



www.sammic.com

Déli-cut

A cut with a unique identity



#ThePerfectCut

We introduce the most universal and versatile cut for the Chef

DÉLI-CUT



- ➔ 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.
- ➔ Now you can get the **Déli-cut** with the highest quality and precision with all Sammic vegetable slicers.
- ➔ The **Déli-cut** does not require special adjustments on the machine: with the right combination of discs, **you can get this cut with any Sammic vegetable preparation machine.**



A practical cut for endless preparations



DELI-CUT



Sautéing



Tacos



Pintxos



Salads

Déli-cut is, par excellence, the most versatile cut in the market, allowing its use in 90% of culinary preparations. It is so practical and dynamic that it revolutionizes professional cooking.



Fillings



Rice base and paella



Salpicones



Other preparations



Compact line

CA-21, CA-2V, CK-241, CK-24V



Julienne disc
FCES-4+4G



Dicing grid
FMS-8

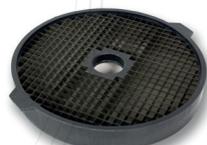


Heavy Duty line

CA-31, CA-3V, CA-41, CA-4V, CK-35V,
CK-38V, CK-45V, CK-48V



Julienne disc
FCE-4+4G



Dicing grid
FMC-8D



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UNE-EN ISO 9001



11/2023 · 0009394