



DYNAMIX



WWW.DYNAMICMIXERS.COM

MINI SERIES



CE

Mixer & whisks

Ricer/Foodmill



0.25 / 2 gal.

11 lbs



TECHNICAL DATA

OUTPUT MAX	220 W
SPEED	0 to 13,000 R.P.M.
VOLTAGE	115 or 230 V
TOTAL LENGTH	395 mm / 15.5"
SHAFT LENGTH	160 mm / 6.3"
DIAMETER	70 mm / 2.8"
ACTUAL WEIGHT - SHIPPING WEIGHT	0.990 kg / 2.20 lbs - 1.4 kg / 3 lbs
TOOLS	DETACHABLE

ADVANTAGES

- Lightweight, quick, efficient and powerful
- Detachable mixer tool that can be easily dismantled for easy cleaning
- Stainless steel mixer tube and guard
- Titanium-plated blade easy to remove
- Variable speed as standard
- Ergonomic
- Quiet
- Multifunction thanks to its interchangeable attachments (standard or emulsifying blades, beater or emulsifying discs, detachable whisks, ricer/foodmill attachment, cutter bowl, 1- or 3-litre-graduated bowl)



Standard motor block

Ref. AC515



518 rue Léo Baekeland - BP57 - 85290 Mortagne / Sèvre

Tèl : +33 (0)2 51 63 02 72 - Fax : +33 (0)2 51 63 02 73

E-mail : contact@dynamicmixers.com



Dynamic

DYNAMIX ACCESSORIES

CAPACITY	1 - 5 litres
SHAFT LENGTH	160 mm / 6.3"

AC 520: Attachment with emulsifying knife- 4 blades

AC 521: Attachment with standard knife- 2 blades

AC 522: Attachment with beater disc

AC 523: Attachment with emulsifying disc



Ref. AC520

Ref. AC521

Ref. AC522

Ref. AC523

CAPACITY	1 - 5 litres
SHAFT LENGTH	190 mm / 7.5"

AC 530: Watertight attachment with emulsifying knife - 4 blades

AC 531: Watertight attachment with standard knife - 2 blades

AC 532: Watertight attachment with beater disc

AC 533: Watertight attachment with emulsifying disc



Ref. AC530

Ref. AC531

Ref. AC532

Ref. AC533

CAPACITY	1 - 5 litres
WHISKS LENGTH	185 mm / 7.3"

Detachable whisks

Ref. AC516



CAPACITY	5 kg
SHAFT LENGTH	126 mm / 5"

Foodmill ricer

Ref. AC517



CAPACITY	0.8 litres
HEIGHT	200 mm / 7.9"
DIAMETER	170 mm / 6.7"

Cutter bowl

Ref. AC518



CAPACITY	1 litre
HEIGHT	255 mm / 10"

1-litre-graduated bowl + cover

Ref. AC510



CAPACITY	3 litres
HEIGHT	180 mm / 7.1"
DIAMETER	150 mm / 5.9"

Stainless steel bowl 3l.

Ref. AC513



MAINTENANCE

Clean the accessories by passing them under the faucet.

To clean the mixer tools, put the tube with the blade protector in clear water and start the machine for 3 seconds or more to clean the inside of the blade protector.

Wash the motor block with a sponge or with a slightly damp cloth.

Never clean this machine with water jet spray.

USE

Mixer: Indispensable for the preparation of soups, salad dressings, gravies, sauces, mayonnaise, refried beans and many other applications.

Whisks: For easy preparation of batters, creams, mousseline sauces and whipped egg whites.

Foodmill/ricer: Ideal for making purees, smooth vegetable creams, compotes, etc.

Cutter: Allows you to grind, mix, chop vegetables, garlic, onions, herbs, parsley, nuts, minced meat, Parmesan and making short crust pastry or bread dough.

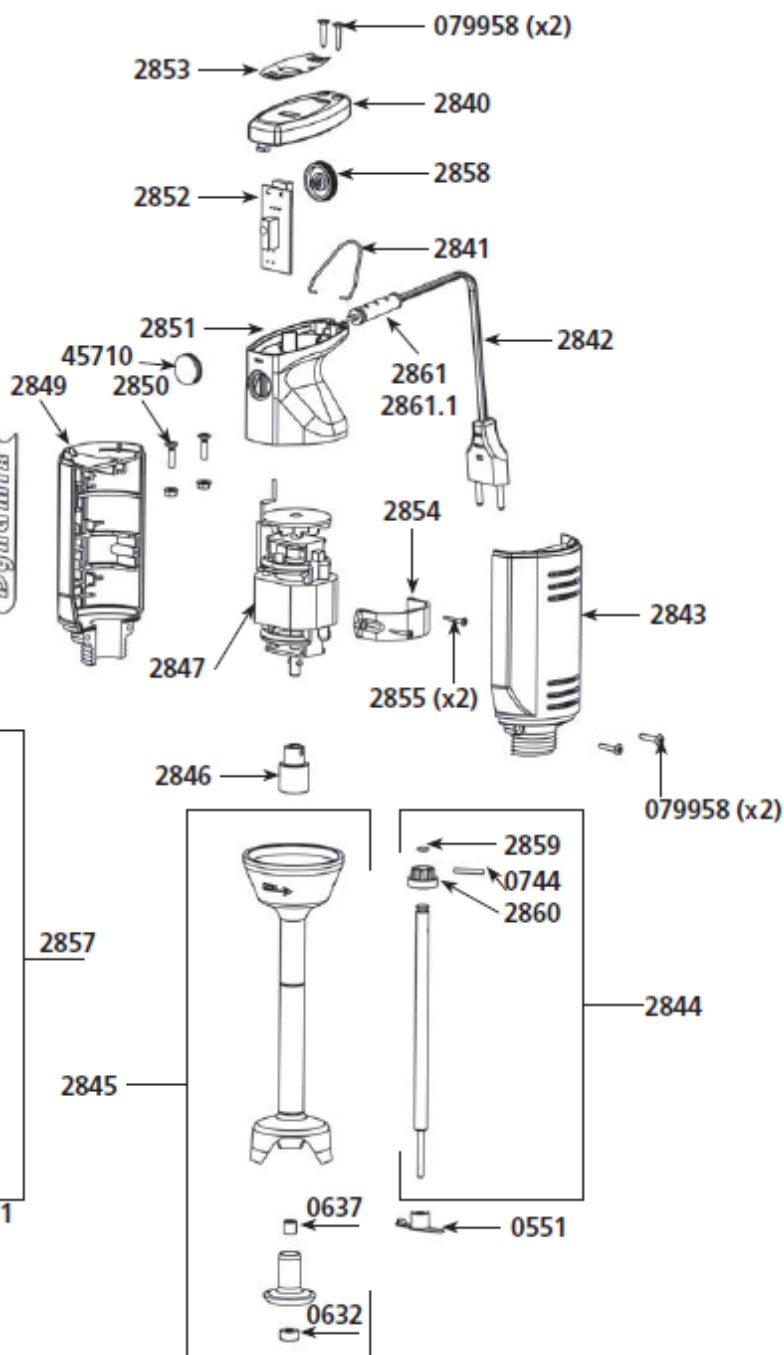
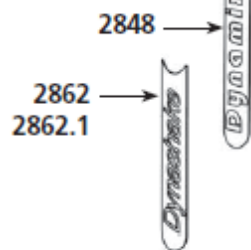
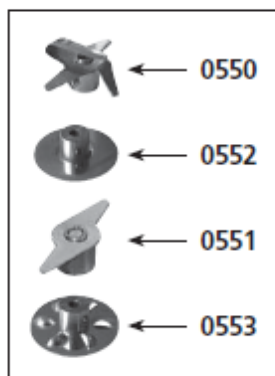


TECHNICAL SHEET

DYNAMIX - DYNASHAKE MIXER

Parts list	Code
Emulsifying blade	0550
Standard blade with screws	0551
Batter blade with screws	0552
Smoothie emulsifying blade with screws	0553
Double lip waterproof seal	0632
Self-lubricating ring	0637
Pins 3 x 20	0744
Cover or handle screws (2)	079958
Cover	2840
Hook	2841
Power cord 230V	2842
Power cord 115V	2842.1
Right handle	2843
Shaft and bearing (Dynashake)	2844
Dynamix foot assembly + ring + seal	2845
Coupling	2846
Motor 230V	2847
Motor 115V	2847.1
Dynamix label	2848
Left handle	2849
Screws + washer + handle nuts (2)	2850
Hood	2851
Circuit board 230V	2852
Circuit board 115V	2852.1
ID label (230V)	2853

Parts list	Code
ID label (115V)	2853.1
Motor belt	2854
Screws for motor belt (2)	2855
Dynashake foot assembly + ring + seal	2856
Shaft and bearing (Dynashake)	2857
Variator knob	2858
Driving shaft joint	2859
Coupling hub	2860
Strain relief 230V	2861
Strain relief 115V	2861.1
Dynashake label 230V	2862
Dynashake label 115V	2862.1
Handle cap protectors	45710
Complete foot (see machine catalogue)	-



Parts list

Potato ricer assembly

Code

Handle screws (4)	2870
O. ring (x4)	2871
Ricer inferior carter	1179
Equipped upper shaft	2872
Secured washer	1181
Interior geared crown	2873
Equipped output shaft	2874
Equipped spacer for potato ricer	2875
Nut holder + nut	2876
Potato grid	089940
Grid holder	1195
Potato blade	08995
Compression washer	1196
O. ring	0650

Parts list

Dynamix whisks

Code

Lower motor whisk housing	2890
Equipped output axle w/ 2 gears+pins	2891
Holder assembly w/ 3 self-lubricating rings	2892
Whisk tool (2)	2893
Reduction gear assembly (without whisk)	2894
Equipped upper shaft	4020
Equipped plate with rings	4021
Holder assembly screws	4022
Middle gear & axle	9420

Potato ricer assembling



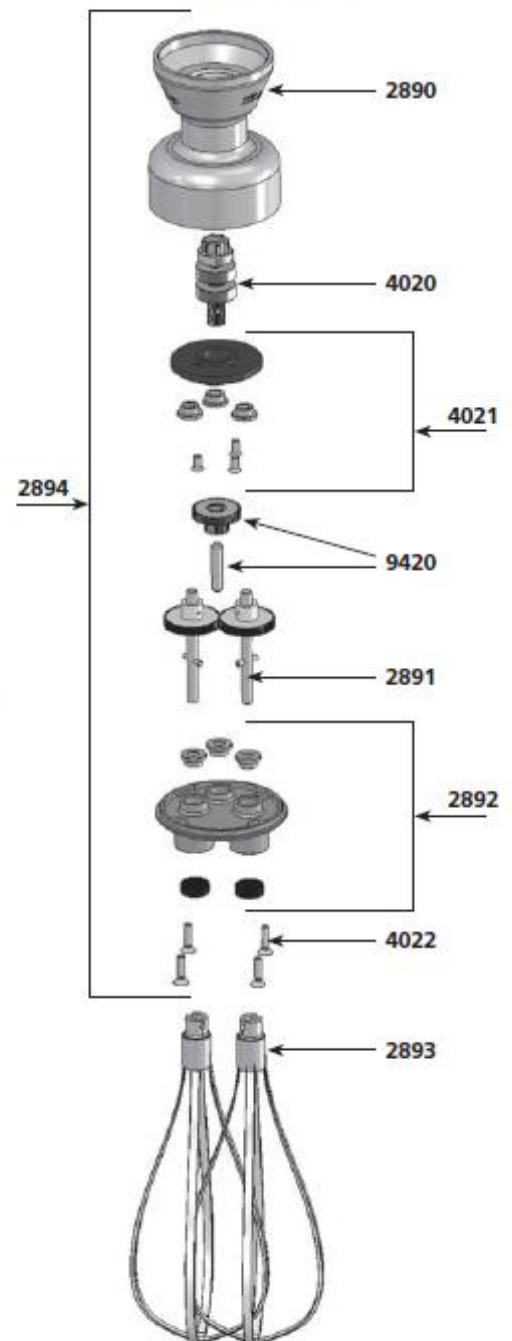
Ricer grid assembling



Whisk tool dismantling



Dynamix whisks



DYNAMIX accessories

Parts list

Code

Dynamix cutter

Equipped cover	2880
Blade	2881
Bowl	2882
Base	1178

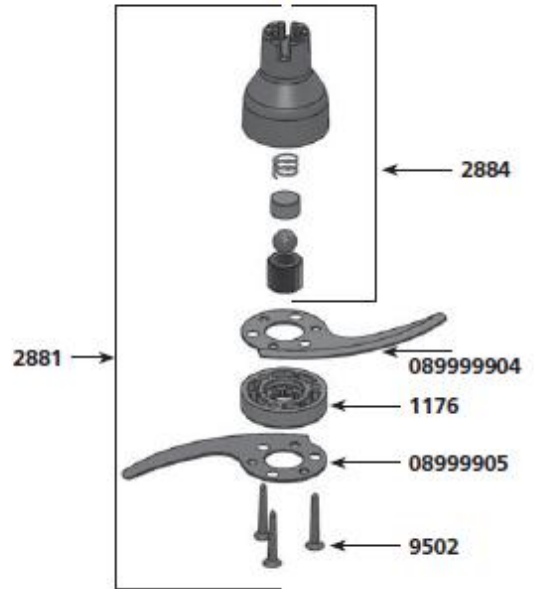
Equipped lid 2880

Equipped upper shaft	2885
Handle screws (4)	2886
Reduction plate + ring	2887
Lid + reduction gear	2888
O. ring (x4)	2871
O. ring	0658

Blade 2881

Equipped cone	2884
A blade	08999904
Blade holder	1176
B blade	08999905
Set of screws (x3)	9502

Blade



Dynamix cutter



Equipped lid

