

COMBI CK-241

2-in-1. Compact vegetable slicer (350 kg) + cutter. 1 speed.





- 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 command panel is very intuitive.

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.
- \checkmark 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

- √ 1-speed motor block.
- √ Vegetable slicer attachment.
- √ Cutter bowl with toothed blades.
- √ Gravity product expulsion
- ramp.
- ✓ Inner collecting container.
- ✓ Ejection disc.
- √ Universal grid cleaner QC-U.

OPTIONAL

☐ Hub with smooth blades.
☐ Hub with perforated blades.

ACCESSORIES

- FCS slicing discs
- ☐ FCOS rippled slicing disc
- ☐ FMS dicing grid
- FFS chipping grid
- ☐ FCES julienne discs
- ☐ SHS shredding & grating discs
- ☐ Disc and grid packs Compact Line

SPECIFICATIONS

Total loading: 800 W

As vegetable preparation machine

Hourly production: 50 kg - 350 kg

Inlet opening: 89 cm² Disc diameter: 180 mm

Speed as veg. slicer: [v:vel_cort_desde] - 1500 rpm

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

Net weight (Veg.Prep.):15.2 kg

As cutter

Bowl capacity: 4.4 I

Speeds as cutter (positions): [v:vel_cut_desde] - 1500 rpm External dimensions (W x D x H):252 mm x 309 mm x 434 mm

Net weight (Cutter): 14.2 kg Noise level (1m.): <70 dB(A) Background noise: 32 dB(A)

Crated dimensions 382 x 563 x 480 mm Volume Packed: 0.1 m³ Gross weight: 20.7 kg

SALES DESCRIPTION

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.

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.
- √ By combining these accessories, more than 35 different types of cuts and gratings can be achieved.

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 to last

- \checkmark Sturdy construction in food-grade best quality materials.
- √ High power asynchronous motor.

Maximum comfort for the user

- Ergonomic design: product sliced in one single movement.
- Cutter bowl equipped with ergonomic handle.









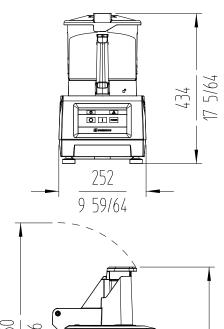
COMBI CK-241

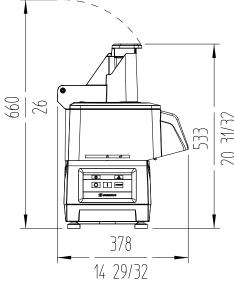
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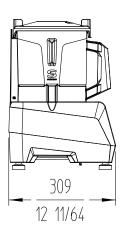
AVAILABLE MODELS

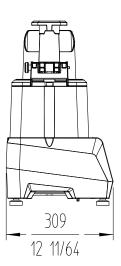
1050900	Combi vegetable prepcutter CK-241 230/50/1
1050902	Combi vegetable prepcutter CK-241 230/50/1 UK
1050906	Combi vegetable prepcutter CK-241 220/60/1
1050912	Combi vegetable prepcutter CK-241 120/60/1
1050914	Combi vegetable prepcutter CK-241 2D 120/60/1 \cdot 2 discs included

^{*} Ask for special versions availability











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Project	Date
Item	Qty

Approved