

Cutter-Mixers &
Emulsifiers

K/KE



Combi
Veg prep machine + Cutter

CK

Veg prep
machine

CA





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HOME

Key points



» Made of food-grade top quality materials. **BPA-free**, resistant materials & components.



» **Veg-slicer function:** Wide range of discs and grids available. Get **over 35 different cuts**, including the exclusive “Déli-cut”.



» **Cutter function:** **Multiple functions**, in seconds.



» **Ultra line:** Maximum efficiency thanks to “**brushless**” **technology**. Silent operation, lightweight, watertight.



» **Ultra line:** Built-in programmes & program customization for **recipe standardization**.



» **Cutter function:** “**Invert-blade**” **technology** for homogeneous results.



» **Veg-slicer function:** Exclusive “**Force Control System**” for maximum standardization.



» Easy to detach, dishwasher-safe components for **easy cleaning and sanitization**.

A model for every user

Two product ranges, **ACTIVE with fixed speed** which is extremely easy to use and **ULTRA with variable speed** and advanced features, make up an offer reaching an hourly output of 350 kg as a veg prep machine and food processor with a 4.4 litre bowl.







Professional performance

- [Top quality food-grade materials](#)
- [Option to add the other function to your machine](#)
- [A perfect cut](#)
- [A clean, uniform cut without waste](#)
- [Multiple functions in seconds](#)
- [Higher production](#)
- [Ejection slide](#)
- [Wide range of discs and grids](#)
- [4.4 litre food processing bowl](#)
- [Superior blending quality](#)
- [“Invert-blade” technology: Rotor with a reversed-edge blade](#)
- [Bowl with lateral stirrers](#)
- [Cutting blades for each need](#)
- [Hub with toothed blades](#)
- [Hub with flat blades](#)
- [Hub with perforated blades](#)
- [Speed selection](#)
- [Advanced timer](#)
- [Built-in programmes, specific functions](#)
- [Program customization: Recipe standardization](#)
- [High power asynchronous motor](#)
- [“Brushless” technology: Maximum efficiency](#)
- [“Brushless” technology: “Force Control System”](#)
- [Motor block](#)

Top quality food-grade materials



All machines have a robust construction and are made of fibreglass-reinforced polymer.

The bowl is made of Tritan™ (food-grade recyclable co-polyester which is free of BPA and any other bisphenol) and is highly resistant and dishwasher safe.

The cutter head is made of fibreglass-reinforced plastic and the ejector is made of Tritan, both are also dishwasher safe.

Option to add the other function to your machine

Thanks to sensors in the motor block, compact machines offer the option of adding the missing function to the machine. In particular, CA veg prep machines make it possible to add the food processor function to your machine by adding the bowl with blades, and K/KE cutters can add the veg prep function by adding the corresponding head.



Professional
performance

Veg prep function



A perfect cut

In developing the new compact line, 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.



Professional
performance

Veg prep function



A clean, uniform cut without waste

The new discs and grids require less effort when cutting, resulting in clean, uniform cuts with virtually no waste.

The combination of the **FCS** discs with their corresponding **FMS** grids ensures precise and clean cube cuts, generating no liquid.



Professional
performance

Cutter function



Multiple functions in seconds

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



Professional
performance

Veg prep function



Higher production

Hourly production ranges
from 50 to 350 Kg.



Professional
performance

Veg prep function



Ejection slide



The ejection slide allows the cut product to be ejected by gravity, avoiding impacts. This feature is particularly useful for cutting slices and reconstructing the product for subsequent preservation or presentation.

In addition to this, the veg prep machine is equipped with an ejector disc for use with products that require this function.

Professional
performance

Veg prep function



Wide range of discs and grids

The range of discs and grids available enables more than
35 different types of cuts.



Professional
performance

Cutter function



4.4 litre food processing bowl



The K/KE food processors and CK combis are available with a 4.4 litre capacity bowl equipped with a high pipe and can grind, mix, knead... 2.5 kg of product, in seconds.

Professional
performance

Cutter function

Both the blades and the stirrers have been carefully designed to achieve superior blending quality. Thanks to the inverted blade and the lateral stirrers, a smooth, homogeneous and uniform blending is achieved.

Superior blending quality



Professional
performance

Cutter function



“Invert-blade” technology: Rotor with a reversed-edge blade



The upper blade of the rotor has a reversed cutting edge, causing the product to move downwards. In contrast, the lower blade with the normal cutting edge causes the product to move upwards. Thus, thanks to the movement created by the different cutting edges, a much more uniform finish is obtained.

Bowl with lateral stirrers

The lateral stirrers prevent the product from accumulating on the walls of the bowl, pushing it towards the blade without the need for operator intervention. This allows for faster and more homogeneous working and prevents the product from overheating.



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.



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).



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, including onion, as it chops very well with only a small quantity of liquid from the product.



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**.



Professional
performance

All the machines

● — **ULTRA**



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.



Professional
performance

All the machines

● **ULTRA**

The ULTRA models are equipped with a timer that enables them to work for a predefined time, with the time remaining visible at all times.

This function is particularly useful for standardising processes.



Advanced timer



Professional
performance

Cutter function

● — **ULTRA**



Built-in programmes, specific functions

The machine has 3 special programmes: P1 (dense texture), P2 (light texture), and P3 (pulses).

By combining different speeds and times in each of these programmes, the cutter optimises the parameters to obtain a uniform and consistent result in each case.



Professional
performance

Cutter function

● — **ULTRA**

In addition to the two built-in programmes on the machine, the KE-4V cutter allows the user to create up to 9 custom programs. In this way, by combining different speeds and different times, the user can standardize their own recipes to always obtain the same result automatically and without being aware of the machine.

**Program customization:
Recipe standardization**



Professional
performance

All the machines

ACTIVE

The one-speed vegetable prep/food processor machines have powerful asynchronous ventilated motors that offer the highest performance at fixed speeds.

High power asynchronous motor



Professional
performance

All the machines

● — **ULTRA**



“Brushless” technology: Maximum efficiency



“Brushless” technology is synonymous with optimum performance at any speed.

Variable speed veg prep and food processor machines are equipped with highly efficient motors thanks to “brushless” technology.

“Brushless” motors are extremely efficient and can exert the same force over their entire speed range.

In addition to this, they make less noise, weigh less and, as they do not require ventilation, they improve the watertightness of the machines.

Professional
performance

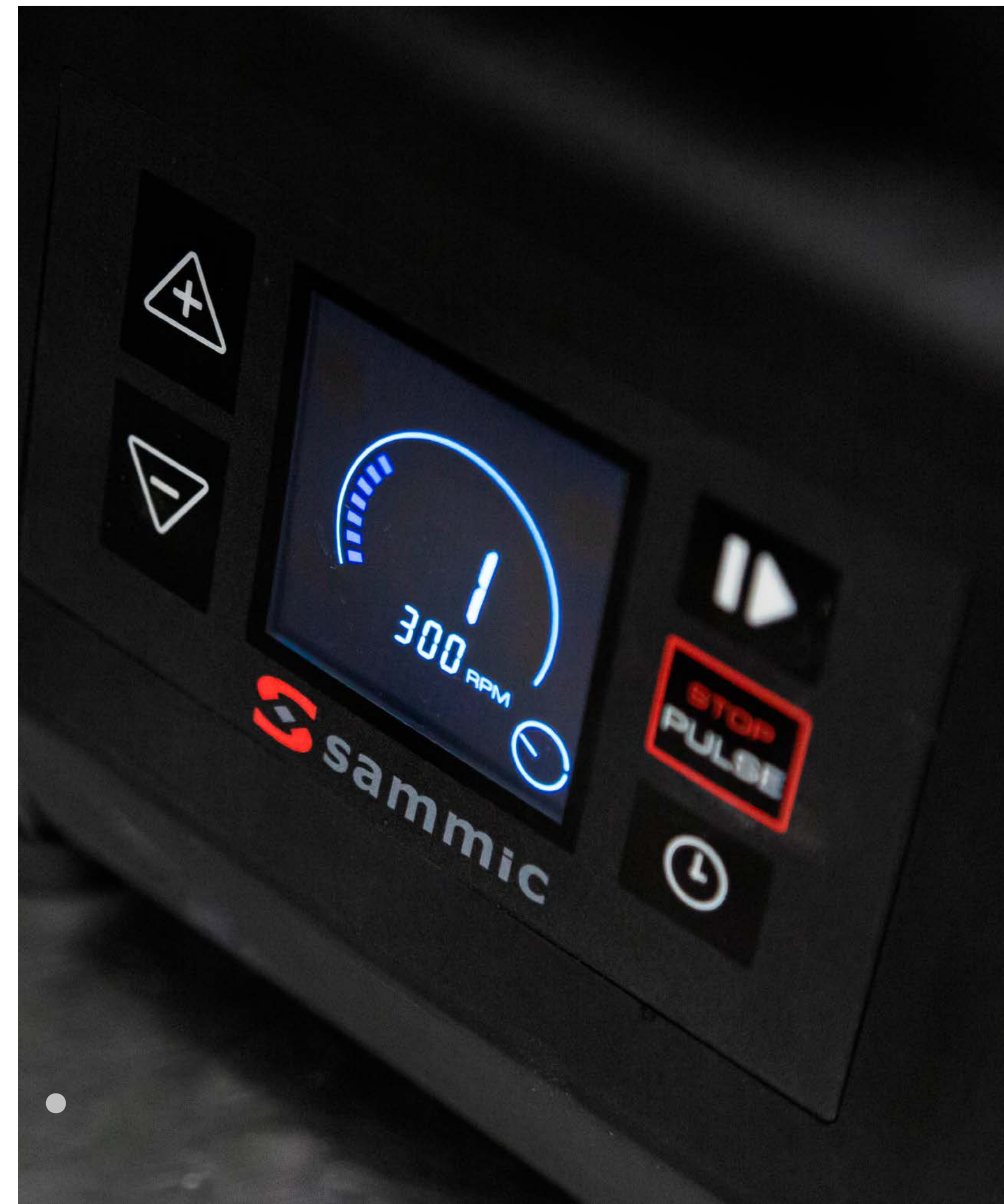
Veg prep function

● **ULTRA**

The variable speed models have 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.

“Brushless” technology : “Force Control System”



Motor block



The new machines feature a robust construction in fibreglass-reinforced polymers.



Maximum comfort for the user

- [Lateral product output](#)
- [Directional design](#)
- [Ergonomic design](#)
- [Opening for adding ingredients](#)
- [Lid equipped with gasket](#)
- [Bowl with ergonomic handle](#)
- [Designed to make the most of your workspace](#)
- [Intuitive control panel](#)
- [Advanced control panel](#)

Maximum comfort
for the user

Veg prep function

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.

Lateral product output

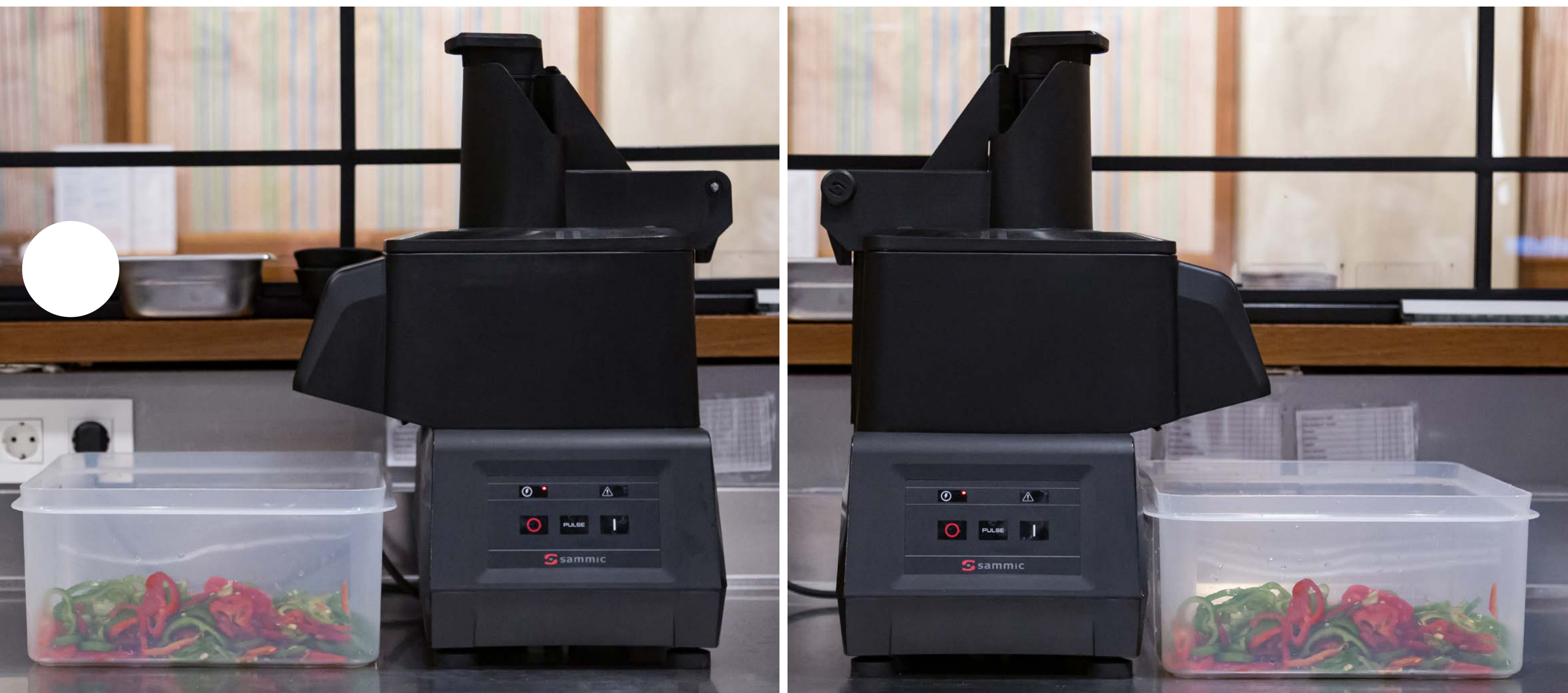


Maximum comfort
for the user

Veg prep function



Directional design



The design of the veg prep machine allows the product output to be positioned to the right or to the left depending on the user's needs at any given moment.

Maximum comfort
for the user

Veg prep function

The cutting function performs the cutting operation in a single movement, achieving maximum production without user fatigue.



Ergonomic design



Maximum comfort
for the user

Cutter function



Opening for adding ingredients



The cutter bowl's cover has an opening through which ingredients can be added during the cycle.

Maximum comfort
for the user

Cutter function



Lid equipped with gasket

The gasket on the lid of the food processor bowl prevents the products from overflowing during the cycle.



Maximum comfort
for the user

Cutter function



Bowl with ergonomic handle



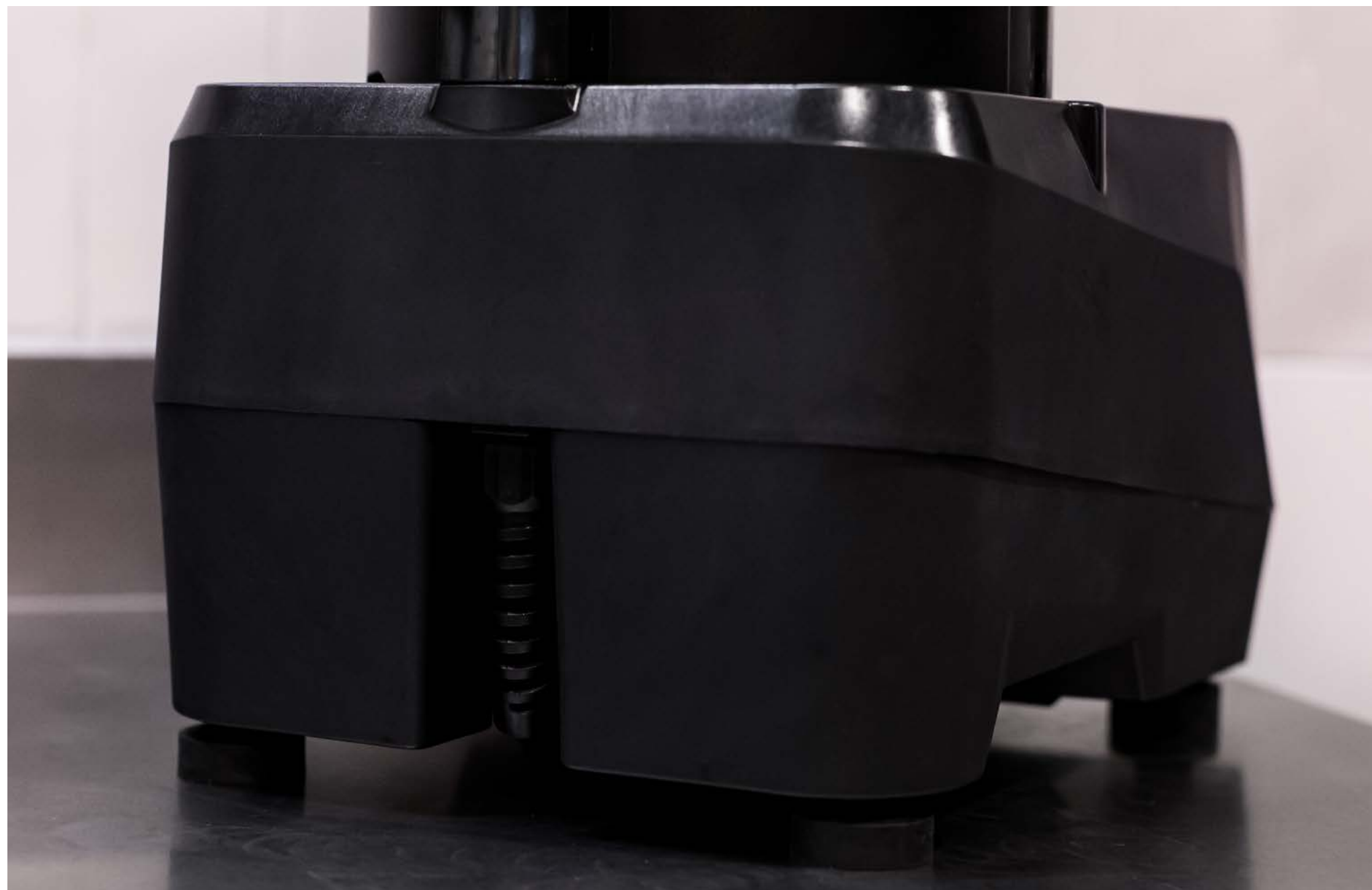
The rounded, edgeless geometry of the handle allows the bowl to be held and positioned comfortably with one hand, avoiding user fatigue.

Maximum comfort
for the user



Designed to make the most of your workspace

An opening in the motorblock allows, in addition to protecting the plug, to make the most of the user's workspace. Therefore, thanks to the machine design, the plug does not require more space and the machine can work even positioned up against a wall.



Maximum comfort
for the user



All the machines

ACTIVE

The one-speed models
have very simply designed
control panels for highly
intuitive use.

Intuitive control panel



Maximum comfort
for the user

All the machines

● — **ULTRA**



Advanced control panel

The variable speed models have “brushless” technology and an advanced control panel. Very intuitive to use, the panel on these cutters offers all the information at a glance. The user therefore has maximum control of the cutting.





Maximum safety and hygiene

- [Attachment, lid and bowl easy to detach](#)
- [Easy to clean](#)
- [Combination of safety systems](#)
- [Error warning system](#)
- [NSF accredited](#)

Maximum safety
and hygiene



Attachment, lid and bowl easy to detach

The attachment and lid of Sammic veg prep machines, as well as the food processing bowl can be easily removed without tools, for swapping and cleaning. This also makes them versatile and easy to maintain.



Maximum safety
and hygiene



Easy to clean



All elements which come into contact with food can be disassembled for cleaning.

The veg prep head, and the food processor rotor and bowl can be washed in the dishwasher, guaranteeing optimum preservation over time.

The veg prep discs, made of stainless steel, are dishwasher safe. In addition, the removable blade allows for more thorough and efficient cleaning and is easy to replace in case of damage.

Combination of safety systems



All cutters, combi veg prep and food processor, are equipped with a combination of safety systems that ensure the user is protected when the machine is in motion.

The position of the head and lid, as well as the bowl and its lid, are equipped with micro-switches that prevent them from starting up, and the power failure safety feature prevents the cutters from accidentally starting up in the event of a power failure.

Error warning system

A comprehensive warning system assists in the identification of possible malfunctions, simplifying the maintenance and repair of the equipment.



Maximum safety
and hygiene



NSF accredited



All Sammic compact machines are standard 8 NSF certified, which is a safety and hygiene guarantee.



Sammic:

A leader's guarantee

- [100% tested](#)
- [The experience of a cutting specialist](#)
- [Designed and manufactured by Sammic
in collaboration with Chefs](#)

Sammic:

A leader's guarantee



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.



Sammic:
A leader's guarantee



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.

Sammic:
A leader's guarantee



Designed and manufactured by Sammic in collaboration with Chefs



Sammic's **corporate chef** and his team have been actively involved in the entire development project of Sammic's compact machines.

Prior to their launch, all models are tested by both the corporate chef and Sammic's **chef ambassadors** around the world.

Finally, a continuous feedback channel throughout the product's useful life allows us to develop **actions to continuously improve** it, ensuring that we are still **#TheRightChoice** for users all over the world.

Technical specifications



Spec sheet
See at the website



Spec sheet
See at the website



Spec sheet
See at the website



Spec sheet
See at the website

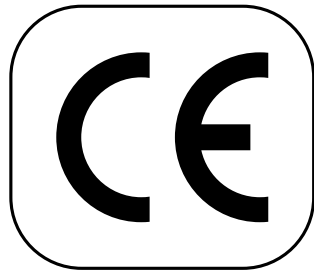


Spec sheet
See at the website



Spec sheet
See at the website

	COMBI		VEG PREP MACHINE		CUTTER	
Range	ACTIVE	ULTRA	ACTIVE	ULTRA	ACTIVE	ULTRA
Model	CK-241	CK-24V	CA-21	CA-2V	K-41	KE-4V
SELECTION GUIDE						
COVERS (FROM / TO)	10 - 50	10 - 50	10 - 50	10 - 50	10 - 50	10 - 50
HOURLY PRODUCTION	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg	50 - 350 Kg
FEATURES						
INLET OPENING	89 cm ²	89 cm ²	89 cm ²	89 cm ²	-	-
BOWL CAPACITY	4.4 l	4.4 l	-	-	4.4 l	4.4 l
SPEEDS AS CUTTER (POSITIONS)	1	10	-	-	1	10
MOTOR RPM (CUTTER)	1500	300 - 3000	-	-	1500	300 - 3000
SPEED AS VEG. SLICER	1	5	1	5	-	-
MOTOR RPM (VEG.PREP.)	1500	300 - 1000	1500	300 - 1000	-	-
LOADING						
SINGLE PHASE	800 W	1100 W	800 W	1100 W	800 W	1100 W
EXTERNAL DIMENSIONS (WxDxH)						
DIMENSIONS (VEG.PREP.)	378 x 309 x 533 mm	378 x 309 x 533 mm	378 x 309 x 533 mm	378 x 309 x 533 mm	-	-
DIMENSIONS (CUTTER)	252 x 309 x 434 mm	252 x 309 x 434 mm	-	-	252 x 309 x 434 mm	252 x 309 x 434 mm
NET WEIGHT (VEG.PREP.)	15,3 Kg	13 Kg	15,3 Kg	13 Kg	-	-
NET WEIGHT (CUTTER)	14,2 Kg	11,9 Kg	-	-	14,2 Kg	11,9 Kg



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