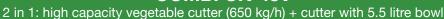
COMBI CK-45V









SALES DESCRIPTION

micro-serrated blades.

Brushless technology.



- √ 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.
- √ 5.5 litre stainless steel bowl.
- 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 bowl with highly-resistant polycarbonate lid.

Maximum comfort for the user

- Ergonomic design. Maximum comfort for the user.
- 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, bowl, power switch.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- √ 100% tested.

NCLUDES

- √ Variable speed motor block.
- √ Large capacity head.
- ✓ Cutter bowl, with micro-serrated blade rotor.

ACCESSORIES

- ☐ FCC Curved Slicing Discs
- ☐ FCO Rippled Slicing Discs
- ☐ FFC Chipping Grids
- ☐ FMC Dicing Grids
- ☐ FCE Julienne Discs
- ☐ FR Shredding & Grating Discs
- Universal hopper

- ☐ Disc and Grid Holder
- □ Blades for CK / K / KE
- Grid Cleaning Kit
- ☐ FC-D Slicing Discs
- ☐ SH Shredding & Grating Discs :: NEW: Detachable without tools & dishwasher safe

Cutting function: a perfect cut



ted blades.

cient motors.

quality result.

space.





It has a variable speed motor block, large-capacity head and 5.5-lt cutter bowl equipped with a rotor with

As a cutter, its head with the blade on one side distributes

products inside the mouth and cuts and distributes whole

ted and the indicated production levels achieved. As a food processor, it has a 5.5-It bowl with mixer and micro-serra-

Equipped with "brushless" technology: powerful and effi-

√ Maximum efficiency: maintain the torque throughout the speed

✓ Exclusive "force control system": guarantee of a uniform and high

√ Lightweight and compact design: they weigh less, they occupy less

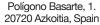
✓ Improved air/water-tightness since no ventilation is required.

√ They generate less noise: improved workplace environment.

products such as cabbage. Supplied with a central drill, optional use, with the same purpose. The head is equipped with a top ejector, which enables more product to be shif-



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Project	Date
Item	Qty

OOD PROCESSOR / VE(

COMBICK-45V

2 in 1: high capacity vegetable cutter (650 kg/h) + cutter with 5.5 litre bowl

SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 200 Kg - 650 Kg

Inlet opening: 286 cm2 Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm External dimensions (WxDxH): 391 mm x

400 mm x 652 mm

Net weight (Veg.Prep.): 27 Kg

As cutter

Bowl capacity: 5.5 I

Speeds as cutter (positions): 300 rpm -

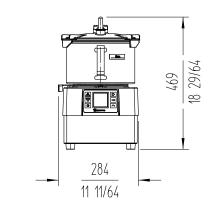
External dimensions (WxDxH):286 mm x

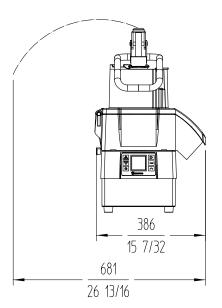
387 mm x 487 mm

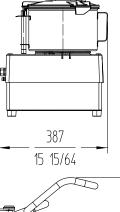
Net weight (Cutter): 18 Kg. Noise level (1m.): <70 dB(A) Background noise: 32 dB(A)

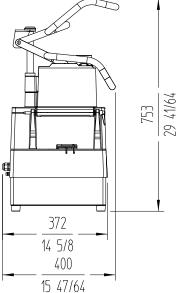
Crated dimensions

705 x 415 x 515 mm Volume Packed: 0.15 m³ Gross weight: 35 Kg.









AVAILABLE MODELS

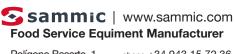
1050769 Combi vegetable prep.-cutter CK-45V 230/50-60/1

1050770 Combi vegetable prep.-cutter CK-45V 120/50-60/1

1050774 Combi vegetable prep.-cutter CK-45V 230/50-60/1 BR

1050775 Combi vegetable prep.-cutter CK-45V 230/50-60/1 K

* Ask for special versions availability



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Project	Date
Item	Qty

Approved