately.









Designation **BM Master** 

Output 600 W
Item code AC001



Designation **M410.H**Speed R.P.M. 3 000 / 10 500

Item code AC002.H

Designation **M410.HC** 3 000 / 10 500 AC002.HC

Designation **M500** 3 000 / 10 500 AC500

Designation
Blender Master
3 000 / 10 500
AC070

410 mm



Designation
Whisk Master
Speed R.P.M. 300 / 900
Item code AC003



Designation
Ricer tool Master
100 / 600
AC004

Designation
M300 CC Master
3 000 / 10 500
AC260.HC

300 mm ...

Designation
Blender CC Master
3 000 / 10 500
AC265













**FOOT AND BELL**For easy cleaning, maintenance and perfect hygiene. All stainless steel for increased

**FULLY REMOVABLE MIXER** 

durability of your attachment. Dishwasher proof.
This DYNAMIC exclusive system complies
with HACCP requirements.

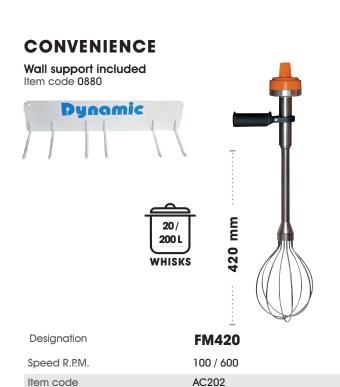


Designation

**Cutter Bowl Master**A selection of knives (standard or serrated)

 Speed R.P.M.
 400 / 1500

 Item code
 AC055



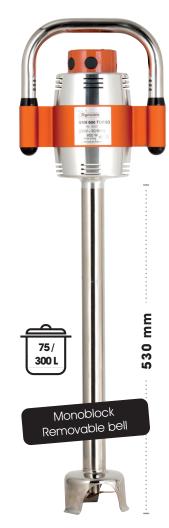




PROFESSIONAL SERIES

SMX

MONOBLOCK /
DETACHABLE EQUIPMENT
850 / 1000 W
75 / 300 L



### Designation SMX 600 Turbo

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
Item code	MX002T

## **SMX SERIES**

Special production kitchens and intensive use.







#### Designation SMX 700 Turbo

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
Item code	MX040T

#### Designation SMX 800 Turbo

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
Item code	MX001T

Designation

### **SMX** Blender Turbo

Hammer	Star shaped
Output	1000 W
Total length	860 mm
Shaft length	580 mm
Diameter	125 mm
Weight / Packaged	6,7 Kg / 8,2 Kg
Speed R.P.M.	11 000
Item code	MX125T









# **PROFESSIONAL SERIES** SMX

### **ACCESSORIES**

Accessories available separately.





Designation

**BM SMX Turbo** 

1000 W Output Item code AC052T

COMPLIANT WITH STANDARDS









425 mm



Item code 0862



170 mm

Designation
<b>Attachment</b>
<b>700 Turbo</b>
11 000
AC075T

Speed R.P.M. Item code

Designation  Attachment
800 Turbo
11 000
AC076T

S!!
Designation <b>Blender SMX</b>
Turbo
1 000
AC072T

Designation M300 CC SMX
Turbo
11 000
AC250T

Designation
<b>Blender CC SMX</b>
Turbo
11 000
AC255T

# PROFESSIONAL SERIES RICER TOOL

MONOBLOCK / DETACHABLE EQUIPMENT **650 W** 

Accessories available separately.





	Designation PP520	Designation PP300
Output	650 W	650 W
Total length	870 mm	600 mm
Weight / Packaged	4,9 Kg / 5,9 Kg	4,7 Kg / 5,7 Kg
Speed R.P.M.	500	500
Item code	PP001	PP003

	Designation Ricer Tool PP	Designation <b>FM PP</b>		
Output				
Speed R.P.M.	150 / 500	150 / 500		
Item code	AC220	AC208		



### **ACCESSORIES**

# OUR SUPPORTS

MASTER SERIES SMX SERIES



#### SAY STOP TO MUSCULOSKELETAL DISORDERS

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

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

# FOR YOUR SAFETY AND YOUR COMFORT

WALL MOUNTING BRACKETS





Designation	SM 4	SM 6	SM 8	SM 10	SM 12	SA
Weight	1,9 Kg	2,3 Kg	2,6 Kg	2,8 Kg	3,2 Kg	0,7 Kg
Diameter of the pot	400 mm	600 mm	800 mm	1000 mm	1200 mm	Width of the pot rim 55mm*
Item code	SM001	SM002	SM003	SM004	SM005	SM006

<sup>\*</sup> Maximum diameter of the pot



FOR MORE INFORMATION

**PROFESSIONAL SERIES** 

# **TURBO** LIQUIDIZER



# **GIGAMIX XS**

1,5 / 2,2 KW 40 / 300 L





Designation Designation THREE-PHASED GIGAMIX XS BLENDER SINGLE-PHASED GIGAMIX XS BLENDER Speed R.P.M. Voltage<sup>3</sup> 400 V, three-phased + neutral, 50 Hz 230 V, single-phased, 50 Hz Output 1,5 Kw 1,5 Kw Item code TB120 TB120.2

COMPLIANT WITH STANDARD (



### PROFESSIONAL SERIES

# TURBO LIQUIDIZER

# Standard, removable or lowered versions.

For heavy-duty mixing!



**FEEL FREE TO CONTACT US** 

FOR MORE INFORMATION



### **STANDARD Version**

	Designation GIGAMIX 460-500	Designation <b>GIGAMIX 460-500 V.V</b> Variable speed included	Designation GIGAMIX Blender	Designation  GIGAMIX Blender V.V  Variable speed included		
Mixer attachment only	570 mm	570 mm	570 mm	570 mm		
Speed R.P.M.	4000	2800 / 4000	4000	2800 / 4000		
Voltage*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*		
Output	2,2 Kw	2,2 Kw	2,2 Kw	2,2 Kw		
Item code	TB001	TB002	TB020	TB021		

### **LOWERED Version**

# **REMOVABLE Version**

	Designation GIGAMIX 460-210	Designation  GIGAMIX 460-210 V.V  Variable speed included	Designation  GIGAMIX DMX	Designation  GIGAMIX DMX V.V  Variable speed included
Mixer attachment only	570 mm	570 mm	570 mm	570 mm
Speed R.P.M.	4000	2800 / 4000	4000	2800 / 4000
Voltage*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*
Output	2,2 Kw	2,2 Kw	2,2 Kw	2,2 Kw
Item code	TB005	TB006	TB008	TB009

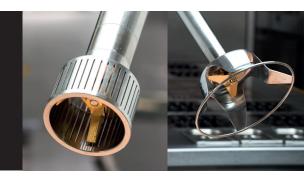
<sup>\*</sup> Other voltages on request



**OPTIONAL Variable speed control 2800 / 4000 R.P.M.**Option compulsory for single-phase. Factory installed only. (Item code TB010)

### **ADVANTAGES**

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



## ACCESSORIES Accessories available separately.



### Designation

### **Mixer Tool Gigamix**

		•
Speed R.P.M.	2800 / 4000	
Length	133 mm	
Diameter	280 mm	
Item code	TB012	



### Designation

### **Blender Gigamix**

Speed R.P.M.	2800 / 4000
Length	93 mm
Diameter	98 mm
Item code	TB004



### Designation

### Whisk Gigamix Variable speed compulsory

Speed R.P.M.	800 / 1600	
Length	410	
Diameter	170 mm	
Item code	TRO14	



### Designation

### Potato tool masher

Variable speed compulsory

Speed R.P.M.	800 / 1600
Length	250 mm
Diameter	165 mm
Item code	TBO13



### Designation

### **Extension** arm

Speed R.P.M.	-
Length	300 mm
Diameter	-
Item code	TB015 (9333)



### **DYNA PUMP**

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

The DYNAPUMP allows to transfer 100 liters of water (for information, the viscosity of water is equal to 1 centipoise) in 1 minute at maximum speed (4000 rpm)



Designation

#### Dynapump Gigamix Adaptable to the blender attachment only

Item code TB030 Diameter 178 mm



Designation **Gigamix Gun** Optional

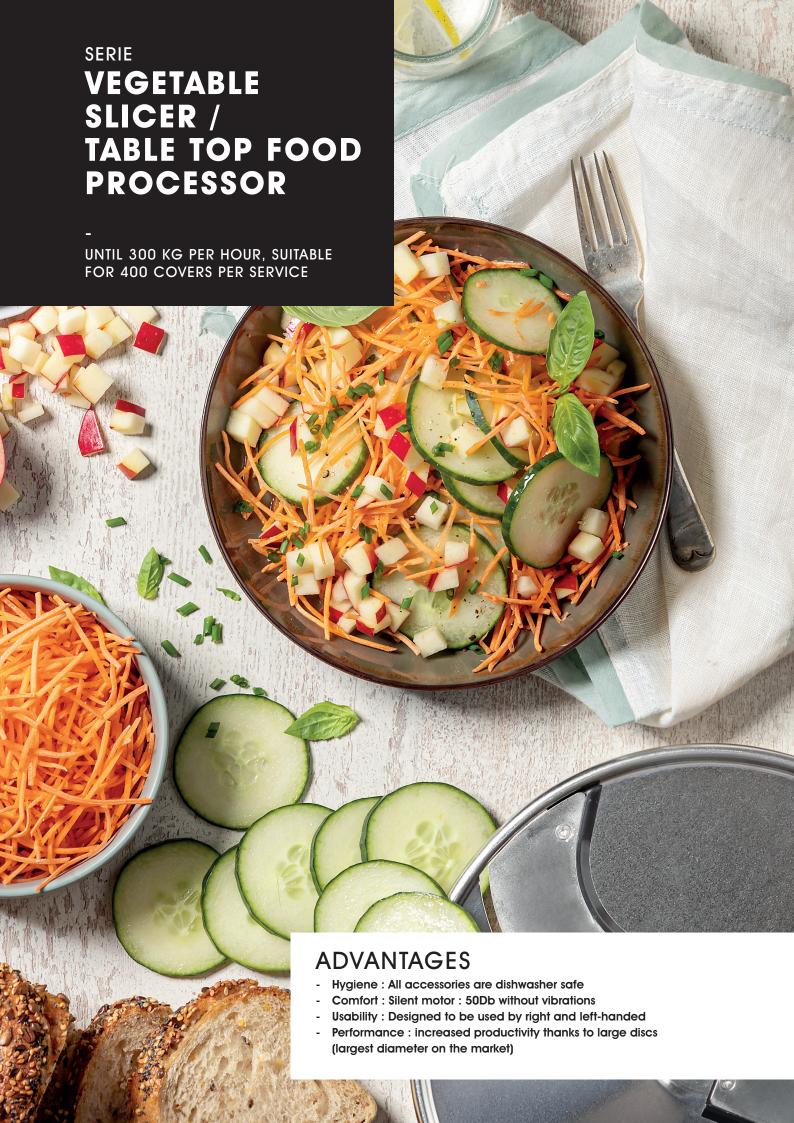
Item code **TBO40** 





COMPATIBLE WITH THE BLENDER ATTACHMENT ONLY

### **EMPTY YOUR POTS IN A FEW MINUTES!**



Food processor only

### COMBINED

### **VEGETABLE SLICER / FOOD PROCESSOR**



**PERFECT HYGIENE DISHWASHER PROOF** HANDLE EASY CLIP, **QUICK TOOL FREE ASSEMBLY** AND DISASSEMBLY

**REGISTERED MODEL** 

**DELIVERED WITH STANDARD KNIFE** 



Designation

320 to 720 R.P.M.

### **Combined Control** panel Variable Speed

Vegetable Slicer Speed R.P.M. Food Processor Speed R.P.M. **Functions** Output

350 to 3500 R.P.M. Pulse & Reverse 1100 W

Item code CL322 Designation

### **Combined Variable Speed**

digital display screen

320 to 720 R.P.M. 350 to 3500 R.P.M.

Pulse, reverse\*, countdown timer\*, timer\*

1100 W CL350

**VEGETABLE SLICER** 

WITH A LARGE RANGE OF STAINLESS STEEL DISCS



	Designation Vegetable slicer 1 Speed	Designation Vegetable slicer 2 Speeds	Designation Vegetable slicer VS control panel	Designation Vegetable slicer VS Screen digital display screen
Speed R.P.M.	320 R.P.M.	320 and 640 R.P.M.	320 to 720 R.P.M.	320 to 720 R.P.M.
Functions	-		Pulse	Pulse
Speed	-		5 levels	5 levels
Output	1100 W	1100 W	1100 W	1100 W
Item code	CL100	CL110	CL121	CL150





## ACCESSORIES Accessories available separately.

### Slicing disc

•		
Item code	Designation	
CL1005	0,5	mm
CL1015	1,5	mm
CL1025	2,5	mm
CL1030	3	mm
CL1040	4	mm
CL1050	5	mm
CL1070	7	mm
CL1080	8	mm
CL1090	9	mm
CL1110	11	mm
CL1120	12	mm
CL1130	13	mm







### **Grating disc**

Item code			
CL2002	2	mm	
CL2003	3	mm	
CL2005	5	mm	
CL2009	9	mm	



### Julienne disc

Item code			
CL3032	3X2	mm	
CL3042	4X2	mm	
CL3044	4X4	mm	
CL3055	5x5	mm	
CL3052	5X2	mm	
CL3088	8x8	mm	
CL3010	10x10	mm	



### **COMPLETE VEGETABLE SLICER KIT**

Cover, pusher handle, tray.



### **COMPLETE FOOD PROCESSOR KIT**

Bowl, lid, smooth blade

Item code CL9001

### **PIZZA PACK**

includina:

- 1 slicing disc 2,5 mm,
- 1 slicing disc 4mm,
- 1 grating disc 7mm

Item code

### **BUFFET PACK**

including:

- 1 slicing disc 1,5 mm,
- 1 slicing disc 3mm,
- 1 slicing disc 5mm,
- 1 grating disc 2mm.

Item code CL6001

### **BRASSERIE/CATERING PACK**

CL6000

including:

- 1 slicing disc 1,5 mm,
- 1 slicing disc 3mm,
- 1 slicing disc 5mm,
- 1 grating disc 2mm,
- 1 julienne disc 4x4mm, 1 julienne disc 8x8mm,
- 1 julienne 10x10mm.

Item code CL6002

### **COLLECTIVE CATERING PACK**

including:

- 1 slicing disc 0,5 mm,
- 1 slicing disc 2,5mm,
- 1 slicing disc 5mm,
- 1 slicing disc 11mm,
- 1 grating disc 2mm,
- 1 grating disc 5mm,
- 1 julienne disc 4x4mm, 1 julienne 10x10mm.

### Disc support

Item code

Adjustable unit table or wall disc support Item code CL7000

CL6003

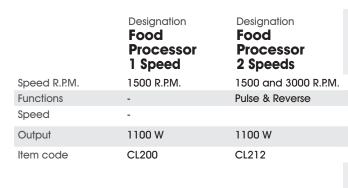


**SERIE** TABLE TOP FOOD PROCESSOR, BLEND & MIX

FROM 100G TO 4KG, SUITABLE FOR 20 TO 100 COVERS PER SERVICE

# TABLE TOP FOOD PROCESSOR

MIX, EMULSIFYING, BLENDING AND **CHOPPING IN A FEW SECONDS** 



DELIVERED WITH STANDARD KNIFE Designation Designation Food **Food Processor Processor VS VS Screen** control panel digital display screen 350 to 3500 R.P.M. 350 to 3500 R.P.M. Pulse & Reverse Pulse & Reverse, countdown timer & timer 10 levels 10 levels 1100 W 1100 W CL222 CL250

CONVERTIBLE INTO A VEGETABLE SLICER



IDEAL FOR SOFT DIET PREPARATIONS.



	Designation <b>BLEND &amp; MIX 2V</b>	Designation <b>BLEND &amp; MIX VS</b> control panel	Designation <b>BLEND &amp; MIX VS Screen</b> digital display screen
Speed R.P.M.	1500 and 3000 R.P.M.	350 to 3500 R.P.M.	350 to 3500 R.P.M.
Functions	Pulse & Reverse	Pulse & Reverse	Pulse & Reverse, countdown timer & timer
Speed	-	10 levels	10 levels
Output	1100 W	1100 W	1100 W
Item code	CL412	CL422	CL450

### **ACCESSORIES**





Serrated blade CL8002 Item code



Micro-serrated blade

CL8003



**MANUAL** SERIES

## **FOOD CUTTER**

30 / 50 KG/H

PREPARATION OF DICES, SLICES & STICKS.





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





Dynacube + grids 5,5x5,5 + with pusher Dynacube + grids 7x7 + with pusher Dynacube + grids 8,5x8,5 + with pusher Dynacube + grids 10x10 + with pusher Dynacube + grids 14x14 + with pusher Dynacube + grids 17x17 + with pusher

400 mm Diameter Total height 330 mm

Weight / Packaged 3,1 / 4,4 Kg

CL007 CL005 CL003 CL006 CL008 CL009 Item code

> Kit grids 5,5x5,5 + with pusher

Kit grids 7x7 + with pusher Kit grids 8,5x8,5 + with pusher

Kit grids 10x10 + with pusher AC062

Kit grids 14x14 + with pusher AC063

Kit grids 17x17 + with pusher AC064

Item Code AC065

AC060

AC061



PROFESSIONAL SERIES

# SALAD SPINNERS

MANUAL & ELECTRIC **5 / 20 L** 

342 mm



### E5SC Manual Sealed cover

 Diameter
 275 mm

 Total height
 342 mm

 Output

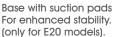
 Speed R.P.M.

 Recommended for
 1 - 2 lettuce heads

 Weight / Packaged
 1,6 Kg

 Item code
 E007







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



### **ALWAYS ASK** FOR THE ORIGINAL

REGISTERED MODELS



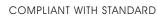


WITH TIMEOUT (RUNNING TIME 1 MINUTE) Item code E003.T

Designation	Item code
Stabilising base E20 & E20 SC	AC019
Set of gears for both E10 - E20	2815.1
Set of agars E20 SC	2815.2

















## **DYNAJUICER**

LEMONS, ORANGES AND GRAPEFRUIT JUICER.

100/150 citrus fruit per hour



### Dynajuicer-citrus juicer

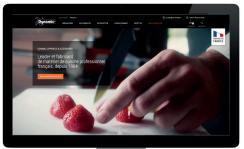
Diameter	ø 220 mm
Total height	330 mm
Output	200 W
Speed R.P.M.	1500
Weight	3,7 Kg
Item code	PA001





1000 / 1200 mm

	Manual Whisk FMA 90	Manual Whisk FMA 91
Length	1200 mm	1000 mm
Capacity	20 / 200 L	20 / 200 L
Weight	1,1 Kg	1,1 Kg
Item code	AC210	AC211



DISCOVER OUR RANGE OF PRODUCTS ON OUR WEBSITE

# MADE IN FRANCE



### **DYNAMIC**

# COMMERCIAL MIXER LEADER AND SPECIALIST OUR STRENGTH, OUR DIFFERENCES!

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

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

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

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

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

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

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





### **DYNAMIC ACT FOR** THE ENVIRONMENT

### FROM ITS CONCEPTION, DYNAMIC TAKES GREAT CARE TO ENSURE QUALITY AND DURABILITY OF ITS PRODUCTS.

CHOOSING THE BEST MATERIAL AVAILABLE ENSURES HIGH QUALITY PRODUCTS

#### CONCEPTION





Dynamic always takes great care in selecting the best material available for manufacturing. This ensures long and reliable years of product satisfaction.

It helps reduce waste and limit the depletion of renewable and non-renewable resources of our planet.

### REPARABILITY / RECYCLING

All our products are designed to be easily reparable, disassembled and reassembled.

DYNAMIC commits to repair its products for 10 years in France and around the world, and augrantees the immediate availability of the spare parts. A replenishment and a rigorous stock monitoring ensure a fast supply to every customer in the world. All spare parts are manufactured in our production sites according to the ROHS standards that stipulates the non-use of harmful substances.



### **PRODUCTION**



Sustainable production methods – custom made coiled motors for enhanced reliability.

cardboard.

DYNAMIC designs and manufactures the inductors and motors which are used in the construction of mixers perfectly matching power and weight ratio on all of its machines.

DYNAMIC integrates in France a take-back and processing system for end-of-life of electrical and electronic equipment, the WEEE (Waste Electrical & Electronic Equipment), in accordance with the provisions of Decree N°2012/19/CE of July 4th 2012.

This only concerns, as provided by the Decree, equipment placed on the market after August 13th 2005. The cost of end-of-life processing is an integral part of selling prices. For more information, please contact DYNAMIC France.







Our products are recyclable and each factory is equipped with a recycling collect and protocol.

### **CERTIFICATIONS**

All products manufactured in our factories in Vence and Mortagne sur Sèvre comply with the essential requirements of IEC, CE, ERL, UL and NSF norms. These requirements of strict quality in safety and standardization ensure to every customer powerful and consistent quality products.



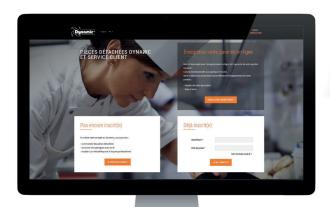






# DIGITAL PRESENCE 24/24

### **OUR AFTER-SALES WEBSITE**





LOG IN TO YOUR PERSONAL ACCOUNT / AFTER-SALES SERVICE

### www.sav-dynamicmixers.com

Create your DYNAMIC account and be able to:

- Order spare parts online
- Access the media library and personal account
- Watch tutorials

# SALES SUPPORTS MARKETING

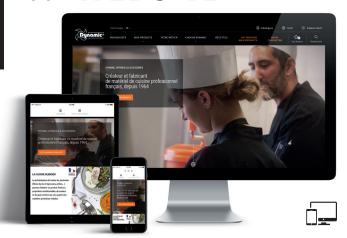
### **PACKAGING**

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

### **PLAY RACK**

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

### **OUR WEBSITE**



#### **DISCOVER OUR PRODUCTS AND NEWS:**

### www.dynamicmixers.com

- · Photos and videos illustrating our products,
- Download technical sheets and flyers
- Discover recipes with DYNAMIC equipment
- Contact us easily thanks to the complete contact form.



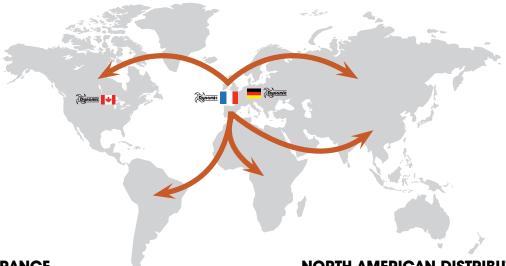
DISCOVER ALL OUR VIDEOS ON OUR YOUTUBE CHANNEL OR ON OUR WEBSITE.





### AN INTERNATIONAL DISTRIBUTION **NETWORK**

### **PRESENT IN MORE THAN 120 COUNTRIES**



**FRANCE** 

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Tel. +33 (0)2 51 63 02 72

e-mail: contact@dynamicmixers.com

www.dynamicmixers.com

www.dynamic-professional.de

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Eine starke Marke der Groupe NADIA GMBH Robert-Koch-Strasse 7 - 77694 Kehl Tel. +49 (0)7851 886 45-0 - Fax +49 (0)7851 886 45-32 Kontakt: info@dynamic-professional.de

### **NORTH AMERICAN DISTRIBUTION**

**USA / Canada** 

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#### USA

1320 route 9 # 1352 - Champlain, NY - 12919

web: dynamicmixersusa.com

**CANADA** Montreal, Quebec 3227 Boul, pitfield - H4S-1H3 web: dynamicmixers.ca

### GENERAL SALES TERMS AND CONDITIONS (Applicable to January 1st 2023)

### 1 - GENERAL TERMS

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, notwilnstanding any terms to the contrary that may feature in the customer's general purchase terms and conditions.

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

#### 3 - LEAD TIMES

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

#### 4 - DELIVERIES

Prices are given excluding VAT, FCA, packaging in-cluded. Unless there is a special indication in the or-der or the accepted quote, all orders are shipped with transport costs added. At the costs for express delivery transport costs added. At the costs for express delivery are fully payable by the customer who requests this serice. 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 danage and missing items and, where applicable, issue the necessary reserves to the relevant organisations and transporters by registered letter with acknowledgment 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 compilant with the contract and shall respond to compilance faults that are found on delivery. To be compilant 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 legi-

or model;

- Have the characteristics that a customer may legi-timately expect considering the claims made by the Company, especially in advertising;

- Or have the characteristics mutually defined between

- Or have the cardiacteristics maturity defined between the parties; - Or be fit for any special purpose sought by the cus-tomer, made known to the Company and accepted by

the Company; Electric appliances have a one year manufacturing electric appliances have a one year manuacruming adefect 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 duly to modify products previously delivered or of which the order is ongoing. Goods are invoiced on the basis of the price applicable at the time of the order. Payments are made to the Company headquarters. Unless special terms are agreed, orders are payable in full on shipment of the goods. A discount of 0.5% per full month, generating a proportional reduction in VAT, shall be granted on the total amount excluding VAT in the event of early payment. Any other terms of payment must be the subject of a prior agreement. On failure to pay on the contractual due date,

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

#### 8 - OWNERSHIP

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

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 Com-pany 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

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



Please contact the nearest office for any additional information

### **DYNAMIC FRANCE**

518 rue Léo Baekeland BP57 - 85290 Mortagne / Sèvre - FRANCE Tel. +33 (0)2 51 63 02 72

e-mail: contact@dynamicmixers.com

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