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.
- ✓ 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 product expulsion ramp allow to reconstruct the sliced product for storing or presentation purpose. (Watch video)
- ✓ 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.
- ✓ Combining these accessories together to obtain more than 35 different types of cuts and grating grades.
  Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.
- ✓ 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.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

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.
- ✓ Ejection disc.

Optional

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

Accessories

- ❑ Cutter bowl (Compact line)
- ❑ FCS Slicing Discs (Compact line)
- ❑ SHS Shredding & Grating Discs (Compact line)
- ❑ Hubs with blades (Compact)

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 (WxDxH)
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

Available Models

1050962	Vegetable preparation machine CA-2V 230/50-60/1
1050972	Vegetable preparation machine CA-2V 2D 120/50-60/1 · 2 discs included

** Ask for special versions availability*

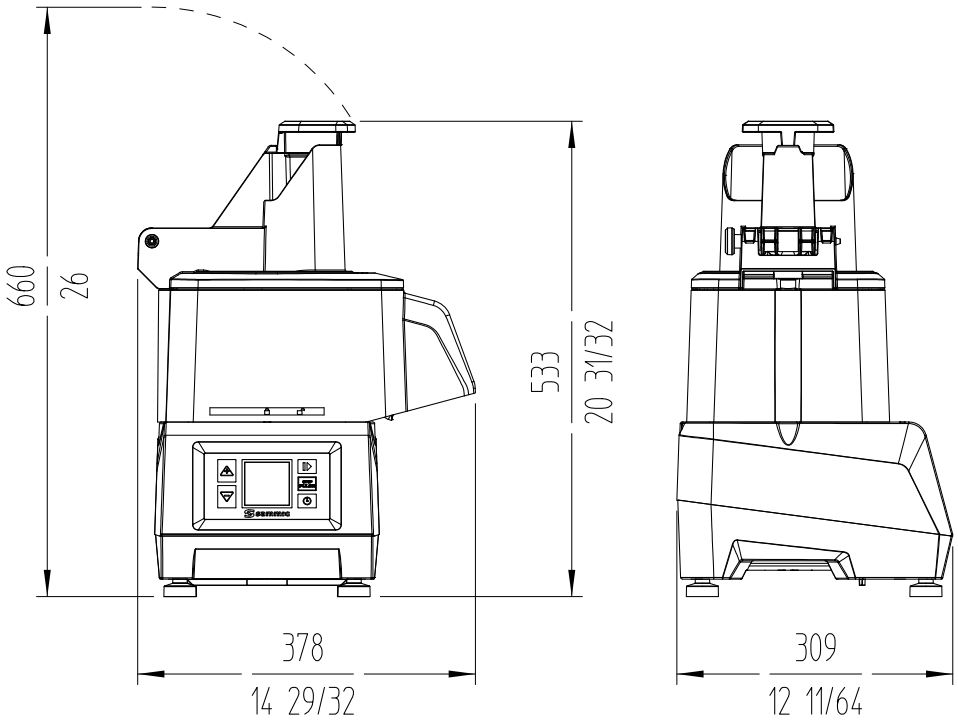
SAMMIC, S.L.
Basarte, 1 - 20720 AZKOITIA
www.sammic.com

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DYNAMIC PREPARATION
COMMERCIAL VEGETABLE PREPARATION MACHINES



sammic | www.sammic.com
Food Service Equiment Manufacturer
Polígono Basarte, 1.
20720 Azkoitia, Spain
phone +34 943 15 72 36
sales@sammic.com

Project	Date
Item	Qty
Approved	

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