## COMMERCIAL VEGETABLE PREPARATION MACH

### sammic

### **VEGETABLE PREPARATION MACHINE CA-4V**

High-production Commercial vegetable preparation machine, up to 650 kg/h.





### SALES DESCRIPTION

Variable speed motor block + high-production head

Equipped with "brushless" technology.

### FEATURES AND BENEFITS

### Equipped with "brushless" technology: powerful and efficient motors.

- √ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive "force control system": guarantee of a uniform and high quality cut.
- $\checkmark$  Lightweight and compact design: they weigh less, they occupy less space.
- √ Improved air/water-tightness since no ventilation is required.
- √ They generate less noise: improved workplace environment.

### A perfect cut

- √ High precision adjustments to obtain a uniform and excellent-quality cut.
- $\checkmark$  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 70 different types of cuts and grating grades.
- $\checkmark$  Head with blade on one side that distributes products inside the mouth and cuts and distributes whole products such as cabbage.
- √ Head equipped with high ejector: enables a higher quantity of product to be shifted.
- ✓ Exclusive "Force Control System" to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

### **Built to last**

 $\checkmark$  Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.

### Maximum comfort for the user

- Ergonomic design. Maximum comfort for the user.
- $\checkmark$  Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- $\checkmark$  Advanced control panel that is very intuitive to use and offers all the information at a glance.

### Maintenance, safety, hygiene

- $\checkmark$  Lever and lid easily removable for cleaning purposes.
- ✓ Combination of safety systems: head, cover, power switch.
- √ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- √ 100% tested.

### INCLUDES

- √ Variable speed motor block.
- √ Large capacity head.
- √ Optional use drill.

### Accessories

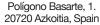
- ☐ FCC Curved Slicing Discs
- ☐ FCO Rippled Slicing Discs
- □ FFC Chipping Grids
- FMC Dicing Grids
- ☐ FCE Julienne Discs
- □ FR Shredding & Grating Discs□ Long vegetable attachment
- Universal hopper
- ☐ Disc and Grid Holder
- Stand-trolley
- Grid Cleaning Kit
- ☐ FC-D Slicing Discs
- SH Shredding & Grating Discs:: NEW: Detachable without tools & dishwasher safe











phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty

Approved

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High-production Commercial vegetable preparation machine, up to 650 kg/h.

### **SPECIFICATIONS**

Hourly production: 200 Kg - 650 Kg

Inlet opening: 286 cm2 Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

Total loading: 1500 W

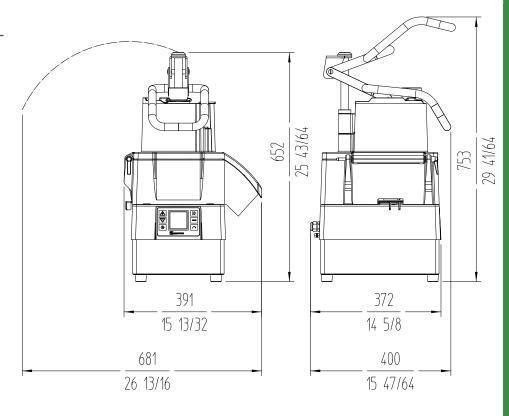
### External dimensions (WxDxH)

Width: 391 mm Depth: 400 mm Height: 652 mm Net weight: 27 Kg

Noise level (1m.): <70 dB(A) Background noise: 32 dB(A)

### Crated dimensions

445 x 430 x 595 mm Volume Packed: 0.13 m³ Gross weight: 31.2 Kg.



### **AVAILABLE MODELS**

1050796 Vegetable preparation machine CA-4V 230/50-60/1

1050799 Vegetable preparation machine CA-4V 120/50-60/1

\* Ask for special versions availability

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