

FROM THE INVENTOR OF THE HAND HELD MIXER AND MANUAL SALAD SPINNER.

DYNACUBE

The perfect manual kitchen tool: simple and practical to use for rapidly and efficiently dicing vegetables. Its patented grid system made with surgical stainless steel blades, ensures a clean consistent cut of vegetables, fruit and certain cooked meat. Great for soft vegetables.

Dynacube allows 3 types of preparation

- 1 For dicing use both grids and bottom cutter blade.
- 2 For Juliennes use both grids and remove bottom cutter blade
- 3 For slicing use the upper grid only.

Total height	330 mm / 13"
Diameter	400 mm / 15.75"
Actual weight / shipping weight	3,1 Kg / 6.2 lbs - 4,4 Kg / 9.0 lbs



Yellow grid set
7 x 7 mm - 1/8"



Orange grid set
8,5 x 8,5 mm - 1/4"



Red grid set
10 x 10 mm - 3/8"

3 new grid sizes available - 14x14mm - 1/2" 17x17mm - 5/8" and 20x20mm - 3/4"



Funnel for positioning the food preparation (the pusher ensures total safety during operation).

Three snap clips make changing and cleaning the grids easy.

Stainless-steel chute guides large quantities into a smaller container.



Easy and efficient - first install required grids by removing the cutter blade and dome cover. After the components have been properly installed, the unit is ready to use.



Simple and easy to use - unclasp the clips and remove the dome before allowing easy access to the grids. Re-install components, including lower cutter blade and the Dynacube is ready for use.



The Dynacube offers easy and simple cleaning and maintenance; following each use, simply remove the components. Hand wash with mild soap and rinse with warm water.



The Dynacube is equipped with 2 types of mounting supports.
- Fixed supports for permanent installation.
- Suction cups for temporary use. Designed to adapt perfectly to your working area.