

COMBI CK-45V 2 in 1: high capacity vegetable cutter (650 kg) + cutter with 5.5 I bowl.





SALES DESCRIPTION

It has a variable speed motor block, large-capacity head and 5.5 I cutter bowl equipped with a rotor with micro-serrated blades.

"Brushless" technology.

Equipped with "brushless" technology: powerful and efficient motors

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive "Force control system": guarantee of a uniform and high quality result.
- \checkmark Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. By combining these accessories, you can achieve more than 70 different types of cuts and grating grades.
- ✓ Exclusive "Force control system" to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 5.5 litre stainless steel bowl.
- ✓ Transparent lid with built-in "cut&mix" mixer.
- Depending on the purpose, the possibility of using optional smooth or perforated blades.
- Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses



(PrecisePulse function).

✓ Option to customize programs for recipe standardization.

Built to last

Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head. Stainless steel bowl with highly-resistant lid.

Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- Plunger, lid and hopper easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, bowl, power switch.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
 - Large capacity head.
- Cutter bowl, with micro-serrated blade rotor.
- ✓ Universal grid cleaner QC-U.

Rotor with perforated cutting

Disc and grid packs - Heavy

Quick Cleaner: grid cleaners

□ SH shredding & grating discs

Disc and grid holder

FC-D slicing discs

Blades for CK / K / KE

OPTIONAL

- Tube head.
- High production semi-automa
 - tic bowl.
- □ Discs, grids and disc support.
- Rotor with smooth cutting

ACCESSORIES

- □ FCC curved slicing discs
- FCO rippled slicing discs
- FFC chipping grids
- FMC dicing grids
- FCE julienne discs
- □ FR shredding & grating discs

SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 200 kg - 650 kg Inlet opening: 286 cm² Disc diameter: 205 mm Speed as veg. slicer: 300 rpm - 1000 rpm External dimensions (W x D x H): 391 mm x 400 mm x 652 mm Net weight (Veg.Prep.): 27 kg

As cutter

Bowl capacity: 5.5 | Speeds as cutter (positions): 300 rpm - 3000 rpm External dimensions (W x D x H):286 mm x 387 mm x 487 mm Net weight (Cutter): 18 kg Noise level (1m.): <70 dB(A)

- blades. Support-trolley.
 - Grid cleaning kit.

Duty

blades.



Background noise: 32 dB(A)

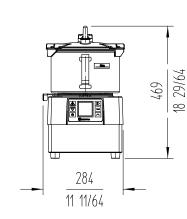
Crated dimensions 705 x 415 x 515 mm Volume Packed: 0.15 m³ Gross weight: 35 kg

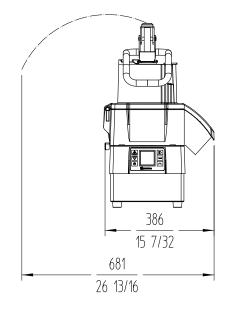
AVAILABLE MODELS

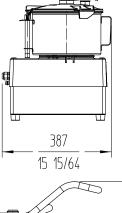
1050769 Combi vegetable prep.-cutter CK-45V 230/50-60/1

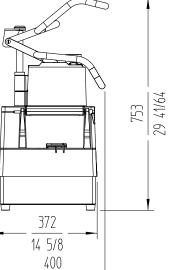
1050770 Combi vegetable prep.-cutter CK-45V 120/50-60/1

* Ask for special versions availability









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Project	Date	sheet
Item	Qty	luct s
Approved		prod

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