**EDM**

***Making cooking easy!***

Sammic’s new compact range eases the load in the kitchen and makes food service more manageable than ever.

Featuring veg prep machines, cutter mixers and emulsifiers and combi machines, the compact range offers professionals the same first-class performance expected of all other Sammic veg prep machines in a more versatile and compact range.

Designed to be more intuitive and intelligent than previous ranges, the compact range safeguards efficiency and production in even the most limited kitchens.

**What makes the veg prep range unique?**

* It is flexible

With sensors on the motor block to maximise functionality, users now have the option of multi-purpose units - simply swap attachments to transform the veg prep machine into a food processor and vice versa.

* It adapts

Sammic machines are made for real-world applications. From the comfortable handles on the cutters to the adjustable product ejection direction of the veg prep machines, the ergonomic design ensures that the compact range works for every kitchen.

* It is versatile

With these machines, users can interchange between cutting, grinding, mixing, kneading and emulsifying within seconds. Additionally, the compact nature ensures that the units can be moved anywhere needed - from section to section - easily.

* It is customisable

Each unit comes with built-in customisable programs and a wide variety of accessories to tailor the unit to your kitchen's specific needs.

* It is reliable

Designed for consistent results, the units will protect the integrity and maintain uniformity of ingredients and products.

* It is 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.

* It is durable

Constructed from reinforced high-quality food-grade materials and featuring a high-powered asynchronous motor, the units have a long lifespan in any kitchen without sacrificing performance.

***By simply interchanging components and systems, you'll have a machine that meets any kitchen requirements.***

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Learn more about the new veg prep range

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