



## Cutter-Mixers & Emulsifiers

### Commercial Food Processors for the professional kitchen.

Our bowl cutter can chop, mash, knead, emulsify any product in few seconds: vegetables and herbs, different types of dough, raw or cooked meat, fish, fruit, nuts, ice, hummus, etc



Complete range of mixers and emulsifiers of 3, 5 and 8 litres of capacity that meets each use 's needs.

**CUTTER-MIXER CK: 2 speeds and 5 or 8 litres capacity.**

The CK-5 and CK-8 mixers are strong, very easy to use and clean. Stainless steel removable bowl whose cover design allows liquids to be added whilst in operation.

The control panel, electronic and waterproof, allows programming by time and includes a burst button.

Sammic Cutter-mixer is equipped with safety micro-switch, which avoids wrong working if the cover or the bowl are not in the correct position.

The CK cutter-mixer is easy to use and clean and is NSF-listed, Standard 8 compliant.

It is made of the highest quality materials, all suitable for contact with food.

**CUTTER-EMULSIFIER CKE: variable speed, 5 or 8 lt capacity and equipped with the unique "cut&mix" scraper**

The difference between the CKE and CK is that the emulsifier is specially designe to work with liquid. Stainless steel removable bowl whose cover design allows liquids to be added whilst in operation. With variable speed, the control panel, electronic and waterproof, allows programming by time. The cover includes the unique "Cut&Mix" scraper.

**COMPACT RANGE: SK/SKE**

SK-3 cutter-mixer and SKE-3 emulsifier are equipped with 3 lt. bowl Stainless steel removable bowl whose cover design allows liquids to be added whilst in operation. The control panel with variable speed can work in continuous mode. Sammic SK/SKE are equipped with safety micro-switch.



	SK-3	SKE-3	CK-5	CK-8	CKE-5	CKE-8
SELECTION GUIDE						
COVERS (FROM / TO)	10 - 25	10 - 30	20 - 75	20 - 100	20 - 75	20 - 100
MAX. PRODUCT CAPACITY	1Kg.	2Kg.	3Kg.	4Kg.	3Kg.	4Kg.
FEATURES						
BOWL CAPACITY	3l	3l	5.5l	8l	5.5l	8l
BOWL DIMENSIONS	Ø160x160mm	Ø160x160mm	Ø240x150mm	Ø240x240mm	Ø240x150mm	Ø240x240mm
TOTAL LOADING	500W	500W	900-1500W	900-1500W	1250W	1250W
VARIABLE SPEED	450 / 3000rpm	450 / 3000rpm	1500 / 3000rpm	1500 / 3000rpm	385 / 3000rpm	385 / 3000rpm
EXTERNAL DIMENSIONS (WxDxH)	240x370x305mm	240x370x305mm	284x374x439mm	284x374x488mm	284x374x439mm	284x374x488mm
NET WEIGHT	11Kg	11Kg	21.6Kg	23Kg	23Kg	24Kg



## COMPACT RANGE

### Cutters - Emulsifiers with 3 litres / 3 1/8 qt. bowl

Sammic compact range cutters and emulsifiers are equipped with a stainless steel removable bowl of 3 litres / 3 1/8 qt. They are made of stainless steel and highest quality materials, all suitable for contact with food. A continuous speed variator allows it to operate continuously and the burst button is useful to satisfy any user's needs. All models are equipped with a safety micro-switch as well as a cover with hole, which allows liquids to be added whilst in operation.



NSF

#### FOOD PROCESSOR SK-3

To chop, mash, mix, knead, emulsify any product in few seconds  
Bowl capacity of 3 litres / 3 1/8 qt.

		RRP €
1050080	Food processor SK-3 230/50-60/1	945

#### Default equipment

- Equipped with a set of standard smooth blades for general use.

#### Optional equipment

- Serrated blades.
- Perforated blade set to mix egg whites, prepare mayonnaise, etc.
- An optional scraper to obtain a more homogeneous final product



NSF

#### FOOD PROCESSOR-EMULSIFIER SKE-3

To chop, mash, mix, knead, emulsify any product in few seconds  
Bowl capacity of 3 litre / 3 1/8 qt.

		RRP €
1050086	Cutter-Emulsifier SKE-3 230/50-60/	1.200

#### Default equipment

- Equipped with a set of standard serrated blades for general use.
- An optional scraper to obtain a more homogeneous final product

#### Optional equipment

- Flat blades.
- Perforated blade set to mix egg whites, prepare mayonnaise, etc.





## VERTICAL RANGE

### Cutters - Emulsifiers with 5 and 8 litres / 5 1/4 and 8 1/2 qt. Bowls

Chop, mash, mix, knead, emulsify any product in seconds.

It consists of a variable speed motor block with a regular hopper and a 5 or 8 litres / 5 1/4 or 8 1/2 qt. food processor bowl complete with a hub with serrated blades. They offer high production capacity thanks to their ventilated motor, allowing for continuous use. Constructed from stainless steel and highest quality materials, all suitable for contact with food. Sammic CK cutters and emulsifiers are equipped with a user-friendly, waterproof led-lit control panel that makes it very intuitive to use.



#### FOOD-PROCESSOR CK-5

Capacity of the bowl: 5 lt. / 5 1/4 qt. 2-speed appliance.

It consists of a motor block and a 5-litre / 5 1/4 qt. bowl complete with a hub with serrated blades.

		<b>RRP €</b>
1050130	<b>Cutter CK-5 2V 400/50/3N</b>	<b>1.405</b>

#### Default equipment

- 5 litre bowl complete with a hub with serrated blades.

#### Optional equipment

- Hub with flat blades
- Hub with perforated blades.
- "Cut&Mix" scraper.

#### FOOD-PROCESSOR CK-8

Capacity of the bowl: 8 lt. / 8 1/2 qt. 2-speed appliance.

It consists of a motor block and a 8-litre / 8 1/2 qt. bowl complete with a hub with serrated blades.

		<b>RRP €</b>
1050150	<b>Cutter CK-8 2V 400/50/3N</b>	<b>1.547</b>

#### Default equipment

- 8 litre bowl complete with a hub with serrated blades.

#### Optional equipment

- Hub with flat blades
- Hub with perforated blades.
- "Cut&Mix" scraper.



#### FOOD-PROCESSOR - EMULSIFIER CKE-5

Capacity of the bowl: 5 lt. / 5 1/4 qt. Variable speed appliance. Control panel with timer.

It consists of a motor block and a 5-litre / 5 1/4 qt. bowl complete with a hub with serrated blades.

Specially designed to work with liquids. Cover design allows liquids to be added whilst in operation. Adjustable speed. The control panel allows programming by time. Unique "Cut&Mix" scraper included.

		<b>RRP €</b>
1050140	<b>Cutter-Emulsifier CKE-5 230/50-60/</b>	<b>1.720</b>

#### Default equipment

- Motor block.
- 5 bowl complete with a hub with serrated blades.
- "Cut&Mix" scraper.
- Cord and plug included.

#### Optional equipment

- Hub with flat blades
- Hub with perforated blades.



**FOOD-PROCESSOR - EMULSIFYER CKE-8**

Capacity of the bowl: 8 lt. / 8 1/2 qt. Variable speed appliance. Control panel with timer.

It consists of a motor block and a 8-litre / 8 1/2 qt. bowl complete with a hub with serrated blades.

Specially designed to work with liquids. Cover design allows liquids to be added whilst in operation. Adjustable speed. The control panel allows programming by time. Unique "Cut&Mix" scraper included.

		<b>RRP €</b>
1050160	<b>Cutter-Emulsifier CKE-8 230/50-60/</b>	<b>1.985</b>

**Default equipment**

- Motor block.
- 8-liter bowl complete with a hub with serrated blades.
- "Cut&Mix" scraper.
- Cord and plug included.

**Optional equipment**

- Hub with flat blades
- Hub with perforated blades.

**ACCESSORIES**

**Blades for CK/CKE**



Optional blades for Sammic Cutters and Emulsifier  
 Apart from the hub with toothed blades included with the machine, it is possible to attach a hub with flat blades and a hub with perforated blades.  
 The different blades are available to meet each user's requirements.

- ▶ Hub with toothed blades for general use.
- ▶ Hub with flat blades, specially indicated for raw meat and fibrous products
- ▶ Hub with perforated blades for preparing egg whites, sauces, etc.

		<b>RRP €</b>
2053058	<b>Hub with flat blades CK-301/401-CKE-</b>	<b>131</b>
2053091	<b>Hub with toothed blades CK-301/401-CKE-5</b>	<b>140</b>
2053063	<b>Hub with perforated blades CK-301/401-CKE-5</b>	<b>117</b>
2053935	<b>Hub with flat blades CK-302/402-CKE-</b>	<b>265</b>
2053930	<b>Hub with toothed blades CK-302/402/CKE-8</b>	<b>284</b>
2053940	<b>Hub with perforated blades CK-302/402-CKE-8</b>	<b>265</b>

**"Cut&Mix" Scrapers CK/CKE**



To obtain a more homogeneous final product  
 ▶ Manual scraper which allows more homogeneous product to be produced and avoids overheating.  
 ▶ Moves the product from the walls and from the cover to get in the bowl again.

		<b>RRP €</b>
2053960	<b>"Cut&amp;Mix" scraper CK/CKE-8</b>	<b>61</b>
2059417	<b>"Cut&amp;mix" stirrer CK/CKE-5</b>	<b>50</b>





**Blades for SK/SKE**



Hubs with blades for Sammic Cutters and Emulsifiers.

		RRP €
2052666	Hub with flat blades SK-	72
2052617	Hub with toothed blades SK-3	74
2052668	Hub with perforated blades SK-3	61
2052664	Hub with flat blades SKE-	140
2052630	Hub with toothed blades SKE-3	129
2052659	Hub with perforated blade SKE-3	114

**Scraper set for SK/SKE**



To obtain a more homogeneous final product

Optional accessory for SK Sammic cutters. Included in Sammic SKE emulsifiers

Manual scraper allows more homogeneous product to be produced and avoids product overheating.

		RRP €
2051938	Scraper SKE-3	143

