



MANUAL FOOD CUTTER

DYNACUBE

Ref : CL010



DESCRIPTION

- Consistent cut.
- Respect products, even the most delicate (ex. : Tomatoes).
- Optimum safety and hygiene: the hands of the user are never contact with food products nor with grids (no risk to hurt oneself).
- Very simple and easy to use.
- Easy maintenance and transport.
- Foldable legs: the unit can be easily stored with minimum space requirements.
- Grids are easily interchangeable.
- 5 grids: 7x7 mm; 8,5x8,5 mm; 10x10 mm; 14x14 mm; 17x17 mm.
- 2 types of mounting supports: fixed supports for permanent installation or suction cups for temporary use.

REFERENCE Dyncube + grids + pusher	GRIDS
CL005	7x7mm
CL003	8.5x8.5 mm
CL006	10x10 mm
CL008	14x14mm
CL009	17x17 mm

ACCESSORIES



7x7mm Ref. AC060	8.5x8.5 mm Ref. AC061	10x10 mm Ref. AC062
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14x14mm Ref. AC063	17x17 mm Ref. AC064
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Grids



Pusher



USE

Dyncube allows 3 types of preparation:

- To make cubes use both grids and the bottom cutter blade.
- To make sticks use both grids and remove the bottom cutter blade.
- To make slices 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 the handle in downward 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.

Capacity : 30 to 50 kg/hour



MAINTENANCE

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

Do not wash in a dishwasher.



TECHNICAL DATA

TOTAL HEIGHT	400 mm
DIAMETER	330 mm
ACTUAL WEIGHT	3,1 kg

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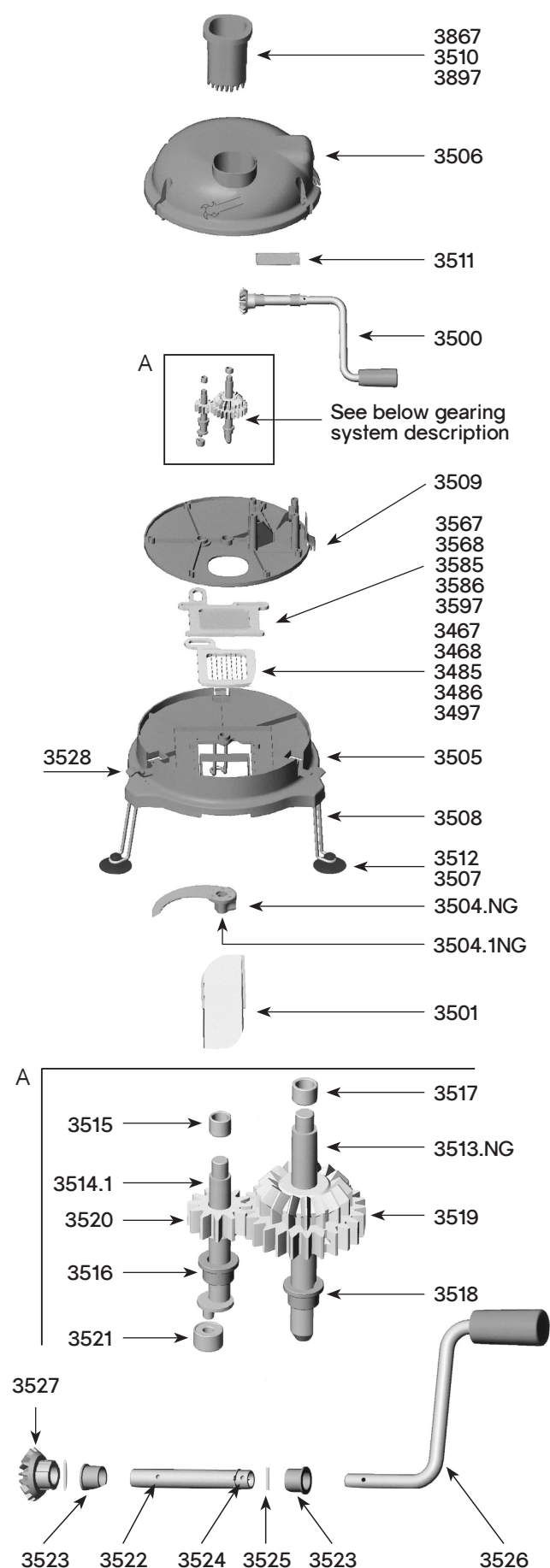
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TECHNICAL SHEET



Parts list

Code

Lower grid 7 mm	3467
Lower grid 14 mm	3468
Lower grid 8,5 mm	3485
Lower grid 17 mm	3486
Lower grid 10 mm	3497
Handle assembly kit	3500
Kit cutter blade NG (axle + gear + blade)	3504.K
Short cutter blade complete - New generation	3504.NG
Knife plastic holder	3504.1
Knife plastic holder - New generation	3504.1NG
Bottom unit	3505
Top unit w/ seal	3506
Mounting support (unit)	3507
Foot	3508
Intermediate plate assembly	3509
Pusher 8,5 mm / 17 mm	3510
Blockage sheet and screws	3511
Suction cup (unit)	3512
Knife driving axle - New generation	3513.NG
Cutting grid axle + bearings	3514.1
Self-lubricating ring 9/12/10	3515
Self-lubricating ring C12/17/12	3516
Self-lubricating ring 10/14/10	3517
Self-lubricating ring C14/18/14	3518
Double gear and pin	3519
Right gear and pin	3520
Ball bearing (unit)	3521
Hollow axle	3522
Self-lubricating ring (unit)	3523
Circlips 18	3524
Pin	3525
Crank handle and pin	3526
Cone shaped gear and pin	3527
Clips (3)	3528
Upper grid 7 mm	3567
Upper grid 14 mm	3568
Upper grid 8,5 mm	3585
Upper grid 17 mm	3586
Upper grid 10 mm	3597
Pusher 7 mm / 14 mm	3867
Pusher 10 mm	3897