

Combi

vegetable preparation machine-cutter

CK-301, CK-401



A perfect cut...

A perfect cut thanks to the new discs and grids

- Less effort required to cut.
- Less liquid generated in cutting process
- Cut is more uniform

Lateral shootout

- Allows operation in reduced spaces.
- Directs the product avoiding spray.

Ergonomic design

- Large production with only one arm motion.

Control panel

- Very intuitive and easy to operate waterproof panel.

Variable speed

- Cutting speed adjustable to each product.

Hopper and lid easily detachable for interchanging or cleaning

NSF approved

Tested and approved by 3 Michelin - Star Chef
Martín Berasategui: the best guarantee



... and much more



Mince, puree, chop, mash, mix, knead, grind and emulsify effortlessly in a matter of seconds: herbs and vegetables, different doughs, cooked or raw meats, fish, surimi, fruits, dried fruits, ice ...

Cutter function with 10 speeds, time programmable and pulse option

Includes 5 litre bowl and toothed blade set

- Toothed blades are ideal for products with high content in water.
- Optional flat blade set: for raw meat and fibrous products..
- Optional perforated blade set: specially designed to beat and mix.

Complete with scraper that allows consistent and homogeneous mixing and avoids product overheating





CK-301 Slicer-Cutter

- Output: up to up to 450 Kg/h / 1,000 lbs./h
- For kitchens serving 40 to 400 covers per day
- 5 Liter stainless steel bowl
- A wide range of discs and grids allowing over 70 combinations for vegetable Prep option
- 3 blades sets to choose from for Vertical Cutter Mixer option
 - Serrated blade set: for kneading, grinding and emulsifying
 - Flat blade set: for coarse chopping, mincing and mixing
 - Perforated blade set: for liquids of al types



- Large capacity:
 - Variable speed: 10 speeds for maximum precision and output control.
 - 136 cm²/21 square inch hopper
- Ergonomic design:
 - One arm motion and roll on handle system for minimum impact on elbow and wrist
 - Lateral shoot allows less counter space and more natural workflow (left to right)
 - Easy to operate, watertight and LED lit front panel.
- Maximum durability:
 - Heavy duty construction (Stainless steel block and bowl+ aluminum cast hopper)
 - Watertight electronic board
 - Sturdy, screwed in legs
- Easy to clean:
 - Rounded edges
 - Easy to detach
 - Maximum accessibility to areas in contact with food
- Optional:
 - Long vegetable attachment
 - Flat blade set
 - Perforated blade set



User-friendly, waterproof control panel



Ergonomic design



Lateral shoot



Easily detachable cover and head

Accessories



Long vegetable attachment



Hub with flat blades



Hub with perforated blades



Disc holder device

CK-401 Slicer-Cutter

- Output: up to 650 kg/h / 1,300 lbs./h
- For kitchens serving 50 to 500 covers per day
- 5 Liter stainless steel bowl
- Large hopper: Ideal for processing large food products (full cabbages, heads of lettuce, cheese blocks, etc)
- A wide range of discs and grids allowing over 70 combinations for vegetable Prep option
- 3 blades sets to choose from for Vertical Cutter Mixer option
 - Serrated blade set: for kneading, grinding and emulsifying
 - Flat blade set: for coarse chopping, mincing and mixing
 - Perforated blade set: for liquids of all types



- Large capacity:
 - Variable speed: 10 speeds for maximum precision and output control.
 - 286 cm²/44 square inch hopper
 - Central blade to slice open larger food products
 - High profile ejection disc for larger output
- Maximum durability:
 - Heavy duty construction (Stainless steel block and bowl + aluminum cast hopper)
 - Watertight electronic board
 - Sturdy, screwed in legs
- Ergonomic design:
 - Lateral shoot allows less counter space and more natural workflow (left to right)
- Easy to operate, watertight and LED lit front panel.
- Easy to clean:
 - Rounded edges
 - Easy to detach
 - Maximum accessibility to areas in contact with food
- Optional:
 - Long vegetable attachment
 - Automatic feed hopper
 - Stainless steel trolley stand
 - Flat blade set
 - Perforated blade set



User-friendly, waterproof control panel



Large capacity hopper



High-profile ejection



Lateral shoot

Accessories



Long vegetable attachment



Automatic feed head



Hub with flat blades



Hub with perforated blades



Disc holder device



Stand-trolley

Cutting accessories



FC-1+



FC-3+



FC-8+



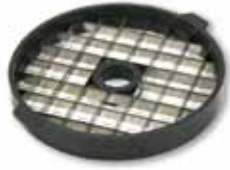
FCO+



FFC-8+



FMC-14+



FMC-25+



FCC-2+



FCC-5+



FCE-4+



FCE-8+



FR-3+



FR-7+



FR-1+



FR-8+



FC Slicing discs of up to 25mm. width.

- FC-1+ and FC-2+ discs for potato chips.
- FC-2+, FC-3+, FC-6+, FC-8+, FC-10+, FC-20+ and FC-25+ discs for slices of 2 to 25 mm width of potatoes (soufflé), carrots, beetroots, cabbages, etc.

FCO Ripple slicing discs:

- 2,3 or 6 mm. width.

New grids: new thinner 360° cut grids, which allow a more precise and uniform cut with less pressure to the food and less liquid generated in delicate products.

- **FFC** Grid for fries:
 - Combined with FC discs.
 - 8 and 10 mm. width.
- **FMC** Grid for dices:
 - Combined with FC discs.
 - 8, 10, 14, 20 or 25 mm. width.

FCC Curved slicing discs:

- Specially designed for soft products. Slices tomatoes, oranges, lemons, bananas, apples, etc..
- 2,3 or 5 mm. width.

FCE Julienne discs for french fries, strips or batons of potato, carrot, celery, beetroot, etc.

- 2,4 or 8 mm. width.

FR Shredding discs: cutting area of new shredding discs has been optimized, which reduces absorbed power.

- Shreds vegetables, cheese, bread, nuts, almonds, etc.
- 2,3,4 or 7 mm. width.
- FR-1+/8+: Grating discs for bread, hard cheese, chocolate, etc.

Cutter accessories



Different blades for different needs

Hub with toothed blades



Recommended for parsley and products with a high content in water that could otherwise get spoiled with a flat blades. Ideal for kneading, grinding or blending frozen products, dried fruits, cured ham, cooked meat, purées of all kinds. These blades allow the thinnest, smoothest and silkiest textures of the three.

Hub with flat blades



Recommended for mincing meats: It easily cuts through raw meat and fish regardless of the amount of threads or nerves. Flat blade is also ideal for coarse chopping vegetables, especially the ones with higher water content and mixing all kinds of foods.

Hub with perforated blades



Ideal for liquids of all types: mayonnaise, hollandaise sauce, pink sauce, aioli and also baking doughs.

Table of characteristics

| SPECIFICATIONS | CK-301 | | CK-401 | |
|------------------------------|---------------------|----------------------|---------------------|----------------------|
| Production | 150-450 Kg/h | 300-1000 lb/h | 200-650 kg/h | 400-1300 lb/h |
| Mouth area (prep) | 136 cm ² | 21 sq. in. | 286 cm ² | 44 3/8 sq. in. |
| Hopper capacity (cutter) | 5 l | 5 1/4 qt. | 5 l | 5 1/4 qt. |
| Speeds (prep) | Variable (5 pos.) | Adjustable (5 pos.) | Variable (5 pos.) | Adjustable (5 pos.) |
| Motor RPM (prep) | 365-1000 | 365-1000 | 365-1000 | 365-1000 |
| Speeds (cutter) | Variable (10 pos.) | Adjustable (10 pos.) | Variable (10 pos.) | Adjustable (10 pos.) |
| Motor RPM (cutter) | 365-3000 | 365-1000 | 365-3000 | 365-3000 |
| Power | 1500 W | 2 HP | 1500 W | 2 HP |
| External dimensions (prep) | | | | |
| Width | 389 mm | 15 3/8" | 389 mm | 15 3/8" |
| Depth | 412 mm | 16 1/4" | 400 mm | 15 3/4" |
| Height | 565 mm | 22 1/4" | 767 mm | 30 1/4" |
| External dimensions (cutter) | | | | |
| Width | 283 mm | 11 1/8" | 283 mm | 11" |
| Depth | 390 mm | 15 1/3" | 390 mm | 15" |
| Height | 468 mm | 18 3/8" | 468 mm | 18 3/8" |
| Net weight (prep) | 28 kg. | 62 lb. | 30 kg. | 66 lb. |
| Net weight (cutter) | 23 kg. | 51 lb. | 23 kg. | 51 lb. |

Compatible accessories

| MODEL | Universal hopper | Large capacity hopper | Automatic hopper | Long vegetable attachment | Cutter head | Stand-trolley |
|--------|------------------|-----------------------|------------------|---------------------------|-------------|---------------|
| CK-301 | x | | | o | x | |
| CK-401 | | x | o | o | x | o |

x: included o: in option

Discs and grids (veg-prep function)

| MODEL | 1mm 1/32" | 2mm 5/64" | 3mm 1/8" | 4mm 5/32" | 5mm 3/16" | 6mm 1/4" | 7mm 9/32" | 8mm 5/16" | 10mm 3/8" | 14mm 15/32" | 20mm 25/32" | 25mm 1" | Dust |
|----------------------------|--------------|--------------|-------------|--------------|--------------|-------------|--------------|--------------|--------------|----------------|----------------|------------|------|
| FC - Slices | x | x | x | | | x | | x | x | x | x | x | |
| FCO - Ripple slices | | x | x | | | x | | | | | | | |
| FFC - Chipping grid | | | | | | | | x | x | | | | |
| FMC - Dicing grid | | | | | | | | x | x | x | x | x | |
| FCC - Curved slicing discs | | x | x | | x | | | | | | | | |
| FCE - Julienne | | x | | x | | | | x | | | | | |
| FR - Shredding disc | | x | x | x | | | x | | | | | | |
| FR-8 - Grating disc | | | | | | | | | | | | | x |
| FR-1 - Grating disc | | | | | | | | | | | | | x |



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