Vegetable preparation machines

CA

sammic
Professional performance

Ergonomic and easy-to-use design

Safety and hygiene guarantee

Sammic: a leader's guarantee

Technical specifications
Professional performance
A perfect cut

In developing the new range, all the cuts that the different disc and grid combinations offer have been studied in detail. The new design of the machine, with tighter tolerances, together with the improvements made to the discs and grids, enables a perfect result whatever the product and the desired cut.
Thanks to the renewed disc and grid design, less effort is required for cutting, obtaining clean and uniform cuts with practically no shrinkage.
Clean and uniform cubes

The combination of the FC discs with their corresponding FMC grids ensures precise and clean cube cuts, with no liquid generated.
A model for every user

Two product ranges, ACTIVE with fixed speeds which is extremely easy to use and ULTRA, with variable speed and advanced features offer 1,000 kg production.

<table>
<thead>
<tr>
<th>Range</th>
<th>ACTIVE</th>
<th>ULTRA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>CA-31</td>
<td>CA-3V</td>
</tr>
<tr>
<td>Model</td>
<td>CA-41</td>
<td>CA-4V</td>
</tr>
<tr>
<td>Motor block</td>
<td>1 speed</td>
<td>Variable</td>
</tr>
<tr>
<td>Head</td>
<td>Universal</td>
<td>Universal</td>
</tr>
<tr>
<td>Production/h</td>
<td>1000 lbs.</td>
<td>1000 lbs.</td>
</tr>
<tr>
<td>Portions</td>
<td>100-450</td>
<td>100-450</td>
</tr>
</tbody>
</table>

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Heads for each requirement

The available heads are interchangeable depending on the models so that the machine can adapt to the type of product processed and the desired production output.

- Universal hopper
- Large Capacity Attachment
- Automatic Hopper
- Long vegetable attachment
Higher production

Production/hour ranges from 450 to 1000 kg, depending on the model and product used. On the CA-41 / CA-4V models, the size of the inlet mouth allows whole products such as cabbage to be inserted.
High ejector

The CA-41 / CA-4V, CA-61 models are equipped with high ejector. The high ejector enables a higher quantity of product to be processed, obtaining higher yields.
The range of discs and grids available enables more than 70 different types of cuts.
The support-car enables work to be carried out at the appropriate height, **adapts to Gastronorm measures** for collecting the product and makes it easy to move the machine.
The one and two speed vegetable cutters have powerful asynchronous ventilated motors that offer the highest performance at fixed speeds.
Brushless technology is synonymous with optimal **performance at any speed**. The variable speed cutters are equipped with high-efficiency motors using brushless technology. Brushless motors are **highly efficient**, enabling the same force to be exerted throughout the speed range. They also **weigh less**, require less space and, since they don’t require ventilation, improve the water **tightness** of the machines.
The variable speed models have the exclusive "Force Control System". The FCS screen shows the force made by the motor at all times. It also enables an audible warning to be programmed for when the machine exceeds the established force. The user therefore obtains the desired cut quality in each product and at all times, achieving an optimum and uniform cut without shrinkage.
Stainless steel motor block

The stainless steel motor block has a polished external finish and optimal durability. Also, it is easy to clean. The robust aluminium lid makes the entire unit highly durable.
Maximum comfort for the user
Lateral product output

As the product exits on one side, the cutters require less space on the work surface and resulting in optimal work flow in the preparation area.

The product output opening is designed to direct the product, preventing splashing in the work area.
Ergonomic design

The CA-31 / CA-3V models perform the cutting operation in a single movement, achieving maximum production without user fatigue.
Intuitive control panel

The one- and two-speed models have very simply designed control panels for highly intuitive use.
The variable speed models have brushless technology and an advanced control panel. Very intuitive to use, the panel on these cutters offers all the information at a glance. The user therefore has maximum control of the cutting.
Maximum safety and hygiene
Head and cover easy to detach

The head and cover on the Sammic cutters can be easily removed without tools, for exchanging and cleaning. This also makes them versatile and easy to maintain.
New shredding & grating discs

The new SH grater discs can be removed without using tools and can be washed in the dishwasher. Product accumulation between the support and the disc is therefore avoided, offering the highest hygiene guarantee.
The grid cleaner kit is designed to remove all the surplus product that is embedded in the grid after the cutting process. The kit consists of a base that has cleaners for the most common grid sizes.
All Sammic cutters are equipped with a combination of safety systems that ensure user protection when the machine is in motion. The position of the head and its cover have microswitches that prevent them from being inadvertently switched on and the shut-off safety element prevents accidental start-up of the blades in case of power failure.
The CA vegetable preparation machines are standard 8 NSF certified, which is a safety and hygiene guarantee.
Sammic: a leader's guarantee
All machines manufactured by Sammic are individually tested at the end of the assembly line, thus minimising the risk of post-sales incidents.
Sammic: a leader’s guarantee

The experience of a cutting specialist

Sammic has been designing and manufacturing cutters for more than 50 years. Exports to more than 100 countries has enabled the company to standardise its quality. Result: #ThePerfectCut for any product.
Designed and manufactured in collaboration with chefs

Sammic’s corporate chef and team actively participated in the entire Sammic cutter development project. Before they are launched, all models are also tested by the corporate chef and by Sammic ambassador chefs from around the world.

And finally, a continuous feedback channel throughout the product’s service life enables continuous improvement so that Sammic continues to be #TheRightChoice for users around the world.
## Technical specifications

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<tr>
<th>Range</th>
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<tr>
<td><strong>Modelo</strong></td>
<td>CA-31</td>
<td>CA-41</td>
</tr>
<tr>
<td><strong>Portions</strong></td>
<td>100-450</td>
<td>100-600</td>
</tr>
<tr>
<td><strong>Production/hour</strong></td>
<td>300 - 1000 lbs.</td>
<td>400 - 1300 lbs.</td>
</tr>
<tr>
<td><strong>Entry opening area</strong></td>
<td>21 in²</td>
<td>44.4 in²</td>
</tr>
<tr>
<td><strong>Motor speed</strong></td>
<td>365 rpm</td>
<td>365 rpm</td>
</tr>
<tr>
<td><strong>Power</strong></td>
<td>1.5 Hp</td>
<td>1.5 Hp</td>
</tr>
<tr>
<td><strong>External dimensions</strong></td>
<td>15.4x16 x 21.4”</td>
<td>15.4x15.6 x 25.7”</td>
</tr>
<tr>
<td><strong>Net weight</strong></td>
<td>46 lbs.</td>
<td>52.9 lbs.</td>
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