



TECHNICAL DATA		
OUTPUT MAX	250 W	
SPEED	3000 to 13000 R.P.M.	
VOLTAGE	110 - 120 V or 220 - 240 V	
TOTAL LENGTH	425 mm	
SHAFT LENGTH	190 mm	
DIAMETER	66 mm	
ACTUAL WEIGHT	1 kg	

DESCRIPTION

- · Lightweight, quick, efficient and powerful.
- Detachable mixer tool that can be easily dismantled for easy cleaning.
- Stainless steel mixer tube and guard for perfect hygiene.
- 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 disks, detachable whisks, ricer/foodmill attachment, cutter bowl, 1- or 3-litre-graduated bowl).



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

Blender tool: It allows to crush, mix and smooth excellent soups, sauces, fruit creams directly in the pots. In just 3 minutes you get a smooth and perfect texture.

Whisks: To prepare batters, creams and mousselines easily.

Ricer tool: Perfect to realize purees or smooth vegetable creams, compotes...

Cutter: It allows to crush, mix, chop vegetables, garlic, onions, herbs, parsley, nuts, almonds, meats, Parmesan, etc.

Capacity: 1 to 8 Liters

MAINTENANCE _____

Detachable accessories for easy cleaning. Clean the accessories by passing them under the faucet.

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

Never clean this machine with water jet spray or in the dishwasher.

Use the Dynamix support (Ref SM030) to store your device.





ACCESSORIES



CAPACITY	1 to 8 Liters
SHAFT LENGTH	160 mm
SPEED R.P.M.	3 000 / 13 000

CAPACITY	1 to 8 Liters
SHAFT LENGTH	190 mm
SPEED R.P.M.	3 000 / 13 000

CAPACITY	1 to 4 Liters
SHAFT LENGTH AC560	160 mm
SHAFT LENGTH AC535	160 mm
SHAFT LENGTH AC534	190 mm
SPEED R.P.M.	3 000 / 13 000

CAPACITY	1 to 4 Liters
WHISKS LENGTH	185 mm
SPEED R.P.M.	600 / 2 500

CAPACITY	1 to 5 kg
CATACITI	1 to 5 kg
SHAFT LENGTH	126 mm
SPEED R.P.M.	70 / 300

CAPACITY	0,8 Liter
HEIGHT	200 mm
SPEED R.P.M.	600 / 2 500

STANDARD MOTOR BLOCK



Ref.: AC514



Emulsifying knife - 4 blades Ref.: AC520



Standard knife - 2 blades Ref.: AC521



Beater disk Ref.: AC522



Emulsifying disk Ref.: AC523



Emulsifying knife - 4 blades Ref.: AC530



Standard knife - 2 blades Ref.: AC531



Beater disk Ref.: AC532



Emulsifying disk Ref.: AC533



Ref.: AC560



Ref. : AC535



Ref.: AC534

Extractable whisks





Ref. : AC517

Ref. : AC516



Ref.: AC518

