



## Combi CK-301

### 2 IN 1: VEGETABLE PREPARATION MACHINE AND CUTTER

**It consists of a variable speed motor block with a regular hopper and a 5 qt. food processor bowl complete with a hub with serrated blades.**

- User-friendly, waterproof led-lit control panel.
- Hopper, lid and bowl easily detachable for interchanging or cleaning.

#### As vegetable preparation machine:

- Machine and discs specially designed to obtain the perfect cut.
- Adjustable speed (5 positions).
- Ergonomic design: large production with only one arm motion.
- Lateral shootout: allows operation in reduced spaces and directs the product avoiding spray.

#### As food processor:

- Adjustable speed (10 positions), programmable by time and pulse switch.
- 5 qt. stainless steel food processor bowl.
- Polycarbonate lid complete with scraper that allows consistent and homogeneous mixing and avoids product overheating.
- Optional flat blade set for raw meat and fibrous products.
- Optional perforated blade set specially designed to beat and mix.

#### DEFAULT EQUIPMENT

- Variable speed motor block.
- Regular hopper.
- Food processor bowl complete with hub with serrated blades.

#### OPTIONAL EQUIPMENT

- Long vegetable attachment.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades.
- Hub with perforated blades.

### TECHNICAL SPECIFICATIONS

Loading: 1500 W

As vegetable preparation machine

Hourly production: 150 Kg - 450 Kg

Inlet opening dimensions: 136 cm<sup>2</sup>

Disc diameter: 205 mm

Speeds as veg. slicer (positions): 5 (365 rpm - 1000 rpm)

External dimensions: 389 mm x 412 mm x 565 mm

Net weight: 28 Kg

As cutter

Boiler capacity: 5 l

Speeds as cutter (positions): 10 (365 rpm - 3000 rpm)

External dimensions: 283 mm x 390 mm x 468 mm

Net weight: 23 Kg.



Empresa Registrada

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UNE-EN ISO 9001



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European Directives:  
2006/42/CE, 2006/95/CE, 2004/108/CE

Norms:  
EN 60 335-1, CEI 335-2-64, UNE-EN 55014-1, UNE-EN 55014-2, UNE-EN 61000-3-2, UNE-EN 61000-3-3, NSF/ANSI Standard 8.