

2 in 1: high capacity vegetable cutter (650 kg/h) + cutter with 5.5 litre bowl.





SALES DESCRIPTION

micro-serrated blades.

Brushless technology.

cient motors.



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

Maximum comfort for the user

- Ergonomic design. Maximum comfort for the user.
- √ 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, bowl, power switch.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- √ 100% tested.

NCLUDES

- √ Variable speed motor block.
- Large capacity head.
- √ Cutter bowl, with micro-serrated blade rotor.

OPTIONAL

- ☐ Tube head. blades. ☐ High production semi-automa-☐ Rotor with perforated cutting tic bowl. blades. Discs. grids and disc support. Support-trollev.

ACCESSORIES

- ☐ FCC Curved Slicing Discs
- ☐ FCO Rippled Slicing Discs

☐ Rotor with smooth cutting

- ☐ FFC Chipping Grids
- ☐ FCE Julienne Discs
- ☐ FR Shredding & Grating Discs
- Disc and Grid Holder ■ Blades for CK / K / KE
- ☐ Grid Cleaning Kit

Grid cleaning kit.

- ☐ FC-D Slicing Discs
- ☐ SH Shredding & Grating Discs

☐ FMC Dicing Grids ✓ Exclusive "force control system": guarantee of a uniform and high quality result.

✓ Lightweight and compact design: they weigh less, they occupy less

It has a variable speed motor block, large-capacity

head and 5.5-lt cutter bowl equipped with a rotor with

Equipped with "brushless" technology: powerful and effi-

√ Maximum efficiency: maintain the torque throughout the speed

- ✓ 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. Combining these accessories together to obtain 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.
- √ 5.5 litre stainless steel bowl.
- ✓ Polycarbonate lid with built-in "cut&mix" mixer.
- Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last







SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 200 Ka - 650 Ka

Inlet opening: 286 cm² Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (WxDxH): 391 mm x 400 mm x 652 mm

Net weight (Veg.Prep.): 27 Kg

As cutter

Bowl capacity: 5.5 l

Speeds as cutter (positions): 300 rpm - 3000 rpm

External dimensions (WxDxH):286 mm x 387 mm x 487 mm

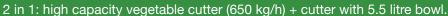
Net weight (Cutter): 18 Kg Noise level (1m.): <70 dB(A) Background noise: 32 dB(A)

Crated dimensions

705 x 415 x 515 mm Volume Packed: 0.15 m³ Gross weight: 35 Kg

FOOD PROCESSOR / VEG PREP CO

COMBICK-45V



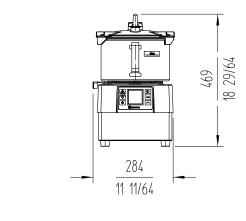


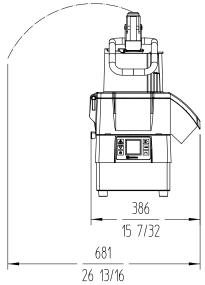
AVAILABLE MODELS

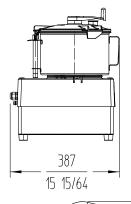
1050769 Combi vegetable prep.-cutter CK-45V 230/50-60/1

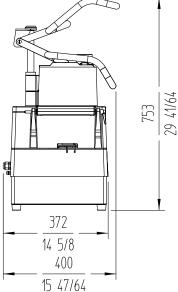
1050770 Combi vegetable prep.-cutter CK-45V 120/50-60/1

1050774 Combi vegetable prep.-cutter CK-45V 230/50-60/1 BR











Polígono Basarte, 1. 20720 Azkoitia, Spain phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty

^{*} Ask for special versions availability