sammic

COMBI VEGETABLE PREP.-CUTTER CK-241 230/50/1

2-in-1. Compact vegetable slicer + cutter. 1 speed.

P/N 1050900



Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

- √ Sturdy construction in food-grade best quality materials.
- √ High power asynchronous motor.

Maximum comfort for the user

- Ergonomic design: product sliced in one single movement.
- ✓ Cutter bowl equipped with ergonomic handle.
- Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- Adjustable product ejection direction to adapt to the workflow in the preparation area.
- The electronic command panel is very intuitive.

Maintenance, safety, hygiene

- ✓ Lever, lid and bowl are easily removable for cleaning purposes.
- Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.
- Combination of safety systems: head, cover, bowl, power switch.
- √ Complete error warning system.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.

Please note: NSF listing in process (March 2021).

SALES DESCRIPTION

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4,4 l cutter bowl.

Vegetable slicer function: a perfect cut.

- High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- Gravity product expulsion ramp allow to reconstruct the sliced product for storing or presentation purpose.
- ✓ Ejection disc included for the products that require its use.
- 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 35 different types of cuts and grating grades.

Cutter function: efficiency and performance.

- \checkmark Possibility of programming by time and pulse button.
- 4.4 It-bowl equipped with lateral stirrer and high shaft to obtain a bigger production.
- Transparent polycarbonate lid equipped with hole to add ingredients in use.
- Lid complete with gasket to avoid product overflowing.
- Homogeneous and fine mixing result thanks to the lateral stirrers and invert-blade technology.
- √ The lateral stirrers avoid product overheating.
- Very uniform finish due to the movement generated the special position of the cutting edges.



NCLUDES

- √ 1-speed motor block.
- √ Vegetable slicer attachment.
- ✓ Cutter bowl with toothed blades.
- Gravity product expulsion ramp.
- ✓ Ejection disc.

SPECIFICATIONS

Total loading: 800 W

Electrical supply: $230 \, \text{V} / 50 \, \text{Hz} / 1 \sim (7 \, \text{A})$

Plug: --

As vegetable preparation machine

Hourly production: 50 Kg - 350 Kg

Inlet opening: 89 cm2 Disc diameter: 180 mm

Speed as veg. slicer: 1500 rpm - 1500 rpm

External dimensions (WxDxH): 378 mm x 309 mm x 533 mm

Net weight (Veg.Prep.):15.2 Kg

As cutter

Bowl capacity: 4.4 I

Speeds as cutter (positions): 1500 rpm - 1500 rpm

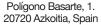
External dimensions (WxDxH):252 mm x 309 mm x 434 mm

Net weight (Cutter): 14.2 Kg. Noise level (1m.): <70 dB(A) Background noise: 32 dB(A)

Crated dimensions

382 x 563 x 480 mm Volume Packed: 0.1 m³





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Project	Date
Item	Qty

Approved