



## Combi vegetable prep.-cutter CK-302 230/50-60/1 AUS

**2 IN 1: VEG PREP MACHINE (450 KG/H) WITH 8 LT. / 8 1/2 QT. CUTTER BOWL**

**It consists of a variable speed motor block with a regular hopper and a 8 litre / 8 1/2 qt. food processor bowl complete with a hub with serrated blades.**

As vegetable preparation machine, its ergonomic design allows to cut the product in just one movement. As cutter, is equipped with a 8-litre / 8 1/2 qt. bowl with a scraper and hub with serrated blades.  
Discs are not included\*.

- 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).
- Argonomic design: large production with only one arm motion.
- Lateral shootout: allows operation in reduced spaces and directs the product avoiding spray.

### AS FOOD PROCESSOR

#### 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

Total loading: 1500 W  
 Electrical supply: 230 V / 50-60 Hz / 1 ~ (10 A)  
 Plug: AU/NZ  
 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 (WxDxH): 389 mm x 412 mm x 565 mm  
 Net weight: 28 Kg

As cutter  
 Bowl capacity: 8 l  
 Speeds as cutter (positions): 10 (365 rpm - 3000 rpm)  
 External dimensions (WxDxH): 283 mm x 390 mm x 558 mm  
 Net weight (Cutter): 24 Kg.

AENOR



Empresa Registrada



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