



# VEGETABLE PREPARATION MACHINE CA-2V

Compact, variable speed vegetable slicer. "Brushless" technology: maximum efficiency.



## SALES DESCRIPTION

Compact ULTRA line.  
Variable speed motor block + vegetable slicer attachment.

### 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. Acoustic warning when the motor exceeds the pre-established force.
- ✓ 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.

### A perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ Gravity Slide System: Gravity product expulsion ramp 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.
- ✓ By combining these accessories, more than 35 different types of cuts and gratings can be achieved.
- ✓ Possibility of extending its functionality by adding the cutter bowl with blades.

### Built to last

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

### Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ 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.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ The electronic control panel is extremely simple to operate.

### Maintenance, safety, hygiene

- ✓ Lever and lid 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, 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.
- ✓ Vegetable slicer attachment.
- ✓ Gravity product expulsion
- ✓ Inner collecting container.
- ✓ Ejection disc.
- ✓ Universal grid cleaner QC-U.

## OPTIONAL

- ☐ Cutter bowl.
- ☐ Hub with smooth blades.
- ☐ Hub with toothed blades.
- ☐ Hub with perforated blades.

## ACCESSORIES

- ☐ Cutter bowl
- ☐ FCS slicing discs
- ☐ FCOS rippled slicing disc
- ☐ FMS dicing grid
- ☐ FFS chipping grid
- ☐ FCES julienne discs
- ☐ SHS shredding & grating discs
- ☐ Hubs with blades
- ☐ Disc and grid packs - Compact Line
- ☐ Déli-cut cutting kit - Compact Line
- ☐ Universal grid cleaner QC-U
- ☐ Inner collection container for delicate cuts

## SPECIFICATIONS

Hourly production: 350 kg

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

Disc diameter: 180 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

Total loading: 1100 W

### External dimensions (W x D x H)

Width: 378 mm

Depth: 309 mm

Height: 533 mm

Net weight: 12.9 kg

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

Crated dimensions

285 x 385 x 714 mm

Volume Packed: 0.08 m<sup>3</sup>

Gross weight: 17.2 kg







# VEGETABLE PREPARATION MACHINE CA-2V

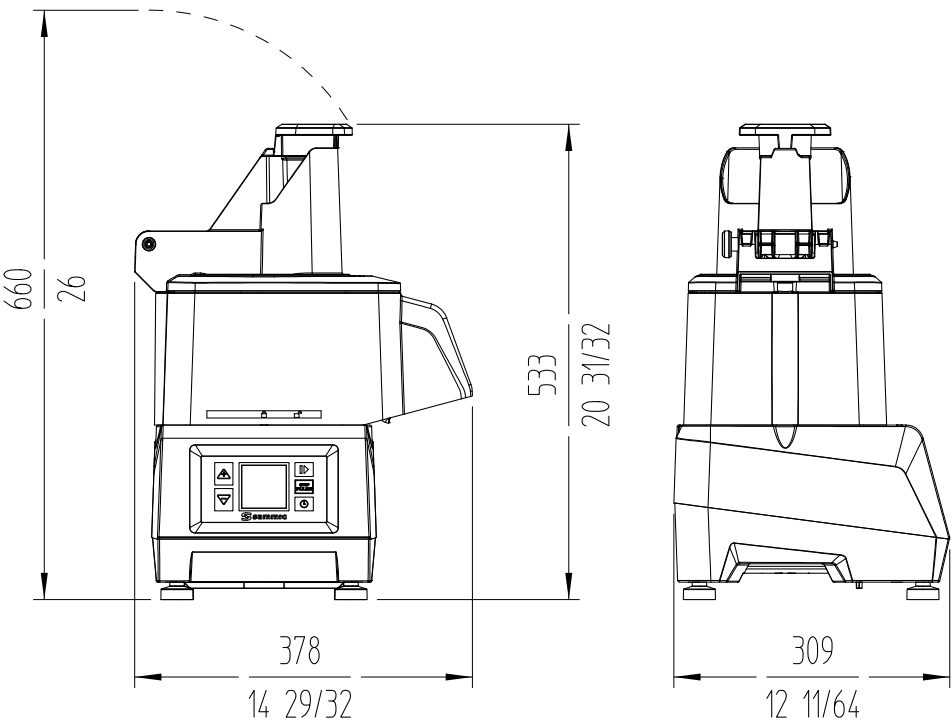
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## AVAILABLE MODELS

1050962	Vegetable preparation machine CA-2V 230/50-60/1
1050965	Vegetable preparation machine CA-2V 230/50-60/1 UK
1050970	Vegetable preparation machine CA-2V 120/50-60/1

\* Ask for special versions availability



DYNAMIC PREPARATION  
COMMERCIAL VEGETABLE PREPARATION MACHINES



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Project	Date
Item	Qty
Approved	

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