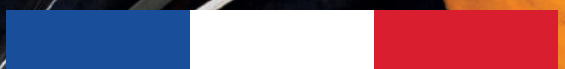




Dynamic®

PROFESSIONAL SERIES 2023





DYNAMIC

A NEW DYNAMIC® WAY TO PREPARE FOOD

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 added to its range of products a combined vegetable slicer-food processor with an unprecedented shape and design, especially thanks to its orange soft and round base offering a perfect esthetic to professional kitchens, ideal for open kitchens.

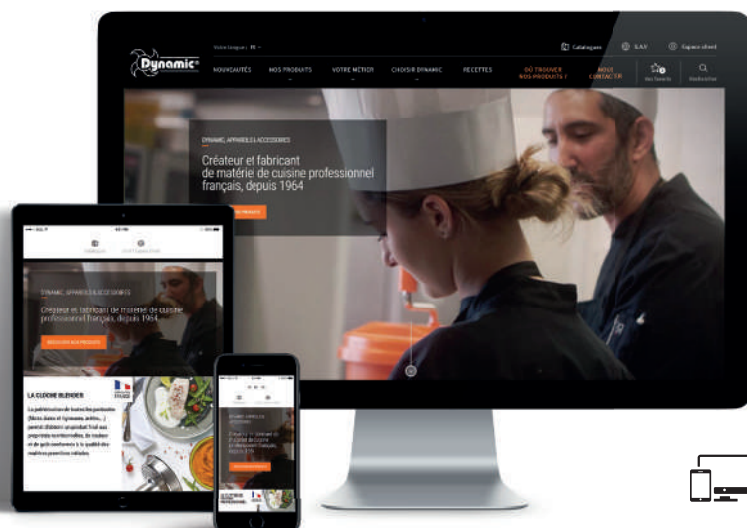
DYNAMIC is also the manual salad spinners creator and offers a large range of manual food cutters.

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.



YOUR CUSTOMER AREA IS EVOLVING



Dynamic is committed to a CSR* approach which includes dematerialization. You can be a part of it, and from now on you can order on our website, in addition to spare parts, our entire range of machines (except turbo liquidizers and electric cutters/vegetable slicers). We invite you to contact our sales department for more information.

As a partner of DYNAMIC, you will find here all the useful resources for your activity: catalogues, brochures, instruction manuals, certifications, pictures, videos, etc....

Space dedicated to our distributors: www.sav-dynamicmixers.com
This section is exclusively reserved for distributors of DYNAMIC products.

www.sav-dynamicmixers.com

OUR SERIES 2023

DYNAMIX® / MINI SERIES

PAGE 8



Technical description and accessories on pages 12 - 13

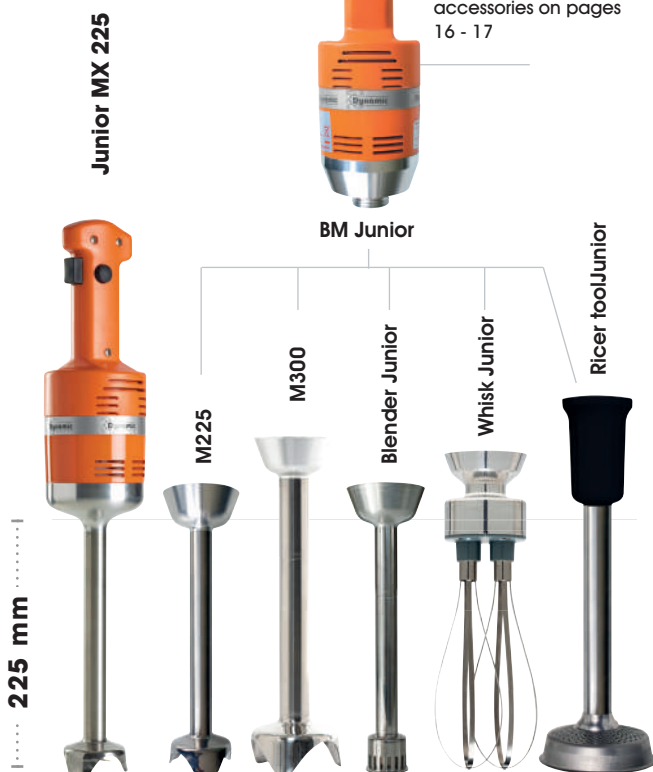


JUNIOR SERIES

PAGE 14



Technical description and accessories on pages 16 - 17

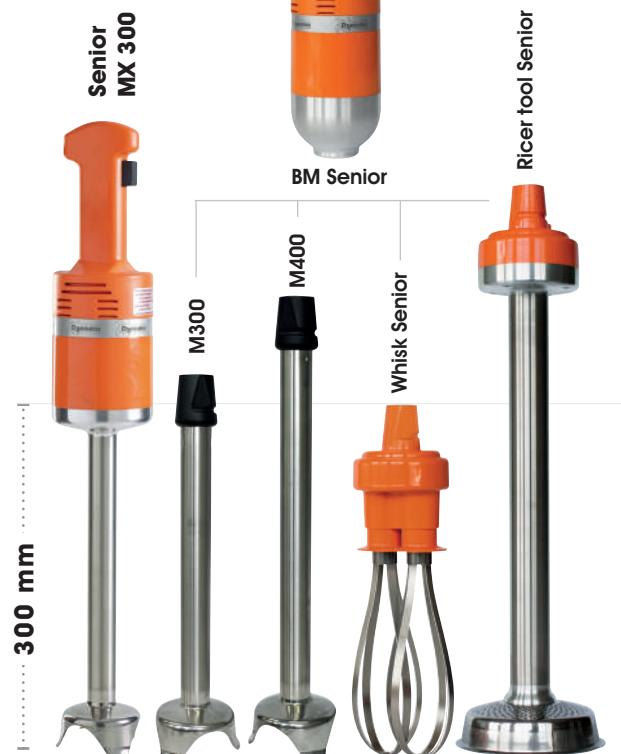


SENIOR SERIES

PAGE 18



Technical description and accessories on pages 20 - 21



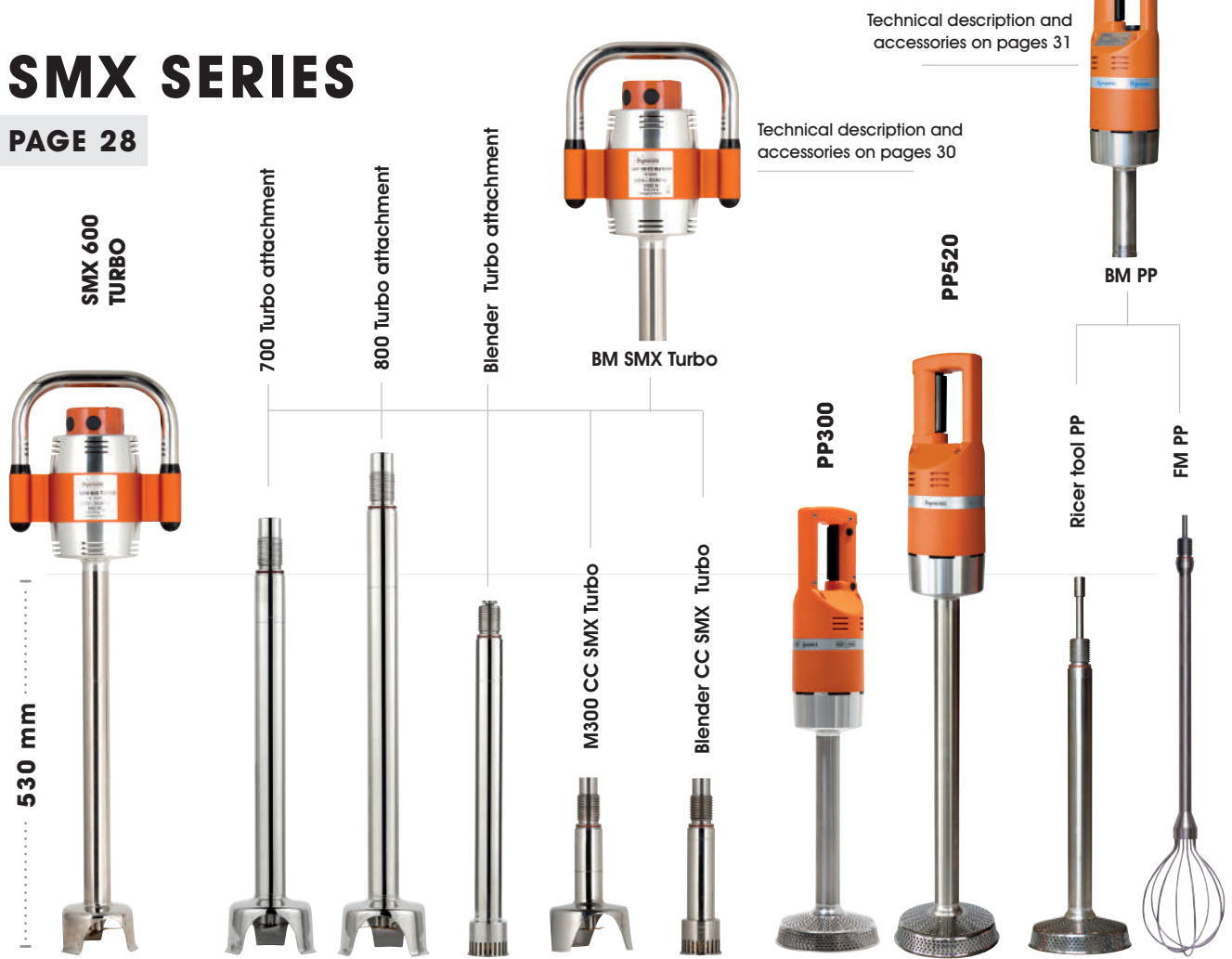
MASTER SERIES

PAGE 22



SMX SERIES

PAGE 28



OUR SERIES **2023**

OUR SUPPORTS

PAGE 32



PAN SUPPORT BRACKETS

Technical description and accessories on page 33

SERVOMIX
Master and SMX Series



VEGETABLE SLICER / FOOD PROCESSOR

PAGE 38

Technical description and accessories on pages 40



Combined

SALAD SPINNER SERIES

PAGE 44



E20 SC Manual
Sealed cover

E55C Manual
Sealed cover

E20 Manual

E10 Manual

EM98 Electric



WITH TIMEOUT
(RUNNING TIME 1 MINUTE)

Technical description and accessories on pages 45

TURBO LIQUIDIZER SERIES

PAGE 34



Gigamix XS



Gigamix Standard
or Lowered
or Removable

Also exists in Blender version.
Technical description and accessories on pages 37



Vegetable slicer



Food processor



BLEND & MIX

MANUAL SERIES

PAGE 42



Dynacube

Technical description and accessories on pages 43

MISCELLANEOUS

PAGE 46



Dynajuicer

FMA



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® NOMAD

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

Item code AC590

Battery

Item code AC585

FREEDOM OF MOVEMENT IN THE KITCHEN, DYNAMIX® NOMAD CORDLESS

Designation

Dynamix® Nomad 160*

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
Item code	MX130

Designation

Dynamix® Nomad 190*

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
Item code	MX140



OPERATING TIME 25 MINUTES

COMPLIANT WITH STANDARDS



* Accessories (except blender Dynamix) available separately.

PROFESSIONAL
SERIES

DYNAMIX® V2

DETACHABLE EQUIPMENT
220W / 250W
1 / 8 L

TWO SPEEDS FOR ULTRA-FAST ADJUSTMENT, DYNAMIX® V2

Available in 3 colors

Orange color in standard.



Dynamix® 160 V2 Orange / Black

Item code MX055

Red / Black

Item code MX056

White / Black

Item code MX057

Dynamix® 190 V2 Orange / Black

Item code MX095

Red / Black

Item code MX096

White / Black

Item code MX097



Designation Dynamix® DMX 160 V2*

Knife	2 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
Item code	according to colors

Designation Dynamix® DMX 190 V2*

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

* Others accessories available separately.

PROFESSIONAL
SERIES

DYNAMIX®

DETACHABLE EQUIPMENT
220W / 250W
1 / 8 L

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

DYNAMIX / MINI



Designation
Dynamix® DMX 160

Knife	2 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
Item code	MX050

Designation
Dynamix® DMX 190

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
Item code	MX090

Designation
Dynamix® DMX 160 Blender

Hammer	Star-shaped
Output	220 W
Total length	395 mm
Shaft length	160 mm
Bell diameter	35 mm
Diameter	70 mm
Weight / Packaged	1,2 Kg / 1,5 Kg
Speed R.P.M.	3 000 / 13 000
Item code	MX100

PROFESSIONAL SERIES DYNAMIX® / MINI

ACCESSORIES



Accessories available separately.



Variable speed



Designation
BM Dynamix®

BM 160 BM 190

Output	220 W	250 W
Item code	AC515	AC514



Designation
M160

Designation
M190

Designation
M Shake 190
Adaptable with the graduated bowl AC510

Knife	2 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
Item code	AC521	AC550	AC530

Removable whisks for easy cleaning



EXTRACTABLE WHISKS

EXCLUSIVE PRODUCT



2 blade-knife



4 blade-knife



Skimmer disc



Beater disk

Designation
Blender Dynamix®

Designation
Whisk Dynamix®

Designation
Ricer tool

Designation
Blade pack

Speed R.P.M.	3 000 / 13 000	600 / 2 500	70 / 300	
Item code	AC560	AC516	AC517	AC540

DETACHABLE EQUIPMENT PACKS



Variable speed

DYNAMIX / MINI



Designation
MD95

Knife	4 Blades / 2 Blades
Output	250 W
Total length	445 mm
Shaft length	160 mm
Bell diameter	55 mm
Diameter	72 mm
Weight / Packaged	1,2 Kg / 1,5 Kg
Speed R.P.M.	11 500
Item code	MX008 / MX010



Designation

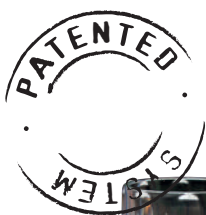
Dynamix® Combi 160 ① + ② + ③

1 Motor block	220 W
1 Mixer tool	160 mm
Knife	2 Blades
1 Whisk tool	185 mm
Item code	MF052

Designation

Dynamix® Trio 160 ① + ② + ③ + ④

1 Motor block	220 W
1 Mixer tool	160 mm
Knife	2 Blades
1 Whisk tool	185 mm
1 Ricer tool	126 mm
Item code	MF050



Reverse sharpened blades



Designation
**Cutter Bowl
Dynamix®**



Designation
**Graduated bowl
Dynamix®**



Designation
**Stainless steel jug
Dynamix®**
Suitable induction



Designation
Support Dynamix®
Available in black

Speed R.P.M.	600 / 2 500
Item code	AC518

AC510

AC513

SM030 / SM030N



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.

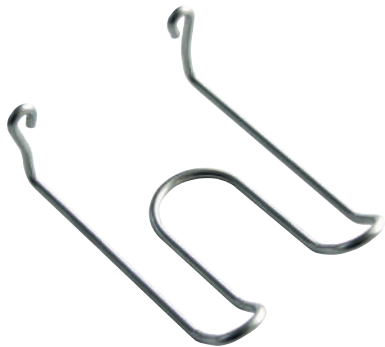
PROFESSIONAL
SERIES
JUNIOR

MONOBLOCK
EQUIPMENT
270 W
1 / 25 L



CONVENIENCE

Wall support included
Item code 089959



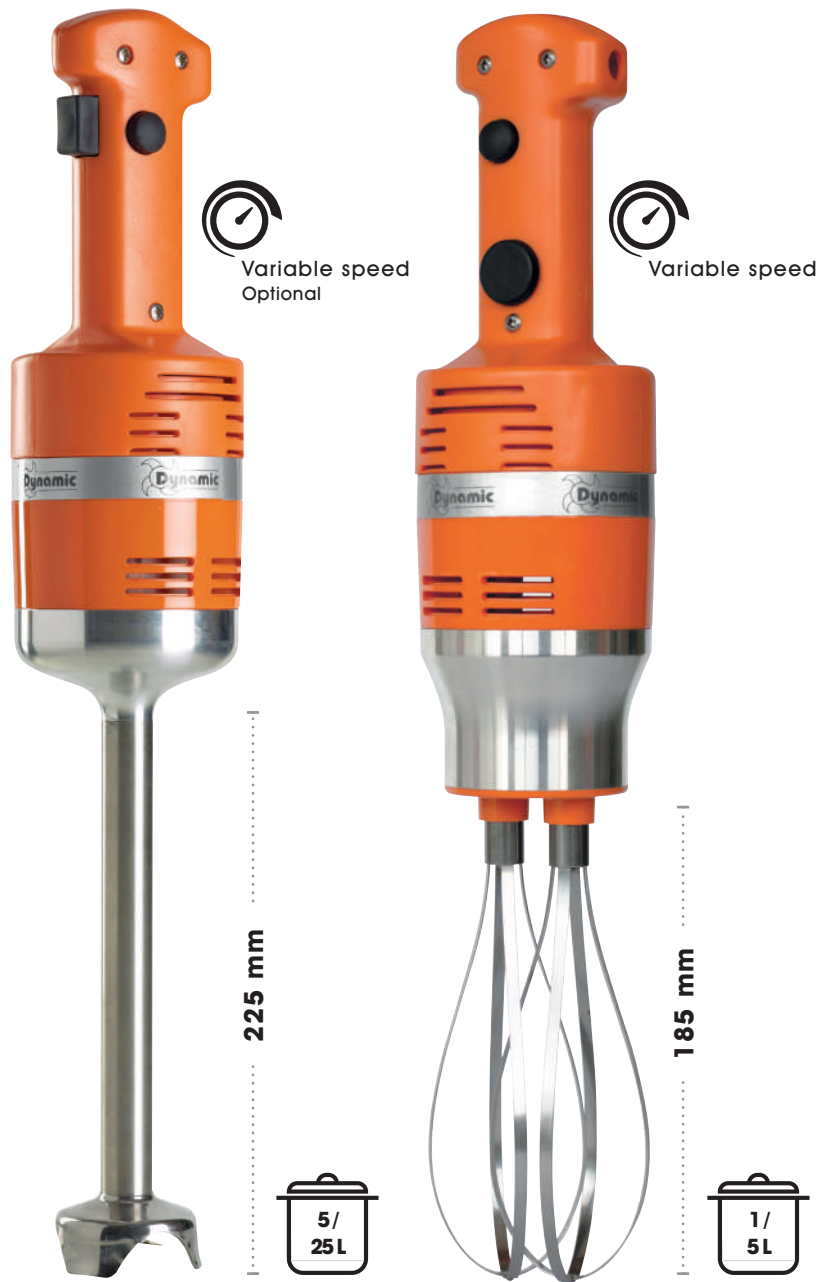
THE LIGHTEST MIXER ON THE MARKET IN ITS CATEGORY.

Designation
Junior MX 225

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
Item code	MX020

Designation
Junior Whisk

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
Item code	FT005



COMPLIANT WITH STANDARDS



PROFESSIONAL SERIES JUNIOR

ACCESSORIES

Accessories available separately.



Variable speed

Designation
BM Junior

Output 270 W
Item code AC100



Designation
M225

Speed R.P.M. 3 000 / 12 000
Item code AC101

Designation
M300

Speed R.P.M. 3 000 / 12 000
Item code AC105

Designation
Blender Junior

Speed R.P.M. 3 000 / 12 000
Item code AC066

DETACHABLE EQUIPMENT PACKS



Variable speed

Designation
Junior DMX 225

1 motor block 270 W
1 Mixer tool 225 mm
Knife 2 Blades
Item code MX021.V



Variable speed

Designation
Junior Combi 225

1 motor block 270 W
1 Mixer tool 225 mm
Knife 2 Blades
1 Whisk tool 185 mm
Item code MX022



MIXERS



BLENDER
(SOUP)



WHISKS

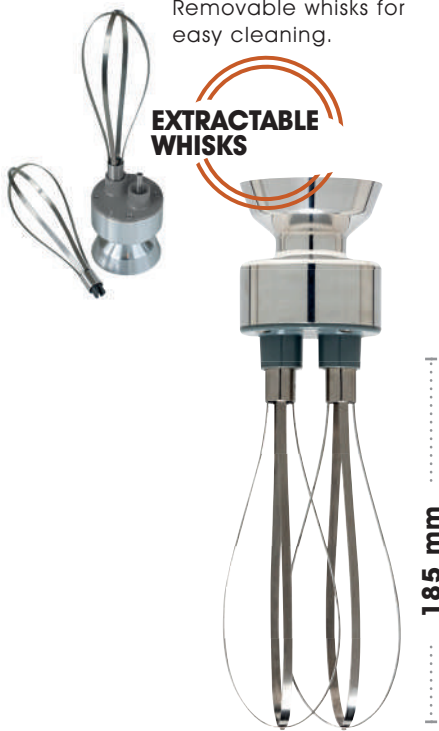


FOODMILL
RICER TOOL



CUTTER

Removable whisks for easy cleaning.



EXTRACTABLE WHISKS

185 mm

Designation
Whisk Junior

Speed R.P.M. 600 / 2 500
Item code AC102



200 mm

Designation
Ricer tool Junior

70 / 300
Item code AC103



Reverse sharpened blades



Designation
Cutter Bowl Junior

600 / 2 500
Item code AC104

JUNIOR

CONVENIENCE

Wall support included
Item code 0880.1



Variable speed

Designation
Junior DMX 225 Blender

1 motor block 270 W
1 Blender tool 225 mm
Item code MX110





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
Item code 089959



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



Variable speed
Optional

Designation
Senior MX 300

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
Item code	MX007



COMPLIANT WITH STANDARDS



PROFESSIONAL SERIES SENIOR

ACCESSORIES

Accessories available separately.

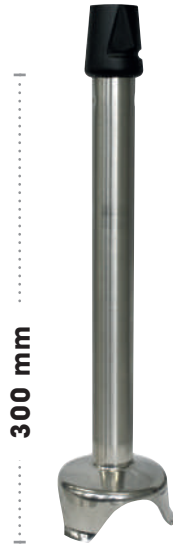


Variable speed

Designation
BM Senior

Output 350 W

Item code AC005



300 mm

Designation
M300

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

Item code AC006



400 mm

Designation
M400

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

Item code AC016

Removable whisks for easy cleaning.

EXTRACTABLE WHISKS



205 mm

Designation
Whisk Senior

Speed R.P.M. 300 / 900

Item code AC007



MIXERS



WHISKS



FOODMILL
RICER TOOL



CUTTER

EXCLUSIVE PRODUCT



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



420 mm

Designation
Ricer tool Senior

Speed R.P.M. 100 / 600

Item code AC004



Designation
Cutter Bowl inox Senior

Speed R.P.M. 400 / 1 500

Item code AC055

DETACHABLE EQUIPMENT PACKS



 Variable speed

Designation
Senior DMX 300

1 motor block	350 W
1 Mixer tool	300 mm
Knife	3 Blades
Item code	MX006



 Variable speed

Designation
Senior Combi 300

1 motor block	350 W
1 Mixer tool	300 mm
Knife	3 Blades
1 Whisk tool	205 mm
Item code	MF003

SENIOR

CONVENIENCE

Wall support included
Item code 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





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



Variable speed
Optional

410 mm



Variable speed
Optional

500 mm

COMPLIANT WITH STANDARDS



CONVENIENCE

Wall support included
Item code 0881

Designation
Master MX 91-410

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
Item code	MX005

Designation
Master MX 91-500

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
Item code	MX045

PROFESSIONAL
SERIES
MASTER

-
MONOBLOCK
EQUIPMENT
600 W
40 / 100 L




Variable
speed
Optional

410 mm



Removable whisks
for easy cleaning.




Variable
speed

245 mm

Designation
Master MX 410

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
Item code	MX004


Designation
Master Whisk

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
Item code	FT001

DETACHABLE EQUIPMENT PACKS



 Variable speed

Designation **Master DMX 410.H** 

1 motor block	600 W
1 Mixer tool	410 mm
Knife	3 Blades
Item code	MX003.H




 Variable speed

Designation **Master DMX 410 Blender**

1 motor block	600 W
1 Mixer tool	410 mm
Hammer	Star shaped
Item code	MX120




 Variable speed

Designation **Master Combi 410.H** 

1 motor block	600 W
1 Mixer tool	410 mm
Knife	3 Blades
1 Whisk tool	245 mm
Item code	MF002.H



 Variable speed

Designation **Master Trio 410.H** 

1 motor block	600 W
1 Mixer tool	410 mm
Knife	3 Blades
1 Whisk tool	245 mm
1 Ricer tool	420 mm
Item code	MF001.H

PROFESSIONAL SERIES MASTER

DETACHABLE EQUIPMENT ACCESSORIES

Accessories available separately.

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

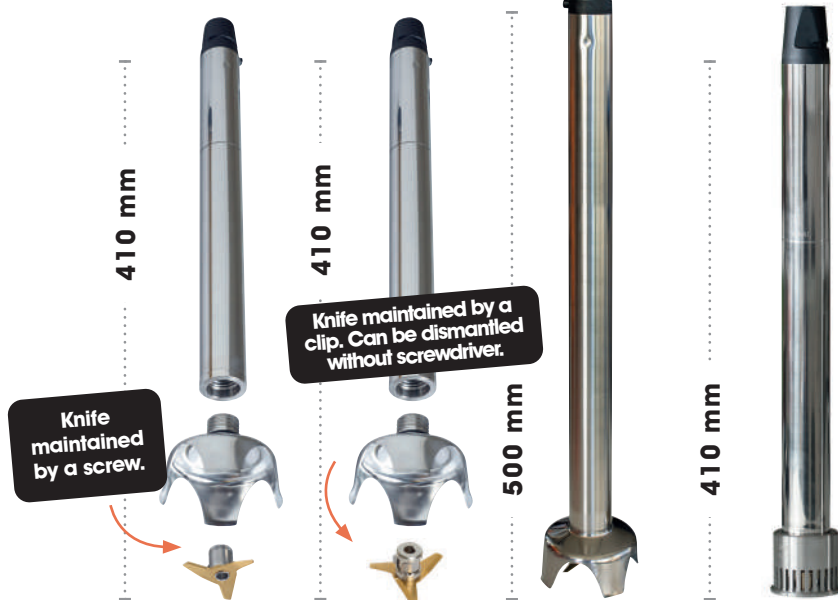


Variable speed



Designation
BM Master

Output 600 W
Item code AC001



Designation
M410.H

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

Designation
M410.HC

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

Designation
M500

Speed R.P.M. 3 000 / 10 500
Item code AC500

Designation
Blender Master

Speed R.P.M. 3 000 / 10 500
Item code AC070

EXTRACTABLE WHISKS

Removable whisks for easy cleaning.



Designation
Whisk Master

Speed R.P.M. 300 / 900
Item code AC003



Designation
Ricer tool Master

Speed R.P.M. 100 / 600
Item code AC004

EXCLUSIVE PRODUCT



Designation
M300 CC Master

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



Designation
Blender CC Master

Speed R.P.M. 3 000 / 10 500
Item code AC265



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.**



Designation

Cutter Bowl Master

A selection of knives (standard or serrated)

Speed R.P.M. 400 / 1500

Item code AC055

CONVENIENCE

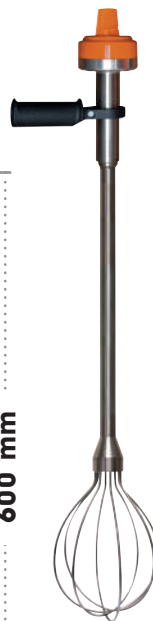
Wall support included
Item code 0880



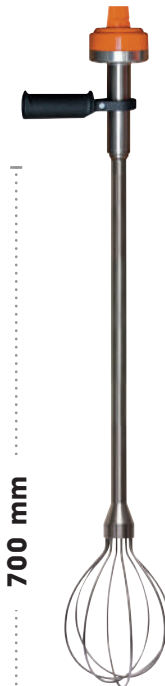
WHISKS



420 mm



600 mm



700 mm

Designation

FM420

Speed R.P.M.

100 / 600

Item code

AC202

FM600

100 / 600

AC200

FM700

100 / 600

AC201

MASTER

PROFESSIONAL
SERIES

SMX

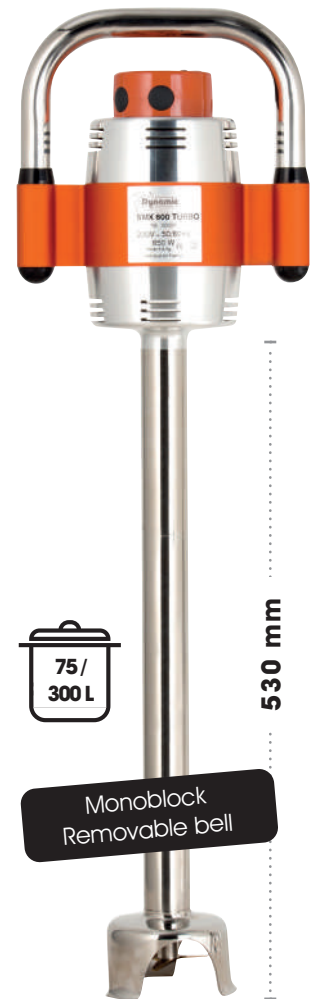
-
MONOBLOCK /
DETACHABLE EQUIPMENT

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.



Designation
SMX 600 Turbo

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
Item code	MX002T

SMX SERIES

Special production kitchens
and intensive use.



Designation
SMX 700 Turbo

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
Item code	MX040T

Designation
SMX 800 Turbo

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
Item code	MX001T

Designation
SMX Blender Turbo

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
Item code	MX125T

SMX PP

COMPLIANT WITH STANDARDS



PROFESSIONAL SERIES SMX

ACCESSORIES

Accessories available separately.



Designation

BM SMX Turbo

Output

1000 W

Item code

AC052T

COMPLIANT WITH STANDARDS



CONVENIENCE

Wall support included

Item code 0862



Designation

**Attachment
700 Turbo**

Speed R.P.M.

11 000

Item code

AC075T

Designation

**Attachment
800 Turbo**

11 000

AC076T

Designation

**Blender SMX
Turbo**

11 000

AC072T

Designation

**M300 CC SMX
Turbo**

11 000

AC250T

Designation

**Blender CC SMX
Turbo**

11 000

AC255T

PROFESSIONAL SERIES RICER TOOL

MONOBLOCK /
DETACHABLE EQUIPMENT
650 W

Accessories available separately.

CONVENIENCE

Wall support included
Item code 0881



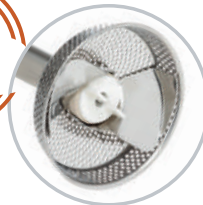
Variable
speed



Designation
BM PP

Output 650 W
Speed R.P.M. 500
Item code AC221

**EXCLUSIVE
PRODUCT**



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

Supplied with a
supporting handle.



520 mm



450 mm



20 /
100 KG

690 mm



40 /
100 L

Designation
PP520

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

Designation
PP300

Output 650 W
Total length 600 mm
Weight / Packaged 4,7 Kg / 5,7 Kg
Speed R.P.M. 500
Item code PP003

Designation
Ricer Tool PP

Output 150 / 500
Speed R.P.M. 150 / 500
Item code AC220

Designation
FM PP

Output 150 / 500
Speed R.P.M. 150 / 500
Item code AC208

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.



FOR YOUR SAFETY AND YOUR COMFORT

WALL MOUNTING BRACKETS



Designation
SERVOMIX

Weight	18 Kg
Length	300 mm
Depth	150 mm
Height	800 mm
Item code	SM060

SUPPORTS

PAN SUPPORT BRACKETS

For your safety and your comfort.



Designation	SM 4	SM 6	SM 8	SM 10	SM 12	SA
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*
Item code	SM001	SM002	SM003	SM004	SM005	SM006

* Maximum diameter of the pot



ADVANTAGES

- **Comfort** : Enhanced maneuverability thanks to the brake wheels and easy to store due to its convenient size.
- **Usability** : Compact, minimum space requirement.
- **Hygiene** : 100% stainless steel for easy cleaning.

PROFESSIONAL
SERIES

TURBO LIQUIDIZER

-
1,5 / 2,2 KW
40 / 300 L



GIGAMIX XS



TURBO
LIQUIDIZER

FEEL FREE TO CONTACT US
FOR MORE INFORMATION

Designation
THREE-PHASED GIGAMIX XS BLENDER

Designation
SINGLE-PHASED GIGAMIX XS BLENDER

Speed R.P.M.	2800	2800
Voltage*	400 V, three-phased + neutral, 50 Hz	230 V, single-phased, 50 Hz
Output	1,5 Kw	1,5 Kw
Item code	TB120	TB120.2

COMPLIANT WITH STANDARD



PROFESSIONAL SERIES TURBO LIQUIDIZER

Standard, removable or lowered versions.

For heavy-duty mixing!



FEEL FREE TO CONTACT US
FOR MORE INFORMATION



STANDARD Version

	Designation GIGAMIX 460-500	Designation GIGAMIX 460-500 V.V Variable speed included	Designation GIGAMIX Blender	Designation GIGAMIX Blender V.V Variable speed included
Mixer attachment only	570 mm	570 mm	570 mm	570 mm
Speed R.P.M.	4000	2800 / 4000	4000	2800 / 4000
Voltage*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*
Output	2,2 Kw	2,2 Kw	2,2 Kw	2,2 Kw
Item code	TB001	TB002	TB020	TB021

LOWERED Version

	Designation GIGAMIX 460-210	Designation GIGAMIX 460-210 V.V Variable speed included	Designation GIGAMIX DMX	Designation GIGAMIX DMX V.V Variable speed included
Mixer attachment only	570 mm	570 mm	570 mm	570 mm
Speed R.P.M.	4000	2800 / 4000	4000	2800 / 4000
Voltage*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*	400 V, three-phased + neutral, 50 Hz	400 V, three-phased + neutral, 50 Hz*
Output	2,2 Kw	2,2 Kw	2,2 Kw	2,2 Kw
Item code	TB005	TB006	TB008	TB009

REMOVABLE Version

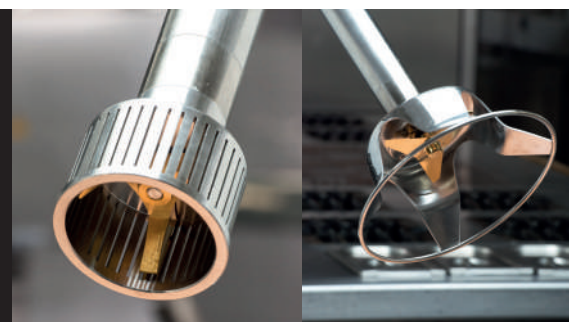
* Other voltages on request



OPTIONAL Variable speed control 2800 / 4000 R.P.M.
Option compulsory for single-phase. Factory installed only. (Item code TB010)

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



ACCESSORIES

Accessories available separately.



Designation
Mixer Tool Gigamix

Speed R.P.M.	2800 / 4000
Length	133 mm
Diameter	280 mm
Item code	TB012



Designation
Blender Gigamix

Speed R.P.M.	2800 / 4000
Length	93 mm
Diameter	98 mm
Item code	TB004



Designation
Whisk Gigamix
Variable speed compulsory

Speed R.P.M.	800 / 1600
Length	410
Diameter	170 mm
Item code	TB014



Designation
Potato tool masher
Variable speed compulsory

Speed R.P.M.	800 / 1600
Length	250 mm
Diameter	165 mm
Item code	TB013



Designation
Extension arm

Speed R.P.M.	-
Length	300 mm
Diameter	-
Item code	TB015 (9333)



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)



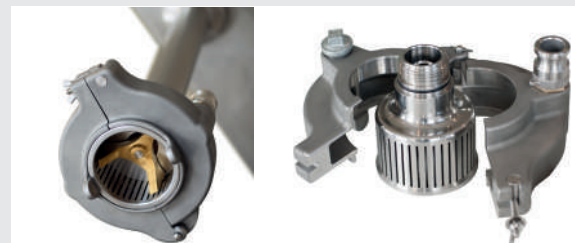
Designation
Dynamapump Gigamix
Adaptable to the blender attachment only

Item code	TB030
Diameter	178 mm



Designation
Gigamix Gun
Optional

Item code	TB040
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COMPATIBLE WITH THE BLENDER ATTACHMENT ONLY

EMPTY YOUR POTS IN A FEW MINUTES!

SERIE
**VEGETABLE
SLICER /
TABLE TOP FOOD
PROCESSOR**

-
UNTIL 300 KG PER HOUR, SUITABLE
FOR 400 COVERS PER SERVICE



ADVANTAGES

- Hygiene : All accessories are dishwasher safe
- Comfort : Silent motor : 50Db without vibrations
- Usability : Designed to be used by right and left-handed
- Performance : increased productivity thanks to large discs (largest diameter on the market)

COMBINED VEGETABLE SLICER / FOOD PROCESSOR



Designation
Combined Control panel Variable Speed

Vegetable Slicer Speed R.P.M.	320 to 720 R.P.M.
Food Processor Speed R.P.M.	350 to 3500 R.P.M.
Functions	Pulse & Reverse
Output	1100 W
Item code	CL322

**PERFECT HYGIENE
DISHWASHER PROOF
HANDLE EASY CLIP,
QUICK TOOL FREE ASSEMBLY
AND DISASSEMBLY**

REGISTERED MODEL

DELIVERED WITH STANDARD KNIFE



**OPERATING CAPACITY : 4.3 LITRES
RATED CAPACITY : 5.4 LITRES**

Designation
Combined Variable Speed
digital display screen

Vegetable Slicer Speed R.P.M.	320 to 720 R.P.M.
Food Processor Speed R.P.M.	350 to 3500 R.P.M.
Functions	Pulse, reverse*, countdown timer*, timer*
Output	1100 W
Item code	CL350

* Food processor only

VEGETABLE SLICER WITH A LARGE RANGE OF STAINLESS STEEL DISCS



**REGISTERED MODEL
DELIVERED WITHOUT DISC**

Designation
Vegetable slicer 1 Speed

Speed R.P.M.	320 R.P.M.
Functions	-
Speed	-
Output	1100 W
Item code	CL100

Designation
Vegetable slicer 2 Speeds

Speed R.P.M.	320 and 640 R.P.M.
Functions	-
Speed	-
Output	1100 W
Item code	CL110

Designation
Vegetable slicer VS
control panel

Speed R.P.M.	320 to 720 R.P.M.
Functions	Pulse
Speed	5 levels
Output	1100 W
Item code	CL121

Designation
Vegetable slicer VS Screen
digital display screen

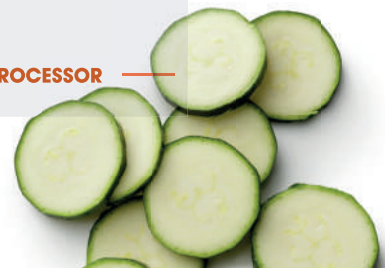
Speed R.P.M.	320 to 720 R.P.M.
Functions	Pulse
Speed	5 levels
Output	1100 W
Item code	CL150

— CONVERTIBLE INTO A FOOD PROCESSOR —

COMPLIANT WITH STANDARDS



VEGETABLE SLICER
FOOD PROCESSOR



ACCESSORIES

Accessories available separately.

Slicing disc

Item code	Designation
CL1005	0,5 mm
CL1015	1,5 mm
CL1025	2,5 mm
CL1030	3 mm
CL1040	4 mm
CL1050	5 mm
CL1070	7 mm
CL1080	8 mm
CL1090	9 mm
CL1110	11 mm
CL1120	12 mm
CL1130	13 mm



Grating disc

Item code	Designation
CL2002	2 mm
CL2003	3 mm
CL2005	5 mm
CL2009	9 mm



Julienne disc

Item code	Designation
CL3032	3X2 mm
CL3042	4X2 mm
CL3044	4X4 mm
CL3055	5x5 mm
CL3052	5X2 mm
CL3088	8x8 mm
CL3010	10x10 mm



COMPLETE VEGETABLE SLICER KIT

Cover, pusher handle, tray.

Item code CL9000



COMPLETE FOOD PROCESSOR KIT

Bowl, lid, smooth blade

Item code CL9001

PIZZA PACK

including:
1 slicing disc 2,5 mm,
1 slicing disc 4mm,
1 grating disc 7mm

Item code CL6000

BUFFET PACK

including:
1 slicing disc 1,5 mm,
1 slicing disc 3mm,
1 slicing disc 5mm,
1 grating disc 2mm.

Item code CL6001

BRASSERIE/CATERING PACK

including:
1 slicing disc 1,5 mm,
1 slicing disc 3mm,
1 slicing disc 5mm,
1 grating disc 2mm,
1 julienne disc 4x4mm,
1 julienne disc 8x8mm,
1 julienne 10x10mm.

Item code CL6002

COLLECTIVE CATERING PACK

including:
1 slicing disc 0,5 mm,
1 slicing disc 2,5mm,
1 slicing disc 5mm,
1 slicing disc 11mm,
1 grating disc 2mm,
1 grating disc 5mm,
1 julienne disc 4x4mm,
1 julienne 10x10mm.

Item code CL6003

Disc support

Adjustable unit table or wall disc support

Item code CL7000



SERIE TABLE TOP FOOD PROCESSOR, BLEND & MIX

FROM 100G TO 4KG, SUITABLE FOR 20
TO 100 COVERS PER SERVICE

TABLE TOP FOOD PROCESSOR

MIX, EMULSIFYING, BLENDING AND
CHOPPING IN A FEW SECONDS

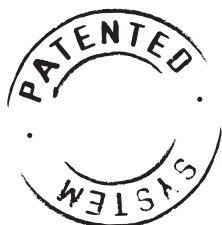


	Designation Food Processor 1 Speed	Designation Food Processor 2 Speeds	Designation Food Processor VS control panel	Designation Food Processor VS Screen digital display screen
Speed R.P.M.	1500 R.P.M.	1500 and 3000 R.P.M.	350 to 3500 R.P.M.	350 to 3500 R.P.M.
Functions	-	Pulse & Reverse	Pulse & Reverse	Pulse & Reverse, countdown timer & timer
Speed	-		10 levels	10 levels
Output	1100 W	1100 W	1100 W	1100 W
Item code	CL200	CL212	CL222	CL250

CONVERTIBLE INTO A VEGETABLE SLICER

BLEND & MIX

FUNCTIONS 2 IN 1
IDEAL FOR SOFT DIET PREPARATIONS.



DELIVERED WITH A STANDARD BLADE
AND A MICRO-SERRATED BLADE



	Designation BLEND & MIX 2V	Designation BLEND & MIX VS control panel	Designation BLEND & MIX VS Screen digital display screen
Speed R.P.M.	1500 and 3000 R.P.M.	350 to 3500 R.P.M.	350 to 3500 R.P.M.
Functions	Pulse & Reverse	Pulse & Reverse	Pulse & Reverse, countdown timer & timer
Speed	-	10 levels	10 levels
Output	1100 W	1100 W	1100 W
Item code	CL412	CL422	CL450

ACCESSORIES



Standard blade

Item code CL8001



Serrated blade

Item code CL8002



Micro-serrated blade

Item code CL8003

VEGETABLE SLICER
FOOD PROCESSOR



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 STANDARDS



**Dynacube +
grids 5,5x5,5
+ with pusher**

**Dynacube +
grids 7x7
+ with pusher**

**Dynacube +
grids 8,5x8,5
+ with pusher**

**Dynacube +
grids 10x10
+ with pusher**

**Dynacube +
grids 14x14
+ with pusher**

**Dynacube +
grids 17x17
+ with pusher**

Diameter	400 mm					
Total height	330 mm					
Weight / Packaged	3,1 / 4,4 Kg					
Item code	CL007	CL005	CL003	CL006	CL008	CL009

Item Code	Kit grids 5,5x5,5 + with pusher AC065	Kit grids 7x7 + with pusher AC060	Kit grids 8,5x8,5 + with pusher AC061	Kit grids 10x10 + with pusher AC062	Kit grids 14x14 + with pusher AC063	Kit grids 17x17 + with pusher AC064
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PROFESSIONAL SERIES
**SALAD
SPINNERS**

-
MANUAL
& ELECTRIC
5 / 20 L



..... 342 mm



E5SC Manual
Sealed cover

Diameter	275 mm
Total height	342 mm
Output	-
Speed R.P.M.	-
Recommended for	1 - 2 lettuce heads
Weight / Packaged	1,6 Kg
Item code	E007



Base with suction pads
For enhanced stability.
(only for E20 models).

L'Originale 


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.



ALWAYS ASK FOR THE ORIGINAL

REGISTERED MODELS

Anti-bacterial incorporated



E10 Manual*

E20 Manual*

E20 SC Manual*
Sealed cover

EM98 Electric

330 mm	430 mm	430 mm	430 mm
420 mm	500 mm	500 mm	630 mm
-	-	-	200W
-	-	-	500
2 - 3 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads	3 - 5 lettuce heads
2,4 Kg / 3,0 Kg	3,6 Kg / 4,8 Kg	3,6 Kg / 4,8 Kg	8,3 Kg / 10 Kg
E001	E002	E004	E003



WITH TIMEOUT
(RUNNING TIME 1 MINUTE)
Item code E003.T

Designation	Item code
Stabilising base E20 & E20 SC	AC019
Set of gears for both E10 - E20	2815.1
Set of gears E20 SC	2815.2



COMPLIANT WITH STANDARD





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

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



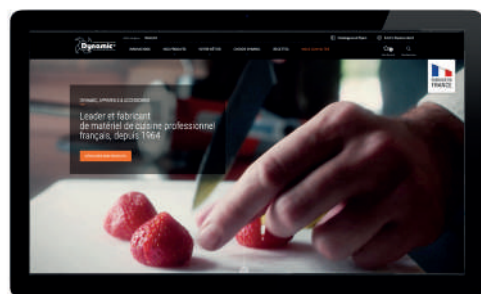
1000 / 1200 mm

Manual Whisk FMA 90

Length	1200 mm
Capacity	20 / 200 L
Weight	1,1 Kg
Item code	AC210

Manual Whisk FMA 91

Length	1000 mm
Capacity	20 / 200 L
Weight	1,1 Kg
Item code	AC211

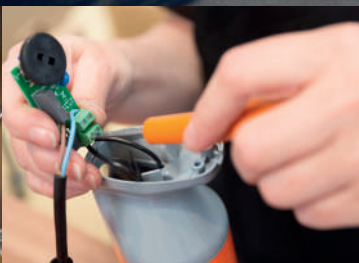


DISCOVER OUR RANGE OF PRODUCTS ON OUR WEBSITE

www.dynamixmixers.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

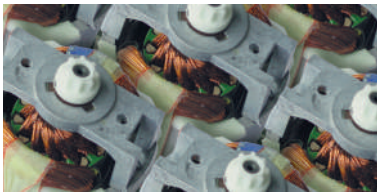
CONCEPTION



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.

DYNAMIC integrates in France a take-back and processing system for end-of-life of electrical and electronic equipment, the WEEE (Waste Electrical & Electronic Equipment), in accordance with the provisions of Decree N°2012/19/CE of July 4th 2012.

This only concerns, as provided by the Decree, equipment placed on the market after August 13th 2005. The cost of end-of-life processing is an integral part of selling prices. For more information, please contact DYNAMIC France.



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.



DIGITAL PRESENCE 24/24

OUR AFTER-SALES WEBSITE



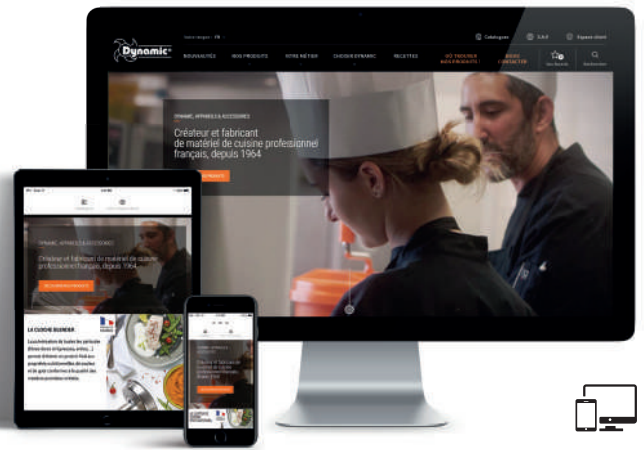
LOG IN TO YOUR PERSONAL ACCOUNT / AFTER-SALES SERVICE

www.sav-dynamicmixers.com

Create your DYNAMIC account and be able to :

- Order spare parts online
- Access the media library and personal account
- Watch tutorials

OUR WEBSITE



DISCOVER OUR PRODUCTS AND NEWS :

www.dynamicmixers.com

- Photos and videos illustrating our products,
- Download technical sheets and flyers
- Discover recipes with DYNAMIC equipment
- Contact us easily thanks to the complete contact form.



DISCOVER ALL OUR VIDEOS ON OUR YOUTUBE CHANNEL OR ON OUR WEBSITE.



SALES SUPPORTS MARKETING

PACKAGING

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

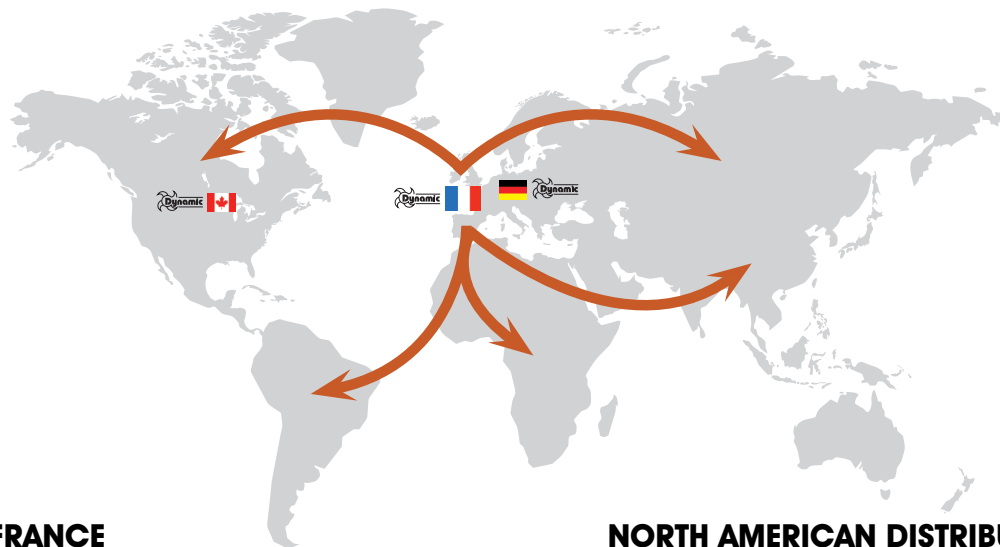
PLAY RACK

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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e-mail : contact@dynamicmixers.com
www.dynamicmixers.com

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Kontakt: info@dynamic-professional.de
www.dynamic-professional.de

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web : dynamicmixersusa.com

CANADA Montreal, Quebec

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

GENERAL SALES TERMS AND CONDITIONS *(Applicable to January 1st 2023)*

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, FCA, 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 renoucement 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.



Please contact the nearest office
for any additional information

DYNAMIC FRANCE

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

UA NEW **DYNAMIC**® WAY TO PREPARE FOOD !
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