



DYNAMIX SERIES

DMX 160

Ref : MX050



DISKS BLADES



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).

ACCESSORIES



USE

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 4 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



TECHNICAL DATA

OUTPUT MAX	220 W
SPEED	3000 to 13000 R.P.M.
VOLTAGE	110 - 120 V or 220 - 240 V
TOTAL LENGTH	395 mm
SHAFT LENGTH	160 mm
DIAMETER	55 mm
ACTUAL WEIGHT	1 kg

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