



## Vegetable preparation machine CA-301 VV (variable speed)

**COMMERCIAL VEGETABLE PREPARATION MACHINE WITH AN HOURLY OUTPUT OF UP TO 450 KG.**

**Variable speed motor block and a universal attachment. Discs are not included\*.**

- Ergonomic design that allows to cut the product in just one movement.
- Electronic, user-friendly control board with 5 speeds.
- Easily removable lever and lid for cleaning purposes.

- Stainless steel construction and highest quality material, all suitable for contact with good.
- New production technology that gives a uniform, highest-quality cutting result.
- The large range of high quality discs and grids allows the operator to obtain over 70 different styles of product.
- Lateral product ejection, which allows the appliance to be placed in a less deep working surface.
- This directs the product avoiding splashing.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

**DEFAULT EQUIPMENT**

- Adjustable speed motor block.
- Regular hopper.

**OPTIONAL EQUIPMENT**

- Long vegetable attachment.
- Stand-trolley.

### TECHNICAL SPECIFICATIONS

Hourly production: 150 Kg - 500 Kg

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

Disc diameter: 205 mm

Speeds as veg. slicer (positions): 5 (365 rpm - 1000 rpm)

Total loading: 1500 W

External dimensions (WxDxH)

Width: 391 mm

Depth: 409 mm

Height: 567 mm

Net weight: 28 Kg

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

Background noise: 32 dB(A)

AENOR



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UNE-EN ISO 9001



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2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.

EN 60335-1:1997, EN 60335-2-64:93.  
UNE-EN 55014:94+A1+A2, UNE-EN 61000-3-2:97+A1+A2+A12.  
ANSI/UL 763, CSA C22.2 N°195.