



Vegetable
preparation
machines

CA





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Professional
performance

A perfect cut

In developing the new range, all the cuts that the different disc and grid combinations offer have been studied in detail.

The new design of the machine, with tighter tolerances, together with the improvements made to the discs and grids, enables a **perfect result** whatever the product and the desired cut.

New discs and grids

Thanks to the renewed disc and grid design, **less effort is required for cutting**, obtaining clean and uniform cuts with practically no shrinkage.



Clean and uniform cubes



The combination of the **FC discs** with their corresponding **FMC grids** ensures precise and clean cube cuts, with no liquid generated.

New “Déli-cut”: A cut with a unique identity

The new **Déli-cut** is a brunoise type cut of 4 x 4 x 8 mm, making it unique for cooking, sautéing, dressing salads and preparations, cooking fillings, and much more.



A model for every user

Two product ranges, **ACTIVE** with fixed speeds which is extremely easy to use and **ULTRA**, with variable speed and advanced features offer 1,000 kg production.



Range	ACTIVE			ULTRA	
Model	CA-31	CA-41	CA-62	CA-3V	CA-4V
Motor block	1 speed	1 speed	2 speed	Variable	Variable
Head	Universal	Large capacity	Semiautomatic	Universal	Large capacity
Production/h	450 kg	650 kg	1000 kg	500 kg	650 kg
Portions	100-450	100-600	200-1000	100-450	100-600

Heads for each requirement

The available **heads** are **interchangeable** depending on the models so that the machine can adapt to the type of product processed and the desired production output.



Universal hopper



Large Capacity Attachment



Automatic Hopper



Long vegetable attachment

Higher production

Production/hour ranges from **450 to 1000 kg**, depending on the model and product used. On the CA-41 / CA-4V models, the size of the inlet mouth allows whole products such as cabbage to be inserted.



High ejector



The CA-41 / CA-4V, CA-62 models are equipped with high ejector. The high ejector enables a higher quantity of product to be processed, **obtaining higher yields.**

Wide range of discs and grids

The range of discs and grids available enables more than **70 different types of cuts.**



Support-car

The support-car enables work to be carried out at the appropriate height, **adapts to Gastronorm measures** for collecting the product and makes it easy to move the machine.



Professional
performance

Active



High power asynchronous motor

The one and two speed vegetable cutters have powerful asynchronous ventilated motors that offer the highest performance at fixed speeds.



Professional
performance

Ultra



Brushless technology: maximum efficiency

Brushless technology is synonymous with optimal **performance at any speed**.

The variable speed cutters are equipped with high-efficiency motors using brushless technology.

Brushless motors are **highly efficient**, enabling the same force to be exerted throughout the speed range.

They also **weigh less**, require less space and, since they don't require ventilation, improve the water **tightness** of the machines.



Professional
performance

Ultra



Brushless technology: Force Control System

The variable speed models have the exclusive "Force Control System". The FCS screen shows the force made by the motor at all times. It also enables an audible warning to be programmed for when the machine exceeds the established force. The user therefore obtains the desired cut quality in each product and at all times, achieving an **optimum and uniform cut without shrinkage.**



Professional
performance



Stainless steel motor block



The stainless steel motor block has a polished external finish and optimal durability. Also, it is easy to clean. The robust aluminium lid makes the entire unit highly durable.



Maximum
comfort for
the user

Maximum comfort
for the user



Lateral product output



As the product exits on one side, the cutters **require less space on the work surface** and resulting in optimal work flow in the preparation area.

The product output opening is designed to direct the product, **preventing splashing** in the work area.

Maximum comfort
for the user

CA-31 / CA-3V



Ergonomic design

The CA-31 / CA-3V models perform the cutting operation in a single movement, achieving **maximum production without user fatigue.**



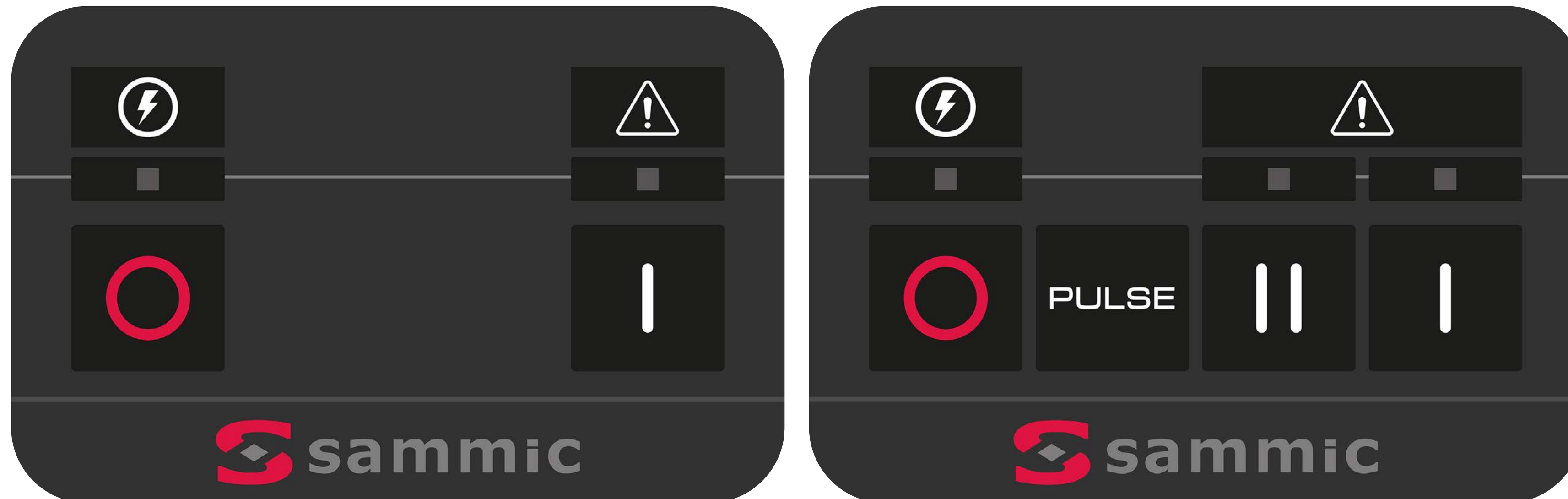
Maximum comfort
for the user



Active

Intuitive control panel

The one- and two-speed models have very simply designed control panels **for highly intuitive use.**



Maximum comfort
for the user

Ultra



Advanced control panel

The variable speed models have brushless technology and an advanced control panel. Very intuitive to use, the panel on these cutters offers **all the information at a glance**. The user therefore has maximum control of the cutting.





Maximum
safety and
hygiene

Maximum safety
and hygiene



Head and cover easy to detach



The head and cover on the Sammic cutters can be easily removed without tools, for exchanging and cleaning. This also makes them versatile and **easy to maintain.**

Maximum safety
and hygiene



New shredding & grating discs

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The new SH grater discs can be removed without using tools and can be washed in the dishwasher.

Product accumulation between the support and the disc is therefore avoided, offering the highest hygiene guarantee.

Maximum safety
and hygiene



Grid cleaning kit

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The grid cleaner kit is designed to remove all the surplus product that is embedded in the grid after the cutting process. The kit consists of a base that has cleaners for the most common grid sizes.

Combination of safety systems

All Sammic cutters are equipped with a combination of safety systems that ensure user protection when the machine is in motion. The position of the head and its cover have **microswitches** that prevent them from being inadvertently switched on and the shut-off safety element prevents accidental start-up of the blades in case of power failure.



Maximum safety
and hygiene



NSF accredited



The **CA vegetable preparation machines** are standard 8 NSF certified, which is a safety and hygiene guarantee.



Sammic:
A leader's
guarantee

Sammic: A leader's guarantee



100% tested

All machines manufactured by Sammic are individually tested at the end of the assembly line, thus minimising the risk of post-sales incidents.



Sammic:
A leader's guarantee



The experience of a cutting specialist



Sammic has been designing and manufacturing cutters for more than 50 years.

Exports to more than 100 countries has enabled the company to standardise its quality.

Result: **#ThePerfectCut** for any product.

Sammic: A leader's guarantee



Designed and manufactured in collaboration with chefs

Sammic's **corporate chef** and team actively participated in the entire Sammic cutter development project.

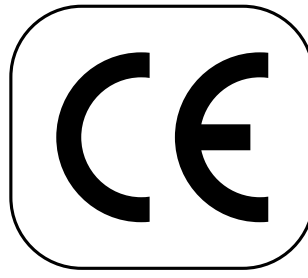
Before they are launched, all models are also tested by the corporate chef and by **Sammic ambassador chefs** from around the world.

And finally, a continuous feedback channel throughout the product's service life enables continuous improvement so that Sammic continues to be **#TheRightChoice** for users around the world.

Technical specifications



Range	ACTIVE			ULTRA	
Modelo	CA-31	CA-41	CA-62	CA-3V	CA-4V
Portions	100-450	100-600	200-1000	100-450	100-600
Production/hour	150-450 kg	200-650 kg	500-1000 kg	150-500 kg	200-650 kg
Entry opening area	136 cm ²	286 cm ²	273 cm ²	136 cm ²	286 cm ²
Motor speed	365 rpm	365 rpm	365 / 730 rpm	300-1000 rpm	300-1000 rpm
Power	550W (1~) / 550W (3~)	550W (1~) / 550W (3~)	750W (3~)	1500W (1~)	1500W (1~)
External dimensions mm	389 x 405 x 544	391 x 396 x 652	430 x 420 x 810	391 x 409 x 552	391 x 400 x 652
Net weight	21 kg	24 kg	29.5 kg	24 kg	27 kg



UNE-EN ISO 9001

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