



MD95+

Ref : MX180 -MX181-MX183-MX184



DESCRIPTION

- Thanks to its ergonomic design, it is comfortable and intuitive to hold, even during prolonged use.
- Quick, efficient and sturdy
- Non detachable mixer tool : ensures durability of the mixer
- Variable speed optional : from 3 000 to 11 500 rpm
- Double insulation
- Stainless steel mixeur tube for a perfect hygiene
- Blade easy to remove



MX180 : Fixed speed (4-blade knife)
MX181: Variable speed (4-blade knife)
MX183 : Fixed speed (2-blade knife)
MX184 : Variable speed (2-blade knife)



USE

It allows to mix and emulsify sauces, to grind and blend small quantities of excellent velouté soups, but also crepes paste, sauces, mayonnaises, finely pulverised vegetable purées, porridges, fruit creams, compotes, modified textures, etc.

The MD 95+ emulsifying knife is ideal for making ganaches and mirror icing.

Capacity : 4 to 8 Liters



MAINTENANCE

Rinse the lower part of the tube under water. Beware of splashing that could penetrate through the engine's ventilation slots and damage it.

For more effective cleaning, immerse the tube with the blade in clear water and switch on the machine for a few seconds.

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

Never clean this machine with water jet spray or in the dishwasher



TECHNICAL DATA

OUTPUT MAX	250 W
SPEED	11500 tr/min or 3000 to 11500 RPM
VOLTAGE	110 - 120 V or 220 - 240 V
TOTAL LENGTH	420 mm
SHAFT LENGTH	160 mm
DIAMETER	72 mm
ACTUAL WEIGHT	1,3 kg

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