



# VEGETABLE PREPARATION MACHINE CA-3V

Commercial vegetable preparation machine. Production up to 500 Kg.



- ✓ 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.

## INCLUDES

- ✓ Variable speed motor block.
- ✓ Universal head.

## OPTIONAL

- Tube head for long products.
- Discs and grids.
- 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
- Long vegetable attachment
- Disc and grid holder
- Stand-trolley
- Grid cleaning kit
- FC-D slicing discs
- SH shredding & grating discs

## SALES DESCRIPTION

Variable speed motor block + universal head.  
Equipped with “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 cut.
- ✓ 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.

### A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality cut.
- ✓ 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 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.

### Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.

### 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.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

### Maintenance, safety, hygiene

## SPECIFICATIONS

Hourly production: 500 Kg

Inlet opening: 136 cm<sup>2</sup>

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

Total loading: 1500 W

### External dimensions (WxDxH)

Width: 391 mm

Depth: 409 mm

Height: 552 mm

Net weight: 24 Kg

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

Background noise: 32 dB(A)

### Crated dimensions

435 x 430 x 600 mm

Volume Packed: 0.11 m<sup>3</sup>

Gross weight: 28 Kg

## AVAILABLE MODELS

1050784 Vegetable preparation machine CA-3V 230/50-60/1

1050787 Vegetable preparation machine CA-3V 120/50-60/1

\* Ask for special versions availability

DYNAMIC PREPARATION  
COMMERCIAL VEGETABLE PREPARATION MACHINES

product sheet  
updated 17/11/2022



SAMMIC, S.L.  
Bassate, 1 - 20729 A2K011A  
www.sammic.com

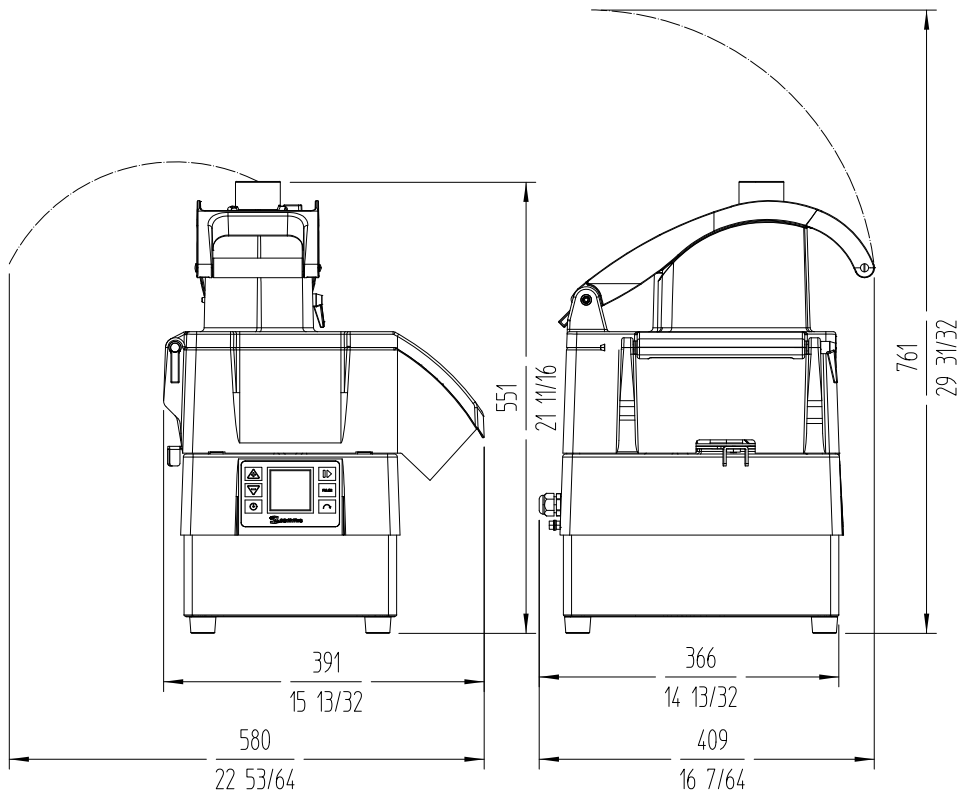


# VEGETABLE PREPARATION MACHINE CA-3V

Commercial vegetable preparation machine. Production up to 500 Kg.



DYNAMIC PREPARATION  
COMMERCIAL VEGETABLE PREPARATION MACHINES



**sammic** | [www.sammic.com](http://www.sammic.com)  
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain [sales@sammic.com](mailto:sales@sammic.com)



Project	Date
Item	Qty
Approved	

product sheet  
updated 17/11/2022