

PROFESSIONAL SERIES

MASTER & SMX SPECIAL BRATT PANS



Especially designed for mixing in low height container with large capacity.



THE ORIGINAL !
www.dynamicmixers.com



Professional series

MASTER



40 to 100L.

Act against musculoskeletal disorders and bring working comfort thanks to our special 30 cm "bratt pans" Master & SMX ranges !

Attentive to the Chef new ways of working and committed to answering their needs, DYNAMIC offers a range perfectly adapted to bratt pans.



Designation	MASTER DMX 300 CC	MASTER DMX 300 CC Blender
Reference	MX160	MX165
Output	600 W	600 W
Total length	628 mm	628 mm
Weight / Packaged	3,7 Kg / 4,2 Kg	4,0 Kg / 4,5 Kg
Speed rpm	3 000 to 10 500	3 000 to 10 500



Professional series

SMX

75 to 300L.



NEW
PRODUCT



Designation	SMX 300 CC	SMX 300 CC Blender
Reference	MX150T	MX155T
Output	1 000 W	1 000 W
Total length	609 mm	609 mm
Weight / Packaged	5,9 Kg / 7,4 Kg	6,1 Kg / 7,6 Kg
Speed rpm	11 000	11 000



PROFESSIONAL SERIES

MASTER & SMX SPECIAL BRATT PANS

Their shorter mixer and blender feet and compact design offer a better handling and working comfort.



ADVANTAGES

- **Performance** : Special tools for a smooth mix (homogenizer blender)
- **Robustness** : Stainless steel attachments.
- **Usability** : Variable speed easily reachable. Say stop to musculoskeletal disorders.
- **Hygiene** : 100% detachable foot without any special tool – Clean-up system. Both tube and bell in stainless steel for easy cleaning comply with the HACCP requirements.
- **Comfort** : Easy use thanks to their suitable dimensions.
- **Safety** : Unlocking safety feature.
- **Output** : New motorization for a better output.



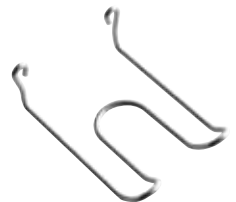
Foot and bell 100% dismountable

MASTER Range



Wall support included

SMX Range



DYNAMIC, a made-in-FRANCE leader in commercial mixers.

Founded in 1964, DYNAMIC is a subsidiary of Nadia Group, based in Cholet area. Specialist and pioneer in high-end mixers designed for Chef work, this SMB from Vendée (North-West of France) built a solid international reputation very quickly. To keep ahead of its competitors, DYNAMIC always innovates and diversifies its range of kitchen equipment.



DYNAMIC FRANCE

518 rue Léo Baekeland - BP57 - 85290 Mortagne / Sèvre - FRANCE
Tel. 02 51 63 02 72 - Fax. 02 51 63 02 73
e-mail : export@dynamicmixers.com - www.dynamicmixers.com

