

Cutter-mixers & Emulsifiers

K/KE





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on Youtube](#)





Professional performance

Professional
performance

PROFESSIONAL
PERFORMANCE



Multiple functions in seconds



Use the cutter function to **cut, grind, mix, knead or emulsify** any product, in seconds.

A model for every requirement

Two product ranges, **ACTIVE** with **two fixed speeds** which is extremely easy to use and **ULTRA**, with **variable speed** and advanced features offer a production cycle of up to 4 kg of product.



Range	ACTIVE		ULTRA	
Model	K-52	K-82	KE-5V	KE-8V
Speed	2 speed	2 speed	Variable	Variable
Cutter bowl	5,5 lt.	8 lt.	5,5 lt.	8 lt.
Bowl capacity	3 kg.	4 kg.	3 kg.	4 kg.
Covers (From - to)	20-75	20-100	20-75	20-100

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5.5 and 8 litre cutter bowls

Sammic cutters and emulsifiers are available with a **5.5 or 8 litre capacity bowl** for grinding, mixing, kneading, etc. 3 or 4 kg of product, in seconds.



Cutting blades for each need

The cutter bowl is delivered as standard with a rotor with **toothed blades**. It can optionally be fitted with smooth and perforated blades.



Hub with toothed blades

The toothed blades are **ideal for cutting parsley and products with a high water content** that can be damaged using smooth blades. It is **also good for frozen products, nuts, cured ham, cooked meat, purees** (the puree is finer with this type of blade).



Hub with flat blades

The flat blades are indicated **for cutting raw meat**, because the edge and its shape can easily cut the nerve strands and difficult points of the meat. They are also recommended **for vegetables in general**, as it chops very well with only a small quantity of liquid from the product. The smooth blades are **ideal for onions, although the Cut&Mix mixer must be used** because the product adheres to the sides of the hopper.



Hub with perforated blades

Use the perforated blades to **make sauces and mix products** such as **mayonnaise, seafood cocktail sauce, aioli garlic mayonnaise**, etc. as well as for certain types of **pastry dough**.



Speed selection

Cutter K: two speeds

The K cutter has two fixed speeds, to obtain optimum performance with each product.

KE cutter/emulsifier: variable speed

The available speed range means that the machine can be adapted precisely to the product being processed. Thanks to the brushless motor technology, the motor maintains the torque throughout the speed range, obtaining maximum efficiency at all times.



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Active

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High power asynchronous motor



The **two-speed cutters** have high-performance, ventilated asynchronous motors that **offer maximum performance at fixed speeds.**

Brushless technology: maximum efficiency

Brushless technology is synonymous with **optimal performance at any speed.**

The KE cutter-emulsifiers have high-efficiency motors with brushless technology. Brushless motors are **highly efficient**, enabling the same force to be exerted throughout the speed range. They also **weigh less**, require less space and, since they don't require ventilation, improve the **water tightness** of the machines.



Professional
performance

Ultra

Optional in the Active range

The "Cut&Mix" scraper
**prevents the product from
adhering to the edges of
the bowl**, preventing the
product from overheating
and obtaining a more
homogeneous final product.

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"Cut&Mix" scraper: a perfect result



Reverse function



Thanks to the reverse function,
the blades rotate backwards,
between 100 and 500 rpm,
mixing the product **instead of
cutting.**

This means that ingredients can
be added during the cycle and
mixed with the product already
cut.

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performance

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PERFORMANCE



Stainless steel motor block

The stainless steel motor block has a polished external finish and optimal durability. Also, it is easy to clean. The robust aluminium lid makes the entire unit highly durable.





Maximum
comfort for
the user

Maximum comfort
for the user

ERGONOMIC
EASY-TO-USE



Opening for adding ingredients



The cutter bowl's cover has an opening through which ingredients can be added during the cycle. The opening has a cover that can be closed when it is not being used, thereby avoiding splashing.

Maximum comfort
for the user

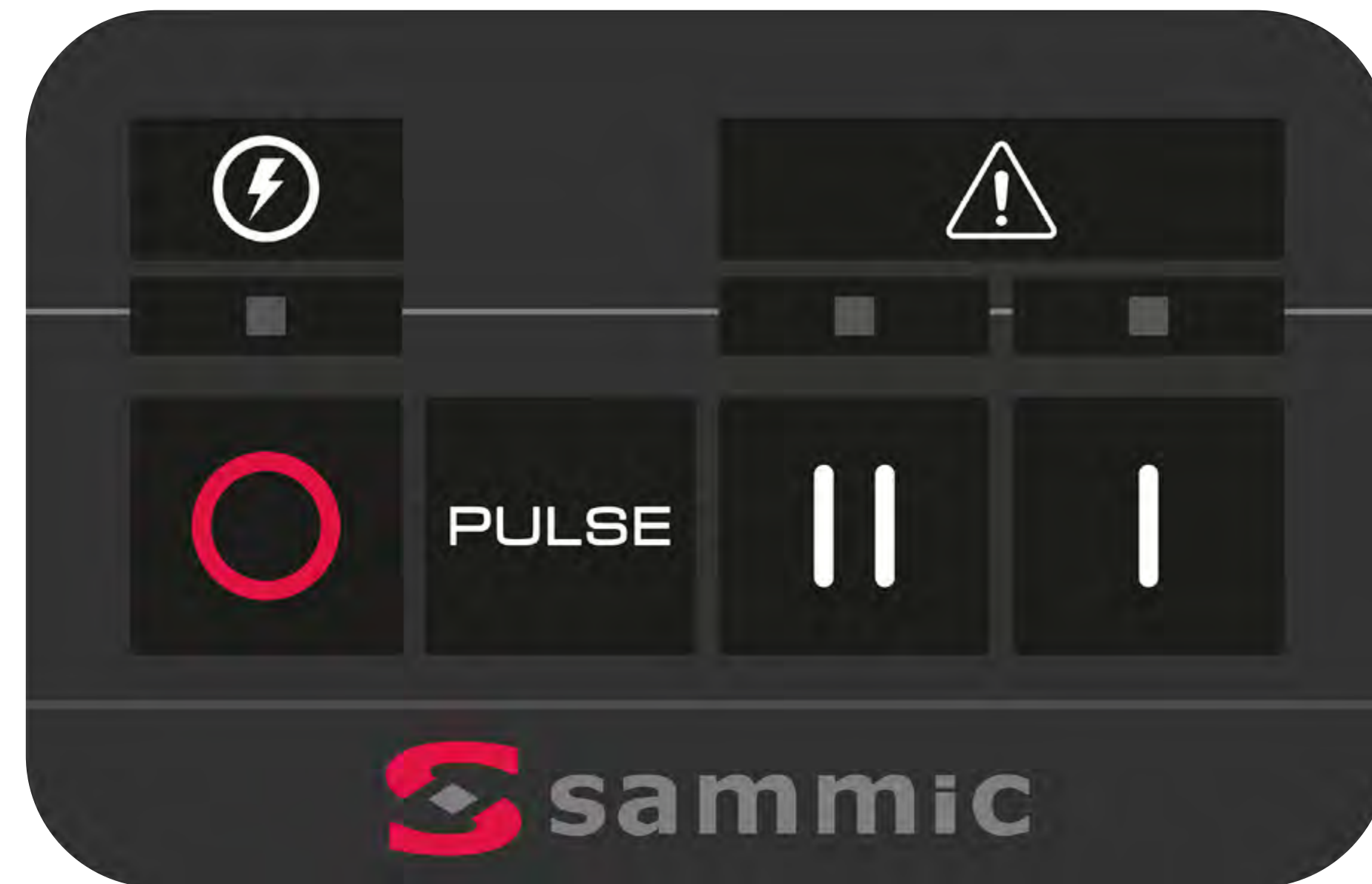
ERGONOMIC
EASY-TO-USE



Active

Intuitive control panel

The **cutters K** have very simply designed control panels that are highly intuitive to use.



Maximum comfort
for the user

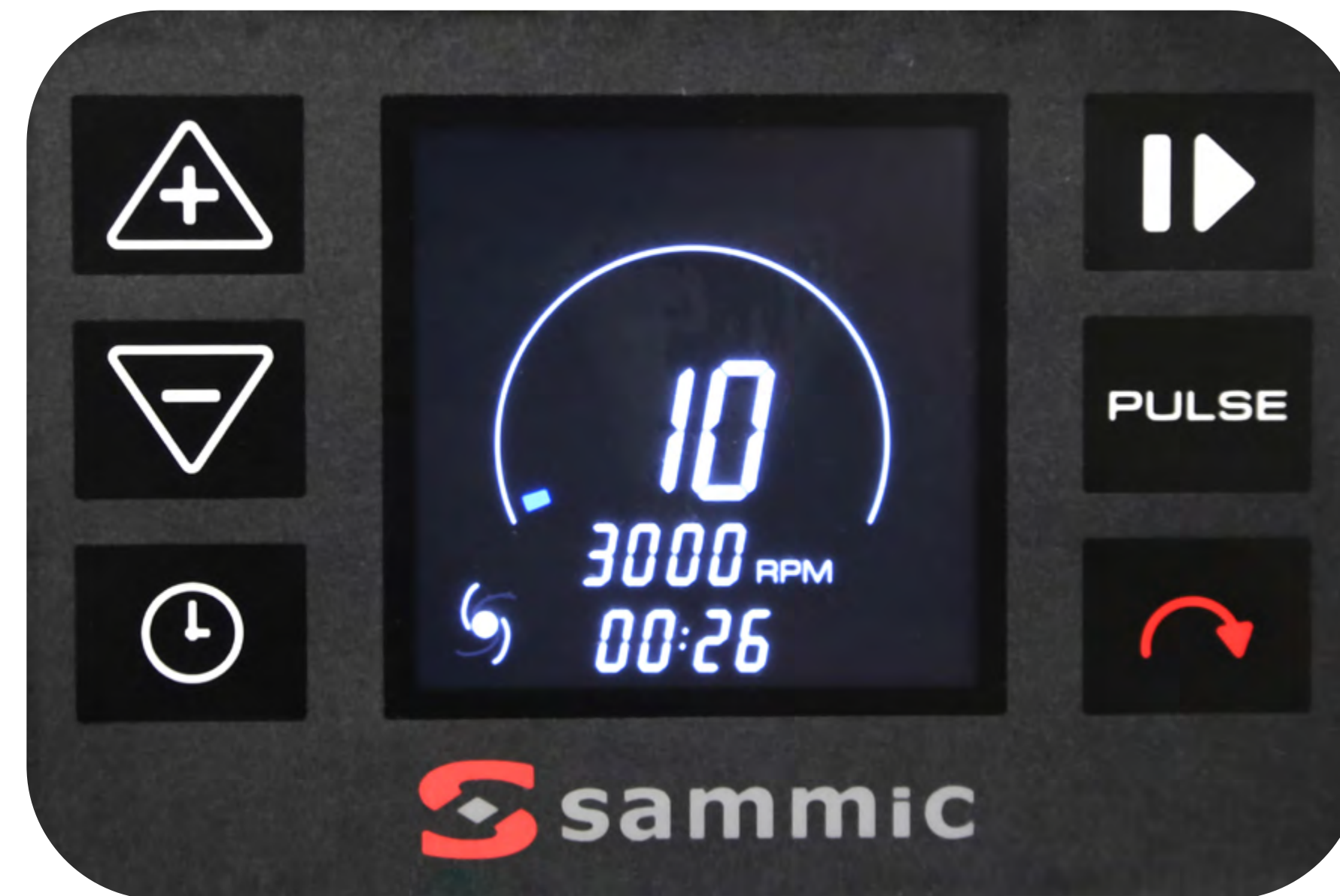
Ultra

ERGONOMIC
EASY-TO-USE



Advanced control panel

The **cutters-emulsifiers KE use brushless technology** and have an advanced control panel. Very intuitive to use, the panel on these machines offers all the information at a glance. The user therefore has maximum control of the process.





Maximum safety and hygiene

Bowl easy to detach



The bowl on Sammic cutters and emulsifiers is easily removable, without tools, for exchanging and cleaning. They are **versatile and easy to maintain.**

Maximum safety
and hygiene

SAFETY AND
HYGIENE



Easy to clean

The rotor and the bowl can be washed in a dishwasher, guaranteeing optimum durability over time.



Combination of safety systems

All cutters and emulsifiers **K/KE** have combination of safety systems that ensure user protection when the machine is in operation.

The position of the bowl and its cover **have microswitches that prevent them from being inadvertently switched on** and the shut-off safety element prevents accidental start-up of the blades in case of power failure.



Maximum safety
and hygiene

SAFETY AND
HYGIENE



NSF accredited



Sammic cutters and emulsifiers K/KE are **standard 8 NSF certified**, which is a safety and hygiene guarantee.



Sammic:
a leader's
guarantee

Sammic: a leader's guarantee

A LEADER'S
GUARANTEE



100% tested

All machines manufactured by Sammic **are individually tested** at the end of the assembly line, thus minimising the risk of post-sales incidents.



Sammic:
a leader's guarantee

A LEADER'S
GUARANTEE



Designed and manufactured by Sammic in collaboration with Chefs



Sammic's **corporate chef** and team actively participated in the entire Sammic cutter development project.

Before they are launched, all models are also tested by the corporate chef and by Sammic **ambassador chefs** from around the world.

And finally, a continuous feedback channel throughout the product's service life enables continuous improvement so that Sammic continues to be **#TheRightChoice** for users around the world.

Technical specifications

TECHNICAL SPECIFICATIONS



Spec sheet

See at the website



Spec sheet

See at the website



Spec sheet

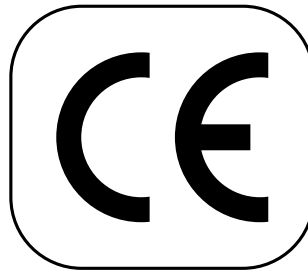
See at the website



Spec sheet

See at the website

Range	ACTIVE		ULTRA	
Model	K-52	K-82	KE-5V	KE-8V
Covers (From – to)	20-75	20-100	20-75	20-100
Bowl litres	5,5	8	5,5	8
Capacity kg	3	4	3	4
Motor speed	1500/3000 rpm	1500/3000 rpm	385/3000 rpm	385/3000 rpm
Power	900-1500W	900-1500W	1500W	1500W
External dimensions mm	284 x 389 x 446	284 x 389 x 495	283 x 390 x 468	283 x 390 x 560
Net weight	21,6 Kg	23 Kg	18,6 Kg	19,6 Kg



UNE-EN ISO 9001

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