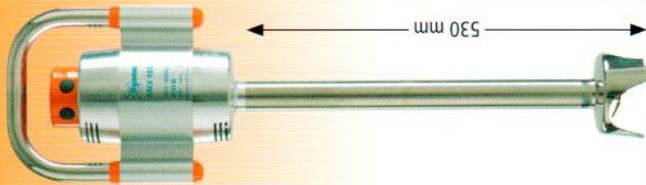


NON DETACHABLE EQUIPMENT

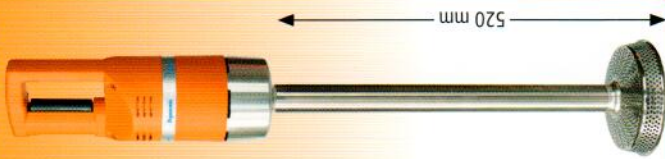
**EXCLUSIVE
DYNAMIC**

1
YEAR
WARRANTY

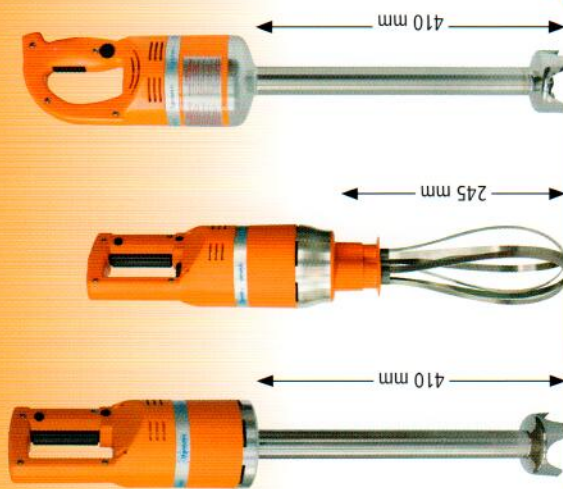
SMX
> 75 - 300 Kg <



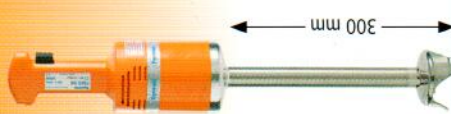
**FOODMILL
RICER**
> 20 - 100 Kg <



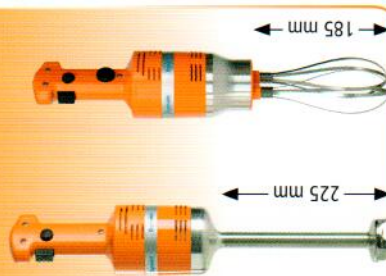
MASTER
> 5 - 100 l. / 10 - 30 Kg <



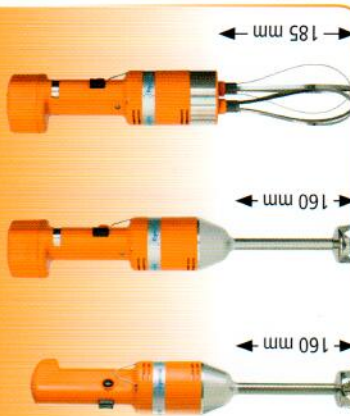
SENIOR
> 5 - 40 l. / 10 - 25 Kg <



JUNIOR
> 1 - 25 l. / 1 - 10 Kg <



MINI
> 1 - 8 l. <



SMX600 E

MX002
530
6,1 Kg
850 W
9 500

PP97

PP001
520
4,9 Kg
650 W
500

MX2000 DSC

MX004
410
3,3 Kg
500 W
300 to 900

FT97

FT001
245
3,5 Kg
500 W
3 000 to 9 500

MX91

MX005
410
3,4 Kg
500 W
9 500

PMX 98

MX007
300
2,4 Kg
350 W
9 500

JUNIOR std

MX020
225
1,7 kg
270 W
11 000

JUNIOR whisk

FT005
185
1,4 Kg
270 W
0 to 2 000

MINI whisk

FT003
185
1,5 Kg
700

MINI mixer

MX011
160
1,4 Kg
250 W
11 500

MD 95

MX010
160
1,2 kg
250 W
11 500

REF.	Tool (mm)	Weight	Output max	Speed	Variable speed
MX002	530	6,1 Kg	850 W	9 500	-
PP001	520	4,9 Kg	650 W	500	•
MX004	410	3,3 Kg	500 W	300 to 900	•
FT001	245	3,5 Kg	500 W	3 000 to 9 500	•
MX005	410	3,4 Kg	500 W	9 500	•
MX007	300	2,4 Kg	350 W	9 500	•
MX020	225	1,7 kg	270 W	11 000	•
FT005	185	1,4 Kg	270 W	0 to 2 000	•
FT003	185	1,5 Kg	700		•
MX011	160	1,4 Kg	250 W	11 500	•
MX010	160	1,2 kg	250 W	11 500	•

DETACHABLE EQUIPMENT

Selecting the Correct Mixer

Selecting the correct hand mixer is important to ensure performance and reliability over the life of the mixer. The following 3 questions are the most simple and effective way to determine the correct mixer.

What is being mixed?

A stick blender is designed to process in liquid, soups, sauces, purees, etc. A stick blender is a perfect solution for mixing liquid products with a maximum thickness of a mayonnaise or tomato sauce.

What Capacity is being mixed?

Each Dynamic mixer is rated to mix a specified volume of product. Based on this requirement, the mixer should be matched to this capacity. For example; the Senior Series is rated to mix between 20 - 40 litres, twenty litres for thicker products and up to forty litres for thinner products.

How many times a day will the mixer be used?

Mixer ratings are based on approximately 5 uses per day. Should the mixer be used more than this then upgrading to the next series of mixers is recommended.

SMX
> 75 - 300 Kg <

FOODMILL RICER
> 20 - 100 Kg <

MASTER
> 5 - 100 l. / 10 - 30 Kg <

SENIOR
> 5 - 40 l. / 10 - 25 Kg <

JUNIOR
> 1 - 25 l. / 1 - 10 Kg <

MINI
> 1 - 8 l. <

REF.	Tool (mm)	Weight	Output max	Speed	Variable speed
Dynamix 160					
MX050	160	1 kg	220 W	0 to 13 000	• • • • •
MX090	190	1,2 Kg	250 W	0 to 13 000	• • • • •
MX051	190	1,4 Kg	250 W	0 to 13 000	• • • • •
Dynashake					
MX021.V	225	1,9 Kg	270 W	0 to 11 000	• • • • •
MX024	300	2,1Kg	270 W	0 to 11 000	• • • • •
JUNIOR Plus					
MX005	300	2,5 Kg	350 W	0 to 9 500	• • • • •
MX016	400	2,7 Kg	350 W	0 to 9 500	• • • • •
JUNIOR Plus XL					
MX003	410	3,7 Kg	500 W	3 to 9 500	• • • • •
MX012	500	3,9 Kg	500 W	3 to 9 500	• • • • •
MDH 2000 Plus					
PP002	570	5,9 Kg	650 W	100 to 500	•
MDH 2000 Plus XL					
MX035	530	6,1 Kg	850 W	9 500	•
MX001	680	6,7 Kg	1 000 W	9 500	•
SMX 800 E					
MX034	680	6,7 Kg	1 000 W	9 500	•
SMX 800 DSC					