



COMBI CK-38V

2 in 1: vegetable cutter (1000 lb) + cutter with 8.5 qt bowl.



DYNAMIC PREPARATION
FOOD PROCESSOR / VEG PREP COMBI MACHINES

SALES DESCRIPTION

It has a variable speed motor block, universal head and 8.5 qt cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.

Equipped with “brushless” technology: powerful and efficient motors

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “Force control system”: guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. By combining these accessories, you can achieve more than 70 different types of cuts and grating grades.
- ✓ Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 8 litre stainless steel bowl.
- ✓ Transparent lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ✓ Option to customize programs for recipe standardization.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head. Stainless steel hopper with highly-resistant lid.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and hopper easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, hopper, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Universal head.
- ✓ Cutter bowl, with micro-serrated blade rotor.
- ✓ Exclusive “Force Control System”.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- Tube head.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-trolley.
- Grid cleaning kit.

ACCESSORIES

- FCC curved slicing discs
- FCO rippled slicing discs
- FFC chipping grids
- FMC dicing grids
- FCE julienne discs
- FR shredding & grating discs
- Disc and grid packs - Heavy Duty
- Disc and grid holder
- Quick Cleaner: grid cleaners
- FC slicing discs
- SH shredding & grating discs



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SPECIFICATIONS

Total loading: 3 Hp

As vegetable preparation machine

Hourly production: 200 lb - 1000 lb

Inlet opening: 21 in²

Disc diameter: 8"

Speed as veg. slicer: 300 - 1000 rpm

External dimensions (W x D x H): 15.4" x 16.1" x 21.7"

Net weight (Veg.Pre.): 53 lb

As cutter

Bowl capacity: 8.5 qt

Speeds as cutter (positions): 300 - 3000 rpm

External dimensions (W x D x H): 11.3" x 15.2" x 20.4"

Net weight (Cutter): 41.9 lb

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

Crated dimensions

27.8 x 16.3 x 20.3 "

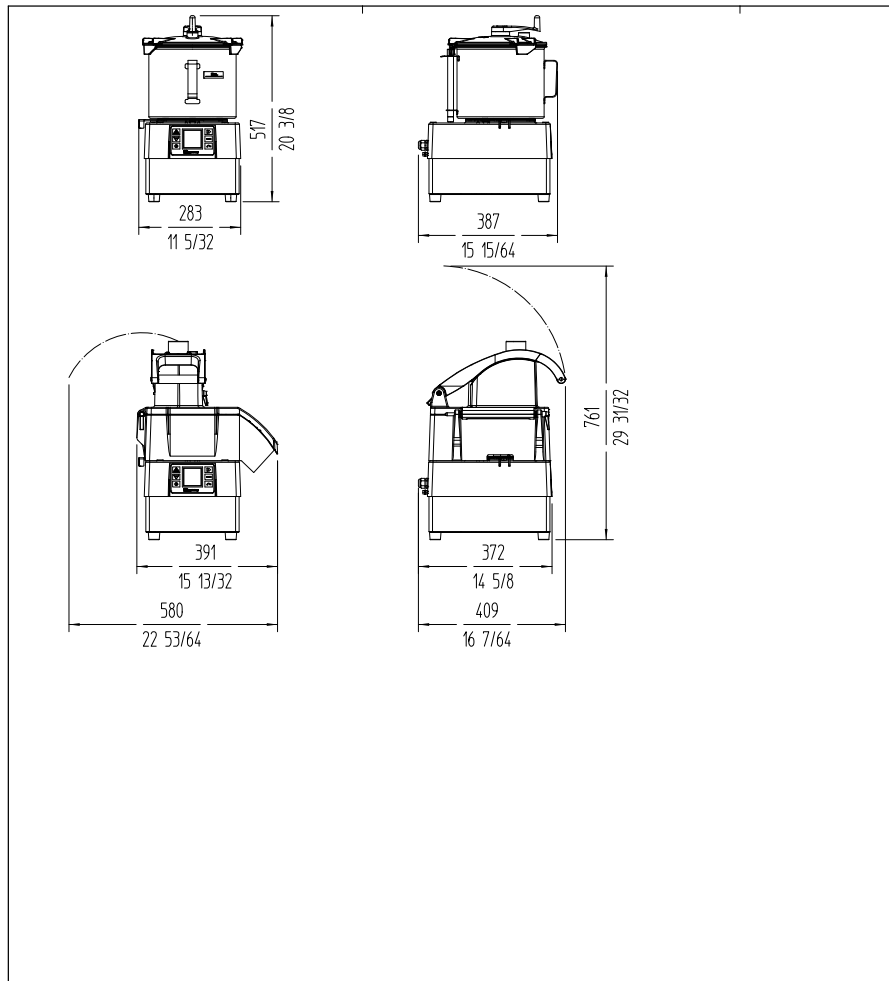
Volume Packed: 0.15 m³

Gross weight: 72.5 lbs.

AVAILABLE MODELS

1050809 Combi vegetable prep.-cutter CK-38V 120/50-60/1

* Ask for special versions availability



DYNAMIC PREPARATION
FOOD PROCESSOR / VEG PREP COMBI MACHINES

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Project	Date
Item	Qty
Approved	

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