



Detachable equipment



WWW.DYNAMICMIXERS.COM



Mixer	Whisks	Ricer / Foodmill	Cutter bowl
10 / 25 gal.	2.5 / 5 gal.	65 lbs	1.25 gal.

MASTER SERIES

TECHNICAL DATA

OUTPUT MAX	500 W
SPEED	3,000 to 9,500 R.P.M.
VOLTAGE	115 V or 230 V
MOTOR BLOCK LENGTH	350 mm / 13.8"
MOTOR BLOCK DIAMETER	122 mm / 4.8"
WEIGHT	2.7 kg / 5.9 lbs
TOOLS	DETACHABLE

ADVANTAGES

BM 2000 Motor block

Ref. AC001



- You can adapt multiple accessories to the BM 2000 motor block. Sold separately or by package, this innovative solution replaces many machines and frees up work surface space
- Detachable tools for easy cleaning and maintenance
- Sturdy equipment
- Variable speed as standard
- Safety button
- Continuous function auto run button allows to mix continuously or pulse.
- Ergonomic design
- Higher ventilation point
- Indicator light: for your safety the light indicates that the unit is plugged in and ready for operation
- Stainless steel mixer tube, guard and whisks for easy cleaning and perfect hygiene
- Ejectable whisks for easy cleaning
- Titanium-plated blade easily dismantled without any special tool
- Blades specially sharpened to guarantee optimum cutting quality.
- Ricer tool: exclusive to Dynamic



CAPACITY	40 – 100 litres
LENGTH	410 mm / 16"

Mixer tool M 90
Ref. AC002



CAPACITY	40 – 100 litres
LENGTH	500 mm / 19,7"

Mixer tool M 500
Ref. AC500



CAPACITY	5 – 20 litres
TOTAL LENGTH	245 mm / 9.6"
WEIGHT	0,9 kg / 2 lbs
SPEED	300 to 900 R.P.M

Whisk tool F 90
Ref. AC003



CAPACITY	20 – 200 litres
FM90 LENGTH	600 mm / 23.6"
FM91 LENGTH	700 mm / 27.5"
FM92 LENGTH	420 mm / 16.5"
SPEED	100 to 500 R.P.M.

Master beater whisk FM 90 / 91 / 92
Ref. AC200 / AC201 / AC202



CAPACITY	30 Kg
LENGTH	420 mm / 16.5"
DIAMETER GRID	110 mm / 4.3"
WEIGHT	1,9 kg / 4.2 lbs
SPEED	100 to 600 R.P.M.

AP 90 Foodmill / Ricer
Ref. AC004



CAPACITY	5 litres
LENGTH	400 mm / 15.7"

Emulsifying Dynaturbo attachment
Ref. AC050



CAPACITY	5 litres
HEIGHT	600 mm / 23.6"
DIAMETER	220 mm / 8.6"
ACTUAL WEIGHT - SHIPPING WEIGHT	2,4 kg / 5.3 lbs - 2,8 kg / 6.2 lbs

Complete Dynacutter bowl
Ref. AC055

Standard blade Serrated blade



10 to 100 servings

CAPACITY	5 litres – 10 to 100 servings
OUTPUT MAX	0 to 1500 R.P.M.
SPEED	500 W
TOTAL HEIGHT	600 mm / 23.6"
DIAMETER	220 mm / 8.7"
ACTUAL WEIGHT – SHIPPING WEIGHT	5 kg / 11 lbs – 6 kg / 13,2 lbs

Complete Dynacutter

Ref. MF010

Includes: the BM 2000 motor block, a complete stainless steel bowl with your choice of a standard or a serrated blade.



CAPACITY	5 litres
TOTAL HEIGHT	650 mm / 25.6"
DIAMETER	220 mm / 8.7"
ACTUAL WEIGHT – SHIPPING WEIGHT	2,4 kg / 5.3 lbs – 2,8 kg / 6.2 lbs

VS Attachement + 4 discs

Ref. AC125 (Without bowl support)
AC126 (With bowl support)

(2 shredding discs: 2 & 3 mm)
+ 2 slicing discs: 2 & 3 mm)



Multi-Function Food Prep System

Ref. MF014

Includes: a BM 2000 motor block + a complete Dynacutter bowl with one blade of your choice + VS attachment with 4 discs + an ejector disc

CAPACITY	5 litres
OUTPUT MAX	500 W
SPEED	0 to 1500 R.P.M.
TOTAL HEIGHT	650 mm / 25.6"
DIAMETER	220 mm / 8.7"
ACTUAL WEIGHT – SHIPPING WEIGHT	8kg / 17.6 lbs – 9 kg / 19.8 lbs

VS Attachement complete

Ref. MF012

Includes: a BM 2000 motor block + VS attachment with 2 shredding discs (2 & 3 mm) + 2 slicing discs (2 & 3 mm) + an ejector disc



Dynacutter bowl only

Ref. 9072

Without cover or blade. Used as base for VS attachment, or simply as an extra bowl.

Additional discs

Dicing kit – 10x10 mm – 3/8" - Ref. AC170

Stick-shaped disc – 10x10 mm – 3/8" - Ref. AC175



Shredding discs:

Ø holes – 2 mm x Ø 220 mm – 5/64" - Ref. AC162

Ø holes – 3 mm x Ø 220 mm – 1/8" - Ref. AC163

Ø holes – 4 mm x Ø 220 mm – 5/32" - Ref. AC164



Slicing discs – Cutting thickness:

1.5 mm x Ø 220 mm – 1/64" – Ref. AC151

2 mm x Ø 220 mm – 5/64" – Ref. AC152

3 mm x Ø 220 mm – 1/8" – Ref. AC153

5 mm x Ø 220 mm – 3/16" – Ref. AC155



MAINTENANCE

Clean the accessories by passing them under the faucet.

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.

Whisks tool: dismantle whisks from their attachments by pushing strongly on the cups, then you can securely rinse the whisks under running water.

Wash the motor block with a sponge or with a slightly damp cloth.

Never clean this machine with a water jet

USE

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

Emulsifying Dynaturbo attachment: generally used for ice-creams and sorbets, finely purees fresh or thawed ingredients which had been processed. Equipped with two heads: one for fruit and one for creams or syrups.

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

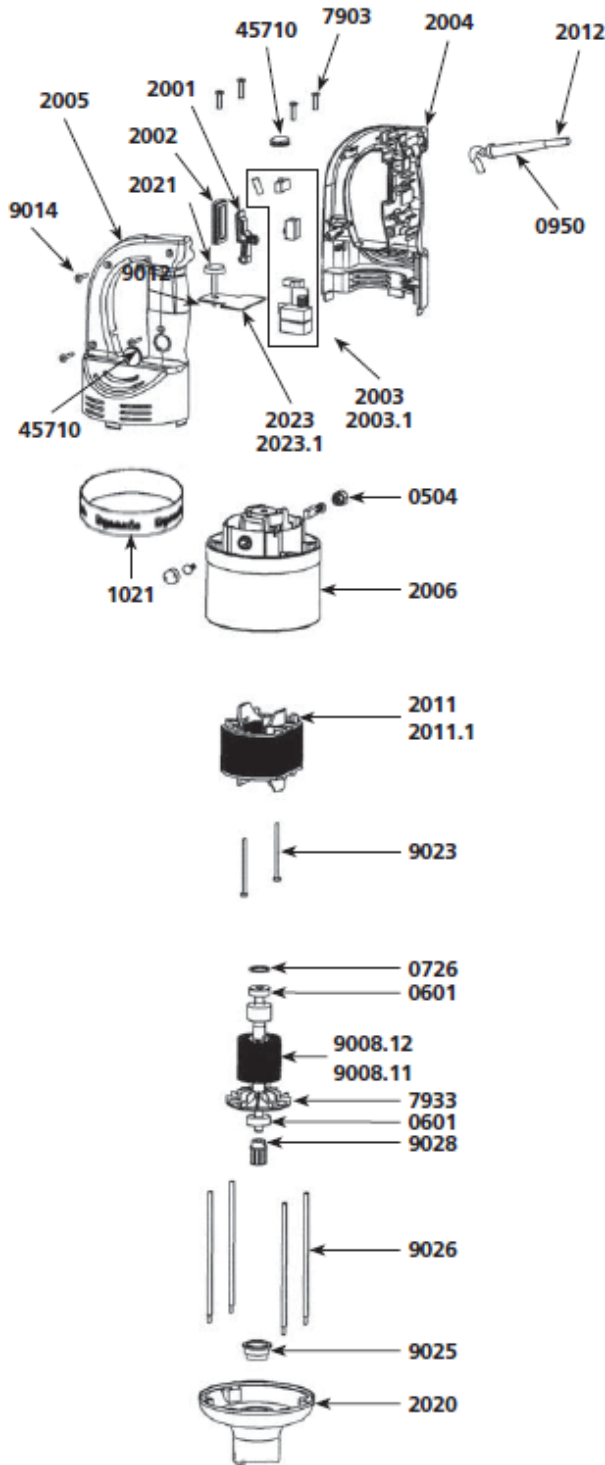
Foodmill/ricer: Ideal for making purees, smooth vegetable creams, compotes, etc.

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

VS attachment: Ideal for slicing and shredding vegetables.



MF 2000 & MFAP 2000 MIXERS



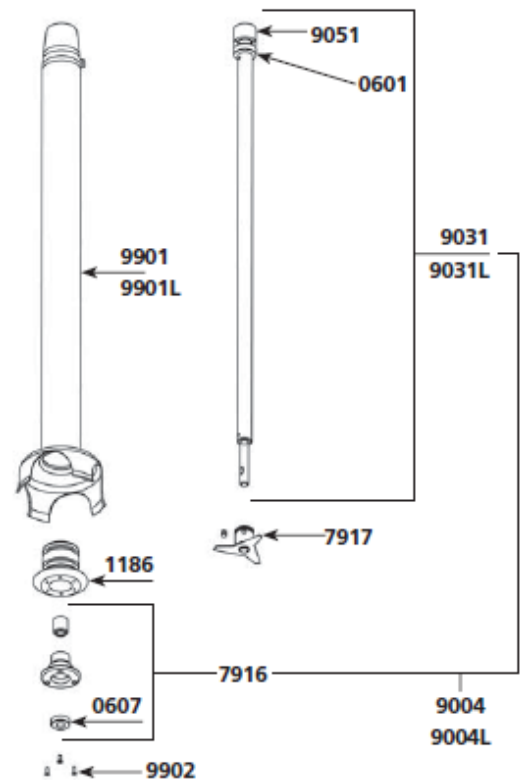
Parts list

Code

Carbon brushes (2)	0504
Ball bearing	0601
Squeezing washer	0726
Safety button, return spring	0768
Strain relief 230 V	0950
Strain relief 230 V	0950.1
Filter C.E.M. 230 V	0999.20
Warning label	1017
Dynamic label	1021
ID label 230 V	1069
ID label 115 V	1070
Micro switch	1237
Power on indicator light 230 V	1241
Power on indicator light 115 V	1241.1
Control lever	2001
Control lever protector	2002
Circuit board 230 V (4 switches + capacitor)	2003
Circuit board 115 V (4 switches + capacitor)	2003.1
Upper half handle (button side)	2004
Upper half handle (label side)	2005
Motor housing + carbon brush holders	2006
Stator 230 V (carter + carbon brush holders)	2011
Stator 115 V (carter + carbon brush holders)	2011.1
Power cord 230 V > 2002	2012
Power cord 115 V > 2002	2012.1
Power cord (UK) > 2002	2012.2
Power cord (Australian) > 2002	2012.3
Lower aluminum housing	2020
Variable speed knob	2021
Complete handle 230 V	2022
Complete handle 115 V	2022.1
Variable speed circuit board 230 V	2023
Variable speed circuit board 115 V	2023.1
Safety plug	45710
Brace screws (4)	7903
Fan	7933
Rotor 115 V	9008.11
Rotor 230 V	9008.12
Power cord 230 V < 2002	9011
Handle screws (4)	9014
Field brace screws (2)	9023
Motor ball bearing sleeve	9025
Braces (4)	9026
Rotor coupler	9028
Power cord 115 V < 2002	9040
Carbon brush wires 230 V	9043
Power cord (Australian) < 2002	9066
Carbon brush wires 115 V	9143
BM 2000 motor block (see machine catalogue)	AC001

MF 90/2000 & MFAP 90/2000 mixer tool

Parts list	Code
Ball bearing	0601
Waterproof seal	0607
Bearing holder + seal	1186
Emulsifying blade	7910
Lower bearing assembly	7916
Cutter blade w/ screw	7917
Lower bearing screws (3)	7950
Shaft, lower bearing & cutter assembly	9004
Shaft	9031
Coupling casing + pin	9051
Tube assembly	9901
Lower bearing screws (3)	9902
M 90 Complete Mixer tool (see machine catalogue)	AC002

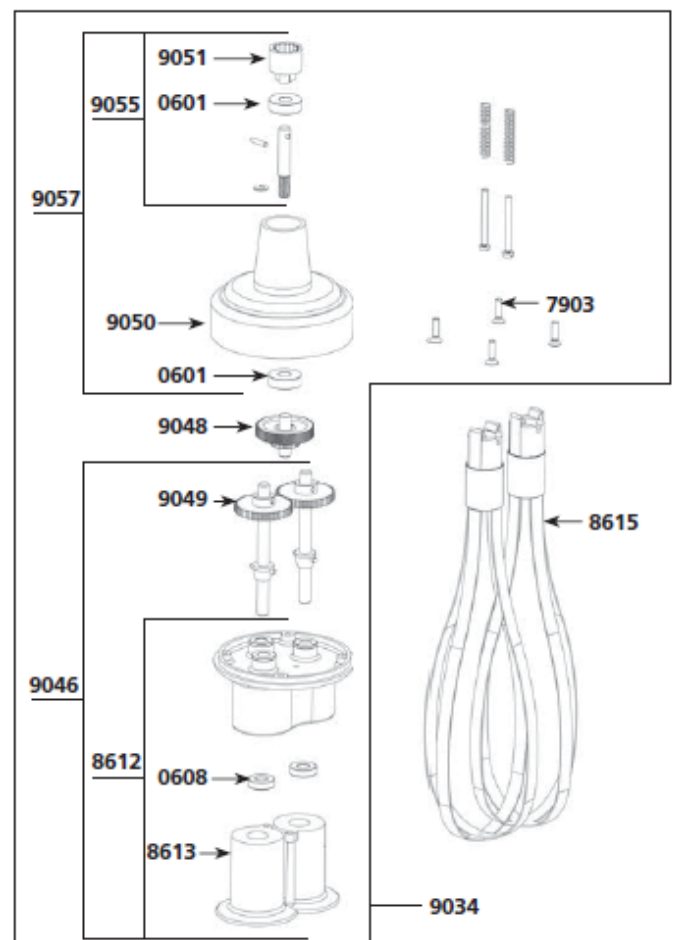


M500 mixer tool

Parts list	Code
Shaft, lower bearing & cutter assembly	9004L
Shaft	9031L
Tube assembly	9901L

MF 90/2000 & MFAP 90/2000 whisk tool

Parts list	Code
Ball bearing	0601
Waterproof seal	0608
Pin 3 X 20	0744
Pin 3 X 14	0745
Brace screws (4)	7903
Holder + plastic ejector + seal	8612
Plastic ejector (pair)	8613
Whisk (Pair)	8615
Reduction gear assembly	9034
Lower casing w/ o middle gear	9046
Central double gear & shaft	9048
Single gear (2)	9049
Upper plastic casing	9050
Coupling casing + pin	9051
Equipped upper shaft	9055
Complete upper casing	9057
F 90 Complete whisk tool (see machine catalogue)	AC003

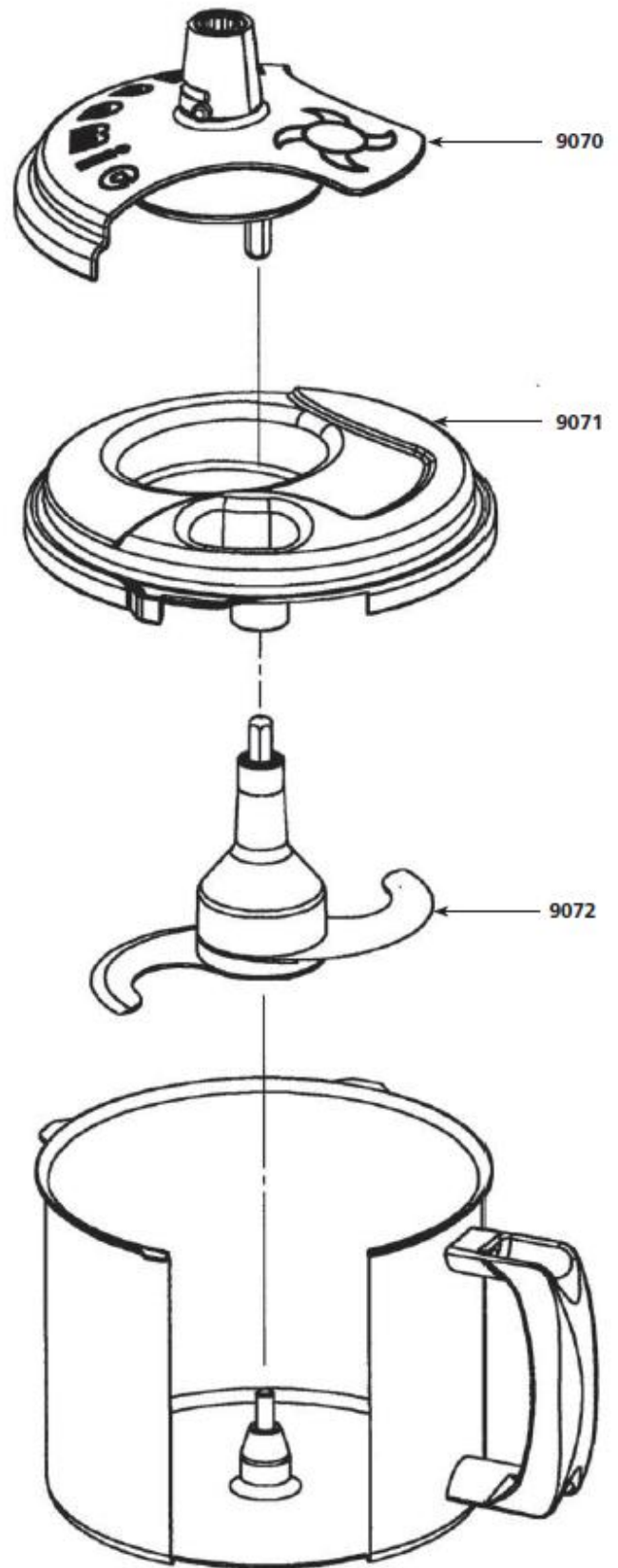


Wall bracket

Parts list	Code
Wall bracket	0880

DYNACUTTER

Parts list	Code
Ball bearing	0601
Base screws (4)	9014
Coupling + pin	9051
Upper shaft assembly	9055
Complete adaptator	9070
Cover	9071
Knife assembly	9072
Dynacutter Bowl	9073
Knife cone support	9074
Inner assembly + ball bearing	9075
Bowl pivot	9076
Handle	9077
Handle screws	9078
Adaptator + seal + sticker	9080
Output shaft w/ gear	9081
Middle gear + shaft	9082
Complete adaptator base	9083
Axle 8x40	089948
Inferior blade	089949
Inferior serrated blade	089949D
Superior blade	089950
Superior serrated blade	089950D



Coupe-Légume

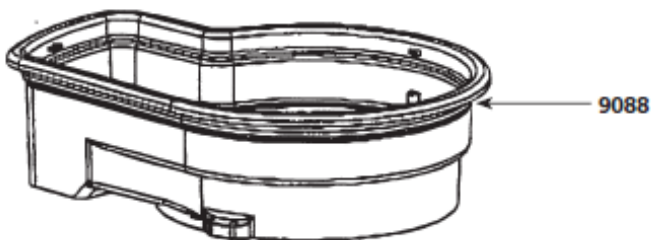
Nomenclature des pièces	Code
Roulement	0601
Vis de platine (4)	9014
Cage d'accouplement + Goupille	9051
Arbre d'attaque équipé (cage d'accouplement, roulement)	9055
Bol inox	9073
Pousse légumes rond	9084
Couvercle complet	9085
Disque à émincer	9086
Disque éjecteur	9087
Socle	9088
Poignée boule	9089
Pousse légumes	9090
Couvercle seul	9091
Pignon intermédiaire	9092
Pignon de sortie + arbre	9093
Platine + roulement	9094
Vis M8 x 16	079947
Arbre hexagonal	089964



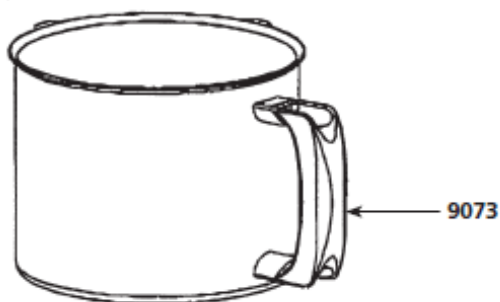
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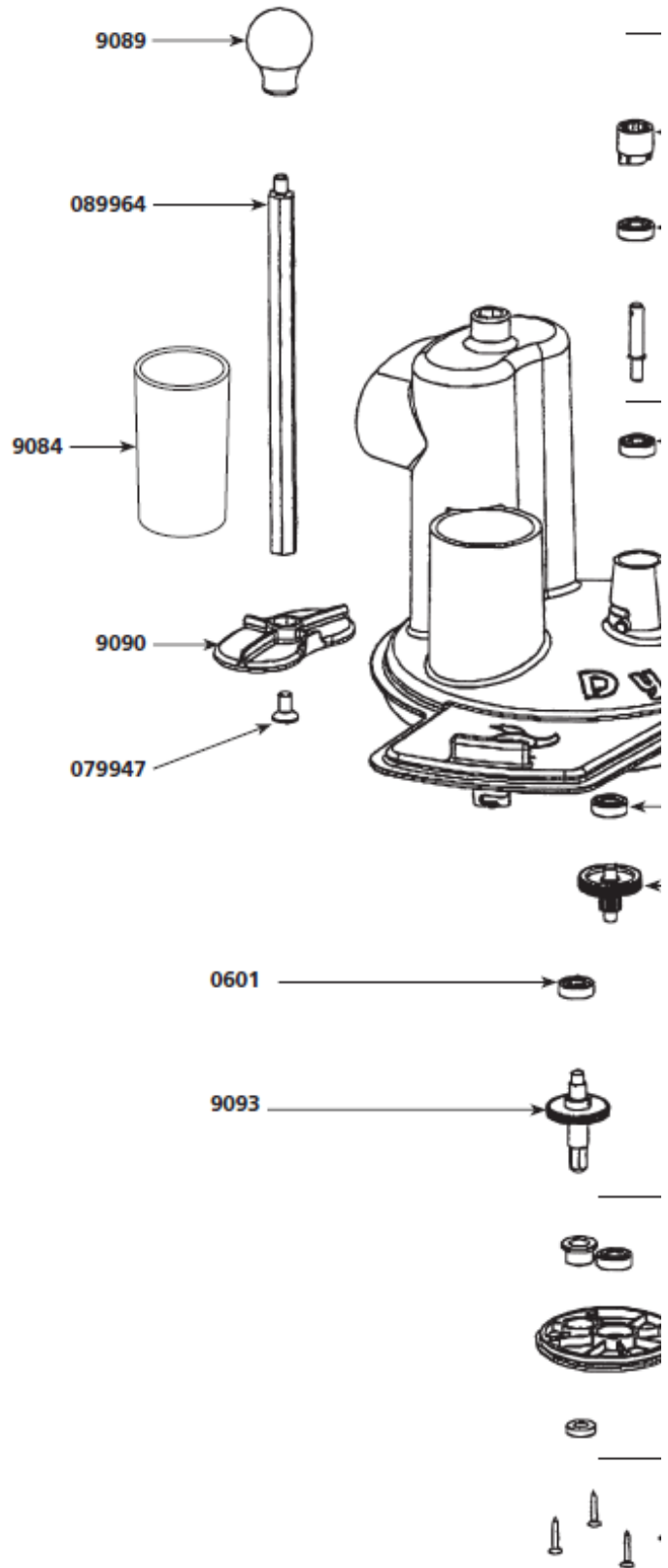
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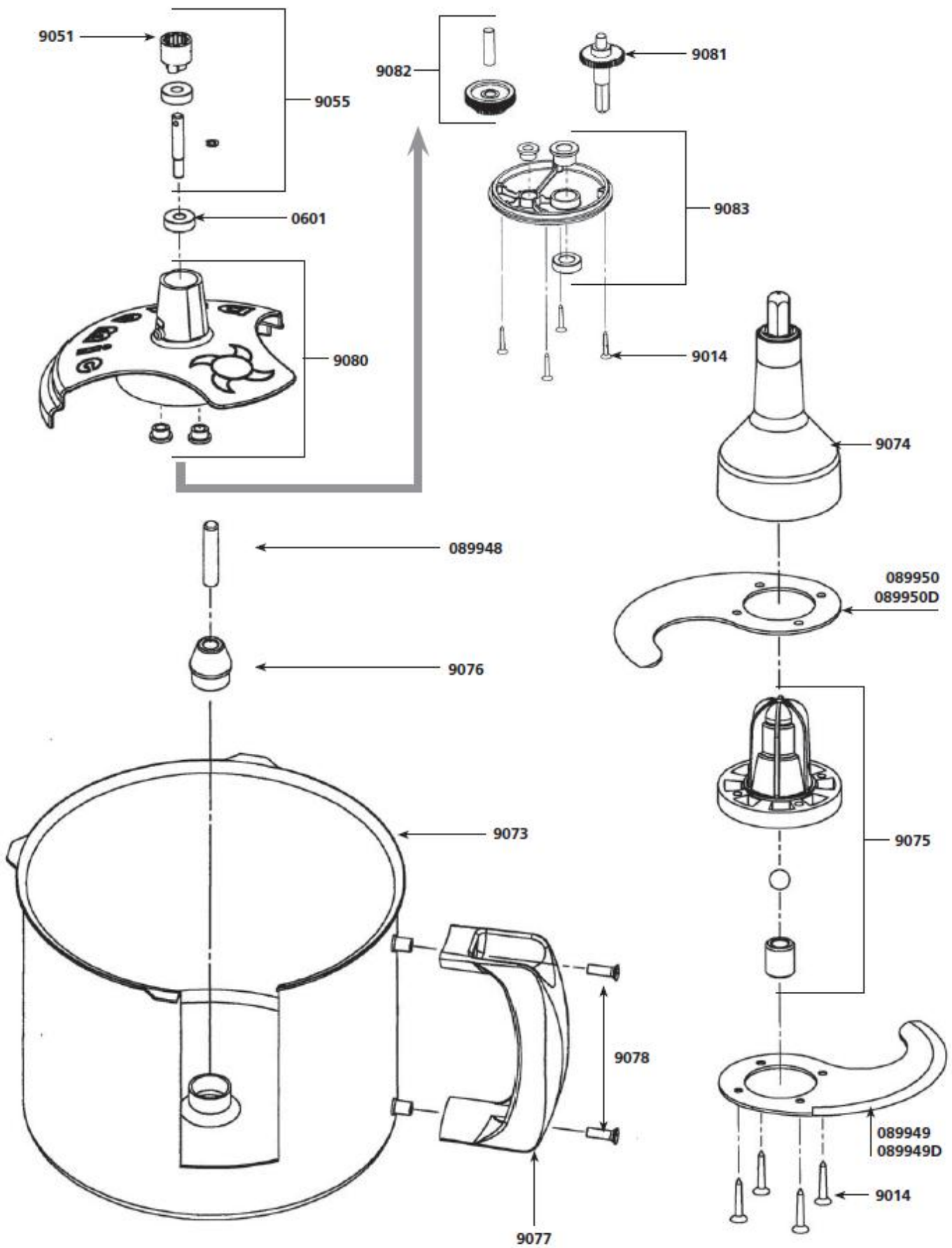


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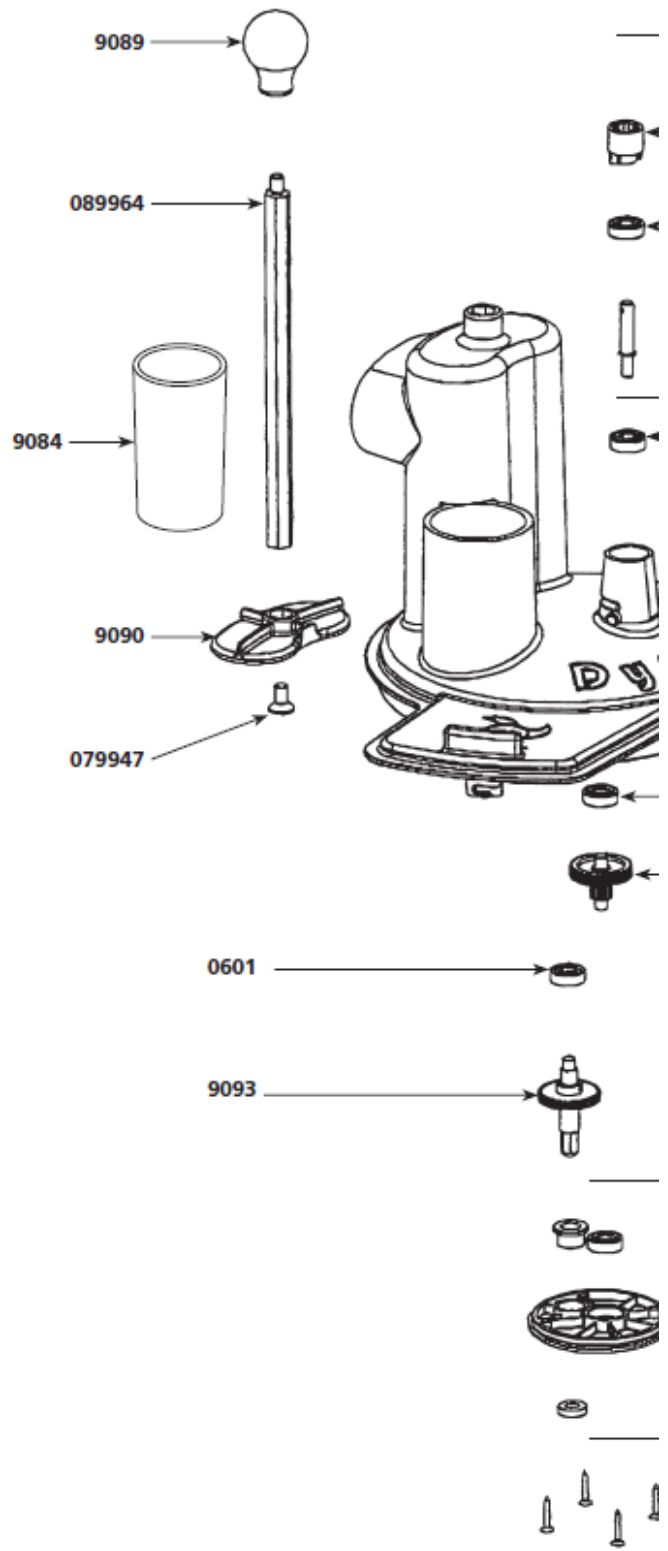
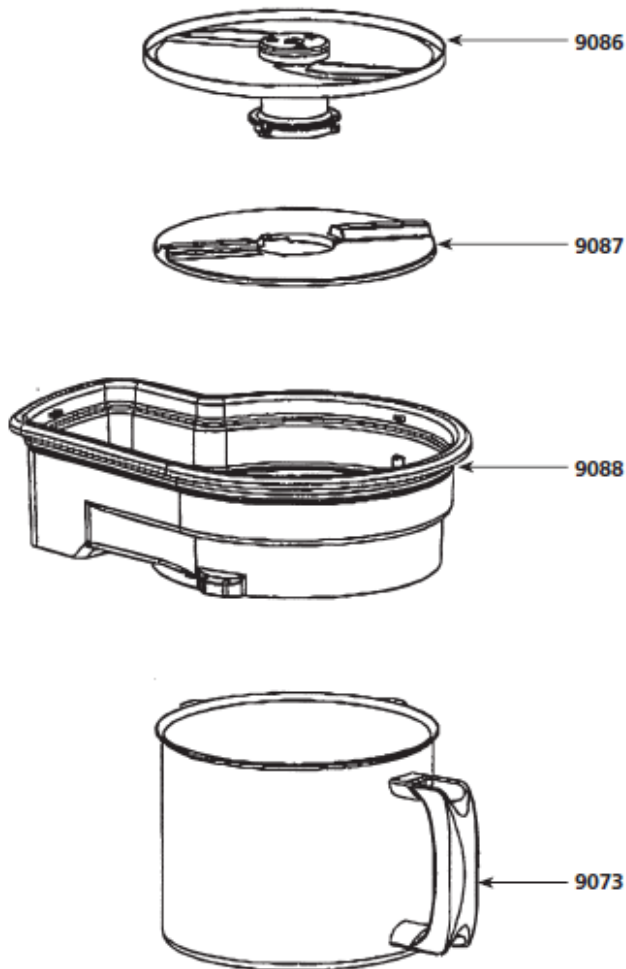
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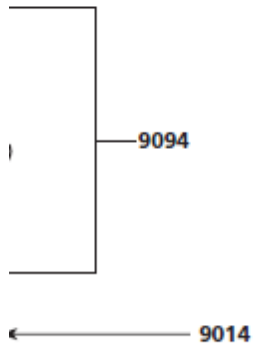
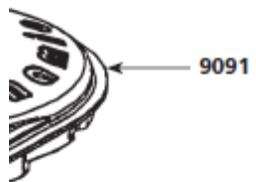
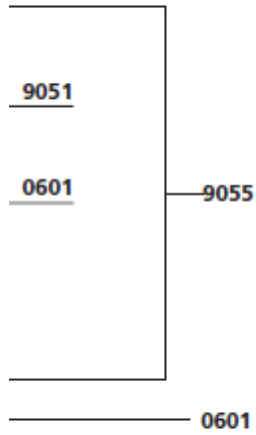
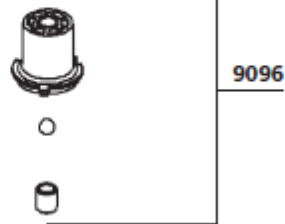
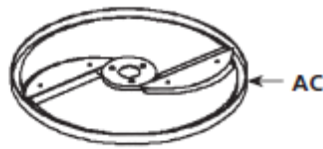
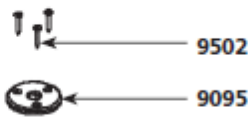
MULTI-FUNCTION FOOD PREP SYSTEM - VS ATTACHMENT

Parts list	Code
Ball bearing	0601
Plate screws (4)	9014
Coupling casing + pin	9051
Equipped upper shaft	9055
Stainless steel bowl	9073
Round vegetable pusher	9084
Complete lid	9085
Slicing disc	9086
Ejector disc	9087
Base	9088
Round shaped handle	9089
Vegetable pusher	9090
Lid only	9091
Intermediate gear	9092
Output gear + shaft	9093
Plate + ball bearing	9094
M8 X 16 screws	079947
Hexagonal shaft	089964



MULTI-FUNCTION FOOD PREP SYSTEM - VS ATTACHMENT

9086 Slicing disc



Parts list

Code

9086 Slicing disc

Coupler screws	9502
Twelve-sided hub	9095
Axle for slicing or grating disc	9096

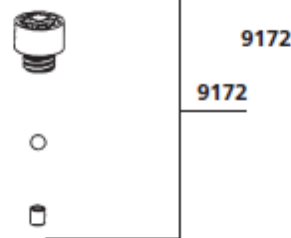
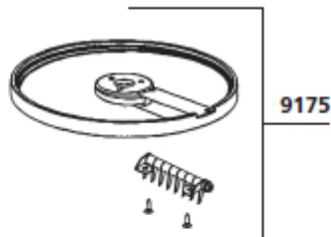
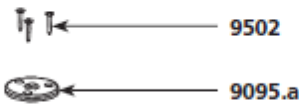
Disc for French Fries

Screws for hexagonal hub	9502
Hexagonal hub	9095.a
French Fries disc	9175
Axle for slicing disc	9172
Nut	9174

9170 Disc for cubes

Screws for hexagonal hub	9502
Hexagonal hub	9095.a
Slicing disc	9171
Axle for slicing disc	9172
Cubes disc	9173
Nut	9174

Disc for French Fries



9170 Disc for cube

