



**MD 95**

Ref : MX010 / MX008



## DESCRIPTION

- Lightweight, quick, efficient and sturdy
- Non detachable mixer tool: ensures durability of the mixer
- Safety button
- Variable speed optional
- Double insulation
- Stainless steel mixer tube and guard
- 2 blades available: standard or emulsifying
- Titanium-plated blades easy to remove
- Recommended by "L'Ecole du Grand Chocolat Valrhona"

REFERENCES



**MX010** : standard blade



**MX008** : emulsifying blade



## USE

It allows to mix, directly in the pots, small capacities of soups, panades (thick soup reduced to puree), salad dressings, pancakes paste, gravies, sauces, mayonnaise, puree of vegetables lightly pulverized, porridge, raw carrots puree, fruits cream ...

With its emulsifying blade, the MD 95 is ideal for dairy and pastry products.

**Capacity** : 4 to 12 Liters



## MAINTENANCE

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.

Clean the outside of the tube and the blade protector by passing it under the faucet.

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

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



### TECHNICAL DATA

OUTPUT MAX	250 W
SPEED	11500 R.P.M.
VOLTAGE	110 - 120 V or 220 - 240 V
TOTAL LENGTH	445 mm
SHAFT LENGTH	160 mm
DIAMETER	72 mm
ACTUAL WEIGHT	1,2 kg

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