

Salad spinners

EN





• 2 •

Watch video
on Youtube

Key points



» **High productivity**
Care for your business

The combination of speed and technology enables hourly productions of up to 360 kg (ES-100) or 720 kg (ES-200).



» **Ergonomic design & intuitive use**
Care for you

Very intuitive use, ergonomic design, equipped with braked wheels for easy transport.



» **Maximum product care**
Care for your product

Guaranteed product care at all moments, even for the most delicate leaves.



» **Long-life appliance**
Care for your salad-drier

The exclusive "Vibration Control System" and the braked motor guarantee our salad driers' durability.

2 models with different capacities

ES-100: 6 Kg. or 5-8 lettuces per cycle.

ES-200: 12 Kg. or 10-15 lettuces per cycle.



Model	ES-100	ES-200
Capacity per cycle	6 Kg	12 Kg
Production / hour	120-360 Kg/h	240-720 Kg/h
Timer	1'-2'-3'	1'-2'-3'
Loading	550 W	550 W



Professional performance

- [2 models with different capacities](#)
- [Maximum product care](#)
- [Versatility and adaptability](#)
- [Maximum productivity](#)
- [Flexible axis principle](#)
- [Exclusive "Vibration Control System"](#)
- [Powerful three-phase motor](#)
- [Single-phase connection](#)
- [Manufactured in stainless steel](#)

Maximum product care

Very useful in hospitality and groups due to high performance, with attention to product quality at all times.



Professional
performance



Versatility and adaptability

2 speeds and selection of 3
cycles that adjusts production
to your needs at all times.



Maximum productivity



The high centrifugal force generated by the speed of 900 rpm enables you to obtain extraordinary results, with attention to the product at all times, significantly improving its conservation time.

Flexible axis principle

The Sammic salad spinners are the only ones in the sector that function with the flexible axis principle, allowing you to obtain a high level of productivity using a compact machine.



Exclusive “Vibration Control System”

Thanks to the VCS, the machine monitors the load distribution before the cycle begins, improving its durability and safety in during operation.

No need to drill to secure the machine to the ground.



Professional
performance



Powerful three-phase motor



The salad spinners incorporate a powerful three-phase motor fed by a very reliable electronic variator.

Single-phase connection

The speed variator enables the salad spinners to connect to the grid with a single-phase socket, without the need for three-phase current in the establishment.



Professional
performance



Manufactured in stainless steel



The Sammic salad spinners
are constructed in high
quality stainless steel.



Maximum comfort for the user

- [Extractable stainless steel basket](#)
- [Intuitive screen](#)
- [Highly resistant cover](#)
- [Wheels with brake as standard](#)
- [Under-counter storage](#)

Maximum comfort
for the user



Extractable stainless steel basket



The stainless steel basket
is easily extractable for
transporting the product.

Maximum comfort
for the user



Intuitive screen

The control panel, electronic and watertight, and is very easy and intuitive to use.



Maximum comfort
for the user



Highly resistant cover



The lid, manufactured in highly resistant polycarbonate, is transparent, so the process can be viewed at all times.

Maximum comfort
for the user



Wheels with brake as standard

The wheels with brakes provide stability during operation and facilitate the movement of the machine for cleaning or storage.



Maximum comfort
for the user



Under-counter storage



Thanks to their compact design, the Sammic salad spinners can be stored under any standard counter.



Maximum safety and hygiene

- [Basket securing stage](#)
- [Visual and acoustic warnings](#)
- [Safety in the lid](#)
- [Motor brake](#)
- [NSF accredited](#)

Maximum safety
and hygiene



Basket securing stage



Before the automatic cycle start, a slight shake secures the basket into the shaft.

Maximum safety
and hygiene



Visual and acoustic warnings

The screen has visual and acoustic warnings for a poorly distributed load and detection of faults or anomalies.



Safety in the lid



The lid has a safety device that makes the machine stop immediately if you open the lid and prevents it starting if the lid is open.

Maximum safety and hygiene



Motor brake

The motor has a brake, which means the machine will stop immediately at the end of the cycle or when the safety microswitches are activated.



Maximum safety
and hygiene



NSF accredited



The Sammic salad spinners are approved by NSF International, which is a safety and hygiene guarantee.

Sammic:

A leader's guarantee



Sammic:

A leader's
guarantee

- 100% tested
- Designed and manufactured 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



Designed and manufactured in collaboration with chefs



Sammic's **corporate chef** and team actively participated in the entire Sammic salad spinners 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



Spec sheet

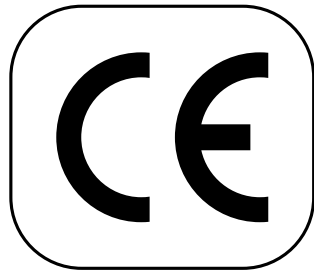
See at the website



Spec sheet

See at the website

Model	ES-100	ES-200
Capacity per load	6 Kg	12 Kg
Output	120-360 Kg/h	240-720 Kg/h
Timer	1'-2'-3'	1'-2'-3'
Loading	550 W	550 W
External dimensions	540 x 750 x 665 mm	540 x 750 x 815 mm
Net weight	48 Kg	52 Kg



UNE-EN ISO 9001

SAMMIC, S.L. · Basarte, 1 · 20720 AZKOITIA (Gipuzkoa) · SPAIN