

Cutter-Mixers &
Emulsifiers

K/KE



Combi
Veg Prep machine + Cutter

CK

Cortadoras de
hortalizas

CA







Professional performance



A model for every user

Two product ranges, ACTIVE with fixed speed which is extremely easy to use and ULTRA with variable speed and advanced features, make up an offer reaching an hourly output of 350 kg as a veg prep machine and food processor with a 4.4 litre bowl.



Top quality food-grade materials



All machines have a robust construction and are made of fibreglass-reinforced polymer.

The bowl is made of Tritan™ (food-grade recyclable co-polyester which is free of BPA and any other bisphenol) and is highly resistant and dishwasher safe.

The cutter head is made of fibreglass-reinforced plastic and the ejector is made of Tritan, both are also dishwasher safe.

Option to add the other function to your machine

Thanks to sensors in the motor block, compact machines offer the option of adding the missing function to the machine. In particular, CA veg prep machines make it possible to add the food processor function to your machine by adding the bowl with blades, and K/KE cutters can add the veg prep function by adding the corresponding head.



Professional performance

Veg prep function

PROFESSIONAL
PERFORMANCE



A perfect cut

In developing the new compact line, all the cuts that the different disc and grid combinations offer have been studied in detail.

The new design of the machine, with tighter tolerances, together with the improvements made to the discs and grids, enables a perfect result whatever the product and the desired cut.



Professional performance

Veg prep function

PROFESSIONAL
PERFORMANCE



A clean, uniform cut without waste

The new discs and grids require less effort when cutting, resulting in clean, uniform cuts with virtually no waste.

The combination of the **FCS** discs with their corresponding **FMS** grids ensures precise and clean cube cuts, generating no liquid.



Multiple functions in seconds

Use the cutter function to cut, grind, mix, knead or emulsify any product, in seconds.



Professional performance

Veg prep function

Higher production

Hourly production ranges
from 50 to 350 Kg.



Professional performance

Veg prep function

PROFESSIONAL
PERFORMANCE



Ejection slide

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.



Wide range of discs and grids

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



Professional performance

Cutter function

PROFESSIONAL
PERFORMANCE



4.4 litre food processing bowl



The K/KE food processors and CK combis 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.

Professional performance

Cutter function

PROFESSIONAL
PERFORMANCE



Superior blending quality

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.



Invert-blade technology: Rotor with a reversed-edge blade

The upper blade of the rotor has a reversed cutting edge, causing the product to move downwards. In contrast, the lower blade with the normal cutting edge causes the product to move upwards. Thus, thanks to the movement created by the different cutting edges, a much more uniform finish is obtained.

Bowl with 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.



Cutting blades for each need

The cutter bowl is delivered as standard with a rotor with **toothed blades**.

It can optionally be fitted with smooth and perforated blades.



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 flat 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.



Speed selection

ULTRA



The available speed range enables the machine to be adapted to the product being processed, on the slicing as well as the cutting function.

Also, thanks to the brushless motor technology, the motor maintains the torque throughout the speed range, obtaining maximum efficiency at all times.

Professional performance

All the machines

ULTRA

The ULTRA models are equipped with a timer that enables them to work for a predefined time, with the time remaining visible at all times.

This function is particularly useful for standardising processes.

PROFESSIONAL
PERFORMANCE



Advanced timer



Professional performance

Cutter function

PROFESSIONAL
PERFORMANCE



Built-in programmes, specific functions.

ULTRA



The machine has 3 special programmes: P1 (dense texture), P2 (light texture), and P3 (pulses).

By combining different speeds and times in each of these programmes, the cutter optimises the parameters to obtain a uniform and consistent result in each case.

Professional performance

Cutter function

ULTRA

In addition to the two built-in programmes on the machine, the KE-4V cutter allows the user to create up to 9 custom programs. In this way, by combining different speeds and different times, the user can standardize their own recipes to always obtain the same result automatically and without being aware of the machine.

PROFESSIONAL
PERFORMANCE



Program customization: Recipe standardization



Professional performance

All the machines

ACTIVE

The one-speed vegetable prep/food processor machines have powerful asynchronous ventilated motors that offer the highest performance at fixed speeds.

PROFESSIONAL
PERFORMANCE



High power asynchronous motor



Professional
performance
All the machines

PROFESSIONAL
PERFORMANCE



Brushless technology: maximum efficiency

ULTRA



Brushless technology is synonymous with optimum performance at any speed.

Variable speed veg prep and food processor machines are equipped with highly efficient motors thanks to brushless technology.

Brushless motors are extremely efficient and can exert the same force over their entire 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.

Professional
performance

Veg prep function

● — **ULTRA**

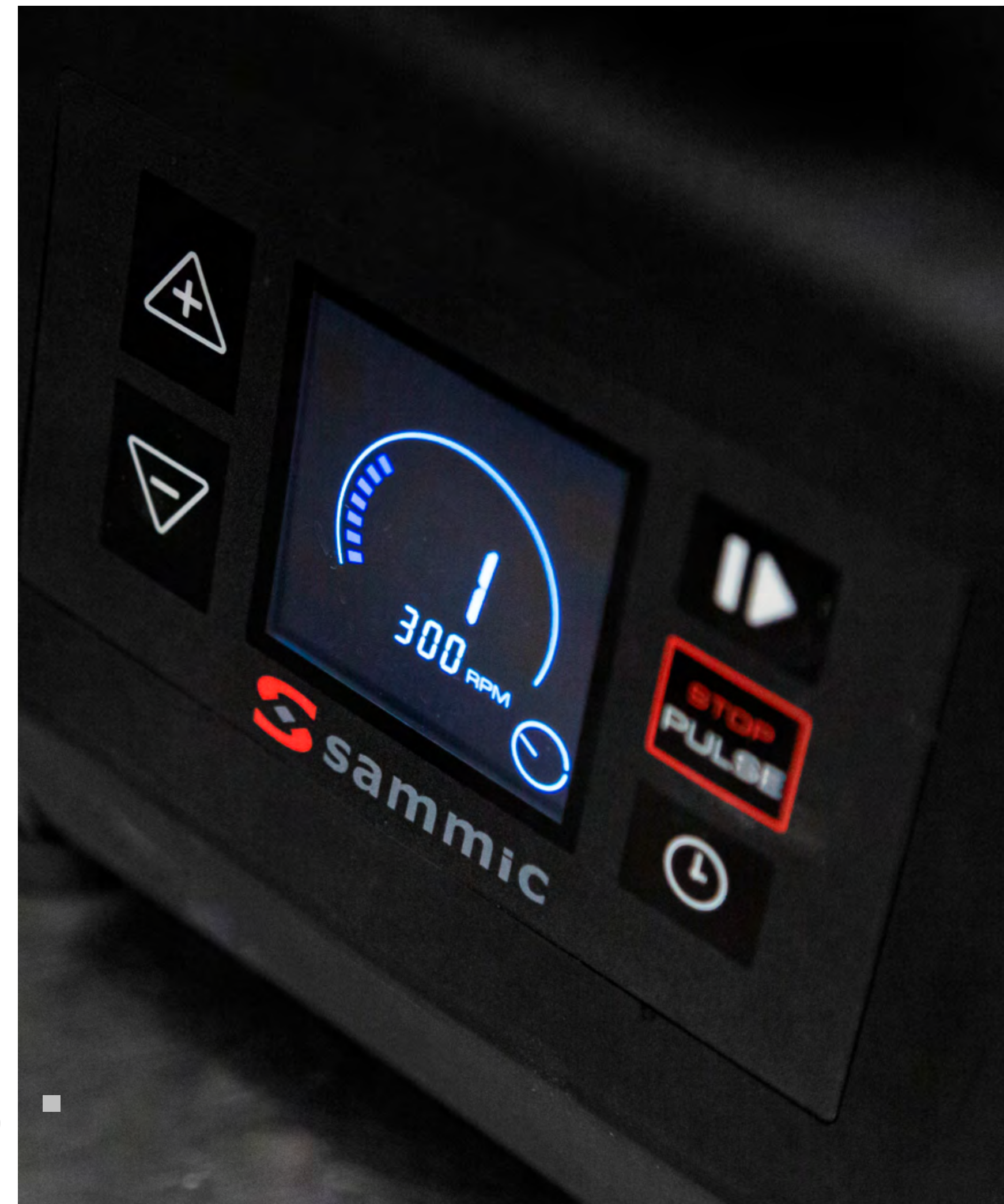
The variable speed models have the exclusive "Force Control System". The FCS screen shows the force made by the motor at all times. It also enables an audible warning to be programmed for when the machine exceeds the established force.

The user therefore obtains the desired cut quality in each product and at all times, achieving an optimum and uniform cut without shrinkage.

PROFESSIONAL
PERFORMANCE



Brushless technology: Force Control System



Motor block



The new machines feature a robust construction in fibreglass-reinforced polymers.



Maximum
comfort for the
user

Maximum comfort
for the user

Veg prep function

ERGONOMIC
EASY-TO-USE



Lateral 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.



Maximum comfort
for the user

Veg prep function

ERGONOMIC
EASY-TO-USE



Directional design



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.

Maximum comfort
for the user

Veg prep function

ERGONOMIC
EASY-TO-USE



Ergonomic design

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



Maximum comfort
for the user

Cutter function

ERGONOMIC
EASY-TO-USE



Opening for adding ingredients



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

Maximum comfort
for the user

Cutter function

ERGONOMIC
EASY-TO-USE



Lid equipped with gasket

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



Maximum comfort
for the user

Cutter function

ERGONOMIC
EASY-TO-USE



Bowl with ergonomic handle



The rounded, edgeless geometry of the handle allows the bowl to be held and positioned comfortably with one hand, avoiding user fatigue.

Maximum comfort
for the user

ERGONOMIC
EASY-TO-USE



Designed to make the most of your workspace

An opening in the motorblock 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.



Maximum comfort
for the user

All the machines

● ACTIVE

The one-speed models have very simply designed control panels for highly intuitive use.

ERGONOMIC
EASY-TO-USE



Intuitive control panel



Maximum comfort
for the user

All the machines

● — **ULTRA**

ERGONOMIC
EASY-TO-USE



Advanced control panel

The variable speed models have brushless technology and an advanced control panel. Very intuitive to use, the panel on these cutters offers all the information at a glance. The user therefore has maximum control of the cutting.





Maximum
safety and
hygiene

Maximum safety
and hygiene

SAFETY AND
HYGIENE



Attachment, lid and bowl easy to detach

The attachment and lid of Sammic veg prep machines, as well as the food processing bowl can be easily removed without tools, for swapping and cleaning. This also makes them versatile and easy to maintain.



Easy to clean



All elements which come into contact with food can be disassembled for cleaning.

The veg prep head, and the food processor rotor and bowl can be washed in the dishwasher, guaranteeing optimum preservation over time.

The veg prep discs, made of stainless steel, are dishwasher safe. In addition, the removable blade allows for more thorough and efficient cleaning and is easy to replace in case of damage.

Combination of safety systems



All cutters, combi veg prep and food processor, are equipped with a combination of safety systems that ensure the user is protected when the machine is in motion.

The position of the head and lid, as well as the bowl and its lid, are equipped with micro-switches that prevent them from starting up, and the power failure safety feature prevents the cutters from accidentally starting up in the event of a power failure.

Error warning system

A comprehensive warning system assists in the identification of possible malfunctions, simplifying the maintenance and repair of the equipment.



Maximum safety
and hygiene

SAFETY AND
HYGIENE



NSF accredited



All Sammic compact machines are standard 8 NSF certified, which is a safety and hygiene guarantee.



Sammic:
a leader's
guarantee

Sammic: a leader's guarantee

A LEADER'S
GUARANTEE



100% tested

All machines manufactured by Sammic are individually tested at the end of the assembly line, thus minimising the risk of post-sales incidents.



Sammic:
a leader's guarantee

A LEADER'S
GUARANTEE



The experience of a cutting specialist



Sammic has been designing and manufacturing cutters for more than 50 years.

Exports to more than 100 countries has enabled the company to standardise its quality.

Result: #ThePerfectCut for any product.

Sammic:
a leader's guarantee

A LEADER'S
GUARANTEE



Designed and manufactured by Sammic in collaboration with Chefs



Sammic's corporate chef and his team have been actively involved in the entire development project of Sammic's compact machines.

Prior to their launch, all models are tested by both the corporate chef and Sammic's chef ambassadors around the world.

Finally, a continuous feedback channel throughout the product's useful life allows us to develop actions to continuously improve it, ensuring that we are still #TheRightChoice for users all over the world.

Technical specifications

TECHNICAL SPECIFICATIONS



Spec sheet

See at the website

Spec sheet

See at the website

Spec sheet

See at the website

Spec sheet

See at the website

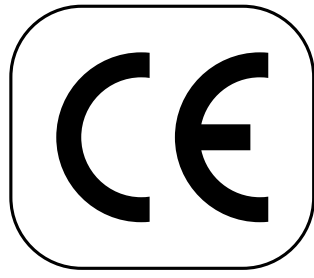
Spec sheet

See at the website

Spec sheet

See at the website

	COMBI		VEG PREP MACHINE		CUTTER	
Range	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	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg
Features						
INLET OPENING	89 cm ²	89 cm ²	89 cm ²	89 cm ²	-	-
BOWL CAPACITY	4.4 l	4.4 l	-	-	4.4 l	4.4 l
SPEEDS AS CUTTER (POSITIONS)	1	10	-	-	1	10
MOTOR RPM (CUTTER)	1500	300 - 3000	-	-	1500	300 - 3000
SPEED AS VEG. SLICER	1	5	1	5	-	-
MOTOR RPM (VEG.PREP.)	1500	300 - 1000	1500	300 - 1000	-	-
Loading						
SINGLE PHASE	800 W	1100 W	800 W	1100 W	800 W	1100 W
External dimensions (WxDxH)						
DIMENSIONS (VEG.PREP.)	378 x 309 x 533 mm	378 x 309 x 533 mm	378 x 309 x 533 mm	378 x 309 x 533 mm	-	-
DIMENSIONS (CUTTER)	252 x 309 x 434 mm	252 x 309 x 434 mm	-	-	252 x 309 x 434 mm	252 x 309 x 434 mm
NET WEIGHT (VEG.PREP.)	15,3 Kg	13 Kg	15,3 Kg	13 Kg	-	-
NET WEIGHT (CUTTER)	14,2 Kg	11,9 Kg	-	-	14,2 Kg	11,9 Kg



UNE-EN ISO 9001

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