



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 ramp.
- ✓ Inner collecting container.
- ✓ Ejection disc.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- ☐ Cutter bowl.
- ☐ Hub with toothed blades.
- ☐ Hub with smooth 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 cm²

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 m³

Gross weight: 17.2 kg





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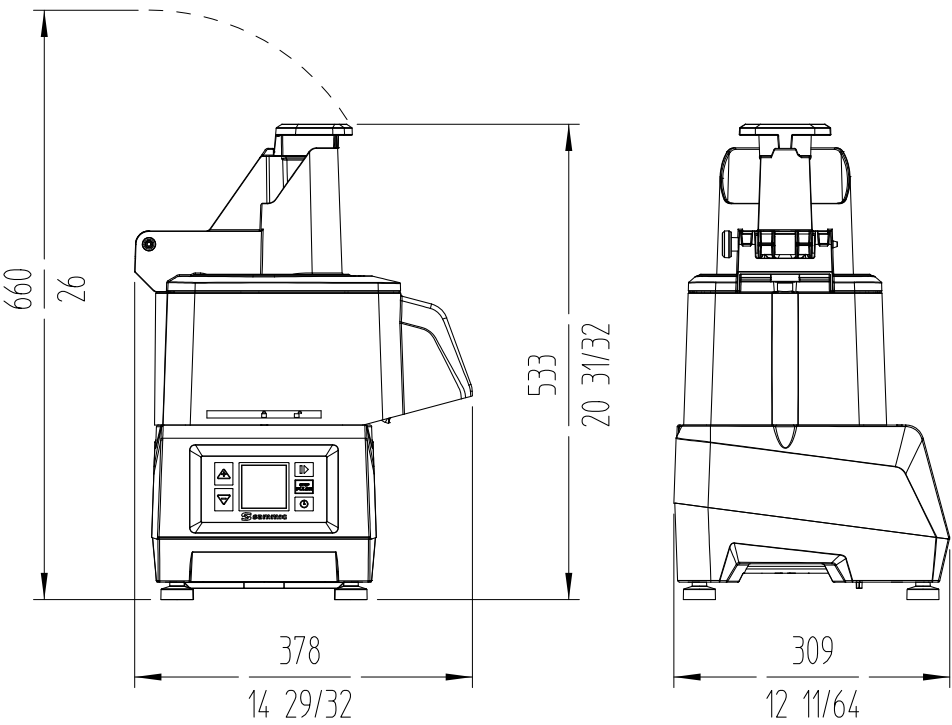
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AVAILABLE MODELS

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

 sammic www.sammic.com Food Service Equipment Manufacturer Polígono Basarte, 1. 20720 Azkoitia, Spain phone +34 943 15 72 36 sales@sammic.com 	Project	Date
	Item	Qty
	Approved	

product sheet
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