



# 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.
- ✓ CA-2V 2D includes 2 discs: FCS-4 (4 mm slicing disc) and SHS-2 (2 mm shredding 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 (pieces):** 110 lb - 770 lb

**Inlet opening:** 13.8 in<sup>2</sup>

**Disc diameter:** 7.1"

**Motor speed:** 300 - 1000 rpm

**Total loading:** 2.0 Hp (10 A)

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

**Background noise:** 32 dB(A)

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

Width: 14.9"

Depth: 12.2"

Height: 21"

Crated dimensions

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product sheet  
updated 02/27/25



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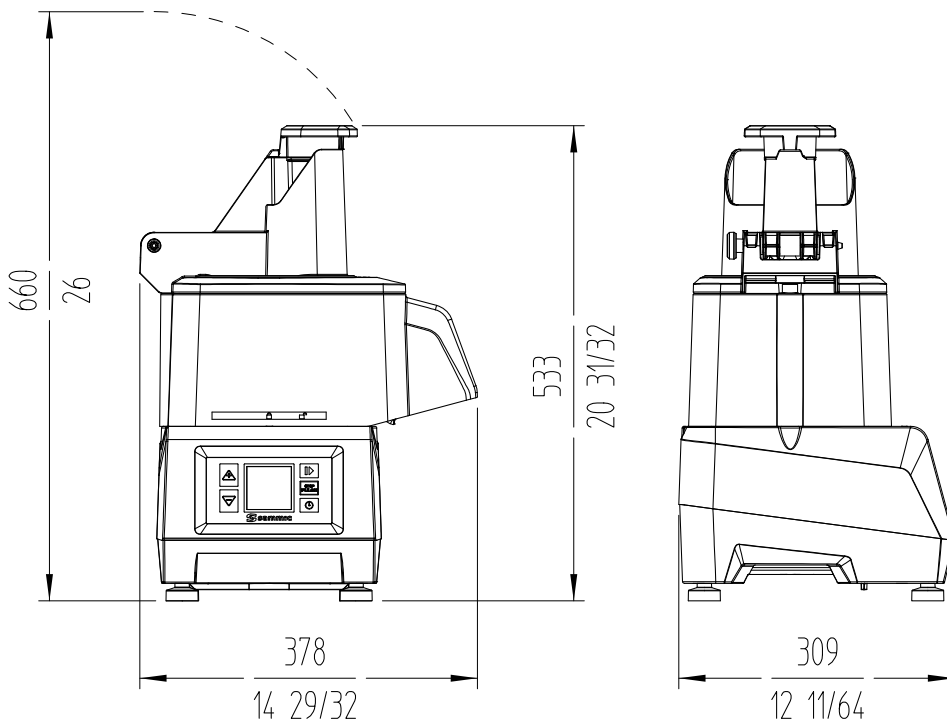


11.2 x 15.2 x 28.1 "  
 Volume Packed: 0.08 m³  
 Gross weight: 37.9 lbs.

## 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
- 1050972 Vegetable preparation machine CA-2V 2D 120/50-60/1 · 2 discs included

\* Ask for special versions availability



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|----------|------|
| Project  | Date |
| Item     | Qty  |
| Approved |      |

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