



- ▶ Professional mixer specialist for more than 40 years.
- ▶ World leader in over 80 countries.
- ▶ Products both robust and innovative, are entirely manufactured in France.
- ▶ Dynamic is the sole manufacturer to offer this product with a detachable shaft and accessories.

## Advantages Dynamic

- 1 - Stainless steel tube and bell, Titanium knife.
- 2 - Easily removed without any special tools.
- 3 - Sealing strengthened (attached double lip), specially coated lines with anti-oxidation (anodizing).
- 4 - Long engine life, turbine cooling
- 5 - Removable foot 1/4 turn.



## Mixer *DynamiX*

**A truly professional mixer for small preparations!**

Light and user friendly (990 gr.), quick and efficient (13.000 R.P.M.), equipped with a special 4-blade knife, robust (dual cooling turbine), easily detachable shaft, practical (flexible cable), graduated bowl 1 L.

**NEW 2009**

**Mixer *DynamiX*** Ref. MX050

**Accessory available sold separately :**

**Graduated bowl 1 L.** Ref. AC510

Total length	395 mm / 15.6"
Shaft length	160 mm / 7"
Diameter	70 mm / 2.9"
Actual weight	0,990 kg / 2,20 lbs
Output	120 to 200 Watts
Speed	0 to 13000 R.P.M.



A special 4-blade knife

Detachable shaft

1 to 4 L

Lightweight!  
only 990 grams.

Speed  
0 to 13.000 R.P.M.  
(loaded)



Our Mini line is light and easy to use. Standard or cordless, they are ideal for preparing small capacities of soups and sauces. With their small size they will offer freedom, power and versatility for the professionals at work. The MINI cordless are unique products within the market, they are supplied with charger and a long lasting battery.



01

IDEAL FOR  
PASTRY &  
CHOCOLATE



0.25 to 2,5 gallons

**MD 95 Non-detachable Standard blade**

Ref. MX010

**MD 95 E With Emulsifying blade**

Ref. MX008

Total length	445 mm / 17.5"
Mixer tool length	160 mm / 7"
Diameter	72 mm / 3"
Actual weight / shipping weight	1,2 kg / 2,6 lbs - 1,5 kg / 3,3 lbs
Output	180 W
Speed	9500 R.P.M.

**Option : variable speed control**

Ref. AC040

**Emulsifying blade only**

Ref. 9414



"L'Ecole du Grand Chocolat Valrhona is 20 years old and has become iconic in the world of professional training, specializing in the work of chocolate. Our technical work of Chocolate emulsifying requires efficient, reliable and robust tools. The Dynamic mixer, with its special blade offers us ease of use and perfect results in our specialist training programme."

Frédéric Bau - Head Chef - Designed manager of the "Grand Chocolat VALRHONA" school.



02



03

**02 MINI CORDLESS with emulsifying blade**

Ref. MX014



0.25 to 1,25 gallons

Battery pack and charger included

Total length	460 mm / 18.5"
Mixer tool length	160 mm / 7"
Diameter	72 mm / 3"
Actual weight / shipping weight	1,4 kg / 3,0 lbs - 3,0 kg / 6,6 lbs
Speed	7000 R.P.M.

**03 MINI WHISK cordless**

Ref. FT003

Total length	445 mm / 17.5"
Whisk length	185 mm / 8"
Diameter	72 mm / 3"
Actual weight / shipping weight	1,5 kg / 3,3 lbs - 3,0 kg / 6,6 lbs
Speed	700 R.P.M.

**04 PB Mini**

Ref. AC111

New technology Ni-Mh  
Autonomy 1hr.

**05 Charger C Mini**

Ref. AC110

Chargeur 115 V or 230 V  
Run time 2hrs.



05

04