



Combi
Vegetable preparation
machine + cutter

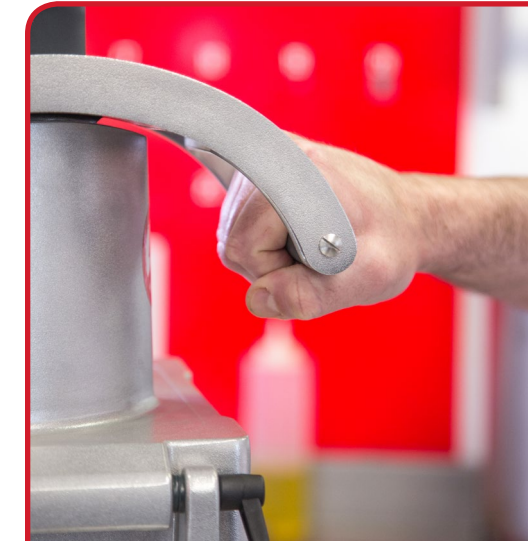
CK







Professional
performance



Ergonomic and
easy-to-use design



Safety and hygiene
guarantee



Sammic:
a leader's guarantee



Technical
specifications

PROFESSIONAL
PERFORMANCE

ERGONOMIC
EASY-TO-USE

SAFETY AND
HYGIENE

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Professional performance



Professional performance

Veg prep function

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A perfect cut

In developing the new range, all the cuts that the different disc and grid combinations offer have been studied in detail.

The new design of the machine, with tighter tolerances, together with the improvements made to the discs and grids, enables a **perfect result** whatever the product and the desired cut.

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New discs and grids

Thanks to the renewed disc and grid design, **less effort is required for cutting**, obtaining clean and uniform cuts with practically no shrinkage.



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Clean and uniform cubes



The combination of the FC
discs with their corresponding
FMC grids ensures precise and
clean cube cuts, with no liquid
generated.

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Multiple functions in seconds

Use the cutter function to **cut, grind, mix, knead or emulsify** any product, in seconds.





A model for every requirement

All the combined models are **variable speed**. The head varying in the cutter function and the size of the bowl varying in the cutter function between the different models. The offer is complemented with a wide range of accessories available for each model.



Range	ULTRA			
Modelo	CK-35V	CK-38V	CK-45V	CK-48V
Speed	Variable	Variable	Variable	Variable
Cutter head	Universal	Universal	Large capacity	Large capacity
Production/h	150-450 Kg.	150-450 Kg.	200-650 Kg.	200-650 Kg.
Cutter bowl	5,5 lt.	8 lt.	5,5 lt.	8 lt.
Bowl capacity	3 kg.	4 Kg.	3 Kg.	4 Kg.
Covers	100-450	100-450	100-600	100-600

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Heads for each requirement

The available **heads are interchangeable** depending on the models so that the machine can adapt to the type of product processed and the desired production output.



Universal hopper



Large Capacity Attachment



Automatic Hopper



Long vegetable attachment

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Higher production

Production/hour ranges
from 450 to 650 kg,
depending on the model
and product used.
On the CA-41 / CA-4V
models, the size of the
inlet mouth allows whole
products such as cabbage
to be inserted.



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High ejector

The CA-41 / CA-4V, CA-62 models are equipped with high ejector. The high ejector enables a higher quantity of product to be processed, **obtaining higher yields.**



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Wide range of discs and grids



The range of discs and grids
available enables more than
[70 different types of cuts.](#)

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Support-car

The support-car enables work to be carried out at the appropriate height, **adapts to Gastronorm measures** for collecting the product and makes it easy to move the machine.



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5.5 and 8 litre cutter bowls



Sammic cutters and emulsifiers are available with a **5.5 or 8 litre capacity bowl** for grinding, mixing, kneading, etc. 3 or 4 kg of product, in seconds.

Cutting blades for each need

The cutter bowl is delivered as standard with a rotor with **toothed blades**. It can optionally be fitted with smooth and perforated blades.



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Hub with toothed blades

The toothed blades are **ideal for cutting parsley and products with a high water content** that can be damaged using smooth blades. It is **also** good **for frozen products, nuts, cured ham, cooked meat, purees** (the puree is finer with this type of blade).



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Hub with flat blades

The flat blades are indicated **for cutting raw meat**, because the edge and its shape can easily cut the nerve strands and difficult points of the meat. They are also recommended **for vegetables in general**, as it chops very well with only a small quantity of liquid from the product. The smooth blades are **ideal for onions, although the Cut&Mix mixer must be used** because the product adheres to the sides of the hopper.



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Hub with perforated blades

Use the perforated blades to **make sauces and mix products** such as **mayonnaise, seafood cocktail sauce, aioli garlic mayonnaise**, etc. as well as for certain types of **pastry dough**.



Speed selection

The available speed range **enables the machine to be adapted to the product being processed**, on the slicing as well as the cutting function.

Also, thanks to the brushless motor technology, the motor maintains the torque throughout the speed range, obtaining maximum efficiency at all times.



Brushless technology: maximum efficiency



Brushless technology is synonymous with **optimal performance at any speed.**

The variable speed cutters are equipped with high-efficiency motors using brushless technology.

Brushless motors are **highly efficient**, enabling the same force to be exerted throughout the speed range.

They also **weigh less**, require less space and, since they don't require ventilation, improve the **water tightness** of the machines.

Brushless technology: Force Control System

All models are equipped with the exclusive "Force Control System". The FCS screen shows the force made by the motor at all times. It also enables an audible warning to be programmed for when the machine exceeds the established force. The user therefore obtains the desired cut quality in each product and at all times, achieving an optimum and **uniform cut without shrinkage.**



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"Cut&Mix" mixer: a perfect result

The "Cut&Mix" mixer, standard on all models, **prevents the product from adhering to the edges of the bowl**, preventing the product from overheating and obtaining a more homogeneous final product.



Reverse function



Thanks to the reverse function,
the blades rotate backwards,
between 100 and 500 rpm,
mixing the product instead of
cutting.

This means that ingredients can
be added during the cycle and
mixed with the product already
cut.

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Stainless steel motor block



The stainless steel motor block has a polished external finish and optimal durability. Also, it is easy to clean. The robust aluminium lid makes the entire unit highly durable.

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Maximum
comfort for
the user

Maximum comfort
for the user

Veg prep function

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Lateral product output

As the product exits on one side,
the cutters **require less space on
the work surface** and resulting in
optimal work flow in the preparation
area.

The product output opening is
designed to direct the product,
preventing splashing in the work
area.



Maximum comfort
for the user

Veg prep function

CK-35V / CK-38V

The CK-35V / CK-38V models
perform the cutting operation in
a single movement, achieving
**maximum production without
user fatigue.**

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Ergonomic design



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Opening for adding ingredients

The cutter bowl's cover has an opening through which ingredients can be added during the cycle. The opening has a cover that can be closed when it is not being used, thereby avoiding splashing.



Maximum comfort for the user

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Advanced control panel

The **combi CK** use *brushless technology* and have an advanced control panel. Very intuitive to use, the panel on these machines offers all the information at a glance. The user therefore has maximum control of the process.



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Maximum
safety and
hygiene

Maximum safety
and hygiene

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Head and cover easy to detach



The head and cover on the Sammic cutters can be easily removed without tools, for exchanging and cleaning. This also makes them versatile and **easy to maintain.**

Maximum safety
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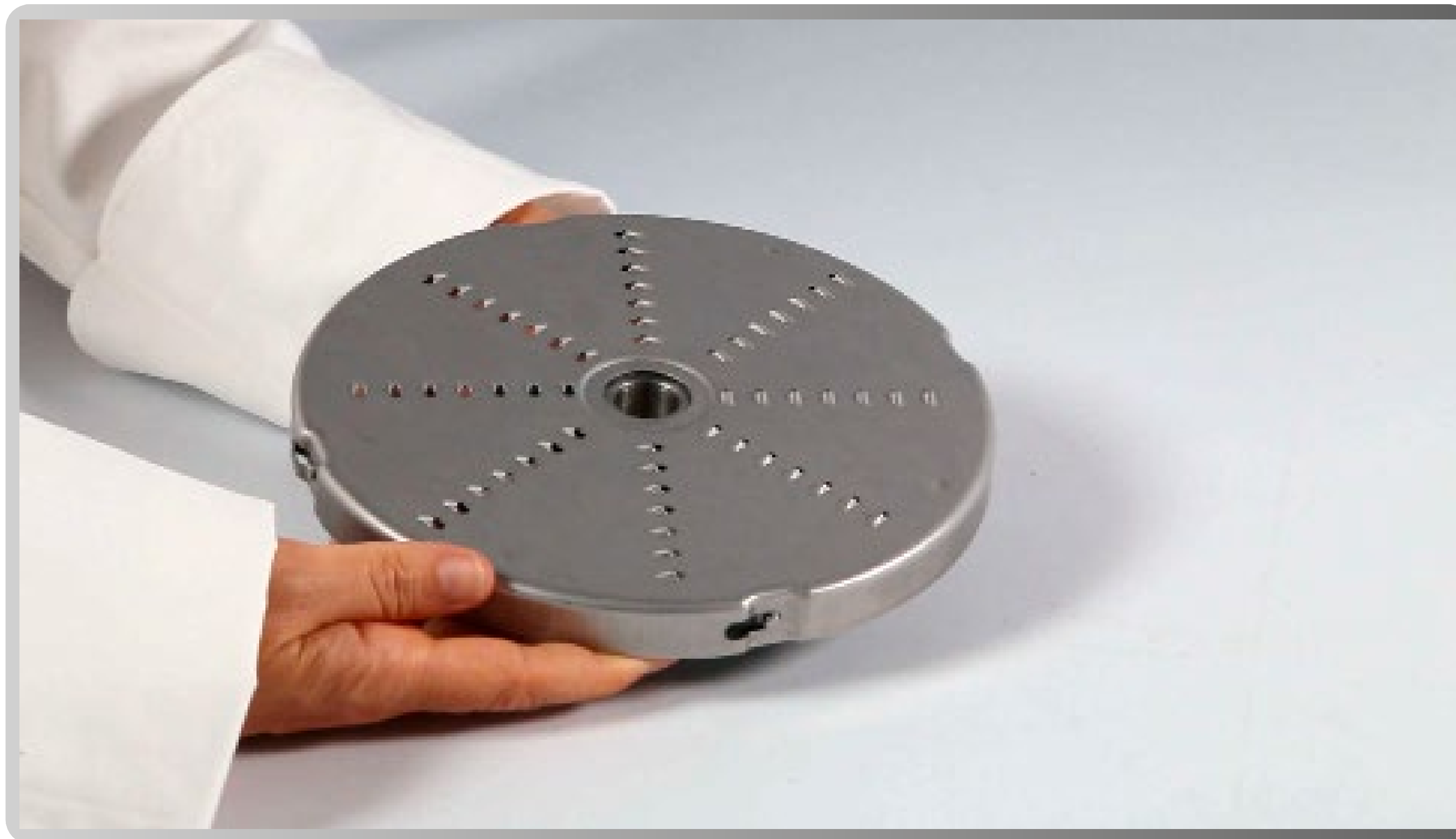
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New shredding & grating discs



The new SH grater discs can be removed without using tools and can be washed in the dishwasher.

Product accumulation between the support and the disc is therefore avoided, offering the highest hygiene guarantee.



Watch video
on Youtube

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Grid cleaning kit



The grid cleaner kit is designed to remove all the surplus product that is embedded in the grid after the cutting process. The kit consists of a base that has cleaners for the most common grid sizes.



Watch video
on Youtube

Combination of safety systems

All Sammic cutters are equipped with a combination of safety systems that ensure user protection when the machine is in motion. The position of the head and its cover have **microswitches** that prevent them from being inadvertently switched on and the shut-off safety element prevents accidental start-up of the blades in case of power failure.



Maximum safety
and hygiene

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NSF accredited



Sammic CK cutters are standard 8 NSF certified, which is a safety and hygiene guarantee.



Sammic:
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guarantee

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100% tested

All machines manufactured by Sammic **are individually tested** at the end of the assembly line, thus minimising the risk of post-sales incidents.



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The experience of a cutting specialist



Sammic has been designing and manufacturing cutters for more than 50 years.

Exports to more than 100 countries has enabled the company to standardise its quality.

Result: **#ThePerfectCut** for any product.

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Designed and manufactured in collaboration with chefs



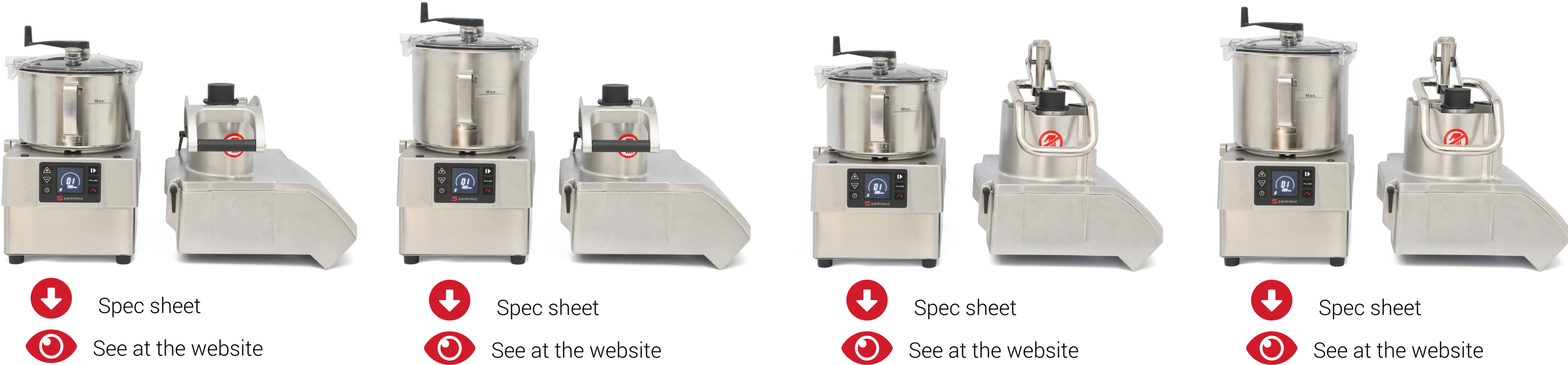
Sammic's **corporate chef** and team actively participated in the entire Sammic cutter development project.

Before they are launched, all models are also tested by the corporate chef and by **Sammic ambassador chefs** from around the world.

And finally, a continuous feedback channel throughout the product's service life enables continuous improvement so that Sammic continues to be **#TheRightChoice** for users around the world.

Technical specifications

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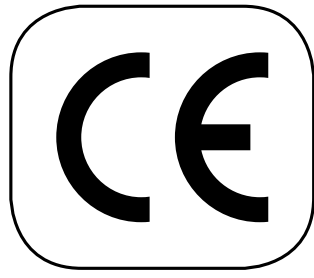
Range	ULTRA			
Model	CK-35V	CK-38V	CK-45V	CK-48V
Covers (from / to)	100-450	100-450	100-600	100-600
Motor power	1500 W	1500 W	1500 W	1500 W

AS VEGETABLE PREPARATION MACHINE

Hourly production	150-450 Kg	150-450 Kg	200-650 Kg	200-650 Kg
Inlet opening	136 cm ²	136 cm ²	286 cm ²	286 cm ²
Motor RPM	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
External dimensions mm	391 x 412 x 552	391 x 412 x 552	391 x 400 x 652	391 x 400 x 652
Net weight	24,7 Kg	24,7 Kg	27,2 Kg	27,2 Kg

AS CUTTER

Bowl capacity	5,5 l	8 l	5,5 l	8 l
Motor RPM	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm
External dimensions mm	283 x 390 x 468	283 x 390 x 560	283 x 390 x 468	283 x 390 x 560
Net weight	18,6 Kg	19,6 Kg	18,6 Kg	19,6 Kg



UNE-EN ISO 9001

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