

PROFESSIONAL SERIES

# MASTER



NEW MOTORIZATION



THE ORIGINAL !

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



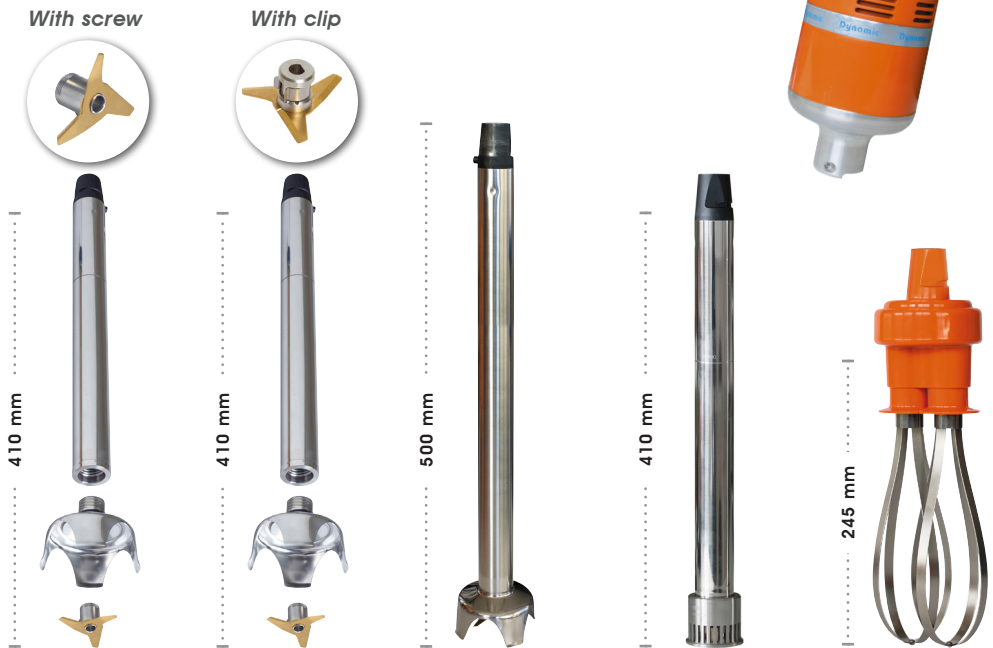
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DETACHABLE EQUIPMENT ACCESSORIES

## Enhanced versatility !

Use up to 9 attachments with only 1 motor block.



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

## MIXER HOOK SUPPORT

Say stop to musculoskeletal disorders !

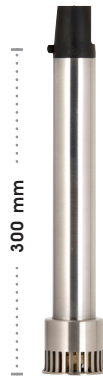
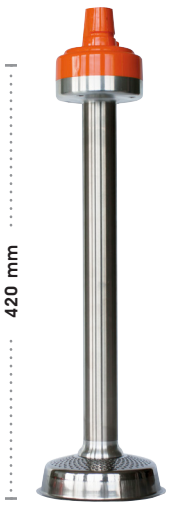
Enhanced manoeuvrability of your mixers thanks to this hook which is placed directly on the rim of the pot.



## NEW MOTOR TECHNOLOGY



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



A selection of knives (standard or serrated)

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

## FOCUS CLEAN UP SYSTEM

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

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



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MONOBLOCK EQUIPMENT

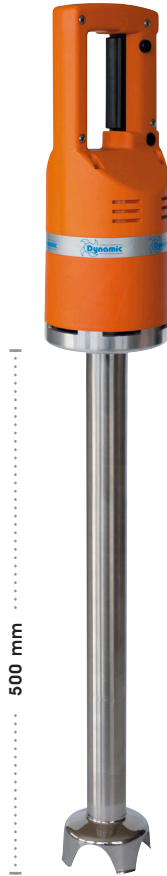
NEW MOTOR  
TECHNOLOGY



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



410 mm



500 mm



410 mm



245 mm

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



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