

Emulsifier Homogenizer

FOR THE COSMETIC, CHEMICAL & PHARMACEUTICAL INDUSTRY

MADE IN FRANCE



OUR HISTORY

Misceo® offers you a complete range of innovative homogenizers.

Since its creation in 1964, Dynamic® has innovated by inventing the professional mixer.

Nowadays, the company located in Vendée, presents Misceo®, its range of appliances dedicated to the cosmetic, chemical and pharmaceutical industry.

Whatever the volumes worked, Misceo® homogenizers are perfectly suitable to make beauty, hygiene and maintenance products. From creams, balms, gels, soap and color pigments to aromatic mixtures.

From 1 to 300L, portable or stationary, Misceo® homogenizers offer a complete range of versatile appliances, easily removable and cleanable; an engine block and various interchangeable accessories.

Thanks to numerous accessories available, Misceo® homogenizers allow you to grind, emulsify, dissolve, dilute, homogenize, maintain in suspension. One piece of equipment is sufficient to achieve the desired formulation.

Our exceptional quality/price ratio of tools offers a real development opportunity for companies wishing to achieve quality products with limited investments.

100% French manufacturing and total production control guarantees quality, reliable and robust equipment adapted to the specific needs of each professional.

[&]quot;From formulation to production"

OUR E - SHOP Discover our products and our news



Purchase online

www.misceo-cosmetics.com















DISCOVER OUR VIDEOS
ON OUR YOUTUBE CHANNEL
OR WEBSITE

OUR COMMITMENTS

MADE IN FRANCE

In autonomy thanks to its plant in Vendée, Dynamic guarantees a complete integration of conception and production.

A PRESERVED EXPERTISE AND A PRODUCTION MADE-TO-MEASURE

Dynamic® studies and realises its own homogenizers in order to guarantee the better performance. All the elements of our appliances are made in our plants.

THE PRIMORDIAL CHOICE OF RAW MATERIALS

Dynamic® brings the greatest attention to the quality of raw materials used in the production of its products, which guarantees their longevity.

A PERFORMANT AFTER SALE SERVICE

Perfect knowledge and expertise of the profession. Quick identification of the breakdown and reparation. A technician is always available to answer to your questions. The exploded views of all our emulsifiers are available on demand.

WORLDWIDE DELIVERIES

A rigorous renewal and follow-up of stocks guarantee to each client a quick provision. Daily expeditions worldwide.

ALL OUR EMULSIFIERS ARE CERTIFIED

All the produced appliances in our plants are conformed to the requirements of CE norms.

DYNAMIC® ACTS FOR ENVIRONMENT

The society incorporates, on the French territory, a DEEE system of resumption and treatment of electric and electronic equipment at the end of life.













Range 250 P



maximum versatility



misceo® 250 P

MC001 Portable emulsifier homogenizer

Technical specifications

Output	250 W
Operating speed	3000 to 13 000 rpm
Shearing speed	4.5 to 20 m/s





Accessories



MIXING 2 BLADES PC012 160 mm

PC012 160 IIIII

- Use:
 Cutting
- Mixing
- Dissolution
- Emulsion ++



MIXING 4 BLADES

PC022 160 mm PC023 190 mm Use :

- Cutting
- Mixing
- Emulsion ++
- Profusion ++



ROTOR STATOR TOOL

PC010 160 mm PC011 190 mm

Use:

- Emulsion +++
- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)



TURBO AGITATOR BLADE

PC018 Use:

- Suspension
- Dissolution
- Mixing
- Emulsion



DOUBLE WHISK 600 to 2500 rpm PC021

- Use:
 Mixing
- Beating
- Proliferation



CUTTER BOWL 0,8L 600 to 2500 rpm

PC020 Use:

- Cutting
- Micronization of plants (in the object of an extraction)





Range **250 F**



maximum versatility



misceo® 250 F

MC101 Fixed emulsifier homogenizer

Technical specifications

Output	250 W
Operating speed	3000 to 13 000 rpm
Shearing speed	4.5 to 20 m/s
Control box	Scheduling of time and speed Continuous operation
Statif	Suitable for work on lab bench All stainless steel



Accessories



MIXING 2 BLADES

PC012 160 mm PC013 190 mm

Use:

- Cutting
- Mixing
- Dissolution
- Emulsion ++



MIXING 4 BLADES

PC022 160 mm PC023 190 mm Use:

- Cutting
- Mixing
- Emulsion ++
- Profusion ++



ROTOR STATOR TOOL

PC010 160 mm PC011 190 mm

Use:

- Emulsion +++
- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)



TURBO AGITATOR

BLADE PC018

- Use:
- Suspension
- Dissolution
- Mixing
- Emulsion



- Mixing
- Beating
- Proliferation



CUTTER BOWL 0,8L

600 to 2500 rpm PC020

- Use: Cutting
- Micronization of plants (in the object of an extraction)





misceo® 250 FE

MC105 Fixed emulsifier homogenizer Vacuum formulation

Technical specifications

Output	250 W
Operating speed	3000 to 13 000 rpm
Shearing speed	4.5 to 20 m/s
Control box	Scheduling of time and speed Continuous operation
Statif	Suitable for work on lab bench All stainless steel



Accessories



VACUUM MIXING 2 BLADES TOOL

PC016 160 mm PC017 190 mm

Use:

- Cutting
- Mixing
- Dissolution
- Emulsion ++



VACUUM MIXING 4 BLADES TOOL

PC024 160 mm PC026 190 mm

Use:

- Cutting
- Mixing
- Emulsion ++
- Profusion ++



VACUUM ROTOR STATOR TOOL

PC014 160 mm PC015 190 mm

Use:

- Emulsion +++
- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)



VACUUM GRADUATED 1L BOWL

Depression up to 0,8 bar. Copolyester without bisphenol A





Range 300 P/F



the excellent compromise



misceo® 300 P

MC020 Portable emulsifier homogenizer

misceo® 300 F

MC120 Fixed emulsifier homogenizer

Technical specifications

Output (P/F)	300 W
Operating speed (P/F)	3000 to 12 000 rpm
Shearing speed (P/F)	4.2 to 19 m/s
Control box (F)	Scheduling of time and speed Continuous operation
Statif (F)	Suitable for work on lab bench All stainless steel



Accessories



MIXING 2 BLADES

PC030 225 mm PC036 300 mm

Use:

- Cutting
- Mixing
- Dissolution
- Emulsion ++



MIXING 4 BLADES

PC035

Use:

- Cutting
- Mixing
- Emulsion ++
- Profusion ++



ROTOR STATOR TOOL

PC031

Use:

- Emulsion +++
- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)



TURBO AGITATOR

BLADE PC038

- Use:
- Suspension
- Dissolution
- Mixina
- Emulsion



DOUBLE WHISK

600 to 2500 rpm

PC034

- Use:
- MixingBeating
- Proliferation



CUTTER BOWL 0,8L 600 to 2500 rpm

PC033

- Cutting
- Micronization of plants (in the object of an extraction)





Range 650 P/F



the professional solution



misceo® 650 P

MC040 Portable emulsifier homogenizer

misceo® 650 F

MC140 Fixed emulsifier homogenizer

Technical specifications

Output (P/F)	650 W
Operating speed (P/F)	3000 to 10 500 rpm
Shearing speed (P/F)	7 to 22 m/s
Control box (F)	Scheduling of time and speed Continuous operation
Statif (F)	Wall-mounted, on frame or on worktop





Accessories



MIXING 3 BLADES

PC051 410 mm PC055 300 mm

- Cutting
- Mixing
- Dissolution
- Emulsion ++



ROTOR STATOR TOOL

PC050 410 mm PC054 300 mm Use:

- Emulsion +++
- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)

TURBO AGITATOR BLADE

0 à 9000 tr/min PC057

Use:

- Suspension
- Dissolution
- Mixing
- Emulsion



MIXING 4 BLADES

PC056

- Use:
- Cutting
- Mixing
- Emulsion ++
- Profusion ++



DOUBLE WHISK

600 to 2500 tr/min

Use:

- Mixing
- Beating
- Proliferation



CUTTER BOWL 5L

600 to 2500 rpm PC052

- Cutting
- Micronization of plants (in the object of an extraction)





Range 1100 P/F



the industrial choice



misceo® 1100 P

MC060 Portable emulsifier homogenizer

misceo® 1100 F

MC160 Fixed emulsifier homogenizer

Technical specifications

Output (P/F)	1100 W
Operating speed (P/F)	0 to 9 000 rpm
Shearing speed (P/F)	21 m/s
Control box (F)	Scheduling of time and speed Continuous operation
Statif (F)	Wall-mounted, on frame or on worktop





Accessories



MIXING 3 BLADES

PC071 520 mm PC073 170 mm Use:

- Cutting Mixing
- Dissolution
- Emulsion ++





ROTOR STATOR TOOL

PC070 420 mm PC072 170 mm

- Emulsion +++
- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)





Range **2200 XS**



intensive production



misceo® 2200 xs

Mobile emulsifier homogenizer

MC183 Three-phase

MC184 Single-phase

Technical specifications

Output	1500 W
Minimum height under bell Maximum height under bell	190 mm 850 mm
Operating speed	2800 rpm

• Compact size

• Minimum space requirement • Ergonomic and maneuverable



Accessories



ROTOR STATOR TOOL

- Emulsion +++
- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)



misceo® 2200

MC080 Mobile emulsifier homogenizer



- Small storage footprint
- Adjustable height and sides



Technical specifications

Output	2200 W
Minimum height floor Maximum height floor	500 mm 790 mm
Operating speed	2800 to 4000 rpm
Shearing speed	12 to 18 m/s

Accessories



ROTOR STATOR TOOL

Use:

• Emulsion +++

- Homogenization
- Dispersion of insoluble powders (pigments)
- Particle size reduction (microns)



TURBO AGITATOR BLADE PC092

Use:

- Suspension
- Dissolution
- · Dispersion without shearing
- Emulsion



MIXING BLADE

PC091

Use:

- Cutting
- Mixing
- Dissolution





WHISK

PC093 Use:

Mixing



misceo® **Electrical cutter**

MC222 Electrical processor with variable speed



- Design and made in France
- Versatile and aesthetic
- Durability and repairability
- Hygiene and safety
- Ergonomic





VARIABLE SPEED CONTROL PANEL WITH LEDS

Technical specifications

Output	1100 W
Alimentation	220-240V/Single-phase
Operating speed	350 to 3500 rpm
Shearing speed	12 to 18 m/s

Accessoires



CUTTER BOWL

- 5.4 Litres (nominal capacity)
- Lid with integrated wipper
- 1 blade of your choice



STANDARD BLADE

CL8001

Use:

- Cutting
- Mixing
- Émulsion +++



SERRATED BLADE

- Dry pulverisation
- Mixing
- Cutting
- Kneading



MICRO-SERRATED **BLADE**

CL8003

- Dry spraying
- «Powder texture» ++
- Cutting
- Modified textures

EMULSIFIER HOMOGENIZER SUPPORTS







WALL SERVOMIX SUPPORT

Range 650 and 1100

SC060

Weight	20 kg
Length	300 mm
Depth	452 mm
Height	812 mm

LAB BENCH SUPPORT SERVOMIX

Range 650 and 1100

SC090

Weight	27 kg
Length	920 mm
Depth	465 mm
Height	830 mm

SUPPORT SERVOMIX WITH ROLLING CHASSIS

Range 650 and 1100

SC080

Weight	48 kg
Length	790 mm
Depth	1060 mm
Height	1760 mm

RECOMMANDATION D'UTILISATION

This bracket is intended to be used only with one of the following motor units: PC145 ou PC165

Any other combination is the responsibility of the person in charge and must comply with the safety requirements of the regulations in force.

EMULSIFIER HOMOGENIZER SUPPORTS



MISCEO 250 SUPPORT

SC030

Weight1 kgDiameter160 mmHeight280 mm



MISCEO 250 AND 300 STATIF

SC050

Weight	8 kg	
Length	200 mm	
Depth	285 mm	
Height	630 mm	



EMULSIFIER HOMOGENIZER SUPPORTS FOR CONTAINERS

Range 650 et 1100

Name	Ref.	Diameter *	Weight
SM 4	SC001	400 mm	1,9 kg
SM 6	SC002	600 mm	2,3 kg
SM 8	SC003	800 mm	2,6 kg
SM 10	SC004	1000 mm	2,8 kg
SM 11	SC005	1200 mm	3,2 kg

^{*} Maximum diameter of the container.



GENERAL SALES TERMS AND CONDITIONS

1 - GENERAL TERMS

In the absence of a special written agreement, all purchase orders imply the full and legal acceptance of these terms and conditions by the customer, notwithstanding any terms to the contrary that may feature in the customer's general purchase terms and conditions.

2 - ORDERS - QUOTES

Order only become final after written or tacit acceptance by DYNAMIC, hereafter referred to as "the Company".

If a quote is provided, the order only becomes final after the quote is returned signed to the Company by letter, fax or any other means of transmission, within eight days of the quote being issued. Any changes to the order or the quote must be the subject of a written agreement between the Company and the customer.

3 - LEAD TIMES

Deliveries are made depending on supply and transport availability in the order in which the orders arrive, and according to the indications provided by the Company in its acceptance. The Company is authorised to make total or partial deliveries. Lead times are given for information and are not binding on the Company, especially in the event of force majeure or acts of God. No late delivery may entitle to the application of penalties or the payment of compensation, or deduction from the price or the cancellation of the order. In all cases, a customer shall only receive delivery if their situation relative to the Company is in order.

4 - DELIVERIES

Prices are given excluding VAT, EXW, packaging included. Unless there is a special indication in the order or the accepted quote, all orders are shipped with transport costs added. Al the costs for express delivery are fully payable by the customer who requests this service. The goods become the property of the customer when they leave the Company shop floor, on condition of the application of the ownership clause below. Consequently, all transport, customs, insurance and handling operations are at the customer's expense and at their risks and perils. The customer must make sure the delivery is compliant and check for possible damage and missing items and, where applicable, issue the necessary reserves to the relevant organisations and transporters by registered letter with acknowledgement of receipt within 72 hours. The customer shall notify the Company of this.

5 - RETURNS

Any product returns must be the subject of a prior formal agreement between the Company and the customer. If accepted, 10% will be deducted for costs. Special orders cannot be returned.

6 - WARRANTY

The Company is bound to deliver goods that are compliant with the contract and shall respond to compliance faults that are found on delivery. To be compliant with the contract, the goods must:

- Be fit for the purpose expected of a similar item and, where applicable, correspond to the description given by the Company and have the properties that the Company presented to the customer in the form of a sample or model:
- Have the characteristics that a customer may legitimately expect considering the claims made by the Company, especially in advertising;
- · Or have the characteristics mutually defined between the parties;
- Or be fit for any special purpose sought by the customer, made known to the Company and accepted by the Company;
- Electric appliances have a one-year manufacturing defect warranty starting from the purchase date. The warranty covers all parts and labour. The warranty covers the replacement of any defective parts but does not cover damage from dropping or impacts, damage caused by improper use, incorrect connection to the power supply, or the failure to follow the usage conditions described in the instructions.

7 - PRICE

The prices and information featuring in the catalogues or other Company printed advertising material are only binding on the Company, which reserves the right to make any changes to the sizes, materials or weights of the products presented or described, without any duty to modify products previously delivered or of which the order is ongoing. Goods are invoiced on the basis of the price applicable at the time of the order. Payments are made to the Company headquarters. Unless special terms are agreed; orders are payable in full on shipment of the goods. A discount of 0.5% per full month, generating a proportional

reduction in VAT, shall be granted on the total amount excluding VAT in the event of early payment. Any other terms of payment must be the subject of a prior agreement. On failure to pay on the contractual due date, late payment penalties equal to 3 times the legal interest rate shall be due automatically and without notice, starting from the 1st day late.

Furthermore, a fixed compensation for debt recovery costs of 40 euros shall be due automatically and without notice. If the debt recovery costs are higher than this amount, additional compensation shall be due on presentation of proof. The Company may also suspend any further deliveries.

8 - OWNERSHIP

The Company retains full ownership of the sold goods until full payment by the customer. However, the risks of loss, theft or deterioration of the goods are exclusively borne by the customer as soon as the goods are made available to them. The failure to pay a term may lead to a claim for existing goods.

9 - COPYRIGHT

The drawings, models, plans and quotes, and more generally all types of document issued by the Company carry the exclusive copyright of the Company: they may not be communicated or performed without its written authorisation. They must be returned on request by the Company.

10 - RENOUNCEMENT

No late delivery, omission or any tolerance by the Company in the exercise of one of its rights resulting from this agreement shall be construed as a renouncement by the Company to the exercise of that right.

11 - JURISDICTION

In the event of a dispute, the Company and the customer in question shall undertake arbitration out of court by a single arbitrator, chosen mutually or, failing this, appointed on request from the most diligent party by the President of the Roche-sur-Yon commercial court.

The parties renounce all right of appeal against the decision of the arbitrator which shall be final, and undertake to obey the decision without proceedings or exequatur.



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