The Right Choice

Manufacturers of Quality Catering Equipment

sammic

Export catalogue · January 2022

sammic

1961

The Right Choice

Design

Production

Quality

Product

Logistic

Service

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.

sammic services

at your service

Thanks to our historical trajectory that has allowed us to accumulate knowledge and experience, we have created **Sammic Services.**

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

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

And we know that our dealers and users need more than a good machine to get the better of it.
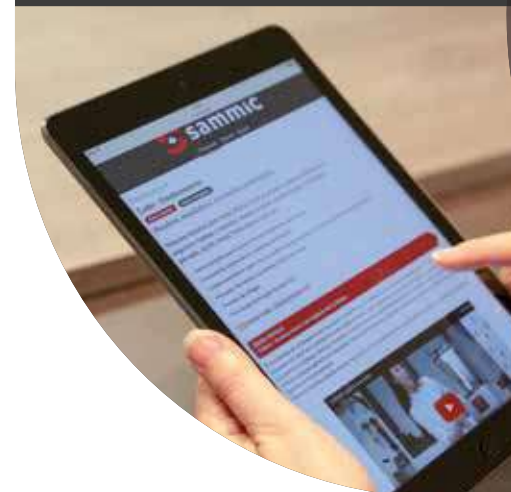
Sammic Services: AT YOUR SERVICE.

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 provice 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.

sammic services

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.

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

Sammic
2022

Glasswashers · Dishwashers
AX - UX

A family with Values
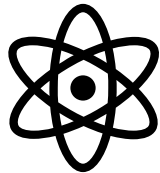
One core
TWO RANGES
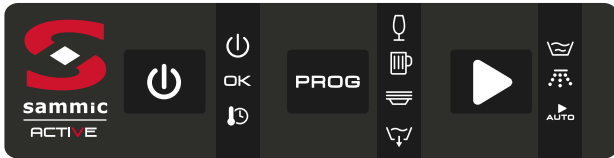
AX

The Active range has been developed with the aim of making the latest washing technologies available to professionals, without the hassle.

All this, with all the advantages of the new Sammic ware washing family: deep-drawn tanks, Hydroblade arms, 3-stage filters, ergonomics, and resource efficiency.

Active Xperience

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.
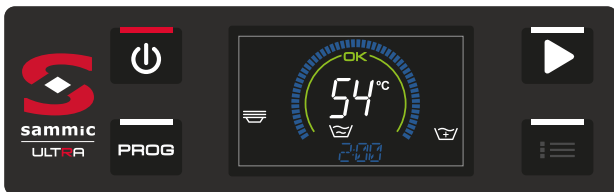
UX

The Ultra Range has been conceived in an aim to meet the expectations of the most demanding sectors, whether they are after sparkling finishes, high productivity or are rigorous with hygiene management.

Equipped with state-of-the-art technologies:

Colour LCD Display

- Advanced image sharpness to make the screen easy to read from any angle and distance.
- The control panel is the centrepiece of the Ultra "experience". A panel that combines technical sophistication and ease of use.
- Quick and intuitive reading of machine information and status through messages, colour-coding and icons.

Soft start

- Progressive start of the washing pump to protect fragile or delicate items.

Wide list of options

- The wide line of options available allows to adapt the glass- and dishwashers to each user's particular needs.

A family with Values

AX and UX lines of Sammic dishwashers are based on key de-sign principles to provide an advanced user experience.

Washing efficiency

Hygiene and ergonomics
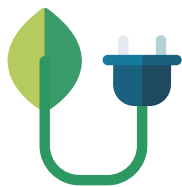
Resource efficiency

Reliability

Constructive quality

Deep-drawn wash chambers in all models. This construction technique offers numerous advantages that are useful on a day-to-day basis:

• Basket guides are deep-drawn and integrated into the body for improved hygiene and structural robustness.
• Ergonomic design with rounded corners prevent the accumulation of dirt and facilitate cleaning.

YOU WIN, THE ENVIRONMENT WINS

The deep-drawn chambers offer higher performance with 30% water saving.

Hydroblade arms

"X"

"C"

The combination of the linear design and the "monoblock" construction provide higher washing efficiency and lower water consumption.

Water consumption during rinsing.

-30%

Lighter for faster rotation to generate a more uniform and powerful water jet.

-40%

Hygiene guarantee

tecnal:a

MEMBER OF BASQUE RESEARCH
& TECHNOLOGY ALLIANCE

CLINICALLY TESTED
100% PROVEN

SANI CONTROL
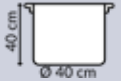
All Sammic dishwashers have been designed according to DIN 10534 standard to ensure optimum disinfection.

In addition, the effectiveness of our dishwashers is backed by clinical tests in independent laboratories.

Enhanced loading capacity

Optimal performance, versatility and ergonomics during loading operation.

	Useful height	Compatible items
Glasswashers	300 mm	30 cm 2x
Front loading dishwashers	380 mm	GN 1/1 Euronorm 1/1 2x
Pass-through dishwashers	430 mm.	GN 1/1 Euronorm 1/1 40 cm Ø 40 cm

3-stage filtering system

1 The "easy-on" surface filters retain heavy dirt, capturing up to 80% of the waste.

2 The tank filter has a larger capacity for blocking medium-sized debris.

3 With the extraction filter, the lightest dirt is blocked, without affecting the suction of the washing pump.

"Easy-Grip" door

The "Easy-Grip" handle provides perfect adherence, even with wet hands. In addition, its design provides the following advantages:

✓ **Sturdiness**
✓ **Hygiene and cleaning**
✓ **Ergonomics**

Commercial Glasswashers

Glasswasher for small size hospitality

Washing efficiency, reliability, hygiene, ergonomics, optimised consumption... these are the technical attributes that every professional needs. That's why Sammic is offering two ranges of dishwashers based on a common core.

Sani-Control guarantee

• GUARANTEED DISINFECTION in compliance with standard DIN 10534.
• THERMAL LOCK function: Ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

Deep drawn tanks

• Ergonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
• Compact tank volume (50% water saving compared to the previous range).
• Embedded basket guides.

Hydroblade™ washing arms

• Redesigned nozzles for greater washing performance.
• The "monoblock" design delivers durability and resistance to impacts.
• 30% savings in water consumption during rinsing compared to the previous range.

3-stage filter system: surface, tank and extraction

• Keeps the washing water in optimal conditions to maintain constant washing performance.
• The surface filters feature an "easy-on" design and can be quickly removed without having to disconnect the washing arms.

"Easy grip" door: new design with integrated door handle

• The integration of the components provides greater resistance and robustness.
• Designed to have no corners or areas that are difficult to access: prevents deposits of dirt and facilitates cleaning.
• Its ergonomic handle provides a perfect grip, even with wet hands.
• Double-walled door with safety microswitch and high quality seal.
• 30 cm load capacity: high versatility for washing a wide range of glasses and even medium-sized dishes.

You will never WASH ALONE

• Tech-Services: our team of technicians will help you so that your machine is always ready for use.
• Design Services: tell us what your needs are and we will advise you.
• 60 years of experience and know-how at your disposal.

Compact tank volume: maximum efficiency.

Hydroblade™ washing arms.

Surface filters with "easy-on" design.

"Easy grip" door: new design with integrated door handle.

Double rack option.

	AX-40	UX-40
FEATURES		
BASKET DIMENSIONS	400 x 400 mm	400 x 400 mm
MAXIMUM GLASS HEIGHT	300mm	300mm
COLD RINSE OPTION	-	yes
UPPER WASH	yes	yes
ELECTRONIC CONTROL PANEL	yes	yes
WASH TEMPERATURE DISPLAY	-	yes
RINSE TEMPERATURE DISPLAY	-	yes
WASH TANK CAPACITY	9l	9l
DOUBLE SKIN	-	opt.
CYCLES		
CYCLES	3	5
CYCLE DURATION	90 / 120 / 180"	90 / 120 / 150 / 180"
PRODUCTION BASKETS/HOUR	40 / 30 / 20	40 / 30 / 24 / 20
LOADING		
PUMP POWER	0.33Hp / 250W	0.33Hp / 250W
TANK	1200W	1200W
BOILER	2500W	2800W
TOTAL LOADING	2750W	3050W
EXTERNAL DIMENSIONS (WxDxH)		
EXTERNAL DIMENSIONS (WxDxH)	470 x 537 x 710mm	470 x 540 x 710mm
NET WEIGHT	36.5Kg	38Kg

PLEASE NOTE: THE WIDTH OF DOUBLE SKINNED MODELS INCREASES BY 20 MM.

DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)

ACTIVE

High performance, without complications

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.

Simple and user-friendly control. Temp-ready light and automatic cycle start included..

GLASSWASHER AX-40

Rack size 400 mm x 400 mm and door clearance 300 mm.
- Sani-Control: guaranteed disinfection.
- Embedded bodywork and easy-grip door: hygienic and ergonomic.
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.
- Double-walled body (partial).

Glasswasher AX-40 230/50/1

new

Includes	Optional
· Rinse aid pump.	· Detergent dosing kit.
· 1 glasses basket.	· Overflow drainage pump. Tank water renewal by the principle of density.
· 1 mixed basket (plates).	· Double-level accessory for washing two baskets at the same time.
· 1 small basket for cutlery.	

OPTIONS
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)
B - PROACTIVE - Drain pump option with water tank water renovation system

ITEM LIST	
1303080	**Glasswasher AX-40 230/50/1**
1303087	**Glasswasher AX-40B 230/50/1**

ITEM LIST	
1303083	**Glasswasher AX-40 230/50/1 DD**
1303090	**Glasswasher AX-40B 230/50/1 DD**

ULTRA

The Premium washing experience, by Sammic

- Soft start: progressive start-up of the washing pump to protect fragile items.
- Colour LCD Display: intuitive communication of the machine status by means of messages, colour codes and icons.
- Dedicated cycles: selection of the ideal washing programme using icons.
- Adaptable: allows the main parameters of the machine to be adjusted to the needs of each user.
- Dosage control from control board by authorised personnel.
- Temperature display.
- Wash Plus+ function: increases the intensity of the wash cycle for greater cleaning performance
- Control panel with IP65 humidity protection.
- Your machine, tailor-made for you: List of options.
- Energy-saving function: Temperature-reduction and electricity consumption saving during periods of temporary inactivity of the machine (25 '). Machine shutdown due to total inactivity (2 h).

B or PROACTIVE PLUS models include extra features:

- Proactive washing water renewal: 15% of the washing water is renewed after each washing cycle, keeping the washing capacity constant throughout the day.
- Self-cleaning cycle: the machine performs a self-cleaning cycle at the end of the shift, facilitating maintenance tasks and ensuring the cleaning of the tank.

	Soft start: progressive start-up of the washing pump to protect fragile or delicate items.		Colour LCD display. Automatic cycle start included.

GLASSWASHER UX-40

Rack size 400x400mm and door clearance 300 mm.
- Sani-Control: guaranteed disinfection
- Embedded bodywork and easy-grip door: hygienic and ergonomic
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.
- Double-walled body (partial).

Glasswasher UX-40 230/50/1

new

Includes	Optional
· Rinse aid pump.	· Detergent dosing kit.
· 1 glasses basket.	· Drainage pump with level sensor. Proactive tank water renewal.
· 1 mixed basket (plates).	· Manual resin regeneration water softener.
· 1 small basket for cutlery.	· Double-level accessory for washing two baskets at the same time.

OPTIONS
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning.
D - PROLIME - Manual water-softener option
BD - GLASS CARE - Drain pump + manual water softener + peristaltic rinse-aid doser option
BD + DD - GLASS CARE - Drain pump + manual water softener + DD option
S - ISO - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers

ITEM LIST	
1303100	Glasswasher UX-40 230/50/1
1303105	Glasswasher UX-40B 230/50/1
1303109	Glasswasher UX-40D 230/50/1
1303113	Glasswasher UX-40BD 230/50/1
1303102	Glasswasher UX-40 230/50/1 DD
1303107	Glasswasher UX-40B 230/50/1 DD
1303111	Glasswasher UX-40D 230/50/1 DD
1303115	Glasswasher UX-40BD 230/50/1 DD

ITEM LIST	
1303130	Glasswasher UX-40S 230/50/1
1303134	Glasswasher UX-40SB 230/50/1
1303138	Glasswasher UX-40SD 230/50/1
1303142	Glasswasher UX-40SBD 230/50/1
1303132	Glasswasher UX-40S 230/50/1 DD
1303136	Glasswasher UX-40SB 230/50/1 DD
1303140	Glasswasher UX-40SD 230/50/1 DD
1303144	Glasswasher UX-40SBD 230/50/1 DD

ACCESSORIES

400X400 mm. baskets

400x400 basket for glasses and plates.

• Open basket 400x400.
• Plate basket 400x400.
• Open basket extra height 400x400.

2305468

Open basket 400x400x110mm

2307028

Plate basket 400x400x110mm

2307219

Glass basket extra height 400x400x150mm

5300240

Tilted basket 400x400

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

2302058

Saucer carrier 310x95mm

2305488

Saucer carrier 350x95mm

2302615

Small cutlery basket 110x80x110mm

2302617

Small cutlery basket - double · 2x(110x80x110mm)

5300135

C-1370 Cutlery cylinder 105x105x125mm

5300125

C-1371 Small cutlery basket 430x210x150mm

Stand for 400x400 mm glasswashers

Specially designed for Sammic glasswashers.

• Best quality stainless steel construction.
• Rubber feet.
• Complete with undershelf for dishwasher racks.

1310014	**Stand for mod.40-41 (485x495x440)**

High Feet Kit

Stainless steel made high feet kit.

140-190 mm. high feet to fit all Sammic glass- and dishwashers.

2310671	**Adjustable feet kit 140-190mm. (4 units)**

Double rack kit for AX/UX-40

It allows to wash two baskets simultaneously.

• The lower wash arm effectively washes cups and glasses. Maximum height of glasses and/or cups is 11 cm.
• The upper level is designed for washing plates thanks to the upper wash arm. Maximum size plates 16cm.
• No installation required.
• At any time, you can work with or without a double rack kit.
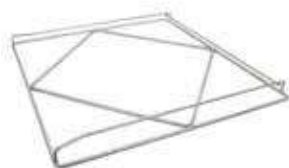
2319660	**Double rack kit for AX/UX-40**

Dosing equipments

Specially designed for Sammic glass- and dishwashers.

The peristaltic rinse aid doser is an optional accessory for all UX versions equipped with a hydraulic rinse aid doser. On all UX models, the detergent doser and the peristaltic rinse-aid doser allow to control the dosing of the chemicals from the control board.

2310429	**Detergent dosing kit for AX / GP**
2319685	**Detergent dosing kit for UX**
2319686	**Peristaltic rinse-aid dosing kit for UK**

Reverse Osmosis device OS-140P

Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

Reverse osmosis provides excellent finish, specially in glassware, and accelerates the drying process of the wares.

• The purifier ensures a high and immediate flow which, combined with high pressure, allows fast and continuous washing cycles.

5320140	**Reverse osmosis device OS-140P 230/50/1**
6320220	**Blue filter for OS-140 osmosis device**

Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Manufactured in 18/8 stainless steel.

5320005	**Water softener D-8 8 lt. Ø185x400mm**
5320010	**Water softener D-12 12lt. Ø185x500mm**
5320015	**Water softener D-16 16 lt. Ø185x600mm**
5320020	**Water softener D-20 20lt. Ø185x900mm**

Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

5320112	**Water softener DS-12 12lt. 230/50-60/1**
5320126	**Water softener DS-26 26lt. 230/50-60/1**

Commercial Glasswasher - GLASS-PRO line

Guaranteed washing and disinfection in a wide range of sizes

Sani-Control guarantee

- GUARANTEED DISINFECTION in compliance with standard DIN 10534.
- THERMAL LOCK function: Ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.
- Upper and lower washing.
- Construction in stainless steel AISI 304.
- Interior with rounded finishes to prevent the accumulation of dirt.

Double filter system

- Maximum protection of the washing pump.

Double-walled door

- Double-walled door, safety microswitch and high quality seal: perfectly soundproof and watertight.

Warewashing, made simple

- GP Xperience: simple and intuitive use.
- Dedicated cycles: selection of the ideal washing programme using icons.
- Electronic control panel with IP65 humidity protection. Includes temperature-ready light.
- 100% Tested.

Tech-friendly

- Tool-free extraction of diffusers and filters for maintenance and cleaning.
- Easy access to components for repair.

	GP-35	GP-40	GP-50
FEATURES			
BASKET DIMENSIONS	350 x 350 mm	400 x 400 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	240mm	240mm	260mm
UPPER WASH	-	yes	yes
ELECTRONIC CONTROL PANEL	yes	yes	yes
WASH TANK CAPACITY	12.7l	15l	23l
CYCLES			
CYCLES	2	2	2
CYCLE DURATION	90 / 120"	90 / 120"	90 / 120"
PRODUCTION BASKETS/HOUR	45 / 30	45 / 30	45 / 30
LOADING			
PUMP POWER	0.1Hp / 75W	0.33Hp / 250W	0.75Hp / 550W
TANK	1200W	1200W	1800W
BOILER	2500W	2500W	2800W
TOTAL LOADING	2575W	2750W	3350W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	420 x 495 x 645mm	470 x 535 x 670mm	580 x 630 x 710mm
NET WEIGHT	31Kg	41Kg	55Kg
DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)			

GLASSWASHER GP-35

Rack size 350x350mm and door clearance 240 mm.

Glasswasher GP-35 230/50/1

Includes	Optional
· Rinse aid pump.	· Detergent dosing kit. · Overflow drainage pump. Tank water renewal by the principle of density.

OPTIONS
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)
B - PROACTIVE - Drain pump option with water tank water renovation system

ITEM LIST	
1303030	Glasswasher GP-35 230/50/1
1303035	Glasswasher GP-35B 230/50/1

ITEM LIST	
1303033	Glasswasher GP-35 230/50/1 DD
1303037	Glasswasher GP-35B 230/50/1 DD

GLASSWASHER GP-40

Rack size 400x400mm and door clearance 240 mm.

Glasswasher GP-40 230/50/1

Includes	Optional
· Rinse aid pump.	· Detergent dosing kit. · Overflow drainage pump. Tank water renewal by the principle of density.

OPTIONS
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)
B - PROACTIVE - Drain pump option with water tank water renovation system

ITEM LIST	
1303050	Glasswasher GP-40 230/50/1
1303054	Glasswasher GP-40B 230/50/1

ITEM LIST	
1303052	Glasswasher GP-40 230/50/1 DD
1303056	Glasswasher GP-40B 230/50/1 DD

GLASSWASHER GP-50

Rack size 500x500mm and door clearance 260 mm.

Glasswasher GP-50 230/50/1

Includes	Optional
· Rinse aid pump.	· Detergent dosing kit.
	· Overflow drainage pump. Tank water renewal by the principle of density.

new

OPTIONS
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)
B - PROACTIVE - Drain pump option with water tank water renovation system

ITEM LIST	
1303160	**Glasswasher GP-50 230/50/1**
1303165	**Glasswasher GP-50B 230/50/1**

ITEM LIST	
1303162	**Glasswasher GP-50 230/50/1 DD**
1303167	**Glasswasher GP-50B 230/50/1 DD**

ACCESSORIES

350X350 mm. baskets

350x350mm basket for glasses and plates.

• Open basket 350x350.
• Plate basket 350x350.
• Open basket extra height 350x350.

2302612	2302613	2307217
Open basket 350x350x110mm	**Plate basket 350x350x110mm**	**Glass basket extra height 350x350x150mm**

400X400 mm. baskets

400x400 basket for glasses and plates.

• Open basket 400x400.
• Plate basket 400x400.
• Open basket extra height 400x400.

2305468	2307028	2307219	5300240
Open basket 400x400x110mm	**Plate basket 400x400x110mm**	**Glass basket extra height 400x400x150mm**	**Tilted basket 400x400**

500 x 500 mm. baskets

500x500 mm. racks for glasses, plates, cutlery and trays.

Sammic commercial dishwasher baskets for glasses, plates, cutlery and trays.

• Open basket 500x500 mm.
• Plate basket 500x500 mm.
• Cutlery basket 500x500 mm.
• Tray basket 500x500 mm.

5300105	5300112	5300120	5300225
C-1 Open basket 500x500mm h:100mm	**C-3 Plate basket 500x500mm h:100mm**	**C-30 Tray basket 500x500mm h:100mm**	**C-31 tray rack GN 1/1**

5300227	5300130	5300174	5300159
C-32 GN 1/1 / Euronorm rack	**C-2 Cutlery basket 500x500mm h:100mm**	**C-8 Basket 16 compt.Ø113 h:100mm**	**C-6 Basket 25 compt. Ø90 h:100mm**

5300184

C-7 Basket 36 compt. Ø75 h:100mm

5300194

C-9 Basket 49 compt. Ø64 h:100mm

5300215

C-D Basket extender 16 compt. h:45mm

5300205

C-B Basket extender 25 compt. h:45mm

5300210

C-C Basket extender 36 compt. h:45mm

5300220

C-E Basket extender 49 compt. h:45mm

5300200

C-A Open extender h:45mm

5300152

C-13 Rack cover 500x500mm blind

5300250

Tilted basket 500x500

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

| 2302058 | 2305488 | 2302615 | 2302617 |

Saucer carrier 310x95mm **Saucer carrier 350x95mm** **Small cutlery basket 110x80x110mm** **Small cutlery basket - double · 2x(110x80x110mm)**

| 5300135 | 5300125 |

C-1370 Cutlery cylinder 105x105x125mm **C-1371 Small cutlery basket 430x210x150mm**

Stands for glass- and dishwashers

Specially designed for Sammic dishwashers.

Available in different sizes to fit each Sammic front loading glass- and dishwasher.

• Best quality stainless steel construction.
• Rubber feet.
• Complete with undershelf for dishwasher racks.

1310015	Stand for mod.35 (445x445x440)
1310014	Stand for mod.40-41 (485x495x440)
1310012	Stand for mod.50-60 (615x615x440)

High Feet Kit

Stainless steel made high feet kit.

140-190 mm. high feet to fit all Sammic glass- and dishwashers.

| 2310671 | Adjustable feet kit 140-190mm. (4 units) |

Dosing equipment

Specially designed for Sammic glasswashers.

Detergent dosing kit for Sammic glasswashers.

2310429	Detergent dosing kit for AX / GP

Reverse Osmosis device OS-140P

Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

Reverse osmosis provides excellent finish, specially in glassware, and accelerates the drying process of the wares.

• The purifier ensures a high and immediate flow which, combined with high pressure, allows fast and continuous washing cycles.

5320140	Reverse osmosis device OS-140P 230/50/1
6320220	Blue filter for OS-140 osmosis device

Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Manufactured in 18/8 stainless steel.

5320005	Water softener D-8 8 lt. Ø185x400mm
5320010	Water softener D-12 12lt. Ø185x500mm
5320015	Water softener D-16 16 lt. Ø185x600mm
5320020	Water softener D-20 20lt. Ø185x900mm

Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

5320112	Water softener DS-12 12lt. 230/50-60/1
5320126	Water softener DS-26 26lt. 230/50-60/1

Commercial Dishwashers

Undercounter front loading commercial dishwashers

Washing efficiency, reliability, hygiene, ergonomics, optimised consumption... these are the technical attributes that every professional needs. That's why Sammic is offering two ranges of dishwashers based on a common core.

Sani-Control guarantee

• GUARANTEED DISINFECTION in compliance with standard DIN 10534.
• THERMAL LOCK function: Ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

Deep drawn tanks

• Ergonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
• Compact tank volume (50% water saving compared to the previous range).
• Embedded basket guides.

Hydroblade™ washing arms

• Redesigned nozzles for greater washing performance.
• The "monoblock" design delivers durability and resistance to impacts.
• 30% savings in water consumption during rinsing compared to the previous range.

3-stage filter system: surface, tank and extraction

• Keeps the washing water in optimal conditions to maintain constant washing performance.

"Easy grip" door: new design with integrated door handle

• Designed to have no corners or areas that are difficult to access: prevents deposits of dirt and facilitates cleaning.
• Its ergonomic handle provides a perfect grip, even with wet hands.
• Double-walled door with safety microswitch and high quality seal.
• 38 cm loading capacity: high versatility for washing a wide range of items: dishes, Euronorm trays, GN 1/1 tubs and pizza plates diam 39.

You will never WASH ALONE

• Tech-Services: our team of technicians will help you so that your machine is always ready for use.
• Design Services: tell us what your needs are and we will advise you.
• 60 years of experience and know-how at your disposal.

Compact tank volume: maximum efficiency.	Hydroblade™ washing arms.		Surface filters with "easy-on" design.
"Easy grip" door: new design with integrated door handle.	380 mm door clearance.		Double rack option.

	AX-50	UX-50 LITE	UX-50
FEATURES			
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	380mm	380mm	380mm
ELECTRONIC CONTROL PANEL	yes	yes	yes
WASH TEMPERATURE DISPLAY	-	yes	yes
RINSE TEMPERATURE DISPLAY	-	yes	yes
CONSTANT TEMPERATURE RINSING	-	-	opt.
RINSE PRESSURE PUMP	-	-	opt.
WASH TANK CAPACITY	14l	14l	14l
DOUBLE SKIN	-	-	opt.
CYCLES			
CYCLES	3	6	6
CYCLE DURATION	120 / 150 / 210"	90/110/120/180/240"	90/110/120/180/240"
PRODUCTION BASKETS/HOUR	30 / 24 / 17	40/33/30/2015	40/33/30/20/15
LOADING			
PUMP POWER	0.75Hp / 550W	1Hp / 750W	1Hp / 750W
TANK	1800W	1800W	1800W
BOILER	2800W	3000W	5000W
TOTAL LOADING	3300W	3750W	5750W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	580 x 640 x 835mm	580 x 635 x 835mm	580 x 635 x 835mm
NET WEIGHT	55Kg	57Kg	57Kg

PLEASE NOTE: THE WIDTH OF DOUBLE SKINNED MODELS INCREASES BY 20 MM.

DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)

ACTIVE

High performance, without complications

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.

Simple and user-friendly control. Temp-ready light and automatic cycle start included..

DISHWASHER AX-50

Rack size 500x500mm and door clearance 380 mm.
- Sani-Control: guaranteed disinfection
- Embedded bodywork and easy-grip door: hygienic and ergonomic
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.
- Double-walled body (partial).

Dishwasher AX-50 230/50/1

new

Includes
· Rinse aid pump.
· 1 glasses basket.
· 1 mixed basket (plates).
· 1 small basket for cutlery.

Optional
· Detergent dosing kit.
· Overflow drainage pump. Tank water renewal by the principle of density.
· Double-level accessory for washing two baskets at the same time.

OPTIONS
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)
B - PROACTIVE - Drain pump option with water tank water renovation system

ITEM LIST	
1303180	Dishwasher AX-50 230/50/1
1303185	Dishwasher AX-50B 230/50/1

ITEM LIST	
1303182	Warewasher AX-50 230/50/1 DD
1303187	Warewasher AX-50B 230/50/1 DD

ULTRA

The Premium washing experience, by Sammic

- Soft start: progressive start-up of the washing pump to protect fragile items.
- Colour LCD Display: intuitive communication of the machine status by means of messages, colour codes and icons.
- Dedicated cycles: selection of the ideal washing programme using icons.
- Adaptable: allows the main parameters of the machine to be adjusted to the needs of each user.
- Dosage control from control board by authorised personnel.
- Temperature display.
- Wash Plus+ function: increases the intensity of the wash cycle for greater cleaning performance
- Control panel with IP65 humidity protection.
- Your machine, tailor-made for you: list of options.
- Energy-saving function: Temperature-reduction and electricity consumption saving during periods of temporary inactivity of the machine (25 '). Machine shutdown due to total inactivity (2 h).

B or PROACTIVE PLUS models include extra features:

- Proactive washing water renewal: 15% of the washing water is renewed after each washing cycle, keeping the washing capacity constant throughout the day.
- Self-cleaning cycle: the machine performs a self-cleaning cycle at the end of the shift, facilitating maintenance tasks and ensuring the cleaning of the tank.

Soft start: progressive start-up of the washing pump to protect fragile or delicate items.

Colour LCD display. Automatic cycle start included.

DISHWASHER UX-50 LITE

Rack size 500x500mm and door clearance 380 mm.

- Sani-Control: guaranteed disinfection
- Embedded bodywork and easy-grip door: hygienic and ergonomic
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.
- Double-walled body (partial).

Dishwasher UX-50 LITE 230/50/1

new

Includes	Optional
· Rinse aid pump.	· Detergent dosing kit.
· 1 glasses basket.	· Drainage pump with level sensor. Proactive tank water renewal.
· 1 mixed basket (plates).	· Double-level accessory for washing two baskets at the same time.
· 1 small basket for cutlery.	

OPTIONS
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning.

ITEM LIST	
1303215	Dishwasher UX-50 LITE 230/50/1
1303218	Dishwasher UX-50 LITE B 230/50/1

ITEM LIST	
1303216	Dishwasher UX-50 LITE 230/50/1 DD
1303219	Dishwasher UX-50 LITE B 230/50/1 DD

DISHWASHER UX-50

Rack size 500x500mm and door clearance 380 mm. Multi-power version.
- Sani-Control: guaranteed disinfection
- Embedded bodywork and easy-grip door: hygienic and ergonomic
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.
- Double-walled body (partial).

Multi-phase dishwasher:

- 400V / 50Hz / 3N~ (standard)
- 230V / 50Hz / 1~
- 230V / 50Hz / 3~

new

Dishwasher UX-50 400/50/3N

Includes	Optional
· Rinse aid pump.	· Detergent dosing kit.
· 1 glasses basket.	· Drainage pump with level sensor. Proactive tank water renewal.
· 1 mixed basket (plates).	· Manual resin regeneration water softener.
· 1 small basket for cutlery.	· Double-level accessory for washing two baskets at the same time.

OPTIONS
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning.
D - PROLIME - Manual water-softener option
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option
BD - GLASS CARE - Drain pump + manual water softener + peristaltic rinse-aid doser option
BD + DD - GLASS CARE - Drain pump + manual water softener + DD option
BCD + DD - PERFORMANCE- Constant rinse temperature system + drain pump + automatic water softener option + DD option
S - ISO - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers

ITEM LIST	
1303220	Dishwasher UX-50 400/50/3N
1303224	Dishwasher UX-50B 400/50/3N
1303228	Dishwasher UX-50D 400/50/3N
1303232	Dishwasher UX-50BD 400/50/3N
1303222	Dishwasher UX-50 400/50/3N DD
1303227	Dishwasher UX-50B 400/50/3N DD
1303230	Dishwasher UX-50D 400/50/3N DD
1303233	Dishwasher UX-50BD 400/50/3N DD
1303243	Dishwasher UX-50BC 400/50/3N DD
1303251	Dishwasher UX-50BCD 400/50/3N DD

ITEM LIST	
1303260	Dishwasher UX-50S 400/50/3N
1303264	Dishwasher UX-50SB 400/50/3N
1303268	Dishwasher UX-50SD 400/50/3N
1303272	Dishwasher UX-50SBD 400/50/3N
1303262	Dishwasher UX-50S 400/50/3N DD
1303266	Dishwasher UX-50SB 400/50/3N DD
1303270	Dishwasher UX-50SD 400/50/3N DD
1303274	Dishwasher UX-50SBD 400/50/3N DD
1303283	Dishwasher UX-50SBC 400/50/3N DD
1303291	Dishwasher UX-50SBCD 400/50/3N DD

ACCESSORIES

500 x 500 mm. baskets

500x500 mm. racks for glasses, plates, cutlery and trays.

Sammic commercial dishwasher baskets for glasses, plates, cutlery and trays.

• Open basket 500x500 mm.
• Plate basket 500x500 mm.
• Cutlery basket 500x500 mm.
• Tray basket 500x500 mm.

5300105	5300112	5300120	5300225
C-1 Open basket 500x500mm h:100mm	**C-3 Plate basket 500x500mm h:100mm**	**C-30 Tray basket 500x500mm h:100mm**	**C-31 tray rack GN 1/1**

5300227	5300130	5300174	5300159
C-32 GN 1/1 / Euronorm rack	**C-2 Cutlery basket 500x500mm h:100mm**	**C-8 Basket 16 compt.Ø113 h:100mm**	**C-6 Basket 25 compt. Ø90 h:100mm**

5300184	5300194	5300215	5300205
C-7 Basket 36 compt. Ø75 h:100mm	**C-9 Basket 49 compt. Ø64 h:100mm**	**C-D Basket extender 16 compt. h:45mm**	**C-B Basket extender 25 compt. h:45mm**

5300210

C-C Basket extender 36 compt. h:45mm

5300220

C-E Basket extender 49 compt. h:45mm

5300200

C-A Open extender h:45mm

5300152

C-13 Rack cover 500x500mm blind

5300250

Tilted basket 500x500

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

2302058

Saucer carrier 310x95mm

2305488

Saucer carrier 350x95mm

2302615

Small cutlery basket 110x80x110mm

2302617

Small cutlery basket - double · 2x(110x80x110mm)

5300135

C-1370 Cutlery cylinder 105x105x125mm

5300125

C-1371 Small cutlery basket 430x210x150mm

Stands for dishswashers 500x500mm

Specially designed for Sammic dishwashers.

• Best quality stainless steel construction.
• Rubber feet.
• Complete with undershelf for dishwasher racks.

1310012	**Stand for mod.50-60 (615x615x440)**

High Feet Kit

Stainless steel made high feet kit.

140-190 mm. high feet to fit all Sammic glass- and dishwashers.

2310671	**Adjustable feet kit 140-190mm. (4 units)**

Double rack kit for AX/UX-50

It allows to wash two baskets simultaneously.

• The lower wash arm effectively washes cups and glasses. Maximum height of glasses and/or cups is 11 cm.
• The upper level is designed for washing plates thanks to the upper wash arm. Maximum size plates 23 cm.
• No installation required.
• At any time, you can work with or without a double rack kit.
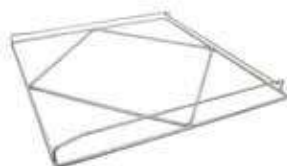
2319771	**Double rack kit for AX/UX-50**

Dosing equipments

Specially designed for Sammic glass- and dishwashers.

The peristaltic rinse aid doser is an optional accessory for all UX versions equipped with a hydraulic rinse aid doser. On all UX models, the detergent doser and the peristaltic rinse-aid doser allow to control the dosing of the chemicals from the control board.

2310429	**Detergent dosing kit for AX / GP**
2319685	**Detergent dosing kit for UX**
2319686	**Peristaltic rinse-aid dosing kit for UK**

Reverse Osmosis device OS-140P

Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

Reverse osmosis provides excellent finish, specially in glassware, and accelerates the drying process of the wares.

• The purifier ensures a high and immediate flow which, combined with high pressure, allows fast and continuous washing cycles.

5320140	**Reverse osmosis device OS-140P 230/50/1**
6320220	**Blue filter for OS-140 osmosis device**

Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Manufactured in 18/8 stainless steel.

5320005	**Water softener D-8 8 lt. Ø185x400mm**
5320010	**Water softener D-12 12lt. Ø185x500mm**
5320015	**Water softener D-16 16 lt. Ø185x600mm**
5320020	**Water softener D-20 20lt. Ø185x900mm**

Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

5320112	**Water softener DS-12 12lt. 230/50-60/1**
5320126	**Water softener DS-26 26lt. 230/50-60/1**

Pass-Through Dishwashers

Designed for comfortable operation thanks to front or side loading

Washing efficiency, reliability, hygiene, ergonomics, optimised consumption... these are the technical attributes that every professional needs. That's why Sammic is offering two ranges of dishwashers based on a common core.

Sani-Control guarantee

- GUARANTEED DISINFECTION in compliance with standard DIN 10534.
- THERMAL LOCK function: Ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

Deep drawn tanks

- Ergonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
- Compact tank volume (50% water saving compared to the previous range).

Hydroblade™ washing arms

- Redesigned nozzles for greater washing performance.
- The "monoblock" design delivers durability and resistance to impacts.
- 30% savings in water consumption during rinsing compared to the previous range.

3-stage filter system: surface, tank and extraction

- Keeps the washing water in optimal conditions to maintain constant washing performance.

Designed to last

- "Flow" opening mechanism: allows the hood to be raised with less effort
- High load capacity 43 cm: suitable for GN 1/1 and Euronorm
- Stainless steel surface filters for greater stability and resistance during intensive use.

You will never WASH ALONE

- Tech-Services: our team of technicians will help you so that your machine is always ready for use.
- Design Services: tell us what your needs are and we will advise you.
- 60 years of experience and know-how at your disposal.

Compact tank volume: maximum efficiency.

Hydroblade™ washing arms.

Surface filters with "easy-on" design.

430 mm door clearance.

	AX-100	UX-100	UX-120
FEATURES			
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	430mm	430mm	430mm
RINSE PRESSURE PUMP	-	-	opt.
WASH TANK CAPACITY	25l	25l	25l
DOUBLE SKIN	-	-	opt.
RINSE TEMPERATURE DISPLAY	-	yes	yes
WASH TEMPERATURE DISPLAY	-	yes	yes
CYCLES			
CYCLES	3	6	6
CYCLE DURATION	120 / 180 / 210"	60/90/100/150/210"	60/90/100/150/210"
PRODUCTION BASKETS/HOUR	30 / 24 / 17	60/40/36/24/17	60/40/36/24/17
LOADING			
PUMP POWER	1.0Hp / 750W	1Hp / 750W	1.33Hp / 1000W
TANK	2500W	2500W	2500W
BOILER	6000W	7500W	9000W
TOTAL LOADING	6700W	8250W	10000W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	650 x 755 x 1525 mm	648 x 755 x 1525 mm	650 x 755 x 1525 mm
HEIGHT (OPEN)	2000mm	2000mm	2000mm
NET WEIGHT	102Kg	102Kg	104Kg
DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)			

ACTIVE

High performance, without complications

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.
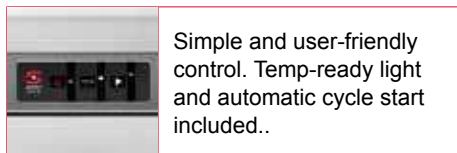
Simple and user-friendly control. Temp-ready light and automatic cycle start included..

HOOD TYPE DISHWASHER AX-100

Rack size 500x500mm and door clearance 430 mm.

- Sani-Control: guaranteed disinfection
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.

new

Dishwasher AX-100 400/50/3N

Includes	Optional
· Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 cutlery basket.	· Detergent dosing kit. · Overflow drainage pump. Tank water renewal by the principle of density.

OPTIONS
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)
B - PROACTIVE - Drain pump option with water tank water renovation system

ITEM LIST	
1303300	**Dishwasher AX-100 400/50/3N**
1303305	**Dishwasher AX-100B 400/50/3N**

ITEM LIST	
1303301	**Dishwasher AX-100 400/50/3N DD**
1303306	**Dishwasher AX-100B 400/50/3N DD**

ULTRA

The Premium washing experience, by Sammic

- Soft start: progressive start-up of the washing pump to protect fragile items.
- Colour LCD Display: intuitive communication of the machine status by means of messages, colour codes and icons.
- Dedicated cycles: selection of the ideal washing programme using icons.
- Adaptable: allows the main parameters of the machine to be adjusted to the needs of each user.
- Dosage control from control board by authorised personnel.
- Temperature display.
- Wash Plus+ function: increases the intensity of the wash cycle for greater cleaning performance
- Control panel with IP65 humidity protection.
- Your machine, tailor-made for you: List of options.
- Energy-saving function: Temperature-reduction and electricity consumption saving during periods of temporary inactivity of the machine (25 '). Machine shutdown due to total inactivity (2 h).

B or PROACTIVE PLUS models include extra features:

- Proactive washing water renewal: 15% of the washing water is renewed after each washing cycle, keeping the washing capacity constant throughout the day.
- Self-cleaning cycle: the machine performs a self-cleaning cycle at the end of the shift, facilitating maintenance tasks and ensuring the cleaning of the tank.

Soft start: progressive start-up of the washing pump to protect fragile or delicate items.

Colour LCD display. Automatic cycle start included.

PASS-THROUGH DISHWASHERS UX-100

Rack size 500x500mm and door clearance 430 mm.
- Sani-Control: guaranteed disinfection.
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.

Dishwasher UX-100 400/50/3N

Includes	Optional
· Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 cutlery basket.	· Detergent dosing kit. · Drainage pump with level sensor. Proactive tank water renewal.

new

OPTIONS
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning.

ITEM LIST	
1303320	Dishwasher UX-100 400/50/3N
1303323	Dishwasher UX-100B 400/50/3N

ITEM LIST	
1303322	Dishwasher UX-100 400/50/3N DD
1303325	Dishwasher UX-100B 400/50/3N DD

PASS-THROUGH DISHWASHERS UX-120

Rack size 500x500mm and door clearance 430 mm.
- Sani-Control: guaranteed disinfection.
- Exclusive Hydroblade™ washing arms: maximum effectiveness.
- 3-stage filtering system.

Dishwasher UX-120 400/50/3N

Includes	Optional
· Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 cutlery basket.	· Detergent dosing kit. · Drainage pump with level sensor. Proactive tank water renewal.

new

OPTIONS
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning.
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option
BCD + DD - PERFORMANCE- Constant rinse temperature system + drain pump + automatic water softener option + DD option
BV + DD - HRS - Steam condenser + drain pump + DD option
BCV + DD - HRS HYGIENE - Constant rinse temperature system + steam condenser + drain pump + DD option
BCDV + DD - HRS PERFORMANCE- Constant rinse temperature system + steam condenser + drain pump + automatic water softener option + DD option
S - ISO - Thermo-acoustic insulation (double skin) option for hood type dishwashers

ITEM LIST	
1303340	Dishwasher UX-120 400/50/3N
1303344	Dishwasher UX-120B 400/50/3N
1303341	Dishwasher UX-120 400/50/3N DD
1303345	Dishwasher UX-120B 400/50/3N DD
1303351	Dishwasher UX-120BC 400/503N DD
1303361	Dishwasher UX-120BCD 400/50/3N DD
1303366	Dishwasher UX-120BV 400/50/3N DD
1303371	Dishwasher UX-120BCV 400/50/3N DD
1303376	Dishwasher UX-120BCDV 400/50/3N DD

ITEM LIST	
1303390	Dishwasher UX-120S 400/50/3N
1303394	Dishwasher UX-120SB 400/50/3N
1303391	Dishwasher UX-120S 400/50/3N DD
1303395	Dishwasher UX-120SB 400/50/3N DD
1303401	Dishwasher UX-120SBC 400/50/3N DD
1303406	Dishwasher UX-120SBCD 400/50/3N DD
1303411	Dishwasher UX-120SBV 400/50/3N DD
1303416	Dishwasher UX-120SBCV 400/50/3N DD
1303421	Dishwasher UX-120SBCDV 400/50/3N DD

ACCESSORIES

Tables for dishwashers P/X/S (pass-through model)

Specially designed for Sammic dishwashers.

Tables for Sammic hood-type dishwashers.

Sammic offers a wide range of tables for its hood-type dishwashers, providing each user the solution that best fits their needs.

1310020	Side table without feet for Pass-Through Dishwashers (594x514mm)
5712510	Side table with splash back MP-700D right (700x750x850)
5712512	Side table with splash back MP-1200D right (1200x750x850)
5712520	Side table with splash back MP-700I left (700x750x850)
5712522	Side table with splash back MP-1200I left (1200x750x850)

Prewashing tables for pass-through and rack conveyor dishwashers

For Sammic rack conveyor and pass-through dishwashers.

Complete range of solutions available for different situations. All of them are manufactured in stainless steel.

- Complete with sink and splash back.
- MP models equipped with waste hole covered with rubber.
- MD/MI models do not have a waste hole.
- Top surface with rack guide and water collector.

5712530	**Pre-wash table MD-700 for P/X/S/SRC (700x750x850)**
5712540	**Pre-wash table MI-700 for P/X/S/SRC (700x750x850)**
5712550	**Pre-wash table MPD-1200 for P/X/S/SRC (1200x750x850)**
5712560	**Pre-wash table left MPI-1200 for P/X/S/SRC (1200x750x850)**
5712552	**Pre-wash table right MPD-1500 for P/X/S/SRC (1500x750x850)**
5712562	**Pre-wash table left MPI-1500 for P/X/S/SRC (1500x750x850)**

Central sorting tables

For Sammic rack conveyor and pass-through dishwashers.

Complete with drain hole with non-splashing rubber seal and optional basket holder.

Combined with a connecting table, fits one of the entry solutions available for Sammic rack conveyor dishwashers. It can also be combined with a connecting table and a loading table for corner situation.

5712191	**Central sorting table MDD-1600 (1600x800x850)**
5712221	**Central sorting table MDI-1600 (1600x800x850)**
5712201	**Central sorting table MDD-2100 (2100x800x850)**
5712231	**Central sorting table MDI-2100 (2100x800x850)**
5712211	**Central sorting table MDD-2600 (2600x800x850)**
5712241	**Central sorting table MDI-2600 (2600x800x850)**
5712250	**Basket holder shelf EMD-1600 (1600x600x650)**
5712260	**Basket holder shelf EMD-2100 (2100x650x600)**
5712270	**Basket holder shelf EMD-2600 (2600x650x600)**

Double connection central sorting table

For Sammic rack conveyor and pass-through dishwashers.

Complete with drain hole with non-splashing rubber seal and optional basket holder.

Double connection and a central space of 1100mm. Allows the combination of 2 dishwashers. To combine with 2 connection tables, with or without loading tables for corner situation.

5712212	**Central sorting table MDDI-2368 (2368x800x850)**
5712262	**Basket holder shelf EMD-2368 (2368x650x600)**

Connecting tables for Pass-Through dishwashers and rack conveyors

To connect to a central sorting table.

With sink and splash back.

5712274	Connecting table MCD-700 (700x700)
5712276	Connecting table MCI-700 (700x700)
5712280	Connecting table MCD-1000 (1000x700)
5712300	Connecting table MCI-1000 (1000x700)
5712290	Connecting table MCD-1300 (1300x700)
5712310	Connecting table MCI-1300 (1300x700)

500 x 500 mm. baskets

500x500 mm. racks for glasses, plates, cutlery and trays.

Sammic commercial dishwasher baskets for glasses, plates, cutlery and trays.

• Open basket 500x500 mm.
• Plate basket 500x500 mm.
• Cutlery basket 500x500 mm.
• Tray basket 500x500 mm.

5300105	5300112	5300120	5300225

C-1 Open basket 500x500mm h:100mm　　**C-3 Plate basket 500x500mm h:100mm**　　**C-30 Tray basket 500x500mm h:100mm**　　**C-31 tray rack GN 1/1**

5300227	5300130	5300174	5300159

C-32 GN 1/1 / Euronorm rack　　**C-2 Cutlery basket 500x500mm h:100mm**　　**C-8 Basket 16 compt.Ø113 h:100mm**　　**C-6 Basket 25 compt. Ø90 h:100mm**

5300184	5300194	5300215	5300205
C-7 Basket 36 compt. Ø75 h:100mm	**C-9 Basket 49 compt. Ø64 h:100mm**	**C-D Basket extender 16 compt. h:45mm**	**C-B Basket extender 25 compt. h:45mm**

5300210	5300220	5300200	5300152
C-C Basket extender 36 compt. h:45mm	**C-E Basket extender 49 compt. h:45mm**	**C-A Open extender h:45mm**	**C-13 Rack cover 500x500mm blind**

5300250
Tilted basket 500x500

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

2302058	2305488	2302615	2302617
Saucer carrier 310x95mm	**Saucer carrier 350x95mm**	**Small cutlery basket 110x80x110mm**	**Small cutlery basket - double · 2x(110x80x110mm)**

5300135	5300125
C-1370 Cutlery cylinder 105x105x125mm	**C-1371 Small cutlery basket 430x210x150mm**

Dosing equipments

Specially designed for Sammic dishwashers.

The peristaltic rinse aid doser is an optional accessory for all UX versions equipped with a hydraulic rinse aid doser. On all UX models, the detergent doser and the peristaltic rinse-aid doser allow to control the dosing of the chemicals from the control board.

2310440	**Detergent dosing kit for 100-120**
2319685	**Detergent dosing kit for UX**
2319686	**Peristaltic rinse-aid dosing kit for UK**

Reverse Osmosis device OS-140P

Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

Reverse osmosis provides excellent finish, specially in glassware, and accelerates the drying process of the wares.

• The purifier ensures a high and immediate flow which, combined with high pressure, allows fast and continuous washing cycles.

5320140	**Reverse osmosis device OS-140P 230/50/1**
6320220	**Blue filter for OS-140 osmosis device**

Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Manufactured in 18/8 stainless steel.

5320005	**Water softener D-8 8 lt. Ø185x400mm**
5320010	**Water softener D-12 12lt. Ø185x500mm**
5320015	**Water softener D-16 16 lt. Ø185x600mm**
5320020	**Water softener D-20 20lt. Ø185x900mm**

Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

5320112	**Water softener DS-12 12lt. 230/50-60/1**
5320126	**Water softener DS-26 26lt. 230/50-60/1**

Rack conveyor Dishwashers

Rack conveyor dishwashing machines with an hourly output of up to 5.500 dishes

The rack conveyor dishwasher is ideal for schools, hotels, hospitals and large dining rooms.

• Fully stainless steel jacket.
• Inlet and outlet splash guards are standard (starting from SRC-2200).
• Stainless steel central rack feed system equipped with a torque limited by friction in case of blocking.
• Process cycles are divided by rubber curtains.
• Automatic cycle start.
• Automatic boiler filling.
• Precise temperature control by high precision temperature probes. The temperatures are easy to adjust and visualize.

Economy

• Washing microswitch that starts washing pumps when racks have been loaded.
• Washing pump working timing.
• Energy saving rinse supply switch.
• Pressure controller in the rinse section to limit consumption.
• Programmed automatic stop if there is no loading.
• Stop and freezing of timer when limit switch actuates.

Cleaning and maintenance

• Wide pivoting door allowing access for cleaning or inspection purpose.
• Detachable arms and dispersers for easier cleaning.
• Sloped removable stainless steel filters with independent removable basket (SRC-1800 without basket).
• Easy boiler emptying by loosening a hose.
• Failures are easily detected thanks to the warning lights.
• Easy to repair without moving the machine.

	SRC-1800	SRC-2200	SRC-2700	SRC-3300	SRC-3600	SRC-4000	SRC-5000
HOURLY PRODUCTION							
PRODUCTION BASKETS/HOUR (MIN)	67	85	100	122	130	150	183
PRODUCTION BASKETS/HOUR (MAX)	100	126	150	183	200	225	275
PRODUCTION PLATES/HOUR (MIN)	1206	1530	1800	2196	2340	2700	3294
PRODUCTION PLATES/HOUR (MAX)	1800	2200	2700	3294	3600	4050	4950
WASH							
WASH TEMPERATURE	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC
WASH TANK CAPACITY	80l	100l	100l	100l	100 l	100l	100l
PUMP	2Hp / 1500W	3Hp / 2250W	3.2Hp / 2400W	3.5Hp / 2600W	3.2Hp / 2400W	3.5Hp / 2600W	3.5Hp / 2600W
WASH HEATING ELEMENT	7500W	9000W	9000W	9000W	9000W	9000W	9000W
RINSE							
RINSE TEMPERATURE	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC
WATER CONSUMPTION	270l/h	300l/h	330l/h	330l/h	390l/h	390l/h	480l/h
RINSE HEATING ELEMENT	18000W	18000W	18000W	18000W	21000W	21000W	27000W
BOILER CAPACITY	20l	20l	20l	20l	20l	20l	20l
LOADING							
DRAG MOTOR POWER	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W
TOTAL LOADING	27135W	29580W	29780W	30270W	33460W	39810W	52790W
EXTERNAL DIMENSIONS (WxDxH)							
WIDTH	1180mm	1700mm	1700mm	2300mm	2300mm	2900mm	3500mm
DEPTH	829mm	829mm	829mm	829mm	829mm	829mm	829mm
HEIGHT	1430mm	1520mm	1520mm	1520mm	1520mm	1520mm	1520mm
NET WEIGHT	200Kg	250Kg	250Kg	410Kg	430Kg	450Kg	540Kg
DRYING UNIT	TS-600	TS-600	TS-600	TS-600	TS-600/800	TS-800	TS-800
90º DRYING UNIT	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90

PLEASE NOTE: +3kW RINSE HEATING ELEMENT IN MODELS EQUIPPED WITH STEAM CONDENSER.

PLEASE NOTE: ALL MODELS STARTING FROM SRC-2200 WITHOUT EV EXTRACTION HOOD WITH MOTOR OR CV STEAM CONDENSER WILL BE DELIVERED WITH CA EXTRACTION HOOD.

DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)

RACK CONVEYOR DISHWASHER SRC-1800

67/100 baskets per hour (up to 1.800 plates/hour).
Compact model for reduced space areas.
2 speeds.

Dishwasher SRC-1800D 400/50/3N (right hand entry)
Dishwasher SRC-1800I 400/50/3N (left hand entry)

Optional
· Drying unit TS-600 / TS-90.
· Extraction hood without motor CA.
· Extraction hood with motor EV.
· Extraction hood with steam condensation CV.
· Inlet tables and compositions.
· Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-2200

85/126 baskets per hour (up to 2.200 plates/hour).
Washing + rinsing.
2 speeds.

Dishwasher SRC-2200D 400/50/3N (right hand entry)
Dishwasher SRC-2200I 400/50/3N (left hand entry)

Includes	Optional
· Inlet and outlet splash guards are standard.	· Drying unit TS-600 / TS-90. · Extraction hood without motor CA. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-2700

100/150 baskets per hour (up to 2.700 plates/hour).
Washing + rinsing.
2 speeds.

Dishwasher SRC-2700D 400/50/3N (right hand entry)
Dishwasher SRC-2700I 400/50/3N (left hand entry)

Includes	Optional
· Inlet and outlet splash guards are standard.	· Drying unit TS-600 / TS-90. · Extraction hood without motor CA. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-3300

122/183 baskets per hour (up to 3.300 plates/hour).
Enhanced washing + double rinsing.
2 speeds.

Dishwasher SRC-3300D 400/50/3N (right hand entry)
Dishwasher SRC-3300I 400/50/3N (left hand entry)

Includes	Optional
· Inlet and outlet splash guards are standard.	· Drying unit TS-600 / TS-800 / TS-90. · Extraction hood without motor CA. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-3600

130/200 baskets per hour (up to 3.600 plates/hour).
Pre-washing + washing + rinsing.
2 speeds.

Dishwasher SRC-3600D 400/50/3N (right hand entry)
Dishwasher SRC-3600I 400/50/3N (left hand entry)

Includes	Optional
· Inlet and outlet splash guards are standard.	· Drying unit TS-600. · Drying unit TS-800 / TS-90. · Extraction hood without motor CA. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-4000

150/225 baskets per hour (up to 4.050 plates/hour).
Pre-washing + enhanced washing + double rinsing.
2 speeds.

Dishwasher SRC-4000D 400/50/3N (right hand entry)
Dishwasher SRC-4000I 400/50/3N (left hand entry)

Includes	Optional
· Inlet and outlet splash guards are standard.	· Drying unit TS-800. · Drying unit TS-90. · Extraction hood without motor CA. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-5000

183/275 baskets per hour (up to 4.950 plates/hour).
Pre-washing + first washing + enhanced washing + double rinsing.
2 speeds.

Dishwasher SRC-5000D 400/50/3N (right hand entry)
Dishwasher SRC-5000I 400/50/3N (left hand entry)

Includes	Optional
· Inlet and outlet splash guards are standard.	· Drying unit TS-800 / TS-90. · Extraction hood without motor CA. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions.

ACCESSORIES

Drying unit for corner situation

90º drying unit, designed to save space at the workplace.

• Internal stainless steel baffle is designed for the optimum use of hot air.
• Thermostatically controlled temperature.
• Space saving design for corner situation.
• Conveyor system.
• Design allows drainage of excess condense water.

	TS-90
Fan loading	1.5 HP / 1.1 kW
Heating element	9 kW
Circulating air m³/h	2,000
Length mm.	
SRC-1800	+900
SRC-2200-5000	+700

TS-90 - Drying unit for corner situation - installed

Drying units

For Sammic rack conveyor dishwashers.

The drying units are delivered installed in rack conveyor dishwashers.

• Internal stainless steel baffle is designed for the optimum use of hot air.
• Thermostatically controlled temperature.
• Two powerful model options available.
• Conveyor system.
• Design allows drainage of excess condense water.

	TS-600	TS-800
FAN LOADING	1 HP / 0.75 kW	1.5 HP / 1.1 kW
HEATING ELEMENT	6 kW	9 kW
CIRCULATING AIR M³/H	1,300	2,000
LENGTH MM.		
SRC-1800	+600 mm	
SRC-2200-5000	+400 mm	+600 mm

TS-600 - Drying unit - Installed	
TS-800 - Drying unit - Installed	

CA Extraction hood for SRC-1800

Extraction hood to connect to a remote extraction unit.

The extraction hood can be delivered either installed on Sammic SRC-1800 dishwashers, or as kit.

• CA extraction hood consists of a splash shield equipped with an outlet to connect to a remote extraction unit.
• Outlet-diameter: 176 mm.
• Avoids splashing of the dish coming out of the machine.
• The total length of the installation is not altered.

CA - Extraction hood for SRC-1800 without motor - Installed	
2311424	**CA - Extraction hood for SRC-1800 without motor - Kit**

CA Extraction hood

Extraction hood to connect to a remote extraction unit.

The extraction hood is delivered installed in Sammic rack conveyor dishwashers.

• CA extraction hood consists of a splash guard equipped with an outlet to connect to a remote extraction unit.
• Outlet-diameter: 176 mm.

Please note: all models starting from SRC-2200 without EV extraction hood with motor or CV steam condenser will be delivered with CA extraction hood.

CA - Extraction hood without motor - Installed	

EV Extraction hood with motor

Extraction hood with a motor that allows extraction.

The extraction hood with motor is delivered installed in Sammic rack conveyor dishwashers.

• EV extraction hood unit consists of a steam extraction hood equipped with a 550 W. motor that allows extraction.
• Complete with removable fat filter.
• Outlet-diameter: 176 mm.

EV Extraction hood with motor - 0.75 HP / 0.55 kW - Installed

CV Extraction hood with steam condensation

Steam condensing unit avoids steam without having to install an extraction hood.

The steam condensing unit is delivered installed in Sammic rack conveyor dishwashers.

• To avoid steam without having to install an extraction hood.
• Its design allows the increase of water inlet temperature and sends it to the rinsing circuit.
• This function allows to save energy and recover a big percentage of water destined for steam condensation.
• 0.75 kW fan in vertical position and motor with double retainer prevents water leakage into the motor.
• Removable filter to avoid fat leakage.

CV - Steam condensing unit - 1 HP - 0.75 kW - installed

Central sorting tables

For Sammic rack conveyor and pass-through dishwashers.

Complete with drain hole with non-splashing rubber seal and optional basket holder.

Combined with a connecting table, fits one of the entry solutions available for Sammic rack conveyor dishwashers. It can also be combined with a connecting table and a loading table for corner situation.

5712191	Central sorting table MDD-1600 (1600x800x850)
5712221	Central sorting table MDI-1600 (1600x800x850)
5712201	Central sorting table MDD-2100 (2100x800x850)
5712231	Central sorting table MDI-2100 (2100x800x850)
5712211	Central sorting table MDD-2600 (2600x800x850)
5712241	Central sorting table MDI-2600 (2600x800x850)
5712250	Basket holder shelf EMD-1600 (1600x600x650)
5712260	Basket holder shelf EMD-2100 (2100x650x600)
5712270	Basket holder shelf EMD-2600 (2600x650x600)

Double connection central sorting table

For Sammic rack conveyor and pass-through dishwashers.

Complete with drain hole with non-splashing rubber seal and optional basket holder.

Double connection and a central space of 1100mm. Allows the combination of 2 dishwashers. To combine with 2 connection tables, with or without loading tables for corner situation.

5712212	Central sorting table MDDI-2368 (2368x800x850)
5712262	Basket holder shelf EMD-2368 (2368x650x600)

Connecting tables for Pass-Through dishwashers and rack conveyors

To connect to a central sorting table.

With sink and splash back.

5712274	**Connecting table MCD-700 (700x700)**
5712276	**Connecting table MCI-700 (700x700)**
5712280	**Connecting table MCD-1000 (1000x700)**
5712300	**Connecting table MCI-1000 (1000x700)**
5712290	**Connecting table MCD-1300 (1300x700)**
5712310	**Connecting table MCI-1300 (1300x700)**

Loading table for corner situation for rack conveyor dishwashers

Loading table for rack conveyor and prewashing tables or connecting tables

Optimise the work of rack conveyor dishwashers. Variety of solutions depending on customer's needs. High quality stainless steel construction.

5702142	**Loading table for corner MA-90 for SRC-1800**
5702610	**Loading table for corner MA-90 for SRC-2200/5000**

Roller conveyor and corner roller conveyor

For Sammic rack conveyor dishwashers.

Specially designed to suit each user's specific needs.

• Roller units with free turn and tank.
• In 90º, possibility of coupling to 180º.
• Hinged models available, to fit 180º machined curves.

5702150	**CR-90 90º curve with feet**
5702160	**Roller conveyor unit MR-1100 (1100x630x850)**
5702170	**Roller conveyor unit MR-1600 (1600x630x850)**
5702180	**Roller conveyor unit MR-2100 (2100x630x850)**
5702370	**Limit switch FCR**

Machined curve

For Sammic rack conveyor dishwashers.

Specially designed to suit each user's specific needs.

• Conveyor system machined curve.
• With tank and drainage.

5702601	**Machined curve 90º CM-90**
5702370	**Limit switch FCR**

Prewashing tables for pass-through and rack conveyor dishwashers

For Sammic rack conveyor and pass-through dishwashers.

Complete range of solutions available for different situations. All of them are manufactured in stainless steel.

• Complete with sink and splash back.
• MP models equipped with waste hole covered with rubber.
• MD/MI models do not have a waste hole.
• Top surface with rack guide and water collector.

5712530	**Pre-wash table MD-700 for P/X/S/SRC (700x750x850)**
5712540	**Pre-wash table MI-700 for P/X/S/SRC (700x750x850)**
5712550	**Pre-wash table MPD-1200 for P/X/S/SRC (1200x750x850)**
5712560	**Pre-wash table left MPI-1200 for P/X/S/SRC (1200x750x850)**
5712552	**Pre-wash table right MPD-1500 for P/X/S/SRC (1500x750x850)**
5712562	**Pre-wash table left MPI-1500 for P/X/S/SRC (1500x750x850)**

500 x 500 mm. baskets

500x500 mm. racks for glasses, plates, cutlery and trays.

Sammic commercial dishwasher baskets for glasses, plates, cutlery and trays.

• Open basket 500x500 mm.
• Plate basket 500x500 mm.
• Cutlery basket 500x500 mm.
• Tray basket 500x500 mm.

5300105	5300112	5300120	5300225

C-1 Open basket 500x500mm h:100mm

C-3 Plate basket 500x500mm h:100mm

C-30 Tray basket 500x500mm h:100mm

C-31 tray rack GN 1/1

5300227	5300130	5300174	5300159

C-32 GN 1/1 / Euronorm rack

C-2 Cutlery basket 500x500mm h:100mm

C-8 Basket 16 compt.Ø113 h:100mm

C-6 Basket 25 compt. Ø90 h:100mm

5300184	5300194	5300215	5300205
C-7 Basket 36 compt. Ø75 h:100mm	**C-9 Basket 49 compt. Ø64 h:100mm**	**C-D Basket extender 16 compt. h:45mm**	**C-B Basket extender 25 compt. h:45mm**

5300210	5300220	5300200	5300152
C-C Basket extender 36 compt. h:45mm	**C-E Basket extender 49 compt. h:45mm**	**C-A Open extender h:45mm**	**C-13 Rack cover 500x500mm blind**

5300250
Tilted basket 500x500

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

2302058	2305488	2302615	2302617
Saucer carrier 310x95mm	**Saucer carrier 350x95mm**	**Small cutlery basket 110x80x110mm**	**Small cutlery basket - double · 2x(110x80x110mm)**

5300135	5300125
C-1370 Cutlery cylinder 105x105x125mm	**C-1371 Small cutlery basket 430x210x150mm**

Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Manufactured in 18/8 stainless steel.

5320005	Water softener D-8 8 lt. Ø185x400mm
5320010	Water softener D-12 12lt. Ø185x500mm
5320015	Water softener D-16 16 lt. Ø185x600mm
5320020	Water softener D-20 20lt. Ø185x900mm

Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

5320112	Water softener DS-12 12lt. 230/50-60/1
5320126	Water softener DS-26 26lt. 230/50-60/1

Pot Washers

Utensil Washers

Ware-washers with large-capacity and high pressure to ensure optimal washing results and hygiene.

Ideal to wash big sized pots and wares in restaurants, ice-cream shops, patisseries and butchers, etc.

Maximum quality construction

• Constructed from stainless steel.
• Double skin: silent operation and reduction of thermal dispersions.

Perfect hygienic results

• Powerful, high-pressure apppliances.
• Rounded wash tank avoids dirt accumulation in corners.
• Stamped wash dispersers in stainless steel tubes.
• Easy to remove wash and rinsing dispersers.
• Complete with rinsing boiler and booster pump.
• LU-60/75: Thermal Cycle Delay option included. Guarantees a minimum rinsing temperature of 85ºC at the beginning of the cycle.
• LU-60/75: models with drain pump and non-return valve available.

Maximum comfort and safety for the user

• Perfectly counterbalanced door divided in two parts: easy to handle with minimum effort.
• Stainless steel pull-out tray makes easy to load and unload the wares.
• LU-60/75: electronic control panel with LED showing wash and rinse temperatures. Very intuitive use.
• LU-130: equipped with tank and boiler temperature display.
• Safety micro-switch at the door.

	LU-60	LU-75	LU-61H	LU-130
BASKET DIMENSIONS	600x630mm	780x700mm	630x550mm	1350x700mm
MAXIMUM GLASS HEIGHT	650mm	650mm	820mm	680mm
CYCLES				
CYCLES	3	3	3	3
CYCLE DURATION	120" / 240" / 360"	120" / 240" / 360"	120" / 240" / 360"	120" / 240" / 360"
PRODUCTION BASKETS/HOUR	30 / 15 / 10	30 / 15 / 10	30 / 15 / 10	20 / 10 / 6
LOADING				
PUMP	3Hp / 2200W	3,2Hp / 2400W	4Hp / 3000W	6Hp / 4400W
PRESSURE PUMP POWER	470W	470W	370W	370W
TANK	6000W	6000W	5300W	9800W
BOILER	9000W	10500W	8300W	19600W
TOTAL LOADING	11200W	12900W	11200W	24000W
EXTERNAL DIMENSIONS (WxDxH)				
EXTERNAL DIMENSIONS (WxDxH)	742 x 852 x 1840mm	922 x 932 x 1840mm	675 x 803 x 2015mm	1520 x 890 x 1760mm
DEPTH (OPEN)	1232mm	1312mm	1150mm	1235mm
HEIGHT (OPEN)	2035mm	2035mm	2200mm	2080mm
NET WEIGHT	168Kg	196Kg	150Kg	220Kg
DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)				

UTENSIL WASHER LU-60

600 x 630 mm. basket.

Max. loading height: 650mm.

1300570	Utensil washer LU-60 230-400/50/3N
1300574	Utensil washer LU-60B 230-400/50/3N (with drain pump)

Includes	Optional
· 1 stainless steel basket and insert for 4 trays.	· Kit Adjustable detergent dosing equipment. · Kit Rinse aid dosing equipment. · Stainless basket. · Stainless carrier for trays.

UTENSIL WASHER LU-75

780 x 700 mm. basket.

Max. loading height: 650mm.

1300580	Utensil washer LU-75 230-400/50/3N
1300584	Utensil washer LU-75B 230-400/50/3N (with drain pump)

Includes	Optional
· 1 stainless steel basket and insert for 4 trays.	· Kit Adjustable detergent dosing equipment. · Kit Rinse aid dosing equipment. · Stainless basket. · Stainless carrier for trays.

UTENSIL WASHER LU-61H

Basket of 630 x 550 mm. Maximum loading height: 820 mm.

Ideal for washing large utensils.

5700485	Utensil washer LU-61H 400/50/3N

Includes	Optional
· 1 stainless steel basket and insert for 4 trays. · Detergent dosing equipment.	· Stainless basket. · Stainless carrier for trays.

UTENSIL WASHER LU-130

Basket of 1.350 x700 mm.

Max. loading height: 680mm.

5700510	Utensil washer LU-130 400/50/3N

Includes	Optional
· 1 stainless steel basket and insert for 4 trays. · Detergent dosing equipment.	· Stainless basket. · Stainless carrier for trays

ACCESSORIES

Stainless steel baskets

Specially designed for Sammic ware-washers.

Stainless steel baskets for each model of utensil washer.

2319029	Stainless steel basket LU-60
2319027	Stainless steel basket LU-75
6702550	Stainless steel basket LU-61H
6702142	Stainless steel basket LU-130

Carrier for trays

Specially designed for Sammic ware-washers.

Stainless steel carrier for trays.

2310977	Stainless steel carrier for trays LU

Dosing equipments

Specially designed for Sammic Utensil Washers.

Detergent dosing kits for Sammic Pot Washers.

Detergent and rinse aid dosing kits for Sammic utensil washers.

2310293	Variable detergent dosing kit for LU-60/75
2319005	Rinse aid dosing kit for LU-60/75

Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Manufactured in 18/8 stainless steel.

5320005	Water softener D-8 8 lt. Ø185x400mm
5320010	Water softener D-12 12lt. Ø185x500mm
5320015	Water softener D-16 16 lt. Ø185x600mm
5320020	Water softener D-20 20lt. Ø185x900mm

Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

5320112	Water softener DS-12 12lt. 230/50-60/1
5320126	Water softener DS-26 26lt. 230/50-60/1

Cutlery Dryers & Polishers

Flatware drying-polishing machines for commercial use

The Sammic cutlery polisher dries, polishes and eliminates spotting on silverware after washing.

Fully automatic. Economy, time-saving, hygienic

- **Economy**: saving on personnel cost and quick investment pay-back.
- **Time-saving**: hourly output of up to 8,000 pieces.
- **Hygienic**: UVC-ray germicide lamp sterilises both the cutlery and the drying product.

Built-to-last

- Stainless steel contruction with stainless steel drying tank.
- Rounded, stainless-steel coated cutlery caroussel. Soft and fluid cutlery circulation.

Intuitive control board: maximum information and control

- Machine-ready luminous and audible signal.
- Luminous signal indicating if heating elements are activated or not.
- Luminous signal indicating that the polishing product must be replaced.
- Probe-controlled polishing product temperature: accuracy and quick reaction are guaranteed. Luminous signal indicating probe breaking.
- Luminous signal indicating that the UVC-ray germicide lamp must be replaced. UVC-ray lamp can be disconnected for all essential cleaning or servicing.
- Polishing product drying cycle with automatic stop after using the machine: improved grain durability.

A model for each need

- **SAM-3001**: Desktop model. 3000 pieces/hour. Complete with outlet fan.
- **SAS-5001**: Stand model. 8000 pieces/hour.Optional front wheel kit.
- **SAS-6001**: Stand model 8000 pieces/hour. Equipped with motor brake, shortening stopping time, reducing vibrations and improving the durability of the machine and outlet fan prevents drying product from getting out, when swept along by spoons. Optional front wheel kit.

	SAM-3001	SAS-5001	SAS-6001
FEATURES			
PRODUCTION PIECES/HOUR	3000	8000	8000
LOADING			
MOTOR POWER	175W	300W	300W
ELEMENT POWER	450W	900W	900W
UVC LAMP POWER	8W	8W	8W
FAN POWER	50W	--W	50W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	489 x 652 x 412 mm	630 x 693 (800) x 783 mm	630 x 693 (800) x 783 mm
NET WEIGHT	43Kg	130Kg	130Kg

CUTLERY DRYER SAM-3001

Tabletop cutlery drying machine with outlet fan.

Output: 3000 pieces per hour.

1370043	**Cutlery dryer SAM-3001 230/50/1**

Includes

· Germicidal UVC-ray lamp.
· Outlet fan.
· Drying polishing product 3 kg.

CUTLERY DRYER SAS-5001

Floorstanding flatware polishing machine.

Output: up to 8000 pieces per hour.

1370042	Cutlery dryer SAS-5001 230/50/1
1370046	Cutlery dryer SAS-5001 230-400/50/3N

Includes	Optional
· Germicidal UVC-ray lamp. · Drying-polishing product 5kg.	· Front wheel kit.

CUTLERY DRYER SAS-6001

Floorstanding machine with motor brake and outlet fan.

Output: up to 8000 pieces per hour.

1370044	Cutlery dryer SAS-6001 230/50/1
1370048	Cutlery dryer SAS-6001 230-400/50/3N

Includes	Optional
· Germicidal UVC-ray lamp. · Motor brake. · Outlet fan. · Drying-polishing product 5kg.	· Front wheel kit.

ACCESSORIES

Polishing product

For Sammic cutlery dryer-polisher.

3 Kg. for 1 load of SAM-3001.

5 Kg. for 1 load of SAS-5001/6001.

2379014	Drying-polishing product 3kg.
2370011	Drying-polishing product 5kg.

Front Wheel Kit

Front wheel to move the machine more easily.

Kit front wheel not installed.

2379015	Front wheel kit SAS

Industrial taps

- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- The spray units are equipped with a continuous flow system.

FAUCETS

Professional faucets.

- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate. The taps units are equipped with a continuous flow system.

5870010	**Tap GR-C**
5870011	**Tap with lever GR-CL**

DIRECT SPRAY UNITS

Direct flow from the mains water supply.

- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate. The spray units are equipped with a continuous flow system.

5870021	**Direct spray DD**
5870022	**Direct spray with tap DD-G**

1 TAP SPRAY UNITS

Opening locked water.
- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate. The spray units are equipped with a continuous flow system.

5870023	**Spray D-1**

2 TAP SPRAY UNITS

Possibility to combine cold and warm water.

With or without tap.
- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate. The spray units are equipped with a continuous flow system.

5870024	**Mixer spray D-2**
5870025	**Mixer spray with tap D-2G**
5870026	**Mixer spary with "C" tap D-2GC**

HOSE REELS

Hose with spray.

Hose length: 10m. or 15m.
- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate.

5870030	**Hose 10m with spray DM-10**
5870031	**Hose 15m with spray DM-15**

Trolleys

Trolleys for dishwasher baskets

Trolleys with swivel castors to transport dishwasher baskets, available in three different formats:

• High with guides
• Low with handle
• Low without handle

Stainless steel AISI304 manufactured, with 125mm diameter swivel castors, 2 of them with brake.

TROLLEY FOR DISHWASHER BASKETS CGC-7

L-shaped guides with push-through protection

Distance between guides 192,5 mm.
• Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1.2 mm.
• 125mm diameter swivel castors, 2 of them with brake.
• Rubber bumpers.

5860731	Trolley for dishwasher baskets CGC-7

TROLLEY FOR DISHWASHER BASKETS CCV(A)

Trolleys with handle and without handle.

Trolleys with stainless steel AISI304 galvanized surface and round handle Ø25x1,5.

125mm diameter swivel castors, 2 of them with brake.

5862001	Trolley for dishwasher baskets with handle CCVA
5862002	Trolley for dishwasher baskets without handle CCV

Stainless steel bins

Stainless steel bins and containers with wheels

• Stainless steel construction.
• Waste bin can also be used for storage and transportation purposes.
• Complete with handles and stainless steel lid.
• Available in 50 litre or 95 litre capacity. Optional foot pedal model available (95 litre model only).
• Fitted with 4 rubber covered swivel castors for quiet operation.

STAINLESS STEEL BINS

Best-quality stainless steel waste bins

Available in 50 and 95 litres.
Optional foot pedal in 95 lt. model.

• Stainless steel construction.
• Complete with handles and stainless steel lid.
• Fitted with 4 rubber covered swivel castors for quiet operation.

5702576	**Stainless steel bin 50l. CU-50**
5702577	**Stainless steel bin 95l. CU-95**
5702578	**Stainless steel bin 95l. with pedal CU-95P**

WASTE BAG HOLDER

For easy management of waste

Waste bag holder with pedal-operated lid opening.

• Stainless steel construction.
• Fitted with 2 rubber covered swivel castors for quiet operation.
• Pedal operated lid opening.
• Front handle for easy movement.

5861100	**Waste bag holder CB**

sammic

Commercial Potato Peelers

Potato Rumbler Machines. Up to 30 Kg. loading capacity per cycle

Commercial Potato Peeler Machines. Also useful to peel carrots and similar products. Available in aluminium or stainless steel.

- Aluminium and stainless steel lines.
- 5 to 30 Kg. output per cycle.
- Quick and safe abrasive peeling.
- Peel with food grade, highly resistant and long-lasting abrasive.
- Integral control panel complete with on/off push buttons and a 0-6 minute timer.
- Optional extra: stainless steel floor stand and filter with no-foam feature.

	PP(C)-6+	PP(C)-12+	M-5	PI-10	PI-20	PI-30	PES-20
SELECTION GUIDE							
COVERS (FROM / TO)	30 - 150	60 - 200	10 - 80	60 - 200	100 - 300	-- - >200	100 - 300
FEATURES							
CAPACITY PER LOAD	6Kg	12Kg	5Kg	10Kg	20Kg	30Kg	20Kg
PRODUCTION / HOUR (MAX)	150Kg	270Kg	100Kg	240Kg	480Kg	720Kg	300Kg
TIMER	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'
LOADING							
SINGLE PHASE	400(PP)/550 (PPC)W	400(PP)/550 (PPC)W	300W	550W	550W	730W	550W
THREE PHASE	370(PP)/550 (PPC)W	370(PP)/550 (PPC)W	--W	370W	550W	730W	550W
EXTERNAL DIMENSIONS (WxDxH)							
EXTERNAL DIMENSIONS (WxDxH)	395 x 700 x 433mm	395 x 700 x 503mm	333 x 367 x 490mm	435 x 635 x 668mm	433 x 635 x 786mm	622 x 760 x 1002mm	433 x 635 x 786mm
EXTERNAL DIMENSIONS WITH STAND	411 x 700 x 945mm	411 x 700 x 1015mm	425 x 555 x 965mm	433 x 638 x 1040mm	433 x 638 x 1155mm	546 x 760 x 1255mm	433 x 638 x 1155mm
NET WEIGHT	37Kg	38Kg	15.5Kg	36Kg	35.8Kg	60Kg	39Kg

ALUMINIUM COMMERCIAL POTATO PEELERS

Aluminium-made Potato Rumbler

• Made of highly resistant **aluminium**.
• **Abrasive** peeling: abrasive lined chamber walls and base plate.
• **Orientable** cylinder.
• PPC: equipped with an attachment drive to power accessories.

Directable cylinder.	✓ Intuitive use.	Accessory drive option.

POTATO PEELER PP-6+ / PPC-6+

Output: 6 Kg. per cycle. Aluminium made potato peeler.

PPC: Equipped with attachment drive to power accessories.

1000410	**Potato peeler PP-6+ 230-400/50/3 ·370W**
1000411	**Potato peeler PP-6+ 230/50/1 ·400W**
1000430	**Potato peeler PPC-6+ 230-400/50/3 ·550W**
1000431	**Potato peeler PPC-6+ 230/50/1 ·550W**

Includes	Optional
· Attachment drive to power accessories (PPC model).	· Stainless steel floor stand. · Filter with no-foam feature. · Vegetable preparation attachment CR-143 (PPC model). · Potato masher attachment P-132 (PPC model). · Meat mincer attachment HM-71 (PPC model). · Water inlet kit (2003971).

POTATO PEELER PP-12+ / PPC-12+

Output: 12 Kg. per cycle. Aluminium made potato peeler.

PPC: Equipped with attachment drive to power accessories.

1000420	**Potato peeler PP-12+ 230-400/50/3 ·370W**
1000421	**Potato peeler PP-12+ 230/50/1 ·400W**
1000440	**Potato peeler PPC-12+ 230-400/50/3 ·550W**
1000441	**Potato peeler PPC-12+ 230/50/1 ·550W**

Includes	Optional
· Attachment drive to power accessories (PPC model).	· Stainless steel floor stand. · Filter with no-foam feature. · Vegetable preparation attachment CR-143 (PPC model). · Potato masher attachment P-132 (PPC model). · Meat mincer attachment HM-71 (PPC model). · Water inlet kit (2003971).

STAINLESS STEEL - COMPACT

Compact stainless steel potato peeler

- **Compact** potato peeler. 5 Kg. capacity per cycle.
- Specifically designed for **reduced space.**
- Easy to install, it is ideal for **placement near a sink** for drainage. It can also be equipped with a stainless steel stand with removable filter chamber.
- **Stainless steel** made.
- Base plate covered with peeling abrasive.
- The water inlet system is equipped with **non-return air break system**.

✓	Compact model: ideal for reduced space areas.	✓	Very easy to install: ideal for placement near a sink for drainage.	✓	Water inlet system with non-return air break.

POTATO PEELER M-5

5 Kg. / 11 pounds load per cycle.

Commercial stainless steel construction potato peeler suitable for reduced space areas.
Also suitable to peel carrots and other similar products.

1000565	**Potato peeler M-5 230/50-60/1**

Optional

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

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.
- Liftable 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 plate for easy cleaning.

1000650	Potato peeler PI-10 230-400/50/3N
1000651	Potato peeler PI-10 230/50/1

Optional

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

POTATO PEELER PI-20

Stainless steel construction commercial potato peeler. 20 Kg. / 44 pounds load per cycle.

Not only to peel potatoes, but also suitable to peel carrots and other similar products.

1000660	Potato peeler PI-20 230-400/50/3N
1000661	Potato peeler PI-20 230/50/1

Optional

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

POTATO PEELER PI-30

Stainless steel construction commercial potato peeler. 30 Kg. / 66 pounds load per cycle.

Not only to peel potatoes, but also suitable to peel carrots and other similar products.

1000630	**Potato peeler PI-30 230-400/50/3N**
1000631	**Potato peeler PI-30 230/50/1**

Optional

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

STAINLESS STEEL - COMBI

2 in 1: Commercial potato peeler and salad spinner

• Combi machine: **potato rumbler and salad dryer.**
• As a potato peeler, its features are similar to PI-20 potato peeler.
• Complete with a **drying basket** to work as a salad spinner.

2-in-1: potato peeler + salad dryer.

PEELER & SALAD DRYER PES-20

2 in 1: potato peeler & salad dryer.
As potato peeler: 20 Kg load per cycle.
As salad dryer: 2 Kg load per cycle (20 Kg/h) capacity.

1000670	**Potato peeler-salad drier PES-20 230-400/50/3N**
1000671	**Potato peeler-salad drier PES-20 230/50/1**

Includes

· Abrasive plate.
· Drying basket.

Optional

· Stainless steel floor stand.
· Filter with no-foam feature.
· Knife plate.

ACCESSORIES

Stands for potato peelers

Stainless steel stands for Sammic potato peelers.

All Sammic potato peelers can be placed on stands.

Some stands include a filter set complete with no-foam feature.

In other models, it is an optional accessory.

1000399	**Stand PP / PPC**
2009224	**Stand M-5/PI-10/20/PES-20**
2009250	**Stand with filter PI-10/20/PES-20 (welded)**
2009270	**Stand with filter PI-30**

Filters for potato peelers

Optional accessory for Sammic potato peeler stands.

Complete with no-foam feature.

1000397	**Filter set with no-foam feature PP / PPC**
2009223	**Filter set M-5/PI-10/20/PES-20**

Vegetable preparation attachment CR-143

To cut all types of greens and vegetables and grate cheese, bread, chocolate, etc.

It works with discs and grids.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined
   option (BE-10C, BE-20C, BE-30C and BE-40C).
• Slicing blades, grating discs (grids are different) are those of the CA-31 Vegetable prep. machine.
• Not suitable for long shaped products.
• Maximum slicing disc height: 14 mm.

1010026	**Vegetable preparation attachment CR-143**

Meat mincer attachment HM-71

For chopping small amounts of meat in the best hygiene conditions.

HM-71 is provided with one cutter knife and 2 plates of 4.5 and 8 mm.

Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option
(BE-10C, BE-20C, BE-30C and BE-40C).

1010045	**Meat mincer attachment HM-71**

Potato masher attachment P-132

Allows a homogeneous puree ideal for boiled potato, boiled beans, carrot, fruit and vegetables.

Potato-mashing attachment for appliances equipped with an attachment drive for accessories.

Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option
(BE-10C, BE-20C, BE-30C and BE-40C).

1010052	**Potato masher attachment P-132**

Knife plate for PES-20

Special plate with knives instead of abrasive.

To obtain a similar result as that of peeling manually.

Only used in PI-20 potato peelers and PES-20 peeler-salad dryer.

2000004	**Knife plate PES-20**

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	PES-20
FEATURES			
Capacity per operation (drain rack)	6Kg	12Kg	2Kg
Drainer hourly production	120-360Kg	240-720Kg	10-20Kg
Total loading	550W	550W	550W
Cycles	3	3	--
Cycle duration	60/120/180"	60/120/180"	--/--/--"
External dimensions (WxDxH)	540 x 750 x 665mm	540 x 750 x 815mm	433 x 635 x 786mm
Net weight	48Kg	52Kg	39Kg

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.

1000700	Salad drier ES-100 230/50-60/1

Includes	Optional
· Castors with brake.	· Additional stainless steel drying basket.
· 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.

1000710	**Salad drier ES-200 230/50-60/1**

Includes	Optional
· Castors with brake.	· Additional stainless steel drying basket.
· Stainless steel drying basket.	

PEELER & SALAD DRYER PES-20

2 in 1: potato peeler & salad dryer.

As potato peeler: 20 Kg load per cycle.

As salad dryer: 2 Kg load per cycle (20 Kg/h) capacity.

1000670	**Potato peeler-salad drier PES-20 230-400/50/3N**
1000671	**Potato peeler-salad drier PES-20 230/50/1**

Includes	Optional
· Abrasive plate.	· Stainless steel floor stand.
· Drying basket.	· Filter with no-foam feature.
	· Knife plate.

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**

Plastic Basket set

For PES-20 Salad Dryer.

2001429	**Basket set PE-15/PES-18/20**

Hand operated Potato Chipping Machine

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

Ideal for restaurants and large kitchens, caters for 100-150 Kg/hr production.

- It allows the user to obtain a **clean cut**, effortlessly and with minimal wastage.
- The use of **exchangeable knife blocks and pusher sets** allows thicknesses of 8, 10 or 12 mm. to be achieved.
- Its **extended handle** provides optimal results with minimal effort.
- The **springs** at the rear leave the grid completely free.
- Made of light stainless alloy body, is light and strong at the same time.
- Controls and nuts & bolts are made in stainless steel.
- CF-5 is equipped with suction feet to provide stability on the work surface.
- NSF International listed.
- Very easy to clean.

High-output.		Maximum comfort for the user.	Versatility: interchangeable knife blocks and pushers.

POTATO CHIPPING MACHINE CF-5

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

Output: 100 - 150 Kg./h.

Equipped with a knife block and pusher set.

1020060	**Hand chipping machine CF-5 · 8 x 8 mm (5/16" x 5/16")**
1020061	**Hand chipping machine CF-5 · 10 x 10 mm (⅜" x ⅜")**
1020062	**Hand chipping machine CF-5 · 12 x 12 mm (½" x ½")**

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: 8x8 / 10x10 / 12x12mm.

1020065	**Knife block + pusher set · 8 x 8 mm (5/16" x 5/16")**
1020070	**Knife block + pusher set · 10 x 10 mm (⅜" x ⅜")**
1020075	**Knife block + pusher set · 12 x 12 mm (½" x ½")**

Commercial Vegetable Preparation Machines

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

Vegetable processors with an hourly output of up to 1000 Kg.

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 350 kg/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.

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 1.000 Kg.

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-62	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	50 - 350 Kg	50 - 350 Kg	150 - 450 Kg	200 - 650 Kg	500 - 1000 Kg	150 - 500 Kg	200 - 650 Kg
FEATURES							
INLET OPENING	89cm^2	89cm^2	136cm^2	286cm^2	273cm^2	136cm^2	286cm^2
MOTOR SPEED	1500rpm	300-1000rpm	365rpm	365rpm	365-730rpm	300-1000rpm	300-1000rpm
LOADING							
SINGLE PHASE	800W	1100W	550W	550W	--W	1500W	1500W
THREE PHASE	--W	--W	550W	550W	750W	--W	--W
EXTERNAL DIMENSIONS (WxDxH)							
EXTERNAL DIMENSIONS (WxDxH)	378 x 309 x 533 mm	378 x 309 x 533 mm	389 x 405 x 544 mm	391 x 396 x 652 mm	430 x 420 x 810 mm	391 x 409 x 552 mm	391 x 400 x 652 mm
NET WEIGHT	15.3Kg	13Kg	21Kg	24Kg	29.5Kg	24Kg	27Kg

sammic

New!

Compact Line

VEGETABLE SLICER

COMBI

CUTTER-EMULSIFIER

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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.
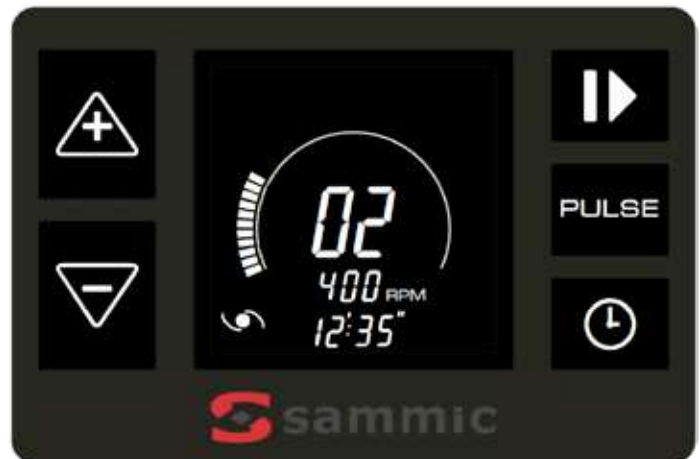
User-friendly, very intuitive control panel.

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.

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.

VEGETABLE PREPARATION MACHINE CA-21

Compact, 1-speed vegetable slicer.

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

1050940	Vegetable preparation machine CA-21 230/50/1

Includes	Optional
· 1-speed motor block.	· Cutter bowl.
· Vegetable slicer attachment.	· Hub with toothed blades.
· Gravity product expulsion ramp.	· Hub with smooth blades.
· Ejection disc.	· 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.

1050962	Vegetable preparation machine CA-2V 230/50-60/1

Includes	Optional
· Variable speed motor block.	· Cutter bowl.
· Vegetable slicer attachment.	· Hub with toothed blades.
· Gravity product expulsion ramp.	· Hub with smooth blades.
· Ejection disc.	· Hub with perforated blades.

new

VEGETABLE SLICERS - ACTIVE RANGE

Professional vegetable preparation machines. One- or two-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: single-speed cutters.
• Series 6: two-speed cutters.

A perfect cut.

Ergonomic design.

Lateral product ejection.

Lever and lid easily removable for cleaning purpose.

VEGETABLE PREPARATION MACHINE CA-31

Vegetable preparation machine. Production up to 450 kg/hour.

Single-speed motor block + Regular hopper.

1050701	Vegetable preparation machine CA-31 230-400/50/3N
1050700	Vegetable preparation machine CA-31 230/50/1

Includes	Optional
· Single-speed motor block. · Regular hopper.	· 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 1,300 lbs. / 650 Kg.

Single-speed motor block + large production attachment.

1050721	Vegetable preparation machine CA-41 230-400/50/3N
1050719	Vegetable preparation machine CA-41 230/50/1

Includes	Optional
· 1 speed motor block. · Large capacity hopper. · Core drill (optional use).	· Tube head. · High production semi-automatic hopper. · Support-trolley. · Discs and grids. · Grid cleaning kit.

VEGETABLE PREPARATION MACHINE CA-62

High-production vegetable cutter, up to 1000 kg/h.

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

1050738	Vegetable preparation machine CA-62 400/50/3

Includes	Optional
· Two-speed motor block. · High production semi-automatic hopper.	· 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 machine. Production up to 500 kg/hour.

Variable speed motor block + universal head.
Equipped with "brushless" technology.

1050784	Vegetable preparation machine CA-3V 230/50-60/1

Includes	Optional
· Variable speed motor block. · Universal head.	· 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 650 kg/h.

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

1050796	Vegetable preparation machine CA-4V 230/50-60/1

Includes	Optional
· Variable speed motor block.	· Tube head.
· Large capacity head.	· High production semi-automatic hopper.
· Optional use drill.	· 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 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

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.*
• *Please note: check availability date for FCS-8/10/12 discs.*

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.*
• *Please note: check availability date.*

1010546	**Slicing disc FCOS-2 · 2 mm.**

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.*
• *Please note: consult availability date.*

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.*
• *Please note: consult availability date.*

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.*
- *Please note: consult availability date.*

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 dics for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Dishwasher-safe.
- Available in various sizes.
- *For CA-21/2V slicer and CK-241/24V combi.*

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-31/41/62/3V/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-301/401/601 vegetable preparation machines and CK-301/302/401/402 combi models manufactured after December 2016. Ask for codes for previous models.

Code 1050123: CA-31/41/62 and CA-301/401/601 (manufactured after December 2016).

Code 1050124: CA-3V/CA-4V, CK-35V/38V/45V/48V and CK-301/302/401/402 (manufactured after December 2016).

1050123	**Long vegetable attachment CA-31/41/62**
1050124	**Long vegetable attachment CA-3V/4V, CK-35V/38V/45V/48V**

COMMERCIAL VEGETABLE PREPARATION MACHINES

Large Capacity Attachment

Large capacity attachment.

Included in CA-41 / CA-4V vegetable preparation machines and CK-45V / CK-48V combi machines.

Optional accessory for CA-62 vegetable preparation machine.

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

• Ergonomic design.
• Large capacity attachment with 273 cm² inlet.
• Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.

1050122	**Large production attachment CA-41 / CA-62**
1050126	**Large production attachment CA-4V / CK-45V / CK-48V**

Automatic Hopper

For vegetable preparation machines or combi models.

Included in CA-62 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-62**
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)**

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/62 slicer.*
- *For CK-35V/38V/45V/48V combi.*

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"**

FC Slicing Disc

Regular slicing discs (CA-301/300/401/400/601/,CR-143 / combi CK-301/302/401/402).

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-3+ & FC-6+ equipped with 2 blades.
- FC-8+ equipped with 1 blade.
- *For CA-301 / 300 / 401 / 400 / 601 slicers and CR-143 accessory.*
- *For CK-301 / 302 / 401 / 402 combi.*
- *Please note: FC-20+ and FC-25+ discs cannot be used in CR-143 / CA-300 / CA-400 slicers.*

1010215	**Slicing disc FC-1+ · 1mm. · 1/32"**
1010220	**Slicing disc FC-2+ · 2mm. · 5/64"**
1010222	**Slicing disc FC-3+ · 3mm. · 1/8"**
1010407	**Slicing disc FC-6 + · 6mm. · 1/4"**
1010400	**Slicing disc FC-8 + · 8mm. · 5/16"**
1010401	**Slicing disc FC-10 + · 10mm. · 3/8"**
1010402	**Slicing disc FC-14 + · 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.

- Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.
- 2, 3 and 5 mm slice thickness.
- FCC-2+ equipped with 2 blades.
- FCC3+ & FCC-5+ equipped with 1 blade.
- *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

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.

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

- FCO-2+ equipped with 3 blades.
- FCO3+ & FCO-6+ equipped with 2 blades.
- *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

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.

- FFC Chipping grids are combined with FC slicing discs for French fries.
- Thickness depends on combination of disc and grid.
- *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*
- *Please note: FFC-10 can be used only with CA-400 vegetable slicer.*

1010350	Chipping grid FFC-8+ · 8mm. · 5/16"
1010355	Chipping grid FFC-10+ · 10mm. · 3/8"
1010340	Chipping grid FFC-10 (CA-400) · 10mm. · 3/8"

FF Chipping Grids

Grids for fries (CA-300 / CR-143).

- Chipping grids FF combined with FC / FCO slicing discs for French fries.
- Thickness depends on combination of disc and grid.
- *For CA-300 slicer and CR-143 accessory.*

1010265	Chipping grid FF-6 (CA-300/CR-143) · 6mm. · 1/4"
1010270	Chipping grid FF-8 (CA-300/CR-143) · 8mm. · 5/16"
1010275	Chipping grid FF-10 (CA-300/CR-143) · 10mm. · 3/8"

FMC Dicing Grids

Dicing grids for CA / CK.

- FMC Dicing Grids combined with FC slicing discs for cube cuts.
- Thickness depends on combination of disc and grid.
- *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*
- *FMC-10 / FMC-16 / FMC-20 can be used only with CA-400 vegetable slicer.*
- *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"
1010330	Dicing grid FMC-10 (CA-400) · 10mm. · 3/8"
1010335	Dicing grid FMC-16 (CA-400) ·16mm. ·5/8"
1010332	Dicing grid FMC-20 (CA-400) · 20mm. · 3/4"

FM Dicing Grids

Dicing grids.

- Dicing grids FM for use with FC slicing discs for dicing potatoes for omelettes, vegetables and fruits.
- Thickness depends on combination of disc and grid.
- *For CA-300 / CR-143.*

1010280	**Dicing grid FM-8 (CA-300/CR-143) · 8mm. · 5/16"**
1010285	**Dicing grid FM-10 (CA-300/CR-143) · 10mm. · 3/8"**
1010290	**Dicing grid FM-20 (CA-300/CR-143) · 20mm. 3/4"**

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/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *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 :: NEW: Detachable without tools & dishwasher safe

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 dics 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/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

1010320	**Shredding disc SH-2 · 2mm. · 5/64"· screwless**
1010315	**Shredding disc SH-3 · 3mm. · 1/8"· screwless**
1010322	**Shredding disc SH-4 · 4mm. · 5/32" · screwless**
1010324	**Shredding disc SH-6 · 6mm. · 1/4"**
1010326	**Shredding disc SH-7 · 7mm. 9/32" · screwless**
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**

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**

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**

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.
• 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 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).
• 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	50 - 350 Kg	50 - 350 Kg	100 - 450 Kg	100 - 450 Kg	200 - 650 Kg	200 - 650 Kg
Features						
Inlet opening	89cm^2	89cm^2	136cm^2	136cm^2	286cm^2	286cm^2
Bowl capacity	4.4l	4.4l	5.5l	8l	5.5l	8l
Speeds as cutter (positions)	1	10	10	10	10	10
Motor RPM (Cutter)	1500 - 1500 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.)	1500 - 1500 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
Loading						
Single Phase	800W	1100W	1500W	1500W	1500W	1500W
External dimensions (WxDxH)						
Dimensions (Veg. Prep.)	378x309 x 533 mm	378x309 x 533 mm	391x409 x 552 mm	391x409 x 552 mm	391x400 x 652 mm	391x400 x 652 mm
Dimensions (Cutter)	252x309 x 434 mm	252x309 x 434 mm	286x387 x 487 mm	286x387 x 517 mm	286x387 x 487 mm	286x387 x 517 mm
Net weight (Veg. Prep.)	15.2Kg	12.9Kg	24Kg	24Kg	27Kg	27Kg
Net weight (Cutter)	14.2Kg.	11.9Kg.	18Kg.	19Kg.	18Kg.	19Kg.

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.

Cutter function:

- Highly resistant, dishwasher-safe Tritan™ (BPA-free and any bisphenol-free recyclabe 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.

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.

1050900	Combi vegetable prep.-cutter CK-241 230/50/1

Includes	Optional
· 1-speed motor block. · Vegetable slicer attachment. · Cutter bowl with toothed blades. · Gravity product expulsion ramp. · Ejection disc.	· 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.

1050922	Combi vegetable prep.-cutter CK-24V 230/50-60/1

Includes	Optional
· Variable speed motor block. · Vegetable slicer attachment. · Cutter bowl with toothed blades. · Gravity product expulsion ramp. · Ejection disc.	· Hub with smooth blades. · Hub with perforated blades.

new

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.

	2-in-1: vegetable slicer + cutter.		Vegetable slicer function: perfect cut. Ergonomic design. Lateral product ejection.
	Brushless technology: maximum efficiency.		Adjustable speed.

Cutter function: interchangeable hubs with blades and built-in scraper.

COMBI CK-35V

2 in 1: vegetable cutter (450 kg/h) + cutter with 5.5 lt 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.

As a veg prep machine, its ergonomic design enables the product to be cut in one single movement. As a food processor, it has a 5.5-lt bowl with mixer and micro-serrated blades.

1050752	**Combi vegetable prep.-cutter CK-35V 230/50-60/1**

Includes	**Optional**
· Variable speed motor block.	· Tube head.
· Universal head.	· Discs, grids and disc support.
· Cutter bowl, with micro-serrated blade rotor.	· Rotor with smooth cutting blades.
	· Rotor with perforated cutting blades.
	· Support-trolley.
	· Grid cleaning kit.

COMBI CK-38V

2 in 1: vegetable cutter (450 kg/h) + cutter with 8 litre 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.

As a veg prep machine, its ergonomic design enables the product to be cut in one single movement. As a food processor, it has a 8-lt bowl with mixer and micro-serrated blades.

1050808	**Combi vegetable prep.-cutter CK-38V 230/50-60/1**

Includes	Optional
· Variable speed motor block.	· Tube head.
· Universal head.	· Discs, grids and disc support.
· Cutter bowl, with micro-serrated blade rotor.	· 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 (650 kg/h) + cutter with 5.5 litre 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.

As a veg prep machine, its head with the blade on one side distributes products inside the mouth and cuts and distributes whole products such as cabbage. Supplied with a central drill, optional use, with the same purpose. The head is equipped with a top ejector, which enables more product to be shifted and the indicated production levels achieved. As a food processor, it has a 5.5-lt bowl with mixer and micro-serrated blades.

1050769	**Combi vegetable prep.-cutter CK-45V 230/50-60/1**

Includes	Optional
· Variable speed motor block.	· Tube head.
· Large capacity head.	· High production semi-automatic bowl.
· Cutter bowl, with micro-serrated blade rotor.	· 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 (650 kg/h) + cutter with 8 litre 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.

As a veg prep machine, its head with the blade on one side distributes products inside the mouth and cuts and distributes whole products such as cabbage. Supplied with a central drill, optional use, with the same purpose. The head is equipped with a top ejector, which enables more product to be shifted and the indicated production levels achieved. As a food processor, it has a 8-lt bowl with mixer and micro-serrated blades.

NSF.

1050821	**Combi vegetable prep.-cutter CK-48V 230/50-60/1**

Includes	Optional
· Variable speed motor block.	· Tube head.
· Large capacity head.	· High production semi-automatic bowl.
· Cutter bowl, with micro-serrated blade rotor.	· 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**

"Cut&Mix" Scrapers CK / K / KE

To obtain a more homogeneous final product.

• Manual scraper which allows more homogeneous product to be produced and avoids overheating.
• To return the product from walls and lid back into mix.

2059417	**"Cut&Mix" scraper CK/K/KE-5**
2053960	**"Cut&Mix" scraper CK/K/KE-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**

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.*
• *Please note: check availability date for FCS-8/10/12 discs.*

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.*
• *Please note: check availability date.*

1010546	**Slicing disc FCOS-2 · 2 mm.**

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.*
• *Please note: consult availability date.*

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.*
• *Please note: consult availability date.*

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.*
• *Please note: consult availability date.*

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 dics for grating bread, hard cheese, chocolate, etc.
• Designed to obtain very precise cuts.
• Dishwasher-safe.
• Available in various sizes.
• *For CA-21/2V slicer and CK-241/24V combi.*

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-31/41/62/3V/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-301/401/601 vegetable preparation machines and CK-301/302/401/402 combi models manufactured after December 2016. Ask for codes for previous models.

Code 1050123: CA-31/41/62 and CA-301/401/601 (manufactured after December 2016).

Code 1050124: CA-3V/CA-4V, CK-35V/38V/45V/48V and CK-301/302/401/402 (manufactured after December 2016).

1050123	**Long vegetable attachment CA-31/41/62**
1050124	**Long vegetable attachment CA-3V/4V, CK-35V/38V/45V/48V**

Large Capacity Attachment

Large capacity attachment.

Included in CA-41 / CA-4V vegetable preparation machines and CK-45V / CK-48V combi machines.

Optional accessory for CA-62 vegetable preparation machine.

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

• Ergonomic design.
• Large capacity attachment with 273 cm² inlet.
• Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.

1050122	**Large production attachment CA-41 / CA-62**
1050126	**Large production attachment CA-4V / CK-45V / CK-48V**

Automatic Hopper

For vegetable preparation machines or combi models.

Included in CA-62 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-62**
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)**

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/62 slicer.*
- *For CK-35V/38V/45V/48V combi.*

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"**

FC Slicing Disc

Regular slicing discs (CA-301/300/401/400/601/,CR-143 / combi CK-301/302/401/402).

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-3+ & FC-6+ equipped with 2 blades.
- FC-8+ equipped with 1 blade.
- *For CA-301 / 300 / 401 / 400 / 601 slicers and CR-143 accessory.*
- *For CK-301 / 302 / 401 / 402 combi.*
- *Please note: FC-20+ and FC-25+ discs cannot be used in CR-143 / CA-300 / CA-400 slicers.*

1010215	**Slicing disc FC-1+ · 1mm. · 1/32"**
1010220	**Slicing disc FC-2+ · 2mm. · 5/64"**
1010222	**Slicing disc FC-3+ · 3mm. · 1/8"**
1010407	**Slicing disc FC-6 + · 6mm. · 1/4"**
1010400	**Slicing disc FC-8 + · 8mm. · 5/16"**
1010401	**Slicing disc FC-10 + · 10mm. · 3/8"**
1010402	**Slicing disc FC-14 + · 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.

- Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.
- 2, 3 and 5 mm slice thickness.
- FCC-2+ equipped with 2 blades.
- FCC3+ & FCC-5+ equipped with 1 blade.
- *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

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.

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

• FCO-2+ equipped with 3 blades.
• FCO3+ & FCO-6+ equipped with 2 blades.
• *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
• *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

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.

• FFC Chipping grids are combined with FC slicing discs for French fries.
• Thickness depends on combination of disc and grid.
• *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.*
• *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*
• *Please note: FFC-10 can be used only with CA-400 vegetable slicer.*

1010350	**Chipping grid FFC-8+ · 8mm. · 5/16"**
1010355	**Chipping grid FFC-10+ · 10mm. · 3/8"**
1010340	**Chipping grid FFC-10 (CA-400) · 10mm. · 3/8"**

FMC Dicing Grids

Dicing grids for CA / CK.

• FMC Dicing Grids combined with FC slicing discs for cube cuts.
• Thickness depends on combination of disc and grid.
• *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.*
• *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*
• *FMC-10 / FMC-16 / FMC-20 can be used only with CA-400 vegetable slicer.*
• *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"**
1010330	**Dicing grid FMC-10 (CA-400) · 10mm. · 3/8"**
1010335	**Dicing grid FMC-16 (CA-400) ·16mm. ·5/8"**
1010332	**Dicing grid FMC-20 (CA-400) · 20mm. · 3/4"**

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/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *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 :: NEW: Detachable without tools & dishwasher safe

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 dics 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/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

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

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**

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

"STANDARD" LINE
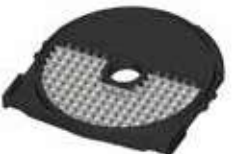
COMPACT LINE	"STANDARD" LINE	
FCS	FC-1+	FC-3D
FCOS	FC-8D	FCO+
FFS	FFC-8+	
FMS	FMC-14D	FMC-25+
	FCC-2+	FCC-5+
FCES	FCE-4+	FCE-8+
SHS	SH-3	SH-7
SHSF / SHSG	SHF	SHG

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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.

ACTIVE and ULTRA 5.5/8 lt. lines: two lines, many possibilities

• ACTIVE line with 2-speed models and 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 optional in ACTIVE line and included in ULTRA LINE.

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	K-52	K-82	KE-5V	KE-8V
SELECTION GUIDE						
COVERS (FROM / TO)	10 - 50	10 - 50	20 - 75	20 - 100	20 - 75	20 - 100
MAX. PRODUCT CAPACITY	2.5Kg.	2.5Kg.	3Kg.	4Kg.	3Kg.	4Kg.
FEATURES						
BOWL CAPACITY	4.4l	4.4l	5.5l	8l	5.5l	8l
BOWL DIMENSIONS	Ø 193 x 161mm	Ø 193 x 161mm	Ø 240 x 150mm	Ø 240 x 199mm	Ø 240 x 150mm	Ø 240 x 199mm
TOTAL LOADING	800W	1100W	900-1500W	900-1500W	1500W	1500W
2 SPEED	--	--	yes	yes	-	-
VARIABLE SPEED	-	yes	-	-	yes	yes
SPEED, MIN-MAX	-- / 1500rpm	300 / 3000rpm	1500 / 3000rpm	1500 / 3000rpm	300 / 3000rpm	300 / 3000rpm
EXTERNAL DIMENSIONS (WxDxH)	252 x 309 x 434mm	252 x 309 x 434mm	286 x 387 x 439mm	286 x 387 x 473mm	286 x 387 x 487mm	286 x 387 x 517mm
NET WEIGHT	14.2Kg	11.9Kg	21.6Kg	22.6Kg	18Kg	18.9Kg

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 recyclabe 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.

1050980	**Cutter K-41 230/50/1**

Includes	Optional
· 1-speed motor block. · Cutter bowl with toothed blades.	· 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.

1051000	**Cutter-Emulsifier KE-4V 230/50-60/1**

Includes	Optional
· Variable speed motor block. · Cutter bowl with toothed blades.	· Hub with smooth blades. · Hub with perforated blades. · Vegetable slicer attachment.

CUTTER - ACTIVE RANGE

Two-speed cutters with 5.5 or 8 litre bowl.

• High power asynchronous motor.
• 2-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.

2-speed appliance.

Interchangeable hubs with blades.

Intuitive use.

FOOD-PROCESSOR K-52

Bowl capacity: 5.5 lt. 2-speed.

To cut, grind, mix and knead any food in seconds.

1050832	Cutter K-52 400/50/3N

Includes	Optional
· Set of serrated blades.	· "Cut&mix" scraper. · Smooth blades. · Perforated blades.

FOOD-PROCESSOR K-82

Bowl capacity: 8 lt. 2-speed.

To cut, grind, mix and knead any food in seconds.

1050850	Cutter K-82 400/50/3N

Includes	Optional
· Set of serrated blades.	· "Cut&mix" scraper. · Smooth blades. · Perforated blades.

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 polycarbonatae 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.

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.

1050834	Cutter-Emulsifier KE-5V 230/50-60/1

Includes	Optional
· Set of serrated blades. · "Cut&mix" scraper.	· 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.

1050853	Cutter-Emulsifier KE-8V 230/50-60/1

Includes	Optional
· Set of serrated blades. · "Cut&mix" scraper.	· Smooth blades. · Perforated blades.

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**

"Cut&Mix" Scrapers CK / K / KE

To obtain a more homogeneous final product.

• Manual scraper which allows more homogeneous product to be produced and avoids overheating.
• To return the product from walls and lid back into mix.

2059417	**"Cut&Mix" scraper CK/K/KE-5**
2053960	**"Cut&Mix" scraper CK/K/KE-8**

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**

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**

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**

Commercial Hand Blenders - XM range

Commercial hand blenders and whisks

New range of hand blenders and whisks. Versatility, ergonomy, 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.
- Possiblity of continuous operation from 30 series on.

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			
MODEL	**XM-12**	**XM-21**	**XM-22**	**MB-21**	**B-20**
TOTAL LOADING	240 W	300 W	300 W	300 W	300 W
SPEED, MIN-MAX (R.P.M.)	1500 - 15000	1500 - 15000	1500 - 15000	1500 - 15000	200 - 1800
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1 ~ (0.7A)				
LIQUIDISER FUNCTION					
MAXIMUM RECIPIENT CAPACITY	10 l	12 l	15 l	12 l	-
MAXIMUM WORKING DEPTH	148.6 mm	169 mm	203 mm	169 mm	
BLADE DIAMETER	44 mm	50 mm	50 mm	50 mm	-
BLADE GUARD DIAMETER	65 mm	82 mm	82 mm	82 mm	-
MIXER ARM LENGTH	223 mm	250 mm	300 mm	250 mm	-
TOTAL LENGTH	448 mm	514 mm	564 mm	514 mm	-
WHISK FUNCTION					
CAPACITY (EGG WHITES)	-	-	-	2 - 30	2 - 30
WHISK LENGTH	-	-	-	306 mm	306 mm
TOTAL LENGTH (WITH WHISK)	-	-	-	570 mm	570 mm
NET WEIGHT					
NET WEIGHT	1.51 Kg	2.31 Kg	2.65 Kg	3.2 Kg	2.62 Kg

	Designed for commercial and intensive use.		Versatility without add-on tools.		Compact and manageable design.
	Built to last.				

SERIES	M - 30					L - 50				XL - 70	
MODEL	XM-31	XM-32	XM-33	MB-31	B-30	XM-51	XM-52	MB-51	B-50	XM-71	XM-72
TOTAL LOADING	400 W	400 W	400 W	400 W	400 W	570 W	570 W	570 W	570 W	750 W	750 W
SPEED, MIN-MAX (R.P.M.)	12000	12000	12000	1500 - 12000	200 - 1500	12000	12000	1500 - 12000	200 - 1500	12000	12000
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1 ~ (0.7A)										
LIQUIDISER FUNCTION											
MAXIMUM RECIPIENT CAPACITY	30 l	45 l	60 l	30 l	-	80 l	120 l	80 l	-	200 l	250 l
MAXIMUM WORKING DEPTH	207.3 mm	247.3 mm	283.3 mm	207.3 mm		283.3 mm	350 mm	283.3 mm		359.3 mm	420 mm
BLADE DIAMETER	55 mm	55 mm	55 mm	55 mm		60 mm	60 mm	60 mm		70 mm	70 mm
BLADE GUARD DIAMETER	87.3 mm	87.3 mm	87.3 mm	87.3 mm	-	98.2 mm	98.2 mm	98.2 mm	-	123.3 mm	123.3 mm
MIXER ARM LENGTH	306 mm	366 mm	420 mm	306 mm	-	420 mm	520 mm	420 mm	-	540 mm	630 mm
TOTAL LENGTH	614 mm	674 mm	728 mm	615 mm	-	760 mm	860 mm	760 mm	-	880 mm	970 mm
WHISK FUNCTION											
CAPACITY (EGG WHITES)	-	-	-	2 - 50	2 - 50	-	-	2 - 80	2 - 80	-	-
WHISK LENGTH	-	-	-	396 mm	396 mm	-	-	405 mm	405 mm	-	-
TOTAL LENGTH (WITH WHISK)	-	-	-	704 mm	704 mm	-	-	746 mm	746 mm	-	-
NET WEIGHT											
NET WEIGHT	3.34 Kg	3.56 Kg	3.74 Kg	4.61 Kg	3.51 Kg	4.79 Kg	4.85 Kg	4.65 Kg	4.41 Kg	5.1 Kg	5.29 Kg

XS SERIES

HAND BLENDER XM-12

Compact immersion blender. 240 W.
- The most delicate preparations, airy blendings, smooth purees with ho need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10 l.

3030618	Immersion blender XM-12 230/50-60/1

Includes	Optional
· Variable speed motor block. · MA-12 mixer arm.	· MA-11 mixer arm.

MOTOR UNIT MM-10V

240W motor block.
- Adjustable-speed motor unit.
- Designed for continuous use.

3030616	Motor unit MM-10V 230/50-60/1

Includes	Optional
· Variable speed motor block.	· MA-11 mixer arm. · MA-12 mixer arm.

S SERIES

HAND BLENDER XM-21

Professional immersion blender. 300 W.
- Variable speed motor block.
- 250 mm detachable arm.
- Designed for continuous use in recipients of up to 12 litres.

3030625	Immersion blender XM-21 230/50-60/1

Includes	Optional
· Variable speed motor block. · MA-21 mixer arm. · Wall mount.	· MA-22 mixer arm. · Whisk BA-21.

HAND BLENDER XM-22

Professional immersion blender. 300 W.
- Variable speed motor block.
- 300 mm detachable arm.
- Designed for continuous use in recipients of up to 15 litres.

3030626	**Immersion blender XM-22 230/50-60/1**

Includes	Optional
· Variable speed motor block. · MA-22 mixer arm. · Wall mount.	· MA-21 mixer arm. · Whisk BA-21.

HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 300 W.
- Variable speed motor block.
- 250 mm detachable mixer arm designed for continuous use in recipients of up to 12 litres.
- Whisk with capacity for 2 to 30 egg whites.

3030634	**Immersion blender & whisk combo MB-21 230/50-60/1**

Includes	Optional
· Variable speed motor block. · MA-21 mixer arm. · Whisk BA-20. · Wall mount.	· MA-22 mixer arm.

BLENDER B-20

Professional beater. 300 W.
- Variable speed motor block.
- Whisk with capacity for 2 to 30 egg whites.

3030636	**Beater B-20 230/50-60/1**

Includes	Optional
· Variable speed motor block. · Whisk BA-20. · Wall mount.	· MA-21 mixer arm. · MA-22 mixer arm.

MOTOR UNIT MM-20V

300W motor block.
• Variable speed motor block.
• Designed for continuous use.

3030637	Motor unit MM-20V 230/50-60/1

Includes	Optional
· Variable speed motor block	· MA-21 mixer arm. · MA-22 mixer arm. · Whisk BA-20.

M SERIES

HAND BLENDER XM-31

Professional immersion blender. 400 W.
• Fixed speed motor block.
• 306 mm detachable arm.
• Designed for continuous use in recipients of up to 30 litres.

3030672	Immersion blender XM-31 230/50-60/1

Includes	Optional
· Fixed speed motor block. · MA-31 mixer arm. · Wall mount.	· MA-32 mixer arm. · MA-33 mixer arm.

HAND BLENDER XM-32

Professional immersion blender. 400 W.
• Fixed speed motor block.
• 366 mm detachable arm.
• Designed for continuous use in recipients of up to 45 litres.

3030674	Immersion blender XM-32 230/50-60/1

Includes	Optional
· Fixed speed motor block. · MA-32 mixer arm. · Wall mount.	· MA-31 mixer arm. · MA-33 mixer arm.

HAND BLENDER XM-33

Professional immersion blender. 400 W.
- Fixed speed motor block.
- 420 mm detachable arm.
- Designed for continuous use in recipients of up to 60 litres.

3030675	**Immersion blender XM-33 230/50-60/1**

Includes	Optional
· Fixed speed motor block. · MA-33 mixer arm. · Wall mount.	· MA-31 mixer arm. · MA-32 mixer arm.

HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 400 W.
- Variable speed motor block.
- 306 mm detachable mixer arm designed for continuous use in recipients of up to 30 litres.
- Whisk with capacity for 2 to 50 egg whites.

3030676	**Immersion blender & whisk combo MB-31 230/50-60/1**

Includes	Optional
· Variable speed motor block. · MA-31 mixer arm. · Whisk BA-30. · Wall mount.	· MA-32 mixer arm. · MA-33 mixer arm.

BLENDER B-30

Professional beater. 400 W.
- Variable speed motor block.
- Whisk with capacity for 2 to 50 egg whites.

3030669	**Beater B-30 230/50-60/1**

Includes	Optional
· Variable speed motor block · Whisk BA-30. · Wall mount.	· MA-31 mixer arm. · MA-32 mixer arm. · MA-33 mixer arm.

MOTOR UNIT MM-30

400W motor block. Fixed speed.
- Fixed speed motor block.
- Designed for continuous use.

3030666	Motor unit MM-30 230/50-60/1

Includes	Optional
· Fixed speed motor block.	· MA-31 mixer arm. · MA-32 mixer arm. · MA-33 mixer arm.

MOTOR UNIT MM-30V

400W motor block. Variable speed.
- Variable speed motor block.
- Designed for continuous use.

3030667	Motor unit MM-30V 230/50-60/1

Includes	Optional
· Variable speed motor block	· MA-31 mixer arm · MA-32 mixer arm · MA-33 mixer arm · Whisk BA-30.

L SERIES

HAND BLENDER XM-51

Professional immersion blender. 570 W.
- Fixed speed motor block.
- 420 mm detachable arm.
- Designed for continuous use in recipients of up to 80 litres.

3030684	Immersion blender XM-51 230/50-60/1

Includes	Optional
· Fixed speed motor block. · MA-51 mixer arm. · Wall mount.	· MA-52 mixer arm.

HAND BLENDER XM-52

Professional immersion blender. 570 W.

• Fixed speed motor block.

• 520 mm detachable arm.

• Designed for continuous use in recipients of up to 120 litres.

3030690	**Immersion blender XM-52 230/50-60/1**

Includes	Optional
· Fixed speed motor block. · MA-52 mixer arm. · Wall mount.	· MA-51 mixer arm.

HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.

• Variable speed motor block.

• 420 mm detachable mixer arm designed for continuous use in recipients of up to 80 litres.

• Whisk with capacity for 2 to 80 egg whites.

3030691	**Immersion blender & whisk combo MB-51 230/50-60/1**

Includes	Optional
· Variable speed motor block. · MA-51 mixer arm. · Whisk BA-50. · Wall mount.	· MA-52 mixer arm.

BLENDER B-50

Professional beater. 570 W.

• Variable speed motor block.

• Whisk with capacity for 2 to 80 egg whites.

3030693	**Beater B-50 230/50-60/1**

Includes	Optional
· Variable speed motor block. · Whisk BA-50. · Wall mount.	· MA-52 mixer arm. · MA-51 mixer arm.

MOTOR UNIT MM-50

570W motor block. Fixed speed.
- Fixed speed motor block.
- Designed for continuous use.

3030677	Motor unit MM-50 230/50-60/1

Includes	Optional
· Fixed speed motor block.	· MA-52 mixer arm. · MA-51 mixer arm.

MOTOR UNIT MM-50V

570W motor block. Variable speed.
- Variable speed motor block.
- Designed for continuous use.

3030686	Motor unit MM-50V 230/50-60/1

Includes	Optional
· Variable speed motor block.	· MA-51 mixer arm. · MA-52 mixer arm. · Whisk BA-50.

XL SERIES

HAND BLENDER XM-71

Professional immersion blender. 750 W.
- Fixed speed motor block.
- 540 mm detachable arm.
- Designed for continuous use in recipients of up to 200 litres.

3030717	Immersion blender XM-71 230/50-60/1

Includes	Optional
· Fixed speed motor block. · MA-71 mixer arm. · Wall mount.	· MA-72 mixer arm.

HAND BLENDER XM-72

Professional immersion blender. 750 W.

• Fixed speed motor block.
• 630 mm detachable arm.
• Designed for continuous use in recipients of up to 250 litres.

3030718	Immersion blender XM-72 230/50-60/1

Includes	Optional
· Fixed speed motor block. · MA-72 mixer arm. · Wall mount.	· MA-71 mixer arm.

MOTOR UNIT MM-70

750W motor block. Fixed speed.

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

3030716	Motor unit MM-70 230/50-60/1

Includes	Optional
· Fixed speed motor block.	· 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: 192 mm.
• MA-12: 223 mm.

3030613	Mixer arm MA-11 · 192 mm.
3030624	Mixer arm MA-12 · 223 mm.

Mixer arms MA-20

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

Available in 2 lengths:

• MA-21: 250 mm.
• MA-22: 300 mm.

3030638	Mixer arm MA-21 · 250 mm.
3030640	Mixer arm MA-22 · 300 mm.

Whisk BA-20

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

3030641	**Whisk BA-20**

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: 306 mm.
• MA-32: 366 mm.
• MA-33: 420 mm.

3030653	**Mixer arm MA-31 · 306 mm.**
3030655	**Mixer arm MA-32 · 366 mm.**
3030657	**Mixer arm MA-33 · 420 mm.**

Whisk BA-30

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

3030670	**Whisk BA-30**

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: 420 mm.
• MA-52: 520 mm.

3030685	**Mixer arm MA-51 · 420 mm.**
3030687	**Mixer arm MA-52 · 520 mm.**

Whisk BA-50

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

3030696	**Whisk BA-50**

Mixer arms MA-70

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

Available in 2 lengths:

• MA-71: 540 mm.
• MA-72: 630 mm.

3030856	Mixer arm MA-71 · 540 mm.
3030855	Mixer arm MA-72 · 630 mm.

"Quick fix" Bowl clamp for XM

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

It allows to attach the mixer to the bowl, saucepan fixed.

3030314	"Quick Fix" bowl clamp for XM

Display stand for XM immersion blenders

Hand mixer display stand.

It allows to hang portable liquidiser & beaters.

3030900	Display stand XM

Turbo Liquidisers

Heavy-duty, 1- or 2-speed turbo-mixer

Commercial turbo-blenders designed to work in up to 800 lt. containers

Ideal for big production needs

- Designed for large yields and for frequent use and claning.
- 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.
- Theirbuilt-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.

	TRX-21	TRX-22
FEATURES		
Maximum recipient capacity	800l	800l
Liquidising arm length	600mm	600mm
Total loading	2200W	2200W
Speed (in liquid)	1500rpm	750-1500rpm
EXTERNAL DIMENSIONS (WxDxH)		
External dimensions (WxDxH)	568 x 1643 x 1219mm	568 x 1643 x 1219mm
External dimensions (closed)	568 x 963 x 1651mm	568 x 963 x 1651mm
Net weight	96Kg	96Kg

TURBO LIQUIDISER TRX-21

1-speed turbo-mixer.

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

3030501	Turbo liquidiser TRX-21 230-400/50/3N
TRX-21 1.500rpm - 230-400V / 50 Hz / 3N (with one grid)	

Includes	Optional
· Trolley, motor and arm (without attachments).	· Attachments: · · 21D for fibrous ingredients · · Standard 30D attachment for general use · · 42D attachment for very fine blending

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.

3030506	Turbo liquidiser TRX-22 400/50/3N
TRX-22 1.500/750rpm - 400V / 50 Hz / 3N (with one grid)	

Includes	Optional
· Trolley, motor and arm (without grids).	· 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

Planetary mixers

Mixer supplied with beater, whisk and dough hook

Specially designed for workshop, bakery, industrial pizza, etc.

• Manual bowl safety guard.
• Lever-operated bowl lift.
• Double micro-switches to bowl and guard.
• Stainless steel bowl.
• Easy to clean.
• All mixers supplied with easy to remove / clean plastic guard

Supplied with bowl, beater, whisk and dough hook

• **Dough hook** for heavy dough: to obtain dough for bread, pastry, pizza, croissant, cookies.
• **Beater** for soft dough: for mixtures to obtain cream, Genoese, etc.
• **Balloon whisk** for preparing egg whites (soufflé, meringue, …), sauces (mayonnaise,…), etc.

BM-5 / BM-5E

• Table-top model.
• Continuously variable speed control.
• **BM-5**: for medium duty use.
• **BM-5E**: universal motor. Designed for light duty use.

BE-10/20/30/40

• **Sammic BE** food mixers are equipped with powerful three-phase motors controlled by highly reliable electronic speed variator technology which enables the mixers to be connected to a single-phase electrical mains supply.
• **BE-10**: model suitable for installation on a table.
• **BE-20/30/40**: freestanding models.
• 0-30 minute electronic timer and continuous operation option. Acoustic alarm at end of cycle.
• Electronic speed control.
• Safety indicator.
• Models with attachment drive available in the whole BE range.
• Easy access to the attachment drive at the front.
• Available attachments: meat mincer, vegetable preparation attachment, and masher.
• Reinforced water proof system.
• Stainless steel legs. Optional stainless steel column for BE-20/30 models.
• Strong and resistant bowl.
• Easy to maintain and repair.
• **Optional accessory for BE-20:** 10-litre/qt. reduction equipment (bowl + tools).
• **Optional accessory for BE-30**: 10-litre/qt. reduction equipment (bowl + tools).
• **Optional accessory for BE-40**: 20-litre/qt. reduction equipment (bowl + tools).
• NSF-listed, Standard 8 compliant.

OPTIONAL ACCESSORIES

• Reduction equipment for BE-20/30/40.
• Additional bowls.
• Bowl transport trolleys.
• Base kit with wheels.

	Complete with bowl and 3 tools.		BE models: UNE-EN-454/2015 compliant.

	BM-5E	BM-5	BE-10	BE-20	BE-30	BE-40
SELECTION GUIDE						
BOWL CAPACITY	5l	5l	10l	20l	30l	40l
CAPACITY IN FLOUR (60% WATER)	1Kg	1.5Kg	3Kg	6Kg	9Kg	12Kg
FEATURES						
TOTAL LOADING	300W	250W	550/750W	900W	1100W	1400W
TOOL SPEED	98-455rpm	85-495rpm	96-289rpm	95-392rpm	87-378rpm	85-348rpm
PLANETARY SPEED	40-187rpm	35-192rpm	59-176rpm	42-175rpm	39-168rpm	45-186rpm
TIMER (MIN-MAX)	-- - --'	- '	0 - 30'	0 - 30'	0 - 30'	0 - 30'
EXTERNAL DIMENSIONS (WxDxH)	310 x 382 x 537mm	310 x 382 x 537mm	410 x 523 x 688mm	520 x 733 x 1152mm	528 x 764 x 1152mm	586 x 777 x 1202mm
NET WEIGHT	13.7Kg	16.5Kg	44Kg	89Kg	105Kg	124Kg

PLANETARY MIXER BM-5E

Table-top model with 5-lt / qt. bowl.

Designed for light duty use.

1500180	**Food mixer BM-5E 230/50-60/1**

Includes

· Stainless steel bowl.
· Spiral hook for heavy dough.
· Beater spatula for soft dough.
· Balloon whisk.

PLANETARY MIXER BM-5

Table-top model with 5-lt. / qt. bowl.

Designed for medium duty use.

1500170	**Food mixer BM-5 230/50-60/1**

Includes

· Stainless steel bowl.
· Spiral hook for heavy dough.
· Beater spatula for soft dough.
· Balloon whisk.

PLANETARY MIXER BE-10

Table-top model with 10 lt./ qt. bowl.

"C" models, equipped with attachment drive for accessories.

1500210	Food mixer BE-10 230/50-60/1
1500211	Food mixer BE-10C 230/50-60/1

Includes	Optional
· Stainless steel bowl. · Spiral hook for heavy dough. · Beater spatula for soft dough. · Balloon whisk.	· Attachment drive for accessories.

PLANETARY MIXER BE-20

Floorstanding unit with 20 lt./ 20 qt. bowl.

"C" models, equipped with attachment drive for accessories.
"I" models with stainless steel column.

1500220	Food mixer BE-20 230/50-60/1
1500223	Food mixer BE-20I 230/50-60/1
1500221	Food mixer BE-20C 230/50-60/1

Includes	Optional
· Stainless steel bowl. · Spiral hook for heavy dough. · Beater spatula for soft dough. · Balloon whisk.	· Attachment drive for accessories. · Option of stainless steel column. · 10-litre/10qt. reduction equipment (bowl + tools). · Bowl transport trolley. · Base kit with wheels for ease of moving and storing the mixer.

PLANETARY MIXER BE-30

Floorstanding unit with 30 lt./ 30 qt. bowl.

"C" models, equipped with attachment drive for accessories.
"I" models with stainless steel column.

1500280	Food mixer BE-30 230/50-60/1
1500282	Food mixer BE-30I 230/50-60/1
1500281	Food mixer BE-30C 230/50-60/1

Includes	Optional
· Stainless steel bowl. · Spiral hook for heavy dough. · Beater spatula for soft dough. · Balloon whisk.	· Attachment drive for accessories. · Stainless steel column. · 10-litre/10qt. reduction equipment (bowl + tools). · Bowl transport trolley. · Base kit with wheels for ease of moving and storing the mixer.

PLANETARY MIXER BE-40

Floorstanding unit with 40 lt./ qt. bowl.

"C" models, complete with attachment drive for accessories.
"I" models with stainless steel column.

Please note: BE-40 requires a minimum electrical supply of 16 amps.

1500240	**Food mixer BE-40 230/50-60/1**
1500246	**Food mixer BE-40I 230/50-60/1**
1500241	**Food mixer BE-40C 230/50-60/1**

Includes	Optional
· Stainless steel bowl. · Spiral hook for heavy dough. · Beater spatula for soft dough. · Balloon whisk.	· Attachment drive for accessories. · Stainless steel column. · 20-litre/20qt. reduction equipment (bowl + tools). · Bowl transport trolley. · Base kit with wheels for ease of moving and storing the mixer.

ACCESSORIES

Bowls for planetary mixers

Stainless steel construction.

Additional stainless steel bowls for Sammic BM/BE planetary mixers.

• Robust and resistant.

2502305	**Stainless steel bowl BM-5**
2509494	**Stainless steel bowl BE-10**
2509495	**Stainless steel bowl BE-20**
2509564	**Stainless steel bowl BE-30 (>10/2016)**
2509497	**Stainless steel bowl BE-40**

Reduction equipments

For Sammic planetary mixers.

Reduction sets that make it possible to obtain a lower production from a higher capacity food mixer.

• 10-lt. bowl and mixing tools for BE-20.
• 10-lt. bowl and mixing tools for BE-30.
• 20-lt. bowl and mixing tools for BE-40.
• All models include beater, dough hook and balloon whisk.

1500222	**Bowl and mix tools 10 lt. BE-20**
1500296	**Bowl and mix tools 10 lt. BE-30**
1500242	**Bowl and mix tools 20 lt. BE-40**

Bowl transport trolleys

For Sammic planetary mixer bowls.

They make it easy to transport bowls loaded with the product.

• Available for 20, 30 and 40 lt./qt. bowls.
• Made of highly resistant stainless steel.
• Bowl not included.

1500260	**Trolley for 20l bowl**
1500261	**Trolley for 30l bowl**
1500262	**Trolley for 40l bowl**

Base kit with wheels

Allows to displace Sammic planetary mixer.

Specially designed for users who continuously need to displace the food mixer.

• Stainless steel construction.
• Complete with lever.

* Drilling required to fit to machine, installation by technician.

| 1500265 | **BE food mixer wheel set** |

Vegetable preparation attachment CR-143

To cut all types of greens and vegetables and grate cheese, bread, chocolate, etc.

It works with discs and grids.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).
• Slicing blades, grating discs (grids are different) are those of the CA-31 Vegetable prep. machine.
• Not suitable for long shaped products.
• Maximum slicing disc height: 14 mm.

| 1010026 | **Vegetable preparation attachment CR-143** |

Meat mincer attachment HM-71

For chopping small amounts of meat in the best hygiene conditions.

HM-71 is provided with one cutter knife and 2 plates of 4.5 and 8 mm.

Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

| 1010045 | **Meat mincer attachment HM-71** |

Potato masher attachment P-132

Allows a homogeneous puree ideal for boiled potato, boiled beans, carrot, fruit and vegetables.

Potato-mashing attachment for appliances equipped with an attachment drive for accessories.

Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

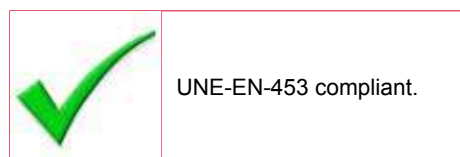| 1010052 | **Potato masher attachment P-132** |

Spiral dough mixers

Specially designed for hard dough

Commercial dough mixers specially designed for hard dough (pizza, bread, etc.).

- **Highly resistant, reliable** construction.
- Their structure is finished in scratch-resistant paint for **extremely easy cleaning**.
- bowl capacities ranging from 10 to 75 lt.,
- **one or two (2V) speed** appliances available. Models with **fixed bowl and head (DM/SM)** as well as models with **removable bowl and liftable head (DME)**.
- **Grid (10/75 models) or transparent polycarbonate (20-50 models)** bowl cover in compliance with EN-453 norm.
- **Built-in timer** in all models starting from 20-lt. dough mixers.
- **Optional wheel** to move the dough mixer in the working area.

UNE-EN-453 compliant.

	DM-10	DM(E)-20	DM(E)-33	DME-40	DME-50	SM-75
Bowl capacity	10l	20l	33l	40l	50l	75l
Capacity per operation	8Kg.	18Kg.	25Kg.	38Kg.	44Kg.	60Kg.
Capacity in flour (60% water)	5Kg	12Kg	17Kg	25Kg	30Kg	40Kg
Bowl dimensions	260x200mm	360x210mm	400x260mm	452x260mm	500x270mm	550x370mm
Removable bowl	-	opt.	opt.	yes	yes	-
Lifting head	-	opt.	opt.	yes	yes	-
Loading						
Three phase	370W	750W	1100W	1500W	1500W	2600W
Single Phase	370W	900W	1100W	--W	1500W	--W
Three phase, 2 speed	--/--W	600/800W	1000/1400W	1500/2200W	1500/2200W	2600/3400W
External dimensions (WxDxH)	280 x 540 x 550mm	390 x 680 x 650mm	430 x 780 x 770mm	480 x 820 x 740mm	530 x 850 x 740mm	575 x 1020 x 980mm
Net weight	36Kg	65Kg	115Kg	105Kg	127Kg	250Kg

DOUGH MIXER DM-10

Capacity: 5 Kg. of flour.
- Commercial spiral dough mixer with 10 lt. bowl.
- 1-speed appliance with fixed head and bowl.

5501100	**Dough Mixer DM-10 230-400/50/3**
5501105	**Dough Mixer DM-10 230/50/1**

Includes	Optional
· Fixed head and bowl. · 1 speed.	· Wheels with brake.

DOUGH MIXER DM(E)-20

Capacity: 12 Kg. of flour.
- Commercial spiral dough mixer with 20 lt. bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

5501120	**Dough mixer DM-20 230-400/50/3**
5501125	**Dough mixer DM-20 230/50/1**
5501127	**Dough mixer DM-20 2v 400/50/3**
5501170	**Dough mixer DME-20 230-400/50/3**
5501175	**Dough mixer DME-20 230/50/1**
5501177	**Dough mixer DME-20 2v 400/50/3**

Includes	Optional
· 1 or 2-speed appliance. · Fixed head and bowl (DM) or liftable head and removable bowl (DME).	· Wheels with brake

DOUGH MIXER DM(E)-33

Capacity: 17 Kg. of flour.
- Commercial spiral dough mixer with 33 lt. bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

5501130	**Dough mixer DM-33 230-400/50/3**
5501135	**Dough mixer DM-33 230/50/1**
5501137	**Dough mixer DM-33 2v 400/50/3**
5501185	**Dough mixer DME-33 230-400/50/3**
5501190	**Dough mixer DME-33 230/50/1**
5501192	**Dough mixer DME-33 2V 400/50/3**

Includes	Optional
· 1 or 2-speed appliance. · Fixed head and bowl (DM) or liftable head and removable bowl (DME).	· Wheels with brake.

DOUGH MIXER DME-40

Capacity: 25 Kg. of flour.
- Commercial spiral dough mixer with 40 lt. bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

5501140	**Dough mixer DME-40 230-400/50/3**
5501142	**Dough mixer DME-40 2v 400/50/3**

Includes	Optional
· 1 or 2-speed appliance. · Liftable head and removable bowl.	· Wheels with brake.

DOUGH MIXER DME-50

Capacity: 30 Kg. of flour.
- Commercial spiral dough mixer with 50 lt. bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

5501150	**Dough mixer DME-50 230-400/50/3**
5501152	**Dough mixer DME-50 2v 400/50/3**

Includes	Optional
· Liftable head and removable bowl.	· Wheels with brake.

DOUGH MIXER SM-75

Capacity: 40 Kg. of flour.
- Commercial spiral dough mixer with 75 lt. bowl.
- 1 or 2 speed appliances available.
- Fixed bowl and head.
- 3-phase models only.

5500160	**Dough mixer SM-75 230-400/50/3**
5500162	**Dough mixer SM-75 2v 400/50/3**

Optional
· Wheels with brake.

ACCESSORIES

Wheel-kits for dough mixers

6504427	**Wheels kit 75mm SM/DM (4)**

Pizza Dough Roller Machine

Commercial pizza formers

Pizza dough rollers to form pizza dough of variable thickness.

- Exclusive sensor-activated automatic start. Possibililty of continuous operation.
- Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
- Energy-efficient.
- Possibility of continuous operation.
- Stainless steel made.
- DF-30 / DF-40: Tilted upper roller.
- DF-40P:Paralell rollers.
- DF-30 / DF-40: Ideal for round pizza thanks to the presence of the central sling bar.
- Gear driven appliance.
- Thickness adjustment knob on both rollers.
- Adjustable thickness 0-5 mm.
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

Exclusive sensor-activated automatic start.

	DF-30	DF-40	DF-40P
Pizza diameter	140-290mm	260-400mm	260-400mm
Total loading	240W	240W	240W
External dimensions (WxDxH)	480 x 380 x 660mm	590 x 440 x 790mm	590 x 440 x 720mm
Net weight	28Kg	37Kg	38Kg

PIZZA DOUGH ROLLER DF-30

For Ø140-300 mm pizzas.

• Exclusive sensor-activated automatic start. Possibililty of continuous operation.
• Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
• Energy-efficient.
• Possibility of continuous operation.
• Stainless steel made.
• Tilted upper roller.
• Ideal for round pizza thanks to the presence of the central sling bar.
• Gear-driven appliance.
• Thickness adjustment knob on both rollers.
• Adjustable thickness 0-5 mm.
• Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

5500053	Dough rolling machine DF-30 230/50-60/1

PIZZA DOUGH ROLLER DF-40

For Ø260 - 400 mm pizzas.

• Exclusive sensor-activated automatic start. Possibililty of continuous operation.
• Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
• Energy-efficient.
• Possibility of continuous operation.
• Stainless steel made.
• Tilted upper roller.
• Ideal for round pizza thanks to the presence of the central sling bar.
• Gear-driven appliance.
• Thickness adjustment knob on both rollers.
• Adjustable thickness 0-5 mm.
• Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

5500054	Dough rolling machine DF-40 230/50-60/1

PIZZA DOUGH ROLLER DF-40P

For Ø260-400 mm pizzas. Paralell rollers.

• Exclusive sensor-activated automatic start. Possibililty of continuous operation.
• Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
• Energy-efficient.
• Possibility of continuous operation.
• Stainless steel made.
• Paralell rollers.
• Gear-driven appliance.
• Thickness adjustment knob on both rollers.
• Adjustable thickness 0-5 mm.
• Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

| 5500055	Dough rolling machine DF-40P 230/50-60/1

Baguette-slicers

This commercial stick bread slicer cuts french bread into slices in a short time

Produces 8,400 to 16,800 french baguette slices in an hour inserting one or two baguettes at a time, depending on the loaf thickness.

• To slice bread loaves in adjustable thickness.
• Feeding mouth with capacity for one or two bread loaves.
• Ideal for restaurants and big communities.
• Stainless steel made.
• Economy: quick to operate, uniform slice thickness and minimal waste.
• Hygiene, as operator has less contact with the product.
• Easy to clean.
• Removable blade.
• Safety system at cover and hand protecting grid at bread outlet.
• Optional: stainless steel stand.
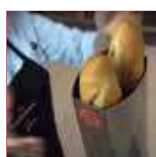
Simultaneous cut of 1 or 2 baguettes.

	CP-250
SLICE PRODUCTION	8400 / 16800
SLICE THICKNESS	20mm - 90mm
MOUTH DIMENSIONS	115 x 135mm
TOTAL LOADING	250W
EXTERNAL DIMENSIONS (WxDxH)	410 x 524 x 910mm
EXTERNAL DIMENSIONS WITH STAND	494 x 567 x 1530mm
NET WEIGHT	28.2Kg

BAGUETTE SLICER CP-250

Cuts up to 16,800 slices of stick/french bread per hour.

Slice thickness: 20 to 90 mm.

1050225	**Bread slicer CP-250 230/50/1**

Optional

· Stainless steel stand.

ACCESSORIES

Stand for baguette slicer

Optional accessory for Sammic baguette slicer CP-250.

• Stainless steel construction.
• Intermediate shelf adjustable to 6 heights to place a container for sliced bread.
• 2 wheels for ease of transport.
• Lowest height at 175mm from ground level.
• Highest height at 420mm from ground level.

1050230	**Stand CP-250**

Commercial Scales

Price-computing and portion-control scales

M-certified price-computing scales, suitable for customer service, and highly precise portion-control commercial scales, ideal for commercial kitchens.

M-certified price-computing scales

Commercial M-certified scales are suitable for customer service. 20 and 35 Kg. capacity models available.

- Certified commercial scales. Suitable for convenience stores, butcher shops, dairy, produce, bakery, street markets, etc.
- Portable: the PCS operates with an AC adapter.
- Generates the report of total daily sales.
- Controls sales of weighed and non-weighed products.
- Stainless steel construction.
- Removable stainless steel, 29x35cm. tray.
- Operates with a long lasting rechargeable battery (100 hours approximately). Battery included.
- Easy-to-read backlight alphanumeric liquid crystal display enhances visibility even in dark areas.
- The PCS scales are capable of storing the price of 100 products.
- A pre-pack function is also included to speed up same products packing operations.
- 16 memory keys.
- Fix price function.
- Includes PC or printer interface through serial port RS-232.

Portion-control scales

Precise portion-control scales. Ideal for commercial kitchens and any other activity that requires weighing small portion with precision. 4 and 8 Kg. capacity models available.

- The LEQ series scales feature a progressive tare to obtain net weight while automatically subtracting the container's weigh for precise measurement.
- Built to last: Stainless steel cabinet and removable plate.
- Easily toggles between kg/oz/lb.
- Easy-to-read backlight LCD display.
- An included rechargeable battery lasts over 100 hours. Auto power-off function to save power.
- Includes PC or printer interface through serial port RS-232.
- A programmable audible alarm for maximum and minimum weight allows fast operation.

	PCS-20	PCS-35	LEQ-4	LEQ-8
Load capacity	20Kg	35Kg	4Kg	8Kg
Precision	5g.	10g.	1g.	2g.
M-certificate	yes	yes	-	-
Autonomy	100h	100h	100h	100h
Tray dimensions	290 x 350mm	290 x 350mm	200 x 240mm	200 x 240mm
External dimensions (WxDxH)				
Width	350mm	350mm	250mm	250mm
Depth	350mm	350mm	260mm	260mm
Height	140mm	140mm	110mm	110mm
Net weight	7.6Kg	8Kg	3.5Kg	3.5Kg

PCS-20

Price-computing scale. M-certified. 20 Kg. capacity.

M-certified portable price-computing commercial scale.

5846005	**Scale PCS-20 230/50-60/1**

Includes
· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

PCS-35

Price-computing scale. M-certified. 35 Kg. capacity.

5846007	**Scale PCS-35 230/50-60/1**

Includes
· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

LEQ-4

Highly precise portioning scale. 4 Kg. capacity.

5846015	**Scale LEQ-4 230/50-60/1**

Includes
· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

LEQ-8

Highly precise portioning scale. 8 Kg. capacity.

5846017	**Scale LEQ-8 230/50-60/1**

Includes
· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

Commercial Meat Grinders

Sammic meat grinders with an hourly output from 100 to 450 Kg

Commercial meat grinders with different production capacities, voltage and types of cut.

Refrigerated mincers available.

Sammic offers 2 ranges of meat mincers

PS-12/22/32: stainless steel body and hopper models with an hourly output ranging from 100 to 425 Kg. PS-22 / 32 are available with different cutting units.

PS-22R / 32R: refrigerated table-top meat mincers for maximum hygiene and food safety.

	PS-12	PS-22	PS-32	PS-22R	PS-32R
SELECTION GUIDE					
PRODUCTION /HOUR (MAX)	100Kg	280Kg	425Kg	250Kg	450Kg
FEATURES					
PLATE DIAMETER	70mm	82mm	98mm	82mm	98mm
TOTAL LOADING	440W	740-1100W	1500W	1100W	2200W
EXTERNAL DIMENSIONS (WxDxH)					
EXTERNAL DIMENSIONS (WxDxH)	227 x 470 x 410mm	310 x 440 x 480mm	310 x 460 x 480mm	310 x 438 x 508mm	325 x 544 x 553mm
NET WEIGHT	17.3Kg	31Kg	33Kg	40Kg	74Kg

PS-12 / 22 / 32 RANGE

Commercial meat mincers

Sammic commercial meat mincers are ideal for foodservice, institutions and food retail and offer an hourly output from 100 to 425 Kg., depending on the model.

With **stainless steel** body and hopper, the grinder **head lock** ensures a perfect cut. All models are equipped with **ventilated, powerful motors**.

PS-12 is a compact model complete with an aluminium grinding head.

PS-22 / 32 models are equipped with stainless steel cutting unit with the possibility of Unger S-3 system. The motor unit and the cutting group **must be ordered separately.**

All models are sold with **1 blade and 1 mesh plate.**

PS-12 MEAT GRINDER

Hourly output: up to 100 Kg.
- Motor unit and cutting unit in aluminium.
- System: Enterprise.
- 1 knife and a Ø 6 mm. mesh plate included.

1050110	**Meat mincer PS-12 230/50/1**

Includes	Optional
· Enterprise system, aluminium cutting unit. · Ø 6mm. mesh plate.	· Mesh plates of different sizes: 4.5 / 6 / 8 mm.

PS-22 MEAT GRINDER

Hourly output: up to 280 Kg.
- The motor unit and the cutting units must be ordered separately.
- Available with stainless steel Enterprise system cutting unit, or Unger double cut stainless steel system.
- 1 knife and a Ø 6 mm. mesh plate included.

PS-22III With Entreprise cutting unit in st. st.	
PS-22III With Unger cutting unit in st. st. (double cut)	
PS-22II, Enterprise cutting unit in stainless steel	
PS-22II With Unger cutting unit in st. st. (double cut)	
1050210	**Motor unit PS-22 230/50/1 (without cutting unit)**
1050212	**Motor unit PS-22 230-400/50/3 (without cutting unit)**

Includes	Optional
· Motor unit.	· Enterprise system, stainless steel cutting unit · Stainless steel Unger system (double cut). · Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

PS-32 MEAT GRINDER

Hourly output: up to 425 Kg.
- The motor unit and the cutting units must be ordered separately.
- Available with stainless steel Enterprise system or Unger double cut system.
- 3-phase model only.
- 1 knife and a Ø 6 mm. mesh plate included.

PS-32III With Entreprise cutting unit in st. st.	
PS-32III With Unger cutting unit in st. st. (double cut)	
1050220	**Motor unit PS-32 230-400/50/3 (without cutting unit)**

Includes	Optional
· Motor unit.	· Enterprise system, stainless steel cutting unit · Stainless steel Unger system (double cut). · Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

PS- 22R / 32R REFRIGERATED RANGE

Refrigerated meat mincers

The highest hygiene in processing in respect of the HACCP methodology; in order to improve the service to the customer. A sturdy, reliable machine. For food stores and catering.

Refrigeration system allows to grind meat without interrupting the cold chain. Thus, the development of bacterial flora is interrupted. The resulting product keeps its taste, colour and nutritional characteristics intact for a longer period of time. The refrigerated meat mincers allow discontinuous use without the need of detaching the cutting unit to clean and store in the refrigerator.

The frame, hopper and mouth are stainless steel (AISI 304) made. The mouth is easily detachable for cleaning purpose.

The ventilated, powerful motor offers start, stop and reverse function.

Sammic refrigerated meat mincers comply with all hygiene and safety and all specific **regulations**.

PS- 22R / 32R meat mincers are equipped with a low noise sealed compressor using ecological refrigerating gas and with an electronic thermostat for precision temperature control.

PS-22R REFRIGERATED MEAT GRINDER

Hourly output: up to 250 Kg.

Refrigerated stainless steel countertop meat mincer for medium production levels. Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

5050200	**Meat mincer PS-22R 230-400/50/3N**
5050210	**Meat mincer PS-22R 230/50/1**

Includes	Optional
· Enterprise cutting unit in stainless steel. · Mesh plate of 4.5 mm.	· Unger cutting unit (double cut): Ø 82 mm, 3 items made of stainless steel. · Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

PS-32R REFRIGERATED MEAT GRINDER

Hourly output: up to 450 Kg.

Refrigerated stainless steel countertop meat mincer for medium production levels. Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

5050220	Meat mincer PS-32R 230-400/50/3

Includes	Optional
· Enterprise cutting unit in stainless steel. · Mesh plate of 4.5mm.	· Unger cutting unit (double cut): Ø 98 mm, 3 items made of stainless steel. · Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

ACCESSORIES

Enterprise cutting unit in stainless steel

For Sammic PS-22 and PS-32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

• Single cut.
• Stainless steel made.
• Complete with knife and 6mm mesh plate.

1050215	Cutting unit - Entreprise stainless steel 22
1050223	Cutting unit - Entreprise stainless steel 32

Unger cutting unit in stainless steel

For Sammic PS-22/32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

• Double cut (unger S-3 system).
• Stainless steel made.
• Complete with knife and 6mm mesh plate.

1050216	Cutting unit - Unger stainless steel 22
1050224	Cutting unit - Unger stainless steel 32

Mesh plates

For Sammic meat mincers.

Mesh plates of different sizes for meat mincers PS-12/22/32/22R/32R.

• For PS-12/22/32 and refrigerated meat mincers.
• PS-22/32 models available for Enterprise and Unger systems.

2011525	**Mesh plate 12 4,5mm PS-12/HM-70**
2011527	**Mesh plate 12 6mm PS-12/HM-70**
2011530	**Mesh plate 12 8mm PS-12/HM-70**
2051051	**Mesh plate 22 3mm**
2051014	**Mesh plate 22 4,5mm**
2051052	**Mesh plate 22 6mm**
2051053	**Mesh plate 22 8mm**
2052051	**Mesh plate 32 3mm**
2052014	**Mesh plate 32 4,5mm**
2052052	**Mesh plate 32 6mm**
2052053	**Mesh plate 32 8mm**
2051524	**Mesh plate Unger 22 3mm**
2051525	**Mesh plate Unger 22 4,5mm**
2051526	**Mesh plate Unger 22 6mm**
2051527	**Mesh plate Unger 22 8mm**
2051774	**Mesh plate Unger 32 3mm**
2051775	**Mesh plate Unger 32 4,5mm**
2051776	**Mesh plate Unger 32 6mm**
2051777	**Mesh plate Unger 32 8mm**
6056188	**Mesh plate 22-R 4,5mm**
6056186	**Mesh plate 22-R 6mm**
6056187	**Mesh plate 22-R 8mm**
6056164	**Mesh plate 32-R 3mm**
6056183	**Mesh plate 32-R 4.5mm**
6056166	**Mesh plate 32-R 5mm**
6056168	**Mesh plate 32-R 6mm**
6056184	**Mesh plate 32-R 8mm**
6056169	**Mesh plate 32-R 10mm**

Belt Driven Slicers

Belt driven commercial deli meat slicers

Commercial lunch meat & deli slicers for butchers, delicatessen or foodservice.

Sammic GC/GCP belt driven deli slicers are made of **special anodised, anticorrosive and hygienic aluminium alloy.**

All models are equipped with an easy-to-use **built-in sharpener**. The cutting **thickness can be adjusted**, guaranteeing a precise cut. Sammic GC/GCP slicers are very easy to clean.

	GC-220	GC-250	GC-275	GC-300	GCP-250	GCP-275	GCP-300	GCP-350
FEATURES								
BLADE DIAMETER	220mm	250mm	275mm	300mm	250mm	275mm	300mm	350mm
CUTTING CAPACITY	150 x 200mm	190 x 250mm	210 x 250mm	220 x 260mm	190 x 250mm	200 x 250mm	220 x 320mm	240 x 320mm
SLICE THICKNESS	0 - 10mm	0 - 15mm	0 - 15mm	0 - 15mm	0 - 15mm	0 - 15mm	0 - 13mm	0 - 13mm
CARRIAGE RUN	205mm	260mm	260mm	270mm	260mm	260mm	330mm	330mm
TOTAL LOADING	250W	300W	300W	300W	300W	300W	450W	500W
EXTERNAL DIMENSIONS (WxDxH)								
WIDTH	470mm	580mm	580mm	600mm	580mm	580mm	690mm	710mm
DEPTH	380mm	470mm	470mm	480mm	470mm	470mm	510mm	570mm
HEIGHT	340mm	370mm	380mm	420mm	370mm	390mm	440mm	470mm
NET WEIGHT	13Kg	16Kg	20Kg	27Kg	18Kg	21Kg	30Kg	30Kg

GC MEAT SLICERS

Belt driven meat slicers

Sammic **GC** belt driven deli slicers are made of **special anodised, anticorrosive and hygienic aluminium alloy.**

All models are equipped with an easy to use built-in sharpener. The cutting thickness can be adjusted, guaranteeing a precise cut. They are very easy to clean.

		Blade diameter	Cutting capacity
5050022	**Slicer GC-220 230/50/1**	220 mm	150 mm x 200 mm
5050024	**Slicer GC-250 230/50/1**	250 mm	190 mm x 250 mm
5050026	**Slicer GC-275 230/50/1**	275 mm	210 mm x 250 mm
5050028	**Slicer GC-300 230/50/1**	300 mm	220 mm x 260 mm

GCP MEAT SLICERS

Professional belt driven meat slicers

Sammic GCP professional slicers are equipped with **ring, carriage lock and blade removal tool**. Their **heavy duty, ventilated motor** guarantees commercial performance. Equipped with **blade removal tool**. The carriage is mounted on life-lubricated bearings. Easy to clean.

		Blade diameter	Cutting capacity
5050075	**Slicer GCP-250 230/50/1**	250 mm	190 mm x 250 mm
5050080	**Slicer GCP-275 230/50/1**	275 mm	200 mm x 250 mm
5050055	**Slicer GCP-300 230/50/1**	300 mm	220 mm x 320 mm
5050057	**Slicer GCP-350 230/50/1**	350 mm	240 mm x 320 mm

Gear driven Slicers

Gear driven commercial deli & meat slicers

Commercial meat & deli slicers for butchers, delicatessen or foodservice.

Sammic offers a wide range of commercial gear driven slicers for foodservice, institutions and food retail.

GL range consists of deli slicers with ring, carriage lock and blade removal tool. They are equipped with a heavy duty, ventilated motor. **GAE** models are automatic slicers complete with slice counter. Finally, **CCE** range consists of vertical slices, specially designed to cut fresh meat.

	GL-300	GL-350	GAE-300	GAE-350	CCE-350
FEATURES					
BLADE DIAMETER	300mm	350mm	300mm	350mm	350mm
SQUARE CUT	210mm x 210mm	250mm x 250mm	190mm x 190mm	200mm x 200mm	250mm x 250mm
RECTANGULAR CUT	210mm x 270mm	250mm x 300mm	250mm x 190mm	280mm x 200mm	250mm x 320mm
SLICE THICKNESS	0mm - 15mm	0mm - 15mm	0mm - 14mm	0mm - 14mm	0mm - 18mm
CARRIAGE RUN	320mm	320mm	310mm	310mm	375mm
TOTAL LOADING	430W	430W	400W	400W	430W
EXTERNAL DIMENSIONS (WxDxH)					
WIDTH	800mm	800mm	690mm	690mm	780mm
DEPTH	560mm	580mm	540mm	540mm	800mm
HEIGHT	460mm	480mm	600mm	620mm	580mm
NET WEIGHT	38Kg	42Kg	50Kg	57Kg	43Kg

COMMERCIAL SLICER GL

Gear driven commercial slicers

The gear driven commercial meat slicers GL are wholly made of high-polished aluminium protected against anodic oxidation. They are equipped with a hard-chromed forged scoop knife and a built-in precision sharpener. The slide plate is bearing-mounted and the cutting thickness is easy to adjust.

GL commercial slicers are safe appliances: they are equipped with safety features like ring, carriage lock and blade removal tool. Complete with a heavy-duty, ventiladed motor, all components in contact with food are fully detachable for easy cleaning.

		Blade diameter
5050062	**Slicer GL-300 230-400/50/3**	300 mm
5050068	**Slicer GL-300 230/50/1**	300 mm
5050064	**Slicer GL-350 230-400/50/3**	350 mm
5050070	**Slicer GL-350 230/50/1**	350 mm

AUTOMATIC SLICERS GAE

Gear-driven automatic meat slicers

GAE deli-slicers by Sammic are fully automatic and equipped with slice counter. They are wholly made of **high-polished aluminium protected against anodic oxidation**. They are equipped with a hard chromed forged coop knife and a built-in precision sharpener. The selection of the cutting thickness is extremely easy and precise.

GAE slicers are equipped with a **heavy duty, ventilated motor and an independent motor for the carriage.** The adjustable carriage run allows for adapting the movement to the product size avoiding energy and time waste.

The slide plate is **bearing-mounted**.

GAE slicers are safe appliances: they are equipped with safety devices like ring, carriage lock and blade removal tool. All components in contact with food are completely detachable for easier cleaning.

		Blade diameter
5050082	**Slicer GAE-300 230/50/1**	300 mm
5050085	**Slicer GAE-350 230-400/50/3N**	350 mm
5050084	**Slicer GAE-350 230/50/1**	350 mm

MEAT SLICER CCE

Vertical slicer, specially designed for fresh meat

CCE meat-slicer by Sammic has been specially designed to cut fresh meat and is wholly made of **high-polished aluminium protected against anodic oxidation**. It is equipped with a hard chromed forged coop knife and a built-in precision sharpener. The selection of the cutting thickness is extremely easy and precise.

CCE slicer is equipped with a **heavy duty, ventilated motor** and the slide plate is **bearing-mounted**.

They are safe appliances: they are equipped with safety devices like ring, carriage lock and blade removal tool. All components in contact with food are completely detachable for easier cleaning.

		Blade diameter
5050074	**Slicer CCE-350 230-400/50/3**	350 mm
5050072	**Slicer CCE-350 230/50/1**	350 mm

Bone saws

Suitable for cutting bones and frozen products in foodservice and food retail

Bandsaw for bone and frozen products with 215 or 249 mm. cut height.

SH bone saws by Sammic offer not only a modern design but also a safe and simple operation. Ideal for food retailers and collective dining facilities.

• Fully stainless-steel made.
• Highly precise cuts thanks to the accurate blade stretcher and the simple and precise pulley adjustment system to adjust blade height and angle.
• Safety microswitch on the door.
• Easy-to-extract blade scraper.
• Complete with detachable scrap pan.
• Easy to clean.
• Machine certified in conformity with hygiene and safety CE regulations and specific product standards.

	SH-155	SH-182
BLADE LENGTH	1550mm x 16mm	1820mm x 16mm
SCOPE OF CUT	215mm	249mm
TOTAL LOADING		
SINGLE PHASE	750W	950W
THREE PHASE	750W	1150W
SAW DIMENSIONS	1450rpm	1450rpm
CUTTING SPEED	15m/seg	16m/seg
WORK SURFACE DIMENSIONS	367mm x 415mm	480mm x 470mm
EXTERNAL DIMENSIONS (WxDxH)		
WIDTH	400mm	400mm
DEPTH	425mm	470mm
HEIGHT	835mm	958mm
NET WEIGHT	32Kg	35Kg

BONE SAW SH-155

Cut height: 215 mm.
• Max. cutting thickness: 170 mm.
• Cutting speed: 15 m./sec.

5150020	**Bone saw SH-155 230-400/50/3**
5150025	**Bone saw SH-155 230/50/1**

BONE SAW SH-182

Cut height: 249 mm.
• Max. cutting thickness: 175 mm.
• Cutting speed: 16 m./sec.

5150030	**Bone saw SH-182 230-400/50/3**
5150035	**Bone saw SH-182 230/50/1**

Hamburger press

Commercial use hamburger press mould for Ø 100 mm. hamburgers

Hamburger mould of clean design, simple to use and maintain. Designed to mould hamburgers quickly and hygienically thanks to the built-in protective cellophane dispenser.

Hamburger mould of clean design, simple to use and maintain. Designed to mould hamburgers quickly and hygienically thanks to the built-in protective cellophane dispenser.

• Manufactured in cast nodised aluminium alloy.
• Hamburger Ø 100 mm. x 25 mm. height.
• Stainless steel mould and meat ejection device.
• Cellophane container included.
• Easy to clean.
• No maintenance.

	PH-5
HAMBURGER DIAMETER	100mm
EXTERNAL DIMENSIONS (WxDxH)	235 x 230 x 275mm
NET WEIGHT	5.84Kg

HAMBURGER PRESS PH-5

Commercial use hamburger press

Designed to form hamburgers of Ø 100 mm. x 25 mm.

5050128	Hamburger press PH-5

Includes

· 500 units of Ø 103mm cellophane paper.

Commercial Can Opener

For quick and safe can opening

Simple to use heavy-duty industrial tin-opener for professional kitchens.

- Simple to use, designed for opening all shapes and even the heaviest cans safely with ease.
- Bonzer blade and gear features avert metal fragments or sharp edges on opened cans and lids.
- Composite construction of selected foodsafe metals and structural plastics ensures smooth action with minimum wear.
- Antibacterial blades with superior cutting edge to rival openers.
- Patented antibacterial black coating. Allows to show dirt for cleaning purpose.
- Stainless steel base plate.
- Dishwasher safe blade carrier.
- Ideal for up to 40 cans a day.
- Max. Can height: 560 mm.
- Dimensions: 110w x 250d x 800 mm h.
- NSF listed.

CAN OPENER EZ-40

For quick and safe can opening

Designed for a wide variety of can and tin sizes.

- Max. Can height: 560 mm.
- Dimensions: 110w x 250d x 800 mm h.

5040010	Can opener EZ-40

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.
- Safety system with protection against vacuum failure.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.
- NSF listed.

Busch pumps: guaranteed quality.

Vacuum controlled by sensor.

	200 SERIES	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES
VACUUM PUMP (M³/H)	4 / 6 / 8	6 / 8 / 10 / 16	10 / 16 / 20	20	40 / 63	63 / 100
SEALING TYPE	Double					
SEALING BAR LENGTH (MM)	280	320	420	420+420 555	413+656 465+465	530+848 581+581 848+848
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~				230-400V / 50-60 Hz / 3N~	
MAX VACUUM PRESSURE (MBAR)	2	2	2	2	0.5	0.5
CHAMBER DIMENSIONS (MM)						
WIDTH	288	330	430	560	672	864
DEPTH	334	360	415	430	481	603
HEIGHT	111	155	145/180/180	183	200	215
EXTERNAL DIMENSIONS (MM)						
WIDTH	337	384	484	625	740	960
DEPTH	431	465	529	537	566	757
HEIGHT	307	403	413/448/448	513	997	998
NET WEIGHT (KG)	24/32/32	36/36/39/42	49/51/57	81	145/159	232/250
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.
· Support for liquid packaging.
· Additional filling plates.

		Bar length	Pump capacity
1140620	Vacuum packing machine SE-204 230/50-60/1	280 mm	4 m³/h
1141080	Vacuum packing machine SE-208 230/50-60/1	280 mm	8 m³/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
1141083	Vacuum packing machine SE-308 230/50-60/1	320 mm	8 m³/h
1140628	Vacuum packing machine SE-310 230/50-60/1	320 mm	10 m³/h
1140630	Vacuum packing machine SE-316 230/50-60/1	320 mm	16 m³/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
1140634	**Vacuum packing machine SE-410 230/50-60/1**	420 mm	10 m³/h
1140636	**Vacuum packing machine SE-416 230/50-60/1**	420 mm	16 m³/h
1140638	**Vacuum packing machine SE-420 230/50-60/1**	420 mm	20 m³/h

500 SERIES

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

• Long-shaped chamber.
• Available with one or two sealing bars.
• *New models: SE-520CC / SE-520L. Deep-drawn chamber. Please check availability date.*
• *Please note: models SE-520 with folded sheet chamber will soon be discontinued.*

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
1140642	**Vacuum packing machine SE-520 230/50-60/1**	420+420 mm	20 m³/h
1141142	**Vacuum packing machine SE-520 CC 230/50-60/1 · Deep-drawn chamber**	420+420 mm	20 m³/h
1141143	**Vacuum packing machine SE-520 L 230/50-60/1 · Deep-drawn chamber**	555 mm	20 m³/h

600 SERIES

Floorstanding unit: two sealing bars

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
	1140650	**Vacuum packing machine SE-604 230-400/50/3N**	413+656 mm	40 m³/h
	1140651	**Vacuum packing machine SE-604 CC 230-400/50/3N**	465+465 mm	40 m³/h
	1140662	**Vacuum packing machine SE-606 230-400/50/3N**	413+656 mm	63 m³/h
	1140663	**Vacuum packing machine SE-606 CC 230-400/50/3N**	465+465 mm	63 m³/h

800 SERIES

Floorstanding unit: two sealing bars

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
1140680	**Vacuum packing machine SE-806 230-400/50/3N**	530+848 mm	63 m³/h
1140681	**Vacuum packing machine SE-806 CC 230-400/50/3N**	581+581 mm	63 m³/h
1140682	**Vacuum packing machine SE-806 LL 230-400/50/3N**	848+848 mm	63 m³/h
1140696	**Vacuum packing machine SE-810 400/50-60/3N**	530+848 mm	100 m³/h
1140697	**Vacuum packing machine SE-810 CC 400/50-60/3N**	581+581 mm	100 m³/h
1140698	**Vacuum packing machine SE-810 LL 400/50-60/3N**	848+848 mm	100 m³/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: 505x550x630 mm.

Trolley-stand for SE/SU-500: 645x555x630 mm.

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 SE/SU-600
2149773	Bag cutting kit 656mm / 26" SE/SU-600
2149775	Bag cutting kit 465mm / 18" SE/SU-600CC
2149777	Bag cutting kit 530mm / 21" 800
2149776	Bag cutting kit 848mm 800
2149778	Bag cutting kit 581mm / 23" 800 CC
2149779	Bag cutting kit 662mm SU-6000

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
2149795	Insert plate set SE/SU-600CC
2149796	Insert plate set 800
2149797	Insert plate set 800CC
2149798	Insert plate set 800LL
2149563	Insert plate set SU-6000

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.

5140104	Vac-norm container 1/1 · Depth: 100 mm
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
5140114	Vac-norm container cover 1/1
5140115	Vac-norm container cover 1/1 stainless steel
5140116	Vac-norm container cover 1/2
5140117	Vac-norm container cover 1/2 stainless steel
5140118	Vac-norm container cover 1/3
5140120	Vac-norm cover gasket 1/1
5140122	Vac-norm cover gasket 1/2
5140124	Vac-norm cover gasket 1/3
5140126	Valve for vac-norm cover

Smooth bags for vacuum packing

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 80ºC and 120ºC.

• Manufactured in PA/PE.
• BPA-free.
• Thickness: 90µ.

1140600	Bag pack 180X300 80ºC (100 units)
1140602	Bag pack 300X400 80ºC (100 units)
1140601	Bag pack 350X550 80ºC (100 units)
5141250	Smooth bag 150x150 80ºC (1000 units)
5141251	Smooth bag 165x200 80ºC (1000 units)
5141252	Smooth bag 180x300 80ºC (1000 units)
5141253	Smooth bag 300x400 80ºC (1000 units)
5141258	Smooth bag 350x550 80ºC (500 units)
1140605	Bag pack 180X300 120º (100 units)
1140606	Bag pack 300X400 120º (100 units)
1140607	Bag pack 350X550 120º (100 units)
5141254	Smooth bag 150x150 120ºC (1000 units)
5141255	Smooth bag 165x200 120ºC (1000 units)
5141256	Smooth bag 180x300 120ºC (1000 units)
5141257	Smooth bag 300x400 120ºC (1000 units)
5141259	Smooth bag 350x550 120ºC (500 units)

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 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.
- 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.

Sammic VAC App

Bluetooth® SMART

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

	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES	6000 SERIES
VACUUM PUMP (M³/H)	10 / 16	16 / 20	20	40 / 63	63 / 100	100 / 155
SEALING TYPE	Double					
SEALING BAR LENGTH (MM)	320	420	420+420 555	413+656 465+465	530+848 581+581 848+848	2x (660+660)
ELECTRICAL LOADING (W)	370 / 370	550 / 750	750	1,100 / 1,500	1,500 / 2,200	2,200 / 4,000
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~			230-400V / 50-60 Hz / 3N~		
MAX VACUUM PRESSURE (MBAR)	2	2	2	0.5	0.5	0.5
CHAMBER DIMENSIONS (MM)						
WIDTH	330	430	560	672	864	662
DEPTH	360	415	430	481	603	656
HEIGHT	155	180	183	200	215	205
EXTERNAL DIMENSIONS (MM)						
WIDTH	384	484	625	740	960	1640
DEPTH	465	529	537	566	757	874
HEIGHT	403	448	513	997	998	1370
NET WEIGHT (KG)	34/34/35	64/65/70	80	145/159	232/250	360
COMPLETE WITH	1 filling plate					4 filling plates

300 SERIES

Tabletop model: 320 mm. / 13" sealing bar

• Deep-drawn chamber.

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

	Bar length	Pump capacity
Vacuum packing machine SU-310 230/50-60/1	320 mm	10 m³/h
Vacuum packing machine SU-316 230/50-60/1	320 mm	16 m³/h

OPTIONS
Bluetooth connectivity and printer connection (installed)
Inert gas flush option SU-3XX/4XX (installed)
PLUS welding option for SU-316 (installed)

400 SERIES

Tabletop model: 420mm. / 17" sealing bar

• Deep-drawn chamber.

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.
· 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
Vacuum packing machine SU-416 230/50-60/1	420 mm	16 m³/h
Vacuum packing machine SU-420 230/50-60/1	420 mm	20 m³/h

OPTIONS
Bluetooth connectivity and printer connection (installed)
Inert gas flush option SU-3XX/4XX (installed)
PLUS welding option for SU-420 (installed)

500 SERIES

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

• Long-shaped chamber.
• Available with one or two sealing bars.
• *New models: SU-520CC / SU-520L. Deep-drawn chamber. Please check availability date.*
• *Please note: models SU-520 with folded sheet chamber will soon be discontinued.*

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.
· 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
Vacuum packing machine SU-520 230/50-60/1	420+420 mm	20 m³/h
Vacuum packing machine SU-520 CC 230/50-60/1 · Deep-drawn chamber	420+420 mm	20 m³/h
Vacuum packing machine SU-520 L 230/50-60/1 · Deep-drawn chamber	555 mm	20 m³/h

OPTIONS
Bluetooth connectivity and printer connection (installed)
Inert gas flush option SU-520 (installed)
PLUS welding option for SU-520 / SU-520CC (installed)
PLUS welding option for SU-520L (installed)

600 SERIES

Floorstanding unit: 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.
· 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
Vacuum packing machine SU-604 230-400/50/3N	413+656 mm	40 m³/h
Vacuum packing machine SU-606 230-400/50/3N	413+656 mm	63 m³/h
Vacuum packing machine SU-604 CC 230-400/50/3N	465+465 mm	40 m³/h
Vacuum packing machine SU-606 CC 230-400/50/3N	465+465 mm	63 m³/h

OPTIONS
Bluetooth connectivity and printer connection (installed)
Inert gas flush option SU-6XX (installed)
PLUS welding option for SU-606 (installed)

800 SERIES

Floorstanding unit: 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.
· 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
Vacuum packing machine SU-806 230-400/50/3N	530+848 mm	63 m³/h
Vacuum packing machine SU-806 CC 230-400/50/3N	581+581 mm	63 m³/h
Vacuum packing machine SU-806 LL 230-400/50/3N	848+848 mm	63 m³/h
Vacuum packing machine SU-810 400/50-60/3N	530+848 mm	100 m³/h
Vacuum packing machine SU-810 CC 400/50-60/3N	581+581 mm	100 m³/h
Vacuum packing machine SU-810 LL 400/50-60/3N	848+848 mm	100 m³/h

OPTIONS
Bluetooth connectivity and printer connection (installed)
Inert gas flush option SU-8XX (installed)
PLUS welding option for SU-810 (installed)

6000 SERIES

Double chamber vacuum packing machine

High performance model with tilting cover.

Includes

· BUSCH pump.
· Sensor Controls.
· 25 programmable settings.
· Vacuum PLUS: up to 10 seconds of extra vacuum pull.
· Soft air function.
· "PAUSE" function.
· Liquid detection system.
· Dry oil cycle.
· NSF Approved.
· 4 filling plates.

Optional

· Inert gas.
· Printer.
· 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
Vacuum packing machine SU-6100 400/50-60/3N	2 x (662+662) mm	100 m³/h
Vacuum packing machine SU-6160 400/50-60/3N	2 x (662+662) mm	155 m³/h

OPTIONS
Bluetooth connectivity and printer connection (installed)
Inert gas flush option SU-61XX (installed)
PLUS welding option for SU-6160 (installed)

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 100ºC 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.

1140568	**RB Printer for SU vacuum packing machines**

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 SE/SU-600**
2149773	**Bag cutting kit 656mm / 26" SE/SU-600**
2149775	**Bag cutting kit 465mm / 18" SE/SU-600CC**
2149777	**Bag cutting kit 530mm / 21" 800**
2149776	**Bag cutting kit 848mm 800**
2149778	**Bag cutting kit 581mm / 23" 800 CC**
2149779	**Bag cutting kit 662mm SU-6000**

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**
2149795	**Insert plate set SE/SU-600CC**
2149796	**Insert plate set 800**
2149797	**Insert plate set 800CC**
2149798	**Insert plate set 800LL**
2149563	**Insert plate set SU-6000**

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.

5140104	**Vac-norm container 1/1 · Depth: 100 mm**
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**
5140114	**Vac-norm container cover 1/1**
5140115	**Vac-norm container cover 1/1 stainless steel**
5140116	**Vac-norm container cover 1/2**
5140117	**Vac-norm container cover 1/2 stainless steel**
5140118	**Vac-norm container cover 1/3**
5140120	**Vac-norm cover gasket 1/1**
5140122	**Vac-norm cover gasket 1/2**
5140124	**Vac-norm cover gasket 1/3**
5140126	**Valve for vac-norm cover**

Smooth bags for vacuum packing

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 80ºC and 120ºC.

• Manufactured in PA/PE.
• BPA-free.
• Thickness: 90µ.

1140600	**Bag pack 180X300 80ºC (100 units)**
1140602	**Bag pack 300X400 80ºC (100 units)**
1140601	**Bag pack 350X550 80ºC (100 units)**
5141250	**Smooth bag 150x150 80ºC (1000 units)**
5141251	**Smooth bag 165x200 80ºC (1000 units)**
5141252	**Smooth bag 180x300 80ºC (1000 units)**
5141253	**Smooth bag 300x400 80ºC (1000 units)**
5141258	**Smooth bag 350x550 80ºC (500 units)**
1140605	**Bag pack 180X300 120º (100 units)**
1140606	**Bag pack 300X400 120º (100 units)**
1140607	**Bag pack 350X550 120º (100 units)**
5141254	**Smooth bag 150x150 120ºC (1000 units)**
5141255	**Smooth bag 165x200 120ºC (1000 units)**
5141256	**Smooth bag 180x300 120ºC (1000 units)**
5141257	**Smooth bag 300x400 120ºC (1000 units)**
5141259	**Smooth bag 350x550 120ºC (500 units)**

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: 505x550x630 mm.

Trolley-stand for SE/SU-500: 645x555x630 mm.

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

Thermal labels for CG2 / RB printer

Protected thermal labels. 4 x 1,000 label pack.

Pre-cut labels with plastic cover. 56 x 45 mm. / 2.2" x 1.8"

1140566	**Labels for SU printer (4 x 1000)**

Thermal transfer labels for RB printer

Thermal transfer labels

55x45mm / 55x90mm non-thermic labels and ribbon roll. Can be used submerged in up to 100ºC water bath.

Valid for Sammic RB printer.

1140567	**Labels+RB for SU printer (5000 pc 55x45mm)**

Commercial vacuum packing machines - EXT line

Semi-professional vacuum packing machines

Vacuum packing machines without chamber for embossed bags or containers.

Vacuum controlled by sensor.

• External suction vacuum packing machines.
• Vacuum controlled by sensor.
• To use with embossed bags of different sizes.
• Automatic or only-vacuum functions.
• Self-lubricated pump: no maintenance needed.
• 3 welding levels: allows to seal vacuum bags for sous-vide cooking adjusting the welding time.
• Not suitable for liquids.

	SV-33	SV-43
FEATURES		
PUMP CAPACITY	13l/min	21l/min
BAR LENGTH	330mm	430mm
TOTAL LOADING	380W	450W
EXTERNAL DIMENSIONS (WxDxH)		
WIDTH	390mm	490mm
DEPTH	300mm	295mm
HEIGHT	180mm	180mm
NET WEIGHT	6Kg	8.2Kg

VACUUM SEALER SV-33

Semi-professional vacuum packing machine. 13l/min. 330mm / 13".

Vacuum packing machine without chamber for embossed bags.
Vacuum controlled by sensor.
330mm / 13". sealing bar and 13l/min self-lubricated vacuum pump.

5140215	Vacuum sealer SV-33 230/50/1

VACUUM SEALER SV-43

Semi-professional vacuum packing machine. 21l/min. 430mm.

Vacuum packing machine without chamber for embossed bags.
Vacuum controlled by sensor.
430mm / 17" sealing bar and 21l/min self-lubricated vacuum pump.

5140225	Vacuum sealer SV-43 230/50-60/1

ACCESSORIES

Embossed bags for external vacuum packing

Specially designed for vacuum packing machines without chamber.

Embossed film that allows air extraction without chamber.

• Manufactured in PA / PE multilayer structure.
• BPA-free.
• Thickness: 105 / 90 µ.

1140610	Embossed bag pack 180X300mm / 7"x12"(100 units)
1140613	Embossed bag pack 300X400 (50 units)
1140614	Embossed bag pack 350X550 (50 units)

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-vide cookers

Commercial precision cooker to get the best products

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

Benefits of sous-vide 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 Sammic:

- It can be fitted in seconds into a standard gastronorm container of different sizes.
- Easy to stock and transport.
- Stability/uniformity: ± 0.1°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-vide.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
WIFI CONNECTIVITY	-	-	-	yes
HACCP-READY	yes	yes	yes	yes
FIRMWARE UPDATE	yes	yes	yes	yes
TOUCH SCREEN	-	-	-	yes
JANBY TRACK-READY	yes	yes	yes	yes
JANBY TRACK MINI INTEGRATED	-	-	-	yes
TRANSPORT BAG	opt.	opt.	yes	yes
ELECTRICAL SUPPLY				
TOTAL LOADING	1600W	2000W	2000W	2000W
EXTERNAL DIMENSIONS (WxDxH)				
EXTERNAL DIMENSIONS (WxDxH)	116 x 128 x 330 mm	124 x 140 x 360 mm	124 x 140 x 360 mm	125 x 148 x 385 mm
NET WEIGHT	3.1Kg	3.6Kg	4.2Kg	4.4Kg

SmartVide App

IMMERSION CIRCULATOR SMARTVIDE 5

Maximum capacity: 30 lt./ 8 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between ºC and ºF.

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

1180100	**SmartVide 5 230/50-60/1**

Optional

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

IMMERSION CIRCULATOR SMARTVIDE 7

Max. capacity: 56 lt./14 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Ideal for regeneration.
Interchangeable between ºC and ºF.
• Bluetooth connectivity.
• HACCP-ready.
• Optional core probe.
• Firmware update.

1180120	SmartVide 7 230/50-60/1

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

IMMERSION CIRCULATOR SMARTVIDE 9

Max. capacity: 56 lt./14 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
Interchangeable between ºC and ºF.
• Bluetooth connectivity.
• HACCP-ready.
• Optional core probe.
• Firmware update.
• Programmable: possibility of storing 20 cooking programs.

1180140	SmartVide 9 230/50-60/1

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

1180160	SmartVide X 230/50-60/1

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

Probe Foam Seal

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

5170060	Membrane 10mmx4m / 0.4"x13ft. Sous-Vide

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.

1180070	Heated tank 28 l / 7.4 gal SmartVide · 750W · 230/50-60/1
1180075	Heated tank 56 l / 14.8 gal SmartVide · 1500W· 230/50-60/1

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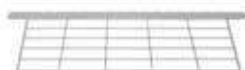
1180190	**Spacer tank base for 28l container**
1180191	**Spacer tank base for 56l container**

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 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 / 230ºF and in most bath fluids.

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

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

Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 120ºC.

1140605	Bag pack 180X300 120º (100 units)
1140606	Bag pack 300X400 120º (100 units)
1140607	Bag pack 350X550 120º (100 units)
5141254	Smooth bag 150x150 120ºC (1000 units)
5141255	Smooth bag 165x200 120ºC (1000 units)
5141256	Smooth bag 180x300 120ºC (1000 units)
5141257	Smooth bag 300x400 120ºC (1000 units)
5141259	Smooth bag 350x550 120ºC (500 units)

Unstirred sous-vide baths

- Unstirred sous-vide digital baths.
- They combine precision and working capacity without depending on external containers.
- Stainess steel construction.
- Different models and capacities available.
- 14 and 28-liter models available, with the possibility to use partitions, and a two-tank model
  equipped with 4 + 22-litre containers.
- 0.2ºC sensitivity / 0.1ºC uniformity.

	SVC-14	SVC-28	SVC-4-22D
TEMPERATURE			
DISPLAY PRECISION	0.01ºC	0.01ºC	0.01ºC
RANGE	95 - 5 ºC	95 - 5 ºC	95 - 5 ºC
CONTROL	PID-Adaptativo	PID-Adaptativo	PID-Adaptativo
SENSITIVITY	0.2ºC	0.2ºC	0.2ºC
UNIFORMITY AT 55ºC	0.1ºC	0.1ºC	0.1ºC
TIME			
RESOLUTION	1'	1'	1'
CYCLE DURATION	1'-99h	1'-99h	1'-99h
GENERAL FEATURES			
CAPACITY	14l	28l	4+22l
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~	230V / 50-60 Hz / 1~	230V / 50-60 Hz / 1~
TOTAL LOADING	1500W	1900W	1250W
INTERNAL DIMENSIONS	300 x 300 x 150 mm	300 x 505 x 200 mm	152 x 300 x 150 mm
INTERNAL DIMENSIONS			505 x 300 x 150 mm
EXTERNAL DIMENSIONS (WxDxH)	431 x 377 x 290 mm	332 x 652 x 290 mm	716 x 332 x 290 mm

SOUS-VIDE COOKER SVC-14

Unstirred sous-vide digital bath with 14 litres capacity.

Unstirred compact digital bath.

• The entire case is constructed from high quality stainless steel.
• 14 litres capacity with the possibility to use partitions.
• 0.2ºC sensitivity / 0.1ºC uniformity.

5170000	Sous-vide SVC-14 230/50-60/1

Includes	Optional
· Drain tap.	· Bath partition. · Needle probe. · Probe foam seal. · Digital thermometer and probe kit.

SOUS-VIDE COOKER SVC-28

28 litres capacity.

Unstirred digital bath.

• The entire case is constructed from high quality stainless steel.
• 28 litres capacity with the possibility to use partitions.
• 0.2ºC sensitivity / 0.1ºC uniformity.

5170005	Sous-vide SVC-28 230/50-60/1

Includes	Optional
· Drain tap.	· Bath partition. · Needle probe. · Probe foam seal. · Digital thermometer and probe kit.

SOUS-VIDE COOKER SVC-4-22D

Two tanks of 22 and 4 litres capacity.

Unstirred sous-vide digital bath

• The entire case is constructed from high quality stainless steel.
• Two tanks of 4 and 22 litres with the possibility to use partitions.
• 0.2ºC sensitivity / 0.1ºC uniformity.

5170010	Sous-vide SVC4-22D 230/50-60/1

Includes	Optional
· Drain tap.	· Bath partition. · Needle probe. · Probe foam seal. · Digital thermometer and probe kit.

ACCESSORIES

Probe Foam Seal

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

5170060	**Membrane 10mmx4m / 0.4"x13ft. Sous-Vide**

Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 120ºC.

1140605	**Bag pack 180X300 120º (100 units)**
1140606	**Bag pack 300X400 120º (100 units)**
1140607	**Bag pack 350X550 120º (100 units)**
5141254	**Smooth bag 150x150 120ºC (1000 units)**
5141255	**Smooth bag 165x200 120ºC (1000 units)**
5141256	**Smooth bag 180x300 120ºC (1000 units)**
5141257	**Smooth bag 300x400 120ºC (1000 units)**
5141259	**Smooth bag 350x550 120ºC (500 units)**

Blast Chillers

Blast chilling, shock freezing and automatic preservation

Sammic blast chillers are designed to improve the quality and organisation of the work in restaurants, confectioneries, bakeries and ice-cream shops. Great power, versatility and reliability are the most evident features of Sammic blast freezers.

Sammic blast chillers / freezers improve the work of operators, leaving more time for creativity.

Quick chilling helps to maintain the quality of food, preserving the nutrients and improving the efficiency of cooking processes.

A wide range of applications

• Frozen pizzas, fresh pasta, confectionery, gastronomy, ice creams, desserts, baked goods, etc.

One piece of equipment, several functions

• Quick chilling to +3ºC which inhibits bacterial proliferation, prevents food dehydration due to evaporation and makes it possible to preserve the original properties of food for five to seven days.
• Deep-freezing to a core temperature of -18ºC in less than four hours, avoiding the formation of macrocrystals, an essential requisite if - at the time of use - unfrozen food is to keep its original consistency and quality.
• Automatic preservation at the maintenance temperature programmed after each operation.

Robust, hygienic and reliable construction.

• Manufactured in stainless steel with hygienic cathodic protection and easy to clean
• Insulation with expanded polyurethane foam in water free of CFC's and HFC's
• High-power compressors for quick chilling
• Indirect air flow
• Freon refrigerant with a low GWP content.
• Evaporators treated with cataphoresis to reduce odours and moulds, favouring performance and durability over time.

Advanced control panel

• Cycles per temperature, time or core probe.
• HARD function for rapid cooling, SOFT for deep-freezing.
• Data storage at the end of the cycle.
• Possibility of customising and saving cycles and settings.
• HACCP functions for storing alarms.
• Bluetooth Connectivity for maximum control over processes.

Special cycles

• Pre-cooling.
• Sanitation of raw fish.
• Ice cream hardening.
• Other optional cycles: defrosting, internal sterilisation, cooling by core probe.

	AT-3 2/3	AT-3 1/1	AT-5 1/1	AT-8 1/1	AT-10 1/1	AT-14 1/1	AT-12-2/70	AT-20	AT-20 (COMPATIBLE)	AT-20 MD
FEATURES										
RECIPIENT CAPACITY (GN) 2/3	3	--	--	--	--	--	--	--	--	--
RECIPIENT CAPACITY (GN) 1/1	--	3	5	8	10	14	--	--	--	--
RECIPIENT CAPACITY (GN) 2/1	--	--	--	--	--	--	12	--	--	--
SPACE BETWEEN TRAYS	70mm	70mm	70mm	70mm	70mm	65mm	70mm	--mm	--mm	--mm
TROLLEY (GN) 1/1	--	--	--	--	--		--	1	1	1
TROLLEY (GN) 2/1	--	--	--	--	--	--	--	1	--	1
600x400 TROLLEY	--	--	--	--	--	--	--	1	--	1
600x800 TROLLEY	--	--	--	--	--	--	--	1	--	1
CORE PROBE	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes
CHILLING CAPACITY										
CHILLING CAPACITY IN	90'	90'	90'	90'	90'	90'	90'	90'	90'	90'
CHILLING CAPACITY - PERFORMANCE	7Kg	7Kg	20Kg	25Kg	28Kg	39Kg	70Kg	90Kg	75Kg	90Kg
DEEP FREEZE CAPACITY - IN	240'	240'	240'	240'	240'	240'	240'	240'	240'	240'
DEEP FREEZE CAPACITY - PERFORMANCE	4.9Kg	5Kg	14Kg	16Kg	18Kg	23Kg	40Kg	65Kg	45Kg	65Kg
CONSUMPTION	700W	720W	1000W	1400W	3400W	3400W	3800W	3900W	3800W	4500W
EXTERNAL DIMENSIONS (WxDxH)										
WIDTH	600mm	600mm	820mm	820mm	820mm	820mm	820mm	890mm	945mm	1000mm
DEPTH	605mm	864mm	740mm	700mm	800mm	800mm	1130mm	1411mm	1116mm	1055mm
HEIGHT	400mm	460mm	900mm	1280mm	1750mm	1750mm	1825mm	2450mm	2445mm	2220mm
NET WEIGHT	42Kg	55Kg	90Kg	140Kg	190Kg	190Kg	250Kg	450Kg	360Kg	455Kg

BLAST CHILLER AT-3 2/3

3 x GN 2/3 (distance between trays: 70mm).
Output:
• Chilling: 7 Kg. / 90'
• Deep-freezing: 4.9 Kg. / 240'

5140183	Blast chiller AT-3 2/3 230/50/1

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

BLAST CHILLER AT-3 1/1

3 x GN 1/1 / (distance between trays: 70mm).
Output:
• Chilling: 7 Kg. / 90'
• Deep-freezing: 5 Kg. / 240'

5140182	Blast chiller AT-3 1/1 230/50/1

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

BLAST CHILLER AT-5 1/1

5 x GN 1/1 / EN 600X400 (distance between trays: 70mm).
Output:
• Chilling: 20 Kg. / 90'
• Deep-freezing: 14 Kg. / 240

5140185	Blast chiller AT-5 1/1 230/50-60/1

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

BLAST CHILLER AT-8 1/1

8 x GN 1/1 / EN 600X400 (distance between trays: 70mm).
Output:
• Chilling: 25 Kg. / 90'
• Deep-freezing: 16 Kg. / 240'

5140188	Blast chiller AT-8 1/1 230/50/1

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

BLAST CHILLER AT-10 1/1

10 x GN 1/1 / EN 600X400 (distance between trays: 70mm).
Output:
- Chilling: 28 Kg. / 90'
- Deep-freezing: 18 Kg. / 240'

5140190	Blast chiller AT-10 1/1 230/50-60/1

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-14 1/1

14 x GN 1/1 / EN 600X400 (distance between trays: 65mm).
Output:
- Chilling: 39 Kg. / 90'
- Deep-freezing: 23 Kg. / 240'

5140194	Blast chiller AT-14 1/1 400/50-60/3

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-12-2/70

12 x GN 2/1 (distance between trays: 70mm).
Output:
- Chilling: 70 Kg. / 90'
- Deep-freezing:40 Kg. / 240'

5140178	Blast chiller AT-12-2/70 400/50/3N

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-20

2 trolleys GN1/1 / 1 trolley GN2/1 / EN 600x400 / EN 600x800. Built-in motor.
Output:
- Chilling: 90 Kg. / 90'
- Deep-freezing: 65 Kg. / 240'

5140145	Blast chiller AT-20 400/50/3N

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-20 (COMPATIBLE)

1 carriage 20 x GN1/1 compatible with ovens. Built-in motor.
Output:
- Chilling: 75 Kg. / 90'
- Deep-freezing: 45 Kg. / 240'

5140142	Blast chiller AT-20CHR 400/50/3N (Compatible with Rational)
5140143	Blast chiller AT-20CHC 400/50/3N (Compatible with Convotherm)
5140144	Blast chiller AT-20CHG 400/50/3N (Compatible with Giorik)

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

BLAST CHILLER AT-20 MD

2 trolleys GN1/1 / 1 trolley GN2/1 / EN 600x400 / EN 600x800. Remote motor.
Output:
- Chilling: 90 Kg. / 90'
- Deep-freezing: 65 Kg. / 240'

5140146	Blast chiller AT-20 MD 400/50/3N

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

ACCESSORIES

Trolley for trays

Stainless steel manufactured and specially designed to use in blast chillers.

For GN 1/1 or GN 2/1 trays.

- Trolley for 20 trays GN
- Stainless steel wheels.
- Stand extreme temperatures, up to -45ºC.

5140027	Trolley 20 trays GN1/1
5140028	Trolley 20 trays GN2/1

Container Thermo-Sealer

Commercial thermo-sealer for polypropylene food trays

Maximum film width: 150 mm. / 210mm.

- Ideal for transporting cooked or pre-cooked food.
- Enables packed products to be transported without liquid or sauce spill.
- Stainless steel casing.
- Electronic temperature regulation.
- Flat welding plate, suitable for any size.
- Simultaneous sealing and cutting of the film.

PLEASE NOTE: Consult other models.

	TS-150	TM-150	TM-210
COIL WIDTH	150mm	150mm	210mm
TOTAL LOADING	450W	500W	700W
CYCLES PER MINUTE	--	6-8	6-8
EXTERNAL DIMENSIONS (WxDxH)			
NET WEIGHT	11Kg	20Kg	25Kg

CONTAINER THERMO-SEALER TS-150

Commercial thermosealer for polypropylene food trays.

Seal pre-shaped trays with a plastic film. Maximum film width 150 mm.

1150001	Thermo-sealer TS-150 230/50-60/1

Includes

· Two exchangeable plates for trays in varying sizes.
· 1 film roll.

CONTAINER THERMO-SEALER TM-150

Manual electric thermo-sealer.

Film width: 150 mm.

• Compact dimensions.
• Rapid and safe change of mould.
• Fixed or modular "MULTI" moulds.
• Audible end-of-cycle alarm.
• 6-8 cycles per minute.
• 5 customised digital thermo-sealing programs.

NOTE: Moulds are sold separately.

5140315	Thermo-sealer TM-150 230/50/1
5141151	Mould TM-150/1 (1 x 190x137mm)
5141152	Mould TM-150/2 (1 x 137x95mm)
5141159	Mould TM-150/M

CONTAINER THERMO-SEALER TM-210

Manual electric thermo-sealer.

Film width: 210 mm.

• Compact dimensions.
• Rapid and safe change of mould.
• Fixed or modular "MULTI"moulds.
• Audible end-of-cycle alarm.
• 6-8 cycles per minute.
• 5 customised digital thermo-sealing programs.

NOTE: Moulds are sold separately.

5140321	Thermo-sealer TM-210 230/50/1
5142211	Mould TM-210/1 (1 x 260x190mm)
5142212	Mould TM-210/2 (1 x 190x137mm)
5142219	Mould TM-210/M

Moulds for TM container thermo-sealers

Moulds for TM container thermo-sealer TM-150

Mould TM-150/1 (1 x 190x137mm).

Mould TM-150/2 (1 x 137x95mm).

Mould TM-150/M (Multi).

• 137mm x 95mm
• 137mm x 137mm
• 190mm x 137mm

Moulds for TM container thermo-sealer TM-210

Mould TM-210/1 (1 x 260x190mm).

Mould TM-210/2 (1 x 190x137mm).

Mould TM-210/M (Multi):

• 260mm x 190mm
• 230mm x 190mm
• 190mm x137mm
• 190mm x 95mm
• 137mm x 95mm

5141151	**Mould TM-150/1 (1 x 190x137mm)**
5141152	**Mould TM-150/2 (1 x 137x95mm)**
5141159	**Mould TM-150/M**
5142211	**Mould TM-210/1 (1 x 260x190mm)**
5142212	**Mould TM-210/2 (1 x 190x137mm)**
5142219	**Mould TM-210/M**

Film roll for TS-150 container thermo-sealer

Length: 300m.

Film roll for TS-150 container thermo-sealer.

Width of the film: 150 mm.

2150165	**Film roll 150**

Film rolls for TM container thermo-sealer

Film rolls for TM-150 and TM-210.

200m film rolls.

6142018	**Film roll TM-150 PET/PP 200M**
6142019	**Film roll TM-210 PET/PP 200M**
6142024	**Film roll TM-150 BIO 200m · Compostable**

Sealable food containers for TS-150

Polypropylene trays for TS-150 thermo-sealer.

Made of polypropylene.

• Different sizes and depths available to suit any use's needs.
• Sold in packs of different units.

5150101	**Seal tray 192x136x98 2L 600u**
5150107	**Seal tray 192X136X85 1,5 660u**
5150112	**Seal tray 192X136X72 1,2L 840u**
5150117	**Seal tray 192X136X54 1L 960u**
5150121	**Seal tray 192X136X40 0,75L 1260u**
5150126	**Seal tray 192X136X35 0,65L 1260u**
5150131	**Seal tray 136X96X66 0,5L 1600u**
5150136	**Seal tray 136X96X49 0,375L 2160u**
5150141	**Seal tray 136X96X35 0,25L 2400u**

Sealable food containers for TM container thermo-sealers

Polypropylene trays for TM thermo-sealer.

Made of polypropylene.

• Different sizes and depths available to suit any use's needs.
• Sold in packs of different units.

5140150	**Seal tray TM-PP 137x95x30 0,2L 1400U**
5140151	**Seal tray TM-PP 137x95x45 0,3L 1360U**
5140152	**Seal tray TM-PP 137x95x63 0,4L 1280U**
5140153	**Seal tray TM-PP 190x137x20 0,39L 700U**
5140154	**Seal tray TM-PP 190x137x38 0,6L 660U**
5140155	**Seal tray TM-PP 190x137x50 0,75L 640U**
5140156	**Seal tray TM-PP 190x137x72 1L 600U**
5140157	**Seal tray TM-PP 230x190x25 0,79L 350U**
5140158	**Seal tray TM-PP 230x190x35 1,4L 330U**
5140159	**Seal tray TM-PP 230x190x50 1,64L 320U**
5140160	**Seal tray TM-PP 230x190x65 2,13L 300U**
5140161	**Seal tray TM-PP 260x190x25 350U 0,93 L**
5140162	**Seal tray TM-PP 260x190x35 330U 1,4 L**
5140163	**Seal tray TM-PP 260x190x50 320U 2L**
5140164	**Seal tray TM-PP 260x190x65 300U 2,5L**
5140165	**Seal tray TM-PP 260x190x95 230U 3,5L**
5140170	**Seal tray TM-BIO 192X140X45 (400u) · Compostable**

SNACK BAR-PIZZERIA

Commercial Orange Juicers

Professional Orange Squeezers

Stainless steel made fruit juicers for snack bars and restaurants.

For different types of needs

• An hourly output of up to 200 oranges.
• For all types of establishments
• Hand and lever-operated models are available.

Hygiene and durability guarantee

• Stainless steel body.
• Easy to use and clean.
• Durable.

	ECM	ECP
Production oranges/hour	200	200
Total loading	130W	130W
Lever-operated	-	yes
Manual pressure	yes	-
External dimensions (WxDxH)	200 x 280 x 340mm	200 x 300 x 370mm
Net weight	7Kg	8Kg

COMMERCIAL ORANGE JUICER ECM

Hand-operated citrus juice squeezer.

Hand-operated citrus juice squeezer with an hourly output of up to 200 oranges.

3420030	Citrus juice extractor ECM 230/50/1

Optional

· Outer stainless steel strainer Ø 14mm.
· Stainless steel decanter.

COMMERCIAL ORANGE JUICER ECP

Lever-operated citrus juice squeezer.

3420033	Citrus juice extractor ECP 230/50/1

Optional

· Outer stainless steel strainer Ø 14mm.
· Stainless steel decanter.

ACCESSORIES

Outer strainer

Get a juice with less pulp.Outer stainless steel strainer Ø 14mm.

• Stainless steel strainer.
• 14 mm diameter strainer.

4420522	Outer strainer

Stainless steel decanter

Holding capacity: 1,5 litres.

4420144	Stainless steel decanter 1.5 lt

Multi Juicers

Commercial whole fruit juice extractors

Professional multi-juicers to liquid and juice all kind of fruits. Classic or slow juicers available.

LI-240: commercial multi-juicer

- The unit has a **very large pulp container** (3.25l).
- It includes a very strong basket with stainless-steel cutting blades and a stainless-steel strainer mesh.
- It has an **automatic pulp ejection** system.
- **"Turbo switch"**, for cleaning the basket and balancing out possible vibrations.
- Very easy to use and clean.
- Simple to assemble.
- Top cover and cover of the waste collector designed to avoid jams during work.
- Approvals necessary for both domestic and industrial use.

LI-400: large production juicer

- **Hourly output: 25-30 litres.**
- Heavy duty multi juicer.
- Aluminium body.
- Steel and nylon basket.

Slow juicer LL-60

- **Low speed juice extractor** to extract fruit and vegetable juices.
- **It keeps the vitamins** and all the nutritional food properties intact.
- Ideal for bars, restaurants and establishments conscious of the benefits of slow juicing.

	LI-240	LI-400	LL-60
SET SPEED	6300	6000	60-70
TOTAL LOADING	240W	400W	240W
EXTERNAL DIMENSIONS (WxDxH)	205 x 310 x 360mm	260 x 450 x 500mm	120 x 230 x 370mm
NET WEIGHT	5Kg	14Kg	7.2Kg

MULTI JUICER LI-240

Commercial Multi-Juicer.

A commercial juicer with a full stainless-steel body and a performance to meet the highest expectations.

• Heavy duty multi juicer.

5410000	**Multi juicer LI-240 230/50-60/1**

Includes

· Pulp container with 0.85 Gallon / 3 ¼ liter
  capacity

MULTI JUICER LI-400

Professional juicer for great production.

It extracts all the juice from the fruits and vegetables without altering their properties.

• Heavy duty multi juicer.
• Hourly output: 25-30 litres.
• Aluminium body. Steel and nylon basket.

5410005	**Multi juicer LI-400 230/50-60/1**

SLOW JUICER LL-60

Commercial low-speed juice extractor.

Equipped witn a 60 - 70 rpm motor, allows continuous use of up to 30 min.
Made of BPA-Free materials.

5410008	**Slow juicer LL-60 230/50-60/1**

Drinks mixer

Drink mixer for making different drinks

Useful for hot and cold drinks and for making all type of drinks.

• BB-900 drinks mixer is suitable for all kind of drinks and smoothies.
• It's supplied with a stainless steel bowl.
• 1-litre capacity.

	BB-900
CAPACITY OF RECIPIENT	1l
TOTAL LOADING	150W
EXTERNAL DIMENSIONS (WxDxH)	160 x 200 x 550mm
NET WEIGHT	3Kg

DRINKS MIXER BB-900

Drink mixer designed to prepare different drinks and smoothies.

5410010	**Drink mixer BB-900 230/50-60/1**

Includes

· 1-litre stainless steel bowl.

Commercial Blenders

Drink blender-mixer for making different drinks

Two models of blenders to blend, crush, grind, etc.

• Loading: 1.200 W
• Ideal for hospitals, geriatric centers and for establishments where you need to obtain a very fine shredding.
• Variable speed appliance with pulse button.
• Durable, BPA-free polycarbonate decanters.
• Heavy duty wear-resistant base.

	TB-1500	TB-2000
CAPACITY OF RECIPIENT	1.5l	2l
TOTAL LOADING	1200W	1200W
SPEED (MAXIMUM)	28000rpm	28000rpm
EXTERNAL DIMENSIONS (WxDxH)	200 x 240 x 420mm	205 x 230 x 510mm
NET WEIGHT	4.8Kg	5.5Kg

BLENDER TB-1500

Heavy duty blender with 1.5 lt. bowl.

BPA Free.

5410032	**Blender TB-1500 230/50-60/1**

Includes	Optional
· 1.5-lt. bowl.	· 2-lt. bowl / 4-lt bowl. · Sound cover for 1,5-lt. bowl.

BLENDER TB-2000

Heavy duty blender with 2 lt. bowl.

BPA Free.

5410035	**Blender TB-2000 230/50-60/1**

Includes	Optional
· 2-lt. bowl.	· 1,5-lt. bowl / 4-lt. bowl · Sound cover for 1,5-lt. bowl.

ACCESSORIES

1.5 lt. polycarbonate decanter

1.5 lt. durable polycarbonate decanter.

*BPA Free.

5410038	**1.5 lt. polycarbonate decanter for TB-1500/2000**

Sound cover for 1,5 lt. decanter

Silent housing.

For TB-1500/2000. Can be used only with 1.5 lt. decanter.

Its function is to insulate the noise of the machine can make when operating.

Dimensions: 250 x 300 x 460 mm.

5410039	**Sound cover for 1,5 lt. decanter for TB**

2 lt. polycarbonate decanter

2 lt. durable polycarbonate decanter.

*BPA Free.

6420580	**2 lt. polycarbonate decanter for TB-1500/2000**

4 lt. polycarbonate decanter

4 lt. durable polycarbonate decanter.

*BPA Free.

5410041	**4 lt. polycarbonate decanter for TB-1500/2000**

Ice crusher

Commercial ice blender

- Body in special aluminium alloy.
- Stainless steel ice bowl.
- Safety micro-switch.
- 4-position regulation system.

	TH-1100
TOTAL LOADING	450W
EXTERNAL DIMENSIONS (WxDxH)	250 x 300 x 660mm
NET WEIGHT	9Kg

ICE CRUSHER TH-1100

Ideal for crushing ice.

5410045	**Ice crusher TH-1100 230/50-60/1**

Milk heaters

Bain-marie thermo-heater

Bain-marie milk heaters designed for hotel breakfast, cafés, buffet, etc.

• Available in 5 and 10-lt. capacity.
• Made of the best quality stainless steel.

Equipped with:

• Drip-proof sealed tap.
• Drip-proof tray.
• Adjustable thermostat.

	TM-5	TM-10
CAPACITY	5l	10l
TOTAL LOADING	1000W	1500W
EXTERNAL DIMENSIONS (WxDxH)	240 x 360 x 510mm	310 x 420 x 510mm
NET WEIGHT	8Kg	9Kg

MILK HEATER TM-5

5 litres bain-marie thermo-heater.

5400082	**Milk warmer TM-5 230/50-60/1**

MILK HEATER TM-10

10 litres bain-marie thermo-heater.

5400087	**Milk warmer TM-10 230/50-60/1**

Soup kettles

Wet heat kettles for liquids. Capacity: 10 lt.

OS-10 / OSI-10

- Capacity: 10 litres.
- Loading: 400 W.
- Wet heat only.
- Dimensions: Ø 340 mm x 340 mm h.
- Net weight: 5.5 kg.

SOUP KETTLE OS-10

Black enamel finish.

5200012	Soup kettle OS-10 230/50-60/1

SOUP KETTLE OSI-10

Stainless steel finish. Soup kettle to keep the temperature of soups or liquids.

5200014	Soup kettle OSI-10 230/50-60/1

Microwave Ovens

Commercial Microwaves that fit the requirements of any user, from bars & cafes to restaurants, hotels, etc

Complete range that fits the requirements of any user.

- 900W to 1800W microwave power and inside volume of up to 34 litres.
- Stainless steel cabinet and cavity in all models.
- Easy-to-use, programmable models available in different versions.
- A uniform quality in the final product is guaranteed.
- **HM-910:** semi-professional model equipped with turntable.
- **MO-1000 / MO-1000M:** commecial model with 25 lt. cavity.
- **MO-1817:** commercial heavy-duty model equipped with 2 magnetrons. 17-lt-cavity.
- **MO-1834:** commercial heavy-duty model equipped with 2 magnetrons. 17-lt-cavity.

	HM-910	MO-1000	MO-1000M	MO-1817	MO-1834
TIMER (MIN-MAX)	0' - 30'	0' - 60'	0' - 6'	0' - 60'	0' - 60'
REVOLVING PLATE	yes	-	-	-	-
INTERIOR VOLUME	24l	25l	25l	17l	34l
LOADING					
MICROWAVE OUTPUT POWER	900W	1000W	1000W	1800W	1800W
CONSUMPTION	1400W	1550W	1500W	3000W	2800W
INTERNAL DIMENSIONS					
WIDTH	340mm	327mm	327mm	330mm	360mm
DEPTH	320mm	346mm	346mm	310mm	409mm
HEIGHT	220mm	200mm	200mm	175mm	225mm
EXTERNAL DIMENSIONS (WxDxH)					
WIDTH	483mm	510mm	510mm	420mm	574mm
DEPTH	400mm	430mm	430mm	560mm	526mm
HEIGHT	281mm	310mm	310mm	341mm	368mm
NET WEIGHT	18Kg	14.7Kg	14.7Kg	30Kg	32.2Kg

MICROWAVE OVEN HM-910

900W. Turntable. 24-lt. cavity.

- Ø270mm turntable.
- Stainless steel cabinet and cavity.
- 30 minutes manual timer.
- 6 power levels.
- Easy to use.

5120035	Microwave oven HM-910 230/50/1

MICROWAVE OVEN MO-1000

1000 W. Static ceramic base. 25 lt..

Programmable microwave oven.
Easy to use commercial microwave oven. 1000W loading and 25-lt cavity.

• Stainless steel cabinet and cavity.
• Programmable: 10 programmes.
• 1000W magnetron.
• Static ceramic base gives more capacity to the oven.
• Easy to use.

5120042	Microwave oven MO-1000 230/50/1

MICROWAVE OVEN MO-1000M

1000 W. Static ceramic base. 25 lt.. "Easy" control board.

Microwave oven equipped with "Easy" control panel. Extremely easy to use. 1000W loading and 25-lt cavity.

• Stainless steel cabinet and cavity.
• User-friendly "Easy" control board.
• 1000W magnetron.
• Static ceramic base provides more capacity to the oven.

5120044	Microwave oven MO-1000M 230/50/1

MICROWAVE OVEN MO-1817

1800W. Static ceramic base with 2 magnetrons. 17-lt. cavity.

Heavy-duty, programmable microwave oven equipped with 2 magnetrons.

5120047	Microwave oven MO-1817 230/50/1

MICROWAVE OVEN MO-1834

1800W. Static ceramic base with 2 magnetrons. 34-lt. cavity.

Heavy-duty, programmable, big-capacity microwave oven equipped with 2 magnetrons.

5120045	Microwave oven MO-1834 230/50/1
6120307	Double-storey kit for MO-1834

Toasters

Commercial toasters

Ideal for serve breakfast in hotels, canteens, offices and buffets.

	TP-100	TP-200	ST-22	ST-33
PRODUCTION TOAST SLICES/HOUR (MAX)	120	240	600	900
BELT WIDTH	--mm	--mm	250mm	370mm
MAXIMUM GLASS HEIGHT	65mm	65mm	45mm	45mm
TOTAL LOADING	2000W	2800W	2100W	2800W
EXTERNAL DIMENSIONS (WxDxH)				
WIDTH	525mm	525mm	350mm	470mm
DEPTH	305mm	305mm	410mm	410mm
HEIGHT	325mm	445mm	390mm	390mm
NET WEIGHT	8.2Kg	10.4Kg	15Kg	19.5Kg

TOASTER TP-100

Single horizontal loading electric toaster.

Easy to use and comfortable.

• Stainless steel made.
• One level.
• Quartz lamps.
• Independent switch set.
• 0-15 min. timer.

5110121	Toaster TP-100 230/50-60/1
6100413	Clip for toaster (unit)

Optional

· Clips.

TOASTER TP-200

Double horizontal loading electric toaster.

Easy to use and comfortable, offers double production in the same space.

• Stainless steel made.
• Two levels.
• Quartz lamps.
• Independent switch set for upper and lower elements.
• 0-15 min. timer.

5110126	Toaster TP-200 230/50-60/1
6100413	Clip for toaster (unit)

Optional

· Clips.

TOASTER ST-22

Conveyor toaster. 250mm. belt.

Hourly output up to 600 toasts.
Ideal to obtain big production in small spaces.

5110032	**Toaster ST-22 230/50-60/1**

TOASTER ST-33

Conveyor toaster. 370mm. belt.

Hourly output up to 900 toasts.
Ideal to obtain big production in small spaces.

5110034	**Toaster ST-33 230/50-60/1**

ACCESSORIES

Clips

Nickel plated steel clips for TP toasters

Easy to use pincers, designed to hold the toasted product.

6100413	**Clip for toaster (unit)**

Salamander grills

Roast and Gratin

Fixed and mobile salamanders ideal to roast directly or gratin all types of food before serving.

Fixed salamanders with adjustable trays

• 3 tray positions.
• Stainless steel made.
• Stainless steel elements.
• Independent adjustable thermostats.

Mobile salamander

• Manufactured in stainless steel.
• Stainless steel heating elements.
• Height-adjustable top.
• Adjustable thermostat.
• Removable fat collection tray.

	SGF-450	SGF-650	SG-452	SG-652
COOKING AREA	450x350mm	650x350mm	440x320mm	590x320mm
TOTAL LOADING	3600W	4700W	2800W	4000W
FIXED SALAMANDER	yes	yes	-	-
MOBILE SALAMANDER	-	-	yes	yes
EXTERNAL DIMENSIONS (WxDxH)	600 x 400 x 455mm	800 x 400 x 455mm	475 x 510 x 530mm	625 x 510 x 530mm
NET WEIGHT	15Kg	19Kg	28Kg	37Kg

MOBILE SALAMANDER GRILLS

Height-adjustable top

Ideal to roast directly or gratin all types of food before serving. Manufactured in stainless steel & stainless steel heating elements. Height-adjustable top. Adjustable thermostat. Removable fat collection tray.

SALAMANDER GRILLS SG-452

Height-adjustable top. 2800 W.
Cooking surface: 440 x 320 x 200 mm.

5130277	**Salamander SG-452 230/50-60/1**

SALAMANDER GRILLS SG-652

Height-adjustable top. 4000 W.
Cooking surface: 590 x 320 x 200 mm.

5130279	**Salamander SG-652, 230/50-60/1**

FIXED SALAMANDER GRILLS

Height-adjustable shelf

Ideal to roast directly or gratin all types of food before serving. Stainless steel made & stainless steel components. 3 trays positions. Independent adjustable thermostats. Removable fat-collector tray. **SGF-650 model** extra lower heating element.

SALAMANDER GRILL SGF-450

Height-adjustable shelf. 3600 W.

Cooking surface: 450 x 350 mm.

5130278	**Salamander SGF-450 230/50-60/1**

SALAMANDER GRILL SGF-650

Height-adjustable shelf. 4700 W. Extra lower heating element.

Cooking surface: 650 x 350 mm.

5130288	**Salamander SGF-650 230/50-60/1**

Pancake machines

Commercial electric and gas crepe-makers

• Stainless steel made.
• The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coatings. Easy to clean.
• The burner's special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion, without any gas loss in gas appliances.

	CE-135	CE-235	CG-140	CG-240
HEATING PLATES	1	2	1	2
PLATE DIAMETER	350mm	350mm	400mm	400mm
TOTAL LOADING	2200W	4400W	4000W	2x4000W
EXTERNAL DIMENSIONS (WxDxH)				
WIDTH	425mm	835mm	425mm	835mm
DEPTH	505mm	505mm	505mm	505mm
HEIGHT	145mm	145mm	145mm	145mm
NET WEIGHT	19Kg	38Kg	15Kg	32Kg

GAS PANCAKE MACHINES

Commercial crepe-makers

GAS PANCAKE MACHINE CG-140

Single Gas Pancake machine.

1 heating plate of Ø 400mm.

• Stainless steel made.
• The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
• Easy to clean.
• The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss.

5130507	Pancake machine CG-140 GAS

GAS PANCAKE MACHINE CG-240

Double Gas Pancake machine.

2 heating plates of Ø 400mm.

• Stainless steel made.
• The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
• Easy to clean.
• The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss.

5130522	Pancake machine CG-240 GAS

ELECTRIC PANCAKE MACHINES

Crepe-Maker machines

ELECTRIC PANCAKE MACHINE CE-135

Single Electric Pancake Machine.

1 heating plate of Ø 350mm.

- Stainless steel made.
- The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- Easy to clean.
- The burners' special round shape guarantees uniform distribution of heat onto the plate.

5130512	Pancake machine CE-135 230/50-60/1

ELECTRIC PANCAKE MACHINE CE-235

Double Electric Pancake machine.

2 heating plates of Ø 350 mm.

- Stainless steel made.
- The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- Easy to clean.
- The burners' special round shape guarantees uniform distribution of heat onto the plate.

5130527	Pancake machine CE-235 230-380/50-60/3N

Gyros / kebab burners

Gas Kebab burners for restaurants

Stainless steel made döner kebab machines. Available with 3 or 4 burners. Each burner can be adjusted independently.

- Made of high quality stainless steel.
- Each burner can be adjusted independently.
- Total safety control is guaranteed thanks to the thermomagnetic valves, one for each burner.
- The burners are covered with a special high-temperature-resistant protective grid.
- The motor is located on the top of the machine, avoiding fat drips and improving the durability of the machine.
- **AG-20:** 3 burners in vertical position.
- **AG-30:** 4 burners in horizontal position.
- **AG-40:** 4 burners in vertical position.

	AG-20	AG-30	AG-40
BURNERS	3	4	4
MAXIMUM GLASS HEIGHT	655mm	655mm	845mm
LOAD CAPACITY	20Kg	30Kg	35Kg
TOTAL LOADING	8100W	10800W	10800W
EXTERNAL DIMENSIONS (WxDxH)	500 x 500 x 900mm	500 x 500 x 900mm	500 x 500 x 1090mm
NET WEIGHT	18Kg	21Kg	30Kg

GYRO / KEBAB BURNER AG-20

3 burners in vertical position.
• Useful height: 655 mm.
• Loading capacity: 20 Kg.

| 5130550 | Gyros kebab machine AG-20 gas 230/50-60/1 |

Optional

· Stainless steel electric knife.

GYRO / KEBAB BURNER AG-30

4 burners in horizontal position.
• Useful height: 655 mm.
• Loading capacity: 30 Kg.

| 5130555 | Gyros kebab machine AG-30 gas 230/50-60/1 |

Optional

· Stainless steel electric knife.

GYRO / KEBAB BURNER AG-40

4 burners in vertical position.
• Useful height: 845 mm.
• Loading capacity: 35 Kg.

| 5130565 | Gyros kebab machine AG-40 gas 230/50-60/1 |

Optional

· Stainless steel electric knife.

ACCESSORIES

Electric Kebab Slicer

Fast, Safe, Efficient.

• Stainless steel electric knife for Gyros-Kebab.
• Complete with reliable slice thickness adjuster for a clean and effective cut.

| 5130575 | Electric knife for Gyros CK-90 230/50-60/1 |

Pizza ovens

Commercial electric pizza ovens. 1 or 2 cooking chambers

Stainless steel cooking chambers with single stone hearth per deck.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 455ºC.

• Made of stainless steel and prepainted steel.
• Upper und lower thermostats in each chamber: the temperatures can be calibrated with precision in each cycle.
• Door with glass and internal lightning for maximum cooking process control.
• Cooking surface in refractory stones.
• Rock wool insulation.
• Sheated heating elements.
• Easy maintenance.
• PO-1+1/32 - PO-1+1/45: Compact design ovens.
• PO-1+1/45: Suitable for 2 trays 400x600 mm.

	PO-1+1/32	PO-1+1/45	PO-4	PO-4+4	PO-6	PO-6+6	PO-6W	PO-6+6W	PO-9	PO-9+9
THERMOSTAT	50ºC-320ºC	45ºC-455ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC
Nº OF PIZZAS	2	2	4	8	6	12	6	12	9	18
PIZZA DIAMETER	320mm	450mm	320mm	320mm	320mm	320mm	320mm	320mm	350mm	350mm
TOTAL LOADING	3200W	8000W	4700W	9400W	7200W	14400W	9000W	18000W	13200W	26400W
CHAMBERS	2	2	1	2	1	2	1	2	1	2
INTERNAL DIMENSIONS										
WIDTH	410mm	620mm	660mm	660mm	660mm	660mm	1080mm	1080mm	1080mm	1080mm
DEPTH	360mm	500mm	660mm	660mm	990mm	990mm	720mm	720mm	1080mm	1080mm
HEIGHT	90mm	120mm	140mm	140mm	140mm	140mm	140mm	140mm	140mm	140mm
EXTERNAL DIMENSIONS (WxDxH)										
WIDTH	620mm	915mm	980mm	980mm	980mm	980mm	1360mm	1360mm	1360mm	1360mm
DEPTH	500mm	690mm	930mm	930mm	1220mm	1220mm	954mm	954mm	1314mm	1314mm
HEIGHT	430mm	527mm	420mm	750mm	420mm	750mm	413mm	745mm	413mm	745mm
NET WEIGHT	33Kg	76Kg	75Kg	122Kg	100Kg	181Kg	115Kg	196Kg	156Kg	269Kg

PIZZA OVEN PO-1+1/32

2 chambers. 1+1 pizza, Ø32 cm.

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for Bars and Food Courts. They are easy to use and with optimised energy consumption.

5120125	Pizza oven PO-1+1/32 230/50-60/1

PIZZA OVEN PO-1+1/45

2 chambers. 1+1 pizza, Ø45 cm.

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for Bars and Food Courts. They are easy to use and with optimised energy consumption.

5120127	Pizza oven PO-1+1/45 400/50-60/3N

Optional

· Stand.

PIZZA OVEN PO-4

1 chamber. 4 pizzas, Ø32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120153	Pizza oven PO-4 400/50-60/3N

Optional

· Stand.
· Hood.

PIZZA OVEN PO-4+4

2 chambers. 4+4 pizzas, Ø32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120155	Pizza oven PO-4+4 400/50-60/3N

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6

1 chamber. 6 pizzas, Ø32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120163	**Pizza oven PO-6 400/50-60/3N**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6+6

2 chambers. 6+6 pizzas, Ø32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120165	**Pizza oven PO-6+6 400/50-60/3N**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6W

1 chamber. 6 pizzas, Ø32 cm. Wide door.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120173	**Pizza oven PO-6W 400/50-60/3N**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6+6W

2 chambers. 6+6 pizzas 32 cm. Wide door.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120175	**Pizza oven PO-6+6W 400/50-60/3N**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-9

1 chamber. 9 pizzas, Ø35 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120183	Pizza oven PO-9 400/50-60/3N

Optional

· Stand.
· Hood.

PIZZA OVEN PO-9+9

2 chambers. 9+9 pizzas, Ø35 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

5120185	Pizza oven PO-9+9 400/50-60/3N

Optional

· Stand.
· Hood.

ACCESSORIES

Hoods for pizza oven

Stainless steel hoods with motor.

5121144	Hood for pizza oven KP-4/4+4 230/50/1
5121146	Hood for pizza oven KP-6/6+6 230/50/1
5121147	Hood for pizza oven KP-6W/6+6W 230/50/1
5121149	Hood for pizza oven KP-9/9+9 230/50/1

Stands for Pizza Oven

Oven stand in painted iron.

• Sturdy and durable.
• Available in specific sizes for each model of oven.
• Easy assembly.

5121125	Pizza oven stand PO-1+1/45
5121140	Pizza oven stand PO-4/4+4
5121161	Pizza oven stand PO-6/6+6
5121166	Pizza oven stand PO-6W/6+6W
5121169	Pizza oven stand PO-9/9+9

Spiral dough mixers

Specially designed for hard dough

Commercial dough mixers specially designed for hard dough (pizza, bread, etc.).

- **Highly resistant, reliable** construction.
- Their structure is finished in scratch-resistant paint for **extremely easy cleaning**.
- bowl capacities ranging from 10 to 75 lt.,
- **one or two (2V) speed** appliances available. Models with **fixed bowl and head (DM/SM)** as well as models with **removable bowl and liftable head (DME)**.
- **Grid (10/75 models) or transparent polycarbonate (20-50 models)** bowl cover in compliance with EN-453 norm.
- **Built-in timer** in all models starting from 20-lt. dough mixers.
- **Optional wheel** to move the dough mixer in the working area.

UNE-EN-453 compliant.

	DM-10	DM(E)-20	DM(E)-33	DME-40	DME-50	SM-75
Bowl capacity	10l	20l	33l	40l	50l	75l
Capacity per operation	8Kg.	18Kg.	25Kg.	38Kg.	44Kg.	60Kg.
Capacity in flour (60% water)	5Kg	12Kg	17Kg	25Kg	30Kg	40Kg
Bowl dimensions	260x200mm	360x210mm	400x260mm	452x260mm	500x270mm	550x370mm
Removable bowl	-	opt.	opt.	yes	yes	-
Lifting head	-	opt.	opt.	yes	yes	-
Loading						
Three phase	370W	750W	1100W	1500W	1500W	2600W
Single Phase	370W	900W	1100W	--W	1500W	--W
Three phase, 2 speed	--/--W	600/800W	1000/1400W	1500/2200W	1500/2200W	2600/3400W
External dimensions (WxDxH)	280 x 540 x 550mm	390 x 680 x 650mm	430 x 780 x 770mm	480 x 820 x 740mm	530 x 850 x 740mm	575 x 1020 x 980mm
Net weight	36Kg	65Kg	115Kg	105Kg	127Kg	250Kg

DOUGH MIXER DM-10

Capacity: 5 Kg. of flour.
- Commercial spiral dough mixer with 10 lt. bowl.
- 1-speed appliance with fixed head and bowl.

5501100	Dough Mixer DM-10 230-400/50/3
5501105	Dough Mixer DM-10 230/50/1

Includes	Optional
· Fixed head and bowl.	· Wheels with brake.
· 1 speed.	

DOUGH MIXER DM(E)-20

Capacity: 12 Kg. of flour.
• Commercial spiral dough mixer with 20 lt. bowl.
• 1 or 2 speed appliances available.
• DM: fixed head and bowl.
• DME: removable bowl and liftable head.

5501120	Dough mixer DM-20 230-400/50/3
5501125	Dough mixer DM-20 230/50/1
5501127	Dough mixer DM-20 2v 400/50/3
5501170	Dough mixer DME-20 230-400/50/3
5501175	Dough mixer DME-20 230/50/1
5501177	Dough mixer DME-20 2v 400/50/3

Includes	Optional
· 1 or 2-speed appliance.	· Wheels with brake
· Fixed head and bowl (DM) or liftable head and removable bowl (DME).	

DOUGH MIXER DM(E)-33

Capacity: 17 Kg. of flour.
• Commercial spiral dough mixer with 33 lt. bowl.
• 1 or 2 speed appliances available.
• DM: fixed head and bowl.
• DME: removable bowl and liftable head.

5501130	Dough mixer DM-33 230-400/50/3
5501135	Dough mixer DM-33 230/50/1
5501137	Dough mixer DM-33 2v 400/50/3
5501185	Dough mixer DME-33 230-400/50/3
5501190	Dough mixer DME-33 230/50/1
5501192	Dough mixer DME-33 2V 400/50/3

Includes	Optional
· 1 or 2-speed appliance.	· Wheels with brake.
· Fixed head and bowl (DM) or liftable head and removable bowl (DME).	

DOUGH MIXER DME-40

Capacity: 25 Kg. of flour.
• Commercial spiral dough mixer with 40 lt. bowl.
• 1 or 2 speed appliances available.
• Removable bowl and liftable head.
• 3-phase models only.

5501140	Dough mixer DME-40 230-400/50/3
5501142	Dough mixer DME-40 2v 400/50/3

Includes	Optional
· 1 or 2-speed appliance.	· Wheels with brake.
· Liftable head and removable bowl.	

DOUGH MIXER DME-50

Capacity: 30 Kg. of flour.
- Commercial spiral dough mixer with 50 lt. bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

5501150	Dough mixer DME-50 230-400/50/3
5501152	Dough mixer DME-50 2v 400/50/3

Includes	Optional
· Liftable head and removable bowl.	· Wheels with brake.

DOUGH MIXER SM-75

Capacity: 40 Kg. of flour.
- Commercial spiral dough mixer with 75 lt. bowl.
- 1 or 2 speed appliances available.
- Fixed bowl and head.
- 3-phase models only.

5500160	Dough mixer SM-75 230-400/50/3
5500162	Dough mixer SM-75 2v 400/50/3

Optional
· Wheels with brake.

ACCESSORIES

Wheel-kits for dough mixers

6504427	Wheels kit 75mm SM/DM (4)

Pizza Dough Roller Machine

Commercial pizza formers

Pizza dough rollers to form pizza dough of variable thickness.

- Exclusive sensor-activated automatic start. Possibililty of continuous operation.
- Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
- Energy-efficient.
- Possibility of continuous operation.
- Stainless steel made.
- DF-30 / DF-40: Tilted upper roller.
- DF-40P:Paralell rollers.
- DF-30 / DF-40: Ideal for round pizza thanks to the presence of the central sling bar.
- Gear driven appliance.
- Thickness adjustment knob on both rollers.
- Adjustable thickness 0-5 mm.
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

Exclusive sensor-activated automatic start.

	DF-30	DF-40	DF-40P
PIZZA DIAMETER	140-290mm	260-400mm	260-400mm
TOTAL LOADING	240W	240W	240W
EXTERNAL DIMENSIONS (WxDxH)	480 x 380 x 660mm	590 x 440 x 790mm	590 x 440 x 720mm
NET WEIGHT	28Kg	37Kg	38Kg

PIZZA DOUGH ROLLER DF-30

For Ø140-300 mm pizzas.

- Exclusive sensor-activated automatic start. Possibililty of continuous operation.
- Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
- Energy-efficient.
- Possibility of continuous operation.
- Stainless steel made.
- Tilted upper roller.
- Ideal for round pizza thanks to the presence of the central sling bar.
- Gear-driven appliance.
- Thickness adjustment knob on both rollers.
- Adjustable thickness 0-5 mm.
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

5500053	Dough rolling machine DF-30 230/50-60/1

PIZZA DOUGH ROLLER DF-40

For Ø260 - 400 mm pizzas.

• Exclusive sensor-activated automatic start. Possibililty of continuous operation.
• Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
• Energy-efficient.
• Possibility of continuous operation.
• Stainless steel made.
• Tilted upper roller.
• Ideal for round pizza thanks to the presence of the central sling bar.
• Gear-driven appliance.
• Thickness adjustment knob on both rollers.
• Adjustable thickness 0-5 mm.
• Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

5500054	**Dough rolling machine DF-40 230/50-60/1**

PIZZA DOUGH ROLLER DF-40P

For Ø260-400 mm pizzas. Paralell rollers.

• Exclusive sensor-activated automatic start. Possibililty of continuous operation.
• Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
• Energy-efficient.
• Possibility of continuous operation.
• Stainless steel made.
• Paralell rollers.
• Gear-driven appliance.
• Thickness adjustment knob on both rollers.
• Adjustable thickness 0-5 mm.
• Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

5500055	**Dough rolling machine DF-40P 230/50-60/1**

Commercial Fryers

Gastronorm size fryers, welded tank fyers and fryers with stand

- Wide range of fryers.
- Stainless steel construction.
- Capacity from 5 to 14 litres.
- Electric and gas models.
- Desktop and stand models.

GASTRONORM SERIES

Table-top electric fryers with detachable head

- 5 and 8-litre, single and double models available.
- Stainless steel made.
- Detachable headpiece for a quick and easy cleaning.
- Adjustable thermostat.
- Safety thermosat with manual reset. Total safety system.
- Heating element with stainless steel protection.

	PF-6	PF-6+6	PF-10 (1~)	PF-10+10 (1~)	PF-10 (3~)	PF-10+10 (3~)
CAPACITY (LITRES)	5	5+5	8	8+8	8	8+8
HOURLY OUTPUT	10 Kg.	20 Kg.	13 Kg.	26 Kg.	25 Kg.	30 Kg.
LOADING (W)	3,000	6,000	3,500	7,000	5,100	10,200
BASKET DIMENSIONS (MM)	220x250x104	2x(220x250x104)	220x250x104	2x(220x250x104)	220x250x104	2x(220x250x104)
EXTERNAL DIMENSIONS (MM)	265x430x335	525x430x335	265x475x375	525x475x375	265x475x375	525x475x375
NET WEIGHT (KG)	6.5	12	8	14	8.5	16

new

ELECTRIC FRYER PF-6

Electric fryer with 5-lt tank.

5130132	**Fryer PF-6 230/50-60/1**

Includes

· Basket.

new

ELECTRIC FRYER PF-6+6

Double electric fryer with 5+5-lt tank.

5130137	**Fryer PF-6+6 230/50-60/1**

Includes

· Baskets.

ELECTRIC FRYER PF-10

Electric fryer with 8-lt tank.

5130142	**Fryer PF-10 400/50-60/3N**
5130143	**Fryer PF-10 230/50-60/1**

Includes

· Basket.

new

ELECTRIC FRYER PF-10+10

Double electric fryer with 8+8-lt tank.

5130147	**Fryer PF-10+10 400/50-60/3N**
5130148	**Fryer PF-10+10 230/50-60/1**

Includes

· Baskets.

new

WELDED TANK TABLETOP FRYERS

Welded tank commercial fryers complete with drain tap

Sammic welded tank fryers are equipped with drain tap. High quality stainless steel made, all models are complete with adjustable and safety thermostats, as well as switch-on and temperature indicator lamps.

	FE-8	FE-8+8	FE-9	FE-9+9	FE-12	FE-12+12
CAPACITY (LITRES)	8	8+8	8	8+8	12	12+12
LOADING (W)	3.000	2x3.000	6.000	2x6.000	9.000	2x9.000
BASKET DIMENSIONS (MM)	190x245x110	2x(190x245x110)	190x245x110	2x(190x245x110)	235x270x115	2x(235x270x115)
EXTERNAL DIMENSIONS (MM)	290x550x295	580x550x295	290x550x295	580x550x295	400x700x310	800x700x310
NET WEIGHT (KG)	12.5	23	12.5	23	17	32

ELECTRIC FRYER FE-8

Welded tank. Capacity: 8 lt. Single-phase.

Welded-tank commercial electric fryer complete with drain tap.

5130116	**Fryer FE-8 230/50-60/1**

Includes

· Basket.

ELECTRIC FRYER FE-8+8

Welded tanks. Capacity: 8+8 lt. Single-phase.

Welded-tank commercial double electric fryer complete with drain taps.

5130118	**Fryer FE-8+8 230/50-60/1**

Includes

· 2 Baskets.

ELECTRIC FRYER FE-9

Welded tank. Capacity: 8 lt. Three-phase.

Welded-tank commercial electric fryer complete with drain tap.

5130120	**Fryer FE-9 400/50-60/3N**

Includes

· Basket.

ELECTRIC FRYER FE-9+9

Welded tanks. Capacity: 8+8 lt. Three-phase.

Welded-tank commercial double electric fryer complete with drain taps.

5130125	**Fryer FE-9+9 400/50-60/3N**

Includes

· 2 Baskets.

ELECTRIC FRYER FE-12

Welded tank. Capacity: 12 lt.

Welded-tank commercial electric fryer complete with drain tap.

5130122	**Fryer FE-12 400/50-60/3N**

Includes

· Basket.

ELECTRIC FRYER FE-12+12

Welded tanks. Capacity: 12+12 lt.

Welded-tank commercial double electric fryer complete with drain taps.

5130127	**Fryer FE-12+12 400/50-60/3N**

Includes

· 2 Baskets.

WELDED TANK WITH STAND

Welded tank commercial fryers complete with drain tap

Sammic welded tank fryers are equipped with drain tap. High quality stainless steel made, all models are complete with adjustable and safety thermostats, as well as switch-on and temperature indicator lamps.

	FE-15	FE-15+15
Capacity (litres)	14	14+14
Loading (w)	9.000	2x9.000
Basket dimensions (mm)	273x270x115	2x(273x270x115)
External dimensions (mm)	375x655x985	750x655x985
Net weight (kg)	31	58

ELECTRIC FRYER FE-15

Welded tank fryer with stand. Capacity: 14 lt.

Welded-tank heavy-duty commercial electric fryer complete with drain tap.

5130130	**Fryer FE-15 (9Kw) 400/50-60/3N**

Includes

· Basket.

ELECTRIC FRYER FE-15+15

Welded tank fryer with stand. Capacity: 14+14 lt.

Welded-tank heavy-duty commercial electric fryer complete with drain taps.

5130135	**Fryer FE-15+15 (2 x 9Kw) 400/50-60/3N**

Includes

· 2 Baskets.

Commercial Grills

Grills for the professional Kitchen: Electric, Gas and Vitro

• Electric and gas grills.
• Stainless steel construction.
• Electric models available with glass-ceramic or cast iron surface.
• Gas models available with stainless steel or hard-chromium coated surface.

VITRO-GRILLS - GV RANGE

Griddles with cover, glass-ceramic upper and lower surfaces

Glass-ceramic upper and lower surfaces allow to cook directly. Stainless steel made, they are equipped with an easy-to-clean stainless steel back protection and a waste collection drawer in the front. The adjustable thermostat reaches 300ºC.

GV range of glass-ceramic griddle plates consists of medium- and double-sized smooth and ribbed contact grills. They are quick heating appliances, minimising waiting time until the grill is ready to use and reducing energy costs.

	GV-6LA	GV-6LL	GV-10LA	GV-10LL
SURFACE PLATE (MM)	368x248	368x248	538x248	538x248
LOADING (W)	3.000	3.000	3.400	3.400
DIMENSIONS (MM)	465x440x245	465x440x245	635x440x245	635x440x245
NET WEIGHT (KG)	15	15	21.5	21.5

VITRO-GRILL GV-6

Glass ceramic medium-sized Vitro-Grill with cover.

Smooth lower plate and smooth or ribbed upper plate.

5130361	Vitro grill GV-6LL 230/50-60/1 (smooth - smooth)
5130366	Vitro grill GV-6LA 230/50-60/1 (smooth - ribbed)

VITRO-GRILL GV-10

Glass ceramic double-sized Vitro-Grill with cover.

Smooth lower plate and smooth or ribbed upper plates.

5130371	Vitro grill GV-10LA 230/50-60/1 (smooth - ribbed)
5130376	Vitro grill GV-10LL 230/50-60/1 (smooth - smooth)

ELECTRIC CONTACT GRILLS IN CAST IRON ALLOY

Griddles with cover, without cover or combined models

Sammic cast iron alloy griddle plates are stainless steel made and are available in various sizes, with and without cover, including combi models. The tilting covers are height-adjustable and equipped with brake.

The griddle plates, made in cast iron alloy, can be smooth, ribbed or combined.

All models are equipped with ad adjustable thermostat up to 250ºC and a front side fat collection tray.

	GRS-5	GRD-10	GRM-6/GL-6/ GLM-6	GLD	GRL	GLL-10
Loading (w)	1.800	3.600	3.000	2.900	2.100	3.600
Surface plate (mm)	255x245	550x245	365x245	550x245	550x245	550x245
Dimensions (mm)	400x430x240	690x430x240	512x430x240	690x430x240	690x380x180	690x430x240
Net weight (kg)	20	37	28	30	22	37

CONTACT GRILL GRS-5

Single ribbed contact grill with cover.

Single-sized ribbed electric contact grill in cast iron alloy.

5100030	**Grill GRS-5 230/50-60/1**

CONTACT GRILL GL-6

Medium-sized mixed contact grill with cover.

Medium-sized mixed electric contact grill in cast iron alloy.

5100038	**Grill GL-6 230/50-60/1**

CONTACT GRILL GLM-6

Medium-sized smooth contact grill with cover.

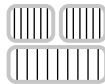Medium-sized smooth electric contact grill in cast iron alloy.

5100042	**Grill GLM-6 230/50-60/1**

CONTACT GRILL GRM-6

Medium-sized ribbed contact grill with cover.

Medium-sized ribbed electric contact grill in cast iron alloy.

5100032	**Grill GRM-6 230/50-60/1**

CONTACT GRILL GRL-10

Double-sized smooth contact grill.

Double-sized smooth electric contact grill in cast iron alloy.

5100039	**Grill GRL-10 230/50-60/1**

CONTACT GRILL GLD-10

Double-sized mixed contact grill with single cover.

Double-sized mixed electric contact grill in cast iron alloy.
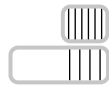
5100037	**Grill GLD-10 230/50-60/1**

CONTACT GRILL GRD-10

Double-sized ribbed contact grill with cover.

Double-sized ribbed electric contact grill in cast iron alloy.

5100035	**Grill GRD-10 230/50-60/1**

CONTACT GRILL GLL-10 (WITH COVER)

Double-sized smooth contact grill with cover.

Double-sized smooth electric contact grill in cast iron alloy.

5100043	**Grill GLL-10/2 230/50-60/1**

GAS GRIDDLE PLATES

Stainless steel and Hard Chromium plated surfaces

Made in high quality materials, Sammic gas griddle plates are robust, resistant and reliable. Sammic gas griddle plates are available with 6 mm.-thick stainless steel plates (SPG models) or 15 mm. ground, hard chromium coated steel plate (SPC models).

Stainless steel made, all models are equipped with independent, titanium-coated stainless steel burners. The burners are complete with independent igniters.

All models include 2 easily removable fat collection trays and they are very easy to clean.

	SPG-601	SPG-801	SPG-1001	SPC-601	SPC-801
Surface plate (mm)	583x395	783x395	983x395	560x400	760x400
Gas burners	2	3	3	2	3
Loading (w)	5.500	8.250	9.300	5.800	8.700
Dimensions (mm)	600x507x234	800x507x234	1.020x507x234	600x507x234	800x507x234
Net weight (kg)	19	26	36	40	52

CONTACT GRILL SPG-601

Gas griddle plates with steel surface.

6mm.-thick steel plate.
Plate surface 583mm. x 395mm.
2 burners.

5130312	**Gas griddle plate SPG-601**

Includes

· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

CONTACT GRILL SPG-801

Gas griddle plates with steel surface.

6mm.-thick steel plate.
Plate surface 783mm. x 395mm.
3 burners.

5130317	**Gas griddle plate SPG-801**

Includes

· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

CONTACT GRILL SPG-1001

Gas griddle plates with steel surface.

6mm.-thick steel plate.
Plate surface 983mm. x 395mm.
3 burners.

5130322	**Gas griddle plate SPG-1001**

Includes

· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

HARD CHROMIUM GAS CONTACT GRILL SPC-601 <04/2014

Gas griddle plates with hard chromium plated surface.

15 mm. ground, hard chromium coated steel plate.
Plate surface 560mm. x 400mm.
2 burners.

5130332	**Gas griddle plate SPC-601**

Includes

· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

HARD CHROMIUM GAS CONTACT GRILL SPC-801 <04/2014

Gas griddle plates with hard chromium plated surface.

15 mm. ground, hard chromium coated steel plate.
Plate surface 760mm. x 400mm.
3 burners.

5130337	**Gas griddle plate SPC-801**

Includes

· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

Bain maries

Table-top or trolley-mounted bain-maries.

• Made of AISI 304 18/10 stainless steel.
• Adjustable digital thermostat, 30-90ºC.
• Pans not included.

TABLETOP BAIN-MARIE

For GN containers 1/1 150mm depth

Heating with 2,000 W element.
Complete with discharge tap.

5841111	Tabletop bain marie BMS-111 - 1xGN1/1 - 590x430x300 - 230/50-60/1
5841211	Tabletop bain marie BMS-211 2xGN1/1 - 700x580x300 - 230/50-60/1
5841311	Tabletop bain marie BMS-311 - 3xGN1/1 - 1.050x580x300 - 230/50-60/1

Optional

· Gastronorm bacs.

BAIN-MARIE WITH TROLLEY

For GN containers 1/1 200mm depth.

Heating with 2,000 W element.

• Made of AISI 304 18/10 stainless steel.
• Double walled tank.
• 4 rubber, 125mm diameter, swivel wheels, 2 of them with brake.

5845111	Bain marie trolley BMC-111 - 1xGN1/1 - 710X450X900 - 230/50-60/1
5845211	Bain marie trolley BMC-211 - 2xGN1/1 - 710x640x900 - 230/50-60/1
5845311	Bain marie trolley BMC-311 - 3xGN1/1 - 1200x640x900 - 230/50-60/1
5845411	Bain marie trolley BMC-411 - 4xGN1/1 - 1500x640x900 - 230/50-60/1

Optional

· Gastronorm bacs.

Knife sterilisers

Germicidal UV Lamp: allows perfect microbiological hygiene

The knife steriliser keeps the hygiene of cutting tools in the commercial kitchen, disinfecting and sterilising them.

• UV-Lamp knife steriliser.
• Made AISI 430 stainless steel and UV-protected acrylic plastic.
• Non-magnetic knife holder: avoids damage to the blade.
• 120 min. Timer.
• Knife sterilisation in less than 30 minutes: HACCP solution.

KNIFE STERILISER EC-30

Capacity: 25-30 units

• Loading: 15 W.
• Capacity: 25-30 units.
• Dimensions: 482 x 155 x 613 mm.
• Net weight: 8 Kg.

5130580	**Knife steriliser EC-30 230/50-60/1**

Wall shelves

FIXED WALL SHELVES: TUBULAR MODELS

Stainless steel wall shelves.

Available in different sizes.

5851310	**Tubular wall shelf 1000x400 EPT-410**
5851312	**Tubular wall shelf 1200x400 EPT-412**
5851314	**Tubular wall shelf 1400x400 EPT-414**
5851316	**Tubular wall shelf 1600x400 EPT-416**
5851318	**Tubular wall shelf 1800x400 EPT-418**

Trolleys

• Welded trolley with 18/10 stainless steel tubular frame.
• Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
• 4 rubber, 125mm diameter, swivel wheels, 2 with brakes.
• Rubber bumpers.

TRANSPORT TROLLEYS

Multi-purpose transport trolley.

Trolleys with 2, 3 or 4 shelves.
Loading capacity per shelf: 70 Kg.

5860208	**Transport trolley (2 shelves) 800x500 CS-208**
5860209	**Transport trolley (2 shelves) 900x500 CS-209**
5860210	**Transport trolley (2 shelves) 1000x600 CS-210**
5860308	**Transport trolley (3 shelves) 800x500 CS-308**
5860309	**Transport trolley (3 shelves) 900x500 CS-309**
5860310	**Transport trolley (3 shelves) 1000x600 CS-310**
5860409	**Transport trolley (4 shelves) 900x500 CS-409**
5860410	**Transport trolley (4 shelves) 1000x600 CS-410**

EXTRA STRONG TRANSPORT TROLLEYS

Multi-purpose, reinforced transport trolley.

Trolleys with 2 or 3 shelves.
Loading capacity per shelf: 130 Kg.

5860510	**Extra strong transport trolley (2 shelves) 1000x600 CSR-210**
5860610	**Extra strong transport trolley (3 shelves) 1000x600 CSR-310**

TROLLEYS WITH GUIDES

Trolley for gastronorm trays.

Gastronorm tray trolleys with worktop and high gastronorm tray trolleys.

• Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
• C-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
• 125mm diameter swivel castors, 2 of them with brake.
• Rubber bumpers.

Gastronorm tray trolleys with worktop

• Top tray in AISI 304 10/10 satin finished.
• Versatility: the model for 7 x GN 1/1 can be used with up to 14 x GN 1/1 trays.
• distance between guides: 76 mm.

High gastronorm tray trolleys

• Versatility: the model for 17 x GN 1/1 can be used with up to 34 x GN 1/1 trays.
• distance between guides: 77 mm.

5860711	**Trolley for GN trays with worktop 7xGN1/1 CG-711**
5860721	**Trolley for GN trays with worktop 7xGN2/1 CG-721**
5861711	**Trolley for GN trays 17 x GN1/1 CG-1711**
5861721	**Trolley for GN trays 17 x GN2/1 CG-1721**

TROLLEY WITH GUIDES FOR BAKERY TRAYS

Trolley for bakery and pastry trays.

High trolley with guides for bakery and pastry trays.

• Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1.2mm.
• L-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
• 125 mm diameter swivel castors, 2 of them with brake.
• Rubber bumpers.
• Distance between guides: 86mm.

5861664	**Trolley for bakery trays 16 x 600x400 CG-1664**

Gastronorm containers

Best quality stainless steel 18/10 made. Based on common measures approved in Europe under the EN-631 standard. These Containers can be used in any type of appliance that uses these G / N dimensions: display cabinets, refrigerator cabinets, combi ovens, convection ovens, transport carts, self-service, etc.

GN STANDARD CONTAINERS

Standard gastronorm containers.

9050020	**Pan 2/1 - 20 (530x650x20)**
9050040	**Pan 2/1 - 40 (530x650x40)**
9050050	**Pan 2/1 - 65 (530x650x65)**
9050100	**Pan 2/1 - 100 (530x650x100)**
9050150	**Pan 2/1 - 150 (530x650x150)**
9050200	**Pan 2/1 - 200 (530x650x200)**
9051020	**Pan 1/1 - 20 (530x325x20)**
9051040	**Pan 1/1 - 40 (530x325x40)**
9051050	**Pan 1/1 - 65 (530x325x65)**
9051100	**Pan 1/1 - 100 (530x325x100)**
9051150	**Pan 1/1 - 150 (530x325x150)**
9051200	**Pan 1/1 - 200 (530x325x200)**
9052020	**Pan 2/3 - 20 (354x325x20)**
9052040	**Pan 2/3 - 40 (354x325x40)**
9052050	**Pan 2/3 - 65 (354x325x65)**
9052100	**Pan 2/3 - 100 (354x325x100)**
9052150	**Pan 2/3 - 150 (354x325x150)**
9052200	**Pan 2/3 - 200 (354x325x200)**
9053020	**Pan 1/2 - 20 (265x325x20)**
9053040	**Pan 1/2 - 40 (265x325x40)**
9053050	**Pan 1/2 - 65 (265x325x65)**
9053100	**Pan 1/2 - 100 (265x325x100)**
9053150	**Pan 1/2 - 150 (265x325x150)**
9053200	**Pan 1/2 - 200 (265x325x200)**
9053024	**Pan 2/4 - 20 (530x162x20)**
9053044	**Pan 2/4 - 40 (530x162x40)**
9053054	**Pan 2/4 - 65 (530x162x65)**
9053104	**Pan 2/4 - 100 (530x162x100)**
9054020	**Pan 1/3 - 20 (176x325x20)**
9054040	**Pan 1/3 - 40 (176x325x40)**
9054050	**Pan 1/3 - 65 (176x325x65)**
9054100	**Pan 1/3 - 100 (176x325x100)**
9054150	**Pan 1/3 - 150 (176x325x150)**
9054200	**Pan 1/3 - 200 (176x325x200)**
9055050	**Pan 1/4 - 65 (265x162x65)**
9055100	**Pan 1/4 - 100 (265x162x100)**
9055150	**Pan 1/4 - 150 (265x162x150)**
9055200	**Pan 1/4 - 200 (265x162x200)**
9056050	**Pan 1/6 - 65 (176x162x65)**
9056100	**Pan 1/6 - 100 (176x162x100)**
9056150	**Pan 1/6 - 150 (176x162x150)**
9057050	**Pan 1/9 - 65 (176x108x65)**
9057100	**Pan 1/9 - 100 (176x108x100)**

GN PERFORATED CONTAINERS

Perforated gastronorm container.

9050042	**Perforated pan 2/1 - 40 (530x650x40)**
9050052	**Perforated pan 2/1 - 65 (530x650x65)**
9050102	**Perforated pan 2/1 - 100 (530x650x100)**
9051042	**Perforated pan 1/1 - 40 (530x325x40)**
9051052	**Perforated pan 1/1 - 65 (530x325x40)**
9051102	**Perforated pan 1/1 - 100 (530x325x100)**
9051152	**Perforated pan 1/1 - 150 (530x325x150)**
9051202	**Perforated pan 1/1 - 200 (530x325x200)**
9052042	**Perforated pan 2/3 - 40 (354x325x40)**
9052052	**Perforated pan 2/3 - 65 (354x325x65)**
9052102	**Perforated pan 2/3 - 100 (354x325x100)**
9052152	**Perforated pan 2/3 - 150 (354x325x150)**
9052202	**Perforated pan 2/3 - 200 (354x325x200)**
9053042	**Perforated pan 1/2 - 40 (265x325x40)**
9053052	**Perforated pan 1/2 - 65 (265x325x65)**
9053102	**Perforated pan 1/2 - 100 (265x325x100)**
9053152	**Perforated pan 1/2 - 150 (265x325x150)**
9053202	**Perforated pan 1/2 - 200 (265x325x200)**

STANDARD LIDS

Lids for gastronorm containers.
Complete with handles (except for 2/4 size).

9251300	**Standard lid 1/1**
9252300	**Standard lid 2/3**
9253300	**Standard lid 1/2**
9253344	**Standard lid 2/4**
9254300	**Standard lid 1/3**
9255300	**Standard lid 1/4**
9256300	**Standard lid 1/6**
9257300	**Standard lid 1/9**

LIDS WITH OPENING FOR SPOON

Lids for gastronorm containers.
Complete with opening for spoon.

9251320	**Lid w/opening for spoon 1/1**
9252320	**Lid w/opening for spoon 2/3**
9253320	**Lid w/opening for spoon 1/2**
9254320	**Lid w/opening for spoon 1/3**
9255320	**Lid w/opening for spoon 1/4**
9256320	**Lid w/opening for spoon 1/6**
9257320	**Lid w/opening for spoon 1/9**

LIDS WITH HERMETIC SEAL

Lid for gastronorm container.
Complete with hermetic seal.

9251360	**Hermetic sealed lid 1/1**
9252360	**Hermetic sealed lid 2/3**
9253360	**Hermetic sealed lid 1/2**
9254360	**Hermetic sealed lid 1/3**

LIDS WITH HERMETIC SEAL AND VALVE

Lid for gastronorm container.
Complete with hermetic seal and valve.

9251365	**Hermetic sealed lid with valve 1/1**
9253365	**Hermetic sealed lid with valve 1/2**
9254365	**Hermetic sealed lid with valve 1/3**

PERFORATED FALSE BOTTOMS

Perforated false bottoms to place into gastronorm containers.
With Ø 10 mm. holes.

9651600	**Strainer plate 1/1 (530x325x17)**
9652600	**Strainer plate 2/3 (354x325x17)**
9653600	**Strainer plate 1/2 (265x325x17)**
9654600	**Strainer plate 1/3 (176x325x17)**

TRAYS

Grastronorm trays with straight rims.

9350520	**Tray 2/1 - 20 (530x650x20)**
9350540	**Tray 2/1 - 40 (530x650x40)**
9351510	**Tray 1/1 - 10 (530x325x10)**
9351520	**Tray 1/1 - 20 (530x325x20)**
9351540	**Tray 1/1 - 40 (530x325x40)**
9352520	**Tray 2/3 - 20 (354x325x20)**
9352540	**Tray 2/3 - 40 (354x325x40)**
9353520	**Tray 1/2 - 20 (265x325x20)**
9353540	**Tray 1/2 - 40 (265x325x40)**

GRIDS

Grastronorm grids.
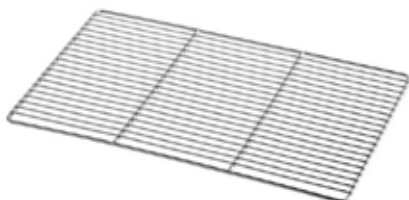
9770700	**Wire shelving 2/1 (530x650)**
9771700	**Wire shelving 1/1 (530x325)**
9772700	**Wire shelving 2/3 (354x325)**

DIVIDING BARS

Dividing bars for gastrornorm containers.

9559001	**Dividing bar - 325**
9559005	**Dividing bar - 530**

GENERAL SALES CONDITIONS

1. Special machines: All machines with different specifications to those shown in this price list will have a minimum extra charge of 3% in price and a minimum delivery time of 40 days

2. PACKING: Standard packing in cardboard boxes (included).

3. These prices are in EXW (Ex-Factory) position.

4. Payment must be done in EURO currency following the agreed conditions. Delays in payment will be charged at an interest of 1.8% per month.

5. For payments in advance a further 2% discount will be granted.

6. For orders lower than 1,500 Euro net a surcharge of 3% will be added.

7. We will charge the amount of Euro 100 for any document or Certification requested (like Certification of Origin) for orders below Euro 6.000

8. This price list supersedes all previous price lists.

9. Guarantee terms: one year from the invoice date for defective parts, 18 months from the invoice date if the guarantee card is filled in and returned.

   - In the event the installation is performed by the end clients themselves, without supervision by the supplier, the distributing client or the technical service authorized by the supplier and this leads to malfunction or breakdown of the unit, this shall be understood to be a severe infringement and may entail the loss of the rights of the guarantee.

   - Any sale that due to its characteristics requires installation by Sammic or any of our Official Services must be previously authorized and agreed.

10. No goods returnable except with Sammic written consent. Transport cost will be paid by the sender.

11. The goods belong to Sammic till the payment has been fully settled.

12. Sammic has the full right to change or modify any specification or design of the products shown in this price list without notice due to continuous improvement.

13. Our trading terms and conditions of sale take precedent over all others.

Aim

Sammic manufactures products with a recognised and guaranteed level of quality, for which it relies on the Distributor as the backbone of its sales activities. With the aims of:

- Maintaining fair competition between our own distributors for Sammic products,
- Avoiding damage to the brand image when an end customer perceives prices that are too low in relation to the reference prices published by Sammic,
- Maintaining the quality of the product and service received by the user of Sammic equipment from both Sammic and the Distributor, we have needed to establish a policy governing the minimum prices published by the distributors of all our products.

Scope

This policy only affects the prices that the distributor PUBLISHES in any media such as press, radio, television or internet (own or third-party websites) under the conditions detailed in this document. Sammic's Minimum Advertised Price (MAP) policy does not affect the price at which the distributor SELLS Sammic products.

Conditions of Sammic's MAP policy

The MINIMUM ADVERTISED PRICE (MAP) policy governing all products manufactured and marketed by Sammic must be recognised and accepted by all distributors and is mandatory for all.

The MAP policy operates under the following guidelines:

1- The MAP for all Sammic products must not be less than 75% of the manufacturer's suggested list price shown in the tariff in force in each subsidiary at the time (maximum discount compared to Sammic's retail price: 25%).

2- The MAP policy applies to all Sammic product advertisements in all media, including but not limited to brochures, posters, coupons, advertisements, inserts, newspapers, magazines, catalogues, mail order catalogues, internet or similar electronic devices, media, television and radio. The MAP policy does not apply to any physical advertising in the shop that is not distributed to customers.

3- The 'bundling' or inclusion in advertising of free or discounted products (whether fulfilled by Sammic or another manufacturer) with a product covered by the MAP policy, would be contrary to the MAP policy if it has the effect of discounting the advertised price of the product covered below the MAP.

4- Prices displayed on a website are considered to be an "advertised price" and must comply with the MAP policy. Once the price is associated with an actual purchase (an Internet order), the price becomes the selling price and is not subject to this MAP policy. Statements such as "we will match any price" and "ask for a price" are acceptable.

5- The MAP policy applies only to advertised prices and not to the price at which the products are actually sold or offered to an individual consumer within a distributor's or retailer's physical shop, by telephone or by a "bidding" process. Sammic distributors remain free to sell these products at any price they choose.

6- Therefore, the price limitation established by the MAP ONLY affects the announcement of a sales price (by any means), but not the actual price to be applied to the final purchaser.

7- By way of example, Sammic's MAP policy does not in any way restrict the distributor from announcing that they "have the lowest prices" or that they "will match or beat any competitor's price", they may likewise say "ask for a price" or similar wording provided that the price announced or listed for the products is not less than MAP.

8- Certain products may be excluded from the MAP limitation on an occasional basis where Sammic decides to discontinue models or participate in promotions in respect of certain products or participate in the sale of clearance products. In such cases, Sammic reserves the right to modify or suspend the MAP with respect to the products concerned.

9- In the event that the 25% MAP limit is going to be modified, this will be communicated through Sammic's website.

10- The MAP limitation will not apply to OUTLET (bargain) products that Sammic has previously agreed with the distributor to leave out of the MAP policy. To do so, an email from SAMMIC authorising the exclusion of the products not affected by the MAP limitation will be sufficient.

11- At its discretion, Sammic may monitor the price advertised by Distributors, either directly or through the use of third-party agencies. Third-party agencies contracted by Sammic may participate in the monitoring of any advertising. Once the violation of the MAP policy by the distributor has been verified, the MAP policy manager will communicate this to the distributor through the Sammic sales force. Sammic's sales staff or other employees do not have authority to modify or grant exceptions to this policy. The communication will indicate the period granted to correct the prices that have been offered in breach of the MAP policy.

12- Intentional or repeated failure to comply with this MAP policy may result in a review of the terms of business and even termination of the business relationship with the non-compliant Distributor.

13- Any questions, concerns, clarifications or comments regarding this MAP policy should be directed to the MAP policy manager at: aacha@sammic.com / sales@sammic.com.

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