





Ref. CL003



TECHNICAL DATA

TOTAL HEIGHT	330 mm / 13"
DIAMETER	400 mm / 15.7"
ACTUAL WEIGHT -	3.1 kg / 6.8 lbs –
SHIPPING WEIGHT	4.4 kg / 9.7 lbs

Capacity: 30 kg of tomatoes/hour 30 kg of chicken/hour 50 kg of kiwi fruit/hour

MAINTENANCE

Easy cleaning and maintenance: following each use, simply remove the components. Hand wash with mild soap and rinse with warm water.

Do not wash in a dishwasher



ADVANTAGES

- Consistent cut
- Respect products, even the most delicate

- Optimum safety and hygiene: the hands of the user are neither in contact with food products nor with grids (no risks to hurt oneself).

- Very simple and easy to use
- Easy maintenance
- Easily transportable
- Foldable legs: the unit can be easily stored with minimum space requirements.
- Grids are easily interchangeable
- 5 grids: 7x7 mm (1/8"); 8,5x8,5 mm (1/4") ; 10x10 mm
- (3/8"); 14x14 mm (1/2"); 17x17 mm (3/4")

- 2 types of mounting supports: fixed supports for permanent installation or suction cups for temporary use.

USE

Dynacube allows 3 types of preparation:

- For <u>dicing</u> use both grids and bottom cutter blade
- For <u>sticks</u> use both grids and remove bottom cutter blade
- For <u>slicing</u> use the upper grid only.

Pull on the 3 latches and remove the top. Position the lower grid in the housing. Install the upper grid on the lower grid. Install top part of unit and lock it in place with all 3 latches, turn the handle to allow the grids to fall into place. Then close the latches.

To cut food in a form of a cube place handle in down ward position, install the cutter blade on the axle (pin) until it is locked. Turn the crank to position the axle (pin) in the right direction.

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TECHNICAL SHEET

DYNACUBE

