## COMBI CK-38V

2 in 1: vegetable cutter (450 kg/h) + cutter with 8 litre bowl.



SALES DESCRIPTION

"Brushless" technology.

Cutting function: a perfect cut

aimed at obtaining a perfect cut.

the pre-established force.

√ 8 litre stainless steel bowl.

or perforated blades.

ted blades.

cient motors.

quality result.





It has a variable speed motor block, universal head and

8-It cutter bowl equipped with a rotor with micro-serra-

Equipped with "brushless" technology: powerful and effi-

√ Maximum efficiency: maintain the torque throughout the speed

✓ Exclusive "force control system": guarantee of a uniform and high

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

√ High precision settings and comprehensive cutter and disc design

✓ It can be fitted with a wide range of discs and grids of the highest

✓ Exclusive "Force Control System" to optimise and standardise the

cutting of each product: acoustic warning when the motor exceeds

Depending on the purpose, the possibility of using optional smooth

than 70 different types of cuts and grating grades.

Cutter function: efficiency and performance

✓ Polycarbonate lid with built-in "cut&mix" mixer.

√ Possibility of programming by time and pulse button.

Reverse function, ideal for mixing products instead of cutting.

cutting quality. Combining these accessories together to obtain more

✓ Improved air/water-tightness since no ventilation is required.

√ They generate less noise: improved workplace environment.

√ 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 polycarbonate 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
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- √ 100% tested.

#### **NCLUDES**

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

### **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 Holder
- Grid Cleaning Kit
- □ FC-D Slicing Discs
- ☐ SH Shredding & Grating Discs

#### **SPECIFICATIONS**

Total loading: 1500 W

#### As vegetable preparation machine

Hourly production: 100 Kg - 450 Kg

Inlet opening: 136 cm<sup>2</sup> Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (WxDxH): 391 mm x 409 mm x 552 mm

Net weight (Veg.Prep.): 24 Kg

#### As cutter

Bowl capacity: 8 I

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

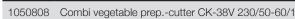
External dimensions (WxDxH):286 mm x 387 mm x 517 mm

Net weight (Cutter): 19 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: 32.9 Kg

# AVAILABLE MODELS



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

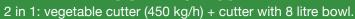
\* Ask for special versions availability

# **Built to last**

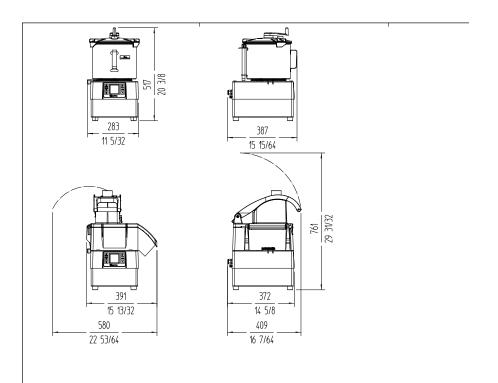














www.sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LE4 9LS - Leicester

uksales@sammic.com Tel.: +44 0116 246 1900



	Project	Date
	Item	Qty

Approved