



PROFESSIONAL SERIES 2019
PRICE LIST

55
ans
d'excellence !



THE ORIGINAL!
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



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

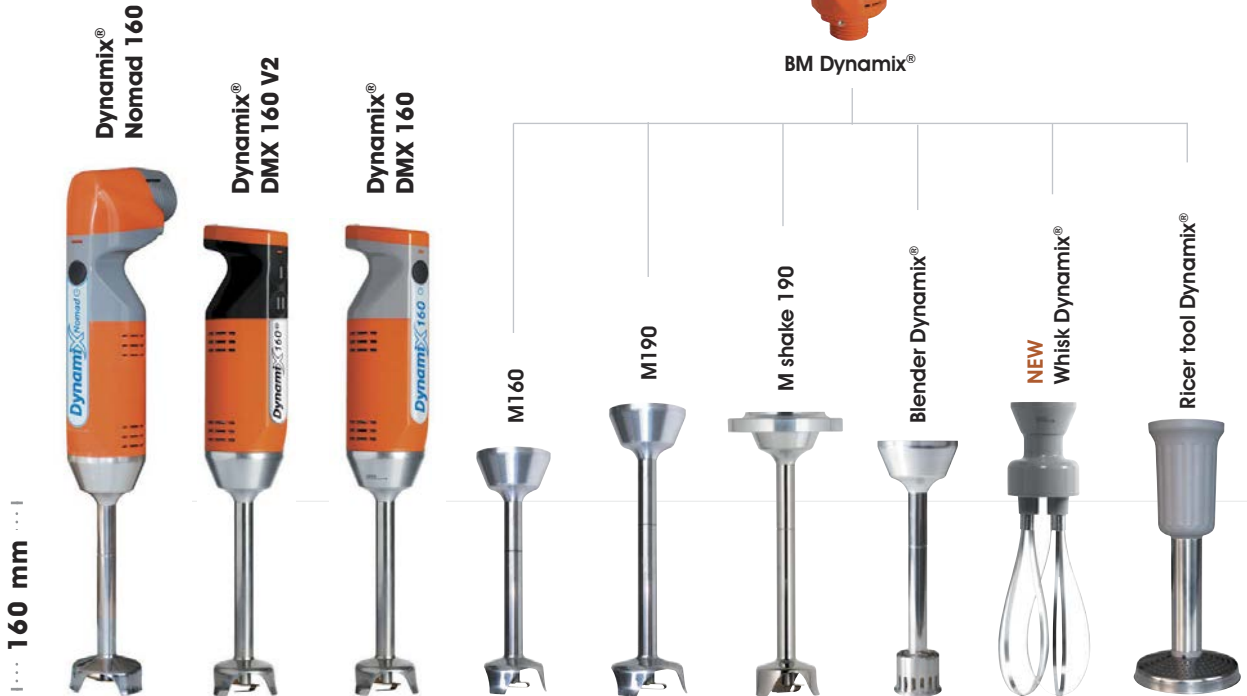


DYNAMIX® SERIES

PAGE 8



Technical description and accessories on pages 12 - 13

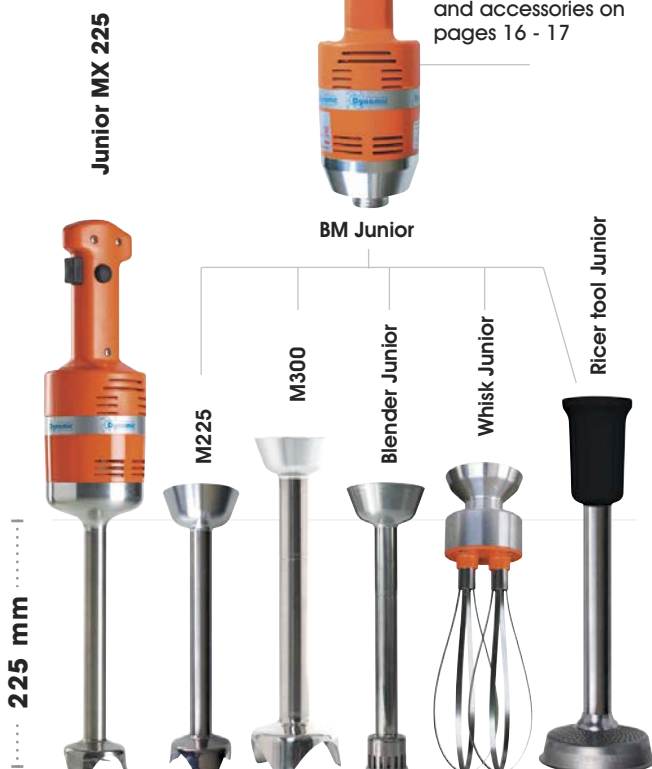


JUNIOR SERIES

PAGE 14



Technical description and accessories on pages 16 - 17

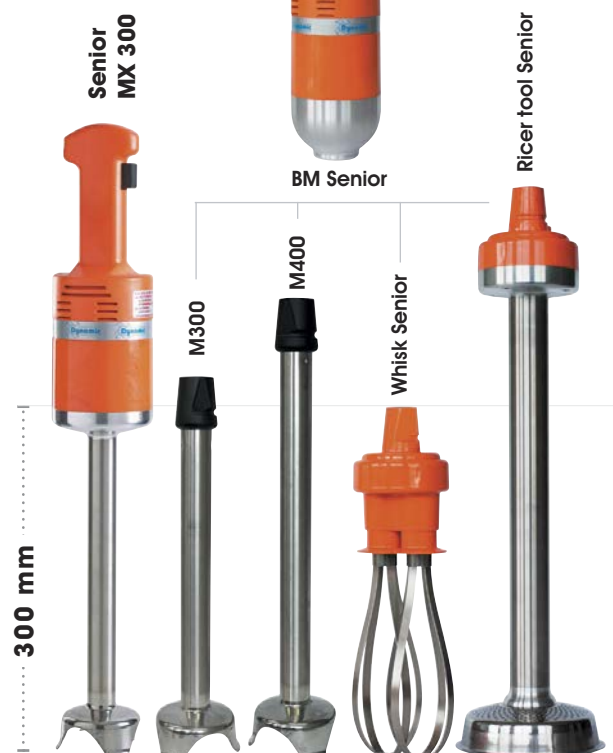


SENIOR SERIES

PAGE 18



Technical description and accessories on pages 20 - 21

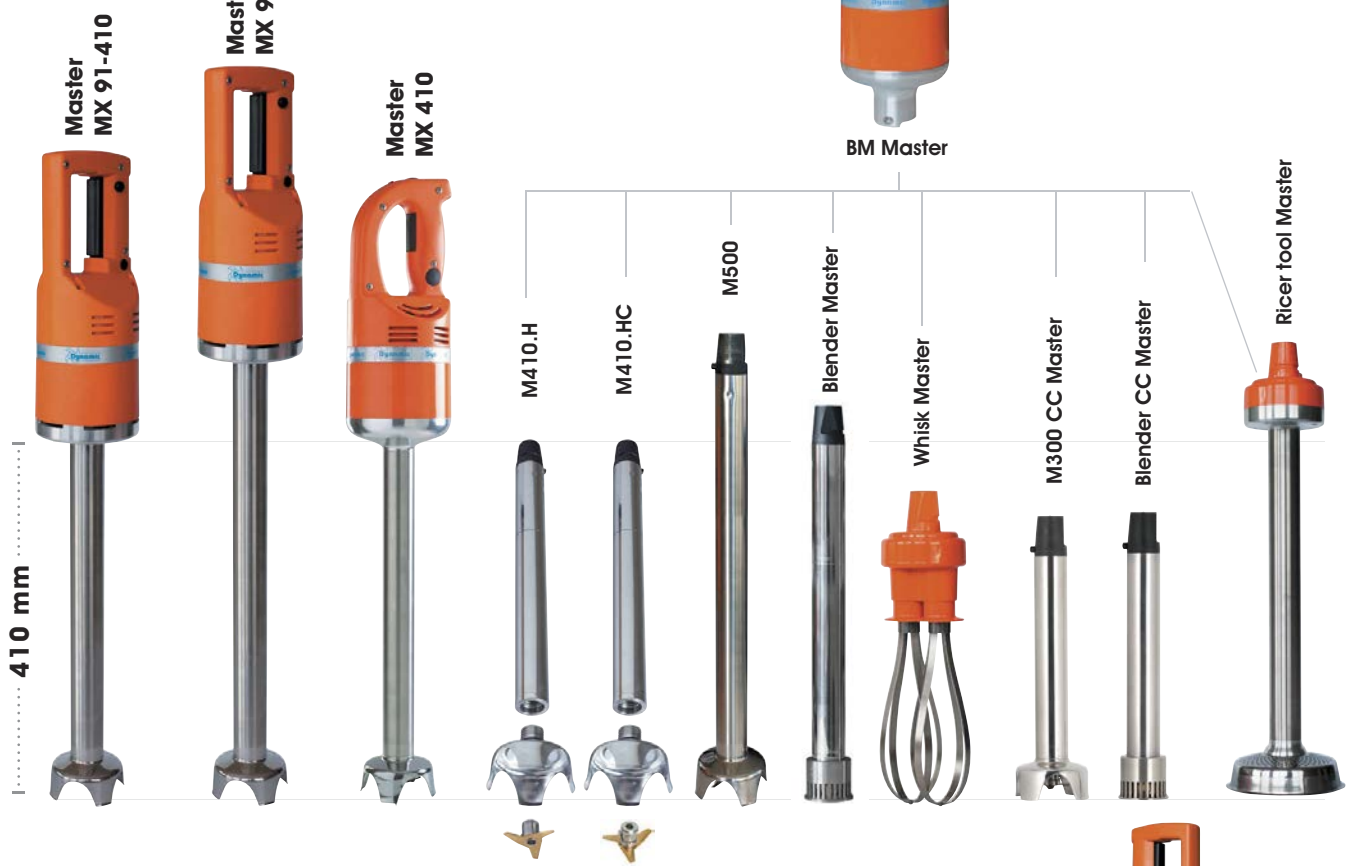


MASTER SERIES

PAGE 22



Technical description and accessories on pages 26 - 27

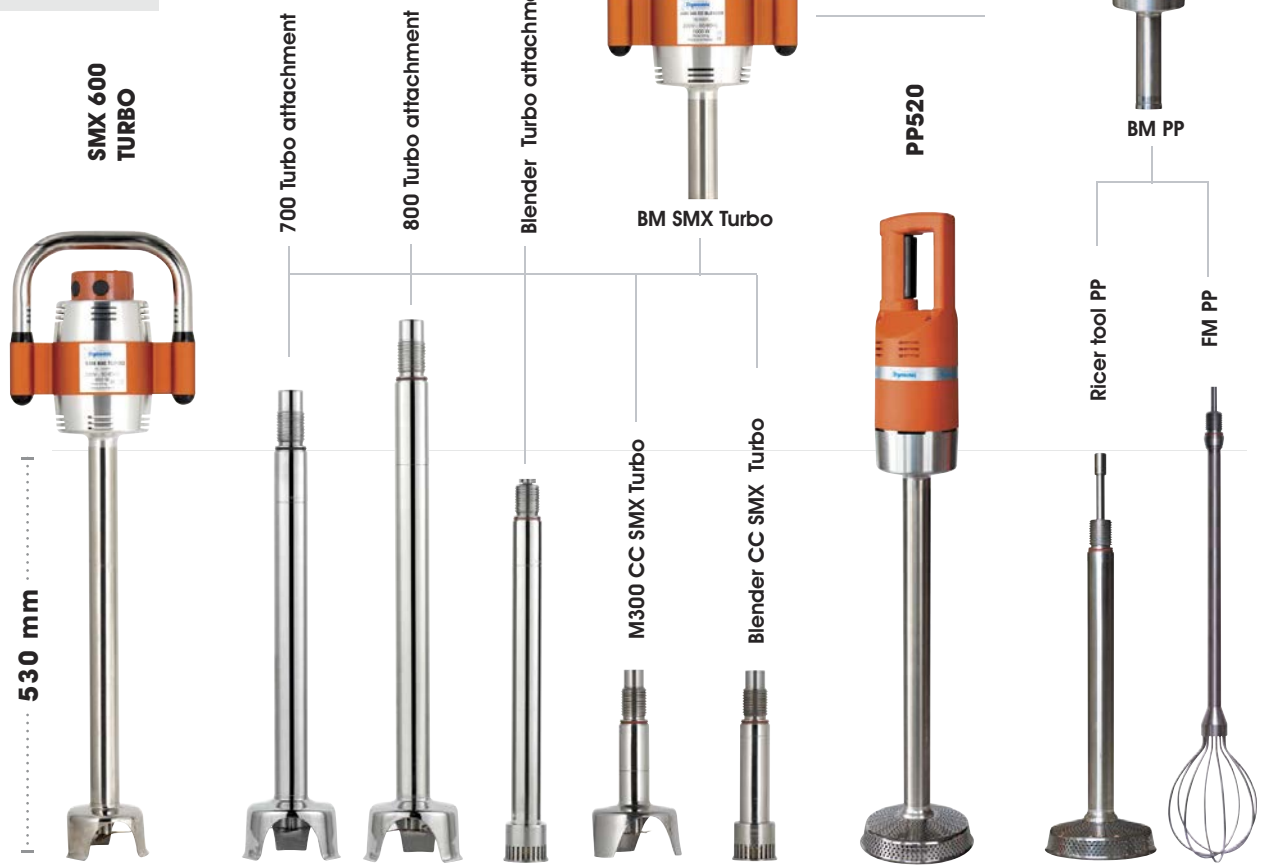


SMX SERIES

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

PAGE 38



Technical description and accessories on page 39

MANUAL SERIES

PAGE 40



Dynacube

Technical description and accessories on page 41

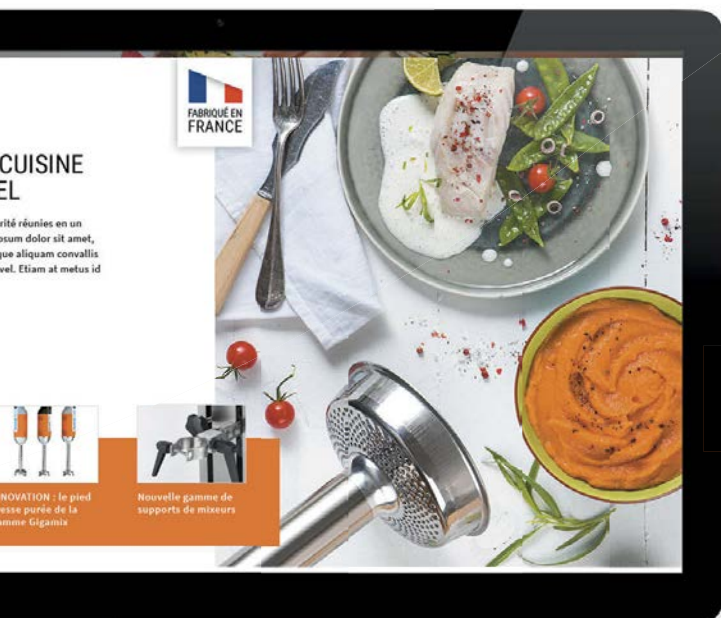
MISCELLANEOUS

PAGE 42



Dynajuicer

FMA



DISCOVER OF RANGE OF PRODUCTS ON OUR WEBSITE

www.dynamicmixers.com





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€



Accessories available separately.



Variable speed



160 mm

190 mm

M160

M190

M Shake 190

Adaptable with the graduated bowl AC510

BM Dynamix®

	BM 160	BM 190	Reference	AC520	AC550	AC530
Reference	AC515	AC514	Knife	4 Blades	4 Blades	4 Blades
Output	220 W	250 W	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

115€

131€

50€

89€

65€

Removable whisks for easy cleaning

NEW POLYCARBONATE CARTER

EXTRACTABLE WHISKS

EXCLUSIVE PRODUCT

PRICE DECREASE



160 mm



185 mm



126 mm



2 blade-knife



4 blade-knife



Skimmer disc



Beater disk

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	

122€

74€

179€

43€



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

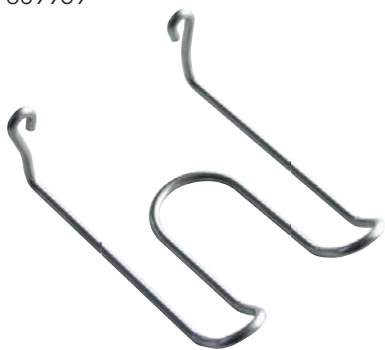
Reference	FT005
Output	270 W
Total length	500 mm
Shaft length	185 mm
Diameter	94 mm
Weight / Packaged	1,4 Kg / 1,7 Kg
Speed R.P.M.	300 / 2 000

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€



Removable whisks for easy cleaning.

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.

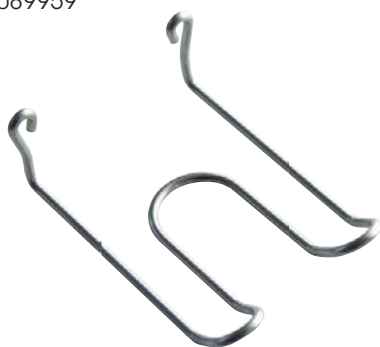
PROFESSIONAL
SERIES
SENIOR

-
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



SENIOR

PROFESSIONAL SERIES SENIOR

ACCESSORIES

Accessories available separately.

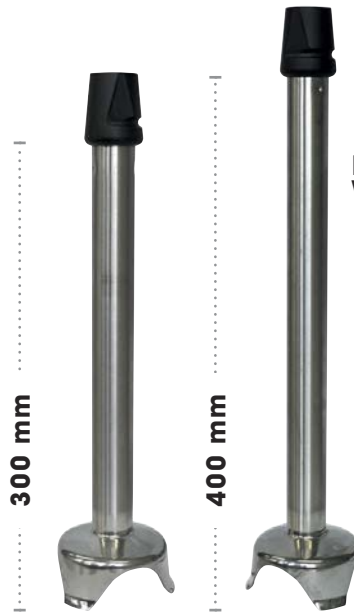



Variable
speed

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



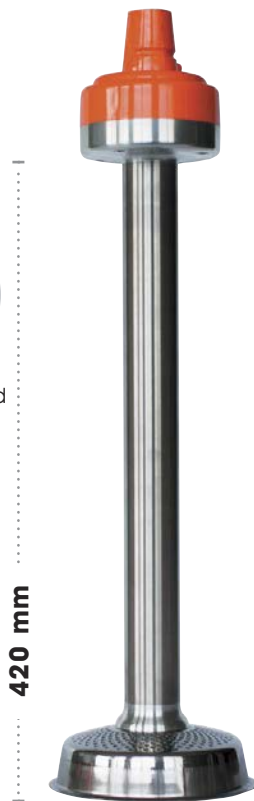
FOODMILL
RICER TOOL



CUTTER



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

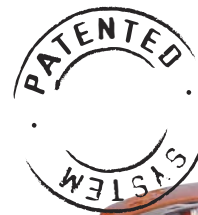


420 mm

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

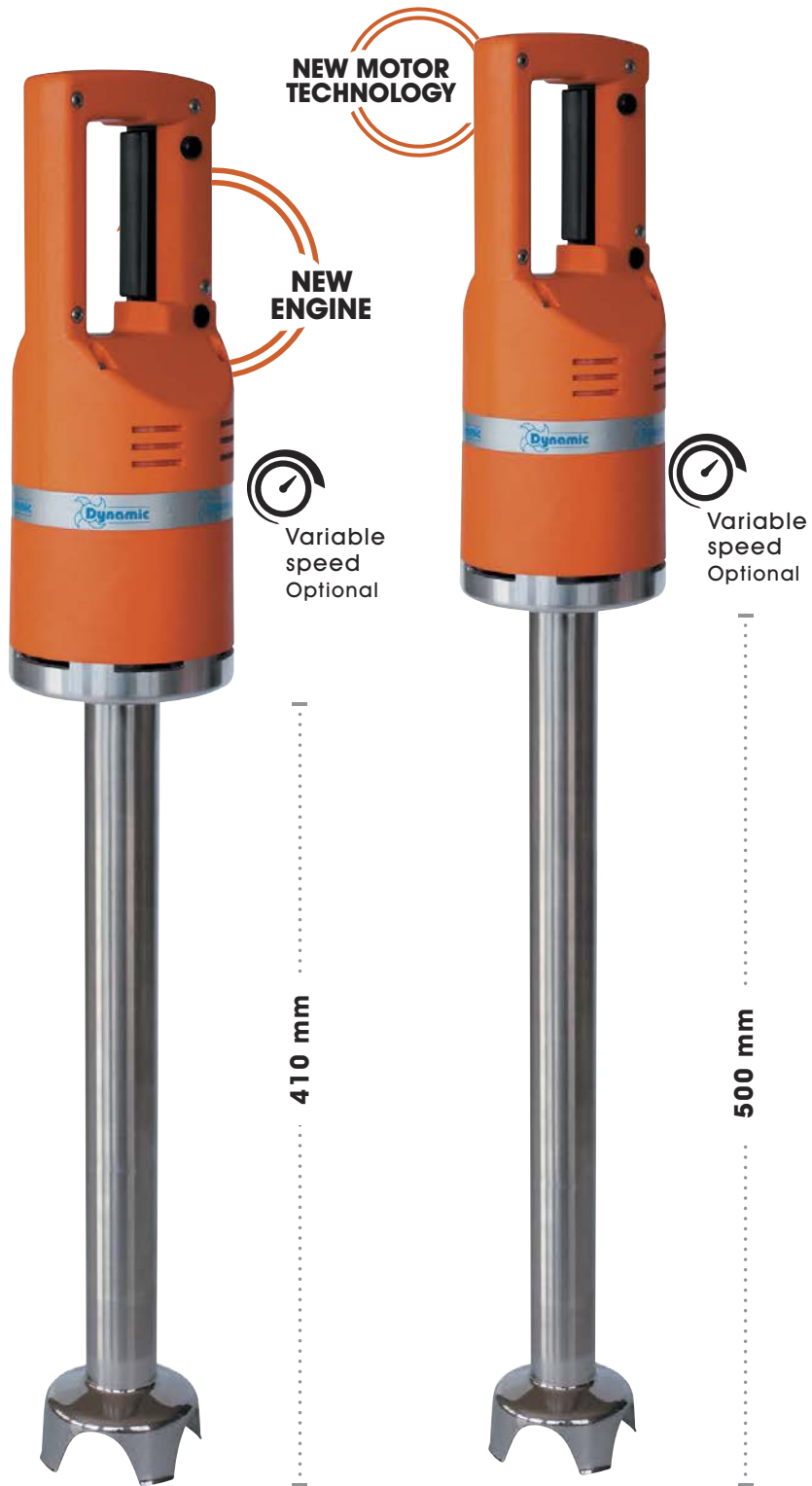
- **Performance:** Special tools for a smooth mix.
- **Robustness:** Stainless steel foot.
- **Usability:** Variable speed easily switchable.
- **Hygiene:** Detachable foot and bell without tools, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort:** Lightness for easy use.
- **Versatility:** 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!



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€

MASTER

PROFESSIONAL
SERIES
MASTER

-
MONOBLOCK
EQUIPMENT
600 W
40 / 100 L



**NEW MOTOR
TECHNOLOGY**



 Variable
speed
Optional

410 mm

**EXTRACTABLE
WHISKS**

Removable whisks
for easy cleaning.



 Variable
speed

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.

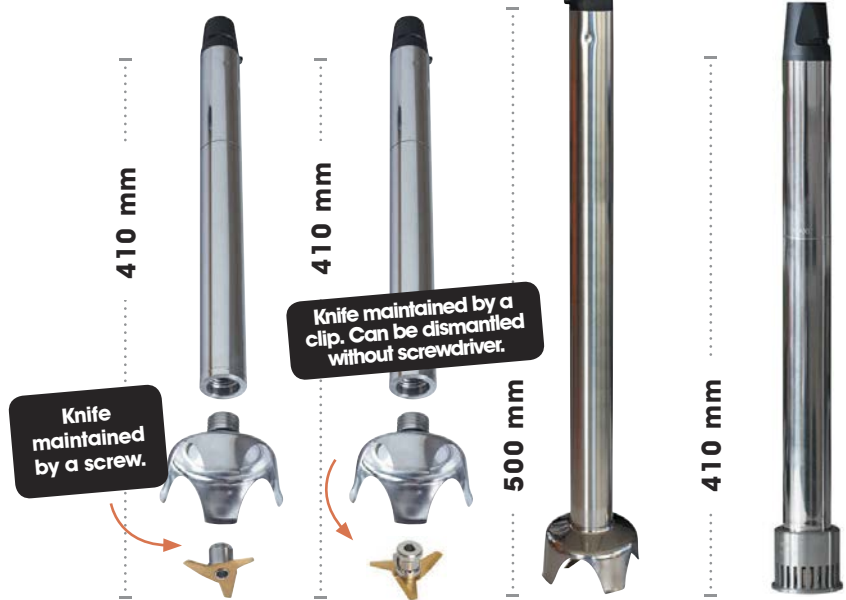
**ENHANCED VERSATILITY!
USE UP TO 12 ATTACHMENTS WITH ONLY 1 MOTOR BLOCK.**



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.

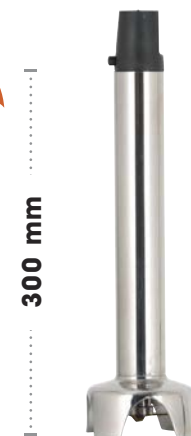
EXCLUSIVE PRODUCT

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

CleanUP System

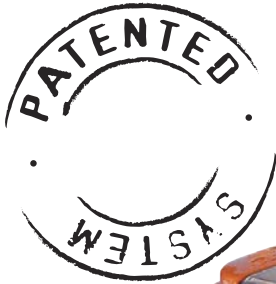
FULLY REMOVABLE MIXER FOOT AND BELL

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

This DYNAMIC exclusive system complies with HACCP requirements.



MASTER



Cutter Bowl Master

A selection of knives (standard or serrated)

AC055

400 / 1500

430€

CONVENIENCE

Wall support included
Ref. 0880



WHISKS



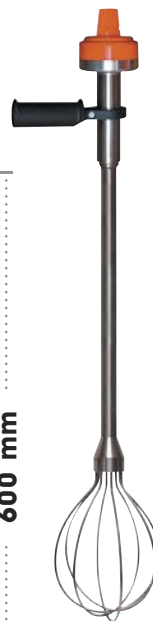
420 mm

FM420

AC202

100 / 600

414€



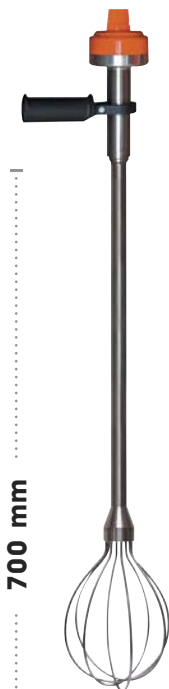
600 mm

FM600

AC200

100 / 600

426€



700 mm

FM700

AC201

100 / 600

438€

Reference

Speed R.P.M.

PROFESSIONAL
SERIES

SMX

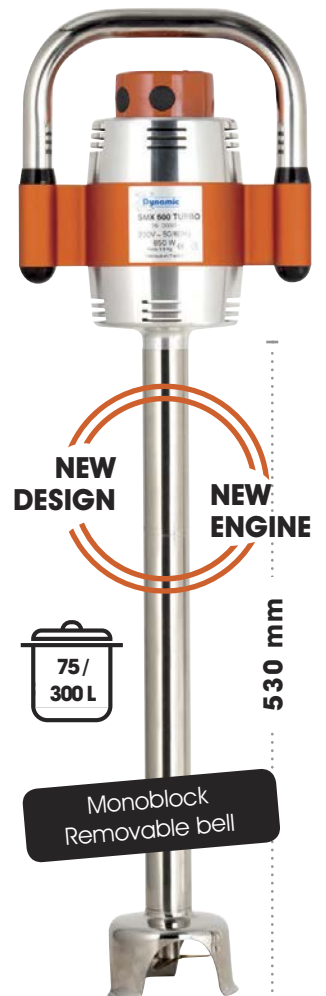
-
MONOBLOCK /
DETACHABLE EQUIPMENT

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.



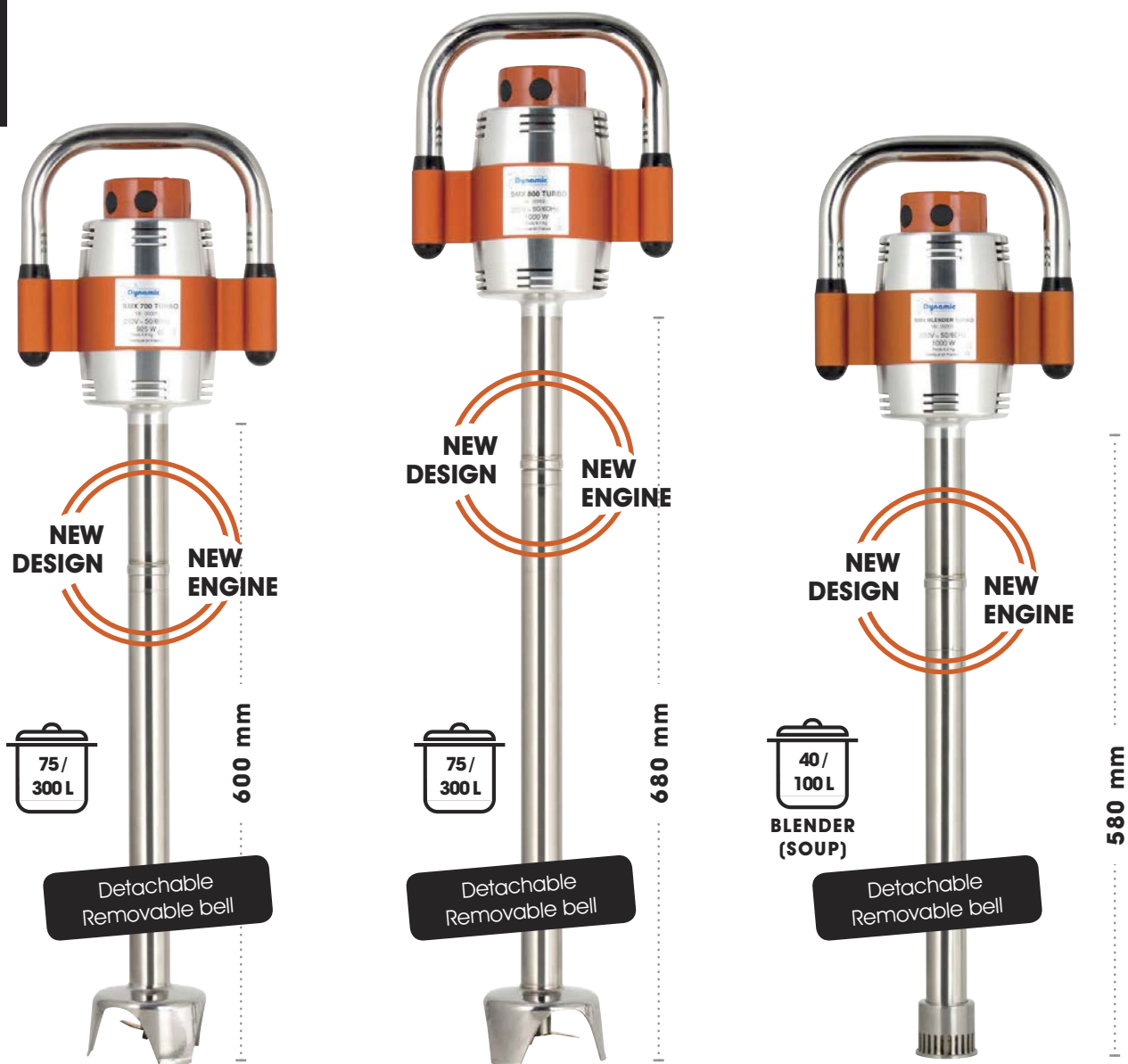
SMX 600 Turbo

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

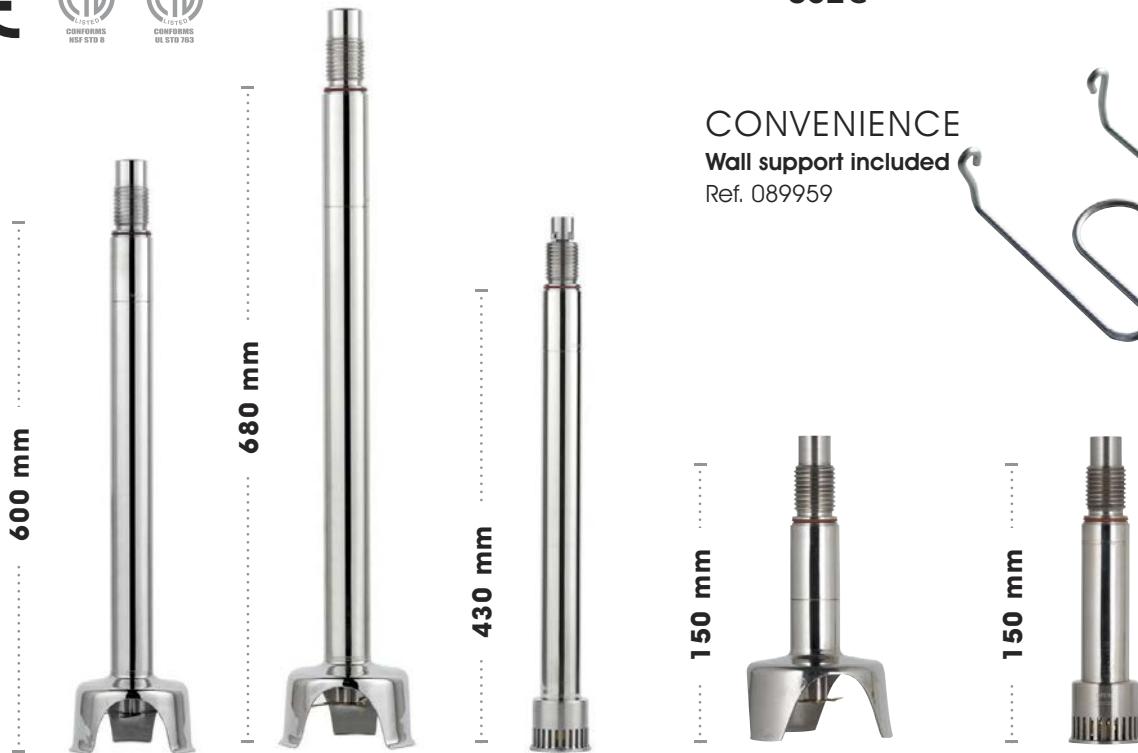
802€

COMPLIANT WITH STANDARDS



CONVENIENCE

Wall support included
Ref. 089959



	Attachment 700 Turbo	Attachment 800 Turbo	Blender SMX Turbo	M300 CC SMX Turbo	Blender CC SMX Turbo
Reference	AC075T	AC076T	AC072T	AC250T	AC255T
Speed R.P.M.	11 000	11 000	11 000	11 000	11 000
	187€	233€	412€	183€	336€

PROFESSIONAL SERIES
RICER TOOL
 -
 MONOBLOCK /
 DETACHABLE EQUIPMENT
650 W

Accessories available separately.



520 mm



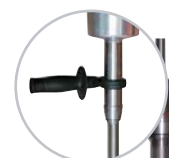
Variable speed

EXCLUSIVE PRODUCT



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

Supplied with a supporting handle.



BM PP



450 mm

Ricer tool PP



690 mm

FM PP



Reference	AC221	AC220	AC208
Output	650 W		
Speed R.P.M.		150 / 500	150 / 500
	717€	358€	414€

PP520

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

968€

CONVENIENCE

Wall support included
 Ref. 0881



SMX PP



Dynamic

SMX 800 TURBO

16/ 00002

230V ~ 50/60Hz

1000 W

Poids 6,1 Kg

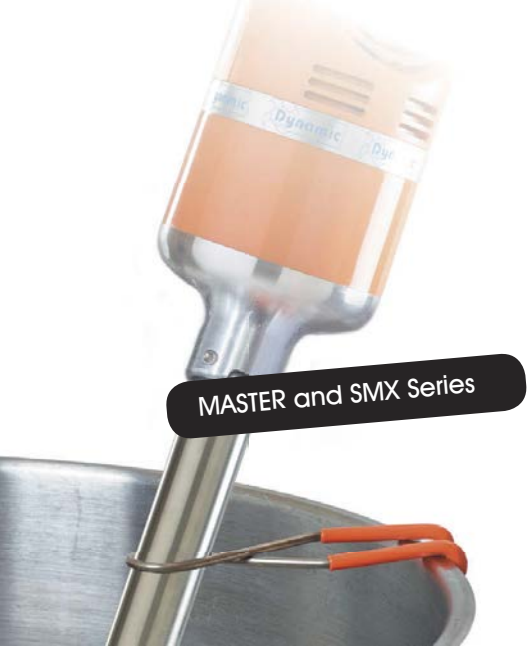
Fabriqué en France



ACCESSORIES

OUR SUPPORTS

MASTER SERIES
SMX SERIES



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.

	SM 4	SM 6	SM 8	SM 10	SM 12	SA
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*
	202€	209€	223€	229€	240€	113€

* Maximum diameter of the pot

FOR YOUR SAFETY AND YOUR COMFORT

WALL MOUNTING BRACKETS



SERVOMIX

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

960€





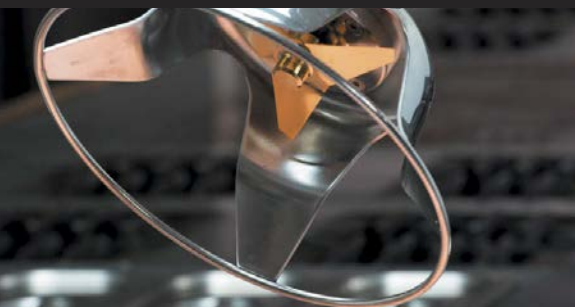
ADVANTAGES

- **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

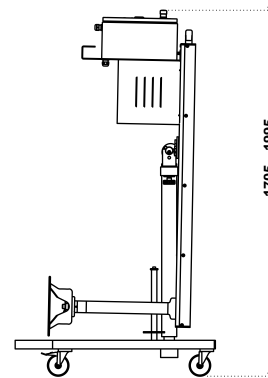
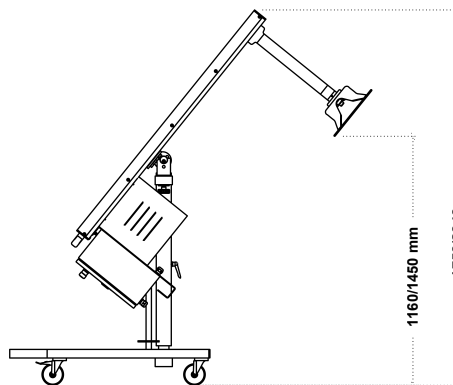
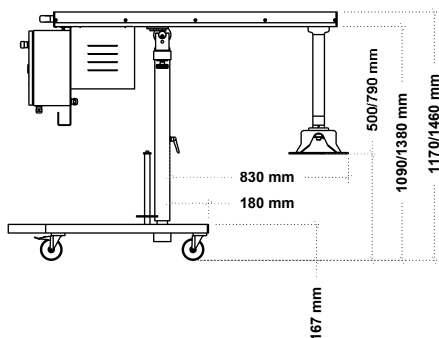
-
2,2 KW
100 / 300 L



INTENSIVE USE SPECIAL PRODUCTION KITCHENS

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

Standard Version



Gigamix 460-500

Reference	TB001
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 460-500 V.V Variable speed included

Reference	TB002
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



Gigamix Blender

Reference	TB020
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

6269€

Gigamix Blender V.V Variable speed included

Reference	TB021
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

7847€

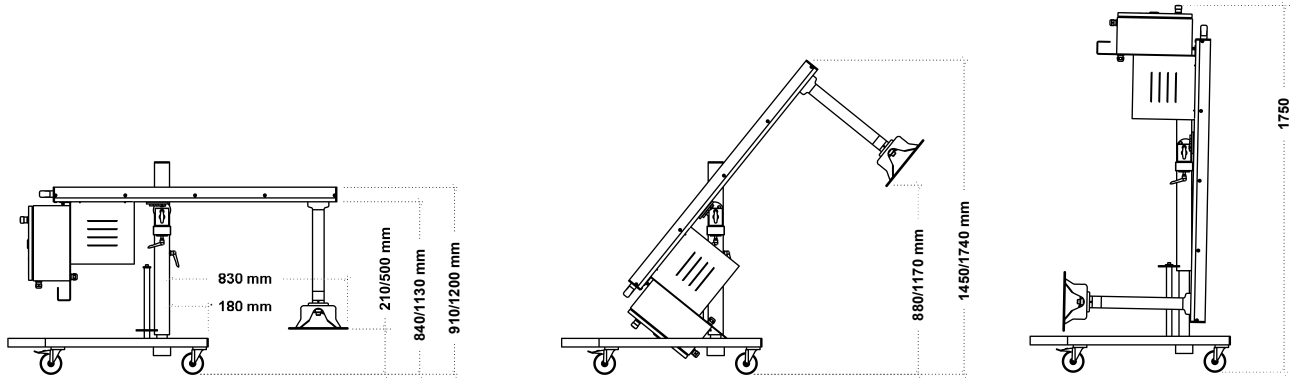
* Other voltages on request

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€

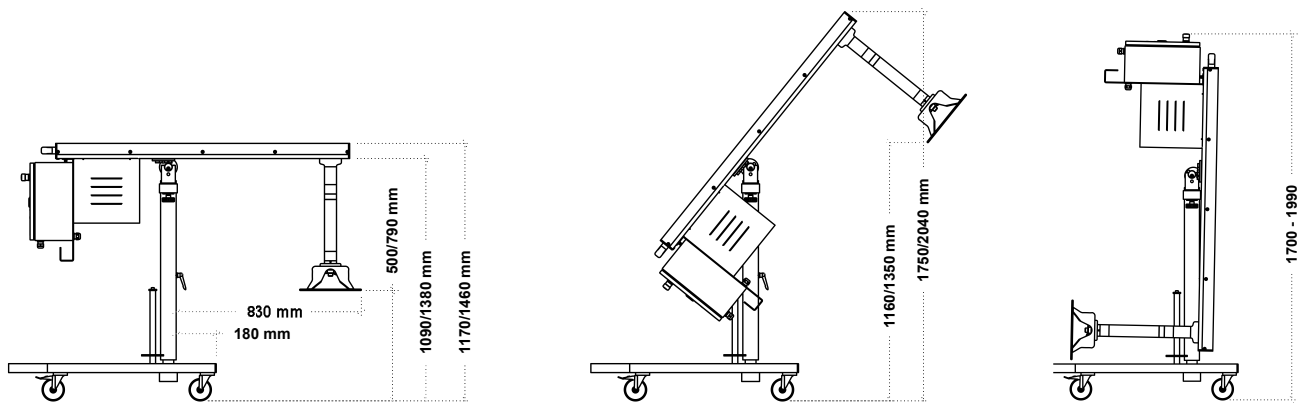
Gigamix 460-210 V.V Variable speed included

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.

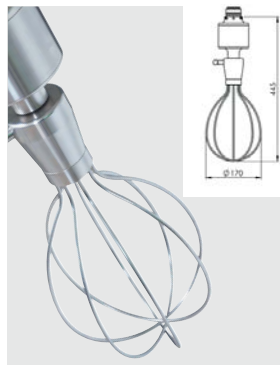
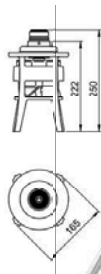


Variable speed control 2800 / 4000 R.P.M Optional

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

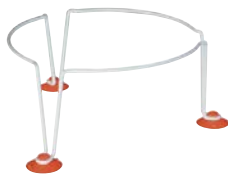
Anti-bacterial incorporated



	E10 Manual	E20 Manual	E20 SC Manual	EM98 Electric
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
	131€	157€	170€	495€



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



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



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



Dynajucier-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€

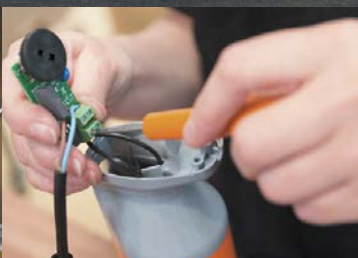


DISCOVER OUR RANGE OF PRODUCTS ON OUR WEBSITE

www.dynamicmixers.com



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.

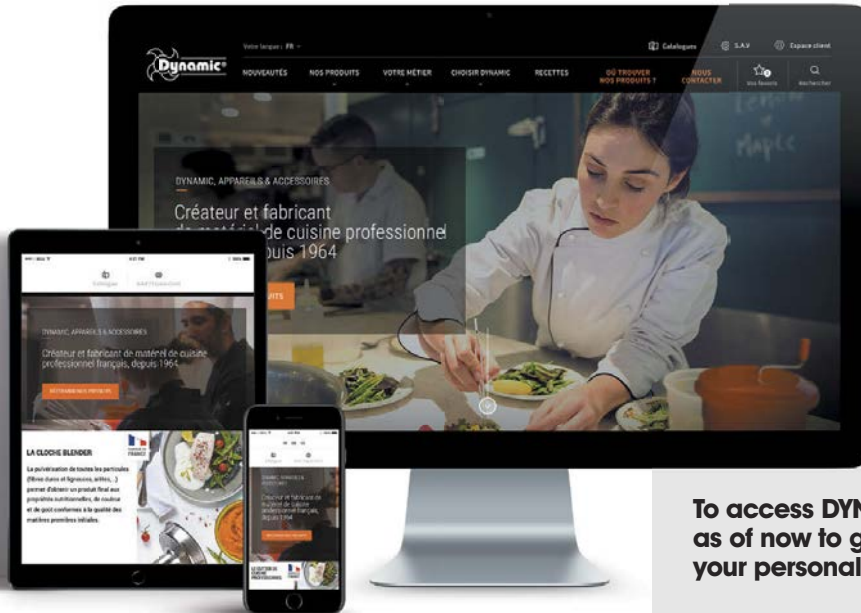


SALES SUPPORTS OUR WEBSITE

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



MARKETING

PACKAGING

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

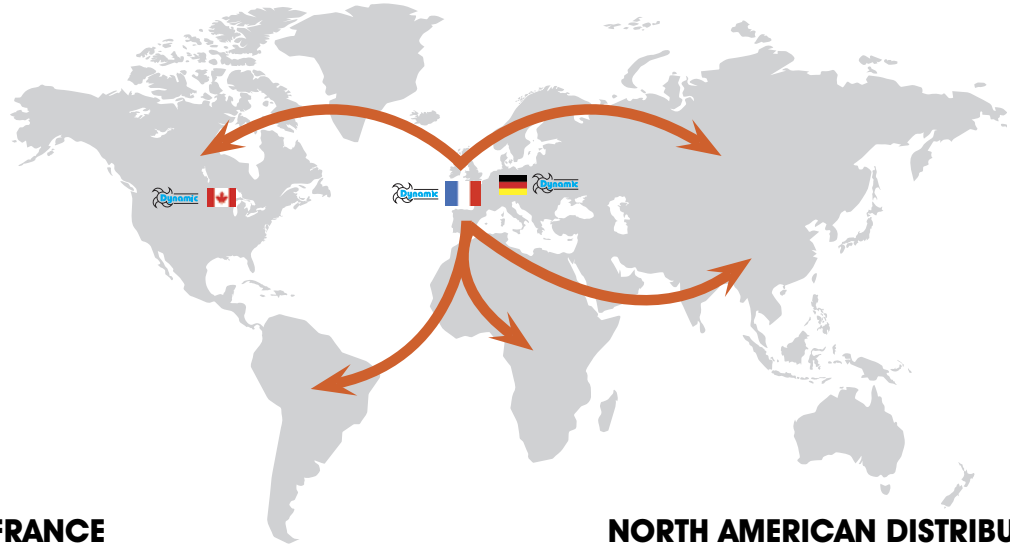
PLAY RACK

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

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BP57 - 85290 Mortagne / Sèvre - FRANCE
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e-mail : contact@dynamicmixers.com
www.dynamicmixers.com

ALLEMAGNE

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Tel. +49 (0)7851 886 45-0 - Fax +49 (0)7851 886 45-32
Kontakt: info@dynamic-professional.de
www.dynamic-professional.de

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e-mail : info@dynamicmixers.com

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1320 route 9 # 1352 - Champlain, NY - 12919
web : dynamicmixersusa.com

CANADA Montreal, Quebec

3227 Boul. piffield - H4S-1H3
web : dynamicmixers.ca

GENERAL SALES TERMS AND CONDITIONS *(Applicable to January 1st 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 1st day late. Furthermore, a fixed compensation for debt recovery costs of 40 euros shall be due automatically and without notice. If the debt recovery costs are higher than this amount, additional compensation shall be due on presentation of proof. The Company may also suspend any further deliveries.

8 - OWNERSHIP

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

9 - COPYRIGHT

The drawings, models, plans and quotes, and more generally all types of document issued by the Company carry the exclusive copyright of the Company: they may not be communicated or performed without its written authorisation. They must be returned on request by the Company.

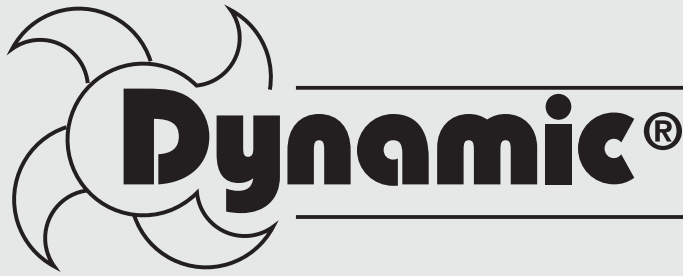
10 - RENOUNCEMENT

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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for any additional information

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