

Vegetable preparation machine

CA-301, CA-401, CA-601



Perfect cut ...

Sammic has been designing and manufacturing high quality food preparation equipment in the Basque Country of Spain for the past 50 years. Since 1961, Sammic has been bringing to market different generations of vegetable preparation machines, vertical cutter mixers and emulsifiers. Sammic's R&D department, in conjunction with our partner chefs from all over the world - and three Michelin starred Chef Martin Berasategui in particular - are constantly working to improve our food prep equipment from every possible perspective. It has been almost 3 years since Sammic began working on redesigning a new line of vegetable preparation machines that we are currently introducing. The goal behind this project was to improve the quality of the cuts and dicing (keeping particularly in mind very delicate cuts), to increase the production range and maintain our equipment as ergonomic, easy to use, and hygienic as possible. Now, our three-basic-model range of Vegetable Prep Machines:

- Are highly durable, heavy duty. machines made of stainless steel and aluminum cast.
- Provide with best quality cuts and dicing in the market, particularly for delicate products.
- Suit kitchen operations serving up to 700 covers per days.
- Are ideal for narrow counter spaces thanks to lateral shoot.
- Allow natural workflow from left to right.
- One arm motion process with roll-on handle for low impact on elbows and wrists.
- Intuitive, watertight front panel, LED lit.
- Easy to clean and operate.
- Comply to highest safety systems standards.
- Are NSF certified.

We proudly believe goals have been achieved.



versatility, precision and durability



Wide range of slicers

- 3 different veg-prep-machines.
- Productions from 150 to 1,000 Kg/h or 300 to 2,200 lbs. /h.
- 1 or 2 speeds.

Different hoppers in option

- Universal hopper for general use.
- Large capacity hopper, for bulky products and productions of up to 900 lbs. /h.
- Semi-automatic hopper, for large productions.
- Long vegetable attachment.

Wide range of discs and grids

- Combinations allow over 70 different cuts.

Stand-trolley in option

- Specifically designed for Sammic vegetable preparation machines.
- Eases transportation and work organization.
- Holds trays to store cut product.

Disc and grid holder





CA-301 Slicer

- Output: up to 450 Kg. / 1,000 lbs./h
- It consists of a 1-speed motorblock and a universal hopper.



- Ergonomic design: One arm motion and roll on handle system for minimum impact on elbow and wrist.
- 365 rpm speed: ensures a uniform and precise cut which, combined with the wide hopper, guarantees a production of up to 450 Kg. / 1,000 lbs./h.
- High precision safety systems in lid and lever.
- Easy to clean:
 - Rounded edges
 - Easy to detach
 - Maximum accessibility to areas in contact with food



User-friendly, waterproof control panel



Ergonomic design



Lateral shoot



Easily detachable cover and head

Accessories



Long vegetable attachment



Disc holder device

CA-401 Slicer

- Output: up to 650 Kg. / 1,300 lbs./h
- It consists of a 1-speed motorblock and a large capacity hopper.



- 286cm²/44 square inch hopper with side blade to distribute the product and to cut and distribute in the case of whole products like cabbage.
- Central blade to slice open larger food products.
- High profile ejection disc for larger output.
- 365 rpm speed: ensures a uniform and precise cut which, combined with the wide hopper, guarantees a production of up to 650 Kg. / 1,300 lbs./h.
- High precision safety systems in lid and lever.



User-friendly, waterproof control panel



Large capacity hopper



High-profile ejection



Lateral shoot

Accessories



Long vegetable attachment



Automatic hopper



Disc holder device



Stand-trolley

CA-601 Slicer

- Output: up to 1,000 Kg. / 2,200 lbs./h
- It consists of a 2-speed motorblock and a large production automatic hopper.



- 2 speed appliance, reaching a production of up to 1,000 Kg. / 2,200 lbs./h.
 - 365 rpm for high precision cuts
 - 730 rpm for maximum production
- Automatic feed head: Maximum production capacity.
- High profile ejection disc for larger output
- High precision safety system in lid.
- High precision safety system in lever in the optional large production hopper.



User-friendly, waterproof control panel



Lateral shoot



Automatic hopper

Accessories



Long vegetable attachment



Large capacity hopper



Disc holder device



Stand-trolley

Cutting accessories



FC-1+



FC-3+



FC-8+



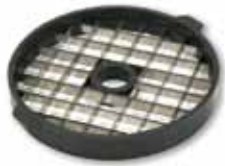
FCO+



FFC-8+



FMC-14+



FMC-25+



FCC-2+



FCC-5+



FCE-4+



FCE-8+



FR-3+



FR-7+



FR-1+



FR-8+



FC Slicing discs of up to 25mm. width.

- FC-1+ and FC-2+ discs for potato chips.
- FC-2+, FC-3+, FC-6+, FC-8+, FC-10+, FC-20+ and FC-25+ discs for slices of 2 to 25 mm width of potatoes (soufflé), carrots, beetroots, cabbages, etc.

FCO Ripple slicing discs:

- 2, 3 or 6 mm. width.

New grids: new thinner 360° cut grids, which allow a more precise and uniform cut with less pressure to the food and less liquid generated in delicate products.

- **FFC** Grid for fries:
 - Combined with FC discs.
 - 8 and 10 mm. width.
- **FMC** Grid for dices:
 - Combined with FC discs.
 - 8, 10, 14, 20 or 25 mm. width.

FCC Curved slicing discs:

- Specially designed for soft products. Slices tomatoes, oranges, lemons, bananas, apples, etc..
- 2, 3 or 5 mm. width.

FCE Julienne discs for french fries, strips or batons of potato, carrot, celery, beetroot, etc.

- 2, 4 or 8 mm. width.

FR Shredding discs: cutting area of new shredding discs has been optimized, which reduces absorbed power.

- Shreds vegetables, cheese, bread, nuts, almonds, etc.
- 2, 3, 4 or 7 mm. width.
- FR-1+/8+: Grating discs for bread, hard cheese, chocolate, etc.

Table of characteristics

SPECIFICATIONS	CA-301		CA-401		CA-601	
Output	150-450kg/h	300-1000 lb/h	200-650 kg/h	400-1300 lb/h	500-1000 kg/h	1000-2000 lb/h
Inlet opening dimensions	136 cm ²	21 sq. in.	286 cm ²	44 3/8 sq.in.	273 cm ²	42 3/8 sq.in.
Speeds	1	1	1	1	2	2
Motor RPM	365	365	365	365	365/730	365/730
Loading						
Single phase	550 W	3/4 HP	550 W	3/4 HP		
Three phase	370 W	1/2 HP	550 W	3/4 HP	750 W	1 HP
Dimensions						
Width	389 mm	15 3/8"	389 mm	15 3/8"	431 mm	66 3/4"
Depth	405 mm	16"	382 mm	15 1/8"	418 mm	64 3/4"
Height	544 mm	21 3/8"	646 mm	25 1/2"	767 mm	10 1/2"
Net weight	21 kg.	46 lb.	24 kg.	53 lb.	26 kg.	57 lb.

Compatible accessories

MODELLI	Universal hopper	Large capacity hopper	Automatic hopper	Long vegetable attachment	Stand-trolley
CA-301	x			o	
CA-401		x	o	o	o
CA-601		o	x	o	o

x: included o: in option

Discs and grids (veg-prep function)

MODEL	1mm 1/32"	2mm 5/64"	3mm 1/8"	4mm 5/32"	5mm 3/16"	6mm 1/4"	7mm 9/32"	8mm 5/16"	10mm 3/8"	14mm 15/32"	20mm 25/32"	25mm 1"	Dust
FC - Slices	x	x	x			x		x	x	x	x	x	
FCO - Ripple slices		x	x			x							
FFC - Chipping grid								x	x				
FMC - Dicing grid								x	x	x	x	x	
FCC - Curved slicing discs		x	x		x								
FCE - Julienne		x		x				x					
FR - Shredding disc		x	x	x			x						
FR-8 - Grating disc													x
FR-1 - Grating disc													x



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UNE-EN ISO 9001

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