



## COMBI CK-24V

2-in-1. Compact vegetable slicer + cutter. Adjustable speed with “brushless” technology.



### SALES DESCRIPTION

Compact ULTRA line. Variable speed motor block + vegetable slicer attachment + 4.4 l cutter bowl. “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.
- ✓ 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.

#### Vegetable slicer function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ Gravity Slide System allow to reconstruct the sliced product for storing or presentation purpose.
- ✓ Ejection disc included for the products that require its use.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality.

Combining these accessories together to obtain more than 35 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.
- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft to obtain a bigger production.
- ✓ Transparent lid equipped with hole to add ingredients in use.

- ✓ Lid complete with gasket to avoid product overflowing.
- ✓ Homogeneous and fine mixing result thanks to the lateral stirrers and invert-blade technology.
- ✓ The lateral stirrers avoid product overheating.
- ✓ Very uniform finish due to the movement generated the special position of the cutting edges.
- ✓ 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

- ✓ Sturdy construction in food-grade best quality materials.

#### Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Adjustable product ejection direction to adapt to the workflow in the preparation area.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ Control panel equipped with timer to standardise processes.

#### Maintenance, safety, hygiene

- ✓ Lever, lid and bowl are easily removable for cleaning purposes.
- ✓ Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.
- ✓ Combination of safety systems: head, cover, bowl, power switch.
- ✓ Complete error warning system.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

### INCLUDES

- |                                    |                                |
|------------------------------------|--------------------------------|
| ✓ Variable speed motor block.      | ramp.                          |
| ✓ Vegetable slicer attachment.     | ✓ Inner collecting container.  |
| ✓ Cutter bowl with toothed blades. | ✓ Ejection disc.               |
| ✓ Gravity product expulsion        | ✓ Universal grid cleaner QC-U. |

### OPTIONAL

- |  |  |
|--|--|
| <input type="checkbox"/> Hub with smooth blades. | <input type="checkbox"/> Hub with perforated blades. |
|--|--|

### ACCESSORIES

- |  |   |
|--|---|
| <input type="checkbox"/> FCS slicing discs         | <input type="checkbox"/> FCES julienne discs                |
| <input type="checkbox"/> FCOS rippled slicing disc | <input type="checkbox"/> SHS shredding & grating discs      |
| <input type="checkbox"/> FMS dicing grid           | <input type="checkbox"/> Disc and grid packs - Compact Line |
| <input type="checkbox"/> FFS chipping grid         |   |

### SPECIFICATIONS

Total loading: 1100 W





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### As vegetable preparation machine

Hourly production: 50 kg - 350 kg

Inlet opening: 89 cm<sup>2</sup>

Disc diameter: 180 mm

Speed as veg. slicer: 5 (300 rpm - 1000 rpm)

External dimensions (W x D x H): 378 mm x 309 mm x 533 mm

Net weight (Veg.Pre.): 12.9 kg

### As cutter

Bowl capacity: 4.4 l

Speeds as cutter (positions): 10 (300 rpm - 3000 rpm)

External dimensions (W x D x H): 252 mm x 309 mm x 434 mm

Net weight (Cutter): 11.9 kg

Crated dimensions

382 x 563 x 480 mm

Volume Packed: 0.1 m<sup>3</sup>

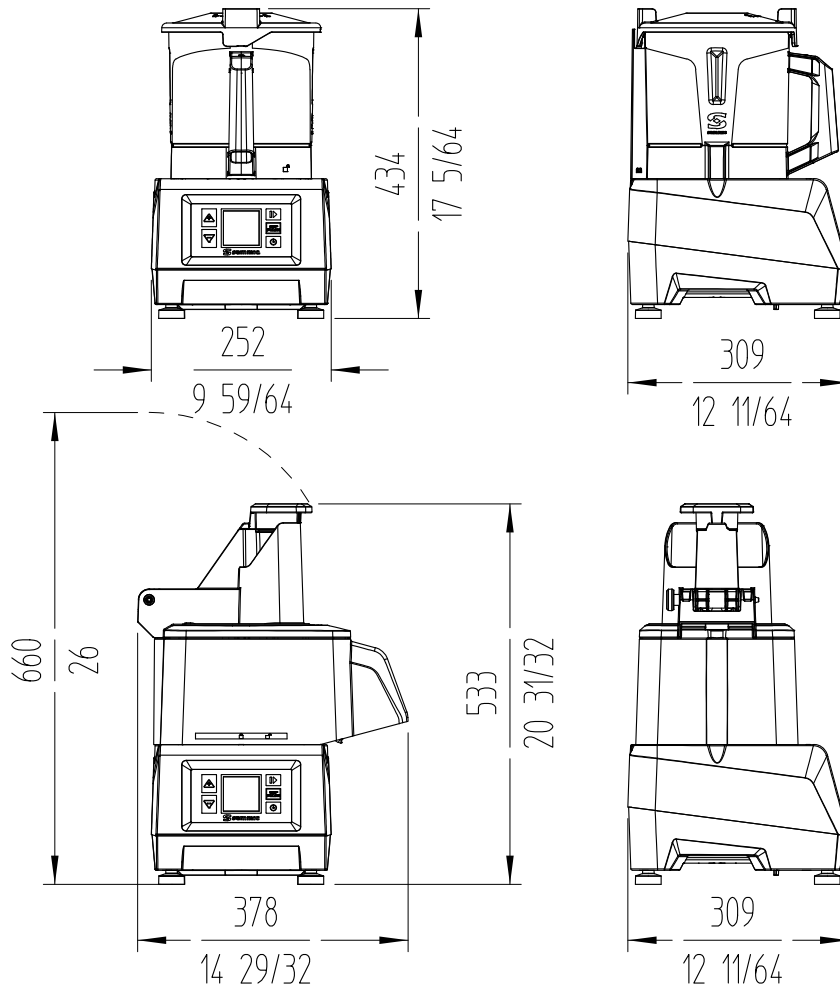
Gross weight: 18.5 kg

### AVAILABLE MODELS

1050922 Combi vegetable prep.-cutter CK-24V 230/50-60/1

1050924 Combi vegetable prep.-cutter CK-24V 230/50-60/1 UK

\* Ask for special versions availability



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Project

Date

Item

Qty

Approved

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