



# VEGETABLE PREPARATION MACHINE CA-21 230/50/1

Compact, 1-speed vegetable slicer.

P/N 1050940



- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Complete error warning system.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

## INCLUDES

- ✓ 1-speed motor block.
- ✓ Vegetable slicer attachment.
- ✓ Gravity product expulsion ramp.
- ✓ Ejection disc.

## OPTIONAL

- ☐ Cutter bowl.
- ☐ Hub with smooth blades.
- ☐ Hub with toothed blades.
- ☐ Hub with perforated blades.

## ACCESSORIES

- ☐ Cutter bowl (Compact line)
- ☐ FCS Slicing Discs (Compact line)
- ☐ SHS Shredding & Grating Discs (Compact line)
- ☐ Hubs with blades (Compact)

## SPECIFICATIONS

**Hourly production:** 50 Kg - 350 Kg

**Inlet opening:** 89 cm<sup>2</sup>

**Disc diameter:** 180 mm

**Motor speed:** 1500 rpm

### Loading

Total loading: 800 W

Electrical supply: 230 V / 50 Hz / 1 ~ (7 A)

Plug: --

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

**Background noise:** 32 dB(A)

### External dimensions (WxDxH)

Width: 378 mm

Depth: 309 mm

Height: 533 mm

**Net weight:** 15.2 Kg

### Crated dimensions

285 x 385 x 714 mm

Volume Packed: 0.8 m<sup>3</sup>

Gross weight: 19.5 Kg

## SALES DESCRIPTION

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment.

### 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. (Watch video)
- ✓ Ejection disc included for the products that require its use.
- ✓ 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.  
Possibility of extending its functionality by adding the cutter bowl with 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.
- ✓ 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.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ The electronic command panel is very intuitive.

### Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.



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product sheet  
updated 29/06/2022

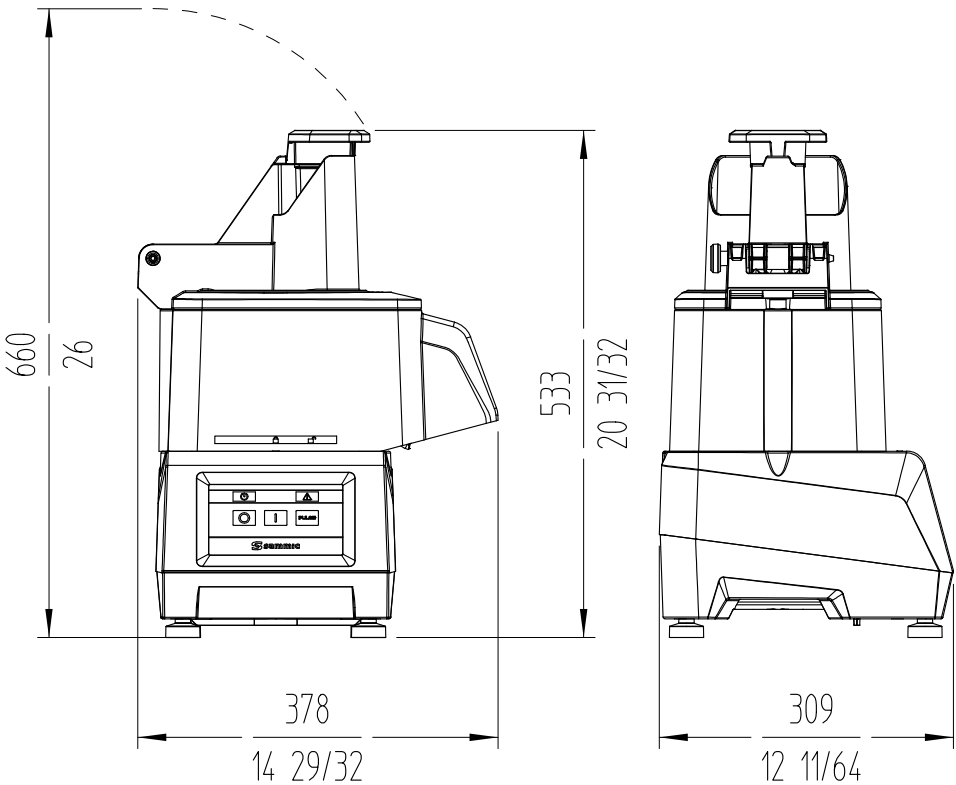


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Project	Date
Item	Qty
Approved	

product sheet  
updated 29/06/2022