

VEGETABLE PREPARATION MACHINE CA-21

Compact, 1-speed vegetable slicer.





Compact ACTIVE line. 1-speed motor block + vegeta-

√ High precision settings and comprehensive cutter and disc design

✓ Gravity product expulsion ramp allow to reconstruct the sliced pro-

✓ It can be fitted with a wide range of discs and grids of the highest

Combining these accessories together to obtain more than 35 diffe-

Possibility of extending its functionality by adding the cutter bowl

Ejection disc included for the products that require its use.

√ The electronic command panel is very intuitive.

Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- √ Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.
- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Complete error warning system.
- Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- √ 100% tested.

Please note: NSF listing in process (March 2021).

NCLUDES

√ 1-speed motor block.

√ Vegetable slicer attachment.

SPECIFICATIONS

Hourly production: 50 Kg - 350 Kg

Inlet opening: 89 cm2 Disc diameter: 180 mm Motor speed: 1500 rpm

Loading

Total loading: 800 W

Noise level (1m.): <70 dB(A) Background noise: 32 dB(A) External dimensions (WxDxH)

Width: 378 mm Depth: 309 mm Height: 533 mm **Net weight**: 15.3 Kg

Crated dimensions

285 x 385 x 714 mm Volume Packed: 0.8 m³

with blades. Built to last

cutting quality.

A perfect cut

- ✓ Sturdy construction in food-grade best quality materials.
- √ High power asynchronous motor.

SALES DESCRIPTION

ble slicer attachment.

aimed at obtaining a perfect cut.

duct for storing or presentation purpose.

rent types of cuts and grating grades.

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.
- Adjustable product ejection direction to adapt to the workflow in the preparation area.

AVAILABLE MODELS

1050940	Vegetable preparation machine CA-21 230/50/1	
1050942	Vegetable preparation machine CA-21 230/50/1	
1050946	Vegetable preparation machine CA-21 220/60/1	

1050946 Vegetable preparation machine CA-21 220/60/1

1050952 Vegetable preparation machine CA-21 120/60/1

* Ask for special versions availability

Accessories

Cutter bowl.	Hub with smooth blades.
☐ Hub with toothed blades.	Hub with perforated blade









Polígono Basarte, 1. 20720 Azkoitia, Spain phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty