



Commercial Vegetable Preparation Machines

The Perfect Cut, by Sammic

Quality, productivity, ergonomics.

Vegetable processors with an hourly output of up to 1,000 Kg.



Sammic commercial vegetable preparation machines are manufactured from stainless steel and are made entirely of materials suitable for contact with food. Different motor blocks and attachments are available to suit each user's needs.

Their ventilated motor allows continuous use. All models offer heavy duty construction and easy to operate and to clean. They are equipped with a waterproof, user-friendly control panel.

Sammic commercial vegetable preparation machines can be equipped with a wide range of high quality, Ø205mm. discs and grids that allows the operator to obtain over 70 different styles of cuts. The new production technology of these appliances allows to obtain an even more uniform cut.

A perfect cut is guaranteed as a result of high quality discs and grids. Less effort is needed to cut, whilst generating less liquid in the process.

The new Sammic commercial vegetable preparation machines are designed with a keen focus on ergonomics and workflow in a commercial kitchen



	CA-301	CA-301 VV	CA-401	CA-401 VV	CA-601
SELECTION GUIDE					
COVERS (FROM / TO)	100 - 450	100 - 450	100 - 600	100 - 600	200 - 1000
HOURLY PRODUCTION	150 - 450 Kg	150 - 500 Kg	200 - 650 Kg	200 - 650 Kg	500 - 1000 Kg
FEATURES					
INLET OPENING DIMENSIONS	136cm ²	136cm ²	286cm ²	286cm ²	273cm ²
MOTOR SPEED	365rpm	365-1000rpm	365rpm	365-1000rpm	365-730rpm
LOADING					
SINGLE PHASE	550W	1500W	550W	1500W	--
THREE PHASE	370W	--	550W	--	750W
EXTERNAL DIMENSIONS (WxDxH)					
EXTERNAL DIMENSIONS (WxDxH)	389x405x544 mm	391x409x567 mm	389x382x646 mm	391x400x667 mm	431x418x767 mm
NET WEIGHT	21Kg	28Kg	24Kg	30Kg	26Kg



NSF

VEGETABLE PREPARATION MACHINE CA-301

Commercial vegetable preparation machine with an hourly output of up to 450 Kg.

1 speed motor block and a universal attachment.

Discs are not included*.

- ▶ Ergonomic design that allows to cut the product in just one movement.
- ▶ Easily removable lever and lid for cleaning purpose.

		RRP €
1050021	Vegetable preparation machine CA-301 230/50/1	1.065
1050301	Vegetable preparation machine CA-301 230-400/50/3N	1.042

Default equipment

- 1 speed motor block.
- Regular hopper.

Optional equipment

- Long vegetable attachment.
- Stand-trolley.



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new

VEGETABLE PREPARATION MACHINE CA-301 VV (VARIABLE SPEED)

Commercial vegetable preparation machine with an hourly output of up to 450 Kg.

Variable speed motor block and a universal attachment.

Discs are not included*.

- ▶ Ergonomic design that allows to cut the product in just one movement.
- ▶ Electronic, user-friendly control board with 5 speeds.
- ▶ Easily removable lever and lid for cleaning purposes.

		RRP €
1050355	Vegetable preparation machine CA-301VV 230/50-60/1 (variable speed)	1.917

Default equipment

- Adjustable speed motor block.
- Regular hopper.

Optional equipment

- Long vegetable attachment.
- Stand-trolley.



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VEGETABLE PREPARATION MACHINE CA-401

Commercial vegetable preparation machine with an hourly output of up to 650 Kg.

1 speed motor block and a large production attachment.

Discs are not included*.

The shape of the pusher has been conceived to deliver comfortable usage, fast processing and the ability to handle larger products such as cabbage. The high-positioned ejection disc allows the handling of more product without loss of quality in the finished product

		RRP €
1050059	Vegetable preparation machine CA-401 230/50/1	1.679
1050315	Vegetable preparation machine CA-401 230-400/50/3N	1.638

Default equipment

- 1 speed motor block.
- Large capacity hopper.
- Core drill (optional use).

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Stand-trolley



NSF

new

VEGETABLE PREPARATION MACHINE CA-401 VV (VARIABLE SPEED)

Commercial vegetable preparation machine with an hourly output of up to 650 Kg.

Variable speed motor block and a large production attachment.

Discs are not included*.

The head, with a blade on one side, distributes products inside the feeding mouth and cuts and distributes entire product like cabbage. The high ejector allows to move more material, which allows to obtain a high production without loss of quality in the final product.

▶ Electronic, user-friendly control board with 5 speeds.

		RRP €
1050356	Vegetable preparation machine CA-401VV 230/50-60/1 (variable speed)	2.250

Default equipment

- 1 speed motor block.
- Large capacity hopper.
- Core drill (optional use).

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Stand-trolley



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VEGETABLE PREPARATION MACHINE CA-601

Commercial Vegetable Processor with an hourly output of up to 1000 Kg. with automatic hopper.

2 speed motor block and large production automatic hopper.

Discs are not included*.

		RRP €
1050062	Vegetable preparation machine CA-601 2V 400/50/3N	2.997

Default equipment

- 2 speed motor block.
- Automatic hopper.

Optional equipment

- Big capacity attachment.
- Long vegetable attachment.
- Stand-trolley.



ACCESSORIES

Long vegetable attachment



For Sammic vegetable preparation machines and combi models

Optional accessory for Sammic CA-301/401/601 vegetable preparation machines and CK-301/302/401/402 combi models.

- ▶ Ideal to get the best cutting quality out of long-shaped products.
- ▶ 2 different sized tube inlets complete with pushers.
- ▶ Stainless steel construction and highest quality material, all suitable for contact with food.

		RRP €
1050061	Long vegetable attachment CA-301/CA-401	695
1050064	Long vegetable attachment CK-301/CK-401	695

Large Capacity Attachment



For CA-401/601 or CK-401 motor blocks

Included in CA-401 vegetable preparation machine and CK-401 combi machine.

Optional accessory for CA-601 vegetable preparation machine.

- ▶ Ergonomic design.
- ▶ Large capacity heading with 273 cm² inlet.
- ▶ Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.

		RRP €
1050069	Large production attachment (CA)	767

Automatic Hopper



For vegetable preparation machines or combi models

Included in CA-601 vegetable preparation machine, optional accessory for CA-401 vegetable preparation machine and CK-401 combi model.

Ideal for large production needs.

		RRP €
1050067	Automatic hopper for CA-401	1.344
1050071	Automatic hopper for CK-401/402	1.344

Stand-trolley



For Sammic vegetable preparation machines and combi models

Optional accessory for all Sammic vegetable preparation machines and combi models.

- ▶ Stainless steel construction.
- ▶ User-friendly stand that allows to operate Sammic vegetable preparation machines at the ideal working height.
- ▶ Allows to fit the machine and a gastro-norm container at the outlet for the cut product.
- ▶ 2 wheels for easy transport.

		RRP €
1050063	Stand-trolley for CA/CK	288





FC slicing disc



Regular slicing discs for CA-301/300/401/400/601, CR-143 and combi CK-301/302/401/402.
Slicing discs to obtain 1 to 25 mm. slices of potatoes, carrots, beetroot, cabbage, etc.

		RRP €
1010215	Slicing disc FC-1+ · 1mm. · 1/32"	80
1010220	Slicing disc FC-2+ · 2mm. · 5/64"	80
1010222	Slicing disc FC-3+ · 3mm. · 1/8"	80
1010407	Slicing disc FC-6 + · 6mm. · 1/4"	80
1010400	Slicing disc FC-8 + · 8mm. · 5/16"	80
1010401	Slicing disc FC-10 + · 10mm. · 3/8"	80
1010402	Slicing disc FC-14 + · 14mm. · 15/32"	91
1010250	Slicing disc FC-14 (CA-300/CA-400/CR-143) · 14mm. · 15/32"	91
1010252	Slicing disc FC-20+ · 20mm. · 3/4"	91
1010247	Slicing disc FC-25+ · 25mm. · 1"	91

FCC curved slicing discs



For slicing of soft products (CA-301/300/401/400/601, CR-143 and combi CK-301/302/401/402)
▶ Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.
▶ 2, 3 and 5 mm slice thickness.

		RRP €
1010406	Slicing disc FCC-2 + · 2mm. · 5/64"	80
1010403	Slicing disc FCC-3 + · 3mm. · 1/8"	80
1010404	Slicing disc FCC-5 + · 5mm. · 3/16"	80

FCO rippled slicing discs



Designed to obtain rippled slices (CA-301/300/401/400/601, CR-143 and combi CK-301/302/401/402)
Discs with rippled slices. 2, 3 and 6mm slice thickness.

		RRP €
1010295	Slicing disc FCO-2+ · 2mm. · 5/64"	90
1010300	Slicing disc FCO-3+ · 3mm. · 1/8"	90
1010408	Slicing disc FCO-6 + · 6mm. · 1/4"	90

FFC chipping grids



Grid for fries (CA-301/401/601/CA-400 and combi CK-301/302/401/402)
* FFC-10 valid only for CA-400.
▶ Chipping grids FF combined with FC/FCO slicing discs for French fries.
▶ Thickness depends on combination of disc and grid.

		RRP €
1010350	Chipping grid FFC-8+ · 8mm. · 5/16"	90
1010355	Chipping grid FFC-10+ · 10mm. · 3/8"	90
1010340	Chipping grid FFC-10 (CA-400) · 10mm. · 3/8"	90

FF chipping grids



Grids for fries (CA-300 / CR-143)
▶ Chipping grids FF combined with FC / FCO slicing discs for French fries.
▶ Thickness depends on combination of disc and grid.

		RRP €
1010265	Chipping grid FF-6 (CA-300/CR-143) · 3mm. · 1/4"	90
1010270	Chipping grid FF-8 (CA-300/CR-143) · 8mm. · 5/16"	90
1010275	Chipping grid FF-10 (CA-300/CR-143) · 10mm. · 3/8"	90



FMC dicing grids



Dicing grids (CA-301/401/601/ CA-400 and combi CK-301/302/401/402)
 ▶ Dicing grids FM for use with FC slicing discs for dicing potatoes for omelettes, vegetables and fruits.
 ▶ Thickness depends on combination of disc and grid.

		RRP €
1010360	Dicing grid FMC-8+ · 8mm. · 5/16"	90
1010365	Dicing grid FMC-10+ · 10mm. · 3/8"	90
1010370	Dicing grid FMC-14+ · 14mm. · 15/32"	90
1010375	Dicing grid FMC-20+ · 20mm. · 3/4"	90
1010380	Dicing grid FMC-25+ · 25mm. · 1"	90
1010330	Dicing grid FMC-10 (CA-400) · 10mm. · 3/8"	90
1010335	Dicing grid FMC-16 (CA-400) · 16mm. · 5/8"	90
1010332	Dicing grid FMC-20 (CA-400) · 20mm. · 3/4"	90

FM dicing grids



Dicing grids (CA-300 / CR-143)
 ▶ Dicing grids FM for use with FC slicing discs for dicing potatoes for omelettes, vegetables and fruits.
 ▶ Thickness depends on combination of disc and grid.

		RRP €
1010280	Dicing grid FM-8 (CA-300/CR-143) · 8mm. · 5/16"	90
1010285	Dicing grid FM-10 (CA-300/CR-143) · 10mm. · 3/8"	90
1010290	Dicing grid FM-20 (CA-300/CR-143) · 20mm. 3/4"	90

FCE julienne discs



For french fries, strips or batons (CA-301/300/401/400/601, CR-143 and combi CK-301/302/401/402)
 ▶ Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.
 ▶ Thickness depends on disc used.

		RRP €
1010205	Julienne disc FCE-2+ · 2mm. · 5/64"	106
1010210	Julienne disc FCE-4+ · 4mm. · 5/32"	106
1010405	Julienne disc FCE-8 + · 8mm. · 5/16"	123

FR shredding discs



Shredding discs (CA-301/300/401/400/601, CR-143 and combi CK-301/302/401/402)
 ▶ Shredding discs for vegetables, cheese, bread, nuts, almonds, etc. and grating discs for grating bread, hard cheese, chocolate, etc.

		RRP €
1010260	Shredding disc FR-1+ · 1mm. · 1/32"	56
1010310	Shredding disc FR-2 + · 2mm. · 5/64"	56
1010311	Shredding disc FR-3 + · 3mm. · 1/8"	56
1010312	Shredding disc FR-4 + · 4mm. · 5/32"	56
1010314	Shredding disc FR-6 + · 6mm. · 1/4"	56
1010313	Shredding disc FR-7 + · 7mm. 9/32"	56
1010262	Shredding disc FR-8+ · 8mm. · 5/16"	56

Potato masher kit FP+



Kit for vegetable preparation machines and combi machines
 Ideal for getting potato puree using a vegetable preparation machine.
 * Necessary to use with slicing disc.

		RRP €
1010390	Potato masher kit FP	127





Grid cleaning kit



new

For an efficient, quick and safe grid cleaning operation
 The kit consists of a base-support and a cover for each grid measure. Available for dicing grids of 8x8 and 10x10 mm.
 ▶ The grid cleaner and the holder must be ordered separately.
 ▶ It can be put in the dishwasher.

		RRP €
1010361	QC-8 Quick cleaner for 8mm. · 5/16" grid	78
1010366	QC-10 Quick cleaner for 10mm. · 3/8" grid	78
1010359	Quick grid cleaner holder GCH	47

Disc and grid holder device



Ideal to store discs and grids when not in use
 For all Sammic discs and grids

		RRP €
1010204	Disc and grid holder device	37