

PROFESSIONAL SERIES

MASTER



NEW MOTORIZATION



THE ORIGINAL !

www.dynamicmixers.com



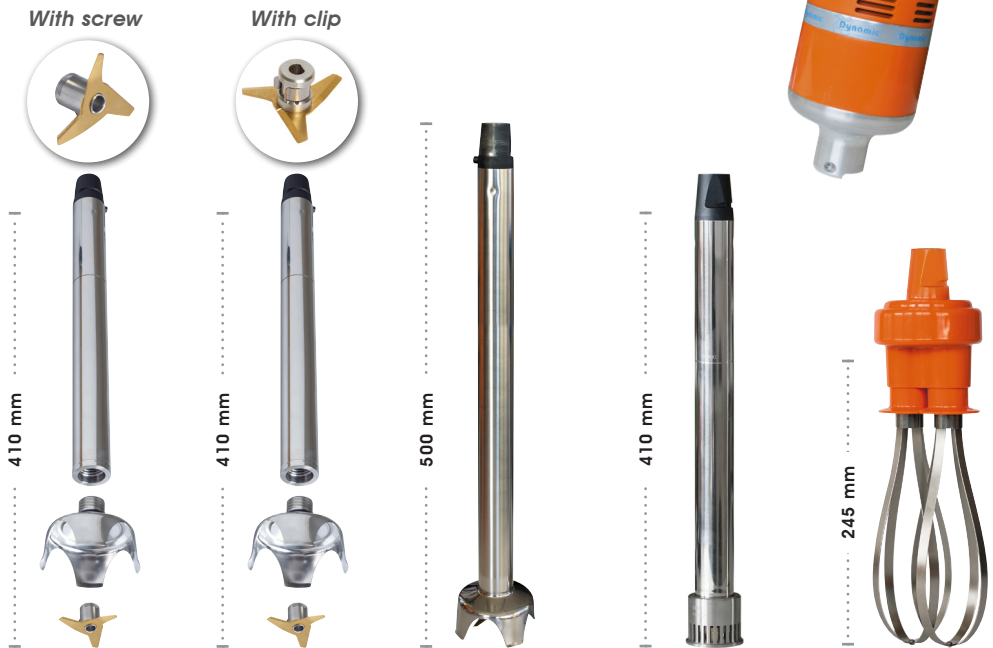
PROFESSIONAL SERIES

MASTER

DETACHABLE EQUIPMENT ACCESSORIES

Enhanced versatility !

Use up to 9 attachments with only 1 motor block.



	M 410.H	M 410.HC	M 500	BLENDER MASTER	WHISK MASTER
Reference	AC002.H	AC002.HC	AC500	AC070	AC003
Speed	3 000 - 10 500 R.P.M.	3 000 - 10 500 R.P.M.	3 000 - 10 500 R.P.M.	3 000 - 10 500 R.P.M.	300 - 900 R.P.M.
Use	Soups, sauces, mayonnaises	Soups, sauces, mayonnaises	Soups, sauces, mayonnaises	Soups, fish soups, ice creams, texture modified food	Doughs, whipped cream, mousseline

MIXER HOOK SUPPORT

Say stop to musculoskeletal disorders !

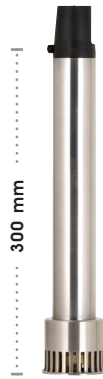
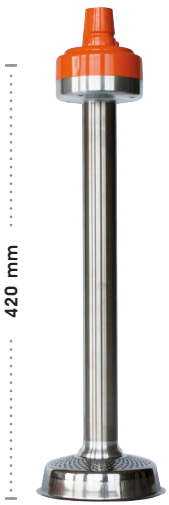
Enhanced manoeuvrability of your mixers thanks to this hook which is placed directly on the rim of the pot.



NEW MOTOR TECHNOLOGY



- Enhanced power and output (600 W) ;
- Increased speed (+10%) ;
- Variable speed : 3 000 to 10 500 R.P.M. ;
- New turbine for a better cooling.



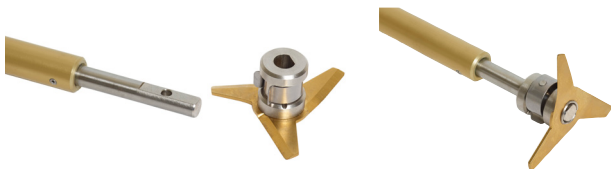
A selection of knives (standard or serrated)

RICER TOOL MASTER	M300 CC MASTER	BLENDER CC MASTER	BOL CUTTER MASTER
AC004	AC260.HC	AC265	AC055
100 - 600 R.P.M.	3 000 - 10 500 R.P.M.	3 000 - 10 500 R.P.M.	400 - 1 500 R.P.M.
Purees, smooth vegetable creams, compotes	Soups, sauces, mayonnaises	Soups, fish soups, ice creams, texture modified food	Minced meat, crust pastry, bread dough

FOCUS CLEAN UP SYSTEM

Clean your mixer tools easily with the Dynamic clean'up system !

DYNAMIC CLEAN UP SYSTEM is an innovative solution that enables to fully and easily remove the foot, the bell and the blade of your mixer !



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MONOBLOCK EQUIPMENT

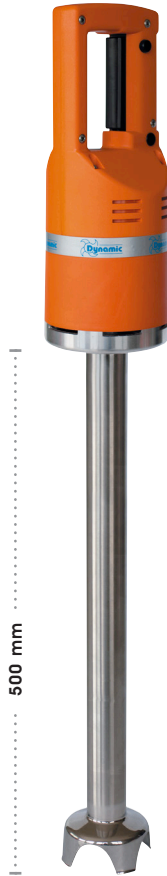
NEW MOTOR
TECHNOLOGY



- Enhanced power and output (600 W) ;
- Increased speed (+10%) ;
- New turbine for a better cooling.



410 mm



500 mm



410 mm



245 mm

	MASTER MX 91-410	MASTER MX 91-500	MASTER MX 410	MASTER WHISK
Reference	MX005	MX045	MX004	FT001
Output	600 W	600 W	600 W	600 W
Speed	10 500 R.P.M.	10 500 R.P.M.	10 500 R.P.M.	300 à 900 R.P.M.
Use	Soups, sauces, mayonnaises	Soups, sauces, mayonnaises	Soups, sauces, mayonnaises	Doughs, whipped cream, mousseline, soufflés



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