



SAMMIC
A U S T R A L I A



MAKING
COOKING
EASY!



Sammic's new compact range makes food service more manageable than ever. The new range offers professionals the same first-class performance expected of all our vegetable preparation machines repackaged into more versatile and compact units. Designed to be more intuitive and intelligent than previous ranges, the compact one safeguards efficiency and production in even the most limited kitchens. Maximising simplicity and intelligence, the line features compact veg prep machines, cutters and emulsifiers, and combi machines. The compact range allows chefs to integrate vital kitchen equipment without sacrificing workflow and space.



How does our Compact range make your life easier?

Flexibility

The compact range utilises sensors on the motor block to maximise the functionality of each machine. With a simple swap of attachments, users now have the option to add other functions to the one unit.

The CA Veg prep machine can be easily transformed into a food processor, whilst the K/KE cutters can be utilised as a veg prep machine by attaching the corresponding head.



Adaptability

Sammic machines are made for real-world applications. The ergonomic design ensures that the units work for every kitchen. From the comfortable handles of the cutters to the adjustable product ejection direction of the veg prep machines, the compact range was made to make cooking easier. Moreover, the recessed cord relief that protects the plug and allows the unit to sit flush against the wall guarantees that the machines will fit seamlessly in any kitchen.



Versatility

With these machines, users can interchange between cutting, grinding, mixing, kneading and emulsifying within seconds. Additionally, the compact nature of the design allows for added versatility. The units can be moved from section to section – from the saucier station to the entremetier station to the pâtissier station and back to the saucier – without a hassle.



Customisation

Each unit comes with built-in customisable programs that allow you to tailor the unit to your kitchen's specific needs. Moreover, with the KE-4V cutter, chefs can create nine additional pre-set programs to guarantee consistent results with autonomous operation. Each machine in the compact range also has a wide variety of accessories available to satisfy the requirements of any kitchen.



Consistent & Reliable Outcomes

A restaurant's ability to consistently provide high-quality food is directly correlated with the ability of its tools and staff to maintain consistency. As a result, every detail of the compact range has been designed with chefs and restaurants in mind. For example, the Veg Prep machines feature a gravity-enhanced ejection slide to protect the ingredient's integrity by eliminating impacts. Additionally, the food processors feature lateral stirrers, invert-blade technology and precisely positioned cutting edges to guarantee homogenous fine mixing and uniform results.



Ergonomic

With ergonomic handles and intuitive language-neutral electronic command panels, the compact range allows anyone in the kitchen to achieve maximum production without user fatigue.



Durable

Although smaller, this range embodies the robustness of Sammic's other ranges. The machines are constructed from reinforced high-quality food-grade materials that allows the units to be sturdy yet lightweight and manageable. Moreover, the high-power asynchronous motor guarantees a long product lifespan without sacrificing performance.





How does it work?

Scan or click here to learn more



Step 1

Select single speed or variable speed



Active

(Single speed)



Ultra

(Variable Speed)

Step 2

Pick veg prep or cutter/emulsifier



Veg Prep (CA-21 – CA2V)



Cutter/Emulsifier (K-41 – KE-4V)

Step 3

Why not both? **Combination machines**



Single speed – CK241



Variable speed – CK24V



*Add the following
optional extras to your
CA-21 & CA-2V, for
more versatility*

- ◆ Cutter Bowl complete with lid
- ◆ Hub with Toothed Blades
- ◆ Hub with Flat Blades
- ◆ Hub with Perforated Blades



◆ Compact Veg Preparation

Prep your veg in the blink of an eye with our Compact Veg Preparation range.

Active



** 3 blade set available!*

CA-21* Compact Vege Prep Machine Single Speed

- ◆ Gravity product expulsion ramp & ejection disc included
- ◆ High-power asynchronous motor
- ◆ Lateral product output and adjustable ejection direction (left & right) to minimise space requirements and adapt to existing workflow in the prep area
- ◆ 3-point safety mechanism- head-cover-switch
- ◆ Complete error warning system
- ◆ Can be converted to a combination machine if/when the need arises

Ultra



** 3 blade set available!*

CA-2V Compact Vege Prep Machine Variable Speed

- ◆ Equipped with brushless technology: powerful, efficient and quiet
- ◆ Exclusive 'Force Control System': guarantee of a uniform and quality result
- ◆ Gravity product expulsion ramp & ejection disc included
- ◆ Lateral product output and adjustable ejection direction (left & right) to minimise space requirements and adapt to existing workflow in the prep area
- ◆ 3-point safety mechanism- head-cover-switch
- ◆ Complete error warning system
- ◆ Can be converted to a combination machine if/when the need arises



Add the following extras to your cutter/emulsifier K-41 & KE-4V for more flexibility:

- ◆ Compact Vege Prep Attachment
- ◆ Hub with Toothed Blades (additional)
- ◆ Hub with Flat Blades
- ◆ Hub with Perforated Blades



◆ Compact Cutter-Mixers

Obtain smooth and uniform results with our cutter-mixers and emulsifiers!

Active



K-41 Compact 4.4L *Single Speed*

- ◆ Comes with universal 'toothed blade' hub as standard that can be swapped out for either flat or perforated hubs upon request
- ◆ Lateral stirrer and high shaft to obtain a bigger production and produce a homogenous and fine mixing result
- ◆ Safety microswitches on both the bowl and lid
- ◆ Complete error warning system
- ◆ Basic and easy-to-use control panel
- ◆ Possibility of extending the functionality by adding the vegetable slicer attachment
- ◆ The bowl is made of Tritan™ (which is food grade recyclable co-polyester free of BPA and any other bisphenol), making it highly resistant and dishwasher safe

Ultra



KE-4V Compact Ultra 4.4L *Variable Speed*

- ◆ Comes with toothed blade hub as standard that can be swapped out for either flat or perforated hubs upon request
- ◆ Fitted with a brushless motor making the unit powerful and highly efficient
- ◆ As brushless motors do not require ventilation, the initially ventilated sides are now replaced with solid panels- improving the water-tightness and durability of the machine.
- ◆ Significantly reduced noise level compared to conventional motors - from 72 to 63dbA.
- ◆ Advanced and intuitive control panel
- ◆ Timer function and ability to store up to 9 time and speed-based programs to facilitate multi-tasking
- ◆ Possibility of extending the functionality by adding the vegetable slicer attachment



*Blades are available
for veg prep and
combination machines
(CA-21, CA-2V, CK-241
& CK-24V)*

- ◆ Straight Slicing Blade
- ◆ Dicing grids
- ◆ Chipping grids
- ◆ Julienne blades
- ◆ Shredding blades
- ◆ Grating blades



◆ Combination machines

Take your kitchen workflow to another level with our combination machines!

Active



** 3 blade set available!*

CK-241 Compact Combination Machine *Single Speed*

- ◆ High-power asynchronous motor
- ◆ Lateral product output and adjustable ejection direction (left & right) to minimise space requirements and adapt to existing workflow in the prep area
- ◆ 4.4L bowl and toothed blade included
- ◆ Complete error warning system
- ◆ Transparent polycarbonate lid with gasket and hole to add ingredients while in use
- ◆ Homogenous & fine mixing results thanks to the lateral stirrers and invert-blade technology
- ◆ Can be programmed to time and has a pulse function when set up as a cutter/mixer

Ultra



** 3 blade set available!*

CK-24V Compact Combination Machine *Variable Speed*

- ◆ Equipped with brushless technology: powerful, efficient and quiet, Exclusive 'Force Control System': guarantees uniformity and a quality result
- ◆ Variable speed to enable processing of most products at an optimal rate
- ◆ Lateral product output and adjustable ejection direction (left & right) to minimise space requirements and adapt to existing workflow in the prep area
- ◆ 4.4L bowl and toothed blade included
- ◆ Complete error warning system
- ◆ Transparent polycarbonate lid with gasket and hole to add ingredients while in use
- ◆ Homogenous & fine mixing results thanks to the lateral stirrers & invert-blade technology
- ◆ When set up as a mixer: Install up to 9 programs to time and speed
- ◆ Complete error warning system



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