

FOR IMMEDIATE RELEASE

## **Save time, money and increase productivity with the new DynaCutter table electric cutter from Dynamic**

Recently introduced at the NRA Show in Chicago, to rave reviews

Introducing the DynaCutter, another innovative product from Dynamic, the world leader in professional food cutters and hand held mixers. The DynaCutter is a powerful technical advancement on Dynamic's best-selling manual food cutters, the famous DynaCoupe and DynaCube. It features the motor attachment of a hand held mixer, combined with a table cutter, to create a faster, more convenient, more versatile and more reliable table electric cutter and food processor.

At only 10.1 pounds, the DynaCutter is a very light and versatile unit—smaller and lighter than other food processors with the same 6-quart capacity. The bowl doesn't sit on the power unit, so there is absolutely no heat transfer to the bowl. Now you'll never ruin egg dishes or sauces due to unwanted heat transfer. And unlike the competition's units, the DynaCutter's power unit sits on top of the bowl, so there is no chance of infiltration of liquids into the motor. This feature offers you superior safety and reliability.

The DynaCutter is easy to clean and store, and highly portable. It features:

- A 6-quart capacity you can use full, unlike half-capacity competitive units.
- A cutter blade sharpened on both sides. This feature offers you **30% faster, more consistent chopping, making you 30% more productive.**
- 5 durable, versatile attachments: whisk, mixer tool, ricer, DynaTurbo and DynaCutter.
- The well-known BM2000 motor block from Dynamic. The unit is also compatible with the BM2000, MDH2000, MF2000 and MFAP2000 motor blocks.
- A full one-year warranty.

The Dynamic DynaCutter is very competitively priced, especially when compared to units with far fewer features and much less versatility.

Dynamic has a track record of 45 years as a leader in handheld mixers and food cutters. We invented the salad spinner. The Dynamic DynaCutter is a product unique in the marketplace, perfect for high-volume restaurant, hotel and cafeteria kitchens. Watch your productivity go up and your employees smile as they effortlessly use this superior unit—for better, faster, more reliable and more versatile cutting, mixing, whisking, ricing and DynaTurboing.

**Contact:** xxxxxxxx at (xxx) xxx-xxxx.

Visit the Dynamic web site at [www.dynamicmixers.com](http://www.dynamicmixers.com).