

DYNAMIC DYNAMIX IMMERSION BLENDER WITH STEM cm.19
power 250W V230



SOLUZIONI FOODSERVICE

The Dynamix is a small but powerful device. Ideal for small catering, in pastry and chocolate shops, bars and creperies. Removable foot for easy cleaning, numerous accessories available for every need, comfortable and easy to use, with electronic speed variator as standard. The Dynamix 190 version is equipped with a 19 cm mixer foot with emulsifying knife.

Its emulsifying knife, designed by Dynamic in collaboration with the Valrhona pastry school, represents excellence in chocolate processing, but is also perfect for sauces and whipping. The other optional knives, together with the various accessories available, make it versatile in any sweet or savory culinary preparation.

If you want to add more functions try the Whip Accessory for Dynamix AC516

CHARACTERISTICS:

Dynamix 190 model

Capacity from 1 to 6 litres

Tube length 190 mm

Total length 425mm

Weight 1.1kg

Power 250W

Speed from 0 to 13000 rpm

Speed variator as standard

Removable

Designed for small catering, delicatessens, pastry shops, b