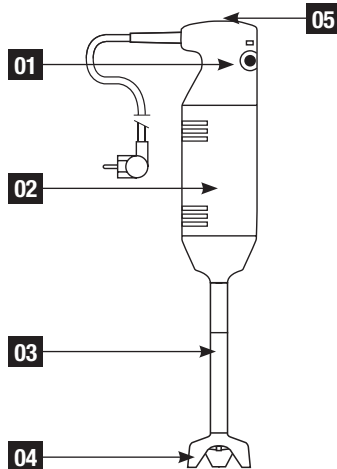


# MINIPRO

## User Guide

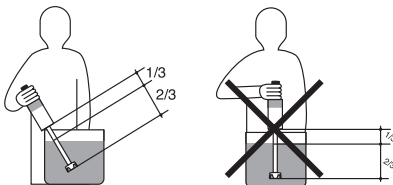
# HUBERT®



### DESCRIPTION

- Tension: 115 / 230 V.
- Power: 115V - 1,2A / 230V - 0,7A.
- Speed: 13 000 trs / mn - 13 000 RPM
- Foot length: 160 mm - 6,5"
- Full length: 395 mm - 15,5"
- Weight: 0,990 Kg - 2,2 lbs
- Double insulation

- 01** Control Lever. **02** Motorblock. **03** Stainless steel mixer foot. **04** Stainless steel guard.  
**05** Variable speed.



### WARNING

- Never run the Minipro out of product. Always start and stop the Minipro when the mixer is immersed in product.
- Switch off the Minipro and disconnect the power before cleaning.
- Do not allow water/mixture/moisture to enter the motor housing vents.
- After use, unplug the Minipro.
- With its unique cutter blade, the Minipro will liquify most products. The Minipro is designed to work in containers holding up to 4 liters (1 gallon).
- For maximum efficiency we suggest holding the Minipro at an angle without placing the blade protector on the bottom of the cooking pot.

- Suggested immersion level: 2/3 of the foot as marked. Always stir or move the mixer around the pot or container when submersed.
- To stop the Minipro, release the control lever **01**.
- In case of an accidental immersion of the motor, be careful of any electrical shock: disconnect the mixer from the power source immediately.
- The Minipro is designed for use in food product only. For any other use, please contact the factory.

### PREPARATION

- The Minipro is designed to mix, blend, emulsify, and puree products such as soups, salad dressings, sauces, mayonnaise, etc.
- Ideal for healthcare to puree vegetables such as tomatoes, celery, carrots purée, fruits cream, etc.

### MAINTENANCE

As with all commercial foodservice equipment proper use, care and cleaning and preventative maintenance is vital for many years of product satisfaction and durability. Contact the factory for a recommended preventative maintenance schedule. It is recommended the cutter blade be analyzed semi-annually. Chips, dents and a dull blade may affect the performance of your mixer.

### CONFORMITY STATEMENT FOR HEALTH AND SECURITY

This machine is in accordance with the EN 12853 standards.



### CUSTOMER SERVICE AND WARRANTY

Should you require service either warranty or otherwise, please contact your local food service equipment distributor or retailer for the closest Dynamic authorized service center in your area. You can also call Dynamic directly. See below for details.

### DYNAMIC USA

1320 route 9 #1352  
Champlain, NY - 12919  
Phone (800) 267-7794  
Fax (877) 668-6623  
info@dynamicmixers.com  
dynamicmixersusa.com

### WARRANTY

Your Minipro mixer includes a one year parts and labor 'carry in' warranty from date of purchase. Proof of purchase may be required. This warranty covers manufacturer defects only and excludes mixer damage caused misuse, mishandling, abuse and/or component replacement deemed from 'wear and tear'. Unauthorized repairs may affect the status of the warranty. If mixer has to be shipped to the closest authorized service center, freight is paid by Dynamic one way.

### ELECTRICAL REQUIREMENTS

The mixer is of a class 2 category (double insulation) powered by a single-phase alternating current and does not require a "u" ground plug. A differential circuit breaker and one (1) 10A fuse is required. You must provide a 10/16A single-phase current socket. Always verify that your power supply corresponds to that indicated on the plate on the motor unit and that it can take the amperage.

