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-

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

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.

NCLUDES

- √ 1-speed motor block.
- √ Vegetable slicer attachment.
- √ Gravity product expulsion ramp.
- Ejection disc.

OPTIONAL

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

ACCESSORIES

- Cutter bowl
- □ FCS slicing discs
- ☐ FCOS rippled slicing disc
- ☐ FMS dicing grid
- ☐ FFS chipping grid
- ☐ FCES julienne discs
- ☐ SHS shredding & grating discs
- Hubs with blades

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: 15.2 Kg

Crated dimensions

285 x 385 x 714 mm Volume Packed: 0.8 m³ Gross weight: 19.5 Kg

Built to last

with blades.

cutting quality.

A perfect cut

Sturdy construction in food-grade best quality materials.

duct for storing or presentation purpose. (Watch video)

Ejection disc included for the products that require its use.

√ High power asynchronous motor.

rent types of cuts and grating grades.

SALES DESCRIPTION

ble slicer attachment.

aimed at obtaining a perfect cut.

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.
- Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- √ 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

AVAILABLE MODELS

1050940	Vegetable preparation machine CA-21 230/50/1
1050942	Vegetable preparation machine CA-21 230/50/1 UK
1050946	Vegetable preparation machine CA-21 220/60/1
1050952	Vegetable preparation machine CA-21 120/60/1
1050954	Vegetable preparation machine CA-21 2D 120/60/1 · 2 discs included

^{*} Ask for special versions availability

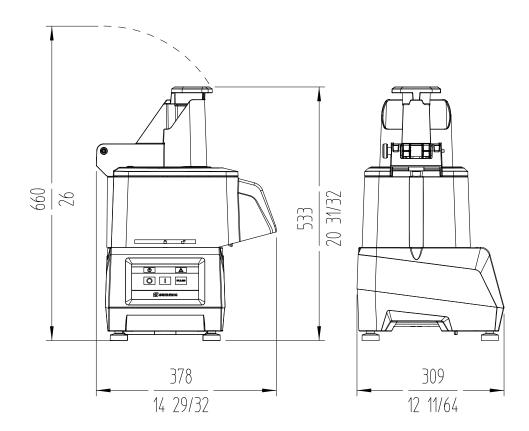




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Project	Date
Item	Qty

Approved