



Combi CK-301

2 IN 1: VEG PREP MACHINE (450 KG/H) WITH 5 LT. / 5 1/4 QT. CUTTER BOWL

It consists of a variable speed motor block with a regular hopper and a 5 litre / 5 1/4 qt. food processor bowl complete with a hub with serrated blades.

As vegetal preparation machine, its ergonomic design allows to cut the product in just one movement. As cutter, is equipped with a 5-litre / 5 1/4 qt. bowl with a scraper and hub with serrated blades.
Discs are not included*.

- User-friendly, waterproof led-lit control panel.
- Hopper, lid and bowl easily detachable for interchanging or cleaning.

AS VEGETABLE PREPARATION MACHINE:

- Machine and discs specially designed to obtain the perfect cut.
- Adjustable speed (5 positions).
- Argonomic design: large production with only one arm motion.
- Lateral shootout: allows operation in reduced spaces and directs the product avoiding spray.

AS FOOD PROCESSOR

DEFAULT EQUIPMENT

- Variable speed motor block.
- Regular hopper.
- Food processor bowl complete with hub with serrated blades.

OPTIONAL EQUIPMENT

- Long vegetable attachment.
- 8 lt. cutter bowl.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades.
- Hub with perforated blades.

TECHNICAL SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine
Hourly production: 150 Kg - 450 Kg
Inlet opening dimensions: 136 cm²
Disc diameter: 205 mm

Speeds as veg. slicer (positions): 5 (365 rpm - 1000 rpm)
External dimensions: 389 mm x 412 mm x 565 mm
Net weight: 28 Kg

As cutter

Bowl capacity: 5 l
Speeds as cutter (positions): 10 (365 rpm - 3000 rpm)
External dimensions: 283 mm x 390 mm x 468 mm
Net weight (Cutter): 23 Kg.

AENOR



Empresa Registrada

ER-0437/196 UNE-EN ISO 9001



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