

MACHINES

HAND BLENDERS

DYNAMIC IMMERSION BLENDERS

Indispensable for soups, sauces, gravies, dressings, pureed foods, guacamole etc. Mix, blend, or emulsify fast! They can go anywhere in the kitchen. Stainless steel, come apart for easy cleaning. One year commercial use warranty from manufacturer.



A. SUPER DYNAMIC BLENDER
Maximum power for mixing 100 to 200 quarts at one time. Total length 30", immersible shaft 21", weight 12.5 lbs., 11,000 R.P.M., 600 watts, 120 volts. Pulse or continuous function switch.
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B. SMALL DYNAMIC BLENDER
For smaller bowls or stock pots. Works with up to 50 quarts. Total length 22.5", immersible shaft 12", weight 5.5 lbs., 8,800 R.P.M., 250 Watts, 120 Volts.
P115 12

C. STANDARD DYNAMIC BLENDER
Easily mixes or blends as much as 100 quarts. Total length 28", immersible shaft 16", weight 7.75 lbs., 9,400 R.P.M., 350 watts, 120 Volts.
P115 16

D. MINI DYNAMIC BLENDER
Small but powerful. For saucepans and smaller pots. Total length 18", immersible shaft, 7". 9,500 R.P.M., 180 watts, weight 5 lbs., 110 volts.
P115 7

E. DETACHABLE DYNAMIC BLENDER
Stainless steel shaft separates from motor for easier clean-up. Handles as much as 100 quarts. Total length 29", immersible shaft 17", weight 8 lbs., 9,400 R.P.M., 350 watts, 120 volts.
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	F. DYNAMIC MINI PRO P119	G. CUISINART SMART STICK P201	H. WARING QUICKSTICK P275	I. BAMIX GASTRO P271
SHAFT LENGTH	7"	6"	6"	7.5"
OVERALL LENGTH	15"	14"	14"	16"
COMMERCIAL WARRANTY	One year	None	One year	One year
SPEEDS	Variable	One	One	Two
LISTING	ETL	UL	NSF and UL	NSF and UL
ATTACHMENTS / BLADES	Four blades: emulsifying cutter, standard, batter disk and smoothie / foamer disk	Removable shaft, fixed blade, beaker	Fixed blade	Three removable blades: mincer, beater and whisk. Includes wall mount