



SALES DESCRIPTION

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.

Equipped with “brushless” technology: powerful and efficient motors.

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

Cutting function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. By combining these accessories, you can achieve more than 70 different types of cuts and grating grades.
- ✓ Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 5.5 lt stainless steel bowl.
- ✓ Transparent lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in 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.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head. Stainless steel hopper with highly-resistant lid.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and bowl easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, bowl, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

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

OPTIONAL

- ☐ Tube head.
- ☐ Discs, grids and disc support.
- ☐ Rotor with smooth cutting blades.
- ☐ Rotor with perforated cutting blades.
- ☐ Support-trolley.
- ☐ Grid cleaning kit.

ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ FR shredding & grating discs
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Blades for CK / K / KE
- ☐ Quick Cleaner: grid cleaners
- ☐ FC slicing discs
- ☐ SH shredding & grating discs

SPECIFICATIONS

Total loading: 1500 W



COMBI CK-35V

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



As vegetable preparation machine

Hourly production: 100 kg - 450 kg

Inlet opening: 136 cm²

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (W x D x H): 391 mm x 409 mm x 552 mm

Net weight (Veg.Pre.): 24 kg

As cutter

Bowl capacity: 5.5 l

Speeds as cutter (positions): 300 rpm - 3000 rpm

External dimensions (W x D x H): 286 mm x 387 mm x 487 mm

Net weight (Cutter): 18 kg

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

Crated dimensions

705 x 415 x 515 mm

Volume Packed: 0.15 m³

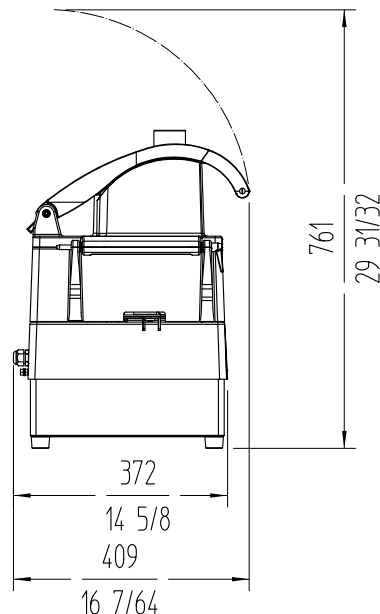
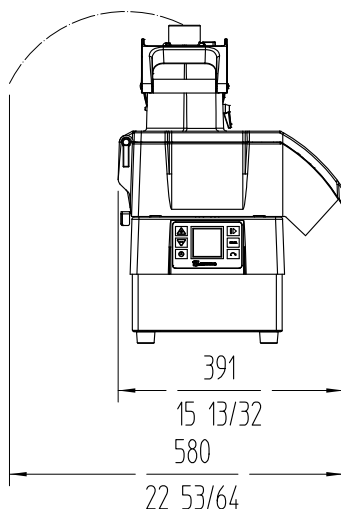
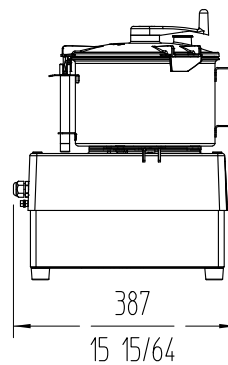
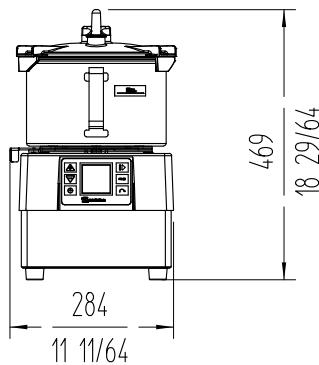
Gross weight: 31.8 kg

AVAILABLE MODELS

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

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

* Ask for special versions availability



sammic | sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project

Date

Item

Qty

Approved

product sheet
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