



Food Processor / Veg Prep Combi Machines

The Perfect Cut, with many possibilities

It consists of a variable speed motor block with a regular or large capacity hopper and a cutter-mixer bowl complete with a hub with serrated blades.



Sammic Food Processor / Veg Prep Combi machines are strong, very easy to use and clean. Stainless steel construction and highest quality material, all suitable for contact with food. They offer high production due to their ventilated motors that allow continuous use.

Sammic CK combi machines have been designed in close collaboration with end users and present user-friendly and waterproof, led-lit control panel. The engine detects automatically the different attachments. The assembly-disassembly of the hopper / cutter bowl is very simple for changing the heads or cleaning or operation purpose.

AS VEGETABLE PREPARATION MACHINE:

The machines and the discs and grids have been designed to obtain *the perfect cut*. The range can be combined with different heads and a wide range of high quality discs and grids. Its combination allows the operator to obtain over 70 different styles of product. The disc and grid diameter is 205 mm.

Adjustable speed. In vegetable preparation mode, the operator can choose 5 speed positions.

The lateral product ejection allows the appliance to be placed in a less deep working surface and directs the product, avoiding splashing.

AS FOOD PROCESSOR:

As food processor, there are two bowl options (5 or 8 lt. -5 1/4 or 8 1/1 qt.). The adjustable speed offers 10 positions. The control panel allows time programming and includes a burst button.

The high quality, stainless steel bowl is equipped with an ergonomic handle. The cover is made of highly resistant polycarbonate and is equipped with the unique "cut & mix" scraper. This scraper allows for obtaining a more uniform end product and avoids overheating.

All models are equipped with a rotor with serrated blades for general use. Optionally, the operator can change to flat or perforated blades.



	CK-301	CK-302	CK-401	CK-402
SELECTION GUIDE				
COVERS (FROM / TO)	100 - 450	100 - 450	100 - 600	100 - 600
HOURLY PRODUCTION	150 - 450 Kg	150 - 450 Kg	200 - 650 Kg	200 - 650 Kg
FEATURES				
INLET OPENING DIMENSIONS	136cm ²	136cm ²	286cm ²	286cm ²
BOWL CAPACITY	5l	8l	5l	8l
SPEEDS AS CUTTER (POSITIONS)	10	10	10	10
MOTOR RPM (CUTTER)	365 - 3000 rpm	365 - 3000 rpm	365 - 3000 rpm	365 - 3000 rpm
SPEEDS AS VEG. SLICER (POSITIONS)	5	5	5	5
MOTOR RPM (VEG.PREP.)	365 - 1000 rpm	365 - 1000 rpm	365 - 1000 rpm	365 - 1000 rpm
LOADING				
SINGLE PHASE	1500W	1500W	1500W	1500W
EXTERNAL DIMENSIONS (WxDxH)				
DIMENSIONS (VEG.PREP.)	389x412x565 mm	389x412x565 mm	389x400x767 mm	389x400x767 mm
DIMENSIONS (CUTTER)	283x390x468 mm	283x390x558 mm	283x390x468 mm	283x390x558 mm
NET WEIGHT	28Kg	28Kg	30Kg	30Kg
NET WEIGHT (CUTTER)	23Kg.	24Kg.	23Kg.	24Kg.





COMBI CK-301

2 in 1: veg prep machine (450 kg/h) with 5 lt. / 5 1/4 qt. cutter bowl
It consists of a variable speed motor block with a regular hopper and a 5 litre / 5 1/4 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its ergonomic design allows to cut the product in just one movement. As cutter, it is equipped with a 5-litre / 5 1/4 qt. bowl with a scraper and hub with serrated blades.

Discs are not included*.

		RRP €
1050028	Combi vegetable prep.-cutter CK-301 230/50-60/1	2.366

Default equipment

- Variable speed motor block.
- Regular hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades
- Hub with perforated blades.

COMBI CK-302

2 in 1: veg prep machine (450 kg/h) with 8 lt. / 8 1/2 qt. cutter bowl
It consists of a variable speed motor block with a regular hopper and a 8 litre / 8 1/2 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its ergonomic design allows to cut the product in just one movement. As cutter, is equipped with a 8-litre / 8 1/2 qt. bowl with a scraper and hub with serrated blades.

Discs are not included*.

		RRP €
1050345	Combi vegetable prep.-cutter CK-302 230/50-60/1	2.631

Default equipment

- Variable speed motor block.
- Regular hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades
- Hub with perforated blades.



COMBI CK-401

2 in 1: large production veg prep machine (650 kg/h) with 5 lt. / 5 1/4 qt. cutter bowl

It consists of a variable speed motor block with a large production hopper and a 5 litre / 5 1/4 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its lateral blade distributes products in the hopper, cutting and distributing full products like cabbage. It is supplied complete with an optional core drill for the same purpose. The hopper is equipped with a high positioned ejector disc allowing to eject a bigger product quantity.

Discs are not included*.

		RRP €
1050330	Combi vegetable prep.-cutter CK-401 230/50-60/1	2.751

Default equipment

- Variable speed motor block.
- Large capacity hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades
- Hub with perforated blades.



COMBI CK-402

2 in 1: large production veg prep machine (650 kg/h) with 8 lt. / 8 1/2 qt. cutter bowl

It consists of a variable speed motor block with a large production hopper and a 8 litre / 8 1/2 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its lateral blade distributes products in the hopper, cutting and distributing full products like cabbage. It is supplied complete with an optional core drill for the same purpose. The hopper is equipped with a high positioned ejector disc allowing to eject a bigger product quantity.

Discs are not included*.

		RRP €
1050350	Combi vegetable prep.-cutter CK-402 230/50-60/1	3.015

Default equipment

- Variable speed motor block.
- Large capacity hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades
- Hub with perforated blades.

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

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

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



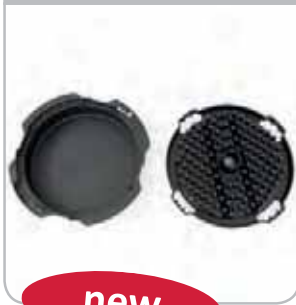
Shredding discs (CA-301/300/401/400/601, CR-143 and combi CK-301/302/401/402)

► 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



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

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.

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

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.

		RRP €
2053960	"Cut&mix" stirrer CK/CKE-8	61
2059417	"Cut&mix" stirrer CK/CKE-5	50



CUTTING GUIDE

FC-1+	FC-3+	
FC-8+	FCO+	
FFC-8+		
FMC-14+	FMC-25+	
FCC-2+	FCC-5+	
FCE-4+	FCE-8+	
FR-3+	FR-7+	
FR-1+	FR-8+	

