Dynamic®

PROFESSIONAL SERIES
2024




dynamicmixers.com

# Dynamic celebrates **60 YEARS** of excellence !

## 1964

Establishment of the mechanical engineering company known as DYNAMIC in Monaco.
Manufacturing and marketing of juicers.

## 1966

Relocation of the company to Vence (06). DYNAMIC gradually specializes in blending and invents the professional mixers.

## 1974

Beginning of the marketing in Europe, starting with the United Kingdom, …

## 1982

DYNAMIC joins the Cholet-based NADIA GROUP.

## 1992

Invention of the high-capacity 20L salad spinner.

## 1995

Introduction of the "little sister" - launching of the 10L model.

## 2000

Establishment of the Canadian subsidiary responsible for the North American market (USA, CANADA). Marketing of the DYNACUBE, the number one manual cutter worldwide.

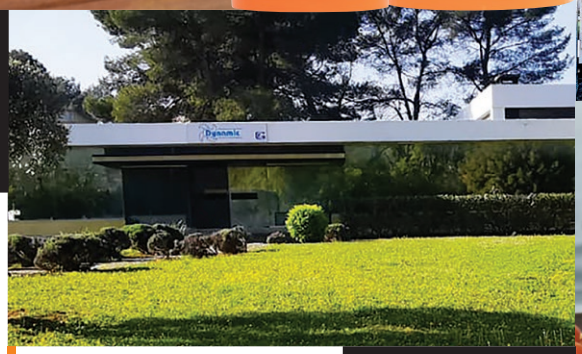
## 2001

Administrative management and a part of the production is transferred from Vence (06) to Mortagne-sur-Sèvre (85).

## 2002

Opening of a second subsidiary in Germany.







DYNAMIC marks its 60th anniversary by celebrating six decades of commitment to excellence. Today, more than half a century after its establishment, DYNAMIC stands as one of the world's most recognized and respected brands among professional chefs. Established through its subsidiaries in Germany and Canada since the early 2000s, and present in over 120 countries, DYNAMIC has gained global acclaim for the durability of its products and its unique MADE IN FRANCE expertise.

**Our strength :** A human-sized company, artisanal expertise built upon experienced men and women, and a constant pursuit of innovation.
**Our goal :** to provide robust, high-performing, and innovative equipment to meet chefs and cooks' high expectations in their professional environment.

60 years by your side to share our values and our commitment to excellence. The story is far from over; we will continue to nurture this shared spirit of determination to build a strong future together. We want to express our heartfelt gratitude for your presence by our side for the past 60 years!

## 2015

Introduction
of the homogenizing
blender tool to the market.

## 2019

Launch of table top food processors
& vegetable slicers range.




## 2009

Launch of the TURBO LIQUIDIZER
range for high quantity
preparations.

## 2016

Launch of the DYNAMIX
NOMAD, the only wireless
professional mixer.

## 2020

The 5L salad spinner completes
the manual salad spinner product range.

## 2021

Closure of the Vence (06) site.
All production is now located
in Mortagne-sur-Sèvre (85).

# NEW

*The Dynamix® is getting a makeover* **IN 2024,**
*in celebration of its* **60TH ANNIVERSARY.**









## The acclaimed Franco-Australian pastry chef Richard HAWKE places his trust in us.

His top choice from DYNAMIC®: The MD95 hand blender with variable speed.

Why? The MD95 is ideal for the emulsion technique, a fundamental aspect of pastry. It features an emulsifying blade (4 blades, including one curved) that streamlines the emulsification process. The potency of its motor with variable speed enables effective and swift work.

*Thanks to him !*

# Expertise



## Since 1964

Committed to preserving French expertise, fostering local employment, and maintaining its production facilities in France, DYNAMIC designs and manufactures its mixers, salad spinners, vegetable slicers, and other product lines in Mortagne-sur-Sèvre, Vendée.

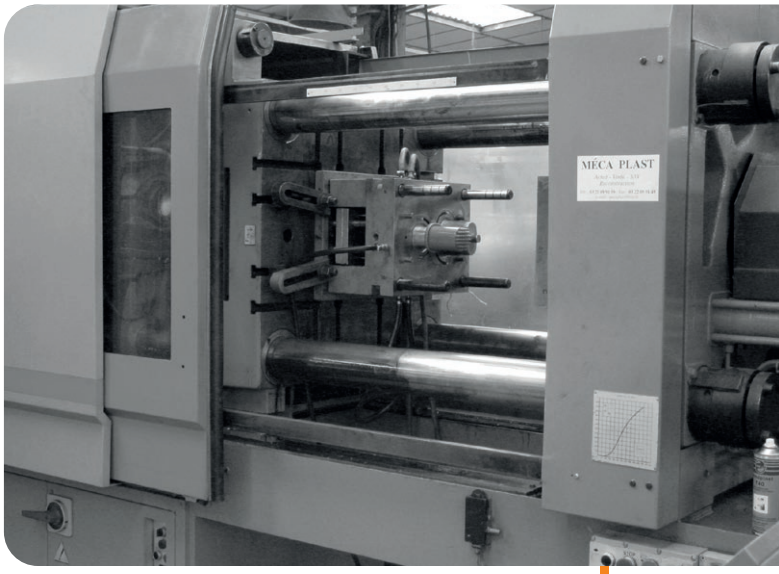




Across these two sites covering over 6000 square meters, 75% of the manufactured appliances are electric, while 25% are manual. DYNAMIC has an integrated production process and selects the finest materials to ensure high-quality, reliable, and robust appliances.



## R & D




## Assembly



## Injection

## Customer Service



# COMMITTED *to the future*

Aware of its responsibility for the future, NADIA GROUP (650 employees), of which DYNAMIC is a part, has been committed to a Corporate Social Responsibility (CSR) approach since 2021.
Our goal is to contribute to sustainable development by embracing effective practices that consider the social, environmental, and economic effects of our actions.





# *Designed to be* REPAIRED

Our products are designed to be easily repairable, disassembled, and reassembled. DYNAMIC is committed to ensuring that its products are repairable for 10 years in France and worldwide, and guarantees the immediate availability of spare parts.
A rigorous renewal and stock monitoring process ensures quick supply to every customer around the world. All spare parts are manufactured in our production sites according to the standards set by the RoHS Directive, which stipulates the non-use of harmful substances.

# *Certified* PRODUCTS

All products manufactured in our facilities in Mortagne sur Sèvre (85) comply with the essential requirements of IEC, CE, and NSF standards.
These stringent quality requirements in terms of safety and standardization ensure that each user receives consistently high-performing, quality products.

CE The CE marking is a symbol of quality, safety, and reliability. It ensures that an independent authority has verified the compliance of our products with regulatory requirements, allowing for their free circulation throughout the EU territory.

NSF Certification to NSF standards provides proof that our equipment complies with the requirements of the 'US FDA FOOD CODE'.

IEC The IEC standard defines requirements, specifications, guidelines, or characteristics to which systematic adherence ensures that materials, products, processes, and services can be used safely and are suitable for their intended purpose.



## *Warrantied* PRODUCTS

Each DYNAMIC product comes with an instruction and warranty manual. In this document, you will find all our guidance for starting, using, and maintaining your appliance to ensure their long-lasting usage.

# *Dynamic, a committed* COMPAGNY



## *Recyclable* PRODUCTS

DYNAMIC has implemented in France a take-back and treatment system for end-of-life electrical and electronic equipment (WEEE), in accordance with the provisions of Decree No. 2012/19/CE of July 4, 2012.
This applies, as stipulated by the decree, to equipment introduced to the market after August 13, 2005. The cost of end-of-life equipment processing is included in the sales prices. For more information, please contact DYNAMIC France.
Our products are recyclable, and each site is equipped with a collection and recycling protocol.

## *An eco-responsible* POLICY

DYNAMIC is committed to an eco-responsible policy from the sourcing of its purchases to waste management:

**By favoring geographical proximity**

**Through dematerialization**

**Through eco-design**

**Through waste sorting and valorization**



# + THAN 50 EMPLOYEES

*are committed to providing you with a unique expertise*



Expertise 100% French since 1964



Global network



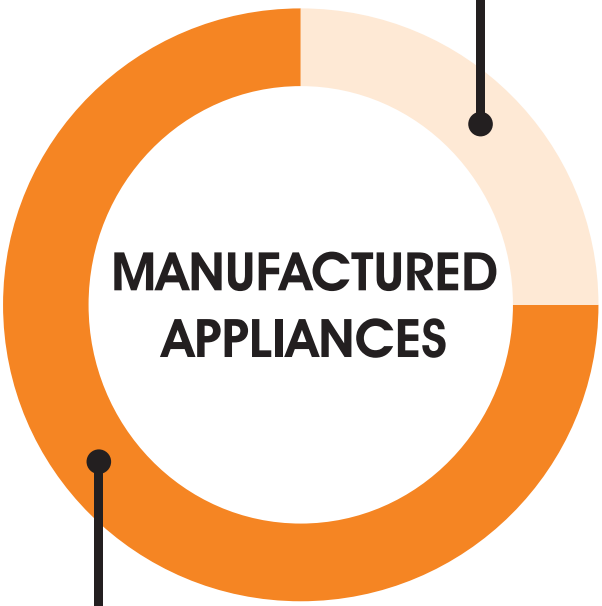
Recommended by professionals



Culture of innovation

**25%**

*are manual*



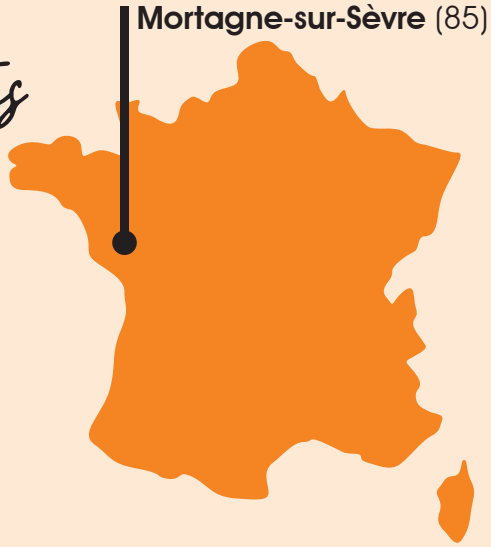



**75%**

*are electric*

# *Dynamic is represented* in 120 COUNTRIES

## 2 PRODUCTION *sites*




### FRANCE

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# SERIES

PROFESSIONNAL SERIES

*For your professions*

## COMMERCIAL CATERING




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## COLLECTIVE CATERING





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## BUTCHERS & CATERERS




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*Since 1964*

# 60 YEARS *of expertise*



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# MINI MD95

**PROFESSIONNAL SERIES**

MONOBLOCK EQUIPMENT | **250 W** | **1 to 8 L**




Recommended by the famous chocolate school VALRHONA.

*A small and robust appliance.*

## ADVANTAGES

**+ Robustness**
Monobloc, stainless steel attachment, and stainless steel blades with Titanium coating. Ultra-resistant, optimizing its durability over time for intensive use

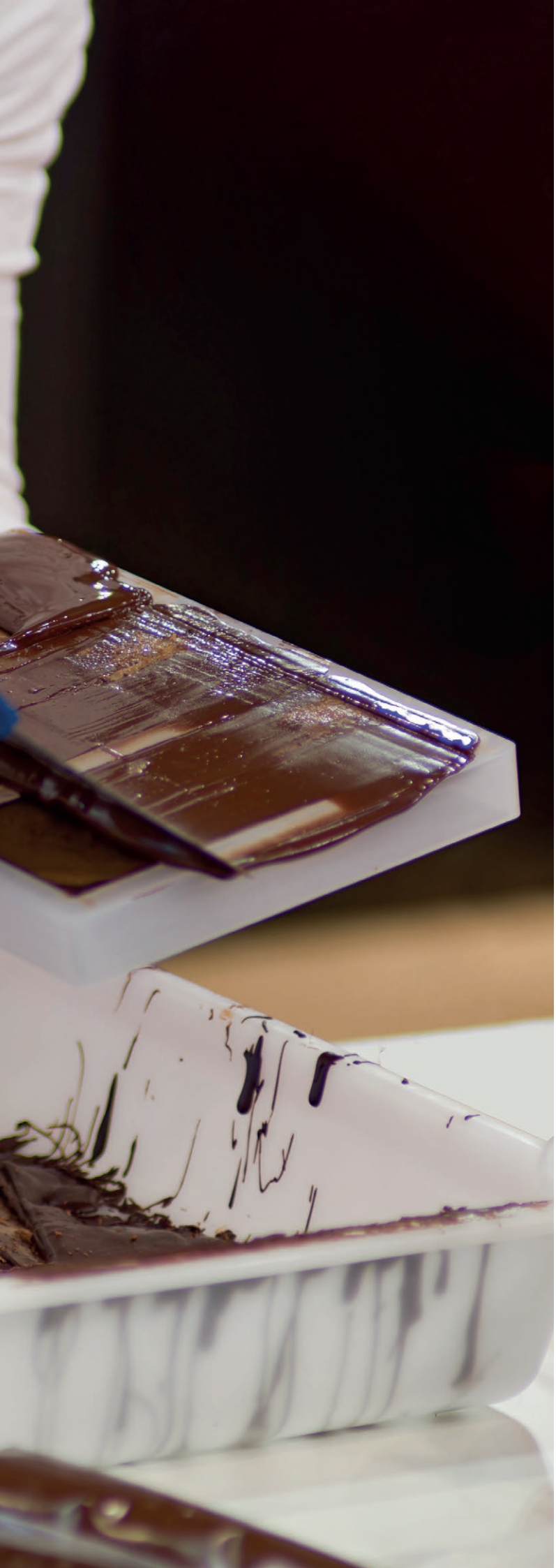
**+ Safety**
Unlocking safety feature.

**+ Usability**
Enhanced usability is provided by its ergonomic grip and perfectly balanced weight, thanks to high-tech materials

**+ Hygiene**
Stainless steel immersion tube and bell for perfect hygiene

**+ Knife**
2 or 4 blades.

Dynamic, partner of Alexis SOSZYNSKI Worldskills 2022






Variable speed
optional

1 TO 8 L

| | |
|---|---|
| Knife | **4 blades / 2 blades** |
| Output | **250 W** |
| Total length | **445 mm** |
| Shaft length | **160 mm** |
| Bell diameter | **55 mm** |
| Weight / Packaged | **1,2 kg / 1,5 kg** |
| Speed R.P.M | **11 500** |
| Item code | **MX008 / MX010** |

# DYNAMIX

PROFESSIONNAL SERIES

DETACHABLE EQUIPMENT | **220 / 250 W** | **1 to 8 L**




*Specially designed for small preparations, sauces, and emulsions.*

## ADVANTAGES

- **Performance**
  Special tools for a smooth mix.
- **Robustness**
  Stainless steel foot.
- **Usability**
  Quickly accessible speed control.
- **Hygiene**
  Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort**
  Lightness for easy use.
- **Versatility**
  Various accessories, whisk, Dynacutter bowl, ricer tool, Blender accessory.

## Dynamix® DMX 160 Blender







160 mm




| | |
|---|---|
| Hammer | **Star-shaped** |
| Output | **220 W** |
| Total length | **395 mm** |
| Shaft length | **160 mm** |
| Bell diameter | **35 mm** |
| Weight / Packaged | **1,2 kg / 1,5 kg** |
| Speed R.P.M | **3 000 to 13 000** |
| Item code | **MX100** |

## Dynamix® DMX 160




Variable speed

160 mm

1 TO 4 L

| | |
|---|---|
| Knife | **2 blades** |
| Output | **220 W** |
| Total length | **395 mm** |
| Shaft length | **160 mm** |
| Bell diameter | **55 mm** |
| Weight / Packaged | **1 kg / 1,2 kg** |
| Speed R.P.M | **3 000 to 13 000** |
| Item code | **MX050** |

## Dynamix® DMX 190




Variable speed

190 mm

1 TO 8 L

| | |
|---|---|
| Knife | **4 blades** |
| Output | **250 W** |
| Total length | **425 mm** |
| Shaft length | **190 mm** |
| Bell diameter | **66 mm** |
| Weight / Packaged | **1 kg / 1,5 kg** |
| Speed R.P.M | **3 000 to 13 000** |
| Item code | **MX090** |

# NOMAD

**PROFESSIONNAL SERIES**

DETACHABLE EQUIPMENT | **2 000 mAh 12 Vdc** | **1 to 8 L**




*Wireless, the freedom of movement in the kitchen.*

## ADVANTAGES

+ **Performance**
  Special tools for a smooth mix.
+ **Robustness**
  Stainless steel foot.
+ **Hygiene**
  Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.

COMPLIANT WITH STANDARDS CE

## Dynamix® Nomad 160*




| | |
|---|---|
| Knife | **2 blades** |
| Output | **2 000 mAh 12Vdc** |
| Total length | **450 mm** |
| Tube length + bell | **160 mm** |
| Bell diameter | **55 mm** |
| Weight / Packaged | **1,1 kg / 1,9 kg** |
| Speed R.P.M | **10 000** |
| Item code | **MX130** |

## Dynamix® Nomad 190*




| | |
|---|---|
| Knife | **2 blades** |
| Output | **2 000 mAh 12Vdc** |
| Total length | **480 mm** |
| Tube length + bell | **190 mm** |
| Bell diameter | **66 mm** |
| Weight / Packaged | **1,5 kg / 2,2 kg** |
| Speed R.P.M | **10 000** |
| Item code | **MX140** |

* Others accessories (except blender) available separately.



Compact size and low battery weight for effortless work. Quick and easy remplacement.



Delivered with a charger lithium-ion battery. (Charging time 45 minutes)

### Charger

Item code **AC590**

### Battery

Item code **AC585**

# DYNAMIX® V2

**PROFESSIONNAL SERIES**

DETACHABLE EQUIPMENT | **220 / 250 W** | **1 to 8 L**



*Two speeds for ultra-fast adjustment.*

## ADVANTAGES

- **Performance**
  2 speeds (8 000 rpm and 13 000 rpm).
- **Robustness**
  Stainless steel foot.
- **Hygiene**
  Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort**
  Lightness for easy use.
- **Versatility**
  Various accessories, whisk, Dynacutter bowl, ricer tool, Blender accessory.

## Available in 3 colors

orange color in standard



### Dynamix® 160 V2

| | |
|---|---|
| Orange / Black | |
| Item code | **MX055** |
| Red / Black | |
| Item code | **MX056** |
| White / Black | |
| Item code | **MX057** |

### Dynamix® 190 V2

| | |
|---|---|
| Orange / Black | |
| Item code | **MX095** |
| Red / Black | |
| Item code | **MX096** |
| White / Black | |
| Item code | **MX097** |

## Dynamix® DMX 160 V2*




1 TO 4 L

| | |
|---|---|
| Knife | **2 blades** |
| Output | **220 W** |
| Total length | **395 mm** |
| Shaft length | **160 mm** |
| Bell diameter | **55 mm** |
| Weight/ Packaged | **1 kg / 1,2 kg** |
| Speed 1 R.P.M | **8 000** |
| Speed 2 R.P.M | **13 000** |
| Item code | **According to colors** |

## Dynamix® DMX 190 V2*




1 TO 8 L

| | |
|---|---|
| Knife | **2 blades** |
| Output | **250 W** |
| Total length | **425 mm** |
| Shaft length | **190 mm** |
| Bell diameter | **66 mm** |
| Weight / Packaged | **1,2 kg / 1,5 kg** |
| Speed 1 R.P.M | **8 000** |
| Speed 2 R.P.M | **13 000** |
| Item code | **According to colors** |

* Others accessories available separately.

# Accessories and packs

Accessories available separately.



















## 1 BM Dynamix®

| | BM 160 | BM 190 |
|---|---|---|
| Output | 220 W | 250 W |
| Item code | AC515 | AC514 |


2 blade knife


4 blade knife

8


Skimmer disc


Beater disc

| | 2 M160 | 3 M190 | 4 M Shake 190<br>Adaptable with the graduated bowl |
|---|---|---|---|
| Knife | 2 blades | 4 blades | 4 blades |
| Speed R.P.M | 3 000 / 13 000 | 3 000 / 13 000 | 3 000 / 13 000 |
| Mixer head diameter | 55 mm | 66 mm | 66 mm |
| Item code | AC521 | AC550 | AC530 |
| Capacity | 1 to 4 liters | 1 to 8 liters | 1 to 8 liters |

| | 5 Blender Dynamix® | 6 Whisk Dynamix® | 7 Ricer tool | 8 Blade pack |
|---|---|---|---|---|
| Speed R.P.M | 3 000 / 13 000 | 600 / 2 500 | 70 / 300 | - |
| Item code | AC560 | AC516 | AC517 | AC540 |
| Capacity | 1 to 4 liters | 1 to 4 liters | 1 to 5 kg | - |

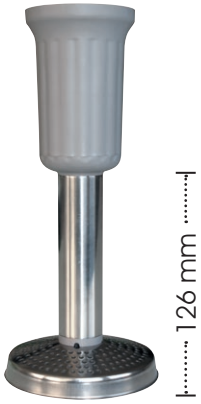
Extractable whisks

6




Exclusive product

7




9

PATENTED SYSTEM

Reverse blades



10



11



| | 9 Cutter bowl Dynamix® | 10 Graduated bowl Dynamix® | 11 Stainless steel jug Dynamix® Suitable induction |
|---|---|---|---|
| Speed R.P.M | 600 / 2 500 | - | - |
| Item code | AC518 | AC510 | AC513 |
| Capacity | - | 1 liter | 3 liters |




1 + 2 + 6

## Dynamix® Combi 160

| | |
|---|---|
| 1 Motor block | 220 W |
| 1 Mixer tool | 160 mm |
| Knife | 2 blades |
| 1 Whisk tool | 185 mm |
| Item code | MF052 |

1 + 2 + 6 + 7

## Dynamix® Trio 160

| | |
|---|---|
| 1 Motor block | 220 W |
| 1 Mixer tool | 160 mm |
| Knife | 2 blades |
| 1 Whisk tool | 185 mm |
| 1 Ricer tool | 126 mm |
| Item code | MF050 |

# JUNIOR

**PROFESSIONNAL SERIES**

MONOBLOCK EQUIPMENT | **270 W** | **1 to 25 L**



*the lightest on the market in its category.*

## ADVANTAGES

- **Performance**
  Special tools for a smooth mix.
- **Robustness**
  Stainless steel foot.
- **Usability**
  Variable speed easily switchable.
- **Hygiene**
  Detachable mixer tool, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort**
  Lightness for easy use.
- **Versatility**
  Various accessories, whisk, Dynacutter bowl, ricer tool, Blender accessory.
- **Safety**
  Unlocking safety feature.

## Junior MX 225




Variable speed
optional

225 mm

5 TO 25 L

| | |
|---|---|
| Knife | **2 blades** |
| Output | **270 W** |
| Total length | **505 mm** |
| Shaft length | **225 mm** |
| Weight / packaged | **1,7 kg / 2 kg** |
| Speed R.P.M | **12 000** |
| Item code | **MX020 / MX020.V** |

## Junior Whisk




Variable speed

185 mm

1 TO 5 L

| | |
|---|---|
| Output | **270 W** |
| Total lenght | **500 mm** |
| Shaft length | **185 mm** |
| Weight / Packaged | **1,4 kg / 1,7 kg** |
| Speed R.P.M | **300 to 2 000** |
| Item code | **FT005** |

# JUNIOR

PROFESSIONNAL SERIES

DETACHABLE EQUIPMENT | **270 W** | **1 to 25 L**



## BM Junior




Variable speed

| | |
|---|---|
| Output | **270 W** |
| Item code | **AC100** |

# Accessories and packs

Accessories available separately.




| | 1 M225 | 2 M300 | 3 Blender Junior | 4 Whisk Junior | 5 Ricer tool Junior | 6 Cutter bowl Junior |
|---|---|---|---|---|---|---|
| Speed R.P.M | 3 000 / 12 000 | 3 000 / 12 000 | 3 000 / 12 000 | 600 / 2 500 | 70 / 300 | 600 / 2 500 |
| Capacity | 5 to 25 liters | 5 to 25 liters | 1 to 10 liters | 1 to 5 liters | 1 to 10 kg | 0,8 liters |
| Item code | AC101 | AC105 | AC066 | AC102 | AC103 | AC104 |



## Junior COMBI 225

| | |
|---|---|
| 1 Motor block | 270 W |
| 1 Mixer tool | 225 mm |
| Knife | 2 blades |
| 1 Whisk tool | 185 mm |
| Item code | MX022 |



## Junior DMX 225

| | |
|---|---|
| 1 Motor block | 270 W |
| 1 Mixer tool | 225 mm |
| Knife | 2 blades |
| Item code | MX021.V |



## Junior DMX 225 Blender

| |
|---|
| 270 W |
| Blender 225 mm |
| Star shaped hammer |
| MX110 |

# SENIOR

**PROFESSIONNAL SERIES**

DETACHABLE EQUIPMENT | **350 W** | **20 to 40 L**



*An ideal solution for traditional and collective catering.*

## ADVANTAGES

- **Performance**
  Special tools for a smooth mix.
- **Robustness**
  Stainless steel foot.
- **Usability**
  Variable speed easily switchable.
- **Hygiene**
  Detachable accessories for easy cleaning.
- **Comfort**
  Lightness for easy use.
- **Versatility**
  Various accessories, whisk, Dynacutter bowl, ricer tool.
- **Safety**
  Unlocking safety feature.

# Senior MX 300




*Variable speed*
optional



20 TO 40 L

| | |
|---|---|
| Knife | **3 blades** |
| Output | **350 W** |
| Total length | **600 mm** |
| Shaft length | **300 mm** |
| Weight / Packaged | **2,4 kg / 2,9 kg** |
| Speed R.P.M | **9 500** |
| Item code | **MX007 / MX007.V** |

COMPLIANT WITH STANDARDS

# SENIOR

PROFESSIONNAL SERIES

DETACHABLE EQUIPMENT | **350 W** | **5 to 40 L**



## BM Senior

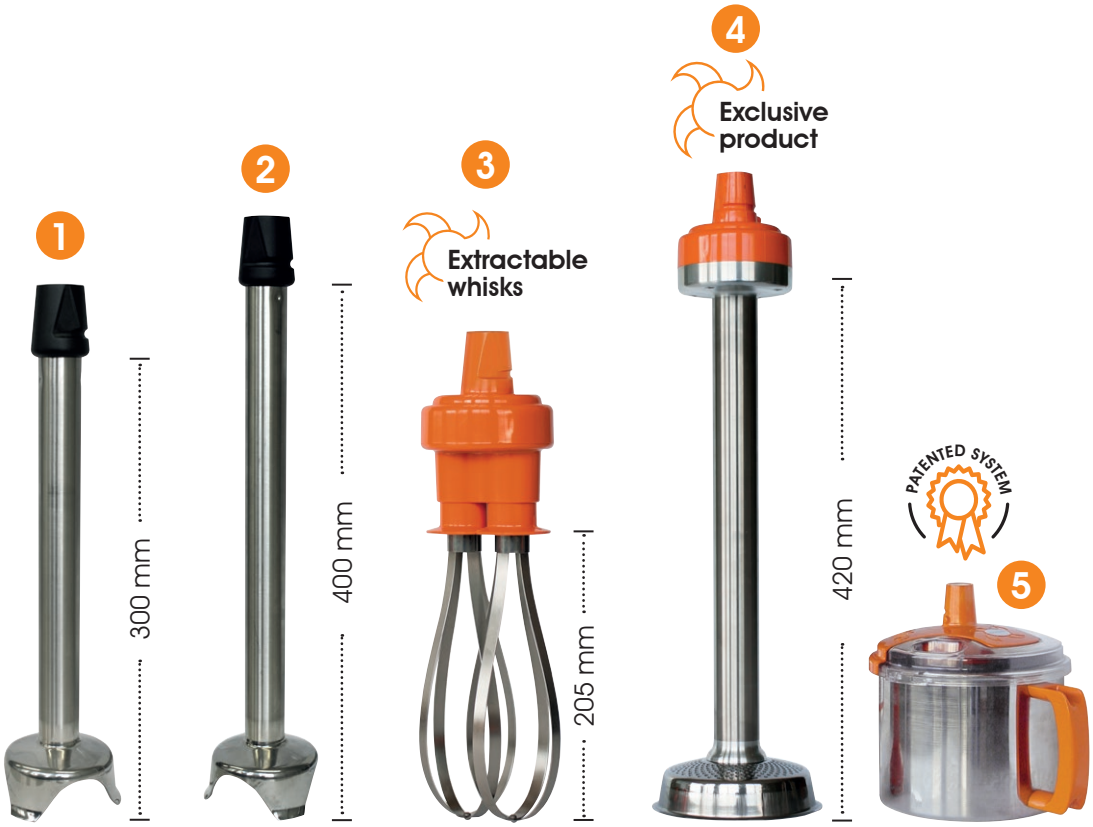


*Variable speed*

| | |
|---|---|
| Output | **350 W** |
| Item code | **AC005** |

# Accessories and packs

Accessories available separately.




| | 1 M300 | 2 M400 | 3 Whisk Senior | 4 Ricer tool Senior | 5 Cutter bowl inox Senior |
|---|---|---|---|---|---|
| Speed R.P.M | 2 800 / 9 500 | 2 800 / 9 500 | 300 / 900 | 100 / 600 | 400 / 1 500 |
| Capacity | 20 to 40 liters | 20 to 40 liters | 5 to 20 liters | 10 to 15 kg | 5 liters |
| Item code | AC006 | AC016 | AC007 | AC004 | AC055 |



## Senior COMBI 300

| | |
|---|---|
| 1 Motor block | 350 W |
| 1 Mixer tool | 300 mm |
| Knife | 3 Blades |
| 1 Whisk tool | 205 mm |
| Item code | MF003 |



## Senior DMX 300

| | |
|---|---|
| 1 Motor block | 350 W |
| 1 Mixer tool | 300 mm |
| Knife | 3 blades |
| Item code | MX006 |

# MASTER

**PROFESSIONNAL SERIES**

MONOBLOCK EQUIPMENT | **600 W** | **5 to 100 L**



## ADVANTAGES

- **Performance**
  Special tools for a smooth mix.
- **Robustness**
  Stainless steel foot.
- **Usability**
  Variable speed easily switchable.
- **Hygiene**
  Detachable foot and bell without tools, tube and bell 100% in stainless steel for easy cleaning.
- **Comfort**
  Lightness for easy use.
- **Versatility**
  Various accessories, whisk, Dynacutter bowl, ricer tool, blender foot.
- **Safety**
  Unlocking safety feature.

COMPLIANT WITH STANDARDS CE




## Master MX 91-410

40 TO 100 L

| | |
|---|---|
| Knife | **3 blades** |
| Output | **600 W** |
| Total length | **715 mm** |
| Shaft length | **410 mm** |
| Weight / Packaged | **3,4 kg / 3,8 kg** |
| Speed R.P.M | **10 500** |
| Item code | **MX005 / MX005.V** |

## Master MX 91-500

40 TO 100 L

| | |
|---|---|
| Knife | **3 blades** |
| Output | **600 W** |
| Total length | **800 mm** |
| Shaft length | **500 mm** |
| Weight / Packaged | **3,6 kg / 4 kg** |
| Speed R.P.M | **10 500** |
| Item code | **MX045 / MX045.V** |

## Master MX 410




Variable speed
optional

40 TO 100 L

| | |
|---|---|
| Knife | **3 blades** |
| Output | **600 W** |
| Total length | **720 mm** |
| Shaft length | **410 mm** |
| Weight / Packaged | **3,5 kg / 4,1 kg** |
| Speed R.P.M | **10 500** |
| Item code | **MX004 / MX004.V** |

## Master Whisk




Variable speed

Extractable whisks

5 TO 20 L

| | |
|---|---|
| Output | **600 W** |
| Total length | **650 mm** |
| Length. Whisk | **245 mm** |
| Weight / Packaged | **3,3 kg / 3,7 kg** |
| Speed R.P.M | **300 to 900** |
| Item code | **FT001** |

# MASTER

## PROFESSIONNAL SERIES

DETACHABLE EQUIPMENT | **600 W** | **5 to 100 L**





CleanUP System

### Fully removable mixer foot and bell

For easy cleaning, maintenance and perfect hygiene. All stainless steel for increased durability of your attachment. Dishwasher proof. This DYNAMIC exclusive system complies with HACCP requirements.

# Packs

Accessories available separately.

Variable speed

Clean up System









1 2 3




| | 1 + 2 + 3<br>Master Combi 410.H | 1 + 2 + 3 + 4<br>Master Trio 410.H |
|---|---|---|
| 1Motor block | 600 W | 600 W |
| 1 Mixer tool | 410 mm | 410 mm |
| Knife | 3 blades | 3 blades |
| 1 Whisk tool | 245 mm | 245 mm |
| 1 Ricer tool | - | 420 mm |
| Item code | MF002.H | MF001.H |



Variable speed

## Master DMX 410 Blender

| | |
|---|---|
| 1 Motor block | 600 W |
| 1 Mixer tool | 410 mm |
| Hammer | Star shaped |
| Item code | MX120 |



Variable speed

Clean up System



## Master DMX 410.H

| | |
|---|---|
| 1 Motor block | 600 W |
| 1 Mixer tool | 410 mm |
| Knife | 3 blades |
| Item code | MX003.H |

# MASTER

PROFESSIONNAL SERIES



## BM Master

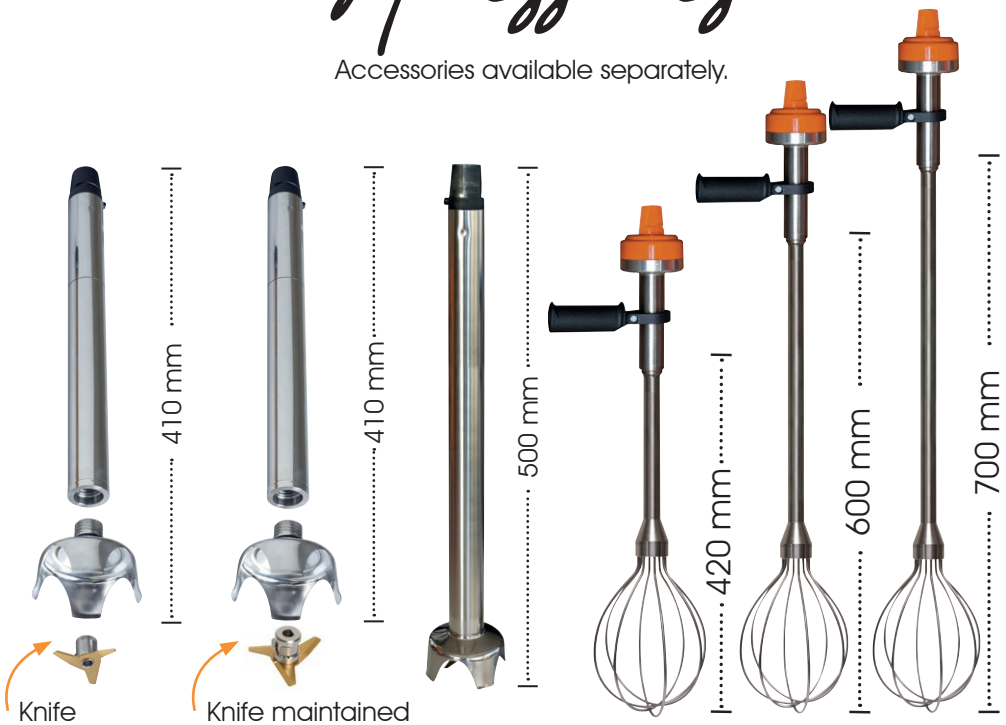


Variable speed

| | |
|---|---|
| Output | **600 W** |
| Item code | **AC001** |

# Accessories

Accessories available separately.




Knife maintained by a screw.

Knife maintained by a clip. Can be dismanled without screwdriver.

PATENTED SYSTEM

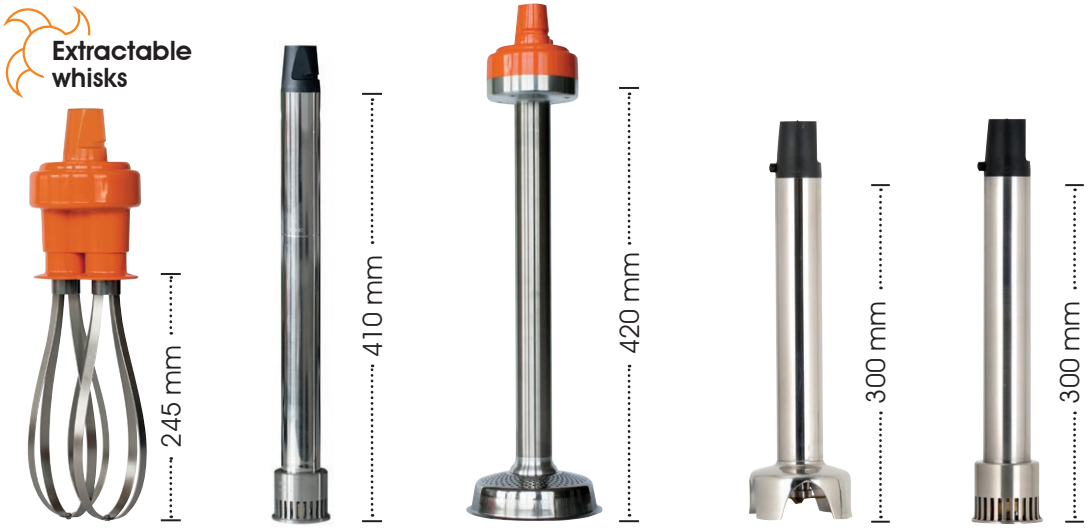
A selection of knives (standard or serrated)



| | M410.H | M410.HC | M500 | FM420 | FM600 | FM700 | Cutter bowl |
|---|---|---|---|---|---|---|---|
| Speed R.P.M | 3 000 / 10 500 | 3 000 / 10 500 | 3 000 / 10 500 | 100 / 600 | 100 / 600 | 100 / 600 | 400 / 1 500 |
| Capacity | 20 to 100 L | 20 to 100 L | 20 to 100 L | 20 to 200 L | 20 to 200 L | 20 to 200 L | 5 L |
| Item code | AC002.H | AC002.HC | AC500 | AC202 | AC200 | AC201 | AC055 |

Exclusive product

Extractable whisks




| | Whisk Master | Blender Master | Ricer tool Master | M300 CC Master | Blender CC Master |
|---|---|---|---|---|---|
| Speed R.P.M | 300 / 900 | 3 000 / 10 500 | 100 / 600 | 3 000 / 10 500 | 3 000 / 10 500 |
| Capacity | 5 to 20 liters | 5 to 40 liters | 10 to 30 kg | 20 to 100 liters | 5 to 40 liters |
| Item code | AC003 | AC070 | AC004 | AC260.HC | AC265 |

# SMX

PROFESSIONNAL SERIES

MONOBLOCK / DETACHABLE EQUIPMENT
**850 / 1000 W | 75 to 300 L**




*Heavy-duty, designed for communities.*

## ADVANTAGES

**+ Performance**
Special tools for a smooth mix.

**+ Robustness**
Stainless steel foot.

**+ Hygiene**
Completely removable foot and bell without tools.
Tube and bell 100% stainless steel for easy cleaning.

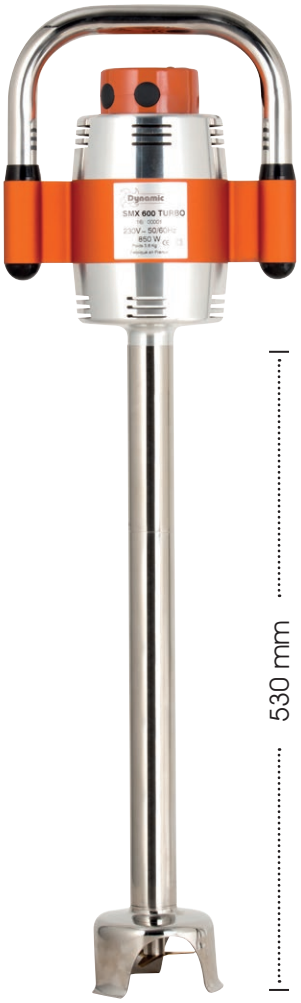
**+ Comfort**
Easy use thanks to its support.

**+ Safety**
Unlocking safety feature.

**+ Output**
New motorization for a better output.

COMPLIANT
WITH STANDARDS

## SMX 600 Turbo




75 TO 300 L

| | |
|---|---|
| Knife | **3 blades** |
| Output | **850 W** |
| Total length | **800 mm** |
| Shaft length | **530 mm** |
| Weight / Packaged | **6,1 kg / 7,7 kg** |
| Speed R.P.M | **11 000** |
| Item code | **MX002T** |




| | SMX 700 Turbo | SMX 800 Turbo | SMX Blender Turbo |
|---|---|---|---|
| Knife | 3 blades | 3 blades | Star shaped hammer |
| Output | 925 W | 1 000 W | 1 000 W |
| Total length | 870 mm | 960 mm | 860 mm |
| Shaft length | 600 mm | 680 mm | 580 mm |
| Weight / Packaged | 6,5 kg / 8 kg | 6,7 kg / 8,2 kg | 6,7 kg / 8,2 kg |
| Speed R.P.M | 11 000 | 11 000 | 11 000 |
| Item code | MX040T | MX001T | MX125T |

# SMX

## PROFESSIONNAL SERIES

DETACHABLE EQUIPMENT | **1000 W** | **75 to 300 L**




## BM SMX Turbo

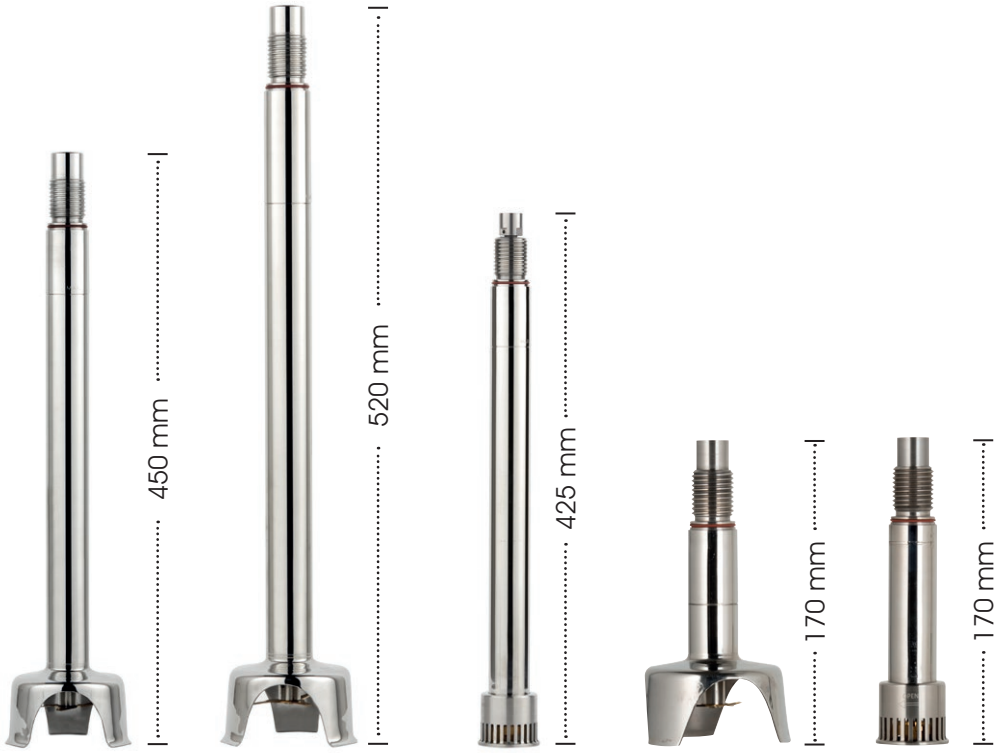



| | |
|---|---|
| Output | **1 000 W** |
| Item code | **AC052T** |

COMPLIANT
WITH STANDARDS

# Accessories

Accessories available separately.




| | Attachment 700 Turbo | Attachment 800 Turbo | Blender SMX Turbo | M300 CC SMX Turbo | Blender CC SMX Turbo |
|---|---|---|---|---|---|
| Speed R.P.M | 11 000 | 11 000 | 11 000 | 11 000 | 11 000 |
| Item code | AC075T | AC076T | AC072T | AC250T | AC255T |

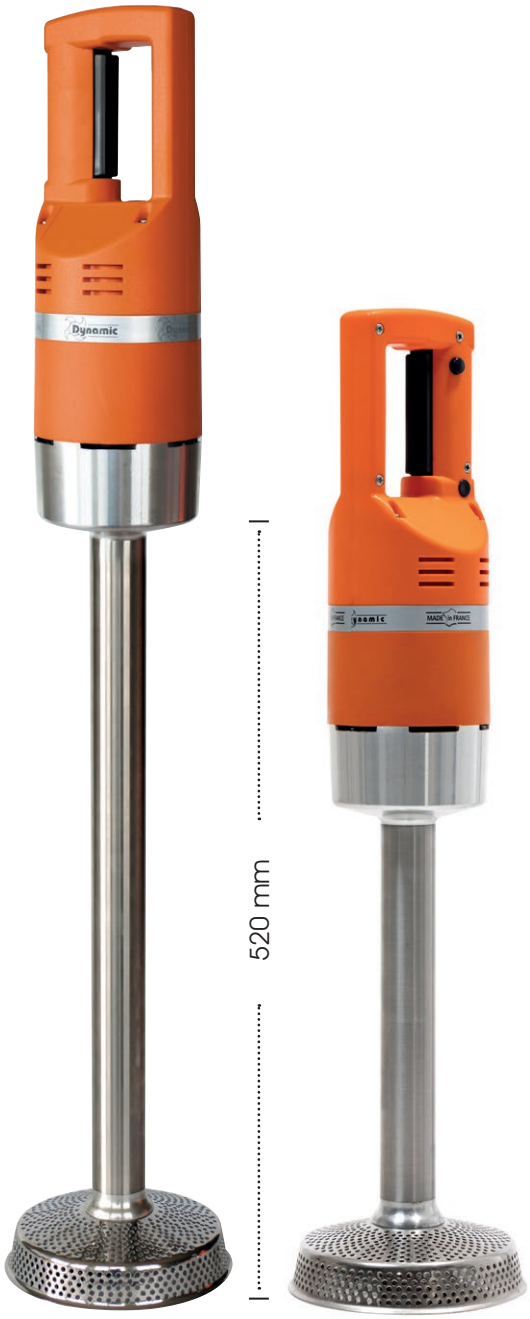
# RICER TOOL

**PROFESSIONNAL SERIES**



## MONOBLOCK EQUIPMENT

**20 to 100 kg**




## ADVANTAGES

- **Robustness**
  Stainless steel foot.
- **Hygiene**
  In compliance with HACCP recommendations.
- **Safety**
  Unlocking safety feature.

| | PP520 | PP300 |
|---|---|---|
| Output | 650 W | 650 W |
| Total length | 870 mm | 600 mm |
| Weight / Pack. | 4,9 kg / 5,9 kg | 4,7 kg / 5,7 kg |
| Speed R.P.M | 500 | 500 |
| Item code | PP001 | PP003 |

## DETACHABLE EQUIPMENT
**20 to 100 kg**

Variable speed



| | PP520 plus |
|---|---|
| Output | **650 W** |
| Total length | **870 mm** |
| Weight / Pack. | **4,9 kg / 5,9 kg** |
| Speed R.P.M | **150 to 500** |
| Item code | **PP002** |

# Accessories

Accessories available separately.

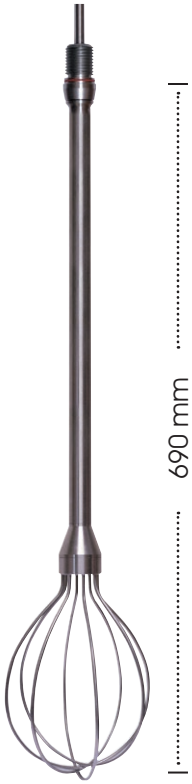


Variable speed

**BM PP**

| | |
|---|---|
| Output | **650 W** |
| Item code | **AC221** |




20 TO 100 KG

40 TO 100 L

| | Ricer tool PP | FM PP |
|---|---|---|
| Speed R.P.M | **150 / 500** | **150 / 500** |
| Item code | **AC220** | **AC208** |

# GIGAMIX XS

**PROFESSIONNAL SERIES**

TURBO LIQUIDIZER | **1,5 / 2,2 Kw**
**40 to 300 L**



*Compact design, large capacity!*

## ADVANTAGES

+ **Comfort**
  Enhanced maneuverability thanks to the brake wheels and easy to store due to its convenient size.
+ **Usability**
  Compact, minimum space requirement.
+ **Hygiene**
  100% stainless steel for easy cleaning.

COMPLIANT
WITH STANDARDS CE

## CONTACT US
for more information




Footprint drawing

| | Gigamix XS Blender Three-phased | Gigamix XS Blender Single-phased |
|---|---|---|
| Speed R.P.M | 2 800 | 2 800 |
| Voltage | 400 V, three-phased + neutral, 50 Hz | 230 V, single-phased, 50 Hz |
| Output | 1,5 Kw | 1,5 Kw |
| Item code | TB120 | TB120.2 |

# GIGAMIX

PROFESSIONNAL SERIES



*For your very large preparations.*

## ADVANTAGES

- **Comfort**
  Enhanced maneuverability thanks to the brake wheels.
- **Versatility**
  Various accessories.
- **Usability**
  Easy storage.
- **Hygiene**
  100% stainless steel for easy cleaning.
- **Output**
  Powerful motor of 2,2 KW.
- **Performance**
  time saving and maximum operating speed.

*Variable speed*

**OPTIONAL Variable speed control 2800 / 4000 R.P.M.**
**Option compulsory for single-phase.**
**Factory installed only.** Item code **TB010**

**CONTACT US**
for more information



Footprint drawing

40 TO 300 L

## Standard Version

| | Gigamix 460-500 | Gigamix 460-500 V.V Variable speed included | Gigamix Blender | Gigamix Blender V.V Variable speed included |
|---|---|---|---|---|
| Mixer attachment only | 570 mm | 570 mm | 570 mm | 570 mm |
| Speed R.P.M | 4 000 | 2 800 / 4 000 | 4 000 | 2 800 / 4 000 |
| Voltage* | 400 V, three-phased + neutral, 50 Hz | 400 V, three-phased + neutral, 50 Hz* | 400 V, three-phased + neutral, 50 Hz | 400 V, three-phased + neutral, 50 Hz* |
| Output | 2,2 Kw | 2,2 Kw | 2,2 Kw | 2,2 Kw |
| Item code | TB001 | TB002 | TB020 | TB021 |

## Lowered Version

## Removable Version

| | Gigamix 460-210 | Gigamix 460-210 V.V Variable speed included | Gigamix DMX | Gigamix DMX V.V Variable speed included |
|---|---|---|---|---|
| Mixer attachment only | 570 mm | 570 mm | 570 mm | 570 mm |
| Speed R.P.M | 4 000 | 2 800 / 4 000 | 4 000 | 2 800 / 4 000 |
| Voltage* | 400 V, three-phased + neutral, 50 Hz | 400 V, three-phased + neutral, 50 Hz* | 400 V, three-phased + neutral, 50 Hz | 400 V, three-phased + neutral, 50 Hz* |
| Output | 2,2 Kw | 2,2 Kw | 2,2 Kw | 2,2 Kw |
| Item code | TB005 | TB006 | TB008 | TB009 |

* Other voltages on request

# Accessories

Accessories available separately.



















| | 1 Whisk Gigamix<br>Variable speed compulsory | 2 Blender Gigamix |
|---|---|---|
| Speed R.P.M | 800 / 1 600 | 2 800 / 4 000 |
| Length | 410 mm | 93 mm |
| Diameter | 170 mm | 98 mm |
| Item code | TB014 | TB004 |

| | 3 Mixer tool Gigamix | 4 Potato tool masher<br>Variable speed compulsory |
|---|---|---|
| Speed R.P.M | 2 800 / 4 000 | 800 / 1 600 |
| Length | 133 mm | 250 mm |
| Diameter | 280 mm | 165 mm |
| Item code | TB012 | TB013 |

| | 5 Gigamix bell for bratt pan | 6 Extension arm |
|---|---|---|
| Length | 300 mm | - |
| Item code | TB012.2 | TB015 |

# Dyna pump

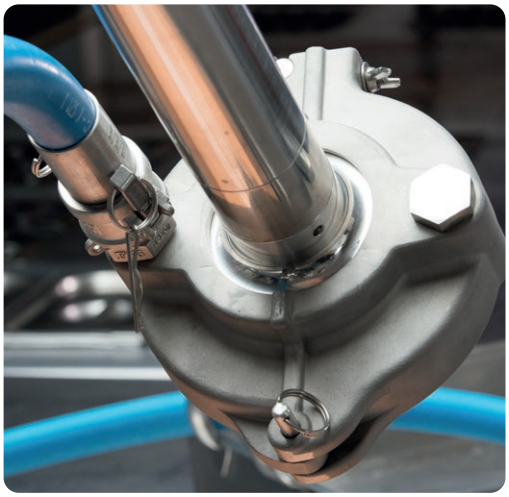
**With its innovative process, DYNAMIC transfer pump is perfectly adapted to the GIGAMIX blender attachment and allows the effortless and fast transfer of the mixed food preparation into packaging areas or to simply empty the pot quickly.**

**The DYNAPUMP allows to transfer 100 liters of water (for information, the viscosity of water is equal to 1 centipoise) in 1 minute at maximum speed (4000 rpm)**



## Gigamix gun
**Optional**

| | |
|---|---|
| Item code | **TB040** |



## Dynapump Gigamix
**Adaptable to the blender attachment only**

| | |
|---|---|
| Diameter | **178 mm** |
| Item code | **TB030** |

*Empty your pots in a few minutes !*





**Compatible with the blender attachment only.**

# COMBINED& VEGETABLE SLICERS

**PROFESSIONNAL SERIES**

UNTIL 300 KG PER HOUR, SUITABLE
FOR 400 COVERS PER SERVICE



*With a wide selection of stainless steel discs.*

## ADVANTAGES

+ **Hygiene**
  All accessories are dishwasher safe
+ **Comfort**
  Silent motor : 50Db without vibrations
+ **Usability**
  Designed to be used by right and left-handed
+ **Performance**
  increased productivity thanks to large discs (largest diameter on the market)

COMPLIANT
WITH STANDARDS CE



PATENTED SYSTEM

Operating capacity : 4.3 liters
Rated capacity : 5.4 liters

| | Combined 2 Speeds | Combined Variable Speed | Combined VS Digital display screen |
|---|---|---|---|
| Vegetable Slicer Speed R.P.M. | 320 & 640 | 320 to 720 | 320 to 720 |
| Food Processor Speed R.P.M. | 1 500 & 3 000 | 350 to 3 500 | 350 to 3 500 |
| Functions | Pulse & Reverse* | Pulse & Reverse* | Pulse, Reverse*, Timer*, Countdown timer* |
| Output | 1 100 W | 1 100 W | 1 100 W |
| Item code | CL312 | CL322 | CL350 |

* Food processor only.



| | Vegetable slicer 1 Speed | Vegetable slicer 2 Speeds | Vegetable slicer VS Control panel | Vegetable slicer VS Screen Digital display screen |
|---|---|---|---|---|
| Speed R.P.M | 320 | 320 and 640 | 320 to 720 | 320 to 720 |
| Functions | - | - | Pulse | Pulse |
| Speed | - | - | 5 levels | 5 levels |
| Output | 1 100 W | 1 100 W | 1 100 W | 1 100 W |
| Item code | CL100 | CL110 | CL121 | CL150 |

# Accessories

Accessories available separately.



## Slicing disc

| Item code | |
|---|---|
| **CL1005** | **0,5 mm** |
| **CL1015** | **1,5 mm** |
| **CL1025** | **2,5 mm** |
| **CL1030** | **3 mm** |
| **CL1040** | **4 mm** |
| **CL1050** | **5 mm** |
| **CL1070** | **7 mm** |
| **CL1080** | **8 mm** |
| **CL1090** | **9 mm** |
| **CL1110** | **11 mm** |
| **CL1120** | **12 mm** |
| **CL1130** | **13 mm** |

## Julienne disc

| Item code | |
|---|---|
| **CL3032** | **3x2 mm** |
| **CL3042** | **4x2 mm** |
| **CL3044** | **4x4 mm** |
| **CL3055** | **5x5 mm** |
| **CL3052** | **5x2 mm** |
| **CL3088** | **8x8 mm** |
| **CL3010** | **10x10 mm** |



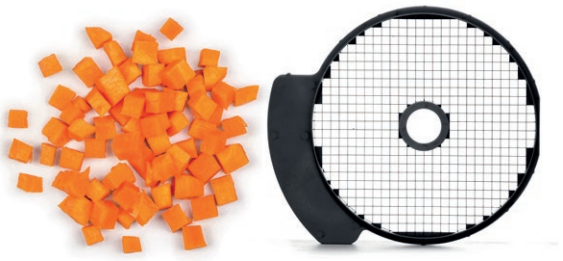


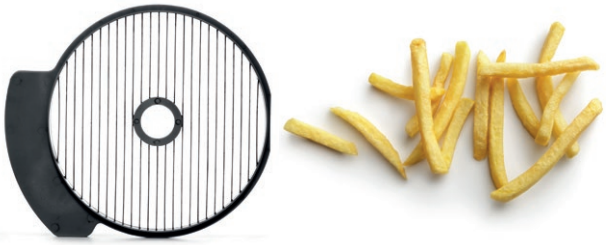
## Grating disc

| Item code | |
|---|---|
| **CL2002** | **2 mm** |
| **CL2003** | **3 mm** |
| **CL2005** | **5 mm** |
| **CL2009** | **9 mm** |

## Dicing set

| Item code | |
|---|---|
| **CL4008** | **8x8 mm** |
| **CL4010** | **10x10 mm** |





## French fries set

| Item code | |
|---|---|
| **CL5008** | **8x8 mm** |

## Disc support

**Adjustable unit table or wall disc support**

| Item code | |
|---|---|
| | **CL7000** |



# Packs

Accessories available separately.

## Complete Vegetable Slicer kit

**Cover, pusher handle, tray.**



Item code **CL9000**



## Complete food processor kit

**Bowl, lid, smooth blade**

Item code **CL9001**



## Collective Catering PACK

- 4 slicing discs : 0,5 mm, 2,5 mm, 5 mm and 11 mm
- 2 grating discs : 2 mm and 5 mm
- 2 julienne discs : 4x4 mm and 10x10 mm

Item code **CL6003**



## Brasserie / Catering PACK

- 3 slicing discs : 1,5 mm, 3 mm and 5 mm
- 1 grating disc : 2 mm
- 3 julienne discs : 4x4 mm, 8x8 mm and 10x10 mm

Item code **CL6002**



## Buffet PACK

- 3 slicing discs : 1,5 mm, 3 mm and 5 mm
- 1 grating disc : 2 mm

Item code **CL6001**



## Pizza PACK

- 2 slicing discs : 2,5 mm and 4 mm
- 1 grating disc : 5 mm

Item code **CL6000**

TABLE TOP FOOD PROCESSOR

# BLEND & MIX

**PROFESSIONNAL SERIES**

FROM 100G TO 4KG, SUITABLE
FOR 20 TO 100 COVERS
PER SERVICE




*Emulsify, mix, and chop in a few seconds.*

## ADVANTAGES

+ **Hygiene**
  All accessories are dishwasher safe
+ **Comfort**
  Silent motor : 50Db without vibrations



Delivered with standard knife

| | Food Processor 1 Speed | Food Processor 2 Speeds | Food Processor VS<br>Control panel<br>Convertible into a vegetable slicer | Food Processor VS Screen<br>Digital display screen<br>Convertible into a vegetable slicer |
|---|---|---|---|---|
| Speed R.P.M | 1 500 | 1 500 & 3 000 | 350 to 3 500 | 350 to 3 500 |
| Functions | - | Pulse & Reverse | Pulse & Reverse | Pulse & Reverse, timer & countdown timer |
| Speed | - | - | 10 levels | 10 levels |
| Output | 1 100 W | 1 100 W | 1 100 W | 1 100 W |
| Item code | CL200 | CL212 | CL222 | CL250 |



PATENTED SYSTEM

**FUNCTION 2 IN 1**

Ideal for soft diet preparations

Delivered with a standard blade and a micro-serrated blade

| | Blend & Mix 2V | Blend & Mix VV<br>Control panel | Blend & Mix VV Screen<br>Digital display screen |
|---|---|---|---|
| Speed R.P.M | 1 500 & 3 000 | 350 to 3 500 | 350 to 3 500 |
| Functions | Pulse & Reverse | Pulse & Reverse | Pulse & Reverse, timer & countdown timer |
| Speed | - | 10 levels | 10 levels |
| Output | 1 100 W | 1 100 W | 1 100 W |
| Item code | CL412 | CL422 | CL450 |

## Accessories



**Standard blade**

Item code **CL8001**



**Serrated blade**

Item code **CL8002**



**Micro-serrated blade**

Item code **CL8003**

# DYNACUBE

**PROFESSIONNAL SERIES**

MANUAL VEGETABLE SLICER

**30 to 50 kg/H**



*N°1 manual vegetable slicer in the world.*

## ADVANTAGES

- **Fast**
  Quick installation.
- **Hygiene**
  Easy to clean.
- **Comfort**
  Easy transport and storage.
- **Versatility**
  Specific tools to allow different cuts.
- **Safety**
  No direct contact with the blade.

COMPLIANT
WITH STANDARDS CE




| | 1 + 2 | 1 + 7 | 1 + 4 | 1 + 3 | 1 + 6 | 1 + 5 |
|---|---|---|---|---|---|---|
| | Dynacube + grids 5,5x5,5 + pusher | Dynacube + grids 7x7 + pusher | Dynacube + grids 8,5x8,5 + pusher | Dynacube + grids 10x10 + pusher | Dynacube + grids 14x14 + pusher | Dynacube + grids 17x17 + pusher |
| Diameter | 400 mm | 400 mm | 400 mm | 400 mm | 400 mm | 400 mm |
| Total height | 330 mm | 330 mm | 330 mm | 330 mm | 330 mm | 330 mm |
| Weight / Packaged | 3,1 / 4,4 kg | 3,1 / 4,4 kg | 3,1 / 4,4 kg | 3,1 / 4,4 kg | 3,1 / 4,4 kg | 3,1 / 4,4 kg |
| Item code | CL007 | CL005 | CL003 | CL006 | CL008 | CL009 |

| | 2 | 7 | 4 | 3 | 6 | 5 |
|---|---|---|---|---|---|---|
| | Kit grids 5,5x5,5 + pusher | Kit grids 7x7 + pusher | Kit grids 8,5x8,5 + pusher | Kit grids 10x10 + pusher | Kit grids 14x14 + pusher | Kit grids 17x17 + pusher |
| Item code | AC065 | AC060 | AC061 | AC062 | AC063 | AC064 |

# SALAD SPINNERS

**PROFESSIONNAL SERIES**

MANUAL & ELECTRIC | **5 to 20 L**




*Indulge in the originals!*

Registered models

## EM98 Electric






**With timeout (running time 1 min)**

Item code **E003.T**

| | |
|---|---|
| Diameter | **430 mm** |
| Total height | **630 mm** |
| Weight / Packaged | **8,3 kg / 10 kg** |
| Output | **200 W** |
| Speed R.P.M | **500** |
| Recommended for | **3 to 5 lettuce heads** |
| Item code | **E003** |

## ADVANTAGES

- **Hygiene**
  Anti-bacterial incorporated, complies with HACCP requirements.
- **Comfort**
  100% watertight to avoid water leakage.
- **Performance**
  Intensive use.
- **Robustness**
  Gear with a stainless steel pin incorporated.

COMPLIANT WITH STANDARDS





| | Item code |
|---|---|
| Stabilising base (E20 & E20 SC) | **AC019** |
| Set of gears for both (E10 - E20) | **2815.1** |
| Set of gears (E20 SC) | **2815.2** |

## E5SC Manual
**Sealed cover**




| | |
|---|---|
| Diameter | **275 mm** |
| Total height | **342 mm** |
| Weight / Packaged | **1,6 kg** |
| Recommended for | **1 to 2 lettuce heads** |
| Item code | **E007** |

## E10 Manual*




| | |
|---|---|
| Diameter | **330 mm** |
| Total height | **420 mm** |
| Weight / Packaged | **2,4 kg / 3 kg** |
| Recommended for | **2 to 3 lettuce heads** |
| Item code | **E001** |

## E20 Manual*




| | |
|---|---|
| Diameter | **430 mm** |
| Total height | **500 mm** |
| Weight / Packaged | **3,6 kg / 4,8 kg** |
| Recommended for | **3 to 5 lettuce heads** |
| Item code | **E002** |

## E20 SC Manual*
**Sealed cover**




| | |
|---|---|
| Diameter | **430 mm** |
| Total height | **500 mm** |
| Weight / Packaged | **3,6 kg / 4,8 kg** |
| Recommended for | **3 to 5 lettuce heads** |
| Item code | **E004** |

# VARIOUS

**PROFESSIONNAL SERIES**

**100 TO 150** CITRUS FRUIT PER HOUR



*Ideal for effortlessly juicing a large quantity of citrus fruits.*

## ADVANTAGES

+ **Robustness**
  Quiet and very sturdy.
+ **Usability**
  Easy and quick dismantling and re-assembling for easy cleaning.

# Dynajuicer

**Lemons, oranges and grapefruit juicer.**



Delivered with 2 juicing cones

| | |
|---|---|
| Diameter | **220 mm** |
| Total height | **330 mm** |
| Output | **200 W** |
| Speed R.P.M | **1 500** |
| Weight | **3,7 kg** |
| Item code | **PA001** |



1000 / 1200 mm

| | Manual whisk FMA 90 | Manual whisk FMA 91 |
|---|---|---|
| Length | **1 200 mm** | **1 000 mm** |
| Weight | **1,1 kg** | **1,1 kg** |
| Capacity | **20 to 200 liters** | **20 to 200 liters** |
| Item code | **AC210** | **AC211** |


Dynamic
SMX 800 TURBO
18/ 00002
230V ~ 50/60Hz
1000 W
Poids 6,1 Kg
Fabriqué en France

# Supports



**Pan support brackets**
**(For your safety and your comfort.)**

| | SM 4 | SM 6 | SM 8 | SM 10 | SM 12 | SA |
|---|---|---|---|---|---|---|
| Weight | 1,9 kg | 2,3 kg | 2,6 kg | 2,8 kg | 3,2 kg | 0,7 kg |
| Diameter | 400 mm | 600 mm | 800 mm | 1 000 mm | 1 200 mm | Width of the pot rim 55 mm* |
| Item code | SM001 | SM002 | SM003 | SM004 | SM005 | SM006 |

* Maximum diameter of the pot

**Wall mounting brackets**

| | Servomix |
|---|---|
| Length | 300 mm |
| Depth | 150 mm |
| Height | 800 mm |
| Weight | 18 kg |
| Item code | SM060 |





**Support Dynamix® orange or black**

Item code **SM030 / SM030N**



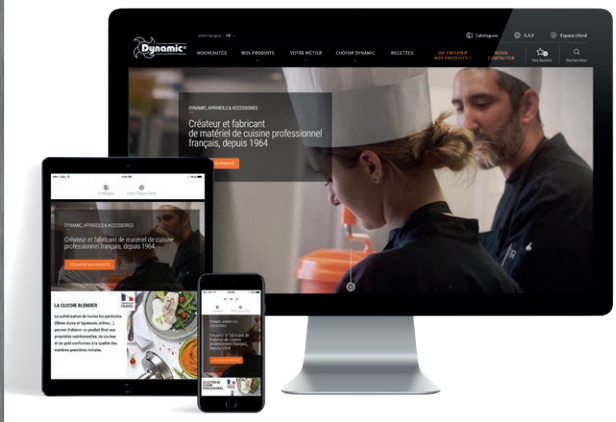
**Say stop to musculoskeletal disorders** with this hook allowing enhanced manoeuvrability of your large mixers.
This hook support is placed directly on the rim of the pot.

**Holding hook**
**For the Master and SMX ranges, included in the dismountable versions.**

Item code **SM020**

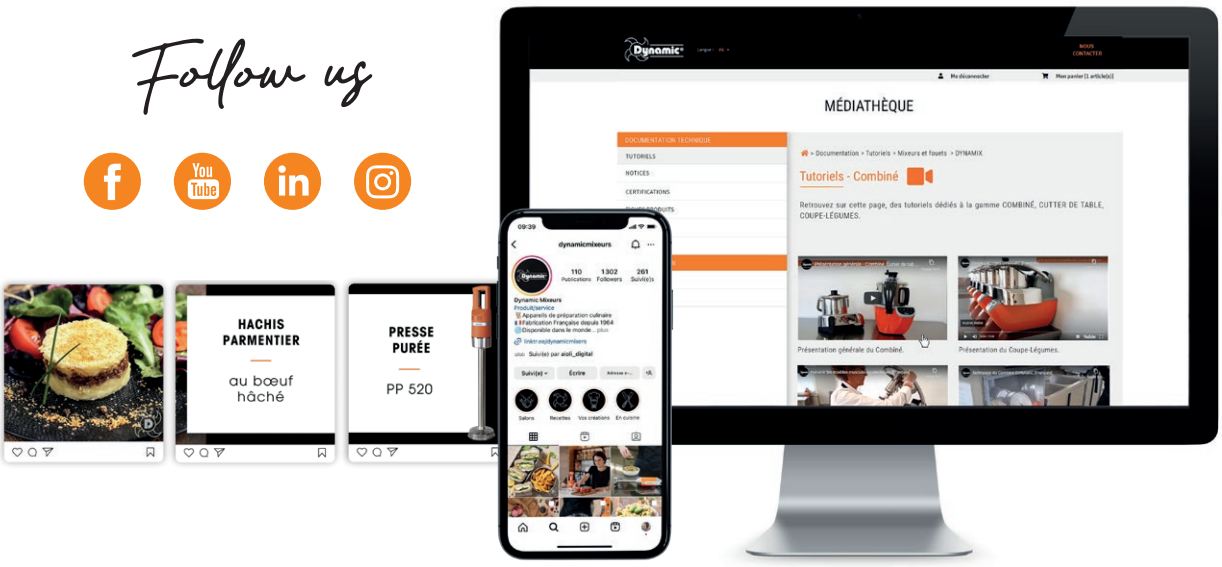
# Website

**www.dynamicmixers.com**



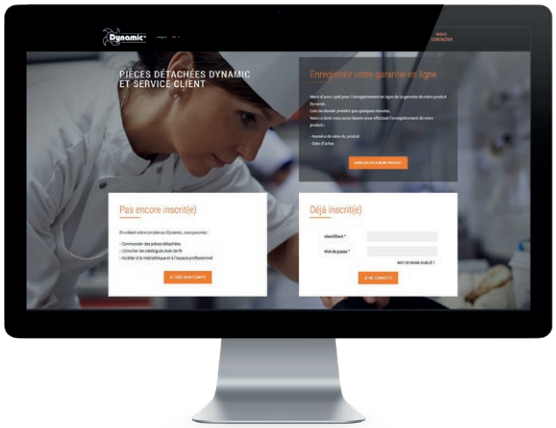

- Photos and videos illustrating our products.
- Download technical sheets and flyers.
- Discover recipes with DYNAMIC equipment.
- Contact us easily thanks to the complete contact form.

*Follow us*




# Online store & Customer service

**www.sav-dynamicmixers.com**




By creating your Dynamic account, you will be able to :

- Order the totality of our range (except Turbo liquidizer and Food processor / Electrical vegetal slicers) and our spare parts.
- Access the media library and the professional space.
- Watch tutorials.

# General sales terms and conditions ( Applicable to January 1st 2024 )

**1 - GENERAL TERMS**
In the absence of a special written agreement, all purchase orders imply the full and legal acceptance of these terms and conditions by the customer, notwithstanding any terms to the contrary that may feature in the customer's general purchase terms and conditions.

**2 - ORDERS - QUOTES**
Order only become fi nal after written or tacit acceptance by DYNAMIC, hereafter referred to as "the Company". If a quote is provided, the order only becomes final after the quote is returned signed to the Company by letter, fax or any other means of transmission, within eight days of the quote being issued. Any changes to the order or the quote must be the subject of a written agreement between the Company and the customer.

**3 - LEAD TIMES**
Deliveries are made depending on supply and transport availability in the order in which the orders arrive, and according to the indications provided by the Company in its acceptance. The Company is authorised to make total or partial deliveries. Lead times are given for information and are not binding on the Company, especially in the event of force majeure or acts of God. No late delivery may entitle to the application of penalties or the payment of compensation, or deduction from the price or the cancellation of the order. In all cases, a customer shall only receive delivery if their situation relative to the Company is in order.

**4 - DELIVERIES**
Prices are given excluding VAT, FCA, packaging included Unless there is a special indication in the order or the accepted quote, all orders are shipped with transport costs added. Al the costs for express delivery are fully payable by the customer who requests this service. The goods become the property of the customer when they leave the Company shop floor, on condition of the application of the ownership clause below. Consequently all transport, customs, insurance and handling operations are at the customer's expense and at their risks and perils. The customer must make sure the delivery is compliant and check for possible damage and missing items and, where applicable, issue the necessary reserves to the relevant organisations and transporters by registered letter with acknowledgement of receipt within 72 hours. The customer shall notify the Company of this.

**5- RETURNS**
Any product returns must be the subject of a prior formal agreement between the Company and the customer. If accepted, 10% will be deducted for costs. Special orders cannot be returned.

**6 - WARRANTY**
The Company is bound to deliver goods that are compliant with the contract and shall respond to compliance faults that are found on delivery. To be compliant with the contract, the goods must:
- Be fi t for the purpose expected of a similar item and, where applicable, correspond to the description given by the Company and have the properties that the Company presented to the customer in the form of a sample or model;
- Have the characteristics that a customer may legitimately expect considering the claims made by the Company, especially in advertising;
- Or have the characteristics mutually defi ned between the parties;
- Or be fit for any special purpose sought by the customer, made known to the Company and accepted by the Company; Electric appliances have a one year manufacturing defect warranty starting from the purchase date. The warranty covers all parts and labour. The warranty covers the replacement of any defective parts but does not cover damage from dropping or impacts, damage caused by improper use, incorrect connection to the power supply, or the failure to follow the usage conditions described in the instructions.

**7 - PRICE**
The prices and information featuring in the catalogues or other Company printed advertising material are only binding on the Company, which reserves the right to make any changes to the sizes, materials or weights of the products presented or described, without any duty to modify products previously delivered or of which the order is ongoing. Goods are invoiced on the basis of the price applicable at the time of the order. Payments are made to the Company headquarters. Unless special terms are agreed, orders are payable in full on shipment of the goods. A discount of 0.5% per full month, generating a proportional reduction in VAT, shall be granted on the total amount excluding VAT in the event of early payment. Any other terms of payment must be the subject of a prior agreement. On failure to pay on the contractual due date, late payment penalties equal to 3 times the legal interest rate shall be due automatically and without notice, starting from the 1st day late. Furthermore, a fixed compensation for debt recovery costs of 40 euros shall be due automatically and without notice. If the debt recovery costs are higher than this amount, additional compensation shall be due on presentation of proof. The Company may also suspend any further deliveries.

**8 - OWNERSHIP**
The Company retains full ownership of the sold goods until full payment by the customer. However, the risks of loss, theft or deterioration of the goods are exclusively borne by the customer as soon as the goods are made available to them. The failure to pay a term may lead to a claim for existing goods.

**9 - COPYRIGHT**
The drawings, models, plans and quotes, and more generally all types of document issued by the Company carry the exclusive copyright of the Company: they may not be communicated or performed without its written authorisation. They must be returned on request by the Company.

**10 - RENOUNCEMENT**
No late delivery, omission or any tolerance by the Company in the exercise of one of its rights resulting from this agreement shall be construed as a renouncement by the Company to the exercise of that right.

**11 - JURISDICTION**
In the event of a dispute, the Company and the customer in question shall undertake arbitration out of court by a single arbitrator , chosen mutually or, failing this, appointed on request from the most diligent party by the President of the Roche-sur-Yon commercial court. The parties renounce all right of appeal against the decision of the arbitrator which shall be fi nal, and undertake to obey the decision without proceedings or exequatur.

Please contact the nearest office
for any additional information


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