



The Right Choice ■ **Manufacturers of Quality Catering Equipment**

sammic

USA Product Catalogue · January 2022




sammic



1961

The Right Choice

Design
Production
Quality
Product
Logistic
Service





2022

SAMMIC 1961-2022: 61 years of history with an eye to the future



60-year history of Sammic provides a solid base from which to contemplate the future with optimism and confidence.

The Company was founded in 1961 in Azpeitia, Spain, in a region of long industrial tradition and one of the world's top culinary destinations, with 11 Michelin Star restaurants (averaging 2 each). This mix of high end industrial development and great gastronomic orientation has a lot to do with Sammic's past, present and future.

We offer the services of our corporate chef who, in addition, collaborates closely with our R+D department developing new solutions. Our equipment is tested by different types of end-users before they are launched, from cutting-edge restaurants to big production caterings. This closeness to the final user allows us to develop solutions that best fulfill the needs of the most demanding users.

Sammic started its activity manufacturing potato peelers. Today, we are delighted to offer a wide range of solutions organized into 4 product families. All this thanks to Sammic's historical tradition in research and development of markets and products.



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.



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.





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.



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.



sammic services



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.



Sammic 2022

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FOOD PREPARATION EQUIPMENT

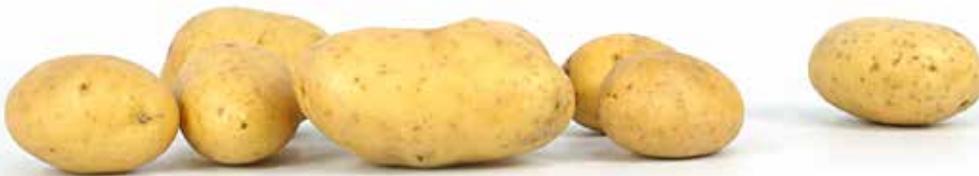


Commercial Food Peeler

Up to 66 lbs. 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.
- 0-6min 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.



	PI-10	PI-20	PI-30
SELECTION GUIDE			
COVERS (FROM / TO)	60 - 200	100 - 300	-- >200
FEATURES			
CAPACITY PER LOAD	22lbs	44lbs	66lbs
PRODUCTION /HOUR (MAX)	550lbs	950lbs	1600lbs
TIMER	0-6'	0-6'	0-6'
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	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	86lbs	92.6lbs	132.5lbs



STAINLESS STEEL - COMMERCIAL

Stainless steel construction Potato Peelers

- 10 to 30 Kg. (22 to 66 lbs.) capacity per cycle.
- **Stainless steel** made.
- Base plate and **lateral stirrers** lined with silicon carbide abrasive. Easily removable plate for cleaning purpose.
- 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-efficiency** thanks to engine optimisation.

	To peel potatoes, carrots and similar products.	Energy-efficient optimized motors.	Water inlet system with non-return air break.
	Abrasive plate and lateral stirrers.		



POTATO PEELER PI-10

10 Kg. / 22 pounds 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.

1000608	Potato peeler PI-10 120/60/1
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Optional

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



POTATO PEELER PI-20

20 Kg. / 44 pounds 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.

1000618	Potato peeler PI-20 120/60/1
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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.

1000638	Potato peeler PI-30 120/60/1
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Optional

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

ACCESSORIES

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 lbs./h.



High production with full warranty

- Dry **lettuce and other vegetables** in 1-3 minutes.
- **High speed** (900rpm) 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 **braking castors**. This allows maximum comfort in the workplace, providing stability during operation and ease of movement for cleaning & storage.



	Speed and productivity.		Maximum product care.		Extremely intuitive use. Advanced features.
	Exclusive Vibration Control System. Equipped with motor brake.		Braked wheels allow undercounter storage.		

	ES-100	ES-200
FEATURES		
CAPACITY PER LOAD	10gal	20gal
DRAINER HOURLY PRODUCTION	250-800lbs	500-1600lbs
TOTAL LOADING	0.75Hp	0.75Hp
SPEEDS	2 (350 / 900rpm)	2 (350 / 900rpm)
CYCLES	3	3
CYCLE DURATION	60/120/180"	60/120/180"
EXTERNAL DIMENSIONS (WxDxH)	21.3x29.5 x 26.2"	21.3x29.5 x 32.1"
NET WEIGHT	106lbs	115lbs



SALAD SPINNER ES-100

Capacity per cycle: 6 Kg. / 10 gal.

Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner, designed to efficiently dry up to 6 Kg. / 10 gal. of salad per cycle at a maximum speed of 900rpm.

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. / 20 gal.

Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner, designed to efficiently dry up to 12 Kg. / 20 gal. of salad per cycle at a maximum speed of 900rpm.

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-100/200. Stainless steel construction, with aluminum base.



2009625	Basket ES-100
2009620	Basket ES-200



Commercial Vegetable Preparation Machines

The Perfect Cut, by Sammic: Quality, productivity, ergonomics

Commercial Food Processors with an hourly output of up to 2,200 lbs.



New 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 lbs./h hourly production.
- Lateral and orientable product ejection.
- Complete with gravity product expulsion ramp and ejection disc.
- Possibility of extending its functionality by adding the cutter bowl with blades.
- **2 discs included:** FCS-4 (4 mm. slicing disc) and SHS-2 (2 mm. shredding disc).

Active and Ultra ranges: A perfect cut

- Sturdy construction in food-grade best quality materials.
- Different motor blocks and attachment 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 lbs.
- **Discs are not included** with the machine.

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.
- Combining these accessories together to obtain more than 70 different types of cuts and grating grades.

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.



	CA-21	CA-2V	CA-31	CA-41	CA-61	CA-3V	CA-4V
SELECTION GUIDE							
COVERS (FROM / TO)	10 - 50	10 - 50	100 - 450	100 - 600	200 - 1000	100 - 450	100 - 600
HOURLY PRODUCTION	110 - 770 lbs	110 - 770 lbs	300 - 1000 lbs	400 - 1300 lbs	1000 - 2200 lbs	300 - 1000 lbs	400 - 1300 lbs
FEATURES							
INLET OPENING	13.8in ²	13.8in ²	21in ²	44.4in ²	42.4in ²	21in ²	44in ²
INLET SHAPE	--	--	--	--	--	--	--
MOTOR SPEED	1800rpm	300-1000rpm	365rpm	365rpm	365rpm	300-1000rpm	300-1000rpm
TOTAL LOADING	1.5Hp	2.0Hp	1.5Hp	1.5Hp	1.5Hp	3Hp	3Hp
EXTERNAL DIMENSIONS (WxDxH)							
EXTERNAL DIMENSIONS (WxDxH)	14.9x12.2 x 21 "	14.9x12.2 x 21 "	15.4x16 x 21.4 "	15.4x15.6 x 25.7 "	16.9x16.5 x 31.9 "	15.4x16.1 x 21.7 "	15.4x15.7 x 25.7 "
NET WEIGHT	33.5lbs	28.4lbs	46lbs	52.9lbs	62.8lbs	53lbs	59.5lbs





sammic

New!

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 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 lt. 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 lt. cutter bowl.

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

ACTIVE LINE

1 speed, 1500 rpm.

Powerful, asynchronous motor.

User-friendly, very intuitive control panel.



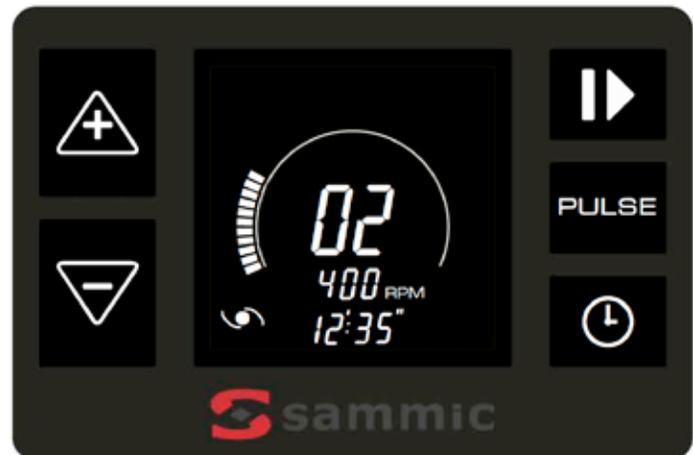
ULTRA LINE

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.



VEGETABLE SLICERS - COMPACT RANGE

Compact design and commercial performance

- Robust construction in fibreglass-reinforced polymers.
- Top quality food-grade materials.
- A perfect cut: Enables more than 35 different types of cuts.
- Equipped with an ejector disc for use with products that require this function.
- Gravity ejection slide that allows the product to be reconstructed for subsequent preservation or presentation.
- Designed to make the most of your workspace.
- Attachment and cover are easy to detach.
- Dishwasher safe attachment and discs.
- 2 discs included: FCS-4 slicing disc (4 mm) and SHS-2 shredding disc (2 mm).



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



Possibility to add the food processor function to your machine by adding the bowl with blades.



Provided with ejection slide to eject the product by gravity.

Lateral product output.

It allows the product output to be positioned to the right or to the left.



new

VEGETABLE PREPARATION MACHINE CA-21

Compact, 1-speed vegetable slicer.

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

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

Includes

- 1-speed motor block.
- Vegetable slicer attachment.
- Gravity product expulsion ramp.
- Ejection disc.
- CA-21 2D includes 2 discs: FCS-4 (4 mm. slicing disc) and SHS-2 (2 mm. shredding disc).

Optional

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



new

VEGETABLE PREPARATION MACHINE CA-2V

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

Compact ULTRA line. Variable speed motor block + vegetable slicer attachment.

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

Includes

- Variable speed motor block.
- Vegetable slicer attachment.
- Gravity product expulsion ramp.
- Ejection disc.
- CA-2V 2D includes 2 discs: FCS-4 (4 mm. slicing disc) and SHS-2 (2 mm. shredding disc).

Optional

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



VEGETABLE SLICERS - ACTIVE RANGE

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.

	<p>A perfect cut.</p>		<p>Ergonomic design.</p>		<p>Lateral product ejection.</p>
	<p>Lever and lid easily removable for cleaning purpose.</p>				

VEGETABLE PREPARATION MACHINE CA-31

Vegetable preparation machine. Production up to 1000 lbs.
Single-speed motor block + Regular hopper.



1050702	Vegetable preparation machine CA-31 120/60/1
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Includes

- Single-speed motor block.
- Regular hopper.

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 lbs.
Single-speed motor block + large production attachment.



1050720	Vegetable preparation machine CA-41 120/60/1
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Includes

- 1 speed motor block.
- Large capacity hopper.
- Core drill (optional use).

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

1050741	Vegetable preparation machine CA-61 120/60/1
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Includes

- Single-speed motor block.
- High production semi-automatic hopper.

Optional

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

VEGETABLE SLICERS - ULTRA RANGE

Professional vegetable cutters. Variable-speed models.

Equipped with “brushless” technology: powerful and efficient motors

- Manufactured from stainless steel and are made entirely of 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.

	A perfect cut.		Ergonomic design.		Lateral product ejection.
	Brushless technology: maximum efficiency.		Adjustable speed.		Lever and lid easily removable for cleaning purpose.



VEGETABLE PREPARATION MACHINE CA-3V

Commercial vegetable preparation. Production up to 1,000 lbs./hour.
Variable speed motor block + universal head.
Equipped with “brushless” technology.

1050787	Vegetable preparation machine CA-3V 120/50-60/1
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Includes

- Variable speed motor block.
- Universal head.

Optional

- 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 1,300 lbs./hour.

Variable speed motor block + high-production head.
Equipped with “brushless” technology.

1050799	Vegetable preparation machine CA-4V 120/50-60/1
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Includes

- Variable speed motor block.
- Large capacity head.
- Optional use drill.

Optional

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

ACCESSORIES

Cutter bowl (Compact line)

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

Consists of 4.4 It cutter bowl with lid.

Additional cutter bowl for 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 slicer.

Hub with blades is sold separately.



2059762	Cutter bowl 4.4It
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Hubs with blades (Compact)

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.



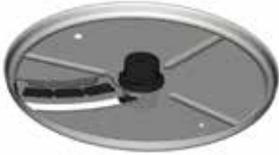
2059748	Hub with toothed blades CK-K-KE 4
2059750	Hub with smooth blades CK-K-KE 4
2059752	Hub with perforated blades CK-K-KE 4

FCS Slicing Discs (Compact line)

Regular slicing discs.

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

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



1010530	Slicing disc FCS-1 · 1 mm.
1010532	Slicing disc FCS-2 · 2 mm.
1010534	Slicing disc FCS-3 · 3 mm.
1010536	Slicing disc FCS-4 · 4 mm.
1010538	Slicing disc FCS-5 · 5 mm.
1010540	Slicing disc FCS-6 · 6 mm.
1010570	Slicing disc FCS-8 · 8 mm.
1010572	Slicing disc FCS-10 · 10 mm.
1010574	Slicing disc FCS-12 · 12 mm.

FCOS Rippled Slicing Disc (Compact line)

Designed to obtain rippled slices.

Disc for rippled slices.

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



1010546	Slicing disc FCOS-2 · 2 mm.
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FMS Dicing Grid (Compact line)

Grids to obtain dices combining with slicing discs.

- FMS Dicing Grids are combined with FCS-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.**



1010580	Dicing grid FMS-8
1010582	Dicing grid FMS-10
1010584	Dicing grid FMS-12



FFS Chipping Grid (Compact line)



Grids to obtain French Fries in combination with slicing discs.

- FMS Dicing Grids are combined with FCS-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.**

1010590	Chipping grid FFS-8 · 8 mm
1010592	Chipping grid FFS-10 · 10 mm

FCES Julienne Discs (Compact line)



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.**

1010550	Julienne disc FCES-2x2 · 2X2 mm.
1010552	Julienne disc FCES-2x4 · 2X4 mm.
1010554	Julienne disc FCES-2x6 · 2X6 mm.
1010556	Julienne disc FCES-4x4 · 4x4 mm.
1010558	Julienne disc FCES-6x6 · 6x6 mm.
1010560	Julienne disc FCES-8x8 · 8x8 mm.

SHS Shredding & Grating Discs (Compact line)



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.
- Designed to obtain very precise cuts.
- Dishwasher-safe.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Discs may vary from image.**

1010500	Shredding disc SHS-2 · 2mm.
1010502	Shredding disc SHS-3 · 3mm.
1010504	Shredding disc SHS-4 · 4mm.
1010506	Shredding disc SHS-7 · 7mm.
1010514	Fine grating disc SHSF
1010516	Coarse grating disc SHSG

Long vegetable attachment



For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic 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/4V, CK-35V/38V/45V/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.

Ideal for large production needs.

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

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



Stand-trolley



For Sammic vegetable preparation machines and combi models.

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/10D/14D/20+/25+, equipped with 1 blade.
- **For CA-31/41/3V/4V slicer.**
- **For CK-35V/38V/45V/48V combi.**
- ***Please note: codes valid for machines manufactured after December 2016. Ask for codes for previous models.**

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

FCC Curved Slicing Discs



For slicing of soft products (CA / CK).

Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. and specifically designed for soft products. It's also suitable for lettuce shredding. 5/64", 1/8" and 3/16" slice thickness.

1010406	Slicing disc FCC-2 + · 2mm. · 5/64"
1010403	Slicing disc FCC-3 + · 3mm. · 1/8"
1010404	Slicing disc FCC-5 + · 5mm. · 3/16"

FCO Rippled Slicing Discs

Designed to obtain rippled slices (CA / CK).

Discs with rippled slices. 5/64", 1/8" and 1/4" slice thickness.



1010295	Slicing disc FCO-2+ · 2mm. · 5/64"
1010300	Slicing disc FCO-3+ · 3mm. · 1/8"
1010408	Slicing disc FCO-6 + · 6mm. · 1/4"

FFC Chipping Grids

Grid for fries for CA / CK.

- Chipping grids FF combined with FC/FCO slicing discs for French fries.
- Thickness depends on combination of disc and grid.
- **For CA-31/41/3V/4V/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**



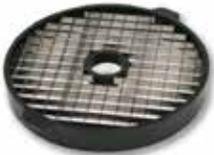
1010350	Chipping grid FFC-8+ · 8mm. · 5/16"
1010355	Chipping grid FFC-10+ · 10mm. · 3/8"

FMC Dicing Grids

Dicing grids for CA / CK.

- FMC Dicing Grids are designed to be used with the FC Slicing Discs.
- Thickness and shape of dice depend on the combination of disc and grid.
- New tolerances allow optimal results when dicing tomatoes and most other fruits and vegetables.

***Please note: FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**



1010362	Dicing grid FMC-8D · 8mm. · 5/16"
1010363	Dicing grid FMC-10D · 10mm. · 3/8"
1010364	Dicing grid FMC-14D · 14mm. · 15/32"
1010375	Dicing grid FMC-20+ · 20mm. · 3/4"
1010380	Dicing grid FMC-25+ · 25mm. · 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-31/41/3V/4V/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

1010205	Julienne disc FCE-2+ · 2mm. · 5/64"
1010210	Julienne disc FCE-4+ · 4mm. · 5/32"
1010405	Julienne disc FCE-8+ · 8mm. · 5/16"

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.**

1010320	Shredding disc SH-2 · 2mm. · 5/64"
1010315	Shredding disc SH-3 · 3mm. · 1/8"
1010322	Shredding disc SH-4 · 4mm. · 5/32"
1010324	Shredding disc SH-6 · 6mm. · 1/4"
1010326	Shredding disc SH-7 · 7mm. 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.
- * We recommend 10 mm or higher slicing disc.
- **For CA-31/41/3V/4V/62.**
- **For CK-35V/38V/45V/48V.**

1010390	Potato masher kit FP
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Disc and Grid Packs



- **MX8:** Special Package for Mexican Restaurants (FMC-8D/ FC-8D / SH-3).
- **MX10:** Special Package for Mexican Restaurants (FMC-10D / FC-10D / SH-3).
- **SCH:** Special for Schools (FMC-10D / FC-10D / FFC-8+ / FC-8D / FC-3D / FCC-5+ / FCE-4+ / SH-3).
- **FF8:** Special for Restaurant serving French fries (FC-8D / FFC-8+ / FFC-5+).
- **FF10:** Special for Restaurant serving French fries (FC-10D / FFC-10+ / FCC-5+).

MX8 Special disc package for Mexican Restaurants
MX10 Special disc package for Mexican Restaurants
SCH Special disc package for Schools
FF8 Special disc package for Restaurants serving French fries
FF10 Special disc package for Restaurants serving French fries

Disc and Grid Holder



Ideal to store discs and grids when not in use.

For all Sammic discs and grids.

Each holder can hold 10 individual discs or grids.

1010204	Disc and grid holding device +/D
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Grid Cleaning Kit

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 of 8x8 and 10x10 mm.



1010361	QC-8 Quick cleaner for 8mm. · 5/16" grid
1010366	QC-10 Quick cleaner for 10mm. · 3/8" grid
1010359	Quick grid cleaner holder GCH

CUTTING GUIDE

COMPACT LINE



FCS



FCOS



FFS



FMS



FCES



SHS



SHSF / SHSG

"STANDARD" LINE



FC-1+



FC-3D



FC-8D



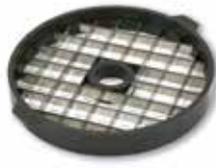
FCO+



FFC-8+



FMC-14D



FMC-25+



FCC-2+



FCC-5+



FCE-4+



FCE-8+



SH-3



SH-7



SHF



SHG



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.



New 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.
- Includes 2 discs included: FCS-4 (4 mm. slicing disc) and SHS-2 (2 mm. shredding disc).
- Big capacity: 4.4 lt bowl and big production capacity.

ULTRA line: 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.
- Ejection disc included for the products that require its use.
- It can be fitted with a wide range of discs and grids of the highest cutting quality.

Cutter function: efficiency and performance.

- Big capacity: 4.4 / 5.5 / 8 lt. (5 ¹/₄ - 8 ¹/₂ qt.) 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.





	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 lbs	110 - 770 lbs	200 - 1000 lbs	200 - 1000 lbs	400 - 1300 lbs	400 - 1300 lbs
FEATURES						
INLET OPENING	13.8in ²	13.8in ²	21in ²	21in ²	44.4in ²	44.4in ²
INLET SHAPE	--	--	Kidney	Kidney	Circle	Circle
BOWL CAPACITY	4.4l	4.4l	5.5l	8l	5.5l	8l
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. PREP.)	-- - 1800 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
LOADING						
SINGLE PHASE	1.5Hp	2Hp	3Hp	3Hp	3Hp	3Hp
EXTERNAL DIMENSIONS (WxDxH)						
DIMENSIONS (VEG. PREP.)	14.9x12.2 x 21 "	14.9x12.2 x 21 "	15.4x16.1 x 21.7 "	15.4x16.1 x 21.7 "	15.4x15.7 x 25.7 "	15.4x15.7 x 25.7 "
DIMENSIONS (CUTTER)	9.9x12.2 x 17.1 "	9.9x12.2 x 17.1 "	11.3x15.2 x 19.2 "	11.3x15.2 x 20.4 "	11.3x15.2 x 19.2 "	11.3x15.2 x 20.4 "
NET WEIGHT (VEG. PREP.)	33.5lbs	28.4lbs	53lbs	53lbs	59lbs	59lbs
NET WEIGHT (CUTTER)	31.3lbs	26.2lbs	39.7lbs	41.9lbs	39.7lbs	41.9lbs



COMBI VEG PREP AND FOOD PROCESSOR - COMPACT RANGE

Available in *ACTIVE* and *ULTRA* lines

- Sturdy fiberglass-reinforced polymer construction.
- Designed to make the most of your workspace.

Vegetable slicer function:

- A perfect cut: Enables more than 35 different types of cuts.
- Gravity product expulsion ramp allow to reconstruct the sliced product for storing or presentation purpose.
- Ejection disc included for the products that require its use.
- 2 discs included: FCS-4 (4 mm. slicing disc) and SHS-2 (2 mm. shredding disc).

Cutter function:

- 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.
- Hub with serrated blades included, optional smooth or perforated blades.
- ULTRA: Built-in programs and option to customize programs for recipe standardization.



2 in 1: vegetable slicer + cutter



Available in 1-speed ACTIVE range and variable-speed ULTRA range. ULTRA range equipped with high-efficiency “brushless” technology and advanced features.



Vegetable slicer function: Orientable product ejection.



Cutter function: bowl equipped with lateral stirrers.



Head, cover and bowl are easy to detach.



The veg prep head, and the food processor rotor and bowl can be washed in the dishwasher.





new

COMBI CK-241

2-in-1. Compact vegetable slicer + cutter. 1 speed.

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4,4 l cutter bowl.

1050914	Combi vegetable prep.-cutter CK-241 2D 120/60/1 · 2 discs included
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Includes

- 1-speed motor block.
- Vegetable slicer attachment.
- Cutter bowl with toothed blades.
- Gravity product expulsion ramp.
- 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.



new

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.

1050930	Combi vegetable prep.-cutter CK-24V 2D 120/50-60/1 · 2 discs included
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Includes

- Variable speed motor block.
- Vegetable slicer attachment.
- Cutter bowl with toothed blades.
- Gravity product expulsion ramp.
- 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 VEG PREP AND FOOD PROCESSOR - ULTRA RANGE

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.
- ULTRA line (from 2022): Built-in programs and option to customize programs for recipe standardization.

	2-in-1: vegetable slicer + cutter.		Vegetable slicer function: perfect cut. Ergonomic design. Lateral product ejection.		Cutter function: interchangeable hubs with blades and built-in scraper.
	Brushless technology: maximum efficiency.		Adjustable speed.		

COMBI CK-35V

2 in 1: vegetable cutter (900 lbs./h) + cutter with 5.5 liter bowl

It has a variable speed motor block, universal head and 5.5-lt cutter bowl equipped with a rotor with micro-serrated blades.

Brushless technology.



1050756	Combi vegetable prep.-cutter CK-35V 120/50-60/1
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Includes

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

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 (900 lbs./h) + cutter with 8 liter bowl
It has a variable speed motor block, universal head and 8-lt cutter bowl equipped with a rotor with micro-serrated blades.
Brushless technology.

1050809	Combi vegetable prep.-cutter CK-38V 120/50-60/1
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Includes

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

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 (1,300 lbs./h) + cutter with 5.5 liter bowl
It has a variable speed motor block, large-capacity head and 5.5-lt cutter bowl equipped with a rotor with micro-serrated blades.
Brushless technology.

1050770	Combi vegetable prep.-cutter CK-45V 120/50-60/1
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Includes

- Variable speed motor block.
- Large capacity head.
- Cutter bowl, with micro-serrated blade rotor.

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 (1,300 lbs./h) + cutter with 8 liter bowl
It has a variable speed motor block, large-capacity head and 8-lt cutter bowl equipped with a rotor with micro-serrated blades.
Brushless technology.

1050822	Combi vegetable prep.-cutter CK-48V 120/50-60/1
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Includes

- Variable speed motor block.
- Large capacity head.
- Cutter bowl, with micro-serrated blade rotor.

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.

ACCESSORIES

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.

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

- 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.

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

Cutter bowl (Compact line)



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

Consists of 4.4 lt cutter bowl with lid.

Additional cutter bowl for 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 slicer.

Hub with blades is sold separately.

2059762	Cutter bowl 4.4lt
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Hubs with blades (Compact)



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-K-KE 4
2059750	Hub with smooth blades CK-K-KE 4
2059752	Hub with perforated blades CK-K-KE 4

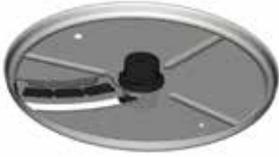


FCS Slicing Discs (Compact line)

Regular slicing discs.

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

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



1010530	Slicing disc FCS-1 · 1 mm.
1010532	Slicing disc FCS-2 · 2 mm.
1010534	Slicing disc FCS-3 · 3 mm.
1010536	Slicing disc FCS-4 · 4 mm.
1010538	Slicing disc FCS-5 · 5 mm.
1010540	Slicing disc FCS-6 · 6 mm.
1010570	Slicing disc FCS-8 · 8 mm.
1010572	Slicing disc FCS-10 · 10 mm.
1010574	Slicing disc FCS-12 · 12 mm.

FCOS Rippled Slicing Disc (Compact line)

Designed to obtain rippled slices.

Disc for rippled slices.

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



1010546	Slicing disc FCOS-2 · 2 mm.
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FMS Dicing Grid (Compact line)

Grids to obtain dices combining with slicing discs.

- FMS Dicing Grids are combined with FCS-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.**



1010580	Dicing grid FMS-8
1010582	Dicing grid FMS-10
1010584	Dicing grid FMS-12

FFS Chipping Grid (Compact line)



Grids to obtain French Fries in combination with slicing discs.

- FMS Dicing Grids are combined with FCS-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.**

1010590	Chipping grid FFS-8 · 8 mm
1010592	Chipping grid FFS-10 · 10 mm

FCES Julienne Discs (Compact line)



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.**

1010550	Julienne disc FCES-2x2 · 2X2 mm.
1010552	Julienne disc FCES-2x4 · 2X4 mm.
1010554	Julienne disc FCES-2x6 · 2X6 mm.
1010556	Julienne disc FCES-4x4 · 4x4 mm.
1010558	Julienne disc FCES-6x6 · 6x6 mm.
1010560	Julienne disc FCES-8x8 · 8x8 mm.

SHS Shredding & Grating Discs (Compact line)



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.
- Designed to obtain very precise cuts.
- Dishwasher-safe.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Discs may vary from image.**

1010500	Shredding disc SHS-2 · 2mm.
1010502	Shredding disc SHS-3 · 3mm.
1010504	Shredding disc SHS-4 · 4mm.
1010506	Shredding disc SHS-7 · 7mm.
1010514	Fine grating disc SHSF
1010516	Coarse grating disc SHSG



Long vegetable attachment



For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic 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/4V, CK-35V/38V/45V/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.

Ideal for large production needs.

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

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

Stand-trolley



For Sammic vegetable preparation machines and combi models.

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/10D/14D/20+/25+, equipped with 1 blade.
- **For CA-31/41/3V/4V slicer.**
- **For CK-35V/38V/45V/48V combi.**
- ***Please note: codes valid for machines manufactured after December 2016. Ask for codes for previous models.**

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

FCC Curved Slicing Discs



For slicing of soft products (CA / CK).

Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. and specifically designed for soft products. It's also suitable for lettuce shredding. 5/64", 1/8" and 3/16" slice thickness.

1010406	Slicing disc FCC-2 + · 2mm. · 5/64"
1010403	Slicing disc FCC-3 + · 3mm. · 1/8"
1010404	Slicing disc FCC-5 + · 5mm. · 3/16"



FCO Rippled Slicing Discs

Designed to obtain rippled slices (CA / CK).

Discs with rippled slices. 5/64", 1/8" and 1/4" slice thickness.



1010295	Slicing disc FCO-2+ · 2mm. · 5/64"
1010300	Slicing disc FCO-3+ · 3mm. · 1/8"
1010408	Slicing disc FCO-6+ · 6mm. · 1/4"

FFC Chipping Grids

Grid for fries for CA / CK.

- Chipping grids FF combined with FC/FCO slicing discs for French fries.
- Thickness depends on combination of disc and grid.
- **For CA-31/41/3V/4V/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**



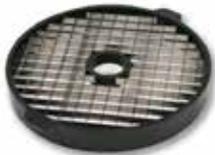
1010350	Chipping grid FFC-8+ · 8mm. · 5/16"
1010355	Chipping grid FFC-10+ · 10mm. · 3/8"

FMC Dicing Grids

Dicing grids for CA / CK.

- FMC Dicing Grids are designed to be used with the FC Slicing Discs.
- Thickness and shape of dice depend on the combination of disc and grid.
- New tolerances allow optimal results when dicing tomatoes and most other fruits and vegetables.

***Please note: FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**



1010362	Dicing grid FMC-8D · 8mm. · 5/16"
1010363	Dicing grid FMC-10D · 10mm. · 3/8"
1010364	Dicing grid FMC-14D · 14mm. · 15/32"
1010375	Dicing grid FMC-20+ · 20mm. · 3/4"
1010380	Dicing grid FMC-25+ · 25mm. · 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-31/41/3V/4V/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**



1010205	Julienne disc FCE-2+ · 2mm. · 5/64"
1010210	Julienne disc FCE-4+ · 4mm. · 5/32"
1010405	Julienne disc FCE-8+ · 8mm. · 5/16"

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.**

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

Disc and Grid Packs



- **MX8:** Special Package for Mexican Restaurants (FMC-8D/ FC-8D / SH-3).
- **MX10:** Special Package for Mexican Restaurants (FMC-10D / FC-10D / SH-3).
- **SCH:** Special for Schools (FMC-10D / FC-10D / FFC-8+ / FC-8D / FC-3D / FCC-5+ / FCE-4+ / SH-3).
- **FF8:** Special for Restaurant serving French fries (FC-8D / FFC-8+ / FFC-5+).
- **FF10:** Special for Restaurant serving French fries (FC-10D / FFC-10+ / FCC-5+).

MX8 Special disc package for Mexican Restaurants
MX10 Special disc package for Mexican Restaurants
SCH Special disc package for Schools
FF8 Special disc package for Restaurants serving French fries
FF10 Special disc package for Restaurants serving French fries

Disc and Grid Holder

Ideal to store discs and grids when not in use.

For all Sammic discs and grids.

Each holder can hold 10 individual discs or grids.



1010204	Disc and grid holding device +/D
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Grid Cleaning Kit

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 of 8x8 and 10x10 mm.



1010361	QC-8 Quick cleaner for 8mm. · 5/16" grid
1010366	QC-10 Quick cleaner for 10mm. · 3/8" grid
1010359	Quick grid cleaner holder GCH





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.



New COMPACT 4.4 lt 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 lt bowl.
- 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.

ULTRA 5.5/8 lt. line: many possibilities

- ULTRA line with adjustable speed, high-efficiency “brushless” technology and advanced features.
- Big capacity: up to 8 lt commercial models.
- Top orifice in lid, to add liquids while the machine is in operation.
- “Cut&mix” mixer is included.

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.

Maintenance, safety, hygiene

- Safety microswitches in the position of the bowl and the lid.
- Appliances **certified by NSF International** (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.



	K-41	KE-4V	KE-5V	KE-8V
SELECTION GUIDE				
COVERS (FROM / TO)	10 - 50	10 - 50	20 - 75	20 - 100
MAX. PRODUCT CAPACITY	5.5lbs	5.5lbs	7lbs	8.75lbs
FEATURES				
BOWL CAPACITY	4.4l	4.4l	5.5l	8l
BOWL DIMENSIONS	Ø7.6x6.34"	Ø7.6x6.34"	Ø9.4x5.9"	Ø9.4x7.8"
TOTAL LOADING	1.5Hp	2Hp	3Hp	3Hp
VARIABLE SPEED	1800rpm	300-3000rpm	300-3000rpm	300-3000rpm
EXTERNAL DIMENSIONS (WxDxH)				
EXTERNAL DIMENSIONS (WxDxH)	9.9x12.2x17.1"	9.9x12.2x17.1"	11.3x15.2x19.2"	11.3x15.2x20.4"
NET WEIGHT	31.3lbs	26.2lbs	39.7lbs	41.7lbs



CUTTER - COMPACT RANGE

4.4 lt 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.
- Hub with serrated blades included, optional smooth or perforated blades.
- Lid equipped with gasket and opening for adding ingredients.
- Bowl easy to detach.
- The food processor rotor and bowl can be washed in the dishwasher.



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



It can be upgraded into a combi model adding the vegetable slicer attachment.



“Invert-blade” technology and lateral stirrers designed to obtain a homogeneous grinding results without traces.



ULTRA: Built-in programs and option to customize programs for recipe standardization.



Maximum comfort for the user: bowl with ergonomic handle.

FOOD-PROCESSOR K-41

Compact bowl cutter. 1 speed.

Compact ACTIVE line. 1-speed motor block + 4,4 l cutter bowl.



1050992	Cutter K-41 120/60/1
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Includes

- 1-speed motor block.
- Cutter bowl with toothed blades.

Optional

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

FOOD-PROCESSOR - EMULSIFIER KE-4V

Compact bowl cutter & emulsifier. Adjustable speed with brushless technology.

Compact ULTRA line. Variable speed motor block + 4,4 l cutter bowl.



1051008	Cutter-Emulsifier KE-4V 120/50-60/1
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Includes

- Variable speed motor block.
- Cutter bowl with toothed blades.

Optional

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

ACCESSORIES

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.

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

- 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.

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



CUTTER - ULTRA RANGE

Variable speed cutter/emulsifiers with 5.5 or 8 lt. bowl.

Equipped with “brushless” technology: maximum efficiency

- Adjustable-speed motor block + cutter bowl.
- Stainless steel motor block with food grade aluminium lid.
- Stainless steel bowl with highly resistant polycarbonate lid.
- Hub with serrated blades included, optional smooth or perforated blades.
- 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.
- They generate less noise: improved workplace environment.



Adjustable speed.



Interchangeable hubs with blades and built-in scraper.



Brushless technology: maximum efficiency.



ULTRA line: Built-in programs and option to customize programs for recipe standardization.



FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 Lt. Variable speed.
To cut, grind, mix and knead any food in seconds.
Brushless technology: maximum efficiency.

1050836 Cutter-Emulsifier KE-5V 120/50-60/1

Includes

- Set of serrated blades.
- “Cut&mix” scraper.

Optional

- Smooth blades.
- Perforated blades.



FOOD-PROCESSOR - EMULSIFIER KE-8V

Bowl capacity: 8 Lt. Variable speed.
To cut, grind, mix and knead any food in seconds.
Brushless technology: maximum efficiency.

1050855 Cutter-Emulsifier KE-8V 120/50-60/1

Includes

- Set of serrated blades.
- “Cut&mix” scraper.

Optional

- Smooth blades.
- Perforated blades.

ACCESSORIES

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



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

Discs are sold separately.

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.

2059760	Vegetable slicer attachment 21/2V
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Cutter bowl (Compact line)



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

Consists of 4.4 lt cutter bowl with lid.

Additional cutter bowl for 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 slicer.

Hub with blades is sold separately.

2059762	Cutter bowl 4.4lt
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Hubs with blades (Compact)



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-K-KE 4
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2059750	Hub with smooth blades CK-K-KE 4
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2059752	Hub with perforated blades CK-K-KE 4
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Commercial Hand Blenders

Commercial hand blenders and whisks

New range of hand blenders and whisks. Versatility, ergonomoy, strength. Built to last.



All-in-one

- 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 lt. of capacity.

Maximum comfort for the user

- Compact design: logical and manageable size in each series.
- Ergo-design & bi-mat-grip: The external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.
- Click-on-arm: detachable arms with quick and safe locking.
- Hoods designed to avoid splashes during work.
- Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains and, from 30 series on, two-colour leds to indicate the status of the appliance.

Built to last

- 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 arms can be washed under the tap. 10-series arms are dishwasher-safe.



SERIES	XS - 10					S - 20					M - 30			
MODEL	XM-12	XM-21	XM-22	MB-21	B-20	XM-31	XM-31V	XM-32	XM-32V	XM-33	XM-33V	MB-31	B-30	
TOTAL LOADING	0.33 Hp	0.41 Hp	0.41 Hp	0.41 Hp	0.41 Hp	0.54Hp	0.54Hp	0.54Hp	0.54Hp	0.54Hp	0.54Hp	0.54Hp	0.54Hp	
SPEED, MIN-MAX (R.P.M.)	1500 - 15000	1500 - 15000	1500 - 15000	1500 - 15000	200 - 1800	12000	1500 - 12000	12000	1500 - 12000	12000	1500 - 12000	1500 - 12000	200 - 1500	
ELECTRICAL SUPPLY	120 V / 50-60 Hz / 1 ~													
LIQUIDISER FUNCTION														
MAXIMUM RECIPIENT CAPACITY	10.6 qt.	13 qt.	16 qt.	13 qt.	-	32 qt.	32 qt.	48 qt.	48 qt.	63 qt.	63 qt.	32 qt.	-	
BLADE DIAMETER	1.75"	2"	2"	2"	-	2.17"	2.17"	2.17"	2.17"	2.17"	2.17"	2.17"	-	
BLADE GUARD DIAMETER	2.56"	3.23"	3.23"	3.23"	-	3.6"	3.6"	3.6"	3.6"	3.6"	3.6"	3.6"	-	
LIQUIDISING ARM LENGTH	8.8"	9.84"	11.8"	9.84"	-	12.05"	12.05"	14.41"	14.41"	16.54"	16.54"	12.05"	-	
TOTAL LENGTH	17.6"	20.24"	22.2"	20.24"	-	24.17"	24.17"	26.54"	26.54"	28.66"	28.66"	24.21"	-	
WHISK FUNCTION														
CAPACITY (EGG WHITES)	-	-	-	2 - 30	2 - 30	-	-	-	-	-	-	2 - 50	2 - 50	
REVOLVING ARM LENGTH	-	-	-	12.05"	12.05"	-	-	-	-	-	-	15.6"	15.6"	
TOTAL LENGTH (WITH REVOLVING ARM)	-	-	-	22.44"	22.44"	-	-	-	-	-	-	27.7"	27.7"	
NET WEIGHT	3.1lbs.	5.1lbs.	5.3lbs.	5.8lbs.	5.8lbs.	7.36 lbs.	7.36 lbs.	7.63 lbs.	7.63 lbs.	8 lbs.	8 lbs.	7.6 lbs.	7.58 lbs.	



Designed for commercial and intensive use.



Versatility without add-on tools.



Compact and manageable design.



Built to last.

SERIES	L - 50						XL - 70	
MODEL	XM-51	XM-51V	XM-52	XM-52V	MB-51	B-50	XM-71	XM-72
TOTAL LOADING	1.1Hp	1.1Hp	1.1Hp	1.1Hp	1.1Hp	1.1Hp	1.2Hp	1.2Hp
SPEED, MIN-MAX (R.P.M.)	12000	1500 - 12000	12000	1500 - 12000	1500 - 12000	200 - 1500	12000	12000
ELECTRICAL SUPPLY	120 V / 50-60 Hz / 1 ~							
LIQUIDISER FUNCTION								
MAXIMUM RECIPIENT CAPACITY	85 qt.	85 qt.	127 qt.	127 qt.	85 qt.	-	211 qt.	264 qt.
BLADE DIAMETER	2.36"	2.36"	2.36"	2.36"	2.36"	-	2.75"	2.75"
BLADE GUARD DIAMETER	4"	4"	3.87"	3.87"	3.87"	-	4.85"	4.85"
LIQUIDISING ARM LENGTH	16.7"	16.7"	20.7"	20.7"	16.7"	-	21.22"	24.80"
TOTAL LENGTH	30.1"	30.1"	34"	34"	30.1"	-	34.64"	38.19"
WHISK FUNCTION								
CAPACITY (EGG WHITES)	-	-	-	-	2 - 80	2 - 80	-	-
REVOLVING ARM LENGTH	-	-	-	-	15.95"	15.95"	-	-
TOTAL LENGTH (WIDTH REVOLVING ARM)	-	-	-	-	29.37"	29.37"	-	-
NET WEIGHT								
NET WEIGHT	10.25 lbs.	10.25 lbs.	10.69 lbs.	10.69 lbs.	10.3 lbs.	9.72 lbs.	11 lbs.	11.42 lbs.

XS SERIES



HAND BLENDER XM-12

Compact immersion blender. 0.33 Hp.

- 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.

3030740 Immersion blender XM-12 120/50-60/1

Includes

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

Optional

- MA-11 mixer arm.



MOTOR UNIT MM-10V

0.33 Hp motor block.

- Adjustable-speed motor unit.
- Designed for continuous use.

3030728	Motor unit MM-10V 120/50-60/1
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Includes

- Variable speed motor block.

Optional

- MA-11 mixer arm.
- MA-12 mixer arm.

S SERIES



HAND BLENDER XM-21

Professional immersion blender. 0.41 Hp.

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

3030752	Immersion blender XM-21 120/50-60/1
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Includes

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

Optional

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



HAND BLENDER XM-22

Professional immersion blender. 0.41 Hp.

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

3030758	Immersion blender XM-22 120/50-60/1
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Includes

- Variable speed motor block.
- MA-22 mixer arm.
- Wall mount.

Optional

- MA-21 mixer arm.
- Whisk BA-21.





HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 0.41 Hp.

- 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.

- 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.



MOTOR UNIT MM-20V

0.41 Hp motor block.

- Variable speed motor block.
- Designed for continuous use.

3030746	Motor unit MM-20V 120/50-60/1
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Includes

- Variable speed motor block.

Optional

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



M SERIES



HAND BLENDER XM-31

Professional immersion blender. 0.54 Hp.

- Fixed speed motor block.
- 12.05 “ detachable arm.
- Designed for continuous use in recipients of up to 32 qt.

3030789 | Immersion blender XM-31 120/50-60/1

Includes

- Fixed speed motor block.
- MA-31 mixer arm.
- Wall mount.

Optional

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



HAND BLENDER XM-31V

Professional immersion blender. 0.54 Hp.

- Variable speed motor block.
- 12.05 “ detachable arm.
- Designed for continuous use in recipients of up to 32 qt.

Hand blender XM-31V 120/60/1

Includes

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

Optional

- MA-32 mixer arm.
- MA-33 mixer arm.
- Whisk.



HAND BLENDER XM-32

Professional immersion blender. 0.54 Hp.

- Fixed speed motor block.
- 14.41 “ detachable arm.
- Designed for continuous use in recipients of up to 48 qt.

3030797 | Immersion blender XM-32 120/50-60/1

Includes

- Fixed speed motor block.
- MA-32 mixer arm.
- Wall mount.

Optional

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



HAND BLENDER XM-32V

Professional immersion blender. 0.54 Hp.

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

Hand blender XM-32V 120/60/1

Includes

- Variable speed motor block.
- MA-32 mixer arm.
- Wall mount.

Optional

- MA-31 mixer arm.
- MA-33 mixer arm.
- Whisk.



HAND BLENDER XM-33

Professional immersion blender. 0.54 Hp.

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

3030799 Immersion blender XM-33 120/50-60/1 USA

Includes

- Fixed speed motor block.
- MA-33 mixer arm.
- Wall mount.

Optional

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



HAND BLENDER XM-33V

Professional immersion blender. 0.54 Hp.

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

Hand blender XM-33V 120/60/1

Includes

- Variable speed motor block.
- MA-33 mixer arm.
- Wall mount.

Optional

- MA-31 mixer arm.
- MA-32 mixer arm.
- Whisk.



HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 0.54 Hp.

- 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.



BLENDER B-30

Professional beater. 0.54 Hp.

- 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.



MOTOR UNIT MM-30

0.54 Hp motor block. Fixed speed.

- Fixed speed motor block.
- Designed for continuous use.

3030777	Motor unit MM-30 120/50-60/1
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Includes

- Fixed speed motor block.

Optional

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



MOTOR UNIT MM-30V

0.54 Hp motor block. Variable speed.

- Variable speed motor block.
- Designed for continuous use.

3030783	Motor unit MM-30V 120/50-60/1
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Includes

- Variable speed motor block

Optional

- MA-31 mixer arm
- MA-32 mixer arm
- MA-33 mixer arm
- Whisk BA-30.

L SERIES



HAND BLENDER XM-51

Professional immersion blender. 1.1 Hp.

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

3030825	Immersion blender XM-51 120/50-60/1
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Includes

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

Optional

- MA-52 mixer arm.



HAND BLENDER XM-51V

Professional immersion blender. 1.1 Hp.

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

Hand blender XM-51V 120/50/1

Includes

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

Optional

- MA-52 mixer arm.
- Whisk.



HAND BLENDER XM-52

Professional immersion blender. 1.1 Hp.

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

3030841 Immersion blender XM-52 120/50-60/1

Includes

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

Optional

- MA-51 mixer arm.



HAND BLENDER XM-52V

Professional immersion blender. 1.1 Hp.

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

Hand blender XM-52V 120/60/1

Includes

- Variable speed motor block.
- MA-52 mixer arm.
- Wall mount.

Optional

- MA-51 mixer arm.
- Whisk.



HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 1.1 Hp.

- 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

Includes

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

Optional

- MA-52 mixer arm.



BLENDER B-50

Professional beater. 1.1 Hp.

- 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.

MOTOR UNIT MM-50



1.1 Hp motor block. Fixed speed.

- Fixed speed motor block.
- Designed for continuous use.

3030817	Motor unit MM-50 120/50-60/1
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Includes

- Fixed speed motor block.

Optional

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

MOTOR UNIT MM-50V



1.1 Hp motor block. Variable speed.

- Variable speed motor block.
- Designed for continuous use.

3030819	Motor unit MM-50V 120/50-60/1
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Includes

- Variable speed motor block.

Optional

- MA-51 mixer arm.
- MA-52 mixer arm.
- Whisk BA-50.



XL SERIES



HAND BLENDER XM-71

Professional immersion blender. 1.2 Hp.

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

3030857 Immersion blender XM-71 120/50-60/1

Includes

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

Optional

- MA-72 mixer arm.



HAND BLENDER XM-72

Professional immersion blender. 1.2 Hp.

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

3030858 Immersion blender XM-72 120/50-60/1

Includes

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

Optional

- MA-71 mixer arm.



MOTOR UNIT MM-70

1.2 Hp motor block. Fixed speed.

- Fixed speed motor block.
- Designed for continuous use.

3030859 Motor unit MM-70 120/50-60/1

Includes

- Fixed speed motor block.

Optional

- MA-71 mixer arm.
- MA-72 mixer arm.

ACCESSORIES

Mixer arms MA-10



Accessory for XM-12 blender or for MM-10V motor block.

Available in 2 lengths:

- MA-11: 7.56"
- MA-12: 8.8"

3030613	Mixer arm MA-11 · 7.56"
3030624	Mixer arm MA-12 · 8.8"

Mixer arms MA-20



Accessory for XM-21/22 blender or for MM-20V motor block.

Available in 2 lengths:

- MA-21: 9.84"
- MA-22: 11.8"

3030638	Mixer arm MA-21 · 9.84"
3030640	Mixer arm MA-22 · 11.8"

Whisk BA-20



Accessory for series 20 immersion blender, beater or combi or for MM-20V motor block.

3030641	Whisk BA-20
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Mixer arms MA-30



Accessory for series 30 immersion blender, beater or combi or for MM-30 / MM-30V motor block.

Available in 3 lengths:

- MA-31: 12.05"
- MA-32: 14.41"
- MA-33: 16.54"

3030653	Mixer arm MA-31 · 12.05"
3030655	Mixer arm MA-32 · 14.41"
3030657	Mixer arm MA-33 · 16.54"



Whisk BA-30



Accessory for series 30 beater or combi or for MM-30V motor block.

3030670	Whisk BA-30
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Mixer arms MA-50



Accessory for series 50 immersion blender, beater or combi or for MM-50 / MM-50V motor block.

Available in 2 lengths:

- MA-51: 16.70"
- MA-52: 20.70"

3030685	Mixer arm MA-51 · 16.70"
3030687	Mixer arm MA-52 · 20.7"

Whisk BA-50



Accessory for series 50 beater or combi or for MM-50V motor block.

3030696	Whisk BA-50
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Mixer arms MA-70



Accessory for series 70 immersion blender or for MM-70 motor block.

Available in 2 lengths:

- MA-71: 21.22"
- MA-72: 24.80"

3030856	Mixer arm MA-71 · 21.22"
3030855	Mixer arm MA-72 · 24.80"

“Quick fix” Bowl clamp

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



- Universal support allowing operator to fix mixer arm to any type of pot or kettle locking in firm into place.
- 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 lt.).



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 1 or 2-speed versions.

Sturdy construction

- Fully manufactured in 18/10 stainless steel.
- Designed for large yields.
- Allow working in containers of up to 800 lt. / 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.

	Designed for up to 800 lt. containers.		1 or 2-speed appliances.		Interchangeable grids to obtain the desired finish.
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TRX-22	
FEATURES	
MAXIMUM RECIPIENT CAPACITY	530qt
LIQUIDISING ARM LENGTH	24"
TOTAL LOADING	3Hp
SPEED (IN LIQUID)	750 - 1500rpm
EXTERNAL DIMENSIONS (WxDxH)	
EXTERNAL DIMENSIONS (WxDxH)	22 x 65 x 48"
EXTERNAL DIMENSIONS (CLOSED)	22 x 37 x 65"
NET WEIGHT	212lbs



TURBO LIQUIDISER TRX-22

2-speed turbo-mixer.

- Turbo-blender designed to work in up to 800 litre / 130 gal. bowls.
- For mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc.
- Designed for large yields and for frequent use and cleaning, ideal for kitchens with a large production and the food industry.
- 2-Speed model.

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 lbs 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.

	<p>High-output.</p>	<p>Maximum comfort for the user.</p>		<p>Versatility: interchangeable knife blocks and pushers.</p>
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POTATO CHIPPING MACHINE CF-5

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

Output: 200-350 lbs/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	Optional
· 1 Knife block + pusher set.	· Knife block + pusher sets of different sizes. · Recipient for cut potato. (See gastronorm 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: 5/16x5/16" / 3/8x3/8" / 1/2x1/2".



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



Vacuum packing machines - "Sensor" line

SE line. Vacuum controlled by a highly precise sensor.

The professional Sammic 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 and 400 series.
- Damped transparent lid of highly durable polycarbonate.
- Digital keyboard.
- Control panel equipped with display indicating the exact vacuum percentage.

Advanced performance in all models

- Safe liquid packing thanks to sensor control.
- Vac-Norm ready with Automatic decompression.
- Bag-sealing programme.
- "Pause" button to marinate food.
- Pulse-controlled decompression to prevent tears in the vacuum bag.
- 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.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.

	<p>Busch pumps: guaranteed quality.</p>		<p>Vacuum controlled by sensor.</p>
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	200 SERIES	300 SERIES	400 SERIES	500 SERIES
VACUUM PUMP (CF/H)	210	350/560	650/700	700
SEALING TYPE	Double			
SEALING BAR LENGTH (IN)	11"	13"	17"	17" + 17" (CC) 22" (L)
ELECTRICAL LOADING (HP)	½	½	½ / 1	1
ELECTRICAL SUPPLY	120V / 50-60 Hz / 1~			
MAX VACUUM PRESSURE (MBAR)	2	2	2	2
CHAMBER DIMENSIONS (IN)				
WIDTH	11	13	17	22
DEPTH	13	14	16	17
HEIGHT	4	6	7	7
EXTERNAL DIMENSIONS (IN)				
WIDTH	13	15	19	25
DEPTH	17	18	21	21
HEIGHT	12	16	18	20
NET WEIGHT (LBS.)	57	75/77	143/154	176
COMPLETE WITH	1 filling plate			



200 SERIES

Tabletop model: 280 mm. / 11" sealing bar.



- Deep-drawn chamber.

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

		Bar length	Pump capacity
<input type="checkbox"/>	1141081 Vacuum packing machine SE-208 120/50-60/1	11 "	240 cf/h

300 SERIES

Tabletop model: 320mm. / 13" sealing bar



- Deep-drawn chamber.

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
<input type="checkbox"/>	1140629 Vacuum packing machine SE-310 120/50-60/1	13 "	350 cf/h
<input type="checkbox"/>	1140631 Vacuum packing machine SE-316 120/50-60/1	13 "	560 cf/h

400 SERIES

Tabletop model: 420mm. / 17" sealing bar



- Deep-drawn chamber.

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	
<input type="checkbox"/>	1140637	Vacuum packing machine SE-416 120/50-60/1	17 "	560 cf/h
<input type="checkbox"/>	1140639	Vacuum packing machine SE-420 120/50-60/1	17 "	700 cf/h





500 SERIES

Tabletop model: long-shaped chamber. One or two sealing bars.

- Long-shaped chamber.
- Available with one or two sealing bars.



new

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	
<input type="checkbox"/>	1141152	Vacuum packing machine SE-520 CC 120/60/1 · Deep-drawn chamber	17+17 "	700 cf/h
<input type="checkbox"/>	1141153	Vacuum packing machine SE-520 L 120/60/1 · Deep-drawn chamber	22 "	700 cf/h

ACCESSORIES

Trolley for vacuum packing machines



For easy transportation of the vacuum packer and its accessories.

Stainless steel made.

Locking wheels.

Trolley-stand for SE/SU-400: 20" x 21.6" x 25".

Trolley-stand for SE/SU-500: 25.4" x 22" x 25".

1140560	Trolley-Stand SE/SU-400
1140561	Trolley-Stand SE/SU-500

Bag cutting kits

For Sammic vacuum packing machines.

To cut non-used bag parts.



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

Filling plates

Different models available to suit all Sammic vacuum machine chambers.

For Sammic vacuum packing machines

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
2149794	Insert plate set SE/SU-600LC
2149796	Insert plate set 800

Liquid insert plates

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

- Optional accessory for Sammic vacuum packing machines.
- Stainless steel construction.
- Complete with an adjustable support place the bag.
- Available for 400 / 500 / 600 / 800 series.
- Dishwasher safe.



2149531	Liquid insert plate SE/SU-300
2149020	Liquid insert plate set SE/SU-400/500
2149074	Liquid insert plate set SE/SU-600
2141798	Liquid insert plate set SE/SU-800



Vac-norm external vacuum kits



For Sammic vacuum packing machines.

Optional accessory for all sammic vacuum packing machines.

- All Sammic vacuum packing machines are ready to use Vac-Norm external vacuum kit.
- Allow to vacuum-pack directly in re-usable Vac-Norm containers instead of using bags.

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

Vac-norm containers



For using as external vacuum packing

Different sizes vac-norm containers.

- 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

Vacuum packing machines - "Sensor Ultra" line

SU line. Vacuum controlled by sensor with widest range of options and a 3.9" LCD colour screen

The Sammic SU range of vacuum packing machines features vacuum control by sensor with the display of all the vacuum program values on a 3.9" LCD color screen.



Maximum quality construction

- Equipped with Busch pumps.
- Vacuum controlled by an extremely accurate sensor.
- Digital control panel with 3,9" LCD colour screen: all information at a glance.
- The backlit touch keyboard protected against the splashing of liquids.
- 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 300 and 400 series.
- Damped transparent lid of highly durable polycarbonate.

Advanced performance in all models

- Memory of programmes: capacity to store 25 different vacuum programmes with the possibility of locking.
- Staged vacuum programme for soft and porous products.
- System for detecting the evaporation point, ensuring the maximum possible vacuum.
- Progressive decompression to prevent the piercing of the bag by sharp-edged products.
- Vac-Norm ready with automatic decompression.
- Bag-sealing programme.
- "Pause" button to marinate food.
- Optional sealing "plus" system for sealing metal type bags.
- Optional label printing system, thanks to Bluetooth connection.
- Optional installation of the gas injection system.

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.



	<p>Bush pumps: guaranteed quality.</p>		<p>Vacuum controlled by sensor.</p>		<p>Advanced functions and options.</p>
	<p>Wide range of extra options: plus welding, printer, connectivity, inert gas intake.</p>				





	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES	6000 SERIES
VACUUM PUMP (CF/H)	350/560	650/700	700	2,200	3,500	3,500
SEALING TYPE	Double					
SEALING BAR LENGTH (IN)	13"	17"	17" + 17" (CC) 22" (L)	26" + 16"	33" + 33"	2x (26" + 26)"
ELECTRICAL LOADING (HP)	½	½ / 1	1	2	3	3
ELECTRICAL SUPPLY	120V / 50-60 Hz / 1~			208-240V / 60 Hz / 3~		
MAX VACUUM PRESSURE (MBAR)	2	2	2	0.5	0.5	0.5
CHAMBER DIMENSIONS (IN)						
WIDTH	13	17	22	26	37	26
DEPTH	14	16	17	19	24	22
HEIGHT	6	7	7	8	8	8
EXTERNAL DIMENSIONS (IN)						
WIDTH	15	19	25	29	38	65
DEPTH	18	21	21	22	30	35
HEIGHT	16	18	20	39	39	54
NET WEIGHT (LBS.)	75/77	143/154	176	350	551	798

G MODELS ARE EQUIPPED WITH INERT GAS FLUSH.
P MODELS ARE EQUIPPED WITH BLUETOOTH CONNECTIVITY AND CONNECTION TO THE OPTIONAL PRINTER.
+ MODELS ARE READY FOR PLUS WELDING FOR RETORT POUCHES.

300 SERIES

Tabletop model: 320 mm. / 13" sealing bar



- Deep-drawn chamber.

Includes

- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- Inert gas flush (G models).
- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- 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

- 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
<input type="checkbox"/>	1140737 Vacuum packing machine SU-310P 120/50-60/1	13 "	350 cf/h
<input type="checkbox"/>	1140758 Vacuum packing machine SU-316GP+ 120/50-60/1	13 "	560 cf/h

400 SERIES

Tabletop model: 420mm. / 17" sealing bar



- Deep-drawn chamber.

Includes

- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- Inert gas flush (G models).
- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- 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

- 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
<input type="checkbox"/>	1140767	Vacuum packing machine SU-416P 120/50-60/1	17 " / 560 cf/h
<input type="checkbox"/>	1140788	Vacuum packing machine SU-420GP+ 120/50-60/1	17 " / 700 cf/h



500 SERIES

Tabletop model: long-shaped chamber. One or two sealing bars.

- Long-shaped chamber.
- Available with one or two sealing bars.



Includes

- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- 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
- Sealing plus
- Printer
- Bluetooth connectivity
- 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 · Deep-drawn chamber	17+17 "	700 cf/h
1141136	Vacuum packing machine SU-520GP+ L 120/60/1 · Deep-drawn chamber	22 "	700 cf/h

600 SERIES

Floorstanding unit: two sealing bars



Includes

- Inert gas flush (G models).
- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- 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

- 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
	16+26 "	2200 cf/h

1140863	Vacuum packing machine SU-606GP+ 208-240/60/3
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800 SERIES

Floorstanding unit: two sealing bars



Includes

- Filling plate.
- Bluetooth connectivity and connection for printer.

Optional

- Inert gas
- Sealing plus
- Printer
- Bluetooth connectivity
- 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
	21+33 "	3500 cf/h

1140973	Vacuum packing machine SU-810GP+ 208-240/60/3
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6000 SERIES

Double chamber vacuum packing machine



High performance model with tilting cover.

Includes

- Inert gas flush (G models).
- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- 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.
- 4 filling plates.

Optional

- 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
	1141072	Vacuum packing machine SU-6100GP+ 208-240/60/3	2 x (26+26) "	3500 cf/h

ACCESSORIES

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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Bag cutting kits

For Sammic vacuum packing machines.

To cut non-used bag parts.



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

Filling plates

Different models available to suit all Sammic vacuum machine chambers.

For Sammic vacuum packing machines

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
2149794	Insert plate set SE/SU-600LC
2149796	Insert plate set 800

Liquid insert plates

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



- Optional accessory for Sammic vacuum packing machines.
- Stainless steel construction.
- Complete with an adjustable support place the bag.
- Available for 400 / 500 / 600 / 800 series.
- Dishwasher safe.

2149531	Liquid insert plate SE/SU-300
2149020	Liquid insert plate set SE/SU-400/500
2149074	Liquid insert plate set SE/SU-600
2141798	Liquid insert plate set SE/SU-800



Vac-norm external vacuum kits



For Sammic vacuum packing machines.

Optional accessory for all sammic vacuum packing machines.

- All Sammic vacuum packing machines are ready to use Vac-Norm external vacuum kit.
- Allow to vacuum-pack directly in re-usable Vac-Norm containers instead of using bags.

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

Vac-norm containers



For using as external vacuum packing

Different sizes vac-norm containers.

- 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



Trolley for vacuum packing machines



For easy transportation of the vacuum packer and its accessories.

Stainless steel made.

Locking wheels.

Trolley-stand for SE/SU-400: 20" x 21.6" x 25".

Trolley-stand for SE/SU-500: 25.4" x 22" x 25".

1140560	Trolley-Stand SE/SU-400
1140561	Trolley-Stand SE/SU-500

Thermal transfer labels for RB printer



Thermal transfer labels

55x45mm / 55x90mm 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 55x45mm)
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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

Sous-vidé Cookers

Commercial precision cooker to get the best products

Temperature-controlled sous-vidé 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.



Benefits of sous-vidé cooking

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

- Minimal loss of moisture and weight.
- Preservation of flavour and aroma.
- Flavours are enhanced and colours retained.
- Nutrients are preserved unlike traditional cooking.
- Research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
- Little additional fat and salt are required during cooking.
- Consistent results.

Operational and economic benefits:

- Allows to prepare dishes in advance, making work organisation easier in peak periods.
- Minimizes waste by advance preparation of controlled portions.
- Low energy consumption compared with ovens and gas ranges.
- Non-use of gas reduces room temperature in kitchen, and fire risk.
- Several meals from starter to dessert can be regenerated simultaneously in the same bath.
- Reduction of clean-up time.
- Very simple use and consistent and uniform results.
- Production planning allows the restaurant to offer a wider variety of dishes.

SmartVide by Samic:

- 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.
- Bluetooth connectivity.
- HACCP-ready.
- Janby Track ready.
- Recipe memory.
- Firmware update.
- Optional core probe.

More information at www.sous-vidé.cooking



	Bluetooth connectivity.		HACCP-ready.		Janby Track-ready.
	Firmware updater.		Optional core probe.		





	SMARTVIDE 5	SMARTVIDE 7	SMARTVIDE 9	SMARTVIDE X
CAPACITY	30l	56l	56l	56l
CORE PROBE	opt.	opt.	opt.	opt.
BLUETOOTH CONNECTIVITY	yes	yes	yes	yes
HACCP-READY	yes	yes	yes	yes
FIRMWARE UPDATE	yes	yes	yes	yes
JANBY TRACK-READY	yes	yes	yes	yes
ELECTRICAL SUPPLY				
TOTAL LOADING	1.6Hp	2Hp	2Hp	2Hp
EXTERNAL DIMENSIONS (WxDxH)				
NET WEIGHT	3.1Kg	3.6Kg	4.2Kg	4.4Kg



IMMERSION CIRCULATOR SMARTVIDE 5

1.6 Hp / 1200 W. Maximum capacity: 30 lt./ 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.

1180103	SmartVide 5 120/60/1
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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 lt./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.

1180123	SmartVide 7 120/60/1
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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 lt./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.

1180143	SmartVide 9 120/60/1
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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 lt./ 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.

1180162	SmartVide X 120/60/1
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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).



ACCESSORIES

Needle Probe for sous-vide cookers



To get to the heart of the product.

For SmartVide 5 / SmartVide 7 / SmartVide 9 / SmartVide X / SmartVide8 Plus / SmartVide 8

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



To prevent losing vacuum into the bag when using a needle probe.

5170060	Membrane 10mmx4m / 0.4"x13ft. Sous-Vide
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Insulated tank for SmartVide immersion circulator



Specially designed for SmartVide.

Stainless steel made.

Available in 2 sizes:

- GN1/1
- 28 lt./7 gal. capacity.
- 335 x 600 x 288 mm. (13.2" x 23.6" x 11.3")
- GN2/1
- 56 lt./14 gal. capacity.
- 660 x 600 x 288 mm. (26" x 23.6" x 11.3")

Complete with tap.

Lid sold separately.

1180060	Insulated tank (1/1 de 200mm) 28 l./7.4 gal.
1180065	Insulated tank (2/1 200mm) 56 l./14.8 gal.



Heated tank for SmartVide X



Connected to and controlled by SmartVide X 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.

1180071	Heated tank 28 l / 7.4 gal SmartVide · 750W · 120/60/1
1180076	Heated tank 56 l / 14.8 gal SmartVide · 1500W · 120/60/1

Lid for SmartVide insulated tanks



Lid for insulated tank for sous-vide cooking.

- Stainless steel made (GN 1/1) or polycarbonate (GN 2/1).
- Prevents water evaporation during cooking process.
- Adapts 1/1 and 2/1 standard gastronorm containers or Sammic insulated tanks with tap.
- Complete with handle.

1180062	Lid 1/1 GN 1/1 SmartVide 6 / 7 / 8 / 9 / X
1180063	Lid 1/1 GN 1/1 SmartVide 4 / 5
1180067	Lid 2/1 GN 2/1 SmartVide 6 / 7 / 8 / 9 / X

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 28l container
1180191	Spacer tank base for 56l container





Tank dividers



They allow food to be organized within an insulated or 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 28l tank)
1180181	Tank divider M (short divider for 56l tank)
1180182	Tank divider L (long divider for 56l tank)
1180183	Intermediate divider 1/2 for 56l tank
1180184	Intermediate divider 2/3 for 56l tank
1180188	Tank divider support set (2 units)

Floating balls for SmartVide



Ideal for avoiding evaporation during the cooking process.

Hollow Plastic Floating Balls - 20mm diameter.

Made of polypropylene.

- Create a blanket of insulation in any open bath, reducing heat loss and evaporation.
- Help keep vac packs under the water.
- Reduce fumes and splashing hazards.
- Can be used in temperatures up to 110°C / 230°F and in most bath fluids.

1180080	Floating balls for SmartVide Ø20mm., 1,000 units
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SmartVide transport bag

Specially designed for SmartVide.

Included with SmartVide X and SmartVide 9 and optional accessory for SmartVide 7 and SmartVide 5.



1180085	Transport bag for SmartVide
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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.



UNE-EN ISO 9001

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