



The original!



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**Dynamic**  
The original!

**Inventor of the commercial stick blender in 1964.**

First manufactured in Monaco over 50 years ago the first Dynamic MX30 provided a simple solution to mixing requirements in the commercial kitchen. Demand for this commercial hand mixer increased rapidly with kitchens across France and Europe taking advantage of this new and convenient method of mixing.

Due to demand, within a few years Dynamic relocated to nearby France where to this day Dynamic continue to manufacture the largest and most diverse range of quality hand held mixers in the world.

**Don't settle for an inferior copy, buy the original and best... Dynamic.**

Besides being the original inventor, Dynamic continues to manufacture hand made mixers of the highest quality due to its long standing in-house manufacturing processes.

All components from the motor, stainless steel shafts, blades and electronic components are manufactured by Dynamic in house. This gives Dynamic the ability to totally control quality and design without being dependant on external suppliers.

After 50 years each mixer is still carefully hand made and then tested before being shipped to all parts of the world.

All Dynamic mixers are supplied with a two year parts and labour warranty.

Now imported and distributed nationally by FSM P/L and backed up with office/showroom/warehouse facilities Australia-wide.



# Easy Sanitary Safe Design

Dynamic mixers are designed to be the most Sanitary safe mixers available.

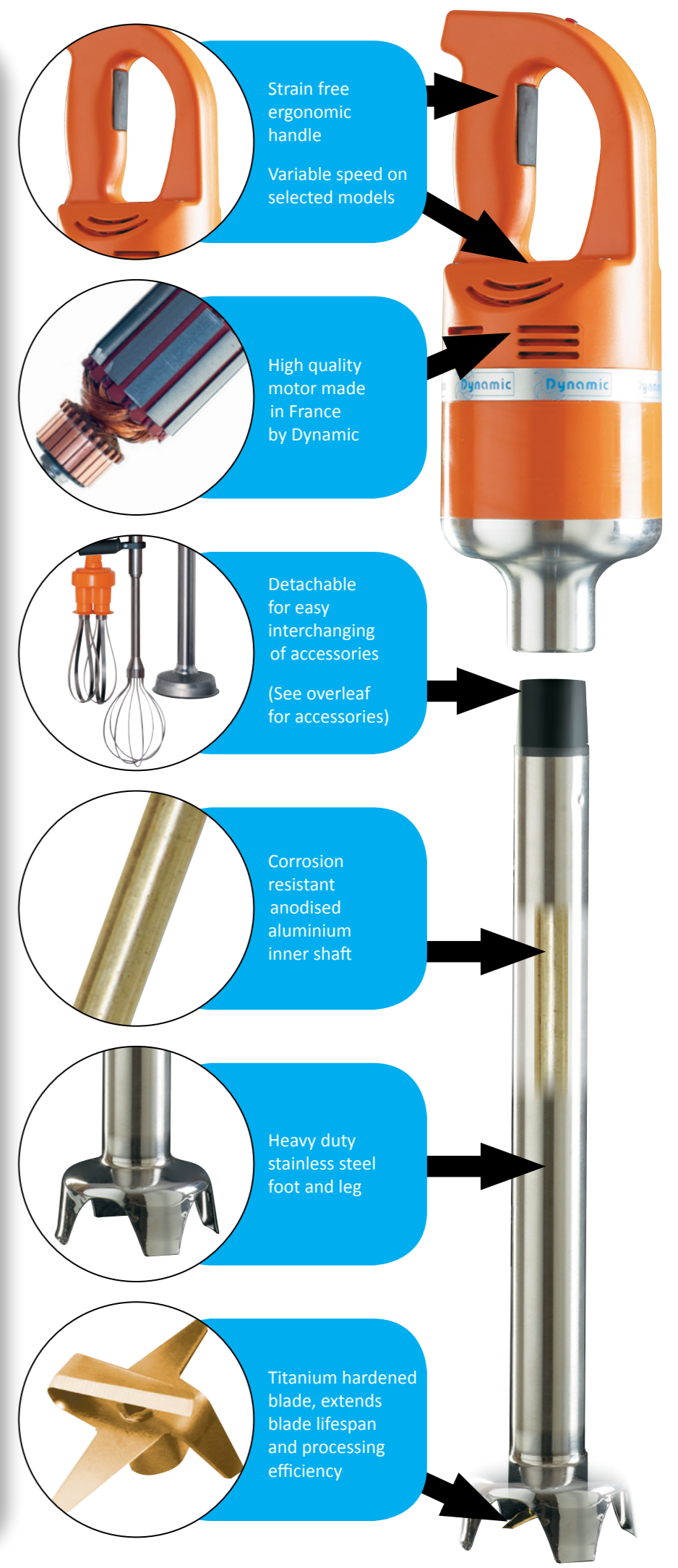
Simple dismantling of the mixer in 3 easy steps allows the highest level of hygiene to be maintained at all times.

All components can easily be checked and cleaned if necessary.

Of particular importance is the ability to inspect and clean the complete mixer shaft from the blade all the way up to the motor block.



Easy, sanitary safe design allows for complete mixer leg inspection and cleaning.\*



\* Easy sanitary safe design available on selected models

## Selecting the Correct Mixer

Selecting the correct hand mixer is important to ensure performance and reliability over the life of the mixer. The following 3 questions are the most simple and effective way to determine the correct mixer.

1. What is being mixed?

A stick blender is designed to process in liquid, soups, sauces, purees, etc. A stick blender is a perfect solution for mixing liquid products with a maximum thickness of a mayonaisse or tomato sauce.

2. What Capacity is being mixed?

Each Dynamic mixer is rated to mix a specified volume of product. Based on this requirement, the mixer should be matched to this capacity. For example; the Senior Series is rated to mix between 20 - 40 litres, twenty litres for thicker products and up to forty litres for thinner products.

3. How many times a day will the mixer be used?

Mixer ratings are based on approximately 5 uses per day. Should the mixer be used more than this then upgrading to the next series of mixers is recommended.

**2 YEAR PARTS & LABOUR WARRANTY ON ALL MIXERS**

MODEL	CODE	VARIABLE SPEED	DETACHABLE	WEIGHT	POWER*
<b>Dynamix 1 - 4 litres</b>					
Dynamix 160	MX050	✓	✓	1kg	220W
Dynamix 190	MX090	✓	✓	1.2kg	250W
<b>Junior Series 5 - 25 litres</b>					
Junior Plus	MX021V	✓	✓	1.9kg	270W
Junior Plus XL	MX024V	✓	✓	2.1kg	270W
<b>Senior Series 30 - 40 litres</b>					
PHSDH 250 XL	MX016	✓	✓	3.9kg	350W
<b>Master Series 40 - 100 litres</b>					
MDH 2000 Plus	MX003	✓	✓	3.7kg	500W
MDH 2000 Plus XL	MX003-500	✓	✓	3.9kg	500W
<b>SMX Series 75 - 300 litres</b>					
SMX 600 E	MX002	✓	✓	6.1kg	850W
SMX 700 E	MX040	✓	✓	6.5kg	925W
SMX 800 E	MX001	✓	✓	6.7kg	1000W
<b>Ricer/Foodmill 20 - 100 kg</b>					
PP37	PP001	✗	✗	4.9kg	650W
PP37 Plus	PP002	✗	✓	5.3kg	650W

## SMX


## Master

## Senior

## Junior


## Dynamix

**AC072 Emulsifier/ Blender**




430mm

**AC003 Whisk**




245mm

**AC070 Emulsifier/ Blender**

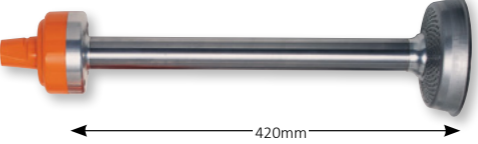


410mm

**AC055 Cutter Bowl**




**AC004 Ricer/Masher**




420mm

**AC202, AC200, AC201 Beater Whisk**




420mm AC202  
600mm AC200  
700mm AC201

**AC005 Cutter Bowl**




**AC004 Ricer/Masher**




420mm

**AC007 Whisk**




205mm

**AC104 Cutter Bowl**




**AC103 Ricer/Masher**




200mm

**AC102 Whisk**




185mm

**AC066 Emulsifier/Blender**




225mm

**AC518 Cutter Bowl**




**AC517 Ricer/Masher**




126mm

**AC516 Whisk**



185mm

**AC560 Emulsifier/Blender**



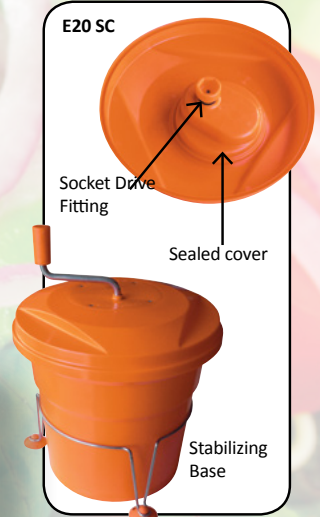
160mm

\* Peak power output

# Salad Spinners from the inventor

Invented by Dynamic and manufactured in France.


The E20 SC (sealed cover) model salad spinner is designed with a sealed lid. Unlike all other hand operated salad spinners the SC can be fully submerged in water to be washed and cleaned and is HACCP approved. The E20 SC also features a socket drive fitting to the spinner basket minimising wear to the gears.



**E10**  
**10 Litre**  
2 or 3  
lettuce  
heads



**E20SC**  
**20 Litre**  
3 or 5  
lettuce  
heads



**EM98**  
**20 Litre**  
**Electric**  
3 or 5  
lettuce  
heads



**Stabilizing**  
**Base**  
Suits E20SC  
& EM98



**E20 SC**  
Socket Drive  
Fitting  
Sealed cover  
Stabilizing  
Base




## Gigamix

**Super Mixing  
Capacity  
100-300 litres**



**Call for a fact sheet on Gigamix or visit  
our website [www.fsm-pl.com.au](http://www.fsm-pl.com.au)**

ALL DYNAMIC PRODUCTS ARE IMPORTED AND DISTRIBUTED EXCLUSIVELY BY:

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