



CE

Mixer & whisks

Ricer/Foodmill



0.25 / 2 gal.

11 lbs

MINI SERIES

## TECHNICAL DATA

<b>OUTPUT MAX</b>	<b>250 W</b>
<b>SPEED</b>	0 to 13,000 R.P.M.
<b>VOLTAGE</b>	115 or 230 V
<b>TOTAL LENGTH</b>	425 mm / 16.7"
<b>SHAFT LENGTH</b>	190 mm / 7.5"
<b>DIAMETER</b>	70 mm / 2.8"
<b>ACTUAL WEIGHT - SHIPPING WEIGHT</b>	1.2 kg / 2.6 lbs - 1.5 kg / 3.3 lbs
<b>TOOLS</b>	DETACHABLE

### 190 standard motor block

Ref. AC514



## ADVANTAGES

- Lightweight, quick, efficient and powerful
- **NEW** Longer mixer tool (190 mm) allowing to work in deeper pots.
- Detachable mixer tool that can be easily dismantled for easy cleaning
- Stainless steel mixer tube and guard
- 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 discs, detachable whisks, ricer/foodmill attachment, cutter bowl, 1- or 3-litre-graduated bowl)



## DYNAMIX ACCESSORIES

<b>CAPACITY</b>	1 - 5 litres
<b>SHAFT LENGTH</b>	160 mm / 6.3"

**AC 520: Attachment with emulsifying knife- 4 blades**

**AC 521: Attachment with standard knife- 2 blades**

**AC 522: Attachment with beater disc**

**AC 523: Attachment with emulsifying disc**



Ref. AC520

Ref. AC521

Ref. AC522

Ref. AC523

**AC 530: Watertight attachment with emulsifying knife - 4 blades**

**AC 531: Watertight attachment with standard knife - 2 blades**

**AC 532: Watertight attachment with beater disc**

**AC 533: Watertight attachment with emulsifying disc**

<b>CAPACITY</b>	1 - 5 litres
<b>SHAFT LENGTH</b>	190 mm / 7.5"



Ref. AC530

Ref. AC531

Ref. AC532

Ref. AC533

<b>CAPACITY</b>	1 - 5 litres
<b>WHISKS LENGTH</b>	185 mm / 7.3"

**Detachable whisks**

Ref. AC516



<b>CAPACITY</b>	5 kg
<b>SHAFT LENGTH</b>	126 mm / 5"

**Foodmill ricer**

Ref. AC517



<b>CAPACITY</b>	0.8 litres
<b>HEIGHT</b>	200 mm / 7.9"
<b>DIAMETER</b>	170 mm / 6.7"

**Cutter bowl**

Ref. AC518



<b>CAPACITY</b>	1 litre
<b>HEIGHT</b>	255 mm / 10"

**1-litre-graduated bowl + cover**

Ref. AC510



<b>CAPACITY</b>	3 litres
<b>HEIGHT</b>	180 mm / 7.1"
<b>DIAMETER</b>	150 mm / 5.9"

**Stainless steel bowl 3l.**

Ref. AC513



## MAINTENANCE

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Clean the accessories by passing them under the faucet.

To clean the mixer tools, 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 water jet spray.

## USE

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

**Whisks:** For easy preparation of batters, creams, mousseline sauces and whipped egg whites.

**Foodmill/ricer:** Ideal for making purees, smooth vegetable creams, compotes, etc.

**Cutter:** Allows you to grind, mix, chop vegetables, garlic, onions, herbs, parsley, nuts, minced meat, Parmesan and making short crust pastry or bread dough.

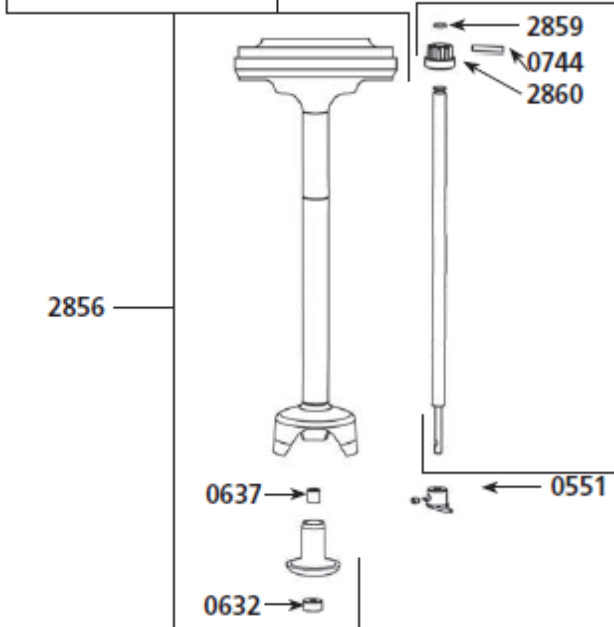
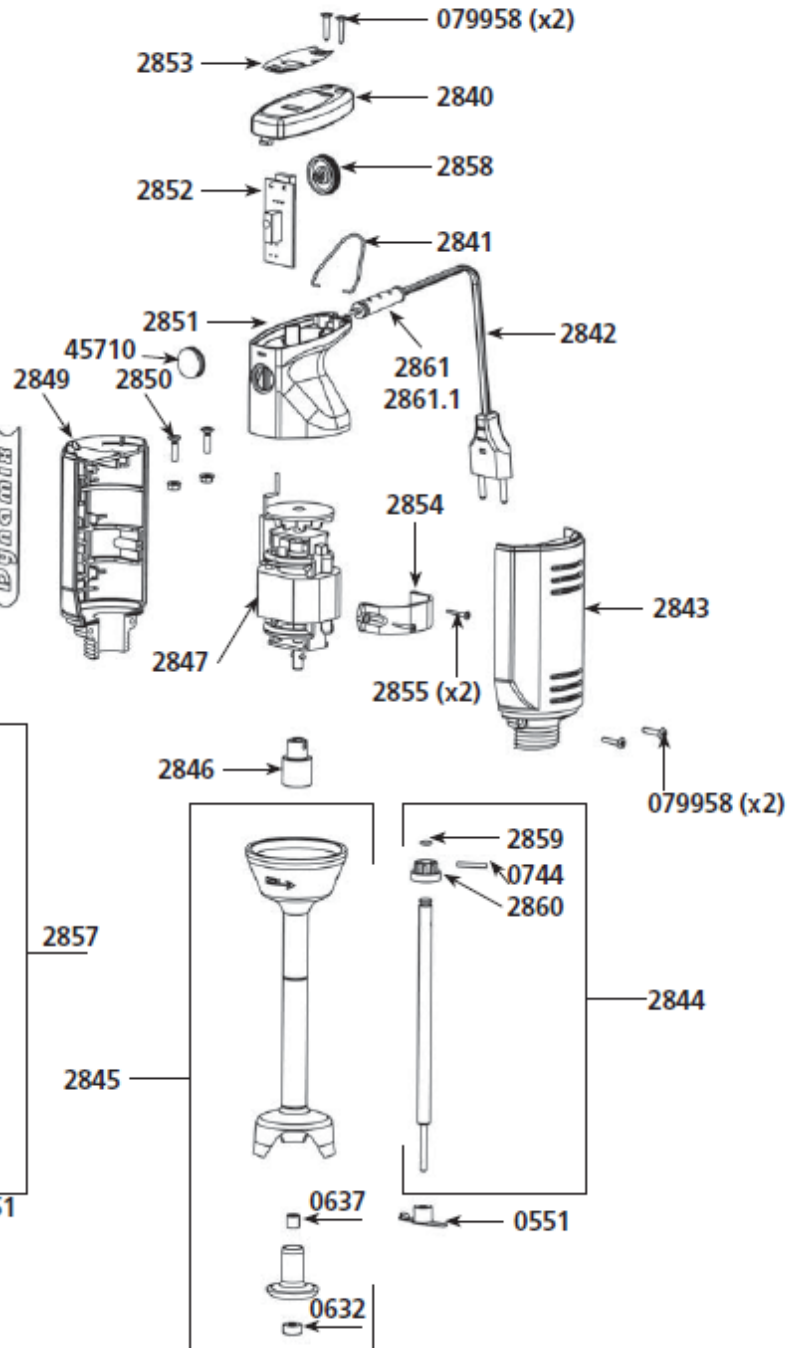
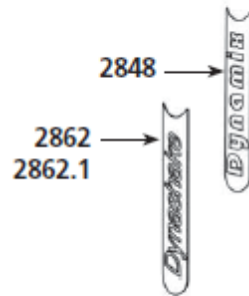
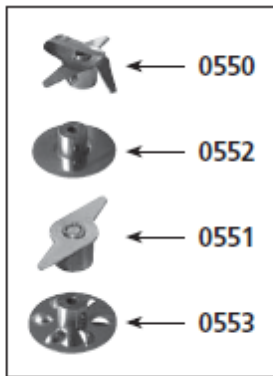


# TECHNICAL SHEET

## DYNAMIX - DYNASHAKE MIXER

Parts list	Code
Emulsifying blade	0550
Standard blade with screws	0551
Batter blade with screws	0552
Smoothie emulsifying blade with screws	0553
Double lip waterproof seal	0632
Self-lubricating ring	0637
Pins 3 x 20	0744
Cover or handle screws (2)	079958
Cover	2840
Hook	2841
Power cord 230V	2842
Power cord 115V	2842.1
Right handle	2843
Shaft and bearing	2844
Dynamix foot assembly + ring + seal	2845
Coupling	2846
Motor 230V	2847
Motor 115V	2847.1
Dynamix label	2848
Left handle	2849
Screws + washer + handle nuts (2)	2850
Hood	2851
Circuit board 230V	2852
Circuit board 115V	2852.1
ID label (230V)	2853

Parts list	Code
ID label (115V)	2853.1
Motor belt	2854
Screws for motor belt (2)	2855
Dynashake foot assembly + ring + seal	2856
Shaft and bearing (Dynashake)	2857
Variator knob	2858
Driving shaft joint	2859
Coupling hub	2860
Strain relief 230V	2861
Strain relief 115V	2861.1
Dynashake label 230V	2862
Dynashake label 115V	2862.1
Handle cap protectors	45710
Complete foot (see machine catalogue)	-





## Parts list

### Potato ricer assembly

Parts list	Code
Handle screws (4)	2870
O. ring (x4)	2871
Ricer inferior carter	1179
Equipped upper shaft	2872
Secured washer	1181
Interior geared crown	2873
Equipped output shaft	2874
Equipped spacer for potato ricer	2875
Nut holder + nut	2876
Potato grid	089940
Grid holder	1195
Potato blade	08995
Compression washer	1196
O. ring	0650

## Parts list

### Dynamix whisks

Parts list	Code
Lower motor whisk housing	2890
Equipped output axle w/ 2 gears+pins	2891
Holder assembly w/ 3 self-lubricating rings	2892
Whisk tool (2)	2893
Reduction gear assembly (without whisk)	2894
Equipped upper shaft	4020
Equipped plate with rings	4021
Holder assembly screws	4022
Middle gear & axle	9420

### Potato ricer assembling



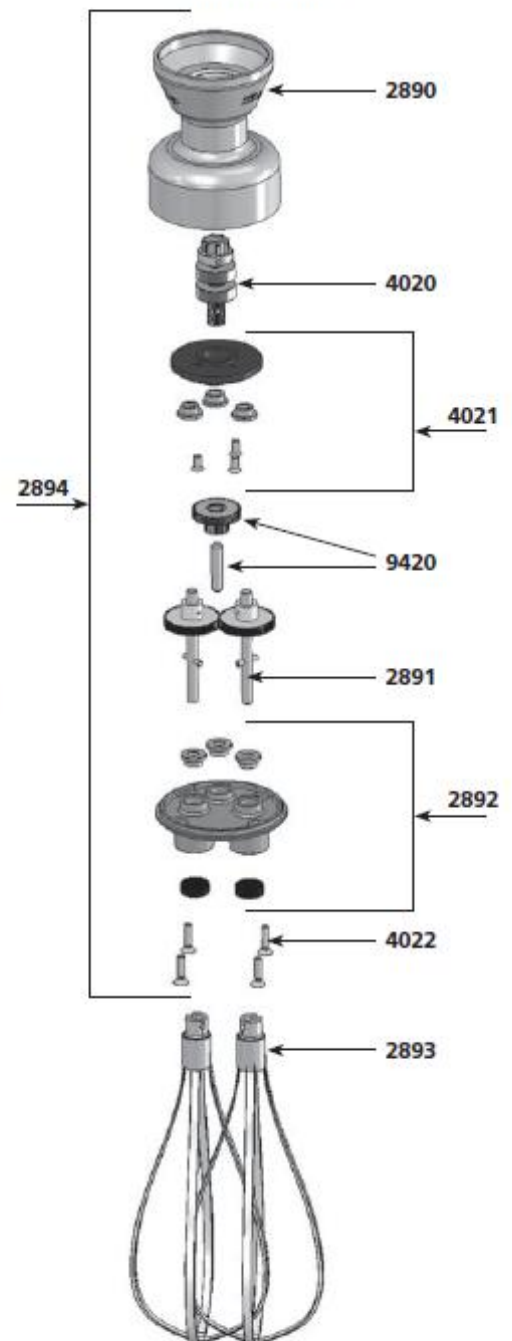
### Ricer grid assembling



### Whisk tool dismantling



### Dynamix whisks



# DYNAMIX accessories

## Parts list

## Code

### Dynamix cutter

Equipped cover	2880
Blade	2881
Bowl	2882
Base	1178

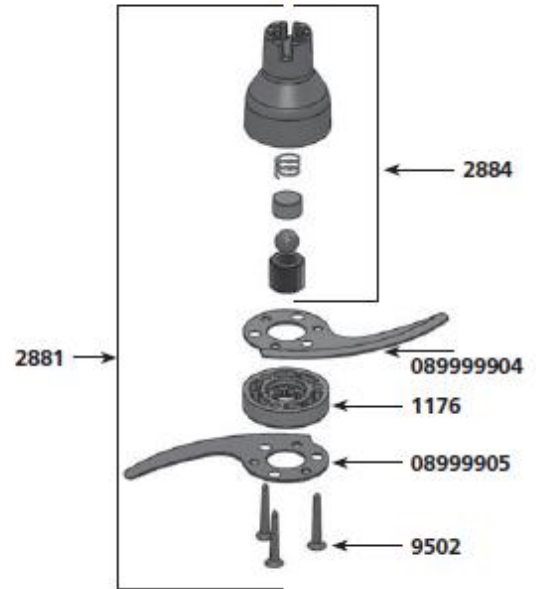
### Equipped lid ..... 2880

Equipped upper shaft	2885
Handle screws (4)	2886
Reduction plate + ring	2887
Lid + reduction gear	2888
O. ring (x4)	2871
O. ring	0658

### Blade ..... 2881

Equipped cone	2884
A blade	08999904
Blade holder	1176
B blade	08999905
Set of screws (x3)	9502

### Blade



### Dynamix cutter



### Equipped lid

