



COMBI CK-38V

2 in 1: high capacity vegetable cutter (450 kg/h) + cutter with 8 litre hopper



SALES DESCRIPTION

It has a variable speed motor block, universal head and 8-litre cutter hopper equipped with a rotor with micro-serrated blades.

Brushless technology.

FEATURES AND BENEFITS

As a veg prep machine, its ergonomic design enables the product to be cut in one single movement. As a food processor, it has a 8-litre hopper with mixer and micro-serrated blades.

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 result.
- ✓ 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.

Cutting function: a perfect cut

- ✓ 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 70 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: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 8 litre stainless steel hopper.
- ✓ Polycarbonate lid with built-in "cut&mix" mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.

Built to last

- ✓ 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.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and hopper easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, hopper, 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.
- ✓ Cutter hopper, with micro-serrated blade rotor.
- ✓ Universal head.

ACCESSORIES

- ☐ FCC Curved Slicing Discs
- ☐ FCO Rippled Slicing Discs
- ☐ FFC Chipping Grids
- ☐ FMC Dicing Grids
- ☐ FCE Julienne Discs
- ☐ FR Shredding & Grating Discs
- ☐ Disc and Grid Packs
- ☐ Disc and Grid Holder Device
- ☐ Grid Cleaning Kit
- ☐ FC Slicing Disc
- ☐ FC-D Slicing Discs
- ☐ SH Shredding & Grating Discs



sammic | www.sammic.us
Food Service Equipment Manufacturer

usa@sammic.com
1225 Hartrey Avenue
60202-1056 Evanston, IL

phone +1 (224) 307-2232
toll free +1 844 275 3848



Project

Date

Item

Qty

Approved

product sheet
updated 10/09/19

DYNAMIC PREPARATION
FOOD PROCESSOR / VEG PREP COMBI MACHINES



COMBI CK-38V

2 in 1: high capacity vegetable cutter (450 kg/h) + cutter with 8 litre hopper



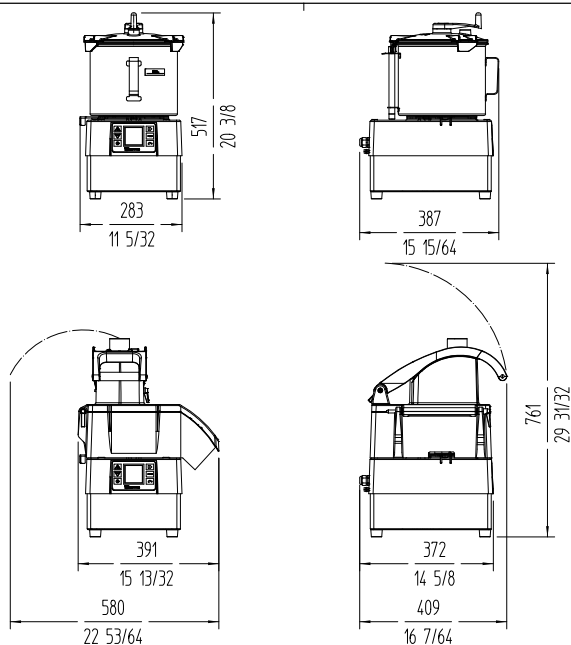
SPECIFICATIONS

Crated dimensions

705 x 415 x 515 mm

: 0.15 m³

Gross weight: 32.9 Kg.



AVAILABLE MODELS

1050809 Combi vegetable prep.-cutter CK-38V 120/50-60/1

* Ask for special versions availability

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