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Exclusive to DynamicPowerful and heavy duty

CE

44 / 220 lbs

CHNICAL DATA ADVANTAGES

OUTPUT MAX	650 W
SPEED	500 R.P.M.
VOLTAGE	115 V or 230 V
TOTAL LENGTH	870 mm / 34.2"
MIXER TOOL LENGTH	520 mm / 20.5"
DIAMETER	170 mm / 6.7"
ACTUAL WEIGHT -	4.9 kg / 10.7 lbs –
SHIPPING WEIGHT	5.9 kg / 13 lbs
SHAFT	NON DETACHABLE

MAINTENANCE

Clean the tube by passing it under the faucet.

The grid and blade can be easily dismantled. Clean them under running water.

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

Never clean this machine with a water jet spray.

USE

the machine

It allows you to mix a creamy purée with entire potatoes directly in pots, avoiding decanting.

- Non detachable ricer tool: ensures durability of

- Stainless steel perforated grid and blade that

can be easily dismantled for cleaning - Average throughput: 10 kg/min

Also used for many purées and vegetable creams: carrots, tomato sauce, beet, salad dressings, split peas, cauliflowers.

Apples, peaches, pears, compote preparations, fruit marmalades and redcurrant, strawberry, banana, raspberry, chestnut creams as well as sorbets and puddings can also be made thanks to the PP 97.

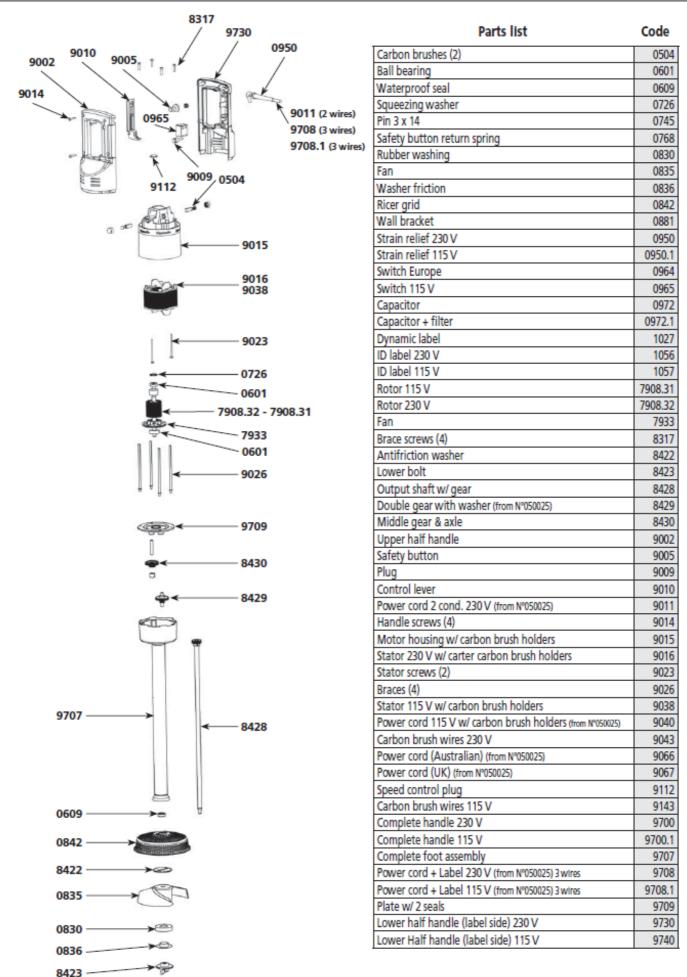
Capacity: 20 to 100 kg / 44 to 220 lbs

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TECHNICAL SHEET

PP 97 RICER



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