# 2025

**sammic**

**European manufacturer of quality foodservice equipment**

**#TheRightChoice**

# More than
# 60 years of history with a view to the future

Founded in 1961 in Azpeitia (Spain), a region of great industrial tradition and number 1 gastronomic destination, with 9 Michelin-starred restaurants* and an average of almost 2 per restaurant, this privileged location has a lot to do with our past, present and future.

*Gipuzkoa, 2023.

# We are close to you, so we can take you far

We currently have an active presence in several countries around the world through our own offices. In addition, our export department makes it possible for our solutions to reach through our dealer network more than 100 countries on 5 continents.

**Sammic** Global Network

España, Portugal, Italia, France, United Kingdom, United States, México, Middle East, Singapore, Việt Nam, ประเทศไทย (Thailand).

# New **post-sale website**
## with everything you need about your machine

**my.sammic.com**

➡ **Whether you are a technician or installer or an end-user, access the personalized page about your machine with all the information you need to get the best out of it.**

**1.** Download and consult the **user manuals.**

**2.** Access all the **documentation** related to your machine.
  › Guides and manuals.
  › Product sheets and catalogues.
  › Technical documentation.
  › Drawings and 3D.

**3. Spare parts and assistance.**
  › Exploded views.
  › Spare parts.
  › User guides.

**4.** Register your machine's **warranty** and access warranty information at any time.

➡ **How?**

✔ Scan the **QR code** that accompanies your machine.
✔ Access https://my.sammic.com/ and enter the **activation code** manually.

**at your service.**

Thanks to our historical trajectory that has allowed us to accumulate knowledge and experience, we have created **Sammic Services.**

**Sammic Services** is a platform from which we want to share our skills and knowledge with our market, both with distributors and with end users.

We know that the needs of our distributors and users are not always satisfied with just machines.

And we know that our dealers and users need more than a good machine to get the better of it.

**Sammic Services, at your service.**

## CHEF'S SERVICES
### A WHOLE TEAM AT YOUR SERVICE

Sammic has teamed up with **Fleischmann's Cooking Group** to offer training and provice consulting services to our dealers and end users. With our corporate chef and from our training kitchen we offer standard or ad-hoc services in-situ, at the customer's facilities or on-line.

Services that will help you get the best from our equipment or to choose the appliances that best suit your needs.

## MARKETING SERVICES
### WE HELP YOU TO SELL MORE, TO SELL BETTER

Our website has been designed for you. We provide exhaustive information about our activity and products, as well as documents and exclusive services.

And we have a flexible marketing department with great responsiveness that allows us to assist the distributor on the specific needs that may require our assistance: supply of databases, custom designs, posters ... and more.

## TECH SERVICES
### EVERYTHING YOU NEED TO KNOW TO GET THE BEST OUT OF OUR EQUIPMENT

From our TAS, we provide training to our dealers' own technical services. From our training room or at the customer's facilities, we offer customized training, always depending on the needs raised by the distributor.

## DESIGN SERVICES
### WE ADAPT TO YOUR NEEDS

Tell us about your requirements and we will propose you the solution that will allow you to maximize your investment.
Or we will adapt our product to your requirements.

## COMMITMENT TO
## OUR CUSTOMERS

Eco-conscious designs

Sustainable solutions for you

Cutting-edge products and services



## COMMITMENT TO
## OUR ENVIRONMENT

Waste-optimized practices

Achieving zero waste discharges

Ethical consumption practices

# A company committed to the environment



## COMMITMENT TO **SUSTAINABLE PRODUCTION**

Embracing the circular economy

Prioritizing renewable energy

Supporting local suppliers



## COMMITMENT TO **PEOPLE**

Minimizing non-essential travel

A unified team across distances

Advocating for work-life balance

Sammic
01/2025

Sammic
01/2025

WARE WASHING

# Glasswashers · Dishwashers
## AX - UX

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### A family with values
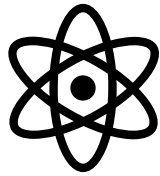
# One core
# TWO RANGES
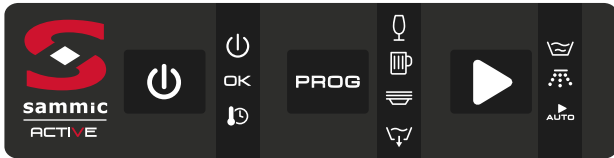
## AX

**The Active range has been developed with the aim of making the latest washing technologies available to professionals, without the hassle.**

All this, with all the advantages of the new Sammic ware washing family: deep-drawn tanks, Hydroblade arms, 3-stage filters, ergonomics, and resource efficiency.

### Active Xperience

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.

## UX

**The Ultra range has been conceived in an aim to meet the expectations of the most demanding sectors, whether they are after sparkling finishes, high productivity or are rigorous with hygiene management.**

### Equipped with state-of-the-art technologies:

### Colour LCD Display

- Advanced image sharpness to make the screen easy to read from any angle and distance.
- The control panel is the centrepiece of the Ultra "experience". A panel that combines technical sophistication and ease of use.
- Quick and intuitive reading of machine information and status through messages, colour-coding and icons.

### Soft start

- Progressive start of the washing pump to protect fragile or delicate items.

### Wide list of options

- The wide line of options available allows to adapt the glass- and dishwashers to each user's particular needs.

# A family with values

AX and UX lines of Sammic dishwashers are based on key design principles to provide an advanced user experience.

Washing efficiency

Hygiene and ergonomics

Resource efficiency

Reliability

# Constructive quality

Deep-drawn wash chambers in all models. This construction technique offers numerous advantages that are useful on a day-to-day basis:

- Basket guides are deep-drawn and integrated into the body for improved hygiene and structural robustness.
- Ergonomic design with rounded corners prevent the accumulation of dirt and facilitate cleaning.

## YOU WIN, THE ENVIRONMENT WINS

The deep-drawn chambers offer higher performance with 30% water saving.

# Hydroblade arms

The combination of the linear design and the "monoblock" construction provide higher washing efficiency and lower water consumption.

"X"

"C"

Water consumption during rinsing. **-30%**

Lighter for faster rotation to generate a more uniform and powerful water jet. **-40%**

# Hygiene guarantee

All Sammic dishwashers have been designed according to DIN 10534 standard to ensure optimum disinfection.

In addition, the effectiveness of our dishwashers is backed by clinical tests in independent laboratories.

tecnal:a
MEMBER OF BASQUE RESEARCH
& TECHNOLOGY ALLIANCE

CLINICALLY TESTED
100% PROVEN

SANI
CONTROL

# Enhanced loading capacity

Optimal performance, versatility and ergonomics during loading operation.

| | Useful height | Compatible items | | |
|---|---|---|---|---|
| Glasswashers | 300 mm | ⌀ 33 cm | 30 cm | 2x |
| Front loading dishwashers | 380 mm | ⌀ 33 cm | GN 1/1, Euronorm 1/1 | 2x |
| Pass-through dishwashers | 430 mm | | GN 1/1, Euronorm 1/1 | 40 cm, ⌀ 40 cm |

# 3-stage filtering system

**1** The "easy-on" surface filters retain heavy dirt, capturing up to 80% of the waste.

**2** The tank filter has a larger capacity for blocking medium-sized debris.

**3** With the extraction filter, the lightest dirt is blocked, without affecting the suction of the washing pump.

# "Easy-grip" door

The "easy-grip" handle provides perfect adherence, even with wet hands. In addition, its design provides the following advantages:

✓ **Sturdiness**

✓ **Hygiene and cleaning**

✓ **Ergonomics**

# Commercial glasswashers

## Glasswasher for small size hospitality

Washing efficiency, reliability, hygiene, ergonomics, optimised consumption..., these are the technical attributes that every professional needs. That's why we are offering two ranges of dishwashers based on a common core.

### Sani-Control guarantee
• GUARANTEED DISINFECTION in compliance with standard DIN 10534.
• "THERMAL LOCK" function: ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

### Deep drawn tanks
• Ergonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
• Compact tank volume (50% water saving compared to the previous range).
• Embedded basket guides.

### Hydroblade™ washing arms
• Redesigned nozzles for greater washing performance.
• The "monoblock" design delivers durability and resistance to impacts.
• 30% savings in water consumption during rinsing compared to the previous range.

### 3-stage filter system: surface, tank and extraction
• Keeps the washing water in optimal conditions to maintain constant washing performance.
• The surface filters feature an "easy-on" design and can be quickly removed without having to disconnect the washing arms.

### "Easy-grip" door: new design with integrated door handle
• The integration of the components provides greater resistance and robustness.
• Designed to have no corners or areas that are difficult to access: prevents deposits of dirt and facilitates cleaning.
• Its ergonomic handle provides a perfect grip, even with wet hands.
• Double-walled door with safety microswitch and high quality seal.
• 30 cm load capacity: high versatility for washing a wide range of glasses and even medium-sized dishes.

### You will never WASH ALONE
• Tech Services: our team of technicians will help you so that your machine is always ready for use.
• Design Services: tell us what your needs are and we will advise you.
• 60 years of experience and know-how at your disposal.

| | ACTIVE | ULTRA |
|---|---|---|
| | **AX-40** | **UX-40** |
| **FEATURES** | | |
| Basket dimensions | 400 x 400 mm | 400 x 400 mm |
| Useful height | 300 mm | 300 mm |
| Cold rinse option | - | yes |
| Upper wash | yes | yes |
| Electronic control panel | yes | yes |
| Wash temperature display | - | yes |
| Rinse temperature display | - | yes |
| Wash tank capacity | 9 l | 9 l |
| Double skin | - | opt. |
| **CYCLES** | | |
| Cycles | 3 | 5 |
| Cycle duration | 120 / 150 / 210" | 90 / 120 / 150 / 180" |
| Production baskets / hour | 30 / 24 / 17 | 40 / 30 / 24 / 20 |
| **LOADING** | | |
| Pump power | 0.33 Hp / 250 W | 0.33 Hp / 250 W |
| Tank | 1200 W | 1200 W |
| Boiler | 2500 W | 2800 W |
| Total loading | 2750 W | 3050 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | |
| External dimensions (W x D x H) | 470 x 537 x 710 mm | 470 x 540 x 710 mm |
| Net weight | 36.5 kg | 38 kg |
| **PLEASE NOTE: THE WIDTH OF DOUBLE SKINNED MODELS INCREASES BY 20 MM.** | | |
| **DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)** | | |



**Compact tank volume**
Maximum efficiency.



**Hydroblade™ washing arms**
Water savings, washing efficiency, strength and durability.



**"Easy-on" surface filters**
Extremely easy assembly and disassembly.



**"Easy-grip" door**
Design with integrated door handle.



**Double rack option.**
Add the double rack accessory and double your dishwasher's output

# ACTIVE

## High performance, without complications

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.

**Extremely easy to use**
Simple and user-friendly control. Temp-ready light and automatic cycle start included.

| GLASSWASHER AX-40 |
|---|

Rack size 400 mm x 400 mm and door clearance 300 mm.

| | List Price |
|---|---|
| **Glasswasher AX-40 230/50/1** | **2.025€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Overflow drainage pump. Tank water renewal by the principle of density.<br>· Double-level accessory for washing two baskets at the same time. |

| | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)** | **+173€** |
| **B - PROACTIVE - Drain pump option with water tank water renovation system** | **+232€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303080 | **AX-40 230/50/1** | | | **2.025€** |
| 1303087 | **AX-40B 230/50/1** | ✓ | | **2.257€** |
| 1303083 | **AX-40 230/50/1 DD** | | ✓ | **2.198€** |
| 1303090 | **AX-40B 230/50/1 DD** | ✓ | ✓ | **2.430€** |

## ULTRA

### The Premium washing experience, by Sammic

**Soft start**
- Progressive start-up of the washing pump to protect fragile items.

**Color LCD display**
- Intuitive communication of the machine status by means of messages, colour codes and icons.
- Control panel with IP65 humidity protection.

**Dedicated cycles**
- Selection of the ideal washing programme using icons.

**Maximum efficiency**
- Energy-saving function: temperature-reduction and electricity consumption saving during periods of temporary inactivity of the machine (25').
- Machine shutdown due to total inactivity (2 h).

**Adaptability and control**
- Allows the main parameters of the machine to be adjusted to the needs of each user.
- **Dosage control** from control board by authorised personnel.
- **Temperature display.**
- **"Wash plus +" function:** : increases the intensity of the wash cycle for greater cleaning performance.
- Your machine, tailor-made for you: list of options.

**B or PROACTIVE PLUS models include extra features:**
- Proactive washing **water renewal**: 15% of the washing water is renewed after each washing cycle, keeping the washing capacity constant throughout the day.
- **Self-cleaning cycle**: the machine performs a self-cleaning cycle at the end of the shift, facilitating maintenance tasks and ensuring the cleaning of the tank.



**Maximum protection for your glassware**

Soft start: progressive start-up of the washing pump to protect fragile or delicate items.



**Colour LCD display**
Automatic cycle start included.

# Guaranteed impeccable results for glassware

## Perfect washing result for the highest standards

- Hygienic washing and faster drying.
- The rinsing process is carried out at a constant temperature from start to finish using a rinse pump, thus maintaining the set temperature throughout the rinsing process and not just at the beginning of the cycle.
- Models equipped with peristaltic detergent and rinse aid dispensers, which provide more precise regulation of chemicals, improving the washing result and saving on consumption.
- The chemicals are dispensed at the beginning of the cycle, optimizing dosing.
- Accessories to improve dishwashing results, osmosis equipment, or inclined baskets.
- The recommended glass- and dishwashers come standard with a drain pump, constant temperature rinsing system, and included peristaltic dispensers: UX-40BC, UX-50BC and UX-120BC (with the option to add a steam condenser or water softener).



**Soft-start:** Progressive start of the washing pump to protect fragile or delicate items.
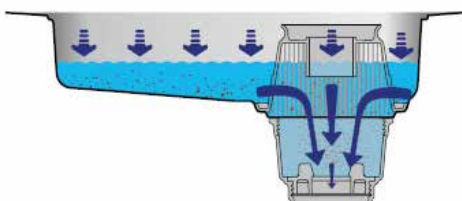


**Proactive wash water renewal:** The wash tank water is completely renewed every 7 cycles.



**Peristaltic dispensers included:** Improving the washing result and saving on consumption.

## GLASSWASHER UX-40

Rack size 400 mm x 400 mm and door clearance 300 mm.

| | List Price |
|---|---|
| **Glasswasher UX-40 230/50/1** | **2.359€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Drainage pump with level sensor. Proactive tank water renewal.<br>· Manual resin regeneration water softener.<br>· Double-level accessory for washing two baskets at the same time. |

| | List Price |
|---|---|
| DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser) | **+202€** |
| B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option | **+434€** |
| D + DD - PROLIME - Manual water-softener option - DD option | **+462€** |
| BD + DD - GLASS CARE - Drain pump + manual water softener + DD option | **+665€** |
| BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option | **+752€** |
| S - ISO - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers | **+290€** |

| ITEM LIST | | Drainage pump | Constant temperature rinsing | Built-in water softener | Detergent dispenser | Double skin | List Price |
|---|---|---|---|---|---|---|---|
| 1303100 | UX-40 230/50/1 | | | | | | **2.359€** |
| 1303102 | UX-40 230/50/1 DD | | | | ✅ | | **2.561€** |
| 1303107 | UX-40B 230/50/1 DD | ✅ | | | ✅ | | **2.793€** |
| 1303111 | UX-40D 230/50/1 DD | | | ✅ | ✅ | | **2.821€** |
| 1303115 | UX-40BD 230/50/1 DD | ✅ | | ✅ | ✅ | | **3.024€** |
| 1303123 | UX-40BC 230/50/1 DD | ✅ | ✅ | | ✅ | | **3.111€** |
| 1303130 | UX-40S 230/50/1 | | | | | ✅ | **2.649€** |
| 1303132 | UX-40S 230/50/1 DD | | | | ✅ | ✅ | **2.851€** |
| 1303136 | UX-40SB 230/50/1 DD | ✅ | | | ✅ | ✅ | **3.083€** |
| 1303140 | UX-40SD 230/50/1 DD | | | ✅ | ✅ | ✅ | **3.111€** |
| 1303144 | UX-40SBD 230/50/1 DD | ✅ | | ✅ | ✅ | ✅ | **3.314€** |
| 1303148 | UX-40SBC 230/50/1 DD | ✅ | ✅ | | ✅ | ✅ | **3.401€** |

# Commercial glasswasher · Glass-Pro line

## Guaranteed washing and disinfection in a wide range of sizes

### Sani-Control guarantee
- GUARANTEED DISINFECTION in compliance with standard DIN 10534.
- "THERMAL LOCK" function: ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.
- Upper and lower washing.
- Construction in stainless steel AISI 304.
- Interior with rounded finishes to prevent the accumulation of dirt.

### Double filter system
- Maximum protection of the washing pump.

### Double-walled door
- Double-walled door, safety microswitch and high quality seal: perfectly soundproof and watertight.

### Warewashing, made simple
- GP Xperience: simple and intuitive use.
- Dedicated cycles: selection of the ideal washing programme using icons.
- Electronic control panel with IP65 humidity protection. Includes temperature-ready light.
- 100% tested.

### Tech-friendly
- Tool-free extraction of diffusers and filters for maintenance and cleaning.
- Easy access to components for repair.

| | GP-35 | GP-40 | GP-50 |
|---|---|---|---|
| **FEATURES** | | | |
| Basket dimensions | 350 x 350 mm | 400 x 400 mm | 500 x 500 mm |
| Useful height | 240 mm | 240 mm | 260 mm |
| Upper wash | - | yes | yes |
| Electronic control panel | yes | yes | yes |
| Wash tank capacity | 12.7 l | 15 l | 23 l |
| **CYCLES** | | | |
| Cycles | 2 | 2 | 2 |
| Cycle duration | 120 / 150" | 120 / 150" | 120 / 150" |
| Production baskets / hour | 30 / 24 | 30 / 24 | 30 / 24 |
| **LOADING** | | | |
| Pump power | 0.1 Hp / 75 W | 0.33 Hp / 250 W | 0.75 Hp / 550 W |
| Tank | 1200 W | 1200 W | 1800 W |
| Boiler | 2500 W | 2500 W | 2800 W |
| Total loading | 2575 W | 2750 W | 3350 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | |
| External dimensions (W x D x H) | 420 x 495 x 645 mm | 470 x 535 x 670 mm | 580 x 630 x 710 mm |
| Net weight | 31 kg | 41 kg | 55 kg |
| **DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)** | | | |

## GLASSWASHER GP-35

Rack size 350 mm x 350 mm and door clearance 240 mm.

|  | List Price |
|---|---|
| **Glasswasher GP-35 230/50/1** | **1.585€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Overflow drainage pump. Tank water renewal by the principle of density. |

|  | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)** | **+173€** |
| **B - PROACTIVE - Drain pump option with water tank water renovation system** | **+232€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303030 | **GP-35 230/50/1** | | | **1.585€** |
| 1303035 | **GP-35B 230/50/1** | ✅ | | **1.817€** |
| 1303033 | **GP-35 230/50/1 DD** | | ✅ | **1.758€** |
| 1303037 | **GP-35B 230/50/1 DD** | ✅ | ✅ | **1.990€** |

## GLASSWASHER GP-40

Rack size 400 mm x 400 mm and door clearance 240 mm.

|  | List Price |
|---|---|
| **Glasswasher GP-40 230/50/1** | **1.908€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Overflow drainage pump. Tank water renewal by the principle of density. |

|  | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)** | **+173€** |
| **B - PROACTIVE - Drain pump option with water tank water renovation system** | **+232€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303050 | **GP-40 230/50/1** | | | **1.908€** |
| 1303054 | **GP-40B 230/50/1** | ✅ | | **2.140€** |
| 1303052 | **GP-40 230/50/1 DD** | | ✅ | **2.081€** |
| 1303056 | **GP-40B 230/50/1 DD** | ✅ | ✅ | **2.313€** |

## GLASSWASHER GP-50

Rack size 500 mm x 500 mm and door clearance 260 mm.

|  | List Price |
|---|---|
| **Glasswasher  GP-50 230/50/1** | **2.372€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Overflow drainage pump. Tank water renewal by the principle of density. |

|  | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)** | **+173€** |
| **B - PROACTIVE - Drain pump option with water tank water renovation system** | **+232€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303160 | **GP-50 230/50/1** | | | **2.372€** |
| 1303165 | **GP-50B 230/50/1** | ✅ | | **2.604€** |
| 1303162 | **GP-50 230/50/1 DD** | | ✅ | **2.545€** |
| 1303167 | **GP-50B 230/50/1 DD** | ✅ | ✅ | **2.777€** |

# Commercial dishwashers

## Undercounter front loading commercial dishwashers

Washing efficiency, reliability, hygiene, ergonomics, optimised consumption, ... these are the technical attributes that every professional needs. That's why Sammic is offering two ranges of dishwashers based on a common core.

**Sani-Control guarantee**
- GUARANTEED DISINFECTION in compliance with standard DIN 10534.
- "THERMAL LOCK" function: ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

**Deep drawn tanks**
- Ergonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
- Compact tank volume (50% water saving compared to the previous range).
- Embedded basket guides.

**Hydroblade™ washing arms**
- Redesigned nozzles for greater washing performance.
- The "monoblock" design delivers durability and resistance to impacts.
- 30% savings in water consumption during rinsing compared to the previous range.

**3-stage filter system: surface, tank and extraction**
- Keeps the washing water in optimal conditions to maintain constant washing performance.

**"Easy-grip" door: new design with integrated door handle**
- Designed to have no corners or areas that are difficult to access: prevents deposits of dirt and facilitates cleaning.
- Its ergonomic handle provides a perfect grip, even with wet hands.
- Double-walled door with safety microswitch and high quality seal.
- 38 cm loading capacity: high versatility for washing a wide range of items: dishes, Euronorm trays, GN 1/1 tubs and Ø 39 cm pizza plates.

**You will never WASH ALONE**
- Tech Services: our team of technicians will help you so that your machine is always ready for use.
- Design Services: tell us what your needs are and we will advise you.
- 60 years of experience and know-how at your disposal.

| | ACTIVE | ULTRA | |
|---|---|---|---|
| | **AX-50** | **UX-50 LITE** | **UX-50** |
| **FEATURES** | | | |
| Basket dimensions | 500 x 500 mm | 500 x 500 mm | 500 x 500 mm |
| Useful height | 380 mm | 380 mm | 380 mm |
| Electronic control panel | yes | yes | yes |
| Wash temperature display | - | yes | yes |
| Rinse temperature display | - | yes | yes |
| Constant temperature rinsing | - | - | opt. |
| Rinse pressure pump | - | - | opt. |
| Wash tank capacity | 14 l | 14 l | 14 l |
| Double skin | - | - | opt. |
| **CYCLES** | | | |
| Cycles | 3 | 6 | 6 |
| Cycle duration | 120 / 150 / 210" | 90 / 110 / 120 / 180 / 240" | 90 / 110 / 120 / 180 / 240" |
| Production baskets / hour | 30 / 24 / 17 | 40 / 33 / 30 / 20 / 15 | 40 / 33 / 30 / 20 / 15 |
| **LOADING** | | | |
| Pump power | 0.75 Hp / 500 W | 1 Hp / 750 W | 1 Hp / 750 W |
| Tank | 1800 W | 1800 W | 1800 W |
| Boiler | 2800 W | 3000 W | 5000 W |
| Total loading | 3300 W | 3750 W | 5750 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | |
| External dimensions (W x D x H) | 580 x 640 x 835 mm | 580 x 635 x 835 mm | 580 x 635 x 835 mm |
| Net weight | 55 kg | 57 kg | 57 kg |
| **PLEASE NOTE: THE WIDTH OF DOUBLE SKINNED MODELS INCREASES BY 20 MM.** | | | |
| **DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)** | | | |



**Compact tank volume**
Maximum efficiency.



**Hydroblade™ washing arms**
Water savings, washing efficiency, strength and durability.



**"Easy-on" surface filters**
Extremely easy assembly and disassembly.



**"Easy-grip" door**
Design with integrated door handle.



**Large capacity**
380 mm door clearance.



**Double rack option**
Add the double rack accessory and double your dishwasher's output.

# ACTIVE

## High performance, without complications

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.

**Extremely easy to use**
Simple and user-friendly control. Temp-ready light and automatic cycle start included.

## DISHWASHER AX-50

Rack size 500 mm x 500 mm and door clearance 380 mm.

|  | List Price |
|---|---|
| **Dishwasher AX-50 230/50/1** | **2.659€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Overflow drainage pump. Tank water renewal by the principle of density.<br>· Double-level accessory for washing two baskets at the same time. |

|  | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)** | **+173€** |
| **B - PROACTIVE - Drain pump option with water tank water renovation system** | **+232€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303180 | **AX-50 230/50/1** | | | **2.659€** |
| 1303185 | **AX-50B 230/50/1** | ✓ | | **2.891€** |
| 1303182 | **AX-50 230/50/1 DD** | | ✓ | **2.832€** |
| 1303187 | **AX-50B 230/50/1 DD** | ✓ | ✓ | **3.064€** |

# ULTRA

## The Premium washing experience, by Sammic

**Soft start:**
- Progressive start-up of the washing pump to protect fragile items.

**Colour LCD display**
- Intuitive communication of the machine status by means of messages, colour codes and icons.
- Control panel with IP65 humidity protection.

**Dedicated cycles**
- Selection of the ideal washing programme using icons.

**Maximum efficiency**
- Energy-saving function: temperature-reduction and electricity consumption saving during periods of temporary inactivity of the machine (25').
- Machine shutdown due to total inactivity (2 h).

**Adaptability and control**
- Adaptable: allows the main parameters of the machine to be adjusted to the needs of each user.
- **Dosage control** from control board by authorised personnel.
- Temperature display.
- **"Wash plus+" function**: increases the intensity of the wash cycle for greater cleaning performance
- Your machine, tailor-made for you: list of options.

**B or PROACTIVE PLUS models include extra features:**
- Proactive washing **water renewal**: 15% of the washing water is renewed after each washing cycle, keeping the washing capacity constant throughout the day.
- **Self-cleaning cycle**: the machine performs a self-cleaning cycle at the end of the shift, facilitating maintenance tasks and ensuring the cleaning of the tank.

**Maximum protection for your glassware**
Soft start: progressive start-up of the washing pump to protect fragile or delicate items.

**Colour LCD display**
Automatic cycle start included.

## DISHWASHER UX-50 LITE

Rack size 500 mm x 500 mm and door clearance 380 mm.

| | List Price |
|---|---|
| **Dishwasher UX-50 LITE 230/50/1** | **2.938€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Drainage pump with level sensor. Proactive tank water renewal.<br>· Double-level accessory for washing two baskets at the same time. |

| | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)** | **+202€** |
| **B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option** | **+434€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303215 | **UX-50L 230/50/1** | | | **2.938€** |
| 1303216 | **UX-50L 230/50/1 DD** | | ✅ | **3.140€** |
| 1303219 | **UX-50LB 230/50/1 DD** | ✅ | ✅ | **3.372€** |
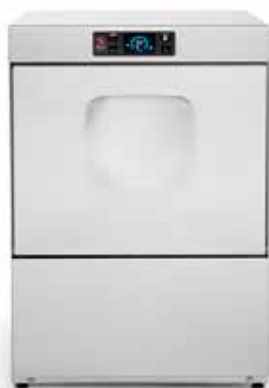
## DISHWASHER UX-50

Rack size 500 mm x 500 mm and door clearance 380 mm. Multi-power version.

|  | List Price |
|---|---|
| **Dishwasher UX-50 400/50/3N** | **3.054€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 small basket for cutlery. | · Detergent dosing kit.<br>· Drainage pump with level sensor. Proactive tank water renewal.<br>· Manual resin regeneration water softener.<br>· Double-level accessory for washing two baskets at the same time. |

|  | List Price |
|---|---|
| **DD - DETERGENT DOSER** - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser) | **+202€** |
| **B + DD - PROACTIVE PLUS** - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option | **+434€** |
| **D + DD - PROLIME** - Manual water-softener option - DD option | **+462€** |
| **BC + DD - HYGIENE** - Constant rinse temperature + drain pump + DD option | **+925€** |
| **BD + DD  - GLASS CARE** - Drain pump + manual water softener + DD option | **+665€** |
| **BCD + DD - PERFORMANCE**- Constant rinse temperature system + drain pump + automatic water softener option  + DD option | **+1.388€** |
| **S - ISO** - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers | **+290€** |

| ITEM LIST | | Drainage pump | Constant temperature rinsing | Built-in water softener | Detergent dispenser | Double skin | List Price |
|---|---|:---:|:---:|:---:|:---:|:---:|---|
| 1303220 | UX-50 400/50/3N |  |  |  |  |  | **3.054€** |
| 1303222 | UX-50 400/50/3N DD |  |  |  | ✅ |  | **3.256€** |
| 1303227 | UX-50B 400/50/3N DD | ✅ |  |  | ✅ |  | **3.488€** |
| 1303230 | UX-50D 400/50/3N DD |  |  | ✅ | ✅ |  | **3.516€** |
| 1303233 | UX-50BD 400/50/3N DD | ✅ |  | ✅ | ✅ |  | **3.719€** |
| 1303243 | UX-50BC 400/50/3N DD | ✅ | ✅ |  | ✅ |  | **3.979€** |
| 1303251 | UX-50BCD 400/50/3N DD | ✅ | ✅ | ✅ | ✅ |  | **4.442€** |
| 1303260 | UX-50S 400/50/3N |  |  |  |  | ✅ | **3.344€** |
| 1303262 | UX-50S 400/50/3N DD |  |  |  | ✅ | ✅ | **3.546€** |
| 1303266 | UX-50SB 400/50/3N DD | ✅ |  |  | ✅ | ✅ | **3.778€** |
| 1303270 | UX-50SD 400/50/3N DD |  |  | ✅ | ✅ | ✅ | **3.806€** |
| 1303274 | UX-50SBD 400/50/3N DD | ✅ |  | ✅ | ✅ | ✅ | **4.009€** |
| 1303283 | UX-50SBC 400/50/3N DD | ✅ | ✅ |  | ✅ | ✅ | **4.269€** |
| 1303291 | UX-50SBCD 400/50/3N DD | ✅ | ✅ | ✅ | ✅ | ✅ | **4.732€** |

# Pass-through dishwashers

## Designed for comfortable operation thanks to front or side loading

Washing efficiency, reliability, hygiene, ergonomics and optimised consumption are the technical attributes that every professional needs. That's why Sammic is offering two ranges of dishwashers based on a common core.

### Sani-Control guarantee
- GUARANTEED DISINFECTION in compliance with standard DIN 10534.
- "THERMAL LOCK" function: ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

### Deep drawn tanks
- Ergonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
- Compact tank volume (50% water saving compared to the previous range).

### Hydroblade™ washing arms
- Redesigned nozzles for greater washing performance.
- The "monoblock" design delivers durability and resistance to impacts.
- 30% savings in water consumption during rinsing compared to the previous range.

### 3-stage filter system: surface, tank and extraction
- Keeps the washing water in optimal conditions to maintain constant washing performance.

### Designed to last
- "Flow" opening mechanism: allows the hood to be raised with less effort.
- High load capacity 43 cm: suitable for GN 1/1 and Euronorm 1/1.
- Stainless steel surface filters for greater stability and resistance during intensive use.

### You will never WASH ALONE
- Tech Services: our team of technicians will help you so that your machine is always ready for use.
- Design Services: tell us what your needs are and we will advise you.
- 60 years of experience and know-how at your disposal.

**Compact tank volume**
Maximum efficiency.

**Hydroblade™ washing arms**
Water savings, washing efficiency, strength and durability.

**"Easy-on" surface filters**
Extremely easy assembly and disassembly.

**Large capacity**
430 mm door clearance.

| | ACTIVE | ULTRA | | | |
|---|---|---|---|---|---|
| | **AX-100** | **UX-100** | **UX-120** | **UX-130** | **UX-150** |
| **FEATURES** | | | | | |
| Basket dimensions | 500 x 500 mm | 500 x 500 mm | 500 x 500 mm | 500 x 500 mm | 600 x 500 mm |
| Useful height | 430 mm | 430 mm | 430 mm | 430 mm | 430 mm |
| Rinse pressure pump | - | - | opt. | yes | yes |
| Wash tank capacity | 25 l | 25 l | 25 l | 25 l | 25 l |
| Double skin | - | - | opt. | - | yes |
| Rinse temperature display | - | yes | yes | yes | yes |
| Wash temperature display | - | yes | yes | yes | yes |
| **CYCLES** | | | | | |
| Cycles | 3 | 6 | 6 | 6 | 6 |
| Cycle duration | 120 / 180 / 210" | 60 / 90 / 100 / 150 / 210" | 60 / 90 / 100 / 150 / 210" | 60 / 90 / 100 / 150 / 210" | 60 / 90 / 100 / 150 / 210" |
| Production baskets / hour | 30 / 24 / 17 | 60 / 40 / 36 / 24 / 17 | 60 / 40 / 36 / 24 / 17 | 60 / 40 / 36 / 24 / 17 | 60 / 40 / 36 / 24 / 17 |
| **LOADING** | | | | | |
| Pump power | 1 Hp / 750 W | 1 Hp / 750 W | 1.3 Hp / 1000 W | 1.3 Hp / 1000 W | 2 Hp / 1500 W |
| Tank | 2500 W | 2500 W | 2500 W | 3000 W | 3000 W |
| Boiler | 6000 W | 7500 W | 9000 W | 9000 W | 9000 W |
| Total loading | 6700 W | 8250 W | 10000 W | 10000 W | 10500 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | |
| External dimensions (W x D x H) | 650 x 755 x 1525 mm | 650 x 755 x 1525 mm | 650 x 755 x 1525 mm | 650 x 755 x 1600 mm | 730 x 760 x 1572 mm |
| Height (open) | 2000 mm | 2000 mm | 2000 mm | 2070 mm | 2080 mm |
| Net weight | 102 kg | 102 kg | 104 kg | 122 kg | 130 kg |
| **DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)** | | | | | |

# ACTIVE

## High performance, without complications

- Simple and user-friendly control.
- Intuitive feedback using icons.
- Dedicated cycles: selection of the ideal wash programme using icons. The duration of the cycle is adapted according to the type of item to be washed.
- Electronic control panel with IP65 humidity protection.

**Extremely easy to use**
Simple and user-friendly control. Temp-ready light and automatic cycle start included.

## PASS-THROUGH DISHWASHER AX-100

Rack size 500 mm x 500 mm and door clearance 430 mm.

|  | List Price |
|---|---|
| **Dishwasher AX-100 400/50/3N** | **4.614€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump. | · Detergent dosing kit. |
| · 1 glasses basket. | · Overflow drainage pump. Tank water renewal |
| · 1 mixed basket (plates). | by the principle of density. |
| · 1 small basket for cutlery. | |

|  | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)** | **+173€** |
| **B - PROACTIVE - Drain pump option with water tank water renovation system** | **+232€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303300 | **AX-100 400/50/3N** | | | **4.614€** |
| 1303305 | **AX-100B 400/50/3N** | ✓ | | **4.846€** |
| 1303301 | **AX-100 400/50/3N DD** | | ✓ | **4.787€** |
| 1303306 | **AX-100B 400/50/3N DD** | ✓ | ✓ | **5.019€** |

# ULTRA

## The Premium washing experience, by Sammic

**Soft start**
• Progressive start-up of the washing pump to protect fragile items.

**Colour LCD display**
• Intuitive communication of the machine status by means of messages, colour codes and icons.
• Control panel with IP65 humidity protection.

**Dedicated cycles**
• Selection of the ideal washing programme using icons.

**Maximum efficiency**
• Energy-saving function: temperature-reduction and electricity consumption saving during periods of temporary inactivity of the machine (25').
• Machine shutdown due to total inactivity (2 h).

**Adaptability and control**
• Adaptable: allows the main parameters of the machine to be adjusted to the needs of each user.
• Dosage control from control board by authorised personnel.
• Temperature display.
• "Wash plus+" function: increases the intensity of the wash cycle for greater cleaning performance.
• Your machine, tailor-made for you: list of options.

**B or PROACTIVE PLUS models include extra features:**
• Proactive washing **water renewal**: 15% of the washing water is renewed after each washing cycle, keeping the washing capacity constant throughout the day.
• **Self-cleaning cycle**: the machine performs a self-cleaning cycle at the end of the shift, facilitating maintenance tasks and ensuring the cleaning of the tank.

**Maximum protection for your glassware**
Soft start: progressive start-up of the washing pump to protect fragile or delicate items.

**Colour LCD display**
Automatic cycle start included.

**Environmental improvement and energy efficiency**
UX-120 / UX-130 / UX-150: HRS system in option. Steam condenser: environmental improvement and energy efficiency.

**Maximum comfort in your installation**
Access the controls with the utmost convenience thanks to the optional remote control panel.

## PASS-THROUGH DISHWASHER UX-100

Rack size 500 mm x 500 mm and door clearance 430 mm.

| | List Price |
|---|---|
| **Dishwasher UX-100 400/50/3N** | **5.170€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump.<br>· 1 glasses basket.<br>· 1 mixed basket (plates).<br>· 1 cutlery basket. | · Detergent dosing kit.<br>· Drainage pump with level sensor. Proactive tank water renewal. |

| | List Price |
|---|---|
| **DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)** | **+202€** |
| **B + DD - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option** | **+434€** |

| ITEM LIST | | Drainage pump | Detergent dispenser | List Price |
|---|---|---|---|---|
| 1303320 | **UX-100 400/50/3N** | | | **5.170€** |
| 1303322 | **UX-100 400/50/3N DD** | | ✅ | **5.372€** |
| 1303325 | **UX-100B 400/50/3N DD** | ✅ | ✅ | **5.604€** |

## PASS-THROUGH DISHWASHER UX-120

Rack size 500 mm x 500 mm and door clearance 430 mm.

| | List Price |
|---|---|
| **Dishwasher UX-120 400/50/3N** | **5.402€** |

| Includes | Optional |
|---|---|
| · Rinse aid pump. <br>· 1 glasses basket. <br>· 1 mixed basket (plates). <br>· 1 cutlery basket. | · Detergent dosing kit. <br>· Drainage pump with level sensor. Proactive tank water renewal. |

| | List Price |
|---|---|
| **DD - DETERGENT DOSER -** Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser) | **+202€** |
| **B + DD - PROACTIVE PLUS -** Drain pump option complete with piloted tank water renewal system + machine self-cleaning + DD option | **+434€** |
| **BC + DD - HYGIENE -** Constant rinse temperature + drain pump + DD option | **+925€** |
| **BCD + DD - PERFORMANCE-** Constant rinse temperature system + drain pump + automatic water softener option + DD option | **+1.388€** |
| **BV + DD - HRS -** Steam condenser + drain pump + DD option | **+2.487€** |
| **BCV + DD - HRS HYGIENE -** Constant rinse temperature system + steam condenser + drain pump + DD option | **+3.181€** |
| **BCDV + DD - HRS PERFORMANCE-** Constant rinse temperature system + steam condenser + drain pump + automatic water softener option + DD option | **+3.643€** |
| **S - ISO -** Thermo-acoustic insulation (double skin) option for hood type dishwashers | **+578€** |

| ITEM LIST | | Drainage pump | Constant temperature rinsing | Built-in water softener | Detergent dispenser | Steam condenser | Double skin | List Price |
|---|---|:-:|:-:|:-:|:-:|:-:|:-:|---|
| 1303340 | **UX-120 400/50/3N** | | | | | | | **5.402€** |
| 1303341 | **UX-120 400/50/3N DD** | | | | ✓ | | | **5.604€** |
| 1303345 | **UX-120B 400/50/3N DD** | ✓ | | | ✓ | | | **5.836€** |
| 1303351 | **UX-120BC 400/503N DD** | ✓ | ✓ | | ✓ | | | **6.327€** |
| 1303361 | **UX-120BCD 400/50/3N DD** | ✓ | ✓ | ✓ | ✓ | | | **6.790€** |
| 1303366 | **UX-120BV 400/50/3N DD** | ✓ | | | ✓ | ✓ | | **7.889€** |
| 1303371 | **UX-120BCV 400/50/3N DD** | ✓ | ✓ | ✓ | ✓ | | | **8.583€** |
| 1303376 | **UX-120BCDV 400/50/3N DD** | ✓ | ✓ | ✓ | ✓ | ✓ | | **9.045€** |
| 1303390 | **UX-120S 400/50/3N** | | | | | | ✓ | **5.980€** |
| 1303391 | **UX-120S 400/50/3N DD** | | | | ✓ | | ✓ | **6.182€** |
| 1303395 | **UX-120SB 400/50/3N DD** | ✓ | | | ✓ | | ✓ | **6.414€** |
| 1303401 | **UX-120SBC 400/50/3N DD** | ✓ | ✓ | | ✓ | | ✓ | **6.905€** |
| 1303406 | **UX-120SBCD 400/50/3N DD** | ✓ | ✓ | ✓ | ✓ | | ✓ | **7.368€** |
| 1303411 | **UX-120SBV 400/50/3N DD** | ✓ | | | ✓ | ✓ | ✓ | **8.467€** |
| 1303416 | **UX-120SBCV 400/50/3N DD** | ✓ | ✓ | | ✓ | ✓ | ✓ | **9.161€** |
| 1303421 | **UX-120SBCDV 400/50/3N DD** | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | **9.623€** |

## PASS-THROUGH DISHWASHER UX-130BC DD

Rack size 500 mm x 500 mm and door clearance 430 mm.

|  | List Price |
|---|---|
| **Dishwasher UX-130BC 400/50/3N DD** | **6.885€** |

### Includes

· Peristaltic detergent pump.
· Drainage pump with level sensor. Proactive
  tank water renewal.
· Type-A air break.WRAS approved break tank.
· Rinse aid pump.
· 1 glasses basket.
· 1 mixed basket (plates).
· 1 cutlery basket.

*new*

|  | List Price |
|---|---|
| **BCV + DD - HRS HYGIENE - Steam condenser option** | **+2.660€** |
| **BCD - PROLIME - Automatic water softener option** | **+463€** |
| **BCDV - Steam condenser option + automatic water softerner** | **+3.123€** |
| **S - ISO - Thermo-acoustic insulation (double skin) option for hood type dishwashers** | **+578€** |

| ITEM LIST | | Drainage pump | Constant temperature rinsing | Built-in water softener | Detergent dispenser | Steam condenser | Double skin | List Price |
|---|---|---|---|---|---|---|---|---|
| 1303430 | **UX-130BC 400/50/3N DD** | ✅ | ✅ | | ✅ | | | **6.885€** |
| 1303431 | **UX-130BCV 400/50/3N DD** | ✅ | ✅ | | ✅ | ✅ | | **9.545€** |
| 1303432 | **UX-130BCD 400/50/3N DD** | ✅ | ✅ | ✅ | ✅ | | | **7.348€** |
| 1303433 | **UX-130BCDV 400/50/3N DD** | ✅ | ✅ | ✅ | ✅ | ✅ | | **10.008€** |
| 1303434 | **UX-130SBC 400/50/3N DD** | ✅ | ✅ | | ✅ | | ✅ | **7.463€** |
| 1303437 | **UX-130SBCV 400/50/3N DD** | ✅ | ✅ | | ✅ | ✅ | ✅ | **10.123€** |
| 1303436 | **UX-130SBCD 400/50/3N DD** | ✅ | ✅ | ✅ | ✅ | | ✅ | **7.926€** |
| 1303439 | **UX-130SBCDV 400/50/3N DD** | ✅ | ✅ | ✅ | ✅ | ✅ | ✅ | **10.586€** |

## PASS-THROUGH DISHWASHER UX-150SBC ISO DD

Rack size 600 mm x 500 mm and door clearance 430 mm. Double-skinned hood.

|  | List Price |
|---|---|
| **Dishwasher UX-150SBC 400/50/3N DD** | **8.190€** |

### Includes

· Rinse aid pump.
· Drainage pump with level sensor. Proactive
  tank water renewal.
· Detergent Dispenser
· 1 basket for glasses and pots.
· 1 basket for plates.
· 1 cutlery insert.

*new*

|  | List Price |
|---|---|
| **BCV + DD - HRS HYGIENE - Steam condenser option** | **+2.100€** |

| ITEM LIST | | Drainage pump | Constant temperature rinsing | Detergent dispenser | Steam condenser | Double skin | List Price |
|---|---|---|---|---|---|---|---|
| 1303460 | **UX-150SBC 400/50/3N DD** | ✅ | ✅ | ✅ | | ✅ | **8.190€** |
| 1303466 | **UX-150SBCV 400/50/3N DD** | ✅ | ✅ | ✅ | ✅ | ✅ | **10.290€** |

## ACCESSORIES - GLASSWASHERS / DISHWASHERS

### Stands for glass- and dishwashers

Specially designed for Sammic dishwashers.

Available in different sizes to fit each Sammic front loading glass- and dishwasher.

• Best quality stainless steel construction.
• Rubber feet.
• Complete with undershelf for dishwasher racks.

| | | List Price |
|---|---|---|
| 1310015 | **Stand for mod. 35 (445 x 445 x 440 mm)** | **273€** |
| 1310014 | **Stand for mod. 40-41 (485 x 495 x 440 mm)** | **284€** |
| 1310012 | **Stand for mod. 50-60 (615 x 615 x 440 mm)** | **300€** |

### High feet kit

Stainless steel made high feet kit.

140-190 mm high feet to fit all Sammic glass- and dishwashers.

| | | List Price |
|---|---|---|
| 2310671 | **Adjustable feet kit 140-190 mm (4 units)** | **67€** |

### Double rack kits for AX/UX

It allows to wash two baskets simultaneously.

• The lower wash arm effectively washes cups and glasses. Maximum height of glasses and/or cups is 11 cm.
• The upper level is designed for washing plates thanks to the upper wash arm. Maximum plate size is 16 cm (AX/UX-40) / 23 cm (AX/UX-50).
• No installation required.
• At any time, you can work with or without a double rack kit.

| | | List Price |
|---|---|---|
| 2319660 | **Double rack kit for AX/UX-40** | **167€** |
| 2319771 | **Double rack kit for AX/UX-50** | **179€** |

## Sink units: worktops

Complete with panelled sink with drain.

Available in 600 mm and 700 mm range.

• Made of AISI 304 Scotch Brite.
• Worktop with pressed anti-drip edge and 100 mm splash back.
• Soundproofed sink complete with drain and overflow pipe.
• To be fitted over a frame (legs).
• Optional: right or left hand sink. Waste hole.
• Optional accessories: false bottoms, overflow pipes, shelves, taps.
**NOTE: worktops are NOT sold with the legs. Legs are ordered separately.**

|  |  | List Price |
|---|---|---|
| 5896121 | Sink unit (worktop only) 1200 x 600 mm FRLV-612/11R (drying rack on right side) | 522€ |
| 5896122 | Sink unit (worktop only) 1200 x 600 mm FRLV-612/11L (drying rack on left side) | 522€ |
| 5897121 | Sink unit (worktop only) 1200 x 700 mm FRLV-712/11R (drying rack on right side) | 549€ |
| 5897122 | Sink unit (worktop only) 1200 x 700 mm FRLV-712/11L (drying rack on left side) | 549€ |
| 5896181 | Sink unit (worktop only) 2 bowls + drying track on right side) 1800 x 600 mm FRLV-618/21D | 812€ |
| 5896182 | Sink unit (worktop only) 2 bowls + drying track on left side 1800 x 600 mm FRLV-618/11I | 812€ |
| 5897181 | Sink unit (worktop only) 2 bowls + drying rack on right side 1800 x 700 mm FRLV-718/21D | 911€ |
| 5897182 | Sink unit (worktop only) 2 bowls + drying rack on left side 1800 x 700 mm FRLV-718/21I | 911€ |
| 5898618 | Sink unit (worktop only) 1800 x 600 mm FR-618/111R (drying rack on right + sink + waste hole on left) | 1.049€ |
| 5899618 | Sink unit (worktop only) 1800 x 600 mm FR-618/111L (drying rack on left + sink + waste hole on right) | 1.049€ |
| 5898718 | Sink unit (worktop only) 1800 x 700 mm FR-718/111D (drying rack on right + sink + waste hole on left) | 1.116€ |
| 5899718 | Sink unit (worktop only) 1800 x 700 mm FR-718/111I (drying rack on left + sink + waste hole on right) | 1.116€ |

## Frames/legs for dishwashers

Frame to install a dishwasher under the drying rack.

Various sizes.

• Made of AISI 304 Scotch Brite.
• Enables the installation of a dishwasher under the drainer.
• Worktop and tap are not included.

|  |  | List Price |
|---|---|---|
| 5890681 | Sink unit legs for dishwasher 1200 x 600 mm FL-612 R/L for worktops 5896121 / 5896122 | 428€ |
| 5890781 | Sink unit legs for dishwasher 1200 x 700 mm FL-712 R/L for worktops 5897121 / 5897122 | 448€ |
| 5890687 | Sink unit legs for dishwasher 1800 x 600 mm FL-618/21 R/L for worktops 5896181 / 5896182 | 563€ |
| 5890787 | Sink unit legs for dishwasher 1800 x 700 mm FL-718 R/L for worktops 5897181 / 5897182 | 544€ |
| 5890689 | Sink unit legs for dishwasher 1800 x 600 mm FLS-618 R/L (without undershelf) for worktops 5898618 / 5899618 | 361€ |
| 5890789 | Sink unit legs for dishwasher 1800 x 700 mm FLS-718 R/L (without undershelf) for worktops 5898718 / 5899718 | 383€ |

## Tables for pass-through dishwashers

Specially designed for Sammic dishwashers.

• Tables for Sammic hood-type dishwashers.
• We offer a wide range of tables for our hood-type dishwashers, providing each user the solution that best fits their needs.

|  |  | List Price |
|---|---|---|
| 1310020 | Side table without feet for pass-through dishwashers (594 x 514 mm) | 255€ |
| 5712510 | Side table with splash back MP-700D right (700 x 750 x 850 mm) | 814€ |
| 5712512 | Side table with splash back MP-1200D right (1200 x 750 x 850 mm) | 867€ |
| 5712520 | Side table with splash back MP-700I left (700 x 750 x 850 mm) | 814€ |
| 5712522 | Side table with splash back MP-1200I left (1200 x 750 x 850 mm) | 867€ |

## Tables for connecting two hood-type dishwashers

Tables for connecting two pass-through dishwashers

Available in two lengths.

• Sturdy tables with a support bar.
• Solid construction in stainless steel.
• Rear splashback.

**new**

|  |  | List Price |
|---|---|---|
| 5712277 | Connecting table 2 hood-type dishwashers MCC-150 · 150 mm | 500€ |
| 5712275 | Connecting table 2 hood-type dishwashers MCC-700 · 700 mm | 704€ |

## Prewashing tables for pass-through and rack conveyor dishwashers

For Sammic rack conveyor and pass-through dishwashers.

Complete range of solutions available for different situations.

• All of them are manufactured in stainless steel.
• Complete with sink and splash back.
• MP models equipped with waste hole covered with rubber.
• MD/MI models do not have a waste hole.
• Top surface with rack guide and water collector.
  **\* New MPDLV / MPILV models: featuring a drainage hole, waste bin space, front-loading dishwasher slot, and sink.**

**new**

|  |  | List Price |
|---|---|---|
| 5712530 | Pre-wash table MD-700 for P/X/S/SRC (700 x 750 x 850 mm) | 1.122€ |
| 5712540 | Pre-wash table MI-700 for P/X/S/SRC (700 x 750 x 850 mm) | 1.122€ |
| 5712550 | Pre-wash table MPD-1200 for P/X/S/SRC (1200 x 750 x 850 mm) | 1.530€ |
| 5712560 | Pre-wash table left MPI-1200 for P/X/S/SRC (1200 x 750 x 850 mm) | 1.530€ |
| 5712552 | Pre-wash table right MPD-1500 for P/X/S/SRC (1500 x 750 x 850 mm) | 1.734€ |
| 5712562 | Pre-wash table left MPI-1500 for P/X/S/SRC (1500 x 750 x 850 mm) | 1.734€ |
| 5712551 | Pre-wash table right without sorting MPD-1200 L (1500 x 750 x 850 mm) | 1.530€ |
| 5712553 | Pre-wash table right without sorting MPD-1500 L (1500 x 750 x 850 mm) | 1.734€ |
| 5712561 | Pre-wash table left without sorting MPI-1200 L (1500 x 750 x 850 mm) | 1.530€ |
| 5712563 | Pre-wash table left without sorting MPI-1500 L (1500 x 750 x 850 mm) | 1.734€ |
| 5712564 | Pre-wash table right with sorting and sink MPDLV-1800 (1800 x 760 x 880 mm) | 2.100€ |
| 5712565 | Pre-wash table left with sorting and sink MPILV-1800 (1800 x 760 x 880 mm) | 2.100€ |

## Central sorting tables

For Sammic rack conveyor and pass-through dishwashers.

- Complete with drain hole with non-splashing rubber seal and optional basket holder.
- Combined with a connecting table, fit one of the entry solutions available for Sammic rack conveyor dishwashers. They can also be combined with a connecting table and a loading table for corner situation.

|  |  | List Price |
|---|---|---|
| 5712191 | **Central sorting table MDD-1600 (1600 x 800 x 850 mm)** | **1.397€** |
| 5712221 | **Central sorting table MDI-1600 (1600 x 800 x 850 mm)** | **1.397€** |
| 5712201 | **Central sorting table MDD-2100 (2100 x 800 x 850 mm)** | **1.525€** |
| 5712231 | **Central sorting table MDI-2100 (2100 x 800 x 850 mm)** | **1.525€** |
| 5712211 | **Central sorting table MDD-2600 (2600 x 800 x 850 mm)** | **1.651€** |
| 5712241 | **Central sorting table MDI-2600 (2600 x 800 x 850 mm)** | **1.651€** |
| 5712250 | **Basket holder shelf EMD-1600 (1600 x 650 x 600 mm)** | **636€** |
| 5712260 | **Basket holder shelf EMD-2100 (2100 x 650 x 600 mm)** | **762€** |
| 5712270 | **Basket holder shelf EMD-2600 (2600 x 650 x 600 mm)** | **890€** |

## Double connection central sorting table

For Sammic rack conveyor and pass-through dishwashers.

- Complete with drain hole with non-splashing rubber seal and optional basket holder.
- Double connection and a central space of 1100 mm. Allows the combination of 2 dishwashers. To combine with 2 connection tables, with or without loading tables for corner situation.

|  |  | List Price |
|---|---|---|
| 5712212 | **Central sorting table MDDI-2368 (2368 x 800 x 850 mm)** | **1.906€** |
| 5712262 | **Basket holder shelf EMD-2368 (2368 x 650 x 600 mm)** | **826€** |

## Connecting tables for pass-through dishwashers and rack conveyors

To connect to a central sorting table.

With sink and splash back.

|  |  | List Price |
|---|---|---|
| 5712274 | **Connecting table MCD-700 (700 x 700 mm)** | **580€** |
| 5712276 | **Connecting table MCI-700 (700 x 700 mm)** | **580€** |
| 5712280 | **Connecting table MCD-1000 (1000 x 700 mm)** | **654€** |
| 5712300 | **Connecting table MCI-1000 (1000 x 700 mm)** | **654€** |
| 5712290 | **Connecting table MCD-1300 (1300 x 700 mm)** | **727€** |
| 5712310 | **Connecting table MCI-1300 (1300 x 700 mm)** | **727€** |

## 350 x 350 mm baskets

350 x 350 mm baskets for glasses and plates.

• Open basket 350 x 350 mm.
• Plate basket 350 x 350 mm.
• Open basket extra height 350 x 350 mm.



| 2302612 | List Price **22€** |
|---|---|

**Open basket 350 x 350 x 110 mm**

| 2302613 | List Price **22€** |
|---|---|

**Plate basket 350 x 350 x 110 mm**

| 2307217 | List Price **22€** |
|---|---|

**Glass basket extra height 350 x 350 x 150 mm**

## 400 x 400 mm baskets

400 x 400 mm baskets for glasses and plates.

• Open basket 400 x 400 mm.
• Plate basket 400 x 400 mm.
• Open basket extra height 400 x 400 mm.
• Tilted baskets 400 x 400 mm.



| 2305468 | List Price **37€** |
|---|---|

**Open basket 400 x 400 x 110 mm**

| 2307028 | List Price **37€** |
|---|---|

**Plate basket 400 x 400 x 110 mm**

| 2307219 | List Price **44€** |
|---|---|

**Glass basket extra height 400 x 400 x 150 mm**

| 5300230 | List Price **77€** |
|---|---|

**Tilted basket (plastic) 400 x 400 mm**



| 5300240 | List Price **93€** |
|---|---|

**Tilted wired basket 400 x 400 mm**

## 500 x 500 mm baskets

500 x 500 mm racks for glasses, plates, cutlery and trays.

Sammic commercial dishwasher baskets for glasses, plates, cutlery and trays.

- Open basket 500 x 500 mm.
- Plate basket 500 x 500 mm.
- Cutlery basket 500 x 500 mm.
- Tray basket 500 x 500 mm.
- **New:** special baskets for plastic glasses.

| 5300105 | List Price **26€** |
|---|---|

**C-1 Open basket 500 x 500 mm h: 100 mm**

| 5300112 | List Price **26€** |
|---|---|

**C-3 Plate basket 500 x 500 mm h: 100 mm**

| 5300120 | List Price **37€** |
|---|---|

**C-30 Tray basket 500 x 500 mm h: 100 mm**

| 5300225 | List Price **157€** |
|---|---|

**C-31 Tray rack GN 1/1**

| 5300227 | List Price **202€** |
|---|---|

**C-32 GN 1/1 / Euronorm rack**

| 5300130 | List Price **26€** |
|---|---|

**C-2 Cutlery basket 500 x 500 mm h: 100 mm**

| 5300174 | List Price **37€** |
|---|---|

**C-8 Basket 16 compt. Ø 113 h:100 mm**

| 5300159 | List Price **38€** |
|---|---|

**C-6 Basket 25 compt. Ø 90 h:100 mm**

| 5300184 | List Price **39€** |
|---|---|

**C-7 Basket 36 compt. Ø 75 h:100 mm**

| 5300194 | List Price **47€** |
|---|---|

**C-9 Basket 49 compt. Ø 64 h:100 mm**

| 5300215 | List Price **12€** |
|---|---|

**C-D Basket extender 16 compt. h: 45 mm**

| 5300205 | List Price **14€** |
|---|---|

**C-B Basket extender 25 compt. h: 45 mm**

| 5300210 | List Price **14€** |
|---|---|

**C-C Basket extender 36 compt. h: 45 mm**

| 5300220 | List Price **16€** |
|---|---|

**C-E Basket extender 49 compt. h: 45 mm**

| 5300200 | List Price **11€** |
|---|---|

**C-A Open extender h:45mm**

| 5300152 | List Price **20€** |
|---|---|

**C-13 Rack cover 500 x 500 mm blind**

| 5300250 | List Price **115€** |
|---|---|

**Tilted wired basket 500 x 500 mm**

| 5300232 | List Price **97€** |
|---|---|

**Tilted basket (plastic) 500 x 500 mm**

| 5300228 | List Price **184€** |
|---|---|

**Rack for plastic glasses 500 x 500 mm - 36 glasses Ø70 x 120 mm (dishwashers with C)**

| 5300229 | List Price **214€** |
|---|---|

**Rack for plastic glasses 500 x 500 mm - 25 glasses Ø90 x 170 mm (dishwashers with C)**

## Special baskets for plastic glasses

500 x 500 mm baskets for plastic glasses.

• Special baskets with a lid for plastic glasses.
• They are especially suitable for dishwashers with a constant-temperature rinsing system (models C).

*new*

| | | List Price |
|---|---|---|
| 5300228 | Rack for plastic glasses 500 x 500 mm - 36 glasses Ø70 x 120 mm (dishwashers with C) | **184€** |
| 5300229 | Rack for plastic glasses 500 x 500 mm - 25 glasses Ø90 x 170 mm (dishwashers with C) | **214€** |

## Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

| 2302058 | List Price **10€** |
|---|---|

**Saucer carrier 310 x 95 mm**

| 2305488 | List Price **12€** |
|---|---|

**Saucer carrier 350 x 95 mm**

| 2302615 | List Price **4€** |
|---|---|

**Small cutlery basket 110 x 80 x 110 mm**

| 2302617 | List Price **13€** |
|---|---|

**Small cutlery basket - double · 2 x (110 x 80 x 110 mm)**

| 5300135 | List Price **6€** |
|---|---|

**C-1370 Cutlery cylinder 105 x 105 x 125 mm**

| 5300125 | List Price **16€** |
|---|---|

**C-1371 Small cutlery basket 430 x 210 x 150 mm**

## Dosing equipments front AX / UX glass- and undercounter dishwashers

Specially designed for Sammic glass- and dishwashers.

• The peristaltic rinse aid doser is an optional accessory for all UX versions equipped with a hydraulic rinse aid doser.
• On all UX models, the detergent doser and the peristaltic rinse-aid doser allow to control the dosing of the chemicals from the control board.

|  |  | List Price |
|---|---|---|
| 2319685 | Peristaltic detergent dosing kit for UX | 166€ |
| 2319686 | Peristaltic rinse-aid dosing kit for UX | 191€ |
| 2310429 | Detergent dosing kit for AX / GP | 166€ |

## Detergent dosing equipment for GP glasswashers

Specially designed for Sammic glasswashers.

Detergent dosing kit for Sammic glasswashers.

|  |  | List Price |
|---|---|---|
| 2310429 | Detergent dosing kit for AX / GP | 166€ |

## Dosing equipments for AX / UX hood-type dishwashers

Specially designed for Sammic dishwashers.

• The peristaltic rinse aid doser is an optional accessory for all UX versions equipped with a hydraulic rinse aid doser.
• On all UX models, the detergent doser and the peristaltic rinse-aid doser allow to control the dosing of the chemicals from the control board.

|  |  | List Price |
|---|---|---|
| 2310440 | Detergent dosing kit for AX-100 | 166€ |
| 2319685 | Peristaltic detergent dosing kit for UX | 166€ |
| 2319686 | Peristaltic rinse-aid dosing kit for UX | 191€ |

## External control panel for UX pass-through dishwashers

Control your dishwasher with maximum confort.

• Allows easy access to the dishwasher's control board in configurations that make it difficult to access the integrated control panel.
• Control panel with IP65 humidity protection.
• Maximum installation distance: 3 m.

**new**

|  |  | List Price |
|---|---|---|
| 2319848 | External control board UX | 306€ |

## Reverse osmosis devices OS-140

Reverse osmosis systems for industrial, professional, and hospitality applications.
Simple, sturdy and long-lasting.
OS-140C: Suitable for dishwashers with a break tank. 120-140 l/h at 15ºC.
OS-140P: Equipped with a pressure pump. Suitable for dishwashers with or without a break tank. 140l/h at 15ºC.

**Robust, reliable, and highly durable reverse osmosis systems. Designed to produce crystal clear and pure water, ensuring washing with very low chemical requirements and high hygiene levels.**
• Shiny glasses, flawless plates and cutlery at all times.
• Reduces detergent and rinse aid consumption.
• Protects your dishwasher from limescale build-up.
• Forget manual drying after washing.
• Reduces wear and tear on plates and glasses.
• Enhances the durability of your installation.

|         |                                               | List Price |
|---------|-----------------------------------------------|------------|
| 5320142 | Reverse osmosis device OS-140C 230/50/1       | 3.049€     |
| 5320140 | Reverse osmosis device OS-140P 230/50-60/1    | 3.622€     |
| 6320220 | Blue filter for OS-140 osmosis device         | 49€        |

## Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Sammic manual water softeners have been meticulously studied. They are safe and simple to operate.
• Manufactured in 18/8 stainless steel.

|         |                                               | List Price |
|---------|-----------------------------------------------|------------|
| 5320005 | Water softener D-8 - 8 l - Ø 185 x 400 mm     | 146€       |
| 5320010 | Water softener D-12 - 12 l - Ø 185 x 500 mm   | 163€       |
| 5320015 | Water softener D-16 - 16 l - Ø 185 x 600 mm   | 202€       |
| 5320020 | Water softener D-20 - 20 l - Ø 185 x 900 mm   | 249€       |

## Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Water softeners specifically designed to meet the demand in the bar, restaurant, hotel sector, and in all applications where high-quality water is required.
• Increase the performance of your installation and the lifespan of your equipment.

|         |                                               | List Price |
|---------|-----------------------------------------------|------------|
| 5320112 | Water softener DS-12 - 12 l - 230/50-60/1     | 1.230€     |
| 5320126 | Water softener DS-26 - 26 l - 230/50-60/1     | 1.485€     |

# Rack conveyor dishwashers

## Rack conveyor dishwashing machines with an hourly output of up to 5,500 dishes

The rack conveyor dishwasher is ideal for schools, hotels, hospitals and large dining rooms.

### ■ Most relevant features

**Main features**
- Fully stainless steel jacket.
- Inlet and outlet splash guards are standard (starting from SRC-2200).
- Stainless steel central rack feed system equipped with a torque limited by friction in case of blocking.
- Process cycles are divided by rubber curtains.
- Automatic cycle start.
- Automatic boiler filling.
- Precise temperature control by high precision temperature probes. The temperatures are easy to adjust and visualize.

**Economy**
- Washing microswitch that starts washing pumps when racks have been loaded.
- Washing pump working timing.
- Energy saving rinse supply switch.
- Pressure controller in the rinse section to limit consumption.
- Programmed automatic stop if there is no loading.
- Stop and freezing of timer when limit switch actuates.

**Cleaning and maintenance**
- Wide pivoting door allowing access for cleaning or inspection purpose.
- Detachable arms and dispersers for easier cleaning.
- Sloped removable stainless steel filters with independent removable basket (SRC-1800 without basket).
- Easy boiler emptying by loosening a hose.
- Failures are easily detected thanks to the warning lights.
- Easy to repair without moving the machine.

**Choose the drying option you need**
- Internal stainless steel baffle is designed for the optimum use of hot air.
- Thermostatically controlled temperature.
- Two powerful model options available (TS-600 / TS-800).
- Space-saving drying unit for corner situation (TS-90).
- Conveyor system.
- Design allows drainage of excess condense water.

### ■ Drying modules according to needs

| | TS-600 | TS-800 | TS-90 |
|---|---|---|---|
| **Fan loading** | 1 HP / 0,75 kW | 1,5 HP / 1,1 kW | 1,5 HP / 1,1 kW |
| **Heating element** | 6 kW | 9 kW | 9 kW |
| **Circulating air m³/h** | 1.300 | 2.000 | 2.000 |
| **LENGTH MM.** | | | |
| **SRC-1800** | +600 mm | | +900 mm |
| **SRC-2200-2700-3300** | +400 mm | | +700 mm |
| **SRC-3600** | +400 mm | +600 mm | +700 mm |
| **SRC-4000-5000** | | +600 mm | +700 mm |

## ■ Tailor-made extraction system

### CA: extraction hood
- SRC-1800: CA extraction hood for SRC-1800 consists of a splash shield equipped with an outlet to connect to a remote extraction unit.
- SRC-2200/5000: CA extraction hood consists of a splash guard equipped with an outlet to connect to a remote extraction unit. Please note: all models starting from SRC-2200 without EV extraction hood with motor or CV steam condenser will be delivered with CA extraction hood.
- Outlet-diameter: 176 mm.
- Avoids splashing of the dish coming out of the machine.

### EV: extraction hood with motor
- EV extraction hood unit consists of a steam extraction hood equipped with a 550 W motor that allows extraction.
- Complete with removable fat filter.
- Outlet-diameter: 176 mm.

### CV: extraction hood with steam condensation
- Its design allows the increase of water inlet temperature and sends it to the rinsing circuit.
- This function allows to save energy and recover a big percentage of water destined for steam condensation.
- 0.75 kW fan in vertical position and motor with double retainer prevents water leakage into the motor.
- Removable filter to avoid fat leakage.

**High production**
Up to 5,000 plates/hour.

**High-efficiency**
Tubes and diffusers for optimal washing.

**Effectiveness and savings**
Rinsing system that balances effectiveness and water consumption savings.

**Easy cleaning and inspection**
Assisted doors and removable components.

**Space optimization**
Tables and drying modules adaptable to your needs.

| | SRC-1800 | SRC-2200 | SRC-2700 | SRC-3300 | SRC-3600 | SRC-4000 | SRC-5000 |
|---|---|---|---|---|---|---|---|
| Pre-washing | - | - | - | - | yes | yes | yes |
| First washing | - | - | - | - | - | - | yes |
| Washing | yes | yes | yes | - | yes | - | - |
| Enhanced washing | - | - | - | yes | - | yes | yes |
| Rinsing | yes | yes | yes | - | yes | - | - |
| Double rinsing | - | - | - | yes | - | yes | yes |
| **HOURLY PRODUCTION** | | | | | | | |
| Baskets | 67 - 100 | 85 - 126 | 100 - 150 | 122 - 183 | 130 - 200 | 150 - 225 | 183 - 275 |
| Plates | 1206 - 1800 | 1530 - 2200 | 1800 - 2700 | 2196 - 3294 | 2340 - 3600 | 2700 - 4050 | 3294 - 4950 |
| **PRE-WASH** | | | | | | | |
| Temperature | | | | | 35ºC - 45ºC | 35ºC - 45ºC | 35ºC - 45ºC |
| Tank (l) | | | | | 60 l | 60 l | 60 l |
| Pump power | | | | | 1.2 Hp / 880 W | 1.2 Hp / 880 W | 1.2 Hp / 880 W |
| **FIRST WASH** | | | | | | | |
| Temperature | | | | | | | 55ºC - 65ºC |
| Tank (l) | | | | | | | 60 l |
| Pump power | | | | | | | 1.2 Hp / 880 W |
| Tank (W) | | | | | | | 6000 W |
| **WASH** | | | | | | | |
| Temperature | 55ºC - 65ºC | 55ºC - 65ºC | 55ºC - 65ºC | 55ºC - 65ºC | 55ºC - 65ºC | 55ºC - 65ºC | 55ºC - 65ºC |
| Tank (l) | 80 l | 100 l | 100 l | 100 l | 100 l | 100 l | 100 l |
| Pump power | 2 Hp / 1500 W | 3 Hp / 2250 W | 3.2 Hp / 2400 W | 3.5 Hp / 2600 W | 3.2 Hp / 2400 W | 3.5 Hp / 2600 W | 3.5 Hp / 2600 W |
| Tank (W) | 7500 W | 9000 W | 9000 W | 9000 W | 9000 W | 9000 W | 9000 W |
| **PRE-RINSE** | | | | | | | |
| Temperature | | | | 65ºC - 75ºC | | 65ºC - 75ºC | 65ºC - 75ºC |
| Tank (l) | | | | 15 l | | 15 l | 15 l |
| Pump power | | | | 0.2 Hp / 150 W | | 0.2 Hp / 0.15 W | 0.2 Hp / 0.15 W |
| Tank (W) | | | | 6000 W | | 6000 W | 6000 W |
| **RINSE** | | | | | | | |
| Temperature | 80ºC - 90ºC | 80ºC - 90ºC | 80ºC - 90ºC | 80ºC - 90ºC | 80ºC - 90ºC | 80ºC - 90ºC | 80ºC - 90ºC |
| Consumption | 270 l/h | 300 l/h | 330 l/h | 330 l/h | 390 l/h | 390 l/h | 480 l/h |
| Boiler (W) | 18000 W | 18000 W | 18000 W | 18000 W | 21000 W | 21000 W | 27000 W |
| Boiler (l) | 20 l | 20 l | 20 l | 20 l | 20 l | 20 l | 20 l |
| **LOADING** | | | | | | | |
| Drag motor | 0.25 Hp / 180 W | 0.25 Hp / 180 W | 0.25 Hp / 180 W | 0.25 Hp / 180 W | 0.25 Hp / 180 W | 0.25 Hp / 180 W | 0.25 Hp / 180 W |
| Total (W) | 27135 W | 29580 W | 29780 W | 30270 W | 33460 W | 39810 W | 52790 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | | | |
| Width | 1180 mm | 1700 mm | 1700 mm | 2300 mm | 2300 mm | 2900 mm | 3500 mm |
| Depth | 830 mm | 829 mm | 829 mm | 829 mm | 829 mm | 829 mm | 829 mm |
| Height | 1430 mm | 1520 mm | 1520 mm | 1520 mm | 1520 mm | 1520 mm | 1520 mm |
| Net weight | 200 kg | 250 kg | 250 kg | 410 kg | 400 kg | 450 kg | 540 kg |
| **OPTIONS** | | | | | | | |
| Lin. drying | TS-600 | TS-600 | TS-600 | TS-600 | TS-600 / 800 | TS-800 | TS-800 |
| 90º drying | TS-90 | TS-90 | TS-90 | TS-90 | TS-90 | TS-90 | TS-90 |
| Extraction | CA / EV / CV | CA / EV / CV | CA / EV / CV | CA / EV / CV | CA / EV / CV | CA / EV / CV | CA / EV / CV |

PLEASE NOTE: +3KW RINSE HEATING ELEMENT IN MODELS EQUIPPED WITH STEAM CONDENSER.

PLEASE NOTE: ALL MODELS STARTING FROM SRC-2200 WITHOUT EV EXTRACTION HOOD WITH MOTOR OR CV STEAM CONDENSER WILL BE DELIVERED WITH CA EXTRACTION HOOD.

DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)

NOTE: IT IS POSSIBLE TO SHIP SRC DISHWASHERS IN 2 OR 3 PARTS (CHECK ADDITIONAL COST IN ACCESSORIES - OPTIONS).

NOTE: COMPOSITIONS WITH A WIDTH GREATER THAN 2100 MM WILL HAVE AN ADDITIONAL DELIVERY CHARGE (SEE ACCESSORIES - OPTIONS).

## RACK CONVEYOR DISHWASHER SRC-1800

67/100 baskets per hour (up to 1,800 plates/hour). Washing + rinsing.

| | List Price |
|---|---|
| Dishwasher SRC-1800D 400/50/3N (right hand entry) | **15.010€** |
| Dishwasher SRC-1800I 400/50/3N (left hand entry) | **15.010€** |

| Includes | Optional |
|---|---|
| · 3 mixed baskets (plates). | · Drying unit TS-600 / TS-90. |
| | · Extraction hood without motor CA. |
| | · Extraction hood with motor EV. |
| | · Extraction hood with steam condensation CV. |
| | · Inlet tables and compositions. |
| | · Outlet tables and compositions. |
| | · Option to ship the machine disassembled into two parts (see surcharge). |

| | List Price |
|---|---|
| **CA - Extraction hood for SRC-1800 without motor - Installed** | **+495€** |
| **EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed** | **+2.483€** |
| **CV - Steam condensing unit - 1 HP - 0.75 kW - installed** | **+5.137€** |
| **TS-600 - Drying unit - Installed** | **+5.213€** |
| **TS-90 - Drying unit for corner situation - installed** | **+11.205€** |

| ITEM LIST | | Loading R/L | CA | EV | CV | TS-600 | TS-90 | List Price |
|---|---|---|---|---|---|---|---|---|
| 1302400 | **SRC-1800D 400/50/3N** | R | | | | | | **15.010€** |
| 1302438 | **SRC-1800DCA 400/50/3N** | R | ✓ | | | | | **15.505€** |
| 1302413 | **SRC-1800DEV 400/50/3N** | R | | ✓ | | | | **17.493€** |
| 1302405 | **SRC-1800DCV 400/50/3N** | R | | | ✓ | | | **20.147€** |
| 1302403 | **SRC-1800DS6 400/50/3N** | R | | | | ✓ | | **20.223€** |
| 1302440 | **SRC-1800DS6CA 400/50/3N** | R | ✓ | | | ✓ | | **20.718€** |
| 1302415 | **SRC-1800DS6EV 400/50/3N** | R | | ✓ | | ✓ | | **22.706€** |
| 1302407 | **SRC-1800DS6CV 400/50/3N** | R | | | ✓ | ✓ | | **25.360€** |
| 1302409 | **SRC-1800DS90 400/50/3N** | R | | | | | ✓ | **26.215€** |
| 1302442 | **SRC-1800DS90CA 400/50/3N** | R | ✓ | | | | ✓ | **26.710€** |
| 1302417 | **SRC-1800DS90EV 400/50/3N** | R | | ✓ | | | ✓ | **28.698€** |
| 1302411 | **SRC-1800DS90CV 400/50/3N** | R | | | ✓ | | ✓ | **31.352€** |
| 1302419 | **SRC-1800I 400/50/3N** | L | | | | | | **15.010€** |
| 1302445 | **SRC-1800ICA 400/50/3N** | L | ✓ | | | | | **15.505€** |
| 1302431 | **SRC-1800IEV 400/50/3N** | L | | ✓ | | | | **17.493€** |
| 1302423 | **SRC-1800ICV 400/50/3N** | L | | | ✓ | | | **20.147€** |
| 1302421 | **SRC-1800IS6 400/50/3N** | L | | | | ✓ | | **20.223€** |
| 1302447 | **SRC-1800IS6CA 400/50/3N** | L | ✓ | | | ✓ | | **20.718€** |
| 1302433 | **SRC-1800IS6EV 400/50/3N** | L | | ✓ | | ✓ | | **22.706€** |
| 1302425 | **SRC-1800IS6CV 400/50/3N** | L | | | ✓ | ✓ | | **25.360€** |
| 1302427 | **SRC-1800IS90 400/50/3N** | L | | | | | ✓ | **26.215€** |
| 1302449 | **SRC-1800IS90CA 400/50/3N** | L | ✓ | | | | ✓ | **26.710€** |
| 1302435 | **SRC-1800IS90EV 400/50/3N** | L | | ✓ | | | ✓ | **28.698€** |
| 1302429 | **SRC-1800IS90CV 400/50/3N** | L | | | ✓ | | ✓ | **31.352€** |

## RACK CONVEYOR DISHWASHER SRC-2200

85/126 baskets per hour (up to 2,200 plates/hour). Washing + rinsing.

|  | List Price |
|---|---|
| **Dishwasher SRC-2200DCA 400/50/3N** | **17.639€** |
| **Dishwasher SRC-2200ICA 400/50/3N** | **17.639€** |

### Includes

· Inlet and outlet splash guards are standard.
· Extraction hood without motor CA.
· 3 mixed baskets (plates).

### Optional

· Drying unit TS-600 / TS-90.
· Extraction hood with motor EV.
· Extraction hood with steam condensation CV.
· Inlet tables and compositions.
· Outlet tables and compositions.
· Option to ship the machine disassembled into two parts (see surcharge).

|  | List Price |
|---|---|
| **EV - Extraction hood with motor -  0.75 HP / 0.55 kW - Installed** | **+2.358€** |
| **CV - Steam condensing unit - 1 HP - 0.75 kW - installed** | **+5.012€** |
| **TS-600 - Drying unit - Installed** | **+5.213€** |
| **TS-90 - Drying unit for corner situation - installed** | **+11.205€** |

| ITEM LIST | | Loading R/L | CA | EV | CV | TS-600 | TS-90 | List Price |
|---|---|---|---|---|---|---|---|---|
| 1302507 | **SRC-2200DCA 400/50/3N** | R | ✅ | | | | | **17.639€** |
| 1302510 | **SRC-2200DEV 400/50/3N** | R | | ✅ | | | | **19.997€** |
| 1302503 | **SRC-2200DCV 400/50/3N** | R | | | ✅ | | | **22.651€** |
| 1302508 | **SRC-2200DS6CA 400/50/3N** | R | ✅ | | | ✅ | | **22.852€** |
| 1302511 | **SRC-2200DS6EV 400/50/3N** | R | | ✅ | | ✅ | | **25.210€** |
| 1302504 | **SRC-2200DS6CV 400/50/3N** | R | | | ✅ | ✅ | | **27.864€** |
| 1302509 | **SRC-2200DS90CA 400/50/3N** | R | ✅ | | | | ✅ | **28.844€** |
| 1302512 | **SRC-2200DS90EV 400/50/3N** | R | | ✅ | | | ✅ | **31.202€** |
| 1302506 | **SRC-2200DS90CV 400/50/3N** | R | | | ✅ | | ✅ | **33.856€** |
| 1302519 | **SRC-2200ICA 400/50/3N** | L | ✅ | | | | | **17.639€** |
| 1302522 | **SRC-2200IEV 400/50/3N** | L | | ✅ | | | | **19.997€** |
| 1302516 | **SRC-2200ICV 400/50/3N** | L | | | ✅ | | | **22.651€** |
| 1302520 | **SRC-2200IS6CA 400/50/3N** | L | ✅ | | | ✅ | | **22.852€** |
| 1302523 | **SRC-2200IS6EV 400/50/3N** | L | | ✅ | | ✅ | | **25.210€** |
| 1302515 | **SRC-2200IS6CV 400/50/3N** | L | | | ✅ | ✅ | | **27.864€** |
| 1302521 | **SRC-2200IS90CA 400/50/3N** | L | ✅ | | | | ✅ | **28.844€** |
| 1302524 | **SRC-2200IS90EV 400/50/3N** | L | | ✅ | | | ✅ | **31.202€** |
| 1302518 | **SRC-2200IS90CV 400/50/3N** | L | | | ✅ | | ✅ | **33.856€** |

## RACK CONVEYOR DISHWASHER SRC-2700

100/150 baskets per hour (up to 2,700 plates/hour). Washing + rinsing.

| | List Price |
|---|---|
| Dishwasher SRC-2700DCA 400/50/3N | 20.030€ |
| Dishwasher SRC-2700ICA 400/50/3N | 20.030€ |

### Includes
· Inlet and outlet splash guards are standard.
· Extraction hood without motor CA.
· 3 mixed baskets (plates).

### Optional
· Drying unit TS-600 / TS-90.
· Extraction hood with motor EV.
· Extraction hood with steam condensation CV.
· Inlet tables and compositions.
· Outlet tables and compositions.
· Option to ship the machine disassembled into two parts (see surcharge).

| | List Price |
|---|---|
| EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed | +2.358€ |
| CV - Steam condensing unit - 1 HP - 0.75 kW - installed | +5.012€ |
| TS-600 - Drying unit - Installed | +5.213€ |
| TS-90 - Drying unit for corner situation - installed | +11.205€ |

| ITEM LIST | | Loading R/L | CA | EV | CV | TS-600 | TS-90 | List Price |
|---|---|---|---|---|---|---|---|---|
| 1302557 | SRC-2700DCA 400/50/3N | R | ✓ | | | | | 20.030€ |
| 1302560 | SRC-2700DEV 400/50/3N | R | | ✓ | | | | 22.388€ |
| 1302553 | SRC-2700DCV 400/50/3N | R | | | ✓ | | | 25.042€ |
| 1302558 | SRC-2700DS6CA 400/50/3N | R | ✓ | | | ✓ | | 25.243€ |
| 1302561 | SRC-2700DS6EV 400/50/3N | R | | ✓ | | ✓ | | 27.601€ |
| 1302554 | SRC-2700DS6CV 400/50/3N | R | | | ✓ | ✓ | | 30.255€ |
| 1302559 | SRC-2700DS90CA 400/50/3N | R | ✓ | | | | ✓ | 31.235€ |
| 1302562 | SRC-2700DS90EV 400/50/3N | R | | ✓ | | | ✓ | 33.593€ |
| 1302556 | SRC-2700DS90CV 400/50/3N | R | | | ✓ | | ✓ | 36.247€ |
| 1302569 | SRC-2700ICA 400/50/3N | L | ✓ | | | | | 20.030€ |
| 1302572 | SRC-2700IEV 400/50/3N | L | | ✓ | | | | 22.388€ |
| 1302565 | SRC-2700ICV 400/50/3N | L | | | ✓ | | | 25.042€ |
| 1302570 | SRC-2700IS6CA 400/50/3N | L | ✓ | | | ✓ | | 25.243€ |
| 1302573 | SRC-2700IS6EV 400/50/3N | L | | ✓ | | ✓ | | 27.601€ |
| 1302566 | SRC-2700IS6CV 400/50/3N | L | | | ✓ | ✓ | | 30.255€ |
| 1302571 | SRC-2700IS90CA 400/50/3N | L | ✓ | | | | ✓ | 31.235€ |
| 1302574 | SRC-2700IS90EV 400/50/3N | L | | ✓ | | | ✓ | 33.593€ |
| 1302568 | SRC-2700IS90CV 400/50/3N | L | | | ✓ | | ✓ | 36.247€ |

## RACK CONVEYOR DISHWASHER SRC-3300

122/183 baskets per hour (up to 3,300 plates/hour). Enhanced washing + double rinsing.

| | List Price |
|---|---|
| **Dishwasher SRC-3300DCA 400/50/3N** | **23.786€** |
| **Dishwasher SRC-3300ICA 400/50/3N** | **23.786€** |

| Includes | Optional |
|---|---|
| · Inlet and outlet splash guards are standard.<br>· Extraction hood without motor CA.<br>· 3 mixed baskets (plates). | · Drying unit TS-600 / TS-90.<br>· Extraction hood with motor EV.<br>· Extraction hood with steam condensation CV.<br>· Inlet tables and compositions.<br>· Outlet tables and compositions.<br>· Option to ship the machine disassembled into two or three parts (see surcharges). |

| | List Price |
|---|---|
| **EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed** | **+2.358€** |
| **CV - Steam condensing unit - 1 HP - 0.75 kW - installed** | **+5.012€** |
| **TS-600 - Drying unit - Installed** | **+5.213€** |
| **TS-90 - Drying unit for corner situation - installed** | **+11.205€** |

| ITEM LIST | | Loading R/L | CA | EV | CV | TS-600 | TS-90 | List Price |
|---|---|---|---|---|---|---|---|---|
| 1302610 | **SRC-3300DCA 400/50/3N** | R | ✓ | | | | | **23.786€** |
| 1302607 | **SRC-3300DEV 400/50/3N** | R | | ✓ | | | | **26.144€** |
| 1302603 | **SRC-3300DCV 400/50/3N** | R | | | ✓ | | | **28.798€** |
| 1302611 | **SRC-3300DS6CA 400/50/3N** | R | ✓ | | | ✓ | | **28.999€** |
| 1302608 | **SRC-3300DS6EV 400/50/3N** | R | | ✓ | | ✓ | | **31.357€** |
| 1302604 | **SRC-3300DS6CV 400/50/3N** | R | | | ✓ | ✓ | | **34.011€** |
| 1302612 | **SRC-3300DS90CA 400/50/3N** | R | ✓ | | | | ✓ | **34.991€** |
| 1302609 | **SRC-3300DS90EV 400/50/3N** | R | | ✓ | | | ✓ | **37.349€** |
| 1302606 | **SRC-3300DS90CV 400/50/3N** | R | | | ✓ | | ✓ | **40.003€** |
| 1302622 | **SRC-3300ICA 400/50/3N** | L | ✓ | | | | | **23.786€** |
| 1302619 | **SRC-3300IEV 400/50/3N** | L | | ✓ | | | | **26.144€** |
| 1302615 | **SRC-3300ICV 400/50/3N** | L | | | ✓ | | | **28.798€** |
| 1302623 | **SRC-3300IS6CA 400/50/3N** | L | ✓ | | | ✓ | | **28.999€** |
| 1302620 | **SRC-3300IS6EV 400/50/3N** | L | | ✓ | | ✓ | | **31.357€** |
| 1302616 | **SRC-3300IS6CV 400/50/3N** | L | | | ✓ | ✓ | | **34.011€** |
| 1302624 | **SRC-3300IS90CA 400/50/3N** | L | ✓ | | | | ✓ | **34.991€** |
| 1302621 | **SRC-3300IS90EV 400/50/3N** | L | | ✓ | | | ✓ | **37.349€** |
| 1302618 | **SRC-3300IS90CV 400/50/3N** | L | | | ✓ | | ✓ | **40.003€** |

## RACK CONVEYOR DISHWASHER SRC-3600

130/200 baskets per hour (up to 3,600 plates/hour). Pre-washing + washing + rinsing.

| | List Price |
|---|---|
| Dishwasher SRC-3600DCA 400/50/3N | 25.037€ |
| Dishwasher SRC-3600ICA 400/50/3N | 25.037€ |

### Includes

· Inlet and outlet splash guards are standard.
· Extraction hood without motor CA.
· 3 mixed baskets (plates).

### Optional

· Drying unit TS-600 / TS-800 / TS-90.
· Extraction hood with motor EV.
· Extraction hood with steam condensation CV.
· Inlet tables and compositions.
· Outlet tables and compositions.
· Option to ship the machine disassembled into two or three parts (see surcharges).

| | List Price |
|---|---|
| EV - Extraction hood with motor - 0.75 HP / 0.55 kW - Installed | +2.358€ |
| CV - Steam condensing unit - 1 HP - 0.75 kW - installed | +5.012€ |
| TS-600 - Drying unit - Installed | +5.213€ |
| TS-800 - Drying unit - Installed | +6.773€ |
| TS-90 - Drying unit for corner situation - installed | +11.205€ |

| ITEM LIST | | Loading R/L | CA | EV | CV | TS-600 | TS-800 | TS-90 | List Price |
|---|---|---|---|---|---|---|---|---|---|
| 1302660 | SRC-3600DCA 400/50/3N | R | ✓ | | | | | | 25.037€ |
| 1302657 | SRC-3600DEV 400/50/3N | R | | ✓ | | | | | 27.395€ |
| 1302653 | SRC-3600DCV 400/50/3N | R | | | ✓ | | | | 30.049€ |
| 1302661 | SRC-3600DS6CA 400/50/3N | R | ✓ | | | ✓ | | | 30.250€ |
| 1302658 | SRC-3600DS6EV 400/50/3N | R | | ✓ | | ✓ | | | 32.608€ |
| 1302654 | SRC-3600DS6CV 400/50/3N | R | | | ✓ | ✓ | | | 35.262€ |
| 1302663 | SRC-3600DS8CA 400/50/3N | R | ✓ | | | | ✓ | | 31.810€ |
| 1302665 | SRC-3600DS8EV 400/50/3N | R | | ✓ | | | ✓ | | 34.168€ |
| 1302664 | SRC-3600DS8CV 400/50/3 | R | | | ✓ | | ✓ | | 36.822€ |
| 1302662 | SRC-3600DS90CA 400/50/3N | R | ✓ | | | | | ✓ | 36.242€ |
| 1302659 | SRC-3600DS90EV 400/50/3N | R | | ✓ | | | | ✓ | 38.600€ |
| 1302656 | SRC-3600DS90CV 400/50/3N | R | | | ✓ | | | ✓ | 41.254€ |
| 1302676 | SRC-3600ICA 400/50/3N | L | ✓ | | | | | | 25.037€ |
| 1302673 | SRC-3600IEV 400/50/3N | L | | ✓ | | | | | 27.395€ |
| 1302669 | SRC-3600ICV 400/50/3N | L | | | ✓ | | | | 30.049€ |
| 1302677 | SRC-3600IS6CA 400/50/3N | L | ✓ | | | ✓ | | | 30.250€ |
| 1302674 | SRC-3600IS6EV 400/50/3N | L | | ✓ | | ✓ | | | 32.608€ |
| 1302672 | SRC-3600IS6CV 400/50/3N | L | | | ✓ | ✓ | | | 35.262€ |
| 1302679 | SRC-3600IS8CA 400/50/3N | L | ✓ | | | | ✓ | | 31.810€ |
| 1302681 | SRC-3600IS8EV 400/50/3N | L | | ✓ | | | ✓ | | 34.168€ |
| 1302680 | SRC-3600IS8CV 400/50/3N | L | | | ✓ | | ✓ | | 36.822€ |
| 1302678 | SRC-3600IS90CA 400/50/3N | L | ✓ | | | | | ✓ | 36.242€ |
| 1302675 | SRC-3600IS90EV 400/50/3N | L | | ✓ | | | | ✓ | 38.600€ |
| 1302670 | SRC-3600IS90CV 400/50/3N | L | | | ✓ | | | ✓ | 41.254€ |

## RACK CONVEYOR DISHWASHER SRC-4000

150/225 baskets per hour (up to 4,050 plates/hour). Pre-washing + enhanced washing + double rinsing.

| | List Price |
|---|---|
| **Dishwasher SRC-4000DCA 400/50/3N** | **30.046€** |
| **Dishwasher SRC-4000ICA 400/50/3N** | **30.046€** |

| Includes | Optional |
|---|---|
| · Inlet and outlet splash guards are standard.<br>· 3 mixed baskets (plates).<br>· Extraction hood without motor CA. | · Drying unit TS-800.<br>· Drying unit TS-90.<br>· Extraction hood with motor EV.<br>· Extraction hood with steam condensation CV.<br>· Inlet tables and compositions.<br>· Outlet tables and compositions.<br>· Option to ship the machine disassembled into two or three parts (see surcharges). |

| | List Price |
|---|---|
| **EV - Extraction hood with motor -  0.75 HP / 0.55 kW - Installed** | **+2.358€** |
| **CV - Steam condensing unit - 1 HP - 0.75 kW - installed** | **+5.012€** |
| **TS-800 - Drying unit - Installed** | **+6.773€** |
| **TS-90 - Drying unit for corner situation - installed** | **+11.205€** |

| ITEM LIST | | Loading R/L | CA | EV | CV | TS-800 | TS-90 | List Price |
|---|---|---|---|---|---|---|---|---|
| 1302740 | **SRC-4000DCA 400/50/3N** | R | ✅ | | | | | **30.046€** |
| 1302737 | **SRC-4000DEV 400/50/3N** | R | | ✅ | | | | **32.404€** |
| 1302733 | **SRC-4000DCV 400/50/3N** | R | | | ✅ | | | **35.058€** |
| 1302746 | **SRC-4000DS8CA 400/50/3N** | R | ✅ | | | ✅ | | **36.819€** |
| 1302745 | **SRC-4000DS8EV 400/50/3N** | R | | ✅ | | ✅ | | **39.177€** |
| 1302744 | **SRC-4000DS8CV 400/50/3N** | R | | | ✅ | ✅ | | **41.831€** |
| 1302742 | **SRC-4000DS90CA 400/50/3N** | R | ✅ | | | | ✅ | **41.251€** |
| 1302739 | **SRC-4000DS90EV 400/50/3N** | R | | ✅ | | | ✅ | **43.609€** |
| 1302736 | **SRC-4000DS90CV 400/50/3N** | R | | | ✅ | | ✅ | **46.263€** |
| 1302756 | **SRC-4000ICA 400/50/3N** | L | ✅ | | | | | **30.046€** |
| 1302753 | **SRC-4000IEV 400/50/3N** | L | | ✅ | | | | **32.404€** |
| 1302749 | **SRC-4000ICV 400/50/3N** | L | | | ✅ | | | **35.058€** |
| 1302763 | **SRC-4000IS8CA 400/50/3N** | L | ✅ | | | ✅ | | **36.819€** |
| 1302761 | **SRC-4000IS8EV 400/50/3N** | L | | ✅ | | ✅ | | **39.177€** |
| 1302760 | **SRC-4000IS8CV 400/50/3N** | L | | | ✅ | ✅ | | **41.831€** |
| 1302758 | **SRC-4000IS90CA 400/50/3N** | L | ✅ | | | | ✅ | **41.251€** |
| 1302755 | **SRC-4000IS90EV 400/50/3N** | L | | ✅ | | | ✅ | **43.609€** |
| 1302752 | **SRC-4000IS90CV 400/50/3N** | L | | | ✅ | | ✅ | **46.263€** |

## RACK CONVEYOR DISHWASHER SRC-5000

183/275 baskets per hour (up to 4,950 plates/hour). Pre-washing + first washing + enhanced washing + double rinsing.

| | List Price |
|---|---|
| **Dishwasher SRC-5000DCA 400/50/3N** | **39.561€** |
| **Dishwasher SRC-5000ICA 400/50/3N** | **39.561€** |

### Includes

· Inlet and outlet splash guards are standard.
· Extraction hood without motor CA.
· 3 mixed baskets (plates).

### Optional

· Drying unit TS-800 / TS-90.
· Extraction hood with motor EV.
· Extraction hood with steam condensation CV.
· Inlet tables and compositions.
· Outlet tables and compositions.
· Option to ship the machine disassembled into two or three parts (see surcharges).

| | List Price |
|---|---|
| **EV - Extraction hood with motor -  0.75 HP / 0.55 kW - Installed** | **+2.358€** |
| **CV - Steam condensing unit - 1 HP - 0.75 kW - installed** | **+5.012€** |
| **TS-800 - Drying unit - Installed** | **+6.773€** |
| **TS-90 - Drying unit for corner situation - installed** | **+11.205€** |

| ITEM LIST | | Loading R/L | CA | EV | CV | TS-800 | TS-90 | List Price |
|---|---|---|---|---|---|---|---|---|
| 1302807 | **SRC-5000DCA 400/50/3N** | R | ✓ | | | | | **39.561€** |
| 1302805 | **SRC-5000DEV 400/50/3N** | R | | ✓ | | | | **41.919€** |
| 1302802 | **SRC-5000DCV 400/50/3N** | R | | | ✓ | | | **44.573€** |
| 1302812 | **SRC-5000DS8CA 400/50/3N** | R | ✓ | | | ✓ | | **46.334€** |
| 1302811 | **SRC-5000DS8EV 400/50/3N** | R | | ✓ | | ✓ | | **48.692€** |
| 1302810 | **SRC-5000DS8CV 400/50/3N** | R | | | ✓ | ✓ | | **51.346€** |
| 1302808 | **SRC-5000DS90CA 400/50/3N** | R | ✓ | | | | ✓ | **50.766€** |
| 1302806 | **SRC-5000DS90EV 400/50/3N** | R | | ✓ | | | ✓ | **53.124€** |
| 1302804 | **SRC-5000DS90CV 400/50/3N** | R | | | ✓ | | ✓ | **55.778€** |
| 1302819 | **SRC-5000ICA 400/50/3N** | L | ✓ | | | | | **39.561€** |
| 1302817 | **SRC-5000IEV 400/50/3N** | L | | ✓ | | | | **41.919€** |
| 1302814 | **SRC-5000ICV 400/50/3N** | L | | | ✓ | | | **44.573€** |
| 1302825 | **SRC-5000IS8CA 400/50/3N** | L | ✓ | | | ✓ | | **46.334€** |
| 1302824 | **SRC-5000IS8EV 400/50/3N** | L | | ✓ | | ✓ | | **48.692€** |
| 1302822 | **SRC-5000IS8CV 400/50/3N** | L | | | ✓ | ✓ | | **51.346€** |
| 1302820 | **SRC-5000IS90CA 400/50/3N** | L | ✓ | | | | ✓ | **50.766€** |
| 1302818 | **SRC-5000IS90EV 400/50/3N** | L | | ✓ | | | ✓ | **53.124€** |
| 1302816 | **SRC-5000IS90CV 400/50/3N** | L | | | ✓ | | ✓ | **55.778€** |

## ACCESSORIES - RACK CONVEYOR DISHWASHERS

### Logistical options and additional costs

• Shipping machines with a width greater than 2100 mm entails an additional cost.
• It is possible to ship the machines in 2 or 3 parts, with an additional cost.
• The prices shown in this section are NET prices.

| | List Price |
|---|---|
| Additional cost for dishwashers with a width greater than 2100 mm (net price) | 250€ |
| Shipping of the SRC dishwasher in 2 parts (net price) | 1.000€ |
| Shipping of the SRC dishwasher in 3 parts (net price) | 1.500€ |

### CA Extraction hood for SRC-1800 (kit)

Extraction hood to connect to a remote extraction unit.

The extraction hood can be delivered either installed on Sammic SRC-1800 dishwashers, or as kit.

• CA extraction hood consists of a splash shield equipped with an outlet to connect to a remote extraction unit.
• Outlet-diameter: 176 mm.
• Avoids splashing of the dish coming out of the machine.
• The total length of the installation is not altered.

| | | List Price |
|---|---|---|
| 2311424 | CA - Extraction hood for SRC-1800 without motor - Kit | 681€ |

### Loading table for corner situation for rack conveyor dishwashers

Loading table for rack conveyor and prewashing tables or connecting tables.

• Optimise the work of rack conveyor dishwashers.
• Variety of solutions depending on customer's needs.
• High quality stainless steel construction.

| | | List Price |
|---|---|---|
| 5702142 | Loading table for corner MA-90 for SRC-1800 (800 x 800 mm) | 2.844€ |
| 5702610 | Loading table for corner MA-90 for SRC-2200/5000 (800 x 800 mm) | 2.844€ |

## Prewashing tables for pass-through and rack conveyor dishwashers

For Sammic rack conveyor and pass-through dishwashers.

Complete range of solutions available for different situations.

- All of them are manufactured in stainless steel.
- Complete with sink and splash back.
- MP models equipped with waste hole covered with rubber.
- MD/MI models do not have a waste hole.
- Top surface with rack guide and water collector.
  **\* New MPDLV / MPILV models: featuring a drainage hole, waste bin space, front-loading dishwasher slot, and sink.**

| | | List Price |
|---|---|---|
| 5712530 | **Pre-wash table MD-700 for P/X/S/SRC (700 x 750 x 850 mm)** | **1.122€** |
| 5712540 | **Pre-wash table MI-700 for P/X/S/SRC (700 x 750 x 850 mm)** | **1.122€** |
| 5712550 | **Pre-wash table MPD-1200 for P/X/S/SRC (1200 x 750 x 850 mm)** | **1.530€** |
| 5712560 | **Pre-wash table left MPI-1200 for P/X/S/SRC (1200 x 750 x 850 mm)** | **1.530€** |
| 5712552 | **Pre-wash table right MPD-1500 for P/X/S/SRC (1500 x 750 x 850 mm)** | **1.734€** |
| 5712562 | **Pre-wash table left MPI-1500 for P/X/S/SRC (1500 x 750 x 850 mm)** | **1.734€** |
| 5712551 | **Pre-wash table right without sorting MPD-1200 L (1500 x 750 x 850 mm)** | **1.530€** |
| 5712553 | **Pre-wash table right without sorting MPD-1500 L (1500 x 750 x 850 mm)** | **1.734€** |
| 5712561 | **Pre-wash table left without sorting MPI-1200 L (1500 x 750 x 850 mm)** | **1.530€** |
| 5712563 | **Pre-wash table left without sorting MPI-1500 L (1500 x 750 x 850 mm)** | **1.734€** |
| 5712564 | **Pre-wash table right with sorting and sink MPDLV-1800 (1800 x 760 x 880 mm)** | **2.100€** |
| 5712565 | **Pre-wash table left with sorting and sink MPILV-1800 (1800 x 760 x 880 mm)** | **2.100€** |

## Central sorting tables

For Sammic rack conveyor and pass-through dishwashers.

- Complete with drain hole with non-splashing rubber seal and optional basket holder.
- Combined with a connecting table, fit one of the entry solutions available for Sammic rack conveyor dishwashers. They can also be combined with a connecting table and a loading table for corner situation.

| | | List Price |
|---|---|---|
| 5712191 | **Central sorting table MDD-1600 (1600 x 800 x 850 mm)** | **1.397€** |
| 5712221 | **Central sorting table MDI-1600 (1600 x 800 x 850 mm)** | **1.397€** |
| 5712201 | **Central sorting table MDD-2100 (2100 x 800 x 850 mm)** | **1.525€** |
| 5712231 | **Central sorting table MDI-2100 (2100 x 800 x 850 mm)** | **1.525€** |
| 5712211 | **Central sorting table MDD-2600 (2600 x 800 x 850 mm)** | **1.651€** |
| 5712241 | **Central sorting table MDI-2600 (2600 x 800 x 850 mm)** | **1.651€** |
| 5712250 | **Basket holder shelf EMD-1600 (1600 x 650 x 600 mm)** | **636€** |
| 5712260 | **Basket holder shelf EMD-2100 (2100 x 650 x 600 mm)** | **762€** |
| 5712270 | **Basket holder shelf EMD-2600 (2600 x 650 x 600 mm)** | **890€** |

## Double connection central sorting table

For Sammic rack conveyor and pass-through dishwashers.

- Complete with drain hole with non-splashing rubber seal and optional basket holder.
- Double connection and a central space of 1100 mm. Allows the combination of 2 dishwashers. To combine with 2 connection tables, with or without loading tables for corner situation.

| | | List Price |
|---|---|---|
| 5712212 | **Central sorting table MDDI-2368 (2368 x 800 x 850 mm)** | **1.906€** |
| 5712262 | **Basket holder shelf EMD-2368 (2368 x 650 x 600 mm)** | **826€** |

## Connecting tables for pass-through dishwashers and rack conveyors

To connect to a central sorting table.

With sink and splash back.

| | | List Price |
|---|---|---|
| 5712274 | **Connecting table MCD-700 (700 x 700 mm)** | **580€** |
| 5712276 | **Connecting table MCI-700 (700 x 700 mm)** | **580€** |
| 5712280 | **Connecting table MCD-1000 (1000 x 700 mm)** | **654€** |
| 5712300 | **Connecting table MCI-1000 (1000 x 700 mm)** | **654€** |
| 5712290 | **Connecting table MCD-1300 (1300 x 700 mm)** | **727€** |
| 5712310 | **Connecting table MCI-1300 (1300 x 700 mm)** | **727€** |

## Roller conveyor and corner roller conveyor (exit)

For Sammic rack conveyor dishwashers.

• Specially designed to suit each user's specific needs.
• Roller units with free turn and tank.
• In 90º, possibility of coupling to 180º.
• Hinged models available, to fit 180º machined curves.

| | | List Price |
|---|---|---|
| 5702150 | **CR-90 90º curve with feet** | **2.759€** |
| 5702160 | **Roller conveyor unit MR-1100 (1100 x 630 x 850 mm)** | **1.641€** |
| 5702170 | **Roller conveyor unit MR-1600 (1600 x 630 x 850 mm)** | **2.063€** |
| 5702180 | **Roller conveyor unit MR-2100 (2100 x 630 x 850 mm)** | **2.720€** |
| 5702370 | **Limit switch FCR** | **456€** |

## Machined curve (exit)

For Sammic rack conveyor dishwashers.

• Specially designed to suit each user's specific needs.
• Conveyor system machined curve.
• With tank and drainage.

| | | List Price |
|---|---|---|
| 5702601 | **Machined curve 90º CM-90 (800 x 800 mm)** | **4.633€** |
| 5702370 | **Limit switch FCR** | **456€** |

## 500 x 500 mm baskets

500 x 500 mm racks for glasses, plates, cutlery and trays.

Sammic commercial dishwasher baskets for glasses, plates, cutlery and trays.

- Open basket 500 x 500 mm.
- Plate basket 500 x 500 mm.
- Cutlery basket 500 x 500 mm.
- Tray basket 500 x 500 mm.
- **New:** special baskets for plastic glasses.

| 5300105 | List Price **26€** |
|---|---|

**C-1 Open basket 500 x 500 mm h: 100 mm**

| 5300112 | List Price **26€** |
|---|---|

**C-3 Plate basket 500 x 500 mm h: 100 mm**

| 5300120 | List Price **37€** |
|---|---|

**C-30 Tray basket 500 x 500 mm h: 100 mm**

| 5300225 | List Price **157€** |
|---|---|

**C-31 Tray rack GN 1/1**

| 5300227 | List Price **202€** |
|---|---|

**C-32 GN 1/1 / Euronorm rack**

| 5300130 | List Price **26€** |
|---|---|

**C-2 Cutlery basket 500 x 500 mm h: 100 mm**

| 5300174 | List Price **37€** |
|---|---|

**C-8 Basket 16 compt. Ø 113 h:100 mm**

| 5300159 | List Price **38€** |
|---|---|

**C-6 Basket 25 compt. Ø 90 h:100 mm**

| 5300184 | List Price **39€** |
|---|---|

**C-7 Basket 36 compt. Ø 75 h:100 mm**

| 5300194 | List Price **47€** |
|---|---|

**C-9 Basket 49 compt. Ø 64 h:100 mm**

| 5300215 | List Price **12€** |
|---|---|

**C-D Basket extender 16 compt. h: 45 mm**

| 5300205 | List Price **14€** |
|---|---|

**C-B Basket extender 25 compt. h: 45 mm**

| 5300210 | List Price **14€** |
|---|---|

**C-C Basket extender 36 compt. h: 45 mm**

| 5300220 | List Price **16€** |
|---|---|

**C-E Basket extender 49 compt. h: 45 mm**

| 5300200 | List Price **11€** |
|---|---|

**C-A Open extender h:45mm**

| 5300152 | List Price **20€** |
|---|---|

**C-13 Rack cover 500 x 500 mm blind**

| 5300250 | List Price **115€** |
|---|---|

**Tilted wired basket 500 x 500 mm**

| 5300232 | List Price **97€** |
|---|---|

**Tilted basket (plastic) 500 x 500 mm**

| 5300228 | List Price **184€** |
|---|---|

**Rack for plastic glasses 500 x 500 mm - 36 glasses Ø70 x 120 mm (dishwashers with C)**

| 5300229 | List Price **214€** |
|---|---|

**Rack for plastic glasses 500 x 500 mm - 25 glasses Ø90 x 170 mm (dishwashers with C)**

## Manual water softeners

4 models available from 8 to 20 litres.

Sammic water softeners are planned right down to the finest detail to be safe and easy to use.

• Sammic manual water softeners have been meticulously studied. They are safe and simple to operate.
• Manufactured in 18/8 stainless steel.

| | | List Price |
|---|---|---|
| 5320005 | **Water softener D-8 - 8 l - Ø 185 x 400 mm** | **146€** |
| 5320010 | **Water softener D-12 - 12 l - Ø 185 x 500 mm** | **163€** |
| 5320015 | **Water softener D-16 - 16 l - Ø 185 x 600 mm** | **202€** |
| 5320020 | **Water softener D-20 - 20 l - Ø 185 x 900 mm** | **249€** |

## Automatic water softeners

Specially indicated for the restaurant industry and bars and any other application where water for industrial use is required.

Using these devices will lower operation costs, improving system performance and equipment lifespan.

• Water softeners specifically designed to meet the demand in the bar, restaurant, hotel sector, and in all applications where high-quality water is required.
• Increase the performance of your installation and the lifespan of your equipment.

| | | List Price |
|---|---|---|
| 5320112 | **Water softener DS-12 - 12 l - 230/50-60/1** | **1.230€** |
| 5320126 | **Water softener DS-26 - 26 l - 230/50-60/1** | **1.485€** |

# Pot washers

## Utensil washers

New UX Range of utensil washers with increased loading height and high pressure: ensure optimal washing and hygiene results.

**IDEAL TO WASH BIG SIZED POTS AND WARES IN RESTAURANTS, ICE-CREAM SHOPS, PATISSERIES AND BUTCHERS, ETC.**

### Maximum quality construction
- Constructed from stainless steel.
- Double skin: silent operation and reduction of thermal dispersions.

### Perfect hygienic results
- Powerful, high-pressure apppliances.
- Rounded wash tank avoids dirt accumulation in corners.
- Stamped wash dispersers in stainless steel tubes.
- Easy to remove wash and rinsing dispersers.
- Complete with rinsing boiler and booster pump.

### Efficiency and savings
- Standard "THERMAL LOCK" function to guarantee hygienic effectiveness.
- Standard "ENERGY SAVING" mode.

### Maximum comfort and safety for the user
- Double door opening with counterweight: minimal effort.
- Extended loading height.
- Advanced UX control panel. Quick and intuitive temperature reading.
- Fully removable stainless steel basket: facilitates loading and unloading.
- Door equipped with a safety microswitch.

| | UX-600 | UX-750 | UX-1300 |
|---|---|---|---|
| **Basket dimensions** | 600 x 630 mm | 780 x 700 mm | 1320 x 700 mm |
| **Useful height** | 650 mm | 820 mm | 820 mm |
| **CYCLES** | | | |
| **Cycles** | 5 | 5 | 5 |
| **Cycle duration** | 120 / 180 / 240 / 360 / 480" | 120 / 180 / 240 / 360 / 480" | 120 / 180 / 240 / 360 / 480" |
| **Production baskets / hour** | 30 / 20 / 15 / 10 / 7 | 30 / 20 / 15 / 10 / 7 | 30 / 20 / 15 / 10 / 7 |
| **LOADING** | | | |
| **Pump** | 3 Hp / 2200 W | 3,2 Hp / 2400 W | 3 Hp / 2 x 2200 W |
| **Tank** | 6000 W | 6000 W | 9000 W |
| **Boiler** | 9000 W | 9000 W | 12000 W |
| **Total loading** | 11200 W | 11400 W | 16400 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | |
| **External dimensions (W x D x H)** | 742 x 852 x 1840 mm | 922 x 932 x 2015 mm | 1465 x 930 x 2015 mm |
| **Depth (open)** | 1232 mm | 1400 mm | 1374 mm |
| **Height (open)** | 2035 mm | 2300 mm | 2330 mm |
| **Net weight** | 168 kg | 216 kg | 290 kg |
| **DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)** | | | |
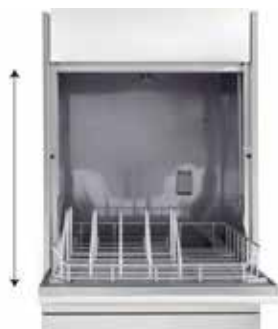
**Extended loading height**
Extended loading height with a perfectly counterbalanced door.

**Triple savings**
Reduced consumption of water, energy, and chemicals.

**Perfect hygiene assurance**
Hygiene guaranteed with constant-temperature rinsing using a rinse pump.

**High power and pressure**
Especially suitable for catering, ice cream shops, bakeries, and butcher shops.

**HRS system: steam condenser option**
Removes steam while recovering heat, saving energy.

**Advanced UX panel**
LCD color display with quick and intuitive reading.

## UTENSIL WASHER UX-600

Rack size 600 mm x 630 mm and door clearance 650 mm. Constant temperature rinsing system.

| | List Price |
|---|---|
| **Utensil washer UX-600C 230-400/50/3N DD** | **10.300€** |

| Includes | Optional |
|---|---|
| · 1 stainless steel basket and insert for 4 trays.<br>· Adjustable detergent dosing equipment. | · Stainless basket.<br>· Stainless carrier for trays. |

**new**

| | List Price |
|---|---|
| **B - Drain pump option** | **+227€** |
| **V - HRS - Steam condenser for UX-600 / 750** | **+3.000€** |

| ITEM LIST | | Detergent dispenser | Constant temperature rinsing | Drainage pump | Steam condenser | List Price |
|---|---|---|---|---|---|---|
| 1303505 | UX-600C 230-400/50/3N DD | ✅ | ✅ | | | **10.300€** |
| 1303508 | UX-600BC 230-400/50/3N DD | ✅ | ✅ | ✅ | | **10.527€** |
| 1303512 | UX-600CV 230400/50/3N DD | ✅ | ✅ | | ✅ | **13.300€** |
| 1303516 | UX-600BCV 230-400/50/3N DD | ✅ | ✅ | ✅ | ✅ | **13.527€** |

## UTENSIL WASHER UX-750

Rack size 780 mm x 700 mm and door clearance 820 mm. Constant temperature rinsing system.

| | List Price |
|---|---|
| Utensil washer UX-750C 230-400/50/3N DD | **13.000€** |

| Includes | Optional |
|---|---|
| · 1 stainless steel basket and insert for 4 trays.<br>· Adjustable detergent dosing equipment. | · Stainless basket.<br>· Stainless carrier for trays. |

*new*

| | List Price |
|---|---|
| B - Drain pump option | **+227€** |
| V - HRS - Steam condenser for UX-600 / 750 | **+3.000€** |

| ITEM LIST | | Detergent dispenser | Constant temperature rinsing | Drainage pump | Steam condenser | List Price |
|---|---|---|---|---|---|---|
| 1303520 | UX-750C 230-400/50/3N DD | ✅ | ✅ | | | **13.000€** |
| 1303525 | UX-750BC 230-400/50/3N DD | ✅ | ✅ | ✅ | | **13.227€** |
| 1303530 | UX-750CV 230-400/50/3N DD | ✅ | ✅ | | ✅ | **16.000€** |
| 1303533 | UX-750BCV 230-400/50/3N DD | ✅ | ✅ | ✅ | ✅ | **16.227€** |

## UTENSIL WASHER UX-1300

Rack size 1320 mm x 700 mm and door clearance 820 mm. Constant temperature rinsing system.

| | List Price |
|---|---|
| Utensil washer UX-1300C 230-400/50/3N DD | **21.000€** |

| Includes | Optional |
|---|---|
| · 1 stainless steel basket and insert for 4 trays.<br>· Adjustable detergent dosing equipment. | · Stainless basket.<br>· Stainless carrier for trays. |

*new*

| | List Price |
|---|---|
| B - Drain pump option | **+227€** |
| V - HRS - Steam condenser for UX-1300 | **+4.000€** |

| ITEM LIST | | Detergent dispenser | Constant temperature rinsing | Drainage pump | Steam condenser | List Price |
|---|---|---|---|---|---|---|
| 1303540 | UX-1300C 230-400/50/3N DD | ✅ | ✅ | | | **21.000€** |
| 1303544 | UX-1300BC 230-400/50/3N DD | ✅ | ✅ | ✅ | | **21.227€** |
| 1303548 | UX-1300CV 230-400/50/3N DD | ✅ | ✅ | | ✅ | **25.000€** |
| 1303551 | UX-1300BCV 230-400/50/3N DD | ✅ | ✅ | ✅ | ✅ | **25.227€** |

## ACCESSORIES

### Stainless steel baskets

Specially designed for Sammic ware-washers.

Stainless steel baskets for each model of utensil washer.

|  |  | List Price |
|---|---|---|
| 2319029 | **Stainless steel basket UX-600 / LU-60** | **265€** |
| 2319027 | **Stainless steel basket UX-750 / LU-75** | **293€** |
| 6702142 | **Stainless steel basket UX-1300 / LU-130** | **513€** |
| 6702550 | **Stainless steel basket LU-61H** | **474€** |

### Carrier for trays

Specially designed for Sammic ware-washers.

Stainless steel insert for trays.

|  |  | List Price |
|---|---|---|
| 2310977 | **Stainless steel carrier for trays UX / LU** | **131€** |

### Dosing equipments

Specially designed for Sammic utensil washers.

Detergent and rinse aid dosing kits.

|  |  | List Price |
|---|---|---|
| 2319685 | **Peristaltic detergent dosing kit for UX** | **166€** |
| 2319686 | **Peristaltic rinse-aid dosing kit for UX** | **191€** |

### Manual water softeners

4 models available from 8 to 20 litres.

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- Sammic manual water softeners have been meticulously studied. They are safe and simple to operate.
- Manufactured in 18/8 stainless steel.

|  |  | List Price |
|---|---|---|
| 5320005 | **Water softener D-8 - 8 l - Ø 185 x 400 mm** | **146€** |
| 5320010 | **Water softener D-12 - 12 l - Ø 185 x 500 mm** | **163€** |
| 5320015 | **Water softener D-16 - 16 l - Ø 185 x 600 mm** | **202€** |
| 5320020 | **Water softener D-20 - 20 l - Ø 185 x 900 mm** | **249€** |

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- Increase the performance of your installation and the lifespan of your equipment.

|  |  | List Price |
|---|---|---|
| 5320112 | **Water softener DS-12 - 12 l - 230/50-60/1** | **1.230€** |
| 5320126 | **Water softener DS-26 - 26 l - 230/50-60/1** | **1.485€** |

# Cutlery dryers & polishers

## Flatware drying-polishing machines for commercial use

The Sammic cutlery polisher dries, polishes and eliminates spotting on silverware after washing.

**Fully automatic: economic, time-saving, hygienic**
- **Economic**: saving on personnel cost and quick investment pay-back.
- **Time-saving**: hourly output of up to 8,000 pieces.
- **Hygienic**: UVC-ray germicide lamp sterilises both the cutlery and the drying product.

**Built-to-last**
- Stainless steel contruction with stainless steel drying tank.
- Rounded, stainless-steel coated cutlery caroussel. Soft and fluid cutlery circulation.

**Intuitive control board: maximum information and control**
- Machine-ready luminous and audible signal.
- Luminous signal indicating if heating elements are activated or not.
- Luminous signal indicating that the polishing product must be replaced.
- Probe-controlled polishing product temperature: accuracy and quick reaction are guaranteed. Luminous signal indicating probe breaking.
- Luminous signal indicating that the UVC-ray germicide lamp must be replaced. UVC-ray lamp can be disconnected for all essential cleaning or servicing.
- Polishing product drying cycle with automatic stop after using the machine: improved grain durability.

## A MODEL FOR EACH NEED
- **SAM-3001**: desktop model. 3000 pieces/hour. Complete with outlet fan.
- **SAS-5001**: stand model. 8000 pieces/hour. Optional front wheel kit.
- **SAS-6001**: stand model. 8000 pieces/hour. Equipped with motor brake, shortening stopping time, reducing vibrations and improving the durability of the machine and outlet fan prevents drying product from getting out, when swept along by spoons. Optional front wheel kit.

| | SAM-3001 | SAS-5001 | SAS-6001 |
|---|---|---|---|
| **FEATURES** | | | |
| Production pieces/hour | 3000 | 8000 | 8000 |
| **LOADING** | | | |
| Motor power | 175 W | 300 W | 300 W |
| Element power | 450 W | 900 W | 900 W |
| Uvc lamp power | 8 W | 8 W | 8 W |
| Fan power | 50 W | | 50 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | |
| External dimensions (W x D x H) | 489 x 652 x 412 mm | 630 x 693 (800) x 783 mm | 630 x 693 (800) x 783 mm |
| Net weight | 43 kg | 130 kg | 130 kg |

**Production and investment pay-back**
High production (up to 8,000 pieces per hour). Quick return on investment.

**Intuitive control board**
Luminous and audible signals.

**Maximum hygiene**
UVC-ray germicidal lamp.

**Built-to-last**
Robust stainless steel construction. Smooth and fluid cutlery circulation.

## CUTLERY DRYER SAM-3001

Tabletop cutlery drying machine with outlet fan.

Output: 3000 pieces per hour.

| | | List Price |
|---|---|---|
| 1370043 | **Cutlery dryer SAM-3001 230/50/1** | **4.231€** |

### Includes

· Germicidal UVC-ray lamp.
· Outlet fan.
· Drying-polishing product 3 kg.

## CUTLERY DRYER SAS-5001

Floorstanding flatware polishing machine.

Output: up to 8000 pieces per hour.

| | | List Price |
|---|---|---|
| 1370042 | **Cutlery dryer SAS-5001 230/50/1** | **6.842€** |
| 1370046 | **Cutlery dryer SAS-5001 230-400/50/3N** | **6.639€** |

### Includes
· Germicidal UVC-ray lamp.
· Drying-polishing product 5 kg.

### Optional
· Front wheel kit.

## CUTLERY DRYER SAS-6001

Floorstanding machine with motor brake and outlet fan.

Output: up to 8000 pieces per hour.

| | | List Price |
|---|---|---|
| 1370044 | **Cutlery dryer SAS-6001 230/50/1** | **7.758€** |
| 1370048 | **Cutlery dryer SAS-6001 230-400/50/3N** | **7.531€** |

### Includes
· Germicidal UVC-ray lamp.
· Motor brake.
· Outlet fan.
· Drying-polishing product 5 kg.

### Optional
· Front wheel kit.

## ACCESSORIES

### Polishing product

For Sammic cutlery dryer-polisher.

• 3 kg for 1 load of SAM-3001.
• 5 kg for 1 load of SAS-5001 / SAS-6001.

|  |  | List Price |
|---|---|---|
| 2379014 | **Drying-polishing product 3 kg** | **24€** |
| 2370011 | **Drying-polishing product 5 kg** | **42€** |

### Front wheel kit

Front wheel to move the machine more easily.

Front wheel kit, not installed.

|  |  | List Price |
|---|---|---|
| 2379015 | **Front wheel kit SAS** | **168€** |

# Industrial taps

- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- The spray units are equipped with a continuous flow system.

## FAUCETS

Professional faucets.

- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate. The taps units are equipped with a continuous flow system.

| | | List Price |
|---|---|---|
| 5870010 | Tap GR-C | 132€ |
| 5870011 | Tap with lever GR-CL | 130€ |

## DIRECT SPRAY UNITS

Direct flow from the mains water supply.

- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- High flow rate. The spray units are equipped with a continuous flow system.

| | | List Price |
|---|---|---|
| 5870021 | Direct spray DD | 304€ |
| 5870022 | Direct spray with tap DD-G | 345€ |

## 1 TAP SPRAY UNITS

Opening locked water.

• For industrial use, suitable for catering and food industry.
• Best-quality chromium coating.
• Easy to install and low maintenance.
• High flow rate. The spray units are equipped with a continuous flow system.

|  |  | List Price |
|---|---|---|
| 5870023 | Spray D-1 | 345€ |

## 2 TAP SPRAY UNITS

Possibility to combine cold and warm water.

With or without tap.

• For industrial use, suitable for catering and food industry.
• Best-quality chromium coating.
• Easy to install and low maintenance.
• High flow rate. The spray units are equipped with a continuous flow system.

|  |  | List Price |
|---|---|---|
| 5870024 | Mixer spray D-2 | 386€ |
| 5870025 | Mixer spray with tap D-2G | 445€ |
| 5870026 | Mixer spary with "C" tap D-2GC | 475€ |

## HOSE REELS

Hose with spray.

Hose length: 10 m or 15 m.

• For industrial use, suitable for catering and food industry.
• Best-quality chromium coating.
• Easy to install and low maintenance.
• High flow rate.

|  |  | List Price |
|---|---|---|
| 5870030 | Hose 10 m with spray DM-10 | 1.661€ |
| 5870031 | Hose 15 m with spray DM-15 | 1.706€ |

# Trolleys

## Trolleys for dishwasher baskets

**Trolleys with swivel castors to transport dishwasher baskets**
Available in three different formats:

• High trolleys with guides.
• Low trolleys with handle.
• Low trolleys without handle.
Stainless steel AISI304 manufactured, with 125 mm diameter swivel castors, 2 of them with brake.

### TROLLEY FOR DISHWASHER BASKETS CGC-7

L-shaped guides with push-through protection.

Distance between guides 192.5 mm.

• Welded trays with glazed stainless steel AISI 304 square tubular frame section 25 x 25 x 1.2 mm.
• 125 mm diameter swivel castors, 2 of them with brake.
• Rubber bumpers.

|  |  | List Price |
|---|---|---|
| 5860731 | Trolley for dishwasher baskets CGC-7 | **796€** |

### TROLLEY FOR DISHWASHER BASKETS CCV(A)

Trolleys with handle and without handle.

Trolleys with stainless steel AISI304 galvanized surface and round handle Ø 25 x 1.5.

• 125 mm diameter swivel castors, 2 of them with brake.

|  |  | List Price |
|---|---|---|
| 5862001 | Trolley for dishwasher baskets with handle CCVA | **551€** |
| 5862002 | Trolley for dishwasher baskets without handle CCV | **355€** |

# Stainless steel bins

## Stainless steel bins and containers with wheels

- Stainless steel construction.
- Waste bin can also be used for storage and transportation purposes.
- Complete with handles and stainless steel lid.
- Available in 50 litre or 95 litre capacity. Optional foot pedal model available (95 litre model only).
- Fitted with 4 rubber covered swivel castors for quiet operation.



### STAINLESS STEEL BINS

Best-quality stainless steel waste bins.

Available in 50 and 95 litres.
Optional foot pedal in 95 l model.

| | | List Price |
|---|---|---|
| 5702576 | Stainless steel bin 50 l CU-50 | 359€ |
| 5702577 | Stainless steel bin 95 l CU-95 | 441€ |
| 5702578 | Stainless steel bin 95 l with pedal CU-95P | 614€ |

### WASTE BAG HOLDER

For easy management of waste.

Waste bag holder with pedal-operated lid opening.

| | | List Price |
|---|---|---|
| 5861100 | Waste bag holder CB | 526€ |

**DYNAMIC PREPARATION**

# Commercial potato peelers

## Potato rumbler machines. Up to 30 kg loading capacity per cycle

Commercial potato peeler machines. Also useful to peel carrots and similar products. Available in aluminium or stainless steel.

- Aluminium and stainless steel lines.
- 5 to 30 kg output per cycle.
- Quick and safe abrasive peeling.
- Peel with food grade, highly resistant and long-lasting abrasive.
- Integral control panel complete with on/off push buttons and a 0-6 minute timer.
- Optional extra: stainless steel floor stand and filter with no-foam feature.

| | ALUMINIUM COMMERCIAL POTATO PEELERS | | | |
|---|---|---|---|---|
| | **PP-6+** | **PPC-6+** | **PP-12+** | **PPC-12+** |
| SELECTION GUIDE | | | | |
| **Covers (from / to)** | 30 - 150 | 30 - 150 | 60 - 200 | 60 - 200 |
| FEATURES | | | | |
| **Capacity per load** | 6 kg | 6 kg | 12 kg | 12 kg |
| **Production / hour (max)** | 150 kg | 150 kg | 300 kg | 300 kg |
| **Timer** | 0-6' | 0-6' | 0-6' | 0-6' |
| LOADING | | | | |
| **Single Phase** | 400 W | 550 W | 400 W | 550 W |
| **Three phase** | 370 W | 550 W | 370 W | 550 W |
| EXTERNAL DIMENSIONS (W X D X H) | | | | |
| **External dimensions (W x D x H)** | 395 x 700 x 447 mm | 395 x 700 x 447 mm | 395 x 700 x 517 mm | 395 x 700 x 517 mm |
| **External dimensions with stand** | 411 x 700 x 1020 mm | 411 x 700 x 1020 mm | 411 x 700 x 1090 mm | 411 x 700 x 1090 mm |
| **Net weight** | 37 kg | 37 kg | 38 kg | 38 kg |

| | STAINLESS STEEL - COMPACT | STAINLESS STEEL - COMMERCIAL | | | STAINLESS STEEL - COMBI |
|---|---|---|---|---|---|
| | **M-5** | **PI-10** | **PI-20** | **PI-30** | **PES-20** |
| SELECTION GUIDE | | | | | |
| **Covers (from / to)** | 10 - 80 | 60 - 200 | 100 - 300 | 200 - 500 | 100 - 300 |
| FEATURES | | | | | |
| **Capacity per load** | 5 kg | 10 kg | 20 kg | 30 kg | 20 kg |
| **Production / hour (max)** | 100 kg | 240 kg | 480 kg | 720 kg | 300 kg |
| **Timer** | 0-6' | 0-6' | 0-6' | 0-6' | 0-6' |
| LOADING | | | | | |
| **Single Phase** | 300 W | 550 W | 550 W | 730 W | 550 W |
| **Three phase** | | 370 W | 550 W | 730 W | 550 W |
| EXTERNAL DIMENSIONS (W X D X H) | | | | | |
| **External dimensions (W x D x H)** | 333 x 367 x 490 mm | 435 x 635 x 668 mm | 433 x 635 x 786 mm | 622 x 760 x 1002 mm | 433 x 635 x 786 mm |
| **External dimensions with stand** | 425 x 555 x 965 mm | 433 x 638 x 1040 mm | 433 x 638 x 1155 mm | 546 x 760 x 1255 mm | 433 x 638 x 1155 mm |
| **Net weight** | 15.5 kg | 36/34 kg | 38/36 kg | 60 kg | 39 kg |

# ALUMINIUM COMMERCIAL POTATO PEELERS

## Aluminium-made potato rumbler

- Made of highly resistant **aluminium**.
- **Abrasive** peeling: abrasive lined chamber walls and base plate.
- **Orientable** cylinder.
- PPC: equipped with an attachment drive to power accessories.

**Directable product output**
Adjustable cylinder. The peeler adapts to your installation.

**Intuitive control panel**
Extremely easy to use.

**Add features to your peeler**
Accessory attachment option on PPC models.

## POTATO PEELER PP-6+

Output: 6 kg per cycle.

Aluminium made potato peeler.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000410 | Potato peeler PP-6+ 230-400/50/3 · 370 W | 150 kg | **1.545€** |
| 1000411 | Potato peeler PP-6+ 230/50/1 · 400 W | 150 kg | **1.616€** |

### Optional

· Stainless steel floor stand.
· Filter with no-foam feature.
· Water inlet kit (2003971).

## POTATO PEELER PPC-6+

Output: 6 kg per cycle. Equipped with attachment drive to power accessories.

Aluminium made potato peeler.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000430 | Potato peeler PPC-6+ 230-400/50/3 · 550 W | 150 kg | **1.962€** |
| 1000431 | Potato peeler PPC-6+ 230/50/1 · 550 W | 150 kg | **2.042€** |

### Includes

· Attachment drive to power accessories.

### Optional

· Stainless steel floor stand.
· Filter with no-foam feature.
· Vegetable preparation attachment CR-143.
· Potato masher attachment P-132.
· Meat mincer attachment HM-71.
· Water inlet kit (2003971).

| **POTATO PEELER PP-12+** |
|---|

Output: 12 kg per cycle.

Aluminium made potato peeler.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000420 | **Potato peeler PP-12+ 230-400/50/3 · 370 W** | 300 kg | **1.900€** |
| 1000421 | **Potato peeler PP-12+ 230/50/1 · 400 W** | 300 kg | **1.933€** |

| **Optional** |
|---|

· Stainless steel floor stand.
· Filter with no-foam feature.
· Water inlet kit (2003971).

| **POTATO PEELER PPC-12+** |
|---|

Output: 12 kg per cycle. Equipped with attachment drive to power accessories.

Aluminium made potato peeler.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000440 | **Potato peeler PPC-12+ 230-400/50/3 · 550 W** | 300 kg | **2.387€** |
| 1000441 | **Potato peeler PPC-12+ 230/50/1 · 550W** | 300 kg | **2.460€** |

| **Includes** | **Optional** |
|---|---|
| · Attachment drive to power accessories. | · Stainless steel floor stand.<br>· Filter with no-foam feature.<br>· Vegetable preparation attachment CR-143.<br>· Potato masher attachment P-132.<br>· Meat mincer attachment HM-71.<br>· Water inlet kit (2003971). |

## STAINLESS STEEL - COMPACT

### Compact stainless steel potato peeler

**Compact design**
- **Compact** potato peeler with 5 kg capacity per load.
- Specially designed for **reduced space areas.**
- Easy to install, it is ideal for placement **near a sink for drainage**.
- It can also be equipped with a stainless steel stand with removable filter chamber.

**Sturdy and safe**
- **Stainless steel** made.
- Base plate covered with peeling abrasive.
- The water inlet system is equipped with **non-return air break system**.



**Compact design**
Compact model: ideal for reduced space areas.



**Practical and functional**
Very easy to install: ideal for placement near a sink for drainage.



**Maximum safety**
Water inlet system with non-return air break.



### POTATO PEELER M-5

5 kg / 11 lb load per cycle.

Commercial stainless steel construction potato peeler suitable for reduced space areas.
Also suitable to peel carrots and other similar products.

|  |  | Hourly production | List Price |
|---|---|---|---|
| 1000565 | **Potato peeler M-5 230/50-60/1** | 100 kg | **1.647€** |

#### Optional

· Stainless steel floor stand.
· Filter with no-foam feature.

# STAINLESS STEEL - COMMERCIAL

## Stainless steel construction potato peelers

**Various capacities: choose your model**
• 10 to 30 kg (22 to 66 lb) capacity per cycle.

**Robust and efficient construction**
• **Stainless steel** made.
• Base plate and **lateral stirrers** lined with silicon carbide abrasive. Easily removable plate for cleaning purpose.

**Maximum confort for the user**
• Equipped with timer and possibility of continuous operation.

**Safe and hygienic**
• Liftable transparent polycarbonate cover complete with locking and safety device.
• Aluminium door with hermetic seal and safety device.
• Waterproof control board (**IP65**): improved reliability against moisture and water splash. Equipped with timer and possibility of continuous operation.
• Auto-drag of waste to the drain.
• Water inlet system with **non-return** air break.
• **Auxiliary contact** for external electric valve.

**Energy-efficient**
• Energy-efficiency thanks to engine optimisation.



**Multiple uses**
To peel potatoes, carrots and similar products.



**Energy-efficiency**
Energy-efficient optimized motors.



**Maximum safety**
Water inlet system with non-return air break.



**Efficient peeling results**
Abrasive plate and lateral stirrers.

## POTATO PEELER PI-10

10 kg / 22 lb load per cycle.
- Stainless steel construction commercial potato peeler.
- Also suitable to peel carrots and other similar products.
- 0-6 min timer.
- Removable turntable for easy cleaning.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000650 | **Potato peeler PI-10 230-400/50/3N** | 240 kg | **2.425€** |
| 1000651 | **Potato peeler PI-10 230/50/1** | 240 kg | **2.502€** |

### Optional
· Stainless steel floor stand.
· Filter with no-foam feature.

## POTATO PEELER PI-20

20 kg / 44 lb load per cycle.
- Stainless steel construction commercial potato peeler.
- Also suitable to peel carrots and other similar products.
- 0-6 min timer.
- Removable turntable for easy cleaning.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000660 | **Potato peeler PI-20 230-400/50/3N** | 480 kg | **2.799€** |
| 1000661 | **Potato peeler PI-20 230/50/1** | 480 kg | **2.871€** |

### Optional
· Stainless steel floor stand complete with filter
  with no-foam feature.

## POTATO PEELER PI-30

30 kg / 66 lb load per cycle.
- Stainless steel construction commercial potato peeler.
- Also suitable to peel carrots and other similar products.
- 0-6 min timer.
- Removable turntable for easy cleaning.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000630 | **Potato peeler PI-30 230-400/50/3N** | 720 kg | **4.460€** |
| 1000631 | **Potato peeler PI-30 230/50/1** | 720 kg | **4.599€** |

### Optional
· Stainless steel floor stand complete with filter
  with no-foam feature.

## STAINLESS STEEL - COMBI

### 2 in 1: Commercial potato peeler and salad spinner

**One machine, two functions**
- Combi machine: **potato rumbler and salad dryer.**
- As a potato peeler, its features are similar to PI-20 potato peeler.
- Complete with a **drying basket** to work as a salad spinner.



**2-in-1**
Potato peeler + salad dryer.



### PEELER & SALAD DRYER PES-20

2 in 1: potato peeler & salad dryer.
- As potato peeler: 20 kg load per cycle.
- As salad dryer: 2 kg load per cycle (20 kg/h) capacity.
- Usable volume: 19.5 litres.

| | | Hourly production | List Price |
|---|---|---|---|
| 1000670 | **Potato peeler-salad drier PES-20 230-400/50/3N** | 300 kg | **2.799€** |
| 1000671 | **Potato peeler-salad drier PES-20 230/50/1** | 300 kg | **2.871€** |

| Includes | Optional |
|---|---|
| · Abrasive plate. | · Stainless steel floor stand. |
| · Drying basket. | · Filter with no-foam feature. |
| | · Knife plate. |

## ACCESSORIES - COMMERCIAL POTATO PEELERS · ALUMINIUM LINE

### Stands for potato peelers PP / PPC

Stainless steel stands for Sammic potato peelers.

All Sammic potato peelers can be placed on stands.

| | | List Price |
|---|---|---|
| 1000399 | **Stand PP / PPC** | **304€** |

### Filters for potato peelers PP / PPC

Optional accessory for Sammic potato peeler stands.

Complete with no-foam feature.

| | | List Price |
|---|---|---|
| 1000397 | **Filter set with no-foam feature PP / PPC** | **418€** |

### Vegetable preparation attachment CR-143

To cut all types of greens and vegetables and grate cheese, bread, chocolate, etc.

It works with discs and grids.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).
• Slicing blades, grating discs (grids are different)  are those of the CA-31 vegetable prep. machine.
• Not suitable for long shaped products.
• Maximum slicing disc height: 14 mm.

| | | List Price |
|---|---|---|
| 1010026 | **Vegetable preparation attachment CR-143** | **538€** |

### Meat mincer attachment HM-71

For chopping small amounts of meat in the best hygiene conditions.

HM-71 is provided with one cutter knife and 2 plates of 4.5 and 8 mm.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

| | | List Price |
|---|---|---|
| 1010045 | **Meat mincer attachment HM-71** | **509€** |

### Potato masher attachment P-132

Allows a homogeneous puree ideal for boiled potato, boiled beans, carrot, fruit and vegetables.

Potato-mashing attachment for appliances equipped with an attachment drive for accessories.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

| | | List Price |
|---|---|---|
| 1010052 | **Potato masher attachment P-132** | **599€** |

## ACCESSORIES - COMMERCIAL POTATO PEELERS · STAINLESS STEEL LINE

### Stands for potato peelers

Stainless steel stands for Sammic potato peelers.

• All Sammic potato peelers can be placed on stands.
• Some stands include a filter set complete with no-foam feature.
• In other models, it is an optional accessory.

|  |  | List Price |
|---|---|---|
| 2009224 | **Stand M-5** | **322€** |
| 2009250 | **Stand with filter PI-10/20 / PES-20 (welded)** | **759€** |
| 2009270 | **Stand with filter PI-30** | **833€** |

### Filters for potato peelers M / PI / PES

Optional accessory for Sammic potato peeler stands.

Complete with no-foam feature.

|  |  | List Price |
|---|---|---|
| 2009223 | **Filter set M-5 / PI-10/20 / PES-20** | **435€** |

### Knife plate for PES-20

Special plate with knives instead of abrasive.

• It allows for potato peeling similar to the manual cutting achieved with a knife.
• Only used in PI-20 potato peelers and PES-20 peeler-salad dryer.

|  |  | List Price |
|---|---|---|
| 2000004 | **Knife plate PES-20** | **499€** |

# Commercial salad spinners

## Ideal to dry lettuce and other leaf vegetables

Output: up to 720 kg/h - 1,600 lb/h.

**High production with full warranty**
- Dry **lettuce and other vegetables** in 1-3 minutes.
- **High speed** (900 rpm) and productivity.
- Guaranteed product **quality**.

**Sturdy and reliable**
- Equipped with **powerful three-phase motors** controlled by a highly reliable electronic speed variator. This enables the salad dryers to be connected to a single-phase electrical mains supply.
- Highest quality **stainless steel** body and basket. The stainless steel basket with aluminium base offers durability and stability over the competition.
- Transparent, heavy duty lid for ease of control equipped with a self-opening mechanism and safety device.

**Advanced features**
- **User friendly** control panel with **advanced options** like cycle selection.
- The unique **Vibration Control System** automatically controls the load distribution prior to initiation.
- The **motor braking** enables fast and smooth cut-off.
- All ES commercial salad dryers are equipped with **braking castors**. This allows maximum comfort in the workplace, providing stability during operation and ease of movement for cleaning & storage.

| | ES-100 | ES-200 | PES-20 |
|---|---|---|---|
| **FEATURES** | | | |
| Capacity per operation (drain rack) | 6 kg | 12 kg | 2 kg |
| Capacity per operation (lettuces) | 5-8 | 10-15 | 2-3 |
| Drainer hourly production | 120 - 360 kg | 240 - 720 kg | 10 - 20 kg |
| Total loading | 550 W | 550 W | 550 W |
| Cycles | 3 | 3 | |
| Cycle duration | 60 / 120 / 180" | 60 / 120 / 180" | |
| External dimensions (W x D x H) | 540 x 750 x 665 mm | 540 x 750 x 815 mm | 433 x 635 x 786 mm |
| Net weight | 48 kg | 52 kg | 39 kg |

**High speed and productivity**
Up to 720 kg/h.

**Take care of your product**
Maximum care of the product at all times.

**Extremely intuitive use**
Very intuitive use and advanced features.

**Exclusive Vibration Control System and motor brake**
Built to last.

**Wheels with brake**
Store your salad spinner under the counter when not needed.

## SALAD SPINNER ES-100

Capacity per cycle: 6 kg / 13 lb.
• Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner.
• Designed to efficiently dry up to 6 kg / 13 lb of salad per cycle at a maximum speed of 900 rpm.
• Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

| | | List Price |
|---|---|---|
| 1000700 | Salad drier ES-100 230/50-60/1 | **2.665€** |

| Includes | Optional |
|---|---|
| · Castors with brake.<br>· Stainless steel drying basket. | · Additional stainless steel drying basket. |

## SALAD SPINNER ES-200

Capacity per cycle: 12 kg / 26 lb.
• Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner.
• Designed to efficiently dry up to 12 kg / 26 lb of salad per cycle at a maximum speed of 900 rpm.
• Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

| | | List Price |
|---|---|---|
| 1000710 | Salad drier ES-200 230/50-60/1 | **3.796€** |

| Includes | Optional |
|---|---|
| · Castors with brake.<br>· Stainless steel drying basket. | · Additional stainless steel drying basket. |

## PEELER & SALAD DRYER PES-20

2 in 1: potato peeler & salad dryer.
• As potato peeler: 20 kg load per cycle.
• As salad dryer: 2 kg load per cycle (20 kg/h) capacity.
• Usable volume: 19.5 litres.

|         |                                              | Hourly production | List Price |
|---------|----------------------------------------------|-------------------|------------|
| 1000670 | **Potato peeler-salad drier PES-20 230-400/50/3N** | 300 kg       | **2.799€** |
| 1000671 | **Potato peeler-salad drier PES-20 230/50/1** | 300 kg           | **2.871€** |

| Includes | Optional |
|----------|----------|
| · Abrasive plate.<br>· Drying basket. | · Stainless steel floor stand.<br>· Filter with no-foam feature.<br>· Knife plate. |

## ACCESSORIES

### Stainless steel basket set

Drying basket for salad spinner ES-100 / ES-200.

• Stainless steel construction, with aluminum base.

|         |                  | List Price |
|---------|------------------|------------|
| 2009625 | **Basket ES-100** | **338€**   |
| 2009620 | **Basket ES-200** | **356€**   |

### Plastic basket set

For PES-20 salad dryer.

|         |                             | List Price |
|---------|-----------------------------|------------|
| 2001429 | **Basket set PE-15 / PES-18/20** | **225€** |

# Hand operated potato chipping machine

## Professional hand chipping machine, designed to produce chips of different sizes within seconds

Ideal for restaurants and large kitchens, caters for 100 - 150 kg/h production.

**Precise and efficient cutting**
- It allows the user to obtain a clean, uniform cut without breakage or waste.
- The use of **exchangeable knife blocks** and pusher sets allows thicknesses of 8, 10, or 12 mm to be achieved.
- Its **extended handle** provides optimal results with minimal effort.

**Durable and resistant design**
- Made of light stainless alloy body, it is light and strong at the same time.
- Controls and nuts & bolts are made in stainless steel.
- CF-5 is equipped with suction feet to provide stability on the work surface.

**Safety and hygiene**
- Equipped with springs at the rear, leaving the grid completely free.
- NSF International listed.
- Very easy to clean.

**High output**
Up to 150 kg/h.

**Maximum comfort**
Thanks to the ergonomic handle.

**Versatility**
Obtain 8, 10, or 12 mm cuts thanks to the interchangeable grid-presses.

**Fresh french fries**
Part of a solution to a rising trend.

### POTATO CHIPPING MACHINE CF-5

Ideal to make perfect french fries for restaurants and large kitchens.

Output: 100 kg - 150 kg per hour.

| | | List Price |
|---|---|---|
| 1020060 | Hand chipping machine CF-5 · 8 x 8 mm (5/16" x 5/16") | 360€ |
| 1020061 | Hand chipping machine CF-5 · 10 x 10 mm (3/8" x 3/8") | 360€ |
| 1020062 | Hand chipping machine CF-5 · 12 x 12 mm (1/2" x 1/2") | 360€ |

| Includes | Optional |
|---|---|
| · 1 Knife block + pusher set. | · Knife block + pusher sets of different sizes.<br>· Recipient for cut potato. (See gastronorm containers, maximum 1/1 150mm.). |

### ACCESSORIES

#### Knife block and pusher set

For Sammic hand chipping machine CF-5.

To obtain cuts of different sizes depending on user's needs: 8 x 8 mm / 10 x 10 mm / 12 x 12 mm.

| | | List Price |
|---|---|---|
| 1020065 | Knife block + pusher set · 8 x 8 mm (5/16" x 5/16") | 77€ |
| 1020070 | Knife block + pusher set · 10 x 10 mm (3/8" x 3/8") | 77€ |
| 1020075 | Knife block + pusher set · 12 x 12 mm (1/2" x 1/2") | 77€ |

![sammic]

# Compact line

*VEGETABLE SLICER*

*COMBI*

*CUTTER-EMULSIFIER*

# *VEGETABLE PREPARATION MACHINE, CUTTER OR COMBI*

## COMPACT VEGETABLE SLICER

- Motor block + veg slicer attachment.
- Lateral, orientable product ejection.
- Interchangeable discs and grids – possibility of obtaining over 35 different types of cuts and grating results.
- Complete with gravity product expulsion ramp, collecting tray and ejection disc, to obtain the best result in each use.
- Possibility of extending its functionality by adding the cutter bowl with blades.

## CUTTER-EMULSIFIER

- Motor block + 4.4 l cutter bowl.
- Complete with toothed blades. Smooth and perforated blades available.
- "Invert-blade" technology allows for obtaining the optimal result.
- Bowl equipped with lateral stirrers to obtain a homogeneous result without the user's intervention and avoid product overheating.
- Transparent lid equipped with gasket and hole to add ingredients in use.
- Possibility of extending its functionality by adding the vegetable slicer attachment.

## THE GLOBAL SOLUTION: 2 IN 1 COMBI VEGETABLE SLICER + CUTTER
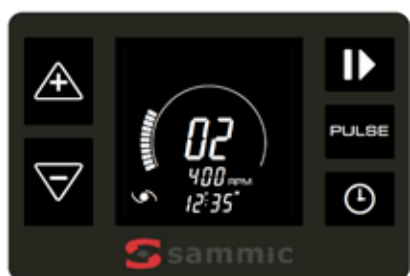
- Motor block + veg slicer attachment + 4.4 l cutter bowl.

## ACTIVE LINE

- 1 speed, 1500 rpm.
- Powerful, asynchronous motor.
- User-friendly, very intuitive control panel.



## ULTRA LINE

- Adjustable speed.
- "Brushless" technology: maximum efficiency.
- Advanced control panel offering all the information at a glance maximum control of the process. Advanced timer.
- Integrated programs and possibility to create user's own programs.

# Compact line

## One machine, 3 working modes

### EJECTION DISC

- For general use.
- For higher production levels.
- For a constant rate of production.
- For standardization of cuts and defined timings.

### GRAVITY SLIDE SYSTEM

- For delicate products.
- For neat cuts.
- For cuts that require uniformity in plating.
- For subsequent preservation.

### COLLECTING TRAY

- To collect small dices.
- Cut and collect in one step.
- Hygienic cutting system.

# Commercial vegetable preparation machines

## The perfect cut, by Sammic: quality, productivity, ergonomics

Vegetable processors with an hourly output of up to 1,000 kg.

### COMPACT line: compact design and commercial performance
• Available in 1-speed ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.
• High capacity: up to 350 kg/h hourly production.
• Lateral and orientable product ejection (left side / right side product ejection).
• Exclusive "Gravity slide system": complete with gravity product expulsion ramp and ejection disc. The slide allows the product to be reconstructed for subsequent preservation or presentation.
• Inner collecting container included: for collecting Déli-cut as well as other delicate and small-sized cuts.
• Possibility of extending its functionality by adding the cutter bowl with blades.

### HEAVY-DUTY line: a perfect cut
• ACTIVE range, with one or two speeds, and ULTRA range, with variable speed, featuring high-efficiency brushless technology and advanced performance.
• Sturdy construction in food-grade best quality materials.
• Different motor blocks and attachments available.
• Guarantee of a uniform cut with minimal effort, without deterioration of the food and generating less liquid.
• They can reach an hourly production of up to 1,000 kg.

### Designed for commercial and continuous use
• The motors allow continuous use.
• The control boards are electronic, watertight and very intuitive to use.
• All models have been designed with a keen focus on ergonomics and workflow in a commercial kitchen.

### Wide choice of cuts
• They can be fitted with a wide range of discs and grids of the highest cutting quality.
• Universal grid cleaner included in all models.
• Combine these accessories together to obtain more than 35 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.
• Exclusive brunoise-style cut of 4 x 4 x 8 mm: the most universal and versatile cut for the chef. Ideal for cooking, sautéing, seasoning salads and preparations, stuffing, and much more.

### Maintenance, safety, hygiene
• 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.

| | ACTIVE | | | | ULTRA | | |
|---|---|---|---|---|---|---|---|
| | CA-21 | CA-31 | CA-41 | CA-62 | CA-2V | CA-3V | CA-4V |
| SELECTION GUIDE | | | | | | | |
| Covers (from / to) | 10 - 50 | 100 - 450 | 100 - 600 | 200 - 1000 | 10 - 50 | 100 - 450 | 100 - 600 |
| Hourly production | 50 - 350 kg | 150 - 450 kg | 200 - 650 kg | 500 - 1000 kg | 50 - 350 kg | 150 - 500 kg | 200 - 650 kg |
| FEATURES | | | | | | | |
| Inlet opening | 89 cm² | 136 cm² | 286 cm² | 273 cm² | 89 cm² | 136 cm² | 286 cm² |
| Motor speed | 1500 rpm | 365 rpm | 365 rpm | 365 - 730 rpm | 300 - 1000 rpm | 300 - 1000 rpm | 300 - 1000 rpm |
| LOADING | | | | | | | |
| Single Phase | 800 W | 550 W | 550 W | | 1100 W | 1500 W | 1500 W |
| Three phase | | 550 W | 550 W | 750 W | | | |
| EXTERNAL DIMENSIONS (W X D X H) | | | | | | | |
| External dimensions (W x D x H) | 378 x 309 x 533 mm | 389 x 405 x 544 mm | 391 x 396 x 652 mm | 430 x 420 x 810 mm | 378 x 309 x 533 mm | 391 x 409 x 552 mm | 391 x 400 x 652 mm |
| Net weight | 15.2 kg | 21 kg | 24 kg | 29.5 kg | 12.9 kg | 24 kg | 27 kg |

### ACTIVE and ULTRA
Available in 1-speed ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.

### A perfect cut
More than 35 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.

### Ergonomic design
Performs the cutting operation in a single movement, achieving maximum production without fatigue for the user.

### Lateral product ejection
Commercial vegetable preparation machines require less depth on the work table, resulting in an optimal workflow in the preparation area.

### Bi-directional design
Compact line: it allows the product output to be positioned to the right or to the left.

### Possibility to add the food processor function
Compact line: possibility to add the food processor function to your machine by adding the bowl with blades.

### Gravity slide system
Compact line: provided with "Gravity slide system" - ejection slide to eject the product by gravity.

### Inner collecting container
Compact Line: for collecting Déli-cut as well as other delicate and small-sized cuts.

### Exclusive Déli-cut
Déli-cut: 4x4x8 mm cut ideal for cooking, sautéing, dressing salads, preparing fillings, and much more.

### Easy cleaning
Lever and lid easily removable for cleaning purpose.

### Universal grid cleaner
Included in all models. In option: "quick-cleaner" grid cleaner for HEAVY-DUTY line.

# ACTIVE

## Professional vegetable preparation machines. One- or two-speed models.

**Professional performance**
- High-power asynchronous motor.
- Entirely made of highest-quality materials, suitable for contact with food.
- Motor block and a feed opening adapted to production.

**One or two speeds**
- 2/3/4 series: single-speed vegetable slicers.
- 6 series: two-speed vegetable slicers.

### VEGETABLE PREPARATION MACHINE CA-21

Compact vegetable preparation machine. 1-speed vegetable slicer.
Compact ACTIVE line.
1-speed motor block + vegetable slicer attachment.

| | | Hourly production | List Price |
|---|---|---|---|
| 1050940 | Vegetable preparation machine CA-21 230/50/1 | 350 kg | **1.071€** |

| Includes | Optional |
|---|---|
| · 1-speed motor block. | · Cutter bowl. |
| · Vegetable slicer attachment. | · Hub with toothed blades. |
| · Gravity product expulsion ramp. | · Hub with smooth blades. |
| · Inner collecting container. | · Hub with perforated blades. |
| · Ejection disc. | |
| · Universal grid cleaner QC-U. | |

NSF.
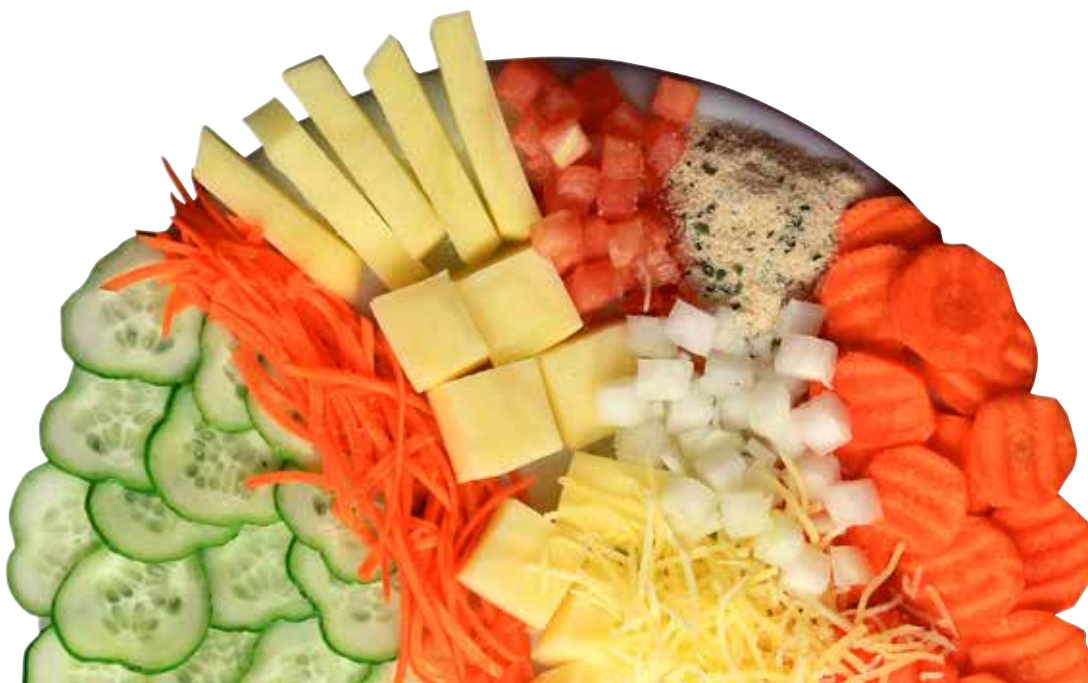
## VEGETABLE PREPARATION MACHINE CA-31

Production up to 450 kg.

Single-speed motor block + regular hopper.

| | | Hourly production | List Price |
|---|---|---|---|
| 1050701 | **Vegetable preparation machine CA-31 230-400/50/3N** | 450 kg | **1.284€** |
| 1050700 | **Vegetable preparation machine CA-31 230/50/1** | 450 kg | **1.318€** |

| Includes | Optional |
|---|---|
| · Single-speed motor block.<br>· Regular hopper.<br>· Universal grid cleaner QC-U. | · Tube head for long products.<br>· Support-trolley.<br>· Discs and grids.<br>· Grid cleaning kit. |

## VEGETABLE PREPARATION MACHINE CA-41

High production vegetable preparation machine with an hourly output of up to 1300 lb / 650 kg.

Single-speed motor block + large production attachment.

| | | Hourly production | List Price |
|---|---|---|---|
| 1050721 | **Vegetable preparation machine CA-41 230-400/50/3N** | 650 kg | **2.042€** |
| 1050719 | **Vegetable preparation machine CA-41 230/50/1** | 650 kg | **2.093€** |

| Includes | Optional |
|---|---|
| · 1 speed motor block.<br>· Large capacity hopper.<br>· Core drill (optional use).<br>· Universal grid cleaner QC-U. | · Tube head.<br>· High production semi-automatic hopper.<br>· Support-trolley.<br>· Discs and grids.<br>· Grid cleaning kit. |

## VEGETABLE PREPARATION MACHINE CA-62

High-production vegetable cutter, up to 1000 kg.

Two-speed motor block + high-production semi-automatic hopper.

| | | Hourly production | List Price |
|---|---|---|---|
| 1050738 | **Vegetable preparation machine CA-62 400/50/3** | 1000 kg | **3.738€** |

| Includes | Optional |
|---|---|
| · Two-speed motor block.<br>· High production semi-automatic hopper.<br>· Universal grid cleaner QC-U. | · Large capacity head.<br>· Tube head.<br>· Support-trolley.<br>· Discs and grids.<br>· Grid cleaning kit. |

# ULTRA

## Professional vegetable cutters. Variable-speed models.

### Equipped with "brushless" technology: powerful and efficient motors
- Entirely made of high-quality materials suitable for contact with food.
- Variable-speed motor block + feed opening adapted to production.
- Advanced control panel that is very intuitive to use and offers all the information at a glance.
- Maximum efficiency: maintain the torque throughout the speed range.
- Lightweight and compact design: they weigh less, they occupy less space.
- Improved air / water-tightness since no ventilation is required.
- The exclusive "Force control system" guarantees a standardised and high-quality cut.



**Maximum efficiency**
Thanks to "brushless" technology.



**Adjustable speed**
All the information at a glance.



**Exclusive "Force Control System"**
Allows precise definition of the force level to achieve perfect and repeatable results.



### VEGETABLE PREPARATION MACHINE CA-2V

Compact, variable speed vegetable slicer. "Brushless" technology: maximum efficiency.
Compact ULTRA line.
Variable speed motor block + vegetable slicer attachment.

| | | Hourly production | List Price |
|---|---|---|---|
| 1050962 | **Vegetable preparation machine CA-2V 230/50-60/1** | 350 kg | **1.762€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block. | · Cutter bowl. |
| · Vegetable slicer attachment. | · Hub with toothed blades. |
| · Gravity product expulsion ramp. | · Hub with smooth blades. |
| · Inner collecting container. | · Hub with perforated blades. |
| · Ejection disc. | |
| · Universal grid cleaner QC-U. | |

## VEGETABLE PREPARATION MACHINE CA-3V

Commercial vegetable preparation machine. Production up to 500 kg.
Variable speed motor block + universal head.
Equipped with "brushless" technology.

| | | Hourly production | List Price |
|---|---|---|---|
| 1050784 | Vegetable preparation machine CA-3V 230/50-60/1 | 500 kg | **2.392€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block. | · Tube head for long products. |
| · Universal head. | · Support-trolley. |
| · Universal grid cleaner QC-U. | · Discs and grids. |
| | · Grid cleaning kit. |

## VEGETABLE PREPARATION MACHINE CA-4V

High-production commercial vegetable preparation machine, up to 650 kg.
Variable speed motor block + high-production head.
Equipped with "brushless" technology.

| | | Hourly production | List Price |
|---|---|---|---|
| 1050796 | Vegetable preparation machine CA-4V 230/50-60/1 | 650 kg | **2.948€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block. | · Tube head. |
| · Large capacity head. | · High production semi-automatic hopper. |
| · Optional use drill. | · Support-trolley. |
| · Universal grid cleaner QC-U. | · Discs and grids. |
| | · Grid cleaning kit. |

# Food processor / veg prep combi machines

## The perfect cut, with many possibilities

It consists of a variable speed motor block with a regular or large capacity hopper and a cutter-mixer bowl complete with a hub with serrated blades.

### COMPACT line: compact design and commercial performance
- Available in 1-speed ACTIVE range and variable-speed ULTRA range. ULTRA range equipped with high-efficiency "brushless" technology and advanced features.
- Big capacity in compact format: 4.4 l bowl and big production capacity.
- Sturdy fiberglass-reinforced polymer construction.
- Designed to make the most of your workspace.
- Highly resistant, dishwasher-safe Tritan™ (BPA-free and any bisphenol-free recyclabe copolyester) bowl.
- "Invert-blade" technology and lateral stirrers designed to obtain a homogeneous grinding results without traces.

### HEAVY-DUTY line (all ULTRA range): adjustable speed models 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 and occupy less space.
- Improved air/water-tightness since no ventilation is required.
- They generate less noise: improved workplace environment.

### Vegetable slicer function: a perfect cut
- High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- COMPACT line: exclusive "Gravity slide system" - gravity product expulsion ramp allows to reconstruct the sliced product for storing or presentation purpose.
- COMPACT line: Inner collecting container included - for collecting Déli-cut as well as other delicate and small-sized cuts.
- Ejection disc included on all models for the products that require its use.
- 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 35 (Compact line) / 70 (Heavy Duty line) different types of cuts and grating grades.
- Universal grid cleaner included in all models.
- Exclusive brunoise-style cut of 4 x 4 x 8 mm: the most universal and versatile cut for the chef. Ideal for cooking, sautéing, seasoning salads and preparations, stuffing, and much more.

### Cutter function: efficiency and performance
- ULTRA line: built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ULTRA line: option to customize programs for recipe standardization.
- Big capacity: 4.4 / 5.5 / 8 l bowl.
- Hub with serrated blades included.
- Optional smooth or perforated blades.
- Built-in programs.

### Built to last
- Sturdy construction in food-grade best quality materials.

### 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.

### Maintenance, safety, hygiene
- Lever, lid and bowl are easily removable for cleaning purposes.
- Combination of safety systems: head, cover, bowl, power switch.
- Appliances certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.

| | ACTIVE | ULTRA | | | | |
|---|---|---|---|---|---|---|
| | **CK-241** | **CK-24V** | **CK-35V** | **CK-38V** | **CK-45V** | **CK-48V** |
| **SELECTION GUIDE** | | | | | | |
| Covers (from / to) | 10 - 50 | 10 - 50 | 100 - 450 | 100 - 450 | 100 - 600 | 100 - 600 |
| Hourly production | 50 - 350 kg | 50 - 350 kg | 100 - 450 kg | 100 - 450 kg | 200 - 650 kg | 200 - 650 kg |
| **FEATURES** | | | | | | |
| Inlet opening | 89 cm² | 89 cm² | 136 cm² | 136 cm² | 286 cm² | 286 cm² |
| Bowl capacity | 4.4 l | 4.4 l | 5.5 l | 8 l | 5.5 l | 8 l |
| Speeds as cutter (positions) | 1 | 10 | 10 | 10 | 10 | 10 |
| Motor RPM (Cutter) | 1500 rpm | 300 - 3000 rpm | 300 - 3000 rpm | 300 - 3000 rpm | 300 - 3000 rpm | 300 - 3000 rpm |
| Speed as veg. slicer | 1 | 5 | 5 | 5 | 5 | 5 |
| Motor RPM (Veg. Prep.) | 1500 rpm | 300 - 1000 rpm | 300 - 1000 rpm | 300 - 1000 rpm | 300 - 1000 rpm | 300 - 1000 rpm |
| **LOADING** | | | | | | |
| Single Phase | 800 W | 1100 W | 1500 W | 1500 W | 1500 W | 1500 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | | |
| Dimensions (Veg. Prep.) | 378 x 309 x 533 mm | 378 x 309 x 533 mm | 391 x 409 x 552 mm | 391 x 409 x 552 mm | 391 x 400 x 652 mm | 391 x 400 x 652 mm |
| Dimensions (Cutter) | 252 x 309 x 434 mm | 252 x 309 x 434 mm | 286 x 387 x 487 mm | 286 x 387 x 517 mm | 286 x 387 x 487 mm | 286 x 387 x 517 mm |
| Net weight (Veg. Prep.) | 15.2 kg | 12.9 kg | 24 kg | 24 kg | 27 kg | 27 kg |
| Net weight (Cutter) | 14.2 kg | 11.9 kg | 18 kg | 19 kg | 18 kg | 19 kg |



**2-in-1**
Veg prep machine + cutter



**ACTIVE and ULTRA**
Available in 1-speed ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.



**Lateral product ejection**
Veg prep machines require less depth on the work table, resulting in an optimal workflow in the preparation area.



**Bi-directional design**
COMPACT line: it allows the product output to be positioned to the right or to the left.



**"Cut&mix" mixer included**
Cutter function, HEAVY DUTY line: built-in scraper.



**Equipped with lateral stirrers**
Cutter function, COMPACT line: bowl equipped with lateral stirrers for an homogeneous result without operator intervention.



**Easy cleaning**
Head, cover and bowl are easy to detach.



**Dishwasher-safe**
COMPACT line: the veg prep head, and the food processor rotor and bowl can be washed in the dishwasher.

# ACTIVE

## Available in Compact line

**It consists of:**
- 1-speed motor block.
- Compact vegetable slicer attachment.
- 4.4 l cutter bowl.



**1-speed appliance**
Commercial performance in compact size.



**Easy-to-use control panel**
Extremely intuitive use.



## COMBI CK-241

2-in-1. Compact vegetable slicer  (350 kg) + cutter. 1 speed.

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.

| | | Production / hour (max) | Bowl capacity | List Price |
|---|---|---|---|---|
| 1050900 | Combi vegetable prep.-cutter CK-241 230/50/1 | 350 kg | 4.4 l | **1.390€** |

| **Includes** | **Optional** |
|---|---|
| · 1-speed motor block. | · Hub with smooth blades. |
| · Vegetable slicer attachment. | · Hub with perforated blades. |
| · Cutter bowl with toothed blades. | |
| · Gravity product expulsion ramp. | |
| · Inner collecting container. | |
| · Ejection disc. | |
| · Universal grid cleaner QC-U. | |

# ULTRA

## 2 in 1: vegetable preparation machine and processor. Variable speed on all models.

**Models equipped with "brushless" technology: maximum efficiency**
- Variable-speed motor block + feed opening adapted to production + cutter bowl.
- Serrated blades (standard). Optional smooth and perforated blades.
- Advanced control panel: all the information at a glance.
- Maximum efficiency: maintain the torque throughout the speed range.
- The exclusive "Force control system" guarantees a standardised and high-quality cut.
- Light and compact design: less weight, space-saving.
- Improved water-tightness as ventilation is not required.
- They generate less noise, improving the workplace environment.
- Incorporated 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.



**Maximum efficiency**
Thanks to "brushless" technology.



**Advanced control panel**
Adjustable speed. All the information at a glance.



### COMBI CK-24V

**2-in-1. Compact vegetable slicer + cutter. Adjustable speed with "brushless" technology.**

Compact ULTRA line. Variable speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.
"Brushless" technology.

| | | Production / hour (max) | Bowl capacity | List Price |
|---|---|---|---|---|
| 1050922 | Combi vegetable prep.-cutter CK-24V 230/50-60/1 | 350 kg | 4.4 l | **2.201€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block. | · Hub with smooth blades. |
| · Vegetable slicer attachment. | · Hub with perforated blades. |
| · Cutter bowl with toothed blades. | |
| · Gravity product expulsion ramp. | |
| · Inner collecting container. | |
| · Ejection disc. | |
| · Universal grid cleaner QC-U. | |

## COMBI CK-35V

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

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.

| | | Production / hour (max) | Bowl capacity | List Price |
|---|---|---|---|---|
| 1050752 | Combi vegetable prep.-cutter CK-35V 230/50-60/1 | 450 kg | 5.5 l | **3.098€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· Universal head.<br>· Cutter bowl, with micro-serrated blade rotor.<br>· Universal grid cleaner QC-U. | · Tube head.<br>· Discs, grids and disc support.<br>· Rotor with smooth cutting blades.<br>· Rotor with perforated cutting blades.<br>· Support-trolley.<br>· Grid cleaning kit. |

## COMBI CK-38V

2 in 1: vegetable cutter (450 kg) + cutter with 8 l bowl.

It has a variable speed motor block, universal head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
"Brushless" technology.

| | | Production / hour (max) | Bowl capacity | List Price |
|---|---|---|---|---|
| 1050808 | Combi vegetable prep.-cutter CK-38V 230/50-60/1 | 450 kg | 8 l | **3.445€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· Universal head.<br>· Cutter bowl, with micro-serrated blade rotor.<br>· Universal grid cleaner QC-U. | · Tube head.<br>· Discs, grids and disc support.<br>· Rotor with smooth cutting blades.<br>· Rotor with perforated cutting blades.<br>· Support-trolley.<br>· Grid cleaning kit. |

## COMBI CK-45V

2 in 1: high capacity vegetable cutter (650 kg) + cutter with 5.5 l bowl.

It has a variable speed motor block, large-capacity head and 5.5 l cutter bowl equipped with a rotor with micro-serrated blades.
"Brushless" technology.

| | | Production / hour (max) | Bowl capacity | List Price |
|---|---|---|---|---|
| 1050769 | Combi vegetable prep.-cutter CK-45V 230/50-60/1 | 650 kg | 5.5 l | **3.603€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block. | · Tube head. |
| · Large capacity head. | · High production semi-automatic bowl. |
| · Cutter bowl, with micro-serrated blade rotor. | · Discs, grids and disc support. |
| · Universal grid cleaner QC-U. | · Rotor with smooth cutting blades. |
| | · Rotor with perforated cutting blades. |
| | · Support-trolley. |
| | · Grid cleaning kit. |

## COMBI CK-48V

2 in 1: high capacity vegetable cutter (650 kg) + cutter with 8 l bowl.

It has a variable speed motor block, large-capacity head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
"Brushless" technology.

| | | Production / hour (max) | Bowl capacity | List Price |
|---|---|---|---|---|
| 1050821 | Combi vegetable prep.-cutter CK-48V 230/50-60/1 | 650 kg | 8 l | **3.947€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block. | · Tube head. |
| · Large capacity head. | · High production semi-automatic bowl. |
| · Cutter bowl, with micro-serrated blade rotor. | · Discs, grids and disc support. |
| · Universal grid cleaner QC-U. | · Rotor with smooth cutting blades. |
| | · Rotor with perforated cutting blades. |
| | · Support-trolley. |
| | · Grid cleaning kit. |

# #ThePerfectTexture,
## easier than ever

**Did you know that Sammic cutter-emulsifiers are ideal for achieving the desired texture of food? Their programming functions and "precise pulse" make them ideal for texturizing, making it possible for everyone to eat with dignity and enjoy food throughout all stages of their lives.**

Swallowing difficulties and dysphagia, affecting 8% of the world population, should not be a barrier to enjoying tasty and nutritionally balanced meals at all times.

Technological advances and the development of modified texture diets make it possible for any type of food to be adapted to the texture tolerated by each person.

In addition to retaining the original flavor, the attractive presentation of modified texture food, with a palette of natural colors instead of a puree, allows the person eating to choose ingredients in each bite, thus enjoying the taste of each component of the dish.

✔ **We respect the colors of foods.**
✔ **We recover forgotten flavors and improve nutrition.**
✔ **It enhances acceptance and nutritional value.**
✔ **Preserves the original flavor of the recipe with an adapted portion.**



**FOODS**

TRANSITIONAL FOODS

| | |
|---|---|
| REGULAR | 7 |
| EASY TO CHEW | |
| SOFT & BITE-SIZED | 6 |
| MINCED & MOIST | 5 |
| PUREED | 4 — EXTREMELY THICK |
| LIQUIDISED | 3 — MODERATELY THICK |
| | 2 — MILDLY THICK |
| | 1 — SLIGHTLY THICK |
| | 0 — THIN |

**DRINKS**
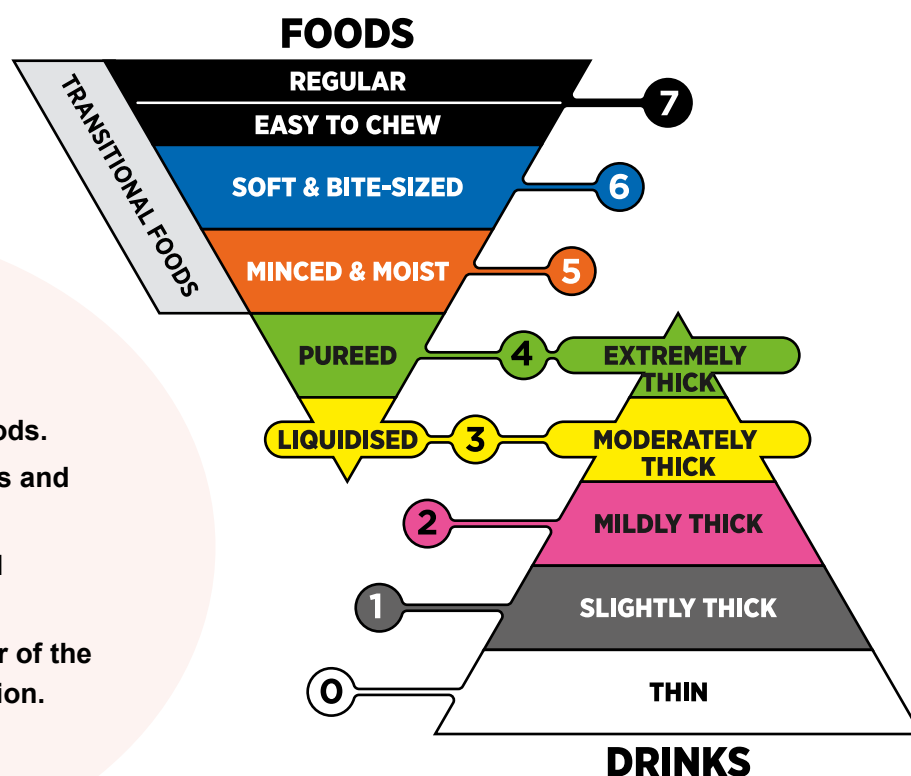
# Cutter-mixers & emulsifiers

## Commercial food processors for the professional kitchen

Our bowl cutter can chop, mash, knead, emulsify any product in seconds: vegetables and herbs, different types of dough, raw or cooked meat, fish, fruit, nuts, ice, hummus, etc.

**COMPACT 4.4 l line: compact design and commercial performance**
• Available in 1-speed ACTIVE range and variable-speed ULTRA range. ULTRA range equipped with high-efficiency "brushless" technology and advanced features.
• Big capacity: 4.4 l bowl.
• Sturdy construction in fibreglass reinforced PBT plastic material.
• Highly resistant, dishwasher-safe Tritan™ (BPA-free and any bisphenol-free recyclabe copolyester) bowl.
• Designed to make the most of your workspace.
• Lid equipped with gasket. Top orifice in lid, to add liquids while the machine is in operation.
• Bowl equipped with lateral stirrers for an homogeneous result without operator intervention.
• It can be upgraded into a combi model adding the vegetable slicer attachment.
• ULTRA line: built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
• ULTRA line: option to customize programs for recipe standardization.

**5.5 / 8 l HEAVY DUTY line: two sizes, many possibilities**
• ACTIVE line with 2-speed models and ULTRA line with adjustable speed, high-efficiency "brushless" technology and advanced features.
• Big capacity: up to 8 l commercial models.
• Top orifice in lid, to add liquids while the machine is in operation.
• "Cut&mix" mixer is optional in ACTIVE line and included in ULTRA LINE.
• ULTRA line: built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
• ULTRA line: option to customize programs for recipe standardization.

**Built to last**
• Sturdy construction in food-grade best quality materials.

**Maximum comfort for the user**
• Watertight, intuitive control panel.
• Transparent lid equipped with hole to add ingredients in use.
• Hub with serrated blades included, optional smooth or perforated blades.

**Maintenance, safety, hygiene**
• Safety microswitches in the position of the bowl and the lid.
• Bowl easy to detach.
• The food processor rotor and bowl can be washed in the dishwasher.
• Appliances certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
• 100% tested.

| | ACTIVE | | | ULTRA | | |
|---|---|---|---|---|---|---|
| | **K-41** | **K-52** | **K-82** | **KE-4V** | **KE-5V** | **KE-8V** |
| **SELECTION GUIDE** | | | | | | |
| Covers (from / to) | 10 - 50 | 20 - 75 | 20 - 100 | 10 - 50 | 20 - 75 | 20 - 100 |
| Max. product capacity | 2.5 kg | 3 kg | 4 kg | 2.5 kg | 3 kg | 4 kg |
| **FEATURES** | | | | | | |
| Bowl capacity | 4.4 l | 5.5 l | 8 l | 4.4 l | 5.5 l | 8 l |
| Bowl dimensions | Ø 193 x 161 mm | Ø 240 x 150 mm | Ø 240 x 199 mm | Ø 193 x 161 mm | Ø 240 x 150 mm | Ø 240 x 199 mm |
| Total loading | 800 W | 900 - 1500 W | 900 - 1500 W | 1100 W | 1500 W | 1500 W |
| 2 speed | - | yes | yes | - | - | - |
| Variable speed | - | - | - | yes | yes | yes |
| Speed, min-max | / 1500 rpm | 1500 / 3000 rpm | 1500 / 3000 rpm | 300 / 3000 rpm | 300 / 3000 rpm | 300 / 3000 rpm |
| External dimensions (W x D x H) | 252 x 309 x 434 mm | 286 x 387 x 439 mm | 286 x 387 x 473 mm | 252 x 309 x 434 mm | 286 x 387 x 487 mm | 286 x 387 x 517 mm |
| Net weight | 14.2 kg | 21.6 kg | 22.6 kg | 11.9 kg | 18 kg | 18.9 kg |



**ACTIVE and ULTRA**
Available in 1 or 2-speeds ACTIVE range and variable-speed ULTRA range with high-efficiency "brushless" technology.



**Versatile**
Interchangeable hubs with blades.



**Big capacity**
Up to 8 l commercial models.



**Add the other function when needed**
COMPACT line: it can be upgraded into a combi model adding the vegetable slicer attachment.



**Maximum comfort**
COMPACT line: bowl with ergonomic handle. Maximum comfort for the user.



**Lateral stirrers**
COMPACT line: lateral stirrers designed to obtain a homogeneous grinding results without traces.

# ACTIVE

## One or two-speed cutters with 4.4, 5.5 or 8 litre bowl.

**Consists of:**
• 1 or 2-speed motor block.
• Cutter bowl.

**Commercial use, sturdy appliances.**
• High power asynchronous motor.
• 1 or 2-speed appliances.

**1 or 2-speed appliances**
Commercial performance.

**Easy-to-use control panel**
Extremely intuitive use.

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### FOOD-PROCESSOR K-41

Bowl capacity: 4.4 l. 1 speed.
Compact ACTIVE line. 1-speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1050980 | **Cutter K-41 230/50/1** | 4.4 l | **1.157€** |

| Includes | Optional |
|---|---|
| · 1-speed motor block.<br>· Cutter bowl with toothed blades.<br>· Built-in lateral stirrers. | · Hub with smooth blades.<br>· Hub with perforated blades.<br>· Vegetable slicer attachment. |

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### FOOD-PROCESSOR K-52

Bowl capacity: 5.5 l. 2-speed.
ACTIVE Heavy Duty line. 2-speed motor block + 5.5 l cutter bowl with toothed blades.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1050832 | **Cutter K-52 400/50/3** | 5.5 l | **1.753€** |

| Includes | Optional |
|---|---|
| · Set of serrated blades. | · "Cut&mix" scraper.<br>· Smooth blades.<br>· Perforated blades. |

### FOOD-PROCESSOR K-82

Bowl capacity: 8 l. 2-speed.
ACTIVE Heavy Duty line. 2-speed motor block + 8 l cutter bowl with toothed blades.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1050850 | **Cutter K-82 400/50/3** | 8 l | **1.928€** |

| Includes | Optional |
|---|---|
| · Set of serrated blades. | · "Cut&mix" scraper.<br>· Smooth blades.<br>· Perforated blades. |

## ULTRA

### Variable speed cutter/emulsifiers with 4.4, 5.5 or 8 litre bowl.

**Models equipped with "brushless" technology: maximum efficiency**
• Variable-speed motor block + feed opening adapted to production + cutter bowl.
• Serrated blades (standard). Optional smooth and perforated blades.
• Advanced control panel: all the information at a glance.
• Maximum efficiency: maintain the torque throughout the speed range.
• Light and compact design: less weight, space-saving.
• Improved water-tightness as ventilation is not required.
• They generate less noise, improving the workplace environment.
• Incorporated 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.

**Advanced control panel**
Adjustable speed. All the information at a glance.

**Versatile**
Interchangeable hubs with blades and built-in scraper.

**Maximum efficiency**
Thanks to "brushless" technology.

**Customize your cutter**
Built-in programs and option to customize programs for recipe standardization.

**Guaranteed homogeneous result**
"Invert-blade" technology for a homogeneous result.

## FOOD-PROCESSOR - EMULSIFIER KE-4V

Bowl capacity: 4.4 l. Adjustable speed with "brushless" technology.

• Compact ULTRA line. Variable speed motor block + 4.4 l cutter bowl with lateral stirrers and toothed blades.

• Ideal for emulsions and texturizations.

• Brushless technology: maximum efficiency.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1051000 | Cutter-emulsifier KE-4V 230/50-60/1 | 4.4 l | **1.847€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· Cutter bowl with toothed blades. | · Hub with smooth blades.<br>· Hub with perforated blades.<br>· Vegetable slicer attachment. |

## FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 l. Adjustable speed with "brushless" technology.

• ULTRA Heavy Duty line. Adjustable speed motor block + 5.5 l cutter bowl with toothed blades and "cut&mix" scraper.

• To cut, grind, texturize, mix and knead any food in seconds.

• Ideal for emulsions and texturizations.

• Brushless technology: maximum efficiency.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1050834 | Cutter-emulsifier KE-5V 230/50-60/1 | 5.5 l | **2.252€** |

| Includes | Optional |
|---|---|
| · Set of serrated blades.<br>· "Cut&mix" scraper. | · Smooth blades.<br>· Perforated blades. |

## FOOD-PROCESSOR - EMULSIFIER KE-8V

Bowl capacity: 8 l. Adjustable speed with "brushless" technology.

• ULTRA Heavy Duty line. Adjustable speed motor block + 8 l cutter bowl with toothed blades and "cut&mix" scraper.

• To cut, grind, texturize, mix and knead any food in seconds.

• Ideal for emulsions and texturizations.

• Brushless technology: maximum efficiency.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1050853 | Cutter-emulsifier KE-8V 230/50-60/1 | 8 l | **2.599€** |

| Includes | Optional |
|---|---|
| · Set of serrated blades.<br>· "Cut&mix" scraper. | · Smooth blades.<br>· Perforated blades. |

# Déli-cut
## A cut with a unique identity

### We introduce the most universal and versatile cut for the Chef

→ The new **Déli-cut** is a brunoise type cut of 4 x 4 x 8 mm, making it unique for cooking, sautéing, dressing salads and preparations, cooking fillings, and much more.

→ Now you can get the **Déli-cut** with the highest quality and precision with all Sammic vegetable slicers.

→ The **Déli-cut** does not require special adjustments on the machine: with the right combination of discs, **you can get this cut with any** Sammic **vegetable preparation machine.**

**Compact line**
CA-21, CA-2V, CK-241, CK-24V

Julienne disc
FCES-4+4G

+

Dicing grid
FMS-8

**Heavy Duty line**
CA-31, CA-3V, CA-41, CA-4V, CK-35V, CK-38V, CK-45V, CK-48V

Julienne disc
FCE-4+4G

+

Dicing grid
FMC-8D

# CUTTING GUIDE

## COMPACT LINE

FCS

FCOS

FFS

FMS

FCES

SHS

SHSF / SHSG

## HEAVY-DUTY LINE

FC

FCO+

FFC

FMC

FCC

FCE

SH

SHF          SHG

## ACCESSORIES - FOOD PROCESSOR / VEG PREP · COMPACT LINE

### Vegetable preparation attachment for K-41 / KE-4V

Allows to obtain a combi model out of a cutter-emulsifier.

- The vegetable slicer attachment allows to obtain a combi machine (vegetable preparation machine + cutter / emulsifier) out of a K-41 / KE-4V model.
- Discs are not included. Discs are sold separately.

|  |  | List Price |
|---|---|---|
| 2059760 | **Vegetable slicer attachment 21/2V** | **354€** |

### Cutter bowl

Optional cutter bowl for Compact line vegetable preparation machines, cutters and combi machines.

- Additional cutter bowl of 4.4 lf or K-41 / KE-4V cutter/emulsifier or CK-241 / CK-24V combi models.
- It allows to make a combi model out of a CA-21 / CA-2V vegetable preparation machines.
- Hub with blades is sold separately.

|  |  | List Price |
|---|---|---|
| 2059762 | **Cutter bowl 4.4 l (with lid, without blades)** | **276€** |

### Hubs with blades

Hubs with different blades for cutters / emulsifiers and combi models.

- Hub with toothed blades for general use.
- Hub with flat blades, specially indicated for raw meat and fibrous products.
- Hub with perforated blades for preparing egg whites, sauces, etc.

|  |  | List Price |
|---|---|---|
| 2059748 | **Hub with toothed blades CK-241 / CK-24V / K-41 / KE-4V** | **162€** |
| 2059750 | **Hub with smooth blades CK-241 / CK-24V / K-41 / KE-4V** | **162€** |
| 2059752 | **Hub with perforated blades CK-241 / CK-24V / K-41 / KE-4V** | **162€** |

## FCS slicing discs

Regular slicing discs.

Slicing discs to obtain 1 to 12 mm slices of potatoes, carrots, beets, cabbage, etc.

- FCS-8G, FCS-10G and FCS-12G discs can be combined with FMS / FFS grids to obtain chips and cubes.
- *For CA-21/2V slicer and CK-241/24V combi models.*
- *Discs may vary from image.*

|  |  | Slice thickness | List Price |
|---|---|---|---|
| 1010530 | **Slicing disc FCS-1** | 1 mm | **75€** |
| 1010532 | **Slicing disc FCS-2** | 2 mm | **75€** |
| 1010534 | **Slicing disc FCS-3** | 3 mm | **75€** |
| 1010536 | **Slicing disc FCS-4** | 4 mm | **75€** |
| 1010538 | **Slicing disc FCS-5** | 5 mm | **75€** |
| 1010540 | **Slicing disc FCS-6** | 6 mm | **75€** |
| 1010570 | **Slicing disc FCS-8G** | 8 mm | **88€** |
| 1010572 | **Slicing disc FCS-10G** | 10 mm | **88€** |
| 1010574 | **Slicing disc FCS-12G** | 12 mm | **88€** |

## FCOS rippled slicing disc

Designed to obtain rippled slices.

- *For CA-21/2V slicer and CK-241/24V combi models.*
- *Discs may vary from image.*

|  |  | Slice thickness | List Price |
|---|---|---|---|
| 1010546 | **Slicing disc FCOS-2** | 2 mm | **75€** |

## FMS dicing grid

Grids to obtain dices combining with slicing discs.

- FMS dicing grids are combined with FCS-G-8/10/12 slicing disc for cube cuts.
- Thickness depends on combination of disc and grid.
- *For CA-21/2V slicer and CK-241/24V combi models.*
- *Discs may vary from image.*

|  |  | Slice thickness | List Price |
|---|---|---|---|
| 1010580 | **Dicing grid FMS-8** | 8 mm | **109€** |
| 1010582 | **Dicing grid FMS-10** | 10 mm | **109€** |
| 1010584 | **Dicing grid FMS-12** | 12 mm | **109€** |

## FFS chipping grid

Grids to obtain french fries in combination with slicing discs.

- FMS dicing grids are combined with FCS-G-8/10/12 slicing disc for french fries.
- Thickness depends on combination of disc and grid.
- *For CA-21/2V slicer and CK-241/24V combi.*
- *Discs may vary from image.*

|         |                        | Slice thickness | List Price |
|---------|------------------------|-----------------|------------|
| 1010590 | Chipping grid FFS-8    | 8 mm            | **109€**   |
| 1010592 | Chipping grid FFS-10   | 10 mm           | **109€**   |

## FCES julienne discs

For french fries, strips or batons.

- Thickness depends on disc used.
- *For CA-21/2V slicer and CK-241/24V combi.*
- *Discs may vary from image.*

|         |                                        | Slice thickness | List Price |
|---------|----------------------------------------|-----------------|------------|
| 1010550 | Julienne disc FCES-2x2 · 2 x 2 mm      | 2 x 2 mm        | **99€**    |
| 1010552 | Julienne disc FCES-2x4 · 2 x 4 mm      | 2 x 4 mm        | **99€**    |
| 1010554 | Julienne disc FCES-2x6 · 2 x 6 mm      | 2 x 6 mm        | **99€**    |
| 1010556 | Julienne disc FCES-4x4G · 4 x 4 mm     | 4 x 4 mm        | **99€**    |
| 1010558 | Julienne disc FCES-6x6 · 6 x 6 mm      | 6 x 6 mm        | **99€**    |
| 1010560 | Julienne disc FCES-8x8 · 8 x 8 mm      | 8 x 8 mm        | **99€**    |

## Déli-cut cutting kit - Compact Line

Kit for the exclusive Déli-cut cut of 4 x 4 x 8 mm.

Déli-cut is the most universal and versatile cut for the chef to cook, sauté, dress salads, make recipes, prepare fillings, and much more.
The kit consists of:

- Cutting disc FCES-4x4G
- Grid FMS-8
We recommend making the déli-cut using the inner collecting container included with your veg prep or combi machine.

**new**

|         |                                        | Slice thickness | List Price |
|---------|----------------------------------------|-----------------|------------|
|         | Déli-cut cutting kit - Compact Line    | 4 x 4 x 8 mm    | **208€**   |
| 1010580 | Dicing grid FMS-8                      | 8 mm            | **109€**   |
| 1010556 | Julienne disc FCES-4x4G · 4 x 4 mm     | 4 x 4 mm        | **99€**    |

## SHS shredding & grating discs

Shredding discs for Sammic Compact line vegetable slicers and combi vegetable slicer & cutters.

• Maximum safety for the user.
• Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
• Grating dics for grating bread, hard cheese, chocolate, etc.
• Easy to clean.
• Designed to obtain very precise cuts.
• *For CA-21/2V slicer and CK-241/24V combi.*
• *Discs may vary from image.*

| | | Slice thickness | List Price |
|---|---|---|---|
| 1010500 | Shredding disc SHS-2 | 2 mm | **58€** |
| 1010502 | Shredding disc SHS-3 | 3 mm | **58€** |
| 1010504 | Shredding disc SHS-4 | 4 mm | **58€** |
| 1010506 | Shredding disc SHS-7 | 7 mm | **58€** |
| 1010514 | Fine grating disc SHSF | | **58€** |
| 1010516 | Coarse grating disc SHSG | | **58€** |

## Inner collection container for delicate cuts

• Special container designed for collecting Déli-cut slices as well as other delicate and small cuts.
• Included with the Compact veg prep/combi, with the option to purchase additional units.

| | | List Price |
|---|---|---|
| 2059870 | Inner collecting container Compact (additional) | **25€** |

**new**

### CA-21, CA-2V, CK-241, CK-24V

| COMPACT LINE | 1 mm | 2 mm | 3 mm | 4 mm | 5 mm | 6 mm | 7 mm | 8 mm | 10 mm | 12 mm | Dust |
|---|---|---|---|---|---|---|---|---|---|---|---|
| FCS | x | x | x | x | x | x | | x | x | x | |
| FCOS | | x | | | | | | | | | |
| FFS | | | | | | | | x | x | | |
| FMS | | | | | | | | x | x | x | |
| FCES | | x | | x | | x | | x | | | |
| FCES + FMS Déli-cut | | | | x | | | | | | | |
| SHS | | x | x | x | | | x | | | | x |

**Disc and grid packs - Compact Line**

## Pizza & pasta

### ■ "Pizza - pasta" pack

**THE CUTS YOU NEED FOR YOUR PIZZAS AND PASTA DISHES**

Includes:

- FCS-4 slicing disc
- SHS-4 and SHS-7 shredding discs
- FCS-10G slicing disc + FMS-10 dicing grid
- Disc and grid holder

## Taco - burger

### ■ "Taco - burger" pack

**QUALITY AND PRODUCTIVITY FOR YOUR TACOS**

Includes:

- FCS-4 slicing disc
- SHS-4 shredding disc
- FCS-10G slicing disc + FFS-10 chipping grid
- Déli-cut kit: FCES-4x4G slicing disc + FMS-8 dicing grid
- Disc and grid holder

## Bistro-café

### ■ "Bistro - café" pack

**EVERYTHING YOU NEED FOR YOUR CAFÉ AND SMALL KITCHEN**

Includes:

- FCS-4 slicing disc
- SHS-4 shredding disc
- SHS-7 shredding disc
- FCS-10G slicing disc
- FFS-10 french fry grid
- FMS-10 dicing grid
- Déli-cut kit: FCES-4x4G julienne disc + FMS-8 dicing grid
- Disc and grid holder

## Asian

### ■ "Asian" pack

**#THEPERFECTCUT FOR YOUR ASIAN FOOD ESTABLISHMENT**

Includes:

- FCS-4 slicing disc
- FCES-8x8 julienne disc
- FCS-8G slicing disc
- Déli-cut kit: FCES-4x4G slicing disc + FMS-8 dicing grid
- Disc and grid holder

| | | List Price |
|---|---|---|
| 1010481 | Disc and grid pack "Pizza & pasta" - Compact line | **392€** |
| 1010482 | Disc and grid pack "Taco - burguer" - Compact line | **527€** |
| 1010483 | Disc and grid pack "Bistro - café" - Compact line | **677€** |
| 1010484 | Disc and grid pack "Asian" - Compact line | **465€** |

## Disc and grid holder

Ideal to store discs and grids when not in use.

• For all Sammic discs and grids.
• Made of SAE 1015 / SAE 1026 with rilsanized treatment.
• Each holder can hold 10 individual discs or grids.

| | | List Price |
|---|---|---|
| 1010204 | **Disc and grid holding device +/D** | **47€** |

## Universal grid cleaner QC-U

To clean all grids of all veg prep machines.

Designed to efficiently clean all grids of all Sammic veg prep machines and combined machines.

• Specific teeth for different grid sizes.
• Does not require additional components and is easy to use.
• Does not replace the specific QC-8 and QC-10 models; it perfectly complements them.
• Included with all mentioned machines and also available as a separate accessory.

*new*

| | | List Price |
|---|---|---|
| 1010367 | **Universal grid cleaner QC-U** | **35€** |

## ACCESSORIES - FOOD PROCESSOR / VEG PREP · HEAVY DUTY LINE

### Long vegetable attachment

For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic CA-31 / CA-41 / CA-62 / CA-3V / CA-4V vegetable preparation machines and CK-35V / CK-38V / CK-45V / CK-48V combi models.

• Ideal to get the best cutting quality out of long-shaped products.
• 2 different sized tube inlets complete with pushers.
• Stainless steel construction and highest quality material, all suitable for contact with food.
*Valid for:*

• Code 1050123: CA-31 / CA-41 / CA-62 and CA-301 / CA-401 / CA-601.
• Code 1050124: CA-3V / CA-4V, CK-35V / CK-38V / CK-45V / CK-48V and CK-301 / CK-302 / CK-401 / CK-402.
*\*Please note: codes valid for machines manufactured after December 2016. Ask for codes for previous models.*

|         |                                                                        | List Price |
|---------|------------------------------------------------------------------------|------------|
| 1050123 | **Long vegetable attachment CA-31 / CA-41 / CA-62**                     | **900€**   |
| 1050124 | **Long vegetable attachment CA-3V / CA-4V / CK-35V / CK-38V / CK-45V / CK-48V** | **900€** |

### Large capacity attachment

Included in CA-41 / CA-4V vegetable preparation machines and CK-45V / CK-48V combi machines. Optional accessory for CA-62 vegetable preparation machine.

• Ergonomic design.
• Large capacity attachment with 273 cm² inlet.
• Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.
• Optional core drill included with the same purpose.
• High-positioned ejection disc allowing to eject a larger product quantity.
• NSF approved.
*\*Please note: codes valid for machines manufactured after December 2016. Ask for codes for previous models.*

|         |                                                      | List Price |
|---------|------------------------------------------------------|------------|
| 1050122 | **Large production attachment CA-41 / CA-62**         | **949€**   |
| 1050126 | **Large production attachment CA-4V / CK-45V / CK-48V** | **949€**  |

### Automatic hopper

For vegetable preparation machines or combi models.

Included in CA-62 vegetable preparation machine, optional accessory for CA-41 / CA-4V vegetable preparation machine and CK-45V / CK-48V combi model.

Ideal for large production needs.

*\*Please note: codes valid for machines manufactured after December 2016. Ask for codes for previous models.*

|         |                                             | List Price |
|---------|---------------------------------------------|------------|
| 1050120 | **Automatic hopper for CA-41 / CA-62**       | **1.661€** |
| 1050121 | **Automatic hopper for CA-4V / CK-45V / CK-48V** | **1.661€** |

### Cutter bowl

Additional cutter bowl for Heavy Duty line vegetable slicers, cutters and combi machines.

• Additional cutter bowl for K/KE Heavy Duty cutter/emulsifier or CK combi models.
• Consists of a cutter bowl with lid.
• Hub with blades and scraper are sold separately.

**new**

|         |                                               | List Price |
|---------|-----------------------------------------------|------------|
| 2059792 | **Cutter bowl 5.5 l (with lid, without blades)** | **407€** |
| 2059794 | **Cutter bowl 8 l (with lid, without blades)**   | **468€** |

## Blades for CK / K / KE

Optional blades for sammic cutters and emulsifiers.

The hub with toothed blades comes included with the machine. However, additional hubs with flat or perforated blades are available.

• Hub with toothed blades for general use.
• Hub with flat blades, specially indicated for raw meat and fibrous products.
• Hub with perforated blades for preparing egg whites, sauces, etc.
The different blades are available to meet each user's requirements.

|         |                                      | List Price |
|---------|--------------------------------------|-----------|
| 2053058 | **Hub with flat blades for MOD. 5**  | **162€**  |
| 2053091 | **Hub with serrated blades MOD. 5**  | **172€**  |
| 2053063 | **Hub with perforated blades MOD. 5**| **145€**  |
| 2053935 | **Hub with flat blades MOD. 8**      | **195€**  |
| 2053930 | **Hub with serrated blades MOD. 8**  | **208€**  |
| 2053940 | **Hub with perforated blades MOD. 8**| **173€**  |

## "Cut&mix" scrapers  CK / K / KE

To obtain a more homogeneous final product.

• Manual scraper which allows more homogeneous product to be produced and avoids overheating.
• To return the product from walls and lid back into mix.

|         |                                            | List Price |
|---------|--------------------------------------------|-----------|
| 2059417 | **"Cut&mix" scraper CK-5 / K-52 / KE-5V**  | **62€**   |
| 2053960 | **"Cut&mix" scraper CK-8 / K-82 / KE-8V**  | **75€**   |

## Stand-trolley

Optional accessory for all Sammic vegetable preparation machines and combi models.

• Stainless steel construction.
• User-friendly stand that allows to operate Sammic vegetable preparation machines at the ideal working height.
• Allows to fit the machine and a gastro-norm container at the outlet for the cut product.
• 2 wheels for easy transport.

|         |                                    | List Price |
|---------|------------------------------------|-----------|
| 1050063 | **Stand-trolley for CA/CK-3/4/6**  | **356€**  |

## FC-D slicing discs

Regular slicing discs for CA-31 / 41 / 3V / 4V and CK-35V / 38V / 45V / 48V.

Slicing discs to obtain 1 to 25 mm (1/32" to 1") slices of potatoes, carrots, beets, cabbage, etc.

• FC-1+ & FC-2+ equipped with 3 blades.
• FC-3D & FC-6D equipped with 2 blades.
• FC-8D / FC-10D / FC-14D / FC-20+ / FC-25+ equipped with 1 blade.

|         |                         | Slice thickness | List Price |
|---------|-------------------------|-----------------|-----------|
| 1010215 | **Slicing disc FC-1+**  | 1 mm            | **99€**   |
| 1010220 | **Slicing disc FC-2+**  | 2 mm            | **99€**   |
| 1010224 | **Slicing disc FC-3D**  | 3 mm            | **99€**   |
| 1010227 | **Slicing disc FC-6D**  | 6 mm            | **99€**   |
| 1010409 | **Slicing disc FC-8D**  | 8 mm            | **99€**   |
| 1010410 | **Slicing disc FC-10D** | 10 mm           | **99€**   |
| 1010411 | **Slicing disc FC-14D** | 14 mm           | **111€**  |
| 1010252 | **Slicing disc FC-20+** | 20 mm           | **111€**  |
| 1010247 | **Slicing disc FC-25+** | 25 mm           | **111€**  |

## FCC curved slicing discs

For slicing of soft products.

- Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.
- 2, 3 and 5 mm slice thickness.
- FCC-2+ equipped with 2 blades.
- FCC-3+ & FCC-5+ equipped with 1 blade.

*For CA-31 / CA-41 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.*
*For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.*

|  |  | Slice thickness | List Price |
|---|---|---|---|
| 1010406 | **Slicing disc FCC-2+** | 2 mm | **99€** |
| 1010403 | **Slicing disc FCC-3+** | 3 mm | **99€** |
| 1010404 | **Slicing disc FCC-5+** | 5 mm | **99€** |

## FCO rippled slicing discs

Designed to obtain rippled slices.

Discs with rippled slices. 2, 3 and 6 mm slice thickness.

- FCO-2+ equipped with 3 blades.
- FCO-3+ & FCO-6+ equipped with 2 blades.

*For CA-31 / CA-41 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.*
*For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.*

|  |  | Slice thickness | List Price |
|---|---|---|---|
| 1010295 | **Slicing disc FCO-2+** | 2 mm | **110€** |
| 1010300 | **Slicing disc FCO-3+** | 3 mm | **110€** |
| 1010408 | **Slicing disc FCO-6+** | 6 mm | **110€** |

## FFC chipping grids

Grid for fries for CA / CK.

- FFC chipping grids are combined with FC slicing discs for French fries.
- Thickness depends on combination of disc and grid.

*For CA-31 / CA-41 / CA-3V / CA-4V / CA-62 / CA-301 / CA-401 / CA-601 slicers.*
*For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.*

|  |  | Slice thickness | List Price |
|---|---|---|---|
| 1010350 | **Chipping grid FFC-8+** | 8 mm | **110€** |
| 1010355 | **Chipping grid FFC-10+** | 10 mm | **110€** |

## FMC dicing grids

Dicing grids for CA / CK.

- FMC dicing grids combined with FC slicing discs for cube cuts.
- Thickness depends on combination of disc and grid.
- *For CA-31 / CA-41 / CA-3V / CA-4V / CA-62 / CA-301 / CA-401 / CA-601 slicers.*
- *For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.*
- *FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.*

|          |                       | Slice thickness | List Price |
|----------|-----------------------|-----------------|------------|
| 1010362  | **Dicing grid FMC-8D**  | 8 mm            | **110€**   |
| 1010363  | **Dicing grid FMC-10D** | 10 mm           | **110€**   |
| 1010364  | **Dicing grid FMC-14D** | 14 mm           | **110€**   |
| 1010375  | **Dicing grid FMC-20+** | 20 mm           | **110€**   |
| 1010380  | **Dicing grid FMC-25+** | 25 mm           | **110€**   |

## FCE julienne discs

For french fries, strips or batons.

- Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.
- Thickness depends on disc used.
- FCE-2+ & FCE-4+ equipped with 2 blades.
- FCE-8+ equipped with 1 blade.
- *For CA-31 / CA-41 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.*
- *For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.*

|          |                           | Slice thickness | List Price |
|----------|---------------------------|-----------------|------------|
| 1010205  | **Julienne disc FCE-2+**    | 2 mm            | **132€**   |
| 1010210  | **Julienne disc FCE-4+**    | 4 mm            | **132€**   |
| 1010214  | **Julienne disc FCE-4X4G**  | 4 mm            | **138€**   |
| 1010405  | **Julienne disc FCE-8+**    | 8 mm            | **153€**   |

## Déli-cut cutting kit - Heavy Duty

Kit for the exclusive Déli-cut cut of 4 x 4 x 8 mm.

Déli-cut is the most universal and versatile cut for the chef to cook, sauté, dress salads, make recipes, prepare fillings, and much more.
The kit consists of:

- Cutting disc FCE-4x4G
- Grid FMC-8D

**new**

|          |                                       | Slice thickness | List Price |
|----------|---------------------------------------|-----------------|------------|
|          | **Déli-cut cutting kit - Heavy Duty Line** | 4 x 4 x 8 mm    | **248€**   |
| 1010362  | **Dicing grid FMC-8D**                  | 8 mm            | **110€**   |
| 1010214  | **Julienne disc FCE-4X4G**              | 4 mm            | **138€**   |

## SH shredding & grating discs

Shredding discs for Sammic vegetable slicers and combi vegetable slicer & cutters.

- Screwless. Detachable without tools.
- Perfect hygiene.
- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating dics for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- **Detachable with no need of accessory tools.** This avoids the accumulation of food remains.
- **Dishwasher-safe.**
- Available in various sizes.
- *For CA-31 / CA-41 / CA-3V / CA-4V / CA-62 / CA-301 / CA-300 / CA-401 / CA-400 / CA-601 slicers and CR-143 accessory.*
- *For CK-35V / CK-38V / CK-45V / CK-48V / CK-301 / CK-302 / CK-401 / CK-402 combi models.*

| | | Slice thickness | List Price |
|---|---|---|---|
| 1010320 | **Shredding disc SH-2** | 2 mm | **69€** |
| 1010315 | **Shredding disc SH-3** | 3 mm | **69€** |
| 1010322 | **Shredding disc SH-4** | 4 mm | **69€** |
| 1010323 | **Shredding disc SH-5** | 5 mm | **69€** |
| 1010324 | **Shredding disc SH-6** | 6 mm | **69€** |
| 1010326 | **Shredding disc SH-7** | 7 mm | **69€** |
| 1010328 | **Coarse grating disc SHG** | | **69€** |
| 1010318 | **Fine grating disc SHF** | | **69€** |

## Potato masher kit FP+

Kit for vegetable preparation machines and combi machines.

Ideal for getting potato puree using a vegetable preparation machine.

- Necessary to use with slicing disc up to size 14 mm (recommended to use with FC-10D or FC-14D).
- **For CA-31 / CA-41 / CA-62 / CA-3V / CA-4V.**
- **For CK-35V / CK-38V / CK-45V / CK-48V.**

| | | List Price |
|---|---|---|
| 1010390 | **Potato masher kit FP** | **157€** |

### CA-31, CA-3V, CA-41, CA-4V, CK-35V, CK-38V, CK-45V, CK-48V

| **HEAVY DUTY** LINE | 1 mm | 2 mm | 3 mm | 4 mm | 5 mm | 6 mm | 7 mm | 8 mm | 10 mm | 14 mm | 20 mm | 25 mm | Dust |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| **FC** | x | x | x | | | x | | x | x | x | x | x | |
| **FCO** | | x | x | | | x | | | | | | | |
| **FFC** | | | | | | | | x | x | | | | |
| **FMC** | | | | | | | | x | x | x | x | x | |
| **FCC** | | x | x | | x | | | | | | | | |
| **FCE** | | x | | x | | | | x | | | | | |
| **FCE + FMC Déli-cut** | | | | x | | | | | | | | | |
| **SH** | | x | x | x | x | x | x | | | | | | x |

**Disc and grid packs - Heavy Duty**

Set of discs and grids for a vegetable preparation machine.

**new**

## Basic pack

### ■ Basic pack of discs and grids for heavy duty

**DISCS AND GRIDS TO ACHIEVE THE MOST COMMON CUTS EASILY AND EFFICIENTLY**

Includes:

• SH-3 shredding disc
• FCC-5 slicing disc +
• FC-3D slicing disc
• FC-10D slicing disc
• FMC-10D dicing grid
• FFC-10+ chipping grid
• Disc and grid holder

## Pizza & pasta

### ■ "Pizza & pasta" pack

**ALL THE CUTS YOU NEED FOR YOUR ITALIAN RESTAURANT**

Includes:

• FCC-2+ slicing disc
• FCC-5+ slicing disc
• SH-4 shredding disc
• SH-6 shredding disc
• FC-10D slicing disc + FMC-10D dicing grid
• QC-10 grid cleaner + GCH grid holder
• Disc and grid holder

## Taco - burger

### ■ "Taco - burger" pack

**QUALITY AND PRODUCTIVITY FOR YOUR TACOS**

Includes:

• FC-3D slicing disc
• FCC-5+ slicing disc
• SH-4 shredding disc
• FC-10D slicing disc + FMC-10D dicing grid
• Déli-cut kit: FCE-4x4G slicing disc + FMC-8D dicing grid
• QC-10 and QC-8 grid cleaners + GCH grid holder
• Disc and grid holder

## Bistro-café

### ■ "Bistro - café" pack

**EVERYTHING YOU NEED FOR YOUR CAFÉ AND SMALL KITCHEN**

Includes:

• FC-3D slicing disc
• FCC-5+ slicing disc
• SH-4 shredding disc
• SH-6 shredding disc
• FC-10D slicing disc
• FFC-10+ chipping grid
• FMC-10D dicing grid
• Déli-cut kit: FCE-4x4G slicing disc + FMC-8D dicing grid
• QC-10 and QC-8 grid cleaners + GCH grid holder
• Disc and grid holder

## Asian

### ■ "Asian" pack

**#THEPERFECTCUT FOR YOUR ASIAN FOOD ESTABLISHMENT**

Includes:

• FC-3D slicing disc
• FC-8D slicing disc
• FCE-8+ chipping disc
• Déli-cut kit: FCE-4x4G slicing disc + FMC-8D dicing grid
• QC-8 grid cleaner + GCH grid holder
• Disc and grid holder

## College

### ■ "College" pack

**ALL THE CUTS NEEDED FOR YOUR SCHOOL CAFETERIA**

Includes:

• FC-3D slicing disc
• FCC-5+ slicing disc
• FCE-4x4G slicing disc
• FCE-8+ chipping disc
• SH-6 shredding disc
• FC-8D slicing disc + FFC-8D chipping grid
• FC-10D slicing disc + FMC-10D dicing grid
• FP mashed potato grid
• QC-10 grid cleaner + GCH grid holder
• Disc and grid holder

| | | List Price |
|---|---|---|
| 1010219 | **Disc and grid pack (Export) 10 D - Heavy Duty** | **600€** |
| 1010470 | **"Pizza & pasta" disc pack - Heavy duty** | **673€** |
| 1010471 | **"Taco - burger" disc pack - Heavy duty** | **922€** |
| 1010472 | **"Bistro - café" disc pack - Heavy duty** | **1.083€** |
| 1010473 | **"Asian" disc pack - Heavy duty** | **722€** |
| 1010474 | **"College" disc pack - Heavy duty** | **1.202€** |

## Disc and grid holder

Ideal to store discs and grids when not in use.

- For all Sammic discs and grids.
- Made of SAE 1015 / SAE 1026 with rilsanized treatment.
- Each holder can hold 10 individual discs or grids.

| | | List Price |
|---|---|---|
| 1010204 | Disc and grid holding device +/D | 47€ |

## Quick Cleaner: grid cleaners

For an efficient, quick and safe grid cleaning operation.

- The kit consists of a base-support and a cover for each grid measure.
- Available for dicing grids FMC-8D (8 x 8 mm) and FMC-10D (10 x 10 mm).
- For all other sizes, the universal grid cleaner QC-U can be used.

| | | List Price |
|---|---|---|
| | QC - Quick cleaner kit (base GCH + 1 cover) | 156€ |
| 1010361 | QC-8 cover quick cleaner for 8 mm · 5/16" grid | 97€ |
| 1010366 | QC-10 cover quick cleaner for 10 mm · 3/8" grid | 97€ |
| 1010359 | Quick grid cleaner base GCH | 59€ |

## Universal grid cleaner QC-U

To clean all grids of all veg prep machines.

Designed to efficiently clean all grids of all Sammic veg prep machines and combined machines.

- Specific teeth for different grid sizes.
- Does not require additional components and is easy to use.
- Does not replace the specific QC-8 and QC-10 models; it perfectly complements them.
- Included with all mentioned machines and also available as a separate accessory.

new

| | | List Price |
|---|---|---|
| 1010367 | Universal grid cleaner QC-U | 35€ |

# Commercial hand blenders

## Commercial immersion blenders and whisks

Versatility, ergonomy, strength. Built to last.

### ■ All-in-one

#### VERSATILITY, WITH NO NEED OF ADD-ON TOOLS

- Complete and versatile product range, designed to make different preparations with no need of add-on tools.
- Commercial Y-blade, made of tempered steel and equipped with a long lasting cutting edge.
- Fixed or vario-speed (adjustable speed).
- Designed to work with maximum comfort in recipients of 10 to 250 l of capacity.

### ■ Enhanced UX

#### MAXIMUM COMFORT FOR THE USER

**Click-on-arm**
The arm is detachable with a quick-release mechanism featuring a safety retention system and a "click" indicator of the closed position.

**Intuitive use**
Very simple operation. They include a warning light when the machine is connected to the mains.

**Continuous operation**
Possiblity of continuous operation from 30 series on. Maximum comfort during long cycles.

**Work without splashing**
Hood designed to prevent splashing: its careful design prevents splashing during operation.

### ■ Built-to-last

#### GUARANTEED DURABILITY

- Professional performance: they are capable of carrying out prolonged work without overheating.
- Life-plus: equipped with a motor which has passed all of the most demanding usage tests.
- Studied geometry: casings designed to avoid rolling and falling.
- Easy to clean: the mixer arms and whisks are dishwasher-safe.

| | XM RANGE | | | | |
|---|---|---|---|---|---|
| | **XM-12** | **XM-21/22** | **MB-21** | **B-20** | **XM-31/32/33** |
| **FEATURES** | | | | | |
| Total loading | 240 W | 300 W | 300 W | 300 W | 400 W |
| Speed, min-max | 1500 - 15000 rpm | 1500 - 15000 rpm | 1500 - 15000 rpm | 200 - 1800 rpm | 12000 rpm |
| **LIQUIDISER FUNCTION** | | | | | |
| Maximum recipient capacity | 10 l | 12 / 15 l | 12 l | 15 l | 30 / 45 / 60 l |
| Maximum working depth | 148.6 mm | 169 / 203 mm | 169 mm | | 207.3 / 247.3 / 283.3 mm |
| Blade diameter | 44 mm | 50 mm | 50 mm | | 55 mm |
| Blade guard diameter | 65 mm | 82 mm | 82 mm | | 92.2 mm |
| Liquidising arm length | 223 mm | 250 / 300 mm | 250 mm | | 306 / 366 / 420 mm |
| Total length | 448 mm | 514 / 564 mm | 514 mm | | 614 / 674 / 728 mm |
| **WHISK FUNCTION** | | | | | |
| Capacity (egg whites) | | | 2 - 30 | 2 - 30 | |
| Revolving arm length | | | 306 mm | 306 mm | |
| Total length (with revolving arm) | | | 570 mm | 570 mm | |
| **NET WEIGHT** | | | | | |
| Net weight | 1.51 kg | 2.31 / 2.39 kg | 3.2 kg | 2.62 kg | 3.34 / 3.56 / 3.74 kg |

| | XM RANGE | | | | |
|---|---|---|---|---|---|
| | **MB-31** | **B-30** | **XM-51/52** | **MB-51** | **B-50** | **XM-71/72** |
| **FEATURES** | | | | | |
| Total loading | 400 W | 400 W | 570 W | 570 W | 570 W | 750 W |
| Speed, min-max | 1500 - 12000 rpm | 200 - 1500 rpm | 12000 rpm | 1500 - 12000 rpm | 200 - 1500 rpm | 12000 rpm |
| **LIQUIDISER FUNCTION** | | | | | |
| Maximum recipient capacity | 30 l | 60 l | 80 / 120 l | 80 l | 120 l | 200 / 250 l |
| Maximum working depth | 207.3 mm | | 283.3 / 350 mm | 283.3 mm | | 359.3 / 420 mm |
| Blade diameter | 55 mm | | 60 mm | 60 mm | | 70 mm |
| Blade guard diameter | 92.2 mm | | 101 mm | 101 mm | | 123.3 mm |
| Liquidising arm length | 306 mm | | 425 / 525 mm | 425 mm | | 540 / 630 mm |
| Total length | 615 mm | | 765 / 865 mm | 765 mm | | 880 / 970 mm |
| **WHISK FUNCTION** | | | | | |
| Capacity (egg whites) | 2 - 50 | 2 - 50 | | 2 - 80 | 2 - 80 | |
| Revolving arm length | 396 mm | 396 mm | | 405 mm | 405 mm | |
| Total length (with revolving arm) | 704 mm | 704 mm | | 746 mm | 746 mm | |
| **NET WEIGHT** | | | | | |
| Net weight | 4.61 kg | 3.51 kg | 4.79 / 4.85 kg | 4.65 kg | 4.41 kg | 5.1 / 5.29 kg |

**Professional**
Designed for commercial and intensive use.

**Versatile**
Versatility without add-on tools.

**Ergonomic**
Compact and manageable design.

**Built-to-last**
Guaranteed durability

**Maximum comfort**
Optional: "Quick fix" bowl clamp.

**SmoothControl**
Smart speed control.

**Ultra-resistant arms**
Able to withstand high temperatures during operation and dishwasher-safe.

**TiltStop system**
Exclusive TiltStop system (patented): series 30/50/70.

# Improved XM Range

## Exclusive
## TiltStop* system
Enhancing workplace safety

Your grinder will stop in the event of a fall or excessive tilt from the vertical position. It won't start unless in the proper usage position. In addition to enhancing workplace safety, this feature minimizes the risk of splashes when the machine is tilted excessively.

*30 / 50 / 70 series.
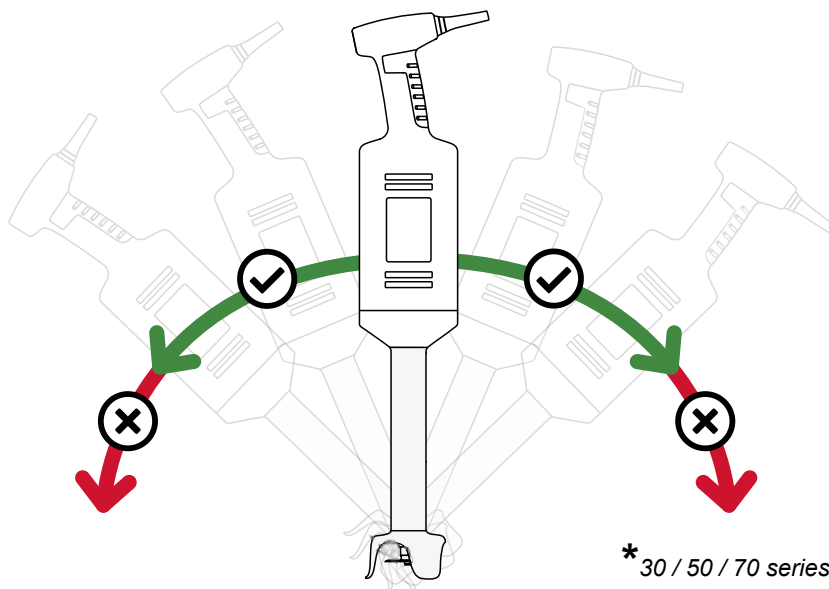
## SmoothControl
New speed control system

The new speed control system provides a quicker response, better stability, enhances startup under load, and limits over-acceleration during machine extraction. Additionally, it includes overload alarm, alerting when the workload is too high.

## Ultra-resilient arms, dishwasher-safe
The arms are designed to withstand high temperatures during operation

Moreover, they ensure easy, hygienic, and convenient cleaning: all grinding arms, as well as detached rods, are dishwasher-safe.

# Emulsionizer® PRO 1.0

## *The Power of Taste*

### by Sammic

**new**

**Emulsionizer Pro 1.0** by Sammic is an **accessory for the XM-12** blender that allows the creation of culinary emulsions of any kind.

**Emulsionizer Pro 1.0** by Sammic consists of a stainless steel filter combined with interchangeable perforated bases depending on the desired culinary goal. It works with an immersion blender (maximum bell diameter of 65 mm), and its design and size are ideal for the Sammic XM-12 blender. The blender operates inside the emulsifier filter, where the ingredients are placed to obtain the desired emulsion.

## What is it for?

The combination of **Emulsionizer Pro 1.0 by Sammic with the XM-12** blender and each chef's creativity allows for the easy creation of **unique preparations**, enabling, for example:

- Extracting essences from roots, herbs, and grains.
- Preparing soups, vinaigrettes, and sauces.
- Achieving the finest puree for baby food, as well as food with the desired texture for the health and dysphagia sectors.
- Thickening stews and achieving a flavor expansion.
- Transforming food leftovers into high-quality culinary preparations.
- Obtaining freshly made plant-based milks and creating high-quality creative coffee preparations.

All in record time, as Emulsionizer PRO 1.0 allows blending, filtering, and emulsifying simultaneously.

# XM RANGE

## HAND BLENDER XM-12

Compact immersion blender. 240 W.
- The most delicate preparations, airy blendings, smooth purees with ho need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10 l.

| | | Liquidising arm length | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 3030618 | Immersion blender XM-12 230/50-60/1 | 223 mm | 10 l | **234€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· MA-12 mixer arm. | · MA-11 mixer arm. |

## HAND BLENDER XM-12 + EMULSIONIZER PRO 1.0

Blends, filters, and emulsifies simultaneously.
Compact immersion blender. 240 W.
- The most delicate preparations, airy blendings, smooth purees with ho need of add-on tools.
- Designed for continuous use.
- Ideal for mise en place.
- Maximum comfort of use in recipients of up to 10 l.
- The combination of the Emulsionizer Pro 1.0 by Sammic with the XM-12 blender and each chef's creativity allows for the effortless creation of unique preparations.

*new*

| | | Liquidising arm length | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 3030730 | Immersion blender XM-12 230/50-60/1 EMZ | 223 mm | 10 l | **460€** |

| Includes | Optional |
|---|---|
| · XM-12 immersion blender: variable speed motor unit + mixer arm.<br>· Emulsionizer PRO 1.0 by Sammic complete with 5-disc pack. | · MA-11 mixer arm. |

## HAND BLENDER XM-21 / XM-22

Professional immersion blender. 300 W.
- Variable speed motor block.
- 250 / 300 mm detachable arm.
- Designed for continuous use in recipients of up to 12 / 15 l.

| | | Liquidising arm length | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 3030625 | Immersion blender XM-21 230/50-60/1 | 250 mm | 12 l | **304€** |
| 3030626 | Immersion blender XM-22 230/50-60/1 | 300 mm | 15 l | **327€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· MA-21 or MA-22 mixer arm.<br>· Wall mount. | · MA-21 mixer arm.<br>· MA-22 mixer arm.<br>· Whisk BA-20. |

## HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 300 W.
• Variable speed motor block.
• 250 mm detachable mixer arm designed for continuous use in recipients of up to 12 l.
• Whisk with capacity for 2 to 30 egg whites.

| | | List Price |
|---|---|---|
| 3030634 | Immersion blender & whisk combo MB-21 230/50-60/1 | **526€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· MA-21 mixer arm.<br>· Whisk BA-20.<br>· Wall mount. | · MA-22 mixer arm. |

## BLENDER B-20

Professional beater. 300 W.
• Variable speed motor block.
• Whisk with capacity for 2 to 30 egg whites.

| | | List Price |
|---|---|---|
| 3030636 | Whisk B-20 230/50-60/1 | **410€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· Whisk BA-20.<br>· Wall mount. | · MA-21 mixer arm.<br>· MA-22 mixer arm. |

## HAND BLENDER XM-31 / XM-32 / XM-33

Professional immersion blender. 400 W.
• Fixed speed motor block.
• 306 / 366 / 420 mm detachable arm.
• Designed for continuous use in recipients of up to 30 / 45 / 60 l.

| | | Liquidising arm length | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 3030672 | Immersion blender XM-31 230/50-60/1 | 306 mm | 30 l | **443€** |
| 3030674 | Immersion blender XM-32 230/50-60/1 | 366 mm | 45 l | **450€** |
| 3030675 | Immersion blender XM-33 230/50-60/1 | 420 mm | 60 l | **469€** |

| Includes | Optional |
|---|---|
| · Fixed speed motor block.<br>· MA-31, MA-32 or MA-33 mixer arm.<br>· Wall mount. | · MA-31 mixer arm.<br>· MA-32 mixer arm.<br>· MA-33 mixer arm.<br>· "Quick fix" clamp.<br>· Clamp sliding frame. |

## HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 400 W.
- Variable speed motor block.
- 306 mm detachable mixer arm designed for continuous use in recipients of up to 30 l.
- Whisk with capacity for 2 to 50 egg whites.

| | | List Price |
|---|---|---|
| 3030676 | Immersion blender & whisk combo MB-31 230/50-60/1 | 681€ |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· MA-31 mixer arm.<br>· Whisk BA-30.<br>· Wall mount. | · MA-32 mixer arm.<br>· MA-33 mixer arm.<br>· "Quick fix" clamp.<br>· Clamp sliding frame. |

## BLENDER B-30

Professional beater. 400 W.
- Variable speed motor block.
- Whisk with capacity for 2 to 50 egg whites.

| | | List Price |
|---|---|---|
| 3030669 | Whisk B-30 230/50-60/1 | 574€ |

| Includes | Optional |
|---|---|
| · Variable speed motor block<br>· Whisk BA-30.<br>· Wall mount. | · MA-31 mixer arm.<br>· MA-32 mixer arm.<br>· MA-33 mixer arm.<br>· "Quick fix" clamp.<br>· Clamp sliding frame. |

## HAND BLENDER XM-51 / XM-52

Professional immersion blender. 570 W.
- Fixed speed motor block.
- 425 / 525 mm detachable arm.
- Designed for continuous use in recipients of up to 80 / 120 l.

| | | Liquidising arm length | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 3030684 | Immersion blender XM-51 230/50-60/1 | 425 mm | 80 l | 528€ |
| 3030690 | Immersion blender XM-52 230/50-60/1 | 525 mm | 120 l | 557€ |

| Includes | Optional |
|---|---|
| · Fixed speed motor block.<br>· MA-51 or MA-52 mixer arm.<br>· Wall mount. | · MA-51 mixer arm.<br>· MA-52 mixer arm.<br>· "Quick fix" clamp.<br>· Clamp sliding frame. |

## HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.

• Variable speed motor block.

• 425 mm detachable mixer arm designed for continuous use in recipients of up to 80 l.

• Whisk with capacity for 2 to 80 egg whites.

| | | List Price |
|---|---|---|
| 3030691 | Immersion blender & whisk combo MB-51 230/50-60/1 | **810€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· MA-51 mixer arm.<br>· Whisk BA-50.<br>· Wall mount. | · MA-52 mixer arm.<br>· "Quick fix" clamp.<br>· Clamp sliding frame. |

## BLENDER B-50

Professional beater. 570 W.

• Variable speed motor block.

• Whisk with capacity for 2 to 80 egg whites.

| | | List Price |
|---|---|---|
| 3030693 | Whisk B-50 230/50-60/1 | **658€** |

| Includes | Optional |
|---|---|
| · Variable speed motor block.<br>· Whisk BA-50.<br>· Wall mount. | · MA-52 mixer arm.<br>· MA-51 mixer arm.<br>· "Quick fix" clamp.<br>· Clamp sliding frame. |

## HAND BLENDER XM-71 / XM-72

Professional immersion blender. 750 W.

• Fixed speed motor block.

• 540 / 630 mm detachable arm.

• Designed for continuous use in recipients of up to 200 / 250 l.

| | | Liquidising arm length | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 3030717 | Immersion blender XM-71 230/50-60/1 | 540 mm | 200 l | **764€** |
| 3030718 | Immersion blender XM-72 230/50-60/1 | 630 mm | 250 l | **810€** |

| Includes | Optional |
|---|---|
| · Fixed speed motor block.<br>· MA-71 or MA-72 mixer arm.<br>· Wall mount. | · MA-71 mixer arm.<br>· MA-72 mixer arm.<br>· "Quick fix" clamp.<br>· Clamp sliding frame. |

## ACCESSORIES - COMMERCIAL HAND BLENDERS

### Emulsionizer PRO 1.0

Blends, filters, and emulsifies simultaneously.

- Emulsionizer Pro 1.0 by Sammic is an accessory for the XM-12 blender that allows the creation of any type of gastronomic emulsion.
- It consists of a stainless steel filter combined with interchangeable perforated bases depending on the desired gastronomic goal.
- It operates with an immersion blender (maximum blade guard dia: 65 mm), and its design and size are ideal for the Sammic XM-12 blender.
- The blender is activated inside the emulsion filter, where the ingredients are placed, to achieve the desired emulsion.

*new*

|         |                         | List Price |
|---------|-------------------------|------------|
| 5410009 | **Emulsionizer PRO 1.0** | **245€**  |
| 5410013 | **Emulsionizer disc Pack** | **29€**  |

### Motor units

Motor units without arms.

|         |                                 | Series | Total loading | Variable speed | List Price |
|---------|---------------------------------|--------|---------------|----------------|------------|
| 3030616 | **Motor unit MM-10V 230/50-60/1** | 10   | 240 W         | ✓              | **154€**   |
| 3030637 | **Motor unit MM-20V 230/50-60/1** | 20   | 300 W         | ✓              | **191€**   |
| 3030666 | **Motor unit MM-30 230/50-60/1**  | 30   | 400 W         |                | **304€**   |
| 3030667 | **Motor unit MM-30V 230/50-60/1** | 30   | 400 W         | ✓              | **375€**   |
| 3030677 | **Motor unit MM-50 230/50-60/1**  | 50   | 570 W         |                | **365€**   |
| 3030686 | **Motor unit MM-50V 230/50-60/1** | 50   | 570 W         | ✓              | **411€**   |
| 3030716 | **Motor unit MM-70 230/50-60/1**  | 70   | 750 W         |                | **435€**   |

### Arms

Mixer arms and whisks for Sammic immersion blenders.

|         |                    | Series | Liquidising arm length | List Price |
|---------|--------------------|--------|------------------------|------------|
| 3030613 | **Mixer arm MA-11** | 10    | 192 mm                 | **87€**    |
| 3030624 | **Mixer arm MA-12** | 10    | 223 mm                 | **93€**    |
| 3030638 | **Mixer arm MA-21** | 20    | 250 mm                 | **115€**   |
| 3030640 | **Mixer arm MA-22** | 20    | 300 mm                 | **141€**   |
| 3030641 | **Whisk BA-20**     | 20    |                        | **219€**   |
| 3030653 | **Mixer arm MA-31** | 30    | 306 mm                 | **142€**   |
| 3030655 | **Mixer arm MA-32** | 30    | 366 mm                 | **147€**   |
| 3030657 | **Mixer arm MA-33** | 30    | 420 mm                 | **167€**   |
| 3030670 | **Whisk BA-30**     | 30    |                        | **207€**   |
| 3030685 | **Mixer arm MA-51** | 50    | 425 mm                 | **174€**   |
| 3030687 | **Mixer arm MA-52** | 50    | 525 mm                 | **194€**   |
| 3030696 | **Whisk BA-50**     | 50    |                        | **316€**   |
| 3030856 | **Mixer arm MA-71** | 70    | 539 mm                 | **351€**   |
| 3030855 | **Mixer arm MA-72** | 70    | 630 mm                 | **399€**   |

## Quick-Fix bowl clamp

For locking the hand mixer to the bowl. Ideal accessories for comfort of use.

- Universal support allowing operator to fix a mixer arm to any type of pot or kettle locking it firm into place.
- It can be used on the clamp sliding frame.
- Ergonomic design, making easier the handling of the immersion blender safely by hand.
- When storing the disposer, it allows the cord to be coiled and fastened securely.
- Valid for the XM range, from the 30 series and for TR/BM units from the 350 models (models that can be interlocked for continuous work).
- Quick and safe assembly and disassembly, without tools or screws.
- Dishwasher-safe.

| | | List Price |
|---|---|---|
| 3030314 | **"Quick fix" bowl clamp for XM** | **57€** |

## Clamp sliding frame

Combined with the Quick-Fix bowl clamp, it allows user to slide the mixer along the bowl diameter, 700 mm maximum.

- Ideal accessory for comfort of use.
- The clamp sliding frame, combined with the bowl clamp, allows to slide the mixer along the bowl diameter.
- Maximum bowl diameter: 700 mm / 27 1/2"

| | | List Price |
|---|---|---|
| 3030320 | **Clamp sliding frame** | **140€** |

## Display stand for XM immersion blenders

Hand mixer display stand.

It allows to hang portable liquidiser & whisks.

| | | List Price |
|---|---|---|
| 3030900 | **Display stand XM** | **340€** |

# Turbo liquidisers

## Heavy-duty, 1- or 2-speed turbo-mixer

Commercial turbo-blenders designed to work in up to 800 l containers.

### Ideal for big production needs
- Designed for large yields and for frequent use and claning.
- Mix and liquefy directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc.
- Ideal for kitchens with large production capacities and for food industry.
- 1 or 2-speed models available.

### Sturdy construction
- Fully manufactured in 18/10 stainless steel.
- Designed for large yields.
- Allow working in containers of up to 800 l / 130 gal.
- 600 mm / 24" long arm for blending in any type of cooking pot.
- 0-60 min built-in timer.

### Easy and convenient handling
- They can be moved in several directions and are height-adjustable.
- **The machine is fitted on a** trolley with 4 non-slip rubber wheels, 2 of them with brakes.
- The balanced liquidiser arm stops the arm when falling or tipping back when not locked.
- An arm securing lever, located on the trolley, allows you to lock the blender with one hand while holding the trolley with the other.
- The watertight, tilted control panel is easily accessible even during use.
- Their built-in timer allows leaving the machine running for up to 60 minutes without the need for user involvement.

### Versatility, thanks to 3 types of interchangeable grids
- 21D attachment for fibrous ingredients.
- Standard 30D multi-use attachment.
- 42D attachment for very fine blending.

### Guaranteed safety
- The safety micro switch controls work position and prevents the turbine from working if the arm is too high or low.
- The wiring incorporated into the trolley tubes, so the work area is free of cables and does not hinder the movement of the blender arm.
- Supports for storing the power supply cable prevent it from getting caught or tangled during storage.



| | TRX-21 | TRX-22 |
|---|---|---|
| **FEATURES** | | |
| Maximum recipient capacity | 800 l | 800 l |
| Liquidising arm length | 600 mm | 600 mm |
| Total loading | 2200 W | 2200 W |
| Speed (in liquid) | 1500 rpm | 750-1500 rpm |
| **EXTERNAL DIMENSIONS (W X D X H)** | | |
| External dimensions (W x D x H) | 568 x 1643 x 1219 mm | 568 x 1643 x 1219 mm |
| External dimensions (closed) | 568 x 963 x 1651 mm | 568 x 963 x 1651 mm |
| Net weight | 96 kg | 96 kg |

**High production**
Designed for up to 800 l containers.



**One or two speeds**
1 or 2-speed appliances.



**Versatile**
Interchangeable grids to obtain the desired finish.



## TURBO LIQUIDISER TRX-21

1-speed turbo-mixer.

Turbo-blender designed to work in up to 800 l / 130 gal bowls.

|  |  | List Price |
|---|---|---|
| 3030501 | Turbo liquidiser TRX-21 230-400/50/3N | **5.860€** |
| TRX-21 1.500 rpm - 230-400V/50Hz/3N (with one grid) | | **6.094€** |

| Includes | Optional |
|---|---|
| · Trolley, motor and arm (without attachments). | · 21D attachment for fibrous ingredients.<br>· Standard 30D attachment for general use.<br>· 42D attachment for very fine blending. |

## TURBO LIQUIDISER TRX-22

2-speed turbo-mixer.

• Turbo-blender designed to work in up to 800 l / 130 gal bowls.

|  |  | List Price |
|---|---|---|
| 3030506 | Turbo liquidiser TRX-22 400/50/3N | **7.374€** |
| TRX-22 1.500 / 750 rpm - 400V/50Hz/3N (with one grid) | | **7.608€** |

| Includes | Optional |
|---|---|
| · Trolley, motor and arm (without grids). | · 21D attachment for fibrous ingredients.<br>· Standard 30D attachment for general use.<br>· 42D attachment for very fine blending. |

## ACCESSORIES

### Grids for TRX



3 types of grids for different uses.

Easily interchangeable grids, which meet the needs of all users and ingredients.

• 21D: for fibrous ingredients.
• 30D: multi-use attachment.
• 42D: attachment for very fine blending.

|  |  | List Price |
|---|---|---|
| 4032401 | Grid 21 teeth | **234€** |
| 4032403 | Grid 30 teeth | **234€** |
| 4032389 | Grid 42 teeth | **234€** |

# Baguette slicer

## This commercial stick bread slicer cuts french bread into slices in a short time

Produces 8,400 to 16,800 french baguette slices in an hour inserting one or two baguettes at a time, depending on the loaf thickness.

**Versatility and cutting efficiency**
- To slice bread loaves in adjustable thickness.
- Feeding mouth with capacity for one or two bread loaves.
- Ideal for restaurants and big communities.

**Quality, hygiene and safety**
- Stainless steel made.
- Economy: quick to operate, uniform slice thickness and minimal waste.
- Hygienic, as operator has less contact with the product.
- Easy to clean.
- Removable blade.
- Safety system at cover and hand protecting grid at bread outlet.
- Optional: stainless steel stand.

| | CP-250 |
|---|---|
| **Slice production** | 8400 / 16800 |
| **Slice thickness** | 20 mm - 90 mm |
| **Mouth dimensions** | 115 x 135 mm |
| **Total loading** | 250 W |
| **External dimensions (W x D x H)** | 410 x 524 x 910 mm |
| **External dimensions with stand** | 494 x 567 x 1530 mm |
| **Net weight** | 28.2 kg |

**One or two bread loaves**
Simultaneous cut of 1 or 2 baguettes.

### BAGUETTE SLICER CP-250

Cuts up to 16,800 slices of stick / french bread per hour.

Slice thickness: 20 to 90 mm.

| | | List Price |
|---|---|---|
| 1050225 | **Bread slicer CP-250 230/50/1** | **2.193€** |

### Optional

· Stainless steel stand.

### ACCESSORIES

### Stand for baguette slicer

Optional accessory for Sammic baguette slicer CP-250.

- Stainless steel construction.
- Intermediate shelf adjustable to 6 heights to place a container for sliced bread.
- 2 wheels for ease of transport.
- Lowest height at 175 mm from ground level.
- Highest height at 420 mm from ground level.

| | | List Price |
|---|---|---|
| 1050230 | **Stand CP-250** | **587€** |

# Planetary mixers

## Mixer supplied with beater, whisk and dough hook

Specially designed for workshop, bakery, industrial pizza, etc.

### ■ Versatility and safety in use

• Manual bowl safety guard.
• Lever-operated bowl lift.
• Double micro-switches to bowl and guard.
• Stainless steel bowl.
• Easy to clean.
• All mixers supplied with easy to remove / clean plastic guard.

### ■ Supplied with bowl, beater, whisk and dough hook

• **Dough hook** for heavy dough: to obtain dough for bread, pastry, pizza, croissant, cookies.
• **Beater** for soft dough: for mixtures to obtain cream, Genoese, etc.
• **Balloon whisk** for preparing egg whites (soufflé, meringue, …), sauces (mayonnaise,…), etc.

### ■ BM-5 / BM-5E

• Table-top model.
• Continuously variable speed control.
• **BM-5**: for medium duty use.
• **BM-5E**: universal motor. Designed for light duty use.

### ■ BE-10/20/30/40

• **Sammic BE** food mixers are equipped with powerful three-phase motors controlled by highly reliable electronic speed variator technology which enables the mixers to be connected to a single-phase electrical mains supply.
• **BE-10**: model suitable for installation on a table.
• **BE-20 / 30 / 40**: freestanding models.
• 0-30 minute electronic timer and continuous operation option. Acoustic alarm at end of cycle.
• Electronic speed control.
• Safety indicator.
• Models with attachment drive available in the whole BE range.
• Easy access to the attachment drive at the front.
• Available attachments: meat mincer, vegetable preparation attachment, and masher.
• Reinforced water proof system.
• Stainless steel legs. Optional stainless steel column for BE-20/30 models.
• Strong and resistant bowl.
• Easy to maintain and repair.
• **Optional accessory for BE-20:** 10-litre / qt reduction equipment (bowl + tools).
• **Optional accessory for BE-30**: 10-litre / qt reduction equipment (bowl + tools).
• **Optional accessory for BE-40**: 20-litre / qt reduction equipment (bowl + tools).
• NSF-listed, Standard 8 compliant.

### ■ Optional accessories

• Reduction equipment for BE-20 / 30 / 40.
• Additional bowls.
• Bowl transport trolleys.
• Base kit with wheels.
*Please note: consult marine versions.*

| | BM-5E | BM-5 | BE-10 | BE-20 | BE-30 | BE-40 |
|---|---|---|---|---|---|---|
| **SELECTION GUIDE** | | | | | | |
| **Bowl capacity** | 5 l | 5 l | 10 l | 20 l | 30 l | 40 l |
| **Capacity in flour (60% water)** | 1 kg | 1.5 kg | 3 kg | 6 kg | 9 kg | 12 kg |
| **FEATURES** | | | | | | |
| **Total loading** | 300 W | 250 W | 550 / 750 W | 900 W | 1100 W | 1400 W |
| **Tool speed** | 98 - 455 rpm | 85 - 495 rpm | 96 - 289 rpm | 95 - 392 rpm | 87 - 378 rpm | 85 - 348 rpm |
| **Planetary speed** | 40 - 187 rpm | 35 - 192 rpm | 59 - 176 rpm | 42 - 175 rpm | 39 - 168 rpm | 45 - 186 rpm |
| **Timer (min-max)** | | | 0 - 30' | 0 - 30' | 0 - 30' | 0 - 30' |
| **External dimensions (W x D x H)** | 310 x 382 x 537 mm | 310 x 382 x 537 mm | 410 x 523 x 688 mm | 520 x 733 x 1152 mm | 528 x 764 x 1152 mm | 586 x 777 x 1202 mm |
| **Net weight** | 13.7 kg | 16.5 kg | 44 kg | 89 kg | 105 kg | 124 kg |



**A complete solution**
Complete with bowl and 3 tools.



**UNE-EN-454/2015 compliant**
BE models are UNE-EN-454/2015 compliant.



## PLANETARY MIXER BM-5E

Table-top model with 5 l / qt bowl.

Designed for light duty use.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1500180 | **Food mixer BM-5E 230/50-60/1** | 5 l | **983€** |

### Includes

· Stainless steel bowl.
· Spiral hook for heavy dough.
· Beater spatula for soft dough.
· Balloon whisk.

## PLANETARY MIXER BM-5

Table-top model with 5 l / qt bowl.

Designed for medium duty use.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1500170 | **Food mixer BM-5 230/50-60/1** | 5 l | **1.233€** |

### Includes
· Stainless steel bowl.
· Spiral hook for heavy dough.
· Beater spatula for soft dough.
· Balloon whisk.

## PLANETARY MIXER BE-10

Table-top model with 10 l / qt bowl.

"C" models, equipped with attachment drive for accessories.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1500210 | **Food mixer BE-10 230/50-60/1** | 10 l | **2.625€** |
| 1500211 | **Food mixer BE-10C 230/50-60/1** | 10 l | **2.883€** |

### Includes
· Stainless steel bowl.
· Spiral hook for heavy dough.
· Beater spatula for soft dough.
· Balloon whisk.

### Optional
· Attachment drive for accessories.

## PLANETARY MIXER BE-20

Floorstanding unit with 20 l / qt bowl.

"C" models, equipped with attachment drive for accessories.
"I" models with stainless steel column.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1500220 | **Food mixer BE-20 230/50-60/1** | 20 l | **4.303€** |
| 1500223 | **Food mixer BE-20I 230/50-60/1** | 20 l | **4.773€** |
| 1500221 | **Food mixer BE-20C 230/50-60/1** | 20 l | **4.912€** |

### Includes
· Stainless steel bowl.
· Spiral hook for heavy dough.
· Beater spatula for soft dough.
· Balloon whisk.

### Optional
· Attachment drive for accessories.
· Option of stainless steel column.
· 10 l / qt reduction equipment (bowl + tools).
· Bowl transport trolley.
· Base kit with wheels for ease of moving and storing the mixer.

## PLANETARY MIXER BE-30

Floorstanding unit with 30 l / qt bowl.

"C" models, equipped with attachment drive for accessories.
"I" models with stainless steel column.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1500280 | **Food mixer BE-30 230/50-60/1** | 30 l | **4.818€** |
| 1500282 | **Food mixer BE-30I 230/50-60/1** | 30 l | **5.346€** |
| 1500281 | **Food mixer BE-30C 230/50-60/1** | 30 l | **5.503€** |

| Includes | Optional |
|---|---|
| · Stainless steel bowl.<br>· Spiral hook for heavy dough.<br>· Beater spatula for soft dough.<br>· Balloon whisk. | · Attachment drive for accessories.<br>· Stainless steel column.<br>· 10 l / qt reduction equipment (bowl + tools).<br>· Bowl transport trolley.<br>· Base kit with wheels for ease of moving and storing the mixer. |

## PLANETARY MIXER BE-40

Floorstanding unit with 40 l / qt bowl.

"C" models, complete with attachment drive for accessories.
"I" models with stainless steel column.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 1500240 | **Food mixer BE-40 230/50-60/1** | 40 l | **6.974€** |
| 1500246 | **Food mixer BE-40I 230/50-60/1** | 40 l | **7.370€** |
| 1500241 | **Food mixer BE-40C 230/50-60/1** | 40 l | **7.317€** |

| Includes | Optional |
|---|---|
| · Stainless steel bowl.<br>· Spiral hook for heavy dough.<br>· Beater spatula for soft dough.<br>· Balloon whisk. | · Attachment drive for accessories.<br>· Stainless steel column.<br>· 20 l / qt reduction equipment (bowl + tools).<br>· Bowl transport trolley.<br>· Base kit with wheels for ease of moving and storing the mixer. |

## ACCESSORIES

### Bowls for planetary mixers

AISI-304 stainless steel construction.

Additional stainless steel bowls for Sammic BM / BE planetary mixers.
Sturdy and durable.

|  |  | List Price |
|---|---|---|
| 2502305 | **Stainless steel bowl BM-5** | **126€** |
| 2509494 | **Stainless steel bowl BE-10** | **176€** |
| 2509495 | **Stainless steel bowl BE-20** | **256€** |
| 2509564 | **Stainless steel bowl BE-30 (>10/2016)** | **459€** |
| 2509497 | **Stainless steel bowl BE-40** | **513€** |

### Reduction equipments

For Sammic planetary mixers.

Reduction sets that make it possible to obtain a lower production from a higher capacity food mixer.

• 10 l bowl and mixing tools for BE-20.
• 10 l bowl and mixing tools for BE-30.
• 20 l bowl and mixing tools for BE-40.
• All models include beater, dough hook and balloon whisk.

|  |  | List Price |
|---|---|---|
| 1500222 | **Bowl and mix tools 10 l - BE-20** | **675€** |
| 1500296 | **Bowl and mix tools 10 l - BE-30** | **807€** |
| 1500242 | **Bowl and mix tools 20 l - BE-40** | **927€** |

### Bowl transport trolleys

For Sammic planetary mixer bowls.

They make it easy to transport bowls loaded with the product.

• Available for 20, 30 and 40 l / qt bowls.
• Made of highly resistant stainless steel.
• Bowl not included.

|  |  | List Price |
|---|---|---|
| 1500260 | **Trolley for 20 l bowl** | **500€** |
| 1500261 | **Trolley for 30 l bowl** | **500€** |
| 1500262 | **Trolley for 40 l bowl** | **500€** |

### Base kit with wheels

Allows to displace Sammic planetary mixer.

Specially designed for users who continuously need to displace the food mixer.

• Stainless steel construction.
• Complete with lever.
**\* Drilling required to fit to machine, installation by technician.**

|  |  | List Price |
|---|---|---|
| 1500265 | **BE food mixer wheel set** | **385€** |

## Vegetable preparation attachment CR-143

To cut all types of greens and vegetables and grate cheese, bread, chocolate, etc.

It works with discs and grids.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).
• Slicing blades, grating discs (grids are different)  are those of the CA-31 vegetable prep. machine.
• Not suitable for long shaped products.
• Maximum slicing disc height: 14 mm.

| | | List Price |
|---|---|---|
| 1010026 | Vegetable preparation attachment CR-143 | **538€** |

## Meat mincer attachment HM-71

For chopping small amounts of meat in the best hygiene conditions.

HM-71 is provided with one cutter knife and 2 plates of 4.5 and 8 mm.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

| | | List Price |
|---|---|---|
| 1010045 | Meat mincer attachment HM-71 | **509€** |

## Potato masher attachment P-132

Allows a homogeneous puree ideal for boiled potato, boiled beans, carrot, fruit and vegetables.

Potato-mashing attachment for appliances equipped with an attachment drive for accessories.

• Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).

| | | List Price |
|---|---|---|
| 1010052 | Potato masher attachment P-132 | **599€** |

# Spiral dough mixers

## Specially designed for hard dough

Commercial dough mixers specially designed for hard dough (pizza, bread, etc.).

- **Highly resistant, reliable** construction.
- Their structure is finished in scratch-resistant paint for **extremely easy cleaning**.
- Bowl capacities ranging from 10 to 75 l.
- **one or two (2V) speed** appliances available. Models with **fixed bowl and head (DM / SM)** as well as models with **removable bowl and liftable head (DME)**.
- **Grid (10 / 75 models) or transparent carbonate (20 / 50 models)** bowl cover in compliance with EN-453 norm.
- **Built-in timer** in all models starting from 20 l dough mixers.
- **Optional wheel** to move the dough mixer in the working area.

| | DM-10 | DM(E)-20 | DM(E)-33 | DME-40 | DME-50 | SM-75 |
|---|---|---|---|---|---|---|
| Bowl capacity | 10 l | 20 l | 33 l | 40 l | 50 l | 75 l |
| Capacity per operation | 8 kg | 18 kg | 25 kg | 38 kg | 44 kg | 60 kg |
| Capacity in flour (60% water) | 5 kg | 12 kg | 17 kg | 25 kg | 30 kg | 40 kg |
| Bowl dimensions | 260 x 200 mm | 360 x 210 mm | 400 x 260 mm | 452 x 260 mm | 500 x 270 mm | 550 x 370 mm |
| Removable bowl | - | opt. | opt. | yes | yes | - |
| Lifting head | - | opt. | opt. | yes | yes | - |
| LOADING | | | | | | |
| Three phase | 370 W | 750 W | 1100 W | 1500 W | 1500 W | 2600 W |
| Single Phase | 370 W | 900 W | 1100 W | | 1500 W | |
| Three phase, 2 speed | | 600 / 800 W | 1000 / 1400 W | 1500 / 2200 W | 1500 / 2200 W | 2600 / 3400 W |
| External dimensions (W x D x H) | 280 x 540 x 550 mm | 390 x 680 x 650 mm | 430 x 780 x 770 mm | 430 x 780 x 770 mm | 530 x 850 x 740 mm | 575 x 1020 x 980 mm |
| Net weight | 36 kg | 65 kg | 115 kg | 115 kg | 127 kg | 250 kg |

**UNE-EN-453 compliant**

## DOUGH MIXER DM-10

Capacity: 5 kg of flour.
- Commercial spiral dough mixer with 10 l bowl.
- 1-speed appliance with fixed head and bowl.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501100 | Dough Mixer DM-10 230-400/50/3 | 10 l | **1.771€** |
| 5501105 | Dough Mixer DM-10 230/50/1 | 10 l | **1.771€** |

| Includes | Optional |
|---|---|
| · Fixed head and bowl. | · Wheels with brake. |
| · 1 speed. | |

## DOUGH MIXER DM(E)-20

Capacity: 12 kg of flour.
- Commercial spiral dough mixer with 20 l bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501120 | Dough mixer DM-20 230-400/50/3 | 20 l | **2.355€** |
| 5501125 | Dough mixer DM-20 230/50/1 | 20 l | **2.355€** |
| 5501127 | Dough mixer DM-20 2V 400/50/3 | 20 l | **2.675€** |
| 5501170 | Dough mixer DME-20 230-400/50/3 | 20 l | **3.018€** |
| 5501175 | Dough mixer DME-20 230/50/1 | 20 l | **3.018€** |
| 5501177 | Dough mixer DME-20 2V 400/50/3 | 20 l | **3.341€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Fixed head and bowl (DM) or liftable head and removable bowl (DME). | |

## DOUGH MIXER DM(E)-33

Capacity: 17 kg of flour.
- Commercial spiral dough mixer with 33 l bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501130 | Dough mixer DM-33 230-400/50/3 | 33 l | **2.671€** |
| 5501135 | Dough mixer DM-33 230/50/1 | 33 l | **2.671€** |
| 5501137 | Dough mixer DM-33 2V 400/50/3 | 33 l | **3.011€** |
| 5501185 | Dough mixer DME-33 230-400/50/3 | 33 l | **3.323€** |
| 5501190 | Dough mixer DME-33 230/50/1 | 33 l | **3.323€** |
| 5501192 | Dough mixer DME-33 2V 400/50/3 | 33 l | **3.665€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Fixed head and bowl (DM) or liftable head and removable bowl (DME). | |

## DOUGH MIXER DME-40

Capacity: 25 kg of flour.
- Commercial spiral dough mixer with 40 l bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501140 | **Dough mixer DME-40 230-400/50/3** | 40 l | **3.569€** |
| 5501142 | **Dough mixer DME-40 2V 400/50/3** | 40 l | **3.938€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Liftable head and removable bowl. | |

## DOUGH MIXER DME-50

Capacity: 30 kg of flour.
- Commercial spiral dough mixer with 50 l bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501150 | **Dough mixer DME-50 230-400/50/3** | 50 l | **3.750€** |
| 5501152 | **Dough mixer DME-50 2V 400/50/3** | 50 l | **4.109€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Liftable head and removable bowl. | |

## DOUGH MIXER SM-75

Capacity: 40 kg of flour.
- Commercial spiral dough mixer with 75 l bowl.
- 1 or 2 speed appliances available.
- Fixed bowl and head.
- 3-phase models only.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5500160 | **Dough mixer SM-75 230-400/50/3** | 75 l | **5.864€** |
| 5500162 | **Dough mixer SM-75 2V 400/50/3** | 75 l | **6.314€** |

| Optional |
|---|
| · Wheels with brake. |

## ACCESSORIES

### Wheel-kits for dough mixers

| | | List Price |
|---|---|---|
| 6504427 | **Wheels kit 75 mm SM / DM (4)** | **41€** |

# Pizza dough roller machine

## Commercial pizza formers

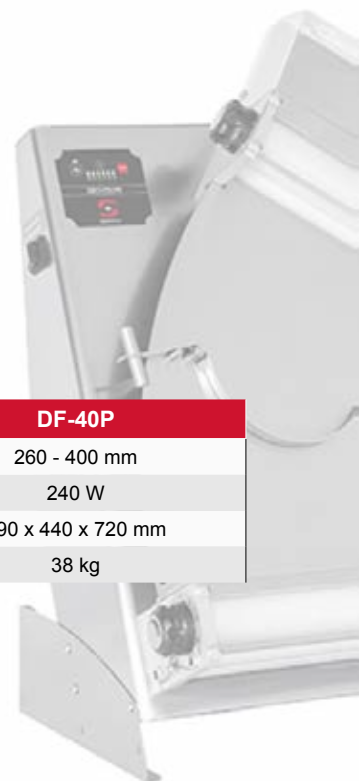Pizza dough rollers to form pizza dough of variable thickness.

**Efficient operation and durability**
- Exclusive sensor-activated automatic start. Possibililty of continuous operation.
- Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
- Energy-efficient.
- Possibility of continuous operation.
- Stainless steel made.

**Versatility and safety in use**
- **DF-30 / DF-40**: tilted upper roller.
- **DF-40P**: paralell rollers.
- **DF-30 / DF-40**: ideal for round pizza thanks to the presence of the central sling bar.
- Gear driven appliance.
- Thickness adjustment knob on both rollers.
- Adjustable thickness 0 - 5 mm.
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

| | DF-30 | DF-40 | DF-40P |
|---|---|---|---|
| **Pizza diameter** | 140 - 290 mm | 260 - 400 mm | 260 - 400 mm |
| **Total loading** | 240 W | 240 W | 240 W |
| **External dimensions (W x D x H)** | 480 x 380 x 660 mm | 590 x 440 x 790 mm | 590 x 440 x 720 mm |
| **Net weight** | 28 kg | 37 kg | 38 kg |

**Sensor-activated start**
Exclusive sensor-activated
automatic start.

## PIZZA DOUGH ROLLER DF-30

For Ø 140 mm - 290 mm pizzas. Tilted upper roller.

| | | List Price |
|---|---|---|
| 5500053 | Dough rolling machine DF-30 230/50-60/1 | **1.498€** |

## PIZZA DOUGH ROLLER DF-40

For Ø 260 mm - 400 mm pizzas. Tilted upper roller.

| | | List Price |
|---|---|---|
| 5500054 | Dough rolling machine DF-40 230/50-60/1 | **1.620€** |

## PIZZA DOUGH ROLLER DF-40P

For Ø 260 mm - 400 mm pizzas. Paralell rollers.

| | | List Price |
|---|---|---|
| 5500055 | Dough rolling machine DF-40P 230/50-60/1 | **1.716€** |

# Commercial meat mincers

## Sammic meat grinders with an hourly output from 100 to 450 kg

Commercial meat grinders with different production capacities, voltage and types of cut.
Refrigerated mincers available.

### We offer 2 ranges of meat mincers

**PS-12/22/32:** stainless steel body and hopper models with an hourly output ranging from 100 to 425 kg. PS-22/32 are available with different cutting units.

**PS-22/32R:** refrigerated table-top meat mincers for maximum hygiene and food safety.

| | PS-12 / 22 / 32 RANGE | | | PS-22R / 32R REFRIGERATED RANGE | |
|---|---|---|---|---|---|
| | **PS-12** | **PS-22** | **PS-32** | **PS-22R** | **PS-32R** |
| SELECTION GUIDE | | | | | |
| **Production / hour (max)** | 100 kg | 280 kg | 425 kg | 250 kg | 450 kg |
| FEATURES | | | | | |
| **Plate diameter** | 70 mm | 82 mm | 98 mm | 82 mm | 98 mm |
| **Total loading** | 440 W | 740 - 1100 W | 1500 W | 1100 W | 2200 W |
| EXTERNAL DIMENSIONS (W X D X H) | | | | | |
| **External dimensions (W x D x H)** | 227 x 470 x 410 mm | 310 x 440 x 480 mm | 310 x 460 x 480 mm | 310 x 438 x 508 mm | 325 x 544 x 553 mm |
| **Net weight** | 17.3 kg | 31 kg | 33 kg | 40 kg | 50 kg |

## PS-12 / 22 / 32 RANGE

### Commercial meat mincers

**Commercial meat mincers**
- Ideal for hospitality, communities and foodservice.
- Production capacities from 100 to 425 kg/h.

**Sturdy construction**
- Body and hoppers built in stainless steel.
- The locking of the grinding head ensures a perfect meat cut.
- Highly durable ventilated motors.

**PS-12**
- Aluminum grinding group included.
- Supplied with one knife and one mesh plate.

**PS-22/32:**
- Stainless steel grinding group, with the possibility of incorporating the Unger S-3 system in stainless steel version.
- The motor unit and the grinding unit are ordered separately.
- Supplied with one knife and one mesh plate.

### PS-12 MEAT GRINDER

Hourly output: up to 100 kg.
- Motor unit and cutting unit in aluminium.
- System: Enterprise.
- 1 knife and a Ø 6 mm mesh plate included.

| | | List Price |
|---|---|---|
| 1050110 | **Meat mincer PS-12 230/50/1** | **1.009€** |

| Includes | Optional |
|---|---|
| · Enterprise system, aluminium cutting unit. | · Mesh plates of different sizes: 4.5 / 6 / 8 mm. |
| · Ø 6 mm mesh plate. | |

| PS-22 MEAT GRINDER |
|---|

Hourly output: up to 280 kg.

• The motor unit and the cutting units must be ordered separately.

• Available with stainless steel Enterprise system cutting unit, or Unger double cut stainless steel system.

• 1 knife and a Ø 6 mm mesh plate included.

| | | List Price |
|---|---|---|
| **PS-22III with Enterprise cutting unit in stainless steel** | | **2.059€** |
| **PS-22III with Unger cutting unit in stainless steel (double cut)** | | **2.102€** |
| **PS-22II with Enterprise cutting unit in stainless steel** | | **2.139€** |
| **PS-22II with Unger cutting unit in stainless steel (double cut)** | | **2.182€** |
| 1050212 | **Motor unit PS-22 230-400/50/3 (without cutting unit)** | **1.447€** |
| 1050210 | **Motor unit PS-22 230/50/1 (without cutting unit)** | **1.527€** |
| 1050215 | **Cutting unit - Enterprise stainless steel 22** | **612€** |
| 1050216 | **Cutting unit - Unger stainless steel 22** | **655€** |

| Includes | Optional |
|---|---|
| · Motor unit. | · Enterprise system, stainless steel cutting unit<br>· Stainless steel Unger system (double cut).<br>· Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm. |

| PS-32 MEAT GRINDER |
|---|

Hourly output: up to 425 kg.

• The motor unit and the cutting units must be ordered separately.

• Available with stainless steel Enterprise system or Unger double cut system.

• 3-phase model only.

• 1 knife and a Ø 6 mm mesh plate included.

| | | List Price |
|---|---|---|
| **PS-32III with Enterprise cutting unit in stainless steel** | | **2.498€** |
| **PS-32III with Unger cutting unit in stainless steel (double cut)** | | **2.567€** |
| 1050220 | **Motor unit PS-32 230-400/50/3 (without cutting unit)** | **1.621€** |
| 1050223 | **Cutting unit - Entreprise stainless steel 32** | **877€** |
| 1050224 | **Cutting unit - Unger stainless steel 32** | **946€** |

| Includes | Optional |
|---|---|
| · Motor unit. | · Enterprise system, stainless steel cutting unit.<br>· Stainless steel Unger system (double cut).<br>· Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm. |

## PS-22R / 32R REFRIGERATED RANGE

### Refrigerated meat mincers

**HACCP-ready**
The highest hygiene in processing in respect of the HACCP methodology, in order to improve the service to the customer. A sturdy, reliable machine. Ideal for food stores and catering.

**Grind meat without interrupting the cold chain**
Refrigeration system allows to grind meat without interrupting the cold chain. Thus, the development of bacterial flora is interrupted. The resulting product keeps its taste, colour and nutritional characteristics intact for a longer period of time. The refrigerated meat mincers allow discontinuous use without the need of detaching the cutting unit to clean and store in the refrigerator.

PS-22R/32R meat mincers are equipped with a low noise sealed compressor using ecological refrigerating gas and with an electronic thermostat for precision temperature control.

**Sturdy construction**
The frame, hopper and mouth are stainless steel (AISI 304) made. The mouth is easily detachable for cleaning purpose.

The ventilated, powerful motor offers start, stop and reverse function.

**Hygiene and safety**
Sammic refrigerated meat mincers comply with all hygiene and safety and all specific regulations.

### PS-22R REFRIGERATED MEAT GRINDER

Hourly output: up to 250 kg.

Complete with stainless steel cutting unit, knife and Ø 4.5 mm mesh plate.

|         |                                         | List Price |
|---------|-----------------------------------------|------------|
| 5050200 | **Meat mincer PS-22R 230-400/50/3N**    | **5.131€** |
| 5050210 | **Meat mincer PS-22R 230/50/1**         | **5.225€** |

| Includes | Optional |
|----------|----------|
| · Enterprise cutting unit in stainless steel.<br>· Mesh plate of 4.5 mm. | · Unger cutting unit (double cut): Ø 82 mm, 3 items made of stainless steel.<br>· Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm. |

### PS-32R REFRIGERATED MEAT GRINDER

Hourly output: up to 450 kg.

Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

|         |                                       | List Price |
|---------|---------------------------------------|------------|
| 5050220 | **Meat mincer PS-32R 230-400/50/3**   | **7.053€** |

| Includes | Optional |
|----------|----------|
| · Enterprise cutting unit in stainless steel.<br>· Mesh plate of 4.5 mm. | · Unger cutting unit (double cut): Ø 98 mm, 3 items made of stainless steel.<br>· Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm. |

## ACCESSORIES

### Mesh plates

For Sammic meat mincers.

Mesh plates of different sizes for meat mincers PS-12 / PS-22 / PS-32 / PS-22R / PS-32R.

• For PS-12 / PS-22 / PS-32 and refrigerated meat mincers.
• PS-22 / PS-32 models available for Enterprise and Unger systems.

| | | List Price |
|---|---|---|
| 2011525 | Mesh plate 12 4.5 mm PS-12 / HM-70 | 22€ |
| 2011527 | Mesh plate 12 6 mm PS-12 / HM-70 | 22€ |
| 2011530 | Mesh plate 12 8 mm PS-12 / HM-70 | 21€ |
| 2051051 | Mesh plate 22 3 mm | 50€ |
| 2051014 | Mesh plate 22 4.5 mm | 36€ |
| 2051052 | Mesh plate 22 6 mm | 36€ |
| 2051053 | Mesh plate 22 8 mm | 30€ |
| 2052051 | Mesh plate 32 3 mm | 65€ |
| 2052014 | Mesh plate 32 4.5 mm | 52€ |
| 2052052 | Mesh plate 32 6 mm | 50€ |
| 2052053 | Mesh plate 32 8 mm | 49€ |
| 2051524 | Mesh plate Unger 22 3 mm | 48€ |
| 2051525 | Mesh plate Unger 22 4.5 mm | 28€ |
| 2051526 | Mesh plate Unger 22 6 mm | 28€ |
| 2051527 | Mesh plate Unger 22 8 mm | 28€ |
| 2051774 | Mesh plate Unger 32 3 mm | 65€ |
| 2051775 | Mesh plate Unger 32 4.5 mm | 51€ |
| 2051776 | Mesh plate Unger 32 6 mm | 48€ |
| 2051777 | Mesh plate Unger 32 8 mm | 47€ |
| 6056188 | Mesh plate 22-R 4.5 mm | 57€ |
| 6056186 | Mesh plate 22-R 6 mm | 48€ |
| 6056187 | Mesh plate 22-R 8 mm | 48€ |
| 6056191 | Mesh plate PS-32R 4.5MM | 64€ |
| 6056192 | Mesh plate PS-32R 6MM | 64€ |
| 6056193 | Mesh plate PS-32R 8MM | 64€ |
| 6056164 | Mesh plate 32-R 3 mm UNGER | 82€ |
| 6056183 | Mesh plate 32-R 4.5 mm UNGER | 64€ |
| 6056166 | Mesh plate 32-R 5 mm UNGER | 65€ |
| 6056168 | Mesh plate 32-R 6 mm UNGER | 64€ |
| 6056184 | Mesh plate 32-R 8 mm UNGER | 64€ |
| 6056169 | Mesh plate 32-R 10 mm UNGER | 65€ |

# Commercial slicers

## Commercial gravity and vertical slicers

Meat and sausage slicers for butcher shops, delicatessens or industrial kitchens.

**The range includes belt-driven models of various capacities, manual and automatic gear-driven slicers equipped with slice counter, and vertical models for meat and cured products.**
Lastly, the manually operated models bring distinction to your establishment, as well as precision and a flawless slicing result to the product.

• **GSS**: Belt-driven. Small line.
• **GSM**: Belt-driven. Medium line.
• **GSL**: Belt-driven. Large line.
• **GGS**: Gear-driven slicer.
• **GAE**: Gear-driven automatic slicer with slice counter.
• **VML**: Vertical slicer, special for fresh meat. Belt-driven.
• **VSS / VSL**: Vertical slicer, special for cured meat. Belt-driven.
• **VS**: Manual deli slicer.

| | BELT-DRIVEN - SMALL | | | BELT-DRIVEN - MEDIUM | | | BELT-DRIVEN - LARGE | |
|---|---|---|---|---|---|---|---|---|
| | GSS-250 | GSS-275 | GSS-300 | GSM-250 | GSM-275 | GSM-300 | GSL-300 | GSL-350 |
| FEATURES | | | | | | | | |
| Blade diameter | 250 mm | 275 mm | 300 mm | 250 mm | 275 mm | 300 mm | 300 mm | 350 mm |
| Cutting capacity | 160 x 210 mm | 160 x 245 mm | 255 x 170 mm | 190 x 220 mm | 210 x 220 mm | 210 x 220 mm | 220 x 260 mm | 260 x 310 mm |
| Slice thickness | 0 mm - 15 mm | 0 mm - 15 mm | 0 mm - 15 mm | 0 mm - 16 mm | 0 mm - 16 mm | 0 mm - 16 mm | 0 mm - 16 mm | 0 mm - 16 mm |
| Carriage run | 235 mm | 235 mm | 280 mm | 215 mm | 245 mm | 260 mm | 290 mm | 310 mm |
| Total loading | 160 W | 180 W | 230 W | 220 W | 223 W | 246 W | 373 W | 373 W |
| EXTERNAL DIMENSIONS (W X D X H) | | | | | | | | |
| Width | 510 mm | 540 mm | 595 mm | 620 mm | 620 mm | 650 mm | 770 mm | 890 mm |
| Depth | 390 mm | 440 mm | 450 mm | 425 mm | 440 mm | 430 mm | 540 mm | 585 mm |
| Height | 380 mm | 380 mm | 455 mm | 370 mm | 390 mm | 440 mm | 465 mm | 480 mm |
| Net weight | 15.5 kg | 16.5 kg | 21.5 kg | 15.5 kg | 16.5 kg | 19 kg | 30 kg | 36 kg |

| | GEAR-DRIVEN | | GEAR-DRIVEN, AUTOMATIC | | VERTICAL SLICERS | | | MANUAL - "VOLANO" |
|---|---|---|---|---|---|---|---|---|
| | GGS-300 | GGS-350 | GAE-300 | GAE-350 | VML-350 | VSS-300 | VSL-350 | VS-300 |
| FEATURES | | | | | | | | |
| Blade diameter | 300 mm | 350 mm | 300 mm | 350 mm | 350 mm | 300 mm | 350 mm | 300 mm |
| Cutting capacity | 175 x 260 mm | 200 x 250 mm | 190 x 250 mm | 200 x 280 mm | 250 x 360 mm | 195 x 240 mm | 250 x 330 mm | 190 x 230 mm |
| Slice thickness | 0 mm - 14 mm | 0 mm - 14 mm | 0 mm - 14 mm | 0 mm - 14 mm | 0 mm - 16 mm | 0 mm - 16 mm | 0 mm - 16 mm | 0 mm - 2.5 mm |
| Carriage run | 315 mm | 335 mm | 310 mm | 310 mm | 405 mm | 240 mm | 405 mm | 250 mm |
| Total loading | 250 W | 250 W | 400 W | 400 W | 370 W | 260 W | 370 W | |
| EXTERNAL DIMENSIONS (W X D X H) | | | | | | | | |
| Width | 540 mm | 540 mm | 690 mm | 690 mm | 920 mm | 610 mm | 920 mm | 720 mm |
| Depth | 690 mm | 690 mm | 540 mm | 540 mm | 680 mm | 520 mm | 650 mm | 600 mm |
| Height | 500 mm | 500 mm | 600 mm | 620 mm | 670 mm | 515 mm | 660 mm | 740 mm |
| Net weight | 30 kg | 33 kg | 50 kg | 57 kg | 43 kg | 27 kg | 43.5 kg | 45.5 kg |

# BELT-DRIVEN - SMALL

## Belt driven slicer

• Varnished cast aluminium body.
• The parts in contact with food are made of anodized aluminum.
• Sharpener in fixed position.
• Blade protection ring.
• Ventilated motor.
• Universal cutting blade with relief.
• Luminous double on/off 24 V switch.
• Safety print.

### COMMERCIAL SLICER GSS-250

Ø 250 mm blade.
Belt driven slicer.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5051024 | **Slicer GSS-250 230/50/1** | 250 mm | **709€** |

*new*

### COMMERCIAL SLICER GSS-275

Ø 275 mm blade.
Belt driven slicer.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5051026 | **Slicer GSS-275 230/50/1** | 275 mm | **851€** |

*new*

### COMMERCIAL SLICER GSS-300

Ø 300 mm blade.
Belt driven slicer.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5051028 | **Slicer GSS-300 230/50/1** | 300 mm | **1.172€** |

*new*

## BELT-DRIVEN - MEDIUM

### Belt driven slicer

• Slicer made of a special anodized aluminum alloy, hygienic and anticorrosive.
• Commercial slicer with blade protective ring and carriage lock.
• Universal cutting blade with relief.
• High-powered ventilated motor.
• Easy-to-mount sharpener.
• Decimal thickness adjustment from 0 to 16 mm.
• Plate mounted on self-lubricating bushings and bearings.
• Easy cleaning, no need for tools. Dishwasher-safe detachable grip points.
• Luminous double on/off 24 V switch.
• Safety print.

| COMMERCIAL SLICER GSM-250 | | |
| --- | --- | --- |

Ø 250 mm blade.

Belt driven slicer.

| | | Blade diameter | List Price |
| --- | --- | --- | --- |
| 5051034 | **Slicer GSM-250 230/50/1** | 250 mm | **1.103€** |

| Includes |
| --- |
· Universal cutting blade with relief.

*new*

| COMMERCIAL SLICER GSM-275 | | |
| --- | --- | --- |

Ø 275 mm blade.

Belt driven slicer.

| | | Blade diameter | List Price |
| --- | --- | --- | --- |
| 5051036 | **Slicer GSM-275 230/50/1** | 275 mm | **1.135€** |

| Includes |
| --- |
· Universal cutting blade with relief.

*new*

| COMMERCIAL SLICER GSM-300 | | |
| --- | --- | --- |

Ø 300 mm blade.

Belt driven slicer.

| | | Blade diameter | List Price |
| --- | --- | --- | --- |
| 5051038 | **Slicer GSM-300 230/50/1** | 300 mm | **1.350€** |

| Includes |
| --- |
· Universal cutting blade with relief.

*new*

# BELT-DRIVEN - LARGE

## Large-capacity, belt driven slicer

• Slicer made of a special anodized aluminum alloy, hygienic and anticorrosive.
• Commercial slicer with blade protective ring and carriage lock.
• Universal cutting blade with relief.
• High-powered ventilated motor.
• Easy-to-mount sharpener.
• Decimal thickness adjustment from 0 to 16 mm.
• Plate mounted on self-lubricating bushings and bearings.
• Easy cleaning, no need for tools. Dishwasher-safe detachable grip points.
• Luminous double on/off 24 V switch.
• Safety print.

### COMMERCIAL SLICER GSL-300

Ø 300 mm blade.

Large-capacity, belt driven slicer.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5051040 | **Slicer GSL-300 230/50/1** | 300 mm | **2.096€** |

| Includes |
|---|

· Universal cutting blade with relief.

**new**

### COMMERCIAL SLICER GSL-350

Ø 350 mm blade.

Large-capacity, belt driven slicer.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5051042 | **Slicer GSL-350 230/50/1** | 350 mm | **2.610€** |

| Includes |
|---|

· Universal cutting blade with relief.

**new**

## GEAR-DRIVEN

### Gear-driven slicer

**Commercial gear-driven slicer**
- Slicer fully made of high-polished aluminium protected against anodic oxidation.
- Professional slicer with ring, carriage lock and blade removal tool.
- High-powered ventilated motor.
- Decimal thickness adjustment from 0 to 16 mm.
- Plate mounted on self-lubricating bushings and bearings.
- Built-in precision sharpener.
- Luminous double on/off 24 V switch.
- Safety print.
- Easy cleaning.

| COMMERCIAL SLICER GGS-300 |
|---|

Blade Ø 300 mm.

Gear-driven slicer.

|  |  | Blade diameter | List Price |
|---|---|---|---|
| 5051054 | **Slicer GGS-300 230/50/1** | 300 mm | **3.021€** |
| 5051062 | **Slicer GGS-300 230-400/50/3** | 300 mm | **3.021€** |

*new*

| COMMERCIAL SLICER GGS-350 |
|---|

Blade Ø 350 mm.

Gear-driven slicer.

|  |  | Blade diameter | List Price |
|---|---|---|---|
| 5051056 | **Slicer GGS-350 230/50/1** | 350 mm | **3.252€** |
| 5051064 | **Slicer GGS-350 230-400/50/3** | 350 mm | **3.252€** |

*new*

# GEAR-DRIVEN, AUTOMATIC

## Gear-driven automatic meat slicers

**Gear driven automatic slicer with slice counter.**
- Slicer fully made of high-polished aluminium protected against anodic oxidation.
- Professional slicer with ring and blade removal tool.
- Two independent motors for blade and carriage.
- Adjustable carriage run to adapt to different product sizes.
- Slice counter.
- Heavy duty ventilated motor.
- Built-in precision sharpener.
- Easy cleaning.
- Adjustable cutting thickness.
- Carriage mounted on life-lubricated bearings.

### COMMERCIAL MEAT SLICER GAE-300

Blade Ø 300 mm.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5050082 | **Slicer GAE-300 230/50/1** | 300 mm | **5.610€** |

### COMMERCIAL MEAT SLICER GAE-350

Blade Ø 350 mm.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5050085 | **Slicer GAE-350 230-400/50/3N** | 350 mm | **6.120€** |
| 5050084 | **Slicer GAE-350 230/50/1** | 350 mm | **6.120€** |

# VERTICAL SLICERS

## Vertical slicers for raw or cured meat

- Slicer fully made of high-polished aluminium protected against anodic oxidation.
- Built-in precision sharpener.
- Universal cutting blade with relief.
- Protection ring against water and grease entry to the blade mechanism.
- Decimal cutting thickness adjustment from 0 to 16 mm.
- Base made of a single piece, mounted on bearings.
- Equipped with blade protection ring and carriage lock.
- Luminous double on/off 24 V switch.
- Electronic safety plate.
- Easy cleaning, no need for tools. Removable and dishwasher-safe grip points. The greater distance between the box and the blade facilitates cleaning.

### VERTICAL SLICER VML-350 (SPECIAL FOR RAW MEAT)

Blade Ø 350 mm. Belt-driven.

|         |                              | Blade diameter | List Price |
|---------|------------------------------|----------------|------------|
| 5051044 | **Slicer VML-350 230/50/1**       | 350 mm         | **3.127€** |
| 5051053 | **Slicer VML-350 230-400/50/3**   | 350 mm         | **3.127€** |

*new*

### VERTICAL SLICER VSS-300 (SPECIAL FOR CURED MEATS)

Blade Ø 300 mm. Belt-driven.

|         |                              | Blade diameter | List Price |
|---------|------------------------------|----------------|------------|
| 5051048 | **Slicer VSS-300 230/50/1**       | 300 mm         | **1.978€** |

*new*

### VERTICAL SLICER  VSL-350 (SPECIAL FOR CURED MEATS)

Blade Ø 350 mm. Belt-driven.

|         |                              | Blade diameter | List Price |
|---------|------------------------------|----------------|------------|
| 5051046 | **Slicer VSL-350 230/50/1**       | 350 mm         | **3.127€** |

*new*

## MANUAL - "VOLANO"

### Manual wheelkit slicers

**Manual drive meat slicer. Maximum precision. Robust, reliable, and resistant.**
• Daisy flower wheel and metallic decoration.
• Precise cutting, preserving the organoleptic characteristics of the product, avoiding heat generation from friction.
• Constructed from aluminum with stainless steel parts.
• Stainless steel support components.
• Enamel coating and high-temperature post-treatment for easy cleaning, ensuring absolute hygiene.
• Its manual drive allows operation in places without electrical power.
• Decimal thickness adjustment from 0 to 2,5 mm - 9 positions.
• The built-in sharpener simplifies the work and keeps the machine in perfect working conditions.
• Equipped with a protective ring in compliance with CE regulations.
• Easy to clean, no tools needed. Removable gripping points are dishwasher-safe. The larger distance between the casing and the blade facilitates cleaning.

### MANUAL WHEELKIT SLICER "VOLANO"

Manual drive meat slicer.

| | | Blade diameter | List Price |
|---|---|---|---|
| 5051050 | **Manual slicer VS-300R - Colour: red** | 300 mm | **6.384€** |
| 5051052 | **Manual slicer VS-300B - Colour: black** | 300 mm | **6.384€** |

#### Optional
· Pedestal.

*new*

### ACCESSORIES

#### Pedestal for "Volano" manual wheelkit slicer

Ideal for displaying the Volano machine.

| | | List Price |
|---|---|---|
| 5051150 | **Stand VS-300R - Colour: red** | **1.764€** |
| 5051152 | **Stand VS-300B - Colour: black** | **1.764€** |

*new*

# Bone saws

## Suitable for cutting bones and frozen products in foodservice and food retail

Bandsaw for bone and frozen products with 215 or 249 mm cut height.

### Performance and ease of use
• Modern design.
• Safe and simple operation.
• Ideal for foodservice and food industry.
• Fully stainless-steel made.

### Precision, safety and ease of cleaning
• Highly precise cuts thanks to the accurate blade stretcher and the simple and precise pulley adjustment system to adjust blade height and angle.
• Safety microswitch on the door.
• Easy-to-extract blade scraper.
• Complete with detachable scrap pan.
• Easy to clean.
• Machine certified in conformity with hygiene and safety CE regulations and specific product standards.

| | SH-155 | SH-182 |
|---|---|---|
| **Blade length** | 1550 mm x 16 mm | 1820 mm x 16 mm |
| **Scope of cut** | 215 mm | 249 mm |
| **Cutting thickness (max)** | 170 mm | 180 mm |
| **TOTAL LOADING** | | |
| **Single Phase** | 750 W | 950 W |
| **Three phase** | 750 W | 1150 W |
| **Saw dimensions** | 1450 rpm | 1450 rpm |
| **Cutting speed** | 15 m/seg | 16 m/seg |
| **Work surface dimensions** | 395 mm x 415 mm | 400 mm x 470 mm |
| **EXTERNAL DIMENSIONS (W X D X H)** | | |
| **Width** | 425 mm | 435 mm |
| **Depth** | 425 mm | 470 mm |
| **Height** | 835 mm | 958 mm |
| **Net weight** | 32 kg | 35 kg |

### BONE SAW SH-155

Scope of cut: 215 mm.
• Cutting thickness (max): 170 mm.
• Cutting speed: 15 m/seg.

| | | Scope of cut | List Price |
|---|---|---|---|
| 5150020 | **Bone saw SH-155 230-400/50/3** | 215 mm | **3.381€** |
| 5150025 | **Bone saw SH-155 230/50/1** | 215 mm | **3.592€** |

### BONE SAW SH-182

Scope of cut: 249 mm.
• Cutting thickness (max): 180 mm.
• Cutting speed: 16 m/seg.

| | | Scope of cut | List Price |
|---|---|---|---|
| 5150030 | **Bone saw SH-182 230-400/50/3** | 249 mm | **4.235€** |
| 5150035 | **Bone saw SH-182 230/50/1** | 249 mm | **4.304€** |

# Hamburger press

## Commercial use hamburger press mould

Hamburger mould of clean design, simple to use and maintain. Designed to mould hamburgers quickly and hygienically thanks to the built-in protective cellophane dispenser.

**Functionality and ease of use**
- Allows shaping burgers quickly and hygienically.
- Cellophane container included.
- Clean design.
- Manufactured in cast nodised aluminium alloy.
- Stainless steel mould and meat ejection device.

**Easy cleaning and maintenance**
- Easy to clean without corners or holes.
- Simple to use and maintain.

| | PH-100 | PH-130 |
|---|---|---|
| Hamburger diameter | 100 mm | 130 mm |
| External dimensions (W x D x H) | 235 x 230 x 275 mm | 290 x 210 x 275 mm |
| Net weight | 5.84 kg | 5.62 kg |

### HAMBURGER PRESS PH-100

Commercial use hamburger press.

Designed to form hamburgers of Ø 100 mm x 25 mm.

| | | Hamburger diameter | List Price |
|---|---|---|---|
| 5050128 | Hamburger press PH-100 (PH-5) | 100 mm | **245€** |

| Includes |
|---|
| · 500 units of Ø 103 mm cellophane paper. |

### HAMBURGER PRESS PH-130

Commercial use hamburger press.

Designed to form hamburgers of Ø 130 mm x 25 mm.

| | | Hamburger diameter | List Price |
|---|---|---|---|
| 5050138 | Hamburger press PH-130 | 130 mm | **257€** |

| Includes |
|---|
| · 500 units of Ø 123 mm cellophane paper. |

new

# Commercial can opener

## For quick and safe can opening

Simple to use heavy-duty industrial tin-opener for professional kitchens.

**Safe and easy operation**
• Bonzer blade and gear features avert metal fragments or sharp edges on opened cans and lids.
• Composite construction of selected foodsafe metals and structural plastics ensures smooth action with minimum wear.

**Hygiene and cleaning**
• Stainless steel base plate.
• Antibacterial blades with superior cutting edge to rival openers.
• Patented antibacterial black coating. Allows to show dirt for cleaning purpose.
• Dishwasher safe blade carrier.
• Simple to use, designed for opening all shapes and even the heaviest cans safely with ease.
• NSF listed.

| CAN OPENER EZ-40 |
|---|

For quick and safe can opening.

Designed for a wide variety of can and tin sizes.

**Model suitable for opening up to 40 cans/day**
• Maximum can height: 560 mm.
• Dimensions: 110 w x 250 d x 800 mm h.
• Pisu garbia: 2.5 kg.

| | | List Price |
|---|---|---|
| 5040010 | **Can opener EZ-40** | **239€** |

FOOD PRESERVATION AND SOUS-VIDE

# Commercial vacuum packing machines

## Highly precise commercial vacuum sealers for foodservice, institutional kitchens and food retail

Sammic professional vacuum packing machines enable the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours.

### Maximum quality construction
• Equipped with Busch pumps.
• Vacuum controlled by an extremely accurate sensor.
• Double seal system to ensure the durability of the packing.
• Cordless sealing bar.
• Both the chamber and the body are made of stainless steel.
• Recessed chambers in the 200, 300, 400 and 500 series.
• Damped transparent lid.
• Digital control panel.

**Advanced performance in all models**
• Safe liquid packing.
• Vac-Norm (external vacuum kit) ready with Automatic decompression.
• Bag-sealing programme.
• "Pause" button to marinate food.
• Controlled decompression.
• Vacuum plus, option to program up to 10 seconds of additional vacuum.

**Hygiene and durability guarantee**
• Cordless sealing bar for simple and easy cleaning of the chamber.
• Vacuum chambers free of sharp edges and with rounded contours to facilitate cleaning.
• Safety system with protection against vacuum failure.
• Dry-oil programme for drying the pump.
• Working hours counter for oil changes.
• NSF listed.

## The Smart Vacuum Xperience

**Equipped with Busch vacuum pumps**
Sturdy and reliable. Guaranteed quality.

**Deep-drawn chambers**
Stainless steel body and chamber.

**Vacuum plus**
Ideal for sous-vide cooking and achieving clarifications and osmosis effects.

**Controlled decompression**
Avoid damage to the product or vacuum bag.

**Pause function**
Specially useful to marinate food.

**External vacuum**
Ready for Vac-Norm external vacuum kit.

**Double seal system**
Ensured surability of the packing.

**Liquid packing**
Safe liquid packing without risk of splashing or overflow.

| | SE - SENSOR | | | | | | |
|---|---|---|---|---|---|---|---|
| | **SE-200** | **SE-300** | **SE-400** | **SE-520** | **SE-540** | **SE-600** | **SE-800** |
| **Pump capacity** | 4 / 8 m³/h | 8 / 10 / 16 m³/h | 10 / 16 / 20 m³/h | 20 m³/h | 40 m³/h | 40 / 63 m³/h | 63 / 100 m³/h |
| **Double sealing** | yes | yes | yes | yes | yes | yes | yes |
| **Bar length** | 280 mm | 320 mm | 420 mm | 420+420 / 555 mm | 420 + 420 mm | 413+656 / 465+465 mm | 530+848 / 581+581 / 848+848 mm |
| **Total loading** | 100 / 450 W | 350 / 370 / 370 W | 370 / 550 / 750 W | 750 W | 1100 W | 1100 / 1500 W | 1500 / 2200 W |
| **Vacuum pressure (maximum)** | 2 mbar | 2 mbar | 2 mbar | 2 mbar | 1 mbar | 0,5 mbar | 0,5 mbar |
| **INTERNAL DIMENSIONS** | | | | | | | |
| **Width** | 288 mm | 330 mm | 430 mm | 560 mm | 430 mm | 672 mm | 864 mm |
| **Depth** | 334 mm | 360 mm | 415 mm | 430 mm | 415 mm | 481 mm | 603 mm |
| **Height** | 111 mm | 155 mm | 145 / 180 / 180 mm | 183 mm | 180 mm | 200 mm | 215 mm |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | | | |
| **Width** | 337 mm | 384 mm | 484 mm | 634 mm | 650 mm | 740 mm | 960 mm |
| **Depth** | 431 mm | 465 mm | 529 mm | 552 mm | 589 mm | 566 mm | 757 mm |
| **Height** | 307 mm | 403 mm | 413 / 448 / 448 mm | 513 mm | 968 mm | 997 mm | 998 mm |
| **Net weight** | 24 / 32 / 32 kg | 36 / 36 / 39 / 42 kg | 49 / 51 / 57 kg | 76 / 71 kg | 92 kg | 145 / 159 kg | 232 / 250 kg |

| | SU - SENSOR ULTRA | | | | | | |
|---|---|---|---|---|---|---|---|
| | **SU-300** | **SU-400** | **SU-520** | **SU-540** | **SU-600** | **SU-800** | **SU-6000** |
| **Pump capacity** | 10 / 16 m³/h | 16 / 20 m³/h | 20 m³/h | 40 m³/h | 40 / 63 m³/h | 63 / 100 m³/h | 100 / 155 m³/h |
| **Double sealing** | yes | yes | yes | yes | yes | yes | yes |
| **Bar length** | 320 mm | 420 mm | 420+420 / 555 mm | 420 + 420 mm | 413+656 / 465+465 mm | 530+848 / 581+581 / 848+848 mm | 2 x (662 + 662) mm |
| **Total loading** | 370 / 370 W | 550 / 750 W | 750 W | 1100 W | 1100 / 1500 W | 1500 / 2200 W | 2200 / 4000 W |
| **Vacuum pressure (maximum)** | 2 mbar | 2 mbar | 2 mbar | 1 mbar | 0,5 mbar | 0,5 mbar | 0,5 mbar |
| **INTERNAL DIMENSIONS** | | | | | | | |
| **Width** | 330 mm | 430 mm | 560 mm | 430 mm | 672 mm | 864 mm | 662 mm |
| **Depth** | 360 mm | 415 mm | 430 mm | 415 mm | 481 mm | 603 mm | 874 mm |
| **Height** | 155 mm | 180 mm | 183 mm | 180 mm | 200 mm | 215 mm | 205 mm |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | | | |
| **Width** | 384 mm | 484 mm | 634 mm | 650 mm | 740 mm | 960 mm | 1640 mm |
| **Depth** | 465 mm | 529 mm | 552 mm | 589 mm | 566 mm | 757 mm | 874 mm |
| **Height** | 403 mm | 448 mm | 513 mm | 968 mm | 997 mm | 998 mm | 1370 mm |
| **Net weight** | 34 / 34 / 35 kg | 64 / 65 /40 kg | 80 kg | 92 kg | 145 / 159 kg | 232 / 250 kg | 360 kg |

**Powered by Busch**
Guaranteed quality.
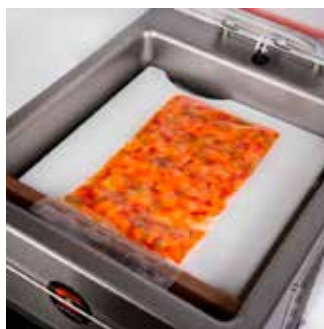
**Maximum precision and consistency**
Sensor-controlled vacuum.

**Versatile**
Vacuum sealing in bags, in external containers, and the ability to package in glass jars.

## SE - SENSOR

**SE range. Vacuum controlled by a highly precise sensor.**

### ■ Special features of the Sensor range

**Digital control panel**
Panel equipped with a display that shows the exact vacuum percentage.

**Safe liquid packing**
Safe liquid packing thanks to sensor control.

**Controlled decompression**
Pulse decompression to protect the product to be packaged and prevent vacuum bag breakage.

**Vacuum plus**
Program up to 10 seconds of extra vacuum.

### VACUUM SEALER - SERIE SE-200

Tabletop model. 4 / 8 m³/h. 280 mm.
• 280 mm sealing bar.
• 4 / 8 m³/h **Busch** vacuum pump.
• Vacuum controlled by sensor.

| Includes |
|---|
| · Sensor controls. |
| · Up to 10 seconds of extra vacuum pull. |
| · Soft air function. |
| · Dry oil cycle. |
| · Busch pump. |
| · NSF approved. |
| · Clear methacrylate lid. |
| · Filling plate. |

| Optional |
|---|
| · Vacuum packing bags. |
| · External vacuum kit for Vac-Norm, containers and accessories. |
| · Additional filling plates. |

| | | Bar length | Pump capacity | List Price |
|---|---|---|---|---|
| 1140620 | Vacuum packing machine SE-204 230/50-60/1 | 280 mm | 4 m³/h | **1.972€** |
| 1141080 | Vacuum packing machine SE-208 230/50-60/1 | 280 mm | 8 m³/h | **2.239€** |

## VACUUM SEALER - SERIE SE-300

Tabletop model. 8 / 10 / 16 m³/h. 320 mm.

• 320 mm sealing bar.
• 8 / 10 / 16 m³/h **Busch** vacuum pump.
• Vacuum controlled by sensor.

### Includes

· Sensor controls.
· Up to 10 seconds of extra vacuum pull.
· Soft air function.
· Dry oil cycle.
· Busch pump.
· NSF approved.
· Clear methacrylate lid.
· Filling plate.

### Optional

· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Support for liquid packaging.
· Additional filling plates.

| | | Bar length | Pump capacity | List Price |
|---|---|---|---|---|
| 1141083 | Vacuum packing machine SE-308 230/50-60/1 | 320 mm | 8 m³/h | **2.692€** |
| 1140628 | Vacuum packing machine SE-310 230/50-60/1 | 320 mm | 10 m³/h | **2.762€** |
| 1140630 | Vacuum packing machine SE-316 230/50-60/1 | 320 mm | 16 m³/h | **2.996€** |

## VACUUM SEALER - SERIE SE-400

Tabletop model. 10 / 16 / 20 m³/h. 420 mm.

• 420 mm sealing bar.
• 10 / 16 / 20 m³/h **Busch** vacuum pump.
• Vacuum controlled by sensor.

### Includes

· Sensor controls.
· Up to 10 seconds of extra vacuum pull.
· Soft air function.
· Dry oil cycle.
· Busch pump.
· NSF approved.
· Clear methacrylate lid.
· Filling plate.

### Optional

· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

| | | Bar length | Pump capacity | List Price |
|---|---|---|---|---|
| 1140634 | Vacuum packing machine SE-410 230/50-60/1 | 420 mm | 10 m³/h | **3.400€** |
| 1140636 | Vacuum packing machine SE-416 230/50-60/1 | 420 mm | 16 m³/h | **3.487€** |
| 1140638 | Vacuum packing machine SE-420 230/50-60/1 | 420 mm | 20 m³/h | **3.773€** |

## VACUUM SEALER - SERIE SE-520

Tabletop model.  20 m³/h.  420+420 / 555 mm.
- Two sealing bars (420+420 / 555 mm).
- 20 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

| Includes |
|---|
| · Sensor controls. |
| · Up to 10 seconds of extra vacuum pull. |
| · Soft air function. |
| · Dry oil cycle. |
| · Busch pump. |
| · NSF approved. |
| · Clear methacrylate lid. |
| · Filling plate. |

| Optional |
|---|
| · Vacuum packing bags. |
| · External vacuum kit for Vac-Norm, containers and accessories. |
| · Bag cutting kit. |
| · Support for liquid packaging. |
| · Additional filling plates. |

| | | Bar length | Pump capacity | List Price |
|---|---|---|---|---|
| 1141142 | Vacuum packing machine SE-520 CC 230/50-60/1 | 420 + 420 mm | 20 m³/h | **5.140€** |
| 1141143 | Vacuum packing machine SE-520 L 230/50-60/1 | 555 mm | 20 m³/h | **4.850€** |

## VACUUM SEALER - SERIE SE-540

Floorstanding unit. 40 m³/h. 420 + 420 mm.
- Two sealing bars (420 + 420 mm).
- 40 m³/h **Becker** vacuum pump.
- Vacuum controlled by sensor.

| Includes |
|---|
| · Sensor controls. |
| · Up to 10 seconds of extra vacuum pull. |
| · Soft air function. |
| · Dry oil cycle. |
| · Busch pump. |
| · NSF approved. |
| · Clear methacrylate lid. |
| · Filling plate. |

| Optional |
|---|
| · Vacuum packing bags. |
| · External vacuum kit for Vac-Norm, containers and accessories. |
| · Bag cutting kit. |
| · Support for liquid packaging. |
| · Additional filling plates. |

**new**

| | | Bar length | Pump capacity | List Price |
|---|---|---|---|---|
| 1141155 | Vacuum packing machine SE-540 CC 230/50-60/1 | 420 + 420 mm | 40 m³/h | **6.340€** |

## VACUUM SEALER - SERIE SE-600

Floorstanding unit. 40 / 63 m³/h. 413+656 / 465+465 mm.
- Two sealing bars (413+656 / 465+465 mm).
- 40 / 63 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

### Includes
· Sensor controls.
· Up to 10 seconds of extra vacuum pull.
· Soft air function.
· Dry oil cycle.
· Busch pump.
· NSF approved.
· Clear methacrylate lid.
· Filling plate.

### Optional
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

| | | | Bar length | Pump capacity | List Price |
|---|---|---|---|---|---|
| 1140650 | | Vacuum packing machine SE-604 230-400/50/3N | 413 + 656 mm | 40 m³/h | **7.670€** |
| 1140651 | | Vacuum packing machine SE-604 CC 230-400/50/3N | 465 + 465 mm | 40 m³/h | **7.670€** |
| 1140662 | | Vacuum packing machine SE-606 230-400/50/3N | 413 + 656 mm | 63 m³/h | **8.057€** |
| 1140663 | | Vacuum packing machine SE-606 CC 230-400/50/3N | 465 + 465 mm | 63 m³/h | **8.057€** |

## VACUUM SEALER - SERIE SE-800

Floorstanding unit. 63 / 100 m³/h. 530+848 / 581+581 / 848+848 mm.
- Two sealing bars (530+848 / 581+581 / 848+848 mm).
- 63 / 100 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

### Includes
· Sensor controls.
· Up to 10 seconds of extra vacuum pull.
· Soft air function.
· Dry oil cycle.
· Busch pump.
· NSF approved.
· Clear methacrylate lid.
· Filling plate.

### Optional
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

| | | | Bar length | Pump capacity | List Price |
|---|---|---|---|---|---|
| 1140680 | | Vacuum packing machine SE-806 230-400/50/3N | 530 + 848 mm | 63 m³/h | **9.909€** |
| 1140681 | | Vacuum packing machine SE-806 CC 230-400/50/3N | 581 + 581 mm | 63 m³/h | **9.909€** |
| 1140682 | | Vacuum packing machine SE-806 LL 230-400/50/3N | 848 + 848 mm | 63 m³/h | **10.002€** |
| 1140696 | | Vacuum packing machine SE-810 400/50-60/3N | 530 + 848 mm | 100 m³/h | **11.647€** |
| 1140697 | | Vacuum packing machine SE-810 CC 400/50-60/3N | 581 + 581 mm | 100 m³/h | **11.647€** |
| 1140698 | | Vacuum packing machine SE-810 LL 400/50-60/3N | 848 + 848 mm | 100 m³/h | **11.739€** |

# SU - SENSOR ULTRA

## SU range.

### ■ Vacuum controlled by sensor.

Wide range of options, and 3.9" color LCD screen.

### ■ Looking for the latest for your vacuum sealer?

**SU IS THE RANGE YOU NEED.**

**Advanced control panel**
Digital panel with 3.9" color LCD screen: all the information at a glance.

**Touch keypad**
Backlit touch keypad protected against liquid splashes.

**Program memory**
Ability to memorize 99 different programs with lock option.

**Vacuum by stages**
Special program for soft, porous-type products.

**Pack your liquids safely**
Liquid evaporation point detection system, ensuring the maximum possible vacuum in each cycle.

**Progressive decompression**
Prevents bag puncture with sharp-edged products.

**Bluetooth connectivity**
Program and control your vacuum sealer from the SammicVac app.

**Print your labels**
Connection to a printer as standard: print your labels without the need for a PC or other device. The printer is optional.

**Advanced features and options**
Maximum control and consistent results at all times.

**Bluetooth connectivity**
Easy programming and direct label printing (the printer is optional).

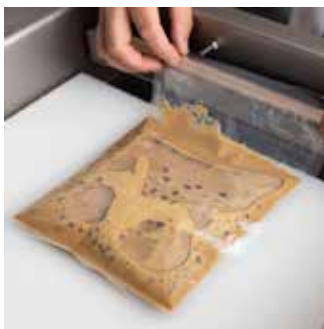**Program memory**
Create and name your programs from the app.

**Extra options**
Wide catalog of extra options: enhanced sealing, printer, inert gas.

**Pack your liquids safely**
Liquid evaporation point detection system.

## VACUUM SEALER - SERIE SU-300

Tabletop model. 10 / 16 m³/h. 320 mm.
- Sealing bar 320 mm.
- 10 / 16 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

### Includes

· Busch pump.
· Bluetooth connectivity and printer connection.
· Sensor controls.
· Programmable.
· Vacuum plus: up to 10 seconds of extra vacuum pull.
· Soft air function.
· Clear methacrylate lid.
· Pause function.
· Liquid detection system.
· Dry oil cycle.
· NSF approved.
· Filling plate.

### Optional

· Inert gas.
· Printer.
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Support for liquid packaging.
· Additional filling plates.

| | Pump capacity | Bar length | List Price |
|---|---|---|---|
| Vacuum packing machine SU-310P 230/50-60/1 | 10 m³/h | 320 mm | **3.129€** |
| Vacuum packing machine SU-316P 230/50-60/1 | 16 m³/h | 320 mm | **3.364€** |

| | List Price |
|---|---|
| G - Inert gas flush option SU-3XX / 4XX (installed) | **+122€** |
| + - Plus welding option for SU-316 (installed) | **+122€** |

| ITEM LIST | | Pump capacity | Bar length | Inert gas input | Bluetooth | Printer connection | Plus welding | List Price |
|---|---|---|---|---|---|---|---|---|
| 1140732 | SU-310P 230/50-60/1 | 10 m³/h | 320 mm | | ✓ | ✓ | | **3.129€** |
| 1140733 | SU-310GP 230/50-60/1 | 10 m³/h | 320 mm | ✓ | ✓ | ✓ | | **3.251€** |
| 1140744 | SU-316P 230/50-60/1 | 16 m³/h | 320 mm | | ✓ | ✓ | | **3.364€** |
| 1140746 | SU-316P+ 230/50-60/1 | 16 m³/h | 320 mm | | ✓ | ✓ | ✓ | **3.486€** |
| 1140747 | SU-316GP 230/50-60/1 | 16 m³/h | 320 mm | ✓ | ✓ | ✓ | | **3.486€** |
| 1140749 | SU-316GP+ 230/50-60/1 | 16 m³/h | 320 mm | ✓ | ✓ | ✓ | ✓ | **3.608€** |

## VACUUM SEALER - SERIE SU-400

Tabletop model. 16 / 20 m³/h. 420 mm.
- 420 mm sealing bar.
- 16 / 20 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

### Includes

· Busch pump.
· Bluetooth connectivity and printer connection.
· Sensor controls.
· Programmable.
· Vacuum plus: up to 10 seconds of extra vacuum pull.
· Soft air function.
· Clear methacrylate lid.
· Pause function.
· Liquid detection system.
· Dry oil cycle.
· NSF approved.
· Filling plate.

### Optional

· Inert gas.
· Printer.
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

|  | Pump capacity | Bar length | List Price |
|---|---|---|---|
| **Vacuum packing machine SU-416P 230/50-60/1** | 16 m³/h | 420 mm | **3.854€** |
| **Vacuum packing machine SU-420P 230/50-60/1** | 20 m³/h | 420 mm | **4.140€** |

|  | List Price |
|---|---|
| **G - Inert gas flush option SU-3XX / 4XX (installed)** | **+122€** |
| **+ - Plus welding option for SU-420 (installed)** | **+122€** |

| ITEM LIST | | Pump capacity | Bar length | Inert gas input | Bluetooth | Printer connection | Plus welding | List Price |
|---|---|---|---|---|---|---|---|---|
| 1140762 | **SU-416P 230/50-60/1** | 16 m³/h | 420 mm |  | ✅ | ✅ |  | **3.854€** |
| 1140763 | **SU-416GP 230/50-60/1** | 16 m³/h | 420 mm | ✅ | ✅ | ✅ |  | **3.976€** |
| 1140774 | **SU-420P 230/50-60/1** | 20 m³/h | 420 mm |  | ✅ | ✅ |  | **4.140€** |
| 1140776 | **SU-420P+ 230/50-60/1** | 20 m³/h | 420 mm |  | ✅ | ✅ | ✅ | **4.262€** |
| 1140777 | **SU-420GP 230/50-60/1** | 20 m³/h | 420 mm | ✅ | ✅ | ✅ |  | **4.262€** |
| 1140779 | **SU-420GP+ 230/50-60/1** | 20 m³/h | 420 mm | ✅ | ✅ | ✅ | ✅ | **4.384€** |

## VACUUM SEALER - SERIE SU-520

Tabletop model. 20 m³/h. 420+420 / 555 mm.

- Two sealing bars (420+420 / 555 mm).
- 20 m³/h **Busch** vacuum pump.
- Vacuum controlled by sensor.

### Includes

· Busch pump.
· Bluetooth connectivity and printer connection.
· Sensor controls.
· Programmable.
· Vacuum plus: up to 10 seconds of extra vacuum pull.
· Soft air function.
· Clear methacrylate lid.
· Pause function.
· Liquid detection system.
· Dry oil cycle.
· NSF approved.
· Filling plate.

### Optional

· Inert gas.
· Printer.
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

| | Pump capacity | Bar length | List Price |
|---|---|---|---|
| Vacuum packing machine SU-520P CC 230/50-60/1 | 20 m³/h | 420 + 420 mm | **5.507€** |
| Vacuum packing machine SU-520P L 230/50-60/1 | 20 m³/h | 555 mm | **5.217€** |

| | List Price |
|---|---|
| **G - Inert gas flush option SU-520 (installed)** | **+122€** |
| **+ - Plus welding option for SU-520 / SU-520CC (installed)** | **+245€** |
| **+ - Plus welding option for SU-520L (installed)** | **+122€** |

| ITEM LIST | | Pump capacity | Bar length | Inert gas input | Bluetooth | Printer connection | Plus welding | List Price |
|---|---|---|---|---|---|---|---|---|
| 1141102 | **SU-520P CC 230/50-60/1** | 20 m³/h | 420 + 420 mm | | ✅ | ✅ | | **5.507€** |
| 1141104 | **SU-520P+ CC 230/50-60/1** | 20 m³/h | 420 + 420 mm | | ✅ | ✅ | ✅ | **5.752€** |
| 1141105 | **SU-520GP CC 230/50-60/1** | 20 m³/h | 420 + 420 mm | ✅ | ✅ | ✅ | | **5.629€** |
| 1141107 | **SU-520GP+ CC 230/50-60/1** | 20 m³/h | 420 + 420 mm | ✅ | ✅ | ✅ | ✅ | **5.874€** |
| 1141112 | **SU-520P L 230/50-60/1** | 20 m³/h | 555 mm | | ✅ | ✅ | | **5.217€** |
| 1141114 | **SU-520P+ L 230/50-60/1** | 20 m³/h | 555 mm | | ✅ | ✅ | ✅ | **5.339€** |
| 1141115 | **SU-520GP  L 230/50-60/1** | 20 m³/h | 555 mm | ✅ | ✅ | ✅ | | **5.339€** |
| 1141117 | **SU-520GP+ L 230/50-60/1** | 20 m³/h | 555 mm | ✅ | ✅ | ✅ | ✅ | **5.461€** |

## VACUUM SEALER - SERIE SU-540



**new**

### Floorstanding unit. 40 m³/h. 420 + 420 mm.
- Two sealing bars (420 + 420 mm).
- 40 m³/h **Becker** vacuum pump.
- Vacuum controlled by sensor.

#### Includes
· Becker pump.
· Bluetooth connectivity and printer connection.
· Sensor controls.
· Programmable.
· Vacuum plus: up to 10 seconds of extra vacuum pull.
· Soft air function.
· Clear methacrylate lid.
· Pause function.
· Liquid detection system.
· Dry oil cycle.
· NSF approved.
· Filling plate.

#### Optional
· Inert gas.
· Printer.
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

| | Pump capacity | Bar length | List Price |
|---|---|---|---|
| Vacuum sealer SU-540P CC 230/50-60/1 | 40 m³/h | 420 + 420 mm | **6.707€** |

| | List Price |
|---|---|
| **G - Inert gas flush option SU-540 (installed)** | **+122€** |
| **+ - Plus welding option for SU-540 (installed)** | **+245€** |

| ITEM LIST | | Pump capacity | Bar length | Inert gas input | Bluetooth | Printer connection | Plus welding | List Price |
|---|---|---|---|---|---|---|---|---|
| 1141160 | **SU-540P CC 230/50-60/1** | 40 m³/h | 420 + 420 mm | | ✓ | ✓ | | **6.707€** |
| 1141161 | **SU-540GP CC 230/50-60/1** | 40 m³/h | 420 + 420 mm | ✓ | ✓ | ✓ | | **6.829€** |
| 1141162 | **SU-540P+ CC 230/50-60/1** | 40 m³/h | 420 + 420 mm | | ✓ | ✓ | ✓ | **6.952€** |
| 1141163 | **SU-540GP+ CC 230/50-60/1** | 40 m³/h | 420 + 420 mm | ✓ | ✓ | ✓ | ✓ | **7.074€** |

## VACUUM SEALER - SERIE SU-600

Floorstanding unit. 40 / 63 m³/h. 413+656 / 465+465 mm.

• Two sealing bars (413+656 / 465+465 mm).

• 40 / 63 m³/h **Busch** vacuum pump.

• Vacuum controlled by sensor.

### Includes

· Busch pump.
· Bluetooth connectivity and printer connection.
· Sensor controls.
· Programmable.
· Vacuum plus: up to 10 seconds of extra vacuum pull.
· Soft air function.
· Clear methacrylate lid.
· Pause function.
· Liquid detection system.
· Dry oil cycle.
· NSF approved.
· Filling plate.

### Optional

· Inert gas.
· Printer.
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

|  | Pump capacity | Bar length | List Price |
|---|---|---|---|
| Vacuum packing machine SU-604P 230-400/50/3N | 40 m³/h | 413 + 656 mm | **8.221€** |
| Vacuum packing machine SU-606P 230-400/50/3N | 63 m³/h | 413 + 656 mm | **8.607€** |
| Vacuum packing machine SU-604P CC 230-400/50/3N | 40 m³/h | 465 + 465 mm | **8.221€** |
| Vacuum packing machine SU-606P CC 230-400/50/3N | 63 m³/h | 465 + 465 mm | **8.607€** |

|  | List Price |
|---|---|
| **G - Inert gas flush option SU-6XX (installed)** | **+245€** |
| **+ - Plus welding option for SU-606 (installed)** | **+245€** |

| ITEM LIST | | Pump capacity | Bar length | Inert gas input | Bluetooth | Printer connection | Plus welding | List Price |
|---|---|---|---|---|---|---|---|---|
| 1140814 | **SU-604P 230-400/50/3N** | 40 m³/h | 413 + 656 mm | | ✓ | ✓ | | **8.221€** |
| 1140815 | **SU-604GP 230-400/50/3N** | 40 m³/h | 413 + 656 mm | ✓ | ✓ | ✓ | | **8.466€** |
| 1140838 | **SU-606P 230-400/50/3N** | 63 m³/h | 413 + 656 mm | | ✓ | ✓ | | **8.607€** |
| 1140840 | **SU-606P+ 230-400/50/3N** | 63 m³/h | 413 + 656 mm | | ✓ | ✓ | ✓ | **8.852€** |
| 1140841 | **SU-606GP 230-400/50/3N** | 63 m³/h | 413 + 656 mm | ✓ | ✓ | ✓ | | **8.852€** |
| 1140843 | **SU-606GP+ 230-400/50/3N** | 63 m³/h | 413 + 656 mm | ✓ | ✓ | ✓ | ✓ | **9.097€** |
| 1140820 | **SU-604P CC 230-400/50/3N** | 40 m³/h | 465 + 465 mm | | ✓ | ✓ | | **8.221€** |
| 1140821 | **SU-604GP CC 230-400/50/3N** | 40 m³/h | 465 + 465 mm | ✓ | ✓ | ✓ | | **8.466€** |
| 1140848 | **SU-606P CC 230-400/50/3N** | 63 m³/h | 465 + 465 mm | | ✓ | ✓ | | **8.607€** |
| 1140850 | **SU-606P+ CC 230-400/50/3N** | 63 m³/h | 465 + 465 mm | | ✓ | ✓ | ✓ | **8.852€** |
| 1140851 | **SU-606GP CC 230-400/50/3N** | 63 m³/h | 465 + 465 mm | ✓ | ✓ | ✓ | | **8.852€** |
| 1140853 | **SU-606GP+ CC 230-400/50/3N** | 63 m³/h | 465 + 465 mm | ✓ | ✓ | ✓ | ✓ | **9.097€** |

## VACUUM SEALER - SERIE SU-800

Floorstanding unit. 63 / 100 m³/h. 530+848 / 581+581 / 848+848 mm.

• Two sealing bars (530+848 / 581+581 / 848+848 mm).
• 63 / 100 m³/h **Busch** vacuum pump.
• Vacuum controlled by sensor.

### Includes

· Busch pump.
· Bluetooth connectivity and printer connection.
· Sensor controls.
· Programmable.
· Vacuum PLUS: up to 10 seconds of extra vacuum pull.
· Soft air function.
· Clear methacrylate lid.
· Pause function.
· Liquid detection system.
· Dry oil cycle.
· NSF approved.
· Filling plate.

### Optional

· Inert gas.
· Printer.
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

|  | Pump capacity | Bar length | List Price |
|---|---|---|---|
| Vacuum packing machine SU-806P 230-400/50/3N | 63 m³/h | 530 + 848 mm | **10.461€** |
| Vacuum packing machine SU-806P CC 230-400/50/3N | 63 m³/h | 581 + 581 mm | **10.461€** |
| Vacuum packing machine SU-806P LL 230-400/50/3N | 63 m³/h | 848 + 848 mm | **10.553€** |
| Vacuum packing machine SU-810P 400/50-60/3N | 100 m³/h | 530 + 848 mm | **12.199€** |
| Vacuum packing machine SU-810P CC 400/50-60/3N | 100 m³/h | 581 + 581 mm | **12.199€** |
| Vacuum packing machine SU-810P LL 400/50-60/3N | 100 m³/h | 848 + 848 mm | **12.291€** |

|  | List Price |
|---|---|
| **G - Inert gas flush option SU-8XX (installed)** | **+368€** |
| **+ - Plus welding option for SU-810 (installed)** | **+245€** |

| ITEM LIST |  | Pump capacity | Bar length | Inert gas input | Bluetooth | Printer connection | Plus welding | List Price |
|---|---|---|---|---|---|---|---|---|
| 1140884 | SU-806P 230-400/50/3N | 63 m³/h | 530 + 848 mm |  | ✅ | ✅ |  | **10.461€** |
| 1140885 | SU-806GP 230-400/50/3N | 63 m³/h | 530 + 848 mm | ✅ | ✅ | ✅ |  | **10.829€** |
| 1140890 | SU-806P CC 230-400/50/3N | 63 m³/h | 581 + 581 mm |  | ✅ | ✅ |  | **10.461€** |
| 1140891 | SU-806GP CC 230-400/50/3N | 63 m³/h | 581 + 581 mm | ✅ | ✅ | ✅ |  | **10.829€** |
| 1140896 | SU-806P LL 230-400/50/3N | 63 m³/h | 848 + 848 mm |  | ✅ | ✅ |  | **10.553€** |
| 1140897 | SU-806GP LL 230-400/50/3N | 63 m³/h | 848 + 848 mm | ✅ | ✅ | ✅ |  | **10.921€** |
| 1140938 | SU-810P 400/50-60/3N | 100 m³/h | 530 + 848 mm |  | ✅ | ✅ |  | **12.199€** |
| 1140940 | SU-810P+ 400/50-60/3N | 100 m³/h | 530 + 848 mm |  | ✅ | ✅ | ✅ | **12.444€** |
| 1140941 | SU-810GP 400/50-60/3N | 100 m³/h | 530 + 848 mm | ✅ | ✅ | ✅ |  | **12.567€** |
| 1140943 | SU-810GP+ 400/50-60/3N | 100 m³/h | 530 + 848 mm | ✅ | ✅ | ✅ | ✅ | **12.812€** |
| 1140948 | SU-810P CC 400/50-60/3N | 100 m³/h | 581 + 581 mm |  | ✅ | ✅ |  | **12.199€** |
| 1140950 | SU-810P+ CC 400/50-60/3N | 100 m³/h | 581 + 581 mm |  | ✅ | ✅ | ✅ | **12.444€** |
| 1140951 | SU-810GP CC 400/50-60/3N | 100 m³/h | 581 + 581 mm | ✅ | ✅ | ✅ |  | **12.567€** |
| 1140953 | SU-810GP+ CC 400/50-60/3N | 100 m³/h | 581 + 581 mm | ✅ | ✅ | ✅ | ✅ | **12.812€** |
| 1140958 | SU-810P LL 400/50-60/3N | 100 m³/h | 848 + 848 mm |  | ✅ | ✅ |  | **12.291€** |
| 1140960 | SU-810P+ LL 400/50-60/3N | 100 m³/h | 848 + 848 mm |  | ✅ | ✅ | ✅ | **12.536€** |
| 1140961 | SU-810GP LL 400/50-60/3N | 100 m³/h | 848 + 848 mm | ✅ | ✅ | ✅ |  | **12.659€** |
| 1140963 | SU-810GP+ LL 400/50-60/3N | 100 m³/h | 848 + 848 mm | ✅ | ✅ | ✅ | ✅ | **12.904€** |

## VACUUM SEALER - SERIE SU-6000

Double chamber vacuum packing machine. 100 / 155 m³/h. 2 x (662 + 662) mm.

• High performance model with tilting cover, double chamber and (2 x (662 + 662) mm) sealing bars.

• 100 / 155 m³/h **Busch** vacuum pump.

• Vacuum controlled by sensor.

### Includes

· Busch pump.
· Bluetooth connectivity and printer connection.
· Sensor controls.
· Programmable.
· Vacuum plus: up to 10 seconds of extra vacuum pull.
· Soft air function.
· Pause function.
· Liquid detection system.
· Dry oil cycle.
· NSF approved.
· 4 filling plates.

### Optional

· Inert gas.
· Printer.
· Vacuum packing bags.
· External vacuum kit for Vac-Norm, containers and accessories.
· Bag cutting kit.
· Support for liquid packaging.
· Additional filling plates.

|  | Pump capacity | Bar length | List Price |
|---|---|---|---|
| Vacuum packing machine SU-6100P 400/50-60/3N | 100 m³/h | 2 x (662 + 662) mm | **18.320€** |
| Vacuum packing machine SU-6160P 400/50-60/3N | 155 m³/h | 2 x (662 + 662) mm | **22.074€** |

|  | List Price |
|---|---|
| **G - Inert gas flush option SU-61XX (installed)** | **+1.000€** |
| **+ - Plus welding option for SU-6160 (installed)** | **+245€** |

| ITEM LIST | | Pump capacity | Bar length | Inert gas input | Bluetooth | Printer connection | Plus welding | List Price |
|---|---|---|---|---|---|---|---|---|
| 1141033 | **SU-6100P 400/50-60/3N** | 100 m³/h | 2 x (662 + 662) mm | | ✅ | ✅ | | **18.320€** |
| 1141035 | **SU-6100P+ 400/50-60/3N** | 100 m³/h | 2 x (662 + 662) mm | | ✅ | ✅ | ✅ | **18.565€** |
| 1141036 | **SU-6100GP 400/50-60/3N** | 100 m³/h | 2 x (662 + 662) mm | ✅ | ✅ | ✅ | | **19.320€** |
| 1141038 | **SU-6100GP+ 400/50-60/3N** | 100 m³/h | 2 x (662 + 662) mm | ✅ | ✅ | ✅ | ✅ | **19.565€** |
| 1141053 | **SU-6160P 400/50-60/3N** | 155 m³/h | 2 x (662 + 662) mm | | ✅ | ✅ | | **22.074€** |
| 1141055 | **SU-6160P+ 400/50-60/3N** | 155 m³/h | 2 x (662 + 662) mm | | ✅ | ✅ | ✅ | **22.319€** |
| 1141056 | **SU-6160GP 400/50-60/3N** | 155 m³/h | 2 x (662 + 662) mm | ✅ | ✅ | ✅ | | **23.074€** |
| 1141058 | **SU-6160GP+ 400/50-60/3N** | 155 m³/h | 2 x (662 + 662) mm | ✅ | ✅ | ✅ | ✅ | **23.319€** |

## ACCESSORIES - VACUUM PACKING MACHINES

### Trolley for vacuum packing machines

For easy transportation of the vacuum packer and its accessories.

• Stainless steel made.
• Locking wheels.

|  |  | List Price |
|---|---|---|
| 1140560 | **Trolley-stand SE/SU-400 (505 x 550 x 630 mm)** | **757€** |
| 1140561 | **Trolley-stand SE/SU-500 (645 x 555 x 630 mm)** | **809€** |

### Bag cutting kits

To cut non-used bag parts.

• Replaces the double-sealing bar with single sealing and bag cutting unit.
• Available for 400 / 500 / 600 / 800 series.

|  |  | List Price |
|---|---|---|
| 2149772 | **Bag cutting kit 420 mm / 17" SE/SU-400/500** | **154€** |
| 2149838 | **Bag cutting kit 555 mm / 22" SE/SU-520 L** | **224€** |
| 2149774 | **Bag cutting kit 413 mm / 16" SE/SU-600** | **154€** |
| 2149773 | **Bag cutting kit 656 mm / 26" SE/SU-600** | **238€** |
| 2149775 | **Bag cutting kit 465 mm / 18" SE/SU-600 CC** | **195€** |
| 2149777 | **Bag cutting kit 530 mm / 21" SE/SU-800** | **211€** |
| 2149776 | **Bag cutting kit 848 mm / 33" SE/SU-800** | **316€** |
| 2149778 | **Bag cutting kit 581 mm / 23" SE/SU-800 CC** | **283€** |
| 2149779 | **Bag cutting kit 662 mm / 26" SU-6000** | **238€** |

### Filling plates

• Different models available to suit all Sammic vacuum machine chambers.
• To get the desired vacuum in less time and without energy waste.
• Allow to place products horizontally in deep-drawn chambers.
• Dishwasher safe.

|  |  | List Price |
|---|---|---|
| 2149790 | **Insert plate set SE-200** | **44€** |
| 2149791 | **Insert plate set SE/SU-300** | **59€** |
| 2149792 | **Insert plate set SE/SU-400** | **75€** |
| 2149793 | **Insert plate set SE/SU-500 CC** | **88€** |
| 2149831 | **Insert plate set SE/SU-500 L** | **59€** |
| 2149794 | **Insert plate set SE/SU-600 LC** | **87€** |
| 2149795 | **Insert plate set SE/SU-600 CC** | **107€** |
| 2149796 | **Insert plate set SE/SU-800** | **190€** |
| 2149797 | **Insert plate set SE/SU-800 CC** | **184€** |
| 2149798 | **Insert plate set SE/SU-800 LL** | **179€** |
| 2149563 | **Insert plate set SU-6000** | **133€** |

## Liquid insert plates

For Sammic vacuum packing machines. Ideal accessory to pack liquids in bags.

- Manufactured in high durable transparent material for vacuum packers range 400 / 500 / 600.
- Manufactured in stainless steel for vacuum packers range 800.
- Adjustable stop to place the bag.
- Dishwasher safe.

| | | List Price |
|---|---|---|
| 2149531 | **Liquid insert plate SE/SU-300 (310 x 290 x 54 mm)** | **87€** |
| 2149020 | **Liquid insert plate set SE/SU-400/500 (375 x 355 x 71 mm)** | **90€** |
| 2149074 | **Liquid insert plate set SE/SU-600 (590 x 400 x 63 mm)** | **93€** |
| 2141798 | **Liquid insert plate set SE/SU-800 (750 x 404 x 108 mm)** | **99€** |

## Vac-norm external vacuum kit

For Sammic vacuum packing machines.

- Allow to vacuum-pack directly in re-usable Vac-Norm containers instead of using bags.
- Tube length: 1.50 m.
- **Please note: not valid for the 6000 series.**

| | | List Price |
|---|---|---|
| 2149244 | **Vac-norm set (table-top models)** | **92€** |
| 2149257 | **Vac-norm set (floorstanding models)** | **108€** |

## Vac-norm containers

Different sizes vac-norm containers for using as external vacuum packing

- Stainless steel made.
- Lids are sold complete with gasket and valve.

| | | List Price |
|---|---|---|
| 5140104 | **Vac-norm container 1/1 · Depth: 100 mm** | **126€** |
| 5140102 | **Vac-norm container 1/1 · Depth: 150 mm** | **156€** |
| 5140100 | **Vac-norm container 1/1 · Depth: 200mm** | **175€** |
| 5140108 | **Vac-norm container 1/2 · Depth: 100mm** | **82€** |
| 5140106 | **Vac-norm container 1/2 · Depth: 150mm** | **85€** |
| 5140112 | **Vac-norm container 1/3 · Depth: 100mm** | **67€** |
| 5140110 | **Vac-norm container 1/3 · Depth: 150mm** | **80€** |
| 5140114 | **Vac-norm container cover 1/1** | **104€** |
| 5140115 | **Vac-norm container cover 1/1 stainless steel** | **149€** |
| 5140116 | **Vac-norm container cover 1/2** | **84€** |
| 5140117 | **Vac-norm container cover 1/2 stainless steel** | **99€** |
| 5140118 | **Vac-norm container cover 1/3** | **64€** |
| 5140120 | **Vac-norm cover gasket 1/1** | **26€** |
| 5140122 | **Vac-norm cover gasket 1/2** | **24€** |
| 5140124 | **Vac-norm cover gasket 1/3** | **13€** |
| 5140126 | **Valve for vac-norm cover** | **4€** |

## Smooth bags for vacuum packing

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 80ºC and 120ºC.

- Manufactured in PA/PE.
- BPA-free.
- Thickness: 90 µ.

| | | List Price |
|---|---|---|
| 1140600 | **Smooth bag 180 x 300 mm 80ºC (100 units)** | **18€** |
| 1140602 | **Smooth bag 300 x 400 mm 80ºC (100 units)** | **30€** |
| 1140601 | **Smooth bag 350 x 550 mm 80ºC (100 units)** | **47€** |
| 5141250 | **Smooth bag 150 x 150 mm 80ºC (1000 units)** | **35€** |
| 5141251 | **Smooth bag 165 x 200 mm 80ºC (1000 units)** | **48€** |
| 5141252 | **Smooth bag 180 x 300 mm 80ºC (1000 units)** | **84€** |
| 5141253 | **Smooth bag 300 x 400 mm 80ºC (1000 units)** | **186€** |
| 5141258 | **Smooth bag 350 x 550 mm 80ºC (500 units)** | **147€** |
| 1140605 | **Smooth bag 180 x 300 mm 120ºC (100 units)** | **31€** |
| 1140606 | **Smooth bag 300 x 400 mm 120ºC (100 units)** | **60€** |
| 1140607 | **Smooth bag 350 x 550 mm 120ºC (100 units)** | **94€** |
| 5141254 | **Smooth bag 150 x 150 mm 120ºC (1000 units)** | **61€** |
| 5141255 | **Smooth bag 165 x 200 mm 120ºC (1000 units)** | **92€** |
| 5141256 | **Smooth bag 180 x 300 mm 120ºC  (1000 units)** | **149€** |
| 5141257 | **Smooth bag 300 x 400 mm 120ºC (1000 units)** | **330€** |
| 5141259 | **Smooth bag 350 x 550 mm 120ºC (500 units)** | **283€** |

## RB desktop printer for SU vacuum packing machines

Direct thermal or thermal transfer printer for printing labels.

Specially configured for Sammic SU vacuum packing machines, interface USB-RS232C, to print labels directly from the vacuum packing machine.

- Print method: Direct thermal / Thermal transfer.
- Thermal transfer method is indicated for sous-vide cooking, as thermal transfer labels stand up to 100ºC during the cooking process.
- 203 dpi resolution.
- 8 MB flash memory.
- Print speed: 127 mm/s - 5 inch per second.
- Code page support.
- Emulation options.
- User-friendly. Easy maintenance.

| | | List Price |
|---|---|---|
| 1140568 | **RB printer for SU vacuum packing machines** | **735€** |

## Thermal labels for CG2 / RB printer

Protected thermal labels. 4 x 1000 label pack.

- Pre-cut labels with plastic cover. 56 x 45 mm / 2.2" x 1.8".

| | | List Price |
|---|---|---|
| 1140566 | **Labels for SU printer (4 x 1000)** | **209€** |

## Thermal transfer labels for RB printer

Thermal transfer labels.

• 55 x 45 mm non-thermic labels and ribbon roll. Can be used submerged in up to 100ºC water bath.
• Valid for Sammic RB printer.

| | | List Price |
|---|---|---|
| 1140567 | **Labels + RB for SU printer (5000 pc 55 x 45 mm)** | **124€** |

## Vacuum packing machines maintenance kits

We provide you in advance with the most frequently worn components of Sammic vacuum packing machines. These kits can be purchased as accessories for the vacuum packers or as post-sale items. Keep your kit handy to avoid machine downtime while waiting for components.

**Each kit includes:**
• Oil container.
• Pad.
• Sealing element.
• Adhesive strip.
• Lip seal.

new

| | | List Price |
|---|---|---|
| 2149882 | **Maintenance kit SE/SU-200/300** | **77€** |
| 2149883 | **Maintenance kit SE/SU-400** | **92€** |
| 2149884 | **Maintenance kit SE/SU-500** | **143€** |
| 2149885 | **Maintenance kit SE/SU-600** | **219€** |
| 2149886 | **Maintenance kit SE/SU-800** | **230€** |
| 2149887 | **Maintenance kit SE/SU-6000** | **260€** |

# Commercial vacuum packing machines · Ext line

## Semi-professional vacuum packing machines

Vacuum packing machines without chamber for embossed bags or containers.
Vacuum controlled by sensor.

• External suction vacuum packing machines.
• Vacuum controlled by sensor.
• To use with embossed bags of different sizes.
• Automatic or only-vacuum functions.
• Self-lubricated pump: no maintenance needed.
• 3 welding levels: allows to seal vacuum bags for sous-vide cooking adjusting the welding time.
• Not suitable for liquids.

|  | SV-33 | SV-43 |
|---|:---:|:---:|
| **FEATURES** | | |
| Pump capacity | 13 l/min | 21 l/min |
| Bar length | 330 mm | 430 mm |
| Total loading | 380 W | 450 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | |
| Width | 390 mm | 490 mm |
| Depth | 300 mm | 295 mm |
| Height | 180 mm | 180 mm |
| Net weight | 6 kg | 8.2 kg |

## VACUUM SEALER SV-33

Semi-professional vacuum packing machine. 13 l/min. 330 mm / 13".

Vacuum packing machine without chamber for embossed bags.
Vacuum controlled by sensor.
330 mm / 13" sealing bar and 13 l/min self-lubricated vacuum pump.

|  |  | List Price |
|---|---|---|
| 5140215 | **Vacuum sealer SV-33 230/50/1** | **525€** |

## VACUUM SEALER SV-43

Semi-professional vacuum packing machine. 21 l/min. 430 mm.

Vacuum packing machine without chamber for embossed bags.
Vacuum controlled by sensor.
430 mm / 17" sealing bar and 21 l/min self-lubricated vacuum pump.

|  |  | List Price |
|---|---|---|
| 5140225 | **Vacuum sealer SV-43 230/50-60/1** | **1.002€** |

## ACCESSORIES

### Embossed bags for external vacuum packing

Specially designed for vacuum packing machines without chamber.

Embossed film that allows air extraction without chamber.

• Manufactured in PA / PE multilayer structure.
• BPA-free.
• Thickness: 105 / 90 µ.

|  |  | List Price |
|---|---|---|
| 1140610 | **Embossed bag pack 180 x 300 mm / 7" x 12" (100 units)** | **31€** |
| 1140613 | **Embossed bag pack 300 x 400 mm / 12" x 16" (50 units)** | **28€** |
| 1140614 | **Embossed bag pack 350 x 550 mm / 14" x 22" (50 units)** | **47€** |

# Are you dreaming of a culinary technique that...

... guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture?

… allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors?**

... marinate and macerates an ingredient **in half the time?**

... **infuses and flavors** oil, fat or other products applying the controlled temperature technique?

... increases profits due to **lack of product shrink?**

… requires **very little hands-on time**, allowing you to do other tasks while the product is being cooked?

... offers **professional** performance?

... allows for an effective **HACCP control?**

... you can take **with you** wherever you go?

Innovative Cooking Solutions

sammic

**www.sous-vide.cooking**

**SMART VIDE**

# Combine your Sammic equipment
with the **JANBY Track** and digitalize
the retherming process

## JANBY Track

Keep track of each batch and be able to offer a superior dining experience and standardized service while automating the food safety requirements.

## » A unique value proposition «

### Improve the food offer and increase the value perceived

Improve tastiness of food while serving it more efficiently and improve the perceived value of clients.

### Automate HACCP reports and ensure food safety

| Product/Program | Batch | Units | Container |
|---|---|---|---|
| SALMON | | 1 units | 10 |
| TURKEY | | 1 units | 10 |
| GRILLED CHICKEN BREAST | | 1 units | 10 |
| PORK | | 1 units | 10 |
| BEEF MEATLOAF | | 1 units | 10 |
| BEEF | | 1 units | 10 |
| PORK | | 1 units | 10 |
| SALMON | | 1 units | 10 |

Establish the critical control points and the corrective actions in the **JANBY Track** for automated **HACCP** reports.

### Reduce labor needs in the kitchen

The automation of the retherming process significantly reduces the need of skilled labor while reducing stress in the workplace.

### Data-driven decision making

Analyze every retherming process in the **JANBY Cloud** and make decisions based in real data.

# High production retherming station



## SmartVide XL + 120P heated tank



- **High Production**
  120 liter tank.

- **Menu versatility**
  Production planning allows the restaurant to offer a wider variety of dishes.
  Several meals from starter to dessert can be retherming simultaneously in the same bath.

- **Culinary quality**
  Guarantees cooking and retherming at a precisely controlled temperature while preserving the quality of the product, enhancing flavor and texture.

- **Precision**
  Equipped with a highly precise temperature control system to obtain extremely consistent results.

- **HACCP**
  Makes HACCP control extremely easy, allowing to export or print cooking results at the end of each cycle.

## Basket options
Stainless steel made custom baskets to organize products inside the heated tank 120P.



| HEATED TANK 120P + SMARTVIDE XL | | |
|---|---|---|
| kW | Water capacity | External dimensions (WxDxH) |
| 5.6 kW | 120 l | 738 x 582 x 850 - 900 mm |

Standard with faucet water fill, drain valve, adjustable legs, wifi connectivity. Power cord supplied. Option with lid or without lid.



| BASKET OPTIONS | |
|---|---|
| Basket | Dimensions (WxDxH) |
| 1180430 | 245 x 190 x 315 mm |
| 1180433 | 480 x 190 x 315 mm |
| 1180436 | 199 x 176 x 351 mm - Rack 4 |
| 1180437 | 199 x 176 x 351 mm - Rack 3 |

Tank volume completely free of components with rounded corners to prevent the accumulation of dirt and facilitate cleaning.

# SmartVide sous-vide cookers

## Commercial precision cooker to get the best out of your products

Temperature-controlled sous-vide cooking has become an indispensable technique for any kitchen that follows the latest trends. This technique allows to obtain more tender, tasty products with the best texture, with the minimum loss of moisture and weight.

### ■ Sous-vide cooking

#### GET THE BEST OUT OF YOUR FOOD
Sammic's sous-vide immersion circulators deliver professional-grade performance. They come equipped with a highly precise temperature control system and can operate in containers of up to 120 liters, depending on the model. Additionally, they boast state-of-the-art features and a full-color display that allows for easy and intuitive machine operation.

### ■ SmartVide by Sammic

#### WHY SMARTVIDE BY SAMMIC IMMERSION CIRCULATORS?

**Easy to use**
Just program temperature and time: SmartVide will do the rest.

**Extremely precise**
Obtain highly consistent results.

**Easy storage and transport**
Equipped with sturdy, ergonomic handle.

**State-of-the-art features**
Bluetooth connectivity, HACCP-ready, recipe memory and much more.

### ■ Benefits of sous-vide cooking

**Product quality: more tender and tasty product and with a better texture.**
• Minimal loss of moisture and weight.
• Preserve flavour and aroma.
• Enhance flavours and retain colours.
• Preserve nutrients unlike traditional cooking.
• Retain vitamins: research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
• Add very little fat or salt: little additional fat and salt are required during cooking.
• Obtain consistent results.

**Operational and economic benefits:**
• Prepare dishes in advance, making work organisation easier in peak periods.
• Minimize waste by advance preparation of controlled portions.
• Low energy consumption compared with ovens and gas ranges.
• Reduce room temperature and fire risk, thanks to non-use of gas.
• Regenerate several meals from starter to dessert  simultaneously in the same bath.
• Reduce clean-up time.
• Obtain consistent and uniform results with very simple use.
• Plan your production: production planning allows the restaurant to offer a wider variety of dishes.

### ■ SmartVide by Sammic:

• It can be fitted in seconds into a standard gastronorm container of different sizes.
• Easy to stock and transport.
• Stability/uniformity: ±0.1°C.
• Minimum container depth: 150 mm / 200 mm (SmartVide XL).
• Bluetooth connectivity.
• HACCP-ready.
• Janby Track-ready.
• Recipe memory.
• Firmware update.
• Optional core probe.
More information: www.sous-vide.cooking.

| | SMARTVIDE 5 | SMARTVIDE 7 | SMARTVIDE 9 | SMARTVIDE XL |
|---|---|---|---|---|
| **Capacity** | 30 l | 56 l | 56 l | 120 l |
| **Core probe** | opt. | opt. | opt. | opt. |
| **Bluetooth** | yes | yes | yes | yes |
| **Wifi connectivity** | - | - | - | yes |
| **HACCP-ready** | yes | yes | yes | yes |
| **Firmware update** | yes | yes | yes | yes |
| **Touch screen** | - | - | - | yes |
| **Janby Track-ready** | yes | yes | yes | yes |
| **Janby Track Mini integrated** | - | - | - | yes |
| **Transport bag** | opt. | opt. | yes | - |
| **ELECTRICAL SUPPLY** | | | | |
| **Total loading** | 1600 W | 2000 W | 2000 W | 2600 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | |
| **External dimensions (W x D x H)** | 116 x 128 x 330 mm | 124 x 140 x 360 mm | 124 x 140 x 360 mm | 125 x 148 x 435 mm |
| **Net weight** | 3.1 kg | 3.6 kg | 4.2 kg | 4,65 kg |



**Bluetooth connectivity**
It offers advanced features such as recipe memory, HACCP traceability, delayed start, and software updates.



**HACCP-ready**
Export or print cooking results at the end of each cycle.



**Janby Track-ready**
Ready to operate with Janby Track, the new system for individualized traceability of cooking times.



**Firmware updater**
The software controlling your SmartVide will be kept up to date at all times.



**Optional core probe**
Measure the temperature at the core of the product in real-time and program the machine based on the measured value.

**SmartVide App**

**Bluetooth SMART**

Download on the App Store

GET IT ON Google Play

## IMMERSION CIRCULATOR SMARTVIDE 5

Maximum capacity: 30 l / 8 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
Interchangeable between ºC and ºF.
• Bluetooth connectivity.
• HACCP-ready.
• Optional core probe.
• Firmware update.

| | | Total loading | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 1180100 | **SmartVide 5 230/50-60/1** | 1600 W | 30 l | **958€** |

### Optional

· Transport bag.
· Insulated tank.
· Lid for insulated tank.
· Floating balls.
· Janby Track (available through janby,kitchen).

## IMMERSION CIRCULATOR SMARTVIDE 7

Maximum capacity: 56 l /14 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable.
Ideal for regeneration.
Interchangeable between ºC and ºF.
• Bluetooth connectivity.
• HACCP-ready.
• Optional core probe.
• Firmware update.

| | | Total loading | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 1180120 | **SmartVide 7 230/50-60/1** | 2000 W | 56 l | **1.213€** |

### Optional

· Transport bag.
· Insulated tank.
· Lid for insulated tank.
· Floating balls.
· Janby Track (available through janby,kitchen).

## IMMERSION CIRCULATOR SMARTVIDE 9

Maximum capacity: 56 l /14 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between ºC and ºF.

• Bluetooth connectivity.

• HACCP-ready.

• Optional core probe.

• Firmware update.

• Programmable: possibility of storing 20 cooking programs.

| | | Total loading | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 1180140 | **SmartVide 9 230/50-60/1** | 2000 W | 56 l | **1.521€** |

| Includes | Optional |
|---|---|
| · Transport bag. | · Core probe.<br>· Insulated tank.<br>· Lid for insulated tank.<br>· Floating balls.<br>· Janby Track (available through janby,kitchen). |

## IMMERSION CIRCULATOR SMARTVIDE XL

Maximum capacity: 120 l / 30 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between ºC and ºF.

• Bluetooth / WIFI connectivity.

• HACCP-ready.

• Optional core probe and temperature control by core probe.

• Firmware update.

• 5" colour touch screen.

| | | Total loading | Maximum recipient capacity | List Price |
|---|---|---|---|---|
| 1180400 | **SmartVide XL 230/50-60/1** | 2600 W | 120 l | **1.910€** |

| Includes | Optional |
|---|---|
| · Janby Track Mini (must be activated). | · Core probe.<br>· Insulated tanks.<br>· Heated tanks.<br>· Lids for insulated tanks.<br>· Floating balls.<br>· Janby Track (available through janby,kitchen). |

## ACCESSORIES

### Needle probe for sous-vide cookers

To get to the heart of the product.

For SmartVide.

Allows the user to track temperature of the product throughout the entire cooking cycle.

| | | List Price |
|---|---|---|
| 1180090 | **Needle probe for SmartVide** | **206€** |

### Probe foam seal

Prevents losing vacuum into the bag when using a needle probe.

| | | List Price |
|---|---|---|
| 1180051 | **Membrane 14 mm x 5 mm x 2 m sous-vide** | **37€** |

**new**

### Insulated tank for SmartVide immersion circulator

Specially designed for SmartVide.

- Stainless steel made.
- Available in 3 sizes
- 1180060 & 1180065: compete with tap.
- 1180056: compact tank without tank.
- Lids are sold separately.
- **GN 2/3:** 18 l capacity. 335 x 370 x 288 mm.
- **GN1/1:** 28 l capacity. 335 x 600 x 288 mm.
- **GN2/1:** 56 l capacity. 660 x 600 x 288 mm.

| | | List Price |
|---|---|---|
| 1180056 | **Insulated tank (2/3 de 200 mm) 18 l / 4.8 gal** | **356€** |
| 1180060 | **Insulated tank (1/1 de 200 mm) 28 l / 7.4 gal** | **429€** |
| 1180065 | **Insulated tank (2/1 200 mm) 56 l / 14.8 gal** | **544€** |

### Heated tanks for SmartVide X

Tanks of 28 l / 7.4 gal and 56 l / 14.8 gal.

Connected to and controlled by SmartVide X / XL to reach the set temperature faster.

- This is specially useful to cook very cold or frozen products.
- Stainless steel made.
- Complete with spacer base to insulate the product from the tank floor and allow water circulation. Thus, a more uniform cooking result can be obtained.

*\* Please note: SmartVide immersion circulator must be ordered separately.*

| | | Total loading | Capacity | List Price |
|---|---|---|---|---|
| 1180070 | **Heated tank 28P 230/50-60/1 · 28 l / 7.4 gal** | 750 W | 28 l | **1.044€** |
| 1180075 | **Heated tank 56P 230/50-60/1 · 56 l / 14.8 gal** | 1500 W | 56 l | **1.423€** |

## Heated tanks for SmartVide XL

Connected to and controlled by SmartVide XL.

Connected to and controlled by SmartVide XL to reach the set temperature faster.

• Connected to and controlled by SmartVide XL immersion circulator.
• Intelligent interaction allows for optimization of heating times.
• This is specially useful to cook very cold or frozen products.
• Stainless steel made.
• Complete with drain key.
• 120P: complete with filling tap.
* Please note: SmartVide immersion circulator must be ordered separately.

| | | Total loading | Capacity | List Price |
|---|---|---|---|---|
| 1180070 | Heated tank 28P 230/50-60/1 · 28 l / 7.4 gal | 750 W | 28 l | 1.044€ |
| 1180075 | Heated tank 56P 230/50-60/1 · 56 l / 14.8 gal | 1500 W | 56 l | 1.423€ |
| 1180420 | Heated tank 120P 230/50-60/1 · 120 l / 30 gal | 3000 W | 120 l | 3.900€ |
| 1180415 | Heated tank 120P LID 230/50-60/1 · 120 l / 30 gal | 3000 W | 120 l | 4.300€ |

## Heated tank with hinged lid for SmartVide XL: 120P LID

Large capacity tank with integrated hinged lid: maximum efficiency. Connected to and controlled by SmartVide XL.

Connected to and controlled by SmartVide XL to reach the set temperature faster.

• Connected to and controlled by SmartVide XL immersion circulator.
• Intelligent interaction allows for optimization of heating times.
• This is specially useful to cook very cold or frozen products.
• Stainless steel made.
• Complete with filling tap and drain key.
• The integrated hinged lid reduces steam emissions and improves energy consumption due to thermal management.
* Please note: SmartVide immersion circulator must be ordered separately.

**new**

| | | Total loading | Capacity | List Price |
|---|---|---|---|---|
| 1180415 | Heated tank 120P LID 230/50-60/1 · 120 l / 30 gal | 3000 W | 120 l | 4.300€ |

## Lid for SmartVide tanks

Lid for SmartVide insulated and heated tanks.

Lid for insulated tank for sous-vide cooking.

• Stainless steel made.
• Prevents water evaporation during cooking process.
• Adapts 2/3, 1/1 and 2/1 standard gastronorm containers, Sammic insulated tanks with tap or Sammic heated tanks.
• Complete with handle.

| | | List Price |
|---|---|---|
| 1180058 | Lid 18 GN 2/3 SmartVide 6 / 7 / 8 / 9 / X / XL | 50€ |
| 1180057 | Lid 18 GN 2/3 SmartVide 4 / 5 | 50€ |
| 1180062 | Lid 1/1 GN 1/1 SmartVide 6 / 7 / 8 / 9 / X / XL | 57€ |
| 1180063 | Lid 1/1 GN 1/1 SmartVide 4 / 5 | 57€ |
| 1180067 | Lid 2/1 GN 2/1 SmartVide 6 / 7 / 8 / 9 / X / XL | 101€ |
| 1180427 | 120P heated tank lid (not hinged) | 132€ |

## Spacer bases for containers

Stainless steel made spacer tank bases for insulated tanks, enhanced tanks and Gastronorm tanks. The spacer base insulates the product from the tank floor, allowing water circulation. Thus, a more uniform cooking result can be obtained.

| | | List Price |
|---|---|---|
| 1180190 | **Spacer tank base for 28 l container** | **50€** |
| 1180191 | **Spacer tank base for 56 l container** | **86€** |

## Tank dividers

Tank dividers allow food to be organized within an insulated tank or 28P / 56P heated tank.

- Stainless steel made.
- The dividers are installed on two supports.
- The intermediate dividers are installed on a divider and a support.
  NOTE: The supports are ordered separately (set of two units).

**External dimensions:**
- S divider: 378.4 x 3 x 213 mm.
- M divider: 584.4 x x 3 x 213 mm.
- L divider: 700.4 x 3 x 213 mm.
- 1/2 intermediate divider: 294.5 x 3 x 213 mm.
- 2/3 intermediate divider: 354.5 x 3 x 213 mm.
- Tank divider support: 418.6 x 36.5 x 90 mm.

**In-tank dimensions:**
- S divider: 286 x 3 x 183 mm.
- M divider: 491 x 3 x 183 mm.
- L divider: 611 x 3 x 183 mm.
- 1/2 intermediate divider: 243.5 x 3 x 183 mm.
- 2/3 intermediate divider: 303.5 x 3 x 183 mm.

| | | List Price |
|---|---|---|
| 1180180 | **Tank divider S (divider for 28 l tank)** | **61€** |
| 1180181 | **Tank divider M (short divider for 56 l tank)** | **98€** |
| 1180182 | **Tank divider L (long divider for 56 l tank)** | **113€** |
| 1180183 | **Intermediate divider 1/2 for 56 l tank** | **56€** |
| 1180184 | **Intermediate divider 2/3 for 56 l tank** | **60€** |
| 1180188 | **Tank divider support set 28 / 56 (2 units)** | **115€** |

## Baskets for 120P heated tank

Different sizes to organize products inside the tank.

- Stainless steel made custom baskets to organize products inside the heated tank 120P.
- One 120P heated tank can hold up to 3 - 5 baskets / 5 racks.

new

| | | List Price |
|---|---|---|
| 1180430 | **Basket 245 x 190 x 315 B** | **142€** |
| 1180433 | **Basket 480 x 190 x 315 B** | **202€** |
| 1180436 | **Rack 4 199 x 176 x 351 mm** | **109€** |
| 1180437 | **Rack 3 199 x 176 x 351 mm** | **104€** |

## Floating balls for SmartVide

Ideal for avoiding evaporation during the cooking process.

Hollow plastic floating balls - 20 mm diameter.
Made of polypropylene.

• Floating balls create a blanket of insulation in any open bath, reducing heat loss and evaporation.
• They help keep vac packs under the water.
• They reduce fumes and splashing hazards.
• They can be used in temperatures up to 110°C / 230ºF and in most bath fluids.

| | | List Price |
|---|---|---|
| 1180080 | **Floating balls for SmartVide Ø 20 mm - 1,000 units** | **98€** |

## SmartVide transport bag

Specially designed for SmartVide.

Included with SmartVide 9, it is an optional accessory for SmartVide 7 and SmartVide 5.
The transport bag is not valid for the SmartVide XL.

| | | List Price |
|---|---|---|
| 1180085 | **Transport bag for SmartVide** | **67€** |

## Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber, they allow to preserve and cook at up to 120ºC.

| | | List Price |
|---|---|---|
| 1140605 | **Smooth bag 180 x 300 mm 120ºC (100 units)** | **31€** |
| 1140606 | **Smooth bag 300 x 400 mm 120ºC (100 units)** | **60€** |
| 1140607 | **Smooth bag 350 x 550 mm 120ºC (100 units)** | **94€** |
| 5141254 | **Smooth bag 150 x 150 mm 120ºC (1000 units)** | **61€** |
| 5141255 | **Smooth bag 165 x 200 mm 120ºC (1000 units)** | **92€** |
| 5141256 | **Smooth bag 180 x 300 mm 120ºC  (1000 units)** | **149€** |
| 5141257 | **Smooth bag 300 x 400 mm 120ºC (1000 units)** | **330€** |
| 5141259 | **Smooth bag 350 x 550 mm 120ºC (500 units)** | **283€** |

# Unstirred sous-vide baths

Temperature-controlled sous-vide cooking has become an indispensable technique for any kitchen that follows the latest trends. This technique allows to obtain more tender, tasty products with the best texture, with the minimum loss of moisture and weight.

- Unstirred sous-vide digital baths.
- They combine precision and working capacity without depending on external containers.
- Stainess steel construction.
- Different models and capacities available.
- 14 and 28-liter models available, with the possibility to use partitions, and a two-tank model equipped with 4 + 22-liter containers.
- ±0.2ºC sensitivity / ±0.1ºC uniformity.

| | SVC-14 | SVC-28 | SVC-4-22D |
|---|---|---|---|
| **TEMPERATURE** | | | |
| **Display precision** | 0.01ºC | 0.01ºC | 0.01ºC |
| **Range** | 95 - 5ºC | 95 - 5ºC | 95 - 5ºC |
| **Control** | PID-Adaptativo | PID-Adaptativo | PID-Adaptativo |
| **Sensitivity** | 0.2ºC | 0.2ºC | 0.2ºC |
| **Uniformity at 55ºC** | 0.1ºC | 0.1ºC | 0.1ºC |
| **TIME** | | | |
| **Resolution** | 1' | 1' | 1' |
| **Cycle duration** | 1'-99h | 1'-99h | 1'-99h |
| **GENERAL FEATURES** | | | |
| **Capacity** | 14 l | 28 l | 4+22 l |
| **Electrical supply** | 230V/50-60 Hz/1~ | 230V/50-60 Hz/1~ | 230V/50-60 Hz/1~ |
| **Total loading** | 1000 W | 1500 W | 1900 W |
| **Internal dimensions** | 300 x 300 x 150 mm | 300 x 505 x 200 mm | 152 x 300 x 150 mm |
| **Internal dimensions** | | | 505 x 300 x 150 mm |
| **External dimensions (W x D x H)** | 431 x 377 x 290 mm | 332 x 652 x 290 mm | 716 x 332 x 290 mm |

## SOUS-VIDE COOKER SVC-14

Unstirred sous-vide digital bath with 14 litres capacity.

Unstirred compact digital bath.

- The entire case is constructed from high quality stainless steel.
- 14 litres capacity.
- 0.2ºC sensitivity / 0.1ºC uniformity.

| | | List Price |
|---|---|---|
| 5170000 | **Sous-vide SVC-14 230/50-60/1** | **1.782€** |

| **Includes** |
|---|

· Drain tap.

## SOUS-VIDE COOKER SVC-28

28 litres capacity.

Unstirred digital bath.

• The entire case is constructed from high quality stainless steel.
• 28 litres capacity.
• 0.2ºC sensitivity / 0.1ºC uniformity.

| | | List Price |
|---|---|---|
| 5170005 | Sous-vide SVC-28 230/50-60/1 | **2.054€** |

### Includes

· Drain tap.

## SOUS-VIDE COOKER SVC-4-22D

Two tanks of 22 and 4 litres capacity.

Unstirred sous-vide digital bath.

• The entire case is constructed from high quality stainless steel.
• Two tanks of 4 and 22 litres.
• 0.2ºC sensitivity / 0.1ºC uniformity.

| | | List Price |
|---|---|---|
| 5170010 | Sous-vide SVC4-22D 230/50-60/1 | **3.618€** |

### Includes

· Drain tap.

## ACCESSORIES

### Probe foam seal

Prevents losing vacuum into the bag when using a needle probe.

| | | List Price |
|---|---|---|
| 1180051 | Membrane 14 mm x 5 mm x 2 m sous-vide | **37€** |

new

### Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber, they allow to preserve and cook at up to 120ºC.

| | | List Price |
|---|---|---|
| 1140605 | Smooth bag 180 x 300 mm 120ºC (100 units) | **31€** |
| 1140606 | Smooth bag 300 x 400 mm 120ºC (100 units) | **60€** |
| 1140607 | Smooth bag 350 x 550 mm 120ºC (100 units) | **94€** |
| 5141254 | Smooth bag 150 x 150 mm 120ºC (1000 units) | **61€** |
| 5141255 | Smooth bag 165 x 200 mm 120ºC (1000 units) | **92€** |
| 5141256 | Smooth bag 180 x 300 mm 120ºC  (1000 units) | **149€** |
| 5141257 | Smooth bag 300 x 400 mm 120ºC (1000 units) | **330€** |
| 5141259 | Smooth bag 350 x 550 mm 120ºC (500 units) | **283€** |

# CombiSteam gastronorm ovens

## ■ Cooking

- Convection, combi and steam cooking, with fixed timed or with core probe function.
- Temperature adjustable from 30°C to 280°C.
- Manual, programmed and/or automatic cooking mode.
- Manual and / or automatic pre-heating mode settable up to 300°C.
- HOLD function at the end of manual and / or programmed cooking.
- Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- Manual humidity supply function.
- FastSteam technology for immediate steam generation.
- Tecnología CSSteam para generación de vapor con vaporizador de alta eficiencia.
- Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

## ■ Recipes

- Pre uploaded CSRECIPES book divided into categories.
- MYCOOKBOOK for saving recipes into customizable folders.
- Possibility to save up to 10 cooking phases per program.
- Click & Share function for saving recipes with your cover image.

## ■ Advanced features on all models

- 10" multilingual touchscreen display.
- USB interface for data uploading and downloading (including HACCP data).
- Integrated WIFI connection configuration.
- Alarm display with autodiagnosis system.

## ■ Structure and consumption

- 304 stainless steel molded cooking chamber.
- 304 stainless steel control panel.
- Oven frontal structure with screwless system.
- Simply-removable control panel.
- Simply-approachable right side.
- Simply-approachable motor compartment.
- Integrated humidity collector aisle.
- Multi-point core probe with external link to the cooking chamber.
- Integrated syphon.
- Height-adjustable feet.
- Stackable kit configuration.
- Tray holder with simply-removable structure.
- Ergonomic and lightweight handle structure compliant with HACCP standards.
- Reversible door opening R/L (optional only at the order placement).
- Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open Multi-lamp halogen lighting inside the cooking chamber.

## ■ Self-cleaning

- Integrated retractable shower in option.
- Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- Detergent loading function.
- Integrated one-product detergent tank for CSClean (washing).

| | HX-611C | HX-711 | HX-1111 | HX-211T |
|---|---|---|---|---|
| **CAPACITY** | | | | |
| Tray type | GN 1/1 | GN 1/1 | GN 1/1 | GN 1/1 |
| Trolley (gn) 1/1 | | | | 1 |
| Number of frays | 6 | 7 | 11 | 20 |
| Space between trays | 70 mm | 70 mm | 70 mm | 70 mm |
| **LOADING** | | | | |
| Total loading | 7500 W | 11000 W | 17000 W | 31500 W |
| IP Protection grade | IPx4 | IPx4 | IPx4 | IPx4 |
| Load capacity | 30 kg | 35 kg | 45 kg | 90 kg |
| Maximum load per tray | 5 kg | 5 kg | 5 kg | 5 kg |
| **DISTANCES FOR INSTALLATION** | | | | |
| Left side | 500 mm | 500 mm | 500 mm | 500 mm |
| Right side | 50 mm | 50 mm | 50 mm | 50 mm |
| Back side | 50 mm | 50 mm | 50 mm | 50 mm |
| Top | 500 mm | 500 mm | 500 mm | 500 mm |
| **HYDRAULIC CONNECTION** | | | | |
| Self-cleaning connection | 3/4" | 3/4" | 3/4" | 3/4" |
| Steam connection (softened water) | 3/4" | 3/4" | 3/4" | 3/4" |
| Feed water pressure (bar) | 1.5 - 5 bar | 1.5 - 5 bar | 1.5 - 5 bar | 1.5 - 5 bar |
| Drain diameter | 32 mm | 32 mm | 32 mm | 32 mm |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | |
| External dimensions (W x D x H) | 510 x 905 x 850 mm | 850 x 890 x 890 mm | 850 x 890 x 1170 mm | 900 x 890 x 1915 mm |
| Net weight | 79 kg | 105 kg | 142 kg | 225 kg |

## COMBISTEAM COMPACT GASTRONORM OVEN HX-611

Compact gastronorm oven. Capacity: 6 trays of GN 1/1.

| | List Price |
|---|---|
| **CombiSteam Compact gastronorm oven HX-611D 380-415/50-60/3N** | **7.800€** |

| Includes | Optional |
|---|---|
| · Multipoint probe.<br>· Automatic washing with a single-product detergent tank.<br>· Wifi and USB connectivity. | · Left-hand opening option.<br>· Sous-vide probe.<br>· Integrated shower.<br>· Condensation hood.<br>· Stand. |

*new*

| | List Price |
|---|---|
| **Integrated shower** | **+200€** |
| **Left-hand opening option** | **+400€** |

| ITEM LIST | | Right opening | Left opening | Integrated shower | List Price |
|---|---|---|---|---|---|
| 5120070 | HX-611D 380-415/50-60/3N | ✓ | | | **7.800€** |
| 5120071 | HX-611I 380-415/50-60/3N | | ✓ | | **8.200€** |
| 5120072 | HX-611DD 380-415/50-60/3N | ✓ | | ✓ | **8.000€** |
| 5120073 | HX-611ID 380-415/50-60/3N | | ✓ | ✓ | **8.400€** |

## COMBISTEAM GASTRONORM OVEN HX-711

Capacity: 7 trays of GN 1/1.

| | List Price |
|---|---|
| CombiSteam gastronorm oven HX-711D 380-415/50-60/3N | **8.000€** |

| Includes | Optional |
|---|---|
| · Multipoint probe. | · Left-hand opening option. |
| · Automatic washing with a single-product detergent tank. | · Voltage 230V 3~ |
| · Wifi and USB connectivity. | · Sous-vide probe. |
| | · Integrated shower. |
| | · Condensation hood. |
| | · Tray support for 600 x 400 mm trays. |
| | · Column composition kit. |
| | · Stand. |

| | List Price |
|---|---|
| **Integrated shower** | **+200€** |
| **Left-hand opening option** | **+400€** |

| ITEM LIST | | Right opening | Left opening | Integrated shower | List Price |
|---|---|---|---|---|---|
| 5120074 | HX-711D 380-415/50-60/3N | ✅ | | | **8.000€** |
| 5120075 | HX-711I 380-415/50-60/3N | | ✅ | | **8.400€** |
| 5120076 | HX-711DD 380-415/50-60/3N | ✅ | | ✅ | **8.200€** |
| 5120077 | HX-711ID 380-415/50-60/3N | | ✅ | ✅ | **8.600€** |

## COMBISTEAM GASTRONORM OVEN HX-1111

Capacity: 11 trays of GN 1/1.

| | List Price |
|---|---|
| CombiSteam gasgtronorm oven HX-1111D 380-415/50-60/3N | **9.500€** |

| Includes | Optional |
|---|---|
| · Multipoint probe. | · Left-hand opening option. |
| · Automatic washing with a single-product detergent tank. | · Voltage 230V 3~ |
| · Wifi and USB connectivity. | · Sous-vide probe. |
| | · Integrated shower. |
| | · Condensation hood. |
| | · Tray support for 600 x 400 mm trays. |
| | · Column composition kit. |
| | · Stand. |

| | List Price |
|---|---|
| **Integrated shower** | **+200€** |
| **Left-hand opening option** | **+400€** |

| ITEM LIST | | Right opening | Left opening | Integrated shower | List Price |
|---|---|---|---|---|---|
| 5120078 | HX-1111D 380-415/50-60/3N | ✅ | | | **9.500€** |
| 5120079 | HX-1111I 380-415/50-60/3N | | ✅ | | **9.900€** |
| 5120080 | HX-1111DD 380-415/50-60/3N | ✅ | | ✅ | **9.700€** |
| 5120081 | HX-1111ID 380-415/50-60/3N | | ✅ | ✅ | **10.100€** |

## CONVISTEAM GASTRONORM OVEN HX-211T

Capacity: 1 trolley with 20 GN 1/1 trays (included).

Oven for supermarkets and large collective catering services: touchscreen control, reliable, technological.
HX-211T is the extra-large oven for 20 trays, combining design, robustness, and precision, ideal for environments where it is needed the most: large kitchens in school, corporate, and hospital cafeterias, as well as in large-scale retail.

|  |  | List Price |
|---|---|---|
| 5120082 | **CombiSteam gastronorm oven HX-211T 380-415/50-60/3N** | **19.000€** |

| Includes | Optional |
|---|---|
| · Multipoint probe. | · 1 trolley for 16 x 600x400 mm trays. |
| · Integrated shower. | · 1 trolley for 16 x GN 1/1 trays. |
| · Automatic washing with a single-product detergent tank. | |
| · 1 trolley for 20 x GN 1/1 trays. | |
| · Wifi and USB connectivity. | |

*new*

## ACCESORIES - COMBISTEAM GASGTRONORM OVENS

### Condensation hoods

| | | List Price |
|---|---|---|
| 5121175 | Condensation hood KCC | 3.065€ |
| 5121176 | Condensation hood KC | 3.543€ |

new

### 600 x 400 mm guides for HX-711 / HX-1111

| | | List Price |
|---|---|---|
| 5121189 | 600 x 400 mm guides for HX-711 (6) | 340€ |
| 5121199 | 600 x 400 mm guides for HX-1111 (10) | 492€ |

new

### Stands for CombiSteam ovens

| | | List Price |
|---|---|---|
| 5121177 | Stand for HX-611 | 1.000€ |
| 5121178 | Stand for HX-711 / HX-1111 | 1.000€ |

new

### Accessories for stacked installation

new

| | | List Price |
|---|---|---|
| 5121182 | Lower support for column oven | 861€ |
| 5121183 | Column oven connector | 939€ |
| 5121184 | Column oven connector (KC) | 1.127€ |

### Trolleys for HX-211T oven

| | | List Price |
|---|---|---|
| 5121185 | Trolley for HX-211T 20 x GN 1/1 | 3.190€ |
| 5121186 | Trolley for HX-211T 16 x 600x400 | 3.190€ |
| 5121187 | Trolley for HX-211T 16 x GN 1/1 | 3.190€ |

new

## Probes for CombiSteam ovens

| | | List Price |
|---|---|---|
| 5121191 | **HX multipoint probe** | **250€** |
| 5121192 | **HX sous-vide probe** | **289€** |

**new**

## Trays and grills for CombiSteam ovens

| | | List Price |
|---|---|---|
| 5121195 | **6-egg tray HX** | **201€** |
| 5121196 | **Frying tray HX** | **254€** |
| 5121197 | **HX grill** | **207€** |
| 5121198 | **HX chicken grill** | **69€** |

**new**

## Detergent for CombiSteam ovens

| | | List Price |
|---|---|---|
| 5121193 | **Detergent for HX (box 12 x 1 kg)** | **134€** |

**new**

# Blast chillers / freezers

## Blast chilling, shock freezing and automatic preservation

Sammic blast chillers are designed to improve the quality and organisation of the work in restaurants, confectioneries, bakeries and ice-cream shops. Great power, versatility and reliability are the most evident features of Sammic blast freezers.
Sammic blast chillers / freezers improve the work of operators, leaving more time for creativity.

**Quick chilling helps to maintain the quality of food, preserving the nutrients and improving the efficiency of cooking processes.**

### ■ A wide range of applications

• Frozen pizzas, fresh pasta, confectionery, gastronomy, ice creams, desserts, baked goods, etc.

### ■ One piece of equipment, several functions

• Quick chilling to +3ºC, which inhibits bacterial proliferation, prevents food dehydration due to evaporation and makes it possible to preserve the original properties of food for five to seven days.
• Deep-freezing to a core temperature of -18ºC in less than four hours, avoiding the formation of macrocrystals, an essential requisite if - at the time of use - unfrozen food is to keep its original consistency and quality.
• Automatic preservation at the maintenance temperature programmed after each operation.

### ■ Robust, hygienic and reliable construction

• Manufactured in stainless steel with hygienic cathodic protection and easy to clean.
• Insulation with expanded polyurethane foam in water free of CFC's and HFC's.
• High-power compressors for quick chilling.
• Indirect air flow.
• Freon refrigerant with a low GWP content.
• Evaporators treated with cataphoresis to reduce odours and moulds, favouring performance and durability over time.

### ■ Advanced control panel

• Cycles per temperature, time or core probe.
• HARD function for rapid cooling, SOFT for deep-freezing.
• Data storage at the end of the cycle.
• Possibility of customising and saving cycles and settings.
• HACCP functions for storing alarms.
• Bluetooth connectivity for maximum control over processes.

### ■ Special cycles

• Pre-cooling.
• Sanitation of raw fish.
• Ice cream hardening.
• Other optional cycles: defrosting, internal sterilisation, cooling by core probe.

| | AT-3 2/3 | AT-3 1/1 | AT-5 1/1 | AT-7P | AT-10 1/1 |
|---|---|---|---|---|---|
| **FEATURES** | | | | | |
| **Recipient capacity (GN) 2/3** | 3 | - | - | - | - |
| **Recipient capacity (GN) 1/1** | - | 3 | 5 | 7 | 10 |
| **Recipient capacity (GN) 2/1** | - | - | - | - | - |
| **Space between trays** | 70 mm | 70 mm | 70 mm | 70 mm | 70 mm |
| **Trolley (gn) 1/1** | - | - | - | - | - |
| **Trolley (gn) 2/1** | - | - | - | - | - |
| **600 x 400 trolley** | - | - | - | - | - |
| **600 x 800 trolley** | - | - | - | - | - |
| **Core probe** | yes | yes | yes | | yes |
| **CHILLING CAPACITY** | | | | | |
| **Chilling capacity in** | 90' | 90' | 90' | 90' | 90' |
| **Chilling capacity - performance** | 7 kg | 7 kg | 20 kg | 25 kg | 28 kg |
| **Deep freeze capacity - in** | 240' | 240' | 240' | 240' | 240' |
| **Deep freeze capacity - performance** | 4.9 kg | 5 kg | 14 kg | 16 kg | 18 kg |
| **Consumption** | 700 W | 720 W | 1000 W | 1200 W | 3600 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | |
| **Width** | 600 mm | 600 mm | 820 mm | 820 mm | 820 mm |
| **Depth** | 605 mm | 864 mm | 740 mm | 738 mm | 800 mm |
| **Height** | 400 mm | 460 mm | 900 mm | 1142 mm | 1750 mm |
| **Net weight** | 42 kg | 55 kg | 90 kg | 140 kg | 190 kg |

| | AT-14 1/1 | AT-12 2/70 | AT-20 | AT-20 (COMPATIBLE) | AT-20 MD |
|---|---|---|---|---|---|
| **FEATURES** | | | | | |
| **Recipient capacity (GN) 2/3** | - | - | - | - | - |
| **Recipient capacity (GN) 1/1** | 14 | - | - | - | - |
| **Recipient capacity (GN) 2/1** | - | 12 | - | - | - |
| **Space between trays** | 65 mm | 70 mm | | | |
| **Trolley (gn) 1/1** | | - | 1 | 1 | 1 |
| **Trolley (gn) 2/1** | - | - | 1 | - | 1 |
| **600 x 400 trolley** | - | - | 1 | - | 1 |
| **600 x 800 trolley** | - | - | 1 | - | 1 |
| **Core probe** | yes | yes | yes | yes | yes |
| **CHILLING CAPACITY** | | | | | |
| **Chilling capacity in** | 90' | 90' | 90' | 90' | 90' |
| **Chilling capacity - performance** | 39 kg | 70 kg | 90 kg | 75 kg | 90 kg |
| **Deep freeze capacity - in** | 240' | 240' | 240' | 240' | 240' |
| **Deep freeze capacity - performance** | 23 kg | 40 kg | 65 kg | 45 kg | 65 kg |
| **Consumption** | 3800 W | 3800 W | 3900 W | 3800 W | 4500 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | |
| **Width** | 820 mm | 820 mm | 890 mm | 945 mm | 1000 mm |
| **Depth** | 800 mm | 1130 mm | 1397 mm | 1116 mm | 1055 mm |
| **Height** | 1750 mm | 1825 mm | 2450 mm | 2445 mm | 2220 mm |
| **Net weight** | 190 kg | 250 kg | 450 kg | 360 kg | 455 kg |

## BLAST CHILLER / FREEZER AT-3 2/3

3 x GN 2/3 (distance between trays: 70 mm).

Output:
- Chilling: 7 kg / 90'.
- Deep-freezing: 4.9 kg / 240'.

| | | List Price |
|---|---|---|
| 5140183 | **Blast chiller / freezer AT-3 2/3 230/50/1** | **3.410€** |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity. | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-3 1/1

3 x GN 1/1 (distance between trays: 70 mm).

Output:
- Chilling: 7 kg / 90'.
- Deep-freezing: 5 kg / 240'.

| | | List Price |
|---|---|---|
| 5140182 | **Blast chiller / freezer AT-3 1/1 230/50/1** | **4.112€** |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-5 1/1

5 x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).

Output:
- Chilling: 20 kg / 90'.
- Deep-freezing: 14 kg / 240'.

| | | List Price |
|---|---|---|
| 5140185 | **Blast chiller / freezer AT-5 1/1 230/50-60/1** | **5.150€** |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-7P 1/1

7 x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).

Output:
- Chilling: 25 kg / 90'.
- Deep-freezing: 16 kg / 240'.

| | | List Price |
|---|---|---|
| 5170188 | **Blast chiller / freezer AT-7PW 1/1 230/50/1** | **6.400€** |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Wifi connectivity. | · Ozone sterilisation. |

new

## BLAST CHILLER / FREEZER AT-10 1/1

10  x GN 1/1 / EN 600 x 400 (distance between trays: 70 mm).
Output:
- Chilling: 28 kg / 90'.
- Deep-freezing: 18 kg / 240'.

| | | List Price |
|---|---|---|
| 5140190 | Blast chiller / freezer AT-10 1/1 230/50-60/1 | 8.888€ |
| 5140192 | Blast chiller / freezer AT-10 1/1 400/50-60/3N | 8.888€ |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-14 1/1

14  x GN 1/1 / EN 600 x 400 (distance between trays: 65 mm).
Output:
- Chilling: 39 kg / 90'.
- Deep-freezing: 23 kg / 240'.

| | | List Price |
|---|---|---|
| 5140194 | Blast chiller / freezer AT-14 1/1 400/50-60/3N | 10.038€ |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-12-2/70

12 x GN 2/1 (distance between trays: 70 mm).
Output:
- Chilling: 70 kg / 90'.
- Deep-freezing: 40 kg / 240'.

| | | List Price |
|---|---|---|
| 5140178 | Blast chiller / freezer AT-12-2/70 400/50/3N | 18.126€ |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-20

1 trolley(s) GN 1/1 / 1 trolley GN 2/1 / EN 600 x 400 / EN 600 x 800. Built-in motor.
Output:
- Chilling: 90 kg / 90'.
- Deep-freezing: 65 kg / 240'.

| | | List Price |
|---|---|---|
| 5140145 | Blast chiller / freezer AT-20 400/50/3N | 25.146€ |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-20 (COMPATIBLE)

1 carriage 20 x GN 1/1 compatible with ovens. Built-in motor.
Output:
• Chilling: 75 kg / 90'.
• Deep-freezing: 45 kg / 240'.

| | | List Price |
|---|---|---|
| 5140149 | Blast chiller / freezer AT-20CHS 400/50/3N (compatible with Sammic HX-211T) | **19.347€** |
| 5140142 | Blast chiller / freezer AT-20CHR 400/50/3N (compatible with Rational) | **19.347€** |
| 5140143 | Blast chiller / freezer AT-20CHC 400/50/3N (compatible with Convotherm) | **19.347€** |
| 5140144 | Blast chiller / freezer AT-20CHG 400/50/3N (compatible with Giorik) | **19.347€** |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## BLAST CHILLER / FREEZER AT-20 MD

1 trolley GN 1/1 / 1 trolley GN 2/1 / EN 600 x 400 / EN 600 x 800. Remote motor.
Output:
• Chilling: 90 kg / 90'.
• Deep-freezing: 65 kg / 240'.

| | | List Price |
|---|---|---|
| 5140146 | Blast chiller / freezer AT-20 MD 400/50/3N | **28.418€** |

| Includes | Optional |
|---|---|
| · Core probe.<br>· Bluetooth connectivity | · Wifi connectivity for process control from anywhere. |

## ACCESSORIES

### Trolley for trays

Stainless steel manufactured and specially designed to use in blast chillers.

For GN 1/1 or GN 2/1 trays.

• Trolley for 20 trays GN.
• Stainless steel wheels.
• Stand extreme temperatures, up to -45ºC.

| | | List Price |
|---|---|---|
| 5140027 | Trolley 20 trays GN 1/1 | **1.013€** |
| 5140028 | Trolley 20 trays GN 2/1 | **1.086€** |

# Container thermo-sealer

## Commercial thermo-sealer for polypropylene food trays

Maximum film width: 150 mm / 210 mm.

• Ideal for transporting cooked or pre-cooked food.
• Enables packed products to be transported without liquid or sauce spill.
• Stainless steel casing.
• Electronic temperature regulation.
• Flat welding plate, suitable for any size.
• Simultaneous sealing and cutting of the film.
**PLEASE NOTE: Consult other models.**

| | TS-150 | TM-150 | TM-210 |
|---|---|---|---|
| **Coil width** | 150 mm | 150 mm | 210 mm |
| **Total loading** | 450 W | 500 W | 700 W |
| **Cycles per minute** | | 6-8 | 6-8 |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | |
| **Net weight** | 11 kg | 20 kg | 25 kg |

## CONTAINER THERMO-SEALER TS-150

Commercial thermosealer for polypropylene food trays.

Seal pre-shaped trays with a plastic film. Maximum film width 150 mm.

| | | List Price |
|---|---|---|
| 1150001 | Thermo-sealer TS-150  230/50-60/1 | **1.168€** |

### Includes

· Two exchangeable plates for trays in varying sizes.
· 1 film roll.

## CONTAINER THERMO-SEALER TM-150

Manual electric thermo-sealer.

Film width: 150 mm.

• Compact dimensions.
• Rapid and safe change of mould.
• Fixed or modular "MULTI" moulds.
• Audible end-of-cycle alarm.
• 6-8 cycles per minute.
• 5 customised digital thermo-sealing programs.
**NOTE: moulds are sold separately.**

| | | List Price |
|---|---|---|
| 5140315 | Thermo-sealer TM-150 230/50/1 | **2.633€** |
| 5141151 | Mould TM-150/1 (1 x 190x137mm) | **613€** |
| 5141152 | Mould TM-150/2 (1 x 137x95mm) | **652€** |
| 5141159 | Mould TM-150/M | **959€** |

## CONTAINER THERMO-SEALER TM-210

Manual electric thermo-sealer.

Film width: 210 mm.

• Compact dimensions.
• Rapid and safe change of mould.
• Fixed or modular "MULTI" moulds.
• Audible end-of-cycle alarm.
• 6-8 cycles per minute.
• 5 customised digital thermo-sealing programs.
**NOTE: moulds are sold separately.**

| | | List Price |
|---|---|---|
| 5140321 | Thermo-sealer TM-210 230/50/1 | **3.499€** |
| 5142211 | Mould TM-210/1 (1 x 260x190mm) | **613€** |
| 5142212 | Mould TM-210/2 (1 x 190x137mm) | **652€** |
| 5142219 | Mould TM-210/M | **1.223€** |

## ACCESSORIES

### Moulds for TM container thermo-sealers

**Moulds for TM container thermo-sealer TM-150**
» Mould TM-150/1 (1 x 190x137 mm).
» Mould TM-150/2 (1 x 137x95 mm).
» Mould TM-150/M (Multi):
• 137 mm x 95 mm
• 137 mm x 137 mm
• 190 mm x 137 mm

**Moulds for TM container thermo-sealer TM-210**
» Mould TM-210/1 (1 x 260x190 mm).
» Mould TM-210/2 (1 x 190x137 mm).
» Mould TM-210/M (Multi):
• 260 mm x 190 mm
• 230 mm x 190 mm
• 190 mm x 137 mm
• 190 mm x 95 mm
• 137 mm x 95 mm

|         |                                        | List Price |
| ------- | -------------------------------------- | ---------- |
| 5141151 | Mould TM-150/1 (1 x 190x137mm)         | 613€       |
| 5141152 | Mould TM-150/2 (1 x 137x95mm)          | 652€       |
| 5141159 | Mould TM-150/M                         | 959€       |
| 5142211 | Mould TM-210/1 (1 x 260x190mm)         | 613€       |
| 5142212 | Mould TM-210/2 (1 x 190x137mm)         | 652€       |
| 5142219 | Mould TM-210/M                         | 1.223€     |

### Film roll for TS-150 container thermo-sealer

Length: 300 m.

Film roll for TS-150 container thermo-sealer.
Width of the film: 150 mm.

|         |                                  | List Price |
| ------- | -------------------------------- | ---------- |
| 2150165 | Film roll TS-150 (150 mm x 300 m) | 59€       |

### Film rolls for TM container thermo-sealer

Film rolls for TM-150 and TM-210.

Length of the film rolls: 200 m.

|         |                                                          | List Price |
| ------- | -------------------------------------------------------- | ---------- |
| 6142018 | Film roll TM-150 PET/PP (150 mm x 200 m)                 | 36€        |
| 6142019 | Film roll TM-210 PET/PP (210 mm x 200 m)                 | 49€        |
| 6142024 | Film roll TM-150 BIO (150 mm x 200 m) · Compostable      | 241€       |

## Sealable food containers for TS-150

Polypropylene trays for TS-150 thermo-sealer.

Made of polypropylene.

• Different sizes and depths available to suit any use's needs.
• Sold in packs of different units.

|  |  | List Price |
|---|---|---|
| 5150101 | **Seal tray 192 x 136 x 98 mm - 2 l (600 u.)** | **250€** |
| 5150107 | **Seal tray 192 x 136 x 85 mm - 1.5 l (660 u.)** | **180€** |
| 5150112 | **Seal tray 192 x 136 x 72 mm - 1.2 l (840 u.)** | **249€** |
| 5150117 | **Seal tray 192 x 136 x 54 mm - 1 l (960 u.)** | **227€** |
| 5150121 | **Seal tray 192 x 136 x 40 mm - 0.75 l (1260 u.)** | **282€** |
| 5150126 | **Seal tray 192 x 136 x 35 mm - 0.65 l (1260 u.)** | **232€** |
| 5150131 | **Seal tray 136 x 96 x 66 mm - 0.5 l (1600 u.)** | **201€** |
| 5150136 | **Seal tray 136 x 96 x 49 mm - 0.375 l  (2160 u.)** | **232€** |
| 5150141 | **Seal tray 136 x 96 x 35 mm - 0.25 l (2400 u.)** | **235€** |

## Sealable food containers for TM container thermo-sealers

Polypropylene trays for TM thermo-sealer.

Made of polypropylene.

• Different sizes and depths available to suit any use's needs.
• Sold in packs of different units.

|  |  | List Price |
|---|---|---|
| 5140150 | **Seal tray TM-PP 137 x 95 x 30 mm - 0.2 l (1400 u.)** | **162€** |
| 5140151 | **Seal tray TM-PP 137 x 95 x 45 mm - 0.3 l (1360 u.)** | **156€** |
| 5140152 | **Seal tray TM-PP 137 x 95 x 63 mm - 0.4 l (1280 u.)** | **148€** |
| 5140153 | **Seal tray TM-PP 190 x 137 x 20 mm 0.39 l (700 u.)** | **148€** |
| 5140154 | **Seal tray TM-PP 190 x 137 x 38 mm - 0.6 l (660 u.)** | **145€** |
| 5140155 | **Seal tray TM-PP 190 x 137 x 50 mm - 0.75 l (640 u.)** | **142€** |
| 5140156 | **Seal tray TM-PP 190 x 137 x 72 mm - 1 l (600 ud.)** | **130€** |
| 5140157 | **Seal tray TM-PP 230 x 190 x 25 mm - 0.79 l (350 u.)** | **130€** |
| 5140158 | **Seal tray TM-PP 230 x 190 x 35 mm - 1.4 l (330 u.)** | **137€** |
| 5140159 | **Seal tray TM-PP 230 x 190 x 50 mm - 1.64 l (320 u.)** | **133€** |
| 5140160 | **Seal tray TM-PP 230 x 190 x 65 mm - 2.13 l (300 u.)** | **153€** |
| 5140161 | **Seal tray TM-PP 260 x 190 x 25 mm - 0.93 l (350 u.)** | **138€** |
| 5140162 | **Seal tray TM-PP 260 x 190 x 35 mm - 1.4 l (330 u.)** | **145€** |
| 5140163 | **Seal tray TM-PP 260 x 190 x 50 mm - 2 l (320 u.)** | **143€** |
| 5140164 | **Seal tray TM-PP 260 x 190 x 65 mm - 2.5 l (300 u.)** | **151€** |
| 5140165 | **Seal tray TM-PP 260 x 190 x 95 mm - 3.5 l (230 u.)** | **133€** |
| 5140170 | **Seal tray TM-BIO 192 x 140 x 45 mm (400 u.)  · Compostable** | **288€** |

**SNACK BAR-PIZZERIA**

# Commercial orange juicers

## Professional orange squeezers

Stainless steel made fruit juicers for snack bars and restaurants.

**For different types of needs**
• An hourly output of up to 200 oranges.
• For all types of establishments
• Hand and lever-operated models are available.

**Hygiene and durability guarantee**
• Stainless-steel body.
• Easy to use and clean.
• Durable.

| | ECM | ECP |
|---|---|---|
| **Production oranges/hour** | 200 | 200 |
| **Total loading** | 130 W | 130 W |
| **Lever-operated** | - | yes |
| **Manual pressure** | yes | - |
| **External dimensions (W x D x H)** | 200 x 280 x 340 mm | 200 x 300 x 370 mm |
| **Net weight** | 7 kg | 8 kg |

## COMMERCIAL ORANGE JUICER ECM

Hand-operated citrus juice squeezer.

Hand-operated citrus juice squeezer with an hourly output of up to 200 oranges.

|  |  | List Price |
|---|---|---|
| 3420030 | **Citrus juice extractor ECM 230/50/1** | **428€** |

### Optional

· Outer stainless steel strainer Ø 14 mm.
· Stainless steel decanter.

## COMMERCIAL ORANGE JUICER ECP

Lever-operated citrus juice squeezer.

|  |  | List Price |
|---|---|---|
| 3420033 | **Citrus juice extractor ECP 230/50/1** | **579€** |

### Optional

· Outer stainless steel strainer Ø 14 mm.
· Stainless steel decanter.

## ACCESSORIES

### Outer strainer

Get a juice with less pulp. Outer stainless steel strainer Ø 14 mm.

|  |  | List Price |
|---|---|---|
| 4420522 | **Outer strainer** | **35€** |

### Stainless steel decanter

Holding capacity: 1.5 litres.

|  |  | List Price |
|---|---|---|
| 4420144 | **Stainless steel decanter 1.5 l** | **44€** |

# Multi juicers

## Commercial whole fruit juice extractors

To juice fruits and vegetables, separating the juice from the pulp, as well as to obtain juices for various kitchen processes. Ideal for bars, cafeterias, and restaurants, both for counter service and for processes that take place in the kitchen. Classic or slow juicers available.

### ■ LI-240: commercial multi-juicer

- The unit has a **very large pulp container** (3.25 l).
- It includes a very strong basket with stainless-steel cutting blades and a stainless-steel strainer mesh.
- It has an **automatic pulp ejection** system.
- **"Turbo switch"**, for cleaning the basket and balancing out possible vibrations.
- Very easy to use and clean.
- Simple to assemble.
- Top cover and cover of the waste collector designed to avoid jams during work.
- All the necessary approvals for both domestic and industrial use.

### ■ LI-500 / LI-700: high-production juicers

- Stainless steel body.
- Large pulp container. Continuous waste expulsion.
- Equipped with safety devices.
- Very easy to disassemble and clean.

### ■ Slow juicer LL-60

- **Low speed juice extractor** to extract fruit and vegetable juices.
- **It keeps the vitamins** and all the nutritional food properties intact.
- Ideal for bars, restaurants and establishments conscious of the benefits of slow juicing.

| | LI-240 | LL-60 | LI-500 | LI-700 |
|---|---|---|---|---|
| **Speed (RPM)** | 6300 | 60-70 | 2800 | 3000 |
| **Total loading** | 240 W | 240 W | 500 W | 700 W |
| **External dimensions (W x D x H)** | 205 x 310 x 360 mm | 120 x 230 x 370 mm | 416 x 233 x 493 mm | 473 x 253 x 522 mm |
| **Net weight** | 4.2 kg | 7.2 kg | 8.76 kg | 13.2 kg |

## MULTI JUICER LI-240

Commercial, heavy-duty multi-juicer designed for continuous use.

A commercial juicer with a full stainless-steel body and a performance to meet the highest expectations.

| | | List Price |
|---|---|---|
| 5410000 | **Multi juicer LI-240 230/50-60/1** | **583€** |

| Includes |
|---|
| · Pulp container with 0.85 Gallon / 3 ¼ liter capacity |

## SLOW JUICER LL-60

Commercial low-speed juice extractor.

Equipped witn a 60 - 70 rpm motor, allows continuous use of up to 15 min.
Made of BPA-free materials.

| | | List Price |
|---|---|---|
| 5410008 | **Slow juicer LL-60 230/50-60/1** | **416€** |

## MULTI JUICER LI-500

Professional high-production blender. 100 kg/h.

Extracts the maximum juice from fruits and vegetables without altering their properties.

- Stainless steel body.
- Large capacity waste container. Continuous waste ejection.
- Safety devices on the lid and safety arm.
- Not suitable for frozen products.
- Very easy to disassemble and clean.

| | | List Price |
|---|---|---|
| 5410001 | **Multi juicer LI-500 230/50/1** | **663€** |

**new**

## MULTI JUICER LI-700

Professional high-production blender. 120 kg/h.

Extracts the maximum juice from fruits and vegetables without altering their properties.

- Stainless steel body.
- Large capacity waste container. Continuous waste ejection.
- Safety devices on the lid and safety arm.
- Not suitable for frozen products.
- Very easy to disassemble and clean.

| | | List Price |
|---|---|---|
| 5410003 | **Multi juicer LI-700 230/50/1** | **1.071€** |

**new**

# Drinks mixer

## Drink mixer for making different drinks

Useful for hot and cold drinks and for making all type of drinks.

• BB-900 drinks mixer is suitable for all kind of drinks and smoothies.
• It's supplied with a stainless steel bowl.
• 1-litre capacity.

| | BB-900 |
|---|---|
| **Capacity of recipient** | 1 l |
| **Total loading** | 150 W |
| **External dimensions (W x D x H)** | 160 x 200 x 550 mm |
| **Net weight** | 3 kg |

### DRINKS MIXER BB-900

Drink mixer designed to prepare different drinks and smoothies.

Ideal for all kinds of drinks and milkshakes.

| | | List Price |
|---|---|---|
| 5410010 | **Drink mixer BB-900 230/50-60/1** | **559€** |

#### Includes

· 1-litre stainless steel bowl.

# Commercial blenders

## Drink blender-mixer for making different drinks

Two models of blenders to blend, crush, grind, etc.

**Food and beverage processor ideal for hospitals, geriatric centers and for establishments where a very fine shredding is needed.**
• Loading: 1.200 W.
• Variable speed appliance with pulse button.
• Durable, BPA-free decanter.
• Heavy duty wear-resistant base.

|  | TB-1500 | TB-2000 |
|---|---|---|
| **Capacity of recipient** | 1.5 l | 2 l |
| **Total loading** | 1200 W | 1200 W |
| **Speed (maximum)** | 28000 rpm | 28000 rpm |
| **External dimensions (W x D x H)** | 200 x 240 x 420 mm | 205 x 230 x 510 mm |
| **Net weight** | 4.8 kg | 4.3 kg |

### BLENDER TB-1500

Heavy duty blender with 1.5 l bowl.

BPA free.

|  |  | List Price |
|---|---|---|
| 5410032 | **Blender TB-1500 230/50-60/1** | **556€** |

| Includes | Optional |
|---|---|
| · 1.5 l bowl. | · 2 l bowl<br>· 4 l bowl.<br>· Sound cover for 1.5 l bowl. |

### BLENDER TB-2000

Heavy duty blender with 2 l bowl.

BPA free.

|  |  | List Price |
|---|---|---|
| 5410035 | **Blender TB-2000 230/50-60/1** | **556€** |

| Includes | Optional |
|---|---|
| · 2 l bowl. | · 1.5 l bowl.<br>· 4 l bowl.<br>· Sound cover for 1.5 l bowl. |

## ACCESSORIES

### 1.5 l BPA-free decanter

1.5 l durable BPA-free decanter.

*BPA-free.

| | | List Price |
|---|---|---|
| 5410038 | **1.5 l BPA-free polycarbonate decanter for TB-1500/2000** | **161€** |

### Sound cover for 1.5 l decanter

Silent housing.

For TB-1500 / 2000. Can be used only with 1.5 l decanter.

• Its function is to insulate the noise the machine can make when operating.
• Dimensions: 250 x 300 x 460 mm.

| | | List Price |
|---|---|---|
| 5410039 | **Sound cover for 1.5 l decanter for TB** | **191€** |

### 2 l BPA-free decanter

2 l durable BPA-free decanter.

*BPA-free.

| | | List Price |
|---|---|---|
| 6420580 | **2 l BPA-free polycarbonate decanter for TB-1500 / 2000** | **173€** |

### 4 l BPA-free decanter

4 l durable BPA-free decanter.

*BPA-free.

| | | List Price |
|---|---|---|
| 5410041 | **4 l BPA-free polycarbonate decanter for TB-1500 / 2000** | **231€** |

# Ice crusher

## Commercial ice blender

- Body in special aluminium alloy.
- Stainless steel ice bowl.
- Safety micro-switch.
- 4-position regulation system.

| | TH-1100 |
|---|---|
| **Total loading** | 450 W |
| **External dimensions (W x D x H)** | 250 x 300 x 660 mm |
| **Net weight** | 9 kg |

### ICE CRUSHER TH-1100

Ideal for crushing ice.

- Body in special aluminium alloy.
- Stainless steel ice bowl.
- Safety micro-switch.
- 4-position regulation system.

| | | List Price |
|---|---|---|
| 5410045 | **Ice crusher TH-1100 230/50-60/1** | **1.066€** |

# Milk heaters

## Bain-marie thermo-heater

Bain-marie milk heaters designed for hotel breakfast, cafés, buffet, etc.

**Commercial milk heaters**
• Available in 5 and 10 l capacity.
• Made of the best quality stainless steel.

**Equipped with:**
• Drip-proof sealed tap.
• Drip-proof tray.
• Adjustable thermostat.

| | TM-5 | TM-10 |
|---|---|---|
| Capacity | 5 l | 10 l |
| Total loading | 1000 W | 1500 W |
| External dimensions (W x D x H) | 240 x 360 x 510 mm | 310 x 420 x 510 mm |
| Net weight | 8 kg | 9 kg |

### MILK HEATER TM-5

5 litres bain-marie thermo-heater.

| | | Capacity | List Price |
|---|---|---|---|
| 5400082 | Milk warmer TM-5 230/50-60/1 | 5 l | **559€** |

### MILK HEATER TM-10

10 litres bain-marie thermo-heater.

| | | Capacity | List Price |
|---|---|---|---|
| 5400087 | Milk warmer TM-10 230/50-60/1 | 10 l | **801€** |

# Soup kettles

## Wet heat kettles for liquids. Capacity: 10 l.

- Capacity: 10 litres.
- Loading: 400 W.
- Wet heat only.
- Dimensions: Ø 340 mm x 340 mm h.
- Net weight: 5.5 kg.

| | OS-10 | OSI-10 |
|---|---|---|
| Capacity | 10 l | 10 l |
| Total loading | 450 W | 450 W |
| Bain-marie | yes | yes |
| Maximum temperature | 95ºC | 95ºC |
| External dimensions (W x D x H) | 340 x 340 x 340 mm | 340 x 340 x 340 mm |
| Net weight | 5.5 kg | 5.5 kg |

### SOUP KETTLE OS-10

Soup kettle to keep the temperature of soups or liquids. Black enamel finish.

| | | Capacity | List Price |
|---|---|---|---|
| 5200012 | Soup kettle OS-10 230/50-60/1 | 10 l | **236€** |

### SOUP KETTLE OSI-10

Soup kettle to keep the temperature of soups or liquids. Stainless steel finish.

| | | Capacity | List Price |
|---|---|---|---|
| 5200014 | Soup kettle OSI-10 230/50-60/1 | 10 l | **319€** |

# Microwave ovens

## Commercial microwaves that fit the requirements of any user, from bars & cafes to restaurants, hotels, etc

**Complete range that fits the requirements of any user**
- 900 W to 1800 W microwave power and inside volume of up to 34 litres.
- Stainless steel cabinet and cavity in all models.
- Easy-to-use, programmable models available in different versions.
- A uniform quality in the final product is guaranteed.
- **HM-910:** semi-professional model equipped with turntable.
- **MO-1000 / MO-1000M:** commecial model with 25 l cavity.
- **MO-1817S:** commercial heavy-duty model equipped with 2 magnetrons. 17 l cavity. Equipped with a barcode scanner to standardize processes. Ideal for self-service.
- **MO-1834:** commercial heavy-duty model equipped with 2 magnetrons. 34 l cavity.

| | HM-910 | MO-1000 | MO-1000M | MO-1817S | MO-1834 |
|---|---|---|---|---|---|
| **Timer (min-max)** | 0' - 30' | 0' - 60' | 0' - 6' | 0' - 60' | 0' - 60' |
| **Revolving plate** | yes | - | - | - | - |
| **Interior volume** | 24 l | 25 l | 25 l | 17 l | 34 l |
| **LOADING** | | | | | |
| **Microwave output power** | 900 W | 1000 W | 1000 W | 1800 W | 1800 W |
| **Consumption** | 1400 W | 1550 W | 1500 W | 3000 W | 2800 W |
| **INTERNAL DIMENSIONS** | | | | | |
| **Width** | 340 mm | 327 mm | 327 mm | 330 mm | 360 mm |
| **Depth** | 320 mm | 346 mm | 346 mm | 310 mm | 409 mm |
| **Height** | 220 mm | 200 mm | 200 mm | 175 mm | 225 mm |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | |
| **Width** | 483 mm | 510 mm | 510 mm | 420 mm | 574 mm |
| **Depth** | 400 mm | 430 mm | 430 mm | 560 mm | 526 mm |
| **Height** | 281 mm | 310 mm | 310 mm | 341 mm | 368 mm |
| **Net weight** | 13.6 kg | 14.7 kg | 14.7 kg | 30 kg | 32.2 kg |

### MICROWAVE OVEN HM-910



900 W. Turntable. 24 l cavity.

- Ø 270 mm turntable.
- Stainless steel cabinet and cavity.
- 30 minutes manual timer.
- 6 power levels.
- Easy to use.

| | Loading | Interior volume | List Price |
|---|---|---|---|
| 5120035 | **Microwave oven HM-910 230/50/1** | 900 W | 24 l | **321€** |

### MICROWAVE OVEN MO-1000



1000 W. Static ceramic base. 25 l.

Programmable microwave oven.
Easy to use commercial microwave oven. 1000 W loading and 25 l cavity.

- Stainless steel cabinet and cavity.
- Programmable: 10 programmes.
- 1000 W magnetron.
- Static ceramic base gives more capacity to the oven.
- Easy to use.

| | Loading | Interior volume | List Price |
|---|---|---|---|
| 5120042 | **Microwave oven MO-1000 230/50/1** | 1000 W | 25 l | **500€** |

## MICROWAVE OVEN MO-1000M

1000 W. Static ceramic base. 25 l. "Easy" control board.

Microwave oven equipped with "Easy" control panel.
Extremely easy to use. 1000 W loading and 25 l cavity.

• Stainless steel cabinet and cavity.
• User-friendly "Easy" control board.
• 1000W magnetron.
• Static ceramic base provides more capacity to the oven.
• Easy to use.

|  |  | Loading | Interior volume | List Price |
|---|---|---|---|---|
| 5120044 | Microwave oven MO-1000M 230/50/1 | 1000 W | 25 l | **500€** |

## MICROWAVE OVEN MO-1817S · "SCAN & GO" SYSTEM

1800 W. Static ceramic base with 2 magnetrons. 17 l cavity.

Microwave oven equipped with scanner for intelligent product detection.
Heavy-duty, programmable oven equipped with 2 magnetrons.

**Microwave oven equipped with a barcode scanner for product barcode reading. Programming and microwave usage through barcode scanning enable maximum security and process standardization, ensuring consistent results at all times.**
• Commercial model, equipped with 2 magnetrons.
• Stainless steel cabinet and cavity.
• The static ceramic base gives more capacity to the oven.
• Programmable. Easy to program and use.

**new**

|  |  | Loading | Interior volume | List Price |
|---|---|---|---|---|
| 5120049 | Microwave oven MO-1817S 230/50/1 | 1800 W | 17 l | **1.581€** |

## MICROWAVE OVEN MO-1834

1800 W. Static ceramic base with 2 magnetrons. 34 l cavity.

Heavy-duty, programmable, big-capacity microwave oven equipped with 2 magnetrons.

• Commercial model, equipped with 2 magnetrons.
• Stainless steel cabinet and cavity.
• The static ceramic base gives more capacity to the oven.
• Programmable. Easy to program and use.

|  |  | Loading | Interior volume | List Price |
|---|---|---|---|---|
| 5120045 | Microwave oven MO-1834 230/50/1 | 1800 W | 34 l | **1.479€** |

### Includes

· Intermediate shelf.

# Toasters

## Commercial toasters

Ideal for serve breakfast in hotels, canteens, offices and buffets.

**Two types of bread toasters**
• TP-100 / TP-200: horizontal entry models with one or two levels.
• ST-22 / ST-33: high-output conveyor toasters.

| | TP-100 | TP-200 | ST-22 | ST-33 |
|---|---|---|---|---|
| Production toast slices / hour (max) | 120 | 240 | 600 | 900 |
| Belt width | | | 250 mm | 370 mm |
| Useful height | 65 mm | 65 mm | 45 mm | 45 mm |
| Total loading | 2000 W | 2800 W | 2100 W | 2800 W |
| EXTERNAL DIMENSIONS (W X D X H) | | | | |
| Width | 525 mm | 525 mm | 350 mm | 470 mm |
| Depth | 305 mm | 305 mm | 410 mm | 410 mm |
| Height | 325 mm | 445 mm | 390 mm | 390 mm |
| Net weight | 8.2 kg | 10.4 kg | 15 kg | 19.5 kg |

### TOASTER TP-100

Single horizontal loading electric toaster.

Horizontal loading 1-storey commercial toaster.

**Maximum height: 65 mm.**
• Stainless steel made.
• One level.
• Quartz lamps.
• Independent switch set.
• 0-15 min timer.

| | | List Price |
|---|---|---|
| 5110121 | Toaster TP-100 230/50-60/1 | 327€ |
| 6100413 | Clip for toaster (unit) | 14€ |

**Optional**

· Clips: designed to hold the toasted product (3 units).

### TOASTER TP-200

Double horizontal loading electric toaster.

Horizontal loading double-storey commercial toaster. Offers double production in the same space.

**Maximum height: 65 mm.**
• Stainless steel made.
• Two levels.
• Quartz lamps.
• Independent switch set for upper and lower elements.
• 0-15 min timer.

| | | List Price |
|---|---|---|
| 5110126 | Toaster TP-200 230/50-60/1 | 426€ |
| 6100413 | Clip for toaster (unit) | 14€ |

**Optional**

· Clips.

## TOASTER ST-22

Conveyor toaster. 250 mm belt.

Hourly output: up to 600 toasts.
Ideal to obtain big production in small spaces.

| | | List Price |
|---|---|---|
| 5110032 | **Toaster ST-22 230/50-60/1** | **1.440€** |

## TOASTER ST-33

Conveyor toaster. 370 mm belt.

Hourly output: up to 900 toasts.
Ideal to obtain big production in small spaces.

| | | List Price |
|---|---|---|
| 5110034 | **Toaster ST-33 230/50-60/1** | **1.965€** |

## ACCESSORIES

### Clips

Nickel plated steel clips for TP toasters.

Easy to use pincers, designed to hold the toasted product.

| | | List Price |
|---|---|---|
| 6100413 | **Clip for toaster (unit)** | **14€** |

# Salamander grills

## Roast and gratin

Fixed and mobile salamanders ideal to roast directly or gratin all types of food before serving.

**Two types of salamanders. Choose yours!**
• SG models: salamanders with movable ceiling.
• SGF models: fixed salamanders with adjustable height shelves.

|  | MOBILE SALAMANDER GRILLS | | FIXED SALAMANDER GRILLS | |
|---|---|---|---|---|
|  | **SG-452** | **SG-652** | **SGF-450** | **SGF-650** |
| **Cooking area** | 440 x 320 mm | 590 x 320 mm | 450 x 350 mm | 650 x 350 mm |
| **Total loading** | 2800 W | 4000 W | 3600 W | 4700 W |
| **Fixed salamander** | - | - | yes | yes |
| **Mobile salamander** | yes | yes | - | - |
| **External dimensions (W x D x H)** | 475 x 510 x 530 mm | 625 x 510 x 530 mm | 600 x 400 x 455 mm | 800 x 400 x 455 mm |
| **Net weight** | 28 kg | 37 kg | 15 kg | 19 kg |

## MOBILE SALAMANDER GRILLS

### Height-adjustable top

**Ideal to roast directly or gratin all types of food before serving.**
• Manufactured in stainless steel.
• Stainless steel heating elements.
• Height-adjustable top.
• Adjustable thermostat.
• Removable fat collection tray.

### SALAMANDER GRILLS SG-452

Height-adjustable top. 2800 W.

Cooking surface: 440 x 320 x 200 mm.

|  |  | **List Price** |
|---|---|---|
| 5130277 | **Salamander SG-452 230/50-60/1** | **1.160€** |

### SALAMANDER GRILLS SG-652

Height-adjustable top. 4000 W.

Cooking surface: 590 x 320 x 200 mm.

|  |  | **List Price** |
|---|---|---|
| 5130279 | **Salamander SG-652 230/50-60/1** | **1.288€** |

# FIXED SALAMANDER GRILLS

## Height-adjustable shelf

**Ideal to roast directly or gratin all types of food before serving.**
• 3 tray positions.
• Stainless steel made.
• Stainless steel elements.
• Independent adjustable thermostats.
• Removable fat-collector tray.
• **SGF-650 model** extra lower heating element.

| SALAMANDER GRILL SGF-450 |
| :---: |

Height-adjustable shelf. 3600 W.

Cooking surface: 450 x 350 mm.

|  |  | List Price |
| --- | --- | ---: |
| 5130278 | **Salamander SGF-450 230/50-60/1** | **616€** |

| SALAMANDER GRILL SGF-650 |
| :---: |

Height-adjustable shelf. 4700 W. Extra lower heating element.

Cooking surface: 650 x 350 mm.

|  |  | List Price |
| --- | --- | ---: |
| 5130288 | **Salamander SGF-650 230/50-60/1** | **740€** |

# Pancake machines

## Commercial electric and gas crepe-makers

• Stainless steel made.
• The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coatings. Easy to clean.
• The burner's special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion, without any gas loss in gas appliances.

|  | GAS PANCAKE MACHINES | | ELECTRIC PANCAKE MACHINES | |
|---|---|---|---|---|
|  | **CG-140** | **CG-240** | **CE-135** | **CE-235** |
| **Heating plates** | 1 | 2 | 1 | 2 |
| **Plate diameter** | 400 mm | 400 mm | 350 mm | 350 mm |
| **Total loading** | 4000 W | 2 x 4000 W | 2200 W | 4400 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | |
| **Width** | 425 mm | 835 mm | 425 mm | 835 mm |
| **Depth** | 505 mm | 505 mm | 505 mm | 505 mm |
| **Height** | 145 mm | 145 mm | 145 mm | 145 mm |
| **Net weight** | 15 kg | 32 kg | 16 kg | 30 kg |

## GAS PANCAKE MACHINES

### Commercial crepe-makers

### GAS PANCAKE MACHINE CG-140

Single gas pancake machine.

1 heating plate of Ø 400 mm.

• Stainless steel made.
• The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
• Easy to clean.
• The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss.

|  |  | **List Price** |
|---|---|---|
| 5130507 | Pancake machine CG-140 GAS | **944€** |

### GAS PANCAKE MACHINE CG-240

Double gas pancake machine.

2 heating plates of Ø 400 mm.

• Stainless steel made.
• The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
• Easy to clean.
• The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss.

|  |  | **List Price** |
|---|---|---|
| 5130522 | Pancake machine CG-240 GAS | **1.678€** |

# ELECTRIC PANCAKE MACHINES

## Crepe-maker machines

### ELECTRIC PANCAKE MACHINE CE-135

Single electric pancake machine.

1 heating plate of Ø 350 mm.

- Stainless steel made.
- The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- Easy to clean.
- The burners' special round shape guarantees uniform distribution of heat onto the plate.

| | | List Price |
|---|---|---|
| 5130512 | Pancake machine CE-135 230/50-60/1 | **833€** |

### ELECTRIC PANCAKE MACHINE CE-235

Double electric pancake machine.

2 heating plates of Ø 350 mm.

- Stainless steel made.
- The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- Easy to clean.
- The burners' special round shape guarantees uniform distribution of heat onto the plate.

| | | List Price |
|---|---|---|
| 5130527 | Pancake machine CE-235 230-380/50-60/3N | **1.463€** |

# Gyros / Kebab burners

## Gas kebab burners for restaurants

Stainless steel made döner kebab machines. Available with 3 or 4 burners. Each burner can be adjusted independently.

- Made of high quality stainless steel.
- Each burner can be adjusted independently.
- Total safety control is guaranteed thanks to the thermomagnetic valves, one for each burner.
- The burners are covered with a special high-temperature-resistant protective grid.
- The motor is located on the top of the machine, avoiding fat drips and improving the durability of the machine.

**Models**
- **AG-20:** 3 burners in vertical position.
- **AG-30:** 4 burners in horizontal position.
- **AG-40:** 4 burners in vertical position.

| | AG-20 | AG-30 | AG-40 |
|---|---|---|---|
| **Burners** | 3 | 4 | 4 |
| **Useful height** | 655 mm | 655 mm | 845 mm |
| **Load capacity** | 20 kg | 30 kg | 35 kg |
| **Total loading** | 8100 W | 10800 W | 10800 W |
| **External dimensions (W x D x H)** | 500 x 500 x 900 mm | 500 x 500 x 900 mm | 500 x 500 x 1090 mm |
| **Net weight** | 18 kg | 21 kg | 25 kg |

sammic

## GYROS / KEBAB BURNER AG-20

3 burners in vertical position.
- Useful height: 655 mm.
- Load capacity: 20 kg.

| | | List Price |
|---|---|---|
| 5130550 | Gyros kebab machine AG-20 gas 230/50-60/1 | **1.904€** |

| Optional |
|---|
· Stainless steel electric knife.

## GYROS / KEBAB BURNER AG-30

4 burners in horizontal position.
- Useful height: 655 mm.
- Load capacity: 30 kg.

| | | List Price |
|---|---|---|
| 5130555 | Gyros kebab machine AG-30 gas 230/50-60/1 | **2.130€** |

| Optional |
|---|
· Stainless steel electric knife.

## GYROS / KEBAB BURNER AG-40

4 burners in vertical position.
- Useful height: 845 mm.
- Load capacity: 35 kg.

| | | List Price |
|---|---|---|
| 5130565 | Gyros kebab machine AG-40 gas 230/50-60/1 | **2.328€** |

| Optional |
|---|
· Stainless steel electric knife.

## ACCESSORIES

### Electric kebab slicer

Fast, safe, efficient.

| | | List Price |
|---|---|---|
| 5130575 | Electric knife for gyros CK-90 230/50-60/1 | **1.362€** |

# Snack convection ovens

Design, efficiency, and versatility: the range of SX snack convection ovens is ideal for simple and quick cooking processes.

**IDEAL FOR PASTRY SHOPS, BAKERIES, AND CAFÉS THANKS TO THEIR VERSATILITY, CAPABLE OF OPERATING WITH BOTH PASTRY TRAYS AND GASTRONORM TRAYS IN THE MULTIFUNCTION VERSION.**

The simplicity in design and use does not detract from the best technology to offer the user guaranteed performance and cooking results that meet the user's demands.

The SX convection ovens are designed to achieve uniform cooking for frozen bread, bake-off croissants, and delicate pastries.

The SX ovens guarantee high productivity with fast, even, and perfect cooking.

They are ideal for distribution, cafés, hotels, restaurants, etc., where compact size is important in the workspace.

| | SX-43 | SX-641 | SX-641G |
|---|---|---|---|
| **CAPACITY** | | | |
| Tray type | 450 x 340 | 600 x 400 - GN 1/1 | 600 x 400 - GN 1/1 |
| Optional tray type | GN 2/3 | | |
| Number of frays | 4 | 4 | 4 |
| Space between trays | 75 mm | 75 mm | 75 mm |
| Maximum load per tray | 3 kg | 3 kg | 3 kg |
| **LOADING** | | | |
| Total loading | 2800 W | 3200 W | 6900 W |
| **COOKING DATA** | | | |
| Maximum temperature | 280ºC | 260ºC | 280ºC |
| Fans | 1 | 2 | 2 |
| Speeds | 1 | 1 | 1 |
| Manual humidifier | - | yes | yes |
| Humidifier connection | | 3/4" | 3/4" |
| Multifunction oven (grill) | - | - | yes |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | |
| External dimensions (W x D x H) | 560 x 632 x 530 mm | 693 x 553 x 750 mm | 750 x 693 x 553 mm |
| Net weight | 28 kg | 45 kg | 45 kg |

## SNACK CONVECTION OVEN SX-43

Capacity:  4 trays 450 x 340 (GN 2/3 in option).
- Easy, fast, and practical electro-mechanical control.
- Convection cooking.

| | List Price |
|---|---|
| 5120085  **Snack convection oven SX-43** | **1.150€** |

| Includes | Optional |
|---|---|
| · Support for pastry trays 450 x 340 mm. <br> · Halogen lighting. | · Internal guides for GN 2/3 trays. <br> · Support with guides. |

new

## SNACK CONVECTION OVEN SX-641

Capacity:  4 trays 600 x 400 - GN 1/1.
- Easy, fast, and practical electro-mechanical control.
- Convection cooking.
- Manual humidity control.

| | List Price |
|---|---|
| 5120086  **Snack convection oven SX-641** | **1.850€** |

| Includes | Optional |
|---|---|
| · Support for pastry trays 600 x 400 mm / GN 1/1. <br> · Manual humidity control. <br> · Halogen lighting. | · Support with guides. |

new

## SNACK CONVECTION OVEN SX-641G

Multifunction oven. Capacity:  4 trays 600 x 400 - GN 1/1.
- Easy, fast, and practical electro-mechanical control.
- Convection cooking.
- Manual humidity control.

| | List Price |
|---|---|
| 5120087  **Snack convection oven SX-641G** | **2.100€** |

| Includes | Optional |
|---|---|
| · Support for pastry trays 600 x 400 mm / GN 1/1. <br> · Manual humidity control. <br> · Halogen lighting. | · Support with guides. |

new

# Accessories - Snack convection ovens

### GN 2/3 guides for SX-43

| | | List Price |
|---|---|---|
| 6129000 | **GN 2/3 guides for SX-43** | **30€** |

**new**

### Stands for SX ovens

| | | List Price |
|---|---|---|
| 5121181 | **Stand for SX-43** | **699€** |
| 5121188 | **Stand for SX-641 / SX-641G** | **745€** |

**new**

### Trays and grills for SX ovens

| | | List Price |
|---|---|---|
| 5121106 | **Aluminum tray 460 x 340 mm** | **45€** |
| 5121107 | **Flat chrome-plated grill 450 x 340 mm** | **20€** |
| 5121108 | **Aluminum tray 600 x 400 mm** | **66€** |
| 5121109 | **Perforated aluminum tray for baguette 600 x 400 mm** | **115€** |

**new**

# Pizza ovens

## Commercial electric pizza ovens. 1 or 2 cooking chambers.

Stainless steel cooking chambers with single stone hearth per deck.

**Sturdy, reliable and user-friendly pizza oven**
- Made of stainless steel and prepainted steel.
- Equipped with top and bottom elements in each chamber for best control of the process: the temperatures can be calibrated with precision in each cycle.
- The chamber can reach 455ºC.
- Door with glass and internal lightning for maximum cooking process control.
- Cooking surface in refractory stones.
- Rock wool insulation.
- Sheated heating elements.
- Easy maintenance.
- PO-1+1/32 - PO-1+1/45: Compact design ovens.
- PO-1+1/45: Suitable for 2 trays 400 x 600 mm.

|  | PO-1+1/32 | PO-1+1/45 | PO-4 | PO-4+4 |
|---|---|---|---|---|
| Thermostat | 50ºC-320ºC | 45ºC-455ºC | 50ºC-500ºC | 50ºC-500ºC |
| Nº of pizzas | 2 | 2 | 4 | 8 |
| Pizza diameter | 320 mm | 450 mm | 320 mm | 320 mm |
| Total loading | 3200 W | 8000 W | 4700 W | 9400 W |
| Chambers | 2 | 2 | 1 | 2 |
| INTERNAL DIMENSIONS | | | | |
| Width | 410 mm | 620 mm | 660 mm | 660 mm |
| Depth | 360 mm | 500 mm | 660 mm | 660 mm |
| Height | 90 mm | 120 mm | 140 mm | 140 mm |
| EXTERNAL DIMENSIONS (W X D X H) | | | | |
| Width | 500 mm | 690 mm | 980 mm | 980 mm |
| Depth | 430 mm | 625 mm | 930 mm | 930 mm |
| Height | 610 mm | 915 mm | 420 mm | 750 mm |
| Net weight | 33 kg | 76 kg | 75 kg | 122 kg |

|  | PO-6 | PO-6+6 | PO-6W | PO-6+6W | PO-9 | PO-9+9 |
|---|---|---|---|---|---|---|
| Thermostat | 50ºC-500ºC | 50ºC-500ºC | 50ºC-500ºC | 50ºC-500ºC | 50ºC-500ºC | 50ºC-500ºC |
| Nº of pizzas | 6 | 12 | 6 | 12 | 9 | 18 |
| Pizza diameter | 320 mm | 320 mm | 320 mm | 320 mm | 350 mm | 350 mm |
| Total loading | 7200 W | 14400 W | 9000 W | 18000 W | 13200 W | 26400 W |
| Chambers | 1 | 2 | 1 | 2 | 1 | 2 |
| INTERNAL DIMENSIONS | | | | | | |
| Width | 660 mm | 660 mm | 1080 mm | 1080 mm | 1080 mm | 1080 mm |
| Depth | 990 mm | 990 mm | 720 mm | 720 mm | 1080 mm | 1080 mm |
| Height | 140 mm | 140 mm | 140 mm | 140 mm | 140 mm | 140 mm |
| EXTERNAL DIMENSIONS (W X D X H) | | | | | | |
| Width | 980 mm | 980 mm | 1360 mm | 1360 mm | 1360 mm | 1360 mm |
| Depth | 1220 mm | 1220 mm | 954 mm | 954 mm | 1314 mm | 1314 mm |
| Height | 420 mm | 750 mm | 413 mm | 745 mm | 413 mm | 745 mm |
| Net weight | 100 kg | 181 kg | 115 kg | 196 kg | 156 kg | 269 kg |

## PIZZA OVEN PO-1+1/32

2 chambers. 1+1 pizza, Ø 32 cm.

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for bars and food courts. They are easy to use and with optimised energy consumption.

|  |  | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120125 | **Pizza oven PO-1+1/32 230/50-60/1** | 2 | 320 mm | **1.280€** |

## PIZZA OVEN PO-1+1/45

2 chambers. 1+1 pizza, Ø 45 cm.

Ideal to cook every type of pizza, without taking up too much space in your work environment. Small, reliable and powerful, this pizza oven is suitable for bars and food courts. They are easy to use and with optimised energy consumption.

|  |  | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120127 | **Pizza oven PO-1+1/45 400/50-60/3N** | 2 | 450 mm | **2.025€** |

### Optional

· Stand.

## PIZZA OVEN PO-4

1 chamber. 4 pizzas, Ø 32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

|  |  | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120153 | **Pizza oven PO-4 400/50-60/3N** | 4 | 320 mm | **1.572€** |

### Optional

· Stand.
· Hood.

## PIZZA OVEN PO-4+4

2 chambers. 4+4 pizzas, Ø 32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

|  |  | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120155 | **Pizza oven PO-4+4 400/50-60/3N** | 8 | 320 mm | **2.664€** |

### Optional

· Stand.
· Hood.

## PIZZA OVEN PO-6

1 chamber. 6 pizzas, Ø 32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

| | | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120163 | **Pizza oven PO-6 400/50-60/3N** | 6 | 320 mm | **2.061€** |

### Optional

· Stand.
· Hood.

## PIZZA OVEN PO-6+6

2 chambers. 6+6 pizzas, Ø 32 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

| | | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120165 | **Pizza oven PO-6+6 400/50-60/3N** | 12 | 320 mm | **3.450€** |

### Optional

· Stand.
· Hood.

## PIZZA OVEN PO-6W

1 chamber. 6 pizzas, Ø 32 cm. Wide door.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

| | | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120173 | **Pizza oven PO-6W 400/50-60/3N** | 6 | 320 mm | **2.175€** |

### Optional

· Stand.
· Hood.

## PIZZA OVEN PO-6+6W

2 chambers. 6+6 pizzas Ø 32 cm. Wide door.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

| | | Nº of pizzas | Pizza diameter | List Price |
|---|---|---|---|---|
| 5120175 | **Pizza oven PO-6+6W 400/50-60/3N** | 12 | 320 mm | **3.985€** |

### Optional

· Stand.
· Hood.

## PIZZA OVEN PO-9

1 chamber. 9 pizzas, Ø 35 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

|         |                                  | Nº of pizzas | Pizza diameter | List Price |
|---------|----------------------------------|--------------|----------------|------------|
| 5120183 | **Pizza oven PO-9 400/50-60/3N** | 9            | 350 mm         | **2.721€** |

### Optional

· Stand.
· Hood.

## PIZZA OVEN PO-9+9

2 chambers. 9+9 pizzas, Ø 35 cm.

Sturdy, reliable and user-friendly pizza oven. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 500ºC.

|         |                                    | Nº of pizzas | Pizza diameter | List Price |
|---------|------------------------------------|--------------|----------------|------------|
| 5120185 | **Pizza oven PO-9+9 400/50-60/3N** | 18           | 350 mm         | **4.927€** |

### Optional

· Stand.
· Hood.

## ACCESSORIES

### Hoods for pizza oven

Stainless steel hoods with motor.

|         |                               | List Price |
|---------|-------------------------------|------------|
| 5121144 | **Hood KP-4/4+4 230/50/1**    | **955€**   |
| 5121146 | **Hood KP-6/6+6 230/50/1**    | **1.021€** |
| 5121147 | **Hood KP-6W/6+6W 230/50/1**  | **1.068€** |
| 5121149 | **Hood KP-9/9+9 230/50/1**    | **1.344€** |

### Stands for pizza oven

Oven stand in painted iron.

• Sturdy and durable.
• Available in specific sizes for each model of oven.
• Easy assembly.

|         |                                   | List Price |
|---------|-----------------------------------|------------|
| 5121125 | **Pizza oven stand PO-1+1/45**    | **431€**   |
| 5121140 | **Pizza oven stand PO-4**         | **412€**   |
| 5121141 | **Pizza oven stand PO-4+4**       | **412€**   |
| 5121162 | **Pizza oven stand PO-6**         | **431€**   |
| 5121161 | **Pizza oven stand PO-6+6**       | **431€**   |
| 5121167 | **Pizza oven stand PO-6W**        | **431€**   |
| 5121166 | **Pizza oven stand PO-6+6W**      | **431€**   |
| 5121169 | **Pizza oven stand PO-9**         | **593€**   |
| 5121171 | **Pizza oven stand PO-9+9**       | **593€**   |

# Spiral dough mixers

## Specially designed for hard dough

Commercial dough mixers specially designed for hard dough (pizza, bread, etc.).

- **Highly resistant, reliable** construction.
- Their structure is finished in scratch-resistant paint for **extremely easy cleaning**.
- Bowl capacities ranging from 10 to 75 l.
- **one or two (2V) speed** appliances available. Models with **fixed bowl and head (DM / SM)** as well as models with **removable bowl and liftable head (DME)**.
- **Grid (10 / 75 models) or transparent carbonate (20 / 50 models)** bowl cover in compliance with EN-453 norm.
- **Built-in timer** in all models starting from 20 l dough mixers.
- **Optional wheel** to move the dough mixer in the working area.

| | DM-10 | DM(E)-20 | DM(E)-33 | DME-40 | DME-50 | SM-75 |
|---|---|---|---|---|---|---|
| Bowl capacity | 10 l | 20 l | 33 l | 40 l | 50 l | 75 l |
| Capacity per operation | 8 kg | 18 kg | 25 kg | 38 kg | 44 kg | 60 kg |
| Capacity in flour (60% water) | 5 kg | 12 kg | 17 kg | 25 kg | 30 kg | 40 kg |
| Bowl dimensions | 260 x 200 mm | 360 x 210 mm | 400 x 260 mm | 452 x 260 mm | 500 x 270 mm | 550 x 370 mm |
| Removable bowl | - | opt. | opt. | yes | yes | - |
| Lifting head | - | opt. | opt. | yes | yes | - |
| LOADING | | | | | | |
| Three phase | 370 W | 750 W | 1100 W | 1500 W | 1500 W | 2600 W |
| Single Phase | 370 W | 900 W | 1100 W | | 1500 W | |
| Three phase, 2 speed | | 600 / 800 W | 1000 / 1400 W | 1500 / 2200 W | 1500 / 2200 W | 2600 / 3400 W |
| External dimensions (W x D x H) | 280 x 540 x 550 mm | 390 x 680 x 650 mm | 430 x 780 x 770 mm | 430 x 780 x 770 mm | 530 x 850 x 740 mm | 575 x 1020 x 980 mm |
| Net weight | 36 kg | 65 kg | 115 kg | 115 kg | 127 kg | 250 kg |



**UNE-EN-453 compliant**

### DOUGH MIXER DM-10

Capacity: 5 kg of flour.
- Commercial spiral dough mixer with 10 l bowl.
- 1-speed appliance with fixed head and bowl.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501100 | **Dough Mixer DM-10 230-400/50/3** | 10 l | **1.771€** |
| 5501105 | **Dough Mixer DM-10 230/50/1** | 10 l | **1.771€** |

| Includes | Optional |
|---|---|
| · Fixed head and bowl. | · Wheels with brake. |
| · 1 speed. | |

### DOUGH MIXER DM(E)-20

Capacity: 12 kg of flour.
- Commercial spiral dough mixer with 20 l bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501120 | **Dough mixer DM-20 230-400/50/3** | 20 l | **2.355€** |
| 5501125 | **Dough mixer DM-20 230/50/1** | 20 l | **2.355€** |
| 5501127 | **Dough mixer DM-20 2V 400/50/3** | 20 l | **2.675€** |
| 5501170 | **Dough mixer DME-20 230-400/50/3** | 20 l | **3.018€** |
| 5501175 | **Dough mixer DME-20 230/50/1** | 20 l | **3.018€** |
| 5501177 | **Dough mixer DME-20 2V 400/50/3** | 20 l | **3.341€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Fixed head and bowl (DM) or liftable head and removable bowl (DME). | |

### DOUGH MIXER DM(E)-33

Capacity: 17 kg of flour.
- Commercial spiral dough mixer with 33 l bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501130 | **Dough mixer DM-33 230-400/50/3** | 33 l | **2.671€** |
| 5501135 | **Dough mixer DM-33 230/50/1** | 33 l | **2.671€** |
| 5501137 | **Dough mixer DM-33 2V 400/50/3** | 33 l | **3.011€** |
| 5501185 | **Dough mixer DME-33 230-400/50/3** | 33 l | **3.323€** |
| 5501190 | **Dough mixer DME-33 230/50/1** | 33 l | **3.323€** |
| 5501192 | **Dough mixer DME-33 2V 400/50/3** | 33 l | **3.665€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Fixed head and bowl (DM) or liftable head and removable bowl (DME). | |

## DOUGH MIXER DME-40

Capacity: 25 kg of flour.
- Commercial spiral dough mixer with 40 l bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501140 | **Dough mixer DME-40 230-400/50/3** | 40 l | **3.569€** |
| 5501142 | **Dough mixer DME-40 2V 400/50/3** | 40 l | **3.938€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Liftable head and removable bowl. | |



## DOUGH MIXER DME-50

Capacity: 30 kg of flour.
- Commercial spiral dough mixer with 50 l bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5501150 | **Dough mixer DME-50 230-400/50/3** | 50 l | **3.750€** |
| 5501152 | **Dough mixer DME-50 2V 400/50/3** | 50 l | **4.109€** |

| Includes | Optional |
|---|---|
| · 1 or 2-speed appliance. | · Wheels with brake. |
| · Liftable head and removable bowl. | |



## DOUGH MIXER SM-75

Capacity: 40 kg of flour.
- Commercial spiral dough mixer with 75 l bowl.
- 1 or 2 speed appliances available.
- Fixed bowl and head.
- 3-phase models only.

| | | Bowl capacity | List Price |
|---|---|---|---|
| 5500160 | **Dough mixer SM-75 230-400/50/3** | 75 l | **5.864€** |
| 5500162 | **Dough mixer SM-75 2V 400/50/3** | 75 l | **6.314€** |

| Optional |
|---|
| · Wheels with brake. |

## ACCESSORIES

### Wheel-kits for dough mixers



| | | List Price |
|---|---|---|
| 6504427 | **Wheels kit 75 mm SM / DM (4)** | **41€** |

# Pizza dough roller machine

## Commercial pizza formers

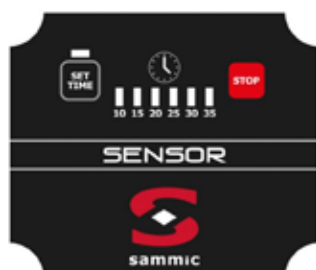Pizza dough rollers to form pizza dough of variable thickness.

**Efficient operation and durability**
- Exclusive sensor-activated automatic start. Possibililty of continuous operation.
- Minimum wear of mechanical components thanks to the timed, sensor-activated operation.
- Energy-efficient.
- Possibility of continuous operation.
- Stainless steel made.

**Versatility and safety in use**
- **DF-30 / DF-40**: tilted upper roller.
- **DF-40P**: paralell rollers.
- **DF-30 / DF-40**: ideal for round pizza thanks to the presence of the central sling bar.
- Gear driven appliance.
- Thickness adjustment knob on both rollers.
- Adjustable thickness 0 - 5 mm.
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility.

| | DF-30 | DF-40 | DF-40P |
|---|---|---|---|
| **Pizza diameter** | 140 - 290 mm | 260 - 400 mm | 260 - 400 mm |
| **Total loading** | 240 W | 240 W | 240 W |
| **External dimensions (W x D x H)** | 480 x 380 x 660 mm | 590 x 440 x 790 mm | 590 x 440 x 720 mm |
| **Net weight** | 28 kg | 37 kg | 38 kg |



**Sensor-activated start**
Exclusive sensor-activated automatic start.

## PIZZA DOUGH ROLLER DF-30

For Ø 140 mm - 290 mm pizzas. Tilted upper roller.

| | | List Price |
|---|---|---|
| 5500053 | Dough rolling machine DF-30 230/50-60/1 | **1.498€** |

## PIZZA DOUGH ROLLER DF-40

For Ø 260 mm - 400 mm pizzas. Tilted upper roller.

| | | List Price |
|---|---|---|
| 5500054 | Dough rolling machine DF-40 230/50-60/1 | **1.620€** |

## PIZZA DOUGH ROLLER DF-40P

For Ø 260 mm - 400 mm pizzas. Paralell rollers.

| | | List Price |
|---|---|---|
| 5500055 | Dough rolling machine DF-40P 230/50-60/1 | **1.716€** |

# Commercial fryers

## Gastronorm size fryers, welded tank fyers and fryers with stand

- Wide range of electric fryers.
- Fabricadas en acero inoxidable.
- Capacity from 5 to 14 litres. Single and double models.
- Desktop and stand models.

## GASTRONORM SERIES

### Table-top electric fryers with detachable head

- 5 and 8-litre, single and double models available.
- Stainless steel made.
- Detachable headpiece for a quick and easy cleaning.
- Adjustable thermostat.
- Safety thermosat with manual reset. Total safety system.
- Heating element with stainless steel protection.



### ELECTRIC FRYER PF-6

Electric fryer with 5 l tank. Removable tank.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130132 | **Fryer PF-6 230/50-60/1** | 1 x 5 l | **288€** |

| Includes |
|---|
· Basket.



### ELECTRIC FRYER PF-6+6

Double electric fryer with 5+5 l tank. Removable tanks.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130137 | **Fryer PF-6+6 230/50-60/1** | 2 x 5 l | **543€** |

| Includes |
|---|
· Baskets.



### ELECTRIC FRYER PF-10 - (1~)

Electric fryer with 8 l tank. Single-phase.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130143 | **Fryer PF-10 230/50-60/1** | 1 x 8 l | **377€** |

| Includes |
|---|
· Basket.

### ELECTRIC FRYER PF-10 - (3~)

Electric fryer with 8 l tank. Three-phase.

|  |  | Wash tank capacity | List Price |
|---|---|---|---|
| 5130142 | **Fryer PF-10 400/50-60/3N** | 1 x 8 l | **529€** |

| **Includes** |
|---|
· Basket.

### ELECTRIC FRYER PF-10+10 - (1~)

Double electric fryer with 8+8 l tank. Single-phase.

|  |  | Wash tank capacity | List Price |
|---|---|---|---|
| 5130148 | **Fryer PF-10+10 230/50-60/1** | 2 x 8 l | **719€** |

| **Includes** |
|---|
· Baskets.

### ELECTRIC FRYER PF-10+10 - (3~)

Double electric fryer with 8+8 l tank. Three-phase.

|  |  | Wash tank capacity | List Price |
|---|---|---|---|
| 5130147 | **Fryer PF-10+10 400/50-60/3N** | 2 x 8 l | **986€** |

| **Includes** |
|---|
· Baskets.

# WELDED TANK, TABLETOP

## Welded tank commercial fryers complete with drain tap

- 8 and 12 l models. Available in single and double versions.
- High quality stainless steel made.
- Equipped with drain tap.
- Complete with adjustable and safety thermostats.
- Indicator lights for power and temperature.

### ELECTRIC FRYER FE-8

Welded tank. Capacity: 8 l. Single-phase.

Fryer with welded tank and drain tap.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130116 | **Fryer FE-8 230/50-60/1** | 1 x 8 l | **1.057€** |

| Includes |
|---|
| · Basket. |

### ELECTRIC FRYER FE-8+8

Welded tanks. Capacity: 8+8 l. Single-phase.

Welded tank commercial double electric fryer complete with drain taps.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130118 | **Fryer FE-8+8 230/50-60/1** | 2 x 8 l | **2.237€** |

| Includes |
|---|
| · 2 Baskets. |

### ELECTRIC FRYER FE-9

Welded tank. Capacity: 8 l. Three-phase.

Welded tank commercial electric fryer complete with drain tap.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130120 | **Fryer FE-9 400/50-60/3N** | 1 x 8 l | **1.237€** |

| Includes |
|---|
| · Basket. |

## ELECTRIC FRYER FE-9+9

Welded tanks. Capacity: 8+8 l. Three-phase.

Welded tank commercial double electric fryer complete with drain taps.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130125 | **Fryer FE-9+9 400/50-60/3N** | 2 x 8 l | **2.237€** |

**Includes**

· 2 Baskets.

## ELECTRIC FRYER FE-12

Welded tank. Capacity: 12 l.

Welded-tank commercial electric fryer complete with drain tap.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130122 | **Fryer FE-12 400/50-60/3N** | 1 x 12 l | **1.407€** |

**Includes**

· Basket.

## ELECTRIC FRYER FE-12+12

Welded tanks. Capacity: 12+12 l.

Welded-tank commercial double electric fryer complete with drain taps.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130127 | **Fryer FE-12+12 400/50-60/3N** | 2 x 12 l | **2.458€** |

**Includes**

· 2 Baskets.

## WELDED TANK WITH STAND

### Welded tank commercial fryers complete with drain tap

- Fryer with stand.
- Welded tank.
- Equipped with drain tap.
- Stainless steel made.
- Adjustable and safety thermostats.
- Indicator lights for power and temperature.

### ELECTRIC FRYER FE-15

Welded tank fryer with stand. Capacity: 14 l.

Welded tank heavy-duty commercial electric fryer complete with drain tap.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130130 | **Fryer FE-15 (9 Kw) 400/50-60/3N** | 1 x 14 l | **1.826€** |

| Includes |
|---|
| · Basket. |

### ELECTRIC FRYER FE-15+15

Welded tank fryer with stand. Capacity: 14+14 l.

Welded tank heavy-duty commercial electric fryer complete with drain taps.

| | | Wash tank capacity | List Price |
|---|---|---|---|
| 5130135 | **Fryer FE-15+15 (2 x 9 Kw) 400/50-60/3N** | 2 x 14 l | **3.377€** |

| Includes |
|---|
| · 2 Baskets. |

# Electric commercial grills

## Grills for the professional kitchen: Electric, with cast iron or glass-ceramic surface

• Electric grills.
• Stainless steel construction.
• Electric models available with glass-ceramic or cast iron surface.

| | GV - ELECTRIC, VITRO-GRILL | | ELECTRIC, CAST IRON | | | | |
|---|---|---|---|---|---|---|---|
| | **GV-6** | **GV-10** | **GRS-5** | **GL/GLM/ GRM-6** | **GRL-10** | **GLD-10** | **GRD/GLL-10** |
| **Plate surface** | 368 x 248 mm | 538 x 248 mm | 255 x 245 mm | 550 x 245 mm | 550 x 245 mm | 550 x 245 mm | 550 x 245 mm |
| **Glass-ceramic surface** | yes | yes | - | - | - | - | - |
| **Cast iron surface** | - | - | yes | yes | yes | yes | yes |
| **LOADING** | | | | | | | |
| **Total loading** | 3000 W | 3400 W | 1800 W | 3600 W | 2100 W | 2900 W | 3600 W |
| **EXTERNAL DIMENSIONS (W X D X H)** | | | | | | | |
| **Width** | 465 mm | 635 mm | 400 mm | 690 mm | 690 mm | 690 mm | 690 mm |
| **Depth** | 440 mm | 440 mm | 430 mm | 430 mm | 380 mm | 430 mm | 430 mm |
| **Height** | 245 mm | 245 mm | 240 mm | 240 mm | 180 mm | 240 mm | 240 mm |
| **Net weight** | 15 kg | 21.5 kg | 20 kg | 35 kg | 24 kg | 30 kg | 35 kg |

## GV - ELECTRIC, VITRO-GRILL

### Griddles with cover, glass-ceramic upper and lower surfaces.

**Glass-ceramic upper and lower surfaces allow to cook directly.**
• Medium- and double-sized smooth and ribbed contact grills.
• Stainless steel made.
• Easy-to-clean stainless steel splash guard.
• Grease collection drawer in the front.
• Adjustable thermostat up to 300ºC.
• Very fast heating: reduces waiting times and saves energy.



| **VITRO-GRILL GV-6** | | |
|---|---|---|

Glass ceramic medium-sized vitro-grill with cover.

Smooth lower plate and smooth or ribbed upper plate.

| | | **List Price** |
|---|---|---|
| 5130366 | **Vitro grill GV-6LA 230/50-60/1 (smooth - ribbed)** | **957€** |
| 5130361 | **Vitro grill GV-6LL 230/50-60/1 (smooth - smooth)** | **936€** |

| | VITRO-GRILL GV-10 |
|---|---|

Glass ceramic double-sized vitro-grill with cover.

Smooth lower plate and smooth or ribbed upper plates.

| | | List Price |
|---|---|---|
| 5130371 | **Vitro grill GV-10LA 230/50-60/1 (smooth - ribbed)** | **1.584€** |
| 5130376 | **Vitro grill GV-10LL 230/50-60/1 (smooth - smooth)** | **1.558€** |

# ELECTRIC, CAST IRON

Griddles with cover, without cover or combined models.

**Cast iron electric griddles ideal for foodservice.**
• Stainless steel body.
• Ribbed, smooth, or combined cast iron plates.
• Available in various sizes, with lid, without lid, or combined.
• The tilting covers are height-adjustable and equipped with brake.
• Equipped with an adjustable thermostat up to 250ºC.
• Front side fat collection tray.

| | CONTACT GRILL GRS-5 |
|---|---|

Single ribbed contact grill with cover.

Single-sized ribbed electric contact grill in cast iron alloy.

| | | List Price |
|---|---|---|
| 5100030 | **Grill GRS-5 230/50-60/1 (ribbed)** | **547€** |

| | CONTACT GRILLS GL-6 / GLM-6 / GRM-6 |
|---|---|

Medium-sized mixed contact grills with cover.

Medium-sized electric contact grill in cast iron alloy.

• GL-6: smooth lower surface and ribbed cover.
• GLM-6: smooth lower surface and cover.
• GRM-6: ribbed lower surface and cover.

| | | List Price |
|---|---|---|
| 5100038 | **Grill GL-6 230/50-60/1 (smooth - ribbed)** | **644€** |
| 5100042 | **Grill GLM-6 230/50-60/1 (smooth - smooth)** | **644€** |
| 5100032 | **Grill GRM-6 230/50-60/1 (ribbed- ribbed)** | **644€** |

## CONTACT GRILL GRL-10

Double-sized smooth contact grill.

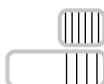Double-sized smooth electric contact grill in cast iron alloy.

| | | List Price |
|---|---|---|
| 5100039 | **Grill GRL-10 230/50-60/1 (smooth)** | **570€** |

## CONTACT GRILL GLD-10

Double-sized mixed contact grill with single cover.

Double-sized mixed electric contact grill in cast iron alloy.

| | | List Price |
|---|---|---|
| 5100037 | **Grill GLD-10 230/50-60/1 (1/2 smooth w/o cover - 1/2 ribbed with cover)** | **737€** |

## CONTACT GRILLS GRD-10 / GLL-10

Double-sized contact grill with cover.

Double-sized electric contact grill in cast iron alloy.
- GRD-10: ribbed base plate and covers.
- GLL-10: smooth base plate and covers.

| | | List Price |
|---|---|---|
| 5100035 | **Grill GRD-10 230/50-60/1 (ribbed - ribbed)** | **926€** |
| 5100043 | **Grill GLL-10/2 230/50-60/1 (smooth - smooth)** | **926€** |

# Gas griddle plates

## Grills for the professional kitchen: stainless steel and hard chromium plated surfaces

• Gas grills.
• Stainless steel construction.
• Available with stainless steel or hard-chromium coated surface.

| | SPG-601 | SPG-801 | SPG-1001 | SPC-601 | SPC-801 |
|---|---|---|---|---|---|
| Plate surface | 583 x 395 mm | 783 x 395 mm | 983 x 395 mm | 555 x 400 mm | 755 x 400 mm |
| Burners | 2 | 3 | 3 | 2 | 3 |
| Steel surface | yes | yes | yes | - | - |
| Hard chrome surface | - | - | - | yes | yes |
| LOADING | | | | | |
| Total loading | 5500 W | 8250 W | 9300 W | 6000 W | 8700 W |
| EXTERNAL DIMENSIONS (W X D X H) | | | | | |
| Width | 600 mm | 800 mm | 1020 mm | 600 mm | 800 mm |
| Depth | 507 mm | 507 mm | 507 mm | 507 mm | 507 mm |
| Height | 234 mm | 234 mm | 234 mm | 234 mm | 234 mm |
| Net weight | 19 kg | 26 kg | 36 kg | 35 kg | 52 kg |

### CONTACT GRILL SPG-601

Gas griddle plates with steel surface.
• 6 mm thick steel plate.
• Plate surface 583 mm x 395 mm.
• 2 burners.

| | | List Price |
|---|---|---|
| 5130312 | Gas griddle plate SPG-601 | 627€ |

**Includes**
· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

### CONTACT GRILL SPG-801

Gas griddle plates with steel surface.
• 6 mm thick steel plate.
• Plate surface 783 mm x 395 mm.
• 3 burners.

| | | List Price |
|---|---|---|
| 5130317 | Gas griddle plate SPG-801 | 844€ |

**Includes**
· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

## CONTACT GRILL SPG-1001

Gas griddle plates with steel surface.
- 6 mm thick steel plate.
- Plate surface 983 mm x 395 mm.
- 3 burners.

|  |  | List Price |
|---|---|---|
| 5130322 | **Gas griddle plate SPG-1001** | **1.058€** |

| Includes |
|---|
· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

## HARD CHROMIUM GAS CONTACT GRILL SPC-601

Gas griddle plates with hard chromium plated surface.
- 15 mm ground, hard chromium coated steel plate.
- Plate surface 560 mm x 400 mm.
- 2 burners.

|  |  | List Price |
|---|---|---|
| 5130332 | **Gas griddle plate SPC-601** | **1.375€** |

| Includes |
|---|
· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

## HARD CHROMIUM GAS CONTACT GRILL SPC-801

Gas griddle plates with hard chromium plated surface.
- 15 mm ground, hard chromium coated steel plate.
- Plate surface 760 mm x 400 mm.
- 3 burners.

|  |  | List Price |
|---|---|---|
| 5130337 | **Gas griddle plate SPC-801** | **1.728€** |

| Includes |
|---|
· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

# Bain maries

Table-top or trolley-mounted bain-maries.

• Made of AISI 304 18/10 stainless steel.
• Adjustable digital thermostat, 30º - 90ºC.
• Pans not included.

## TABLETOP BAIN-MARIE

For GN containers 1/1 150 mm depth.

• Heating with 2000 W element.

• Complete with discharge tap.

| | | List Price |
|---|---|---|
| 5841111 | Tabletop bain marie BMS-111 - 1 x GN 1/1 - 590 x 430 x 300 mm - 230/50-60/1 | 968€ |
| 5841211 | Tabletop bain marie BMS-211 - 2 x GN 1/1 - 700 x 580 x 300 mm - 230/50-60/1 | 1.141€ |
| 5841311 | Tabletop bain marie BMS-311 - 3 x GN 1/1 - 1050 x 580 x 300 mm - 230/50-60/1 | 1.382€ |

### Optional

· Gastronorm bacs.

## BAIN-MARIE WITH TROLLEY

For GN containers 1/1 200 mm depth.

• Heating with 2000 W element.

• Complete with discharge tap.

| | | List Price |
|---|---|---|
| 5845111 | Bain marie trolley BMC-111 - 1 x GN 1/1 - 710 x 450 x 900 mm - 230/50-60/1 | 1.263€ |
| 5845211 | Bain marie trolley BMC-211 - 2 x GN 1/1 - 710 x 640 x 900 mm - 230/50-60/1 | 1.468€ |
| 5845311 | Bain marie trolley BMC-311 - 3 x GN 1/1 - 1200 x 640 x 900 mm - 230/50-60/1 | 1.766€ |
| 5845411 | Bain marie trolley BMC-411 - 4 x GN 1/1 - 1500 x 640 x 900 mm - 230/50-60/1 | 1.919€ |

### Optional

· Gastronorm bacs.

# Knife sterilisers

## Germicidal UV Lamp: allows perfect microbiological hygiene

The knife steriliser keeps the hygiene of cutting tools in the commercial kitchen, disinfecting and sterilising them.

• UV-Lamp knife steriliser.
• Made AISI 430 stainless steel and UV-protected acrylic plastic.
• Non-magnetic knife holder: avoids damage to the blade.
• 120 min timer.
• Knife sterilisation in less than 30 minutes: HACCP solution.

| | EC-30 |
|---|---|
| Total loading | 15 W |
| Blade capacity | 25 - 30 |
| External dimensions (W x D x H) | 482 x 155 x 613 mm |
| Internal dimensions | 480 x 124 x 470 mm |
| Net weight | 8 kg |

### KNIFE STERILISER EC-30

Capacity: 25 - 30 units.
• Loading: 15 W.
• Capacity: 25 - 30 units.
• Dimensions: 482 x 155 x 613 mm.
• Net weight: 8 kg.

| | | List Price |
|---|---|---|
| 5130580 | Knife steriliser EC-30 230/50-60/1 | 399€ |

# Wall shelves

### FIXED WALL SHELVES: TUBULAR MODELS

Stainless steel wall shelves.
Available in different sizes.

| | | List Price |
|---|---|---|
| 5851310 | Tubular wall shelf 1000 x 400 mm EPT-410 | 245€ |
| 5851312 | Tubular wall shelf 1200 x 400 mm EPT-412 | 258€ |
| 5851314 | Tubular wall shelf 1400 x 400 mm EPT-414 | 352€ |
| 5851316 | Tubular wall shelf 1600 x 400 mm EPT-416 | 403€ |
| 5851318 | Tubular wall shelf 1800 x 400 mm EPT-418 | 454€ |

# Trolleys

- Welded trolley with 18/10 stainless steel tubular frame.
- Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
- 4 rubber, 125 mm diameter, swivel wheels, 2 with brakes.
- Rubber bumpers.

## TRANSPORT TROLLEYS

Multi-purpose transport trolley.
- Trolleys with 2, 3 or 4 shelves.
- Loading capacity per shelf: 70 kg.

|  |  | List Price |
|---|---|---|
| 5860208 | Transport trolley (2 shelves) - 800 x 500 mm - CS-208 | 569€ |
| 5860209 | Transport trolley (2 shelves) - 900 x 500 mm - CS-209 | 560€ |
| 5860210 | Transport trolley (2 shelves) - 1000 x 600 mm - CS-210 | 694€ |
| 5860308 | Transport trolley (3 shelves) - 800 x 500 mm - CS-308 | 664€ |
| 5860309 | Transport trolley (3 shelves) - 900 x 500 mm - CS-309 | 712€ |
| 5860310 | Transport trolley (3 shelves) - 1000 x 600 mm - CS-310 | 933€ |
| 5860409 | Transport trolley (4 shelves) - 900 x 500 mm - CS-409 | 1.015€ |
| 5860410 | Transport trolley (4 shelves) - 1000 x 600 mm - CS-410 | 1.222€ |

## EXTRA STRONG TRANSPORT TROLLEYS

Multi-purpose, reinforced transport trolley.
- Trolleys with 2 or 3 shelves.
- Loading capacity per shelf: 130 kg.

|  |  | List Price |
|---|---|---|
| 5860510 | Extra strong transport trolley (2 shelves) - 1000 x 600 mm - CSR-210 | 968€ |
| 5860610 | Extra strong transport trolley (3 shelves) - 1000 x 600 mm - CSR-310 | 1.184€ |

## TROLLEYS WITH GUIDES

Trolley for gastronorm trays.

Gastronorm tray trolleys with worktop and high gastronorm tray trolleys.

• Welded trays with glazed stainless steel AISI 304 square tubular frame section 25 x 25 x 1.2 mm.
• C-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
• 125 mm diameter swivel castors, 2 of them with brake.
• Rubber bumpers.

**Carros bajos con guías gastronorm**
• Top tray in AISI 304 10/10 satin finished.
• Versatile: the model for 7 x GN 1/1 can be used with up to 14 x GN 1/1 trays.
• Distance between guides: 76 mm.

**Carros altos con guías gastronorm**
• Versatile: the model for 17 x GN 1/1 can be used with up to 34 x GN 1/1 trays.
• Distance between guides: 77 mm.

| | | List Price |
|---|---|---|
| 5860711 | **Trolley for GN trays with worktop 7 x GN 1/1 CG-711** | **526€** |
| 5860721 | **Trolley for GN trays with worktop 7 x GN 2/1 CG-721** | **645€** |
| 5861711 | **Trolley for GN trays 17 x GN 1/1 CG-1711** | **672€** |
| 5861721 | **Trolley for GN trays 17 x GN 2/1 CG-1721** | **842€** |

## TROLLEY WITH GUIDES FOR BAKERY TRAYS

Trolley for bakery and pastry trays.

High trolley with guides for bakery and pastry trays.

• Welded trays with glazed stainless steel AISI 304 square tubular frame section 25 x 25 x 1.2 mm.
• L-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
• 125 mm diameter swivel castors, 2 of them with brake.
• Rubber bumpers.
• Distance between guides: 86 mm.

| | | List Price |
|---|---|---|
| 5861664 | **Trolley for bakery trays 16 x 600 x 400 mm CG-1664** | **842€** |

# Gastronorm containers

Best quality stainless steel 18/10 made. Based on common measures approved in Europe under the EN-631 standard.

These containers can be used in any type of appliance that uses these G / N dimensions: display cabinets, refrigerator cabinets, combi ovens, convection ovens, transport carts, self-service, etc.

## GN STANDARD CONTAINERS

Standard gastronorm containers.

| | | List Price |
|---|---|---|
| 9050020 | **Pan 2/1 - 20 (530 x 650 x 20 mm)** | **66€** |
| 9050040 | **Pan 2/1 - 40 (530 x 650 x 40 mm)** | **71€** |
| 9050050 | **Pan 2/1 - 65 (530 x 650 x 65 mm)** | **84€** |
| 9050100 | **Pan 2/1 - 100 (530 x 650 x 100 mm)** | **99€** |
| 9050150 | **Pan 2/1 - 150 (530 x 650 x 150 mm)** | **133€** |
| 9050200 | **Pan 2/1 - 200 (530 x 650 x 200 mm)** | **155€** |
| 9051020 | **Pan 1/1 - 20 (530 x 325 x 20 mm)** | **24€** |
| 9051040 | **Pan 1/1 - 40 (530 x 325 x 40 mm)** | **29€** |
| 9051050 | **Pan 1/1 - 65 (530 x 325 x 65 mm)** | **37€** |
| 9051100 | **Pan 1/1 - 100 (530 x 325 x 100 mm)** | **46€** |
| 9051150 | **Pan 1/1 - 150 (530 x 325 x 150 mm)** | **73€** |
| 9051200 | **Pan 1/1 - 200 (530 x 325 x 200 mm)** | **82€** |
| 9052020 | **Pan 2/3 - 20 (354 x 325 x 20 mm)** | **33€** |
| 9052040 | **Pan 2/3 - 40 (354 x 325 x 40 mm)** | **33€** |
| 9052050 | **Pan 2/3 - 65 (354 x 325 x 65 mm)** | **37€** |
| 9052100 | **Pan 2/3 - 100 (354 x 325 x 100 mm)** | **46€** |
| 9052150 | **Pan 2/3 - 150 (354 x 325 x 150 mm)** | **63€** |
| 9052200 | **Pan 2/3 - 200 (354 x 325 x 200 mm)** | **73€** |
| 9053020 | **Pan 1/2 - 20 (265 x 325 x 20 mm)** | **20€** |
| 9053040 | **Pan 1/2 - 40 (265 x 325 x 40 mm)** | **23€** |
| 9053050 | **Pan 1/2 - 65 (265 x 325 x 65 mm)** | **23€** |
| 9053100 | **Pan 1/2 - 100 (265 x 325 x 100 mm)** | **30€** |
| 9053150 | **Pan 1/2 - 150 (265 x 325 x 150 mm)** | **50€** |
| 9053200 | **Pan 1/2 - 200 (265 x 325 x 200 mm)** | **62€** |
| 9053024 | **Pan 2/4 - 20 (530 x 162 x 20 mm)** | **22€** |
| 9053044 | **Pan 2/4 - 40 (530 x 162 x 40 mm)** | **34€** |
| 9053054 | **Pan 2/4 - 65 (530 x 162 x 65 mm)** | **37€** |
| 9053104 | **Pan 2/4 - 100 (530 x 162 x 100 mm)** | **62€** |
| 9054020 | **Pan 1/3 - 20 (176 x 325 x 20 mm)** | **19€** |
| 9054040 | **Pan 1/3 - 40 (176 x 325 x 40 mm)** | **19€** |
| 9054050 | **Pan 1/3 - 65 (176 x 325 x 65 mm)** | **22€** |
| 9054100 | **Pan 1/3 - 100 (176 x 325 x 100 mm)** | **29€** |
| 9054150 | **Pan 1/3 - 150 (176 x 325 x 150 mm)** | **39€** |
| 9054200 | **Pan 1/3 - 200 (176 x 325 x 200 mm)** | **50€** |
| 9055050 | **Pan 1/4 - 65 (265 x 162 x 65 mm)** | **19€** |
| 9055100 | **Pan 1/4 - 100 (265 x 162 x 100 mm)** | **28€** |
| 9055150 | **Pan 1/4 - 150 (265 x 162 x 150 mm)** | **34€** |
| 9055200 | **Pan 1/4 - 200 (265 x 162 x 200 mm)** | **50€** |
| 9056050 | **Pan 1/6 - 65 (176 x 162 x 65 mm)** | **19€** |
| 9056100 | **Pan 1/6 - 100 (176 x 162 x 100 mm)** | **22€** |
| 9056150 | **Pan 1/6 - 150 (176 x 162 x 150 mm)** | **28€** |
| 9057050 | **Pan 1/9 - 65 (176 x 108 x 65 mm)** | **23€** |
| 9057100 | **Pan 1/9 - 100 (176 x 108 x 100 mm)** | **23€** |

## GN PERFORATED CONTAINERS

Perforated gastronorm containers.

|  |  | List Price |
|---|---|---|
| 9050042 | **Perforated pan 2/1 - 40 (530 x 650 x 40 mm)** | **110€** |
| 9050052 | **Perforated pan 2/1 - 65 (530 x 650 x 65 mm)** | **128€** |
| 9050102 | **Perforated pan 2/1 - 100 (530 x 650 x 100 mm)** | **194€** |
| 9051042 | **Perforated pan 1/1 - 40 (530 x 325 x 40 mm)** | **69€** |
| 9051052 | **Perforated pan 1/1 - 65 (530 x 325 x 40 mm)** | **71€** |
| 9051102 | **Perforated pan 1/1 - 100 (530 x 325 x 100 mm)** | **93€** |
| 9051152 | **Perforated pan 1/1 - 150 (530 x 325 x 150 mm)** | **122€** |
| 9051202 | **Perforated pan 1/1 - 200 (530 x 325 x 200 mm)** | **152€** |
| 9052042 | **Perforated pan 2/3 - 40 (354 x 325 x 40 mm)** | **60€** |
| 9052052 | **Perforated pan 2/3 - 65 (354 x 325 x 65 mm)** | **61€** |
| 9052102 | **Perforated pan 2/3 - 100 (354 x 325 x 100 mm)** | **75€** |
| 9052152 | **Perforated pan 2/3 - 150 (354 x 325 x 150 mm)** | **93€** |
| 9052202 | **Perforated pan 2/3 - 200 (354 x 325 x 200 mm)** | **104€** |
| 9053042 | **Perforated pan 1/2 - 40 (265 x 325 x 40 mm)** | **46€** |
| 9053052 | **Perforated pan 1/2 - 65 (265 x 325 x 65 mm)** | **50€** |
| 9053102 | **Perforated pan 1/2 - 100 (265 x 325 x 100 mm)** | **67€** |
| 9053152 | **Perforated pan 1/2 - 150 (265 x 325 x 150 mm)** | **80€** |
| 9053202 | **Perforated pan 1/2 - 200 (265 x 325 x 200 mm)** | **101€** |

## STANDARD LIDS

Lids for gastronorm containers.
Complete with handles (except for 2/4 size).

|  |  | List Price |
|---|---|---|
| 9251300 | **Standard lid 1/1** | **30€** |
| 9252300 | **Standard lid 2/3** | **27€** |
| 9253300 | **Standard lid 1/2** | **20€** |
| 9253344 | **Standard lid 2/4** | **23€** |
| 9254300 | **Standard lid 1/3** | **18€** |
| 9255300 | **Standard lid 1/4** | **17€** |
| 9256300 | **Standard lid 1/6** | **14€** |
| 9257300 | **Standard lid 1/9** | **13€** |

## LIDS WITH OPENING FOR SPOON

Lids for gastronorm containers with opening for spoon.

|  |  | List Price |
|---|---|---|
| 9251320 | **Lid with opening for spoon 1/1** | **42€** |
| 9252320 | **Lid with opening for spoon 2/3** | **39€** |
| 9253320 | **Lid with opening for spoon 1/2** | **34€** |
| 9254320 | **Lid with opening for spoon 1/3** | **24€** |
| 9255320 | **Lid with opening for spoon 1/4** | **23€** |
| 9256320 | **Lid with opening for spoon 1/6** | **22€** |
| 9257320 | **Lid with opening for spoon 1/9** | **17€** |

## LIDS WITH HERMETIC SEAL

Lid with hermetic seal for gastronorm containers

| | | List Price |
|---|---|---|
| 9251360 | **Hermetic sealed lid 1/1** | **114€** |
| 9252360 | **Hermetic sealed lid 2/3** | **87€** |
| 9253360 | **Hermetic sealed lid 1/2** | **82€** |
| 9254360 | **Hermetic sealed lid 1/3** | **70€** |

## LIDS WITH HERMETIC SEAL AND VALVE

Lid with hermetic seal and velve for gastronorm containers.

| | | List Price |
|---|---|---|
| 9251365 | **Hermetic sealed lid with valve 1/1** | **156€** |
| 9253365 | **Hermetic sealed lid with valve 1/2** | **112€** |
| 9254365 | **Hermetic sealed lid with valve 1/3** | **97€** |

## PERFORATED FALSE BOTTOMS

Perforated false bottoms to place into gastronorm containers.
With Ø 10 mm holes.

| | | List Price |
|---|---|---|
| 9651600 | **Strainer plate 1/1 (530 x 325 x 17 mm)** | **66€** |
| 9652600 | **Strainer plate 2/3 (354 x 325 x 17 mm)** | **60€** |
| 9653600 | **Strainer plate 1/2 (265 x 325 x 17 mm)** | **39€** |
| 9654600 | **Strainer plate 1/3 (176 x 325 x 17 mm)** | **42€** |

## TRAYS

Grastronorm trays with straight rims.

| | | List Price |
|---|---|---:|
| 9350520 | **Tray 2/1 - 20 (530 x 650 x 20 mm)** | **73€** |
| 9350540 | **Tray 2/1 - 40 (530 x 650 x 40 mm)** | **85€** |
| 9351510 | **Tray 1/1 - 10 (530 x 325 x 10 mm)** | **27€** |
| 9351520 | **Tray 1/1 - 20 (530 x 325 x 20 mm)** | **27€** |
| 9351540 | **Tray 1/1 - 40 (530 x 325 x 40 mm)** | **30€** |
| 9352520 | **Tray 2/3 - 20 (354 x 325 x 20 mm)** | **24€** |
| 9352540 | **Tray 2/3 - 40 (354 x 325 x 40 mm)** | **23€** |
| 9353520 | **Tray 1/2 - 20 (265 x 325 x 20 mm)** | **19€** |
| 9353540 | **Tray 1/2 - 40 (265 x 325 x 40 mm)** | **19€** |

## GRIDS

Grastronorm grids.
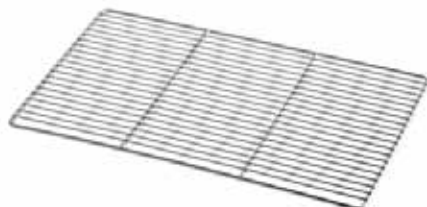
| | | List Price |
|---|---|---:|
| 9770700 | **Wire shelving 2/1 (530 x 650 mm)** | **57€** |
| 9771700 | **Wire shelving 1/1 (530 x 325 mm)** | **27€** |
| 9772700 | **Wire shelving 2/3 (354 x 325 mm)** | **23€** |

## DIVIDING BARS

Dividing bars for gastrornorm containers.

| | | List Price |
|---|---|---:|
| 9559001 | **Dividing bar - 325** | **20€** |
| 9559005 | **Dividing bar - 530** | **24€** |

## GENERAL SALES CONDITIONS

1. Special machines: All machines with different specifications to those shown in this price list will have a minimum extra charge of 3% in price and a minimum delivery time of 40 days

2. PACKING: Standard packing in cardboard boxes (included).

3. These prices are in EXW (Ex-Factory) position.

4. Payment must be done in EURO currency following the agreed conditions. Delays in payment will be charged at an interest of 1.8% per month.

5. For orders lower than 2,000 Euro net a surcharge of 20 Euro be added.

6. We will charge the amount of Euro 80 for any document or Certification requested (like Certification of Origin) for orders below Euro 6.000

7. This price list supersedes all previous price lists.

8. Guarantee terms: one year from the invoice date for defective parts, 18 months from the invoice date if the guarantee card is filled in and returned.

   - In the event the installation is performed by the end clients themselves, without supervision by the supplier, the distributing client or the technical service authorized by the supplier and this leads to malfunction or breakdown of the unit, this shall be understood to be a severe infringement and may entail the loss of the rights of the guarantee.
   - Any sale that due to its characteristics requires installation by Sammic or any of our Official Services must be previously authorized and agreed.

9. No goods returnable except with Sammic written consent. Transport cost will be paid by the sender.

10. The goods belong to Sammic till the payment has been fully settled.

11. Sammic has the full right to change or modify any specification or design of the products shown in this price list without notice due to continuous improvement.

12. Our trading terms and conditions of sale take precedent over all others.

## AUTHORISATION FOR THE PUBLICATION OF SAMMIC IMAGES AND DOCUMENTATION

**Use of images and documentation owned by Sammic**

The use of images and documentation **published** on the Sammic website is authorized for the distributors that expressly accept these conditions. In the case of their use on the web, this is authorized provided the origin of material used is indicated with a link to the Sammic website **www.sammic.com**

The publication of pictures property of Sammic in the social networks of our Distributors is allowed if Sammic accounts in those social networks are mentioned.

Facebook: @sammicglobal
Twitter: @sammicglobal
Instagram: @sammic_official
Linkedin: SAMMIC S.L.
Youtube: link to www.sammic.com
Rest of social networks: link to www.sammic.com

The same conditions apply to pictures property of Sammic not published on Sammic websites or social networks and shared by Sammic with Distributors.

The publication of documentation provided by Sammic **exclusively** in the area of restricted access or that requires the distributor to log in to access it is not authorized.

## SPECIAL CONDITIONS FOR "SAMMIC" CONTENT
## CREATED BY SAMMIC PARTNERS AND EXCLUSIVE IMPORTERS

Exclusive importers of Sammic may open websites and social media accounts specifically dedicated to Sammic products.

These importers must identify themselves as such and use the logo provided by Sammic, which is specially designed for this purpose ("Sammic Partner").

Furthermore, it is categorically established that the use of the SAMMIC, SAMIC, or FAMMIC brand as a domain name, URL, or website address, as the title of the website or associated logo, whether in whole or in part, is expressly prohibited. Such use is expressly forbidden without the prior express authorization of SAMMIC S.L.

On the websites and social networks of our importers and partners, they can publish their own content or content from Sammic. This content must be clearly differentiated. When it is content created by Sammic, it must be indicated:

• On their website, with a link to the Sammic website.
• On social media, by mentioning the official Sammic account on the same network.

When publishing news that initially appeared on the Sammic websites, it should be indicated with a link to the original story, thus showing where the news was originally published. Similarly, when reposting content from Sammic's social media, it should be clearly indicated as such.

For the publication of images and documentation of Sammic, the rules stated in the section "AUTHORIZATION FOR THE PUBLICATION OF IMAGES AND DOCUMENTATION OF SAMMIC" apply.

## Aim

Sammic manufactures products with a recognised and guaranteed level of quality, for which it relies on the Distributor as the backbone of its sales activities. With the aims of:

- Maintaining fair competition between our own distributors for Sammic products,
- Avoiding damage to the brand image when an end customer perceives prices that are too low in relation to the reference prices published by Sammic,
- Maintaining the quality of the product and service received by the user of Sammic equipment from both Sammic and the Distributor,

we have needed to establish a policy governing the minimum prices published by the distributors of all our products.

## Scope

This policy only affects the prices that the distributor **PUBLISHES** in any media such as press, radio, television or internet (own or third-party websites) under the conditions detailed in this document. Sammic's Minimum Advertised Price (MAP) policy does not affect the price at which the distributor **SELLS** Sammic products.

## Conditions of Sammic's MAP policy

The MINIMUM ADVERTISED PRICE (MAP) policy governing all products manufactured and marketed by Sammic must be recognised and accepted by all distributors and is mandatory for all.

The MAP policy operates under the following guidelines:

1. The MAP for all Sammic products must not be less than 75% of the manufacturer's suggested list price shown in the tariff in force in each subsidiary at the time (maximum discount compared to Sammic's retail price: 25%).

2. The MAP policy applies to all Sammic product advertisements in all media, including but not limited to brochures, posters, coupons, advertisements, inserts, newspapers, magazines, catalogues, mail order catalogues, internet or similar electronic devices, media, television and radio. The MAP policy does not apply to any physical advertising in the shop that is not distributed to customers.

3. The 'bundling' or inclusion in advertising of free or discounted products (whether fulfilled by Sammic or another manufacturer) with a product covered by the MAP policy, would be contrary to the MAP policy if it has the effect of discounting the advertised price of the product covered below the MAP.

4. Prices displayed on a website are considered to be an "advertised price" and must comply with the MAP policy. Once the price is associated with an actual purchase (an Internet order), the price becomes the selling price and is not subject to this MAP policy. Statements such as "we will match any price" and "ask for a price" are acceptable.

5. The MAP policy applies only to advertised prices and not to the price at which the products are actually sold or offered to an individual consumer within a distributor's or retailer's physical shop, by telephone or by a "bidding" process. Sammic distributors remain free to sell these products at any price they choose.

6. Therefore, the price limitation established by the MAP ONLY affects the announcement of a sales price (by any means), but not the actual price to be applied to the final purchaser.

7. By way of example, Sammic's MAP policy does not in any way restrict the distributor from announcing that they "have the lowest prices" or that they "will match or beat any competitor's price", they may likewise say "ask for a price" or similar wording provided that the price announced or listed for the products is not less than MAP.

8. Certain products may be excluded from the MAP limitation on an occasional basis where Sammic decides to discontinue models or participate in promotions in respect of certain products or participate in the sale of clearance products. In such cases, Sammic reserves the right to modify or suspend the MAP with respect to the products concerned.

9. In the event that the 25% MAP limit is going to be modified, this will be communicated through Sammic's website.

10. The MAP limitation will not apply to OUTLET (bargain) products that Sammic has previously agreed with the distributor to leave out of the MAP policy. To do so, an email from SAMMIC authorising the exclusion of the products not affected by the MAP limitation will be sufficient.

11. At its discretion, Sammic may monitor the price advertised by Distributors, either directly or through the use of third-party agencies. Third-party agencies contracted by Sammic may participate in the monitoring of any advertising. Once the violation of the MAP policy by the distributor has been verified, the MAP policy manager will communicate this to the distributor through the Sammic sales force. Sammic's sales staff or other employees do not have authority to modify or grant exceptions to this policy. The communication will indicate the period granted to correct the prices that have been offered in breach of the MAP policy.

12. Intentional or repeated failure to comply with this MAP policy may result in a review of the terms of business and even termination of the business relationship with the non-compliant Distributor.

13. Any questions, concerns, clarifications or comments regarding this MAP policy should be directed to the MAP policy manager at: aacha@sammic.com / sales@sammic.com

**SAMMIC, S.L.**

Basarte 1 • 20720 AZKOITIA - SPAIN
Tel.: +34 943 15 72 36
sales@sammic.com

**www.sammic.com**

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