



Dynamic®

MASTER SERIES

MX 91-410

Ref: MX005.V



DESCRIPTION

- Powerful, sturdy.
- Easy to use.
- Non detachable mixer tool : ensures durability of the mixer.
- Safety button.
- Switch.
- Double insulation.
- Stainless steel mixer tube and guard for easy cleaning and perfect hygiene.
- Titanium-plated blade easy to remove.
- Variable speed optional.

USE

It allows to mix, directly in the pots, many applications including : fish soups, panades (thick soup reduced to puree), salad dressings, pancakes paste, gravies, sauces, mayonnaise, puree of vegetables lightly pulverized, porridge, raw carrots puree, fruits cream ...

Capacity : 40 to 100 Liters



TECHNICAL DATA

OUTPUT MAX	600 W
SPEED	10500 R.P.M.
VOLTAGE	110 - 120 V or 220 - 240 V
TOTAL LENGTH	715 mm
SHAFT LENGTH	410 mm
DIAMETER	110 mm
ACTUAL WEIGHT	3,4 kg

MAINTENANCE

Clean the outside of the tube and the blade protector by passing it under the faucet.

Beware of splashing that could penetrate through the engine's ventilation slots and damage it.

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 a water jet spray or in the dishwasher.