

2-1 VEGETABLE PREPARATION MACHINE (650 KG/H) + CUTTER WITH 8 L BOWL CK-48V

Ref: 0708.10.010

Sammic

100 - 600 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, large capacity hopper, food processor bowl complete with hub with serrated blades.



FEATURES

Dimensions (WDH) 391x400x652 mm (Vegetable preparation)

286x387x517mm (Cutter)

Production 200 - 650 kg/h

Bowl capacity 8 l

Inlet opening dimensions (vegetable cutter) 286 cm²

| | |
|--------------|--|
| Speed | 300-1000 rpm (vegetable preparation) / 300-3000 (Cutter) |
| Power | 1.5 kW |
| Power supply | 230V/1/50Hz |
| Weight | 27 kg (Vegetable preparation) / 19 kg (Cutter) |