

Combi Ultra

VEGETABLE PREPARATION MACHINE - CUTTER - EMULSIFIER CK



CK-35V



CK-38V



CK-45V



CK-48V

2 in 1: #ThePerfectCut...

ULTRA Line

- Adjustable speed on all models.
- Advanced control panel: all the information at a glance.
- Brushless technology and advanced features.

Stainless steel motor block

- Polished external finish, optimal durability and is easy to clean.

Wide range of models

- 4 models.
- Hourly production of up to 650 Kg / 1,300 lbs as vegetable slicer, 5.5 or 8 lt. (5 4/5 - 8 1/2 qt) capacity as cutter.

Maintenance, safety, hygiene

- Easily detachable cover and head for cleaning purpose.
- Combination of safety systems.
- NSF International certified.
- 100% tested.

Vegetable slicer function: #ThePerfectCut

Perfectly adjusted discs and grids with tight tolerances

- Minimal effort is required for cutting.
- Clean and uniform cuts are obtained with practically no shrinkage. Practically no liquid is generated.
- Maximum uniformity.

Lateral shoot

- Requires little counter space.
- Allows a natural workflow left to right.

Ergonomic design

- One arm motion and roll on handle system for minimum impact on elbow and wrist.

Wide range of discs and grids

- Allow over 70 combinations for vegetable prep option.



...and much more, with maximum customization

Brushless technology: maximum efficiency

- Adjustable speed enables the machine to be adapted to the product being processed.
- Advanced control panel: all the information at a glance.
 - Maximum efficiency: the motor maintains the torque throughout the speed range.
 - Exclusive "Force Control System".
 - Light and compact design.
- Improved watertightness as no ventilation is required.
 - Less noise is generated.

Cutter function: versatility with no limits

Advanced timer and built-in programs

- Specific parameterizable programs for dense grinding, fine grinding and pulse program.
 - Operation by timer.

Possibility to create programs: maximum customization

- Possibility to create 9 customized programs with different phases.
 - Maximum customization and standardization.
 - Homogeneous results.

Interchangeable blades

- Micro-serrated, smooth and perforated blades.
- "Cut&Mix" scraper: guarantee of a perfect result.
 - Allows to obtain a more homogeneous final product.
 - Prevents product overheating.





CK-35V · CK-38V



- Hourly output: up to 450 Kg / 1,000 lbs.
- It consists of:
 - Adjustable speed motor block.
 - Universal hopper.
 - 5.5 or 8-lt. (5 ⁴/₅ - 8 ¹/₂ qt) cutter bowl.
 - Hub with micro-serrated blades.
 - "Cut & Mix" scraper.
- Ergonomic design: One arm motion and roll on handle system for minimum impact on elbow and wrist.
- 136cm² / 21 square inch hopper.
- High precision safety systems in lid and lever.
- Easy to clean: detachable with no need of tools.



CK-45V • CK-48V



- Hourly output: up to 650 Kg / 1,300 lbs.
- It consists of:
 - Adjustable speed motor block.
 - Large capacity hopper.
 - 5.5 or 8-lt. (5 $\frac{1}{5}$ - 8 $\frac{1}{2}$ qt) cutter bowl.
 - Hub with micro-serrated blades.
 - "Cut & Mix" scraper.
- 286cm² / 44 square inch hopper with side blade to distribute the product and to cut and distribute in the case of whole products like cabbage.
- High profile ejection disc for larger output.
- High precision safety systems in lid and lever.
- Easy to clean: detachable with no need of tools.



Vegetable preparation machine - Accessories



FC-1+



FC-3D



FC Slicing discs of up to 25mm (1") width.

- FC-1+ and FC-2+ discs for potato chips.
- FC-2+, FC-3+, FC-6+, FC-8+, FC-10+, FC-20+ and FC-25+ discs for slices of 2 to 25 mm (5/64 to 1") width of potatoes (soufflé), carrots, beetroots, cabbages, etc.



FC-8D



FCO+



FCO Ripple slicing discs:

- 2, 3 or 6 mm (5/64", 1/8" or 1/4") width.



FFC-8+

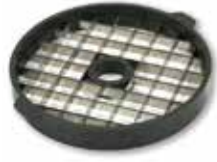


Chipping and dicing **grids**: new thinner 360° cut grids, which allow a more precise and uniform cut with less pressure to the food and less liquid generated in delicate products.

- **FFC** Grid for fries:
 - Combined with FC discs.
 - 8 and 10 mm (5/16" and 3/8") width.
- **FMC** Grid for dices:
 - Combined with FC discs.
 - 8, 10, 14, 20 or 25 mm (5/16", 3/8", 15/32", 3/4" or 1") width.



FMC-14D



FMC-25+



FCC Curved slicing discs:

- Specially designed for soft products. Slices tomatoes, oranges, lemons, bananas, apples, etc.
- 2, 3 or 5 mm (5/64", 1/8" or 1/4") width.



FCC-2+



FCC-5+



FCE Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.

- 2, 4 or 8 mm (5/64", 5/32" or 5/16") width.



FCE-4+



FCE-8+



SH Shredding discs: cutting area of new shredding discs has been optimized, which reduces absorbed power.

- Shreds vegetables, cheese, bread, nuts, almonds, etc.
- 2, 3, 4, 6 or 7 mm (5/64", 1/8", 5/32", 1/4" or 9/32") width.
- SHF/SHG: Grating discs for bread, hard cheese, chocolate, etc.
- Screwless / detachable without tools: maximum hygiene.



SH-3



SH-7



SHF



SHG



Cutter accessories

Rotor with with serrated cutting blades



Recommended for parsley and products with a high content in water that could otherwise get spoiled with a flat blades. Ideal for kneading, grinding or blending frozen products, dried fruits, cured ham, cooked meat, purées of all kinds. These blades allow the thinnest, smoothest and silkiest textures of the three.

Rotor with smooth cutting blades



Recommended for mincing meats: it easily cuts through raw meat and fish regardless of the amount of threads or nerves.

Flat blade is also ideal for coarse chopping vegetables, especially the ones with higher water content and mixing all kinds of foods.

For onions, the best option is the smooth blade, but the product adheres to the bowl walls. For this reason, the use of the "Cut&Mix" scraper is recommended.

Rotor with perforated cutting blades



Ideal for liquids of all types: mayonnaise, hollandaise sauce, pink sauce, aioli and also baking doughs.

Optional accessories



Long vegetable attachment



Automatic hopper



Stand - trolley



Disc holder



Grid cleaner kit

Specifications



LINE	ULTRA			
Model	CK-35V	CK-38V	CK-45V	CK-48V
SELECTION GUIDE				
Covers (from / to)	100 - 450	100 - 450	100 - 600	100 - 600
Hourly output	200-1000 lbs	200-1000 lbs	400-1300 lbs	400-1300 lbs
FEATURES				
Inlet opening dimensions (veg. slicer)	21 in ²	21 in ²	44.4 in ²	44.4 in ²
Bowl capacity (cutter)	5.5 l (5 4/5 qt)	8 l (8 1/2 qt)	5.5 l (5 4/5 qt)	8 l (8 1/2 qt)
Speeds as cutter (positions)	10	10	10	10
Motor RPM (cutter)	300-3000	300-3000	300-3000	300-3000
Speeds as veg. Slicer (positions)	5	5	5	5
Motor RPM (veg. slicer)	300-1000	300-1000	300-1000	300-1000
LOADING				
Single phase	1500 W / 3 Hp	1500 W / 3 Hp	1500 W / 3 Hp	1500 W / 3 Hp
EXTERNAL DIMENSIONS (WxDxH)				
Dimensions (veg. slicer)	15.4 x 16.1 x 21.7"	15.4 x 16.1 x 21.7"	15.4 x 15.7 x 25.7"	15.4 x 15.7 x 25.7"
Dimensions (cutter)	11.3 x 15.2 x 19.2"	11.3 x 15.2 x 20.4"	11.3 x 15.2 x 19.2"	11.3 x 15.2 x 20.4"
Net weight (veg. slicer)	53 lbs	53 lbs	59 lbs	59 lbs
Net weight (cutter)	39.7 lbs	41.9 lbs	39.7 lbs	41.9 lbs

Compatible accessories

LINE	Universal hopper	Large capacity hopper	Automatic hopper	Long vegetable attachment	Cutter bowl	Stand - trolley
CK-35V/CK-38V	x			o	x	o
CK-45V/CK-48V		x	o	o	x	o

x: included o: in option

Discs and grids (veg slicer function)

LINE	1/32" 1mm	5/64" 2mm	1/8" 3mm	5/32" 4mm	3/16" 5mm	1/4" 6mm	9/32" 7mm	5/16" 8mm	3/8" 10mm	15/32" 14mm	3/4" 20mm	1" 25mm	Dust
FC - Slices	x	x	x			x		x	x	x	x	x	
FCO - Ripple slices		x	x			x							
FFC - Chipping grid								x	x				
FMC - Dicing grid								x	x	x	x	x	
FCC - Curved slicing disc		x	x		x								
FCE - Julienne		x		x				x					
SH - Shredding disc		x	x	x		x	x						
SHG - Coarse grating disc													x
SHF - Fine grating disc												x	x



www.sammic.com



UNE-EN ISO 9001

SAMMIC, S.L. (Sociedad Unipersonal) Basarte, 1 · 20720 AZKOITIA

05/22-000932/0