



COMBI VEGETABLE PREP-CUTTER CK-48V 230/50-60/1 AUS

2 in 1: high capacity vegetable cutter (650 kg) + cutter with 8 l bowl.

P/N 1050823



DYNAMIC PREPARATION
FOOD PROCESSOR / VEG PREP COMBI MACHINES

product sheet
updated 03/02/2025



SALES DESCRIPTION

It has a variable speed motor block, large-capacity head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.

Equipped with “brushless” technology: powerful and efficient motors

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “Force control system”: guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- ✓ 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. By combining these accessories, you can achieve 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.
- ✓ 8 litre stainless steel bowl.
- ✓ Transparent lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).

- ✓ Option to customize programs for recipe standardization.

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 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.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Large capacity head.
- ✓ Cutter bowl, with micro-serrated blade rotor.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- | | |
|---|--|
| <input type="checkbox"/> Tube head. | <input type="checkbox"/> blades. |
| <input type="checkbox"/> High production semi-automatic bowl. | <input type="checkbox"/> Rotor with perforated cutting blades. |
| <input type="checkbox"/> Discs, grids and disc support. | <input type="checkbox"/> Support-trolley. |
| <input type="checkbox"/> Rotor with smooth cutting | <input type="checkbox"/> Grid cleaning kit. |

ACCESSORIES

- | | |
|---|---|
| <input type="checkbox"/> FCC curved slicing discs | <input type="checkbox"/> Disc and grid packs - Heavy Duty |
| <input type="checkbox"/> FCO rippled slicing discs | <input type="checkbox"/> Disc and grid holder |
| <input type="checkbox"/> FFC chipping grids | <input type="checkbox"/> Blades for CK / K / KE |
| <input type="checkbox"/> FMC dicing grids | <input type="checkbox"/> Quick Cleaner: grid cleaners |
| <input type="checkbox"/> FCE julienne discs | <input type="checkbox"/> FC-D slicing discs |
| <input type="checkbox"/> FR shredding & grating discs | <input type="checkbox"/> SH shredding & grating discs |

SPECIFICATIONS

Total loading: 1500 W

Electrical supply: 230 V / 50-60 Hz / 1~ (10 A)

Plug: AU/NZ (AS 3112 10A / 2P)

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 (W x D x H): 391 mm x 400 mm x 652 mm

Net weight (Veg.Pre.): Net weight (Veg.Pre.)

As cutter

Bowl capacity: 8 l

Speeds as cutter (positions): 300 rpm - 3000 rpm

External dimensions (W x D x H): 286 mm x 387 mm x 517 mm





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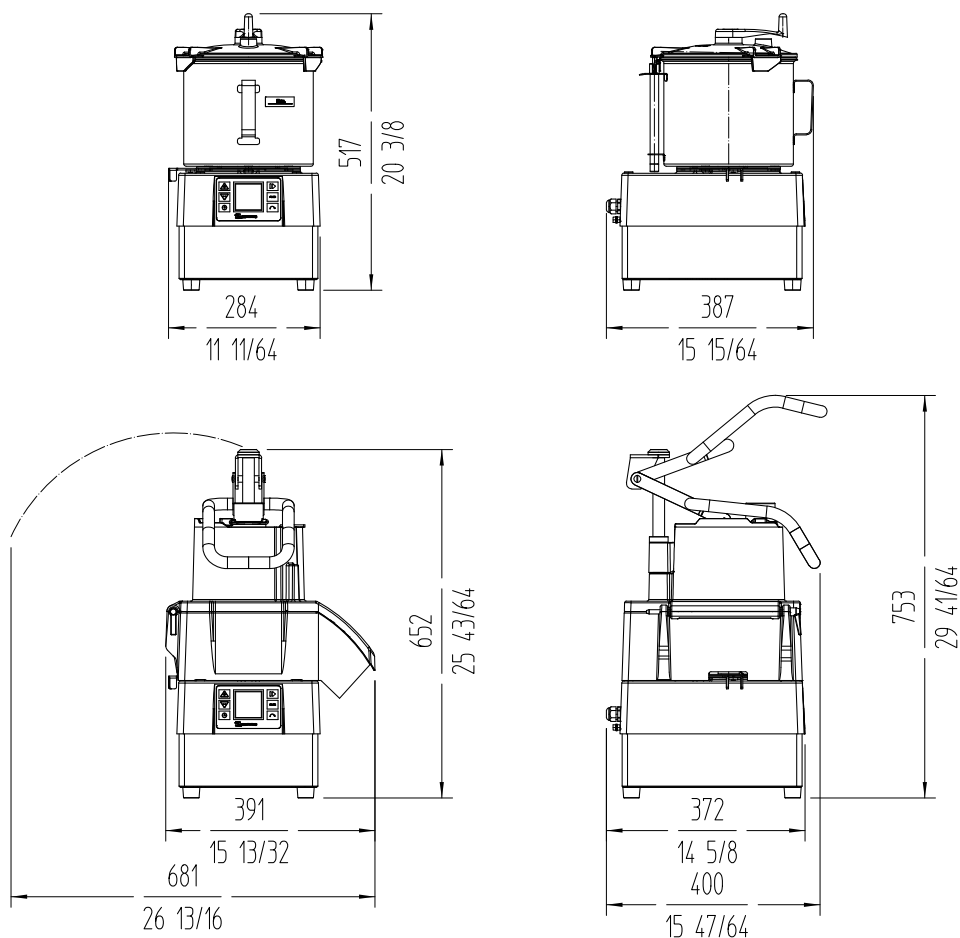
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Net weight (Cutter): 19 kg
Noise level (1m.): <70 dB(A)
Background noise: 32 dB(A)

Crated dimensions

705 x 415 x 515 mm
Volume Packed: 0.15 m³
Gross weight: 36.1 kg



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Project

Date

Item

Qty

Approved

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