



VEGETABLE PREPARATION MACHINE CA-41

High production vegetable preparation machine with an hourly output of up to 1,300 lbs.
/ 650 Kg.



FEATURES AND BENEFITS

A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality 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.
- ✓ 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.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.
- ✓ High power asynchronous motor.

Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ The electronic command panel is very intuitive.

Maintenance, safety, hygiene

- ✓ 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

- ✓ 1 speed motor block.
- ✓ Core drill (optional use).
- ✓ Large capacity hopper.

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 Packs
- ☐ Disc and Grid Holder Device
- ☐ Automatic Hopper
- ☐ Grid Cleaning Kit
- ☐ FC-D Slicing Discs
- ☐ SH Shredding & Grating Discs

SALES DESCRIPTION

Single-speed motor block + large production attachment.

- ✓ Uniform, high-quality cut.
- ✓ Ergonomic design.
- ✓ Head with blade on one side that cuts and distributes products inside the mouth and distributes whole products such as cabbage.
- ✓ High ejector: processes a higher quantity of product, obtaining a high production without affecting the final quality.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Accredited by NSF International.



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Project

Date

Item

Qty

Approved

product sheet
updated 10/09/19

DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES



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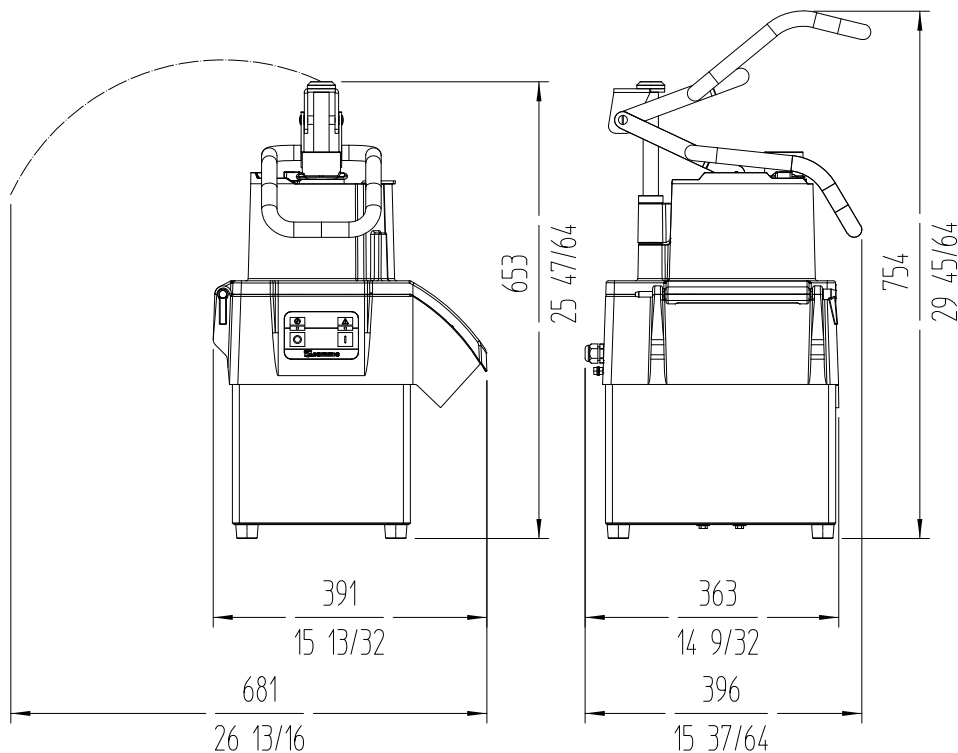


SPECIFICATIONS

Crated dimensions

440 x 430 x 700 mm

: 0.13 m³



AVAILABLE MODELS

1050720 Cortadora CA-41 120/60/1

* Ask for special versions availability

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