



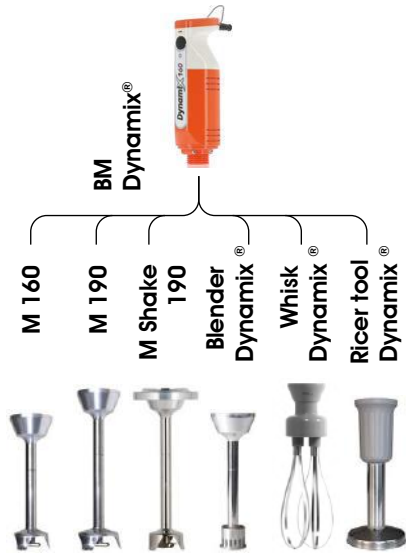
Dynamic®

2025

PROFESSIONAL SERIES



DYNAMIX® SERIES

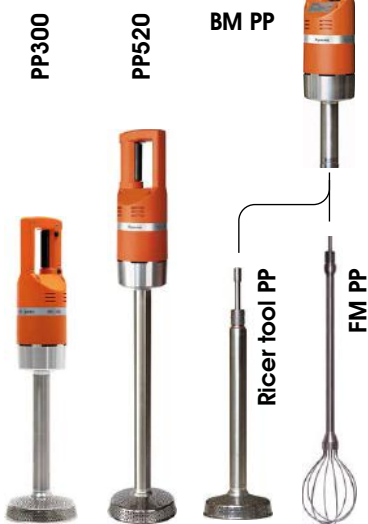


JUNIOR SERIES

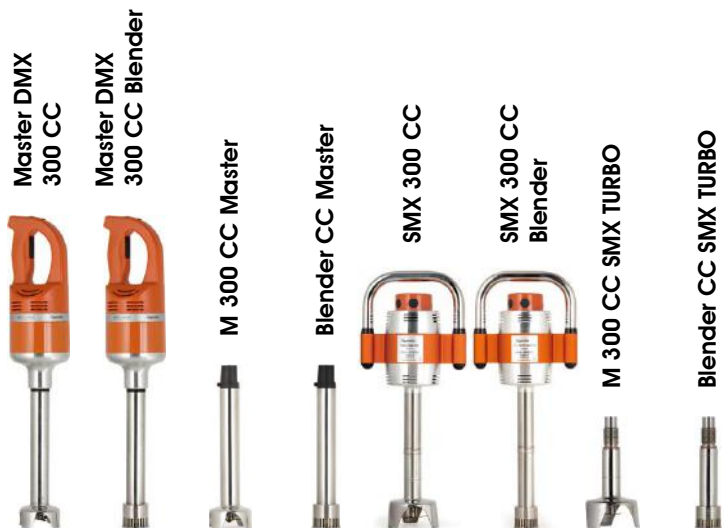
Junior MX 225



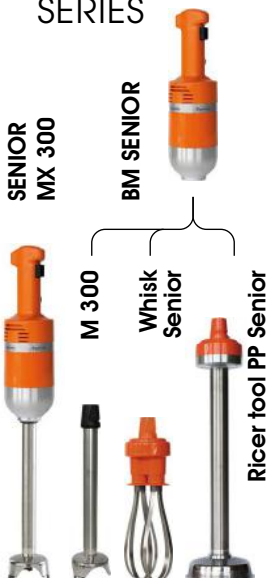
RICER TOOL



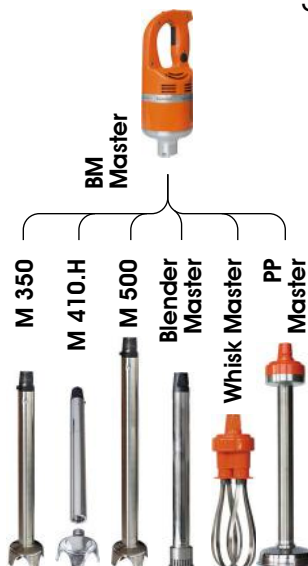
BRATT PAN SERIES



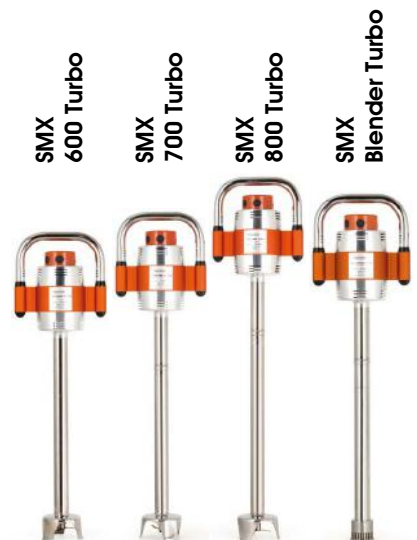
SENIOR SERIES



MASTER SERIES



SMX SERIES



VEGETABLE SLICER / TABLE TOP FOOD PROCESSOR

COMBINED

ACCESSORIES



VEGETABLE SLICER



TABLE TOP FOOD PROCESSOR



BLEND & MIX



SALAD SPINNERS

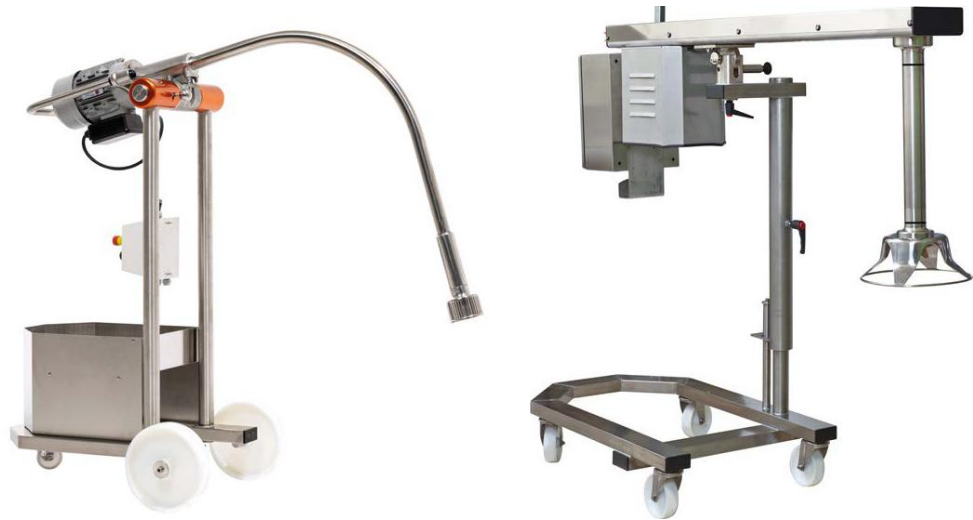


MISCELLANEOUS

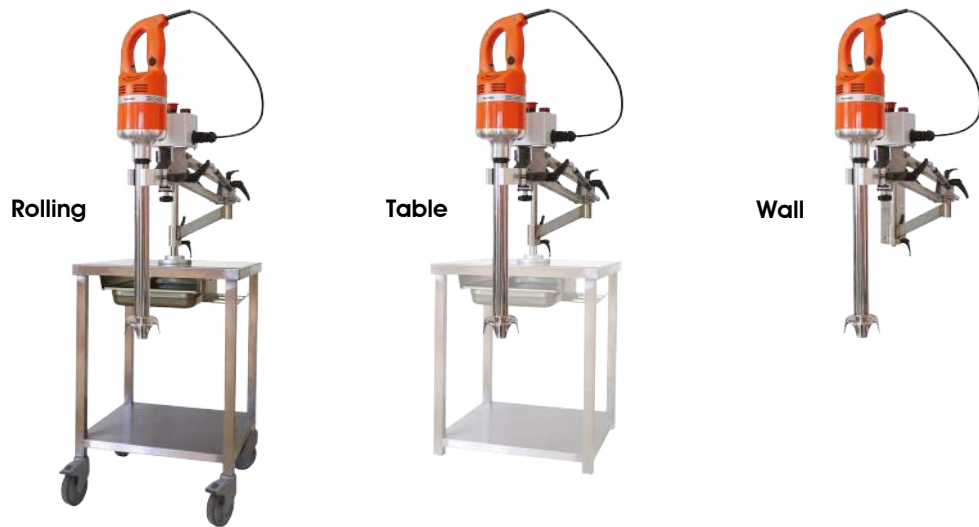


Dynamic[®] 2025 Series

**TURBO
LIQUIDIZER**



EASYMIX FOR MASTER OR SMX SERIES



SUPPORTS



PAN SUPPORT BRACKETS

SERVOMIX



**FOR MASTER
OR SMX SERIES**

Dynamic is represented
in **+ 120 COUNTRIES**

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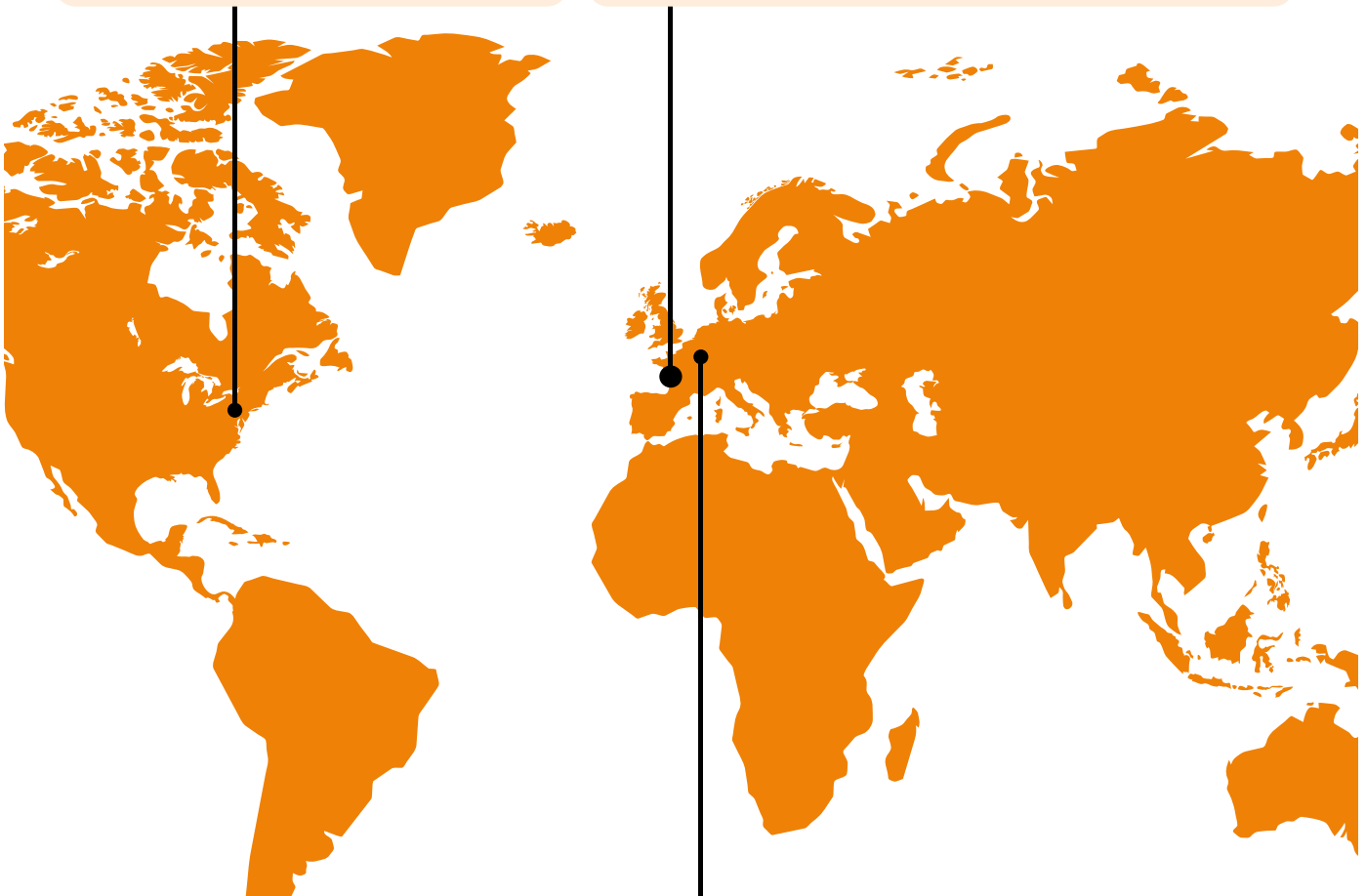
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ENGINEERED FOR *professionnals*

Each of our devices is designed to provide you with the professional performance essential to fulfilling your passion.



DESIGNED TO BE *repaired*

Our products are designed to be easily repairable, disassembled, and reassembled. DYNAMIC is committed to ensuring that its products are repairable for 10 years in France and worldwide, and guarantees the immediate availability of spare parts.

A rigorous renewal and stock monitoring process ensures quick supply to every customer around the world.



DYNAMIC & CSR *commitments*



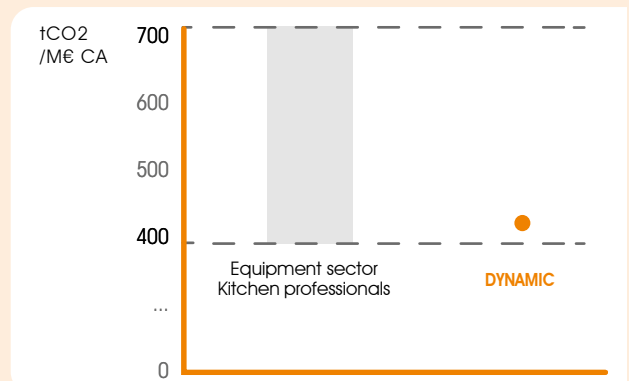
POSITIONING DYNAMIC IN 2023 AS ONE OF THE SECTOR'S "BEST PERFORMERS"

We recently assessed Dynamic's environmental performance for 2023 in terms of carbon emissions. The results are below:



CARBON FOOTPRINT AND ANNUAL MONITORING

Since 2021, Dynamic has introduced an annual calculation of its carbon footprint. We have established rigorous annual monitoring of our carbon emissions in order to measure our progress and adjust our strategies for the coming years. This approach enables us to monitor changes in our environmental impact and adapt as necessary in order meet the challenges of climate change.



Sources: CDP (Carbon Disclosure Project) and EcoAct



WARRANTIED *products*

Each DYNAMIC product comes with an instruction and warranty manual.

In this document, you will find all our guidance for starting, using, and maintaining your appliance to ensure their long-lasting usage.



This comparison highlights our position in relation to industry averages, reflecting our need for continuous improvement while placing our performance in the wider industry context.



MEDIUM-TERM EMISSION REDUCTION TARGETS: 2030

In line with the Paris Agreements and the National Low Carbon Strategy:

- Average annual reduction target of 4.2% for scopes 1 and 2 (direct emissions linked to production).
- Average annual reduction target of 2.5% for Scope 3 (indirect emissions).

These objectives reflect our determination to make an active contribution to the energy transition and to reduce our environmental footprint.



ACTIONS WE HAVE ALREADY COMPLETED:

We have already taken a number of concrete steps to reduce our environmental impact:

On scopes 1 and 2:

Concerted practical efforts to reduce energy consumption:

- **Gradual renewal of plastic injection machines for models that consume less energy**
- **Insulation work:** Improving the insulation of our facilities
- **Switch to LED lights:** Replacing traditional light fittings with LEDs to reduce our energy consumption.

On scope 3 :

- **Raising environmental awareness:** Raising awareness in the purchasing department to promote sustainable practices and reduce air freight
- **The Chamber of Commerce and Industry's "Eco-production" programme:** Integration of this programme in 2024 to innovate and offer eco-designed products in line with our sustainability objectives.

S E R I E S

PROFESSIONAL SERIES

*For your
professions*

CATERING COMMERCIAL



Dynamix® Series **PAGE 14 to 21**

Junior Series **PAGE 22 to 25**

Electrical vegetable
slicer Series **PAGE 56 to 59**

Food processor Series **PAGE 60**

Dynacube Series **PAGE 62**

Salad spinner Series **PAGE 64**

COLLECTIVE CATERING



Master Series **PAGE 30 to 35**

SMX Series **PAGE 36 to 39**

Bratt Pan Series **PAGE 40**

Easymix Series **PAGE 42 to 45**

Ricer tool Series **PAGE 48**

Turbo liquidizer Series **PAGE 50 to 55**

Electrical vegetable
slicer Series **PAGE 56 to 59**

Food processor Series **PAGE 60**

Salad spinner Series **PAGE 64**

BAKERS & PASTRY CHEFS



MD95+ Series **PAGE 12**
 Dynamix® Series **PAGE 14 to 21**
 Junior Series **PAGE 22 to 25**

CHOCOLATE MAKERS & ICE CREAM MAKERS



MD95+ Series **PAGE 12**
 Dynamix® Series **PAGE 14 to 21**
 Junior Series **PAGE 22 to 25**

BUTCHERS & CATERERS



Dynamix® Series **PAGE 14 to 21**
 Junior Series **PAGE 22 to 25**
 Master Series **PAGE 34 to 39**
 Electrical vegetable slicer Series **PAGE 56 to 59**

Food processor Series **PAGE 60**
 Dynacube Series **PAGE 62**
 Salad spinner Series **PAGE 64**



Since 1964

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MD95+

PROFESSIONAL SERIES

MONOBLOCK EQUIPMENT | 250 W | 1 to 8 L



*A small and robust
appliance.*



ADVANTAGES



+ Robustness

Stainless steel monobloc for daily and professional use.
Additional slots for improved engine cooling.

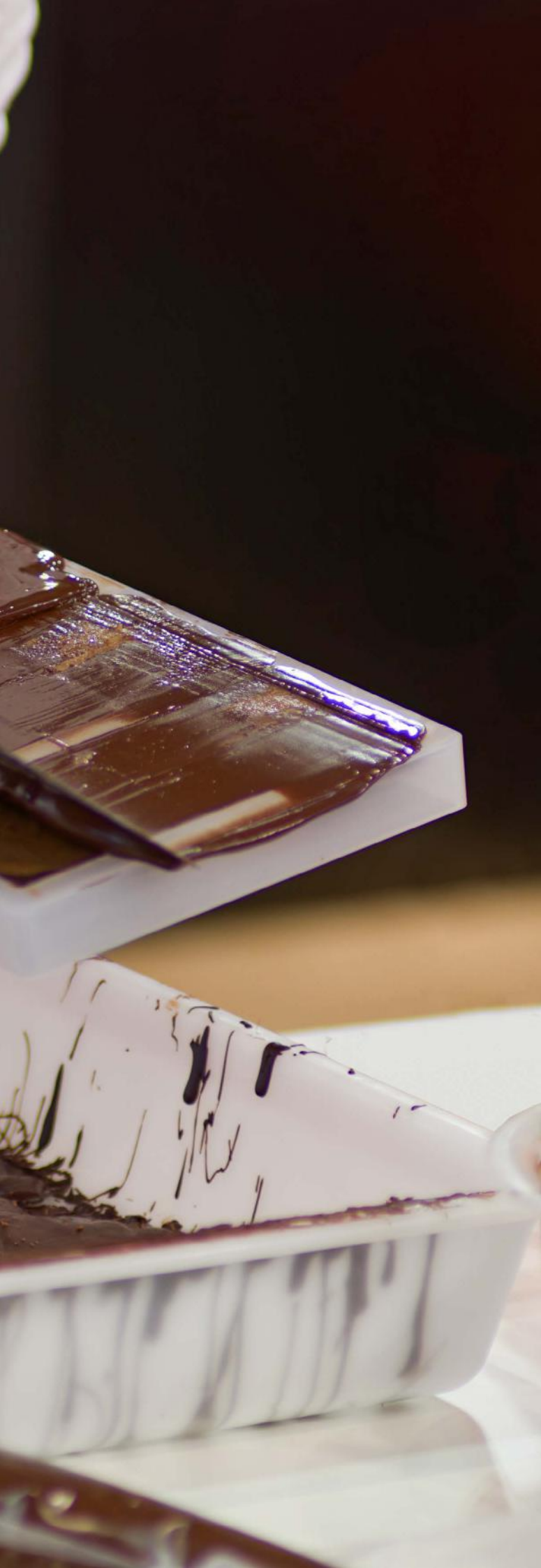
+ Ergonomic design

New design for a better handle.

+ Hygiene

One-click speed control
LED display for increased precision
4 or 2 blade knife for versatile production (ganache, icing, gravy, etc.)





NEW
2025
NEW


Variable speed
optional

Availability
in the 2nd quarter
of 2025.
The previous MD95
model remains
available while
supplies last.



160 mm



MD 95+

Knife	4 blades
Output	250 W
Total length	420 mm
Shaft length	160 mm
Bell diameter	55 mm
Weight / Packaged	1,3 kg / 1,5 kg
Speed R.P.M	11 500 / 3000 to 11 500
Item code	MX180 / MX181

N O M A D

PROFESSIONAL SERIES

DETACHABLE EQUIPMENT | 2 000 mAh 12 Vdc | 1 to 8 L

OPERATING TIME
25
MINUTES



*Wireless, the freedom
of movement
in the kitchen.*



ADVANTAGES



+ Performance

Special tools for a smooth mix.

+ Robustness

Stainless steel foot.

+ Hygiene

Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.

COMPLIANT
WITH STANDARDS





Dynamix® Nomad 160*

Knife	2 blades
Output	2 000 mAh 12Vdc
Total length	450 mm
Tube length + bell	160 mm
Bell diameter	55 mm
Weight / Packaged	1,1 kg / 1,9 kg
Speed R.P.M	10 000
Item code	MX130



Dynamix® Nomad 190*

Knife	2 blades
Output	2 000 mAh 12Vdc
Total length	480 mm
Tube length + bell	190 mm
Bell diameter	66 mm
Weight / Packaged	1,5 kg / 2,2 kg
Speed R.P.M	10 000
Item code	MX140

* Others accessories (except blender) available separately.



Compact size and low battery weight for effortless work. Quick and easy replacement.



Delivered with a charger lithium-ion battery. (Charging time 45 minutes)

Charger

Item code **AC590**

Battery

Item code **AC585**

DYNAMIX® V2

PROFESSIONAL SERIES

DETACHABLE EQUIPMENT | 220 / 250 W | 1 to 8 L



*Two speeds
for ultra-fast
adjustment.*

ADVANTAGES



- + Performance**
2 speeds (8 000 rpm and 13 000 rpm).
- + Robustness**
Stainless steel foot.
- + 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.

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



Dynamix® DMX 160 V2*

Knife	2 blades
Output	220 W
Total length	395 mm
Shaft length	160 mm
Bell diameter	55 mm
Weight/ Packaged	1 kg / 1,2 kg
Speed 1 R.P.M.	8 000
Speed 2 R.P.M.	13 000
Item code	According to colors



Dynamix® DMX 190 V2*

Knife	4 blades
Output	250 W
Total length	425 mm
Shaft length	190 mm
Bell diameter	66 mm
Weight/ Packaged	1,2 kg / 1,5 kg
Speed 1 R.P.M.	8 000
Speed 2 R.P.M.	13 000
Item code	According to colors

* Others accessories available separately.

DYNAMIX

PROFESSIONAL SERIES

DETACHABLE EQUIPMENT | | 220 / 250 W | 1 to 8 L



*Specially designed
for small preparations,
sauces, and emulsions.*



ADVANTAGES



- + Performance**
Special tools for a smooth mix.
- + Robustness**
Stainless steel foot.
- + Usability**
Quickly accessible speed control.
- + 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.



Variable speed



160 mm



Dynamix® DMX 160 Blender

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




Variable speed

160 mm



Dynamix® DMX 160

Knife	2 blades
Output	220 W
Total length	395 mm
Shaft length	160 mm
Bell diameter	55 mm
Weight/ Packaged	1 kg / 1,2 kg
Speed R.P.M.	3 000 to 13 000
Item code	MX050




Variable speed

190 mm



Dynamix® DMX 190

Knife	4 blades
Output	250 W
Total length	425 mm
Shaft length	190 mm
Bell diameter	66 mm
Weight/ Packaged	1kg / 1,5 kg
Speed R.P.M.	3 000 to 13 000
Item code	MX090

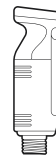
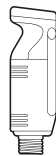
Accessories and packs

Accessories available separately.



ACCESSORIES

Item code	Description	Output	Knife
1 AC515	BM160 DYNAMIX	220W	-
2 AC514	BM190 DYNAMIX	250W	-
3 AC521	M160	-	2 blades
4 AC550	M190	-	4 blades
5 AC530	M SHAKE 190	-	4 blades
6 AC560	BLENDER DYNAMIX	-	-
7 AC540	BLADE PACK	-	-
8 AC516	WHISK DYNAMIX	-	-
9 AC517	RICER TOOL	-	-
10 AC518	CUTTER BOWL	-	-
11 AC510	GRADUATED BOWL	-	-
12 AC513	STAINLESS STEEL JUG	-	-



PACKS

Item code	Description	AC515	AC514	AC521
MF052	DYNAMIX COMBI 160	●		●
MF050	DYNAMIX TRIO 160	●		●

**Extractable
whisks**

**Exclusive
product**

8



185 mm

9



126 mm

10



Reverse
blades

11



12



Suitable
induction

Speed R.P.M.

Bell diameter

Capacity

3 000 / 13 000

-

-

3 000 / 13 000

-

-

3 000 / 13 000

55 mm

1 to 4 L

3 000 / 13 000

66 mm

1 to 8 L

3 000 / 13 000

66 mm

1 to 8 L

3 000 / 13 000

-

1 to 4 L

600 / 2500

-

1 to 4 L

70/300

-

1 to 5 Kg

600/2500

-

0.8 L

-

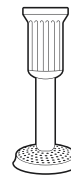
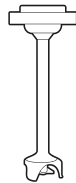
-

1 L

-

-

3 L



AC550

AC530

AC560

AC516

AC517



JUNIOR

PROFESSIONAL SERIES

MONOBLOCK EQUIPMENT | 270 W | 1 to 25 L



*The lightest on the market
in its category.*

ADVANTAGES



- + Performance**
Special tools for a smooth mix.
- + Robustness**
Stainless steel foot.
- + Usability**
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.
- + Safety**
Unlocking safety feature.






Variable speed
 optional

..... 225 mm

Junior MX 225

Knife	2 blades
Output	270 W
Total length	505 mm
Shaft length	225 mm
Weight/ Packaged	1,7 kg / 2 kg
Speed R.P.M.	12 000
Item code	MX020 / MX020.V




Variable speed

..... 185 mm



Junior Whisk

Output	270 W
Total length	500 mm
Shaft length	185 mm
Weight/ Packaged	1,4 kg / 1,7 kg
Speed R.P.M.	300 to 2 000
Item code	FT005

Accessories and packs

JUNIOR DETACHABLE EQUIPMENT | 270 W | 1 to 25 L
Accessories available separately.



ACCESSORIES

Item code	Description	Output
1 AC100	BM JUNIOR	270W
2 AC101	M225	-
3 AC105	M300	-
4 AC066	BLENDER JUNIOR	-
5 AC102	WHISK JUNIOR	-
6 AC103	RICER TOOL JUNIOR	-
7 AC104	CUTTER BOWL JUNIOR	-

PACKS

Item code	Description	AC100	AC101
MX022	JUNIOR COMBI 225	●	●
MX021.V	JUNIOR DMX 225	●	●
MX110	JUNIOR DMX 225 BLENDER	●	





5



185 mm

6



200 mm

7

Reverse blades



Speed R.P.M.	Bell diameter	Capacity
3 000 / 12 000	-	-
3 000 / 12 000	-	5 to 25 L
3 000 / 12 000	55 mm	5 to 25 L
3 000 / 12 000	66 mm	1 to 10 L
600 / 2 500	66 mm	1 to 10 kg
70 / 300	66 mm	1 to 5 L
600 / 2 500	-	0,8 L



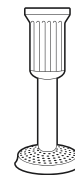
AC105



AC066



AC102



AC103

SENIOR

PROFESSIONAL SERIES

MONOBLOCK EQUIPMENT | 350 W | 20 to 40 L



*An ideal solution
for traditional
and collective catering.*



ADVANTAGES



- + Performance**
Special tools for a smooth mix.
- + Robustness**
Stainless steel foot.
- + 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.






Variable speed
 optional



300 mm



Senior MX 300

Knife	3 blades
Output	350 W
Total length	600 mm
Shaft length	300 mm
Weight/ Packaged	2,4 kg / 2,9 kg
Speed R.P.M.	9 500
Item code	MX007 / MX007.V

COMPLIANT WITH STANDARDS



Accessories and packs

SENIOR DETACHABLE EQUIPMENT | 350 W | 5 to 40 L

Accessories available separately.



Variable speed



1



2

300 mm



3

400 mm

ACCESSORIES

Item code	Description	Output
1 AC005	BM SENIOR	350 W
2 AC006	M300	-
3 AC016	M400	-
4 AC007	WHISK SENIOR	-
5 AC004	RICER TOOL SENIOR	-
6 AC055	STAINLESS STEEL CUTTER BOWL SENIOR	-

PACKS

Item code	Description	AC005	AC006
MF003	SENIOR COMBI 300	●	●
MX006	SENIOR DMX 300	●	●



**Extractable
whisks**

**Exclusive
product**

4



..... 205 mm

5



..... 420 mm

6



Speed R.P.M.

Capacity

2 800 / 9 500

-

2 800 / 9 500

20 to 40 L

2 800 / 9 500

20 to 40 L

300 / 900

5 to 20 L

100 / 600

10 to 15 kg

400 / 1 500

5 L



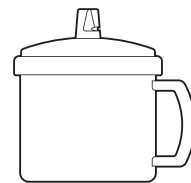
AC016



AC007



AC004



AC055

MASTER

PROFESSIONAL SERIES

MONOBLOCK EQUIPMENT | 600 W | 5 to 100 L



+ 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.

COMPLIANT WITH STANDARDS 



Variable speed
optional



410 mm



500 mm



Master MX 91-410

Knife	3 blades
Output	600 W
Total length	715 mm
Shaft length	410 mm
Weight/ Packaged	3,4 kg / 3,8 kg
Speed R.P.M.	10 500
Item code	MX005 / MX005.V



Master MX 91-500

Knife	3 blades
Output	600 W
Total length	800 mm
Shaft length	500 mm
Weight/ Packaged	3,6 kg / 4 kg
Speed R.P.M.	10 500
Item code	MX045 / MX045.V



410 mm


Variable speed
optional



Master MX 410

Knife	3 blades
Output	600 W
Total length	720 mm
Shaft length	410 mm
Weight/ Packaged	3,5 kg / 4,1 kg
Speed R.P.M.	10 500
Item code	MX004 / MX004.V



350 mm

NEW
2025
NEW


Variable speed
optional



Master MX 350

Knife	3 blades
Output	600 W
Total length	700
Shaft length	350
Weight/ Packaged	3,8 kg / 4,1 kg
Speed R.P.M.	10 500 / 3 000 to 10 500
Item code	MX350 / MX350.V

MASTER

PROFESSIONAL SERIES

MONOBLOCK / DETACHABLE EQUIPMENT
600 W | 5 to 100 L




Variable speed


Extractable
whisks

..... 245 mm



Whisk Master

Output	600 W
Total length	650 mm
Shaft length	245 mm
Weight/ Packaged	3,3 kg / 3,7 kg
Speed R.P.M.	300 to 900
Item code	FT001



NEW
2025
NEW



350 mm



Master DMX 350

Knife	3 blades
Output	600 W
Total length	700
Shaft length	350
Weight/ Packaged	4,5 kg
Speed R.P.M.	3 000 / 10 500
Item code	MX350.H

Accessories and packs

MASTER DETACHABLE EQUIPMENT | 600 W | 5 to 100 L

Accessories available separately.



ACCESSORIES

Item code	Description	Output
1 AC001	BM MASTER	600 W
2 AC350.H	M350	-
3 AC002.H	M410.H	-
4 AC500	M500	-
5 AC202	FM420	-
6 AC200	FM600	-
7 AC201	FM700	-
8 AC055	CUTTER BOWL	-
9 AC003	WHISK MASTER	-
10 AC070	BLENDER MASTER	-
11 AC004	RICER TOOL MASTER	-

PACKS

Item code	Description	AC001	AC002.H
MF002.H	MASTER COMBI 410.H	●	●
MF001.H	MASTER TRIO 410.H	●	●
MX120	MASTER DMX 410 BLENDER	●	
MX003.H	MASTER DMX 410.H	●	●



Extractable whisks

Exclusive product

8

A selection of knives (standard or serrated)



9



10



11



Speed R.P.M.

Capacity

3 000 / 10 500

-

3 000 / 10 500

20 to 100 L

3 000 / 10 500

20 to 100 L

3 000 / 10 500

20 to 100 L

100 / 600

20 to 200 L

100 / 600

20 to 200 L

100 / 600

20 to 200 L

400 / 1 500

5 L

300 / 900

5 to 20 L

3 000 / 10 500

5 to 40 L

100 / 600

10 to 30 kg



AC003



AC070



AC004



SMX

PROFESSIONAL SERIES

MONOBLOCK EQUIPMENT
600 / 850 W | 75 to 300 L



*Heavy-duty, designed
for communities.*

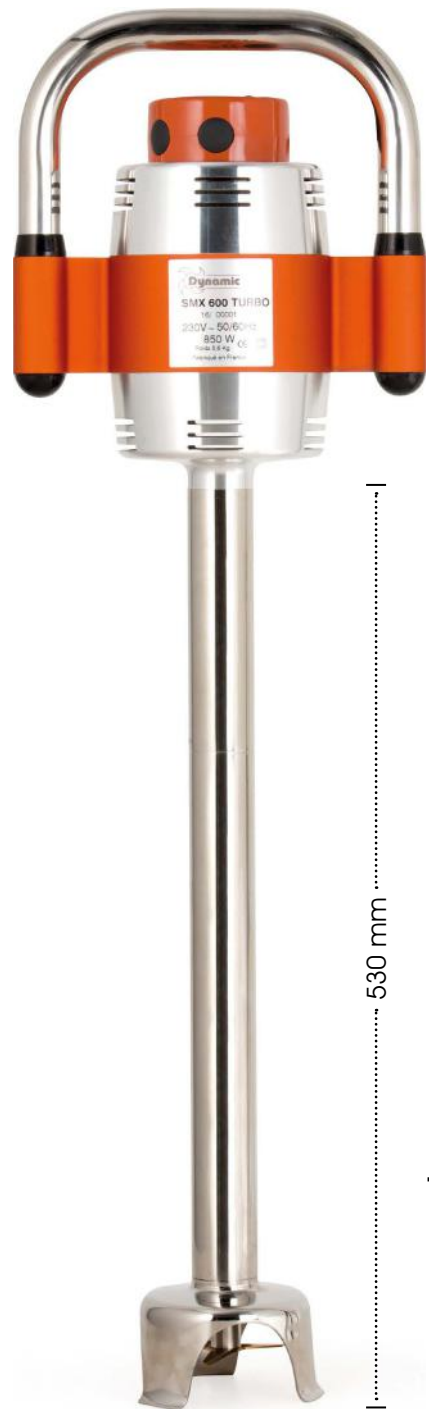


ADVANTAGES



- + Performance**
Special tools 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.

COMPLIANT
WITH STANDARDS



SMX 600 Turbo

Knife	3 blades
Output	850 W
Total length	800 mm
Shaft length	530 mm
Weight/ Packaged	6,1 kg / 7,7 kg
Speed R.P.M.	11 000
Item code	MX002T

NEW
2025
NEW



	SMX250ES	SMX350ES	SMX450ES	SMX550ES
Knife	3 blades	3 blades	3 blades	3 blades
Output	850 W	850 W	850 W	850 W
Total length	575 mm	626 mm	676 mm	728 mm
Shaft length	305 mm	356 mm	406 mm	458 mm
Speed R.P.M.	11 000	11 000	11 000	11 000
Weight/ Packaged	5,3 kg / 6,8 kg	5,5 kg / 7 kg	5,7 kg / 7,2 kg	5,9 kg / 7,4 kg
Item code	MX041ES	MX042ES	MX043ES	MX044ES

SMX

PROFESSIONAL SERIES

DETACHABLE EQUIPMENT | 1000 W | 75 to 300 L



SMX 700 Turbo

SMX 800 Turbo

SMX Blender Turbo

Knife	3 blades	3 blades	Hammer Star-shaped
Output	925 W	1 000 W	1 000 W
Total length	870 mm	960 mm	860 mm
Shaft length	600 mm	680 mm	580 mm
Weight/ Packaged	6,5 kg / 8 kg	6,7 kg / 8,2 kg	6,7 kg / 8,2 kg
Speed R.P.M.	11 000	11 000	11 000
Item code	MX040T	MX001T	MX125T

Accessories

Accessories available separately.



	BM SMX Turbo	Attachment 700 Turbo	Attachment 800 Turbo	Blender SMX Turbo
Output	1 000 W	-	-	-
Speed R.P.M.	-	11 000	11 000	11 000
Item code	AC052T	AC075T	AC076T	AC072T

COMPLIANT WITH STANDARDS



BRATT PAN

PROFESSIONAL SERIES

DETACHABLE EQUIPMENT
600 / 1000 W | 5 to 300 L



*Specifically designed
for low-profile,
high-capacity containers.*



ADVANTAGES



- + Performance**
Special tools for a smooth mix.
- + Robustness**
Stainless steel foot.
- + Usability**
Quick-access speed control. Prevent MSDs with our new line, perfect for communal settings and heavy use.
- + 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.



MASTER SERIES



M300 CC MASTER

Blender CC MASTER

M300 CC MASTER

Blender CC MASTER

Knife	3 blades	Hammer Star-shaped	3 blades	Hammer Star-shaped
Output	-	-	600 W	600 W
Total length	300 mm	300 mm	628 mm	628 mm
Shaft length	-	-	300 mm	300 mm
Weight/ Packaged	-	-	3,7 Kg / 4,2 Kg	4,0 Kg / 4,5 Kg
Appliance diameter	-	-	122 mm	122 mm
Speed R.P.M.	3 000 / 10 500	3 000 / 10 500	3 000 / 10 500	3 000 / 10 500
Item code	AC260.HC	AC265	MX160	MX165

SMX SERIES



M300 CC SMX TURBO

Blender CC SMX TURBO

SMX 300 CC

SMX 300 CC BLENDER

Knife	3 blades	Hammer Star-shaped	3 blades	Hammer Star-shaped
Output	-	-	1000 W	1000 W
Total length	170 mm	170 mm	609 mm	609 mm
Shaft length	-	-	300 mm	300 mm
Weight/ Packaged	-	-	5,9 kg / 7,4 kg	6,1 kg / 7,6 kg
Appliance diameter	-	-	236 mm	300 mm
Speed R.P.M.	11 000	11 000	11 000	11 000
Item code	AC250T	AC255T	MX150T	MX155T

EASYMIX

PROFESSIONAL SERIES

DETACHABLE EQUIPMENT | 600 W | 5 to 200 L



*Effortless mixing,
ultimate comfort!*

ADVANTAGES

- + Versatility**
Available in wall-mounted, mobile, or fixed versions.
- + Comfort and Ergonomics**
Reduces musculoskeletal disorders thanks to an assistance arm.
- + Hygiene**
Designed with certified food-grade materials.
- + Safety**
Includes an emergency and automatic stop.





MASTER SERIES

Available in February 2025.

WALL

TABLE

ROLLING



* Table not included



EASYMIX

Item Code	Description	Output	Series	Speed R.P.M.	Capacity
EMM003H	EASY MIX MASTER DMX 410.H	600 W	Wall	3 000 / 10 500	20 to 100 L
EMT003H	EASY MIX MASTER DMX 410.H	600 W	Table	3 000 / 10 500	20 to 100 L
EMT203	EASY MIX WHISK MASTER	600 W	Table	300 / 900	5 to 20 L
EMR003H	EASY MIX MASTER DMX 410.H	600 W	Rolling	3 000 / 10 500	20 to 100 L
EMR165	EASY MIX MASTER DMX 300 CC BLENDER	600 W	Rolling	3 000 / 10 500	5 to 40 L
EMR200	EASY MIX MASTER DMF 600	600 W	Rolling	100 / 600	20 to 200 L
EMR201	EASY MIX MASTER DMF 700	600 W	Rolling	100 / 600	20 to 200 L
EMR202	EASY MIX MASTER DMF 420	600 W	Rolling	100 / 600	20 to 200 L

* For additional accessories, please refer to pages 34 and 35 of the catalogue.

EASYMIX

PROFESSIONAL SERIES

DETACHABLE EQUIPMENT
925 / 1 000 W | 4 to 300 L

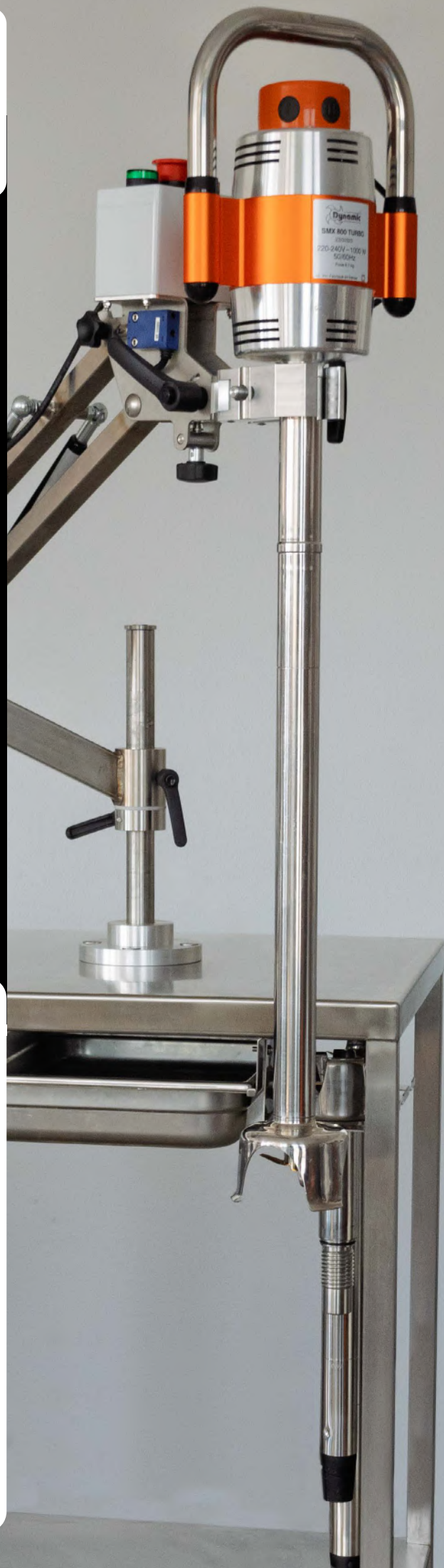


*Effortless mixing,
ultimate comfort!*



ADVANTAGES

- + Versatility**
Available in wall-mounted, mobile, or fixed versions.
- + Comfort and Ergonomics**
Reduces musculoskeletal disorders thanks to an assistance arm.
- + Hygiene**
Designed with certified food-grade materials.
- + Safety**
Includes an emergency and automatic stop.





SMX SERIES

Available in February 2025.

WALL

TABLE

ROLLING



EASYMIX

Item Code	Description	Output	Series	Speed R.P.M.	Capacity
EMM001	EASY MIX SMX 800 TURBO	1 000 W	Wall	11 000	75 to 300 L
EMM040	EASY MIX SMX 700 TURBO	925 W	Wall	11 000	75 to 300 L
EMM125	EASY MIX SMX BLENDER TURBO	1 000 W	Wall	11 000	75 to 300 L
EMM150	EASY MIX SMX 300 TURBO	1 000 W	Wall	11 000	4 to 100 L
EMM155	EASY MIX SMX 300 BLENDER TURBO	1 000 W	Wall	11 000	4 to 100 L
EMT001	EASY MIX SMX 800 TURBO	1 000 W	Table	11 000	75 to 300 L
EMT040	EASY MIX SMX 700 TURBO	925 W	Table	11 000	75 to 300 L
EMT125	EASY MIX SMX BLENDER TURBO	1 000 W	Table	11 000	75 to 300 L
EMR001	EASY MIX SMX 800 TURBO	1 000 W	Rolling	11 000	75 to 300 L
EMR040	EASY MIX SMX 700 TURBO	925 W	Rolling	11 000	75 to 300 L
EMR125	EASY MIX SMX BLENDER TURBO	1 000 W	Rolling	11 000	75 to 300 L
EMR150	EASY MIX SMX300 TURBO	1 000 W	Rolling	11 000	4 to 100 L

* For additional accessories, please refer to pages 38 and 39 of the catalogue.

Pictures are for illustrative purposes only.



Dynamic

SMX 800 TURBO

18/ 00002

230V ~ 50/60Hz

1000 W

Poids 6,1 Kg

fabriqué en France



Supports



Pan support brackets
(For your safety and your comfort.)

	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	400 mm	600 mm	800 mm	1 000 mm	1 200 mm	Width of the pot rim 55 mm*
Item code	SM001	SM002	SM003	SM004	SM005	SM006

* Maximum diameter of the pot

Wall mounting brackets

Servomix

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



Support Dynamix®
orange or black

Item code **SM030 / SM030N**



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.

Holding hook

For the Master and SMX ranges, included in the dismountable versions.

Item code **SM020**

RICER TOOL

PROFESSIONAL SERIES



ADVANTAGES



+ Robustness

Stainless steel foot.

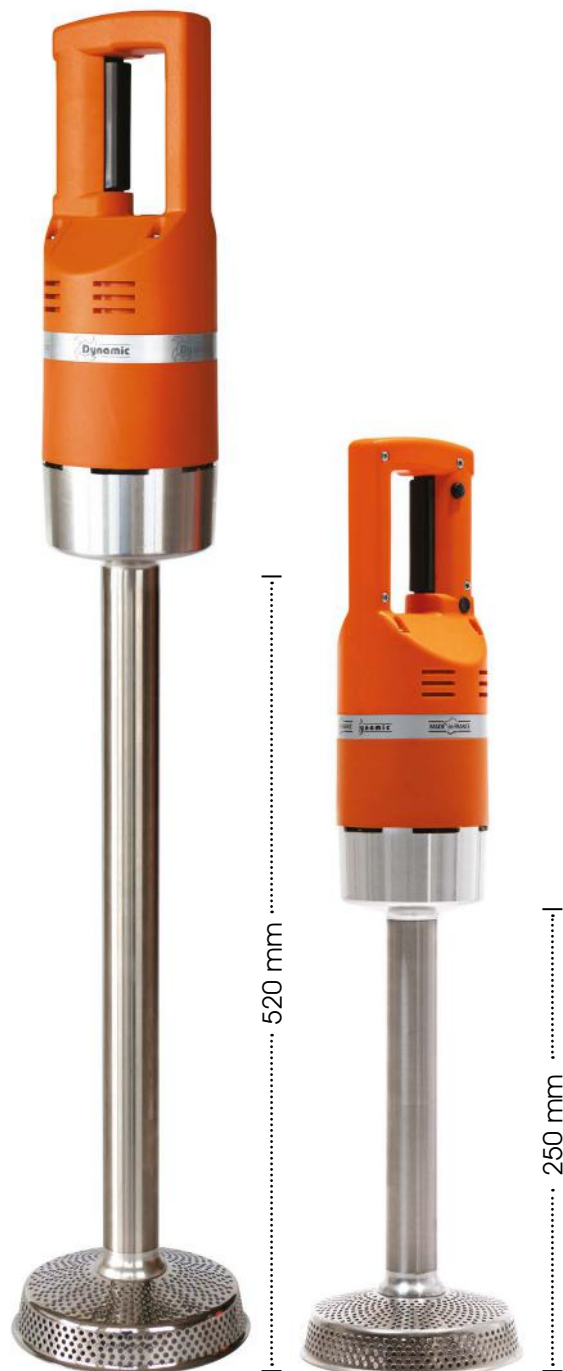
+ Hygiene

Tube and shaft 100% stainless steel for perfect hygiene.

+ Safety

Unlocking safety feature.

MONOBLOCK EQUIPMENT 20 to 100 kg



	PP520	PP300
Output	650 W	650 W
Total length	870 mm	600 mm
Weight / Pack.	4,9 kg / 5,9 kg	4,7 kg / 5,7 kg
Speed R.P.M.	500	500
Item code	PP001	PP003

DETACHABLE EQUIPMENT
20 to 100 kg



450 mm

PP520 plus

Output	650 W
Total length	870 mm
Weight / Pack.	4,9 kg / 5,9 kg
Speed R.P.M.	500
Item code	PP002

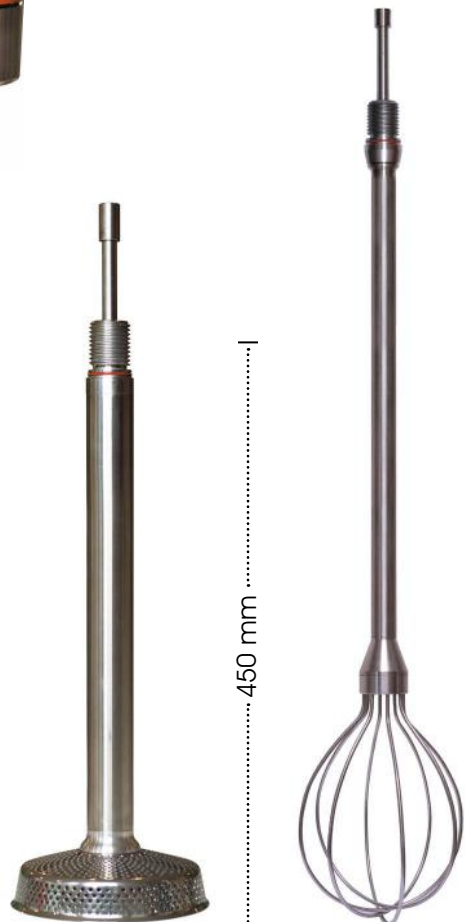
Accessories

Accessories available separately.



BM PP

Output	650 W
Item code	AC221



450 mm

690 mm



Ricer Tool PP

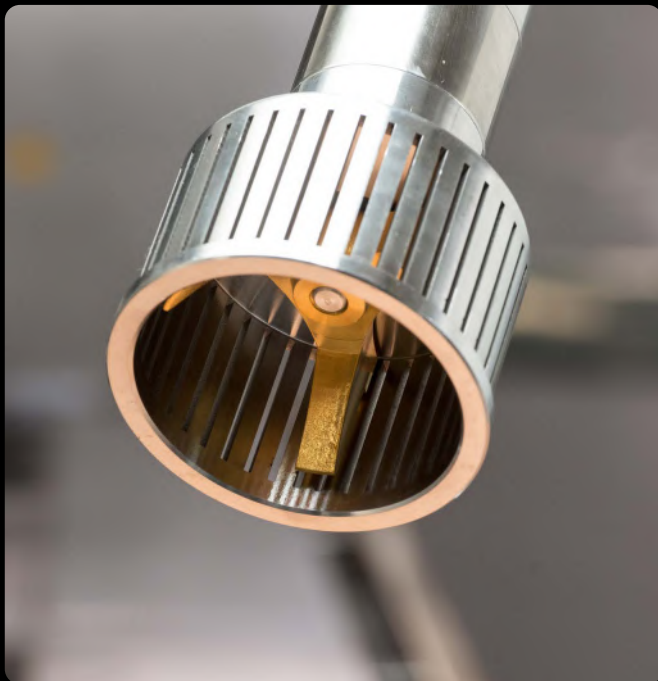
FM PP

Speed R.P.M.	150 / 500	150 / 500
Item code	AC220	AC208

GIGAMIX XS

PROFESSIONAL SERIES

TURBO LIQUIDIZER | 1,5 / 2,2 Kw
40 to 300 L



*Compact design,
large capacity!*



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.

COMPLIANT
WITH STANDARDS



CONTACT US
for more information



Footprint drawing



Speed R.P.M.
Voltage
Output
Item code

**Gigamix XS Blender
Three-phased**

2 800
400 V, three-phased + neutral, 50 Hz
1,5 Kw
TB120

**Gigamix XS Blender
Single-phased**

2 800
230 V, single-phased, 50 Hz
1,5 Kw
TB120.2

GIGAMIX

PROFESSIONNAL SERIES

TURBO LIQUIDIZER | 2,2 Kw | 40 to 300 L



For your very large preparations.

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.



Variable speed

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





CONTACT US
for more information

Footprint drawing



Standard Version

	Gigamix 460-500	Gigamix 460-500 V.V Variable speed included	Gigamix Blender	Gigamix Blender V.V Variable speed included
Mixer attachment only	570 mm	570 mm	570 mm	570 mm
Speed R.P.M.	4 000	2 800 / 4 000	4 000	2 800 / 4 000
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

Gigamix 460-210

Gigamix 460-210 V.V

Gigamix DMX

Gigamix DMX V.V

	Gigamix 460-210	Gigamix 460-210 V.V Variable speed included	Gigamix DMX	Gigamix DMX V.V Variable speed included
Mixer attachment only	570 mm	570 mm	570 mm	570 mm
Speed R.P.M.	4 000	2 800 / 4 000	4 000	2 800 / 4 000
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

* Other voltages on request

Accessories

Accessories available separately.



Item code	Description	Speed R.P.M.	Length	Diameter
1 TB014	Whisk Gigamix Variable speed compulsory	800 / 1 600	410 mm	170 mm
2 TB004	Blender Gigamix	2 800 / 4 000	93 mm	98 mm
3 TB012	Mixer tool Gigamix	2 800 / 4 000	133 mm	280 mm
4 TB013	Potato tool masher Variable speed compulsory	800 / 1 600	250 mm	165 mm
5 TB012.2	Gigamix bell for bratt pan	-	300 mm	-
6 TB015	Extension arm	-	-	-

Dynapump

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).



Gigamix gun
Optional

Item code

TB040



Dynapump Gigamix
Adaptable to the blender attachment only

Diameter

178 mm

Item code

TB030

Empty your pots in a few minutes !



Compatible with the blender attachment only.

COMBINED & VEGETABLE SLICERS

— PROFESSIONAL SERIES

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



*With a wide selection
of stainless steel discs.*



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).

COMPLIANT
WITH STANDARDS





Rated capacity : 5.4 liters

	Combined 2 Speeds	Combined Variable Speed	Combined VS
V.S. Speed R.P.M.	320 & 640	320 to 720	320 to 720
F.P. Speed R.P.M.	1 500 & 3 000	350 to 3 500	350 to 3 500
Functions	Pulse & Reverse*	Pulse & Reverse*	Pulse, Reverse*, Timer* & Countdown timer*
Output	1 100 W	1 100 W	1 100 W
Item code	CL312	CL322	CL350

* Food processor only.



	Vegetable slicer 1 Speed	Vegetable slicer 2 Speeds	Vegetable slicer VS Control panel	Vegetable slicer VS Screenn Digital display screen
Speed R.P.M.	320	320 and 640	320 to 720	320 to 720
Functions	-	-	Pulse	Pulse
Speed	-	-	5 levels	5 levels
Output	1 100 W	1 100 W	1 100 W	1 100 W
Item code	CL100	CL110	CL121	CL150

Accessories

Accessories available separately.



Slicing disc

Item code

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

Julienne disc

Item code

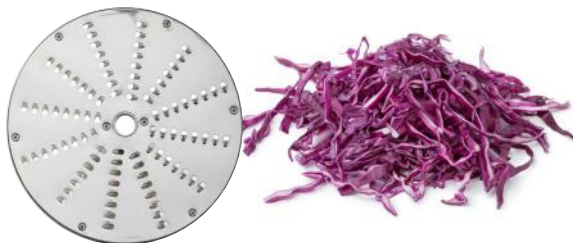
CL3032	3x2 mm
CL3042	4x2 mm
CL3044	4x4 mm
CL3055	5x5 mm
CL3052	5x2 mm
CL3088	8x8 mm
CL3010	10x10 mm



Grating disc

Item code

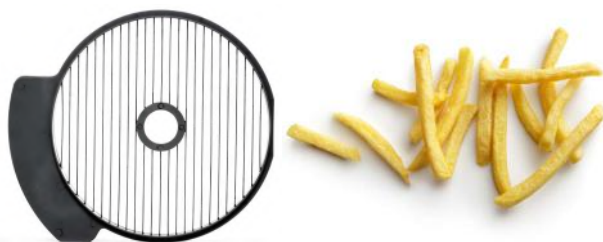
CL2002	2 mm
CL2003	3 mm
CL2005	5 mm
CL2009	9 mm



Dicing set

Item code

CL4008	8x8 mm
CL4010	10x10 mm



French fries set

Item code

CL5008	8x8 mm
--------	--------

Disc support

Adjustable unit table or wall disc support.

Item code

CL7000



Packs

Accessories available separately.

Complete Vegetable Slicer Cover, pusher handle, tray.

Item code

CL9000



Complete food processor kit Bowl, lid, smooth blade

Item code

CL9001



Collective Catering PACK

- + 4 slicing discs : 0,5 mm, 2,5 mm, 5 mm and 11 mm
- + 2 grating discs : 2 mm and 5 mm
- + 2 julienne discs : 4x4 mm and 10x10 mm

Item code

CL6003



Brasserie / Catering PACK

- + 3 slicing discs : 1,5 mm, 3 mm and 5 mm
- + 1 grating disc : 2 mm
- + 3 julienne discs : 4x4 mm, 8x8 mm and 10x10 mm

Item code

CL6002



Buffet PACK

- + 3 slicing discs : 1,5 mm, 3 mm and 5 mm
- + 1 grating disc : 2 mm

Item code

CL6001



Pizza PACK

- + 2 slicing discs : 2,5 mm and 4 mm
- + 1 grating disc : 5 mm

Item code

CL6000

TABLE TOP FOOD PROCESSOR
BLEND & MIX
— PROFESSIONAL SERIES

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



*Emulsify, mix,
and chop
in a few seconds.*



ADVANTAGES



+ Hygiene

All accessories are dishwasher safe.

+ Comfort

Silent motor : 50Db without vibrations.





Delivered with standard knife

	Food Processor 1 Speed	Food Processor 2 Speeds	Food Processor VS Control panel Convertible into a vegetable slicer	Food Processor VS Screen Digital display screen Convertible into a vegetable slicer
Speed R.P.M.	1 500	1 500 and 3 000	350 to 3 500	350 to 3 500
Functions	-	Pulse & Reverse	Pulse & Reverse	Pulse & Reverse, timer & countdown timer
Speed	-	-	10 levels	10 levels
Output	1 100 W	1 100 W	1 100 W	1 100 W
Item code	CL200	CL212	CL222	CL250



FUNCTION 2 IN 1

Ideal for soft diet preparations

Delivered with a standard blade and a micro-serrated blade

	Blend & Mix 2V	Blend & Mix VV Control panel	Blend & Mix VV Screen Digital display screen
Speed R.P.M.	1 500 and 3 000	350 to 3 500	350 to 3 500
Functions	Pulse & Reverse	Pulse & Reverse	Pulse & Reverse, timer & countdown timer
Speed	-	10 levels	10 levels
Output	1 100 W	1 100 W	1 100 W
Item code	CL412	CL422	CL450

Accessories



Standard blade

Item code **CL8001**



Serrated blade

Item code **CL8002**



Micro-serrated blade

Item code **CL8003**

DYNACUBE

PROFESSIONNAL SERIES

MANUAL VEGETABLE SLICER

30 to 50 kg/H



*N°1
manual
vegetable slicer
in the world.*

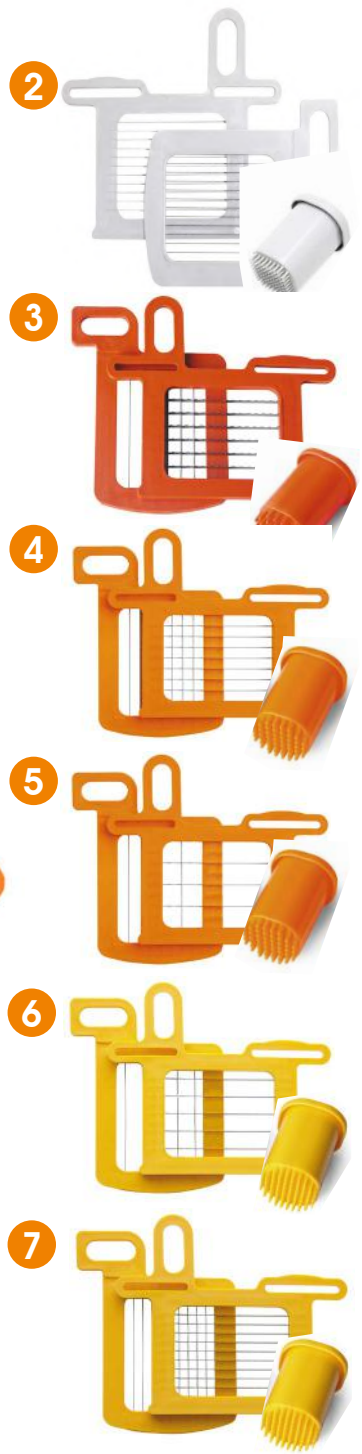


ADVANTAGES



- + Fast**
Quick installation.
- + Hygiene**
Easy to clean.
- + Comfort**
Easy transport and storage.
- + Versatility**
Specific tools to allow different cuts.
- + Safety**
No direct contact with the blade.





	1 + 2	1 + 3	1 + 4	1 + 5	1 + 6	1 + 7
	Dynacube	Dynacube	Dynacube	Dynacube	Dynacube	Dynacube
	+ grids 5,5x5,5 + pusher	+ grids 10x10 + pusher	+ grids 8,5x8,5 + pusher	+ grids 17x17 + pusher	+ grids 14x14 + pusher	+ grids 7x7 + pusher
Diameter	400 mm	400 mm	400 mm	400 mm	400 mm	400 mm
Total height	330 mm	330 mm	330 mm	330 mm	330 mm	330 mm
Weight / Packaged	3,1 / 4,4 kg	3,1 / 4,4 kg	3,1 / 4,4 kg	3,1 / 4,4 kg	3,1 / 4,4 kg	3,1 / 4,4 kg
Item code	CL007	CL006	CL003	CL009	CL008	CL005

	2	3	4	5	6	7
	Kit grids 5,5x5,5 + pusher	Kit grids 10x10 + pusher	Kit grids 8,5x8,5 + pusher	Kit grids 17x17 + pusher	Kit grids 14x14 + pusher	Kit grids 7x7 + pusher
Item code	AC065	AC062	AC061	AC064	AC063	AC060

SALAD SPINNERS

PROFESSIONAL SERIES

MANUAL & ELECTRIC | 5 to 20 L



*Indulge
in the originals!*

Registered models



ADVANTAGES



- + Comfort**
100% watertight to avoid water leakage.
- + Performance**
Intensive use.
- + Robustness**
Gear with a stainless steel pin incorporated.

COMPLIANT
WITH STANDARDS



630 mm



EM98 Electric

Diameter	430 mm
Total height	630 mm
Weight/ Packaged	8,3 kg / 10 kg
Output	200 W
Speed R.P.M.	500
Recommended for	3 to 5 lettuce heads
Item code	E003



With timeout
(running time 1 min)

Item code **E003.T**



Stabilising base (E20 & E20 SC)
Set of gears for both (E10 - E20)
Set of gears (E20 SC)

Item code

AC019
2815.1
2815.2



250 mm

E5SC Manual Sealed cover

Diameter	275 mm
Total height	250 mm
Weight/ Packaged	1,6 kg
Recommended for	1 to 2 lettuce heads
Item code	E007



320 mm

COMPLIANT WITH STANDARDS



E10 Manual*

Diameter	330 mm
Total height	320 mm
Weight/ Packaged	2,4 kg / 3 kg
Recommended for	2 to 3 lettuce heads
Item code	E001



410 mm

COMPLIANT WITH STANDARDS



E20 Manual*

Diameter	430 mm
Total height	410 mm
Weight/ Packaged	3,6 kg / 4,8 kg
Recommended for	3 to 5 lettuce heads
Item code	E002



410 mm

COMPLIANT WITH STANDARDS



E20 SC Manual* Sealed cover

Diameter	430 mm
Total height	410 mm
Weight/ Packaged	3,6 kg / 4,8 kg
Recommended for	3 to 5 lettuce heads
Item code	E004

VARIOUS

PROFESSIONAL SERIES

100 to 150 CITRUS FRUIT PER HOUR



Ideal for effortlessly juicing a large quantity of citrus fruits.

ADVANTAGES



Robustness

Quiet and very sturdy.

Usability

Easy and quick dismantling and re-assembling for easy cleaning.

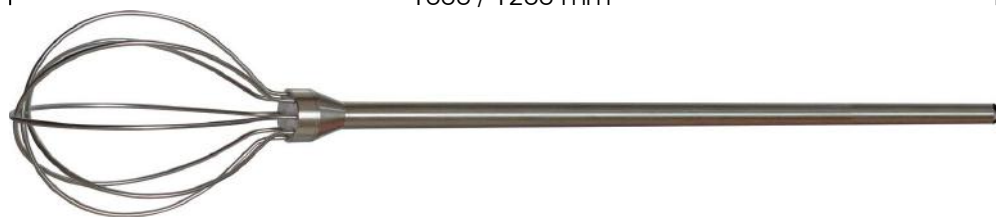


Delivered with 2 juicing cones

Dynajucer Lemons, oranges and grapefruit juicer.

Diameter	220 mm
Total height	330 mm
Output	200 W
Speed R.P.M.	1 500
Weight	3,7 kg
Item code	PA001

1000 / 1200 mm



FMA 90

Length	1 200 mm
Weight	1,1 kg
Capacity	20 to 200 L
Item code	AC210

FMA 91

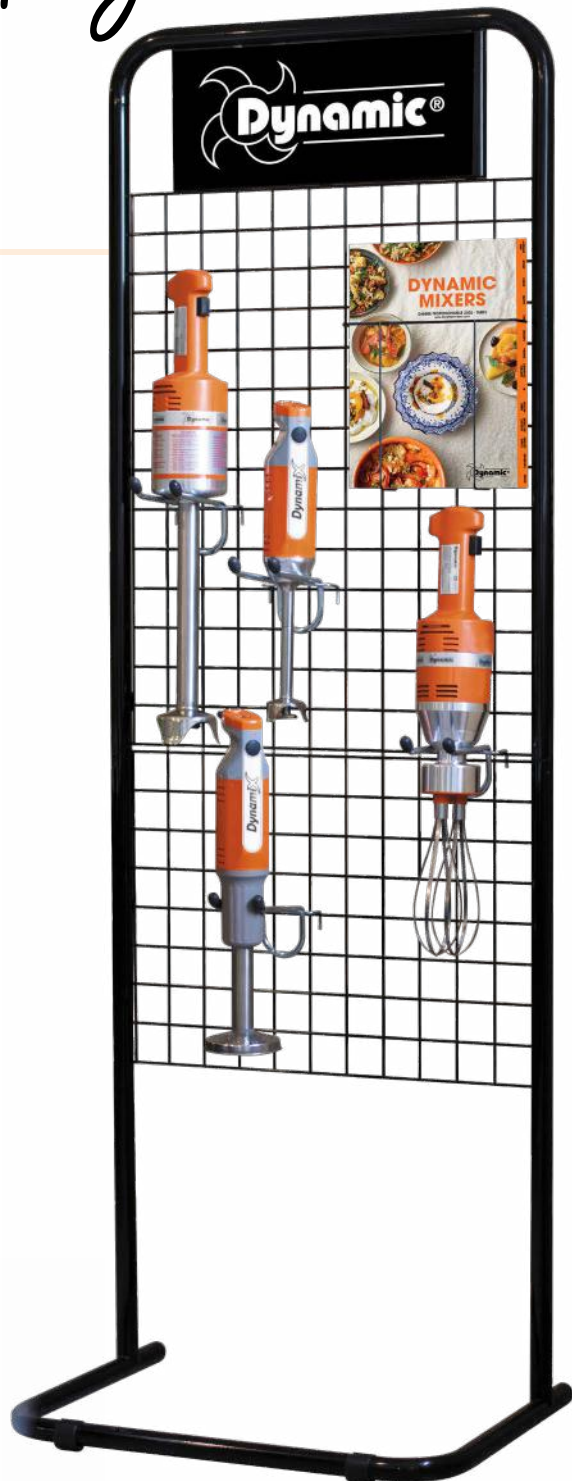
Length	1 000 mm
Weight	1,1 kg
Capacity	20 to 200 L
Item code	AC211

SALES SUPPORTS

Marketing

PLAY RACK

A practical and great way to visually display Dynamic products (Please contact us for more information).



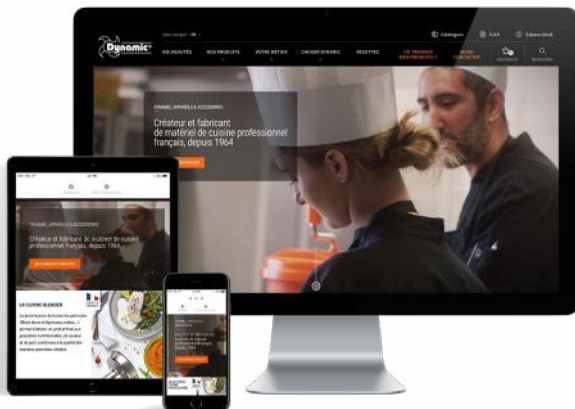
PACKAGING

The packaging is also part of Dynamic merchandising.

Packaging is a powerful method to recognize the brand and identify the products.

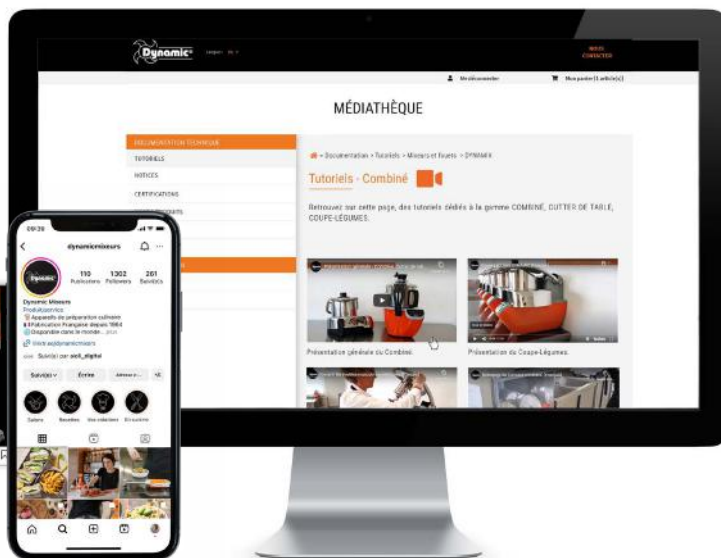
Website

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.

Follow us



Online store & Customer service

www.sav-dynamicmixers.com



By creating your Dynamic account, you will be able to :

- + Order the totality of our range (except Turbo liquidizer and Food processor / Electrical vegetal slicers) and our spare parts.
- + Access the media library and the professional space.
- + Watch tutorials.

General sales terms and conditions (Applicable to January 1st 2025)

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

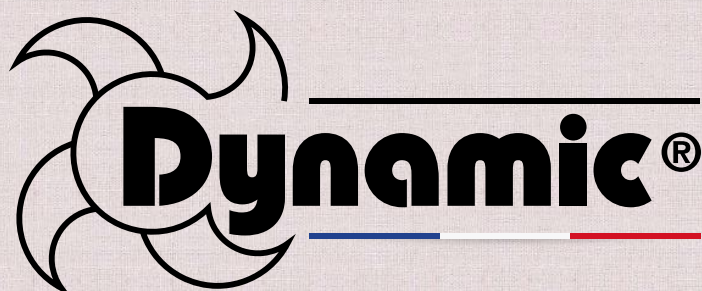
The drawings, models, plans and quotes, and more generally all types of document issued by the Company carry the exclusive copyright of the Company: they may not be communicated or performed without its written authorisation. They must be returned on request by the Company.

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 renouncement 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.



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