

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

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| 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 ² |

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| 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) |