

2025



European manufacturer of
quality foodservice equipment

#TheRightChoice





More than **60**
years of history
with a view to
the future

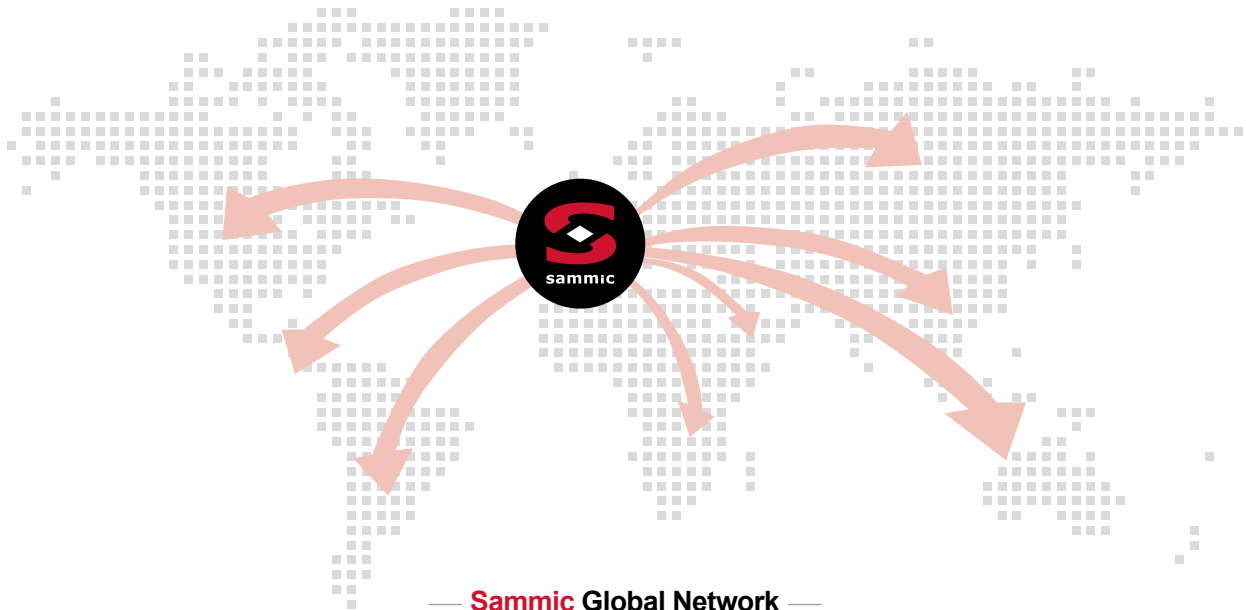


Founded in 1961 in Azpeitia (Spain), a region of great industrial tradition and number 1 gastronomic destination, with 9 Michelin-starred restaurants* and an average of almost 2 per restaurant, this privileged location has a lot to do with our past, present and future.

*Gipuzkoa, 2023.

We are close to you, so we can take you far

We currently have an active presence in several countries around the world through our own offices. In addition, our export department makes it possible for our solutions to reach through our dealer network more than 100 countries on 5 continents.



— **Sammic Global Network** —

España, Portugal, Italia, France, United Kingdom, United States, México, Middle East, Singapore, Việt Nam, ประเทศไทย (Thailand).



New **post-sale website** with everything you need about your machine



my.sammic.com

→ **Whether you are a technician or installer or an end-user, access the personalized page about your machine with all the information you need to get the best out of it.**



1. Download and consult the **user manuals**.



2. Access all the **documentation** related to your machine.

- > Guides and manuals.
- > Product sheets and catalogues.
- > Technical documentation.
- > Drawings and 3D design blocks.



3. **Spare parts and assistance.**

- > Exploded views.
- > Spare parts.
- > User guides.



4. Register your machine's **warranty** and access warranty information at any time.

→ **How?**

- ✓ Scan the **QR code** that accompanies your machine.
- ✓ Access <https://my.sammic.com/> and enter the **activation code** manually.





at your service.

Our historical footprint and current innovations have allowed us to accumulate a vast array of knowledge and experience within the foodservice industry. Because of that, we have created **Sammic Services**.

Sammic Services is a platform from which we want to share our skills and knowledge with our customers, distributors and with end users.

We know that the needs of our distributors and users are not always satisfied with just machines. They want the best machines with the best results.

Sammic Services, at your service.





CHEF'S SERVICES
**A WHOLE TEAM AT
YOUR SERVICE**

Sammic has teamed up with **Fleischmann's Cooking Group** to offer training and provide consulting services to our dealers and end users. With our corporate chef and from our training kitchen we offer standard or ad-hoc services in-situ, at the customer's facilities or on-line.

Services that will help you get the best from our equipment or to choose the appliances that best suit your needs.



MARKETING SERVICES
**WE HELP YOU
TO SELL MORE,
TO SELL BETTER**

Our website has been designed for you. We provide exhaustive information about our activity and products, as well as documents and exclusive services.

And we have a flexible marketing department with great responsiveness that allows us to assist the distributor on the specific needs that may require our assistance: supply of databases, custom designs, posters ... and more.



TECH SERVICES
**EVERYTHING YOU NEED
TO KNOW TO GET THE
BEST OUT OF OUR
EQUIPMENT**

From our TAS, we provide training to our dealers' own technical services. From our training room or at the customer's facilities, we offer customized training, always depending on the needs raised by the distributor.



DESIGN SERVICES
**WE ADAPT
TO YOUR NEEDS**

Tell us about your requirements and we will propose you the solution that will allow you to maximize your investment. Or we will adapt our product to your requirements.

COMMITMENT TO OUR CUSTOMERS

Eco-conscious designs

Sustainable solutions for you

Cutting-edge products and services



COMMITMENT TO OUR ENVIRONMENT

Waste-optimized practices

Achieving zero waste discharges

Ethical consumption practices



A company committed to the environment



COMMITMENT TO SUSTAINABLE PRODUCTION

Embracing the circular economy

Prioritizing renewable energy

Supporting local suppliers



COMMITMENT TO PEOPLE

Minimizing non-essential travel

A unified team across distances

Advocating for work-life balance

Sammic

04/2025

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FOOD PREPARATION EQUIPMENT



Commercial food peeler

Up to 66 lb loading capacity per cycle

Stainless steel, commercial potato peeler machines. Also useful to peel carrots and similar products.

- PI-30 is designed with an automatic water supply system to eliminate water waste for better water conservation. The system only uses water when the machine is peeling.
- 0-6 min timer and capable of continuous operation ensuring against any operator error and the perfect peel every time.
- Abrasive side wall plates designed to reincorporate products to promote uniform peeling and less trim loss.
- Transparent cover allows for products to be visually monitored during the peeling process
- Integral control panel complete with on/off push buttons and a 0-6 minute timer.
- NSF-listed, Standard 8 compliant.
- ETL-listed, UL 763 and CSA C22.2 195 compliant.
- Optional extra: stainless steel floor stand and filter with no-foam feature.



	STAINLESS STEEL - COMMERCIAL		
	PI-10	PI-20	PI-30
SELECTION GUIDE			
Covers (from / to)	60 - 200	100 - 300	200 - 500
FEATURES			
Capacity per load	22 lb	44 lb	66 lb
Production / hour (max)	550 lb	950 lb	1600 lb
Timer	0-6'	0-6'	0-6'
EXTERNAL DIMENSIONS (W X D X H)			
External dimensions (W x D x H)	17.1 x 25 x 26.3"	17 x 25 x 30.9"	24.5 x 29.9 x 39.5"
External dimensions with stand	17 x 25.1 x 41"	17 x 25.1 x 43.9"	24.5 x 29.9 x 49.4"
Net weight	86 lb	92.6 lb	132.5 lb



STAINLESS STEEL - COMMERCIAL

Accessories
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Stainless steel construction potato peelers

Various capacities: choose your model

- 10 to 30 kg (22 to 66 lb) capacity per cycle.

Robust and efficient construction

- **Stainless steel** made.
- Base plate and **lateral stirrers** lined with silicon carbide abrasive. Easily removable plate for cleaning purpose.

Maximum confort for the user

- Equipped with timer and possibility of continuous operation.

Safe and hygienic

- Lifiable transparent polycarbonate cover complete with locking and safety device.
- Aluminium door with hermetic seal and safety device.
- Waterproof control board (**IP65**): improved reliability against moisture and water splash. Equipped with timer and possibility of continuous operation.
- Auto-drag of waste to the drain.
- Water inlet system with **non-return** air break.
- **Auxiliary contact** for external electric valve.

Energy-efficient

- Energy-efficiency thanks to engine optimisation.



Multiple uses

To peel potatoes, carrots and similar products.



Energy-efficiency

Energy-efficient optimized motors.



Maximum safety

Water inlet system with non-return air break.



Efficient peeling results

Abrasive plate and lateral stirrers.



POTATO PEELER PI-10

10 kg / 22 lb load per cycle.

- Stainless steel construction commercial potato peeler.
- Also suitable to peel carrots and other similar products.
- 0-6 min timer.
- Removable turntable for easy cleaning.

		Hourly production	
1000608	Potato peeler PI-10 120/60/1	550 lb	

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.





POTATO PEELER PI-20

20 kg / 44 lb load per cycle.

- Stainless steel construction commercial potato peeler.
- Also suitable to peel carrots and other similar products.
- 0-6 min timer.
- Removable turntable for easy cleaning.

		Hourly production	
1000618	Potato peeler PI-20 120/60/1	950 lb	

Optional

- Stainless steel floor stand complete with filter with no-foam feature.



POTATO PEELER PI-30

Stainless steel construction commercial potato peeler. Able to process full 50 lb case in 1 batch.

- Stainless steel construction commercial potato peeler.
- Also suitable to peel carrots and other similar products.
- 0-6 min timer.
- Removable turntable for easy cleaning.

		Hourly production	
1000638	Potato peeler PI-30 120/60/1	1600 lb	

Optional

- Stainless steel floor stand complete with filter with no-foam feature.



ACCESSORIES - COMMERCIAL POTATO PEELERS · STAINLESS STEEL LINE

Stands for potato peelers



Stainless steel stands for Sammic potato peelers.

All Sammic potato peelers can be placed on stands.

Welded stands.

NSF-listed in combination with PI-10/20/30 potato peelers.

2009250	Stand with filter PI-10 / PI-20 (welded)	
2009270	Stand with filter PI-30	



Commercial salad spinners

Ideal to dry lettuce and other leaf vegetables

Output: up to 720 kg/h - 1,600 lb/h.



High production with full warranty

- Dry **lettuce and other vegetables** in 1-3 minutes.
- **High speed** (900 rpm) and productivity.
- Guaranteed product **quality**.

Sturdy and reliable

- Equipped with **powerful three-phase motors** controlled by a highly reliable electronic speed variator. This enables the salad dryers to be connected to a single-phase electrical mains supply.
- Highest quality **stainless steel** body and basket. The stainless steel basket with aluminium base offers durability and stability over the competition.
- Transparent, heavy duty lid for ease of control equipped with a self-opening mechanism and safety device.

Advanced features

- **User friendly** control panel with **advanced options** like cycle selection.
- The unique **Vibration Control System** automatically controls the load distribution prior to initiation.
- The **motor braking** enables fast and smooth cut-off.
- All ES commercial salad dryers are equipped with **locking casters**. This allows maximum comfort in the workplace, providing stability during operation and ease of movement for cleaning & storage.



	ES-100	ES-200
FEATURES		
Capacity per load	13 lb	26 lb
Basket volume	10 gal	20 gal
Drainer hourly production	250 - 800 lb	500 - 1600 lb
Total loading	0.75 Hp	0.75 Hp
Speeds	2 (350 / 900 rpm)	2 (350 / 900 rpm)
Cycles	3	3
Cycle duration	60 / 120 / 180"	60 / 120 / 180"
External dimensions (W x D x H)	21.3 x 29.5 x 26.2"	21.3 x 29.5 x 32.1"
Net weight	106 lb	115 lb



High speed and productivity
Up to 720 kg/h.



Take care of your product
Maximum care of the product
at all times.



Extremely intuitive use
Very intuitive use and
advanced features.



**Exclusive Vibration Control
System and motor brake**
Built to last.



Wheels with brake
Store your salad spinner under
the counter when not needed.





SALAD SPINNER ES-100

Capacity per cycle: 6 kg / 13 lb.

- Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner.
- Designed to efficiently dry up to 6 kg / 13 lb of salad per cycle at a maximum speed of 900 rpm.
- Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

1000702	Salad drier ES-100 120/50-60/1	
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Includes

- Castors with brake.
- Stainless steel drying basket.

Optional

- Additional stainless steel drying basket.



SALAD SPINNER ES-200

Capacity per cycle: 12 kg / 26 lb.

- Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner.
- Designed to efficiently dry up to 12 kg / 26 lb of salad per cycle at a maximum speed of 900 rpm.
- Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

1000712	Salad drier ES-200 120/50-60/1	
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Includes

- Castors with brake.
- Stainless steel drying basket.

Optional

- Additional stainless steel drying basket.

ACCESSORIES



Stainless steel basket set

Drying basket for salad spinner ES-100 / ES-200.

- Stainless steel construction, with aluminum base.

2009625	Basket ES-100	
2009620	Basket ES-200	



Compact line

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VEGETABLE SLICER

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COMBI

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CUTTER-EMULSIFIER

VEGETABLE PREPARATION MACHINE, CUTTER OR COMBI



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COMPACT VEGETABLE SLICER

- Motor block + veg slicer attachment.
- Lateral, orientable product ejection.
- Interchangeable discs and grids – possibility of obtaining over 35 different types of cuts and grating results.
- Complete with gravity product expulsion ramp, collecting tray and ejection disc, to obtain the best result in each use.
- Possibility of extending its functionality by adding the cutter bowl with blades.



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CUTTER-EMULSIFIER

- Motor block + 4.4 l cutter bowl.
- Complete with toothed blades. Smooth and perforated blades available.
- “Invert-blade” technology allows for obtaining the optimal result.
- Bowl equipped with lateral stirrers to obtain a homogeneous result without the user’s intervention and avoid product overheating.
- Transparent lid equipped with gasket and hole to add ingredients in use.
- Possibility of extending its functionality by adding the vegetable slicer attachment.



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THE GLOBAL SOLUTION: 2 IN 1 COMBI VEGETABLE SLICER + CUTTER

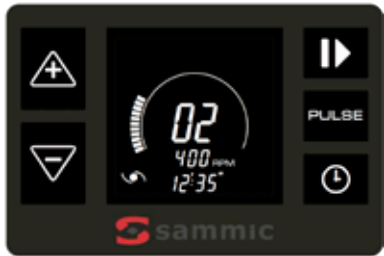
- Motor block + veg slicer attachment + 4.4 l cutter bowl.

YOU CHOOSE: **ACTIVE** OR **ULTRA** LINE



ACTIVE LINE

- 1 speed, 1800 rpm.
- Powerful, asynchronous motor.
- User-friendly, very intuitive control panel.



ULTRA LINE

- Adjustable speed.
- “Brushless” technology: maximum efficiency.
- Advanced control panel offering all the information at a glance maximum control of the process. Advanced timer.
- Integrated programs and possibility to create user’s own programs.

Compact line

One machine, **3 working modes**

EJECTION DISC

- For general use.
- For higher production levels.
- For a constant rate of production.
- For standardization of cuts and defined timings.



GRAVITY SLIDE SYSTEM

- For delicate products.
- For neat cuts.
- For cuts that require uniformity in plating.
- For subsequent preservation.



COLLECTING TRAY

- To collect small dices.
- Cut and collect in one step.
- Hygienic cutting system.



Commercial vegetable preparation machines

The perfect cut, by Sammic: quality, productivity, ergonomics

Commercial food processors with an hourly output of up to 2,200 lb.



COMPACT line: compact design and commercial performance

- Available in 1-speed ACTIVE range and variable-speed ULTRA range with high-efficiency “brushless” technology.
- High capacity: up to 770 lb/h hourly production.
- Lateral and orientable product ejection (left side / right side product ejection).
- Exclusive “Gravity slide system”: complete with gravity product expulsion ramp and ejection disc. The slide allows the product to be reconstructed for subsequent preservation or presentation.
- Inner collecting container included: for collecting Déli-cut as well as other delicate and small-sized cuts.
- Possibility of extending its functionality by adding the cutter bowl with blades.

HEAVY-DUTY line: a perfect cut

- One-speed ACTIVE range, and ULTRA range, with variable speed, featuring high-efficiency brushless technology and advanced performance.
- Sturdy construction in food-grade best quality materials.
- Different motor blocks and attachments available.
- Guarantee of a uniform cut with minimal effort, without deterioration of the food and generating less liquid.
- They can reach an hourly production of up to 2,200 lb.

Designed for commercial and continuous use

- The motors allow continuous use.
- The control boards are electronic, watertight and very intuitive to use.
- All models have been designed with a keen focus on ergonomics and workflow in a commercial kitchen.

Wide choice of cuts

- They can be fitted with a wide range of discs and grids of the highest cutting quality.
- Universal grid cleaner included in all models.
- Combine these accessories together to obtain more than 35 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.
- Exclusive brunoise-style cut of 4 x 4 x 8 mm: the most universal and versatile cut for the chef. Ideal for cooking, sautéing, seasoning salads and preparations, stuffing, and much more.

Maintenance, safety, hygiene

- Lever and lid easily removable for cleaning purposes.
- Combination of safety systems: head, cover, power switch.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.



	ACTIVE				ULTRA		
	CA-21	CA-31	CA-41	CA-61	CA-2V	CA-3V	CA-4V
SELECTION GUIDE							
Covers (from / to)	10 - 50	100 - 450	100 - 600	200 - 1000	10 - 50	100 - 450	100 - 600
Hourly production	110 - 770 lb	300 - 1000 lb	400 - 1300 lb	1000 - 2200 lb	110 - 770 lb	300 - 1000 lb	400 - 1300 lb
FEATURES							
Inlet opening	13.8 in ²	21 in ²	44.4 in ²	42.4 in ²	13.8 in ²	21 in ²	44 in ²
Inlet shape	Kidney	Kidney	Circle	Hopper	Kidney	Kidney	Circle
Motor speed	1800 rpm	365 rpm	365 rpm	365 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
Total loading	1.5 Hp	1.5 Hp	1.5 Hp	1.5 Hp	2.0 Hp	3 Hp	3 Hp
EXTERNAL DIMENSIONS (W X D X H)							
External dimensions (W x D x H)	14.9 x 12.2 x 21"	15.4 x 16 x 21.4"	15.4 x 15.6 x 25.7"	16.9 x 16.5 x 31.9"	14.9 x 12.2 x 21"	15.4 x 16.1 x 21.7"	15.4 x 15.7 x 25.7"
Net weight	33.5 lb	46 lb	52.9 lb	62.8 lb	28.4 lb	53 lb	59.5 lb



ACTIVE and ULTRA
Available in 1-speed ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.



A perfect cut
More than 35 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.



Ergonomic design
Performs the cutting operation in a single movement, achieving maximum production without fatigue for the user.



Lateral product ejection
Commercial vegetable preparation machines require less depth on the work table, resulting in an optimal workflow in the preparation area.



Possibility to add the food processor function
Compact line: possibility to add the food processor function to your machine by adding the bowl with blades.



Bi-directional design
Compact line: it allows the product output to be positioned to the right or to the left.



Gravity slide system
Compact line: provided with "Gravity slide system" - ejection slide to eject the product by gravity.



Inner collecting container
Compact Line: for collecting Déli-cut as well as other delicate and small-sized cuts.



Easy cleaning
Lever and lid easily removable for cleaning purpose.



Exclusive Déli-cut
Déli-cut: 4x4x8 mm cut ideal for cooking, sautéing, dressing salads, preparing fillings, and much more.



Universal grid cleaner
Included in all models. In option: "quick-cleaner" grid cleaner for HEAVY-DUTY line.



ACTIVE

Accessories
P. 42

Professional vegetable preparation machines. One-speed models.

- High-power asynchronous motor.
- Manufactured from stainless steel and are made entirely of materials suitable for contact with food.
- Motor block and a feed opening adapted to production.
- Series 3/4/6: single-speed cutters.



VEGETABLE PREPARATION MACHINE CA-21

Compact vegetable preparation machine. 1-speed vegetable slicer.
Compact ACTIVE line.
1-speed motor block + vegetable slicer attachment.

		Hourly production	
1050954	Vegetable preparation machine CA-21 2D 120/60/1 · 2 discs included	770 lb	

Includes

- 1-speed motor block.
- Vegetable slicer attachment.
- Gravity product expulsion ramp.
- Inner collecting container.
- Ejection disc.
- CA-21 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 toothed blades.
- Hub with smooth blades.
- Hub with perforated blades.

VEGETABLE PREPARATION MACHINE CA-31



Vegetable preparation machine. Production up to 1000 lb.
Single-speed motor block + regular hopper.

		Hourly production	
1050702	Vegetable preparation machine CA-31 120/60/1	1000 lb	

Includes

- Single-speed motor block.
- Regular hopper.
- Universal grid cleaner QC-U.

Optional

- Tube head for long products.
- Support-trolley.
- Discs and grids.
- Grid cleaning kit.



VEGETABLE PREPARATION MACHINE CA-41

High production vegetable preparation machine with an hourly output of up to 1300 lb.

Single-speed motor block + large production attachment.



		Hourly production	
1050720	Vegetable preparation machine CA-41 120/60/1	1300 lb	

Includes

- 1 speed motor block.
- Large capacity hopper.
- Core drill (optional use).
- Universal grid cleaner QC-U.

Optional

- Tube head.
- High production semi-automatic hopper.
- Support-trolley.
- Discs and grids.
- Grid cleaning kit.

VEGETABLE PREPARATION MACHINE CA-61

High-production commercial vegetable processor, up to 2200 lb.

Single-speed motor block + high-production semi-automatic hopper.



		Hourly production	
1050741	Vegetable preparation machine CA-61 120/60/1	2200 lb	

Includes

- Single-speed motor block.
- High production semi-automatic hopper.
- Universal grid cleaner QC-U.

Optional

- Large capacity head.
- Tube head.
- Support-trolley.
- Discs and grids.
- Grid cleaning kit.



ULTRA

Accessories
P. 42

Professional vegetable cutters. Variable-speed models.

Equipped with “brushless” technology: powerful and efficient motors

- Entirely made of high-quality materials suitable for contact with food.
- Variable-speed motor block + feed opening adapted to production.
- Advanced control panel that is very intuitive to use and offers all the information at a glance.
- Maximum efficiency: maintain the torque throughout the speed range.
- Lightweight and compact design: they weigh less, they occupy less space.
- Improved air / water-tightness since no ventilation is required.
- The exclusive “Force control system” guarantees a standardised and high-quality cut.



Maximum efficiency
Thanks to “brushless” technology.



Adjustable speed
All the information at a glance.



Exclusive “Force Control System”
Allows precise definition of the force level to achieve perfect and repeatable results.





VEGETABLE PREPARATION MACHINE CA-2V

Compact, variable speed vegetable slicer. “Brushless” technology: maximum efficiency.

Compact ULTRA line.

Variable speed motor block + vegetable slicer attachment.



		Hourly production	
1050972	Vegetable preparation machine CA-2V 2D 120/50-60/1 - 2 discs included	770 lb	

Includes	Optional
<ul style="list-style-type: none"> · 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. 	<ul style="list-style-type: none"> · Cutter bowl. · Hub with toothed blades. · Hub with smooth blades. · Hub with perforated blades.

VEGETABLE PREPARATION MACHINE CA-3V

Commercial vegetable preparation. Production up to 1000 lb.

Variable speed motor block + universal head.

Equipped with “brushless” technology.



		Hourly production	
1050787	Vegetable preparation machine CA-3V 120/50-60/1	1000 lb	

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Universal head. · Universal grid cleaner QC-U. 	<ul style="list-style-type: none"> · Tube head for long products. · Support-trolley. · Discs and grids. · Grid cleaning kit.

VEGETABLE PREPARATION MACHINE CA-4V

High-production commercial vegetable preparation machine, up to 1300 lb.

Variable speed motor block + high-production head.

Equipped with “brushless” technology.



		Hourly production	
1050799	Vegetable preparation machine CA-4V 120/50-60/1	1300 lb	

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Large capacity head. · Optional use drill. · Universal grid cleaner QC-U. 	<ul style="list-style-type: none"> · Tube head. · High production semi-automatic hopper. · Support-trolley. · Discs and grids. · Grid cleaning kit.



#ThePerfectTexture, easier than ever

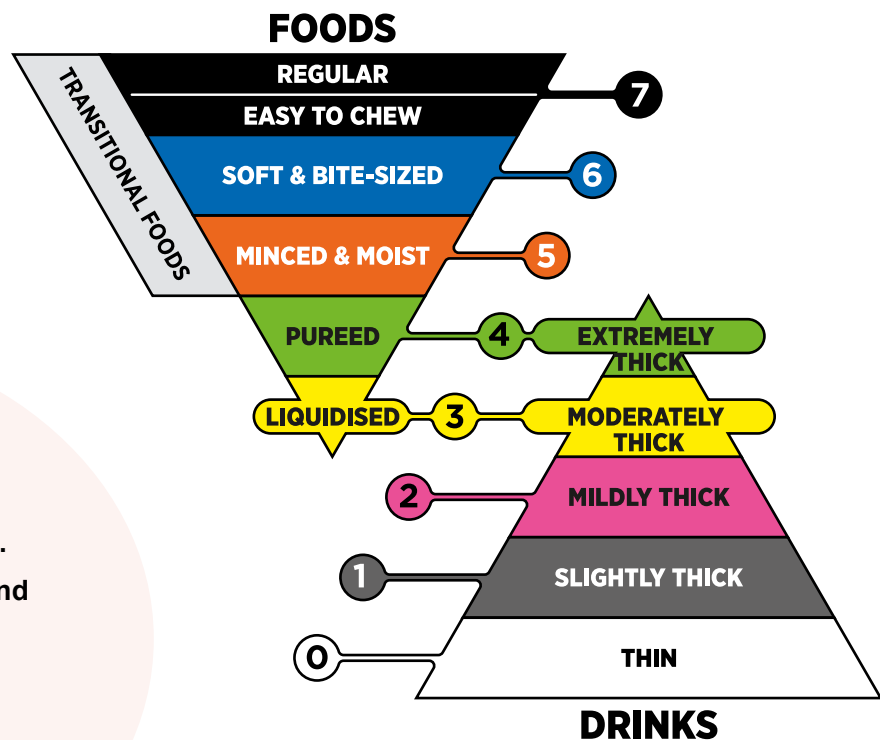


Did you know that **Sammic cutter-emulsifiers** are ideal for achieving the desired texture of food? Their programming functions and “precise pulse” make them ideal for texturizing, making it possible for everyone to eat with dignity and enjoy food throughout all stages of their lives.

Swallowing difficulties and dysphagia, affecting 8% of the world population, should not be a barrier to enjoying tasty and nutritionally balanced meals at all times.

Technological advances and the development of modified texture diets make it possible for any type of food to be adapted to the texture tolerated by each person.

In addition to retaining the original flavor, the attractive presentation of modified texture food, with a palette of natural colors instead of a puree, allows the person eating to choose ingredients in each bite, thus enjoying the taste of each component of the dish.



- ✓ We respect the colors of foods.
- ✓ We recover forgotten flavors and improve nutrition.
- ✓ It enhances acceptance and nutritional value.
- ✓ Preserves the original flavor of the recipe with an adapted portion.



Cutter-mixers & emulsifiers

Commercial food processors for the professional kitchen

Our bowl cutter can chop, mash, knead, emulsify any product in seconds: vegetables and herbs, different types of dough, raw or cooked meat, fish, fruit, nuts, ice, hummus, etc.



COMPACT 4.4 l line: compact design and commercial performance

- Available in 1-speed ACTIVE range and variable-speed ULTRA range. ULTRA range equipped with high-efficiency “brushless” technology and advanced features.
- Big capacity: 4.4 l bowl.
- Sturdy construction in fibreglass reinforced PBT plastic material.
- Highly resistant, dishwasher-safe Tritan™ (BPA-free and any bisphenol-free recyclable copolyester) bowl.
- Designed to make the most of your workspace.
- Lid equipped with gasket. Top orifice in lid, to add liquids while the machine is in operation.
- Bowl equipped with lateral stirrers for an homogeneous result without operator intervention.
- It can be upgraded into a combi model adding the vegetable slicer attachment.
- ULTRA line : Built-in programs and option to customize programs for recipe standardization.

ULTRA 5.5 / 8 l HEAVY DUTY line: two sizes, many possibilities

- ULTRA line with adjustable speed, high-efficiency “brushless” technology and advanced features.
- Big capacity: up to 8 l commercial models.
- Top orifice in lid, to add liquids while the machine is in operation.
- “Cut&mix” mixer is included.
- From 2022: Built-in programs and option to customize programs for recipe standardization.

Built to last

- Sturdy construction in food-grade best quality materials.

Maximum comfort for the user

- Watertight, intuitive control panel.
- Transparent lid equipped with hole to add ingredients in use.
- Hub with serrated blades included, optional smooth or perforated blades.

Maintenance, safety, hygiene

- Safety microswitches in the position of the bowl and the lid.
- Bowl easy to detach.
- The food processor rotor and bowl can be washed in the dishwasher.
- Appliances **certified by NSF International** (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.



	ACTIVE	ULTRA		
	K-41	KE-4V	KE-5V	KE-8V
SELECTION GUIDE				
Covers (from / to)	10 - 50	10 - 50	20 - 75	20 - 100
Max. product capacity	5.5 lb	5.5 lb	7 lb	8.75 lb
FEATURES				
Bowl capacity	4.4 l	4.4 l	5.5 l	8 l
Bowl dimensions	Ø 7.6 x 6.34"	Ø 7.6 x 6.34"	Ø 9.4 x 5.9"	Ø 9.4 x 7.8"
Total loading	1.5 Hp	2 Hp	3 Hp	3 Hp
Variable speed	1800 rpm	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm
EXTERNAL DIMENSIONS (W X D X H)				
External dimensions (W x D x H)	9.9 x 12.2 x 17.1"	9.9 x 12.2 x 17.1"	11.3 x 15.2 x 19.2"	11.3 x 15.2 x 20.4"
Net weight	31.3 lb	26.2 lb	39.7 lb	41.7 lb



ACTIVE and ULTRA

Available in 1 -speed ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.



Versatile

Interchangeable hubs with blades.



Big capacity

Up to 8 l commercial models.



Add the other function when needed

COMPACT line: it can be upgraded into a combi model adding the vegetable slicer attachment.



Maximum comfort

COMPACT line: bowl with ergonomic handle. Maximum comfort for the user.



Lateral stirrers

COMPACT line: lateral stirrers designed to obtain a homogeneous grinding results without traces.



ACTIVE

Accessories >> P. 42

One speed cutters with 4.4 litre bowl.

- High power asynchronous motor.
- 1-speed motor block + cutter bowl.



1-speed appliance
Commercial performance in compact size.



Easy-to-use control panel
Extremely intuitive use.

FOOD-PROCESSOR K-41

Bowl capacity: 4.4 l. 1 speed.
Compact ACTIVE line. 1-speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.

		Bowl capacity	
1050992	Cutter K-41 120/60/1	4.65 qt	

Includes

- 1-speed motor block.
- Cutter bowl with toothed blades.
- Built-in lateral stirrers.

Optional

- Hub with smooth blades.
- Hub with perforated blades.
- Vegetable slicer attachment.



ULTRA

Accessories
P. 42

Variable speed cutter/emulsifiers with 4.4, 5.5 or 8 litre bowl.

Models equipped with “brushless” technology: maximum efficiency

- Variable-speed motor block + feed opening adapted to production + cutter bowl.
- Serrated blades (standard). Optional smooth and perforated blades.
- Advanced control panel: all the information at a glance.
- Maximum efficiency: maintain the torque throughout the speed range.
- Light and compact design: less weight, space-saving.
- Improved water-tightness as ventilation is not required.
- They generate less noise, improving the workplace environment.
- Incorporated parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- Option to customize programs for recipe standardization.



Advanced control panel
Adjustable speed. All the information at a glance.



Versatile
Interchangeable hubs with blades and built-in scraper.



Maximum efficiency
Thanks to “brushless” technology.



Customize your cutter
Built-in programs and option to customize programs for recipe standardization.



Guaranteed homogeneous result
“Invert-blade” technology for a homogeneous result.



FOOD-PROCESSOR - EMULSIFIER KE-4V



- Bowl capacity: 4.4 l. Adjustable speed with “brushless” technology.
- Compact ULTRA line. Variable speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.
 - Ideal for emulsions and texturizations.
 - Brushless technology: maximum efficiency.

		Bowl capacity	
1051008	Cutter-Emulsifier KE-4V 120/50-60/1	4.65 qt	

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Cutter bowl with toothed blades. 	<ul style="list-style-type: none"> · Hub with smooth blades. · Hub with perforated blades. · Vegetable slicer attachment.

FOOD-PROCESSOR - EMULSIFIER KE-5V



- Bowl capacity: 5.5 l. Adjustable speed with “brushless” technology.
- ULTRA Heavy Duty line. Adjustable speed motor block + 5.5 l cutter bowl with toothed blades and “cut&mix” scraper.
 - To cut, grind, texturize, mix and knead any food in seconds.
 - Ideal for emulsions and texturizations.
 - Brushless technology: maximum efficiency.

		Bowl capacity	
1050836	Cutter-emulsifier KE-5V 120/50-60/1	5.8 qt	

Includes	Optional
<ul style="list-style-type: none"> · Set of serrated blades. · “Cut&mix” scraper. 	<ul style="list-style-type: none"> · Smooth blades. · Perforated blades.

FOOD-PROCESSOR - EMULSIFIER KE-8V



- Bowl capacity: 8 l. Adjustable speed with “brushless” technology.
- ULTRA Heavy Duty line. Adjustable speed motor block + 8 l cutter bowl with toothed blades and “cut&mix” scraper.
 - To cut, grind, texturize, mix and knead any food in seconds.
 - Ideal for emulsions and texturizations.
 - Brushless technology: maximum efficiency.

		Bowl capacity	
1050855	Cutter-emulsifier KE-8V 120/50-60/1	8.5 qt	

Includes	Optional
<ul style="list-style-type: none"> · Set of serrated blades. · “Cut&mix” scraper. 	<ul style="list-style-type: none"> · Smooth blades. · Perforated blades.



Food processor / Veg prep combi machines

The perfect cut, with many possibilities

It consists of a variable speed motor block with a regular or large capacity hopper and a cutter-mixer bowl complete with a hub with serrated blades.



COMPACT line: compact design and commercial performance

- Available in 1-speed ACTIVE range and variable-speed ULTRA range. ULTRA range equipped with high-efficiency “brushless” technology and advanced features.
- 2 discs included: FCS-4 (4 mm slicing disc) and SHS-2 (2 mm shredding disc).
- Big capacity: 4.4 l bowl and big production capacity.
- Sturdy fiberglass-reinforced polymer construction.
- Designed to make the most of your workspace.
- Highly resistant, dishwasher-safe Tritan™ (BPA-free and any bisphenol-free recyclable copolyester) bowl.
- “Invert-blade” technology and lateral stirrers designed to obtain a homogeneous grinding results without traces.

HEAVY-DUTY line (all ULTRA range): adjustable speed models 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.

Vegetable slicer function: a perfect cut.

- High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- COMPACT line: exclusive “Gravity slide system” - gravity product expulsion ramp allows to reconstruct the sliced product for storing or presentation purpose.
- Ejection disc included on all models 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 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.

Cutter function: efficiency and performance.

- ULTRA line: built-in programs and option to customize programs for recipe standardization.
- Big capacity: 4.4 / 5.5 / 8 l bowl.
- Hub with serrated blades included.
- Optional smooth or perforated 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.

Maintenance, safety, hygiene

- Lever, lid and bowl are easily removable for cleaning purposes.
- Combination of safety systems: head, cover, bowl, power switch.
- Appliances certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ETL-listed, UL 763 and CSA 22.2 No. 195 compliant.
- 100% tested.





	ACTIVE		ULTRA			
	CK-241	CK-24V	CK-35V	CK-38V	CK-45V	CK-48V
SELECTION GUIDE						
Covers (from / to)	10 - 50	10 - 50	100 - 450	100 - 450	100 - 600	100 - 600
Hourly production	110 - 770 lb	110 - 770 lb	200 - 1000 lb	200 - 1000 lb	400 - 1300 lb	400 - 1300 lb
FEATURES						
Inlet opening	13.8 in ²	13.8 in ²	21 in ²	21 in ²	44.4 in ²	44.4 in ²
Inlet shape	Kidney	Kidney	Kidney	Kidney	Circle	Circle
Bowl capacity	4.4 l	4.4 l	5.5 l	8 l	5.5 l	8 l
Motor RPM (Cutter)	1800 rpm	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm
Speed as veg. slicer	1	5	5	5	5	5
Motor RPM (Veg.Pre.)	1800 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
LOADING						
Single Phase	1.5 Hp	2 Hp	3 Hp	3 Hp	3 Hp	3 Hp
EXTERNAL DIMENSIONS (W X D X H)						
Dimensions (Veg.Pre.)	14.9 x 12.2 x 21"	14.9 x 12.2 x 21"	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)	9.9 x 12.2 x 17.1"	9.9 x 12.2 x 17.1"	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.Pre.)	33.5 lb	28.4 lb	53 lb	53 lb	59 lb	59 lb
Net weight (Cutter)	31.3 lb	26.2 lb	39.7 lb	41.9 lb	39.7 lb	41.9 lb



2-in-1
Veg prep machine + cutter



ACTIVE and ULTRA
Available in 1-speed ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.



Lateral product ejection
Veg prep machines require less depth on the work table, resulting in an optimal workflow in the preparation area.



Bi-directional design
COMPACT line: it allows the product output to be positioned to the right or to the left.



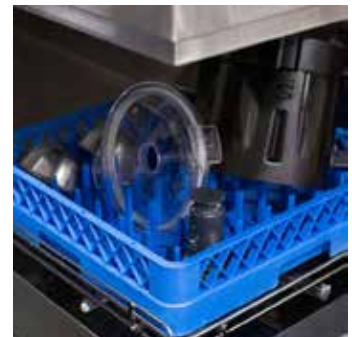
"Cut&mix" mixer included
Cutter function, HEAVY DUTY line: built-in scraper.



Equipped with lateral stirrers
Cutter function, COMPACT line: bowl equipped with lateral stirrers for an homogeneous result without operator intervention.



Easy cleaning
Head, cover and bowl are easy to detach.



Dishwasher-safe
COMPACT line: the veg prep head, and the food processor rotor and bowl can be washed in the dishwasher.

ACTIVE

Accessories
» P. 42

Available in Compact line

- Motor block + vegetable slicer attachment + 4.4 l cutter bowl.
- 2 discs included: FCS-4 (4 mm slicing disc) and SHS-2 (2 mm shredding disc).



1-speed appliance
Commercial performance in compact size.



Easy-to-use control panel
Extremely intuitive use.



COMBI CK-241

2-in-1. Compact vegetable slicer (770 lb) + cutter. 1 speed.
Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.

		Hourly production	Bowl capacity	
1050914	Combi vegetable prep.-cutter CK-241 2D 120/60/1 - 2 discs included	770 lb	4.65 qt	

Includes

- 1-speed motor block.
- Vegetable slicer attachment.
- Cutter bowl with toothed blades.
- Gravity product expulsion ramp.
- Inner collecting container.
- Ejection disc.
- CK-241 2D includes 2 discs: FCS-4 (4 mm slicing disc) and SHS-2 (2 mm shredding disc).

Optional

- Hub with smooth blades.
- Hub with perforated blades.



ULTRA

Accessories >> P. 42

2 in 1: vegetable preparation machine and processor. Variable speed on all models.

Models equipped with “brushless” technology: maximum efficiency

- Variable-speed motor block + feed opening adapted to production + cutter bowl.
- Serrated blades (standard). Optional smooth and perforated blades.
- Advanced control panel: all the information at a glance.
- Maximum efficiency: maintain the torque throughout the speed range.
- The exclusive “Force control system” guarantees a standardised and high-quality cut.
- Light and compact design: less weight, space-saving.
- Improved water-tightness as ventilation is not required.
- They generate less noise, improving the workplace environment.
- Incorporated parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- Option to customize programs for recipe standardization.



Maximum efficiency
Thanks to “brushless” technology.



Advanced control panel
Adjustable speed. All the information at a glance.



COMBI CK-24V

2-in-1. Compact vegetable slicer + cutter. Adjustable speed with “brushless” technology.

Compact ULTRA line. Variable speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.

“Brushless” technology.

		Hourly production	Bowl capacity	
1050930	Combi vegetable prep.-cutter CK-24V 2D 120/50-60/1 · 2 discs included	770 lb	4.65 qt	



Includes

- Variable speed motor block.
- Vegetable slicer attachment.
- Cutter bowl with toothed blades.
- Gravity product expulsion ramp.
- Inner collecting container.
- Ejection disc.
- CK-24V 2D includes 2 discs: FCS-4 (4 mm slicing disc) and SHS-2 (2 mm shredding disc).

Optional

- Hub with smooth blades.
- Hub with perforated blades.





COMBI CK-35V



2 in 1: vegetable cutter (1000 lb) + cutter with 5.5 liter bowl.
It has a variable speed motor block, universal head and 5.5 l cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.

		Hourly production	Bowl capacity	
1050756	Combi vegetable prep.-cutter CK-35V 120/50-60/1	1000 lb	5.8 qt	



Includes

- Variable speed motor block.
- Universal head.
- Cutter bowl, with micro-serrated blade rotor.
- Universal grid cleaner QC-U.

Optional

- Tube head.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-trolley.
- Grid cleaning kit.

COMBI CK-38V



2 in 1: vegetable cutter (1000 lb) + cutter with 8 liter bowl.
It has a variable speed motor block, universal head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.

		Hourly production	Bowl capacity	
1050809	Combi vegetable prep.-cutter CK-38V 120/50-60/1	1000 lb	8.5 qt	



Includes

- Variable speed motor block.
- Universal head.
- Cutter bowl, with micro-serrated blade rotor.
- Universal grid cleaner QC-U.

Optional

- Tube head.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-trolley.
- Grid cleaning kit.





COMBI CK-45V

2 in 1: high capacity vegetable cutter (1300 lb) + cutter with 5.5 liter bowl.
It has a variable speed motor block, large-capacity head and 5.5 l cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.



		Hourly production	Bowl capacity	
1050770	Combi vegetable prep.-cutter CK-45V 120/50-60/1	1300 lb	5.8 qt	

Includes

- Variable speed motor block.
- Large capacity head.
- Cutter bowl, with micro-serrated blade rotor.
- Universal grid cleaner QC-U.

Optional

- Tube head.
- High production semi-automatic bowl.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-trolley.
- Grid cleaning kit.

COMBI CK-48V

2 in 1: high capacity vegetable cutter (1300 lb) + cutter with 8 liter bowl.
It has a variable speed motor block, large-capacity head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.



		Hourly production	Bowl capacity	
1050822	Combi vegetable prep.-cutter CK-48V 120/50-60/1	1300 lb	8.5 qt	

Includes

- Variable speed motor block.
- Large capacity head.
- Cutter bowl, with micro-serrated blade rotor.
- Universal grid cleaner QC-U.

Optional

- Tube head.
- High production semi-automatic bowl.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-trolley.
- Grid cleaning kit.



Déli-cut

A cut with a unique identity



We introduce the most universal and versatile cut for the Chef

- The new **Déli-cut** is a brunoise type cut of 5/32" x 5/32" x 5/16" (4 x 4 x 8 mm), making it unique for cooking, sautéing, dressing salads and preparations, cooking fillings, and much more.
- Now you can get the **Déli-cut** with the highest quality and precision with all Sammic vegetable slicers.
- The **Déli-cut** does not require special adjustments on the machine: with the right combination of discs, **you can get this cut with any Sammic vegetable preparation machine.**



Compact line

CA-21, CA-2V, CK-241, CK-24V



Julienne disc
FCES-4+4G



Dicing grid
FMS-8

Heavy Duty line

CA-31, CA-3V, CA-41, CA-4V, CK-35V,
CK-38V, CK-45V, CK-48V



Julienne disc
FCE-4+4G



Dicing grid
FMC-8D

CUTTING GUIDE

COMPACT LINE



FCS



FCOS



FFS



FMS



FCES



SHS



SHSF / SHSG

HEAVY-DUTY LINE



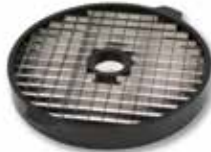
FC



FCO+



FFC



FMC



FCC



FCE



SH



SHF



SHG



ACCESSORIES - FOOD PROCESSOR / VEG PREP · COMPACT LINE

Vegetable preparation attachment for K-41 / KE-4V



Allows to obtain a combi model out of a cutter-emulsifier.

- The vegetable slicer attachment allows to obtain a combi machine (vegetable preparation machine + cutter / emulsifier) out of a K-41 / KE-4V model.
- Discs are not included. Discs are sold separately.

2059760	Vegetable slicer attachment 21/2V	
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Cutter bowl



Optional cutter bowl for Compact line vegetable preparation machines, cutters and combi machines.

- Additional cutter bowl of 4.4 l or K-41 / KE-4V cutter/emulsifier or CK-241 / CK-24V combi models.
- It allows to make a combi model out of a CA-21 / CA-2V vegetable preparation machines.
- Hub with blades is sold separately.

2059762	Cutter bowl 4.4 l (with lid, without blades)	
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Hubs with blades



Hubs with different blades for cutters / emulsifiers and combi models.

- Hub with toothed blades for general use.
- Hub with flat blades, specially indicated for raw meat and fibrous products.
- Hub with perforated blades for preparing egg whites, sauces, etc.

2059748	Hub with toothed blades CK-241 / CK-24V / K-41 / KE-4V	
2059750	Hub with smooth blades CK-241 / CK-24V / K-41 / KE-4V	
2059752	Hub with perforated blades CK-241 / CK-24V / K-41 / KE-4V	



FCS slicing discs



Regular slicing discs.

Slicing discs to obtain 1 to 12 mm slices of potatoes, carrots, beets, cabbage, etc.

- FCS-8G, FCS-10G and FCS-12G discs can be combined with FMS / FFS grids to obtain chips and cubes.
- **For CA-21/2V slicer and CK-241/24V combi models.**
- **Discs may vary from image.**

		Slice thickness	
1010530	Slicing disc FCS-1	1/32"	
1010532	Slicing disc FCS-2	5/64"	
1010534	Slicing disc FCS-3	1/8"	
1010536	Slicing disc FCS-4	5/32"	
1010538	Slicing disc FCS-5	3/16"	
1010540	Slicing disc FCS-6	1/4"	
1010570	Slicing disc FCS-8G	5/16"	
1010572	Slicing disc FCS-10G	3/8"	
1010574	Slicing disc FCS-12G	15/32"	



FCOS rippled slicing disc



Designed to obtain rippled slices.

- **For CA-21/2V slicer and CK-241/24V combi models.**
- **Discs may vary from image.**

		Slice thickness	
1010546	Slicing disc FCOS-2	5/64"	



FMS dicing grid



Grids to obtain dices combining with slicing discs.

- FMS dicing grids are combined with FCS-G-8/10/12 slicing disc for cube cuts.
- Thickness depends on combination of disc and grid.
- **For CA-21/2V slicer and CK-241/24V combi models.**
- **Discs may vary from image.**

		Slice thickness	
1010580	Dicing grid FMS-8	5/16"	
1010582	Dicing grid FMS-10	3/8"	
1010584	Dicing grid FMS-12	15/32"	



FFS chipping grid



Grids to obtain french fries in combination with slicing discs.

- FMS dicing grids are combined with FCS-G-8/10/12 slicing disc for french fries.
- Thickness depends on combination of disc and grid.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Discs may vary from image.**

		Slice thickness	
1010590	Chipping grid FFS-8	5/16"	
1010592	Chipping grid FFS-10	3/8"	



FCES julienne discs



For french fries, strips or batons.

- Thickness depends on disc used.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Discs may vary from image.**

		Slice thickness	
1010550	Julienne disc FCES-2x2 · 2 x 2 mm	5/64 x 5/64"	
1010552	Julienne disc FCES-2x4 · 2 x 4 mm	5/64 x 5/32"	
1010554	Julienne disc FCES-2x6 · 2 x 6 mm	5/64 x 1/4"	
1010556	Julienne disc FCES-4x4G · 4 x 4 mm	5/32 x 5/32"	
1010558	Julienne disc FCES-6x6 · 6 x 6 mm	1/4 x 1/4"	
1010560	Julienne disc FCES-8x8 · 8 x 8 mm	5/16 x 5/16"	



Déli-cut cutting kit - Compact Line



Kit for the exclusive Déli-cut cut of 5/32 x 5/32 x 5/16" (4 x 4 x 8 mm).

Déli-cut is the most universal and versatile cut for the chef to cook, sauté, dress salads, make recipes, prepare fillings, and much more.

The kit consists of:

- Cutting disc FCES-4x4G
- Grid FMS-8

We recommend making the déli-cut using the inner collecting container included with your veg prep or combi machine.

		Slice thickness	
Déli-cut cutting kit - Compact Line		5/32 x 5/32 x 5/16"	
1010580	Dicing grid FMS-8	5/16"	
1010556	Julienne disc FCES-4x4G · 4 x 4 mm	5/32 x 5/32"	





SHS shredding & grating discs



Shredding discs for Sammic Compact line vegetable slicers and combi vegetable slicer & cutters.

- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Easy to clean.
- Designed to obtain very precise cuts.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Discs may vary from image.**



		Slice thickness	
1010500	Shredding disc SHS-2	5/64"	
1010502	Shredding disc SHS-3	1/8"	
1010504	Shredding disc SHS-4	5/32"	
1010506	Shredding disc SHS-7	9/32"	
1010514	Fine grating disc SHSF		
1010516	Coarse grating disc SHSG		

Inner collection container for delicate cuts



- Special container designed for collecting Déli-cut slices as well as other delicate and small cuts.
- Included with the Compact veg prep/combi, with the option to purchase additional units.

2059870	Inner collecting container Compact (additional)	
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new



CA-21, CA-2V, CK-241, CK-24V

COMPACT LINE	1 mm	2 mm	3 mm	4 mm	5 mm	6 mm	7 mm	8 mm	10 mm	12 mm	Dust
FCS	x	x	x	x	x	x		x	x	x	
FCOS		x									
FFS								x	x		
FMS								x	x	x	
FCES		x		x		x		x			
FCES + FMS Déli-cut				x							
SHS		x	x	x			x				x



Disc and grid packs - Compact Line

Pizza & pasta

■ “Pizza - pasta” pack

THE CUTS YOU NEED FOR YOUR PIZZAS AND PASTA DISHES

Includes:

- FCS-4 slicing disc
- SHS-4 and SHS-7 shredding discs
- FCS-10G slicing disc + FMS-10 dicing grid
- Disc and grid holder

Taco - burger

■ “Taco - burger” pack

QUALITY AND PRODUCTIVITY FOR YOUR TACOS

Includes:

- FCS-4 slicing disc
- SHS-4 shredding disc
- FCS-10G slicing disc + FFS-10 chipping grid
- Déli-cut kit: FCES-4x4G slicing disc + FMS-8 dicing grid
- Disc and grid holder

Restaurant

■ “Restaurant” pack

EVERYTHING YOU NEED FOR YOUR CAFÉ AND SMALL KITCHEN

Includes:

- FCS-4 slicing disc
- SHS-4 shredding disc
- SHS-7 shredding disc
- FCS-10G slicing disc
- FFS-10 french fry grid
- FMS-10 dicing grid
- Déli-cut kit: FCES-4x4G julienne disc + FMS-8 dicing grid
- Disc and grid holder

Julienne

■ “Julienne” pack

#THEPERFECTCUT FOR YOUR JULIENNE CUT NEEDS

Includes:

- FCS-4 slicing disc
- FCES-8x8 julienne disc
- FCS-8G slicing disc
- Déli-cut kit: FCES-4x4G slicing disc + FMS-8 dicing grid
- Disc and grid holder

1010481	“Pizza & pasta” Compact Line 5 disc package	
1010482	“Taco - burger” Compact Line 6 disc package	
1010483	“Restaurant” Compact Line 8 disc package	
1010484	“Julienne” Compact Line 5 disc package	



Disc and grid holder



Ideal to store discs and grids when not in use.

- For all Sammic discs and grids.
- Made of SAE 1015 / SAE 1026 with rilsanized treatment.
- Each holder can hold 10 individual discs or grids.

1010204	Disc and grid holding device +/-D	
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Universal grid cleaner QC-U



new

To clean all grids of all veg prep machines.

Designed to efficiently clean all grids of all Sammic veg prep machines and combined machines.

- Specific teeth for different grid sizes.
- Does not require additional components and is easy to use.
- Does not replace the specific QC-8 and QC-10 models; it perfectly complements them.
- Included with all mentioned machines and also available as a separate accessory.

1010367	Universal grid cleaner QC-U	
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ACCESSORIES - FOOD PROCESSOR / VEG PREP · HEAVY DUTY LINE



Long vegetable attachment

For Samic vegetable preparation machines and combi models.

Optional accessory for Samic CA-31/41/61/3V/4V vegetable preparation machines and CK-35V/38V/45V/48V combi models.

- Ideal to get the best cutting quality out of long-shaped products.
- 2 different sized tube inlets complete with pushers.
- Stainless steel construction and highest quality material, all suitable for contact with food.

***Please note: codes valid also for CA-311/411/611 vegetable preparation machines and CK-311/312/411/412 combi models. Ask for codes for previous models.**

1050123	Long vegetable attachment CA-31/41/61	
1050124	Long vegetable attachment CA-3V / CA-4V / CK-35V / CK-38V / CK-45V / CK-48V	



Large capacity attachment

For CA-41/61 or CK-4V motor blocks.

Included in CA-41 vegetable preparation machine and CK-45V/48V combi machine.

Optional accessory for CA-61 vegetable preparation machine.

Ergonomic design. Large capacity heading with 7½" inlet. Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage. Optional core drill included with the same purpose. High-positioned ejector disc allowing to eject a larger product quantity. NSF approved.

***Please note: codes valid for machines manufactured after December 2016. Ask for codes for previous models.**

1050122	Large production attachment CA-41 / CA-61	
1050126	Large production attachment CA-4V / CK-45V / CK-48V	



Automatic hopper

For vegetable preparation machines or combi models.

Included in CA-61 vegetable preparation machine, optional accessory for CA-41 / CA-4V vegetable preparation machine and CK-45V / CK-48V combi model.

1050120	Automatic hopper for CA-41 / CA-61	
1050121	Automatic hopper for CA-4V / CK-45V / CK-48V	



new

Cutter bowl

Additional cutter bowl for Heavy Duty line vegetable slicers, cutters and combi machines.

- Additional cutter bowl for K/KE Heavy Duty cutter/emulsifier or CK combi models.
- Consists of a cutter bowl with lid.
- Hub with blades and scraper are sold separately.

2059792	Cutter bowl 5.5 l (with lid, without blades)	
2059794	Cutter bowl 8 l (with lid, without blades)	



Blades for CK / K / KE

Optional blades for sammic cutters and emulsifiers.

The hub with toothed blades comes included with the machine. However, additional hubs with flat or perforated blades are available.

- Hub with toothed blades for general use.
- Hub with flat blades, specially indicated for raw meat and fibrous products.
- Hub with perforated blades for preparing egg whites, sauces, etc.

The different blades are available to meet each user's requirements.



2053058	Hub with flat blades for MOD. 5	
2053091	Hub with serrated blades MOD. 5	
2053063	Hub with perforated blades MOD. 5	
2053935	Hub with flat blades MOD. 8	
2053930	Hub with serrated blades MOD. 8	
2053940	Hub with perforated blades MOD. 8	



Stand-trolley

Optional accessory for all Sammic vegetable preparation machines and combi models.

- Stainless steel construction.
- User-friendly stand that allows to operate Sammic vegetable preparation machines at the ideal working height.
- Allows to fit the machine and a gastro-norm container at the outlet for the cut product.
- 2 wheels for easy transport.

1050063	Stand-trolley for CA/CK-3/4/6	
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FC-D slicing discs


Regular slicing discs for CA-31 / 41 / 3V / 4V and CK-35V / 38V / 45V / 48V.

Slicing discs to obtain 1 to 25 mm (1/32" to 1") slices of potatoes, carrots, beets, cabbage, etc.

- FC-1+ & FC-2+ equipped with 3 blades.
- FC-3D & FC-6D equipped with 2 blades.
- FC-8D / FC-10D / FC-14D / FC-20+ / FC-25+ equipped with 1 blade.



		Slice thickness	
1010215	Slicing disc FC-1+	1/32"	
1010220	Slicing disc FC-2+	5/64"	
1010224	Slicing disc FC-3D	1/8"	
1010227	Slicing disc FC-6D	1/4"	
1010409	Slicing disc FC-8D	5/16"	
1010410	Slicing disc FC-10D	3/8"	
1010411	Slicing disc FC-14D	15/32"	
1010252	Slicing disc FC-20+	3/4"	
1010247	Slicing disc FC-25+	1"	

FCC curved slicing discs


For slicing of soft products (CA / CK).

- Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.
- 2, 3 and 5 mm slice thickness.
- FCC-2+ equipped with 2 blades.
- FCC-3+ & FCC-5+ equipped with 1 blade.

For CA-31 / CA-41 / CA-3V / CA-4V / CA-61 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.

For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.



		Slice thickness	
1010406	Slicing disc FCC-2+	5/64"	
1010403	Slicing disc FCC-3+	1/8"	
1010404	Slicing disc FCC-5+	3/16"	



FCO rippled slicing discs



Designed to obtain rippled slices (CA / CK).

Discs with rippled slices. 2, 3 and 6 mm slice thickness.

- FCO-2+ equipped with 3 blades.
- FCO-3+ & FCO-6+ equipped with 2 blades.

For CA-31 / CA-41 / CA-3V / CA-4V / CA-61 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.

For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.



		Slice thickness	
1010295	Slicing disc FCO-2+	5/64"	
1010300	Slicing disc FCO-3+	1/8"	
1010408	Slicing disc FCO-6+	1/4"	

FFC chipping grids



Grid for fries for CA / CK.

Para la cortadora CA-31 / CA-41 / CA-3V / CA-4V / CA-61 / CA-301 / CA-401 / CA-601.

Para la combi CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402.



		Slice thickness	
1010350	Chipping grid FFC-8+	5/16"	
1010355	Chipping grid FFC-10+	3/8"	

FMC dicing grids



Dicing grids for CA / CK.

- FMC dicing grids combined with FC slicing discs for cube cuts.
- Thickness depends on combination of disc and grid.
- **For CA-31 / CA-41 / CA-3V / CA-4V / CA-61 / CA-301 / CA-401 / CA-601 slicers.**
- **For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.**
- **FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**



		Slice thickness	
1010362	Dicing grid FMC-8D	5/16"	
1010363	Dicing grid FMC-10D	3/8"	
1010364	Dicing grid FMC-14D	15/32"	
1010375	Dicing grid FMC-20+	3/4"	
1010380	Dicing grid FMC-25+	1"	

FCE julienne discs


For french fries, strips or batons.

- Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.
- Thickness depends on disc used.
- FCE-2+ & FCE-4+ equipped with 2 blades.
- FCE-8+ equipped with 1 blade.
- **For CA-31 / CA-41 / CA-3V / CA-4V / CA-61 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.**
- **For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.**



		Slice thickness	
1010205	Julienne disc FCE-2+	5/64"	
1010210	Julienne disc FCE-4+	5/32"	
1010214	Julienne disc FCE-4X4G	5/32"	
1010405	Julienne disc FCE-8+	5/16"	

Déli-cut cutting kit - Heavy Duty


Kit for the exclusive Déli-cut cut of 5/32 x 5/32 x 5/16" (4 x 4 x 8 mm).

Déli-cut is the most universal and versatile cut for the chef to cook, sauté, dress salads, make recipes, prepare fillings, and much more.

The kit consists of:

- Cutting disc FCE-4x4G
- Grid FMC-8D



		Slice thickness	
Déli-cut cutting kit - Heavy Duty Line		5/32 x 5/32 x 5/16"	
1010362	Dicing grid FMC-8D	5/16"	
1010214	Julienne disc FCE-4X4G	5/32"	



SH shredding & grating discs



Shredding discs for Sammic vegetable slicers and combi vegetable slicer & cutters.

- Screwless. Detachable without tools.
- Perfect hygiene.
- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Detachable with no need of accessory tools. This avoids the accumulation of food remains.
- Dishwasher-safe.
- Available in various sizes.
- **For CA-31/41/3V/4V/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**



		Slice thickness	
1010320	Shredding disc SH-2	5/64"	
1010315	Shredding disc SH-3	1/8"	
1010322	Shredding disc SH-4	5/32"	
1010323	Shredding disc SH-5	3/16"	
1010324	Shredding disc SH-6	1/4"	
1010326	Shredding disc SH-7	9/32"	
1010328	Coarse grating disc SHG		
1010318	Fine grating disc SHF		

Potato masher kit FP+



Kit for vegetable preparation machines and combi machines.

Ideal for getting potato puree using a vegetable preparation machine.

- Necessary to use with slicing disc up to size 14 mm (recommended to use with FC-10D or FC-14D).
- **For CA-31 / CA-41 / CA-61 / CA-3V / CA-4V.**
- **For CK-35V / CK-38V / CK-45V / CK-48V.**

1010390	Potato masher kit FP	
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CA-31, CA-3V, CA-41, CA-4V, CK-35V, CK-38V, CK-45V, CK-48V

HEAVY DUTY LINE	1 mm	2 mm	3 mm	4 mm	5 mm	6 mm	7 mm	8 mm	10 mm	14 mm	20 mm	25 mm	Dust
FC	x	x	x			x		x	x	x	x	x	
FCO		x	x			x							
FFC								x	x				
FMC								x	x	x	x	x	
FCC		x	x		x								
FCE		x		x				x					
FCE + FMC Déli-cut				x									
SH		x	x	x	x	x	x						x



new

Disc and grid packs - Heavy Duty

Set of discs and grids for a vegetable preparation machine.

Basic pack

■ **Heavy Duty 6 disc package**

DISCS AND GRIDS TO ACHIEVE THE MOST COMMON CUTS EASILY AND EFFICIENTLY

Includes:

- SH-3 shredding disc
- FCC-5 slicing disc +
- FC-3D slicing disc
- FC-10D slicing disc
- FMC-10D dicing grid
- FFC-10+ chipping grid
- Disc and grid holder

Pizza & pasta

■ **“Pizza & pasta” pack**

ALL THE CUTS YOU NEED FOR YOUR ITALIAN RESTAURANT

Includes:

- FCC-2+ slicing disc
- FCC-5+ slicing disc
- SH-4 shredding disc
- SH-6 shredding disc
- FC-10D slicing disc + FMC-10D dicing grid
- QC-10 grid cleaner + GCH grid holder
- Disc and grid holder

Taco - burger

■ **“Taco - burger” pack**

QUALITY AND PRODUCTIVITY FOR YOUR TACOS

Includes:

- FC-3D slicing disc
- FCC-5+ slicing disc
- SH-4 shredding disc
- FC-10D slicing disc + FMC-10D dicing grid
- Déli-cut kit: FCE-4x4G slicing disc + FMC-8D dicing grid
- QC-10 and QC-8 grid cleaners + GCH grid holder
- Disc and grid holder

Restaurant

■ **“Restaurant” pack**

EVERYTHING YOU NEED FOR YOUR CAFÉ AND SMALL KITCHEN

Includes:

- FC-3D slicing disc
- FCC-5+ slicing disc
- SH-4 shredding disc
- SH-6 shredding disc
- FC-10D slicing disc
- FFC-10+ chipping grid
- FMC-10D dicing grid
- Déli-cut kit: FCE-4x4G slicing disc + FMC-8D dicing grid
- QC-10 and QC-8 grid cleaners + GCH grid holder
- Disc and grid holder

1010219	Heavy Duty 6 disc package 10 D	
1010470	“Pizza & pasta” Heavy Duty 6 disc package	
1010471	“Taco - burger” Heavy Duty 7 disc package	
1010472	“Bistro - café” Heavy Duty 9 disc package	
1010473	“Asian” Heavy Duty 5 disc package	
1010474	“College” Heavy Duty 10 disc package	
1010475	MX-8 Heavy Duty disc package for Mexican restaurants	
1010476	MX-10 Heavy Duty disc package for Mexican restaurants	



new

Disc and grid packs - Heavy Duty

Set of discs and grids for a vegetable preparation machine.

Julienne

■ “Julienne” pack

#THEPERFECTCUT FOR YOUR JULIENNE CUT NEEDS

Includes:

- FC-3D slicing disc
- FC-8D slicing disc
- FCE-8+ chipping disc
- Déli-cut kit: FCE-4x4G slicing disc + FMC-8D dicing grid
- QC-8 grid cleaner + GCH grid holder
- Disc and grid holder

College

■ “College” pack

ALL THE CUTS NEEDED FOR YOUR SCHOOL CAFETERIA

Includes:

- FC-3D slicing disc
- FCC-5+ slicing disc
- FCE-4x4G slicing disc
- FCE-8+ chipping disc
- SH-6 shredding disc
- FC-8D slicing disc + FFC-8D chipping grid
- FC-10D slicing disc + FMC-10D dicing grid
- FP mashed potato grid
- QC-10 grid cleaner + GCH grid holder
- Disc and grid holder

Mexican MX-8

■ Disc package for Mexican restaurants

BASIC PACK FOR MEXICAN FOOD

Includes:

- FC-8D slicing disc
- FMC-8D dicing grid
- SH-3 shredding disc

Mexican MX-10

■ Disc package for Mexican restaurants

BASIC PACK FOR MEXICAN FOOD

Includes:

- FC-10D slicing disc
- FMC-10D dicing grid
- SH-3 shredding disc

1010219	Heavy Duty 6 disc package	
1010470	“Pizza & pasta” Heavy Duty 6 disc package	
1010471	“Taco - burger” Heavy Duty 7 disc package	
1010472	“Restaurant” Heavy Duty 9 disc package	
1010473	“Julienne” Heavy Duty 5 disc package	
1010474	“College” Heavy Duty 10 disc package	
1010475	MX-8 Heavy Duty disc package for Mexican restaurants	
1010476	MX-10 Heavy Duty disc package for Mexican restaurants	





Disc and grid holder

Ideal to store discs and grids when not in use.

- For all Sammic discs and grids.
- Made of SAE 1015 / SAE 1026 with rilsanized treatment.
- Each holder can hold 10 individual discs or grids.

1010204	Disc and grid holding device +/-D	
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Quick Cleaner: grid cleaners

For an efficient, quick and safe grid cleaning operation.

- The kit consists of a base-support and a cover for each grid measure.
- Available for dicing grids FMC-8D (5/16") and FMC-10D (3/8").
- For all other sizes, the universal grid cleaner QC-U can be used.

1010361	QC-8 cover quick cleaner for 8 mm · 5/16" grid	
1010366	QC-10 cover quick cleaner for 10 mm · 3/8" grid	
1010359	Quick grid cleaner base GCH	



Universal grid cleaner QC-U

To clean all grids of all veg prep machines.

Designed to efficiently clean all grids of all Sammic veg prep machines and combined machines.

- Specific teeth for different grid sizes.
- Does not require additional components and is easy to use.
- Does not replace the specific QC-8 and QC-10 models; it perfectly complements them.
- Included with all mentioned machines and also available as a separate accessory.



new

1010367	Universal grid cleaner QC-U	
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Commercial hand blenders

Commercial immersion blenders and whisks

Versatility, ergonomics, strength. Built to last.

■ All-in-one

VERSATILITY, WITH NO NEED OF ADD-ON TOOLS

- Complete and versatile product range, designed to make different preparations with no need of add-on tools.
- Commercial Y-blade, made of tempered steel and equipped with a long lasting cutting edge.
- Fixed or vario-speed (adjustable speed).
- Designed to work with maximum comfort in recipients of 10 to 250 l of capacity.

■ Enhanced UX

MAXIMUM COMFORT FOR THE USER

Click-on-arm

The arm is detachable with a quick-release mechanism featuring a safety retention system and a "click" indicator of the closed position.

Intuitive use

Very simple operation. They include a warning light when the machine is connected to the mains.

Continuous operation

Possibility of continuous operation from 30 series on. Maximum comfort during long cycles.

Work without splashing

Hood designed to prevent splashing: its careful design prevents splashing during operation.

■ Built-to-last

GUARANTEED DURABILITY

- Professional performance: they are capable of carrying out prolonged work without overheating.
- Life-plus: equipped with a motor which has passed all of the most demanding usage tests.
- Studied geometry: casings designed to avoid rolling and falling.
- Easy to clean: the mixer arms and whisks are dishwasher-safe.



Accessories

» P. 67



	XM RANGE					
	XM-12	XM-21/22/24	MB-21	B-20	XM-31/32/33	XM-31V/32V/33V
FEATURES						
Total loading	0.33 Hp	0.41 Hp	0.41 Hp	0.41 Hp	0.54 Hp	0.54 Hp
Speed, min-max	1500 - 15000 rpm	1500 - 15000 rpm	1500 - 15000 rpm	200 - 1800 rpm	2000 rpm	1500 - 12000 rpm
LIQUIDISER FUNCTION						
Maximum recipient capacity	10.6 qt	13 / 16 / 31 qt	13 qt	16 qt	32 / 48 / 63 qt	32 / 48 / 63 qt
Maximum working depth	5.85"	6.65 / 7.99"	6.65"		8.16 / 9.74 / 11.15"	8.16 / 9.74 / 11.15"
Blade diameter	1.75"	2"	2"		2.17"	2.17"
Blade guard diameter	2.56"	3.23"	3.23"		3.6"	3.6"
Liquidising arm length	8.8"	9.84 / 11.8 / 16.89"	9.84"		12.05 / 14.41 / 16.54"	12.05 / 14.41 / 16.54"
Total length	17.6"	20.24 / 22.2 / 27.28"	20.24"		24.17 / 26.54 / 28.66"	24.17 / 26.54 / 28.66"
WHISK FUNCTION						
Capacity (egg whites)			2 - 30	2 - 30		
Revolving arm length			12.05"	12.05"		
Total length (with revolving arm)			22.44"	22.44"		
Net weight	3.33 lb	5.1 / 5.26 lb	7.05 lb	5.77 lb	7.36 / 7.85 / 8.24 lb	7.36 / 7.85 / 8.24 lb

	MB-31	B-30	XM-51/52	XM-51V/52V	MB-51	B-50	XM-71/72
FEATURES							
Total loading	0.54 Hp	0.54 Hp	1.1 Hp	1.1 Hp	1.1 Hp	1.1 Hp	1.2 Hp
Speed, min-max	1500 - 12000 rpm	200 - 1500 rpm	12000 rpm	1500 - 12000 rpm	1500 - 12000 rpm	200 - 1500 rpm	12000 rpm
LIQUIDISER FUNCTION							
Maximum recipient capacity	32 qt	63 qt	85 / 127 qt	85 / 127 qt	85 qt	127 qt	211 / 264 qt
Maximum working depth	8.16"		11.15 / 13.78"	11.15 / 13.78"	11.15"		14.15 / 16.54"
Blade diameter	2.17"		2.36"	2.36"	2.36"		2.75"
Blade guard diameter	3.6"		4"	4"	4"		4.85"
Liquidising arm length	12.05"		16.7 / 20.7"	16.7 / 20.7"	16.7"		21.22 / 24.80"
Total length	24.21"		30.1 / 34"	30.1 / 34"	30.1"		34.64 / 38.19"
WHISK FUNCTION							
Capacity (egg whites)	2 - 50	2 - 50			2 - 80	2 - 80	
Revolving arm length	15.6"	15.6"			15.94"	15.95"	
Total length (with revolving arm)	27.7"	27.7"			29.37"	29.37"	
Net weight	10.16 lb	7.74 lb	10.56 / 10.69 lb	10.56 / 10.69 lb	10.3 lb	9.72 lb	11.24 / 11.66 lb



Professional
Designed for commercial and intensive use.



Versatile
Versatility without add-on tools.



Ergonomic
Compact and manageable design.



Built-to-last
Guaranteed durability



Maximum comfort
Optional: "Quick fix" bowl clamp.



SmoothControl
Smart speed control.



Ultra-resistant arms
Able to withstand high temperatures during operation and dishwasher-safe.



TiltStop system
Exclusive TiltStop system (patented): series 30/50/70.



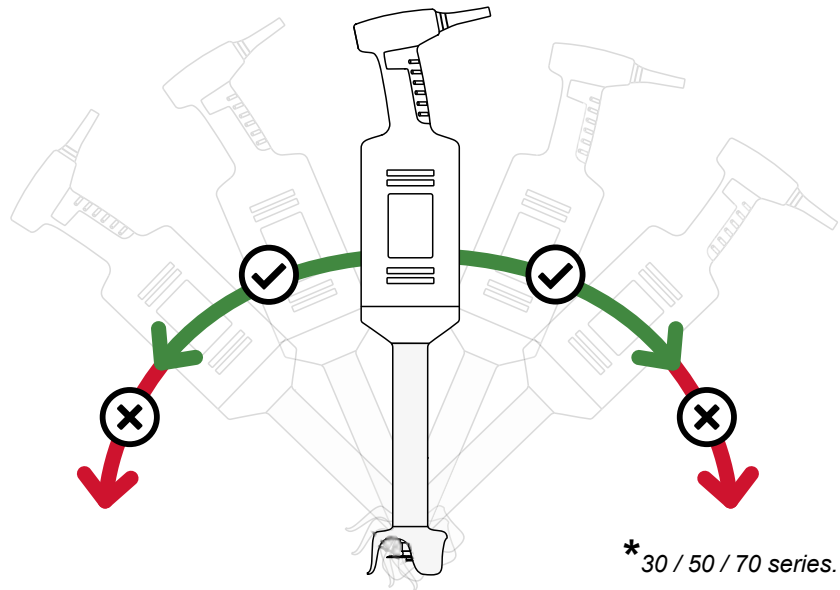
TILTSTOP

Improved XM Range

Exclusive TiltStop* system

Enhancing workplace safety

Your grinder will stop in the event of a fall or excessive tilt from the vertical position. It won't start unless in the proper usage position. In addition to enhancing workplace safety, this feature minimizes the risk of splashes when the machine is tilted excessively.



SmoothControl

New speed control system

The new speed control system provides a quicker response, better stability, enhances startup under load, and limits over-acceleration during machine extraction. Additionally, it includes overload alarm, alerting when the workload is too high.

Ultra-resilient arms, dishwasher-safe

The arms are designed to withstand high temperatures during operation

Moreover, they ensure easy, hygienic, and convenient cleaning: all grinding arms, as well as detached rods, are dishwasher-safe.



Emulsifier® PRO 1.0



The Power of Taste

by Sammic



Emulsifier Pro 1.0 by Sammic is an **accessory for the XM-12** blender that allows the creation of culinary emulsions of any kind.

Emulsifier Pro 1.0 by Sammic consists of a stainless steel filter combined with interchangeable perforated bases depending on the desired culinary goal. It works with an immersion blender (maximum bell diameter of 65 mm), and its design and size are ideal for the Sammic XM-12 blender. The blender operates inside the emulsifier filter, where the ingredients are placed to obtain the desired emulsion.

What is it for?

The combination of **Emulsifier Pro 1.0 by Sammic** with the **XM-12** blender and each chef's creativity allows for the easy creation of **unique preparations**, enabling, for example:

- Extracting essences from roots, herbs, and grains.
- Preparing soups, vinaigrettes, and sauces.
- Achieving the finest puree for baby food, as well as food with the desired texture for the health and dysphagia sectors.
- Thickening stews and achieving a flavor expansion.
- Transforming food leftovers into high-quality culinary preparations.
- Obtaining freshly made plant-based milks and creating high-quality creative coffee preparations.

All in record time, as Emulsifier PRO 1.0 allows blending, filtering, and emulsifying simultaneously.



XM RANGE



HAND BLENDER XM-12

Compact immersion blender. 0.33 Hp / 240 W.

- The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10.6 qt.

		Liquidising arm length	Maximum recipient capacity	
3030740	Immersion blender XM-12 120/50-60/1	8.8"	10.6 qt	

Includes

- Variable speed motor block.
- MA-12 mixer arm.

Optional

- MA-11 mixer arm.
- Emulsionizer PRO 1.0.

HAND BLENDER XM-12 + EMULSIONIZER PRO 1.0

Blends, filters, and emulsifies simultaneously.

Compact immersion blender. 240 W.

- The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10 l.
- The combination of the Emulsionizer Pro 1.0 by Sammic with the XM-12 blender and each chef's creativity allows for the effortless creation of unique preparations.



new

		Liquidising arm length	Maximum recipient capacity	
3030733	Immersion blender XM-12 120/50-60/1 EMZ	8.8"	10.6 qt	

Includes

- XM-12 immersion blender: variable speed motor unit + mixer arm.
- Emulsionizer PRO 1.0 by Sammic.
- Pack of 5 interchangeable discs.
- Heat-resistant borosilicate jar with lid.
- Bamboo mortar

Optional

- MA-11 mixer arm.



HAND BLENDER XM-21 / XM-22 / XM-24

Professional immersion blender. 0.41 Hp / 300 W.

- Variable speed motor block.
- 9.84 / 11.8 / 16.89" detachable arm.
- Designed for continuous use in recipients of up to 13 / 16 / 31 qt.

		Liquidising arm length	Maximum recipient capacity	
3030752	Immersion blender XM-21 120/50-60/1	9.84"	13 qt	
3030758	Immersion blender XM-22 120/50-60/1	11.8"	16 qt	
3030759	Immersion blender XM-24 120/50-60/1	16.89"	31 qt	



Includes

- Variable speed motor block.
- MA-21, MA-22 or MA-24 mixer arm.
- Wall mount.

Optional

- MA-21 mixer arm.
- MA-22 mixer arm.
- MA-24 mixer arm.
- Whisk BA-20.

HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 0.41 Hp / 300 W.

- Variable speed motor block.
- 9.84" detachable mixer arm designed for continuous use in recipients of up to 13 qt.
- Whisk with capacity for 2 to 30 egg whites.

3030764	Combined MB-21 120/50-60/1	
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Includes

- Variable speed motor block.
- MA-21 mixer arm.
- Whisk BA-20.
- Wall mount.

Optional

- MA-22 mixer arm.

BLENDER B-20

Professional beater. 0.41 Hp / 300 W.

- Variable speed motor block.
- Whisk with capacity for 2 to 30 egg whites.

3030770	Beater B-20 120/50-60/1	
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Includes

- Variable speed motor block.
- Whisk BA-20.
- Wall mount.

Optional

- MA-21 mixer arm.
- MA-22 mixer arm.





HAND BLENDER XM-31 / XM-32 / XM-33

Professional immersion blender. 0.54 Hp / 400 W.

- Fixed speed motor block.
- 12.05 / 14.41 / 16.54" detachable arm.
- Designed for continuous use in recipients of up to 32 / 48 / 63 qt.

		Liquidising arm length	Maximum recipient capacity	
3030789	Immersion blender XM-31 120/50-60/1	12.05"	32 qt	
3030797	Immersion blender XM-32 120/50-60/1	14.41"	48 qt	
3030799	Immersion blender XM-33 120/50-60/1	16.54"	63 qt	

Includes

- Fixed speed motor block.
- MA-31, MA-32 or MA-33 mixer arm.
- Wall mount.

Optional

- MA-31 mixer arm.
- MA-32 mixer arm.
- MA-33 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.



HAND BLENDER XM-31V / XM-32V / XM-33V

Professional immersion blender. 0.54 Hp / 400 W.

- Variable speed motor block.
- 12.05 / 14.41 / 16.54" detachable arm.
- Designed for continuous use in recipients of up to 32 / 48 / 63 qt.

		Liquidising arm length	Maximum recipient capacity	
3030863	Immersion blender XM-31V 120/50-60/1	12.05"	32 qt	
3030864	Immersion blender XM-32V 120/50-60/1	14.41"	48 qt	
3030865	Immersion blender XM-33V 120/50-60/1	16.54"	63 qt	

Includes

- Variable speed motor block.
- MA-31, MA-32 or MA-33 mixer arm.
- Wall mount.

Optional

- MA-31 mixer arm.
- MA-32 mixer arm.
- MA-33 mixer arm.
- Whisk.
- "Quick fix" clamp.
- Clamp sliding frame.



HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 0.54 Hp / 400 W.

- Variable speed motor block.
- 12.05" detachable mixer arm designed for continuous use in recipients of up to 32 qt.
- Whisk with capacity for 2 to 50 egg whites.

3030801	Immersion blender & whisk combo MB-31 120/50-60/1		
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Includes

- Variable speed motor block.
- MA-31 mixer arm.
- Whisk BA-30.
- Wall mount.

Optional

- MA-32 mixer arm.
- MA-33 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.



BLENDER B-30

Professional beater. 0.54 Hp / 400 W.

- Variable speed motor block.
- Whisk with capacity for 2 to 50 egg whites.

3030807	Beater B-30 120/50-60/1	
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Includes

- Variable speed motor block
- Whisk BA-30.
- Wall mount.

Optional

- MA-31 mixer arm.
- MA-32 mixer arm.
- MA-33 mixer arm.



HAND BLENDER XM-51 / XM-52

Professional immersion blender. 1.1 Hp / 720 W.

- Fixed speed motor block.
- 16.7 / 20.7" detachable arm.
- Designed for continuous use in recipients of up to 85 / 127 qt.

		Liquidising arm length	Maximum recipient capacity	
3030825	Immersion blender XM-51 120/50-60/1	16.7"	85 qt	
3030841	Immersion blender XM-52 120/50-60/1	20.7"	127 qt	

Includes

- Fixed speed motor block.
- MA-51 or MA-52 mixer arm.
- Wall mount.

Optional

- MA-51 mixer arm.
- MA-52 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.



HAND BLENDER XM-51V / XM-52V

Professional immersion blender. 1.1 Hp / 720 W.

- Variable speed motor block.
- 16.7 / 20.7" detachable arm.
- Designed for continuous use in recipients of up to 85 / 127 qt.

		Liquidising arm length	Maximum recipient capacity	
3030867	Immersion blender XM-51V 120/50-60/1	16.7"	85 qt	
3030868	Immersion blender XM-52V 120/50-60/1	20.7"	127 qt	





HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 1.1 Hp / 720 W.

- Variable speed motor block.
- 16.7" detachable mixer arm designed for continuous use in recipients of up to 85 qt.
- Whisk with capacity for 2 to 80 egg whites.

3030831	Immersion blender & whisk combo MB-51 120/50-60/1	
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Includes

- Variable speed motor block.
- MA-51 mixer arm.
- Whisk BA-50.
- Wall mount.

Optional

- MA-52 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.



BLENDER B-50

Professional beater. 1.1 Hp / 720 W.

- Variable speed motor block.
- Whisk with capacity for 2 to 80 egg whites.

3030837	Beater B-50 120/50-60/1	
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Includes

- Variable speed motor block.
- Whisk BA-50.
- Wall mount.

Optional

- MA-52 mixer arm.
- MA-51 mixer arm.



HAND BLENDER XM-71 / XM-72

1.2 Hp / 840 W.

- Fixed speed motor block.
- 21.22 / 24.80" detachable arm.
- Designed for continuous use in recipients of up to 211 / 264 qt.

		Liquidising arm length	Maximum recipient capacity	
3030857	Immersion blender XM-71 120/50-60/1	21.22"	211 qt	
3030858	Immersion blender XM-72 120/50-60/1	24.80"	264 qt	

Includes

- Fixed speed motor block.
- MA-71 or MA-72 mixer arm.
- Wall mount.

Optional

- MA-71 mixer arm.
- MA-72 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.



ACCESSORIES - COMMERCIAL HAND BLENDERS

Emulsionizer PRO 1.0



new

Blends, filters, and emulsifies simultaneously.

- Emulsionizer Pro 1.0 by Sammic is an accessory for the XM-12 blender that allows the creation of any type of gastronomic emulsion.
- It consists of a stainless steel filter combined with interchangeable perforated bases depending on the desired gastronomic goal.
- It operates with an immersion blender (maximum blade guard dia: 65 mm), and its design and size are ideal for the Sammic XM-12 blender.
- The blender is activated inside the emulsion filter, where the ingredients are placed, to achieve the desired emulsion.

5410009	Emulsionizer PRO 1.0	
5410013	Additional disc Pack for Emulsionizer PRO	

Motor units

Motor units without arms.

		Series	Total loading	Variable speed	
3030728	Motor unit MM-10V 120/50-60/1	10	240 W	✓	
3030746	Motor unit MM-20V 120/50-60/1	20	300 W	✓	
3030777	Motor unit MM-30 120/50-60/1	30	400 W		
3030783	Motor unit MM-30V 120/50-60/1	30	400 W	✓	
3030817	Motor unit MM-50 120/50-60/1	50	720 W		
3030819	Motor unit MM-50V 120/50-60/1	50	720 W	✓	
3030859	Motor unit MM-70 120/50-60/1	70	840 W		



Arms

Mixer arms and whisks for Sammic immersion blenders.

		Series	Liquidising arm length	
3030613	Mixer arm MA-11	10	7.56"	
3030624	Mixer arm MA-12	10	8.78"	
3030638	Mixer arm MA-21	20	9.84"	
3030640	Mixer arm MA-22	20	11.8"	
3030643	Mixer arm MA-24	20	16.89"	
3030641	Whisk BA-20	20		
3030653	Mixer arm MA-31	30	12.05"	
3030655	Mixer arm MA-32	30	14.41"	
3030657	Mixer arm MA-33	30	16.54"	
3030670	Whisk BA-30	30		
3030685	Mixer arm MA-51	50	16.7"	
3030687	Mixer arm MA-52	50	20.7"	
3030696	Whisk BA-50	50		
3030856	Mixer arm MA-71	70	24.80"	
3030855	Mixer arm MA-72	70	21.22"	



Quick-Fix bowl clamp

For locking the hand mixer to the bowl. Ideal accessories for comfort of use.

- Universal support allowing operator to fix a mixer arm to any type of pot or kettle locking it firm into place.
- It can be used on the clamp sliding frame.
- Ergonomic design, making easier the handling of the immersion blender safely by hand.
- When storing the disposer, it allows the cord to be coiled and fastened securely.
- Valid for the XM range, from the 30 series and for TR/BM units from the 350 models (models that can be interlocked for continuous work).
- Quick and safe assembly and disassembly, without tools or screws.
- Dishwasher-safe.



3030314	"Quick fix" bowl clamp for XM	
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Turbo liquidisers

Heavy-duty 2-speed turbo-mixer

Commercial turbo-blender designed to work in containers up to 130 gallons (800 l).



Ideal for big production needs

- Designed for large yields and for frequent use and cleaning.
- Mix and liquefy directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc.
- Ideal for kitchens with large production capacities and for food industry.
- Available in 2-speed version.

Sturdy construction

- Fully manufactured in 18/10 stainless steel.
- Designed for large yields.
- Allow working in containers of up to 800 l / 130 gallons.
- 24" long arm for blending in any type of cooking pot.
- 0-60 min. built-in timer.

Easy and convenient handling

- They can be moved in several directions and are height-adjustable.
- **The machine is fitted on a trolley** with 4 non-slip rubber wheels, 2 of them with brakes.
- The balanced liquidiser arm stops the arm when falling or tipping back when not locked.
- An arm securing lever, located on the trolley, allows you to lock the blender with one hand while holding the trolley with the other.
- The watertight, tilted control panel is easily accessible even during use.
- Their built-in timer allows leaving the machine running for up to 60 minutes without the need for user involvement.

Versatility, thanks to 3 types of interchangeable grids

- 21D for fibrous ingredients.
- Standard 30D multi-use attachment.
- 42D attachment for very fine blending.

Guaranteed safety

- The safety micro switch controls work position and prevents the turbine from working if the arm is too high or low.
- The wiring incorporated into the trolley tubes, so the work area is free of cables and does not hinder the movement of the blender arm.
- Supports for storing the power supply cable prevent it from getting caught or tangled during storage.



	TRX-22
FEATURES	
Maximum recipient capacity	530 qt
Liquidising arm length	24"
Total loading	3 Hp
Speed (in liquid)	750 - 1500 rpm
EXTERNAL DIMENSIONS (W X D X H)	
External dimensions (W x D x H)	22 x 65 x 48"
External dimensions (closed)	22 x 37 x 65"
Net weight	212 lb



High production

Designed for up to 130 gallons (800 l) containers.



One or two speeds

2-speed appliance.



Versatile

Interchangeable grids to obtain the desired finish.



TURBO LIQUIDISER TRX-22

2-speed turbo-mixer.

- Turbo-blender designed to work in up to 800 l / 130 gal bowls.

3030505	Turbo liquidiser TRX-22 220/60/3	
TRX-22 1.500/750rpm - 220V / 60 Hz / 3 (with one grid)		

Includes

- Trolley, motor and arm (without grids).

Optional

- 21D attachment for fibrous ingredients.
- Standard 30D attachment for general use.
- 42D attachment for very fine blending.

ACCESSORIES

Grids for TRX

3 types of grids for different uses.

Easily interchangeable grids, which meet the needs of all users and ingredients.



- 21D: for fibrous ingredients.
- 30D: multi-use attachment.
- 42D: attachment for very fine blending.

4032401	Grid 21 teeth	
4032403	Grid 30 teeth	
4032389	Grid 42 teeth	



French fry cutter machine

Professional hand chipping machine, designed to produce chips of different sizes within seconds



Ideal for restaurants and large kitchens, allows 200 - 350 lb per hour.

- It allows the user to obtain a **clean cut**, with minimal waste and limited fatigue.
- The use of **exchangeable knife blocks and pusher sets** allows thicknesses of 5/16, 3/8 or 1/2" to be achieved.
- Its **extended handle** provides optimal results with minimal effort.
- The **springs** at the rear leave the grid completely free from product.
- Made of light stainless alloy body, is light and strong at the same time.
- Controls and nuts & bolts are made in stainless steel.
- CF-5 is equipped with suction feet to provide stability on the work surface.
- NSF International listed.
- Very easy to clean.



High output
Up to 150 kg/h.



Maximum comfort
Thanks to the ergonomic handle.



Versatility
Obtain 8, 10, or 12 mm cuts thanks to the interchangeable grid-presses.



Fresh french fries
Part of a solution to a rising trend.



POTATO CHIPPING MACHINE CF-5

Ideal to make perfect french fries for restaurants and large kitchens.

Output: 200 - 350 lb/hour.

Equipped with a knife block and pusher set.

A full 7" hotel pan fits under the unit: the French fry cutter machine can be used on the counter instead of mounted to the wall.

1020061	Hand chipping machine CF-5 · 10 x 10 mm (3/8" x 3/8")	
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Includes

- 1 Knife block + pusher set.

Optional

- Knife block + pusher sets of different sizes.
- Recipient for cut potato. (See gastronom containers, maximum 1/1 150mm.).

ACCESSORIES

Knife block and pusher set

For Sammic hand chipping machine CF-5.

To obtain cuts of different sizes depending on user's needs: 5/16 x 5/16" / 3/8 x 3/8" / 1/2 x 1/2".



1020065	Knife block + pusher set · 8 x 8 mm (5/16" x 5/16")	
1020070	Knife block + pusher set · 10 x 10 mm (3/8" x 3/8")	
1020075	Knife block + pusher set · 12 x 12 mm (1/2" x 1/2")	







FOOD PRESERVATION AND SOUS-VIDE



Commercial vacuum packing machines

Highly precise commercial vacuum sealers for foodservice, institutional kitchens and food retail

Sammic professional vacuum packing machines enable the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours.



Maximum quality construction

- Equipped with Busch pumps.
- Vacuum controlled by an extremely accurate sensor.
- Double seal system to ensure the durability of the packing.
- Cordless sealing bar.
- Both the chamber and the body are made of stainless steel.
- Recessed chambers in the 200, 300, 400 and 500 series.
- Damped transparent lid.
- Digital control panel.

Advanced performance in all models

- Safe liquid packing.
- Vac-Norm (external vacuum kit) ready with Automatic decompression.
- Bag-sealing programme.
- "Pause" button to marinate food.
- Controlled decompression.
- Vacuum plus, option to program up to 10 seconds of additional vacuum.

Hygiene and durability guarantee

- Cordless sealing bar for simple and easy cleaning of the chamber.
- Vacuum chambers free of sharp edges and with rounded contours to facilitate cleaning.
- Safety system with protection against vacuum failure.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.
- NSF listed.

The Smart Vacuum Xperience

Equipped with Busch vacuum pumps

Sturdy and reliable. Guaranteed quality.

Deep-drawn chambers

Stainless steel body and chamber.

Vacuum plus

Ideal for sous-vide cooking and achieving clarifications and osmosis effects.

Controlled decompression

Avoid damage to the product or vacuum bag.

Pause function and vacuum in stages

Specially useful to marinate food.

External vacuum

Ready for Vac-Norm external vacuum kit.

Double seal system

Ensured durability of the packing.

Liquid packing

Safe liquid packing without risk of splashing or overflow.



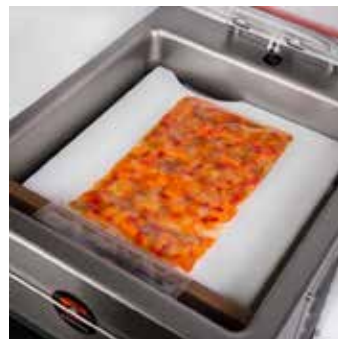


	SE - SENSOR			
	SE-200	SE-300	SE-400	SE-520
	240 cf/h	350 / 560 cf/h	650 / 700 cf/h	700 cf/h
Double sealing	yes	yes	yes	yes
Bar length	11"	13"	17"	17" + 17" / 22"
Total loading	1/2 Hp	1/2 Hp	1/2 / 1 Hp	1 Hp
Vacuum pressure (maximum)	2 mbar	2 mbar	2 mbar	2 mbar
INTERNAL DIMENSIONS				
Width	11"	13"	17"	22"
Depth	13"	14"	16"	17"
Height	4"	6"	7"	7"
EXTERNAL DIMENSIONS (W X D X H)				
Width	13"	15"	19"	25"
Depth	17"	18"	21"	21"
Height	12"	16"	18"	20"
Net weight	57 lb	75 / 77 lb	143 / 154 lb	176 lb

	SU - SENSOR ULTRA					
	SU-300	SU-400	SU-520	SU-600	SU-800	SU-6000
	350 / 560 cf/h	650 / 700 cf/h	700 cf/h	2200 cf/h	3500 cf/h	3500 cf/h
Double sealing	yes	yes	yes	yes	yes	yes
Bar length	13"	17"	17" + 17" / 22"	26 + 26"	33 + 33"	2 x (26" + 26")"
Total loading	1/2 Hp	1/2 / 1 Hp	1 Hp	2 Hp	3 Hp	3 Hp
Vacuum pressure (maximum)	2 mbar	2 mbar	2 mbar	0.5 mbar	0,5 mbar	0.5 mbar
INTERNAL DIMENSIONS						
Width	13"	17"	22"	26"	37"	26"
Depth	14"	16"	17"	19"	24"	22"
Height	6"	7"	7"	8"	8"	8"
EXTERNAL DIMENSIONS (W X D X H)						
Width	15"	19"	25"	29"	38"	65"
Depth	18"	21"	21"	22"	30"	35"
Height	16"	18"	20"	39"	39"	54"
Net weight	76 / 77 lb	143 / 154 lb	176 lb	350 lb	551 lb	798 lb



Powered by Busch
Guaranteed quality.



Maximum precision and consistency
Sensor-controlled vacuum.



Versatile
Vacuum sealing in bags, in external containers, and the ability to package in glass jars.

SE - SENSOR

SE range. Vacuum controlled by a highly precise sensor.

■ Special features of the Sensor range

Digital control panel

Panel equipped with a display that shows the exact vacuum percentage.

Safe liquid packing

Safe liquid packing thanks to sensor control.

Controlled decompression

Pulse decompression to protect the product to be packaged and prevent vacuum bag breakage.

Vacuum plus

Program up to 10 seconds of extra vacuum.

VACUUM SEALER - SERIES SE-200



Tabletop model. 240 cf/h. 11".

- 11" sealing bar.
- 240 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Sensor controls.
- Up to 10 seconds of extra vacuum pull.
- Soft air function.
- Dry oil cycle.
- Busch pump.
- NSF approved.
- Clear methacrylate lid.
- Filling plate.

Optional

- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Additional filling plates.



1141081	Vacuum packing machine SE-208 120/50-60/1	Bar length 11"	Pump capacity 240 cf/h	
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VACUUM SEALER - SERIES SE-300



Tabletop model. 350 / 560 cf/h. 13".

- 13" sealing bar.
- 350 / 560 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Sensor controls.
- Up to 10 seconds of extra vacuum pull.
- Soft air function.
- Dry oil cycle.
- Busch pump.
- NSF approved.
- Clear methacrylate lid.
- Filling plate.

Optional

- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Support for liquid packaging.
- Additional filling plates.

		Bar length	Pump capacity	
1140629		Vacuum packing machine SE-310 120/50-60/1	13"	350 cf/h
1140631		Vacuum packing machine SE-316 120/50-60/1	13"	560 cf/h

VACUUM SEALER - SERIES SE-400



Tabletop model. 650 / 700 cf/h. 17".

- 17" sealing bar.
- 650 / 700 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Sensor controls.
- Up to 10 seconds of extra vacuum pull.
- Soft air function.
- Dry oil cycle.
- Busch pump.
- NSF approved.
- Clear methacrylate lid.
- Filling plate.

Optional

- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Bag cutting kit.
- Support for liquid packaging.
- Additional filling plates.

		Bar length	Pump capacity	
1140637		Vacuum packing machine SE-416 120/50-60/1	17"	560 cf/h
1140639		Vacuum packing machine SE-420 120/50-60/1	17"	700 cf/h



VACUUM SEALER - SERIES SE-520

Tabletop model. 700 cf/h. 17" + 17" / 22".

- Two sealing bars (17" + 17" / 22").
- 700 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.



Includes

- Sensor controls.
- Up to 10 seconds of extra vacuum pull.
- Soft air function.
- Dry oil cycle.
- Busch pump.
- NSF approved.
- Clear methacrylate lid.
- Filling plate.

Optional

- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Bag cutting kit.
- Support for liquid packaging.
- Additional filling plates.



1141152		Vacuum packing machine SE-520 CC 120/60/1
1141153		Vacuum packing machine SE-520 L 120/60/1

Bar length	Pump capacity	
17 + 17"	700 cf/h	
22"	700 cf/h	





SU - SENSOR ULTRA

SU range.

■ Vacuum controlled by sensor.

Wide range of options, and 3.9" color LCD screen.

■ Looking for the latest for your vacuum sealer?

SU IS THE RANGE YOU NEED.

Advanced control panel

Digital panel with 3.9" color LCD screen: all the information at a glance.

Touch keypad

Backlit touch keypad protected against liquid splashes.

Program memory

Ability to memorize 99 different programs with lock option.

Vacuum by stages

Special program for soft, porous-type products.

Pack your liquids safely

Liquid evaporation point detection system, ensuring the maximum possible vacuum in each cycle.

Progressive decompression

Prevents bag puncture with sharp-edged products.

Bluetooth connectivity

Program and control your vacuum sealer from the SamicVac app.

Print your labels

Connection to a printer as standard: print your labels without the need for a PC or other device. The printer is optional.



Advanced features and options

Maximum control and consistent results at all times.



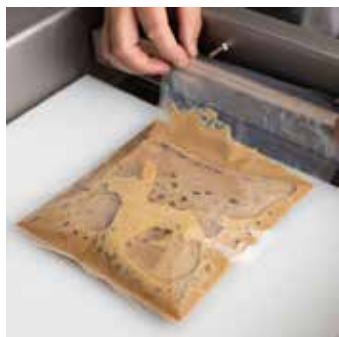
Bluetooth connectivity

Easy programming and direct label printing (the printer is optional).



Program memory

Create and name your programs from the app.



Pack your liquids safely

Liquid evaporation point detection system.



Extra options

Wide catalog of extra options: enhanced sealing, printer, inert gas.



VACUUM SEALER - SERIES SU-300



Tabletop model. 350 / 560 cf/h. 13".

- Sealing bar 13".
- 350 / 560 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Busch pump.
- Bluetooth connectivity and printer connection.
- Sensor controls.
- Programmable.
- Vacuum plus: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- Pause function.
- Liquid detection system.
- Dry oil cycle.
- NSF approved.
- Filling plate.

Optional

- Inert gas.
- Printer.
- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Support for liquid packaging.
- Additional filling plates.

		Bar length	Pump capacity	
1140737		Vacuum packing machine SU-310P 120/50-60/1	12.6"	353 cf/h
1140758		Vacuum packing machine SU-316GP+ 120/50-60/1	12.6"	565 cf/h



VACUUM SEALER - SERIES SU-400



Tabletop model. 650 / 700 cf/h. 17".



- 17" sealing bar.
- 650 / 700 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Busch pump.
- Bluetooth connectivity and printer connection.
- Sensor controls.
- Programmable.
- Vacuum plus: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- Pause function.
- Liquid detection system.
- Dry oil cycle.
- NSF approved.
- Filling plate.

Optional

- Inert gas.
- Printer.
- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Bag cutting kit.
- Support for liquid packaging.
- Additional filling plates.

		Bar length	Pump capacity	
1140767	 Vacuum packing machine SU-416P 120/50-60/1	16.5"	565 cf/h	
1140788	 Vacuum packing machine SU-420GP+ 120/50-60/1	16.5"	706 cf/h	



VACUUM SEALER - SERIES SU-520



Tabletop model. 700 cf/h. 17" + 17" / 22".

- Two sealing bars (17" + 17" / 22").
- 700 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Busch pump.
- Bluetooth connectivity and printer connection.
- Sensor controls.
- Programmable.
- Vacuum plus: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- Pause function.
- Liquid detection system.
- Dry oil cycle.
- NSF approved.
- Filling plate.

Optional

- Inert gas.
- Printer.
- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Bag cutting kit.
- Support for liquid packaging.
- Additional filling plates.

		Bar length	Pump capacity	
1141127		Vacuum packing machine SU-520GP+ CC 120/60/1	16.5 + 16.5"	706 cf/h
1141136		Vacuum packing machine SU-520GP+ L 120/60/1	22"	706 cf/h



VACUUM SEALER - SERIES SU-600



Floorstanding unit. 2200 cf/h. 16 + 26" / 16 + 16".

- Two sealing bars (16 + 26" / 16 + 16").
- 2200 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Busch pump.
- Bluetooth connectivity and printer connection.
- Sensor controls.
- Programmable.
- Vacuum plus: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- Pause function.
- Liquid detection system.
- Dry oil cycle.
- NSF approved.
- Filling plate.

Optional

- Inert gas.
- Printer.
- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Bag cutting kit.
- Support for liquid packaging.
- Additional filling plates.

		Bar length	Pump capacity	
1140863	Vacuum packing machine SU-606GP+ 208-240/60/3	16 + 26"	2225 cf/h	
1140873	Vacuum packing machine SU-606GP+ CC 208-240/60/3	16 + 16"	2225 cf/h	



VACUUM SEALER - SERIES SU-800



Floorstanding unit. 3532 cf/h. 21 + 33" / 21 + 21" (CC) / 33 + 33" (LL)

- Two sealing bars.
- 3532 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Busch pump.
- Bluetooth connectivity and printer connection.
- Sensor controls.
- Programmable.
- Vacuum PLUS: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- Pause function.
- Liquid detection system.
- Dry oil cycle.
- NSF approved.
- Filling plate.

Optional

- Inert gas.
- Printer.
- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Bag cutting kit.
- Support for liquid packaging.
- Additional filling plates.

		Bar length	Pump capacity	
1140973	Vacuum packing machine SU-810GP+ 208-240/60/3	21 + 33"	3532 cf/h	
1140983	Vacuum packing machine SU-810GP+ CC 208-240/60/3	23 + 23"	3532 cf/h	
1140993	Vacuum packing machine SU-810GP+ LL 208-240/60/3	33 + 33"	3532 cf/h	



VACUUM SEALER - SERIES SU-6000

Double chamber vacuum packing machine. 3500 cf/h. 2 x (26 + 26").

- High performance model with tilting cover, double chamber and 2 x (26 + 26") sealing bars.
- 3500 cf/h **Busch** vacuum pump.
- Vacuum controlled by sensor.



Includes

- Busch pump.
- Bluetooth connectivity and printer connection.
- Sensor controls.
- Programmable.
- Vacuum plus: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Pause function.
- Liquid detection system.
- Dry oil cycle.
- NSF approved.
- 4 filling plates.

Optional

- Inert gas.
- Printer.
- Vacuum packing bags.
- External vacuum kit for Vac-Norm, containers and accessories.
- Bag cutting kit.
- Support for liquid packaging.
- Additional filling plates.

1141072	☰ Vacuum packing machine SU-6100GP+ 208-240/60/3	Bar length	Pump capacity	
		2 x (26 + 26)"	3532 cf/h	



ACCESSORIES - VACUUM PACKING MACHINES

Trolley for vacuum packing machines



For easy transportation of the vacuum packer and its accessories.

- Stainless steel made.
- Locking wheels.

1140560	Trolley-stand SE/SU-400 (20" x 21.6" x 25")	
1140561	Trolley-stand SE/SU-500 (25.4" x 22" x 25")	

Bag cutting kits



To cut non-used bag parts.

- Replaces the double-sealing bar with single sealing and bag cutting unit.
- Available for 400 / 500 / 600 / 800 series.

2149772	Bag cutting kit 420 mm / 17" SE/SU-400/500	
2149838	Bag cutting kit 555 mm / 22" SE/SU-520 L	
2149774	Bag cutting kit 413 mm / 16" SE/SU-600	
2149773	Bag cutting kit 656 mm / 26" SE/SU-600	
2149777	Bag cutting kit 530 mm / 21" SE/SU-800	
2149776	Bag cutting kit 848 mm / 33" SE/SU-800	

Filling plates



- Different models available to suit all Sammic vacuum machine chambers.
- To get the desired vacuum in less time and without energy waste.
- Allow to place products horizontally in deep-drawn chambers.
- Dishwasher safe.

2149790	Insert plate set SE-200	
2149791	Insert plate set SE/SU-300	
2149792	Insert plate set SE/SU-400	
2149793	Insert plate set SE/SU-500 CC	
2149831	Insert plate set SE/SU-500 L	
2149794	Insert plate set SE/SU-600 LC	
2149796	Insert plate set SE/SU-800	

Liquid insert plates



For Sammic vacuum packing machines. Ideal accessory to pack liquids in bags.

- Manufactured in high durable transparent material for vacuum packers range 400 / 500 / 600.
- Manufactured in stainless steel for vacuum packers range 800.
- Adjustable stop to place the bag.
- Dishwasher safe.

2149531	Liquid insert plate SE/SU-300 (12.20 x 11.42 x 2.13")	
2149020	Liquid insert plate set SE/SU-400/500 (14.76 x 13.98 x 2.80")	
2149074	Liquid insert plate set SE/SU-600 (23.23 x 15.75 x 2.48")	
2141798	Liquid insert plate set SE/SU-800 (29.53 x 15.91 x 4.25")	



Vac-norm external vacuum kit



For Sammic vacuum packing machines.

- Allow to vacuum-pack directly in re-usable Vac-Norm containers instead of using bags.
- Tube length: 1.50 m.
- **Please note: not valid for the 6000 series.**

2149244	Vac-norm set (table-top models)	
2149257	Vac-norm set (floorstanding models)	

Vac-norm containers



Different sizes vac-norm containers for using as external vacuum packing

- Stainless steel made.
- Lids are sold complete with gasket and valve.

5140102	Vac-norm container 1/1 · Depth: 150 mm	
5140100	Vac-norm container 1/1 · Depth: 200mm	
5140108	Vac-norm container 1/2 · Depth: 100mm	
5140106	Vac-norm container 1/2 · Depth: 150mm	
5140112	Vac-norm container 1/3 · Depth: 100mm	
5140110	Vac-norm container 1/3 · Depth: 150mm	
5140115	Vac-norm container cover 1/1 stainless steel	
5140117	Vac-norm container cover 1/2 stainless steel	
5140118	Vac-norm container cover 1/3	



Smooth bags for vacuum packing



Designed for vacuum packing and sous-vide cooking

Ideal for vacuum packing machines with chamber. To preserve and cook.

- With four different sizes, our three-side-seal vacuum pouches will cover all your packing needs: meats, cheeses, fruits, liquids and more.
- Suitable for freezing or heating.
- Made of 9-layer CO-EX film.
- Perfect for your sous-vide needs!

5140130	6 x 10", 4 mil. flat pouch - Box of 1,000	
5140131	8 x 12", 4 mil. flat pouch - Box of 1,000	
5140132	10 x 12", 4 mil. flat pouch - Box of 1,000	
5140133	12 x 14", 4 mil. flat pouch - Box of 500	
5140134	8 x 18", 4 mil. flat pouch - Box of 500	





RB desktop printer for SU vacuum packing machines

Direct thermal or thermal transfer printer for printing labels.

Specially configured for Sammic SU vacuum packing machines, interface USB-RS232C, to print labels directly from the vacuum packing machine.

- Print method: Direct thermal / Thermal transfer.
- Thermal transfer method is indicated for sous-vide cooking, as thermal transfer labels stand up to 212°F during the cooking process.
- 203 dpi resolution.
- 8 MB flash memory.
- Print speed: 127 mm/s. - 5 inch per second.
- Code page support.
- Emulation options.
- User-friendly. Easy maintenance.



1140569	RB Printer for SU vacuum packing machines (USA)	
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Thermal transfer labels for RB printer

Thermal transfer labels.

- 55 x 45 mm non-thermic labels and ribbon roll. Can be used submerged in up to 100°C water bath.
- Valid for Sammic RB printer.



1140567	Labels + RB for SU printer (5000 pc 55 x 45 mm)	
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Vacuum packing machines maintenance kits

We provide you in advance with the most frequently worn components of Sammic vacuum packing machines. These kits can be purchased as accessories for the vacuum packers or as post-sale items. Keep your kit handy to avoid machine downtime while waiting for components.

Each kit includes:

- Oil container.
- Pad.
- Sealing element.
- Adhesive strip.
- Lip seal.



2149882	Maintenance kit SE/SU-200/300	
2149883	Maintenance kit SE/SU-400	
2149884	Maintenance kit SE/SU-500	
2149885	Maintenance kit SE/SU-600	
2149886	Maintenance kit SE/SU-800	
2149887	Maintenance kit SE/SU-6000	

Are you dreaming of a culinary technique that...

- ... guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture?
- ... allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**?
- ... marinate and macerates an ingredient **in half the time**?
- ... **infuses and flavors** oil, fat or other products applying the controlled temperature technique?
- ... increases profits due to **lack of product shrink**?
- ... requires **very little hands-on time**, allowing you to do other tasks while the product is being cooked?
- ... offers **professional** performance?
- ... allows for an effective **HACCP control**?
- ... you can take **with you** wherever you go?



www.sous-vide.cooking

SMART VIDE

Combine your **Sammic equipment** with the **JANBY Track** and digitalize the retherming process



us.janby.kitchen



Automate sous vide cooking & retherming processes as well as food safety reports while maintaining the traceability of each product.

» A unique value proposition «

Improve the food offer and **increase the value** perceived

Replicate the quality of your recipes and scale your business while reducing food waste.



Automate **HACCP reports** and ensure food safety

Product/Program	Batch	Units	Container
SALMON		1 units	ID
TURKEY		1 units	ID
GRILLED CHICKEN BREAST		1 units	ID
PORK		1 units	ID
BEEF MEATLOAF		1 units	ID
BEEF		1 units	ID
PORK		1 units	ID
SALMON		1 units	ID

Establish the critical control points and the corrective actions in the **JANBY Track** for automated **HACCP** reports.

Reduce labor needs in the kitchen

The automation of the retherming process significantly reduces the need of skilled labor while reduces stress in the workplace.



Data-driven **decision making**

Analyze every retherming process in the **JANBY Cloud** and make decisions based in real data.



High production precision rethermalizer



SmartVide XL + 120P heated tank



- **High Production**
30 gal tank.
- **Menu versatility**
Production planning allows the restaurant to offer a wider variety of dishes. Several meals from starter to dessert can be retherming simultaneously in the same bath.
- **Culinary quality**
Guarantees cooking and retherming at a precisely controlled temperature while preserving the quality of the product, enhancing flavor and texture.
- **Precision**
Equipped with a highly precise temperature control system to obtain extremely consistent results.
- **HACCP**
Makes HACCP control extremely easy, allowing to export or print cooking results at the end of each cycle.

Basket options

Stainless steel made custom baskets to organize products inside the heated tank 120P.



BASKET OPTIONS

Dimensions (WxDxH)

7.5" x 9.7" x 12.4"

7.5" x 19.4" x 12.4"

7.8" x 6.9" x 13.8"- Rack 4

7.8" x 6.9" x 13.8"- Rack 3

HEATED TANK 120P + SMARTVIDE XL 208-240/50-60/1

kW	Water capacity	External dimensions (WxDxH)
5.8 kW*	30 gal	29.1" x 22.9" x 33.5 - 35.4"

* Power rating is 4.4 kW at 208 V and 5.8 kW at 240 V.
Max 240 V power loading.

Standard with faucet water fill, drain valve, adjustable legs, wifi connectivity. Power cord supplied. Option with lid or without lid.



Tank volume completely free of components with rounded corners to prevent the accumulation of dirt and facilitate cleaning. Tank equipped with water overflow prevention system.

SmartVide sous-vide cookers

Commercial precision cooker to get the best out of your products

Temperature-controlled sous-vide cooking has become an indispensable technique for any kitchen that follows the latest trends. This technique allows to obtain more tender, tasty products with the best texture, with the minimum loss of moisture and weight.



■ Sous-vide cooking

GET THE BEST OUT OF YOUR FOOD

Sammic's sous-vide immersion circulators deliver professional-grade performance. They come equipped with a highly precise temperature control system and can operate in containers of up to 120 liters, depending on the model. Additionally, they boast state-of-the-art features and a full-color display that allows for easy and intuitive machine operation.

■ SmartVide by Sammic

WHY SMARTVIDE BY SAMMIC IMMERSION CIRCULATORS?

Easy to use

Just program temperature and time: SmartVide will do the rest.

Extremely precise

Obtain highly consistent results.

Easy storage and transport

Equipped with sturdy, ergonomic handle.

State-of-the-art features

Bluetooth connectivity, HACCP-ready, recipe memory and much more.

■ Benefits of sous-vide cooking

Product quality: more tender and tasty product and with a better texture.

- Minimal loss of moisture and weight.
- Preserve flavour and aroma.
- Enhance flavours and retain colours.
- Preserve nutrients unlike traditional cooking.
- Retain vitamins: research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
- Add very little fat or salt: little additional fat and salt are required during cooking.
- Obtain consistent results.

Operational and economic benefits:

- Prepare dishes in advance, making work organisation easier in peak periods.
- Minimize waste by advance preparation of controlled portions.
- Low energy consumption compared with ovens and gas ranges.
- Reduce room temperature and fire risk, thanks to non-use of gas.
- Regenerate several meals from starter to dessert simultaneously in the same bath.
- Reduce clean-up time.
- Obtain consistent and uniform results with very simple use.
- Plan your production: production planning allows the restaurant to offer a wider variety of dishes.

■ SmartVide by Sammic:

- It can be fitted in seconds into a standard gastronorm container of different sizes.
- Easy to stock and transport.
- Stability/uniformity: $\pm 0.1^{\circ}\text{C}$.
- Minimum container depth: 150 mm / 200 mm (SmartVide XL).
- Bluetooth connectivity.
- HACCP-ready.
- Janby Track-ready.
- Recipe memory.
- Firmware update.
- Optional core probe.

More information: www.sous-vide.cooking.





	SMARTVIDE 5	SMARTVIDE 7	SMARTVIDE 9	SMARTVIDE X	SMARTVIDE XL
Capacity	8 gal	14 gal	14 gal	14 gal	30 gal
Core probe	opt.	opt.	opt.	opt.	opt.
Bluetooth	yes	yes	yes	yes	yes
Wifi connectivity	-	-	-	yes	yes
HACCP-ready	yes	yes	yes	yes	yes
Firmware update	yes	yes	yes	yes	yes
Touch screen	-	-	-	yes	yes
Janby Track-ready	yes	yes	yes	yes	yes
Janby Track Mini integrated	-	-	-	yes	yes
Transport bag	opt.	opt.	yes	yes	-
ELECTRICAL SUPPLY					
Total loading	1.6 Hp	2 Hp	2 Hp	2 Hp	3-4 Hp
EXTERNAL DIMENSIONS (W X D X H)					
External dimensions (W x D x H)	4.6 x 5 x 13"	4.9 x 5.5 x 14.2"	4.9 x 5.5 x 14.2"	4.92 x 5.82 x 15.15"	4.92 x 5.82 x 17.1"
Net weight	6.8 lb	7.9 lb	9 lb	9.7 lb	10.3 lb



Bluetooth connectivity
It offers advanced features such as recipe memory, HACCP traceability, delayed start, and software updates.



HACCP-ready
Export or print cooking results at the end of each cycle.

Janby Track-ready
Ready to operate with Janby Track, the new system for individualized traceability of cooking times.



Firmware updater
The software controlling your SmartVide will be kept up to date at all times.



Optional core probe
Measure the temperature at the core of the product in real-time and program the machine based on the measured value.



SmartVide App





IMMERSION CIRCULATOR SMARTVIDE 5

1.6 Hp / 1200 W. Maximum capacity: 30 l / 8 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between °C and °F.

- Bluetooth connectivity.
- HACCP-ready.
- Optional core probe.
- Firmware update.

		Total loading	
1180103	SmartVide 5 120/60/1	1200 W	

Optional

- Transport bag.
- Insulated tank.
- Lid for insulated tank.
- Floating balls.
- Janby Track (available through janby,kitchen).



IMMERSION CIRCULATOR SMARTVIDE 7

2 Hp / 1400 W. Max. capacity: 56 l / 14 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Ideal for regeneration.

Interchangeable between °C and °F.

- Bluetooth connectivity.
- HACCP-ready.
- Optional core probe.
- Firmware update.

		Total loading	
1180123	SmartVide 7 120/60/1	1400 W	

Optional

- Transport bag.
- Insulated tank.
- Lid for insulated tank.
- Floating balls.
- Janby Track (available through janby,kitchen).



IMMERSION CIRCULATOR SMARTVIDE 9

2 Hp / 1400 W. Max. capacity: 56 l / 14 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between °C and °F.

- Bluetooth connectivity.
- HACCP-ready.
- Optional core probe.
- Firmware update.
- Programmable: possibility of storing 20 cooking programs.

		Total loading	
1180143	SmartVide 9 120/60/1	1400 W	

Includes

- Transport bag.

Optional

- Core probe.
- Insulated tank.
- Lid for insulated tank.
- Floating balls.
- Janby Track (available through janby,kitchen).



IMMERSION CIRCULATOR SMARTVIDE X

Maximum capacity: 56 l / 14 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between °C and °F.”

- Bluetooth / WIFI connectivity.
- HACCP-ready.
- Optional core probe and temperature control by core probe.
- Firmware update.
- 5” colour touch screen.

		Total loading	
1180162	SmartVide X 120/60/1	1400 W	

Includes

- Janby Track Mini (must be activated).
- Transport bag.

Optional

- Core probe.
- Insulated tanks.
- Enhanced tanks.
- Lids for insulated tanks.
- Floating balls.
- Janby Track (available through janby,kitchen).





IMMERSION CIRCULATOR SMARTVIDE XL

Maximum capacity: 120 l / 30 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between °C and °F.

- Bluetooth / WIFI connectivity.
- HACCP-ready.
- Optional core probe and temperature control by core probe.
- Firmware update.
- 5" colour touch screen.

1180402	SmartVide XL 208-240/50-60/1	Total loading	
		2100-2800 W	

Includes

- Janby Track Mini (must be activated).

Optional

- Core probe.
- Insulated tanks.
- Heated tanks.
- Lids for insulated tanks.
- Floating balls.
- Janby Track (available through janby,kitchen).

ACCESSORIES

Needle probe for sous-vide cookers



To get to the heart of the product.

For SmartVide.

Allows the user to track temperature of the product throughout the entire cooking cycle.

1180090	Needle probe for SmartVide	
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Probe foam seal



Prevents losing vacuum into the bag when using a needle probe.

1180051	Membrane 14 mm x 5 mm x 2 m sous-vide	
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Insulated tank for SmartVide immersion circulator



Specially designed for SmartVide.

- Stainless steel made.
 - Available in 3 sizes
 - 1180060 & 1180065: complete with tap.
 - 1180056: compact tank without tank.
 - Lids are sold separately.
- Stainless steel made.

Available in 3 sizes:

- **GN 2/3:** 4.8 gal capacity. 13.2" x 14.6" x 11.3"
 - **GN1/1:** 7.4 gal capacity. 13.2" x 23.6" x 11.3"
 - **GN2/1:** 14.8 gal capacity. 26" x 23.6" x 11.3"
- Complete with tap.

NSF-listed in combination with the immersion circulator SmartVide 5 / 7 / 9 / X / XL.

Lid sold separately.

1180056	Insulated tank (2/3 de 200 mm) 18 l / 4.8 gal	
1180060	Insulated tank (1/1 de 200 mm) 28 l / 7.4 gal	
1180065	Insulated tank (2/1 200 mm) 56 l / 14.8 gal	

Heated tanks for SmartVide X



Tanks of 28 l / 7.4 gal and 56 l / 14.8 gal.

Connected to and controlled by SmartVide X / XL to reach the set temperature faster.

- This is specially useful to cook very cold or frozen products.
- Stainless steel made.
- Complete with spacer base to insulate the product from the tank floor and allow water circulation. Thus, a more uniform cooking result can be obtained.
- NSF-listed in combination with the immersion circulator SmartVide X / SmartVide XL.
- Evaluated as an electrical accessory for SmartVide X / XL (ETL listed)

		Total loading	Capacity
1180071	Heated tank 28P 120/60/1 · 28 l / 7.4 gal	750 W	7 gal
1180076	Heated tank 56P gal 120/60/1 · 56 l / 14.8 gal	1500 W	14 gal

Heated tanks for SmartVide XL



Connected to and controlled by SmartVide XL.

Connected to and controlled by SmartVide XL to reach the set temperature faster.

- Connected to and controlled by SmartVide XL immersion circulator.
 - Intelligent interaction allows for optimization of heating times.
 - This is specially useful to cook very cold or frozen products.
 - Stainless steel made.
 - Complete with filling tap and drain key.
 - NSF-listed in combination with the immersion circulator SmartVide XL.
 - Evaluated as an electrical accessory for SmartVide XL (ETL listed).
- * Please note: SmartVide immersion circulator must be ordered separately.



		Total loading	Capacity
1180071	Heated tank 28P 120/60/1 · 28 l / 7.4 gal	750 W	7 gal
1180076	Heated tank 56P gal 120/60/1 · 56 l / 14.8 gal	1500 W	14 gal
1180422	Heated tank 120P 208-240/50-60/1 · 120 l / 30 gal	2250-3000 W	30 gal
1180414	Heated tank 120P LID 208-240/50-60/1 · 120 l / 30 gal	2250-3000 W	30 gal



new



Heated tank with hinged lid for SmartVide XL: 120P LID

Large capacity tank with integrated hinged lid: maximum efficiency. Connected to and controlled by SmartVide XL.

Connected to and controlled by SmartVide XL to reach the set temperature faster.

- Connected to and controlled by SmartVide XL immersion circulator.
- Intelligent interaction allows for optimization of heating times.
- This is specially useful to cook very cold or frozen products.
- Stainless steel made.
- Complete with filling tap and drain key.
- The integrated hinged lid reduces steam emissions and improves energy consumption due to thermal management.

* Please note: SmartVide immersion circulator must be ordered separately.

1180414	Heated tank 120P LID 208-240/50-60/1 · 120 l / 30 gal	
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Lid for SmartVide tanks

Lid for SmartVide insulated and heated tanks.

Lid for insulated tank for sous-vide cooking.

- Stainless steel made.
- Prevents water evaporation during cooking process.
- Adapts 2/3, 1/1 and 2/1 standard gastronorm containers, Sammic insulated tanks with tap or Sammic heated tanks.
- Complete with handle.



1180058	Lid 18 GN 2/3 SmartVide 6 / 7 / 8 / 9 / X / XL	
1180057	Lid 18 GN 2/3 SmartVide 4 / 5	
1180062	Lid 1/1 GN 1/1 SmartVide 6 / 7 / 8 / 9 / X / XL	
1180063	Lid 1/1 GN 1/1 SmartVide 4 / 5	
1180067	Lid 2/1 GN 2/1 SmartVide 6 / 7 / 8 / 9 / X / XL	
1180427	120P heated tank lid (not hinged)	

Spacer bases for containers

Stainless steel made spacer tank bases for insulated tanks, enhanced tanks and Gastronorm tanks. The spacer base insulates the product from the tank floor, allowing water circulation. Thus, a more uniform cooking result can be obtained.



1180190	Spacer tank base for 28 l container	
1180191	Spacer tank base for 56 l container	



Tank dividers



Tank dividers allow food to be organized within an insulated tank or 28P / 56P heated tank.

- Stainless steel made.
 - The dividers are installed on two supports.
 - The intermediate dividers are installed on a divider and a support.
- NOTE: The supports are ordered separately (set of two units).**

External dimensions:

- S divider: 378.4 x 3 x 213 mm.
- M divider: 584.4 x 3 x 213 mm.
- L divider: 700.4 x 3 x 213 mm.
- 1/2 intermediate divider: 294.5 x 3 x 213 mm.
- 2/3 intermediate divider: 354.5 x 3 x 213 mm.
- Tank divider support: 418.6 x 36.5 x 90 mm.

In-tank dimensions:

- S divider: 286 x 3 x 183 mm.
- M divider: 491 x 3 x 183 mm.
- L divider: 611 x 3 x 183 mm.
- 1/2 intermediate divider: 243.5 x 3 x 183 mm.
- 2/3 intermediate divider: 303.5 x 3 x 183 mm.



1180180	Tank divider S (divider for 28 l tank)	
1180181	Tank divider M (short divider for 56 l tank)	
1180182	Tank divider L (long divider for 56 l tank)	
1180183	Intermediate divider 1/2 for 56 l tank	
1180184	Intermediate divider 2/3 for 56 l tank	
1180188	Tank divider support set 28 / 56 (2 units)	

Baskets for 120P heated tank

Different sizes to organize products inside the tank.

- Stainless steel made custom baskets to organize products inside the heated tank 120P.
- One 120P heated tank can hold up to 3 - 5 baskets / 5 racks.



new



1180430	Basket 245 x 190 x 315 B	
1180433	Basket 480 x 190 x 315 B	
1180436	Rack 4 199 x 176 x 351 mm	
1180437	Rack 3 199 x 176 x 351 mm	





Floating balls for SmartVide

Ideal for avoiding evaporation during the cooking process.

Hollow plastic floating balls - 20 mm diameter.
Made of polypropylene.

- Floating balls create a blanket of insulation in any open bath, reducing heat loss and evaporation.
- They help keep vac packs under the water.
- They reduce fumes and splashing hazards.
- They can be used in temperatures up to 110°C / 230°F and in most bath fluids.



1180080	Floating balls for SmartVide Ø 20 mm - 1,000 units	
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SmartVide transport bag



Specially designed for SmartVide.

Included with SmartVide 9 and SmartVide X and optional accessory for SmartVide 7 and SmartVide 5.
It is not valid for the SmartVide XL.

1180085	Transport bag for SmartVide	
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Ssammic

Manual cooking

SMART3 / Pedro



12:30

65.2°C

SET

PAUSE

FINISH



GENERAL SALES CONDITIONS

Prices

- All prices are FOB Evanston, Illinois.
- The prices are exclusive of any Federal, State, City or Local taxes, which may apply and are subject thereto.
- Prices are subject to change without prior notice.

Orders

All orders are subject to acceptance by Sammic Corp.

Delivery

- Shipping or delivery dates are approximate. Sammic is not responsible for any delays in deliveries that are beyond our control.
- Requested carrier will be used upon request. Sammic Corp. has the right to ship via any responsible carrier if requested carrier is unavailable. Shipping charges are payable by consignee and any claims arising from such charges shall be resolved between the carrier and the consignee.
- The consignee must make all freight claims for damages in transit with the carrier. Sammic, Inc. assumes no responsibility for damages while in transit.

Payment terms

- Standard payment terms are net 30 days.
- All orders are subject to credit approval.
- All Invoices not paid within the specified terms will be subject to a 1.5% per month delinquency charge.
- Buyer agrees to pay all costs of collection including such attorney's fees as may be allowed by law.

Returns & Cancellations

- Written authorization is required for a return of any equipment.
- All equipment returned must be in its original factory crate; freight will be prepaid and must be in the same condition as originally shipped by Sammic.
- Cancelled orders and returned merchandise are subject to a 25% restocking and handling charge.

Other

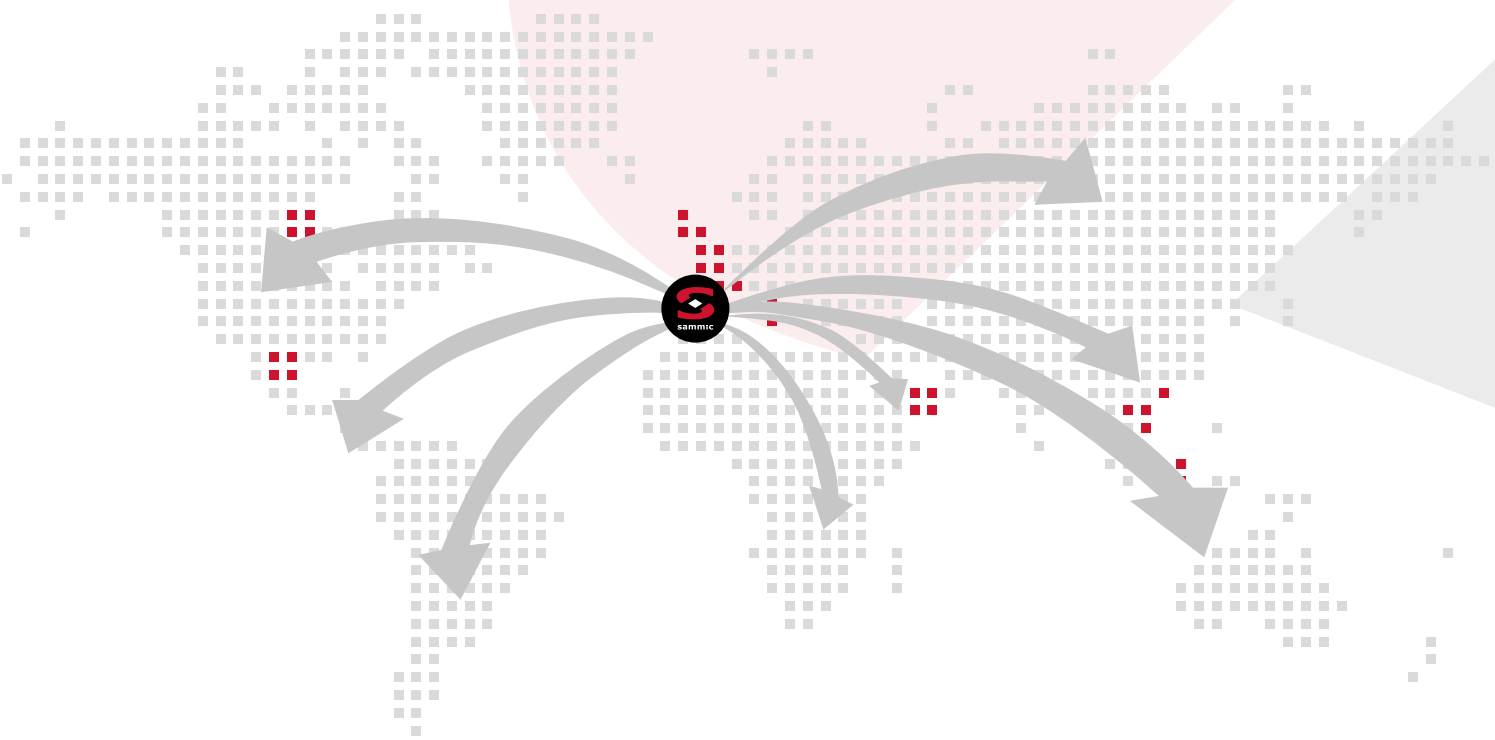
Product specifications are subject to change without prior notice.

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*Check inside



Intertek