



PROFESSIONAL SERIES 2019  
PRICE LIST

55  
ans  
*d'excellence !*



THE ORIGINAL!  
[www.dynamicmixers.com](http://www.dynamicmixers.com)







## **DYNAMIC** PROFESSIONAL SERIES 2019

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

100% 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.

**DYNAMIC, PARTNER OF** *Renaud Darmanin*  
**YOUNG CHEF FROM AUVERGNE**



**DYNAMIC introduces his new partner, Mr Renaud DARMANIN, the newly Michelin-starred chef of AUBERGE DE LA TOUR restaurant in Marcolès (Cantal – France).**

Graduated from CHAMALIERES hotel school, Renaud DARMANIN has multiplied great experiences in renowned houses in Paris (Le Pré Catelan), Lyon (Paul BOCUSE), and Geneva (Le Parc des Eaux vives).

Rewarded on two occasions by the Gault-Millau Guide, Renaud DARMANIN was awarded his first Michelin star in February 2018.

[www.aubergedela-tour.com](http://www.aubergedela-tour.com)



**OUR NEW WEBSITE IS ONLINE !**



We have the pleasure to introduce our brand new website.

- + MODERN**
- + DESIGN**
- + COMPLETE**

**DYNAMIC new website has been designed to better inform you about our products.**

OUR RECIPES ARE AVAILABLE ON  
**[www.dynamicmixers.com](http://www.dynamicmixers.com)**

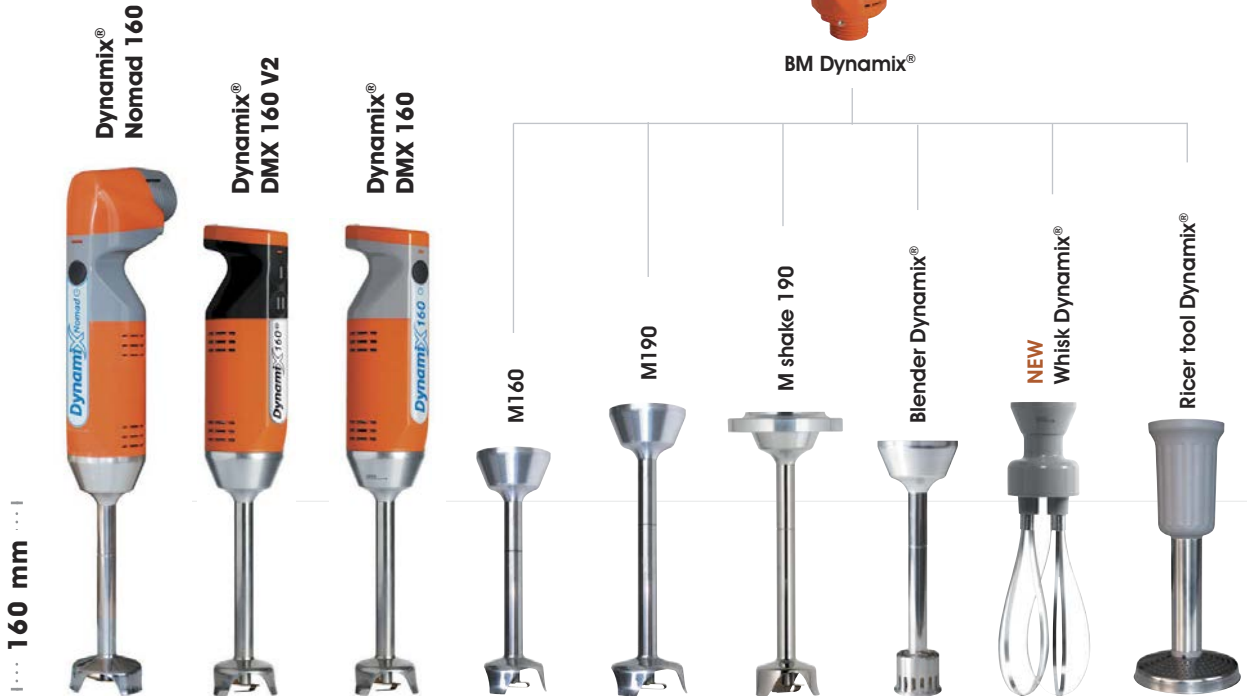


**DYNAMIX® SERIES**

PAGE 8



Technical description and accessories on pages 12 - 13

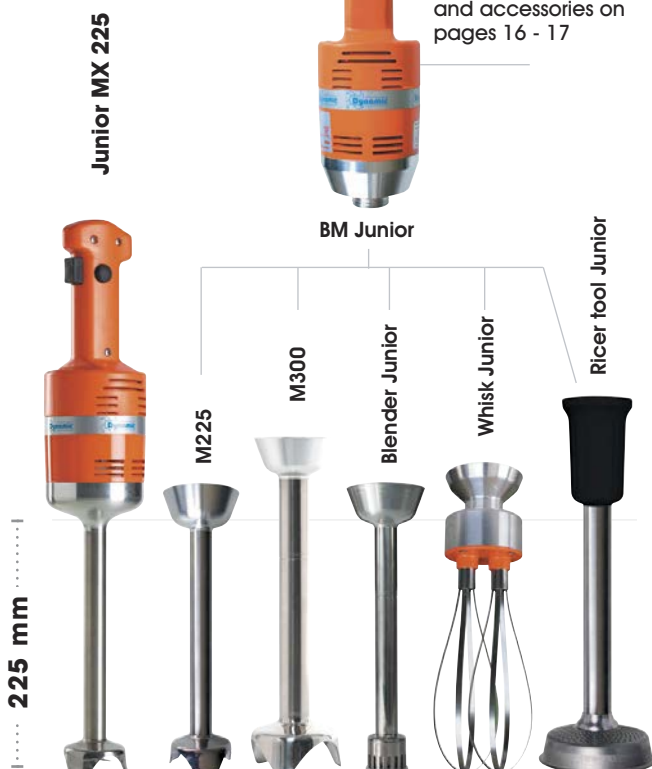


**JUNIOR SERIES**

PAGE 14



Technical description and accessories on pages 16 - 17

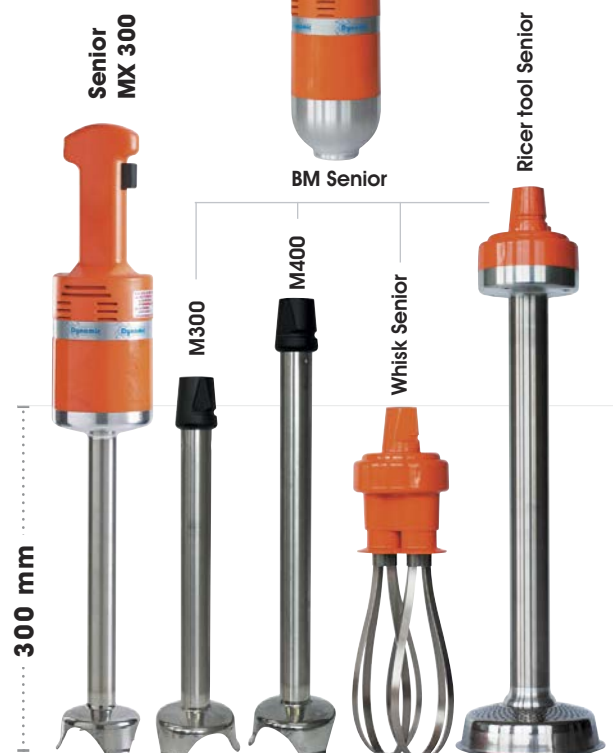


**SENIOR SERIES**

PAGE 18



Technical description and accessories on pages 20 - 21



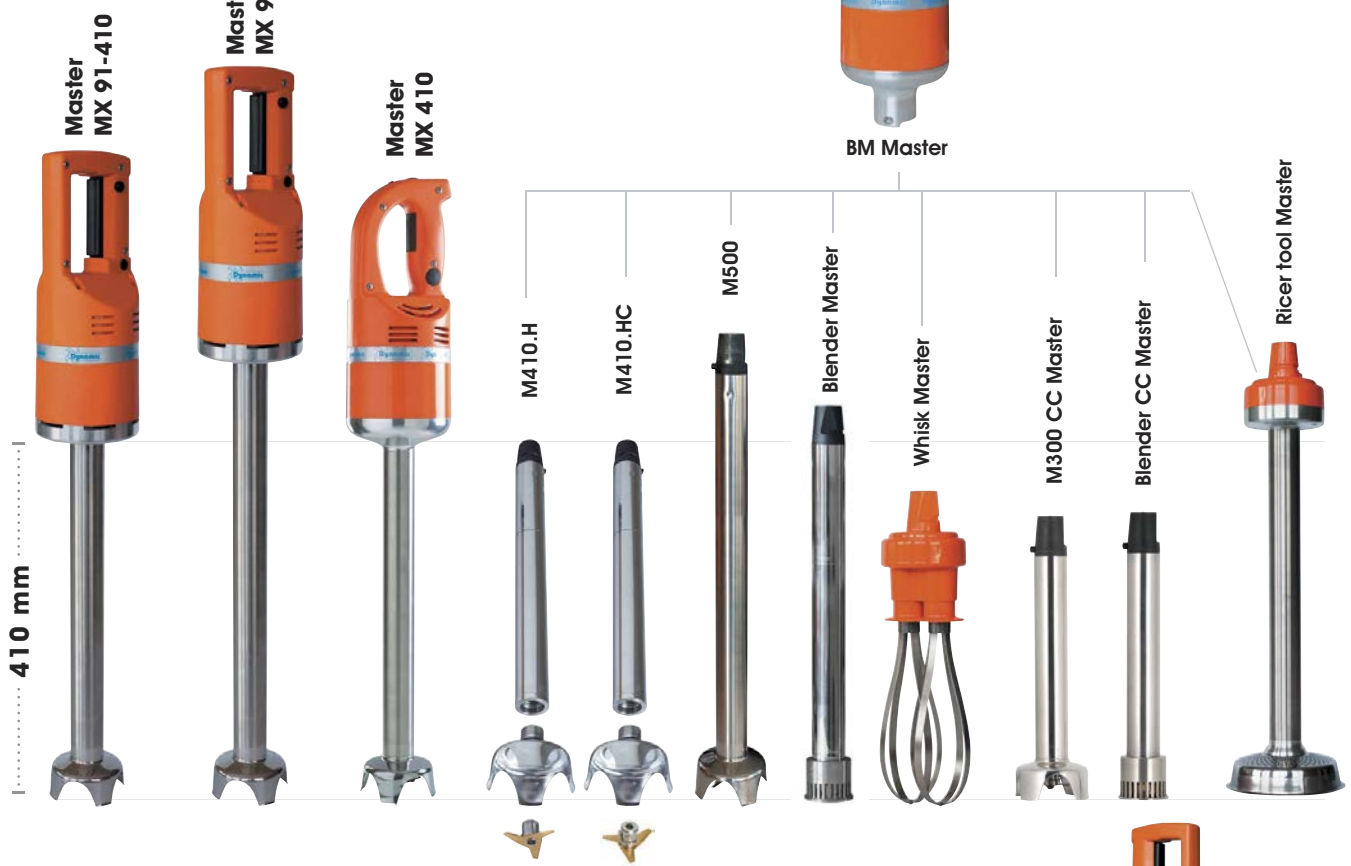


# MASTER SERIES

PAGE 22



Technical description and accessories on pages 26 - 27

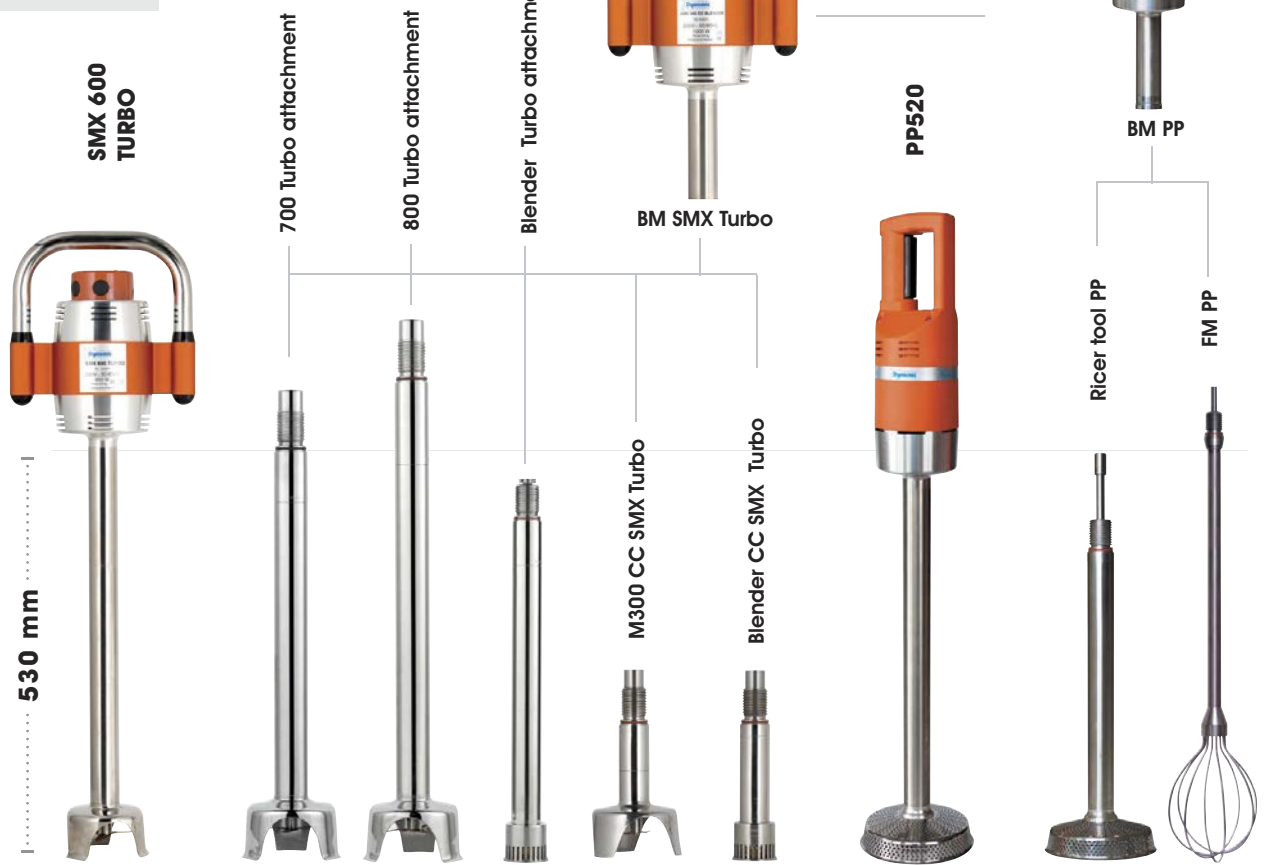


# SMX SERIES

PAGE 28



Technical description and accessories on page 30



OUR SERIES **2019**

## OUR SUPPORTS

PAGE 32



### Pan support brackets

Technical description and accessories on page 33

NEW WALL  
BRACKET



### SERVOMIX

Master and SMX Series

## GIGAMIX SERIES

PAGE 34



### Gigamix Standard

### Gigamix Lowered

### Gigamix Removable

Technical description and accessories on page 37

# SALAD SPINNER SERIES

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Technical description and accessories on page 39

## MANUAL SERIES

PAGE 40



**Dynacube**

Technical description and accessories on page 41

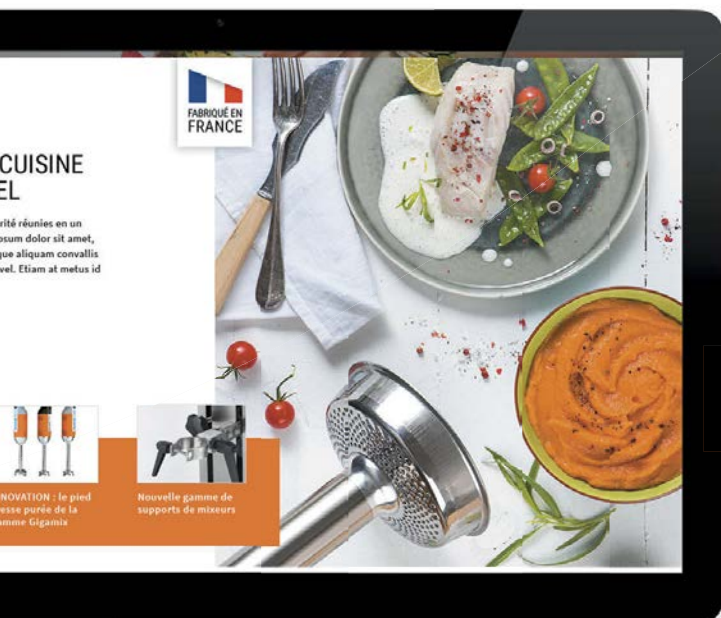
## MISCELLANEOUS

PAGE 42



**Dynajuicer**

**FMA**



DISCOVER OF RANGE OF PRODUCTS ON OUR WEBSITE

[www.dynamicmixers.com](http://www.dynamicmixers.com)







## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Two speeds or variable speed easily switchable.
- **Hygiene:** Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool, Blender accessory.



PROFESSIONAL  
SERIES

**DYNAMIX®**

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**

Reference AC590 **88€**

**Battery**

Reference AC585 **71€**

**Dynamix®** Nomad® Cordless

**FREEDOM OF MOVEMENT  
IN THE KITCHEN.**

**Dynamix® Nomad 160\***

|                    |                  |
|--------------------|------------------|
| Reference          | MX130            |
| 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           |

**260€**

**Dynamix® Nomad 190\***

|                    |                  |
|--------------------|------------------|
| Reference          | MX140            |
| 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           |

**298€**



**OPERATING TIME 25 MINUTES**

COMPLIANT WITH STANDARDS



\* Accessories ( except blender Dynamix ) available separately.

PROFESSIONAL  
SERIE

**DYNAMIX®**

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

**DynamiX® V2**

**TWO SPEEDS  
FOR ULTRA-FAST ADJUSTMENT.**

**Available in 3 colors**

Orange color in standard.



**DynamiX® 160 V2**  
**Orange / Black**

Reference MX055

**Red / Black**

Reference MX056

**White / Black**

Reference MX057



160 mm



190 mm



**DynamiX® 190 V2**  
**Orange / Black**

Reference MX095

**Red / Black**

Reference MX096

**White / Black**

Reference MX097

**DynamiX® DMX 160 V2\***

|                   |                     |
|-------------------|---------------------|
| Reference         | according to colors |
| Knife             | 4 Blades            |
| Output            | 220 W               |
| Total length      | 395 mm              |
| Shaft length      | 160 mm              |
| Bell diameter     | 55 mm               |
| Diameter          | 70 mm               |
| Weight / Packaged | 1 Kg / 1,2 Kg       |
| Speed 1 R.P.M     | 8000                |
| Speed 2 R.P.M     | 13 000              |

**165€**

**DynamiX® DMX 190 V2\***

|                   |                     |
|-------------------|---------------------|
| Reference         | according to colors |
| Knife             | 4 Blades            |
| Output            | 250 W               |
| Total length      | 425 mm              |
| Shaft length      | 190 mm              |
| Bell diameter     | 66 mm               |
| Diameter          | 70 mm               |
| Weight / Packaged | 1,4 Kg / 1,5 Kg     |
| Speed 1 R.P.M     | 8000                |
| Speed 2 R.P.M     | 13 000              |

**220€**

\* Accessories available separately.



PROFESSIONAL  
SERIES

**DYNAMIX®**

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

**DynamiX®**

**ESPECIALLY DESIGNED FOR SMALL  
PREPARATIONS, SAUCES AND EMULSIONS.**

DYNAMIX



Variable  
speed



**Dynamix® DMX 160**

|                   |                |
|-------------------|----------------|
| Reference         | MX050          |
| Knife             | 4 Blades       |
| Output            | 220 W          |
| Total length      | 395 mm         |
| Shaft length      | 160 mm         |
| Bell diameter     | 55 mm          |
| Diameter          | 70 mm          |
| Weight / Packaged | 1 Kg / 1,2 Kg  |
| Speed R.P.M.      | 3 000 / 13 000 |

**165€**



**Dynamix® DMX 190**

|                   |                |
|-------------------|----------------|
| Reference         | MX090          |
| Knife             | 4 Blades       |
| Output            | 250 W          |
| Total length      | 425 mm         |
| Shaft length      | 190 mm         |
| Bell diameter     | 66 mm          |
| Diameter          | 70 mm          |
| Weight / Packaged | 1 Kg / 1,5 Kg  |
| Speed R.P.M.      | 3 000 / 13 000 |

**220€**



**Dynamix® DMX 160 Blender**

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

**237€**



MIXERS



BLENDER (SOUP)



WHISKS



FOODMILL RICER TOOL



CUTTER

Accessories available separately.



Variable speed



### BM Dynamix®

|           |             |             |
|-----------|-------------|-------------|
|           | BM 160      | BM 190      |
| Reference | AC515       | AC514       |
| Output    | 220 W       | 250 W       |
|           | <b>115€</b> | <b>131€</b> |



M160

M190

M Shake 190

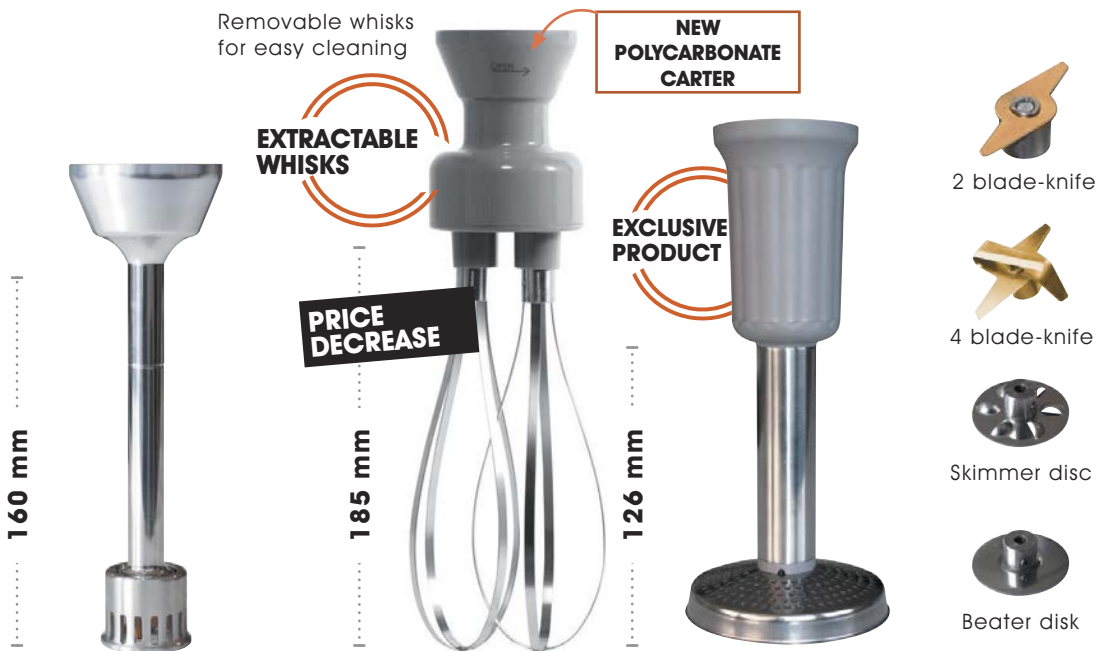
Adaptable with the graduated bowl AC510

|                     |                |                |                |
|---------------------|----------------|----------------|----------------|
| Reference           | AC520          | AC550          | AC530          |
| Knife               | 4 Blades       | 4 Blades       | 4 Blades       |
| Speed R.P.M.        | 3 000 / 13 000 | 3 000 / 13 000 | 3 000 / 13 000 |
| Mixer head diameter | 55 mm          | 66 mm          | 66 mm          |

**50€**

**89€**

**65€**



Blender Dynamix®

Whisk Dynamix®

Ricer tool Dynamix®

Blade pack

|              |                |             |             |            |
|--------------|----------------|-------------|-------------|------------|
| Reference    | AC560          | AC516       | AC517       | AC540      |
| Speed R.P.M. | 3 000 / 13 000 | 600 / 2 500 | 70 / 300    |            |
|              | <b>122€</b>    | <b>74€</b>  | <b>179€</b> | <b>43€</b> |





Reverse sharpened blades



**Cutter Bowl  
Dynamix®**



**Graduated bowl  
Dynamix®**



**Stainless steel jug  
Dynamix®  
Suitable induction**



**Support Dynamix®**

|              |             |       |       |       |
|--------------|-------------|-------|-------|-------|
| Reference    | AC518       | AC510 | AC513 | SM030 |
| Speed R.P.M. | 600 / 2 500 |       |       |       |

**167€**

**22€**

**54€**

**24€**

## PACKS



Variable speed

### Dynamix® Combi 160

|               |          |
|---------------|----------|
| Reference     | MF052    |
| 1 Motor block | 220 W    |
| 1 Mixer tool  | 160 mm   |
| Knife         | 4 Blades |
| 1 Whisk tool  | 185 mm   |

**239€**

**PRICE DECREASE**

**NEW  
POLYCARBONATE  
CARTER**



Variable speed

### Dynamix® Trio 160

|               |          |
|---------------|----------|
| Reference     | MF050    |
| 1 Motor block | 220 W    |
| 1 Mixer tool  | 160 mm   |
| Knife         | 4 Blades |
| 1 Whisk tool  | 185 mm   |
| 1 Ricer tool  | 126 mm   |

**418€**

**PRICE DECREASE**

**NEW  
POLYCARBONATE  
CARTER**







## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel attachment.
- **Usability:** Variable speed easily switchable.
- **Hygiene:** 100% detachable foot, tube and bell, 100% in stainless steel for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool, Blender foot.
- **Safety:** Unlocking safety feature.



PROFESSIONAL  
SERIES  
**JUNIOR**

-  
MONOBLOCK  
EQUIPMENT  
**270 W**  
**1 / 25 L**

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

**Junior MX 225**

|                   |               |
|-------------------|---------------|
| Reference         | MX020         |
| 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        |

**292€**

**Junior Whisk**

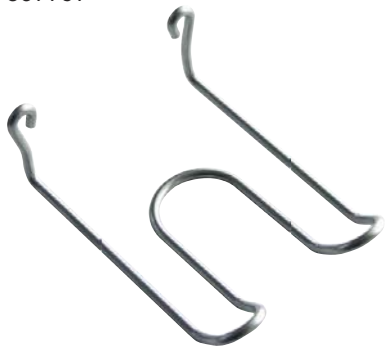
|                   |                 |
|-------------------|-----------------|
| Reference         | FT005           |
| Output            | 270 W           |
| Total length      | 500 mm          |
| Shaft length      | 185 mm          |
| Diameter          | 94 mm           |
| Weight / Packaged | 1,4 Kg / 1,7 Kg |
| Speed R.P.M.      | 300 / 2 000     |

**340€**



**CONVENIENCE**

Wall support included  
Ref. 089959



Variable  
speed  
Optional

225 mm



Variable  
speed

185 mm



COMPLIANT WITH STANDARDS



# PROFESSIONAL SERIES JUNIOR

## ACCESSORIES

Accessories available separately.



### BM Junior

Reference AC100  
Output 270 W

**268€**

### M225

Reference AC101  
Speed R.P.M. 3 000 / 12 000

**99€**

### M300

Reference AC105  
Speed R.P.M. 3 000 / 12 000

**128€**

### Blender Junior

Reference AC066  
Speed R.P.M. 3 000 / 12 000

**153€**

## DETACHABLE EQUIPMENT PACKS



### Junior DMX 225

Reference MX021.V  
1 motor block 270 W  
1 Mixer tool 225 mm  
standard Knife 2 Blades

**367€**



### Junior Combi 225

Reference MX022  
1 motor block 270 W  
1 Mixer tool 225 mm  
standard Knife 2 Blades  
1 Whisk tool 185 mm

**562€**





**EXTRACTABLE WHISKS**



185 mm

**Whisk Junior**

Reference AC102  
Speed R.P.M. 600 / 2 500

**195€**



**MIXERS**



**BLENDER (SOUP)**



**WHISKS**



**FOODMILL RICER TOOL**



**CUTTER**

**EXCLUSIVE PRODUCT**



200 mm

**Ricer tool Junior**

Reference AC103  
Speed R.P.M. 70 / 300

**201€**



Reverse sharpened blades



**Cutter Bowl Junior**

Reference AC104  
Speed R.P.M. 600 / 2 500

**183€**

**JUNIOR**

**CONVENIENCE**  
Wall support included  
Réf. 0880.1



Variable speed

**Junior DMX 225 Blender**

Reference MX110  
1 motor block 270 W  
1 Blender tool 225 mm

**421€**





## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel attachments.
- **Usability:** Variable speed easily switchable.
- **Hygiene:** Detachable accessories for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool.
- **Safety:** Unlocking safety feature.



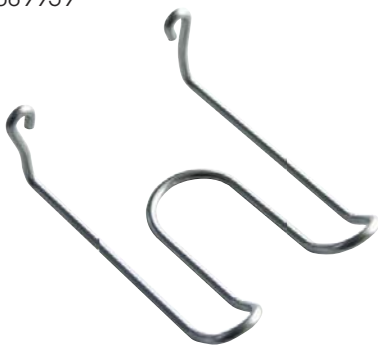
PROFESSIONAL  
SERIES  
**SENIOR**

-  
MONOBLOCK  
EQUIPMENT  
**350 W**  
**20 / 40 L**



CONVENIENCE

Wall support included  
Ref. 089959



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



Variable  
speed  
Optional

**Senior MX 300**

|                   |                 |
|-------------------|-----------------|
| Reference         | MX007           |
| 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           |

**449€**



COMPLIANT WITH STANDARDS



# PROFESSIONAL SERIES SENIOR

## ACCESSORIES

Accessories available separately.

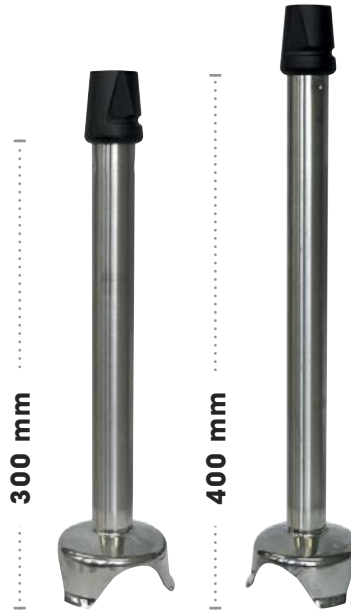


  
Variable speed

**BM Senior**

Reference AC005  
Output 350 W

**353€**



300 mm

400 mm

Removable whisks for easy cleaning.

**EXTRACTABLE WHISKS**

205 mm

**M300**

Reference AC006  
Speed R.P.M. 2 800 / 9 500

**128€**

**M400**

Reference AC016  
Speed R.P.M. 2 800 / 9 500

**147€**

**Whisk Senior**

Reference AC007  
Speed R.P.M. 300 / 900

**218€**



MIXERS



WHISKS



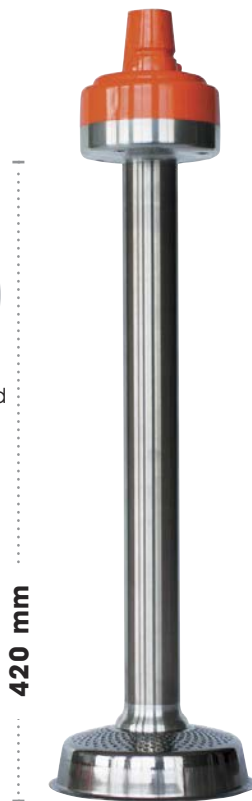
FOODMILL  
RICER TOOL



CUTTER



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



420 mm

**Ricer tool Senior**

Reference AC004  
Speed R.P.M. 100 / 600

**414€**



**Cutter bowl Senior**

Reference AC055  
Speed R.P.M. 400 / 1 500

**430€**



# DETACHABLE EQUIPMENT PACKS



Variable speed

## Senior DMX 300

|               |          |
|---------------|----------|
| Reference     | MX006    |
| 1 motor block | 350 W    |
| 1 Mixer tool  | 300 mm   |
| Knife         | 3 Blades |

**481€**



Variable speed

## Senior Combi 300

|               |          |
|---------------|----------|
| Reference     | MF003    |
| 1 motor block | 350 W    |
| 1 Mixer tool  | 300 mm   |
| Knife         | 3 Blades |
| 1 Whisk tool  | 205 mm   |

**699€**

SENIOR

## CONVENIENCE

Wall support included

Ref. 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





# NEW GENERATION



## ADVANTAGES

- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Variable speed easily switchable.
- **Hygiene:** Detachable foot and bell without tools, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** Various accessories, whisk, Dynacutter bowl, ricer tool, blender foot.
- **Safety:** Unlocking safety feature.
- **Output:** New motorization for a better output.

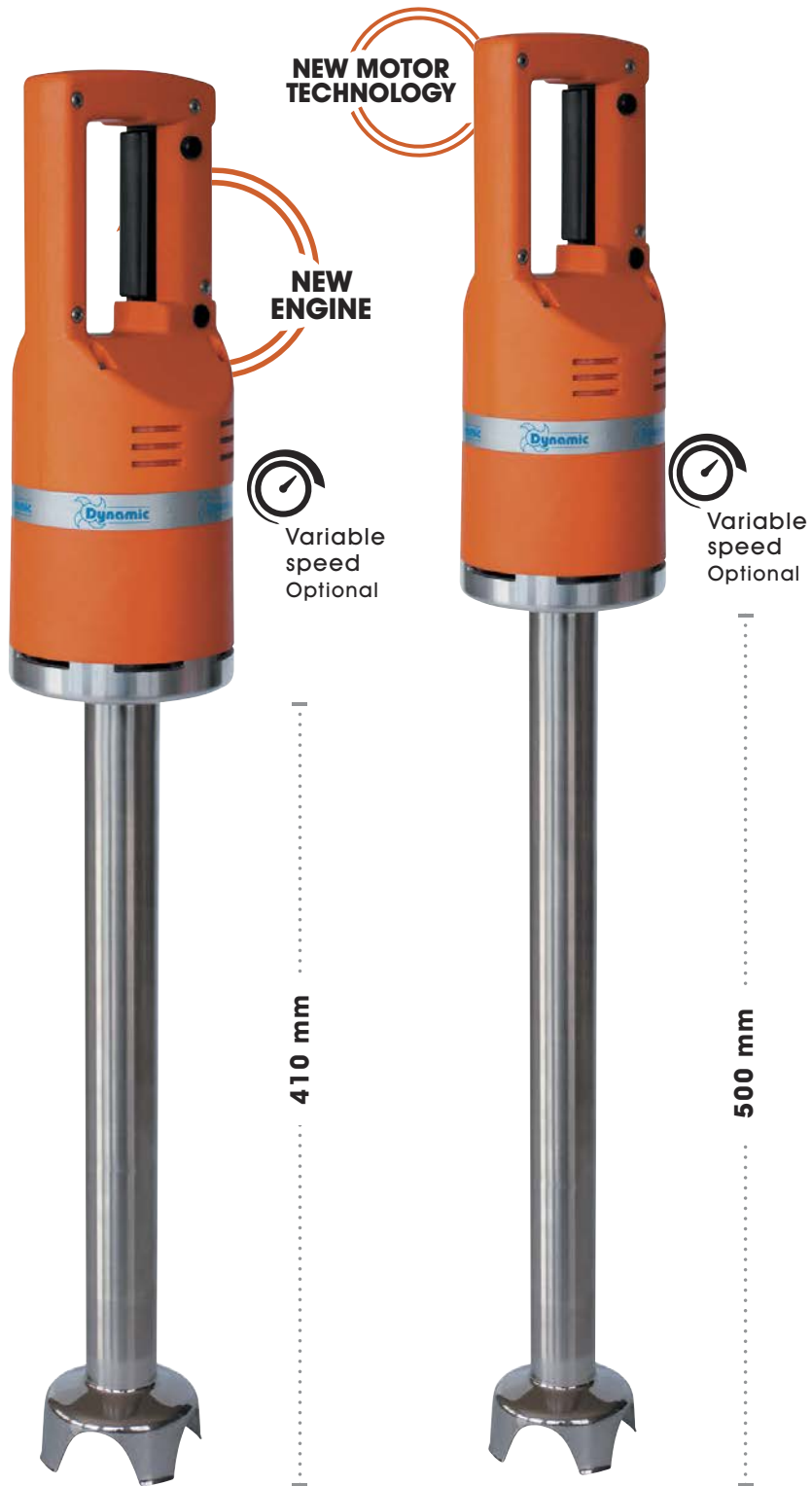


PROFESSIONAL  
SERIES  
**MASTER**

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



**OFFER UNRIVALLED VERSATILITY!**



MASTER

COMPLIANT WITH STANDARDS



**CONVENIENCE**  
Wall support included  
Ref. 0881

**Master MX 91-410**

|                   |                 |
|-------------------|-----------------|
| Reference         | MX005           |
| 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          |

**492€**

**Master MX 91-500**

|                   |               |
|-------------------|---------------|
| Reference         | MX045         |
| 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        |

**547€**

PROFESSIONAL  
SERIES  
**MASTER**

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



**NEW MOTOR  
TECHNOLOGY**



410 mm

**EXTRACTABLE  
WHISKS**

Removable whisks  
for easy cleaning.



245 mm

**Master MX 410**

|                   |                 |
|-------------------|-----------------|
| Reference         | MX004           |
| Knife             | 3 Blades        |
| Output            | 600 W           |
| Total length      | 720 mm          |
| Shaft length      | 410 mm          |
| Diameter          | 122 mm          |
| Weight / Packaged | 3,5 Kg / 4,1 Kg |
| Speed R.P.M.      | 10 500          |

**533€**

**Master Whisk**

|                   |                 |
|-------------------|-----------------|
| Reference         | FT001           |
| 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       |

**617€**



# DETACHABLE EQUIPMENT PACKS

# NEW MOTOR TECHNOLOGY



**Master DMX 410.H** CleanUP System

|               |          |
|---------------|----------|
| Reference     | MX003.H  |
| 1 motor block | 600 W    |
| 1 Mixer tool  | 410 mm   |
| Knife         | 3 Blades |

**569€**



**Master DMX 410 Blender**

|               |             |
|---------------|-------------|
| Reference     | MX120       |
| 1 motor block | 600 W       |
| 1 Mixer tool  | 410 mm      |
| Hammer        | star-shaped |

**687€**



**Master Combi 410.H** CleanUP System

|               |          |
|---------------|----------|
| Reference     | MF002.H  |
| 1 motor block | 600 W    |
| 1 Mixer tool  | 410 mm   |
| Knife         | 3 Blades |
| 1 Whisk tool  | 245 mm   |

**801€**



**Master Trio 410.H** CleanUP System

|               |          |
|---------------|----------|
| Reference     | MF001.H  |
| 1 motor block | 600 W    |
| 1 Mixer tool  | 410 mm   |
| Knife         | 3 Blades |
| 1 Whisk tool  | 245 mm   |
| 1 Ricer tool  | 420 mm   |

**1215€**

PROFESSIONAL SERIES  
**MASTER**

DETACHABLE EQUIPMENT  
ACCESSORIES

Accessories available separately.

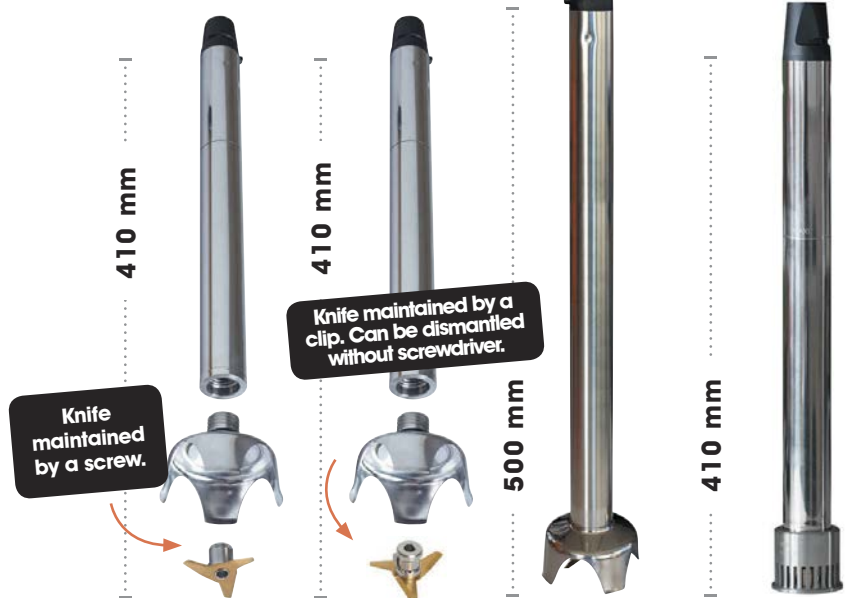
**ENHANCED VERSATILITY!  
USE UP TO 12 ATTACHMENTS WITH ONLY 1 MOTOR BLOCK.**



**NEW MOTOR TECHNOLOGY**



Variable speed



410 mm

410 mm

500 mm

410 mm

Knife maintained by a screw.

Knife maintained by a clip. Can be dismantled without screwdriver.

**BM Master**

Reference AC001  
Output 600 W

**388€**

**M410.H**

Reference AC002.H  
Speed R.P.M. 3 000 / 10 500

**181€**

**M410.HC**

Reference AC002.HC  
Speed R.P.M. 3 000 / 10 500

**181€**

**M500**

Reference AC500  
Speed R.P.M. 3 000 / 10 500

**192€**

**Blender Master**

Reference AC070  
Speed R.P.M. 3 000 / 10 500

**299€**

**EXTRACTABLE WHISKS**

Removable whisks for easy cleaning.



245 mm

**Whisk Master**

Reference AC003  
Speed R.P.M. 300 / 900

**232€**



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

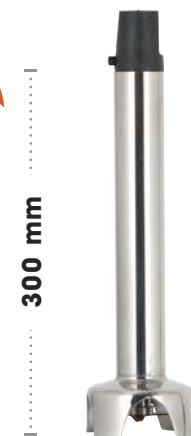
**EXCLUSIVE PRODUCT**

420 mm

**Ricer tool Master**

Reference AC004  
Speed R.P.M. 100 / 600

**414€**



300 mm

**M300 CC Master**

Reference AC260.HC  
Speed R.P.M. 3 000 / 10 500

**154€**



300 mm

**Blender CC Master**

Reference AC265  
Speed R.P.M. 3 000 / 10 500

**244€**





MIXERS



BLENDER  
(SOUP)



WHISKS



FOODMILL  
RICER TOOL



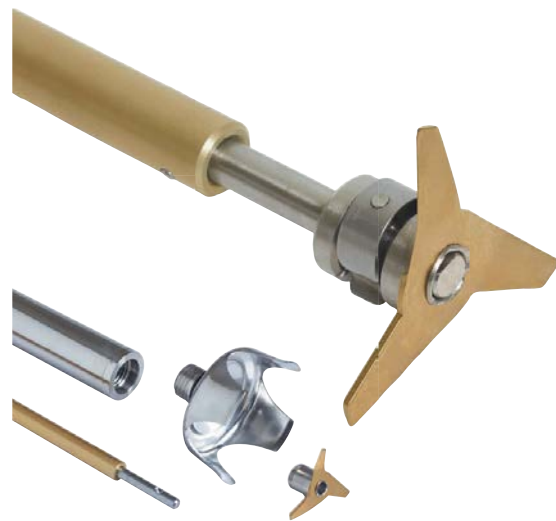
CUTTER

Clean<sup>UP</sup> System

### FULLY REMOVABLE MIXER FOOT AND BELL

For easy cleaning, maintenance and perfect hygiene. All stainless steel for increased durability of your attachment. Dishwasher proof.

**This DYNAMIC exclusive system complies with HACCP requirements.**



MASTER



### Cutter Bowl Master

A selection of knives (standard or serrated)

AC055

400 / 1500

430€

### CONVENIENCE

Wall support included  
Ref. 0880



WHISKS



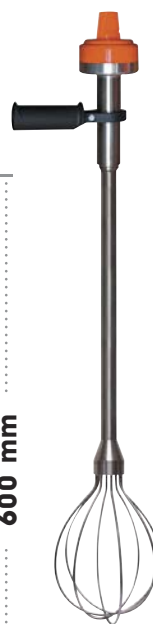
420 mm

FM420

AC202

100 / 600

414€



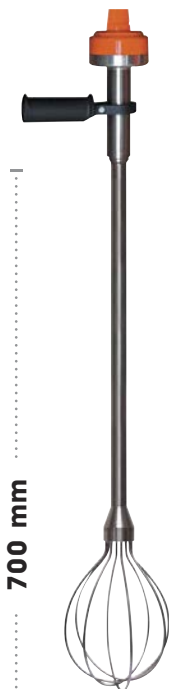
600 mm

FM600

AC200

100 / 600

426€



700 mm

FM700

AC201

100 / 600

438€

Reference

Speed R.P.M.

PROFESSIONAL  
SERIES

**SMX**

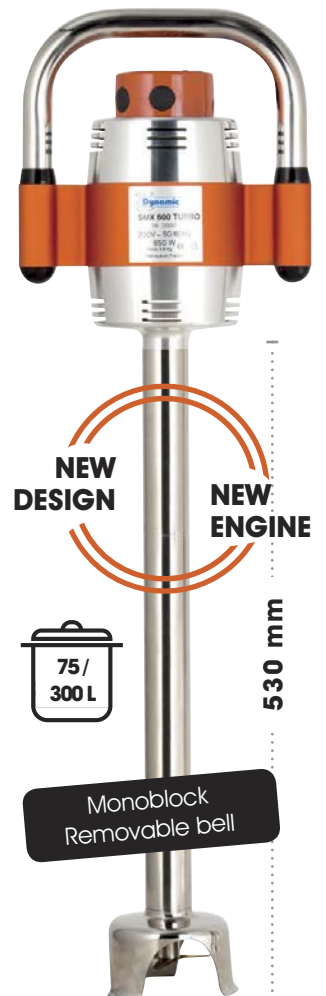
-  
MONOBLOCK /  
DETACHABLE EQUIPMENT

**850 / 1000 W**  
**75 / 300 L**



## ADVANTAGES

- **Performance:** Special tool for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Hygiene:** Completely removable foot and bell without tools. Tube and bell 100% stainless steel for easy cleaning.
- **Comfort:** Easy use thanks to its support.
- **Safety:** Unlocking safety feature.
- **Output:** New motorization for a better output.



## SMX 600 Turbo

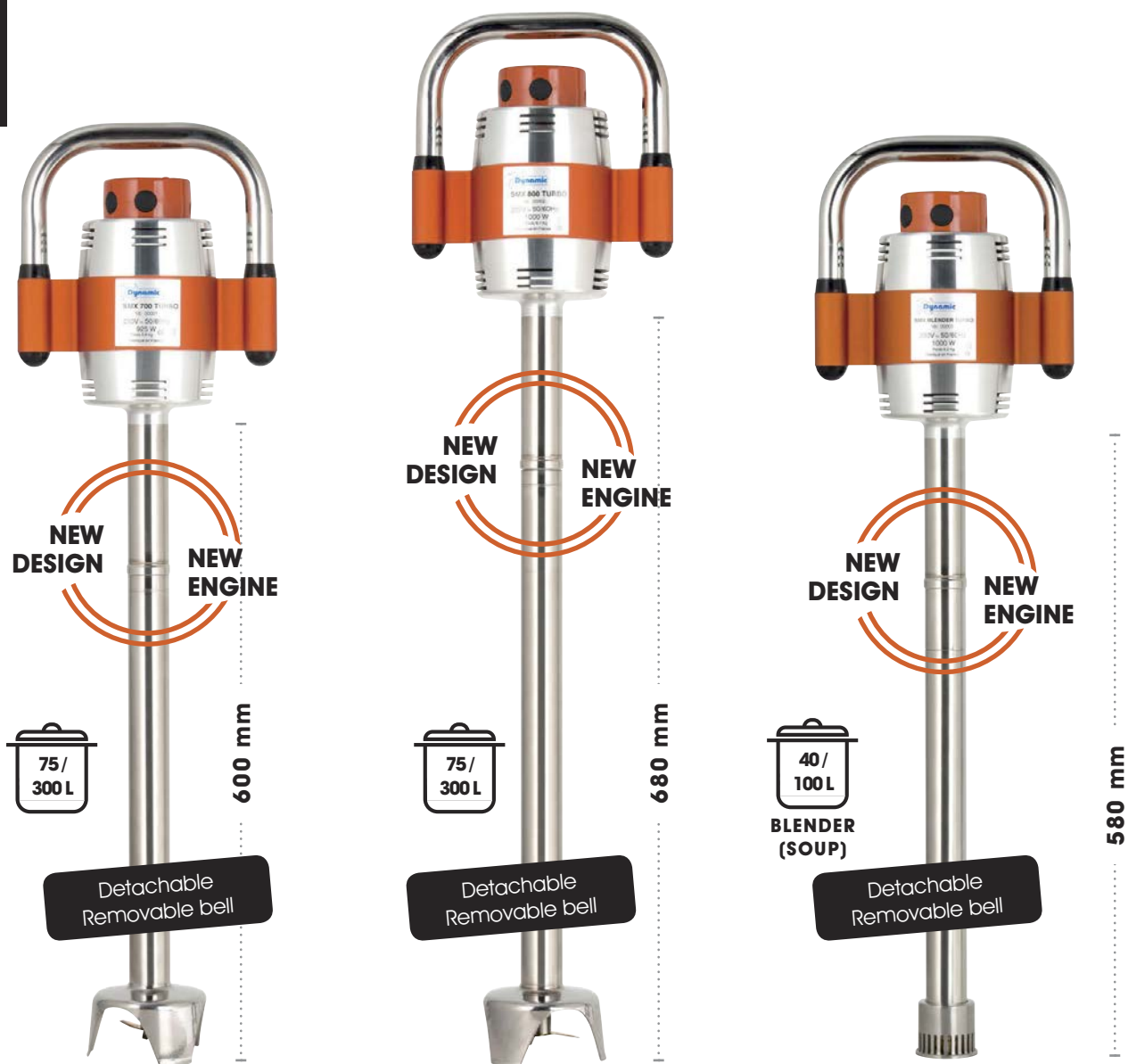
|                   |                 |
|-------------------|-----------------|
| Reference         | MX002T          |
| Knife             | 3 Blades        |
| Output            | 850 W           |
| Total length      | 800 mm          |
| Shaft length      | 530 mm          |
| Diameter          | 125 mm          |
| Weight / Packaged | 6,1 Kg / 7,7 Kg |
| Speed R.P.M.      | 11 000          |

**751€**



# SMX SERIES

Special production kitchens  
and intensive use.



## SMX 700 Turbo

|                   |                 |
|-------------------|-----------------|
| Reference         | MX040T          |
| 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          |

**944€**

## SMX 800 Turbo

|                   |                 |
|-------------------|-----------------|
| Reference         | MX001T          |
| 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          |

**1035€**

## SMX Blender Turbo

|                   |                 |
|-------------------|-----------------|
| Reference         | MX125T          |
| 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          |

**1214€**

SMX PP

COMPLIANT WITH STANDARDS



PROFESSIONAL SERIES

**SMX**

ACCESSORIES

Accessories available separately.



**BM SMX Turbo**

|           |        |
|-----------|--------|
| Reference | AC052T |
| Output    | 1000 W |

**802€**

COMPLIANT WITH STANDARDS



CONVENIENCE

Wall support included  
Ref. 089959



|              | <b>Attachment<br/>700 Turbo</b> | <b>Attachment<br/>800 Turbo</b> | <b>Blender SMX<br/>Turbo</b> | <b>M300 CC SMX<br/>Turbo</b> | <b>Blender CC SMX<br/>Turbo</b> |
|--------------|---------------------------------|---------------------------------|------------------------------|------------------------------|---------------------------------|
| Reference    | AC075T                          | AC076T                          | AC072T                       | AC250T                       | AC255T                          |
| Speed R.P.M. | 11 000                          | 11 000                          | 11 000                       | 11 000                       | 11 000                          |
|              | <b>187€</b>                     | <b>233€</b>                     | <b>412€</b>                  | <b>183€</b>                  | <b>336€</b>                     |



PROFESSIONAL SERIES  
**RICER TOOL**  
 -  
 MONOBLOCK /  
 DETACHABLE EQUIPMENT  
**650 W**

Accessories available separately.



520 mm

**PP520**

|                   |                 |
|-------------------|-----------------|
| Reference         | PP001           |
| Output            | 650 W           |
| Total length      | 870 mm          |
| Weight / Packaged | 4,9 Kg / 5,9 Kg |
| Speed R.P.M.      | 500             |

**968€**



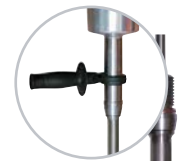
Variable speed

**EXCLUSIVE PRODUCT**



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

Supplied with a supporting handle.



**BM PP**

|              |       |
|--------------|-------|
| Reference    | AC221 |
| Output       | 650 W |
| Speed R.P.M. |       |

**717€**



450 mm

**Ricer tool PP**

|              |           |
|--------------|-----------|
| Reference    | AC220     |
| Speed R.P.M. | 150 / 500 |

**358€**



690 mm

**FM PP**

|              |           |
|--------------|-----------|
| Reference    | AC208     |
| Speed R.P.M. | 150 / 500 |

**414€**

**CONVENIENCE**

Wall support included  
 Ref. 0881



SMX PP



**Dynamic**

**SMX 800 TURBO**

16/ 00002

230V ~ 50/60Hz

1000 W

Poids 6,1 Kg

Fabriqué en France

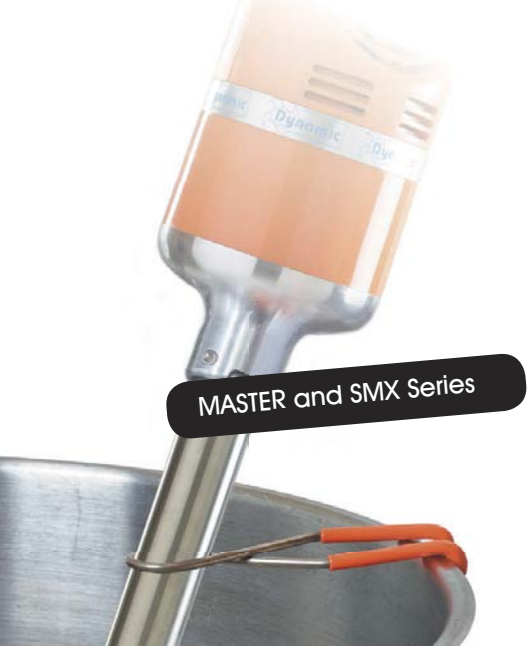




ACCESSORIES

# OUR SUPPORTS

MASTER SERIES  
SMX SERIES



MASTER and 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.

Ref SM020  
**14€**



## PAN SUPPORT BRACKETS

For your safety and your comfort.

|                     | <b>SM 4</b> | <b>SM 6</b> | <b>SM 8</b> | <b>SM 10</b> | <b>SM 12</b> | <b>SA</b>                  |
|---------------------|-------------|-------------|-------------|--------------|--------------|----------------------------|
| Reference           | SM001       | SM002       | SM003       | SM004        | SM005        | SM006                      |
| 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* |
|                     | <b>202€</b> | <b>209€</b> | <b>223€</b> | <b>229€</b>  | <b>240€</b>  | <b>113€</b>                |

\* Maximum diameter of the pot

# FOR YOUR SAFETY AND YOUR COMFORT

## WALL MOUNTING BRACKETS



**NEW**

### SERVOMIX

|           |        |
|-----------|--------|
| Reference | SM060  |
| Weight    | 18 Kg  |
| Length    | 300 mm |
| Depth     | 150 mm |
| Height    | 800 mm |

**960€**



SUPPORTS



## ADVANTAGES

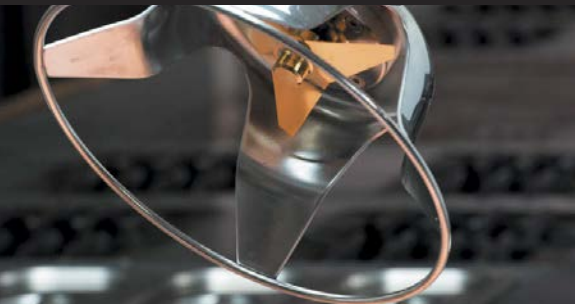
- **Comfort:** Enhanced maneuverability thanks to the brake wheels.
- **Versatility:** Various accessories.
- **Usability:** Easy storage.
- **Hygiene:** 100% stainless steel for easy cleaning.
- **Output:** Powerful motor of 2,2 KW.
- **Performance :** time saving and maximum operating speed



PROFESSIONAL  
SERIES

**GIGAMIX**

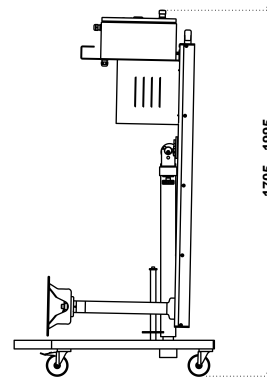
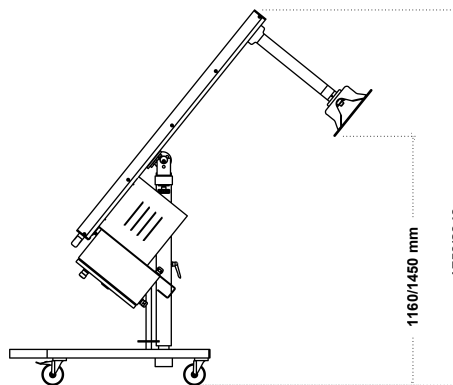
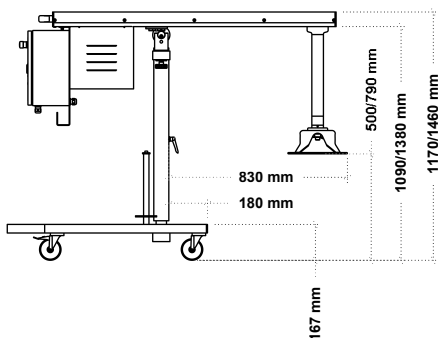
-  
**2,2 KW**  
**100 / 300 L**



## INTENSIVE USE SPECIAL PRODUCTION KITCHENS

**Standard, removable or lowered versions.**  
For heavy-duty mixing!

### Standard Version



| Reference             | TB001                    | TB002                    |
|-----------------------|--------------------------|--------------------------|
| Mixer attachment only | 570 mm                   | 570 mm                   |
| Mixer head diameter   | 270 mm                   | 270 mm                   |
| Speed R.P.M.          | 4000                     | 2500 / 4000              |
| Voltage*              | 400 V, three-phase, 50Hz | 400 V, three-phase, 50Hz |
| Power Output          | 2,2 Kw                   | 2,2 Kw                   |

**5812€**

**7390€**

\* Other voltages on request



### Gigamix Blender

### Gigamix Blender V.V Variable speed included

| Reference             | TB020                    | TB021                    |
|-----------------------|--------------------------|--------------------------|
| Mixer attachment only | 570 mm                   | 570 mm                   |
| Mixer head diameter   | 270 mm                   | 270 mm                   |
| Speed R.P.M.          | 4000                     | 2500 / 4000              |
| Voltage*              | 400 V, three-phase, 50Hz | 400 V, three-phase, 50Hz |
| Power Output          | 2,2 Kw                   | 2,2 Kw                   |

**6269€**

**7847€**

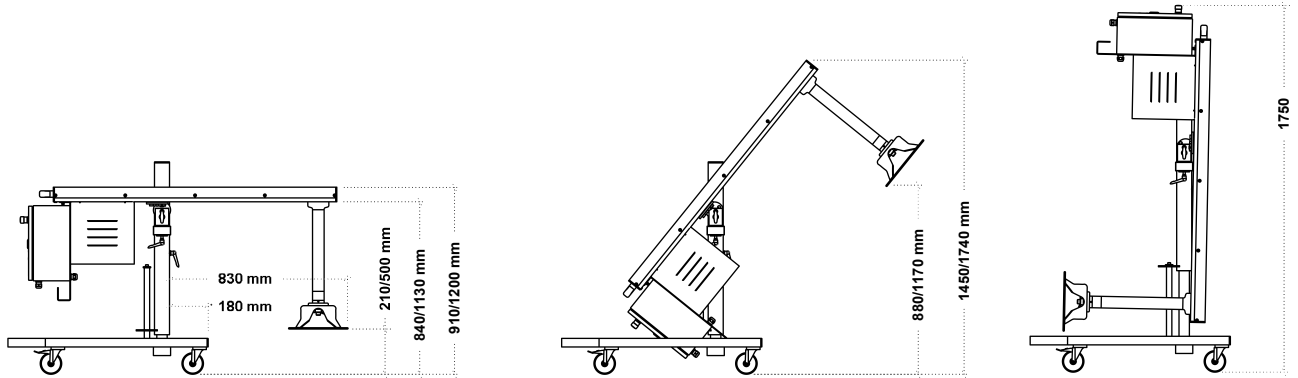
\* Other voltages on request

COMPLIANT WITH STANDARD



GIGAMIX

## Lowered Version



### Gigamix 460-210

|                       |                          |
|-----------------------|--------------------------|
| Reference             | TB005                    |
| Mixer attachment only | 570 mm                   |
| Mixer head diameter   | 270 mm                   |
| Speed R.P.M.          | 4000                     |
| Voltage*              | 400 V, three-phase, 50Hz |
| Power Output          | 2,2 Kw                   |

**5812€**

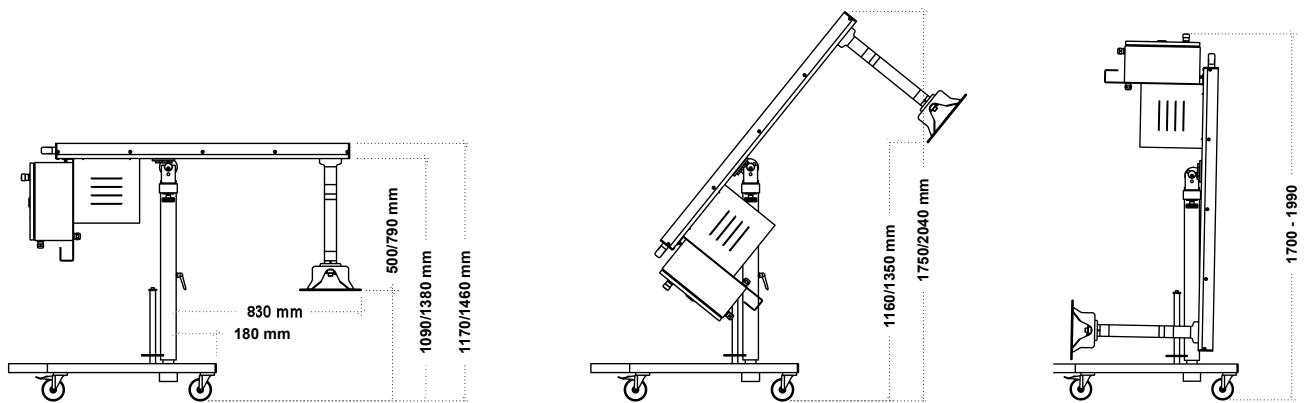
### Gigamix 460-210 V.V Variable speed included

|                       |                          |
|-----------------------|--------------------------|
| Reference             | TB006                    |
| Mixer attachment only | 570 mm                   |
| Mixer head diameter   | 270 mm                   |
| Speed R.P.M.          | 2500 / 4000              |
| Voltage*              | 400 V, three-phase, 50Hz |
| Power Output          | 2,2 Kw                   |

**7390€**

\* Other voltages on request

## Removable Version



### Gigamix DMX

|                       |                          |
|-----------------------|--------------------------|
| Reference             | TB008                    |
| Mixer attachment only | 570 mm                   |
| Mixer head diameter   | 270 mm                   |
| Speed R.P.M.          | 4000                     |
| Voltage*              | 400 V, three-phase, 50Hz |
| Power Output          | 2,2 Kw                   |

**6107€**

### Gigamix DMX V.V Variable speed included

|                       |                          |
|-----------------------|--------------------------|
| Reference             | TB009                    |
| Mixer attachment only | 570 mm                   |
| Mixer head diameter   | 270 mm                   |
| Speed R.P.M.          | 2500 / 4000              |
| Voltage*              | 400 V, three-phase, 50Hz |
| Power Output          | 2,2 Kw                   |

**7686€**

\* Other voltages on request

# ACCESSORIES

Accessories available separately.

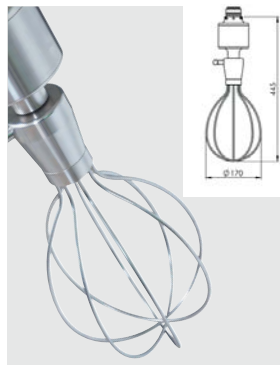
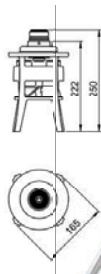


## Variable speed control 2800 / 4000 R.P.M Optional

Option compulsory for single-phase  
Factory installed only.

Reference TB010

**1578€**



### Potato tool masher Gigamix Variable speed compulsory

### Mixer tool Gigamix

### Whisk tool Gigamix Variable speed compulsory

### Blender tool Gigamix

|              |             |               |           |               |
|--------------|-------------|---------------|-----------|---------------|
| Reference    | TB013       | TB012         | TB003     | TB004         |
| Speed R.P.M. | 800 / 1 600 | 2 800 / 4 000 | 400 / 600 | 2 800 / 4 000 |

**1490€**

**854€**

**1770€**

**1310€**

## 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)



### Dynapump Adaptable to the blender attachment only

TB030

**974€**

#### ADVANTAGES :

- **Minimum investment:** this simple accessory allows an easy and fast transfer of the preparation.
- **Comfort:** Working comfort: the pump contributes to the prevention of Musculoskeletal Disorders.
- **Versatility:** The Dyna pump is supplied with a 2.50 m tube length (other dimensions available on request).
- **Hygiene :** Fully removable and dishwasher proof.
- **Gun, optional accessory :** the gun is to be attached on the other end of the tube and allows to close and open the flow. Very convenient to fill several containers one by one.

## EMPTY YOUR POTS IN A FEW MINUTES!



### Gigamix Gun Optional

TB040

**691€**





**L'Originale**



**Dynamic**

## ADVANTAGES

- **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.

PROFESSIONAL  
SERIES

# SALAD SPINNERS

MANUAL  
& ELECTRIC  
10 / 20 L



## ALWAYS ASK FOR THE ORIGINAL

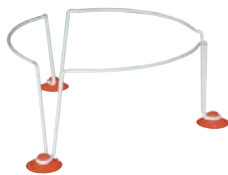
Anti-bacterial incorporated



|                   | <b>E10 Manual</b>   | <b>E20 Manual</b>   | <b>E20 SC Manual</b> | <b>EM98 Electric</b> |
|-------------------|---------------------|---------------------|----------------------|----------------------|
| Reference         | E001                | E002                | E004                 | E003                 |
| Diameter          | 330 mm              | 430 mm              | 430 mm               | 430 mm               |
| Total height      | 420 mm              | 500 mm              | 500 mm               | 630 mm               |
| Output            | -                   | -                   | -                    | 200 W                |
| Speed R.P.M.      | -                   | -                   | -                    | 500                  |
| Recommended for   | 2 - 3 lettuce heads | 3 - 5 lettuce heads | 3 - 5 lettuce heads  | 3 - 5 lettuce heads  |
| Weight / Packaged | 2,4 Kg / 3,0 Kg     | 3,6 Kg / 4,8 Kg     | 3,6 Kg / 4,8 Kg      | 8,3 Kg / 10 Kg       |
|                   | <b>131€</b>         | <b>157€</b>         | <b>170€</b>          | <b>495€</b>          |



Base with suction pads  
For enhanced stability.



| Description                     | Reference |
|---------------------------------|-----------|
| Stabilising base E20 & E20 SC   | AC019     |
| Set of gears for both E10 - E20 | 2815.1    |
| Set of gears E20 SC             | 2815.2    |



COMPLIANT WITH STANDARDS



SALAD SPINNERS





## ADVANTAGES

- **Fast:** Quick installation.
- **Performance:** Quality and efficient dicing.
- **Hygiene:** Easy to clean.
- **Comfort:** Easy transport and storage.
- **Versatility:** Specific tools to allow different cuts.
- **Safety:** No direct contact with the blade.





MANUAL  
SERIES

# FOOD CUTTER

-  
**30 / 50 KG/H**

PREPARATION OF DICES,  
SLICES & STICKS.



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



COMPLIANT WITH STANDARD



|                   | <b>Dynacube + grids 7x7 mm + with pusher</b> | <b>Dynacube + grids 8,5x8,5 mm + with pusher</b> | <b>Dynacube + grids 10x10 mm + with pusher</b> | <b>Dynacube + grids 14x14 mm + with pusher</b> | <b>Dynacube + grids 17x17 mm + with pusher</b> |
|-------------------|--|--|--|--|--|
| Reference         | CL005  | CL003  | CL006  | CL008  | CL009  |
| Diameter          | 400 mm                                       |  |  |  |  |
| Total height      | 330 mm                                       |  |  |  |  |
| Weight / Packaged | 3,1 / 4,4 Kg                                 |  |  |  |  |
|                   | <b>369€</b>                                  | <b>369€</b>                                      | <b>369€</b>                                    | <b>369€</b>                                    | <b>369€</b>                                    |
|                   | <b>Kit grids 7x7 + with pusher</b>           | <b>Kit grids 8,5x8,5 + with pusher</b>           | <b>Kit grids 10x10 + with pusher</b>           | <b>Kit grids 14x14 + with pusher</b>           | <b>Kit grids 17x17 + with pusher</b>           |
| Reference         | AC060  | AC061  | AC062  | AC063  | AC064  |
|                   | <b>109€</b>                                  | <b>109€</b>                                      | <b>109€</b>                                    | <b>109€</b>                                    | <b>109€</b>                                    |



## ADVANTAGES

- Ideal for juicing a large volume of lemons, oranges and grapefruit without any effort.
- Quiet
- Very sturdy
- Easy and quick dismantling and re-assembling for easy cleaning.



# MISCELLANEOUS

## DYNAJUICER

LEMONS, ORANGES AND GRAPEFRUIT JUICER.

100/150 citrus fruit per hour



Delivered with 2 juicing cones



### Dynajuicer-citrus juicer

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

**219€**



..... 1000 / 1200 mm .....

### FMA 91/FMA 90

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

**128€**

**122€**



DISCOVER OUR RANGE OF PRODUCTS ON OUR WEBSITE

[www.dynamicmixers.com](http://www.dynamicmixers.com)





# DYNAMIC 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 is a member of SYNEG  
(Kitchen Equipments National Unions.)

**100% FRENCH  
EXPERTISE**



# 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.

## PRODUCTION



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

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.

## REPARABILITY / RECYCLING

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

DYNAMIC commits to repair its products for 10 years in France and around the world, and guarantees 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.



**All our packaging is made in recycled cardboard.**



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.**

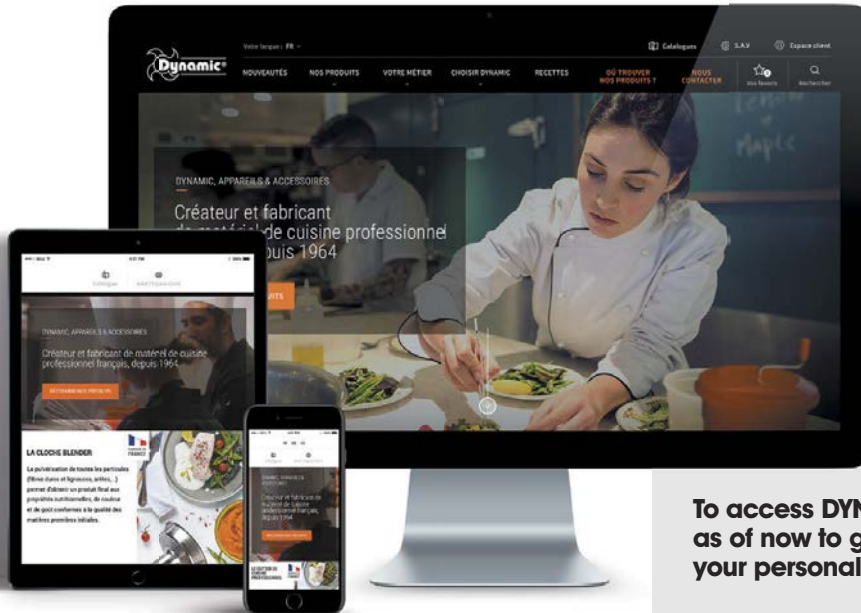


# SALES SUPPORTS OUR WEBSITE

## OUR NEW WEBSITE IS ONLINE !

We have the pleasure to introduce our brand new website.

+ MODERN, + DESIGN, + COMPLETE, DYNAMIC new website has been designed to better inform you about our products.



### DISCOVER OUR PRODUCTS AND NEWS :

- Photos and videos illustrating our products,
- Each month, discover recipes especially designed by our partner Michelin-starred chef Renaud DARMANIN.
- Contact us easily thanks to the complete contact form.

To access DYNAMIC After-Sales website, contact us as of now to get your login name and access your personal space.

On this space, you can order directly your spare parts, download all the documents about our products (catalogue, exploded views, flyers...)



Our website is now responsive, you can navigate from a computer, a smartphone or a tablet.

[www.dynamicmixers.com](http://www.dynamicmixers.com)



# 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

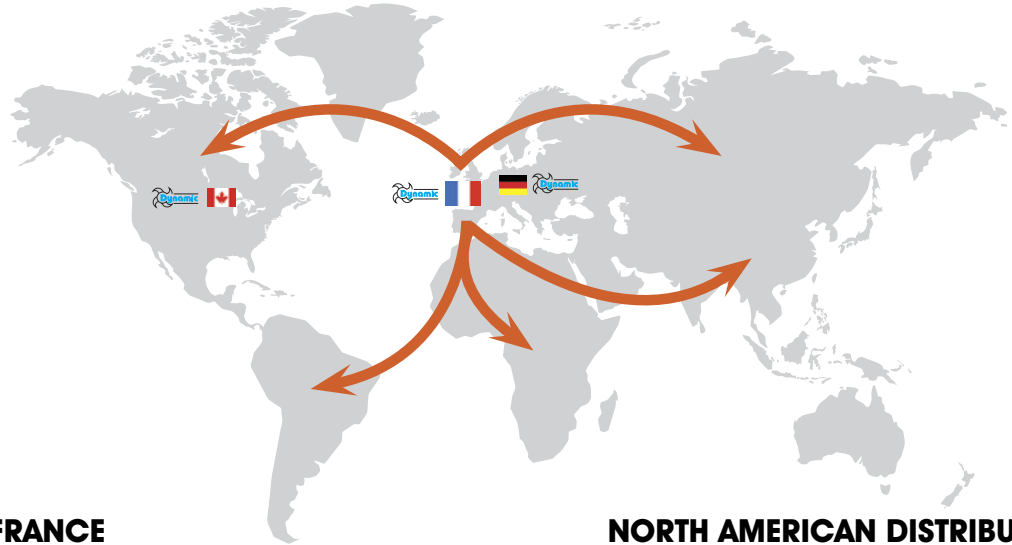
A practical and great way to visually display Dynamic products (please contact us for more information).





# AN INTERNATIONAL DISTRIBUTION NETWORK

PRESENT IN MORE THAN 120 COUNTRIES



## FRANCE

518 rue Léo Baekeland  
BP57 - 85290 Mortagne / Sèvre - FRANCE  
Tel. +33 (0)2 51 63 02 72 - Fax : +33 (0)2 51 63 02 73  
e-mail : [contact@dynamicmixers.com](mailto:contact@dynamicmixers.com)  
[www.dynamicmixers.com](http://www.dynamicmixers.com)

## ALLEMAGNE

Eine starke Marke der Gruppe 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](mailto:info@dynamic-professional.de)  
[www.dynamic-professional.de](http://www.dynamic-professional.de)

## NORTH AMERICAN DISTRIBUTION

### USA / Canada

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## GENERAL SALES TERMS AND CONDITIONS *(Applicable to January 1<sup>st</sup> 2019)*

### 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 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

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.

### 4 - DELIVERIES

Prices are given excluding VAT, ex factory, packaging included. Unless there is a special indication in the order or the accepted quote, all orders are shipped with transport costs added. All the costs for express delivery are fully payable by the customer who requests this service. The goods become the property of the customer 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 1<sup>st</sup> day late. Furthermore, a fixed compensation for debt recovery costs of 40 euros shall be due automatically and without notice. If the debt recovery costs are higher than this amount, additional compensation shall be due on presentation of proof. The Company may also suspend any further deliveries.

### 8 - OWNERSHIP

The Company retains full ownership of the sold goods until full payment by the customer. However, the risks of loss, theft or deterioration of the goods are exclusively borne by the customer as soon as the goods are made available to them. The failure to pay a term may lead to a claim for existing goods.

### 9 - COPYRIGHT

The drawings, models, plans and quotes, and more generally all types of document issued by the Company carry the exclusive copyright of the Company: they may not be communicated 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 undertake arbitration out of court by a single arbitrator, chosen mutually or, failing this, appointed on request from the most diligent party by the President of the Roche-sur-Yon commercial court.

The parties renounce all right of appeal against the decision of the arbitrator which shall be final, and undertake to obey the decision without proceedings or exequatur.



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