

## 2-1 VEGETABLE PREPARATION MACHINE (450 KG/H) + CUTTER WITH 5.5 L BOWL CK-35V

Ref: 0708.10.007

Sammic

100 - 450 Meals.

Maximum efficiency: maintain the torque throughout the speed range.

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.

Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.

Plunger, lid and bowl easy to remove for changing or cleaning.

Cutting function: High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut. It 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.

Exclusive **Force Control System** to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: Possibility of programming by time and pulse button. Reverse function, ideal for mixing products instead of cutting. stainless steel bowl. Polycarbonate lid with built-in **cut&mix** mixer. Depending on the purpose, the possibility of using optional smooth or perforated blades.

Default equipment: Variable speed motor block, regular hopper, food processor bowl complete with hub with serrated blades.



### FEATURES

Dimensions (WDH) 391x409x552 mm (Vegetable preparation)

286x387x487 mm (Cutter)

Production 150 - 450 kg/h

Bowl capacity 5.5 l

Inlet opening dimensions (vegetable cutter) 136 cm<sup>2</sup>

Speed	300-1000 rpm (vegetable preparation) / 300-3000 (Cutter)
Power	1.5 kW
Power supply	230V/1/50Hz
Weight	24 kg (Vegetable preparation) / 18 kg (Cutter)