Salad Dryers ES-100, ES-200



Versatility...

- Ideal for hospitality and groups.
- Maximum product care and substantial improvement in its conservation time.
- Compact design.
- Up to 900 rpm: High performance, paying attention at all times to the quality of the product.
- Two speeds and 3 cycles: high versatility adapting to your needs at all times. Watertight electronic panel for intuitive use and advanced performance.
- 2 models with different capacities.
- Easily extractable stainless steel basket.





... and performance



- Powerful three-phase motor fed by a very reliable electronic variator.
- Exclusive Vibration Control System that monitors the load distribution at the start of the cycle.
- Highly resistant transparent polycarbonate lid.
- Equipped with wheels with brake as standard.
- Units approved by NSF.





The Range









2 models with different capacities

- -ES-100: 13 lbs. or 5-8 lettuces per cycle.
- -ES-200: 26 lbs. or 10-15 lettuces per cycle.

Maximum product care

Very useful in hospitality and groups due to high performance, with attention to product quality at all times.

Versatility and adaptability

2 speeds and selection of 3 cycles that adjusts production to your needs at all times.

Maximum productivity

The high centrifugal force generated by the speed of 900 rpm enables you to obtain extraordinary results, with attention to the product at all times, significantly improving its conservation time.

Flexible axis principle

The Sammic salad spinners are the only ones in the sector that function with the flexible axis principle, allowing you to obtain a high level of productivity using a compact machine.

Basket securing stage

Before the automatic cycle start, a slight shake secures the basket into the shaft.

Exclusive Vibration Control System

Thanks to the VCS, the machine monitors the load distribution before the cycle begins, improving its durability and safety in during operation.

Powerful three-phase motor

The salad spinners incorporate a powerful threephase motor fed by a very reliable electronic variator.

Single-phase connection

The speed variator enables the salad spinners to connect to the grid with a single-phase socket, without the need for three-phase current in the establishment.











Manufactured in stainless steel

The Sammic salad spinners are constructed in high quality stainless steel.

Stainless steel basket

The stainless steel basket is easily extractable for transporting the product.

Intuitive screen

The control panel, electronic and watertight, and is very easy and intuitive to use.

Visual and acoustic warnings

The screen has visual and acoustic warnings for a poorly distributed load and detection of faults or anomalies.

Highly resistant cover

The lid, manufactured in highly resistant polycarbonate, is transparent, so the process can be viewed at all times.

Safety in the lid

The lid has a safety device that makes the machine stop immediately if you open the lid and prevents it starting if the lid is open.

Motor brake

The motor has a brake, which means the machine will stop immediately at the end of the cycle or when the safety microswitches are activated.

Wheels with brake as standard

The wheels with brakes provide stability during operation and facilitate the movement of the machine for cleaning or storage.

Under-counter storage

Thanks to their compact design, the Sammic salad spinners can be stored under any standard counter.

Approved by NSF

The Sammic salad spinners are approved by NSF International.

ES-100





Capacity per cycle: 13

Production/hour:

Timer:

Loading:

13 lbs.

250-800 lbs./h

1'-2'-3'

³⁄4 Hp

ES-200







Capacity per cycle:

Production/hour:

Timer:

Loading

26 lbs.

500-1600 lbs./h

1'-2'-3'

³⁄4 Hp

Capacity per load

Table of characteristics

SPECIFICATIONS

Output	250-800 lbs./h	500-1600 lbs./h
Timer	1-2-3 min	1-2-3 min
Loading	³⁄4 Hp	³¼ Hp
Dimensions		
Width	211/4"	21¼"
Depth	291/2"	291/2"
Height	261/6"	32"
Net weight	106 lbs.	115 lbs.

ES-100

13 lbs













ES-200

26lbs

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