

PROFESSIONAL SERIES

MASTER



NEW MOTORIZATION



THE ORIGINAL !

www.dynamicmixers.com



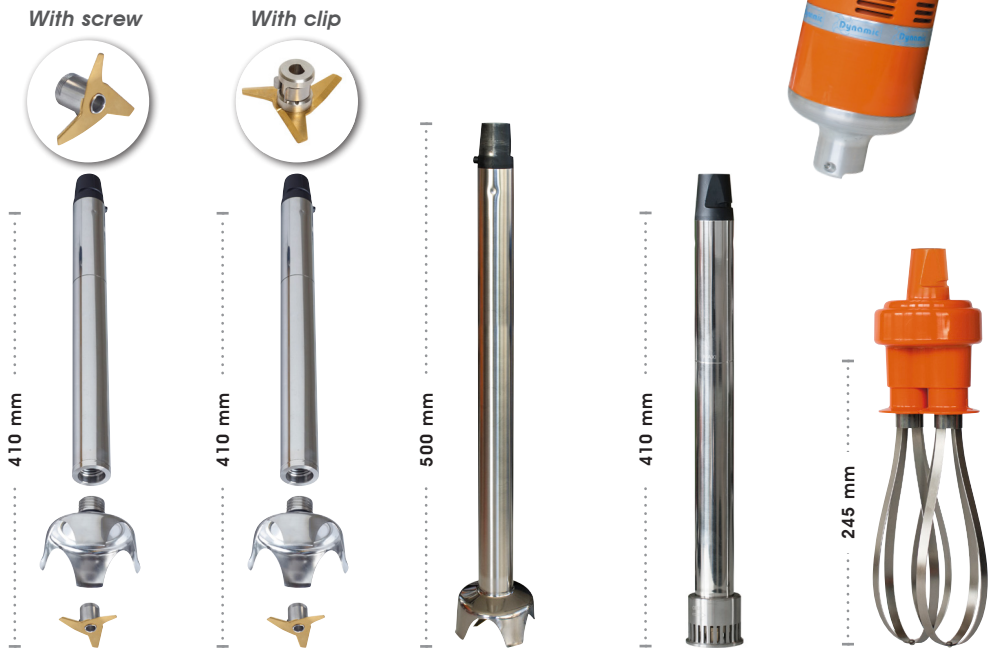
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DETACHABLE EQUIPMENT ACCESSORIES

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 !

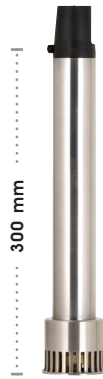
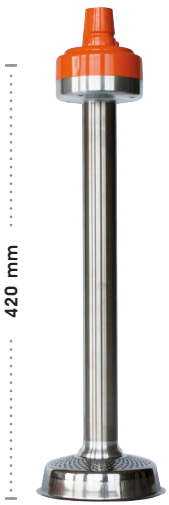
Enhanced manoeuvrability of your mixers thanks to this hook which is placed directly on the rim of the pot.



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

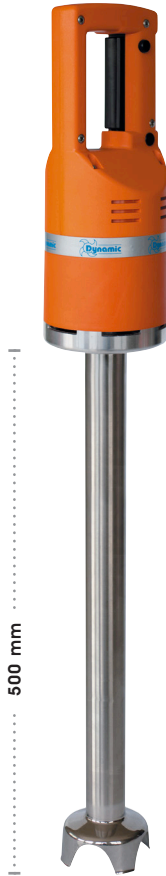
NEW MOTOR
TECHNOLOGY



- 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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