

Professional Series

# FOOD DICER AND SLICER



# DYNACUBE

N°1 Manual Food Dicer in the world



THE ORIGINAL !  
[www.dynamicmixers.com](http://www.dynamicmixers.com)



Professional Series

# DYNACUBE

Prepare vegetable and fruit slices, sticks or cubes very quickly and in large quantities !

The perfect manual kitchen equipment : easy and convenient to cut quickly and efficiently your vegetables. Its patented system of surgical stainless-steel grids ensures a precise and regular cut of vegetables, fruits and some cold meats. Ideal for soft vegetables.



## ADVANTAGES

- **Fast** : Quick installation.
- **Performance** : Quality and efficient dicing.
- **Hygiene** : Easy to clean.
- **Comfort** : Easy transport and storage.
- **Versatility** : Specific tools to allow different cuts.
- **Security** : No direct contact with the blade.

*With Dynacube,  
the onions chore  
is over !*



**N°1 MANUAL FOOD DICER IN THE WORLD !**





## CHEFS' WORDS

- **Christophe G., Caterer**

I have been using my Dynacube for 6 years. First, I was skeptical, but in fact it is impressive. I use it with lots of ingredients, even with some I wasn't thinking of because of their fragility: bananas and avocados for example. Very robust for what I ask, it is indestructible !

- **Didier R., Pizzaiolo**

If you are looking for an ultra-fast equipment, that realizes large quantities in a record time, don't look any further: you need the Dynacube ! I have been using it for 9 years and it saves me considerable time and especially in terms of safety (no risk of cuts compared to a traditional knife)

- **Alain F., Starred Chef**

I have one Dynacube for 4 years. It is ideal for my vegetable and fruit brunoises, especially with the smallest grids. Apples cubes are perfect. It is amazing with tomatoes! It is so quick and easy to clean and disassemble, that it makes the Dynacube indispensable.

Every day they rely on  :



## Change the grids in a few seconds !



Put the 3 lateral clips down.



Remove the top cover and the knife under the bottom part.



Remove the grids and install the new ones, replace the blade under the bottom part.



Replace the top cover.



Press the clips with your thumb to close them up.



Take the appropriate pusher and your Dynacube is ready for use.

## A large range of grids for cubes from 7 to 17 mm

7 x 7 mm

8,5 x 8,5 mm

10 x 10 mm

14 x 14 mm

17 x 17 mm



3 pushers that match the grids' color for an easy use.



**Remove the knife and realize vegetable sticks !  
Ideal for your buffets.**



## Easy and quick disassembling and cleaning !



**DYNAMIC**

518 rue Léo Baekeland - BP57 - 85290 Mortagne / Sèvre - FRANCE  
Tel. +33 (0)2 51 63 02 72 - Fax. +33 (0)2 51 63 02 73  
e-mail : [export@dynamicmixers.com](mailto:export@dynamicmixers.com) - [www.dynamicmixers.com](http://www.dynamicmixers.com)

