

Cutter-mixers &  
Emulsifiers

**K/KE**





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# Professional performance

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performance



## Multiple functions in seconds



Use the cutter function to **cut, grind, mix, knead or emulsify** any product, in seconds.

## A model for every requirement

Two product ranges, **ACTIVE** with **two fixed speeds** which is extremely easy to use and **ULTRA**, with **variable speed** and advanced features offer a production cycle of up to 4 kg of product.



Range	ACTIVE		ULTRA	
Model	K-52	K-82	KE-5V	KE-8V
Speed	2 speed	2 speed	Variable	Variable
Cutter bowl	5.5 l	8 l	5.5 l	8 l
Bowl capacity	3 kg	4 kg	3 kg	4 kg
Covers (From - to)	20-75	20-100	20-75	20-100

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## 5.5 and 8 litre cutter bowls

Sammic cutters and emulsifiers are available with a **5.5 or 8 litre capacity bowl** for grinding, mixing, kneading, etc. 3 or 4 kg of product, in seconds.



## Cutting blades for each need

The cutter bowl is delivered as standard with a rotor with **toothed blades**.

It can optionally be fitted with smooth and perforated blades.





## Hub with toothed blades

The toothed blades are **ideal for cutting parsley and products with a high water content** that can be damaged using smooth blades. It is **also good for frozen products, nuts, cured ham, cooked meat, purees** (the puree is finer with this type of blade).



## Hub with flat blades

The flat blades are indicated **for cutting raw meat**, because the edge and its shape can easily cut the nerve strands and difficult points of the meat. They are also recommended **for vegetables in general**, as it chops very well with only a small quantity of liquid from the product. The smooth blades are **ideal for onions**, although the **Cut&Mix mixer must be used** because the product adheres to the sides of the hopper.



## Hub with perforated blades

Use the perforated blades to **make sauces and mix products** such as **mayonnaise, seafood cocktail sauce, aioli garlic mayonnaise**, etc. as well as for certain types of **pastry dough**.



## Speed selection

### **Cutter K: Two speeds**

The K cutter has two fixed speeds, to obtain optimum performance with each product.

### **KE cutter/emulsifier: Variable speed**

The available speed range means that the machine can be adapted precisely to the product being processed. Thanks to the "brushless" motor technology, the motor maintains the torque throughout the speed range, obtaining maximum efficiency at all times.



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*Active*



## High power asynchronous motor



The **two-speed cutters** have high-performance, ventilated asynchronous motors that **offer maximum performance at fixed speeds.**

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*Ultra*



## "Brushless" technology: Maximum efficiency

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

The KE cutter-emulsifiers have high-efficiency motors with "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.



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*Optional in the Active range*

The "Cut&Mix" scraper  
**prevents the product from  
adhering to the edges of  
the bowl**, preventing the  
product from overheating  
and obtaining a more  
homogeneous final product.



## "Cut&Mix" scraper: A perfect result



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performance

*Ultra*



## Reverse function



Thanks to the reverse function, **the blades rotate backwards**, between 100 and 500 rpm, mixing the product **instead of cutting**. This means that ingredients can be added during the cycle and mixed with the product already cut.



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*Ultra*

The machine has three special programmes: dense texture, fine texture and **PrecisePulse** (pulses, ideal for chunky texture).

By combining different speeds and times in each of these programmes, the cutter optimises the parameters to obtain a uniform and consistent result in each case.

\* Feature available on machines from December 2021.



## Built-in programmes, specific functions\*



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*Ultra*



## Program customization: Recipe standardization\*

In addition to the three built-in programmes on the machine, the ULTRA cutters allow the user to **create up to 9 custom programs**. In this way, by combining different speeds and different times, the user can standardize their own recipes to always obtain the same result automatically and without being aware of the machine.

\* Feature available on machines from December 2021.

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## 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



## Opening for adding ingredients



The cutter bowl's cover has an opening through which ingredients can be added during the cycle. The opening has a cover that can be closed when it is not being used, thereby avoiding splashing.

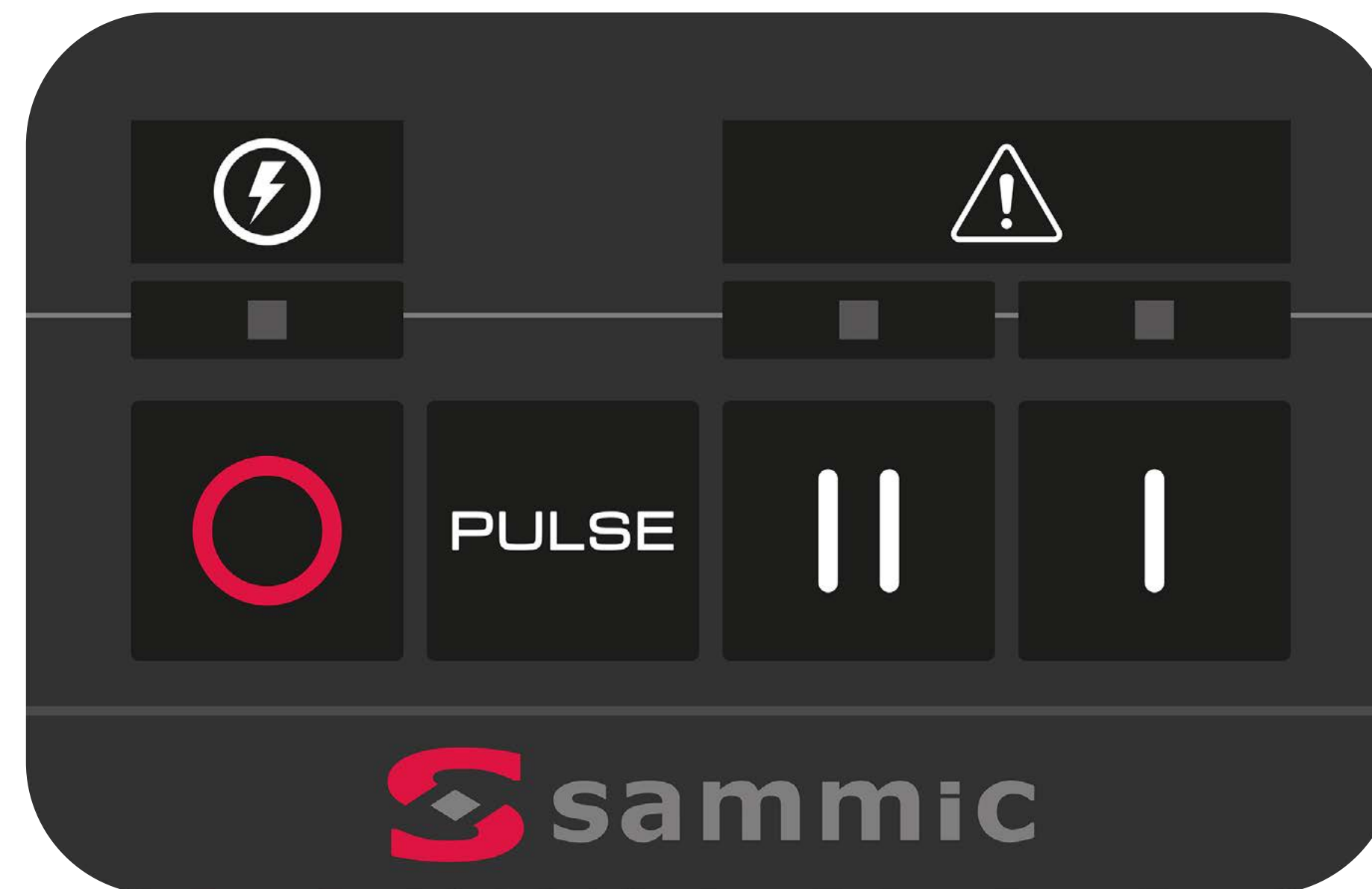
Maximum comfort  
for the user

*Active*



## Intuitive control panel

The **cutters K** have very simply designed control panels that are highly intuitive to use.



Maximum comfort  
for the user

*Ultra*



## Advanced control panel

The **cutters-emulsifiers KE** use "**brushless**" technology and have an advanced control panel. Very intuitive to use, the panel on these machines offers all the information at a glance. The user therefore has maximum control of the process.





# Maximum safety and hygiene



Maximum safety  
and hygiene



## Bowl easy to detach



The bowl on Sammic cutters and emulsifiers is easily removable, without tools, for exchanging and cleaning. They are **versatile and easy to maintain.**

Maximum safety  
and hygiene



**Easy to clean**

The rotor and the bowl can be washed in a dishwasher, guaranteeing optimum durability over time.



## Combination of safety systems

All cutters and emulsifiers **K/KE** have combination of safety systems that ensure user protection when the machine is in operation.

The position of the bowl 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**



Sammic cutters and emulsifiers K/KE 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



## Designed and manufactured by Sammic 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



Spec sheet

[See at the website](#)



Spec sheet

[See at the website](#)



Spec sheet

[See at the website](#)



Spec sheet

[See at the website](#)

Range	ACTIVE		ULTRA	
Model	K-52	K-82	KE-5V	KE-8V
Covers (From – to)	20-75	20-100	20-75	20-100
Bowl	5.5 l	8 l	5.5 l	8 l
Capacity	3 kg	4 kg	3 kg	4 kg
Motor speed	1500/3000 rpm	1500/3000 rpm	300/3000 rpm	300/3000 rpm
Power	900-1500W	900-1500W	1500W	1500W
External dimensions mm	286 x 387 x 439	286 x 387 x 473	286 x 387 x 487	286 x 387 x 517
Net weight	21.6 kg	22.6 kg	18 kg	18.9 kg





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