

2017

IMMERSION BLENDERS
SALAD SPINNERS
FOOD CUTTERS
JUICER



 **Dynamic**
The Original





DYNAMIC

Since its inception in 1964, Dynamic has been the inventor and industry leader of the Immersion Blender, the Manual Salad Spinner and the number one food cutter in the world, the Dynacube. Over the years, Dynamic has developed a wide range of innovative food preparation products used in most professional kitchens. It is Dynamic's commitment and innovation for over 50 years that has given the company its notoriety in the foodservice industry.

To this day, Dynamic products are 100% made in France and the company continues its tradition of in-house manufacturing of all components that make up each piece of equipment. This corporate strategy of total control of production ensures product quality, reliability and durability at the factory level all while allowing a comprehensive warranty and achieving the company's goal of sustaining the highest level of customer service.

Dynamic understands the needs of our customers and strives to provide the highest level of service. From the most diversified Immersion Blender lineup to the number one food cutter in the world, Dynamic products cover all of your mixing, drying, dicing and juicing needs.

Demand the Best. Demand Dynamic.

NEW 2017

MiniPro Cordless



MiniPro
Cordless



03 - MiniPro Cordless	MX135.1
Total length: 450 mm / 17,7"	2 batteries and charger included
Mixer tool length: 160 mm / 6,5"	
Diameter: 70 mm / 2,8"	
Actual / shipping weight: 1,1 Kg / 2,4 lbs - 1,9 Kg / 4,2 lbs	
Output: 2000 mAh - 12 Vdc	
Speed: 10 000 R.P.M.	
04 - Battery - 45 min charge, 20 min run-time	AC585
05 - Battery charger	AC590.1



CE

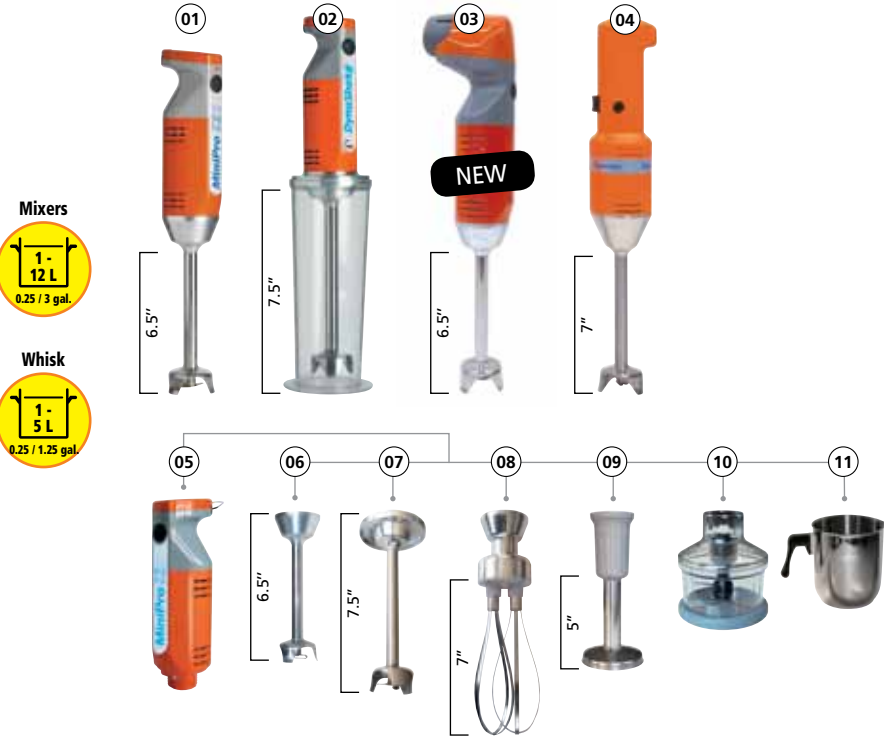
Perfect for mixing freely and conveniently

Dynamic has made working in the kitchen that much easier with its new MiniPro Cordless mixer. This small battery-operated mixer lets you move around freely without the restrictions of a cord and lets you work continually for 20 minutes. The MiniPro Cordless comes with a charger and two Lithium-Ion batteries. Its lightweight design won't compromise power or efficiency.

This multifunctional mixer allows you to choose from a variety of accessories: standard or emulsifying cutter blades, batter or dairy blades, detachable whisk, food mill/ricer, and food processor bowl. The MiniPro Cordless can be used for blending and mixing various types of soups, creams, sauces, and mayonnaise. It can also be used to whip and beat eggs, make purées, and grind and chop vegetables and herbs.

MINI

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01	MiniPro	200 W
02	DynaShake	200 W
03	MiniPro Cordless	180 W
04	MD95	180 W
05	MiniPro Motor Block	200 W
06	MiniPro Mixer Tool	
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08	MiniPro Whisk Tool	
09	MiniPro Ricer/Food Mill	
10	MiniPro Processor Bowl	
11	MiniPro Stainless Steel Cup	



MASTER



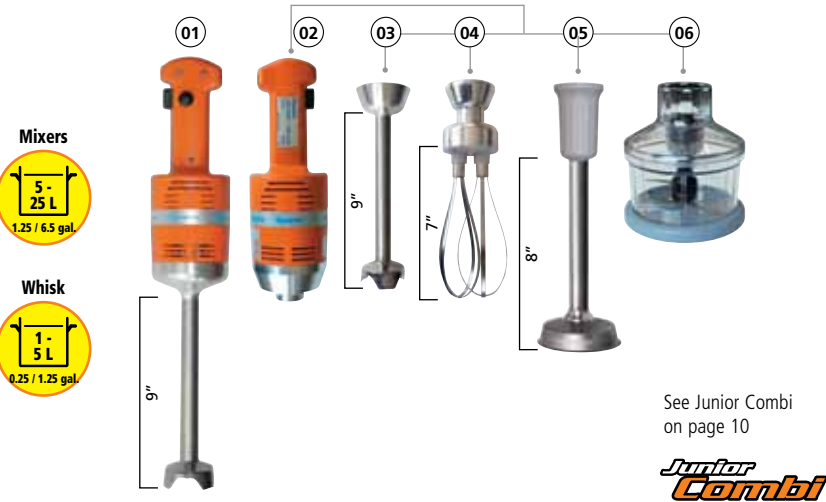
MASTER pages 14-16				
01	MX91	460 W	06	M90 Mixer Tool
02	MX2000	460 W	07	M100 Mixer Tool
03	MDH2000	460 W	08	F90 Whisk Tool
04	MDH3000	550 W	09	FM Whip
05A	BM2000 Motor Block	460 W	10	AP90 Ricer/Food Mill
05B	BM3000 Motor Block	550 W	11	Dynacutter Bowl

See Master Combi Mixers on page 16



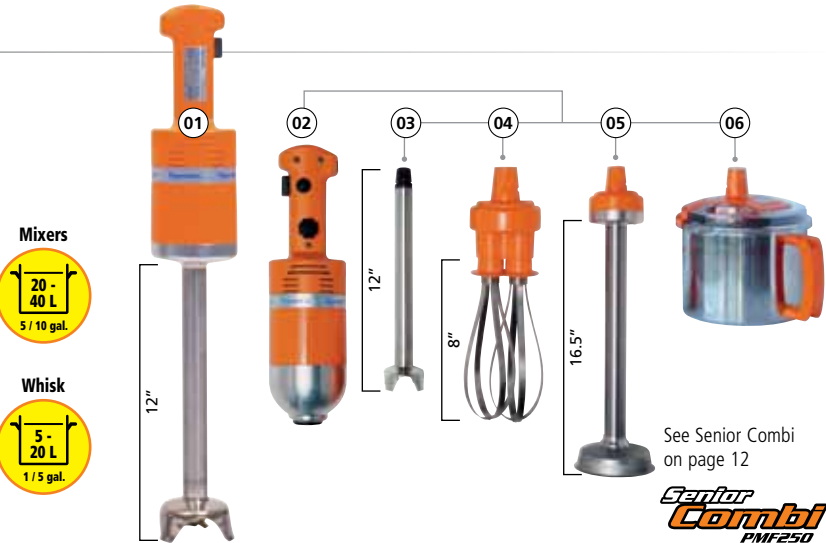
JUNIOR

JUNIOR pages 10-11		
01	Junior Standard	200 W
02+03	Junior Plus	200 W
02+03+04	Junior Combi	200 W
02	Junior Motor Block	200 W
03	Junior Mixer Tool	
04	Junior Whisk Tool	
05	Junior Ricer/Food Mill	
06	Junior Processor Bowl	



SENIOR

SENIOR pages 12-13		
01	PMX98	300 W
02+03	PMDH250	300 W
02+03+04	Senior Combi PMF250	300 W
02	Senior Motor Block	300 W
03	Senior Mixer Tool	
04	Senior Whisk Tool	
05	Senior Ricer/Food Mill	
06	Dynacutter Bowl	



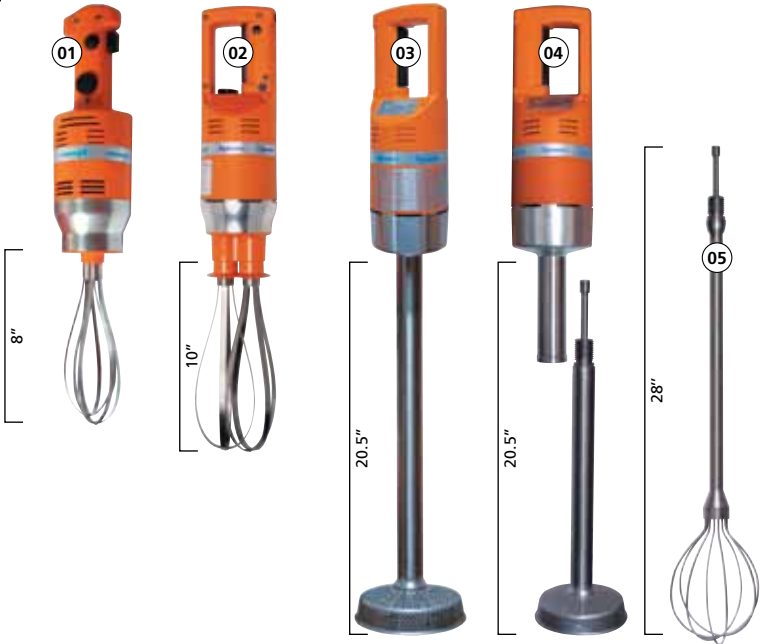
SMX

SMX page 17		
01	SMX600E	650 W
02	SMX700E	700 W
03	SMX800E	800 W
04	Brackets	



SPECIALTY MIXERS

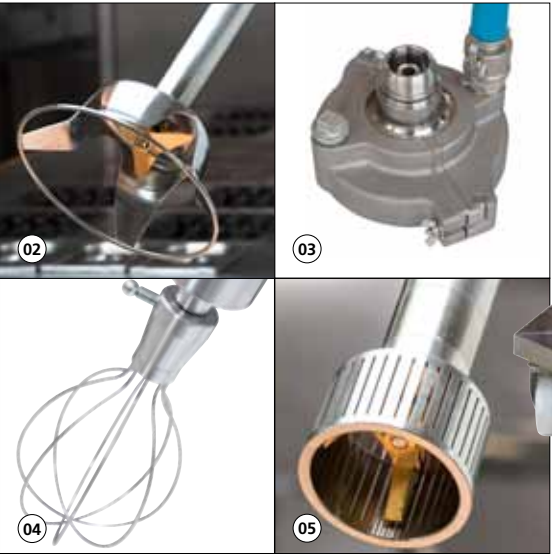
page 18		
01	Junior Whisk	200 W
02	Master Whisk FT97	460 W
03	PP97 Ricer/Food Mill	460 W
04	PP97 Plus	460 W
05	FM97 Whisk Tool	



HEAVY DUTY MOBILE MIXER

pages 20-21		
01	Power Pro Giraffe Mixer	1500 W
02	Standard Cutter Blade	
03	Pump attachment NEW	
04	Whip attachment	
05	Blender attachment	

Power Pro
Giraffe



CITRUS JUICER

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01	PA96 Citrus Juicer

PA96



SALAD SPINNERS

pages 22-23		
01	SD99 Manual	2.5 gal / 10 L
02	SD92 Manual	5 gal / 20 L
03	SD92SC Sealed Cover Manual	5 gal / 20 L
04	EM98 Electric	5 gal / 20 L
05	SSB1 Stabilizing Base	



FOOD CUTTER

pages 24-25	
01	Dynacube Manual Dicer

DYNACUBE



MINI SERIES

MiniPro - DynaShake
MiniPro Cordless - MD95

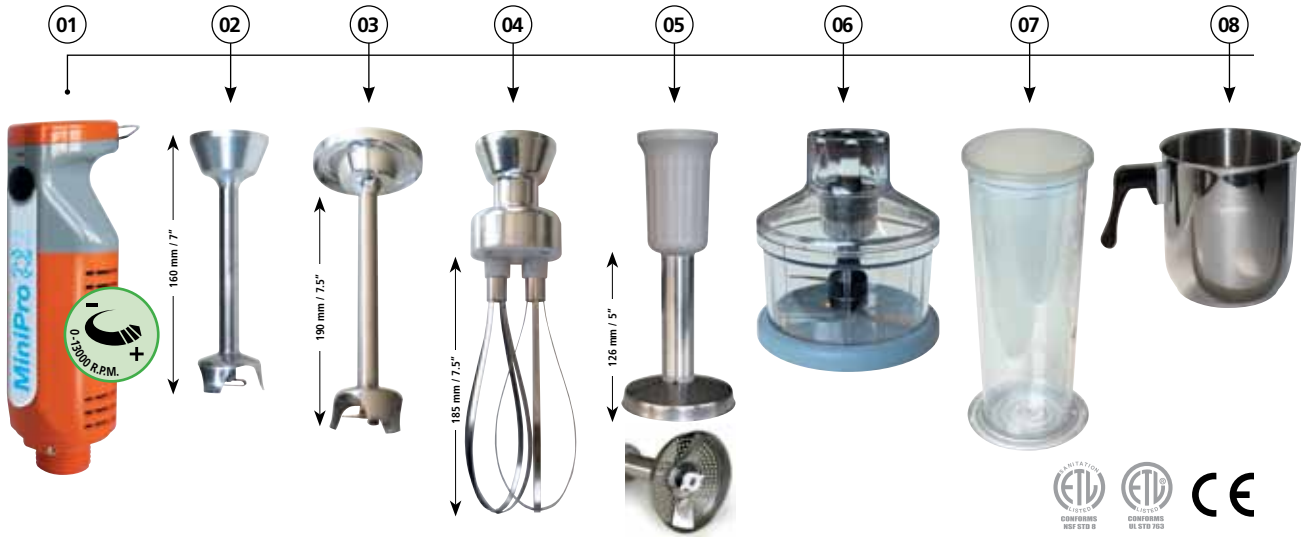


01 - MiniPro detachable shaft + all blades MiniPro comes complete with : 1 MiniPro mixer + 1 emulsifying blade + 1 standard blade + 1 batter blade + 1 dairy blade	MX070.1
Total length: 395 mm / 15,5" Shaft length: 160 mm / 6,5" Diameter: 70 mm / 2,8" Actual / shipping weight: 0,990 Kg / 2,20 lbs Output: 200 W Speed: 0 to 13000 R.P.M.	4 blades included
02 - DynaShake detachable shaft + all blades + graduated cup with lid DynaShake comes complete with: 1 DynaShake mixer + 1 emulsifying blade + 1 standard blade + 1 batter blade + 1 dairy blade + a 1 litre graduated cup + lid	MX054.1
Total length: 425 mm / 16,7" Shaft length: 190 mm / 7,5" Diameter: 95 mm / 3,8" Actual / shipping weight: 1,4 Kg / 3 lbs Output: 200 W Speed: 0 to 13000 R.P.M.	4 blades and 1 graduated cup with lid included
03 - MiniPro Cordless	MX135.1
Total length: 450 mm / 17,7" Mixer tool length: 160 mm / 6,5" Diameter: 70 mm / 2,8" Actual / shipping weight: 1,1 Kg / 2,4 lbs - 1,9 Kg / 4,2 lbs Output: 2000 mAh - 12 Vdc Speed: 10 000 R.P.M.	2 batteries and charger included
04 - Battery - 45 min charge, 20 min run-time	AC585
05 - Battery charger	AC590.1

06 - MD95 standard blade	MX010.1
06 - MD95E emulsifying blade	MX008.1
Total length: 445 mm / 17,5" Mixer tool length: 160 mm / 7" Diameter: 72 mm / 3" Actual / shipping weight: 1,2 Kg / 2,6 lbs - 1,5 Kg / 3,3 lbs Output: 180 W Speed: 9500 R.P.M.	
Option : variable speed control	MX010.1.V
07 - Emulsifying blade	9414



Accessories



01- Standard motor block	AC515.1
02- MiniPro mixer tool with emulsifying blade	AC520
03- DynaShake mixer tool with emulsifying blade	AC530
04- Whisk tool Capacity: 1-5 L	AC516
05- Food mill / ricer Capacity: 10 lbs	AC517
06- MiniPro food processor bowl Capacity: 0.8 L / 1 qt.	AC518
07- Graduated cup with lid 1 L / 40 oz. + cover	AC510
08- MiniPro stainless steel cup	AC513

Quality, durability and flexibility at a fraction of the cost

The Mini Series is the smallest, lightest and most diversified commercial lineup of Immersion Blenders in the foodservice industry. This series is ideal for small mixing applications such as soups, sauces and dressings. Choose between corded or battery operated mixers as well as a variety of unique cutter blades, preparation discs and attachments that help simplify your small preparation needs and minimize your kitchen clutter.

This lineup of ergonomic and efficient mixers is ideal for multiple functions. The mixer tool is perfect for blending and mixing directly into the pot and can be used to make cream and other types of soups, sauces, mayonnaise, pancake batter, etc. One can easily prepare batter and creams with the whisk and beat up to 50 egg whites at one time. The food mill/ricer is ideal for making purées and rich vegetable creams. Lastly, the food processor bowl can be used to grind, mix, chop vegetables, garlic, onions, herbs, parsley, dried fruits, meat, parmesan cheese, and can also be used to make bread dough.

JUNIOR SERIES

Junior Standard
Junior Plus - Junior Combi

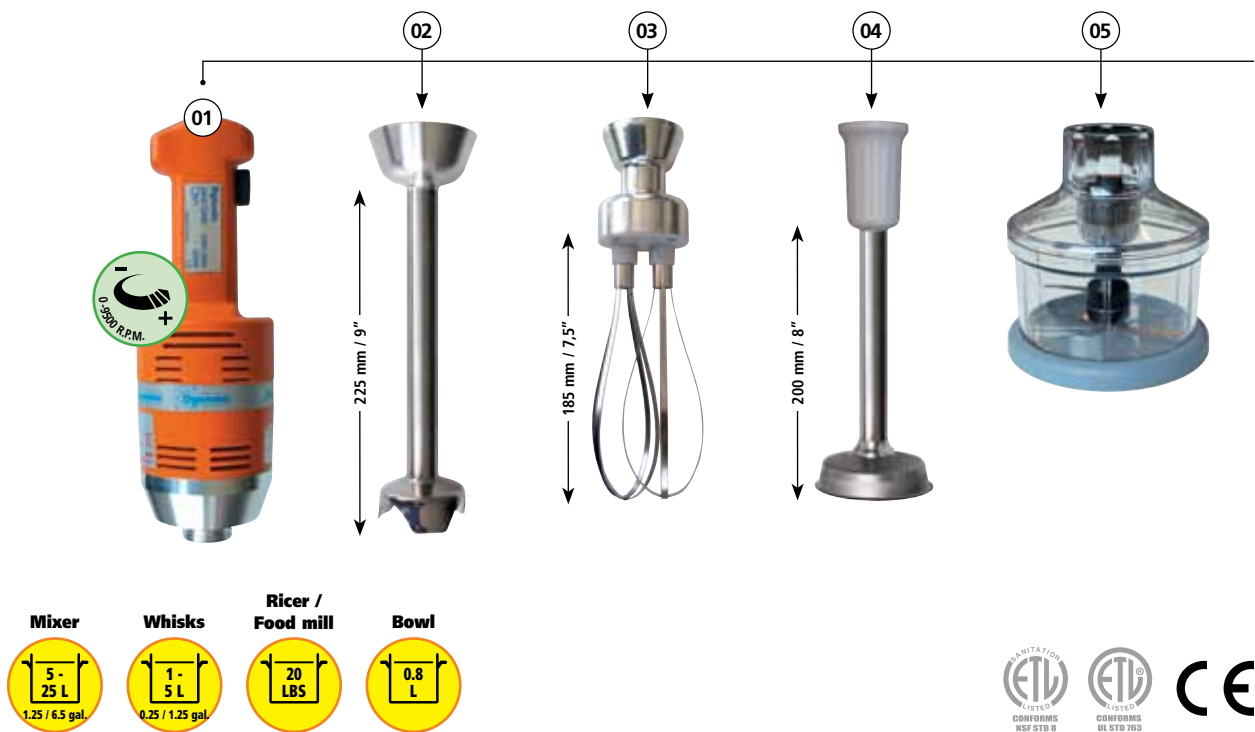


01 - Junior Standard non-detachable	MX020.1
Total length:505 mm / 20"	
Mixer tool length:225 mm / 9"	
Diameter:94 mm / 4"	
Actual / shipping weight:1,7 Kg / 3,7 lbs - 2,0 Kg / 4,4 lbs	
Output:250 W	
Speed:9500 R.P.M.	
Option : variable speed control	MX020.1.V
02 - Junior Plus detachable	MX021.1.V
Total length:505 mm / 20"	
Mixer tool length:225 mm / 9"	
Diameter:94 mm / 4"	
Actual / shipping weight:1,9 Kg / 4,2 lbs - 2,3 Kg / 5 lbs	
Output:250 W	
Speed:0 to 9500 R.P.M.	
03 - Junior Combi detachable	MX022.1
Total length:530 mm / 21"	
Mixer tool length:225 mm / 9"	
Whisk length:185 mm / 7,5"	
Diameter:94 mm / 4"	
Actual / shipping weight:2,4 Kg / 5,3 lbs - 3,3 Kg / 7,3 lbs	
Output:250 W	
Mixer / Whisk speed:0 to 9500 R.P.M. / 0 to 2000 R.P.M.	
04 - Emulsifying blade	4009



JUNIOR SERIES

Accessories



01 - Junior motor block	AC100.1
Total length:305 mm / 12"	
Diameter:94 mm / 4"	
Actual / shipping weight:1,9 Kg / 4 lbs - 2,3 Kg / 5 lbs	
Output:250 W	
Speed:0 to 9500 R.P.M.	
02 - Junior mixer tool	AC101
03 - Junior whisk tool	AC102
04 - Junior ricer / food mill	AC103
05 - Junior processor bowl	AC104



Lightweight, efficient and dependable for continual, consistent, everyday mixing

The Junior Series is a light duty line great for small food preparations such as soups, gravies and sauces. Available with both detachable and non detachable shafts, and a selection of convenient attachments, these mixers cover all your preparation needs from start to finish. They also come in a standard or variable speed option making them extremely versatile.

This lineup of mixers is ideal for mixing 1.25 to 6.5 gallons (5 to 25 litres) of cooked vegetable preparations directly in the pot in a matter of minutes. The mixers work well with recipes that require leeks and/or onions and are perfect for making excellent cream soups, sauces and mayonnaise. They can also be used for chopping cabbage and spinach, and finely blending vegetable purées. The whisk is great for 0.25 to 1.25 gallon capacities (1 to 5 litres) and can beat up to 50 egg whites at one time.

SENIOR SERIES

PMX98 - PMDH250
PMF250

SENIOR SERIES

Accessories



01- PMX98 standard non-detachable	MX007.1
Total length:600 mm / 24"	
Mixer tool length:300 mm / 12"	
Diameter:97 mm / 4"	
Actual / shipping weight:2,4 Kg / 5,3 lbs - 2,9 Kg / 6,4 lbs	
Output:300 W	
Speed:9500 R.P.M.	
Option : variable speed control	MX007.1.V
02- PMDH250 detachable	MX006.1
Total length:640 mm / 25"	
Mixer tool length:300 mm / 12"	
Diameter:97 mm / 4"	
Actual / shipping weight:2,5 Kg / 5,5 lbs - 3,7 Kg / 8,1 lbs	
Output:300 W	
Speed:0 to 9500 R.P.M.	

03- PMF250 Senior Combi	MF003.1
Total length:640 mm / 25"	
Mixer tool length:300 mm / 12"	
Whisk length:205 mm / 8"	
Diameter:97 mm / 4"	
Actual / shipping weight:3,4 Kg / 7,5 lbs - 4,5 Kg / 9,9 lbs	
Output:300 W	
Mixer / Whisk Speed:0 to 9500 R.P.M. - 0 to 900 R.P.M.	

Ref. 0880



Convenient and secure :
Wall storage bracket for mixer
and accessories included.



01 - Senior motor block BM250 300 watts motor block can be used with the mixer tool and whisk attachment.	AC005.1
Total length:330 mm / 13"	
Diameter:97 mm / 4"	
Actual / shipping weight:2,0 Kg / 4,4 lbs - 3,1 Kg / 6,8 lbs	
Output:300 W	
Speed:0 to 9500 R.P.M.	
02 - Senior mixer tool M250	AC006
03 - Senior ricer / food mill	AC004
04 - Senior whisk F250	AC007
05 - Dynacutter bowl The complete Dynacutter bowl includes a 5 liters / 6 qts - bowl, cover, reducer and a standard blade or serrated blade.	AC055
06 - Serrated blade for Dynacutter	AC056



Power and versatility
all in one

The Senior Series developed and introduced almost 20 years ago is a staple in commercial kitchens around the world and continues the tradition of supporting fine foodservice establishments. Perfect for medium sized preparations, it was designed with a precise power to weight ratio and comes with a variety of multiple attachments. Available in a standard or variable speed option, this line makes perfecting delicate recipes a reality in a fun and easy way.

The Senior Series is ideal for mixing 5 to 10 gallons (20 to 40 litres) of cooked vegetable preparations directly in the pot in a matter of minutes. The mixers work well with recipes that require leeks and/or onions and are perfect for making excellent soups, sauces and mayonnaise. They can also be used for chopping cabbage and spinach, and finely blending vegetable purées. The whisk is great for 1.25 to 5 gallon capacities (5 to 20 litres) and can beat up to 50 egg whites at one time. The food mill/ricer attachment is ideal for preparing potatoes quickly and easily while eliminating the need for unnecessary equipment and supplies.

MASTER SERIES

MX91 - MX2000
MDH2000 - MDH3000

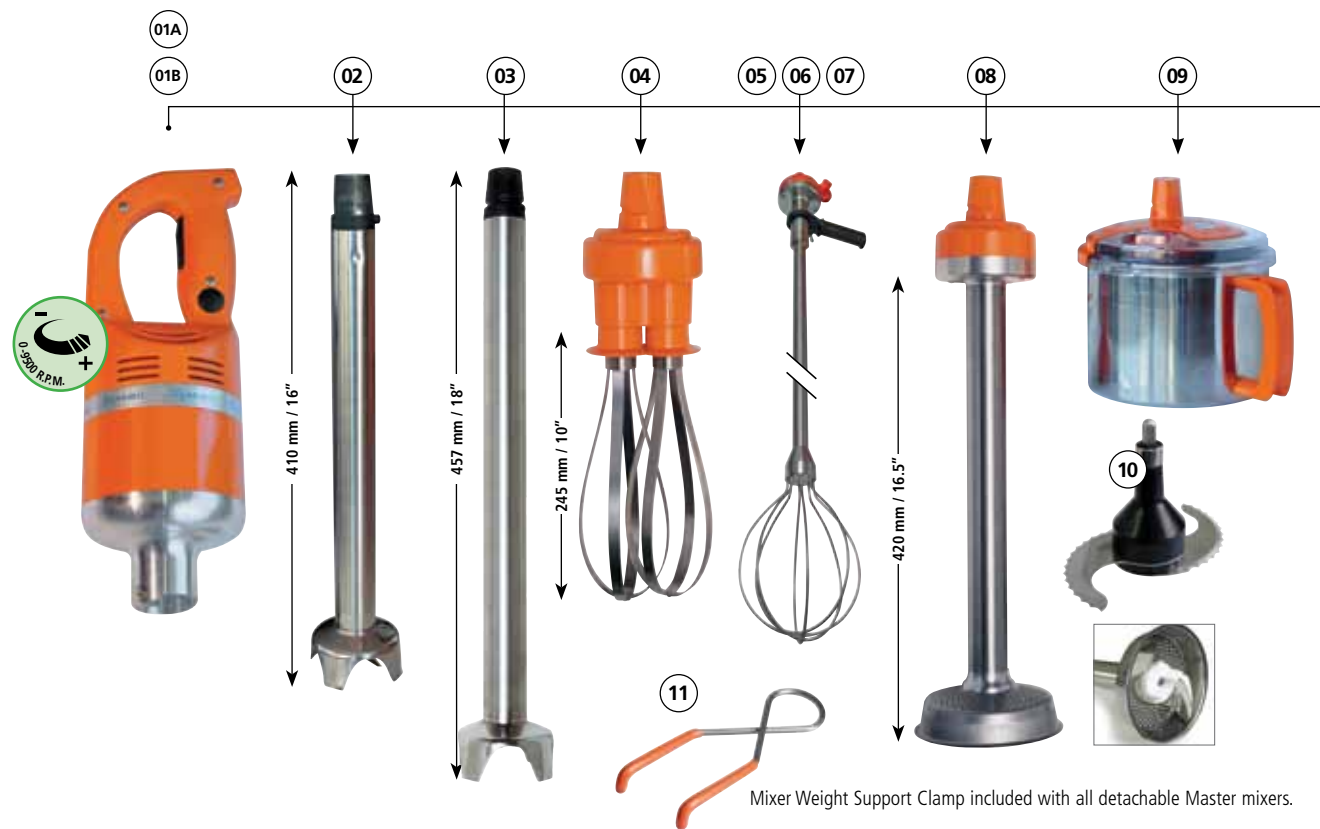
MASTER SERIES

Accessories



01 - MX91 "Classic" non-detachable	MX005.1
Total length: 715 mm / 28"	
Mixer tool length: 410 mm / 16"	
Diameter: 110 mm / 4,5"	
Actual / shipping weight: 3,4 Kg / 7,5 lbs - 3,8 Kg / 8,4 lbs	
Output: 460 W	
Speed: 9000 R.P.M.	
Option : variable speed control	MX005.1.V
02 - MX2000 non-detachable	MX004.1
Total length: 720 mm / 28,5"	
Mixer tool length: 410 mm / 16"	
Diameter: 122 mm / 5"	
Actual / shipping weight: 3,5 Kg / 7,7 lbs - 4,1 Kg / 9 lbs	
Output: 460 W	
Speed: 0 to 9500 R.P.M.	
Option : variable speed control	MX004.1.V
03 - MDH2000 detachable mixer	MX003.1
Total length: 720 mm / 30"	
Mixer tool length: 410 mm / 16"	
Diameter: 122 mm / 5"	
Actual / shipping weight: 3,7 Kg / 8,1 lbs - 4,5 Kg / 9,9 lbs	
Output: 460 W	
Speed: 0 to 9500 R.P.M.	

04 - MDH3000 detachable mixer	MX013.1
Total length: 840 mm / 33"	
Mixer tool length: 457 mm / 18"	
Diameter: 122 mm / 5"	
Actual / shipping weight: 4,5 kg / 10 lbs - 5 kg / 11 lbs	
Output: 550 W	
Speed: 0 to 9500 R.P.M.	
05 - Emulsifying cutter blade	7910



01A - BM2000 motor block	AC001.1
Length: 350 mm / 13,75"	
Diameter: 122 mm / 4,75"	
Weight: 2,7 Kg / 6,0 lbs	
Output: 460 W	
Speed: 0 to 9500 R.P.M. with variable speed	
01B - BM3000 motor block	AC001.1.A
Length: 350 mm / 13,75"	
Diameter: 122 mm / 4,75"	
Weight: 2,7 Kg / 6,0 lbs	
Output: 550 W	
Speed: 0 to 9500 R.P.M. with variable speed	
02 - M90 mixer tool attachment Weight: 1 Kg / 2,2 lbs	AC002
03 - M100 mixer tool attachment	AC500
04 - F90 whisk attachment Weight: 0.9 Kg / 2,0 lbs.	AC003
Speed: 0 to 900 R.P.M. with variable speed	
05 - Master whip FM1	AC202
06 - Master whip FM2	AC200
07 - Master whip FM3	AC201
Length FM1: 420 mm / 16,5"	
Length FM2: 600 mm / 24"	
Length FM3: 700 mm / 28"	
Speed: 0 to 500 R.P.M.	
All stainless steel, handle support included.	
08 - AP90 food mill / ricer	AC004
Diameter grid: 110 mm / 4,3"	
Weight: 1,9 Kg / 4,2 lbs	
Speed: 0 to 600 R.P.M. with variable speed	
09 - Dynacutter bowl complete	AC055
The complete Dynacutter bowl includes a 5 liters / 6 qts - bowl, cover, reducer and a standard blade or serrated blade.	
10 - Serrated blade for Dynacutter	AC056
11 - Mixer support	SM020



The most advanced and versatile series in the industry

Introduced almost 50 years ago, the Master Series is the longest running series in the Dynamic lineup. Since its introduction to the foodservice industry, it continues to be the number one series in the world.

The Master Series is ideal for those medium to heavy duty mixing recipes (10 to 25 gallons / 40 to 100 litres). The mixers come in a standard or variable speed option making them extremely versatile and can be used to make cream soups, sauces and mayonnaise. They can also be used for chopping cabbage and spinach, and finely blending vegetable purées. This lineup is conveniently lightweight and offers numerous attachment options for one motor block helping to simplify your preparation setup and lower your equipment costs.

MASTER SERIES

Combi



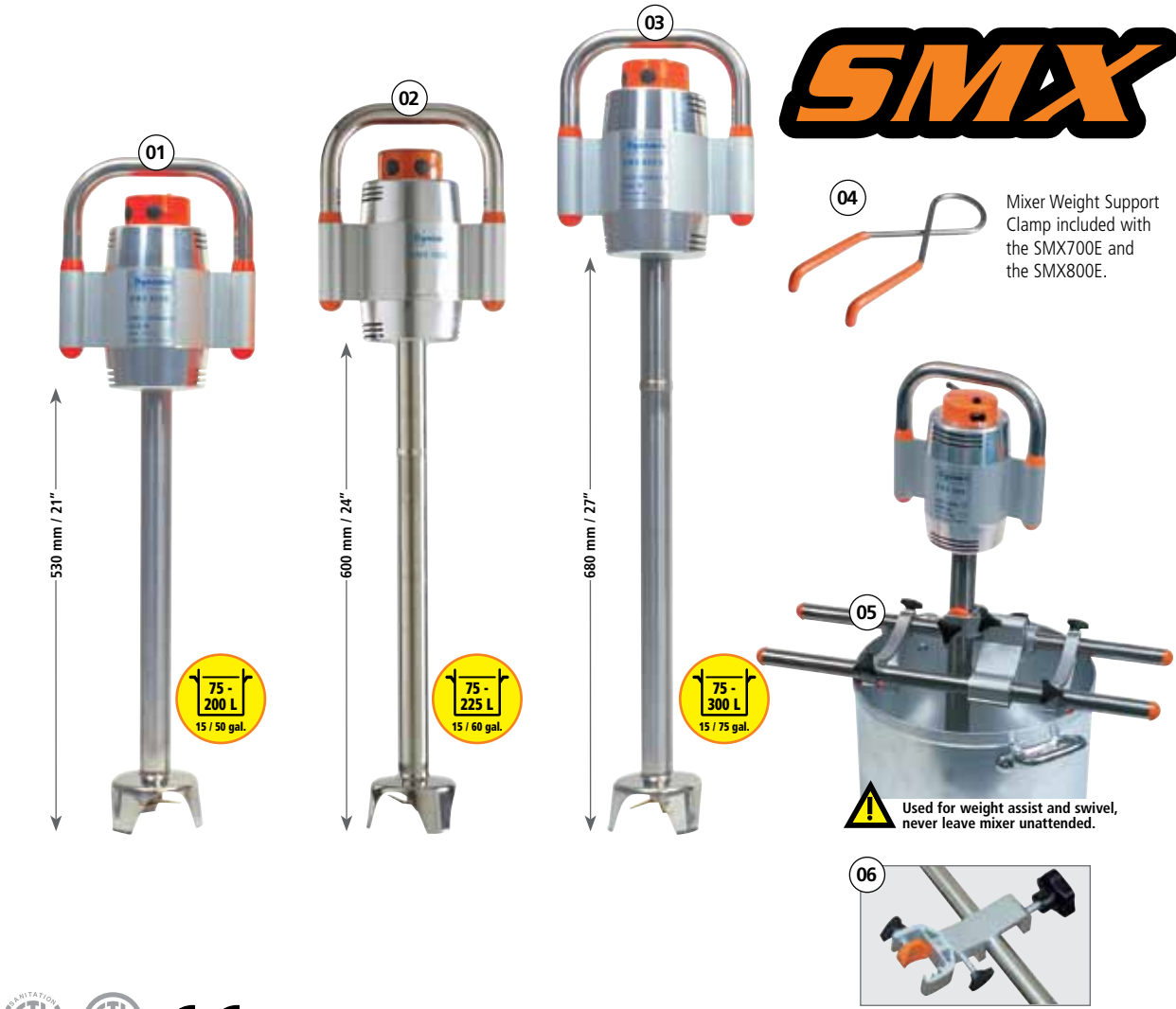
Continuous function auto run button allows to mix continuously or by pulse. Ejectable whisks for easy cleaning. Stainless steel perforated grid and blade can be easily dismantled for cleaning.

01 - Master Combi 1 MF2000 (mixer tool + whisk)	MF002.1
Total length: 753 mm / 30"	
Mixer tool length: 410 mm / 16"	
Whisk length: 245 mm / 10"	
Diameter: 122 mm / 5"	
Actual / shipping weight: 4,5 Kg / 9,9 lbs - 6,3 Kg / 3,9 lbs	
Output: 460 W	
Mixer / Whisks Speed: 0 to 9500 - 0 to 900 R.P.M.	
02 - Master Combi 2 MFAP2000 detachable (mixer tool + whisk + ricer)	MF001.1
Total length: 753 mm / 30"	
Mixer tool length: 410 mm / 16"	
Whisk length: 245 mm / 10"	
Length and diameter of ricer / foodmill: ... 420 mm - 110 mm / 16,5" - 4,5"	
Diameter: 122 mm / 5"	
Actual / shipping weight: 6,5 Kg / 14,3 lbs - 8,4 Kg / 18,5 lbs	
Output: 460 W	
Mixer Speed: 0 to 9500 R.P.M.	
Whisk Speed: 0 to 900 R.P.M.	
Foodmill / Ricer Speed: 0 to 600 R.P.M.	



SMX600E - SMX700E
SMX800E

SMX SERIES



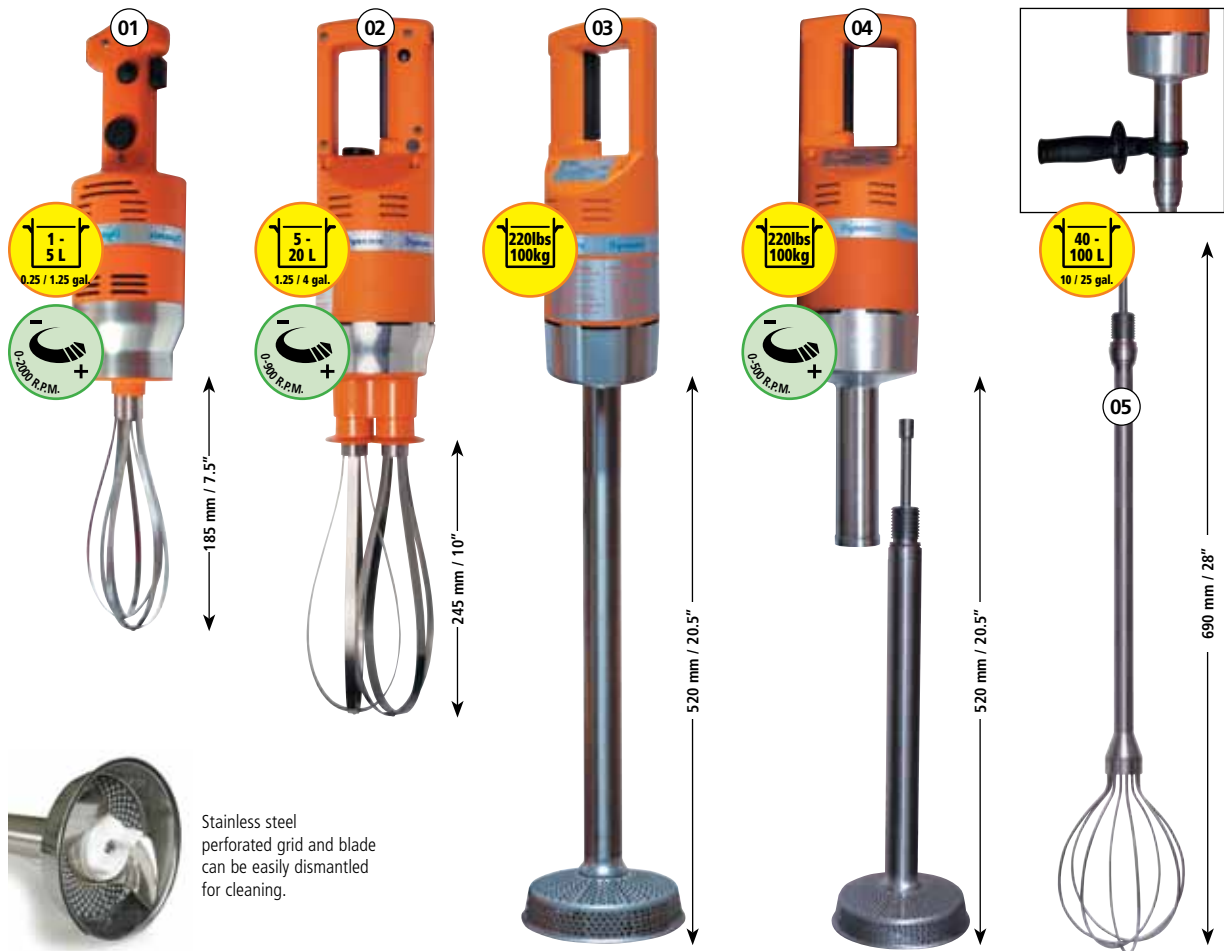
Brackets
They are easily dismantled and can be cleaned in the dishwasher. Adaptable for all series of mixers. Adjustable length. Practical and convenient, allows adjustable height and angle.

01 - SMX600E non-detachable	MX002.1
Total length: 800 mm / 31,5"	
Diameter: 125 mm / 5"	
Actual / shipping weight: 6,1 Kg / 13,4 lbs - 7,7 Kg / 17 lbs	
Output: 650 W	
Speed: 9500 R.P.M.	
02 - SMX700E (detachable for maintenance only)	MX040.1
Total length: 870 mm / 24"	
Diameter: 125 mm / 5"	
Actual / shipping weight: 6,5 Kg / 14,3 lbs - 8 Kg / 17,6 lbs	
Output: 700 W	
Speed: 9500 R.P.M.	
03 - SMX800E (detachable for maintenance only)	MX001.1
Total length: 950 mm / 37,5"	
Diameter: 125 mm / 5"	
Actual / shipping weight: 6,7 Kg / 14,7 lbs - 8,2 Kg / 18 lbs	
Output: 800 W	
Speed: 9500 R.P.M.	
04 - Mixer support	SM020

05 - SM4 Top-mounted	SM001
Support brackets maximum dimension: 400 mm / 16"	
Weight: 1,9 Kg / 4,2 lbs	
05 - SM6 Top-mounted	SM002
Support brackets maximum dimension: 600 mm / 24"	
Weight: 2,3 Kg / 5 lbs	
05 - SM8 Top-mounted	SM003
Support brackets maximum dimension: 800 mm / 32"	
Weight: 2,6 Kg / 5,7 lbs	
05 - SM10 Top-mounted	SM004
Support brackets maximum dimension: 1000 mm / 40"	
Weight: 2,8 Kg / 6,2 lbs	
05 - SM12 Top-mounted	SM005
Support brackets maximum dimension : 1200 mm / 48"	
Weight: 3,2 Kg / 7 lbs	
06 - SA Side-mounted	SM006
Support brackets "side mounting"	
Weight: 0,7 Kg / 1,5 lbs	

SPECIALTY MIXERS

Junior Whisk - FT97 - PP97
PP97 Plus - FM97



01 - Junior Whisk non-detachable	FT005.1
Total length:500 mm / 20"	
Whisk tool length:185 mm / 7,5"	
Diameter:94 mm / 4"	
Actual / shipping weight:1,4 Kg / 3 lbs - 1,7 Kg / 3,7 lbs	
Output:200 W	
Speed:0 to 2000 R.P.M.	
02 - FT97 Master Whisk non-detachable	FT001.1
Total length:650 mm / 25,5"	
Whisk tool length:245 mm / 10"	
Diameter:110 mm / 4,5"	
Actual / shipping weight:3,3 Kg / 7,3 lbs - 3,7 Kg / 8,1 lbs	
Output:460 W	
Speed:0 to 900 R.P.M.	

03 - PP97 ricer / food mill non-detachable	PP001.1
04 - PP97 Plus ricer / food mill detachable	PP002.1
Total length (PP97 / PP97+):870 - 920 mm / 34" - 36"	
Mixer tool length (PP97 / PP97+):520 - 570 mm / 20,5" - 22,5"	
Diameter:170 mm / 6,75"	
Actual / shipping weight:4,9 Kg / 10,7 lbs - 5,9 Kg / 13 lbs	
Output:460 W	
Speed PP97 - PP97+:0 R.P.M. - 0 to 500 R.P.M.	
05 - FM97 Whisk tool (for PP97 Plus)	AC208
Length: 690 mm / 27" - Weight: 1,5 Kg / 3,3 lbs - Capacity: 40 to 100 l. - comes with handle	



CITRUS JUICER

PA96

PA96

PA96 Citrus Juicer	PA001.1
Total height:330 mm / 13"	
Diameter:220 mm / 8,6"	
Weight:6,3 Kg / 13,9 lbs	
Voltage :115 V or 230 V	
Output max:200 W	
Speed:1500 R.P.M.	



Perfect for all your juicing needs

The PA96 is a quiet and sturdy citrus juicer with all parts in contact with juice made entirely of food grade plastic. It comes with two different size juicing cones that run at 1500 R.P.M. and is great for juicing lemons, limes, oranges and grapefruits. It can be used to squeeze a large amount of citrus fruit effortlessly with a capacity of 3 gallons / 12 litres per hour.

Power Pro Giraffe



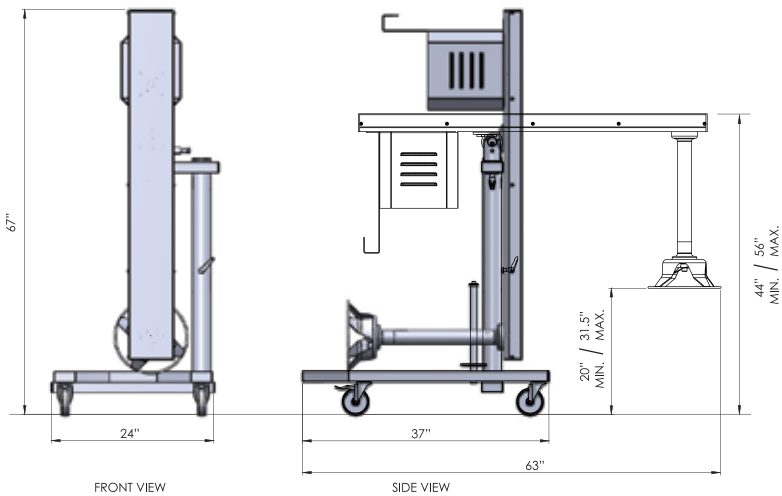
A heavy duty mobile mixer for large capacity applications

The Power Pro Giraffe, designed for high volume and heavy duty mixing duties, ensures many years of sanitary, uninterrupted food preparation thanks to its stainless steel construction. The heavy duty locking casters and tilting mechanism allow for easy transport, a safe and secure operation and convenient storage.

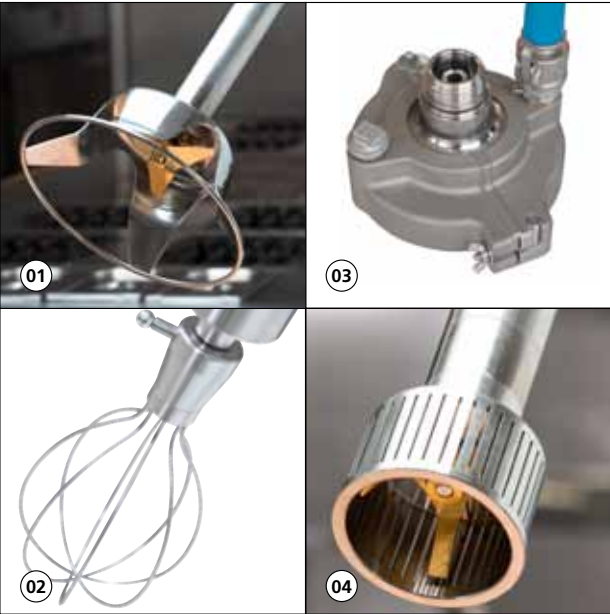
This heavy duty mixer is ideal for intensive use and for mixing large capacity preparations ranging from 25 to 100 gallons (100 to 400 litres). Choose from a variety of attachment options such as the standard cutter blade which is great for preparations that require mixing like soups and the whip attachment for achieving the perfect blend of light food recipes.

HEAVY DUTY MOBILE MIXER

Power Pro Giraffe



Thanks to its innovative design, the pump adapts perfectly to the blender attachment for a quick and easy transfer of food preparations.



01 - Power Pro Giraffe with standard cutter blade attachment and variable speed	TB002
Electrical specifications: Voltage: 230 V, 3 phase, 50/60Hz (Other voltage upon request) Power output: 1500 W Speed : 0 - 4000 R.P.M. Thermal magnetic circuit breaker	
Standard cutter blade attachment: Diameter: 280 mm / 11" Height: 160 mm / 6.5"	
02 - Whip attachment	TB003
The whip attachment is ideal for delicate recipes. It provides the ultimate in mixing flexibility. Diameter: 170 mm / 6.5" Height: 470 mm / 18.5"	
03 - Pump attachment NEW	TB030
The new pump attachment is ideal for transferring food preparations. Diameter: 178 mm / 7" Height: 90 mm / 3.5"	
04 - Blender attachment	TB004
The new blender attachment is ideal to emulsify soups or sauces. Diameter: 100 mm / 3.75" Height: 90 mm / 3.5"	



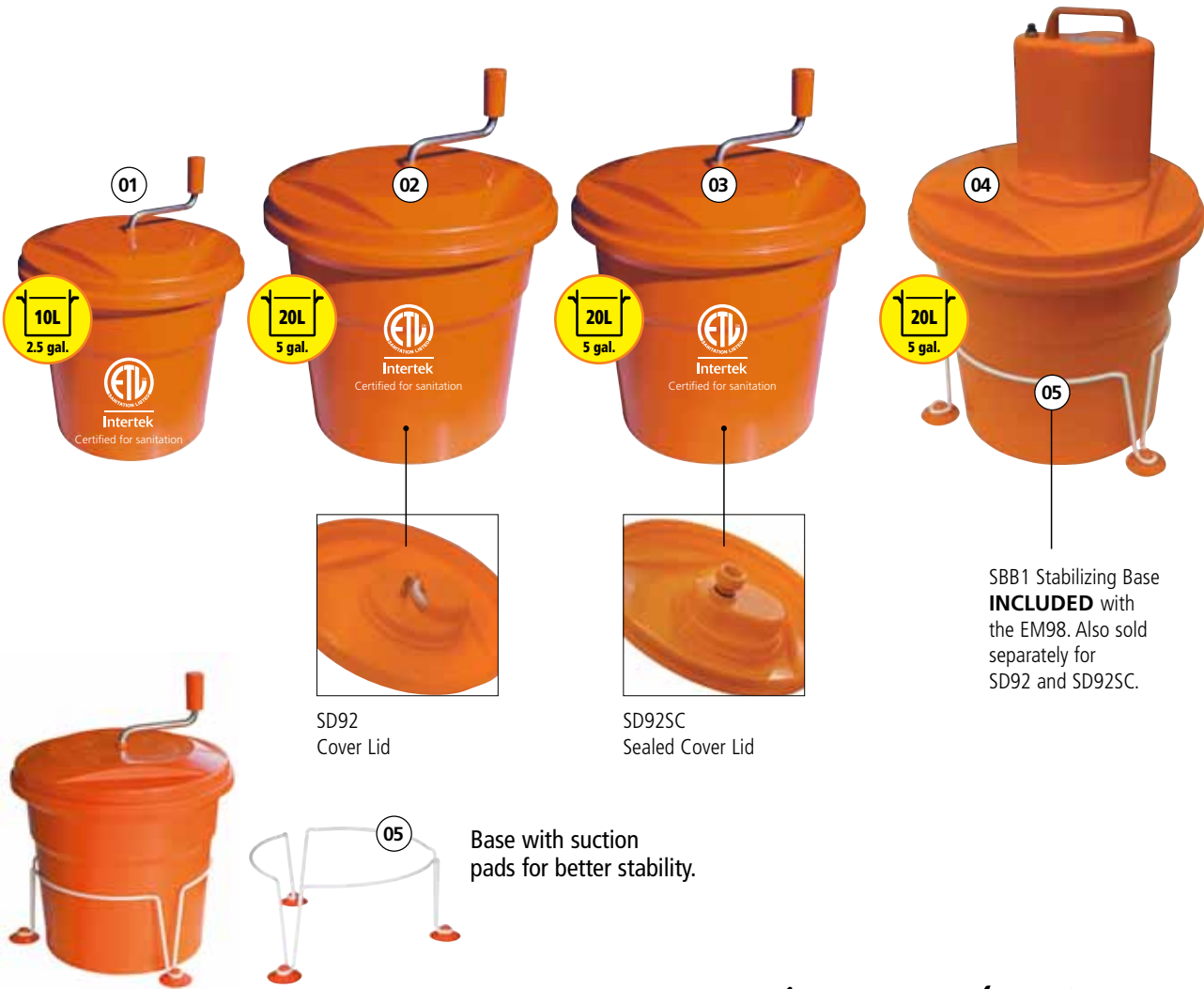
Dynamic, the inventor of the Commercial Salad Spinner

Dynamic has your lettuce drying needs covered with the largest selection of Salad Spinners in the foodservice industry. The Manual Salad Spinners are perfect for intensive daily use thanks to their sturdy design and allow for fast and efficient drying. Choose between different sizes that range from 2.5 to 5 gallon (10 to 20 litre) capacities. Dynamic also offers an Electric Salad Spinner with a sturdy design and a 5 gallon (20 litre) capacity for effortless and higher volume drying. The innovative stabilizing base option also decreases drying time while increasing productivity.

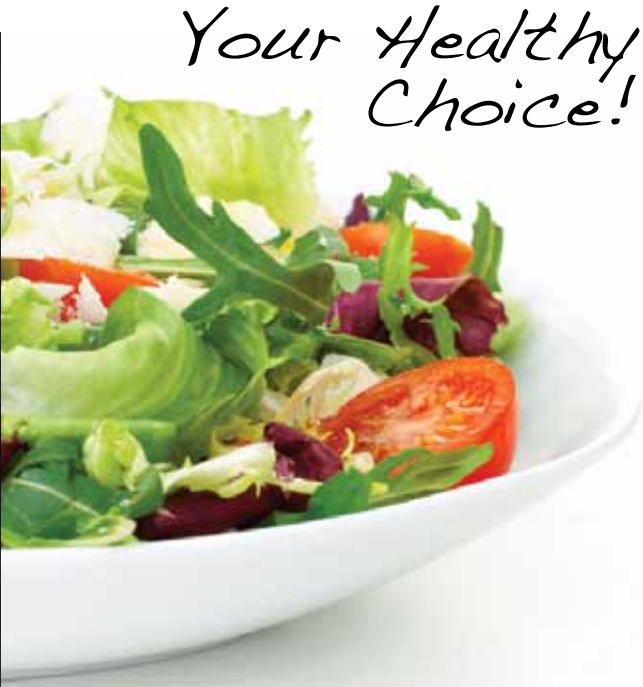
The Manual Salad Spinner also comes with the option of a sealed cover allowing less maintenance. All Salad Spinners are designed with an incorporated antibacterial agent in accordance with HACCP recommendations. Washing and drying lettuce has a positive effect on food cost and above all promotes a healthy choice, making Salad Spinners an important tool in your everyday foodservice preparation. The benefits of a drier lettuce include a longer lasting product and a better adherence of dressing with no run off effect, both important cost issues.

SALAD SPINNERS

SD99 - SD92
SD92SC - EM98



01 - SD99 Manual salad spinner	E001
Diameter: 330 mm / 13"	
Total height: 420 mm / 18"	
Actual / shipping weight: 2,4 Kg / 5,3 lbs - 3,1 Kg / 6,8 lbs	
Maximum of 4 heads of lettuce	
02 - SD92 Manual salad spinner	E002
Diameter: 430 mm / 17"	
Total height: 500 mm / 21"	
Actual / shipping weight: 3,6 Kg / 7,9 lbs - 4,8 Kg / 10,5 lbs	
Maximum of 8 heads of lettuce	
03 - SD92SC Manual salad spinner SEALED COVER	E004
Diameter: 430 mm / 17"	
Total height: 500 mm / 21"	
Actual / shipping weight: 3,6 Kg / 7,9 lbs - 4,8 Kg / 10,5 lbs	
Maximum of 8 heads of lettuce	
04 - EM98 Electric salad spinner with stabilizing base SSB1	E003.1.B
Total height: 630 mm / 25"	
Diameter: 430 mm / 17"	
Actual / shipping weight: 8,3 Kg / 18,3 lbs - 10 Kg / 22 lbs	
Output: 200 W	
Speed: 500 R.P.M.	
Maximum of 8 heads of lettuce	
05 - Stabilizing base SSB1 For SD92, SD92SC and EM98	AC019
Diameter: 360 mm / 14,2"	
Height: 170 mm / 6,7"	



Your Healthy Choice!



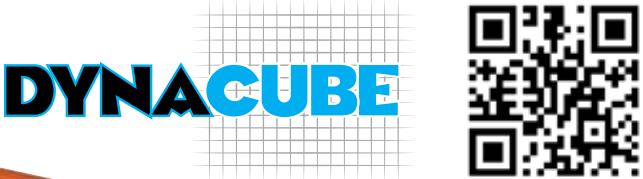
The number one dicer in the world

The Dynacube is the perfect manual kitchen tool for quality and precise cutting. It is simple and practical to use for dicing vegetables rapidly and efficiently. A safe patented grid system made with surgical stainless steel blades ensures a clean and consistent cut of vegetables, fruits and cooked meats. The Dynacube is also great for soft vegetables and maintains a high standard of hygiene as food is never in contact with the user's hands.






The Dynacube is a versatile food dicer which allows the user to choose from different grid sets for a variety of food cutting needs such as vegetable cubes. It has two fastening systems, anchor pads and suction pads, for adapting perfectly to the work surface and can be easily transported and stored away thanks to its foldable legs.

Dynacube

FOOD CUTTER



01 - Dynacube complete	
Total height:	330 mm / 13"
Diameter:	400 mm / 15,75"
Weight / shipping weight:	3,1 Kg / 6,8 lbs - 4,4 Kg / 9,7 lbs

Dynacube complete					
	Grid set 7 x 7mm / 1/8" x 1/8" with pusher	Grid set 8,5 x 8,5mm / 1/4" x 1/4" with pusher	Grid set 10 x 10mm / 3/8" x 3/8" with pusher	Grid set 14 x 14mm / 1/2" x 1/2" with pusher	Grid set 17 x 17mm / 3/4" x 3/4" with pusher
CL005	•	•			
CL003	•		•		
CL006	•		•		
CL008	•			•	
CL009	•				•

Sizes are estimates only.



PRICING. All prices are subject to change without notice. Prices do not include freight, handling or delivery charges, air shipment charges or taxes (sales, excise, use, ad valorem, etc.). The Purchaser shall be responsible for collecting and/or paying any and all such taxes. Such charges may, at Dynamic's sole and exclusive discretion, be prepaid by Dynamic and reimbursed by the Purchaser.

ORDERS. No minimum orders required. Each order must reference Dynamic's quote (if any), the requested Products, and any other information requested by Dynamic. All orders and transactions are subject to acceptance or cancellation by Dynamic, in Dynamic's sole discretion. Each accepted order will be interpreted as a single agreement, independent of any other orders. All orders must be sent by email at orders@dynamicmixers.com or by fax at 1(877)668-6623.

RETURNS. Returns cannot be accepted without a Return Authorization number issued by Dynamic and a return request must be submitted within seven (7) days of invoice date. Product returns must be in original packaging and unopened. Damaged and/or used products will not be accepted. A 25% restocking charge will apply on all returns. Products deemed «Special Order» cannot be returned.

WARRANTY. Dynamic will guarantee all new Products to be free from defects in materials and workmanship. Electric Products include a one (1) year parts and labor carry in bench warranty with the exception of component replacements necessary through regular "wear and tear". Manual Products include a one (1) year limited parts warranty. Warranty is valid, providing the Products have been used in accordance with Dynamic's operating recommendations and guidelines. Dynamic or any authorized service center will repair or replace, at Dynamic's discretion and after examination, any or all manufacturer's defective parts during the warranty period. Any damage caused by improper use, abuse, dropping, or similar accidental damage resulting in breakage will render the warranty null and void. During the warranty period, only Dynamic or one of its authorized service centers may perform evaluations or repairs to Products. Warranty will be void on any equipment which has been dismantled or tampered with during the warranty period if this has been done by unauthorized centers or personnel.



The image features a light gray background with horizontal lines. A large, faint, stylized letter 'A' is positioned on the right side, partially cut off by the edge. The 'A' is composed of thick, rounded strokes. The horizontal lines are evenly spaced and extend across the entire width of the image.

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