



**European manufacturer of
quality foodservice equipment**

#TheRightChoice

Export price list • January 2026





65 years of history with a view to the future



Founded in 1961 in Azpeitia (Spain), a region of great industrial tradition and number 1 gastronomic destination, with 10 Michelin-starred restaurants* and an average of almost 2 per restaurant, this privileged location has a lot to do with our past, present and future.

*Gipuzkoa, 2025.

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

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



— **Sammic Global Network** —

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

Post-sale website

with everything you need about your machine



my.sammic.com

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



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



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

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



3. **Spare parts and assistance**.

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



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

→ How?

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





at your service.

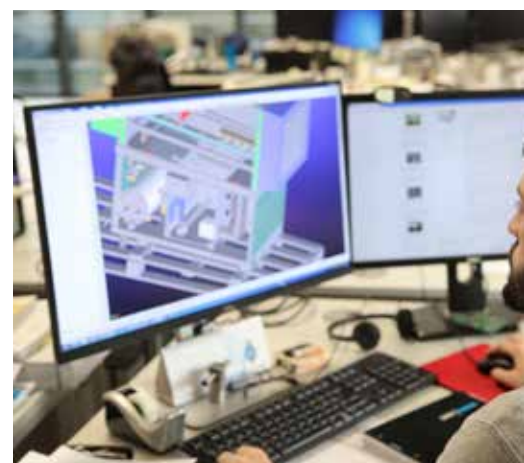
Thanks to our historical trajectory that has allowed us to accumulate knowledge and experience, we have created **Sammic Services**.

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.





CHEF'S SERVICES
A WHOLE TEAM AT
YOUR SERVICE

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

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



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

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

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



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

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



DESIGN SERVICES
WE ADAPT
TO YOUR NEEDS

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



COMMITMENT TO OUR CUSTOMERS

Eco-conscious designs

Sustainable solutions for you

Cutting-edge products and services



COMMITMENT TO OUR ENVIRONMENT

Waste-optimized practices

Achieving zero waste discharges

Ethical consumption practices



A company committed to the environment



COMMITMENT TO SUSTAINABLE PRODUCTION

Embracing the circular economy

Prioritizing renewable energy

Supporting local suppliers



COMMITMENT TO PEOPLE

Minimizing non-essential travel

A unified team across distances

Advocating for work-life balance

Sammic 01/2026

WARE WASHING	18
Commercial glasswashers	18
Commercial glasswasher · Glass-Pro line	24
Commercial dishwashers	27
Pass-through dishwashers	33
Accessories - Glasswashers / Dishwashers	40
Rack conveyor dishwashers	49
Accessories - Rack conveyor dishwashers	59
Pot washers	64
Cutlery dryers & polishers	69
Industrial taps	72
Trolleys	74
Stainless steel bins	75

DYNAMIC PREPARATION	78
Commercial potato peelers	78
Accessories - Commercial potato peelers · Aluminium line ...	84
Accessories - Commercial potato peelers · Stainless steel line ..	86
Commercial salad spinners	87
Hand operated potato chipping machine	90
Commercial vegetable preparation machines	94
Food processor / Veg prep combi machines	100
Cutter-mixers & emulsifiers	107
Accessories - Food processor / Veg prep · Compact line ...	114
Accessories - Food processor / Veg prep · Heavy Duty line	120
Commercial hand blenders	129
Accessories - Commercial hand blenders	141
Turbo liquidisers	143
Baguette slicer	145
Planetary mixers	146
Spiral dough mixers	153
Pizza dough roller machine	156
Commercial meat mincers	158
Commercial slicers	162
Bone saws	170
Hamburger press	171
Commercial can opener	172

Sammic 01/2026

FOOD PRESERVATION AND SOUS-VIDE 174

Commercial vacuum packing machines	174
Accessories - Vacuum packing machines	188
Commercial vacuum packing machines - Ext line	192
SmartVide sous-vide cookers	196
Unstirred sous-vide baths	204
HX CombiSteam gastronorm ovens	206
Accessories - CombiSteam gastronorm ovens	210
Blast chillers / freezers	213
Container thermo-sealer	219

SNACK BAR-PIZZERIA 224

Commercial orange juicers	224
Multi juicers	226
Drinks mixer	227
Commercial blenders	228
Ice crusher	230
Milk heaters	231
Soup kettles	232
Microwave ovens	233
Toasters	235
Salamander grills	237
Pancake machines	239
Kebab gyros roaster	241
Snack convection ovens	244
Accessories - Snack convection ovens	246
Pizza ovens	247
Commercial fryers	251
Electric commercial grills	257
Gas griddle plates	260
Bain maries	262
Knife sterilisers	263
Wall shelves	263
Trolleys	264





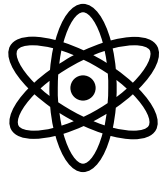
WARE WASHING



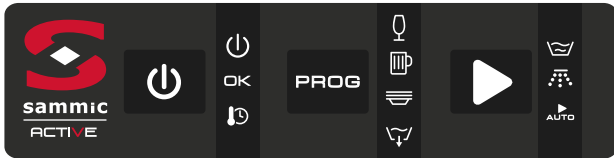
Glasswashers · Dishwashers AX - UX

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

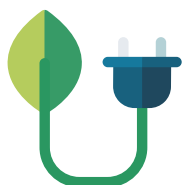
AX and UX lines of Sammic dishwashers are based on key design principles to provide an advanced user experience.



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

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



Water consumption during rinsing.



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



tecnal:a
MEMBER OF BASQUE RESEARCH
& TECHNOLOGY ALLIANCE



Hygiene guarantee

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	
Front loading dishwashers	380 mm	
Pass-through dishwashers	430 mm	



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 we are offering two ranges of dishwashers based on a common core.



Accessories

» P. 40

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.
- 65 years of experience and know-how at your disposal.





	ACTIVE	ULTRA
	AX-40	UX-40
FEATURES		
Basket dimensions	400 x 400 mm	400 x 400 mm
Useful height	300 mm	300 mm
Cold rinse option	-	yes
Upper wash	yes	yes
Electronic control panel	yes	yes
Wash temperature display	-	yes
Rinse temperature display	-	yes
Wash tank capacity	9 l	9 l
Double skin	-	opt.
CYCLES		
Cycles	3	5
Cycle duration	120 / 150 / 210"	90 / 120 / 150 / 180"
Production baskets / hour	30 / 24 / 17	40 / 30 / 24 / 20
LOADING		
Pump power	0.33 Hp / 250 W	0.33 Hp / 250 W
Tank	1200 W	1200 W
Boiler	2500 W	2800 W
Total loading	2750 W	3050 W
EXTERNAL DIMENSIONS (W X D X H)		
External dimensions (W x D x H)	470 x 537 x 710 mm	470 x 540 x 710 mm
PLEASE NOTE: THE WIDTH OF DOUBLE SKINNED MODELS INCREASES BY 20 MM. DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)		



Compact tank volume
Maximum efficiency.



Hydroblade™ washing arms
Water savings, washing efficiency, strength and durability.



"Easy-on" surface filters
Extremely easy assembly and disassembly.



"Easy-grip" door
Design with integrated door handle.



Double rack option.
Add the double rack accessory and double your dishwasher's output



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.



Extremely easy to use

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.

	List Price
Glasswasher AX-40 230/50/1	2.070€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Overflow drain pump. Tank water renewal by the principle of density. · Double-level accessory for washing two baskets at the same time.

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	+177€
B - PROACTIVE - Drain pump option with water tank water renovation system	+237€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303080	AX-40 230/50/1			2.070€
1303083	AX-40 230/50/1 DD		✓	2.247€
1303087	AX-40B 230/50/1	✓		2.307€
1303090	AX-40B 230/50/1 DD	✓	✓	2.484€



ULTRA

The Premium washing experience, by Sammic

Soft start

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

Color LCD display

- Intuitive communication of the machine status by means of messages, colour codes and icons.
- Control panel with IP65 humidity protection.

Dedicated cycles

- Selection of the ideal washing programme using icons.

Maximum efficiency

- 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).

Adaptability and control

- 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.
- Your machine, tailor-made for you: list of options.

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.



Maximum protection for your glassware

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

Colour LCD display

Automatic cycle start included.



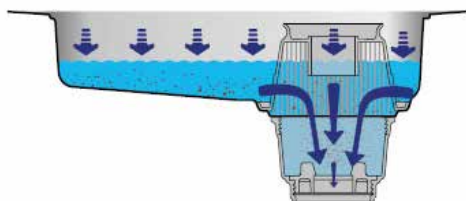
Guaranteed **impeccable** results for **glassware**

Perfect washing result for the highest standards

- Hygienic washing and faster drying.
- The rinsing process is carried out at a constant temperature from start to finish using a rinse pump, thus maintaining the set temperature throughout the rinsing process and not just at the beginning of the cycle.
- Models equipped with peristaltic detergent and rinse aid dispensers, which provide more precise regulation of chemicals, improving the washing result and saving on consumption.
- The chemicals are dispensed at the beginning of the cycle, optimizing dosing.
- Accessories to improve dishwashing results, osmosis equipment, or inclined baskets.
- The recommended glass- and dishwashers come standard with a drain pump, constant temperature rinsing system, and included peristaltic dispensers: UX-40BC, UX-50BC and UX-120BC (with the option to add a steam condenser or water softener).



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



Proactive wash water renewal: The wash tank water is completely renewed every 7 cycles.



Peristaltic dispensers included: Improving the washing result and saving on consumption.

new



New bottle washing kit.
Available soon.
(See accessories).



GLASSWASHER UX-40

Rack size 400 mm x 400 mm and door clearance 300 mm.



	List Price
Glasswasher UX-40 230/50/1	2.411€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Drain pump with level sensor. Proactive tank water renewal. · Manual resin regeneration water softener. · Double-level accessory for washing two baskets at the same time.

	List Price
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)	+206€
D + DD - PROLIME - Manual water-softener option - DD option	+472€
B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option	+443€
BD + DD - GLASS CARE - Drain pump + manual water softener + DD option	+680€
S - ISO - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers	+296€
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option	+769€

ITEM LIST		Drain pump	Constant temperature rinsing	Built-in water softener	Detergent dispenser	Double skin	List Price
1303100	UX-40 230/50/1						2.411€
1303102	UX-40 230/50/1 DD				✓		2.617€
1303107	UX-40B 230/50/1 DD	✓			✓		2.854€
1303111	UX-40D 230/50/1 DD			✓	✓		2.883€
1303115	UX-40BD 230/50/1 DD	✓		✓	✓		3.091€
1303123	UX-40BC 230/50/1 DD	✓	✓		✓		3.180€
1303130	UX-40S 230/50/1					✓	2.707€
1303132	UX-40S 230/50/1 DD				✓	✓	2.913€
1303136	UX-40SB 230/50/1 DD	✓			✓	✓	3.150€
1303140	UX-40SD 230/50/1 DD			✓	✓	✓	3.179€
1303144	UX-40SBD 230/50/1 DD	✓		✓	✓	✓	3.387€
1303148	UX-40SBC 230/50/1 DD	✓	✓		✓	✓	3.476€





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.



Accessories

» P. 40



	GP-35	GP-40	GP-50
FEATURES			
Basket dimensions	350 x 350 mm	400 x 400 mm	500 x 500 mm
Useful height	240 mm	240 mm	260 mm
Upper wash	-	yes	yes
Electronic control panel	yes	yes	yes
Wash tank capacity	12.7 l	15 l	23 l
CYCLES			
Cycles	2	2	2
Cycle duration	120 / 150"	120 / 150"	120 / 150"
Production baskets / hour	30 / 24	30 / 24	30 / 24
LOADING			
Pump power	0.1 Hp / 75 W	0.33 Hp / 250 W	0.75 Hp / 550 W
Tank	1200 W	1200 W	1800 W
Boiler	2500 W	2500 W	2800 W
Total loading	2575 W	2750 W	3350 W
EXTERNAL DIMENSIONS (W x D x H)			
External dimensions (W x D x H)	420 x 495 x 645 mm	470 x 535 x 670 mm	580 x 630 x 710 mm
DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)			

GLASSWASHER GP-35

Rack size 350 mm x 350 mm and door clearance 240 mm.



	List Price
Glasswasher GP-35 230/50/1	1.620€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Overflow drain pump. Tank water renewal by the principle of density.

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	+177€
B - PROACTIVE - Drain pump option with water tank water renovation system	+237€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303030	GP-35 230/50/1			1.620€
1303033	GP-35 230/50/1 DD		✓	1.797€
1303035	GP-35B 230/50/1	✓		1.857€
1303037	GP-35B 230/50/1 DD	✓	✓	2.034€

GLASSWASHER GP-40

Rack size 400 mm x 400 mm and door clearance 240 mm.



	List Price
Glasswasher GP-40 230/50/1	1.950€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Overflow drain pump. Tank water renewal by the principle of density.

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	+177€
B - PROACTIVE - Drain pump option with water tank water renovation system	+237€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303050	GP-40 230/50/1			1.950€
1303052	GP-40 230/50/1 DD		✓	2.127€
1303054	GP-40B 230/50/1	✓		2.187€
1303056	GP-40B 230/50/1 DD	✓	✓	2.364€



GLASSWASHER GP-50

Rack size 500 mm x 500 mm and door clearance 260 mm.



	List Price
Glasswasher GP-50 230/50/1	2.424€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Overflow drain pump. Tank water renewal by the principle of density.

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	+177€
B - PROACTIVE - Drain pump option with water tank water renovation system	+237€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303160	GP-50 230/50/1			2.424€
1303162	GP-50 230/50/1 DD		✓	2.601€
1303165	GP-50B 230/50/1	✓		2.661€
1303167	GP-50B 230/50/1 DD	✓	✓	2.838€



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.



Accessories

>> P. 40

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 Ø 39 cm pizza plates.

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.
- 65 years of experience and know-how at your disposal.





	ACTIVE	ULTRA	
	AX-50	UX-50 LITE	UX-50
FEATURES			
Basket dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm
Useful height	380 mm	380 mm	380 mm
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	14 l	14 l	14 l
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 / 20 / 15	40 / 33 / 30 / 20 / 15
LOADING			
Pump power	0.75 Hp / 500 W	1 Hp / 750 W	1 Hp / 750 W
Tank	1800 W	1800 W	1800 W
Boiler	2800 W	3000 W	5000 W
Total loading	3300 W	3750 W	5750 W
EXTERNAL DIMENSIONS (W X D X H)			
External dimensions (W x D x H)	580 x 640 x 835 mm	580 x 635 x 835 mm	580 x 635 x 835 mm
PLEASE NOTE: THE WIDTH OF DOUBLE SKINNED MODELS INCREASES BY 20 MM. DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)			



Compact tank volume
Maximum efficiency.



Hydroblade™ washing arms
Water savings, washing efficiency, strength and durability.



"Easy-on" surface filters
Extremely easy assembly and disassembly.



"Easy-grip" door
Design with integrated door handle.



Large capacity
380 mm door clearance.



Double rack option
Add the double rack accessory and double your dishwasher's output.



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.



Extremely easy to use

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



DISHWASHER AX-50

Rack size 500 mm x 500 mm and door clearance 380 mm.

Dishwasher AX-50 230/50/1	List Price
	2.717€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Overflow drain pump. Tank water renewal by the principle of density. · Double-level accessory for washing two baskets at the same time.

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	+177€
B - PROACTIVE - Drain pump option with water tank water renovation system	+237€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303180	AX-50 230/50/1			2.717€
1303182	AX-50 230/50/1 DD		✓	2.894€
1303185	AX-50B 230/50/1	✓		2.954€
1303187	AX-50B 230/50/1 DD	✓	✓	3.131€



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.
- Control panel with IP65 humidity protection.

Dedicated cycles

- Selection of the ideal washing programme using icons.

Maximum efficiency

- 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).

Adaptability and control

- 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
- Your machine, tailor-made for you: list of options.

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.



Maximum protection for your glassware

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 500 mm x 500 mm and door clearance 380 mm.



	List Price
Dishwasher UX-50 LITE 230/50/1	3.003€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Drain pump with level sensor. Proactive tank water renewal. · Double-level accessory for washing two baskets at the same time.

	List Price
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)	+206€
B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option	+443€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303215	UX-50L 230/50/1			3.003€
1303216	UX-50L 230/50/1 DD		✓	3.209€
1303219	UX-50LB 230/50/1 DD	✓	✓	3.446€




DISHWASHER UX-50

Rack size 500 mm x 500 mm and door clearance 380 mm. Multi-power version.



	List Price
Dishwasher UX-50 400/50/3N	3.121€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Drain pump with level sensor. Proactive tank water renewal. · Manual resin regeneration water softener. · Double-level accessory for washing two baskets at the same time.

	List Price
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)	+206€
D + DD - PROLIME - Manual water-softener option - DD option	+472€
B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option	+443€
BD + DD - GLASS CARE - Drain pump + manual water softener + DD option	+680€
S - ISO - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers	+296€
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option	+945€
BCD + DD - PERFORMANCE- Constant rinse temperature system + drain pump + automatic water softener option + DD option	+1.419€

ITEM LIST	Drain pump	Constant temperature rinsing	Built-in water softener	Detergent dispenser	Double skin	List Price
1303220 UX-50 400/50/3N						3.121€
1303222 UX-50 400/50/3N DD				✓		3.327€
1303227 UX-50B 400/50/3N DD	✓			✓		3.564€
1303230 UX-50D 400/50/3N DD			✓	✓		3.593€
1303233 UX-50BD 400/50/3N DD	✓		✓	✓		3.801€
1303243 UX-50BC 400/50/3N DD	✓	✓		✓		4.066€
1303251 UX-50BCD 400/50/3N DD	✓	✓	✓	✓		4.540€
1303260 UX-50S 400/50/3N					✓	3.417€
1303262 UX-50S 400/50/3N DD				✓	✓	3.623€
1303266 UX-50SB 400/50/3N DD	✓			✓	✓	3.860€
1303270 UX-50SD 400/50/3N DD			✓	✓	✓	3.889€
1303274 UX-50SBD 400/50/3N DD	✓		✓	✓	✓	4.097€
1303283 UX-50SBC 400/50/3N DD	✓	✓		✓	✓	4.362€
1303291 UX-50SBCD 400/50/3N DD	✓	✓	✓	✓	✓	4.836€

Pass-through dishwashers

Designed for comfortable operation thanks to front or side loading

Washing efficiency, reliability, hygiene, ergonomics and optimised consumption 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 1/1.
- 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.
- 65 years of experience and know-how at your disposal.



Accessories

 P. 40


Compact tank volume
Maximum efficiency.



Hydroblade™ washing arms
Water savings, washing efficiency, strength and durability.



"Easy-on" surface filters
Extremely easy assembly and disassembly.



Large capacity
430 mm door clearance.



	ACTIVE	ULTRA			
	AX-100	UX-100	UX-120	UX-130BC DD	UX-150SBC DD
FEATURES					
Basket dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	600 x 500 mm
Useful height	430 mm	430 mm	430 mm	430 mm	430 mm
Rinse pressure pump	-	-	opt.	yes	yes
Wash tank capacity	25 l	25 l	25 l	25 l	25 l
Double skin	-	-	opt.	-	yes
Rinse temperature display	-	yes	yes	yes	yes
Wash temperature display	-	yes	yes	yes	yes
CYCLES					
Cycles	3	6	6	6	6
Cycle duration	120 / 180 / 210"	60 / 90 / 100 / 150 / 210"	60 / 90 / 100 / 150 / 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	60 / 40 / 36 / 24 / 17	60 / 40 / 36 / 24 / 17
LOADING					
Pump power	1 Hp / 750 W	1 Hp / 750 W	1.3 Hp / 1000 W	1.3 Hp / 1000 W	2 Hp / 1500 W
Tank	2500 W	2500 W	2500 W	3000 W	3000 W
Boiler	6000 W	7500 W	9000 W	9000 W	9000 W
Total loading	6700 W	8250 W	10000 W	10000 W	10500 W
EXTERNAL DIMENSIONS (W X D X H)					
External dimensions (W x D x H)	650 x 755 x 1525 mm	650 x 755 x 1525 mm	650 x 755 x 1525 mm	650 x 755 x 1600 mm	730 x 760 x 1572 mm
Height (open)	2000 mm	2000 mm	2000 mm	2070 mm	2080 mm

DATA WITH WATER ENTRY AT 55°C (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.



Extremely easy to use

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



PASS-THROUGH DISHWASHER AX-100

Rack size 500 mm x 500 mm and door clearance 430 mm.

	List Price
Dishwasher AX-100 400/50/3N	4.716€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Overflow drain pump. Tank water renewal by the principle of density.

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	+177€
B - PROACTIVE - Drain pump option with water tank water renovation system	+237€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303300	AX-100 400/50/3N			4.716€
1303301	AX-100 400/50/3N DD		✓	4.893€
1303305	AX-100B 400/50/3N	✓		4.953€
1303306	AX-100B 400/50/3N DD	✓	✓	5.130€



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.
- Control panel with IP65 humidity protection.

Dedicated cycles

- Selection of the ideal washing programme using icons.

Maximum efficiency

- 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).

Adaptability and control

- 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.
- Your machine, tailor-made for you: list of options.

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.



Maximum protection for your glassware

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



Colour LCD display

Automatic cycle start included.



Environmental improvement and energy efficiency

UX-120 / UX-130 / UX-150:
HRS system in option.
Steam condenser:
environmental improvement and energy efficiency.



Maximum comfort in your installation

Access the controls with the utmost convenience thanks to the optional remote control panel.

PASS-THROUGH DISHWASHER UX-100

Rack size 500 mm x 500 mm and door clearance 430 mm.



Dishwasher UX-100 400/50/3N	List Price
	5.284€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 cutlery basket. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Drain pump with level sensor. Proactive tank water renewal.

DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)	List Price
	+206€
B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option	List Price
	+443€

ITEM LIST		Drain pump	Detergent dispenser	List Price
1303320	UX-100 400/50/3N			5.284€
1303322	UX-100 400/50/3N DD		✓	5.490€
1303325	UX-100B 400/50/3N DD	✓	✓	5.727€




PASS-THROUGH DISHWASHER UX-120

Rack size 500 mm x 500 mm and door clearance 430 mm.

Dishwasher UX-120 400/50/3N	List Price
	5.521€

Includes	Optional
<ul style="list-style-type: none"> · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 cutlery basket. 	<ul style="list-style-type: none"> · Detergent dosing kit. · Drain pump with level sensor. Proactive tank water renewal.

	List Price
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)	+206€
B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option	+443€
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option	+945€
BCD + DD - PERFORMANCE- Constant rinse temperature system + drain pump + automatic water softener option + DD option	+1.419€
BV + DD - HRS - Steam condenser + drain pump + DD option	+2.542€
BCV + DD - HRS HYGIENE - Constant rinse temperature system + steam condenser + drain pump + DD option	+3.251€
BCDV + DD - HRS PERFORMANCE- Constant rinse temperature system + steam condenser + drain pump + automatic water softener option + DD option	+3.723€
S - ISO - Thermo-acoustic insulation (double skin) option for hood type dishwashers	+591€

ITEM LIST	Drain pump	Constant temperature rinsing	Built-in water softener	Detergent dispenser	Steam condenser	Double skin	List Price
1303340 UX-120 400/50/3N							5.521€
1303341 UX-120 400/50/3N DD				✓			5.727€
1303345 UX-120B 400/50/3N DD	✓			✓			5.964€
1303351 UX-120BC 400/50/3N DD	✓	✓		✓			6.466€
1303361 UX-120BCD 400/50/3N DD	✓	✓	✓	✓			6.940€
1303366 UX-120BV 400/50/3N DD	✓			✓	✓		8.063€
1303371 UX-120BCV 400/50/3N DD	✓	✓		✓	✓		8.772€
1303376 UX-120BCDV 400/50/3N DD	✓	✓	✓	✓	✓		9.244€
1303390 UX-120S 400/50/3N						✓	6.112€
1303391 UX-120S 400/50/3N DD				✓		✓	6.318€
1303395 UX-120SB 400/50/3N DD	✓			✓		✓	6.555€
1303401 UX-120SBC 400/50/3N DD	✓	✓		✓		✓	7.057€
1303406 UX-120SBCD 400/50/3N DD	✓	✓	✓	✓		✓	7.531€
1303411 UX-120SBV 400/50/3N DD	✓			✓	✓	✓	8.654€
1303416 UX-120SBCV 400/50/3N DD	✓	✓		✓	✓	✓	9.363€
1303421 UX-120SBCDV 400/50/3N DD	✓	✓	✓	✓	✓	✓	9.835€



PASS-THROUGH DISHWASHER UX-130BC DD

Rack size 500 mm x 500 mm and door clearance 430 mm.

	List Price
Dishwasher UX-130BC 400/50/3N DD	7.036€

Includes	Optional
<ul style="list-style-type: none"> · Peristaltic detergent pump. · Drain pump with level sensor. Proactive tank water renewal. · Type-A air break.WRAS approved break tank. · Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 cutlery basket. 	

	List Price
V - HRS HYGIENE - Steam condenser option	+2.719€
D - PROLIME - Automatic water softener option	+473€
DV - Steam condenser option + automatic water softener	+3.192€
S - ISO - Thermo-acoustic insulation (double skin) option for hood type dishwashers	+591€

ITEM LIST	Drain pump	Constant temperature rinsing	Built-in water softener	Detergent dispenser	Steam condenser	Double skin	List Price
1303430 UX-130BC 400/50/3N DD	✓	✓		✓			7.036€
1303431 UX-130BCV 400/50/3N DD	✓	✓		✓	✓		9.755€
1303432 UX-130BCD 400/50/3N DD	✓	✓	✓	✓			7.509€
1303433 UX-130BCDV 400/50/3N DD	✓	✓	✓	✓	✓		10.228€
1303434 UX-130SBC 400/50/3N DD	✓	✓		✓		✓	7.627€
1303436 UX-130SBCD 400/50/3N DD	✓	✓	✓	✓		✓	8.100€
1303437 UX-130SBCV 400/50/3N DD	✓	✓		✓	✓	✓	10.346€
1303439 UX-130SBCDV 400/50/3N DD	✓	✓	✓	✓	✓	✓	10.819€



PASS-THROUGH DISHWASHER UX-150SBC DD

Rack size 500 mm x 600 mm and door clearance 430 mm. Double-skinned hood.

	List Price
Dishwasher UX-150SBC 400/50/3N DD	8.370€

Includes	Optional
<ul style="list-style-type: none"> · Detergent dispenser. · Rinse aid pump. · Drain pump with level sensor. Proactive tank water renewal. · 1 basket for glasses and pots (500 x 600 mm). · 1 basket for plates (500 x 600 mm). · 1 cutlery insert. 	<ul style="list-style-type: none"> · Basket for trays (500 x 600 mm).

	List Price
V - HRS HYGIENE - Steam condenser option	+2.146€

ITEM LIST	Drain pump	Constant temperature rinsing	Detergent dispenser	Steam condenser	Double skin	List Price
1303460 UX-150SBC 400/50/3N DD	✓	✓	✓		✓	8.370€
1303466 UX-150SBCV 400/50/3N DD	✓	✓	✓	✓	✓	10.516€



ACCESSORIES - GLASSWASHERS / DISHWASHERS

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.

		List Price
1310015	Stand for mod. 35 (445 x 445 x 440 mm)	279€
1310014	Stand for mod. 40-41 (485 x 495 x 440 mm)	290€
1310012	Stand for mod. 50-60 (615 x 615 x 440 mm)	307€

High feet kit

Stainless steel made high feet kit.
140 - 190 mm high feet to fit all Sammic glass- and dishwashers.



		List Price
2310671	Adjustable feet kit 140 - 190 mm (4 units)	68€

Double rack kits for AX/UX

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 plate size is 16 cm (AX/UX-40) / 23 cm (AX/UX-50).
- No installation required.
- At any time, you can work with or without a double rack kit.



		List Price
2319660	Double rack kit for AX/UX-40	171€
2319771	Double rack kit for AX/UX-50	183€



Bottle washing kits



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Maximum disinfection and hygiene when washing reusable bottles. For UX undercounter and hood-type dishwashers.

- Save time when washing reusable bottles.
- Guaranteed disinfection according to DIN 10534 standard.
- The kit consists of an adaptor accessory and a special basket for different types and sizes of bottles.
- Water and detergent are sprayed directly inside each bottle through independent nozzles for washing and rinsing.
- Easy-to-install kit, no tools required.
- **Use your standard UX dishwasher for all types of items.**
- For UX-50 / 100 / 120 / 130 dishwashers.
- Minimum mains pressure required: 2.5 bar. For an optimal experience, we recommend using the accessory on models with constant-temperature and constant-pressure rinse systems.
- Capacity per cycle: 8 bottles. Maximum diameter: 115 mm. Minimum opening diameter: 18 mm. Maximum height: 320 - 360 mm.

		List Price
2319850	Bottle washing kit UX-50 - With basket	849€
2319851	Bottle washing kit UX-100/120/130 - With basket	925€
2319854	Bottle washing basket (500 x 500 mm) – Additional	290€

Sink units: worktops



Complete with panelled sink with drain.
Available in 600 mm and 700 mm range.

- Made of AISI 304 Scotch Brite.
- Worktop with pressed anti-drip edge and 100 mm splash back.
- Soundproofed sink complete with drain and overflow pipe.
- To be fitted over a frame (legs).
- Optional: right or left hand sink. Waste hole.
- Optional accessories: false bottoms, overflow pipes, shelves, taps.

NOTE: worktops are NOT sold with the legs. Legs are ordered separately.

		List Price
5896121	Sink unit (worktop only) 1200 x 600 mm FRLV-612/11R (drying rack on right side)	533€
5896122	Sink unit (worktop only) 1200 x 600 mm FRLV-612/11L (drying rack on left side)	533€
5897121	Sink unit (worktop only) 1200 x 700 mm FRLV-712/11R (drying rack on right side)	561€
5897122	Sink unit (worktop only) 1200 x 700 mm FRLV-712/11L (drying rack on left side)	561€
5896181	Sink unit (worktop only) 2 bowls + drying track on right side 1800 x 600 mm FRLV-618/21D	830€
5896182	Sink unit (worktop only) 2 bowls + drying track on left side 1800 x 600 mm FRLV-618/11I	830€
5897181	Sink unit (worktop only) 2 bowls + drying rack on right side 1800 x 700 mm FRLV-718/21D	931€
5897182	Sink unit (worktop only) 2 bowls + drying rack on left side 1800 x 700 mm FRLV-718/21I	931€
5898618	Sink unit (worktop only) 1800 x 600 mm FR-618/111R (drying rack on right + sink + waste hole on left)	1.072€
5899618	Sink unit (worktop only) 1800 x 600 mm FR-618/111L (drying rack on left + sink + waste hole on right)	1.072€
5898718	Sink unit (worktop only) 1800 x 700 mm FR-718/111D (drying rack on right + sink + waste hole on left)	1.141€
5899718	Sink unit (worktop only) 1800 x 700 mm FR-718/111I (drying rack on left + sink + waste hole on right)	1.141€

Frames/legs for dishwashers



Frame to install a dishwasher under the drying rack.
Various sizes.

- Made of AISI 304 Scotch Brite.
- Enables the installation of a dishwasher under the drainer.
- Worktop and tap are not included.

		List Price
5890681	Sink unit legs for dishwasher 1200 x 600 mm FL-612 R/L for worktops 5896121 / 5896122	437€
5890687	Sink unit legs for dishwasher 1800 x 600 mm FL-618/21 R/L for worktops 5896181 / 5896182	575€
5890689	Sink unit legs for dishwasher 1800 x 600 mm FLS-618 R/L (without undershelf) for worktops 5898618 / 5899618	369€
5890781	Sink unit legs for dishwasher 1200 x 700 mm FL-712 R/L for worktops 5897121 / 5897122	458€
5890787	Sink unit legs for dishwasher 1800 x 700 mm FL-718 R/L for worktops 5897181 / 5897182	556€
5890789	Sink unit legs for dishwasher 1800 x 700 mm FLS-718 R/L (without undershelf) for worktops 5898718 / 5899718	391€



Tables for pass-through dishwashers

Specially designed for Sammic dishwashers.

- Tables for Sammic hood-type dishwashers.
- We offer a wide range of tables for our hood-type dishwashers, providing each user the solution that best fits their needs.



		List Price
1310020	Side table without feet for pass-through dishwashers (594 x 514 mm)	261€
5712510	Side table with splash back MP-700D right (700 x 750 x 850 mm)	832€
5712520	Side table with splash back MP-700I left (700 x 750 x 850 mm)	832€
5712512	Side table with splash back MP-1200D right (1200 x 750 x 850 mm)	886€
5712522	Side table with splash back MP-1200I left (1200 x 750 x 850 mm)	886€
5712511	Side table with splash back MP-706D right for UX-150, 600 mm side (700 x 860 x 850 mm)	1.042€
5712513	Side table with splash back MP-706I left for UX-150, 600 mm side (700 x 860 x 850 mm)	1.042€

Tables for connecting two hood-type dishwashers

Tables for connecting two pass-through dishwashers

Available in two lengths.

- Sturdy tables with a support bar.
- Solid construction in stainless steel.
- Rear splashback.



		List Price
5712277	Connecting table 2 hood-type dishwashers MCC-150 · 150 mm	511€
5712275	Connecting table 2 hood-type dishwashers MCC-700 · 700 mm	719€

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.
- * **New MPDLV / MPILV models: featuring a drainage hole, waste bin space, front-loading dishwasher slot, and sink.**



new



5712564 - MPDLV-1800

		List Price
5712530	Pre-wash table MD-700 for AX/UX/SRC (700 x 750 x 850 mm)	1.147€
5712540	Pre-wash table MI-700 for AX/UX/SRC (700 x 750 x 850 mm)	1.147€
5712501	Pre-wash table MD-706 for UX-150, 600 mm side (700 x 860 x 850 mm)	1.482€
5712502	Pre-wash table MI-706 for UX-150, 600 mm side (700 x 860 x 850 mm)	1.482€
5712550	Pre-wash table MPD-1200 for AX/UX/SRC (1200 x 750 x 850 mm)	1.564€
5712560	Pre-wash table left MPI-1200 for AX/UX/SRC (1200 x 750 x 850 mm)	1.564€
5712552	Pre-wash table right MPD-1500 for AX/UX/SRC (1500 x 750 x 850 mm)	1.772€
5712562	Pre-wash table left MPI-1500 for AX/UX/SRC (1500 x 750 x 850 mm)	1.772€
5712551	Pre-wash table right without sorting MPD-1200 L (1200 x 750 x 850 mm)	1.564€
5712561	Pre-wash table left without sorting MPI-1200 L (1200 x 750 x 850 mm)	1.564€
5712553	Pre-wash table right without sorting MPD-1500 L (1500 x 750 x 850 mm)	1.772€
5712563	Pre-wash table left without sorting MPI-1500 L (1500 x 750 x 850 mm)	1.772€
5712564	Pre-wash table right with sorting and space for dishwasher MPDLV-1800 (1800 x 760 x 880 mm)	2.146€
5712565	Pre-wash table left with sorting and space for dishwasher MPILV-1800 (1800 x 760 x 880 mm)	2.146€

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

		List Price
5712191	Central sorting table MDD-1600 (1600 x 800 x 850 mm)	1.428€
5712221	Central sorting table MDI-1600 (1600 x 800 x 850 mm)	1.428€
5712201	Central sorting table MDD-2100 (2100 x 800 x 850 mm)	1.559€
5712231	Central sorting table MDI-2100 (2100 x 800 x 850 mm)	1.559€
5712211	Central sorting table MDD-2600 (2600 x 800 x 850 mm)	1.687€
5712241	Central sorting table MDI-2600 (2600 x 800 x 850 mm)	1.687€
5712250	Basket holder shelf EMD-1600 (1600 x 650 x 600 mm)	650€
5712260	Basket holder shelf EMD-2100 (2100 x 650 x 600 mm)	779€
5712270	Basket holder shelf EMD-2600 (2600 x 650 x 600 mm)	910€

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

		List Price
5712212	Central sorting table MDDI-2368 (2368 x 800 x 850 mm)	1.948€
5712262	Basket holder shelf EMD-2368 (2368 x 650 x 600 mm)	844€

Connecting tables for pass-through dishwashers and rack conveyors

To connect to a central sorting table.

With sink and splash back.



		List Price
5712274	Connecting table MCD-700 (700 x 700 mm)	593€
5712276	Connecting table MCI-700 (700 x 700 mm)	593€
5712280	Connecting table MCD-1000 (1000 x 700 mm)	668€
5712300	Connecting table MCI-1000 (1000 x 700 mm)	668€
5712290	Connecting table MCD-1300 (1300 x 700 mm)	743€
5712310	Connecting table MCI-1300 (1300 x 700 mm)	743€



350 x 350 mm baskets

350 x 350 mm baskets for glasses and plates.

- Open basket 350 x 350 mm.
- Plate basket 350 x 350 mm.
- Open basket extra height 350 x 350 mm.



2302612 List Price **22€**

Open basket 350 x 350 x 110 mm

2302613 List Price **22€**

Plate basket 350 x 350 x 110 mm

2307217 List Price **22€**

Glass basket extra height 350 x 350 x 150 mm

400 x 400 mm baskets

400 x 400 mm baskets for glasses and plates.

- Open basket 400 x 400 mm.
- Plate basket 400 x 400 mm.
- Open basket extra height 400 x 400 mm.
- Tilted baskets 400 x 400 mm.



2305468 List Price **37€**

Open basket 400 x 400 x 110 mm

2307028 List Price **38€**

Plate basket 400 x 400 x 110 mm

2307219 List Price **45€**

Glass basket extra height 400 x 400 x 150 mm

5300230 List Price **79€**

Tilted basket (plastic) 400 x 400 x 210 mm



5300240 List Price **95€**

Tilted wired basket 400 x 400 x 145 mm



500 x 500 mm baskets

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

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

- Open basket 500 x 500 mm.
- Plate basket 500 x 500 mm.
- Cutlery basket 500 x 500 mm.
- Tray basket 500 x 500 mm.
- Special baskets for plastic glasses.



5300105 List Price **27€**
C-1 Open basket 500 x 500 mm h: 100 mm



5300112 List Price **27€**
C-3 Plate basket 500 x 500 mm h: 100 mm



5300120 List Price **38€**
C-30 Tray basket 500 x 500 mm h: 100 mm



5300130 List Price **27€**
C-2 Cutlery basket 500 x 500 mm h: 100 mm



5300152 List Price **20€**
C-13 Rack cover 500 x 500 mm blind



5300159 List Price **39€**
C-6 Basket 25 compt. Ø 90 h:100 mm



5300174 List Price **38€**
C-8 Basket 16 compt. Ø 113 h:100 mm



5300184 List Price **40€**
C-7 Basket 36 compt. Ø 75 h:100 mm



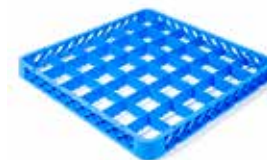
5300194 List Price **48€**
C-9 Basket 49 compt. Ø 64 h:100 mm



5300200 List Price **11€**
C-A Open extender h:45mm



5300205 List Price **14€**
C-B Basket extender 25 compt. h:



5300210 List Price **14€**
C-C Basket extender 36 compt. h:



5300215 List Price **12€**
C-D Basket extender 16 compt. h: 45 mm



5300220 List Price **16€**
C-E Basket extender 49 compt. h: 45 mm



5300225 List Price **160€**
C-31 Tray rack GN 1/1



5300227 List Price **206€**
C-32 GN 1/1 / Euronorm rack



5300228 List Price **188€**
Rack for plastic glasses 500 x 500 mm - 36 glasses Ø 70 x 120 mm (dishwashers with C)



5300229 List Price **219€**
Rack for plastic glasses 500 x 500 mm - 25 glasses Ø 90 x 170 mm (dishwashers with C)



5300232 List Price **99€**
Tilted basket (plastic) 500 x 500 mm



5300250 List Price **118€**
Tilted wired basket 500 x 500 mm



600 x 500 mm baskets for UX-150 dishwasher



new

		List Price
5300234	Plate basket 500 x 600 mm	72€
5300235	Open basket 500 x 600 mm	72€
5300236	Basket for trays 500 x 600 mm	72€

Inserts & supplements

Available for different glass and dishwashers.
Different sizes of cutlery baskets and saucer carrier.



2302058 List Price **10€**
Saucer carrier 310 x 95 mm

2302615 List Price **4€**
Small cutlery basket 110 x 80 x 110 mm

2302617 List Price **13€**
Small cutlery basket - double · 2 x (110 x 80 x 110 mm)

2305488 List Price **12€**
Saucer carrier 350 x 95 mm



5300125 List Price **16€**
C-1371 Small cutlery basket 430 x 210 x 150 mm

5300135 List Price **6€**
C-1370 Cutlery cylinder 105 x 105 x 125 mm

5300237 List Price **72€**
Cutlery basket for 500 x 600 mm basket



Dosing equipments front AX / UX glass- and undercounter dishwashers

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.

		List Price
2310429	Detergent dosing kit for AX / GP	170€
2319685	Peristaltic detergent dosing kit for UX	170€
2319686	Peristaltic rinse-aid dosing kit for UX	195€

Detergent dosing equipment for GP glasswashers

Specially designed for Sammic glasswashers.

Detergent dosing kit for Sammic glasswashers.



		List Price
2310429	Detergent dosing kit for AX / GP	170€

Dosing equipments for AX / UX hood-type dishwashers

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.

		List Price
2310440	Detergent dosing kit for AX-100	170€
2319685	Peristaltic detergent dosing kit for UX	170€
2319686	Peristaltic rinse-aid dosing kit for UX	195€

External control panel for UX pass-through dishwashers

Control your dishwasher with maximum comfort.



- Allows easy access to the dishwasher's control board in configurations that make it difficult to access the integrated control panel.
- Control panel with IP65 humidity protection.
- Maximum installation distance: 3 m.

		List Price
2319848	External control panel UX	313€





Reverse osmosis devices OS-140

Reverse osmosis systems for industrial, professional, and hospitality applications. Simple, sturdy and long-lasting.

OS-140C: Suitable for dishwashers with a break tank. 120-140 l/h at 15°C.

OS-140P: Equipped with a pressure pump. Suitable for dishwashers with or without a break tank. 140l/h at 15°C.

Robust, reliable, and highly durable reverse osmosis systems. Designed to produce crystal clear and pure water, ensuring washing with very low chemical requirements and high hygiene levels.

- Shiny glasses, flawless plates and cutlery at all times.
- Reduces detergent and rinse aid consumption.
- Protects your dishwasher from limescale build-up.
- Forget manual drying after washing.
- Reduces wear and tear on plates and glasses.
- Enhances the durability of your installation.

		List Price
5320142	Reverse osmosis device OS-140C 230/50/1	3.116€
5320140	Reverse osmosis device OS-140P 230/50-60/1	3.702€
6320220	Blue filter for OS-140 osmosis device	50€



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.

- Sammic manual water softeners have been meticulously studied. They are safe and simple to operate.
- Manufactured in 18/8 stainless steel.

		List Price
5320005	Water softener D-8 - 8 l - Ø 185 x 400 mm	149€
5320010	Water softener D-12 - 12 l - Ø 185 x 500 mm	167€
5320015	Water softener D-16 - 16 l - Ø 185 x 600 mm	206€
5320020	Water softener D-20 - 20 l - Ø 185 x 900 mm	254€



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.

- Water softeners specifically designed to meet the demand in the bar, restaurant, hotel sector, and in all applications where high-quality water is required.
- Increase the performance of your installation and the lifespan of your equipment.

		List Price
5320112	Water softener DS-12 - 12 l - 230/50-60/1	1.257€
5320126	Water softener DS-26 - 26 l - 230/50-60/1	1.518€

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.



Accessories

>> P. 59

■ Most relevant features

Main features

- 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.

Choose the drying option you need

- Internal stainless steel baffle is designed for the optimum use of hot air.
- Thermostatically controlled temperature.
- Two powerful model options available (TS-600 / TS-800).
- Space-saving drying unit for corner situation (TS-90).
- Conveyor system.
- Design allows drainage of excess condense water.

■ The drying module you need

	TS-600	TS-800	TS-90
Fan loading	1 HP / 0,75 kW	1,5 HP / 1,1 kW	1,5 HP / 1,1 kW
Heating element	6 kW	9 kW	9 kW
Circulating air m ³ /h	1.300	2.000	2.000
LENGTH MM.			
SRC-1800	+600 mm		+900 mm
SRC-2200-2700-3300	+400 mm		+700 mm
SRC-3600	+400 mm	+600 mm	+700 mm
SRC-4000-5000		+600 mm	+700 mm





■ **Tailor-made extraction system**

CA: extraction hood

- SRC-1800: CA extraction hood for SRC-1800 consists of a splash shield equipped with an outlet to connect to a remote extraction unit.
- SRC-2200/5000: CA extraction hood consists of a splash guard equipped with an outlet to connect to a remote extraction unit.
- 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.
- Outlet-diameter: 176 mm.
- Avoids splashing of the dish coming out of the machine.

EV: extraction hood with motor

- 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.

CV: extraction hood with steam condensation

- 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.



CA: extraction hood

Equipped with an outlet to connect to a remote extraction unit.
SRC-1800: includes anti-splash guard.



EV: extraction hood with motor

It consists of a steam extraction hood equipped with a 550 W motor that allows extraction.



CV: extraction hood with steam condensation

It increases the inlet water temperature of the dishwasher and sends it to the rinse circuit, making use of the energy generated during the working cycle.



High production

Up to 5,000 plates/hour.



High-efficiency

Tubes and diffusers for optimal washing.



Effectiveness and savings

Rinsing system that balances effectiveness and water consumption savings.



Easy cleaning and inspection

Assisted doors and removable components.



Space optimization

Tables and drying modules adaptable to your needs.



	SRC-1800	SRC-2200	SRC-2700	SRC-3300	SRC-3600	SRC-4000	SRC-5000
Pre-washing	-	-	-	-	yes	yes	yes
First washing	-	-	-	-	-	-	yes
Washing	yes	yes	yes	-	yes	-	-
Enhanced washing	-	-	-	yes	-	yes	yes
Rinsing	yes	yes	yes	-	yes	-	-
Double rinsing	-	-	-	yes	-	yes	yes
HOURLY PRODUCTION							
Baskets	67 - 100	85 - 126	100 - 150	122 - 183	130 - 200	150 - 225	183 - 275
Plates	1206 - 1800	1530 - 2200	1800 - 2700	2196 - 3294	2340 - 3600	2700 - 4050	3294 - 4950
PRE-WASH							
Temperature					35°C - 45°C	35°C - 45°C	35°C - 45°C
Tank (l)					60 l	60 l	60 l
Pump power					1.2 Hp / 880 W	1.2 Hp / 880 W	1.2 Hp / 880 W
FIRST WASH							
Temperature							55°C - 65°C
Tank (l)							60 l
Pump power							1.2 Hp / 880 W
Tank (W)							6000 W
WASH							
Temperature	55°C - 65°C	55°C - 65°C	55°C - 65°C	55°C - 65°C	55°C - 65°C	55°C - 65°C	55°C - 65°C
Tank (l)	80 l	100 l	100 l	100 l	100 l	100 l	100 l
Pump power	2 Hp / 1500 W	3 Hp / 2250 W	3.2 Hp / 2400 W	3.5 Hp / 2600 W	3.2 Hp / 2400 W	3.5 Hp / 2600 W	3.5 Hp / 2600 W
Tank (W)	7500 W	9000 W	9000 W	9000 W	9000 W	9000 W	9000 W
PRE-RINSE							
Temperature				65°C - 75°C		65°C - 75°C	65°C - 75°C
Tank (l)				15 l		15 l	15 l
Pump power				0.2 Hp / 150 W		0.2 Hp / 0.15 W	0.2 Hp / 0.15 W
Tank (W)				6000 W		6000 W	6000 W
RINSE							
Temperature	80°C - 90°C	80°C - 90°C	80°C - 90°C	80°C - 90°C	80°C - 90°C	80°C - 90°C	80°C - 90°C
Consumption	270 l/h	300 l/h	330 l/h	330 l/h	390 l/h	390 l/h	480 l/h
Boiler (W)	18000 W	18000 W	18000 W	18000 W	21000 W	21000 W	27000 W
Boiler (l)	20 l	20 l	20 l	20 l	20 l	20 l	20 l
LOADING							
Drag motor	0.25 Hp / 180 W	0.25 Hp / 180 W	0.25 Hp / 180 W	0.25 Hp / 180 W	0.25 Hp / 180 W	0.25 Hp / 180 W	0.25 Hp / 180 W
Total (W)	27135 W	29580 W	29780 W	30270 W	33460 W	39810 W	52790 W
EXTERNAL DIMENSIONS (W X D X H)							
Width	1180 mm	1700 mm	1700 mm	2300 mm	2300 mm	2900 mm	3500 mm
Depth	830 mm	829 mm	829 mm	829 mm	829 mm	829 mm	829 mm
Height	1430 mm	1520 mm	1520 mm	1520 mm	1520 mm	1520 mm	1520 mm
Net weight	200 kg	250 kg	250 kg	410 kg	400 kg	450 kg	540 kg
OPTIONS							
Lin. drying	TS-600	TS-600	TS-600	TS-600	TS-600 / 800	TS-800	TS-800
90° drying	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90
Extraction	CA / EV / CV	CA / EV / CV	CA / EV / CV	CA / EV / CV	CA / EV / CV	CA / EV / CV	CA / EV / CV

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 55°C (RECOMMENDED)

NOTE: IT IS POSSIBLE TO SHIP SRC DISHWASHERS IN 2 OR 3 PARTS (CHECK ADDITIONAL COST IN ACCESSORIES - OPTIONS).

NOTE: COMPOSITIONS WITH A WIDTH GREATER THAN 2100 MM WILL HAVE AN ADDITIONAL DELIVERY CHARGE (SEE ACCESSORIES - OPTIONS).


RACK CONVEYOR DISHWASHER SRC-1800

67/100 baskets per hour (up to 1,800 plates/hour). Washing + rinsing.

	List Price
Dishwasher SRC-1800D 400/50/3N (right hand entry)	15.340€
Dishwasher SRC-1800I 400/50/3N (left hand entry)	15.340€

Includes	Optional
· 3 mixed baskets (plates).	· 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. · Option to ship the machine disassembled into two parts (see surcharge).

	List Price
CA - Extraction hood for SRC-1800 without motor - Installed	+506€
EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	+2.538€
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	+5.250€
TS-600 - Drying unit - Installed	+5.328€
TS-90 - Drying unit for corner situation - installed	+11.452€

ITEM LIST	Loading R/L	CA	EV	CV	TS-600	TS-90	List Price
1302400 SRC-1800D 400/50/3N	R						15.340€
1302438 SRC-1800DCA 400/50/3N	R	✓					15.846€
1302413 SRC-1800DEV 400/50/3N	R		✓				17.878€
1302405 SRC-1800DCV 400/50/3N	R			✓			20.590€
1302403 SRC-1800DS6 400/50/3N	R				✓		20.668€
1302440 SRC-1800DS6CA 400/50/3N	R	✓			✓		21.174€
1302415 SRC-1800DS6EV 400/50/3N	R		✓		✓		23.206€
1302407 SRC-1800DS6CV 400/50/3N	R			✓	✓		25.918€
1302409 SRC-1800DS90 400/50/3N	R					✓	26.792€
1302442 SRC-1800DS90CA 400/50/3N	R	✓				✓	27.298€
1302417 SRC-1800DS90EV 400/50/3N	R		✓			✓	29.330€
1302411 SRC-1800DS90CV 400/50/3N	R			✓		✓	32.042€
1302419 SRC-1800I 400/50/3N	L						15.340€
1302445 SRC-1800ICA 400/50/3N	L	✓					15.846€
1302431 SRC-1800IEV 400/50/3N	L		✓				17.878€
1302423 SRC-1800ICV 400/50/3N	L			✓			20.590€
1302421 SRC-1800IS6 400/50/3N	L				✓		20.668€
1302447 SRC-1800IS6CA 400/50/3N	L	✓			✓		21.174€
1302433 SRC-1800IS6EV 400/50/3N	L		✓		✓		23.206€
1302425 SRC-1800IS6CV 400/50/3N	L			✓	✓		25.918€
1302427 SRC-1800IS90 400/50/3N	L					✓	26.792€
1302449 SRC-1800IS90CA 400/50/3N	L	✓				✓	27.298€
1302435 SRC-1800IS90EV 400/50/3N	L		✓			✓	29.330€
1302429 SRC-1800IS90CV 400/50/3N	L			✓		✓	32.042€

RACK CONVEYOR DISHWASHER SRC-2200

85/126 baskets per hour (up to 2,200 plates/hour). Washing + rinsing.



	List Price
Dishwasher SRC-2200DCA 400/50/3N	18.027€
Dishwasher SRC-2200ICA 400/50/3N	18.027€

Includes	Optional
<ul style="list-style-type: none"> · Inlet and outlet splash guards are standard. · Extraction hood without motor CA. · 3 mixed baskets (plates). 	<ul style="list-style-type: none"> · Drying unit TS-600 / TS-90. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions. · Option to ship the machine disassembled into two parts (see surcharge).

	List Price
EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	+2.410€
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	+5.122€
TS-600 - Drying unit - Installed	+5.328€
TS-90 - Drying unit for corner situation - installed	+11.452€

ITEM LIST	Loading R/L	CA	EV	CV	TS-600	TS-90	List Price
1302507 SRC-2200DCA 400/50/3N	R	✓					18.027€
1302510 SRC-2200DEV 400/50/3N	R		✓				20.437€
1302503 SRC-2200DCV 400/50/3N	R			✓			23.149€
1302508 SRC-2200DS6CA 400/50/3N	R	✓			✓		23.355€
1302511 SRC-2200DS6EV 400/50/3N	R		✓		✓		25.765€
1302504 SRC-2200DS6CV 400/50/3N	R			✓	✓		28.477€
1302509 SRC-2200DS90CA 400/50/3N	R	✓				✓	29.479€
1302512 SRC-2200DS90EV 400/50/3N	R		✓			✓	31.889€
1302506 SRC-2200DS90CV 400/50/3N	R			✓		✓	34.601€
1302519 SRC-2200ICA 400/50/3N	L	✓					18.027€
1302522 SRC-2200IEV 400/50/3N	L		✓				20.437€
1302516 SRC-2200ICV 400/50/3N	L			✓			23.149€
1302520 SRC-2200IS6CA 400/50/3N	L	✓			✓		23.355€
1302523 SRC-2200IS6EV 400/50/3N	L		✓		✓		25.765€
1302515 SRC-2200IS6CV 400/50/3N	L			✓	✓		28.477€
1302521 SRC-2200IS90CA 400/50/3N	L	✓				✓	29.479€
1302524 SRC-2200IS90EV 400/50/3N	L		✓			✓	31.889€
1302518 SRC-2200IS90CV 400/50/3N	L			✓		✓	34.601€





RACK CONVEYOR DISHWASHER SRC-2700

100/150 baskets per hour (up to 2,700 plates/hour). Washing + rinsing.

	List Price
Dishwasher SRC-2700DCA 400/50/3N	20.471€
Dishwasher SRC-2700ICA 400/50/3N	20.471€

Includes	Optional
<ul style="list-style-type: none"> · Inlet and outlet splash guards are standard. · Extraction hood without motor CA. · 3 mixed baskets (plates). 	<ul style="list-style-type: none"> · Drying unit TS-600 / TS-90. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions. · Option to ship the machine disassembled into two parts (see surcharge).

	List Price
EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	+2.410€
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	+5.122€
TS-600 - Drying unit - Installed	+5.328€
TS-90 - Drying unit for corner situation - installed	+11.452€

ITEM LIST	Loading R/L	CA	EV	CV	TS-600	TS-90	List Price
1302557	SRC-2700DCA 400/50/3N	R	✓				20.471€
1302560	SRC-2700DEV 400/50/3N	R		✓			22.881€
1302553	SRC-2700DCV 400/50/3N	R			✓		25.593€
1302558	SRC-2700DS6CA 400/50/3N	R	✓			✓	25.799€
1302561	SRC-2700DS6EV 400/50/3N	R		✓		✓	28.209€
1302554	SRC-2700DS6CV 400/50/3N	R			✓	✓	30.921€
1302559	SRC-2700DS90CA 400/50/3N	R	✓			✓	31.923€
1302562	SRC-2700DS90EV 400/50/3N	R		✓		✓	34.333€
1302556	SRC-2700DS90CV 400/50/3N	R			✓	✓	37.045€
1302569	SRC-2700ICA 400/50/3N	L	✓				20.471€
1302572	SRC-2700IEV 400/50/3N	L		✓			22.881€
1302565	SRC-2700ICV 400/50/3N	L			✓		25.593€
1302570	SRC-2700IS6CA 400/50/3N	L	✓			✓	25.799€
1302573	SRC-2700IS6EV 400/50/3N	L		✓		✓	28.209€
1302566	SRC-2700IS6CV 400/50/3N	L			✓	✓	30.921€
1302571	SRC-2700IS90CA 400/50/3N	L	✓			✓	31.923€
1302574	SRC-2700IS90EV 400/50/3N	L		✓		✓	34.333€
1302568	SRC-2700IS90CV 400/50/3N	L			✓	✓	37.045€

RACK CONVEYOR DISHWASHER SRC-3300

122/183 baskets per hour (up to 3,300 plates/hour). Enhanced washing + double rinsing.



	List Price
Dishwasher SRC-3300DCA 400/50/3N	24.309€
Dishwasher SRC-3300ICA 400/50/3N	24.309€

Includes	Optional
<ul style="list-style-type: none"> · Inlet and outlet splash guards are standard. · Extraction hood without motor CA. · 3 mixed baskets (plates). 	<ul style="list-style-type: none"> · Drying unit TS-600 / TS-90. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions. · Option to ship the machine disassembled into two or three parts (see surcharges).

	List Price
EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	+2.410€
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	+5.122€
TS-600 - Drying unit - Installed	+5.328€
TS-90 - Drying unit for corner situation - installed	+11.452€

ITEM LIST	Loading R/L	CA	EV	CV	TS-600	TS-90	List Price
1302610 SRC-3300DCA 400/50/3N	R	✓					24.309€
1302607 SRC-3300DEV 400/50/3N	R		✓				26.719€
1302603 SRC-3300DCV 400/50/3N	R			✓			29.431€
1302611 SRC-3300DS6CA 400/50/3N	R	✓			✓		29.637€
1302608 SRC-3300DS6EV 400/50/3N	R		✓		✓		32.047€
1302604 SRC-3300DS6CV 400/50/3N	R			✓	✓		34.759€
1302612 SRC-3300DS90CA 400/50/3N	R	✓				✓	35.761€
1302609 SRC-3300DS90EV 400/50/3N	R		✓			✓	38.171€
1302606 SRC-3300DS90CV 400/50/3N	R			✓		✓	40.883€
1302622 SRC-3300ICA 400/50/3N	L	✓					24.309€
1302619 SRC-3300IEV 400/50/3N	L		✓				26.719€
1302615 SRC-3300ICV 400/50/3N	L			✓			29.431€
1302623 SRC-3300IS6CA 400/50/3N	L	✓			✓		29.637€
1302620 SRC-3300IS6EV 400/50/3N	L		✓		✓		32.047€
1302616 SRC-3300IS6CV 400/50/3N	L			✓	✓		34.759€
1302624 SRC-3300IS90CA 400/50/3N	L	✓				✓	35.761€
1302621 SRC-3300IS90EV 400/50/3N	L		✓			✓	38.171€
1302618 SRC-3300IS90CV 400/50/3N	L			✓		✓	40.883€





RACK CONVEYOR DISHWASHER SRC-3600

130/200 baskets per hour (up to 3,600 plates/hour). Pre-washing + washing + rinsing.



	List Price
Dishwasher SRC-3600DCA 400/50/3N	25.588€
Dishwasher SRC-3600ICA 400/50/3N	25.588€

Includes	Optional
<ul style="list-style-type: none"> · Inlet and outlet splash guards are standard. · Extraction hood without motor CA. · 3 mixed baskets (plates). 	<ul style="list-style-type: none"> · Drying unit TS-600 / TS-800 / TS-90. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions. · Option to ship the machine disassembled into two or three parts (see surcharges).

	List Price
EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	+2.410€
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	+5.122€
TS-600 - Drying unit - Installed	+5.328€
TS-800 - Drying unit - Installed	+6.922€
TS-90 - Drying unit for corner situation - installed	+11.452€

ITEM LIST	Loading R/L	CA	EV	CV	TS-600	TS-800	TS-90	List Price
1302660	SRC-3600DCA 400/50/3N	R	✓					25.588€
1302657	SRC-3600DEV 400/50/3N	R		✓				27.998€
1302653	SRC-3600DCV 400/50/3N	R			✓			30.710€
1302661	SRC-3600DS6CA 400/50/3N	R	✓			✓		30.916€
1302658	SRC-3600DS6EV 400/50/3N	R		✓		✓		33.326€
1302654	SRC-3600DS6CV 400/50/3N	R			✓	✓		36.038€
1302663	SRC-3600DS8CA 400/50/3N	R	✓				✓	32.510€
1302665	SRC-3600DS8EV 400/50/3N	R		✓			✓	34.920€
1302664	SRC-3600DS8CV 400/50/3	R			✓		✓	37.632€
1302662	SRC-3600DS90CA 400/50/3N	R	✓				✓	37.040€
1302659	SRC-3600DS90EV 400/50/3N	R		✓			✓	39.450€
1302656	SRC-3600DS90CV 400/50/3N	R			✓		✓	42.162€
1302676	SRC-3600ICA 400/50/3N	L	✓					25.588€
1302673	SRC-3600IEV 400/50/3N	L		✓				27.998€
1302669	SRC-3600ICV 400/50/3N	L			✓			30.710€
1302677	SRC-3600IS6CA 400/50/3N	L	✓			✓		30.916€
1302674	SRC-3600IS6EV 400/50/3N	L		✓		✓		33.326€
1302672	SRC-3600IS6CV 400/50/3N	L			✓	✓		36.038€
1302679	SRC-3600IS8CA 400/50/3N	L	✓				✓	32.510€
1302681	SRC-3600IS8EV 400/50/3N	L		✓			✓	34.920€
1302680	SRC-3600IS8CV 400/50/3N	L			✓		✓	37.632€
1302678	SRC-3600IS90CA 400/50/3N	L	✓				✓	37.040€
1302675	SRC-3600IS90EV 400/50/3N	L		✓			✓	39.450€
1302670	SRC-3600IS90CV 400/50/3N	L			✓		✓	42.162€

RACK CONVEYOR DISHWASHER SRC-4000

150/225 baskets per hour (up to 4,050 plates/hour). Pre-washing + enhanced washing + double rinsing.



	List Price
Dishwasher SRC-4000DCA 400/50/3N	30.707€
Dishwasher SRC-4000ICA 400/50/3N	30.707€

Includes	Optional
<ul style="list-style-type: none"> · Inlet and outlet splash guards are standard. · 3 mixed baskets (plates). · Extraction hood without motor CA. 	<ul style="list-style-type: none"> · Drying unit TS-800. · Drying unit TS-90. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions. · Option to ship the machine disassembled into two or three parts (see surcharges).

	List Price
EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	+2.410€
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	+5.122€
TS-800 - Drying unit - Installed	+6.922€
TS-90 - Drying unit for corner situation - installed	+11.452€

ITEM LIST	Loading R/L	CA	EV	CV	TS-800	TS-90	List Price
1302740 SRC-4000DCA 400/50/3N	R	✓					30.707€
1302737 SRC-4000DEV 400/50/3N	R		✓				33.117€
1302733 SRC-4000DCV 400/50/3N	R			✓			35.829€
1302746 SRC-4000DS8CA 400/50/3N	R	✓			✓		37.629€
1302745 SRC-4000DS8EV 400/50/3N	R		✓		✓		40.039€
1302744 SRC-4000DS8CV 400/50/3N	R			✓	✓		42.751€
1302742 SRC-4000DS90CA 400/50/3N	R	✓				✓	42.159€
1302739 SRC-4000DS90EV 400/50/3N	R		✓			✓	44.569€
1302736 SRC-4000DS90CV 400/50/3N	R			✓		✓	47.281€
1302756 SRC-4000ICA 400/50/3N	L	✓					30.707€
1302753 SRC-4000IEV 400/50/3N	L		✓				33.117€
1302749 SRC-4000ICV 400/50/3N	L			✓			35.829€
1302763 SRC-4000IS8CA 400/50/3N	L	✓			✓		37.629€
1302761 SRC-4000IS8EV 400/50/3N	L		✓		✓		40.039€
1302760 SRC-4000IS8CV 400/50/3N	L			✓	✓		42.751€
1302758 SRC-4000IS90CA 400/50/3N	L	✓				✓	42.159€
1302755 SRC-4000IS90EV 400/50/3N	L		✓			✓	44.569€
1302752 SRC-4000IS90CV 400/50/3N	L			✓		✓	47.281€


RACK CONVEYOR DISHWASHER SRC-5000

183/275 baskets per hour (up to 4,950 plates/hour). Pre-washing + first washing + enhanced washing + double rinsing.



	List Price
Dishwasher SRC-5000DCA 400/50/3N	40.431€
Dishwasher SRC-5000ICA 400/50/3N	40.431€

Includes	Optional
<ul style="list-style-type: none"> · Inlet and outlet splash guards are standard. · Extraction hood without motor CA. · 3 mixed baskets (plates). 	<ul style="list-style-type: none"> · Drying unit TS-800 / TS-90. · Extraction hood with motor EV. · Extraction hood with steam condensation CV. · Inlet tables and compositions. · Outlet tables and compositions. · Option to ship the machine disassembled into two or three parts (see surcharges).

	List Price
EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	+2.410€
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	+5.122€
TS-800 - Drying unit - Installed	+6.922€
TS-90 - Drying unit for corner situation - installed	+11.452€

ITEM LIST	Loading R/L	CA	EV	CV	TS-800	TS-90	List Price
1302807 SRC-5000DCA 400/50/3N	R	✓					40.431€
1302805 SRC-5000DEV 400/50/3N	R		✓				42.841€
1302802 SRC-5000DCV 400/50/3N	R			✓			45.553€
1302812 SRC-5000DS8CA 400/50/3N	R	✓			✓		47.353€
1302811 SRC-5000DS8EV 400/50/3N	R		✓		✓		49.763€
1302810 SRC-5000DS8CV 400/50/3N	R			✓	✓		52.475€
1302808 SRC-5000DS90CA 400/50/3N	R	✓				✓	51.883€
1302806 SRC-5000DS90EV 400/50/3N	R		✓			✓	54.293€
1302804 SRC-5000DS90CV 400/50/3N	R			✓		✓	57.005€
1302819 SRC-5000ICA 400/50/3N	L	✓					40.431€
1302817 SRC-5000IEV 400/50/3N	L		✓				42.841€
1302814 SRC-5000ICV 400/50/3N	L			✓			45.553€
1302825 SRC-5000IS8CA 400/50/3N	L	✓			✓		47.353€
1302824 SRC-5000IS8EV 400/50/3N	L		✓		✓		49.763€
1302822 SRC-5000IS8CV 400/50/3N	L			✓	✓		52.475€
1302820 SRC-5000IS90CA 400/50/3N	L	✓				✓	51.883€
1302818 SRC-5000IS90EV 400/50/3N	L		✓			✓	54.293€
1302816 SRC-5000IS90CV 400/50/3N	L			✓		✓	57.005€

ACCESSORIES - RACK CONVEYOR DISHWASHERS

Logistical options and additional costs

- Shipping machines with a width greater than 2100 mm entails an additional cost.
- It is possible to ship the machines in 2 or 3 parts, with an additional cost.
- The prices shown in this section are NET prices.

	List Price
Additional cost for dishwashers with a width greater than 2100 mm (net price)	256€
Shipping of the SRC dishwasher in 2 parts (net price)	1.022€
Shipping of the SRC dishwasher in 3 parts (net price)	1.533€

CA Extraction hood for SRC-1800 (kit)



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.

	List Price
2311424 CA - Extraction hood for SRC-1800 without motor - Kit	696€

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.

	List Price
5702142 Loading table for corner MA-90 for SRC-1800 (800 x 800 mm)	2.907€
5702610 Loading table for corner MA-90 for SRC-2200 / 5000 (800 x 800 mm)	2.907€



Prewashing tables for pass-through and rack conveyor dishwashers



new

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.
- * New MPDLV / MPILV models: featuring a drainage hole, waste bin space, front-loading dishwasher slot, and sink.**



5712564 - MPDLV-1800

		List Price
5712530	Pre-wash table MD-700 for AX/UX/SRC (700 x 750 x 850 mm)	1.147€
5712540	Pre-wash table MI-700 for AX/UX/SRC (700 x 750 x 850 mm)	1.147€
5712501	Pre-wash table MD-706 for UX-150, 600 mm side (700 x 860 x 850 mm)	1.482€
5712502	Pre-wash table MI-706 for UX-150, 600 mm side (700 x 860 x 850 mm)	1.482€
5712550	Pre-wash table MPD-1200 for AX/UX/SRC (1200 x 750 x 850 mm)	1.564€
5712560	Pre-wash table left MPI-1200 for AX/UX/SRC (1200 x 750 x 850 mm)	1.564€
5712552	Pre-wash table right MPD-1500 for AX/UX/SRC (1500 x 750 x 850 mm)	1.772€
5712562	Pre-wash table left MPI-1500 for AX/UX/SRC (1500 x 750 x 850 mm)	1.772€
5712551	Pre-wash table right without sorting MPD-1200 L (1200 x 750 x 850 mm)	1.564€
5712561	Pre-wash table left without sorting MPI-1200 L (1200 x 750 x 850 mm)	1.564€
5712553	Pre-wash table right without sorting MPD-1500 L (1500 x 750 x 850 mm)	1.772€
5712563	Pre-wash table left without sorting MPI-1500 L (1500 x 750 x 850 mm)	1.772€
5712564	Pre-wash table right with sorting and space for dishwasher MPDLV-1800 (1800 x 760 x 880 mm)	2.146€
5712565	Pre-wash table left with sorting and space for dishwasher MPILV-1800 (1800 x 760 x 880 mm)	2.146€

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

		List Price
5712191	Central sorting table MDD-1600 (1600 x 800 x 850 mm)	1.428€
5712221	Central sorting table MDI-1600 (1600 x 800 x 850 mm)	1.428€
5712201	Central sorting table MDD-2100 (2100 x 800 x 850 mm)	1.559€
5712231	Central sorting table MDI-2100 (2100 x 800 x 850 mm)	1.559€
5712211	Central sorting table MDD-2600 (2600 x 800 x 850 mm)	1.687€
5712241	Central sorting table MDI-2600 (2600 x 800 x 850 mm)	1.687€
5712250	Basket holder shelf EMD-1600 (1600 x 650 x 600 mm)	650€
5712260	Basket holder shelf EMD-2100 (2100 x 650 x 600 mm)	779€
5712270	Basket holder shelf EMD-2600 (2600 x 650 x 600 mm)	910€

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

		List Price
5712212	Central sorting table MDDI-2368 (2368 x 800 x 850 mm)	1.948€
5712262	Basket holder shelf EMD-2368 (2368 x 650 x 600 mm)	844€

Connecting tables for pass-through dishwashers and rack conveyors



To connect to a central sorting table.
With sink and splash back.

		List Price
5712274	Connecting table MCD-700 (700 x 700 mm)	593€
5712276	Connecting table MCI-700 (700 x 700 mm)	593€
5712280	Connecting table MCD-1000 (1000 x 700 mm)	668€
5712300	Connecting table MCI-1000 (1000 x 700 mm)	668€
5712290	Connecting table MCD-1300 (1300 x 700 mm)	743€
5712310	Connecting table MCI-1300 (1300 x 700 mm)	743€

Roller conveyor and corner roller conveyor (exit)



For Sammic rack conveyor dishwashers.

- Specially designed to suit each user's specific needs.
- Roller units with free turn and tank.
- In 90°, possibility of coupling to 180°.
- Hinged models available, to fit 180° machined curves.

		List Price
5702150	CR-90 90° curve with feet	2.820€
5702160	Roller conveyor unit MR-1100 (1100 x 630 x 850 mm)	1.677€
5702170	Roller conveyor unit MR-1600 (1600 x 630 x 850 mm)	2.108€
5702180	Roller conveyor unit MR-2100 (2100 x 630 x 850 mm)	2.780€
5702370	Limit switch FCR	466€

Machined curve (exit)



For Sammic rack conveyor dishwashers.

- Specially designed to suit each user's specific needs.
- Conveyor system machined curve.
- With tank and drainage.
- For SRC-2200 / 2700 / 3300 / 3600 / 4000 / 5000.

		List Price
5702601	Machined curve 90° CM-90 (800 x 800 mm)	4.735€
5702370	Limit switch FCR	466€



500 x 500 mm baskets

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

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

- Open basket 500 x 500 mm.
- Plate basket 500 x 500 mm.
- Cutlery basket 500 x 500 mm.
- Tray basket 500 x 500 mm.
- Special baskets for plastic glasses.



5300105 List Price **27€**

C-1 Open basket 500 x 500 mm h: 100 mm



5300112 List Price **27€**

C-3 Plate basket 500 x 500 mm h: 100 mm



5300120 List Price **38€**

C-30 Tray basket 500 x 500 mm h: 100 mm



5300130 List Price **27€**

C-2 Cutlery basket 500 x 500 mm h: 100 mm



5300152 List Price **20€**

C-13 Rack cover 500 x 500 mm blind



5300159 List Price **39€**

C-6 Basket 25 compt. Ø 90 h:100 mm



5300174 List Price **38€**

C-8 Basket 16 compt. Ø 113 h:100 mm



5300184 List Price **40€**

C-7 Basket 36 compt. Ø 75 h:100 mm



5300194 List Price **48€**

C-9 Basket 49 compt. Ø 64 h:100 mm



5300200 List Price **11€**

C-A Open extender h:45mm



5300205 List Price **14€**

C-B Basket extender 25 compt. h:



5300210 List Price **14€**

C-C Basket extender 36 compt. h:



5300215 List Price **12€**

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



5300220 List Price **16€**

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



5300225 List Price **160€**

C-31 Tray rack GN 1/1



5300227 List Price **206€**

C-32 GN 1/1 / Euronorm rack



5300228 List Price **188€**

Rack for plastic glasses 500 x 500 mm - 36 glasses Ø 70 x 120 mm (dishwashers with C)



5300229 List Price **219€**

Rack for plastic glasses 500 x 500 mm - 25 glasses Ø 90 x 170 mm (dishwashers with C)



5300232 List Price **99€**

Tilted basket (plastic) 500 x 500 mm



5300250 List Price **118€**

Tilted wired basket 500 x 500 mm



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.

- Sammic manual water softeners have been meticulously studied. They are safe and simple to operate.
- Manufactured in 18/8 stainless steel.

		List Price
5320005	Water softener D-8 - 8 l - Ø 185 x 400 mm	149€
5320010	Water softener D-12 - 12 l - Ø 185 x 500 mm	167€
5320015	Water softener D-16 - 16 l - Ø 185 x 600 mm	206€
5320020	Water softener D-20 - 20 l - Ø 185 x 900 mm	254€



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.

- Water softeners specifically designed to meet the demand in the bar, restaurant, hotel sector, and in all applications where high-quality water is required.
- Increase the performance of your installation and the lifespan of your equipment.

		List Price
5320112	Water softener DS-12 - 12 l - 230/50-60/1	1.257€
5320126	Water softener DS-26 - 26 l - 230/50-60/1	1.518€





Pot washers

Utensil washers

New UX range of utensil washers with high loading capacity and pressure: ensure optimal washing and hygienic results.



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 appliances.
- 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.
- The standard booster pump ensures effective high-pressure rinsing, regardless of the pressure and flow rate of the mains water supply.
- Self-cleaning cycle.

Efficiency and savings

- Standard "THERMAL LOCK" function to guarantee hygienic effectiveness.
- Standard "ENERGY SAVING" mode.
- Saving on rinse water consumption and tank filling: 35% water savings compared to the previous range.

Maximum comfort and safety for the user

- Double door opening with counterweight: minimal effort.
- Extended loading height.
- Advanced UX control panel. Quick and intuitive temperature reading.
- Fully removable stainless steel basket: facilitates loading and unloading.
- Door equipped with a safety microswitch.
- HRS system available on all models: environmental improvement in the workplace and heat recovery thanks to the steam condenser, available for all models.

Color LCD display: new UX control panel

- Advanced image clarity to facilitate screen reading from any angle and distance.
- Quick and intuitive reading of machine information and status through messages, color codes, and icons.
- Progress bar for a quick view of cycle progress.
- Easily configurable parameters.

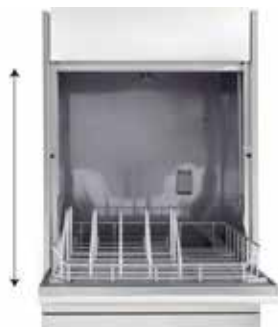
You will never wash alone

- All relevant information and documentation of your machine at your fingertips thanks to the QR code.





	UX-600	UX-750	UX-1300
Basket dimensions	600 x 630 mm	780 x 700 mm	1320 x 700 mm
Useful height	650 mm	820 mm	820 mm
CYCLES			
Cycles	5	5	5
Cycle duration	120 / 180 / 240 / 360 / 480"	120 / 180 / 240 / 360 / 480"	120 / 180 / 240 / 360 / 480"
Production baskets / hour	30 / 20 / 15 / 10 / 7	30 / 20 / 15 / 10 / 7	30 / 20 / 15 / 10 / 7
LOADING			
Pump	3 Hp / 2200 W	3,2 Hp / 2400 W	3 Hp / 2 x 2200 W
Tank	6000 W	6000 W	9000 W
Boiler	9000 W	9000 W	12000 W
Total loading	11200 W	11400 W	16400 W
EXTERNAL DIMENSIONS (W X D X H)			
External dimensions (W x D x H)	742 x 852 x 1843 mm	922 x 932 x 2015 mm	1465 x 930 x 2015 mm
Depth (open)	1232 mm	1400 mm	1374 mm
Height (open)	2035 mm	2300 mm	2330 mm
Net weight	168 kg	216 kg	322 kg
DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)			



High loading capacity
Extended loading height with a perfectly counterbalanced door.



Triple savings
Reduced consumption of water, energy, and chemicals.



Perfect hygiene assurance
Hygiene guaranteed with constant-temperature rinsing using a rinse pump. Booster pump as standard.



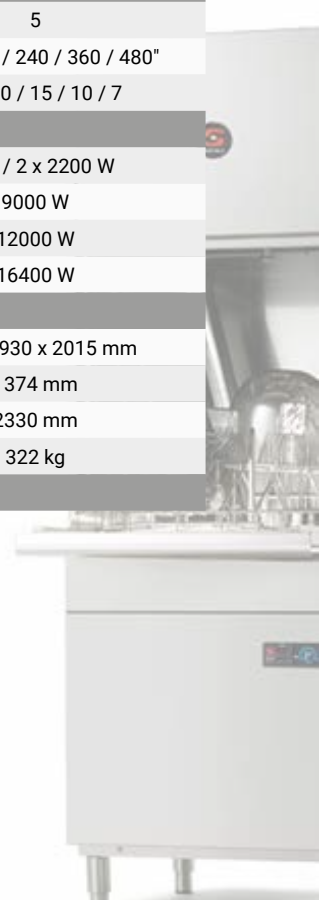
High power and pressure
Especially suitable for catering, ice cream shops, bakeries, and butcher shops.



Advanced UX panel
LCD color display with quick and intuitive reading.



HRS system: steam condenser option
Removes steam while recovering heat, saving energy.





UTENSIL WASHER UX-600

Rack size 600 mm x 630 mm and door clearance 650 mm. Constant temperature rinsing system.

	List Price
Utensil washer UX-600C 230-400/50/3N DD	10.527€

Includes	Optional
----------	----------

- | | |
|--|--|
| <ul style="list-style-type: none"> · 1 stainless steel basket and insert for 4 trays. · Adjustable detergent and rinse aid dosing equipment. | <ul style="list-style-type: none"> · Stainless basket. · Stainless carrier for trays. · Drain pump with level sensor. Proactive tank water renewal. |
|--|--|

	List Price
B - Drain pump option	+232€
V - HRS - Steam condenser for UX-600 / 750	+3.066€

ITEM LIST	Detergent dispenser	Constant temperature rinsing	Drain pump	Steam condenser	List Price
1303505 UX-600C 230-400/50/3N DD	✓	✓			10.527€
1303508 UX-600BC 230-400/50/3N DD	✓	✓	✓		10.759€
1303512 UX-600CV 230400/50/3N DD	✓	✓		✓	13.593€
1303516 UX-600BCV 230-400/50/3N DD	✓	✓	✓	✓	13.825€



UTENSIL WASHER UX-750

Rack size 780 mm x 700 mm and door clearance 820 mm. Constant temperature rinsing system.

	List Price
Utensil washer UX-750C 230-400/50/3N DD	13.286€

Includes	Optional
----------	----------

- | | |
|--|--|
| <ul style="list-style-type: none"> · 1 stainless steel basket and insert for 4 trays. · Adjustable detergent and rinse aid dosing equipment. | <ul style="list-style-type: none"> · Stainless basket. · Stainless carrier for trays. · Drain pump with level sensor. Proactive tank water renewal. |
|--|--|

	List Price
B - Drain pump option	+232€
V - HRS - Steam condenser for UX-600 / 750	+3.066€

ITEM LIST	Detergent dispenser	Constant temperature rinsing	Drain pump	Steam condenser	List Price
1303520 UX-750C 230-400/50/3N DD	✓	✓			13.286€
1303525 UX-750BC 230-400/50/3N DD	✓	✓	✓		13.518€
1303530 UX-750CV 230-400/50/3N DD	✓	✓		✓	16.352€
1303533 UX-750BCV 230-400/50/3N DD	✓	✓	✓	✓	16.584€



UTENSIL WASHER UX-1300

Rack size 1320 mm x 700 mm and door clearance 820 mm. Constant temperature rinsing system.

	List Price
Utensil washer UX-1300C 230-400/50/3N DD	21.462€

Includes	Optional
----------	----------

- | | |
|--|--|
| <ul style="list-style-type: none"> · 1 stainless steel basket and insert for 4 trays. · Adjustable detergent and rinse aid dosing equipment. | <ul style="list-style-type: none"> · Stainless basket. · Stainless carrier for trays. · Drain pump with level sensor. Proactive tank water renewal. |
|--|--|

	List Price
B - Drain pump option	+232€
V - HRS - Steam condenser for UX-1300	+4.088€

ITEM LIST	Detergent dispenser	Constant temperature rinsing	Drain pump	Steam condenser	List Price
1303540 UX-1300C 230-400/50/3N DD	✓	✓			21.462€
1303544 UX-1300BC 230-400/50/3N DD	✓	✓	✓		21.694€
1303548 UX-1300CV 230-400/50/3N DD	✓	✓		✓	25.550€
1303551 UX-1300BCV 230-400/50/3N DD	✓	✓	✓	✓	25.782€

ACCESSORIES

Stainless steel baskets

Specially designed for Sammic ware-washers.
Stainless steel baskets for each model of utensil washer.



		List Price
2319027	Stainless steel basket UX-750 / LU-75	299€
2319029	Stainless steel basket UX-600 / LU-60	271€
6702142	Stainless steel basket UX-1300 / LU-130	524€
6702550	Stainless steel basket LU-61H	484€

Carrier for trays

Specially designed for Sammic ware-washers.
Stainless steel insert for trays.



		List Price
2310977	Stainless steel carrier for trays UX / LU	134€



Dosing equipments

Specially designed for Sammic utensil washers.
Detergent and rinse aid dosing kits.



		List Price
2319685	Peristaltic detergent dosing kit for UX	170€
2319686	Peristaltic rinse-aid dosing kit for UX	195€

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.

- Sammic manual water softeners have been meticulously studied. They are safe and simple to operate.
- Manufactured in 18/8 stainless steel.



		List Price
5320005	Water softener D-8 - 8 l - Ø 185 x 400 mm	149€
5320010	Water softener D-12 - 12 l - Ø 185 x 500 mm	167€
5320015	Water softener D-16 - 16 l - Ø 185 x 600 mm	206€
5320020	Water softener D-20 - 20 l - Ø 185 x 900 mm	254€

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.

- Water softeners specifically designed to meet the demand in the bar, restaurant, hotel sector, and in all applications where high-quality water is required.
- Increase the performance of your installation and the lifespan of your equipment.



		List Price
5320112	Water softener DS-12 - 12 l - 230/50-60/1	1.257€
5320126	Water softener DS-26 - 26 l - 230/50-60/1	1.518€



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: economic, time-saving, hygienic

- **Economic:** 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 construction with stainless steel drying tank.
- Rounded, stainless-steel coated cutlery carousel. 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	175 W	300 W	300 W
Element power	450 W	900 W	900 W
Uvc lamp power	8 W	8 W	8 W
Fan power	50 W		50 W
EXTERNAL DIMENSIONS (W X D X H)			
External dimensions (W x D x H)	489 x 652 x 412 mm	630 x 693 (800) x 783 mm	630 x 693 (800) x 783 mm
Net weight	43 kg	130 kg	130 kg



Production and investment pay-back

High production (up to 8,000 pieces per hour). Quick return on investment.



Intuitive control board

Luminous and audible signals.



Maximum hygiene

UVC-ray germicidal lamp.



Built-to-last

Robust stainless steel construction. Smooth and fluid cutlery circulation.



CUTLERY DRYER SAM-3001



Tabletop cutlery drying machine with outlet fan.

Output: 3000 pieces per hour.

		List Price
1370043	Cutlery dryer SAM-3001 230/50/1	4.324€

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.

		List Price
1370042	Cutlery dryer SAS-5001 230/50/1	6.993€
1370046	Cutlery dryer SAS-5001 230-400/50/3N	6.785€

Includes

- Germicidal UVC-ray lamp.
- Drying-polishing product 5 kg.

Optional

- Front wheel kit.

CUTLERY DRYER SAS-6001



Floorstanding machine with motor brake and outlet fan.

Output: up to 8000 pieces per hour.

		List Price
1370044	Cutlery dryer SAS-6001 230/50/1	7.929€
1370048	Cutlery dryer SAS-6001 230-400/50/3N	7.697€

Includes

- Germicidal UVC-ray lamp.
- Motor brake.
- Outlet fan.
- Drying-polishing product 5 kg.

Optional

- 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 / SAS-6001.

		List Price
2370011	Drying-polishing product 5 kg	43€
2379014	Drying-polishing product 3 kg	25€

Front wheel kit



Front wheel to move the machine more easily.

- Front wheel kit, not installed.

		List Price
2379015	Front wheel kit SAS	172€



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.

		List Price
5870010	Tap GR-C	135€
5870011	Tap with lever GR-CL	133€



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.

		List Price
5870021	Direct spray DD	311€
5870022	Direct spray with tap DD-G	353€



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.

		List Price
5870023	Spray D-1	353€



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.

		List Price
5870024	Mixer spray D-2	394€
5870025	Mixer spray with tap D-2G	455€
5870026	Mixer spray with "C" tap D-2GC	485€



HOSE REELS

Hose with spray.

Hose length: 10 m or 15 m.

- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate.

		List Price
5870030	Hose 10 m with spray DM-10	1.698€
5870031	Hose 15 m with spray DM-15	1.744€



Trolleys

Trolleys for dishwasher baskets

Trolleys with swivel castors to transport dishwasher baskets

Available in three different formats:

- High trolleys with guides.
- Low trolleys with handle.
- Low trolleys without handle.

Stainless steel AISI304 manufactured, with 125 mm 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 25 x 25 x 1.2 mm.
- 125 mm diameter swivel castors, 2 of them with brake.
- Rubber bumpers.

		List Price
5860731	Trolley for dishwasher baskets CGC-7	814€

TROLLEY FOR DISHWASHER BASKETS CCV(A)

Trolleys with handle and without handle.

Trolleys with stainless steel AISI304 galvanized surface and round handle Ø 25 x 1.5.

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



		List Price
5862001	Trolley for dishwasher baskets with handle CCVA	563€
5862002	Trolley for dishwasher baskets without handle CCV	363€

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 l model.

		List Price
5702576	Stainless steel bin 50 l CU-50	367€
5702577	Stainless steel bin 95 l CU-95	451€
5702578	Stainless steel bin 95 l with pedal CU-95P	628€

WASTE BAG HOLDER

For easy management of waste.

Waste bag holder with pedal-operated lid opening.

		List Price
5861100	Waste bag holder CB	538€







DYNAMIC PREPARATION



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.



	ALUMINIUM COMMERCIAL POTATO PEELERS			
	PP-6+	PPC-6+	PP-12+	PPC-12+
SELECTION GUIDE				
Covers (from / to)	30 - 150	30 - 150	60 - 200	60 - 200
FEATURES				
Capacity per load	6 kg	6 kg	12 kg	12 kg
Production / hour (max)	150 kg	150 kg	300 kg	300 kg
Timer	0-6'	0-6'	0-6'	0-6'
LOADING				
Single Phase	400 W	550 W	400 W	550 W
Three phase	370 W	550 W	370 W	550 W
EXTERNAL DIMENSIONS (W X D X H)				
External dimensions (W x D x H)	395 x 700 x 447 mm	395 x 700 x 447 mm	395 x 700 x 517 mm	395 x 700 x 517 mm
External dimensions with stand	411 x 700 x 1020 mm	411 x 700 x 1020 mm	411 x 700 x 1090 mm	411 x 700 x 1090 mm
Net weight	37 kg	37 kg	38 kg	38 kg

	STAINLESS STEEL - COMPACT	STAINLESS STEEL - COMMERCIAL			STAINLESS STEEL - COMBI
	M-5	PI-10	PI-20	PI-30	PES-20
SELECTION GUIDE					
Covers (from / to)	10 - 80	60 - 200	100 - 300	200 - 500	100 - 300
FEATURES					
Capacity per load	5 kg	10 kg	20 kg	30 kg	20 kg
Production / hour (max)	100 kg	240 kg	480 kg	720 kg	300 kg
Timer	0-6'	0-6'	0-6'	0-6'	0-6'
LOADING					
Single Phase	300 W	550 W	550 W	730 W	550 W
Three phase		370 W	550 W	730 W	550 W
EXTERNAL DIMENSIONS (W X D X H)					
External dimensions (W x D x H)	333 x 367 x 490 mm	435 x 635 x 668 mm	433 x 635 x 786 mm	622 x 760 x 1002 mm	433 x 635 x 786 mm
External dimensions with stand	425 x 555 x 965 mm	433 x 638 x 1040 mm	433 x 638 x 1155 mm	546 x 760 x 1255 mm	433 x 638 x 1155 mm
Net weight	15.5 kg	36/34 kg	38/36 kg	60 kg	39 kg

ALUMINIUM COMMERCIAL POTATO PEELERS

Accessories
 >> P. 84

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 product output
 Adjustable cylinder. The peeler adapts to your installation.



Intuitive control panel
 Extremely easy to use.



Add features to your peeler
 Accessory attachment option on PPC models.



POTATO PEELER PP-6+

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

		Hourly production	List Price
1000410	Potato peeler PP-6+ 230-400/50/3 · 370 W	150 kg	1.579€
1000411	Potato peeler PP-6+ 230/50/1 · 400 W	150 kg	1.652€

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Water inlet kit (2003971).



POTATO PEELER PPC-6+

Output: 6 kg per cycle. Equipped with attachment drive to power accessories.
 Aluminium made potato peeler.

		Hourly production	List Price
1000430	Potato peeler PPC-6+ 230-400/50/3 · 550 W	150 kg	2.005€
1000431	Potato peeler PPC-6+ 230/50/1 · 550 W	150 kg	2.087€

Includes

- Attachment drive to power accessories.

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Vegetable preparation attachment CR-143.
- Potato masher attachment P-132.
- Meat mincer attachment HM-71.
- Water inlet kit (2003971).



POTATO PEELER PP-12+

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

		Hourly production	List Price
1000420	Potato peeler PP-12+ 230-400/50/3 · 370 W	300 kg	1.942€
1000421	Potato peeler PP-12+ 230/50/1 · 400 W	300 kg	1.976€

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Water inlet kit (2003971).



POTATO PEELER PPC-12+

Output: 12 kg per cycle. Equipped with attachment drive to power accessories.
Aluminium made potato peeler.

		Hourly production	List Price
1000440	Potato peeler PPC-12+ 230-400/50/3 · 550 W	300 kg	2.440€
1000441	Potato peeler PPC-12+ 230/50/1 · 550W	300 kg	2.514€

Includes

- Attachment drive to power accessories.

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Vegetable preparation attachment CR-143.
- Potato masher attachment P-132.
- Meat mincer attachment HM-71.
- Water inlet kit (2003971).



STAINLESS STEEL - COMPACT

Accessories
 >> P. 86

Compact stainless steel potato peeler

Compact design

- **Compact** potato peeler with 5 kg capacity per load.
- Specially designed for **reduced space areas**.
- 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.

Sturdy and safe

- **Stainless steel** made.
- Base plate covered with peeling abrasive.
- The water inlet system is equipped with **non-return air break system**.



Compact design

Compact model: ideal for reduced space areas.



Practical and functional

Very easy to install: ideal for placement near a sink for drainage.



Maximum safety

Water inlet system with non-return air break.



POTATO PEELER M-5

5 kg / 11 lb load per cycle.

- Commercial stainless steel construction and BPA-free transparent lid.
- Suitable for reduced space areas.
- Also suitable to peel carrots and other similar products.

		Hourly production	List Price
1000565	Potato peeler M-5 230/50-60/1	100 kg	1.683€

Optional

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



STAINLESS STEEL - COMMERCIAL

Accessories
 P. 86

Stainless steel construction potato peelers

Various capacities: choose your model

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

Robust and efficient construction

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

Maximum comfort for the user

- Equipped with timer and possibility of continuous operation.

Safe and hygienic

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

Energy-efficient

- Energy-efficiency thanks to engine optimisation.



Multiple uses

To peel potatoes, carrots and similar products.



Energy-efficiency

Energy-efficient optimized motors.



Maximum safety

Water inlet system with non-return air break.



Efficient peeling results

Abrasive plate and lateral stirrers.



POTATO PEELER PI-10

10 kg / 22 lb load per cycle.

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

		Hourly production	List Price
1000650	Potato peeler PI-10 230-400/50/3N	240 kg	2.478€
1000651	Potato peeler PI-10 230/50/1	240 kg	2.557€

Optional

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



POTATO PEELER PI-20

20 kg / 44 lb load per cycle.

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

		Hourly production	List Price
1000660	Potato peeler PI-20 230-400/50/3N	480 kg	2.861€
1000661	Potato peeler PI-20 230/50/1	480 kg	2.934€

Optional

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



POTATO PEELER PI-30

30 kg / 66 lb load per cycle.

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

		Hourly production	List Price
1000630	Potato peeler PI-30 230-400/50/3N	720 kg	4.558€
1000631	Potato peeler PI-30 230/50/1	720 kg	4.700€

Optional

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

STAINLESS STEEL - COMBI

Accessories >> P. 86

2 in 1: Commercial potato peeler and salad spinner

One machine, two functions

- 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.
- Usable volume: 19.5 litres.

		Hourly production	List Price
1000670	Potato peeler-salad drier PES-20 230-400/50/3N	300 kg	2.861€
1000671	Potato peeler-salad drier PES-20 230/50/1	300 kg	2.934€

Includes

- Abrasive plate.
- Drying basket.

Optional

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

ACCESSORIES - COMMERCIAL POTATO PEELERS · ALUMINIUM LINE



Stands for potato peelers PP / PPC

Stainless steel stands for Samic potato peelers.
All Samic potato peelers can be placed on stands.

		List Price
1000399	Stand PP / PPC	311€



Filters for potato peelers PP / PPC

Optional accessory for Samic potato peeler stands.
Complete with no-foam feature.

		List Price
1000397	Filter set with no-foam feature PP / PPC	427€



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 (BP-10C, BP-20C, BP-30C and BP-40C).

		List Price
1010052	Potato masher attachment P-132	612€



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 (BP-10C, BP-20C, BP-30C and BP-40C).

		List Price
1010045	Meat mincer attachment HM-71	520€

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 (BP-10C, BP-20C, BP-30C and BP-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.

		List Price
1010026	Vegetable preparation attachment CR-143	550€

Discs and grids for CR-143



Achieve a wide variety of cuts with the CR-143 vegetable preparation attachment.

Discs and grids designed for cutting all types of vegetables and for grating cheese, bread, chocolate, and more.

Choose the discs and grids that best suit your needs:

- **FC discs:** Discs for obtaining slices from 1 to 14 mm thick.
- **FCC discs:** Designed for slicing soft products.
- **FCO discs:** For cutting wavy slices.
- **FCE discs:** Ideal for cutting potatoes into "matchstick," "straw," "chips," or "French fries" styles.
- **SH discs:** Discs for grating products or reducing them to coarse or fine powder.
- **FF grids for fries:** When combined with FC or FCO discs, they produce French fry cuts.
- **FM grids for cubes:** When combined with FC discs, they produce cube cuts.

		List Price
1010215	Slicing disc FC-1+	101€
1010220	Slicing disc FC-2+	101€
1010222	Slicing disc FC-3+	101€
1010407	Slicing disc FC-6+	101€
1010400	Slicing disc FC-8+	101€
1010401	Slicing disc FC-10+	101€
1010402	Slicing disc FC-14+	113€
1010406	Slicing disc FCC-2+	101€
1010403	Slicing disc FCC-3+	101€
1010404	Slicing disc FCC-5+	101€
1010295	Slicing disc FCO-2+	112€
1010300	Slicing disc FCO-3+	112€
1010408	Slicing disc FCO-6+	112€
1010205	Julienne disc FCE-2+	135€
1010210	Julienne disc FCE-4+	135€
1010405	Julienne disc FCE-8+	156€
1010320	Shredding disc SH-2	71€
1010315	Shredding disc SH-3	71€
1010322	Shredding disc SH-4	71€
1010323	Shredding disc SH-5	71€
1010324	Shredding disc SH-6	71€
1010326	Shredding disc SH-7	71€
1010328	Coarse grating disc SHG	71€
1010318	Fine grating disc SHF	71€
1010265	Chipping grid FF-6 (CA-300 / CR-143) · 6 mm · 1/4"	112€
1010270	Chipping grid FF-8 (CA-300 / CR-143) · 8 mm · 5/16"	112€
1010275	Chipping grid FF-10 (CA-300 / CR-143) · 10 mm · 3/8"	112€
1010280	Dicing grid FM-8 (CA-300 / CR-143) · 8 mm · 5/16"	112€
1010285	Dicing grid FM-10 (CA-300 / CR-143) · 10 mm · 3/8"	112€
1010290	Dicing grid FM-20 (CA-300 / CR-143) · 20 mm · 3/4"	112€

ACCESSORIES - COMMERCIAL POTATO PEELERS · STAINLESS STEEL LINE



Stands for potato peelers

Stainless steel stands for Sammic potato peelers.

- All Sammic potato peelers can be placed on stands.
- Some stands include a filter set complete with no-foam feature.
- In other models, it is an optional accessory.

		List Price
2009224	Stand M-5 / PI-10 / PI-20	329€
2009250	Stand with filter PI-10 / PI-20 / PES-20 (welded)	776€
2009270	Stand with filter PI-30	851€



Filters for potato peelers M / PI / PES

Optional accessory for Sammic potato peeler stands.

Complete with no-foam feature.

		List Price
2009223	Filter set M-5 / PI-10 / PI-20 / PES-20	445€



Knife plate for PES-20

Special plate with knives instead of abrasive.

- It allows for potato peeling similar to the manual cutting achieved with a knife.
- Only used in PI-20 potato peelers and PES-20 peeler-salad dryer.

		List Price
2000004	Knife plate PES-20	510€

Commercial salad spinners

Ideal to dry lettuce and other leaf vegetables

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



High production with full warranty

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

Sturdy and reliable

- Equipped with **powerful three-phase motors** controlled by a highly reliable electronic speed variator. This enables the salad dryers to be connected to a single-phase electrical mains supply.
- Highest quality **stainless steel** body and basket. The stainless steel basket with aluminium base offers durability and stability over the competition.
- Transparent, heavy-duty, BPA-free lid for ease of control, equipped with a self-opening mechanism and safety device.
- Control panel with IP55 protection.

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.



	ES-100	ES-200	PES-20
FEATURES			
Capacity per operation (drain rack)	6 kg	12 kg	2 kg
Capacity per operation (lettuces)	5-8	10-15	2-3
Drainer hourly production	120 - 360 kg	240 - 720 kg	10 - 20 kg
Total loading	550 W	550 W	550 W
Cycles	3	3	
Cycle duration	60 / 120 / 180"	60 / 120 / 180"	
External dimensions (W x D x H)	540 x 750 x 665 mm	540 x 750 x 815 mm	433 x 635 x 786 mm
Net weight	48 kg	52 kg	39 kg



High speed and productivity
Up to 720 kg/h.



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



Extremely intuitive use
Very intuitive use and advanced features.



Exclusive Vibration Control System and motor brake
Built to last.



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



SALAD SPINNER ES-100

Capacity per cycle: 6 kg / 13 lb.

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

		List Price
1000700	Salad drier ES-100 230/50-60/1	2.724€

Includes	Optional
<ul style="list-style-type: none"> · Castors with brake. · Stainless steel drying basket. 	<ul style="list-style-type: none"> · Additional stainless steel drying basket.

SALAD SPINNER ES-200

Capacity per cycle: 12 kg / 26 lb.

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

		List Price
1000710	Salad drier ES-200 230/50-60/1	3.880€

Includes	Optional
<ul style="list-style-type: none"> · Castors with brake. · Stainless steel drying basket. 	<ul style="list-style-type: none"> · Additional stainless steel drying basket.

Accessories >> P. 86



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.
- Usable volume: 19.5 litres.

		Hourly production	List Price
1000670	Potato peeler-salad drier PES-20 230-400/50/3N	300 kg	2.861€
1000671	Potato peeler-salad drier PES-20 230/50/1	300 kg	2.934€

Includes

- Abrasive plate.
- Drying basket.

Optional

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

ACCESSORIES



Stainless steel basket set

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

- Stainless steel construction, with aluminum base.

		List Price
2009625	Basket ES-100	345€
2009620	Basket ES-200	364€



Plastic basket set

For PES-20 salad dryer.

		List Price
2001429	Basket set PE-15 / PES-18/20	230€



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/h production.

Precise and efficient cutting

- It allows the user to obtain a clean, uniform cut without breakage or waste.
- 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.

Durable and resistant design

- Made of light stainless alloy body, it 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.

Safety and hygiene

- Equipped with springs at the rear, leaving the grid completely free.
- NSF International listed.
- Very easy to clean.



High output
Up to 150 kg/h.



Maximum comfort
Thanks to the ergonomic handle.



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



Fresh french fries
Part of a solution to a rising trend



POTATO CHIPPING MACHINE CF-5

Ideal to make perfect french fries for restaurants and large kitchens.
Output: 100 kg - 150 kg per hour.

		List Price
1020060	Hand chipping machine CF-5 · 8 x 8 mm (5/16" x 5/16")	368€
1020061	Hand chipping machine CF-5 · 10 x 10 mm (3/8" x 3/8")	368€
1020062	Hand chipping machine CF-5 · 12 x 12 mm (1/2" x 1/2")	368€

Includes

- 1 Knife block + pusher set.

Optional

- Knife block + pusher sets of different sizes.
- Recipient for cut potato. (See gastronomic 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: 8 x 8 mm / 10 x 10 mm / 12 x 12 mm.



		List Price
1020065	Knife block + pusher set · 8 x 8 mm (5/16" x 5/16")	79€
1020070	Knife block + pusher set · 10 x 10 mm (3/8" x 3/8")	79€
1020075	Knife block + pusher set · 12 x 12 mm (1/2" x 1/2")	79€



sammic

Compact line

► Page 94



VEGETABLE SLICER

► Page 100



COMBI

► Page 107



CUTTER-EMULSIFIER

VEGETABLE PREPARATION MACHINE, CUTTER OR COMBI

► Page 94

COMPACT VEGETABLE SLICER

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



► Page 107

CUTTER-EMULSIFIER

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



► Page 100

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

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

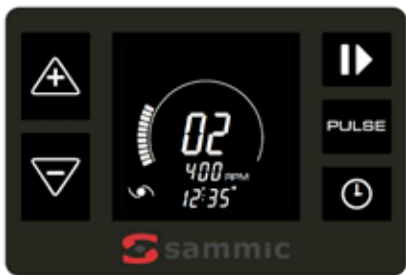


YOU CHOOSE: **ACTIVE** OR **ULTRA** LINE



ACTIVE LINE

- 1 speed, 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.

Compact line

One machine, **3 working modes**

EJECTION DISC

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



NEW EJECTION DISC

- For leafy vegetables.
- (Optional)**



GRAVITY SLIDE SYSTEM

- For delicate products.
 - For neat cuts.
 - For cuts that require uniformity in plating.
 - For subsequent preservation.
- (Included)**



COLLECTING TRAY

- To collect small dices.
 - Cut and collect in one step.
 - Hygienic cutting system.
- (Included)**



Commercial vegetable preparation machines

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

Vegetable processors with an hourly output of up to 1,000 kg.



COMPACT line: compact design and commercial performance

- Available in 1 or 2-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 (left side / right side product ejection).
- Exclusive "Gravity slide system": complete with gravity product expulsion ramp and ejection disc. The slide allows the product to be reconstructed for subsequent preservation or presentation.
- Inner collecting container included: for collecting Déli-cut as well as other delicate and small-sized cuts.
- Possibility of extending its functionality by adding the cutter bowl with blades.

HEAVY-DUTY line: a perfect cut

- ACTIVE range, with one or two speeds, and ULTRA range, with variable speed, featuring high-efficiency brushless technology and advanced performance.
- Sturdy construction in food-grade best quality materials.
- Different motor blocks and attachments available.
- Guarantee of a uniform cut with minimal effort, without deterioration of the food and generating less liquid.
- They can reach an hourly production of up to 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.
- Universal grid cleaner included in all models.
- Combine these accessories together to obtain more than 35 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.
- Exclusive brunoise-style cut of 4 x 4 x 8 mm: the most universal and versatile cut for the chef. Ideal for cooking, sautéing, seasoning salads and preparations, stuffing, and much more.
- New Déli-cut PLUS for Heavy Duty: The ultimate solution for cutting onions. Perfect for 5 x 5 x 6 mm cuts in products with a high water content.

Maintenance, safety, hygiene

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



	ACTIVE					ULTRA		
	CA-21	CA-31	CA-41	CA-42	CA-62	CA-2V	CA-3V	CA-4V
SELECTION GUIDE								
Covers (from / to)	10 - 50	100 - 450	100 - 600	100 - 600	200 - 1000	10 - 50	100 - 450	100 - 600
Hourly production	50 - 350 kg	150 - 450 kg	200 - 650 kg	200 - 850 kg	500 - 1000 kg	50 - 350 kg	150 - 500 kg	200 - 650 kg
FEATURES								
Inlet opening	89 cm ²	136 cm ²	286 cm ²	286 cm ²	273 cm ²	89 cm ²	136 cm ²	286 cm ²
Motor speed	1500 rpm	365 rpm	365 rpm	365 - 730 rpm	365 - 730 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
LOADING								
Single Phase	800 W	550 W	550 W			1100 W	1500 W	1500 W
Three phase		550 W	550 W	750 W	750 W			
EXTERNAL DIMENSIONS (W X D X H)								
External dimensions (W x D x H)	378 x 309 x 533 mm	389 x 405 x 544 mm	391 x 396 x 652 mm	391 x 396 x 652 mm	430 x 420 x 810 mm	378 x 309 x 533 mm	391 x 409 x 552 mm	391 x 400 x 652 mm
Net weight	15.2 kg	21 kg	24 kg	24 kg	29.5 kg	12.9 kg	24 kg	27 kg



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



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



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



Easy cleaning
Lever and lid easily removable for cleaning purpose.



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



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



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



New Déli-cut PLUS
Heavy Duty line: Ideal for 5 x 5 x 6 mm cuts of onion and other products with a high water content.



Solution to avoid cross-contamination
Do you use the vegetable slicer for different products that must not come into contact? We have the solution – contact us!



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



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



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



ACTIVE

Accessories
 P. 114

Professional vegetable preparation machines. One- or two-speed models.

Professional performance

- High-power asynchronous motor.
- Entirely made of highest-quality materials, suitable for contact with food.
- Motor block and a feed opening adapted to production.

One or two speeds

- 2/3/4 (CA-41) series: single-speed vegetable slicers.
- 4 (CA-42) / 6 series: two-speed vegetable slicers.



VEGETABLE PREPARATION MACHINE CA-21

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

		Hourly production	List Price
1050940	Vegetable preparation machine CA-21 230/50/1	350 kg	1.095€

Includes

- 1-speed motor block.
- Vegetable slicer attachment.
- Gravity product expulsion ramp.
- Inner collecting container.
- Ejection disc.
- Universal grid cleaner QC-U.

Optional

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



VEGETABLE PREPARATION MACHINE CA-31

Production up to 450 kg.
 Single-speed motor block + regular hopper.

		Hourly production	List Price
1050700	Vegetable preparation machine CA-31 230/50/1	450 kg	1.347€
1050701	Vegetable preparation machine CA-31 230-400/50/3N	450 kg	1.312€

Includes

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

Optional

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



VEGETABLE PREPARATION MACHINE CA-41

High production vegetable preparation machine with an hourly output of up to 650 kg / 1300 lb.
 Single-speed motor block + large production attachment.

		Hourly production	List Price
1050719	Vegetable preparation machine CA-41 230/50/1	650 kg	2.139€
1050721	Vegetable preparation machine CA-41 230-400/50/3N	650 kg	2.087€

Includes

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

Optional

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



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VEGETABLE PREPARATION MACHINE CA-42

High production vegetable preparation machine with an hourly output of up to 850 kg / 1875 lb. 2-speed-appliance.
2-speed motor block + large production attachment.

		Hourly production	List Price
1050733	Vegetable preparation machine CA-42 400/50/3	850 kg	2.550€

Includes	Optional
<ul style="list-style-type: none"> · 2-speed motor block. · Large capacity hopper. · Core drill (optional use). · Universal grid cleaner QC-U. 	<ul style="list-style-type: none"> · Tube head. · High production semi-automatic hopper. · Support-trolley. · Discs and grids. · Grid cleaning kit.

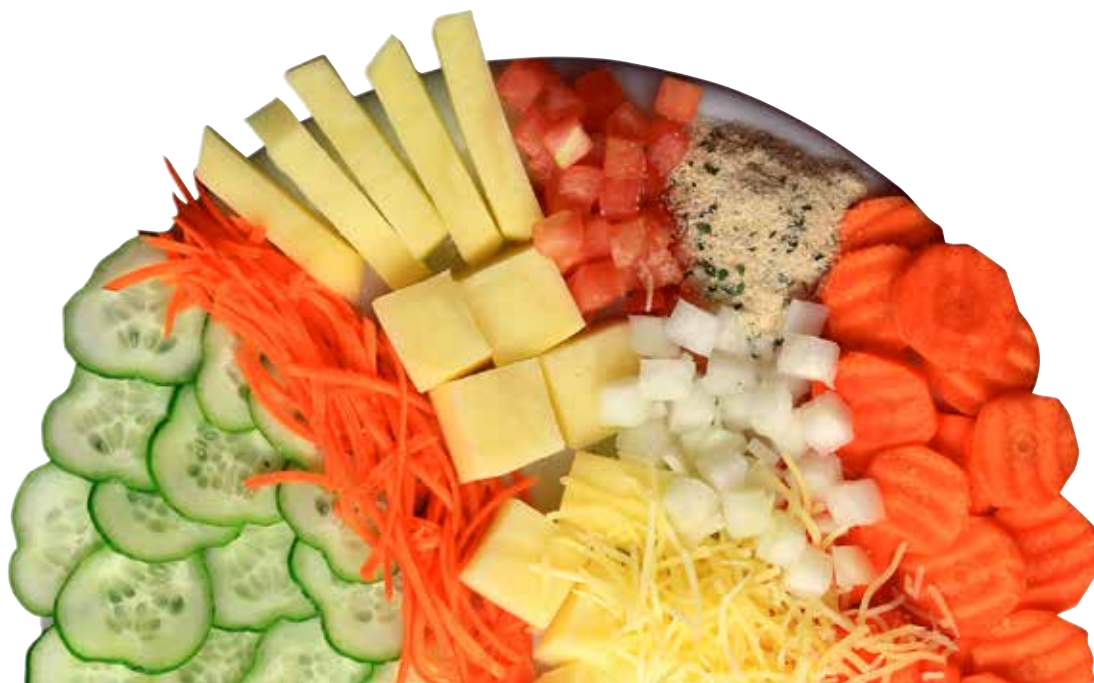


VEGETABLE PREPARATION MACHINE CA-62

High-production vegetable cutter, up to 1000 kg.
Two-speed motor block + high-production semi-automatic hopper.

		Hourly production	List Price
1050738	Vegetable preparation machine CA-62 400/50/3	1000 kg	3.820€

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



ULTRA

Accessories
 P. 114

Professional vegetable cutters. Variable-speed models.

Equipped with "brushless" technology: powerful and efficient motors

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



Maximum efficiency
 Thanks to "brushless" technology.



Adjustable speed
 All the information at a glance.



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



VEGETABLE PREPARATION MACHINE CA-2V

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

Compact ULTRA line.

Variable speed motor block + vegetable slicer attachment.

		Hourly production	List Price
1050962	Vegetable preparation machine CA-2V 230/50-60/1	350 kg	1.801€

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Vegetable slicer attachment. · Gravity product expulsion ramp. · Inner collecting container. · Ejection disc. · Universal grid cleaner QC-U. 	<ul style="list-style-type: none"> · Cutter bowl. · Hub with toothed blades. · Hub with smooth blades. · Hub with perforated blades.



VEGETABLE PREPARATION MACHINE CA-3V

Commercial vegetable preparation machine. Production up to 500 kg.
Variable speed motor block + universal head.
Equipped with "brushless" technology.

		Hourly production	List Price
1050784	Vegetable preparation machine CA-3V 230/50-60/1	500 kg	2.460€

Includes

- Variable speed motor block.
- Universal head.
- Universal grid cleaner QC-U.

Optional

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



VEGETABLE PREPARATION MACHINE CA-4V

High-production commercial vegetable preparation machine, up to 650 kg.
Variable speed motor block + high-production head.
Equipped with "brushless" technology.

		Hourly production	List Price
1050796	Vegetable preparation machine CA-4V 230/50-60/1	650 kg	3.028€

Includes

- Variable speed motor block.
- Large capacity head.
- Optional use drill.
- Universal grid cleaner QC-U.

Optional

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



Food processor / Veg prep combi machines

The perfect cut, with many possibilities

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



COMPACT line: compact design and commercial performance

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

HEAVY-DUTY line (all ULTRA range): adjustable speed models equipped with "brushless" technology: powerful and efficient motors

- Maximum efficiency: maintain the torque throughout the speed range.
- Exclusive "Force control system": guarantee of a uniform and high quality result.
- Lightweight and compact design: they weigh less and occupy less space.
- Improved air/water-tightness since no ventilation is required.
- They generate less noise: improved workplace environment.

Vegetable slicer function: a perfect cut

- High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- COMPACT line: exclusive "Gravity slide system" - gravity product expulsion ramp allows to reconstruct the sliced product for storing or presentation purpose.
- COMPACT line: Inner collecting container included - for collecting Déli-cut as well as other delicate and small-sized cuts.
- Ejection disc included on all models for the products that require its use.
- It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 35 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.
- Universal grid cleaner included in all models.
- Exclusive Déli-cut and Déli-cut PLUS.

Cutter function: efficiency and performance

- ULTRA line: built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ULTRA line: option to customize programs for recipe standardization.
- Big capacity: 4.4 / 5.5 / 8 l bowl.
- Hub with serrated blades included.
- Optional smooth or perforated blades.
- Built-in programs.

Built to last

- Sturdy construction in food-grade best quality materials.

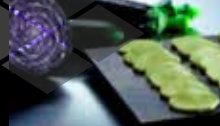
Maximum comfort for the user

- 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.





	ACTIVE	ULTRA				
	CK-241	CK-24V	CK-35V	CK-38V	CK-45V	CK-48V
SELECTION GUIDE						
Covers (from / to)	10 - 50	10 - 50	100 - 450	100 - 450	100 - 600	100 - 600
Hourly production	50 - 350 kg	50 - 350 kg	100 - 450 kg	100 - 450 kg	200 - 650 kg	200 - 650 kg
FEATURES						
Inlet opening	89 cm ²	89 cm ²	136 cm ²	136 cm ²	286 cm ²	286 cm ²
Bowl capacity	4.4 l	4.4 l	5.5 l	8 l	5.5 l	8 l
Speeds as cutter (positions)	1	10	10	10	10	10
Motor RPM (Cutter)	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.Pre.)	1500 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
LOADING						
Single Phase	800 W	1100 W	1500 W	1500 W	1500 W	1500 W
EXTERNAL DIMENSIONS (W X D X H)						
Dimensions (Veg. Prep.)	378 x 309 x 533 mm	378 x 309 x 533 mm	391 x 409 x 552 mm	391 x 409 x 552 mm	391 x 400 x 652 mm	391 x 400 x 652 mm
Dimensions (Cutter)	252 x 309 x 434 mm	252 x 309 x 434 mm	286 x 387 x 487 mm	286 x 387 x 517 mm	286 x 387 x 487 mm	286 x 387 x 517 mm
Net weight (Veg.Pre.)	15.2 kg	12.9 kg	24 kg	24 kg	27 kg	27 kg
Net weight (Cutter)	14.2 kg	11.9 kg	18 kg	19 kg	18 kg	19 kg



2-in-1
Veg prep machine + cutter



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



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



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



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



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



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



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

ACTIVE

Accessories
 P. 114

Available in Compact line

It consists of:

- 1-speed motor block.
- Compact vegetable slicer attachment.
- 4.4 l cutter bowl.



1-speed appliance
 Commercial performance in compact size.



Easy-to-use control panel
 Extremely intuitive use.



COMBI CK-241

2-in-1. Compact vegetable slicer (350 kg) + cutter. 1 speed.
 Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.

		Production / hour (max)	Bowl capacity	List Price
1050900	Combi vegetable prep.-cutter CK-241 230/50/1	350 kg	4.4 l	1.421€

Includes

- 1-speed motor block.
- Vegetable slicer attachment.
- Cutter bowl with toothed blades.
- Gravity product expulsion ramp.
- Inner collecting container.
- Ejection disc.
- Universal grid cleaner QC-U.

Optional

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



ULTRA

Accessories
 >> P. 114

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

Models equipped with "brushless" technology: maximum efficiency

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



Maximum efficiency
 Thanks to "brushless" technology.

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

COMBI CK-24V

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

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



		Production / hour (max)	Bowl capacity	List Price
1050922	Combi vegetable prep.-cutter CK-24V 230/50-60/1	350 kg	4.4 l	2.249€



- Includes**
- Variable speed motor block.
 - Vegetable slicer attachment.
 - Cutter bowl with toothed blades.
 - Gravity product expulsion ramp.
 - Inner collecting container.
 - Ejection disc.
 - Universal grid cleaner QC-U.

- Optional**
- Hub with smooth blades.
 - Hub with perforated blades.





COMBI CK-35V

2 in 1: vegetable cutter (450 kg) + cutter with 5.5 l bowl.

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

		Production / hour (max)	Bowl capacity	List Price
1050752	Combi vegetable prep.-cutter CK-35V 230/50-60/1	450 kg	5.5 l	3.166€

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Universal head. · Cutter bowl, with micro-serrated blade rotor. · Universal grid cleaner QC-U. 	<ul style="list-style-type: none"> · Tube head. · Discs, grids and disc support. · Rotor with smooth cutting blades. · Rotor with perforated cutting blades. · Support-trolley. · Grid cleaning kit.



COMBI CK-38V

2 in 1: vegetable cutter (450 kg) + cutter with 8 l bowl.

It has a variable speed motor block, universal head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
"Brushless" technology.

		Production / hour (max)	Bowl capacity	List Price
1050808	Combi vegetable prep.-cutter CK-38V 230/50-60/1	450 kg	8 l	3.521€

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Universal head. · Cutter bowl, with micro-serrated blade rotor. · Universal grid cleaner QC-U. 	<ul style="list-style-type: none"> · Tube head. · Discs, grids and disc support. · Rotor with smooth cutting blades. · Rotor with perforated cutting blades. · Support-trolley. · Grid cleaning kit.



COMBI CK-45V

2 in 1: high capacity vegetable cutter (650 kg) + cutter with 5.5 l bowl.

It has a variable speed motor block, large-capacity head and 5.5 l cutter bowl equipped with a rotor with micro-serrated blades.
"Brushless" technology.

		Production / hour (max)	Bowl capacity	List Price
1050769	Combi vegetable prep.-cutter CK-45V 230/50-60/1	650 kg	5.5 l	3.682€

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Large capacity head. · Cutter bowl, with micro-serrated blade rotor. · Universal grid cleaner QC-U. 	<ul style="list-style-type: none"> · Tube head. · High production semi-automatic bowl. · Discs, grids and disc support. · Rotor with smooth cutting blades. · Rotor with perforated cutting blades. · Support-trolley. · Grid cleaning kit.

COMBI CK-48V

2 in 1: high capacity vegetable cutter (650 kg) + cutter with 8 l bowl.
 It has a variable speed motor block, large-capacity head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
 "Brushless" technology.



		Production / hour (max)	Bowl capacity	List Price
1050821	Combi vegetable prep.-cutter CK-48V 230/50-60/1	650 kg	8 l	4.034€

Includes

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

Optional

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



#ThePerfectTexture, easier than ever



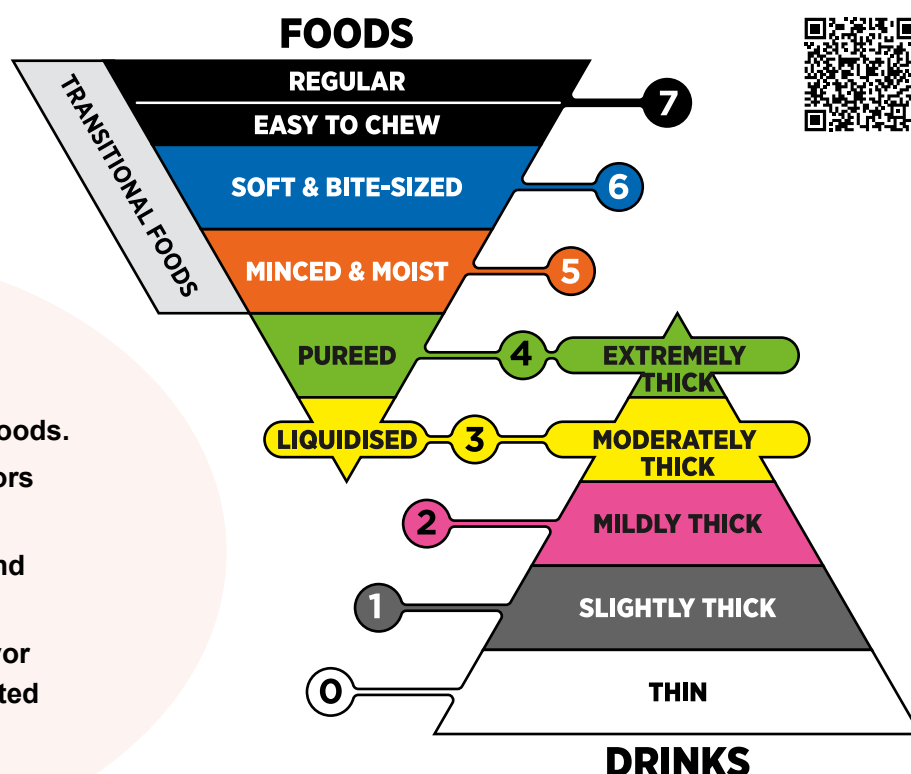
Did you know that **Sammic cutter-emulsifiers** are ideal for achieving the desired texture of food? Their programming functions and “precise pulse” make them ideal for texturizing, making it possible for everyone to eat with dignity and enjoy food throughout all stages of their lives.

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

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

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

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



Cutter-mixers & emulsifiers

Commercial food processors for the professional kitchen

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



COMPACT 4.4 l line: compact design and commercial performance

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

5.5 / 8 l HEAVY DUTY line: two sizes, 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 l 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.
- ULTRA line: built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ULTRA line: option to customize programs for recipe standardization.

Built to last

- Sturdy construction in food-grade best quality materials.

Maximum comfort for the user

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

Maintenance, safety, hygiene

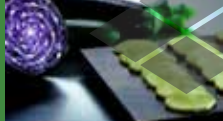
- Safety microswitches in the position of the bowl and the lid.
- Bowl easy to detach.
- The food processor rotor and bowl can be washed in the dishwasher.
- Appliances certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.



	ACTIVE			ULTRA		
	K-41	K-52	K-82	KE-4V	KE-5V	KE-8V
SELECTION GUIDE						
Covers (from / to)	10 - 50	20 - 75	20 - 100	10 - 50	20 - 75	20 - 100
Max. product capacity	2.5 kg	3 kg	4 kg	2.5 kg	3 kg	4 kg
FEATURES						
Bowl capacity	4.4 l	5.5 l	8 l	4.4 l	5.5 l	8 l
Bowl dimensions	Ø 193 x 161 mm	Ø 240 x 150 mm	Ø 240 x 199 mm	Ø 193 x 161 mm	Ø 240 x 150 mm	Ø 240 x 199 mm
Total loading	800 W	900 - 1500 W	900 - 1500 W	1100 W	1500 W	1500 W
2 speed	-	yes	yes	-	-	-
Variable speed	-	-	-	yes	yes	yes
Speed, min-max	/ 1500 rpm	1500 / 3000 rpm	1500 / 3000 rpm	300 / 3000 rpm	300 / 3000 rpm	300 / 3000 rpm
External dimensions (W x D x H)	252 x 309 x 434 mm	286 x 387 x 439 mm	286 x 387 x 473 mm	252 x 309 x 434 mm	286 x 387 x 487 mm	286 x 387 x 517 mm
Net weight	14.2 kg	21.6 kg	22.6 kg	11.9 kg	18 kg	18.9 kg



ACTIVE and ULTRA
Available in 1 or 2-speeds ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.



Versatile
Interchangeable hubs with blades.



Big capacity
Up to 8 l commercial models.



Add the other function when needed
COMPACT line: it can be upgraded into a combi model adding the vegetable slicer attachment.



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



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

ACTIVE

One or two-speed cutters with 4.4, 5.5 or 8 litre bowl.

Consists of:

- 1 or 2-speed motor block.
- Cutter bowl.

Commercial use, sturdy appliances.

- High power asynchronous motor.
- 1 or 2-speed appliances.



1 or 2-speed appliances
Commercial performance.



Easy-to-use control panel
Extremely intuitive use.

Accessories
» P. 114

FOOD-PROCESSOR K-41

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



		Bowl capacity	List Price
1050980	Cutter K-41 230/50/1	4.4 l	1.182€

Includes

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

Optional

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

FOOD-PROCESSOR K-52

Bowl capacity: 5.5 l. 2-speed.
 ACTIVE Heavy Duty line. 2-speed motor block + 5.5 l cutter bowl with toothed blades.



		Bowl capacity	List Price
1050832	Cutter K-52 400/50/3	5.5 l	1.792€

Includes

- Set of serrated blades.

Optional

- "Cut&mix" scraper.
- Smooth blades.
- Perforated blades.

FOOD-PROCESSOR K-82

Bowl capacity: 8 l. 2-speed.
 ACTIVE Heavy Duty line. 2-speed motor block + 8 l cutter bowl with toothed blades.



		Bowl capacity	List Price
1050850	Cutter K-82 400/50/3	8 l	1.970€

Includes

- Set of serrated blades.

Optional

- "Cut&mix" scraper.
- Smooth blades.
- Perforated blades.



ULTRA

Accessories
 P. 114

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

Models equipped with "brushless" technology: maximum efficiency

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



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



Versatile
 Interchangeable hubs with blades and built-in scraper.



Maximum efficiency
 Thanks to "brushless" technology.



Precise Pulse function
 It allows for incremental texture adjustment without over-processing the food. Ideal for texturising.



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



Guaranteed homogeneous result
 "Invert-blade" technology for a homogeneous result.

FOOD-PROCESSOR - EMULSIFIER KE-4V



Bowl capacity: 4.4 l. Adjustable speed with "brushless" technology.

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

		Bowl capacity	List Price
1051000	Cutter-emulsifier KE-4V 230/50-60/1	4.4 l	1.888€

Includes

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

Optional

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

FOOD-PROCESSOR - EMULSIFIER KE-5V



Bowl capacity: 5.5 l. Adjustable speed with "brushless" technology.

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

		Bowl capacity	List Price
1050834	Cutter-emulsifier KE-5V 230/50-60/1	5.5 l	2.302€

Includes

- Set of serrated blades.
- "Cut&mix" scraper.

Optional

- Smooth blades.
- Perforated blades.

FOOD-PROCESSOR - EMULSIFIER KE-8V



Bowl capacity: 8 l. Adjustable speed with "brushless" technology.

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

		Bowl capacity	List Price
1050853	Cutter-emulsifier KE-8V 230/50-60/1	8 l	2.656€

Includes

- Set of serrated blades.
- "Cut&mix" scraper.

Optional

- Smooth blades.
- Perforated blades.



Déli-cut & Déli-cut PLUS

Our cuts with a unique identity



We introduce the most **universal** and **versatile cuts** for the Chef

- The **Déli-cut** is a brunoise-style cut of $4 \times 4 \times 8$ mm, making it unique for cooking, sautéing, dressing salads and preparations, cooking fillings, and much more. **Compatible with all Sammic vegetable preparation machines.**
- The new **Déli-cut PLUS** de $5 \times 5 \times 6$ mm, cut obtained using the exclusive **Wedge grid**, is perfect for achieving a clean onion cut for a wide range of culinary uses. It can also be used for jalapeños and other vegetables. **Compatible with all Sammic Heavy Duty vegetable preparation machines.**
- **No special adjustments are required:** With the appropriate disc combination, these cuts can be made on Sammic vegetable preparation machines.



Compact line Déli-cut

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



Julienne disc
FCE-4x4G



Dicing grid
FMS-8

Heavy Duty line Déli-cut

CA-31, CA-3V, CA-41, CA-42, CA-4V,
CK-35V, CK-38V, CK-45V, CK-48V



Julienne disc
FCE-4x4G



Dicing grid
FMC-8D

Heavy Duty line Déli-cut PLUS

CA-31, CA-3V, CA-41, CA-42, CA-4V,
CK-35V, CK-38V, CK-45V, CK-48V



Julienne disc
FCE-5x5G



Dicing grid
WG-6

CUTTING GUIDE

COMPACT LINE



FCS



FCOS



FFS



FMS



FCES



SHS



SHSF / SHSG

HEAVY-DUTY LINE



FC



FCO+



FFC



FMC



FCC



FCE



SH



SHF

SHG



ACCESSORIES - FOOD PROCESSOR / VEG PREP · COMPACT LINE

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



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

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

		List Price
2059760	Vegetable slicer attachment 21/2V	362€

Cutter bowl



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

- Additional cutter bowl of 4.4 l 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 preparation machines.
- Hub with blades is sold separately.

		List Price
2059762	Cutter bowl 4.4 l (with lid, without blades)	282€

Hubs with blades



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

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

		List Price
2059748	Hub with toothed blades CK-241 / CK-24V / K-41 / KE-4V	166€
2059750	Hub with smooth blades CK-241 / CK-24V / K-41 / KE-4V	166€
2059752	Hub with perforated blades CK-241 / CK-24V / K-41 / KE-4V	166€



FCS slicing discs



Regular slicing discs.

Slicing discs to obtain 1 to 6 mm slices of potatoes, carrots, beets, cabbage, etc.

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



		Slice thickness	List Price
1010530	Slicing disc FCS-1	1 mm	77€
1010532	Slicing disc FCS-2	2 mm	77€
1010534	Slicing disc FCS-3	3 mm	77€
1010536	Slicing disc FCS-4	4 mm	77€
1010538	Slicing disc FCS-5	5 mm	77€
1010540	Slicing disc FCS-6	6 mm	77€

FCOS rippled slicing disc



Designed to obtain rippled slices.

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



		Slice thickness	List Price
1010546	Slicing disc FCOS-2	2 mm	77€

FCS-G slicing discs



Slicing discs to combine exclusively with FMS / FFS grids to obtain chips and cubes.

- Discs for obtaining 8, 10 or 12 mm thick cuts.
- Their use without a grid is not recommended.
- For CA-21/2V slicer and CK-241/24V combi models.
- Discs may vary from image.

		List Price
1010570	Slicing disc FCS-8G	90€
1010572	Slicing disc FCS-10G	90€
1010574	Slicing disc FCS-12G	90€

FMS dicing grid



Grids to obtain dices combining with slicing discs.

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



		Slice thickness	List Price
1010580	Dicing grid FMS-8	8 mm	111€
1010582	Dicing grid FMS-10	10 mm	111€
1010584	Dicing grid FMS-12	12 mm	111€



FFS chipping grid

Grids to obtain french fries in combination with slicing discs.

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

		Slice thickness	List Price
1010590	Chipping grid FFS-8	8 mm	111€
1010592	Chipping grid FFS-10	10 mm	111€



FCES julienne discs

For french fries, strips or batons.

- Thickness depends on disc used.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Note: It is recommended to use the FCES-8x8 disc only with models CA-2V / CA-24V.**
- **Discs may vary from image.**



		Slice thickness	List Price
1010550	Julienne disc FCES-2x2 · 2 x 2 mm	2 x 2 mm	101€
1010552	Julienne disc FCES-2x4 · 2 x 4 mm	2 x 4 mm	101€
1010554	Julienne disc FCES-2x6 · 2 x 6 mm	2 x 6 mm	101€
1010556	Julienne disc FCES-4x4G · 4 x 4 mm	4 x 4 mm	101€
1010558	Julienne disc FCES-6x6 · 6 x 6 mm	6 x 6 mm	101€
1010560	Julienne disc FCES-8x8 · 8 x 8 mm (for CA-2V / CK-24V)	8 x 8 mm	101€



Déli-cut cutting kit - Compact Line

Kit for the exclusive Déli-cut cut of 4 x 4 x 8 mm.

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

The kit consists of:

- Julienne disc FCES-4x4G
- Grid FMS-8
- **We recommend making the déli-cut using the inner collecting container included with your veg prep or combi machine.**



		Slice thickness	List Price
Déli-cut cutting kit - Compact Line		4 x 4 x 8 mm	212€
1010580	Dicing grid FMS-8	8 mm	111€
1010556	Julienne disc FCES-4x4G · 4 x 4 mm	4 x 4 mm	101€



SHS shredding & grating discs



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

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



		Slice thickness	List Price
1010500	Shredding disc SHS-2	2 mm	59€
1010502	Shredding disc SHS-3	3 mm	59€
1010504	Shredding disc SHS-4	4 mm	59€
1010506	Shredding disc SHS-7	7 mm	59€
1010514	Fine grating disc SHSF		59€
1010516	Coarse grating disc SHSG		59€

Inner collection container for delicate cuts



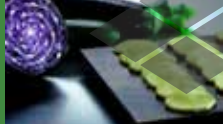
- Special container designed for collecting Déli-cut slices as well as other delicate and small cuts.
- Included with the Compact veg prep/combi, with the option to purchase additional units.

		List Price
2059870	Inner collecting container Compact (additional)	25€



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

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



Disc and grid packs - Compact Line

■ "Pizza - pasta" pack

THE CUTS YOU NEED FOR YOUR PIZZAS AND PASTA DISHES

Includes:

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

■ "Taco - burger" pack

QUALITY AND PRODUCTIVITY FOR YOUR TACOS

Includes:

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

■ "Bistro - café" pack

EVERYTHING YOU NEED FOR YOUR CAFÉ AND SMALL KITCHEN

Includes:

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

■ "Asian" pack

#THEPERFECTCUT FOR YOUR ASIAN FOOD ESTABLISHMENT

Includes:

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

		List Price
1010481	"Pizza & pasta" Compact Line 5 disc package	400€
1010482	"Taco - burger" Compact Line 6 disc package	537€
1010483	"Bistro - café" Compact Line 8 disc package	690€
1010484	"Asian" Compact Line 5 disc package	475€



new

Ejecting disc for leafy vegetables

It ensures the proper ejection of leafy products, such as cabbage, kale, lettuce, etc., in the vegetable preparation machines from the COMPACT line.

· For vegetable preparation machines CA-21 / CA-2V and combined machines CK-241 / CK-24V.

		List Price
2059764	Ejecting disc for leafy vegetables	15€



Disc and grid holder

Ideal to store discs and grids when not in use.

- Allows vertical holding of several discs and grids.
- Capacity: 10 discs or grids.
- Made of Rilsan-coated F-111/F-112.
- Dimensions: 350 x 320 mm.

		List Price
1010204	Disc and grid holding device +/- D · Tabletop	48€



Universal grid cleaner QC-U

To clean all grids of all veg prep machines.

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

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

		List Price
1010367	Universal grid cleaner QC-U	36€

ACCESSORIES - FOOD PROCESSOR / VEG PREP · HEAVY DUTY LINE



Long vegetable attachment

For Samic vegetable preparation machines and combi models.

Optional accessory for Samic CA-31 / CA-41 / CA-42 / CA-62 / CA-3V / CA-4V vegetable preparation machines and CK-35V / CK-38V / CK-45V / CK-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.

Valid for:

- Code 1050123: CA-31 / CA-41 / CA-42 / CA-62 and CA-301 / CA-401 / CA-601.
- Code 1050124: CA-3V / CA-4V, CK-35V / CK-38V / CK-45V / CK-48V and CK-301 / CK-302 / CK-401 / CK-402.

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

		List Price
1050123	Long vegetable attachment CA-31 / CA-41 / CA-42 / CA-62	920€
1050124	Long vegetable attachment CA-3V / CA-4V / CK-35V / CK-38V / CK-45V / CK-48V	920€



Large capacity attachment

Included in CA-41 / CA-42 / CA-4V vegetable preparation machines and CK-45V / CK-48V combi machines. Optional accessory for CA-62 vegetable preparation machine.

- 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.
- Optional core drill included with the same purpose.
- High-positioned ejection disc allowing to eject a larger product quantity.
- NSF approved.

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

		List Price
1050122	Large production attachment CA-41 / CA-42 / CA-62	970€
1050126	Large production attachment CA-4V / CK-45V / CK-48V	970€



Automatic hopper

For vegetable preparation machines or combi models.

Included in CA-62 vegetable preparation machine, optional accessory for CA-41 / CA-42 / 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.**

		List Price
1050120	Automatic hopper for CA-41 / CA-42 / CA-62	1.698€
1050121	Automatic hopper for CA-4V / CK-45V / CK-48V	1.698€

Cutter bowl



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

- Additional cutter bowl with lid for cutter K-52 / K-82, cutter-emulsifier KE-5V / KE-8V, vegetable preparation machine CA-3V / CA-4V, and combi machine CK-35V / CK-38V / CK-45V / CK-48V.
- Consists of a cutter bowl with lid.
- Hub with blades and scraper are sold separately.

		List Price
2059792	Cutter bowl 5.5 l (with lid, without blades)	595€
2059794	Cutter bowl 8 l (with lid, without blades)	830€

Blades for CK / K / KE



Optional blades for sammic cutters and emulsifiers.

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

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

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



		List Price
2053058	Hub with flat blades for MOD. 5	166€
2053091	Hub with serrated blades MOD. 5	176€
2053063	Hub with perforated blades MOD. 5	148€
2053935	Hub with flat blades MOD. 8	199€
2053930	Hub with serrated blades MOD. 8	213€
2053940	Hub with perforated blades MOD. 8	177€

"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.

		List Price
2059417	"Cut&mix" scraper CK-5 / K-52 / KE-5V	63€
2053960	"Cut&mix" scraper CK-8 / K-82 / KE-8V	77€

Stand-trolley



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

- Stainless steel construction.
- User-friendly stand that allows to operate Samic 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.

		List Price
1050063	Stand-trolley for CA / CK-3/4/6	364€

FC slicing discs



Regular slicing discs for CA-31 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 and CK-35V / CK-38V / CK-45V / CK-48V.

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

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



		Slice thickness	List Price
1010215	Slicing disc FC-1+	1 mm	101€
1010220	Slicing disc FC-2+	2 mm	101€
1010224	Slicing disc FC-3D	3 mm	101€
1010227	Slicing disc FC-6D	6 mm	101€
1010409	Slicing disc FC-8D	8 mm	101€
1010410	Slicing disc FC-10D	10 mm	101€
1010411	Slicing disc FC-14D	14 mm	113€
1010252	Slicing disc FC-20+	20 mm	113€
1010247	Slicing disc FC-25+	25 mm	113€

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.
- FCC-3+ & FCC-5+ equipped with 1 blade.

For CA-31 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.

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



		Slice thickness	List Price
1010406	Slicing disc FCC-2+	2 mm	101€
1010403	Slicing disc FCC-3+	3 mm	101€
1010404	Slicing disc FCC-5+	5 mm	101€

FCO rippled slicing discs



Designed to obtain rippled slices.

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

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

For CA-31 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.

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



		Slice thickness	List Price
1010295	Slicing disc FCO-2+	2 mm	112€
1010300	Slicing disc FCO-3+	3 mm	112€
1010408	Slicing disc FCO-6+	6 mm	112€

FFC chipping grids



new

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 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 / CA-301 / CA-401 / CA-601 slicers.
For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.

		Slice thickness	List Price
1010345	Chipping grid FFC-6	6 mm	155€
1010350	Chipping grid FFC-8+	8 mm	112€
1010355	Chipping grid FFC-10+	10 mm	112€



FMC dicing grids



new

Dicing grids for CA / CK.

- FMC dicing grids combined with FC slicing discs for cube cuts.
- Thickness depends on combination of disc and grid.
- **For CA-31 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 / CA-301 / CA-401 / CA-601 slicers.**
- **For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.**
- **FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**

		Slice thickness	List Price
1010362	Dicing grid FMC-8D	8 mm	112€
1010363	Dicing grid FMC-10D	10 mm	112€
1010364	Dicing grid FMC-14D	14 mm	112€
1010415	Dicing grid FMC-20D (for FC-3D to FC-14D slicing discs)	20 mm	112€
1010375	Dicing grid FMC-20+ (for FC-20+ / FC-25+ slicing discs)	20 mm	112€
1010380	Dicing grid FMC-25+ (for FC-20+ / FC-25+ slicing discs)	25 mm	112€



FCE julienne discs



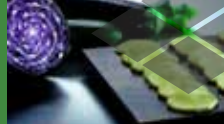
new

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+ & FCE-5x5G equipped with 2 blades.
- FCE-8+ equipped with 1 blade.
- **For CA-31 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.**
- **For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.**

		Slice thickness	List Price
1010205	Julienne disc FCE-2+	2 mm	135€
1010210	Julienne disc FCE-4+	4 mm	135€
1010214	Julienne disc FCE-4X4G (suitable for Déli-cut)	4 mm	141€
1010557	Julienne disc FCE-5X5G (suitable for Déli-cut PLUS)	5 mm	150€
1010405	Julienne disc FCE-8+	8 mm	156€





Déli-cut cutting kit - Heavy Duty

Kit for the exclusive Déli-cut cut of 4 x 4 x 8 mm.

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

The kit consists of:

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

Note: For cleaning the FMC-8D grid, we recommend using the QC-8 grid cleaner with its base.

		Slice thickness	List Price
Déli-cut cutting kit - Heavy Duty Line		4 x 4 x 8 mm	253€
1010362	Dicing grid FMC-8D	8 mm	112€
1010214	Julienne disc FCE-4X4G (suitable for Déli-cut)	4 mm	141€



new

Déli-cut PLUS cutting kit - Heavy Duty

The Deli-Cut PLUS kit is ideal for cutting 5 x 5 x 6 mm in products with high water content.

Specially designed kit to achieve #ThePerfectCut in onions and other products with high water content. With Deli-Cut PLUS you will obtain a unique, innovative cut that respects the product.

Allows for easy and efficient cleaning.

It consists of:

- Cutting disc FCE-5x5G
- Grid WG-6

		Slice thickness	List Price
Déli-cut PLUS cutting kit - Heavy Duty Line		5 x 5 x 6 mm	315€
1010462	Wedge grid WG-6	6 mm	165€
1010557	Julienne disc FCE-5X5G (suitable for Déli-cut PLUS)	5 mm	150€

SH shredding & grating discs



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

- Screwless. Detachable without tools.
- Perfect hygiene.
- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- **Detachable with no need of accessory tools.** This avoids the accumulation of food remains.
- **Dishwasher-safe.**
- Available in various sizes.
- **For CA-31 / CA-41 / CA-42 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.**
- **For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.**



		Slice thickness	List Price
1010320	Shredding disc SH-2	2 mm	71€
1010315	Shredding disc SH-3	3 mm	71€
1010322	Shredding disc SH-4	4 mm	71€
1010323	Shredding disc SH-5	5 mm	71€
1010324	Shredding disc SH-6	6 mm	71€
1010326	Shredding disc SH-7	7 mm	71€
1010328	Coarse grating disc SHG		71€
1010318	Fine grating disc SHF		71€

Potato masher kit FP+



Kit for vegetable preparation machines and combi machines.

Ideal for getting potato puree using a vegetable preparation machine.

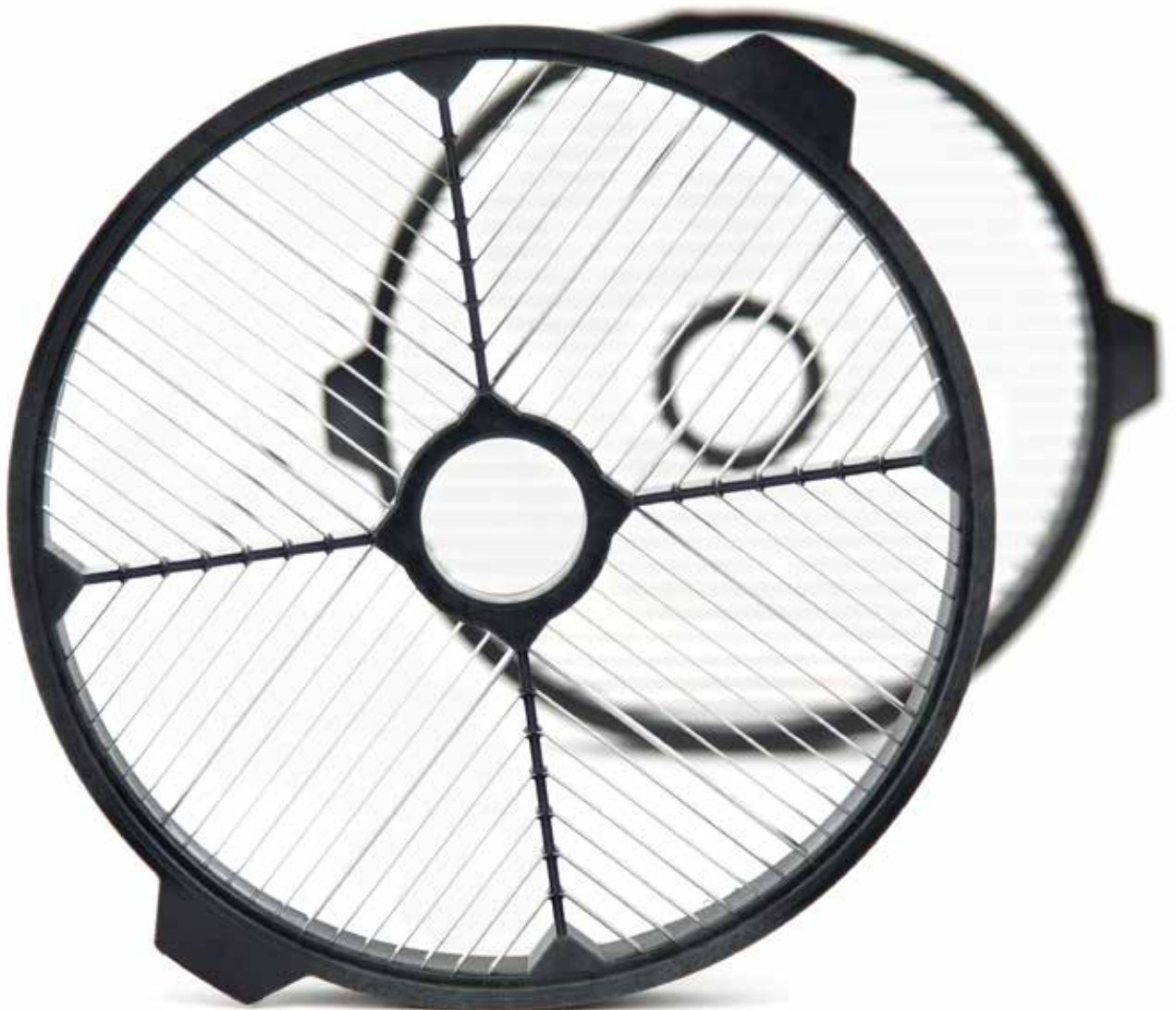
- Necessary to use with slicing disc up to size 14 mm (recommended to use with FC-10D or FC-14D).
- For CA-31 / CA-41 / CA-42 / CA-62 / CA-3V / CA-4V.
- For CK-35V / CK-38V / CK-45V / CK-48V.

		List Price
1010390	Potato masher kit FP	160€

CA-31, CA-3V, CA-41, CA-42, CA-4V, CK-35V, CK-38V, CK-45V, CK-48V

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







Disc and grid packs - Heavy Duty

Set of discs and grids for a vegetable preparation machine.

■ "Basic pack for Heavy Duty"

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

Includes:

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

■ "Pizza & pasta" pack

ALL THE CUTS YOU NEED FOR YOUR ITALIAN RESTAURANT

Includes:

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

■ "Taco - burger" pack

QUALITY AND PRODUCTIVITY FOR YOUR TACOS

Includes:

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

■ "Bistro - café" pack

EVERYTHING YOU NEED FOR YOUR CAFÉ AND SMALL KITCHEN

Includes:

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

■ "Asian" pack

#THEPERFECTCUT FOR YOUR ASIAN FOOD ESTABLISHMENT

Includes:

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

■ "College" pack

ALL THE CUTS NEEDED FOR YOUR SCHOOL CAFETERIA

Includes:

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

		List Price
1010219	Heavy Duty 6 disc package 10 D	614€
1010470	"Pizza & pasta" Heavy Duty 6 disc package	688€
1010471	"Taco - burger" Heavy Duty 7 disc package	941€
1010472	"Bistro - café" Heavy Duty 9 disc package	1.105€
1010473	"Asian" Heavy Duty 5 disc package	736€
1010474	"College" Heavy Duty 10 disc package	1.227€

Disc and grid holder

Ideal to store discs and grids when not in use.

Tabletop holder:

- Allows vertical holding of several discs and grids.
- Capacity: 10 discs or grids.
- Made of Rilsan-coated F-111/F-112.
- Dimensions: 350 x 320 mm.

Wall holder:

- Holder for direct wall mounting. Can be installed horizontally or vertically.
- Capacity: 6 discs or grids.
- Made of stainless steel.
- Dimensions: 320 x 50 x 140 mm.



new



		List Price
1010204	Disc and grid holding device +/D · Tabletop	48€
1010242	Disc and grid holding device +/D · Wall mounted	63€

Quick Cleaner: grid cleaners

For an efficient, quick and safe grid cleaning operation.

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



		List Price
QC - Quick cleaner kit (base GCH + 1 cover)		159€
1010361	QC-8 cover quick cleaner for 8 mm · 5/16" grid	99€
1010366	QC-10 cover quick cleaner for 10 mm · 3/8" grid	99€
1010359	Quick grid cleaner base GCH	60€

Universal grid cleaner QC-U

To clean all grids of all veg prep machines.

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

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



		List Price
1010367	Universal grid cleaner QC-U	36€

Commercial hand blenders

Commercial immersion blenders and whisks

Versatility, ergonomoy, strength. Built to last.

■ All-in-one

VERSATILITY, WITH NO NEED OF ADD-ON TOOLS

- Complete and versatile product range, designed to make different preparations with no need of add-on tools.
- Commercial Y-blade, made of tempered steel and equipped with a long lasting cutting edge.
- Fixed or vario-speed (adjustable speed): check models.
- Designed to work with maximum comfort in recipients of 10 to 400 l of capacity.

■ Double range

XM OR XMT: CHOOSE YOURS

- XM range: capacity up to 250 litres, power from 240 to 750 W, models with fixed or variable speed.
- XMT range: the best power-to-weight ratio thanks to brushless technology. Variable speed. 675 W and 1000 W models, with different arm lengths to work at any container depth.
- Fixed or variable speed, depending on range and model (see tables).
- Designed to work in containers from 10 to 400 litres capacity.

■ Enhanced UX

MAXIMUM COMFORT FOR THE USER

Click-on-arm

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

Continuous operation

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

Work without splashing

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

■ Built-to-last

GUARANTEED DURABILITY

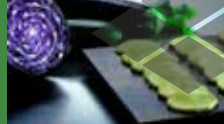
- Professional performance: they are capable of carrying out prolonged work without overheating.
- Life-plus: equipped with a motor which has passed all of the most demanding usage tests.
- Studied geometry: casings designed to avoid rolling and falling.
- Easy to clean: the mixer arms and whisks are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



Accessories

» P. 141





	XM RANGE						
	XM-12	XM-21/22	MB-21	B-20	XM-31/32/33	MB-31	B-30
FEATURES							
Total loading	240 W	300 W	300 W	300 W	400 W	400 W	400 W
Speed, min-max	1500 - 15000 rpm	1500 - 15000 rpm	1500 - 15000 rpm	200 - 1800 rpm	12000 rpm	1500 - 12000 rpm	200 - 1500 rpm
LIQUIDISER FUNCTION							
Maximum recipient capacity	10 l	12 / 15 l	12 l	15 l	30 / 45 / 60 l	30 l	60 l
Maximum working depth	148.6 mm	169 / 203 mm	169 mm		207.3 / 247.3 / 283.3 mm	207.3 mm	
Blade diameter	44 mm	50 mm	50 mm		55 mm	55 mm	
Blade guard diameter	65 mm	82 mm	82 mm		92.2 mm	92.2 mm	
Liquidising arm length	223 mm	250 / 300 mm	250 mm		306 / 366 / 420 mm	306 mm	
Total length	448 mm	514 / 564 mm	514 mm		614 / 674 / 728 mm	615 mm	
WHISK FUNCTION							
Capacity (egg whites)			2 - 30	2 - 30		2 - 50	2 - 50
Revolving arm length			306 mm	306 mm		396 mm	396 mm
Total length (with revolving arm)			570 mm	570 mm		704 mm	704 mm
NET WEIGHT							
Net weight	1.51 kg	2.31 / 2.39 kg	3.2 kg	2.62 kg	3.34 / 3.56 / 3.74 kg	4.61 kg	3.51 kg

					XMT RANGE	
	XM-51/52	MB-51	B-50	XM-71/72	XMT-61/62/63	XMT-101/102/103/104
FEATURES						
Total loading	570 W	570 W	570 W	750 W	675 W	1000 W
Speed, min-max	12000 rpm	1500 - 12000 rpm	200 - 1500 rpm	12000 rpm	1500 - 12000 rpm	1500 - 12000 rpm
LIQUIDISER FUNCTION						
Maximum recipient capacity	80 / 120 l	80 l	120 l	200 / 250 l	150 / 200 / 250 l	150 / 225 / 300 / 400 l
Maximum working depth	283.3 / 350 mm	283.3 mm		359.3 / 420 mm	293 / 357 / 436 mm	293 / 357 / 436 / 537 mm
Blade diameter	60 mm	60 mm		70 mm	60 mm	70 mm
Blade guard diameter	101 mm	101 mm		123.3 mm	101 mm	123.3 mm
Liquidising arm length	425 / 525 mm	425 mm		540 / 630 mm	420 / 520 / 610 mm	435 / 535 / 625 / 760 mm
Total length	765 / 865 mm	765 mm		880 / 970 mm	760 / 860 / 950 mm	775 / 875 / 965 / 1100 mm
WHISK FUNCTION						
Capacity (egg whites)		2 - 80	2 - 80			
Revolving arm length		405 mm	405 mm			
Total length (with revolving arm)		746 mm	746 mm			
NET WEIGHT						
Net weight	4.79 / 4.85 kg	4.65 kg	4.41 kg	5.1 / 5.29 kg	3.64 / 3.74 / 3.84 kg	4.22 / 4.41 / 4.60 / 4.79 kg



Professional
Designed for commercial and intensive use.



Versatile
Versatility without add-on tools.



Ergonomic
Compact and manageable design.



Built-to-last
Guaranteed durability



Maximum comfort
Optional: "Quick fix" bowl clamp.



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



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



XM-12 + Emulsionizer PRO
Blend, filter and emulsify in one step by combining the Emulsionizer PRO 1.0 accessory with the XM-12 blender.

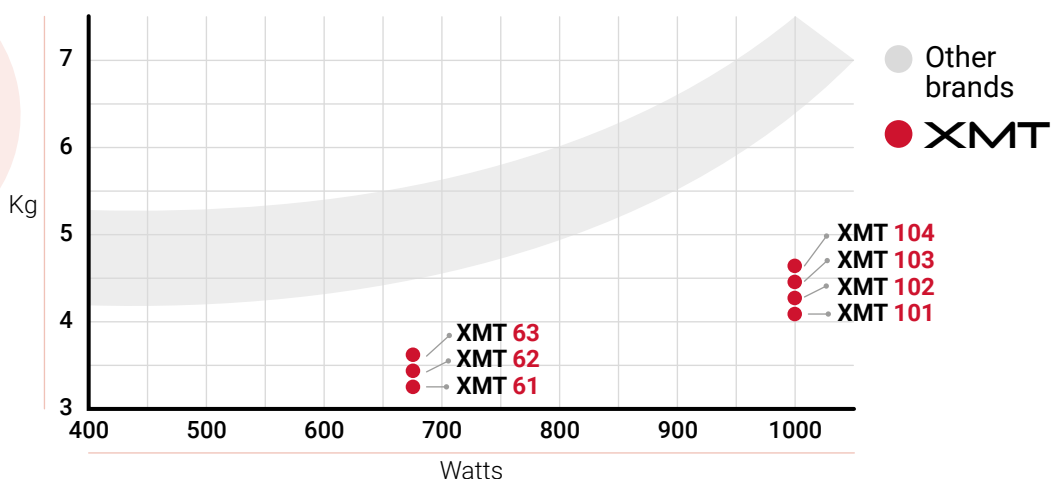


New **XMT** blenders MaxPower. Minimal weight.

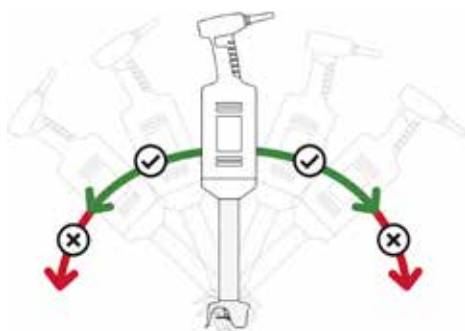
new

Thanks to **brushless technology**, the new XMT blenders deliver **maximum performance** with an unmatched power-to-weight ratio.

Up to **2,5 kg lighter** than other brands



The new XMT blenders are designed for **continuous operation**, with no motor overheating and no user fatigue.



TiltStop system.



The available arms, in different lengths, allow you to work in kettles up to 400 liters as well as in shallow tilting pans.



Variable speed.



The **SmartControl** shows the motor power output, **TiltStop** tilt-control alarm, and lock indicator.

XMT by Sammic **#TheLightweightBeast**

Emulsifier® PRO 1.0



The Power of Taste

by Sammic

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

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

What is it for?

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

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

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



XM RANGE

Versatile and intuitive hand blenders

■ Blenders designed to work in containers from 10 to 250 litres



SmoothControl

Smart speed control.



TiltStop system

Exclusive TiltStop system (patented): series 30 / 50 / 70. Your blender will stop in the event of a fall or excessive tilt from the vertical.



HAND BLENDER XM-12

Compact immersion blender. 240 W.

- The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10 l.

		Liquidising arm length	Maximum recipient capacity	List Price
3030618	Immersion blender XM-12 230/50-60/1	223 mm	10 l	239€

Includes

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

Optional

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



HAND BLENDER XM-12 + EMULSIONIZER PRO 1.0

Blends, filters, and emulsifies simultaneously.

Compact immersion blender. 240 W.

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

		Liquidising arm length	Maximum recipient capacity	List Price
3030730	Immersion blender XM-12 230/50-60/1 EMZ	223 mm	10 l	470€

Includes	Optional
<ul style="list-style-type: none"> · XM-12 immersion blender: variable speed motor unit + mixer arm. · Emulsionizer PRO 1.0 by Sammic. · Pack of 5 interchangeable discs. · Heat-resistant borosilicate jar with lid. · Bamboo mortar 	<ul style="list-style-type: none"> · MA-11 mixer arm.

HAND BLENDER XM-21 / XM-22

Professional immersion blender. 300 W.

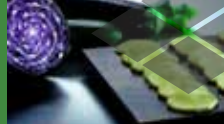
- Variable speed motor block.
- 250 / 300 mm detachable arm.
- Designed for continuous use in recipients of up to 12 / 15 l.



		Liquidising arm length	Maximum recipient capacity	List Price
3030625	Immersion blender XM-21 230/50-60/1	250 mm	12 l	311€
3030626	Immersion blender XM-22 230/50-60/1	300 mm	15 l	334€

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · MA-21 or MA-22 mixer arm. · Wall mount. 	<ul style="list-style-type: none"> · MA-21 mixer arm. · MA-22 mixer arm. · Whisk BA-20.





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 l.
- Whisk with capacity for 2 to 30 egg whites.

		List Price
3030634	Immersion blender & whisk combo MB-21 230/50-60/1	538€

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · MA-21 mixer arm. · Whisk BA-20. · Wall mount. 	<ul style="list-style-type: none"> · MA-22 mixer arm.



BLENDER B-20

Professional beater. 300 W.

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

		List Price
3030636	Whisk B-20 230/50-60/1	419€

Includes	Optional
<ul style="list-style-type: none"> · Variable speed motor block. · Whisk BA-20. · Wall mount. 	<ul style="list-style-type: none"> · MA-21 mixer arm. · MA-22 mixer arm.



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

Professional immersion blender. 400 W.

- Fixed speed motor block.
- 306 / 366 / 420 mm detachable arm.
- Designed for continuous use in recipients of up to 30 / 45 / 60 l.

		Liquidising arm length	Maximum recipient capacity	List Price
3030672	Immersion blender XM-31 230/50-60/1	306 mm	30 l	453€
3030674	Immersion blender XM-32 230/50-60/1	366 mm	45 l	460€
3030675	Immersion blender XM-33 230/50-60/1	420 mm	60 l	479€

Includes	Optional
<ul style="list-style-type: none"> · Fixed speed motor block. · MA-31, MA-32 or MA-33 mixer arm. · Wall mount. 	<ul style="list-style-type: none"> · MA-31 mixer arm. · MA-32 mixer arm. · MA-33 mixer arm. · "Quick fix" clamp. · Clamp sliding frame.



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 l.
- Whisk with capacity for 2 to 50 egg whites.

		List Price
3030676	Immersion blender & whisk combo MB-31 230/50-60/1	696€

Includes

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

Optional

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



BLENDER B-30

Professional beater. 400 W.

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

		List Price
3030669	Whisk B-30 230/50-60/1	587€

Includes

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

Optional

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



HAND BLENDER XM-51 / XM-52

Professional immersion blender. 570 W.

- Fixed speed motor block.
- 425 / 525 mm detachable arm.
- Designed for continuous use in recipients of up to 80 / 120 l.

		Liquidising arm length	Maximum recipient capacity	List Price
3030684	Immersion blender XM-51 230/50-60/1	425 mm	80 l	540€
3030690	Immersion blender XM-52 230/50-60/1	525 mm	120 l	569€

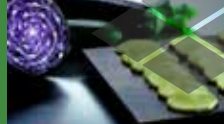
Includes

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

Optional

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





HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.

- Variable speed motor block.
- 425 mm detachable mixer arm designed for continuous use in recipients of up to 80 l.
- Whisk with capacity for 2 to 80 egg whites.

		List Price
3030691	Immersion blender & whisk combo MB-51 230/50-60/1	828€

Includes

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

Optional

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



BLENDER B-50

Professional beater. 570 W.

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

		List Price
3030693	Whisk B-50 230/50-60/1	672€

Includes

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

Optional

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



HAND BLENDER XM-71 / XM-72

Professional immersion blender. 750 W.

- Fixed speed motor block.
- 540 / 630 mm detachable arm.
- Designed for continuous use in recipients of up to 200 / 250 l.

		List Price
3030717	Immersion blender XM-71 230/50-60/1	781€
3030718	Immersion blender XM-72 230/50-60/1	828€

Includes

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

Optional

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



XMT RANGE

MAXPower: maximum power, minimum weight

■ MAXPower. Minimal weight.

BRUSHLESS TECHNOLOGY: MAXIMUM EFFICIENCY

- Up to 1000 W of power.
- Maximum power with minimum weight.
- Designed to work in containers up to 400 l.
- Variable speed.

XMT ADAPTS TO YOUR KITCHEN

- 60 range with 3 different shafts and 100 range with 4 shaft lengths available, for use with tilting kettles or deep pots.
- Continuous operation available.
- Compatible with the "Quick fix" bowl clamp.

EXCLUSIVE TILTSTOP SYSTEM

- Thanks to the TiltStop system (patented), the blender will stop in case of a fall or excessive tilt from the vertical.

SMARTCONTROL

- The improved, intuitive display provides all relevant information at a glance:
- Load level.
- TiltStop alarm.
- Lock / unlock status.

■ Enhanced UX

TECHNOLOGY SERVING THE USER

Maximum control

Fully intuitive smart display.

Continuous operation

Continuous operation available. Maximum comfort for prolonged use.

■ Built-to-last

GUARANTEED DURABILITY

- Professional performance: designed for long operations without overheating the housing.
- Life-plus: brushless motors have passed the most demanding endurance tests.
- Thoughtful geometry: housings designed to prevent rolling and falling.
- Easy cleaning: both blending arms and whisk attachments are dishwasher safe.



Lightweight beast: work without fatigue

Light and powerful. The best power-to-weight ratio.



TiltStop System

Maximum safety: the blender stops in case of a fall or excessive tilt from the vertical.



Continuous operation

Continuous operation available. Maximum comfort for prolonged use.



SmartControl display

Thanks to the improved and intuitive display, the hand blender shows all relevant information at a glance: load indicator, TiltStop alarm, lock/unlock.

>> AVAILABLE SOON <<





new

HAND BLENDER XMT-61 / XMT-62 / XMT-63

MAXPower commercial immersion blender. 675 W. #TheLightweightBeast

- Brushless technology: the best power-to-weight ratio. Work with maximum comfort.
- Variable speed motor block.
- 420 / 520 / 610 mm detachable arm.
- Designed for continuous use in recipients of up to 150 / 200 / 250 l.

		Liquidising arm length	Maximum recipient capacity	List Price
3030920	Immersion blender XMT-61 230/50-60/1	420 mm	150 l	899€
3030922	Immersion blender XMT-62 230/50-60/1	520 mm	200 l	932€
3030924	Immersion blender XMT-63 230/50-60/1	610 mm	250 l	967€

Includes

- Variable speed motor block.
- MAT-61, MAT-62 or MAT-63 mixer arm.
- Wall mount.

Optional

- MAT-61 mixer arm.
- MAT-62 mixer arm.
- MAT-63 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.



new

HAND BLENDER XMT-101 / XMT-102 / XMT-103 / XMT-104

MAXPower commercial immersion blender. 1000 W. #TheLightweightBeast

- Brushless technology: the best power-to-weight ratio. Work with maximum comfort.
- Variable speed motor block.
- 435 / 535 / 625 / 760 mm detachable arm.
- Designed for continuous use in recipients of up to 150 / 225 / 300 / 400 l.

		Liquidising arm length	Maximum recipient capacity	List Price
3030925	Immersion blender XMT-101 230/50-60/1	435 mm	150 l	1.221€
3030928	Immersion blender XMT-102 230/50-60/1	535 mm	225 l	1.261€
3030926	Immersion blender XMT-103 230/50-60/1	625 mm	300 l	1.302€
3030930	Immersion blender XMT-104 230/50-60/1	760 mm	400 l	1.346€

Includes

- Variable speed motor block.
- MAT-101, MAT-102, MAT-103 or MAT-104 mixer arm.
- Wall mount.

Optional

- MAT-101 mixer arm.
- MAT-102 mixer arm.
- MAT-103 mixer arm.
- MAT-104 mixer arm.
- "Quick fix" clamp.
- Clamp sliding frame.

ACCESSORIES - COMMERCIAL HAND BLENDERS

Emulsionizer PRO 1.0



Blends, filters, and emulsifies simultaneously.

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

		List Price
5410009	Emulsionizer PRO 1.0	250€
5410013	Additional disc Pack for Emulsionizer PRO	30€

Motor units

Motor units without arms.



new

		Series	Total loading	Variable speed	List Price
3030616	Motor unit MM-10V 230/50-60/1	XM-10	240 W	✓	157€
3030637	Motor unit MM-20V 230/50-60/1	XM-20	300 W	✓	195€
3030666	Motor unit MM-30 230/50-60/1	XM-30	400 W		311€
3030667	Motor unit MM-30V 230/50-60/1	XM-30	400 W	✓	383€
3030677	Motor unit MM-50 230/50-60/1	XM-50	570 W		373€
3030686	Motor unit MM-50V 230/50-60/1	XM-50	570 W	✓	420€
3030716	Motor unit MM-70 230/50-60/1	XM-70	750 W		445€
3030916	Motor unit MMT-60V 230/50-60/1	XMT-60	675 W	✓	778€
3030918	Motor unit MMT-100V 230/50-60/1	XMT-100	1000 W	✓	929€

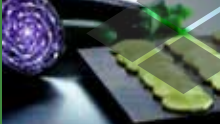
Arms

Mixer arms and whisks for Sammic immersion blenders.



new

		Series	Liquidising arm length	List Price
3030613	Mixer arm MA-11	XM-10	192 mm	89€
3030624	Mixer arm MA-12	XM-10	223 mm	95€
3030638	Mixer arm MA-21	XM-20	250 mm	118€
3030640	Mixer arm MA-22	XM-20	300 mm	144€
3030641	Whisk BA-20	XM-20		224€
3030653	Mixer arm MA-31	XM-30	306 mm	145€
3030655	Mixer arm MA-32	XM-30	366 mm	150€
3030657	Mixer arm MA-33	XM-30	420 mm	171€
3030670	Whisk BA-30	XM-30		252€
3030685	Mixer arm MA-51	XM-50	425 mm	178€
3030687	Mixer arm MA-52	XM-50	525 mm	198€
3030696	Whisk BA-50	XM-50		323€
3030855	Mixer arm MA-72	XM-70	630 mm	408€
3030856	Mixer arm MA-71	XM-70	539 mm	359€
3030932	Mixer arm MAT-61	XMT-60	420 mm	178€
3030934	Mixer arm MAT-62	XMT-60	520 mm	198€
3030936	Mixer arm MAT-63	XMT-60	610 mm	218€
3030938	Mixer arm MAT-101	XMT-100	435 mm	310€
3030940	Mixer arm MAT-102	XMT-100	535 mm	359€
3030942	Mixer arm MAT-103	XMT-100	625 mm	408€
3030944	Mixer arm MAT-104	XMT-100	760 mm	457€



Quick-Fix bowl clamp

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

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



		List Price
3030314	"Quick fix" bowl clamp	58€

Clamp sliding frame

Combined with the Quick-Fix bowl clamp, it allows user to slide the mixer along the bowl diameter, 700 mm maximum.

- Ideal accessory for comfort of use.
- The clamp sliding frame, combined with the bowl clamp, allows to slide the mixer along the bowl diameter.
- Maximum bowl diameter: 700 mm / 27 1/2"



		List Price
3030320	Clamp sliding frame	143€

Display stand for XM / XMT immersion blenders

Hand mixer display stand.
It allows to hang portable liquidiser & whisks.



		List Price
3030900	Display stand XM / XMT	347€

Turbo liquidisers

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

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



Ideal for big production needs

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

Sturdy construction

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

Easy and convenient handling

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

Versatility, thanks to 3 types of interchangeable grids

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

Guaranteed safety

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

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



High production

Designed for up to 800 l containers.



One or two speeds

1 or 2-speed appliances.



Versatile

Interchangeable grids to obtain the desired finish.



TURBO LIQUIDISER TRX-21

1-speed turbo-mixer.
Turbo-blender designed to work in up to 800 l / 130 gal bowls.

		List Price
TRX-21 1.500 rpm - 230-400V/50Hz/3N (with one grid)		6.228€
3030501	Turbo liquidiser TRX-21 230-400/50/3N	5.989€

Includes

- Trolley, motor and arm (without attachments).

Optional

- 21D attachment 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 l / 130 gal bowls.

		List Price
TRX-22 1.500 / 750 rpm - 400V/50Hz/3N (with one grid)		7.775€
3030506	Turbo liquidiser TRX-22 400/50/3N	7.536€

Includes

- Trolley, motor and arm (without grids).

Optional

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

ACCESSORIES

Grids for TRX

3 types of grids for different uses.
Easily interchangeable grids, which meet the needs of all users and ingredients.



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

		List Price
4032401	Grid 21 teeth	239€
4032403	Grid 30 teeth	239€
4032389	Grid 42 teeth	239€

Baguette slicer

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.



Versatility and cutting efficiency

- To slice bread loaves in adjustable thickness.
- Feeding mouth with capacity for one or two bread loaves.
- Ideal for restaurants and big communities.

Quality, hygiene and safety

- Stainless steel made.
- Economy: quick to operate, uniform slice thickness and minimal waste.
- Hygienic, 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.

	CP-250
Slice production	8400 / 16800
Slice thickness	20 mm - 90 mm
Mouth dimensions	115 x 135 mm
Total loading	250 W
External dimensions (W x D x H)	410 x 524 x 910 mm
External dimensions with stand	494 x 567 x 1530 mm
Net weight	28.2 kg



One or two bread loaves
Simultaneous cut of 1 or 2 baguettes.



BAGUETTE SLICER CP-250

Cuts up to 16,800 slices of stick / french bread per hour.
Slice thickness: 20 to 90 mm.

		List Price
1050225	Bread slicer CP-250 230/50/1	2.241€

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 175 mm from ground level.
- Highest height at 420 mm from ground level.

		List Price
1050230	Stand CP-250	600€

Planetary mixers

Mixer supplied with beater, whisk and dough hook

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



■ New BP models

- **Stainless steel tools.**
- High robustness.
- Dishwasher-safe tools: easy cleaning.
- **New keypad with screen, highly intuitive.**
- Possibility to customise up to 9 programs.
- 3 included programs with different fixed speeds, customisable.
- Intuitive information display.
- Alarm indication on the screen.
- Electronic timer 0–99 min and possibility of continuous operation.
- Acoustic signal at the end of the cycle.
- Electronic speed variation.
- Indication of inactive protections.

■ Versatility and safety in use

- Manual safety guard.
- Bowl lift by lever.
- Double safety microswitch.
- Stainless steel bowl.
- Easy to clean.

■ Equipped with:

- **Dough hook:** for bread, cake, pizza, croissant and cookie doughs.
- **Flat beater:** for mixtures such as creams, sponge cakes, etc.
- **Whisk:** for whipping egg whites, meringues, mayonnaise, soft creams, etc.



■ BM-5 / BM-5E

- Especially suitable for countertop use.
- Continuous speed control system, without steps.
- **BM-5:** for intensive use.
- **BM-5E:** universal motor.

■ BP-10/20/30/40

- The **BP mixers by SAMMIC** feature robust three-phase motors powered by highly reliable electronic variable frequency drives. As a result, the mixers can be connected to a single-phase outlet.
- **BP-10:** suitable for countertop use.
- **BP-20/30/40:** floor-standing models.
- Combined models available across the BP range.
- Easy access to the accessory hub, located on the front.
- Available accessories: meat mincer, slicer-grater and vegetable press.
- Enhanced water protection.
- Control panel with IP55 protection.
- Stainless steel feet.
- Optional stainless steel column for BP-20/30.
- Robust and resistant bowl.
- Easy maintenance and repair.
- The BP-40 model includes an emergency stop button.
- **Optional for BP-20:** 10 L reduction kit.
- **Optional for BP-30:** 10 L reduction kit.
- **Optional for BP-40:** 20 L reduction kit.



■ **Optional accessories: customise your solution**

- Reduction kits for BP-20 / 30 / 40.
- Additional bowls.
- Accessories for combined models.
- Bowl trolleys.
- Base kit with wheels for mixer.

Check available models for marine use.

Note: BE-10 / BE-20 / BE-30 / BE-40 models will be delivered until stock lasts.



	BM-5E	BM-5	BP-10	BP-20	BP-30	BP-40
SELECTION GUIDE						
Bowl capacity	5 l	5 l	10 l	20 l	30 l	40 l
Bowl dimensions	208 mm x 197 mm	208 mm x 197 mm	279 mm x 236 mm	333 mm x 296 mm	380 mm x 340 mm	422 mm x 367 mm
Capacity in flour (50% water)	1 kg	1.5 kg	3 kg	6 kg	9 kg	12 kg
FEATURES						
Total loading	300 W	250 W	550 / 750 W	900 W	1100 W	1400 W
Tool speed	98 - 455 rpm	85 - 495 rpm	96 - 289 rpm	95 - 392 rpm	87 - 378 rpm	85 - 348 rpm
Planetary speed	40 - 187 rpm	35 - 192 rpm	59 - 176 rpm	42 - 175 rpm	39 - 168 rpm	45 - 186 rpm
Timer (min-max)			0 - 99'	0 - 99'	0 - 99'	0 - 99'
External dimensions (W x D x H)	310 x 382 x 537 mm	310 x 382 x 537 mm	410 x 523 x 688 mm	520 x 733 x 1152 mm	528 x 764 x 1152 mm	586 x 777 x 1202 mm
Net weight	13.7 kg	16.5 kg	44 kg	89 kg	105 kg	124 kg



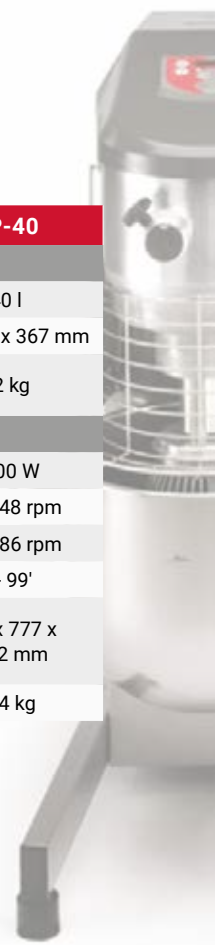
Stainless steel tools
BP models: equipped with new stainless steel tools.



Advanced control panel
BP models: highly intuitive use.



UNE-EN-454/2015 compliant
BP models are UNE-EN-454/2015 compliant.





PLANETARY MIXER BM-5E

Table-top model with 5 l / qt bowl.
Designed for light duty use.

		Bowl capacity	List Price
1500180	Food mixer BM-5E 230/50-60/1	5 l	1.005€

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 l / qt bowl.
Designed for medium duty use.

		Bowl capacity	List Price
1500170	Food mixer BM-5 230/50-60/1	5 l	1.260€

Includes

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



PLANETARY MIXER BP-10 / BP-10C

Table-top model with 10 l / qt bowl.
"C" models, equipped with attachment drive for accessories.

		Bowl capacity	List Price
1500310	Planetary mixer BP-10 230/50-60/1	10 l	2.683€
1500311	Planetary mixer BP-10C 230/50-60/1	10 l	2.946€

Includes

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

Optional

- Attachment drive for accessories.





new

PLANETARY MIXER BP-20 / BP-20I / BP-20C

Floorstanding unit with 20 l / qt bowl.

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

"I" models with stainless steel column.

		Bowl capacity	List Price
1500330	Planetary mixer BP-20 230/50-60/1	20 l	4.398€
1500333	Planetary mixer BP-20I 230/50-60/1	20 l	4.878€
1500331	Planetary mixer BP-20C 230/50-60/1	20 l	5.020€

Includes

- Stainless steel bowl and tools.
- Spiral hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

Optional

- Attachment drive for accessories.
- Option of stainless steel column.
- 10 l / qt reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and storing the mixer.



new

PLANETARY MIXER BP-30 / BP-30I / BP-30C

Floorstanding unit with 30 l / qt bowl.

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

"I" models with stainless steel column.

		Bowl capacity	List Price
1500350	Planetary mixer BP-30 230/50-60/1	30 l	4.924€
1500352	Planetary mixer BP-30I 230/50-60/1	30 l	5.464€
1500351	Planetary mixer BP-30C 230/50-60/1	30 l	5.624€

Includes

- Stainless steel bowl and tools.
- Spiral hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

Optional

- Attachment drive for accessories.
- Option of stainless steel column.
- 10 l / qt reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and storing the mixer.



new

PLANETARY MIXER BP-40 / BP-40I / BP-40C

Floorstanding unit with 40 l / qt bowl.

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

"I" models with stainless steel column.

		Bowl capacity	List Price
1500370	Planetary mixer BP-40 230/50-60/1	40 l	7.127€
1500376	Planetary mixer BP-40I 230/50-60/1	40 l	7.532€
1500371	Planetary mixer BP-40C 230/50-60/1	40 l	7.478€

Includes

- Stainless steel bowl and tools.
- Spiral hook for heavy dough.
- Beater spatula for soft dough.
- Balloon whisk.

Optional

- Attachment drive for accessories.
- Option of stainless steel column.
- 20 l / qt reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and storing the mixer.

ACCESSORIES

Bowls for planetary mixers



AISI-304 stainless steel construction.
Additional stainless steel bowls for Sammic BM / BP / BE planetary mixers.
Sturdy and durable.

		List Price
2502305	Stainless steel bowl BM-5	129€
2509494	Stainless steel bowl BP-10 / BE-10	180€
2509495	Stainless steel bowl BP-20 / BE-20	262€
2509564	Stainless steel bowl BP-30 / BE-30 (>10/2016)	469€
2509497	Stainless steel bowl BP-40 / BE-40	524€

Reduction equipments



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

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

		List Price
1500222	Bowl and mix tools 10 l - BP-20 / BE-20	690€
1500296	Bowl and mix tools 10 l - BP-30 / BE-30	825€
1500389	Bowl and mix tools 20 l - BP-40	947€
1500242	Bowl and mix tools 20 l - BE-40	947€

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 l / qt bowls.
- Made of highly resistant stainless steel.
- Bowl not included.

		List Price
1500260	Trolley for 20 l bowl	511€
1500261	Trolley for 30 l bowl	511€
1500262	Trolley for 40 l bowl	511€

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.**

		List Price
1500265	Food mixer wheel set for BP-20 / BP-30 / BP-40 / BE-20 / BE-30 / BE-40	393€

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 (BP-10C, BP-20C, BP-30C and BP-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.

		List Price
1010026	Vegetable preparation attachment CR-143	550€

Discs and grids for CR-143



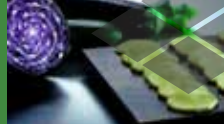
Achieve a wide variety of cuts with the CR-143 vegetable preparation attachment.

Discs and grids designed for cutting all types of vegetables and for grating cheese, bread, chocolate, and more.

Choose the discs and grids that best suit your needs:

- **FC discs:** Discs for obtaining slices from 1 to 14 mm thick.
- **FCC discs:** Designed for slicing soft products.
- **FCO discs:** For cutting wavy slices.
- **FCE discs:** Ideal for cutting potatoes into "matchstick," "straw," "chips," or "French fries" styles.
- **SH discs:** Discs for grating products or reducing them to coarse or fine powder.
- **FF grids for fries:** When combined with FC or FCO discs, they produce French fry cuts.
- **FM grids for cubes:** When combined with FC discs, they produce cube cuts.

		List Price
1010215	Slicing disc FC-1+	101€
1010220	Slicing disc FC-2+	101€
1010222	Slicing disc FC-3+	101€
1010407	Slicing disc FC-6+	101€
1010400	Slicing disc FC-8+	101€
1010401	Slicing disc FC-10+	101€
1010402	Slicing disc FC-14+	113€
1010406	Slicing disc FCC-2+	101€
1010403	Slicing disc FCC-3+	101€
1010404	Slicing disc FCC-5+	101€
1010295	Slicing disc FCO-2+	112€
1010300	Slicing disc FCO-3+	112€
1010408	Slicing disc FCO-6+	112€
1010205	Julienne disc FCE-2+	135€
1010210	Julienne disc FCE-4+	135€
1010405	Julienne disc FCE-8+	156€
1010320	Shredding disc SH-2	71€
1010315	Shredding disc SH-3	71€
1010322	Shredding disc SH-4	71€
1010323	Shredding disc SH-5	71€
1010324	Shredding disc SH-6	71€
1010326	Shredding disc SH-7	71€
1010328	Coarse grating disc SHG	71€
1010318	Fine grating disc SHF	71€
1010265	Chipping grid FF-6 (CA-300 / CR-143) · 6 mm · 1/4"	112€
1010270	Chipping grid FF-8 (CA-300 / CR-143) · 8 mm · 5/16"	112€
1010275	Chipping grid FF-10 (CA-300 / CR-143) · 10 mm · 3/8"	112€
1010280	Dicing grid FM-8 (CA-300 / CR-143) · 8 mm · 5/16"	112€
1010285	Dicing grid FM-10 (CA-300 / CR-143) · 10 mm · 3/8"	112€
1010290	Dicing grid FM-20 (CA-300 / CR-143) · 20 mm · 3/4"	112€



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 (BP-10C, BP-20C, BP-30C and BP-40C).

		List Price
1010045	Meat mincer attachment HM-71	520€

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 (BP-10C, BP-20C, BP-30C and BP-40C).

		List Price
1010052	Potato masher attachment P-132	612€

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 60 l.
- **One or two (2V) speed** appliances available. Models with **fixed bowl and head (AM)** as well as models with **removable bowl and liftable head (AME)**.
- **Built-in timer** in all models.
- Complete with **wheels**.

	AM-10	AM(E)-20	AM(E)-30	AM(E)-40	AM(E)-50	AM-60
Bowl capacity	10 l	22 l	32 l	41 l	48 l	60 l
Capacity per operation	2 - 8 kg	4 - 16 kg	6 - 24 kg	8 - 32 kg	10 - 40 kg	12 - 48 kg
Capacity in flour (50% water)	5 kg	10 kg	15 kg	20 kg	25 kg	30 kg
Bowl dimensions	260 x 200 mm	360 x 210 mm	400 x 260 mm	450 x 260 mm	450 x 300 mm	500 x 315 mm
Removable bowl	-	opt.	opt.	opt.	opt.	-
Lifting head	-	opt.	opt.	opt.	opt.	-
LOADING						
Three phase		750 W	1100 W	1100 W	1500 W	
Single Phase	370 W	750 W	1100 W	1100 W	1500 W	
Three phase, 2 speed		750 / 1100 W	1100 / 1300 W	1300 / 1700 W	1500 / 2200 W	1500 / 2200 W
Single phase, variable speed						1800 W
External dimensions (W x D x H)	280 x 590 x 575 mm	385 x 670 x 725 mm	430 x 740 x 820 mm	480 x 785 x 855 mm	480 x 795 x 855 mm	540 x 950 x 915 mm
Net weight	41 kg	69 kg	78 kg	92 kg	94 kg	147 kg



UNE-EN-453 compliant





new

DOUGH MIXER AM-10

Capacity: 5 kg of flour.

- Commercial spiral dough mixer with 10 l bowl.
- 1-speed appliance with fixed head and bowl.
- Built-in timer.

		Bowl capacity	List Price
5501200	Dough mixer AM-10 230/50/1	10 l	1.612€

Includes

- Fixed head and bowl.
- 1 speed.
- Wheels with brake.



new

DOUGH MIXER AM(E)-20

Capacity: 10 kg of flour.

- Commercial spiral dough mixer with 22 l bowl.
- 1 or 2 speed appliances available.
- Built-in timer.
- AM: fixed head and bowl.
- AME: removable bowl and liftable head.

		Bowl capacity	List Price
5501220	Dough Mixer AM-20 230/50/1	22 l	1.904€
5501221	Dough Mixer AM-20 400/50-60/3	22 l	1.886€
5501222	Dough Mixer AM-20 2V 400/50/3	22 l	2.290€
5501223	Dough Mixer AME-20 230/50/1	22 l	2.511€
5501224	Dough Mixer AME-20 400/50-60/3	22 l	2.494€
5501225	Dough Mixer AME-20 2V 400/50/3	22 l	2.901€

Includes

- 1 or 2-speed appliance.
- Fixed head and bowl (AM) or liftable head and removable bowl (AME).
- Wheels with brake.



new

DOUGH MIXER AM(E)-30

Capacity: 15 kg of flour.

- Commercial spiral dough mixer with 32 l bowl.
- 1 or 2 speed appliances available.
- Built-in timer.
- AM: fixed head and bowl.
- AME: removable bowl and liftable head.

		Bowl capacity	List Price
5501230	Dough Mixer AM-30 230/50/1	32 l	2.297€
5501231	Dough Mixer AM-30 400/50-60/3	32 l	2.276€
5501232	Dough Mixer AM-30 2V 400/50/3	32 l	2.683€
5501233	Dough Mixer AME-30 230/50/1	32 l	2.961€
5501234	Dough Mixer AME-30 400/50-60/3	32 l	2.943€
5501235	Dough Mixer AME-30 2V 400/50/3	32 l	3.351€

Includes

- 1 or 2-speed appliance.
- Fixed head and bowl (AM) or liftable head and removable bowl (AME).
- Wheels with brake.



new

DOUGH MIXER AM(E)-40

Capacity: 20 kg of flour.

- Commercial spiral dough mixer with 41 l bowl.
- 1 or 2 speed appliances available.
- Built-in timer.
- AM: fixed head and bowl.
- AME: removable bowl and liftable head.

		Bowl capacity	List Price
5501240	Dough Mixer AM-40 230/50/1	41 l	2.567€
5501241	Dough Mixer AM-40 400/50-60/3	41 l	2.550€
5501242	Dough Mixer AM-40 2V 400/50/3	41 l	2.954€
5501243	Dough Mixer AME-40 230/50/1	41 l	3.098€
5501244	Dough Mixer AME-40 400/50-60/3	41 l	3.080€
5501245	Dough Mixer AME-40 2V 400/50/3	41 l	3.484€

Includes

- 1 or 2-speed appliance.
- Fixed head and bowl (AM) or liftable head and removable bowl (AME).
- Wheels with brake.



new

DOUGH MIXER AM(E)-50

Capacity: 25 kg of flour.

- Commercial spiral dough mixer with 48 l bowl.
- 1 or 2 speed appliances available.
- Built-in timer.
- AM: fixed head and bowl.
- AME: removable bowl and liftable head.

		Bowl capacity	List Price
5501250	Dough Mixer AM-50 230/50/1	48 l	2.757€
5501251	Dough Mixer AM-50 400/50-60/3	48 l	2.739€
5501252	Dough Mixer AM-50 2V 400/50/3	48 l	3.150€
5501253	Dough Mixer AME-50 230/50/1	48 l	3.235€
5501254	Dough Mixer AME-50 400/50-60/3	48 l	3.217€
5501255	Dough Mixer AME-50 2V 400/50/3	48 l	3.625€

Includes

- 1 or 2-speed appliance.
- Fixed head and bowl (AM) or liftable head and removable bowl (AME).
- Wheels with brake.



new

DOUGH MIXER AM-60

Capacity: 30 kg of flour.

- Commercial spiral dough mixer with 60 l bowl.
- 2-speed (2V) and adjustable-speed (V) appliances available.
- Fixed head and bowl.
- Built-in timer.

		Bowl capacity	List Price
5501260	Dough Mixer AM-60 2V 400/50/3	60 l	5.019€
5501261	Dough Mixer AM-60 V 230/50/1	60 l	5.567€

Includes

- Fixed head and bowl.
- 2-speed or variable speed.
- Wheels with brake.

Pizza dough roller machine

Commercial pizza formers

Pizza dough rollers to form pizza dough of variable thickness.



Efficient operation and durability

- Exclusive sensor-activated automatic start. Possibility of continuous operation.
- Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
- Energy-efficient.
- Possibility of continuous operation.
- Stainless steel made.

Versatility and safety in use

- **DF-30 / DF-40:** tilted upper roller.
- **DF-40P:** parallell 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.

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



Sensor-activated start

Exclusive sensor-activated automatic start.



PIZZA DOUGH ROLLER DF-30

For Ø 140 mm - 290 mm pizzas. Tilted upper roller.

		List Price
5500053	Dough rolling machine DF-30 230/50-60/1	1.531€



PIZZA DOUGH ROLLER DF-40

For Ø 260 mm - 400 mm pizzas. Tilted upper roller.

		List Price
5500054	Dough rolling machine DF-40 230/50-60/1	1.656€



PIZZA DOUGH ROLLER DF-40P

For Ø 260 mm - 400 mm pizzas. Paralell rollers.

		List Price
5500055	Dough rolling machine DF-40P 230/50-60/1	1.754€



Commercial meat mincers

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.



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

	PS-12 / 22 / 32 RANGE			PS-22R / 32R REFRIGERATED RANGE	
	PS-12	PS-22	PS-32	PS-22R	PS-32R
SELECTION GUIDE					
Production / hour (max)	100 kg	280 kg	425 kg	250 kg	450 kg
FEATURES					
Plate diameter	70 mm	82 mm	98 mm	82 mm	98 mm
Total loading	440 W	740 - 1100 W	1500 W	1100 W	2200 W
EXTERNAL DIMENSIONS (W X D X H)					
External dimensions (W x D x H)	227 x 470 x 410 mm	310 x 440 x 480 mm	310 x 460 x 480 mm	310 x 438 x 508 mm	325 x 544 x 553 mm
Net weight	17.3 kg	31 kg	33 kg	40 kg	50 kg

PS-12 / 22 / 32 RANGE

Commercial meat mincers

Commercial meat mincers

- Ideal for hospitality, communities and foodservice.
- Production capacities from 100 to 425 kg/h.

Sturdy construction

- Body and hoppers built in stainless steel.
- The locking of the grinding head ensures a perfect meat cut.
- Highly durable ventilated motors.

PS-12

- Aluminum grinding group included.
- Supplied with one knife and one mesh plate.

PS-22/32:

- Stainless steel grinding group, with the possibility of incorporating the Unger S-3 system in stainless steel version.
- The motor unit and the grinding unit are ordered separately.
- Supplied with one knife and one 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	List Price
		1.031€

Includes

- Enterprise system, aluminium cutting unit.
- Ø 6 mm mesh plate.

Optional

- 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.

		List Price
PS-22III with Enterprise cutting unit in stainless steel		2.104€
PS-22III with Unger cutting unit in stainless steel (double cut)		2.148€
PS-22II with Enterprise cutting unit in stainless steel		2.186€
PS-22II with Unger cutting unit in stainless steel (double cut)		2.230€
1050212	Motor unit PS-22 230-400/50/3 (without cutting unit)	1.479€
1050210	Motor unit PS-22 230/50/1 (without cutting unit)	1.561€
1050215	Cutting unit - Enterprise stainless steel 22	625€
1050216	Cutting unit - Unger stainless steel 22	669€

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.

		List Price
PS-32III with Enterprise cutting unit in stainless steel		2.553€
PS-32III with Unger cutting unit in stainless steel (double cut)		2.624€
1050220	Motor unit PS-32 230-400/50/3 (without cutting unit)	1.657€
1050223	Cutting unit - Enterprise stainless steel 32	896€
1050224	Cutting unit - Unger stainless steel 32	967€

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

HACCP-ready

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

Grind meat without interrupting the cold chain

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.

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.

Sturdy construction

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.

Hygiene and safety

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



PS-22R REFRIGERATED MEAT GRINDER

Hourly output: up to 250 kg.

Complete with stainless steel cutting unit, knife and Ø 4.5 mm mesh plate.

		List Price
5050200	Meat mincer PS-22R 230-400/50/3N	5.244€
5050210	Meat mincer PS-22R 230/50/1	5.340€

Includes

- Enterprise cutting unit in stainless steel.
- Mesh plate of 4.5 mm.

Optional

- 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.

Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

		List Price
5050220	Meat mincer PS-32R 230-400/50/3	7.208€

Includes

- Enterprise cutting unit in stainless steel.
- Mesh plate of 4.5 mm.

Optional

- 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

Mesh plates



For Sammic meat mincers.

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

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

		List Price
2011525	Mesh plate 12 4.5 mm PS-12 / HM-70	22€
2011527	Mesh plate 12 6 mm PS-12 / HM-70	22€
2011530	Mesh plate 12 8 mm PS-12 / HM-70	21€
2051051	Mesh plate 22 3 mm	51€
2051014	Mesh plate 22 4.5 mm	37€
2051052	Mesh plate 22 6 mm	37€
2051053	Mesh plate 22 8 mm	31€
2052051	Mesh plate 32 3 mm	66€
2052014	Mesh plate 32 4.5 mm	53€
2052052	Mesh plate 32 6 mm	51€
2052053	Mesh plate 32 8 mm	50€
2051524	Mesh plate Unger 22 3 mm	49€
2051525	Mesh plate Unger 22 4.5 mm	29€
2051526	Mesh plate Unger 22 6 mm	29€
2051527	Mesh plate Unger 22 8 mm	29€
2051774	Mesh plate Unger 32 3 mm	66€
2051775	Mesh plate Unger 32 4.5 mm	52€
2051776	Mesh plate Unger 32 6 mm	49€
2051777	Mesh plate Unger 32 8 mm	48€
6056188	Mesh plate 22-R 4.5 mm	58€
6056186	Mesh plate 22-R 6 mm	49€
6056187	Mesh plate 22-R 8 mm	49€
6056191	Mesh plate PS-32R 4.5MM	65€
6056192	Mesh plate PS-32R 6MM	65€
6056193	Mesh plate PS-32R 8MM	65€
6056164	Mesh plate 32-R 3 mm UNGER	84€
6056183	Mesh plate 32-R 4.5 mm UNGER	65€
6056166	Mesh plate 32-R 5 mm UNGER	66€
6056168	Mesh plate 32-R 6 mm UNGER	65€
6056184	Mesh plate 32-R 8 mm UNGER	65€
6056169	Mesh plate 32-R 10 mm UNGER	66€

Commercial slicers

Commercial gravity and vertical slicers

Meat and sausage slicers for butcher shops, delicatessens or industrial kitchens.



The range includes belt-driven models of various capacities, manual and automatic gear-driven slicers equipped with slice counter, and vertical models for meat and cured products.

Lastly, the manually operated models bring distinction to your establishment, as well as precision and a flawless slicing result to the product.

- **GSS:** Belt-driven. Small line.
- **GSM:** Belt-driven. Medium line.
- **GSL:** Belt-driven. Large line.
- **GGS:** Gear-driven slicer.
- **GAE:** Gear-driven automatic slicer with slice counter.
- **VML:** Vertical slicer, special for fresh meat. Belt-driven.
- **VSS / VSL:** Vertical slicer, special for cured meat. Belt-driven.
- **VS:** Manual deli slicer.



	BELT-DRIVEN - SMALL			BELT-DRIVEN - MEDIUM			BELT-DRIVEN - LARGE	
	GSS-250	GSS-275	GSS-300	GSM-250	GSM-275	GSM-300	GSL-300	GSL-350
FEATURES								
Blade diameter	250 mm	275 mm	300 mm	250 mm	275 mm	300 mm	300 mm	350 mm
Cutting capacity	160 x 210 mm	160 x 245 mm	255 x 170 mm	190 x 220 mm	210 x 220 mm	210 x 220 mm	220 x 260 mm	260 x 310 mm
Slice thickness	0 mm - 15 mm	0 mm - 15 mm	0 mm - 15 mm	0 mm - 16 mm	0 mm - 16 mm	0 mm - 16 mm	0 mm - 16 mm	0 mm - 16 mm
Carriage run	235 mm	235 mm	280 mm	215 mm	245 mm	260 mm	290 mm	310 mm
Total loading	160 W	180 W	230 W	220 W	223 W	246 W	373 W	373 W
EXTERNAL DIMENSIONS (W X D X H)								
Width	510 mm	540 mm	595 mm	620 mm	620 mm	700 mm	770 mm	890 mm
Depth	390 mm	440 mm	450 mm	425 mm	440 mm	500 mm	540 mm	585 mm
Height	380 mm	380 mm	455 mm	370 mm	390 mm	490 mm	465 mm	480 mm
Net weight	15.5 kg	16.5 kg	21.5 kg	15.5 kg	16.5 kg	20.7 kg	30 kg	36 kg

	GEAR-DRIVEN		GEAR-DRIVEN, AUTOMATIC		VERTICAL SLICERS			MANUAL - "VOLANO"
	GGS-300	GGS-350	GAE-300	GAE-350	VML-350	VSS-300	VSL-350	VS-300
FEATURES								
Blade diameter	300 mm	350 mm	300 mm	350 mm	350 mm	300 mm	350 mm	300 mm
Cutting capacity	175 x 260 mm	200 x 250 mm	190 x 250 mm	200 x 280 mm	250 x 360 mm	195 x 240 mm	250 x 330 mm	190 x 230 mm
Slice thickness	0 mm - 14 mm	0 mm - 14 mm	0 mm - 14 mm	0 mm - 14 mm	0 mm - 16 mm	0 mm - 16 mm	0 mm - 16 mm	0 mm - 2.5 mm
Carriage run	315 mm	335 mm	310 mm	310 mm	405 mm	240 mm	405 mm	250 mm
Total loading	250 W	250 W	400 W	400 W	370 W	260 W	370 W	
EXTERNAL DIMENSIONS (W X D X H)								
Width	540 mm	540 mm	690 mm	690 mm	920 mm	610 mm	920 mm	720 mm
Depth	690 mm	690 mm	540 mm	540 mm	680 mm	520 mm	650 mm	600 mm
Height	500 mm	500 mm	600 mm	620 mm	670 mm	515 mm	660 mm	740 mm
Net weight	30 kg	33 kg	50 kg	57 kg	43 kg	27 kg	43.5 kg	45.5 kg

BELT-DRIVEN - SMALL

Belt driven slicer

- Varnished cast aluminium body.
- The parts in contact with food are made of anodized aluminum.
- Sharpener in fixed position.
- Blade protection ring.
- Ventilated motor.
- Universal cutting blade with relief.
- Luminous double on/off 24 V switch.
- Safety print.



COMMERCIAL SLICER GSS-250

Ø 250 mm blade.

Belt driven slicer.

		Blade diameter	List Price
5051024	Slicer GSS-250 230/50/1	250 mm	725€



COMMERCIAL SLICER GSS-275

Ø 275 mm blade.

Belt driven slicer.

		Blade diameter	List Price
5051026	Slicer GSS-275 230/50/1	275 mm	870€



COMMERCIAL SLICER GSS-300

Ø 300 mm blade.

Belt driven slicer.

		Blade diameter	List Price
5051028	Slicer GSS-300 230/50/1	300 mm	1.198€



BELT-DRIVEN - MEDIUM

Belt driven slicer

- Slicer made of a special anodized aluminum alloy, hygienic and anticorrosive.
- Commercial slicer with blade protective ring and carriage lock.
- Universal cutting blade with relief.
- High-powered ventilated motor.
- Easy-to-mount sharpener.
- Decimal thickness adjustment from 0 to 16 mm.
- Plate mounted on self-lubricating bushings and bearings.
- Easy cleaning, no need for tools. Dishwasher-safe detachable grip points.
- Luminous double on/off 24 V switch.
- Safety print.



COMMERCIAL SLICER GSM-250

Ø 250 mm blade.

Belt driven slicer.

		Blade diameter	List Price
5051034	Slicer GSM-250 230/50/1	250 mm	1.127€

Includes

- Universal cutting blade with relief.



COMMERCIAL SLICER GSM-275

Ø 275 mm blade.

Belt driven slicer.

		Blade diameter	List Price
5051036	Slicer GSM-275 230/50/1	275 mm	1.160€

Includes

- Universal cutting blade with relief.



COMMERCIAL SLICER GSM-300

Ø 300 mm blade.

Belt driven slicer.

		Blade diameter	List Price
5051038	Slicer GSM-300 230/50/1	300 mm	1.380€

Includes

- Universal cutting blade with relief.

Optional

- TB: Blade with non-stick coating (for cheese).

BELT-DRIVEN - LARGE

Large-capacity, belt driven slicer

- Slicer made of a special anodized aluminum alloy, hygienic and anticorrosive.
- Commercial slicer with blade protective ring and carriage lock.
- Universal cutting blade with relief.
- High-powered ventilated motor.
- Easy-to-mount sharpener.
- Decimal thickness adjustment from 0 to 16 mm.
- Plate mounted on self-lubricating bushings and bearings.
- Easy cleaning, no need for tools. Dishwasher-safe detachable grip points.
- Luminous double on/off 24 V switch.
- Safety print.



COMMERCIAL SLICER GSL-300

Ø 300 mm blade.
Large-capacity, belt driven slicer.

		Blade diameter	List Price
5051040	Slicer GSL-300 230/50/1	300 mm	2.142€

Includes

- Universal cutting blade with relief.

Optional

- TB: Blade with non-stick coating (for cheese).
- TT: Blade, gauge plate and blade guard with non-stick coating (for cheese).



COMMERCIAL SLICER GSL-350

Ø 350 mm blade.
Large-capacity, belt driven slicer.

		Blade diameter	List Price
5051042	Slicer GSL-350 230/50/1	350 mm	2.667€

Includes

- Universal cutting blade with relief.

Optional

- TB: Blade with non-stick coating (for cheese).
- TT: Blade, gauge plate and blade guard with non-stick coating (for cheese).

GEAR-DRIVEN

Gear-driven slicer

Commercial gear-driven slicer

- Slicer fully made of high-polished aluminium protected against anodic oxidation.
- Professional slicer with ring, carriage lock and blade removal tool.
- High-powered ventilated motor.
- Decimal thickness adjustment from 0 to 16 mm.
- Plate mounted on self-lubricating bushings and bearings.
- Built-in precision sharpener.
- Luminous double on/off 24 V switch.
- Safety print.
- Easy cleaning.



COMMERCIAL SLICER GGS-300

Blade Ø 300 mm.

Gear-driven slicer.

		Blade diameter	List Price
5051054	Slicer GGS-300 230/50/1	300 mm	3.087€
5051062	Slicer GGS-300 400/50/3	300 mm	3.087€

COMMERCIAL SLICER GGS-350

Blade Ø 350 mm.

Gear-driven slicer.



		Blade diameter	List Price
5051056	Slicer GGS-350 230/50/1	350 mm	3.324€
5051064	Slicer GGS-350 400/50/3	350 mm	3.324€

GEAR-DRIVEN, AUTOMATIC

Gear-driven automatic meat slicers

Gear driven automatic slicer with slice counter.

- Slicer fully made of high-polished aluminium protected against anodic oxidation.
- Professional slicer with ring and blade removal tool.
- Two independent motors for blade and carriage.
- Adjustable carriage run to adapt to different product sizes.
- Slice counter.
- Heavy duty ventilated motor.
- Built-in precision sharpener.
- Easy cleaning.
- Adjustable cutting thickness.
- Carriage mounted on life-lubricated bearings.



COMMERCIAL MEAT SLICER GAE-300

Blade Ø 300 mm.

		Blade diameter	List Price
5050082	Slicer GAE-300 230/50/1	300 mm	5.733€



COMMERCIAL MEAT SLICER GAE-350

Blade Ø 350 mm.

		Blade diameter	List Price
5050084	Slicer GAE-350 230/50/1	350 mm	6.255€
5050085	Slicer GAE-350 400/50/3N	350 mm	6.255€



VERTICAL SLICERS

Vertical slicers for raw or cured meat

- Slicer fully made of high-polished aluminium protected against anodic oxidation.
- Built-in precision sharpener.
- Universal cutting blade with relief.
- Protection ring against water and grease entry to the blade mechanism.
- Decimal cutting thickness adjustment from 0 to 16 mm.
- Base made of a single piece, mounted on bearings.
- Equipped with blade protection ring and carriage lock.
- Luminous double on/off 24 V switch.
- Electronic safety plate.
- Easy cleaning, no need for tools. Removable and dishwasher-safe grip points. The greater distance between the box and the blade facilitates cleaning.



VERTICAL SLICER VML-350 (SPECIAL FOR RAW MEAT)

Blade Ø 350 mm. Belt-driven.

		Blade diameter	List Price
5051044	Slicer VML-350 230/50/1	350 mm	3.196€
5051053	Slicer VML-350 400/50/3	350 mm	3.196€



VERTICAL SLICER VSS-300 (SPECIAL FOR CURED MEATS)

Blade Ø 300 mm. Belt-driven.

		Blade diameter	List Price
5051048	Slicer VSS-300 230/50/1	300 mm	2.022€

Optional

- TB: Blade with non-stick coating (for cheese).



VERTICAL SLICER VSL-350 (SPECIAL FOR CURED MEATS)

Blade Ø 350 mm. Belt-driven.

		Blade diameter	List Price
5051046	Slicer VSL-350 230/50/1	350 mm	3.196€

Optional

- TB: Blade with non-stick coating (for cheese).
- TT: Blade, gauge plate and blade guard with non-stick coating (for cheese).

MANUAL - "VOLANO"

Manual wheelkit slicers

Manual drive meat slicer. Maximum precision. Robust, reliable, and resistant.

- Daisy flower wheel and metallic decoration.
- Precise cutting, preserving the organoleptic characteristics of the product, avoiding heat generation from friction.
- Constructed from aluminum with stainless steel parts.
- Stainless steel support components.
- Enamel coating and high-temperature post-treatment for easy cleaning, ensuring absolute hygiene.
- Its manual drive allows operation in places without electrical power.
- Decimal thickness adjustment from 0 to 2,5 mm - 9 positions.
- The built-in sharpener simplifies the work and keeps the machine in perfect working conditions.
- Equipped with a protective ring in compliance with CE regulations.
- Easy to clean, no tools needed. Removable gripping points are dishwasher-safe. The larger distance between the casing and the blade facilitates cleaning.



MANUAL WHEELKIT SLICER "VOLANO"

Manual drive meat slicer.

		Blade diameter	List Price
5051050	Manual slicer VS-300R - Colour: red	300 mm	6.524€
5051052	Manual slicer VS-300B - Colour: black	300 mm	6.524€

Optional

- Pedestal.

ACCESSORIES



Pedestal for "Volano" manual wheelkit slicer

Ideal for displaying the Volano machine.

		List Price
5051150	Stand VS-300R - Colour: red	1.803€
5051152	Stand VS-300B - Colour: black	1.803€

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.

Performance and ease of use

- Modern design.
- Safe and simple operation.
- Ideal for foodservice and food industry.
- Fully stainless-steel made.

Precision, safety and ease of cleaning

- 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	1550 mm x 16 mm	1820 mm x 16 mm
Scope of cut	215 mm	249 mm
Cutting thickness (max)	170 mm	180 mm
TOTAL LOADING		
Single Phase	750 W	950 W
Three phase	750 W	1150 W
Saw dimensions	1450 rpm	1450 rpm
Cutting speed	15 m/seg	16 m/seg
Work surface dimensions	395 mm x 415 mm	400 mm x 470 mm
EXTERNAL DIMENSIONS (W X D X H)		
Width	425 mm	435 mm
Depth	425 mm	470 mm
Height	835 mm	958 mm
Net weight	32 kg	35 kg



BONE SAW SH-155

Scope of cut: 215 mm.

- Cutting thickness (max): 170 mm.
- Cutting speed: 15 m/seg.

		Scope of cut	List Price
5150020	Bone saw SH-155 230-400/50/3	215 mm	3.455€
5150025	Bone saw SH-155 230/50/1	215 mm	3.671€

BONE SAW SH-182

Scope of cut: 249 mm.

- Cutting thickness (max): 180 mm.
- Cutting speed: 16 m/seg.

		Scope of cut	List Price
5150030	Bone saw SH-182 230-400/50/3	249 mm	4.328€
5150035	Bone saw SH-182 230/50/1	249 mm	4.399€

Hamburger press

Commercial use hamburger press mould

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.



Functionality and ease of use

- Allows shaping burgers quickly and hygienically.
- Cellophane container included.
- Clean design.
- Manufactured in cast nodised aluminium alloy.
- Stainless steel mould and meat ejection device.

Easy cleaning and maintenance

- Easy to clean without corners or holes.
- Simple to use and maintain.

	PH-100	PH-130
Hamburger diameter	100 mm	130 mm
External dimensions (W x D x H)	235 x 230 x 275 mm	290 x 210 x 275 mm
Net weight	5.84 kg	5.62 kg



HAMBURGER PRESS PH-100

Commercial use hamburger press.
Designed to form hamburgers of Ø 100 mm x 25 mm.

		Hamburger diameter	List Price
5050128	Hamburger press PH-100 (PH-5)	100 mm	250€

Includes

- 500 units of Ø 103 mm cellophane paper.



HAMBURGER PRESS PH-130

Commercial use hamburger press.
Designed to form hamburgers of Ø 130 mm x 25 mm.

		Hamburger diameter	List Price
5050138	Hamburger press PH-130	130 mm	263€

Includes

- 500 units of Ø 123 mm cellophane paper.

Commercial can opener

For quick and safe can opening

Simple to use heavy-duty industrial tin-opener for professional kitchens.



Safe and easy operation

- 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.

Hygiene and cleaning

- Stainless steel base plate.
- Antibacterial blades with superior cutting edge to rival openers.
- Patented antibacterial black coating. Allows to show dirt for cleaning purpose.
- Dishwasher safe blade carrier.
- Simple to use, designed for opening all shapes and even the heaviest cans safely with ease.
- NSF listed.



CAN OPENER EZ-40

For quick and safe can opening.
Designed for a wide variety of can and tin sizes.

Model suitable for opening up to 40 cans/day

- Maximum can height: 560 mm.
- Dimensions: 110 w x 250 d x 800 mm h.
- Net weight: 2.5 kg.

		List Price
5040010	Can opener EZ-40	244€





FOOD PRESERVATION AND SOUS-VIDE





Commercial vacuum packing machines

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

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



Maximum quality construction

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

Advanced performance in all models

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

Hygiene and durability guarantee

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

The Smart Vacuum Xperience

Equipped with Busch vacuum pumps

Sturdy and reliable. Guaranteed quality. **The selected vacuum pumps are designed for continuous use**

Deep-drawn chambers

Stainless steel body and chamber.

Vacuum plus

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

Controlled decompression

Avoid damage to the product or vacuum bag.

Pause function and vacuum in stages

Specially useful to marinate food.

External vacuum

Ready for Vac-Norm external vacuum kit.

Double seal system

Ensured durability of the packing.

Liquid packing

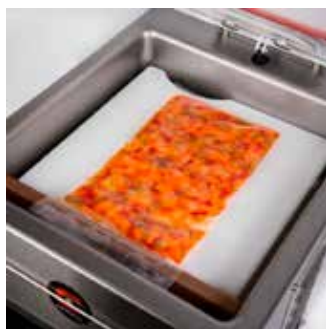
Safe liquid packing without risk of splashing or overflow.





	SE - SENSOR						
	SE-200	SE-300	SE-400	SE-520	SE-540	SE-600	SE-800
Pump capacity	4 / 8 m³/h	8 / 10 / 16 m³/h	10 / 16 / 20 m³/h	20 m³/h	40 m³/h	40 / 63 m³/h	63 / 100 m³/h
Double sealing	yes	yes	yes	yes	yes	yes	yes
Bar length	280 mm	320 mm	420 mm	420+420 / 555 mm	420 + 420 mm	413+656 / 465+465 mm	530+848 / 581+581 / 848+848 mm
Total loading	100 / 450 W	350 / 370 / 370 W	370 / 550 / 750 W	750 W	1100 W	1100 / 1500 W	1500 / 2200 W
Vacuum pressure (maximum)	2 mbar	2 mbar	2 mbar	2 mbar	1 mbar	0,5 mbar	0,5 mbar
INTERNAL DIMENSIONS							
Width	288 mm	330 mm	430 mm	560 mm	568 mm	672 mm	864 mm
Depth	334 mm	360 mm	415 mm	430 mm	431 mm	481 mm	603 mm
Height	111 mm	155 mm	145 / 180 / 180 mm	183 mm	215 mm	200 mm	215 mm
EXTERNAL DIMENSIONS (W X D X H)							
Width	337 mm	384 mm	484 mm	634 mm	650 mm	740 mm	960 mm
Depth	431 mm	465 mm	529 mm	552 mm	589 mm	566 mm	757 mm
Height	307 mm	403 mm	413 / 448 / 448 mm	513 mm	968 mm	997 mm	998 mm
Net weight	24 / 32 / 32 kg	36 / 36 / 39 / 42 kg	49 / 51 / 57 kg	76 / 71 kg	92 kg	145 / 159 kg	232 / 250 kg

	SU - SENSOR ULTRA						
	SU-300	SU-400	SU-520	SU-540	SU-600	SU-800	SU-6000
Pump capacity	10 / 16 m³/h	16 / 20 m³/h	20 m³/h	40 m³/h	40 / 63 m³/h	63 / 100 m³/h	100 / 155 m³/h
Double sealing	yes	yes	yes	yes	yes	yes	yes
Bar length	320 mm	420 mm	420+420 / 555 mm	420 + 420 mm	413+656 / 465+465 mm	530+848 / 581+581 / 848+848 mm	2 x (662 + 662) mm
Total loading	370 / 370 W	550 / 750 W	750 W	1100 W	1100 / 1500 W	1500 / 2200 W	2200 / 4000 W
Vacuum pressure (maximum)	2 mbar	2 mbar	2 mbar	1 mbar	0.5 mbar	0,5 mbar	0.5 mbar
INTERNAL DIMENSIONS							
Width	330 mm	430 mm	560 mm	568 mm	672 mm	864 mm	662 mm
Depth	360 mm	415 mm	430 mm	431 mm	481 mm	603 mm	874 mm
Height	155 mm	180 mm	183 mm	215 mm	200 mm	215 mm	205 mm
EXTERNAL DIMENSIONS (W X D X H)							
Width	384 mm	484 mm	634 mm	650 mm	740 mm	960 mm	1640 mm
Depth	465 mm	529 mm	552 mm	589 mm	566 mm	757 mm	874 mm
Height	403 mm	448 mm	513 mm	968 mm	997 mm	998 mm	1370 mm
Net weight	34 / 34 / 35 kg	64 / 65 / 40 kg	80 kg	92 kg	145 / 159 kg	232 / 250 kg	360 kg



Powered by Busch
Guaranteed quality.

Maximum precision and consistency
Sensor-controlled vacuum.

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

SE - SENSOR

SE range. Vacuum controlled by a highly precise sensor.

■ Special features of the Sensor range

Digital control panel

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

Safe liquid packing

Safe liquid packing thanks to sensor control.

Controlled decompression

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

Vacuum plus

Program up to 10 seconds of extra vacuum.

VACUUM SEALER - SERIES SE-200



Tabletop model. 4 / 8 m³/h. 280 mm.

- 280 mm sealing bar.
- 4 / 8 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

		Bar length	Pump capacity	List Price
1140620	Vacuum packing machine SE-204 230/50-60/1	280 mm	4 m ³ /h	1.972€
1141080	Vacuum packing machine SE-208 230/50-60/1	280 mm	8 m ³ /h	2.239€

VACUUM SEALER - SERIES SE-300



Tabletop model. 8 / 10 / 16 m³/h. 320 mm.

- 320 mm sealing bar.
- 8 / 10 / 16 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

		Bar length	Pump capacity	List Price
1141083	Vacuum packing machine SE-308 230/50-60/1	320 mm	8 m ³ /h	2.692€
1140628	Vacuum packing machine SE-310 230/50-60/1	320 mm	10 m ³ /h	2.762€
1140630	Vacuum packing machine SE-316 230/50-60/1	320 mm	16 m ³ /h	2.996€

VACUUM SEALER - SERIES SE-400



Tabletop model. 10 / 16 / 20 m³/h. 420 mm.

- 420 mm sealing bar.
- 10 / 16 / 20 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

		Bar length	Pump capacity	List Price
1140634	Vacuum packing machine SE-410 230/50-60/1	420 mm	10 m ³ /h	3.400€
1140636	Vacuum packing machine SE-416 230/50-60/1	420 mm	16 m ³ /h	3.487€
1140638	Vacuum packing machine SE-420 230/50-60/1	420 mm	20 m ³ /h	3.773€


VACUUM SEALER - SERIES SE-520


Tabletop model. 20 m³/h. 420+420 / 555 mm.

- Two sealing bars (420+420 / 555 mm).
- 20 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

		Bar length	Pump capacity	List Price
1141142	Vacuum packing machine SE-520 CC 230/50-60/1	420 + 420 mm	20 m ³ /h	5.140€
1141143	Vacuum packing machine SE-520 L 230/50-60/1	555 mm	20 m ³ /h	4.850€

VACUUM SEALER - SERIE SE-540


Floorstanding unit. 40 m³/h. 420 + 420 mm.

- Two sealing bars (420 + 420 mm).
- 40 m³/h **Becker** vacuum pump.
- Vacuum controlled by sensor.

Includes

- Sensor controls.
- Up to 10 seconds of extra vacuum pull.
- Soft air function.
- Dry oil cycle.
- Becker 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	List Price
1141155	Vacuum packing machine SE-540 CC 230/50-60/1	420 + 420 mm	40 m ³ /h	6.340€



VACUUM SEALER - SERIE SE-600



Floorstanding unit. 40 / 63 m³/h. 413+656 / 465+465 mm.

- Two sealing bars (413+656 / 465+465 mm).
- 40 / 63 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

		Bar length	Pump capacity	List Price
1140650	Vacuum packing machine SE-604 230-400/50/3N	413 + 656 mm	40 m ³ /h	7.670€
1140651	Vacuum packing machine SE-604 CC 230-400/50/3N	465 + 465 mm	40 m ³ /h	7.670€
1140662	Vacuum packing machine SE-606 230-400/50/3N	413 + 656 mm	63 m ³ /h	8.057€
1140663	Vacuum packing machine SE-606 CC 230-400/50/3N	465 + 465 mm	63 m ³ /h	8.057€

VACUUM SEALER - SERIE SE-800



Floorstanding unit. 63 / 100 m³/h. 530+848 / 581+581 / 848+848 mm.

- Two sealing bars (530+848 / 581+581 / 848+848 mm).
- 63 / 100 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

		Bar length	Pump capacity	List Price
1140680	Vacuum packing machine SE-806 230-400/50/3N	530 + 848 mm	63 m ³ /h	9.909€
1140681	Vacuum packing machine SE-806 CC 230-400/50/3N	581 + 581 mm	63 m ³ /h	9.909€
1140682	Vacuum packing machine SE-806 LL 230-400/50/3N	848 + 848 mm	63 m ³ /h	10.002€
1140696	Vacuum packing machine SE-810 400/50-60/3N	530 + 848 mm	100 m ³ /h	11.647€
1140697	Vacuum packing machine SE-810 CC 400/50-60/3N	581 + 581 mm	100 m ³ /h	11.647€
1140698	Vacuum packing machine SE-810 LL 400/50-60/3N	848 + 848 mm	100 m ³ /h	11.739€





SU - SENSOR ULTRA

SU range

■ Looking for the most advanced vacuum packing machines?

SU IS THE RANGE YOU NEED



Advanced features and options
Maximum control and consistent results at all times.



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



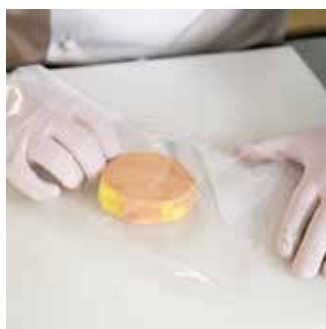
Touch keypad
Backlit touch keypad protected against liquid splashes.



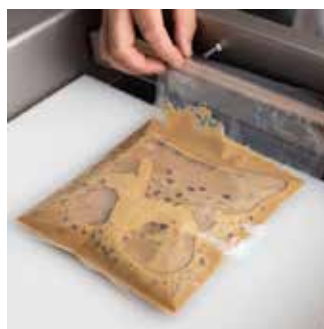
Extra options
Wide catalog of extra options: enhanced sealing, printer, inert gas.



Program memory
Create and name your programs from the app.



Vacuum by stages
Special program for soft, porous-type products.



Pack your liquids safely
Liquid evaporation point detection system.



Progressive decompression
Prevents bag puncture with sharp-edged products.



Bluetooth connectivity
Program and control your vacuum sealer from the SammicVac app.



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

VACUUM SEALER - SERIES SU-300



Tabletop model. 10 / 16 m³/h. 320 mm.

- Sealing bar 320 mm.
- 10 / 16 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

	Pump capacity	Bar length	List Price
Vacuum packing machine SU-310P 230/50-60/1	10 m ³ /h	320 mm	3.129€
Vacuum packing machine SU-316P 230/50-60/1	16 m ³ /h	320 mm	3.364€

	List Price
G - Inert gas flush option SU-3XX / 4XX (installed)	+122€
G+ - Inert gas flush and PLUS welding option for SU-316 (installed)	+244€

ITEM LIST	Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	Plus welding	List Price
1140732 SU-310P 230/50-60/1	10 m ³ /h	320 mm		✓	✓		3.129€
1140733 SU-310GP 230/50-60/1	10 m ³ /h	320 mm	✓	✓	✓		3.251€
1140744 SU-316P 230/50-60/1	16 m ³ /h	320 mm		✓	✓		3.364€
1140747 SU-316GP 230/50-60/1	16 m ³ /h	320 mm	✓	✓	✓		3.486€
1140749 SU-316GP+ 230/50-60/1	16 m ³ /h	320 mm	✓	✓	✓	✓	3.608€


VACUUM SEALER - SERIES SU-400


Tabletop model. 16 / 20 m³/h. 420 mm.

- 420 mm sealing bar.
- 16 / 20 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

	Pump capacity	Bar length	List Price
Vacuum packing machine SU-416P 230/50-60/1	16 m ³ /h	420 mm	3.854€
Vacuum packing machine SU-420P 230/50-60/1	20 m ³ /h	420 mm	4.140€

	List Price
G - Inert gas flush option SU-3XX / 4XX (installed)	+122€
G+ - Inert gas flush and PLUS welding option for SU-420 (installed)	+244€

ITEM LIST	Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	Plus welding	List Price
1140762 SU-416P 230/50-60/1	16 m ³ /h	420 mm		✓	✓		3.854€
1140763 SU-416GP 230/50-60/1	16 m ³ /h	420 mm	✓	✓	✓		3.976€
1140774 SU-420P 230/50-60/1	20 m ³ /h	420 mm		✓	✓		4.140€
1140777 SU-420GP 230/50-60/1	20 m ³ /h	420 mm	✓	✓	✓		4.262€
1140779 SU-420GP+ 230/50-60/1	20 m ³ /h	420 mm	✓	✓	✓	✓	4.384€

VACUUM SEALER - SERIES SU-520



Tabletop model. 20 m³/h. 420+420 / 555 mm.

- Two sealing bars (420+420 / 555 mm).
- 20 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

	Pump capacity	Bar length	List Price
Vacuum packing machine SU-520P CC 230/50-60/1	20 m ³ /h	420 + 420 mm	5.507€
Vacuum packing machine SU-520P L 230/50-60/1	20 m ³ /h	555 mm	5.217€

	List Price
G - Inert gas flush option SU-520 (installed)	+122€
G+ - Inert gas flush and PLUS welding option for SU-520 / SU-520CC (installed)	+367€
G+ - Inert gas flush and PLUS welding option for SU-520L (installed)	+244€

ITEM LIST	Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	Plus welding	List Price
1141102 SU-520P CC 230/50-60/1	20 m ³ /h	420 + 420 mm		✓	✓		5.507€
1141105 SU-520GP CC 230/50-60/1	20 m ³ /h	420 + 420 mm	✓	✓	✓		5.629€
1141107 SU-520GP+ CC 230/50-60/1	20 m ³ /h	420 + 420 mm	✓	✓	✓	✓	5.874€
1141112 SU-520P L 230/50-60/1	20 m ³ /h	555 mm		✓	✓		5.217€
1141115 SU-520GP L 230/50-60/1	20 m ³ /h	555 mm	✓	✓	✓		5.339€
1141117 SU-520GP+ L 230/50-60/1	20 m ³ /h	555 mm	✓	✓	✓	✓	5.461€


VACUUM SEALER - SERIES SU-540


Floorstanding unit. 40 m³/h. 420 + 420 mm.

- Two sealing bars (420 + 420 mm).
- 40 m³/h **Becker** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

	Pump capacity	Bar length	List Price
i Vacuum sealer SU-540P CC 230/50-60/1	40 m ³ /h	420 + 420 mm	6.707€

	List Price
G - Inert gas flush option SU-540 (installed)	+122€
G+ - Inert gas flush and PLUS welding option for SU-540 (installed)	+367€

ITEM LIST	Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	Plus welding	List Price
1141160 SU-540P CC 230/50-60/1	40 m ³ /h	420 + 420 mm		✓	✓		6.707€
1141161 SU-540GP CC 230/50-60/1	40 m ³ /h	420 + 420 mm	✓	✓	✓		6.829€
1141163 SU-540GP+ CC 230/50-60/1	40 m ³ /h	420 + 420 mm	✓	✓	✓	✓	7.074€



VACUUM SEALER - SERIES SU-600



Floorstanding unit. 40 / 63 m³/h. 413+656 / 465+465 mm.

- Two sealing bars (413+656 / 465+465 mm).
- 40 / 63 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

	Pump capacity	Bar length	List Price
Vacuum packing machine SU-604P 230-400/50/3N	40 m ³ /h	413 + 656 mm	8.221€
Vacuum packing machine SU-604P CC 230-400/50/3N	40 m ³ /h	465 + 465 mm	8.221€
Vacuum packing machine SU-606P 230-400/50/3N	63 m ³ /h	413 + 656 mm	8.607€
Vacuum packing machine SU-606P CC 230-400/50/3N	63 m ³ /h	465 + 465 mm	8.607€

	List Price
G - Inert gas flush option SU-6XX (installed)	+245€
G+ - Inert gas flush and PLUS welding option for SU-606 (installed)	+490€

ITEM LIST	Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	Plus welding	List Price
1140814 SU-604P 230-400/50/3N	40 m ³ /h	413 + 656 mm		✓	✓		8.221€
1140815 SU-604GP 230-400/50/3N	40 m ³ /h	413 + 656 mm	✓	✓	✓		8.466€
1140820 SU-604P CC 230-400/50/3N	40 m ³ /h	465 + 465 mm		✓	✓		8.221€
1140821 SU-604GP CC 230-400/50/3N	40 m ³ /h	465 + 465 mm	✓	✓	✓		8.466€
1140838 SU-606P 230-400/50/3N	63 m ³ /h	413 + 656 mm		✓	✓		8.607€
1140841 SU-606GP 230-400/50/3N	63 m ³ /h	413 + 656 mm	✓	✓	✓		8.852€
1140843 SU-606GP+ 230-400/50/3N	63 m ³ /h	413 + 656 mm	✓	✓	✓	✓	9.097€
1140848 SU-606P CC 230-400/50/3N	63 m ³ /h	465 + 465 mm		✓	✓		8.607€
1140851 SU-606GP CC 230-400/50/3N	63 m ³ /h	465 + 465 mm	✓	✓	✓		8.852€
1140853 SU-606GP+ CC 230-400/50/3N	63 m ³ /h	465 + 465 mm	✓	✓	✓	✓	9.097€




VACUUM SEALER - SERIES SU-800


Floorstanding unit. 63 / 100 m³/h. 530+848 / 581+581 / 848+848 mm.

- Two sealing bars (530+848 / 581+581 / 848+848 mm).
- 63 / 100 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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

	Pump capacity	Bar length	List Price
Vacuum packing machine SU-806P 230-400/50/3N	63 m ³ /h	530 + 848 mm	10.461€
Vacuum packing machine SU-806P CC 230-400/50/3N	63 m ³ /h	581 + 581 mm	10.461€
Vacuum packing machine SU-806P LL 230-400/50/3N	63 m ³ /h	848 + 848 mm	10.553€
Vacuum packing machine SU-810P 400/50-60/3N	100 m ³ /h	530 + 848 mm	12.199€
Vacuum packing machine SU-810P CC 400/50-60/3N	100 m ³ /h	581 + 581 mm	12.199€
Vacuum packing machine SU-810P LL 400/50-60/3N	100 m ³ /h	848 + 848 mm	12.291€

	List Price
G - Inert gas flush option SU-8XX (installed)	+368€
G+ - Inert gas flush and PLUS welding option for SU-810 (installed)	+613€

ITEM LIST	Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	Plus welding	List Price
1140884 SU-806P 230-400/50/3N	63 m ³ /h	530 + 848 mm		✓	✓		10.461€
1140885 SU-806GP 230-400/50/3N	63 m ³ /h	530 + 848 mm	✓	✓	✓		10.829€
1140890 SU-806P CC 230-400/50/3N	63 m ³ /h	581 + 581 mm		✓	✓		10.461€
1140891 SU-806GP CC 230-400/50/3N	63 m ³ /h	581 + 581 mm	✓	✓	✓		10.829€
1140896 SU-806P LL 230-400/50/3N	63 m ³ /h	848 + 848 mm		✓	✓		10.553€
1140897 SU-806GP LL 230-400/50/3N	63 m ³ /h	848 + 848 mm	✓	✓	✓		10.921€
1140938 SU-810P 400/50-60/3N	100 m ³ /h	530 + 848 mm		✓	✓		12.199€
1140941 SU-810GP 400/50-60/3N	100 m ³ /h	530 + 848 mm	✓	✓	✓		12.567€
1140943 SU-810GP+ 400/50-60/3N	100 m ³ /h	530 + 848 mm	✓	✓	✓	✓	12.812€
1140948 SU-810P CC 400/50-60/3N	100 m ³ /h	581 + 581 mm		✓	✓		12.199€
1140951 SU-810GP CC 400/50-60/3N	100 m ³ /h	581 + 581 mm	✓	✓	✓		12.567€
1140953 SU-810GP+ CC 400/50-60/3N	100 m ³ /h	581 + 581 mm	✓	✓	✓	✓	12.812€
1140958 SU-810P LL 400/50-60/3N	100 m ³ /h	848 + 848 mm		✓	✓		12.291€
1140961 SU-810GP LL 400/50-60/3N	100 m ³ /h	848 + 848 mm	✓	✓	✓		12.659€
1140963 SU-810GP+ LL 400/50-60/3N	100 m ³ /h	848 + 848 mm	✓	✓	✓	✓	12.904€



VACUUM SEALER - SERIES SU-6000

Double chamber vacuum packing machine. 100 / 155 m³/h. 2 x (662 + 662) mm.

- High performance model with tilting cover, double chamber and (2 x (662 + 662) mm) sealing bars.
- 100 / 155 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

Includes

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

Optional

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



	Pump capacity	Bar length	List Price
Vacuum packing machine SU-6100P 400/50-60/3N	100 m ³ /h	2 x (662 + 662) mm	18.320€
Vacuum packing machine SU-6160P 400/50-60/3N	155 m ³ /h	2 x (662 + 662) mm	22.074€

	List Price
G - Inert gas flush option SU-61XX (installed)	+1.000€
G+ - Inert gas flush and PLUS welding option for SU-6160 (installed)	+1.245€

ITEM LIST	Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	Plus welding	List Price
1141033 SU-6100P 400/50-60/3N	100 m ³ /h	2 x (662 + 662) mm		✓	✓		18.320€
1141036 SU-6100GP 400/50-60/3N	100 m ³ /h	2 x (662 + 662) mm	✓	✓	✓		19.320€
1141038 SU-6100GP+ 400/50-60/3N	100 m ³ /h	2 x (662 + 662) mm	✓	✓	✓	✓	19.565€
1141053 SU-6160P 400/50-60/3N	155 m ³ /h	2 x (662 + 662) mm		✓	✓		22.074€
1141056 SU-6160GP 400/50-60/3N	155 m ³ /h	2 x (662 + 662) mm	✓	✓	✓		23.074€
1141058 SU-6160GP+ 400/50-60/3N	155 m ³ /h	2 x (662 + 662) mm	✓	✓	✓	✓	23.319€




ACCESSORIES - VACUUM PACKING MACHINES
Trolley for vacuum packing machines


For easy transportation of the vacuum packer and its accessories.

- Stainless steel made.
- Locking wheels.

		List Price
1140560	Trolley-stand SE/SU-400 (505 x 550 x 630 mm)	774€
1140561	Trolley-stand SE/SU-500 (645 x 555 x 630 mm)	827€

Bag cutting kits

To cut non-used bag parts.

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



		List Price
2149772	Bag cutting kit 420 mm / 17" SE/SU-400/500	157€
2149838	Bag cutting kit 555 mm / 22" SE/SU-520 L	229€
2149774	Bag cutting kit 413 mm / 16" SE/SU-600	157€
2149773	Bag cutting kit 656 mm / 26" SE/SU-600	243€
2149775	Bag cutting kit 465 mm / 18" SE/SU-600 CC	199€
2149777	Bag cutting kit 530 mm / 21" SE/SU-800	216€
2149776	Bag cutting kit 848 mm / 33" SE/SU-800	323€
2149778	Bag cutting kit 581 mm / 23" SE/SU-800 CC	289€
2149779	Bag cutting kit 662 mm / 26" SU-6000	243€

Filling plates

- Different models available to suit all Samic 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.



		List Price
2149790	Insert plate set SE-200	45€
2149791	Insert plate set SE/SU-300	60€
2149792	Insert plate set SE/SU-400	77€
2149793	Insert plate set SE/SU-500 CC	90€
2149831	Insert plate set SE/SU-500 L	60€
2149794	Insert plate set SE/SU-600 LC	89€
2149795	Insert plate set SE/SU-600 CC	109€
2149796	Insert plate set SE/SU-800 LC	194€
2149797	Insert plate set SE/SU-800 CC	188€
2149798	Insert plate set SE/SU-800 LL	183€
2149563	Insert plate set SU-6000	136€

Liquid insert plates



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

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

		List Price
2149531	Liquid insert plate SE/SU-300 (310 x 290 x 54 mm)	89€
2149020	Liquid insert plate set SE/SU-400/500 (375 x 355 x 71 mm)	92€
2149074	Liquid insert plate set SE/SU-600 (590 x 400 x 63 mm)	95€
2141798	Liquid insert plate set SE/SU-800 (750 x 404 x 108 mm)	101€

Vac-norm external vacuum kit



For Sammic vacuum packing machines.

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

		List Price
2149244	Vac-norm set (table-top models)	94€
2149257	Vac-norm set (floorstanding models)	110€

Vac-norm containers



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

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

		List Price
5140104	Vac-norm container 1/1 · Depth: 100 mm	129€
5140102	Vac-norm container 1/1 · Depth: 150 mm	159€
5140100	Vac-norm container 1/1 · Depth: 200mm	179€
5140108	Vac-norm container 1/2 · Depth: 100mm	84€
5140106	Vac-norm container 1/2 · Depth: 150mm	87€
5140112	Vac-norm container 1/3 · Depth: 100mm	68€
5140110	Vac-norm container 1/3 · Depth: 150mm	82€
5140114	Vac-norm container cover 1/1	106€
5140115	Vac-norm container cover 1/1 stainless steel	152€
5140116	Vac-norm container cover 1/2	86€
5140117	Vac-norm container cover 1/2 stainless steel	101€
5140118	Vac-norm container cover 1/3	65€
5140120	Vac-norm cover gasket 1/1	27€
5140122	Vac-norm cover gasket 1/2	25€
5140124	Vac-norm cover gasket 1/3	13€
5140126	Valve for vac-norm cover	4€



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 80°C and 120°C.

- Manufactured in PA/PE.
- BPA-free.
- Thickness: 90 µ.

		List Price
1140600	Smooth bag 180 x 300 mm 80°C (100 units)	18€
1140602	Smooth bag 300 x 400 mm 80°C (100 units)	31€
1140601	Smooth bag 350 x 550 mm 80°C (100 units)	48€
5141250	Smooth bag 150 x 150 mm 80°C (1000 units)	36€
5141251	Smooth bag 165 x 200 mm 80°C (1000 units)	49€
5141252	Smooth bag 180 x 300 mm 80°C (1000 units)	86€
5141253	Smooth bag 300 x 400 mm 80°C (1000 units)	190€
5141258	Smooth bag 350 x 550 mm 80°C (500 units)	150€
1140605	Smooth bag 180 x 300 mm 120°C (100 units)	32€
1140606	Smooth bag 300 x 400 mm 120°C (100 units)	61€
1140607	Smooth bag 350 x 550 mm 120°C (100 units)	96€
5141254	Smooth bag 150 x 150 mm 120°C (1000 units)	62€
5141255	Smooth bag 165 x 200 mm 120°C (1000 units)	94€
5141256	Smooth bag 180 x 300 mm 120°C (1000 units)	152€
5141257	Smooth bag 300 x 400 mm 120°C (1000 units)	337€
5141259	Smooth bag 350 x 550 mm 120°C (500 units)	289€

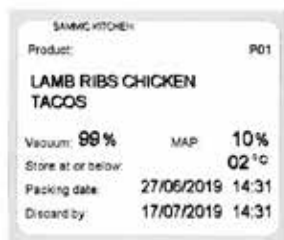
RB desktop printer for SU vacuum packing machines



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 100°C 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.



		List Price
1140568	RB printer for SU vacuum packing machines	751€

Thermal labels for CG2 / RB printer

Protected thermal labels. 4 x 1000 label pack.

- Pre-cut labels with plastic cover. 56 x 45 mm / 2.2" x 1.8".



		List Price
1140566	Labels for SU printer (4 x 1000)	214€

Thermal transfer labels for RB printer



Thermal transfer labels.

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

		List Price
1140567	Labels + RB for SU printer (5000 pc 55 x 45 mm)	127€

Vacuum packing machines maintenance kits



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

Each kit includes:

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

		List Price
2149882	Maintenance kit SE/SU-200/300	79€
2149883	Maintenance kit SE/SU-400	94€
2149884	Maintenance kit SE/SU-500	146€
2149885	Maintenance kit SE/SU-600	223€
2149886	Maintenance kit SE/SU-800	235€
2149887	Maintenance kit SE/SU-6000	265€



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	13 l/min	21 l/min
Bar length	330 mm	430 mm
Total loading	380 W	450 W
EXTERNAL DIMENSIONS (W X D X H)		
Width	390 mm	490 mm
Depth	300 mm	295 mm
Height	180 mm	180 mm
Net weight	6 kg	8.2 kg

VACUUM SEALER SV-33



Semi-professional vacuum packing machine. 13 l/min. 330 mm / 13". Vacuum packing machine without chamber for embossed bags. Vacuum controlled by sensor. 330 mm / 13" sealing bar and 13 l/min self-lubricated vacuum pump.

		List Price
5140215	Vacuum sealer SV-33 230/50/1	537€

VACUUM SEALER SV-43



Semi-professional vacuum packing machine. 21 l/min. 430 mm. Vacuum packing machine without chamber for embossed bags. Vacuum controlled by sensor. 430 mm / 17" sealing bar and 21 l/min self-lubricated vacuum pump.

		List Price
5140225	Vacuum sealer SV-43 230/50-60/1	1.024€

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.

		List Price
1140610	Embossed bag pack 180 x 300 mm / 7" x 12" (100 units)	32€
1140613	Embossed bag pack 300 x 400 mm / 12" x 16" (50 units)	29€
1140614	Embossed bag pack 350 x 550 mm / 14" x 22" (50 units)	48€

Are you dreaming of a culinary technique that...

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



www.sous-vide.cooking

SMART VIDE

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



Keep track of each batch and be able to offer a superior dining experience and standardized service while automating the food safety requirements.



» A unique value proposition «

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

Improve tastiness of food while serving it more efficiently and improve the perceived value of clients.



Reduce labor needs in the kitchen

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



Automate **HACCP** reports and ensure food safety

Product/Program	Batch	Units	Container
SALMON		1 units	10
TURKEY		1 units	10
GRILLED CHICKEN BREAST		1 units	10
PORK		1 units	10
BEEF MEATLOAF		1 units	10
BEEF		1 units	10
PORK		1 units	10
SALMON		1 units	10

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

Data-driven **decision making**

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



High production retherming station



SmartVide XL + 120P heated tank



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

Basket options

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



BASKET OPTIONS

Basket	Dimensions (WxDxH)
1180430	245 x 190 x 315 mm
1180433	480 x 190 x 315 mm
1180436	199 x 176 x 351 mm - Rack 4
1180437	199 x 176 x 351 mm - Rack 3

HEATED TANK 120P + SMARTVIDE XL

kW	Water capacity	External dimensions (WxDxH)
5.6 kW	120 l	738 x 582 x 850 - 900 mm

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



Tank volume completely free of components with rounded corners to prevent the accumulation of dirt and facilitate cleaning.



SmartVide sous-vide cookers

Commercial precision cooker to get the best out of your products

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



■ Sous-vide cooking

GET THE BEST OUT OF YOUR FOOD

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

■ SmartVide by Sammic

WHY SMARTVIDE BY SAMMIC IMMERSION CIRCULATORS?

Easy to use

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

Extremely precise

Obtain highly consistent results.

Easy storage and transport

Equipped with sturdy, ergonomic handle.

State-of-the-art features

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

■ Benefits of sous-vide cooking

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

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

Operational and economic benefits:

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

■ SmartVide by Sammic:

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

More information: www.sous-vide.cooking.



	SMARTVIDE 5	SMARTVIDE 7	SMARTVIDE 9	SMARTVIDE XL
Capacity	30 l	56 l	56 l	120 l
Core probe	opt.	opt.	opt.	opt.
Bluetooth	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	-
ELECTRICAL SUPPLY				
Total loading	1600 W	2000 W	2000 W	2600 W
EXTERNAL DIMENSIONS (W X D X H)				
External dimensions (W x D x H)	116 x 128 x 330 mm	124 x 140 x 360 mm	124 x 140 x 360 mm	125 x 148 x 435 mm
Net weight	3.1 kg	3.6 kg	4.2 kg	4,65 kg



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



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



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



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



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



SmartVide App





IMMERSION CIRCULATOR SMARTVIDE 5

Maximum capacity: 30 l / 8 gal.

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

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

		Total loading	Maximum recipient capacity	List Price
1180100	SmartVide 5 230/50-60/1	1600 W	30 l	979€

Optional

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



IMMERSION CIRCULATOR SMARTVIDE 7

Maximum capacity: 56 l /14 gal.

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

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

		Total loading	Maximum recipient capacity	List Price
1180120	SmartVide 7 230/50-60/1	2000 W	56 l	1.240€

Optional

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



IMMERSION CIRCULATOR SMARTVIDE 9

Maximum capacity: 56 l / 14 gal.

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

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

		Total loading	Maximum recipient capacity	List Price
1180140	SmartVide 9 230/50-60/1	2000 W	56 l	1.554€

Includes

- Transport bag.

Optional

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



IMMERSION CIRCULATOR SMARTVIDE XL

Maximum capacity: 120 l / 30 gal.

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

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

		Total loading	Maximum recipient capacity	List Price
1180400	SmartVide XL 230/50-60/1	2600 W	120 l	1.952€

Includes

- Janby Track Mini.

Optional

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

ACCESSORIES

Needle probe for sous-vide cookers



To get to the heart of the product.

For SmartVide.

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

		List Price
1180090	Needle probe for SmartVide	211€


Probe foam seal

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



		List Price
1180051	Membrane 14 mm x 5 mm x 2 m sous-vide	38€

Insulated tank for SmartVide immersion circulator

Specially designed for SmartVide.



- Stainless steel made.
- Available in 3 sizes
- 1180060 & 1180065: complete with tap.
- 1180056: compact tank without tank.
- Lids are sold separately.
- **GN 2/3**: 18 l capacity. 335 x 370 x 288 mm.
- **GN1/1**: 28 l capacity. 335 x 600 x 288 mm.
- **GN2/1**: 56 l capacity. 660 x 600 x 288 mm.

		List Price
1180056	Insulated tank (2/3 de 200 mm) 18 l / 4.8 gal	364€
1180060	Insulated tank (1/1 de 200 mm) 28 l / 7.4 gal	438€
1180065	Insulated tank (2/1 200 mm) 56 l / 14.8 gal	556€

Heated tanks for SmartVide X

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

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



- This is specially useful to cook very cold or frozen products.
- Stainless steel made.
- Complete with spacer base to insulate the product from the tank floor and allow water circulation. Thus, a more uniform cooking result can be obtained.

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

		Total loading	Capacity	List Price
1180070	Heated tank 28P 230/50-60/1 · 28 l / 7.4 gal	750 W	28 l	1.067€
1180075	Heated tank 56P 230/50-60/1 · 56 l / 14.8 gal	1500 W	56 l	1.454€

Heated tanks for SmartVide XL

Connected to and controlled by SmartVide XL.

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



- Connected to and controlled by SmartVide XL immersion circulator.
- Intelligent interaction allows for optimization of heating times.
- This is specially useful to cook very cold or frozen products.
- Stainless steel made.
- Complete with drain key.
- 120P: complete with filling tap.

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



		Total loading	Capacity	List Price
1180070	Heated tank 28P 230/50-60/1 · 28 l / 7.4 gal	750 W	28 l	1.067€
1180075	Heated tank 56P 230/50-60/1 · 56 l / 14.8 gal	1500 W	56 l	1.454€
1180420	Heated tank 120P 230/50-60/1 · 120 l / 30 gal	3000 W	120 l	3.986€
1180415	Heated tank 120P LID 230/50-60/1 · 120 l / 30 gal	3000 W	120 l	4.395€



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

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

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

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

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

		Total loading	Capacity	List Price
1180415	Heated tank 120P LID 230/50-60/1 · 120 l / 30 gal	3000 W	120 l	4.395€

Lid for SmartVide tanks

Lid for SmartVide insulated and heated tanks.

Lid for insulated tank for sous-vide cooking.

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



		List Price
1180057	Lid 18 GN 2/3 SmartVide 4 / 5	51€
1180058	Lid 18 GN 2/3 SmartVide 6 / 7 / 8 / 9 / X / XL	51€
1180062	Lid 1/1 GN 1/1 SmartVide 6 / 7 / 8 / 9 / X / XL	58€
1180063	Lid 1/1 GN 1/1 SmartVide 4 / 5	58€
1180067	Lid 2/1 GN 2/1 SmartVide 6 / 7 / 8 / 9 / X / XL	103€
1180427	120P heated tank lid (not hinged)	135€

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.



		List Price
1180190	Spacer tank base for 28 l container	51€
1180191	Spacer tank base for 56 l container	88€



Tank dividers



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

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

External dimensions:

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

In-tank dimensions:

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



		List Price
1180180	Tank divider S (divider for 28 l tank)	62€
1180181	Tank divider M (short divider for 56 l tank)	100€
1180182	Tank divider L (long divider for 56 l tank)	115€
1180183	Intermediate divider 1/2 for 56 l tank	57€
1180184	Intermediate divider 2/3 for 56 l tank	61€
1180188	Tank divider support set 28 / 56 (2 units)	118€

Baskets for 120P heated tank

Different sizes to organize products inside the tank.

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



		List Price
1180430	Basket 245 x 190 x 315 B	145€
1180433	Basket 480 x 190 x 315 B	206€
1180436	Rack 4 199 x 176 x 351 mm	111€
1180437	Rack 3 199 x 176 x 351 mm	106€



Floating balls for SmartVide

Ideal for avoiding evaporation during the cooking process.

Hollow plastic floating balls - 20 mm diameter.

Made of polypropylene.

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



		List Price
1180080	Floating balls for SmartVide Ø 20 mm - 1,000 units	100€

SmartVide transport bag

Specially designed for SmartVide.

Included with SmartVide 9, it is an optional accessory for SmartVide 7 and SmartVide 5.

The transport bag is not valid for the SmartVide XL.



		List Price
1180085	Transport bag for SmartVide	68€

Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber, they allow to preserve and cook at up to 120°C.



		List Price
1140605	Smooth bag 180 x 300 mm 120°C (100 units)	32€
1140606	Smooth bag 300 x 400 mm 120°C (100 units)	61€
1140607	Smooth bag 350 x 550 mm 120°C (100 units)	96€
5141254	Smooth bag 150 x 150 mm 120°C (1000 units)	62€
5141255	Smooth bag 165 x 200 mm 120°C (1000 units)	94€
5141256	Smooth bag 180 x 300 mm 120°C (1000 units)	152€
5141257	Smooth bag 300 x 400 mm 120°C (1000 units)	337€
5141259	Smooth bag 350 x 550 mm 120°C (500 units)	289€





Unstirred sous-vidé baths

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



- Unstirred sous-vidé digital baths.
- They combine precision and working capacity without depending on external containers.
- Stainless 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-liter containers.
- $\pm 0.2^{\circ}\text{C}$ sensitivity / $\pm 0.1^{\circ}\text{C}$ uniformity.

	SVC-14	SVC-28	SVC-4-22D
TEMPERATURE			
Display precision	0.01°C	0.01°C	0.01°C
Range	95 - 5°C	95 - 5°C	95 - 5°C
Control	PID-Adaptativo	PID-Adaptativo	PID-Adaptativo
Sensitivity	0.2°C	0.2°C	0.2°C
Uniformity at 55°C	0.1°C	0.1°C	0.1°C
TIME			
Resolution	1'	1'	1'
Cycle duration	1'-99h	1'-99h	1'-99h
GENERAL FEATURES			
Capacity	14 l	28 l	4+22 l
Electrical supply	230V/50-60 Hz/1~	230V/50-60 Hz/1~	230V/50-60 Hz/1~
Total loading	1000 W	1500 W	1900 W
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 (W x D x H)	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-vidé digital bath with 14 litres capacity.
Unstirred compact digital bath.

- The entire case is constructed from high quality stainless steel.
- 14 litres capacity.
- 0.2°C sensitivity / 0.1°C uniformity.



		List Price
5170000	Sous-vidé SVC-14 230/50-60/1	1.821€

Includes

- Drain tap.

SOUS-VIDE COOKER SVC-28

28 litres capacity.
Unstirred digital bath.

- The entire case is constructed from high quality stainless steel.
- 28 litres capacity.
- 0.2°C sensitivity / 0.1°C uniformity.



		List Price
5170005	Sous-vidé SVC-28 230/50-60/1	2.099€

Includes

- Drain tap.

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.
- 0.2°C sensitivity / 0.1°C uniformity.

		List Price
5170010	Sous-vide SVC4-22D 230/50-60/1	3.698€

Includes

- Drain tap.

ACCESSORIES

Probe foam seal

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



		List Price
1180051	Membrane 14 mm x 5 mm x 2 m sous-vide	38€

Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber, they allow to preserve and cook at up to 120°C.



		List Price
1140605	Smooth bag 180 x 300 mm 120°C (100 units)	32€
1140606	Smooth bag 300 x 400 mm 120°C (100 units)	61€
1140607	Smooth bag 350 x 550 mm 120°C (100 units)	96€
5141254	Smooth bag 150 x 150 mm 120°C (1000 units)	62€
5141255	Smooth bag 165 x 200 mm 120°C (1000 units)	94€
5141256	Smooth bag 180 x 300 mm 120°C (1000 units)	152€
5141257	Smooth bag 300 x 400 mm 120°C (1000 units)	337€
5141259	Smooth bag 350 x 550 mm 120°C (500 units)	289€



HX CombiSteam gastronorm ovens

Versatile, intuitive and robust, CombiSteam HX ovens are designed to meet the demands of professional kitchens.



■ Cooking

- Convection, combi and steam cooking, with fixed timed or with core probe function.
- Temperature adjustable from 30°C to 280°C.
- Manual, programmed and/or automatic cooking mode.
- Manual and / or automatic pre-heating mode settable up to 300°C.
- HOLD function at the end of manual and / or programmed cooking.
- Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- Manual humidity supply function.
- FastSteam technology for immediate steam generation.
- CSSteam technology for steam generation with a high-efficiency steamer.
- Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

■ Recipes

- Pre uploaded CSRECIPES book divided into categories.
- MYCOOKBOOK for saving recipes into customizable folders.
- Possibility to save up to 10 cooking phases per program.
- Click & Share function for saving recipes with your cover image.

■ Advanced features on all models

- 10" multilingual touchscreen display.
- USB interface for data uploading and downloading (including HACCP data).
- Integrated WIFI connection configuration.
- Alarm display with autodiagnosis system.

■ Structure and consumption

- 304 stainless steel molded cooking chamber.
- 304 stainless steel control panel.
- Oven frontal structure with screwless system.
- Simply-removable control panel.
- Simply-approachable right side.
- Simply-approachable motor compartment.
- Integrated humidity collector aisle.
- Multi-point core probe with external link to the cooking chamber.
- Integrated syphon.
- Height-adjustable feet.
- Stackable kit configuration (XH-711 / HX-1111).
- Tray holder with simply-removable structure.
- Ergonomic and lightweight handle structure compliant with HACCP standards.
- Reversible door opening R/L (optional only at the order placement).
- Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open Multi-lamp halogen lighting inside the cooking chamber.

■ Self-cleaning

- Integrated retractable shower in option.
- Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- Detergent loading function.
- Integrated one-product detergent tank for CSClean (washing).





	HX-611	HX-711	HX-1111	HX-211T
CAPACITY				
Tray type	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Trolley (gn) 1/1				1
Number of trays	6	7	11	20
Space between trays	70 mm	70 mm	70 mm	70 mm
LOADING				
Total loading	7500 W	11000 W	17000 W	31500 W
IP Protection grade	IPx4	IPx4	IPx4	IPx4
Load capacity	30 kg	35 kg	45 kg	90 kg
Maximum load per tray	5 kg	5 kg	5 kg	5 kg
DISTANCES FOR INSTALLATION				
Left side	500 mm	500 mm	500 mm	500 mm
Right side	50 mm	50 mm	50 mm	50 mm
Back side	50 mm	50 mm	50 mm	50 mm
Top	500 mm	500 mm	500 mm	500 mm
HYDRAULIC CONNECTION				
Self-cleaning connection	3/4"	3/4"	3/4"	3/4"
Steam connection (softened water)	3/4"	3/4"	3/4"	3/4"
Feed water pressure (bar)	1.5 - 5 bar	1.5 - 5 bar	1.5 - 5 bar	1.5 - 5 bar
Drain diameter	32 mm	32 mm	32 mm	32 mm
EXTERNAL DIMENSIONS (W x D x H)				
External dimensions (W x D x H)	510 x 905 x 850 mm	850 x 890 x 890 mm	850 x 890 x 1170 mm	900 x 890 x 1915 mm
Net weight	79 kg	105 kg	142 kg	225 kg



3 cooking modes

CombiSteam offers you three cooking modes: convection, combination, and steam, with either fixed time or core probe for precise control.



Store up to 999 recipes

Standardise your processes by programming up to 999 recipes. You can configure up to 10 cooking phases per programme.



Special cycles

Prepare different dishes simultaneously, rapidly cool the chamber for regeneration, synchronised cooking, and more with special cycles.



Large, intuitive touchscreen

10" touchscreen with 14 language options to control every detail with ease.



Built-to-last

Cooking chamber and control panel made of 304 stainless steel, ensuring durability and hygiene.



Quick and easy maintenance

Easy access to components minimises downtime and ensures the oven is always ready to perform at its best.



Customise your setup

The available options and accessories allow the installation to be tailored to the needs of each establishment.




COMBISTEAM COMPACT GASTRONORM OVEN HX-611

Compact gastronorm oven. Capacity: 6 trays of GN 1/1.
Compact oven with touchscreen. Achieve great results in limited spaces.

5120070	CombiSteam Compact gastronorm oven HX-611D 380-415/50-60/3N	List Price 7.972€
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Includes	Optional
<ul style="list-style-type: none"> · Multipoint probe. · Automatic washing with a single-product detergent tank. · Wifi and USB connectivity. 	<ul style="list-style-type: none"> · Sous-vide probe. · Condensation hood KCC. · Stand.


COMBISTEAM GASTRONORM OVEN HX-711

Capacity: 7 trays of GN 1/1.

CombiSteam gastronorm oven HX-711D 380-415/50-60/3N	List Price 8.176€
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Includes	Optional
<ul style="list-style-type: none"> · Multipoint probe. · Automatic washing with a single-product detergent tank. · Wifi and USB connectivity. 	<ul style="list-style-type: none"> · Left-hand opening option. · Voltage 230V 3~ · Sous-vide probe. · Integrated shower. · Condensation hood KC. · Tray support for 600 x 400 mm trays. · Column composition kit. · Stand.

Integrated shower	List Price +204€
Left-hand opening option	+409€

ITEM LIST		Right opening	Left opening	Integrated shower	List Price
5120074	HX-711D 380-415/50-60/3N	✓			8.176€
5120075	HX-711I 380-415/50-60/3N		✓		8.585€
5120076	HX-711DD 380-415/50-60/3N	✓		✓	8.380€
5120077	HX-711ID 380-415/50-60/3N		✓	✓	8.789€

COMBISTEAM GASTRONORM OVEN HX-1111

Capacity: 11 trays of GN 1/1.



	List Price
CombiSteam gastronorm oven HX-1111D 380-415/50-60/3N	9.709€

Includes	Optional
<ul style="list-style-type: none"> · Multipoint probe. · Automatic washing with a single-product detergent tank. · Wifi and USB connectivity. 	<ul style="list-style-type: none"> · Left-hand opening option. · Voltage 230V 3~ · Sous-vide probe. · Integrated shower. · Condensation hood KC. · Tray support for 600 x 400 mm trays. · Column composition kit. · Stand.

	List Price
Integrated shower	+204€
Left-hand opening option	+409€

ITEM LIST		Right opening	Left opening	Integrated shower	List Price
5120078	HX-1111D 380-415/50-60/3N	✓			9.709€
5120079	HX-1111I 380-415/50-60/3N		✓		10.118€
5120080	HX-1111DD 380-415/50-60/3N	✓		✓	9.913€
5120081	HX-1111ID 380-415/50-60/3N		✓	✓	10.322€

COMBISTEAM GASTRONORM OVEN HX-211T

Capacity: 1 trolley with 20 GN 1/1 trays (included).

- Ideal oven for supermarkets and large collective catering services.
- Touchscreen control, robust design, and reliable technology.
- HX-211T: extra-large oven with trolley with capacity for 20 trays, combining design, robustness, and precision.
- Perfect for large kitchens in school, corporate, and hospital cafeterias, as well as large-scale retail.



	List Price
5120082 CombiSteam gastronorm oven HX-211T 380-415/50-60/3N	19.418€

Includes	Optional
<ul style="list-style-type: none"> · Multipoint probe. · Integrated shower. · Automatic washing with a single-product detergent tank. · 1 trolley for 20 x GN 1/1 trays. · Wifi and USB connectivity. 	<ul style="list-style-type: none"> · 1 trolley for 16 x 600x400 mm trays. · 1 trolley for 16 x GN 1/1 trays. · Sous-vide probe.


ACCESSORIES - COMBISTEAM GASTRONORM OVENS
Condensation hoods


		List Price
5121175	Condensation hood KCC for HX-611C	3.132€
5121176	Condensation hood KC for HX-711 / HX-1111	3.621€


600 x 400 mm guides for HX-711 / HX-1111

		List Price
5121189	600 x 400 mm guides for HX-711 (6)	347€
5121199	600 x 400 mm guides for HX-1111 (10)	503€

Stands for CombiSteam ovens


		List Price
5121177	Stand for HX-611	1.022€
5121178	Stand for HX-711 / HX-1111	1.022€

Accessories for stacked installation

For HX-711 / HX-1111.



		List Price
5121182	Lower support for column oven	880€
5121183	Column oven connector	960€
5121184	Column oven connector (KC)	1.152€

Trolleys for HX-211T oven


		List Price
5121185	Trolley for HX-211T 20 x GN 1/1	3.260€
5121186	Trolley for HX-211T 16 x 600x400	3.260€
5121187	Trolley for HX-211T 16 x GN 1/1	3.260€



Probes for CombiSteam ovens



		List Price
5121191	HX multipoint probe	256€
5121192	HX sous-vide probe	295€

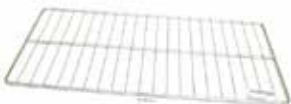


Detergent for CombiSteam ovens



		List Price
5121193	Detergent for HX (box 12 x 1 kg)	137€

Gastronorm containers and grills



		List Price
9051020	Pan 1/1 - 20 (530 x 325 x 20 mm)	25€
9051040	Pan 1/1 - 40 (530 x 325 x 40 mm)	30€
9051050	Pan 1/1 - 65 (530 x 325 x 65 mm)	38€
9052020	Pan 2/3 - 20 (354 x 325 x 20 mm)	34€
9052040	Pan 2/3 - 40 (354 x 325 x 40 mm)	34€
9052050	Pan 2/3 - 65 (354 x 325 x 65 mm)	38€
9051042	Perforated pan 1/1 - 40 (530 x 325 x 40 mm)	71€
9051052	Perforated pan 1/1 - 65 (530 x 325 x 65 mm)	73€
9052042	Perforated pan 2/3 - 40 (354 x 325 x 40 mm)	61€
9052052	Perforated pan 2/3 - 65 (354 x 325 x 65 mm)	62€
9771700	Wire shelving 1/1 (530 x 325 mm)	28€
9772700	Wire shelving 2/3 (354 x 325 mm)	24€





6-egg tray HX



		List Price
5121195	6-egg tray HX	205€

Frying tray HX



		List Price
5121196	Frying tray HX	260€

HX grill



		List Price
5121197	HX grill	212€

HX chicken grill



		List Price
5121198	HX chicken grill	71€



Blast chillers / freezers

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 +3°C, 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 -18°C 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 PW	AT-3 1/1 PW	AT-5 1/1 PW	AT-7 1/1 PW	AT-10 1/1 PW
FEATURES					
Recipient capacity (GN) 2/3	3			-	
Recipient capacity (GN) 1/1		3	5	7	10
Recipient capacity (GN) 2/1				-	
Space between trays	70 mm	70 mm	70 mm	70 mm	70 mm
Trolley (gn) 1/1				-	
Trolley (gn) 2/1				-	
EN 600 x 400 trolley				-	
EN 600 x 800 trolley				-	
Core probe	yes	yes	yes	yes	yes
CHILLING CAPACITY					
Chilling capacity in +3°C	90'	90'	90'	90'	90'
Chilling capacity - performance	7 kg	8 kg	20 kg	26 kg	40 kg
Deep freeze capacity in -18°C	240'	240'	240'	240'	240'
Deep freeze capacity - performance	5 kg	6 kg	14 kg	18 kg	28 kg
Consumption	500 W	500 W	1000 W	1200 W	2200 W
EXTERNAL DIMENSIONS (W X D X H)					
Width	600 mm	600 mm	820 mm	820 mm	820 mm
Depth	664 mm	864 mm	738 mm	738 mm	799 mm
Height	400 mm	460 mm	909 mm	1142 mm	1709 mm
Net weight	42 kg	55 kg	90 kg	140 kg	190 kg

	AT-14 1/1 PW	AT-12-2/70 PW	AT-20 (COMPATIBLE)	AT-20 W	AT-20 MD W
FEATURES					
Recipient capacity (GN) 2/3			-		
Recipient capacity (GN) 1/1	14		-		
Recipient capacity (GN) 2/1		12	-		
Space between trays	65 mm	70 mm		70 mm	70 mm
Trolley (gn) 1/1			1	1	1
Trolley (gn) 2/1			-	1	1
EN 600 x 400 trolley			-		
EN 600 x 800 trolley			-		
Core probe	yes	yes	yes	yes	yes
CHILLING CAPACITY					
Chilling capacity in +3°C	90'	90'	90'	90'	90'
Chilling capacity - performance	40 kg	70 kg	75 kg	100 kg	100 kg
Deep freeze capacity in -18°C	240'	240'	240'	240'	240'
Deep freeze capacity - performance	28 kg	50 kg	45 kg	70 kg	70 kg
Consumption	2200 W	2400 W	3800 W	6000 W	6000 W
EXTERNAL DIMENSIONS (W X D X H)					
Width	820 mm	820 mm	945 mm	890 mm	890 mm
Depth	799 mm	859 mm	1116 mm	1333 mm	1333 mm
Height	1709 mm	1709 mm	2445 mm	2450 mm	2250 mm
Net weight	190 kg	210 kg	360 kg	450 kg	558 kg

**BLAST CHILLER / FREEZER AT-3 2/3 PW**

3 x GN 2/3 (distance between trays: 70 mm).

Output:

- Chilling: 7 kg / 90'.
- Deep-freezing: 5 kg / 240'.

		List Price
5142183	Blast chiller / freezer AT-3 2/3 PW 230/50-60/1	3.485€

Includes

- Core probe.
- Wifi connectivity.

BLAST CHILLER / FREEZER AT-3 1/1 PW

3 x GN 1/1 (distance between trays: 70 mm).

Output:

- Chilling: 8 kg / 90'.
- Deep-freezing: 6 kg / 240'.

		List Price
5142182	Blast chiller / freezer AT-3 1/1 PW 230/50-60/1	4.202€

Includes

- Core probe.
- Wifi connectivity.

**BLAST CHILLER / FREEZER AT-5 1/1 PW**

5 x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).

Output:

- Chilling: 20 kg / 90'.
- Deep-freezing: 14 kg / 240'.

		List Price
5142185	Blast chiller / freezer AT-5 1/1 PW 230/50-60/1	5.263€

Includes

- Core probe.
- Wifi connectivity.





BLAST CHILLER / FREEZER AT-7 1/1 PW

7 x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).

Output:

- Chilling: 26 kg / 90'.
- Deep-freezing: 18 kg / 240'.

		List Price
5170188	Blast chiller / freezer AT-7PW 1/1 230/50-60/1	6.541€

Includes

- Core probe.
- Wifi connectivity.



BLAST CHILLER / FREEZER AT-10 1/1 PW

10 x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).

Output:

- Chilling: 40 kg / 90'.
- Deep-freezing: 28 kg / 240'.

		List Price
5142190	Blast chiller / freezer AT-10 1/1 PW 230/50-60/1	9.084€
5142192	Blast chiller / freezer AT-10 1/1 PW 400/50-60/3N	9.084€

Includes

- Core probe.
- Wifi connectivity.



BLAST CHILLER / FREEZER AT-14 1/1 PW

14 x GN 1/1 / EN 600 x 400 (distance between trays: 65 mm).

Output:

- Chilling: 40 kg / 90'.
- Deep-freezing: 28 kg / 240'.

		List Price
5142194	Blast chiller / freezer AT-14 1/1 PW 400/50-60/3N	10.259€
5142196	Blast chiller / freezer AT-14 1/1 PW 230/50-60/3N	10.771€

Includes

- Core probe.
- Wifi connectivity.


BLAST CHILLER / FREEZER AT-12-2/70 PW

12 x GN 2/1 (distance between trays: 70 mm).

Output:

- Chilling: 70 kg / 90'.
- Deep-freezing: 50 kg / 240'.

		List Price
5142178	Blast chiller / freezer AT-12-2/70 PW 400/50-60/3N	18.525€

Includes

- Core probe.
- Wifi connectivity.


BLAST CHILLER / FREEZER AT-20 (COMPATIBLE)

1 carriage 20 x GN 1/1 compatible with ovens. Built-in motor.

Output:

- Chilling: 75 kg / 90'.
- Deep-freezing: 45 kg / 240'.

		List Price
5140149	Blast chiller / freezer AT-20CHS 400/50/3N (compatible with Sammic HX-211T)	19.773€

Includes

- Core probe.
- Bluetooth connectivity

Optional

- Wifi connectivity for process control from anywhere.


BLAST CHILLER / FREEZER AT-20 W

1 trolley(s) GN 1/1 / 1 trolley GN 2/1 / EN 600 x 400 / EN 600 x 800. Built-in motor.

Output:

- Chilling: 100 kg / 90'.
- Deep-freezing: 70 kg / 240'.

		List Price
5142145	Blast chiller / freezer AT-20 W 400/50/3N	25.699€

Includes

- Core probe.
- Wifi connectivity


BLAST CHILLER AT-20P MD (COMPATIBLE)

1 carriage 20 x GN 1/1 compatible with ovens. Built-in motor.

Output:

Chilling: 75 Kg. / 90'.

Deep-freezing: 45 Kg. / 240'.

		List Price
5142142	Blast chiller / freezer AT-20CHRW 400/50/3N (compatible with Rational)	19.773€
5142143	Blast chiller / freezer AT-20CHCW 400/50/3N (compatible with Convotherm)	19.773€

Includes

- Core probe.
- Wifi connectivity


BLAST CHILLER / FREEZER AT-20 MD W

1 trolley GN 1/1 / 1 trolley GN 2/1 / EN 600 x 400 / EN 600 x 800. Remote motor.

Output:

- Chilling: 100 kg / 90'.

- Deep-freezing: 70 kg / 240'.

		List Price
5142146	Blast chiller / freezer AT-20 MD-W 400/50/3N	29.043€

Includes

- Core probe.
- Wifi connectivity

ACCESSORIES

Trolley for trays

Stainless steel manufactured and specially designed to use in AT-20 blast chillers.

Trolleys for GN 1/1 and GN 2/1 trays, for Sammic AT-20 blast chillers.

- Trolley for 20 trays GN.
- Stainless steel wheels.
- Stand extreme temperatures, up to -45°C.

		List Price
5140027	Trolley 20 trays GN 1/1	1.035€
5140028	Trolley 20 trays GN 2/1	1.110€

Wheel kit for AT-5 / 7 / 8 / 10 / 12 / 14


new

		List Price
6140630	Wheel kit for AT-5 / 7 / 8 / 10 / 12 / 14	536€

Container thermo-sealer

Commercial thermo-sealer for polypropylene food trays

Maximum film width: 150 mm / 210 mm.

- 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	150 mm	150 mm	210 mm
Total loading	450 W	500 W	700 W
Cycles per minute		6-8	6-8
EXTERNAL DIMENSIONS (W X D X H)			
Net weight	11 kg	20 kg	25 kg





CONTAINER THERMO-SEALER TS-150

Commercial thermosealer for polypropylene food trays.
Seal pre-shaped trays with a plastic film. Maximum film width 150 mm.

		List Price
1150001	Thermo-sealer TS-150 230/50-60/1	1.194€

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.

		List Price
5140315	Thermo-sealer TM-150 230/50/1	2.691€
5141151	Mould TM-150/1 (1 x 190x137mm)	626€
5141152	Mould TM-150/2 (1 x 137x95mm)	666€
5141159	Mould TM-150/M	980€



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.

		List Price
5140321	Thermo-sealer TM-210 230/50/1	3.576€
5142211	Mould TM-210/1 (1 x 260x190mm)	626€
5142212	Mould TM-210/2 (1 x 190x137mm)	666€
5142219	Mould TM-210/M	1.250€

ACCESSORIES

Moulds for TM container thermo-sealers

**Moulds for TM container thermo-sealer TM-150**

- » Mould TM-150/1 (1 x 190x137 mm).
- » Mould TM-150/2 (1 x 137x95 mm).
- » Mould TM-150/M (Multi):
 - 137 mm x 95 mm
 - 137 mm x 137 mm
 - 190 mm x 137 mm

Moulds for TM container thermo-sealer TM-210

- » Mould TM-210/1 (1 x 260x190 mm).
- » Mould TM-210/2 (1 x 190x137 mm).
- » Mould TM-210/M (Multi):
 - 260 mm x 190 mm
 - 230 mm x 190 mm
 - 190 mm x 137 mm
 - 190 mm x 95 mm
 - 137 mm x 95 mm

		List Price
5141151	Mould TM-150/1 (1 x 190x137mm)	626€
5141152	Mould TM-150/2 (1 x 137x95mm)	666€
5141159	Mould TM-150/M	980€
5142211	Mould TM-210/1 (1 x 260x190mm)	626€
5142212	Mould TM-210/2 (1 x 190x137mm)	666€
5142219	Mould TM-210/M	1.250€

Film roll for TS-150 container thermo-sealer



Length: 300 m.
Film roll for TS-150 container thermo-sealer.
Width of the film: 150 mm.

		List Price
2150165	Film roll TS-150 (150 mm x 300 m)	60€

Film rolls for TM container thermo-sealer



Film rolls for TM-150 and TM-210.
Length of the film rolls: 200 m.

		List Price
6142018	Film roll TM-150 PET/PP (150 mm x 200 m)	37€
6142019	Film roll TM-210 PET/PP (210 mm x 200 m)	50€
6142024	Film roll TM-150 BIO (150 mm x 200 m) · Compostable	246€


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.

		List Price
5150101	Seal tray 192 x 136 x 98 mm - 2 l (600 u.)	256€
5150107	Seal tray 192 x 136 x 85 mm - 1.5 l (660 u.)	184€
5150112	Seal tray 192 x 136 x 72 mm - 1.2 l (840 u.)	254€
5150117	Seal tray 192 x 136 x 54 mm - 1 l (960 u.)	232€
5150121	Seal tray 192 x 136 x 40 mm - 0.75 l (1260 u.)	288€
5150126	Seal tray 192 x 136 x 35 mm - 0.65 l (1260 u.)	237€
5150131	Seal tray 136 x 96 x 66 mm - 0.5 l (1600 u.)	205€
5150136	Seal tray 136 x 96 x 49 mm - 0.375 l (2160 u.)	237€
5150141	Seal tray 136 x 96 x 35 mm - 0.25 l (2400 u.)	240€

Sealable food containers for TM container thermo-sealers


Polypropylene trays for TM thermo-sealer.

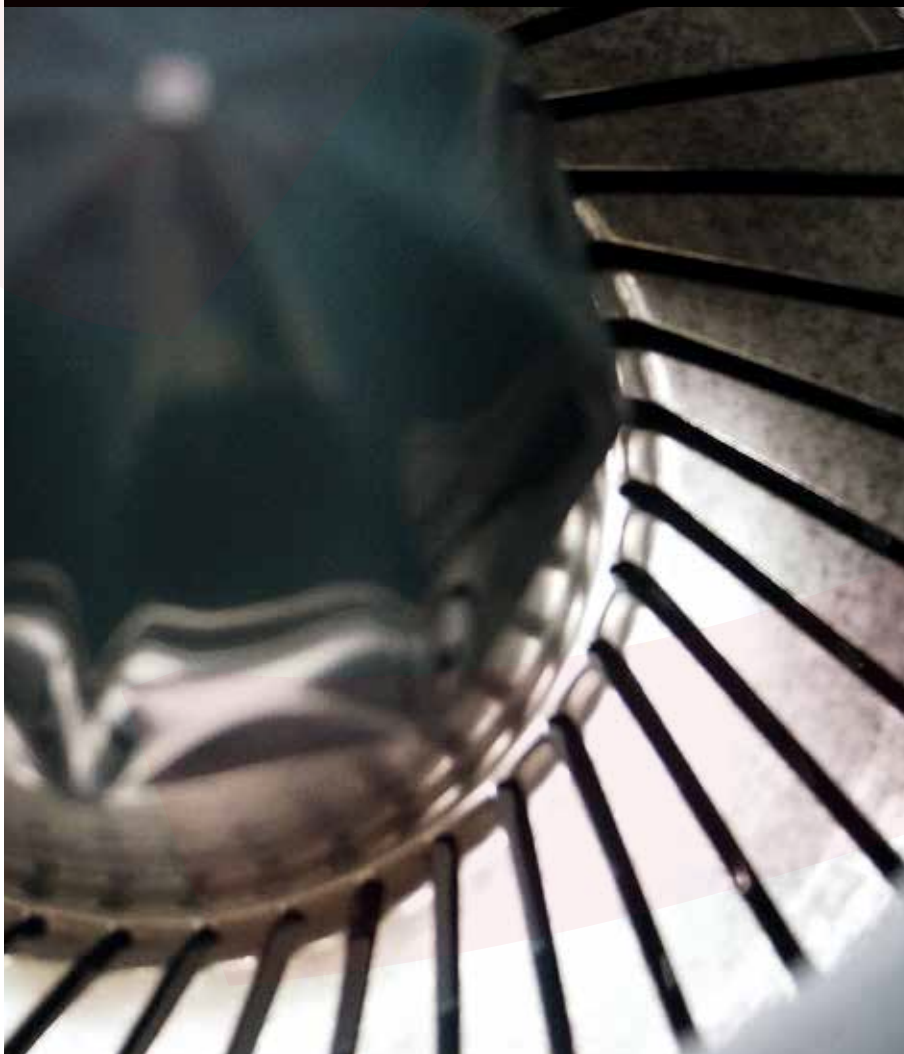
Made of polypropylene.

- Different sizes and depths available to suit any use's needs.
- Sold in packs of different units.

		List Price
5140150	Seal tray TM-PP 137 x 95 x 30 mm - 0.2 l (1400 u.)	166€
5140151	Seal tray TM-PP 137 x 95 x 45 mm - 0.3 l (1360 u.)	159€
5140152	Seal tray TM-PP 137 x 95 x 63 mm - 0.4 l (1280 u.)	151€
5140153	Seal tray TM-PP 190 x 137 x 20 mm 0.39 l (700 u.)	151€
5140154	Seal tray TM-PP 190 x 137 x 38 mm - 0.6 l (660 u.)	148€
5140155	Seal tray TM-PP 190 x 137 x 50 mm - 0.75 l (640 u.)	145€
5140156	Seal tray TM-PP 190 x 137 x 72 mm - 1 l (600 ud.)	133€
5140157	Seal tray TM-PP 230 x 190 x 25 mm - 0.79 l (350 u.)	133€
5140158	Seal tray TM-PP 230 x 190 x 35 mm - 1.4 l (330 u.)	140€
5140159	Seal tray TM-PP 230 x 190 x 50 mm - 1.64 l (320 u.)	136€
5140160	Seal tray TM-PP 230 x 190 x 65 mm - 2.13 l (300 u.)	156€
5140161	Seal tray TM-PP 260 x 190 x 25 mm - 0.93 l (350 u.)	141€
5140162	Seal tray TM-PP 260 x 190 x 35 mm - 1.4 l (330 u.)	148€
5140163	Seal tray TM-PP 260 x 190 x 50 mm - 2 l (320 u.)	146€
5140164	Seal tray TM-PP 260 x 190 x 65 mm - 2.5 l (300 u.)	154€
5140165	Seal tray TM-PP 260 x 190 x 95 mm - 3.5 l (230 u.)	136€
5140170	Seal tray TM-BIO 192 x 140 x 45 mm (400 u.) · Compostable	294€



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	130 W	130 W
Lever-operated	-	yes
Manual pressure	yes	-
External dimensions (W x D x H)	200 x 280 x 340 mm	200 x 300 x 370 mm
Net weight	7 kg	8 kg



Large production

An hourly output of up to 200 oranges.

For different types of needs

Hand and lever-operated models are available.



COMMERCIAL ORANGE JUICER ECM



Hand-operated citrus juice squeezer.
Hand-operated citrus juice squeezer with an hourly output of up to 200 oranges.

		List Price
3420030	Citrus juice extractor ECM 230/50/1	437€

Optional

- Outer stainless steel strainer Ø 14 mm.
- Stainless steel decanter.

COMMERCIAL ORANGE JUICER ECP



Lever-operated citrus juice squeezer.

		List Price
3420033	Citrus juice extractor ECP 230/50/1	592€

Optional

- Outer stainless steel strainer Ø 14 mm.
- Stainless steel decanter.

ACCESSORIES

Outer strainer

Get a juice with less pulp. Outer stainless steel strainer Ø 14 mm.



		List Price
4420522	Outer strainer	35€

Stainless steel decanter

Holding capacity: 1.5 litres.



		List Price
4420144	Stainless steel decanter 1.5 l	45€





Multi juicers

Commercial whole fruit juice extractors

To juice fruits and vegetables, separating the juice from the pulp, as well as to obtain juices for various kitchen processes. Ideal for bars, cafeterias, and restaurants, both for counter service and for processes that take place in the kitchen. Classic or slow juicers available.



■ LI-400: large production juicer

- Output of 25–30 litres/hour with 80–85% extraction.
- Polished 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-400	LL-60
Speed (RPM)	6000	60-70
Total loading	400 W	240 W
External dimensions (W x D x H)	260 x 450 x 500 mm	120 x 230 x 370 mm
Net weight	14 kg	7.2 kg



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.

		List Price
5410005	Multi juicer LI-400 230/50-60/1	2.260€



SLOW JUICER LL-60

Commercial low-speed juice extractor.

Equipped with a 60 - 70 rpm motor, allows continuous use of up to 15 min. Made of BPA-free materials.

		List Price
5410008	Slow juicer LL-60 230/50-60/1	425€

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	1 l
Total loading	150 W
External dimensions (W x D x H)	160 x 200 x 550 mm
Net weight	3 kg



DRINKS MIXER BB-900

Drink mixer designed to prepare different drinks and smoothies.
Ideal for all kinds of drinks and milkshakes.

		List Price
5410010	Drink mixer BB-900 230/50-60/1	571€

Includes

- 1-litre stainless steel bowl.





Commercial blenders

Drink blender-mixer for making different drinks

Two models of blenders to blend, crush, grind, etc.



Food and beverage processor ideal for hospitals, geriatric centers and for establishments where a very fine shredding is needed.

- Loading: 1.200 W.
- Variable speed appliance with pulse button.
- Durable, BPA-free decanter.
- Heavy duty wear-resistant base.

	TB-1500	TB-2000
Capacity of recipient	1.5 l	2 l
Total loading	1200 W	1200 W
Speed (maximum)	28000 rpm	28000 rpm
External dimensions (W x D x H)	200 x 240 x 420 mm	205 x 230 x 510 mm
Net weight	4.8 kg	4.3 kg

BLENDER TB-1500

Heavy duty blender with 1.5 l bowl.
BPA free.



		List Price
5410032	Blender TB-1500 230/50-60/1	556€

Includes

- 1.5 l bowl.

Optional

- 2 l bowl
- 4 l bowl.
- Sound cover for 1.5 l bowl.

BLENDER TB-2000

Heavy duty blender with 2 l bowl.
BPA free.



		List Price
5410035	Blender TB-2000 230/50-60/1	556€

Includes

- 2 l bowl.

Optional

- 1.5 l bowl.
- 4 l bowl.
- Sound cover for 1.5 l bowl.



ACCESSORIES

1.5 l BPA-free decanter



1.5 l durable BPA-free decanter.
*BPA-free.

		List Price
5410038	1.5 l BPA-free polycarbonate decanter for TB-1500/2000	161€

Sound cover for 1.5 l decanter



Silent housing.
For TB-1500 / 2000. Can be used only with 1.5 l decanter.

- Its function is to insulate the noise the machine can make when operating.
- Dimensions: 250 x 300 x 460 mm.

		List Price
5410039	Sound cover for 1.5 l decanter for TB	191€

2 l BPA-free decanter



2 l durable BPA-free decanter.
*BPA-free.

		List Price
6420580	2 l BPA-free polycarbonate decanter for TB-1500 / 2000	173€

4 l BPA-free decanter



4 l durable BPA-free decanter.
*BPA-free.

		List Price
5410041	4 l BPA-free polycarbonate decanter for TB-1500 / 2000	231€





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	450 W
External dimensions (W x D x H)	250 x 300 x 660 mm
Net weight	9 kg



ICE CRUSHER TH-1100

Ideal for crushing ice.

- Body in special aluminium alloy.
- Stainless steel ice bowl.
- Safety micro-switch.
- 4-position regulation system.

		List Price
5410045	Ice crusher TH-1100 230/50-60/1	1.089€



Milk heaters

Bain-marie thermo-heater

Bain-marie milk heaters designed for hotel breakfast, cafés, buffet, etc.



Commercial milk heaters

- Available in 5 and 10 l capacity.
- Made of the best quality stainless steel.

Equipped with:

- Drip-proof sealed tap.
- Drip-proof tray.
- Adjustable thermostat.

	TM-5	TM-10
Capacity	5 l	10 l
Total loading	1000 W	1500 W
External dimensions (W x D x H)	240 x 360 x 510 mm	310 x 420 x 510 mm
Net weight	8 kg	9 kg



MILK HEATER TM-5

5 litres bain-marie thermo-heater.

		Capacity	List Price
5400082	Milk warmer TM-5 230/50-60/1	5 l	571€



MILK HEATER TM-10

10 litres bain-marie thermo-heater.

		Capacity	List Price
5400087	Milk warmer TM-10 230/50-60/1	10 l	819€



Soup kettles

Wet heat kettles for liquids. Capacity: 10 l.

- Capacity: 10 litres.
- Loading: 400 W.
- Wet heat only.
- Dimensions: Ø 340 mm x 340 mm h.
- Net weight: 5.5 kg.



	OS-10	OSI-10
Capacity	10 l	10 l
Total loading	450 W	450 W
Bain-marie	yes	yes
Maximum temperature	95°C	95°C
External dimensions (W x D x H)	340 x 340 x 340 mm	340 x 340 x 340 mm
Net weight	5.5 kg	5.5 kg



SOUP KETTLE OS-10

Soup kettle to keep the temperature of soups or liquids. Black enamel finish.

		Capacity	List Price
5200012	Soup kettle OS-10 230/50-60/1	10 l	241€



SOUP KETTLE OSI-10

Soup kettle to keep the temperature of soups or liquids. Stainless steel finish.

		Capacity	List Price
5200014	Soup kettle OSI-10 230/50-60/1	10 l	326€

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

- 900 W to 1800 W 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**: commercial model with 25 l cavity.
- **MO-1817S**: commercial heavy-duty model equipped with 2 magnetrons. 17 l cavity. Equipped with a barcode scanner to standardize processes. Ideal for self-service.
- **MO-1834**: commercial heavy-duty model equipped with 2 magnetrons. 34 l cavity.

	HM-910	MO-1000	MO-1000M	MO-1817S	MO-1834
Timer (min-max)	0' - 30'	0' - 60'	0' - 6'	0' - 60'	0' - 60'
Revolving plate	yes	-	-	-	-
Interior volume	24 l	25 l	25 l	17 l	34 l
LOADING					
Microwave output power	900 W	1000 W	1000 W	1800 W	1800 W
Consumption	1400 W	1550 W	1500 W	3000 W	2800 W
INTERNAL DIMENSIONS					
Width	340 mm	327 mm	327 mm	330 mm	360 mm
Depth	320 mm	346 mm	346 mm	310 mm	409 mm
Height	220 mm	200 mm	200 mm	175 mm	225 mm
EXTERNAL DIMENSIONS (W X D X H)					
Width	483 mm	510 mm	510 mm	420 mm	574 mm
Depth	400 mm	430 mm	430 mm	560 mm	526 mm
Height	281 mm	310 mm	310 mm	341 mm	368 mm
Net weight	13.6 kg	14.7 kg	14.7 kg	30 kg	32.2 kg

MICROWAVE OVEN HM-910



900 W. Turntable. 24 l cavity.

- Ø 270 mm turntable.
- Stainless steel cabinet and cavity.
- 30 minutes manual timer.
- 6 power levels.
- Easy to use.

		Loading	Interior volume	List Price
5120035	Microwave oven HM-910 230/50/1	900 W	24 l	328€

MICROWAVE OVEN MO-1000



1000 W. Static ceramic base. 25 l.

Programmable microwave oven.

Easy to use commercial microwave oven. 1000 W loading and 25 l cavity.

- Stainless steel cabinet and cavity.
- Programmable: 10 programmes.
- 1000 W magnetron.
- Static ceramic base gives more capacity to the oven.
- Easy to use.

		Loading	Interior volume	List Price
5120042	Microwave oven MO-1000 230/50/1	1000 W	25 l	511€




MICROWAVE OVEN MO-1000M


1000 W. Static ceramic base. 25 l. "Easy" control board.

Microwave oven equipped with "Easy" control panel. Extremely easy to use. 1000 W loading and 25 l cavity.

- Stainless steel cabinet and cavity.
- User-friendly "Easy" control board.
- 1000W magnetron.
- Static ceramic base provides more capacity to the oven.
- Easy to use.

		Loading	Interior volume	List Price
5120044	Microwave oven MO-1000M 230/50/1	1000 W	25 l	511€

MICROWAVE OVEN MO-1817S · "SCAN & GO" SYSTEM


1800 W. Static ceramic base with 2 magnetrons. 17 l cavity.

Microwave oven equipped with scanner for intelligent product detection. Heavy-duty, programmable oven equipped with 2 magnetrons.

Microwave oven equipped with a barcode scanner for product barcode reading. Programming and microwave usage through barcode scanning enable maximum security and process standardization, ensuring consistent results at all times.

- Commercial model, equipped with 2 magnetrons.
- Stainless steel cabinet and cavity.
- The static ceramic base gives more capacity to the oven.
- Programmable. Easy to program and use.

		Loading	Interior volume	List Price
5120049	Microwave oven MO-1817S 230/50/1	1800 W	17 l	1.616€

MICROWAVE OVEN MO-1834


1800 W. Static ceramic base with 2 magnetrons. 34 l cavity.

Heavy-duty, programmable, big-capacity microwave oven equipped with 2 magnetrons.

- Commercial model, equipped with 2 magnetrons.
- Stainless steel cabinet and cavity.
- The static ceramic base gives more capacity to the oven.
- Programmable. Easy to program and use.

		Loading	Interior volume	List Price
5120045	Microwave oven MO-1834 230/50/1	1800 W	34 l	1.512€

Includes

- Intermediate shelf.

Toasters

Commercial toasters

Ideal for serve breakfast in hotels, canteens, offices and buffets.



Two types of bread toasters

- TP-100 / TP-200: horizontal entry models with one or two levels.
- ST-22 / ST-33: high-output conveyor toasters.

	TP-100	TP-200	ST-22	ST-33
Production toast slices / hour (max)	120	240	600	900
Belt width			250 mm	370 mm
Useful height	65 mm	65 mm	45 mm	45 mm
Total loading	2000 W	2800 W	2100 W	2800 W
EXTERNAL DIMENSIONS (W X D X H)				
Width	525 mm	525 mm	350 mm	470 mm
Depth	305 mm	305 mm	410 mm	410 mm
Height	325 mm	445 mm	390 mm	390 mm
Net weight	8.2 kg	10.4 kg	15 kg	19.5 kg

TOASTER TP-100



Single horizontal loading electric toaster.
Horizontal loading 1-storey commercial toaster.

Maximum height: 65 mm.

- Stainless steel made.
- One level.
- Quartz lamps.
- Independent switch set.
- 0-15 min timer.

		List Price
5110121	Toaster TP-100 230/50-60/1	334€
6100413	Clip for toaster (unit)	14€

Optional

- Clips: designed to hold the toasted product (3 units).

TOASTER TP-200



Double horizontal loading electric toaster.
Horizontal loading double-storey commercial toaster. Offers double production in the same space.

Maximum height: 65 mm.

- Stainless steel made.
- Two levels.
- Quartz lamps.
- Independent switch set for upper and lower elements.
- 0-15 min timer.

		List Price
5110126	Toaster TP-200 230/50-60/1	435€
6100413	Clip for toaster (unit)	14€

Optional

- Clips.




TOASTER ST-22

Conveyor toaster. 250 mm belt.
 Hourly output: up to 600 toasts.
 Ideal to obtain big production in small spaces.

		List Price
5110032	Toaster ST-22 230/50-60/1	1.472€


TOASTER ST-33

Conveyor toaster. 370 mm belt.
 Hourly output: up to 900 toasts.
 Ideal to obtain big production in small spaces.

		List Price
5110034	Toaster ST-33 230/50-60/1	2.008€

ACCESSORIES
Clips

Nickel plated steel clips for TP toasters.
 Easy to use pincers, designed to hold the toasted product.



		List Price
6100413	Clip for toaster (unit)	14€

Salamander grills

Roast and gratin

Fixed and mobile salamanders ideal to roast directly or gratin all types of food before serving.



Two types of salamanders. Choose yours!

- SG models: salamanders with movable ceiling.
- SGF models: fixed salamanders with adjustable height shelves.

	MOBILE SALAMANDER GRILLS		FIXED SALAMANDER GRILLS	
	SG-452	SG-652	SGF-450	SGF-650
Cooking area	440 x 320 mm	590 x 320 mm	450 x 350 mm	650 x 350 mm
Total loading	2800 W	4000 W	3600 W	4700 W
Fixed salamander	-	-	yes	yes
Mobile salamander	yes	yes	-	-
External dimensions (W x D x H)	475 x 510 x 530 mm	625 x 510 x 530 mm	600 x 400 x 455 mm	800 x 400 x 455 mm
Net weight	28 kg	37 kg	15 kg	19 kg

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.

		List Price
5130277	Salamander SG-452 230/50-60/1	1.186€



SALAMANDER GRILLS SG-652

Height-adjustable top. 4000 W.
Cooking surface: 590 x 320 x 200 mm.

		List Price
5130279	Salamander SG-652 230/50-60/1	1.316€





FIXED SALAMANDER GRILLS

Height-adjustable shelf

Ideal to roast directly or gratin all types of food before serving.

- 3 tray positions.
- Stainless steel made.
- Stainless steel elements.
- 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.

		List Price
5130278	Salamander SGF-450 230/50-60/1	630€

SALAMANDER GRILL SGF-650

Height-adjustable shelf. 4700 W. Extra lower heating element.

Cooking surface: 650 x 350 mm.



		List Price
5130288	Salamander SGF-650 230/50-60/1	756€

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.



	GAS PANCAKE MACHINES		ELECTRIC PANCAKE MACHINES	
	CG-140	CG-240	CE-135	CE-235
Heating plates	1	2	1	2
Plate diameter	400 mm	400 mm	350 mm	350 mm
Total loading	4000 W	2 x 4000 W	2200 W	4400 W
EXTERNAL DIMENSIONS (W X D X H)				
Width	425 mm	835 mm	425 mm	835 mm
Depth	505 mm	505 mm	505 mm	505 mm
Height	145 mm	145 mm	145 mm	145 mm
Net weight	15 kg	32 kg	16 kg	30 kg

GAS PANCAKE MACHINES

Commercial crepe-makers



GAS PANCAKE MACHINE CG-140

Single gas pancake machine.

1 heating plate of Ø 400 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 as well as perfect combustion without any gas loss.

		List Price
5130507	Pancake machine CG-140 GAS	965€



GAS PANCAKE MACHINE CG-240

Double gas pancake machine.

2 heating plates of Ø 400 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 as well as perfect combustion without any gas loss.

		List Price
5130522	Pancake machine CG-240 GAS	1.715€





ELECTRIC PANCAKE MACHINES

Crepe-maker machines



ELECTRIC PANCAKE MACHINE CE-135

Single electric pancake machine.

1 heating plate 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.

		List Price
5130512	Pancake machine CE-135 230/50-60/1	851€



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.

		List Price
5130527	Pancake machine CE-235 230-380/50-60/3N	1.495€





Kebab gyros roaster

Gas or electric kebab roasters for restaurants

Kebab machines made of stainless steel, with independent control for each burner or heating element.



Gas gyros roasters

- Made of high-quality stainless steel.
- Independent control of each burner.
- Independent thermomagnetic valves for each burner.
- Special protective grid resistant to high temperatures.
- Top-mounted motor that prevents grease from dripping onto it, extending its service life.

Gas models

- **AG-20:** 3-burner model in vertical position.
- **AG-30:** 4-burner model in horizontal position.
- **AG-40:** 4-burner model in vertical position.

Electric gyros roasters

- Made of high-quality stainless steel.
- 4 or 6 Schott vitroceramic heating elements of top quality with paired temperature control (4 positions).
- Clean design and solid construction.
- Top-mounted motor that prevents grease from dripping onto it, extending its service life.

Electric models

- **AGE-40:** 2 + 2 vertical heating elements.
- **AGE-60:** 3 + 3 vertical heating elements.

	AG-20	AG-30	AG-40	AGE-40	AGE-60
Heating elements	3	4	4	4	6
Useful height	655 mm	655 mm	845 mm	500-550 mm	600-650 mm
Load capacity	20 kg	30 kg	35 kg	20-25 kg	35-40 kg
Total loading	8100 W	10800 W	10800 W	2600 W	3900 W
External dimensions (W x D x H)	500 x 500 x 900 mm	500 x 500 x 900 mm	500 x 500 x 1090 mm	500 x 500 x 870 mm	500 x 500 x 1040 mm
Net weight	18 kg	21 kg	25 kg	25 kg	30 kg





GAS GYROS / KEBAB BURNER AG-20

3 burners in vertical position.

- Useful height: 655 mm.
- Load capacity: 20 kg.

		List Price
5130550	Gyros kebab machine AG-20 gas 230/50-60/1	1.946€

Optional

- Stainless steel electric knife.



GAS GYROS / KEBAB BURNER AG-30

4 burners in horizontal position.

- Useful height: 655 mm.
- Load capacity: 30 kg.

		List Price
5130555	Gyros kebab machine AG-30 gas 230/50-60/1	2.177€

Optional

- Stainless steel electric knife.



GAS GYROS / KEBAB BURNER AG-40

4 burners in vertical position.

- Useful height: 845 mm.
- Load capacity: 35 kg.

		List Price
5130565	Gyros kebab machine AG-40 gas 230/50-60/1	2.379€

Optional

- Stainless steel electric knife.



new

ELECTRIC GYROS ROASTER AGE-40

4 heating elements in vertical position.

- Useful height: 500-550 mm.
- Load capacity: 20-25 kg.
- Made of high-quality stainless steel.
- 4 Schott vitroceramic heating elements of top quality with paired temperature control (4 positions).
- Clean design and solid construction.
- Top-mounted motor that prevents grease from dripping onto it, extending its service life.

		List Price
5130572	Gyros kebab machine AGE-40 230/50-60/1	2.356€



new

ELECTRIC GYROS ROASTER AGE-60

6 heating elements in vertical position.

- Useful height: 600-650 mm.
- Load capacity: 35-40 kg.
- Made of high-quality stainless steel.
- 6 Schott vitroceramic heating elements of top quality with paired temperature control (4 positions).
- Clean design and solid construction.
- Top-mounted motor that prevents grease from dripping onto it, extending its service life.

		List Price
5130574	Gyros kebab machine AGE-60 230/50-60/3N	2.530€

ACCESSORIES

Electric kebab slicer

Fast, safe, efficient.



		List Price
5130575	Electric knife for gyros CK-90 230/50-60/1	1.392€





Snack convection ovens

Design, efficiency, and versatility: the range of SX snack convection ovens is ideal for simple and quick cooking processes.



IDEAL FOR PASTRY SHOPS, BAKERIES, AND CAFÉS THANKS TO THEIR VERSATILITY, CAPABLE OF OPERATING WITH BOTH PASTRY TRAYS AND GASTRONORM TRAYS IN THE MULTIFUNCTION VERSION.

- The simplicity in design and use does not detract from the best technology to offer the user guaranteed performance and cooking results that meet the user's demands.
- The SX convection ovens are designed to achieve uniform cooking for frozen bread, bake-off croissants, and delicate pastries.
- The SX ovens guarantee high productivity with fast, even, and perfect cooking.
- They are ideal for distribution, cafés, hotels, restaurants, etc., where compact size is important in the workspace.



	SX-43	SX-641	SX-641G
CAPACITY			
Tray type	450 x 340	600 x 400 - GN 1/1	600 x 400 - GN 1/1
Optional tray type	GN 2/3		
Number of trays	4	4	4
Space between trays	75 mm	75 mm	75 mm
Maximum load per tray	3 kg	3 kg	3 kg
LOADING			
Total loading	2900 W	3400 W	5800 W
COOKING DATA			
Maximum temperature	280°C	260°C	280°C
Fans	1	2	2
Speeds	1	1	1
Manual humidifier	-	yes	yes
Humidifier connection		3/4"	3/4"
Multifunction oven (grill)	-	-	yes
EXTERNAL DIMENSIONS (W X D X H)			
External dimensions (W x D x H)	560 x 632 x 530 mm	750 x 693 x 553 mm	750 x 693 x 553 mm
Net weight	28 kg	45 kg	45 kg

SNACK CONVECTION OVEN SX-43



Capacity: 4 trays 450 x 340 (GN 2/3 in option).

- Easy, fast, and practical electro-mechanical control.
- Convection cooking.

		List Price
5120085	Snack convection oven SX-43 230/50/1	1.175€

Includes

- Support for pastry trays 450 x 340 mm.
- Halogen lighting.

Optional

- Internal guides for GN 2/3 trays.
- Support with guides.

SNACK CONVECTION OVEN SX-641



Capacity: 4 trays 600 x 400 - GN 1/1.

- Easy, fast, and practical electro-mechanical control.
- Convection cooking.
- Manual humidity control.

		List Price
5120086	Snack convection oven SX-641 230/50/1	1.891€

Includes

- Support for pastry trays 600 x 400 mm / GN 1/1.
- Manual humidity control.
- Halogen lighting.

Optional

- Support with guides.

SNACK CONVECTION OVEN SX-641G



Multifunction oven. Capacity: 4 trays 600 x 400 - GN 1/1.

- Easy, fast, and practical electro-mechanical control.
- Convection cooking.
- Manual humidity control.

		List Price
5120087	Snack convection oven SX-641G 400/50/3N	2.146€

Includes

- Support for pastry trays 600 x 400 mm / GN 1/1.
- Manual humidity control.
- Halogen lighting.

Optional

- Support with guides.





Accessories - Snack convection ovens



GN 2/3 guides for SX-43

		List Price
6129000	GN 2/3 guides for SX-43	31€



Stands for SX ovens

		List Price
5121181	Stand for SX-43	714€
5121188	Stand for SX-641 / SX-641G	761€



Trays and grills for SX ovens

		List Price
5121106	Aluminum tray 460 x 340 mm	46€
5121107	Flat chrome-plated grill 450 x 340 mm	20€
5121108	Aluminum tray 600 x 400 mm	67€
5121109	Perforated aluminum tray for baguette 600 x 400 mm	118€

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

- Made of stainless steel and prepainted steel.
- Equipped with top and bottom elements in each chamber for best control of the process: the temperatures can be calibrated with precision in each cycle.
- The chamber can reach 455°C.
- 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 400 x 600 mm.



	PO-1+1/32	PO-1+1/45	PO-4	PO-4+4
Thermostat	50°C-320°C	45°C-450°C	50°C-450°C	50°C-450°C
N° of pizzas	2	2	4	8
Pizza diameter	320 mm	450 mm	320 mm	320 mm
Total loading	3200 W	8000 W	4700 W	9400 W
Chambers	2	2	1	2
INTERNAL DIMENSIONS				
Width	410 mm	620 mm	660 mm	660 mm
Depth	360 mm	500 mm	660 mm	660 mm
Height	90 mm	120 mm	140 mm	140 mm
EXTERNAL DIMENSIONS (W X D X H)				
Width	615 mm	915 mm	980 mm	980 mm
Depth	505 mm	690 mm	930 mm	930 mm
Height	430 mm	530 mm	420 mm	750 mm
Net weight	33 kg	76 kg	75 kg	122 kg

	PO-6	PO-6+6	PO-6W	PO-6+6W	PO-9	PO-9+9
Thermostat	50°C-450°C	50°C-450°C	50°C-450°C	50°C-450°C	50°C-450°C	50°C-450°C
N° of pizzas	6	12	6	12	9	18
Pizza diameter	320 mm	320 mm	320 mm	320 mm	350 mm	350 mm
Total loading	7200 W	14400 W	9000 W	18000 W	13200 W	26400 W
Chambers	1	2	1	2	1	2
INTERNAL DIMENSIONS						
Width	660 mm	660 mm	990 mm	990 mm	1080 mm	1080 mm
Depth	990 mm	990 mm	660 mm	660 mm	1080 mm	1080 mm
Height	140 mm	140 mm	140 mm	140 mm	140 mm	140 mm
EXTERNAL DIMENSIONS (W X D X H)						
Width	980 mm	980 mm	1360 mm	1360 mm	1360 mm	1360 mm
Depth	1220 mm	1220 mm	954 mm	954 mm	1314 mm	1314 mm
Height	420 mm	750 mm	413 mm	745 mm	413 mm	745 mm
Net weight	100 kg	181 kg	115 kg	196 kg	156 kg	269 kg




PIZZA OVEN PO-1+1/32


2 chambers. 1+1 pizza, Ø 32 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.

		N° of pizzas	Pizza diameter	List Price
5120125	Pizza oven PO-1+1/32 230/50-60/1	2	320 mm	1.308€

PIZZA OVEN PO-1+1/45


2 chambers. 1+1 pizza, Ø 45 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.

		N° of pizzas	Pizza diameter	List Price
5120127	Pizza oven PO-1+1/45 400/50-60/3N	2	450 mm	2.070€

Optional

- Stand.

PIZZA OVEN PO-4


1 chamber. 4 pizzas, Ø 32 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 450°C.

		N° of pizzas	Pizza diameter	List Price
5120153	Pizza oven PO-4 400/50-60/3N	4	320 mm	1.607€

Optional

- Stand.
- Hood.

PIZZA OVEN PO-4+4


2 chambers. 4+4 pizzas, Ø 32 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 450°C.

		N° of pizzas	Pizza diameter	List Price
5120155	Pizza oven PO-4+4 400/50-60/3N	8	320 mm	2.723€

Optional

- Stand.
- Hood.

PIZZA OVEN PO-6

1 chamber. 6 pizzas, Ø 32 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 450°C.



		N° of pizzas	Pizza diameter	List Price
5120163	Pizza oven PO-6 400/50-60/3N	6	320 mm	2.106€

Optional

- Stand.
- Hood.

PIZZA OVEN PO-6+6

2 chambers. 6+6 pizzas, Ø 32 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 450°C.



		N° of pizzas	Pizza diameter	List Price
5120165	Pizza oven PO-6+6 400/50-60/3N	12	320 mm	3.526€

Optional

- Stand.
- Hood.

PIZZA OVEN PO-6W

1 chamber. 6 pizzas, Ø 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 450°C.



		N° of pizzas	Pizza diameter	List Price
5120173	Pizza oven PO-6W 400/50-60/3N	6	320 mm	2.223€

Optional

- Stand.
- Hood.

PIZZA OVEN PO-6+6W

2 chambers. 6+6 pizzas Ø 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 450°C.



		N° of pizzas	Pizza diameter	List Price
5120175	Pizza oven PO-6+6W 400/50-60/3N	12	320 mm	4.073€

Optional

- Stand.
- Hood.




PIZZA OVEN PO-9

1 chamber. 9 pizzas, Ø 35 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 450°C.



		N° of pizzas	Pizza diameter	List Price
5120183	Pizza oven PO-9 400/50-60/3N	9	350 mm	2.781€

Optional

- Stand.
- Hood.

PIZZA OVEN PO-9+9

2 chambers. 9+9 pizzas, Ø 35 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 450°C.



		N° of pizzas	Pizza diameter	List Price
5120185	Pizza oven PO-9+9 400/50-60/3N	18	350 mm	5.035€
5120188	Pizza oven PO-9+9 230/50-60/3	18	350 mm	5.035€

Optional

- Stand.
- Hood.

ACCESSORIES
Hoods for pizza oven

Stainless steel hoods with motor.



		List Price
5121144	Hood KP-4/4+4 230/50/1 (975 x 965 x 120 mm)	976€
5121146	Hood KP-6/6+6 230/50/1 (975 x 1255 x 120 mm)	1.043€
5121147	Hood KP-6W/6+6W 230/50/1 (1305 x 965 x 120 mm)	1.091€
5121149	Hood KP-9/9+9 230/50/1 (1360 x 1375 x 120 mm)	1.374€

Stands for pizza oven

Oven stand in painted iron.

- Sturdy and durable.
- Available in specific sizes for each model of oven.
- Easy assembly.



		List Price
5121125	Pizza oven stand PO-1+1/45 (918 x 623 x 860/760 mm)	440€
5121140	Pizza oven stand PO-4 (815 x 975 x 960 mm)	421€
5121141	Pizza oven stand PO-4+4 (815 x 975 x 860 mm)	421€
5121161	Pizza oven stand PO-6+6	440€
5121162	Pizza oven stand PO-6 (975 x 1105 x 960 mm)	440€
5121166	Pizza oven stand PO-6+6W (1305 x 815 x 860 mm)	440€
5121167	Pizza oven stand PO-6W (1305 x 815 x 960 mm)	440€
5121169	Pizza oven stand PO-9 (1360 x 1205 x 960 mm)	606€
5121171	Pizza oven stand PO-9+9 (1360 x 1205 x 860 mm)	606€

Commercial fryers

Gastronorm size fryers, welded tank fryers and fryers with stand

- Wide range of electric fryers.
- Fabricadas en acero inoxidable.
- Capacity from 5 to 14 litres. Single and double models.
- Desktop and stand models.



	GASTRONORM SERIES					
	PF-6	PF-6+6	PF-10 (1~)	PF-10 (3~)	PF-10+10 (1~)	PF-10+10 (3~)
Buckets	1	2	1	1	2	2
Wash tank capacity	1 x 5 l	2 x 5 l	1 x 8 l	1 x 8 l	2 x 8 l	2 x 8 l
Total loading	3000 W	6000 W	3500 W	5100 W	7000 W	10200 W
BASKET DIMENSIONS						
Basket dimensions (width)	220 mm	220 mm	220 mm	220 mm	220 mm	220 mm
Basket dimensions (depth)	250 mm	250 mm	250 mm	250 mm	250 mm	250 mm
Basket dimensions (height)	109 mm	109 mm	109 mm	109 mm	109 mm	109 mm
EXTERNAL DIMENSIONS (W X D X H)						
Width	265 mm	525 mm	265 mm	265 mm	525 mm	525 mm
Depth	430 mm	430 mm	475 mm	475 mm	475 mm	475 mm
Height	335 mm	335 mm	375 mm	375 mm	375 mm	375 mm
Net weight	6,5 kg	12 kg	8.5 kg	8.5 kg	16 kg	16 kg

	WELDED TANK, TABLETOP					
	FE-8	FE-8+8	FE-9	FE-9+9	FE-12	FE-12+12
Buckets	1	2	1	2	1	2
Wash tank capacity	1 x 8 l	2 x 8 l	1 x 8 l	2 x 8 l	1 x 12 l	2 x 12 l
Total loading	3000 W	6000 W	6000 W	12000 W	9000 W	18000 W
BASKET DIMENSIONS						
Basket dimensions (width)	190 mm	190 mm	190 mm	190 mm	235 mm	235 mm
Basket dimensions (depth)	245 mm	245 mm	245 mm	245 mm	270 mm	270 mm
Basket dimensions (height)	110 mm	110 mm	110 mm	110 mm	115 mm	115 mm
EXTERNAL DIMENSIONS (W X D X H)						
Width	290 mm	580 mm	290 mm	580 mm	400 mm	800 mm
Depth	550 mm	550 mm	550 mm	550 mm	700 mm	700 mm
Height	295 mm	295 mm	295 mm	295 mm	310 mm	310 mm
Net weight	13 kg	19 kg	12.5 kg	23 kg	17 kg	32 kg

	WELDED TANK WITH STAND	
	FE-15	FE-15+15
Buckets	1	2
Wash tank capacity	1 x 14 l	2 x 14 l
Total loading	9000 W	18000 W
BASKET DIMENSIONS		
Basket dimensions (width)	235 mm	235 mm
Basket dimensions (depth)	270 mm	270 mm
Basket dimensions (height)	105 mm	105 mm
EXTERNAL DIMENSIONS (W X D X H)		
Width	375 mm	750 mm
Depth	655 mm	655 mm
Height	985 mm	985 mm
Net weight	28 kg	53 kg



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 thermostat with manual reset. Total safety system.
- Heating element with stainless steel protection.



ELECTRIC FRYER PF-6

Electric fryer with 5 l tank. Removable tank.

		Wash tank capacity	List Price
5130132	Fryer PF-6 230/50-60/1	1 x 5 l	294€

Includes

- Basket.

ELECTRIC FRYER PF-6+6

Double electric fryer with 5+5 l tank. Removable tanks.

		Wash tank capacity	List Price
5130137	Fryer PF-6+6 230/50-60/1	2 x 5 l	555€

Includes

- Baskets.

ELECTRIC FRYER PF-10 - (1~)

Electric fryer with 8 l tank. Single-phase.

		Wash tank capacity	List Price
5130143	Fryer PF-10 230/50-60/1	1 x 8 l	385€

Includes

- Basket.



ELECTRIC FRYER PF-10 - (3~)



Electric fryer with 8 l tank. Three-phase.

		Wash tank capacity	List Price
5130142	Fryer PF-10 400/50-60/3N	1 x 8 l	541€

Includes

- Basket.

ELECTRIC FRYER PF-10+10 - (1~)



Double electric fryer with 8+8 l tank. Single-phase.

		Wash tank capacity	List Price
5130148	Fryer PF-10+10 230/50-60/1	2 x 8 l	735€

Includes

- Baskets.

ELECTRIC FRYER PF-10+10 - (3~)



Double electric fryer with 8+8 l tank. Three-phase.

		Wash tank capacity	List Price
5130147	Fryer PF-10+10 400/50-60/3N	2 x 8 l	1.008€

Includes

- Baskets.



WELDED TANK, TABLETOP

Welded tank commercial fryers complete with drain tap

- 8 and 12 l models. Available in single and double versions.
- High quality stainless steel made.
- Equipped with drain tap.
- Complete with adjustable and safety thermostats.
- Indicator lights for power and temperature.



ELECTRIC FRYER FE-8

Welded tank. Capacity: 8 l. Single-phase.
Fryer with welded tank and drain tap.

		Wash tank capacity	List Price
5130116	Fryer FE-8 230/50-60/1	1 x 8 l	1.080€

Includes

- Basket.



ELECTRIC FRYER FE-8+8

Welded tanks. Capacity: 8+8 l. Single-phase.
Welded tank commercial double electric fryer complete with drain taps.

		Wash tank capacity	List Price
5130118	Fryer FE-8+8 230/50-60/1	2 x 8 l	2.286€

Includes

- 2 Baskets.



ELECTRIC FRYER FE-9

Welded tank. Capacity: 8 l. Three-phase.
Welded tank commercial electric fryer complete with drain tap.

		Wash tank capacity	List Price
5130120	Fryer FE-9 400/50-60/3N	1 x 8 l	1.264€

Includes

- Basket.

ELECTRIC FRYER FE-9+9



Welded tanks. Capacity: 8+8 l. Three-phase.
Welded tank commercial double electric fryer complete with drain taps.

		Wash tank capacity	List Price
5130125	Fryer FE-9+9 400/50-60/3N	2 x 8 l	2.286€

Includes

· 2 Baskets.

ELECTRIC FRYER FE-12



Welded tank. Capacity: 12 l.
Welded-tank commercial electric fryer complete with drain tap.

		Wash tank capacity	List Price
5130122	Fryer FE-12 400/50-60/3N	1 x 12 l	1.438€

Includes

· Basket.

ELECTRIC FRYER FE-12+12



Welded tanks. Capacity: 12+12 l.
Welded-tank commercial double electric fryer complete with drain taps.

		Wash tank capacity	List Price
5130127	Fryer FE-12+12 400/50-60/3N	2 x 12 l	2.512€

Includes

· 2 Baskets.



WELDED TANK WITH STAND

Welded tank commercial fryers complete with drain tap

- Fryer with stand.
- Welded tank.
- Equipped with drain tap.
- Stainless steel made.
- Adjustable and safety thermostats.
- Indicator lights for power and temperature.



ELECTRIC FRYER FE-15

Welded tank fryer with stand. Capacity: 14 l.

Welded tank heavy-duty commercial electric fryer complete with drain tap.

		Wash tank capacity	List Price
5130130	Fryer FE-15 (9 Kw) 400/50-60/3N	1 x 14 l	1.866€

Includes

- Basket.



ELECTRIC FRYER FE-15+15

Welded tank fryer with stand. Capacity: 14+14 l.

Welded tank heavy-duty commercial electric fryer complete with drain taps.

		Wash tank capacity	List Price
5130135	Fryer FE-15+15 (2 x 9 Kw) 400/50-60/3N	2 x 14 l	3.451€

Includes

- 2 Baskets.

Electric commercial grills

Grills for the professional kitchen: Electric, with cast iron or glass-ceramic surface

- Electric grills.
- Stainless steel construction.
- Electric models available with glass-ceramic or cast iron surface.



	GV - ELECTRIC, VITRO-GRILL		ELECTRIC, CAST IRON				
	GV-6	GV-10	GRS-5	GL/GLM/ GRM-6	GRL-10	GLD-10	GRD/GLL-10
Plate surface	368 x 248 mm	538 x 248 mm	255 x 245 mm	550 x 245 mm	550 x 245 mm	550 x 245 mm	550 x 245 mm
Glass-ceramic surface	yes	yes	-	-	-	-	-
Cast iron surface	-	-	yes	yes	yes	yes	yes
LOADING							
Total loading	3000 W	3400 W	1800 W	3600 W	2100 W	2900 W	3600 W
EXTERNAL DIMENSIONS (W X D X H)							
Width	465 mm	635 mm	400 mm	690 mm	690 mm	690 mm	690 mm
Depth	440 mm	440 mm	430 mm	430 mm	380 mm	430 mm	430 mm
Height	245 mm	245 mm	240 mm	240 mm	180 mm	240 mm	240 mm
Net weight	15 kg	21.5 kg	20 kg	35 kg	24 kg	30 kg	35 kg

GV - ELECTRIC, VITRO-GRILL

Griddles with cover, glass-ceramic upper and lower surfaces.

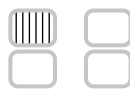
Glass-ceramic upper and lower surfaces allow to cook directly.

- Medium- and double-sized smooth and ribbed contact grills.
- Stainless steel made.
- Easy-to-clean stainless steel splash guard.
- Grease collection drawer in the front.
- Adjustable thermostat up to 300°C.
- Very fast heating: reduces waiting times and saves energy.



VITRO-GRILL GV-6

Glass ceramic medium-sized vitro-grill with cover.
Smooth lower plate and smooth or ribbed upper plate.



		List Price
5130366	Vitro grill GV-6LA 230/50-60/1 (smooth - ribbed)	978€
5130361	Vitro grill GV-6LL 230/50-60/1 (smooth - smooth)	957€



VITRO-GRILL GV-10

Glass ceramic double-sized vitro-grill with cover.
Smooth lower plate and smooth or ribbed upper plates.



		List Price
5130371	Vitro grill GV-10LA 230/50-60/1 (smooth - ribbed)	1.619€
5130376	Vitro grill GV-10LL 230/50-60/1 (smooth - smooth)	1.592€





ELECTRIC, CAST IRON

Griddles with cover, without cover or combined models.

Cast iron electric griddles ideal for foodservice.

- Stainless steel body.
- Ribbed, smooth, or combined cast iron plates.
- Available in various sizes, with lid, without lid, or combined.
- The tilting covers are height-adjustable and equipped with brake.
- Equipped with an adjustable thermostat up to 250°C.
- Front side fat collection tray.



CONTACT GRILL GRS-5

Single ribbed contact grill with cover.

Single-sized ribbed electric contact grill in cast iron alloy.



		List Price
5100030	Grill GRS-5 230/50-60/1 (ribbed)	559€



CONTACT GRILLS GL-6 / GLM-6 / GRM-6

Medium-sized mixed contact grills with cover.

Medium-sized electric contact grill in cast iron alloy.

- GL-6: smooth lower surface and ribbed cover.
- GLM-6: smooth lower surface and cover.
- GRM-6: ribbed lower surface and cover.



		List Price
5100038	Grill GL-6 230/50-60/1 (smooth - ribbed)	658€
5100042	Grill GLM-6 230/50-60/1 (smooth - smooth)	658€
5100032	Grill GRM-6 230/50-60/1 (ribbed - ribbed)	658€

CONTACT GRILL GRL-10

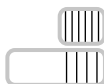
Double-sized smooth contact grill.
Double-sized smooth electric contact grill in cast iron alloy.



		List Price
5100039	Grill GRL-10 230/50-60/1 (smooth)	583€

CONTACT GRILL GLD-10

Double-sized mixed contact grill with single cover.
Double-sized mixed electric contact grill in cast iron alloy.



		List Price
5100037	Grill GLD-10 230/50-60/1 (1/2 smooth w/o cover - 1/2 ribbed with cover)	753€

CONTACT GRILLS GRD-10 / GLL-10

Double-sized contact grill with cover.
Double-sized electric contact grill in cast iron alloy.

- GRD-10: ribbed base plate and covers.
- GLL-10: smooth base plate and covers.



		List Price
5100035	Grill GRD-10 230/50-60/1 (ribbed - ribbed)	946€
5100043	Grill GLL-10/2 230/50-60/1 (smooth - smooth)	946€





Gas griddle plates

Grills for the professional kitchen: stainless steel and hard chromium plated surfaces



- Gas grills.
- Stainless steel construction.
- Available with stainless steel or hard-chromium coated surface.

	SPG-601	SPG-801	SPG-1001	SPC-601	SPC-801
Plate surface	583 x 395 mm	783 x 395 mm	983 x 395 mm	555 x 400 mm	755 x 400 mm
Burners	2	3	3	2	3
Steel surface	yes	yes	yes	-	-
Hard chrome surface	-	-	-	yes	yes
LOADING					
Total loading	5500 W	8250 W	9300 W	6000 W	8700 W
EXTERNAL DIMENSIONS (W X D X H)					
Width	600 mm	800 mm	1020 mm	600 mm	800 mm
Depth	507 mm	507 mm	507 mm	507 mm	507 mm
Height	234 mm	234 mm	234 mm	234 mm	234 mm
Net weight	19 kg	26 kg	36 kg	35 kg	52 kg

CONTACT GRILL SPG-601

Gas griddle plates with steel surface.

- 6 mm thick steel plate.
- Plate surface 583 mm x 395 mm.
- 2 burners.



		List Price
5130312	Gas griddle plate SPG-601	641€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.

CONTACT GRILL SPG-801

Gas griddle plates with steel surface.

- 6 mm thick steel plate.
- Plate surface 783 mm x 395 mm.
- 3 burners.



		List Price
5130317	Gas griddle plate SPG-801	863€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.

CONTACT GRILL SPG-1001

Gas griddle plates with steel surface.

- 6 mm thick steel plate.
- Plate surface 983 mm x 395 mm.
- 3 burners.



		List Price
5130322	Gas griddle plate SPG-1001	1.081€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.

HARD CHROMIUM GAS CONTACT GRILL SPC-601

Gas griddle plates with hard chromium plated surface.

- 15 mm ground, hard chromium coated steel plate.
- Plate surface 560 mm x 400 mm.
- 2 burners.



		List Price
5130332	Gas griddle plate SPC-601	1.405€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.

HARD CHROMIUM GAS CONTACT GRILL SPC-801

Gas griddle plates with hard chromium plated surface.

- 15 mm ground, hard chromium coated steel plate.
- Plate surface 760 mm x 400 mm.
- 3 burners.



		List Price
5130337	Gas griddle plate SPC-801	1.766€

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° - 90°C.
- Pans not included.



TABLETOP BAIN-MARIE

For GN containers 1/1 150 mm depth.

- Heating with 2000 W element.
- Complete with discharge tap.

		List Price
5841111	Tabletop bain marie BMS-111 - 1 x GN 1/1 - 590 x 430 x 300 mm - 230/50-60/1	989€
5841211	Tabletop bain marie BMS-211 - 2 x GN 1/1 - 700 x 580 x 300 mm - 230/50-60/1	1.166€
5841311	Tabletop bain marie BMS-311 - 3 x GN 1/1 - 1050 x 580 x 300 mm - 230/50-60/1	1.412€

Optional

- Gastronorm bacs.

BAIN-MARIE WITH TROLLEY

For GN containers 1/1 200 mm depth.

- Heating with 2000 W element.
- Complete with discharge tap.



		List Price
5845111	Bain marie trolley BMC-111 - 1 x GN 1/1 - 710 x 450 x 900 mm - 230/50-60/1	1.291€
5845211	Bain marie trolley BMC-211 - 2 x GN 1/1 - 710 x 640 x 900 mm - 230/50-60/1	1.500€
5845311	Bain marie trolley BMC-311 - 3 x GN 1/1 - 1200 x 640 x 900 mm - 230/50-60/1	1.805€
5845411	Bain marie trolley BMC-411 - 4 x GN 1/1 - 1500 x 640 x 900 mm - 230/50-60/1	1.961€

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.

	EC-30
Total loading	15 W
Blade capacity	25 - 30
External dimensions (W x D x H)	482 x 155 x 613 mm
Internal dimensions	480 x 124 x 470 mm
Net weight	8 kg



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.

		List Price
5130580	Knife steriliser EC-30 230/50-60/1	408€

Wall shelves



FIXED WALL SHELVES: TUBULAR MODELS

Stainless steel wall shelves.

Available in different sizes.



		List Price
5851310	Tubular wall shelf 1000 x 400 mm EPT-410 (Capacity: 20 kg)	250€
5851312	Tubular wall shelf 1200 x 400 mm EPT-412 (Capacity: 22 kg)	264€
5851314	Tubular wall shelf 1400 x 400 mm EPT-414 (Capacity: 26 kg)	360€
5851316	Tubular wall shelf 1600 x 400 mm EPT-416 (Capacity: 28 kg)	412€
5851318	Tubular wall shelf 1800 x 400 mm EPT-418 (Capacity: 30 kg)	464€





Trolleys

- Welded trolley with 18/10 stainless steel tubular frame.
- Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
- 4 rubber, 125 mm 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.

		List Price
5860208	Transport trolley (2 shelves) - 800 x 500 mm - CS-208	582€
5860209	Transport trolley (2 shelves) - 900 x 500 mm - CS-209	572€
5860210	Transport trolley (2 shelves) - 1000 x 600 mm - CS-210	709€
5860308	Transport trolley (3 shelves) - 800 x 500 mm - CS-308	679€
5860309	Transport trolley (3 shelves) - 900 x 500 mm - CS-309	728€
5860310	Transport trolley (3 shelves) - 1000 x 600 mm - CS-310	954€
5860409	Transport trolley (4 shelves) - 900 x 500 mm - CS-409	1.037€
5860410	Transport trolley (4 shelves) - 1000 x 600 mm - CS-410	1.249€



EXTRA STRONG TRANSPORT TROLLEYS

Multi-purpose, reinforced transport trolley.

- Trolleys with 2 or 3 shelves.
- Loading capacity per shelf: 130 kg.

		List Price
5860510	Extra strong transport trolley (2 shelves) - 1000 x 600 mm - CSR-210	989€
5860610	Extra strong transport trolley (3 shelves) - 1000 x 600 mm - CSR-310	1.210€



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 25 x 25 x 1.2 mm.
- C-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.

Low trolleys with Gastronorm guides

- Top tray in AISI 304 10/10 satin finished.
- Versatile: 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 trolleys with Gastronorm guides

- Versatile: 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.

		List Price
5860711	Trolley for GN trays with worktop 7 x GN 1/1 CG-711	538€
5860721	Trolley for GN trays with worktop 7 x GN 2/1 CG-721	659€
5861711	Trolley for GN trays 17 x GN 1/1 CG-1711	687€
5861721	Trolley for GN trays 17 x GN 2/1 CG-1721	861€



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 25 x 25 x 1.2 mm.
- 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: 86 mm.

		List Price
5861664	Trolley for bakery trays 16 x 600 x 400 mm CG-1664	861€





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 orders lower than 2,000 Euro net a surcharge of 20 Euro be added.
6. We will charge the amount of Euro 80 for any document or Certification requested (like Certification of Origin) for orders below Euro 6.000
7. This price list supersedes all previous price lists.
8. 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.
9. No goods returnable except with Sammic written consent. Transport cost will be paid by the sender.
10. The goods belong to Sammic till the payment has been fully settled.
11. 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.
12. Our trading terms and conditions of sale take precedent over all others.



AUTHORISATION FOR THE PUBLICATION OF SAMMIC IMAGES AND DOCUMENTATION

Use of images and documentation owned by Sammic

The use of images and documentation **published** on the Sammic website is authorized for the distributors that expressly accept these conditions. In the case of their use on the web, this is authorized provided the origin of material used is indicated with a link to the Sammic website www.sammic.com

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Instagram: @sammic_official
Linkedin: SAMMIC S.L.
Youtube: link to www.sammic.com
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SPECIAL CONDITIONS FOR "SAMMIC" CONTENT CREATED BY SAMMIC PARTNERS AND EXCLUSIVE IMPORTERS

Exclusive importers of Sammic may open websites and social media accounts specifically dedicated to Sammic products.

These importers must identify themselves as such and use the logo provided by Sammic, which is specially designed for this purpose ("Sammic Partner").

Furthermore, it is categorically established that the use of the SAMMIC, SAMIC, or FAMMIC brand as a domain name, URL, or website address, as the title of the website or associated logo, whether in whole or in part, is expressly prohibited. Such use is expressly forbidden without the prior express authorization of SAMMIC S.L.

On the websites and social networks of our importers and partners, they can publish their own content or content from Sammic. This content must be clearly differentiated. When it is content created by Sammic, it must be indicated:

- On their website, with a link to the Sammic website.
- On social media, by mentioning the official Sammic account on the same network.

When publishing news that initially appeared on the Sammic websites, it should be indicated with a link to the original story, thus showing where the news was originally published. Similarly, when reposting content from Sammic's social media, it should be clearly indicated as such.

For the publication of images and documentation of Sammic, the rules stated in the section "AUTHORIZATION FOR THE PUBLICATION OF IMAGES AND DOCUMENTATION OF SAMMIC" apply.



CONDITIONS GOVERNING HOW DISTRIBUTORS OF SAMMIC PRODUCTS COMMUNICATE SALES PRICES: MAP POLICY

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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