

Compact Line

COMBI, VEGETABLE SLICER, CUTTER



sammic

Maximum versatility...



ACTIVE LINE

- >> 1 speed
- >> Intuitive control board



ULTRA LINE

- >> Adjustable speed
- >> Brushless technology: maximum efficiency



... in compact size

VEGETABLE SLICER

Over 35 different cuts

CA-21



CA-2V



COMBI: 2-in-1

Versatility in compact size

CK-241



CK-24V



CUTTER

Multiple functions in seconds

K-41



K-4V





Compact size, big functionality



Vegetable slicer, cutter-emulsifier or combi

Composed of 3 products (vegetable slicer, cutter-emulsifier or combi) covering a wide range of functions, each product is available in 2 product lines: ACTIVE and ULTRA.



ACTIVE or ULTRA lines

ACTIVE line, one-speed vegetable prep/food processor machines have powerful asynchronous ventilated motors and are equipped with an extremely intuitive control panel. ULTRA line is equipped with adjustable speed, Brushless technology high efficiency motor and advanced control panel that offers all the information at-a-glance.



Brushless Technology: maximum efficiency (ULTRA)

Brushless technology, present in ULTRA line models, guarantees maximum efficiency as the motor maintains the torque throughout the speed range. In addition to this, they make less noise, weigh less and, as they do not require ventilation, they improve the watertightness of the machines.



Sturdy and lightweight

Made from maximum quality reinforced materials, Compact vegetable slicers and cutters are sturdy and, at the same time, manageable and lightweight.



Designed to make the most of your workspace

An opening in the motor block allows, in addition to protecting the plug, to make the most of the user's workspace. Therefore, thanks to the machine design, the plug does not require more space and the machine can work even positioned up against a wall.



Dishwasher-safe components

All components in contact with food can be disassembled for cleaning and are dishwasher-safe, guaranteeing maximum hygiene.

Vegetable slicers



High production in compact design

Depending on the product, cut and speed, compact line vegetable slicers can obtain a production from 50 to 350 Kg/h.

Interchangeable discs and grids

The range of discs and grids available enables more than 35 different types of cuts.

Ejection slide and ejection disc

The ejection slide allows the cut product to be ejected by gravity, avoiding impacts. This feature is particularly useful for cutting slices and reconstructing the product for subsequent preservation or presentation.

In addition to this, the veg prep machine is equipped with an ejector disc for use with products that require this function.

Lateral and directionable product output

As the product exits on one side, the cutters require less space on the work surface and resulting in optimal work flow in the preparation area. The product output opening is designed to direct the product, preventing splashing in the work area.

The design of the veg prep machine allows the product output to be positioned to the right or to the left depending on the user's needs at any given moment.

Ergonomic Design

The cutting function performs the cutting operation in a single movement, achieving maximum production without user fatigue.

Exclusive Force Control System (ULTRA)

Thanks to the audible warning when the machine exceeds the established force, the user can achieve repeatable perfect results in each cycle.

Upgrade into combi at any moment

Upgrade your vegetable slicer into a combi machine adding the cutter bowl and blades.

The vegetable slicer is also available in combi version.



Cutter-emulsifiers



Large capacity

The compact food processors are available with a 4.4 litre capacity bowl equipped with a high pipe and can grind, mix, knead... 2.5 kg of product, in seconds.

Interchangeable blades

The cutter bowl is delivered as standard with a rotor with toothed blades. It can optionally be fitted with smooth and perforated blades.

Built-in lateral stirrers

The lateral stirrers prevent the product from accumulating on the walls of the bowl, pushing it towards the blade without the need for operator intervention. This allows for faster and more homogeneous working and prevents the product from overheating.

Invert-Blade Technology

Both the blades and the stirrers have been carefully designed to achieve superior blending quality. Thanks to the inverted blade and the lateral stirrers, a smooth, homogeneous and uniform blending is achieved.

Lid equipped with gasket and inlet feed

The gasket on the transparent lid of the food processor bowl prevents the products from overflowing.

The cutter bowl's cover has an opening through which ingredients can be added during the cycle.

Advanced timer and built-in programmes (ULTRA)

The panel, equipped with an advanced timer, includes 3 built-in programmes for specific functions: coarse blending, fine blending, pulses.

Programme customization (ULTRA)

The user can create up to 9 customized programmes to obtain consistent, repeatable perfect results with an autonomous operation.

Upgrade into combi at any moment

Upgrade your cutter-emulsifier into a combi machine adding the vegetable slicer attachment and the correspondent discs and grids. The cutter / emulsifier is also available in combi version.



Vegetable slicer accessories

Slicing discs



FCS



Rippled slicing disc



FCOS



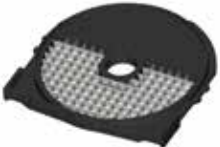
Chipping grids



FFS



Dicing grids



FMS



Julienne discs



FCES



Shredding discs



SHS



Grating discs



SHSF / SHSG



Cutter accessories

Hub with toothed blades



The toothed blades are **ideal for cutting parsley and products with a high water content** that can be damaged using smooth blades. It is also good for **frozen products, nuts, cured ham, cooked meat, purees** (the puree is finer with this type of blade).

Hub with smooth blades



The flat blades are **indicated for cutting raw meat**, because the edge and its shape can easily cut the nerve strands and difficult points of the meat. They are also recommended for **vegetables in general**, including onion, as it chops very well with only a small quantity of liquid from the product.

Hub with perforated blades



Use the perforated blades to **make sauces and mix products such as mayonnaise, seafood cocktail sauce, aioli garlic mayonnaise, etc.** as well as for certain types of **pastry dough**.

Specifications

LINE	COMBI		VEGETABLE SLICER		CUTTER-EMULSIFIER	
	ACTIVE	ULTRA	ACTIVE	ULTRA	ACTIVE	ULTRA
Model	CK-241	CK-24V	CA-21	CA-2V	K-41	KE-4V
SELECTION GUIDE						
Covers (from / to)	10 - 50	10 - 50	10 - 50	10 - 50	10 - 50	10 - 50
Hourly production	110 - 770 lbs	110 - 770 lbs	110 - 770 lbs	110 - 770 lbs	-	-
FEATURES						
Inlet opening (veg slicer)	13.8in ²	13.8in ²	13.8in ²	13.8in ²	-	-
Bowl capacity (cutter)	4.4 l	4.4 l	-	-	4.4 l	4.4 l
Speeds as cutter (positions)	1	10	-	-	1	10
Motor RPM (cutter)	1800	300 - 3000	-	-	1800	300 - 3000
Speed as veg. Slicer	1	5	1	5	-	-
Motor RPM (veg slicer)	1800	300 - 1000	1800	300 - 1000	-	-
LOADING						
Single phase	1.5Hp	2Hp	1.5Hp	2Hp	1.5Hp	2Hp
EXTERNAL DIMENSIONS (W x D x H)						
Dimensions (veg slicer)	14.9 x 12.2 x 21"	14.9 x 12.2 x 21"	14.9 x 12.2 x 21"	14.9 x 12.2 x 21"	-	-
Dimensions (cutter)	9.9 x 12.2 x 17.1"	9.9 x 12.2 x 17.1"	-	-	9.9 x 12.2 x 17.1"	9.9 x 12.2 x 17.1"
Net weight (veg slicer)	33.5 lbs	28.4 lbs	33.5 lbs	28.4 lbs	-	-
Net weight (cutter)	31.3 lbs	26.2 lbs	-	-	31.3 lbs	26.2 lbs

Discs and grids (veg slicer function)

LINE	1/32" 1mm	5/64" 2mm	1/8" 3mm	5/32" 4mm	3/16" 5mm	1/4" 6mm	9/32" 7mm	5/16" 8mm	3/8" 10mm	1/2" 12mm	15/32" 14mm	5/8" 16mm	Dust
FCS - Slicing discs	x	x	x	x	x	x		x	x	x			
FCOS - Rippled slicing disc		x											
FFS - Chipping grids								x	x				
FMS - Dicing grids								x	x	x			
FCES - Julienne discs		x		x		x		x					
SHS - Shredding discs		x	x	x			x						
SHSF - Fine grating disc													x
SHSG - Coarse grating disc													x



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