

COMBI VEGETABLE PREP.-CUTTER CK-48V

SAM1050821



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PRODUCT FEATURES

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.

Maximum efficiency: maintain the torque throughout the speed range.

Exclusive "force control system": guarantee of a uniform and high quality result.

Lightweight and compact design: they weigh less, they occupy less space.

Improved air/water-tightness since no ventilation is required.

They generate less noise: improved workplace environment.

High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.

It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.

Exclusive "Force Control System" to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force

Possibility of programming by time and pulse button.

Reverse function, ideal for mixing products instead of cutting.

8 litre stainless steel bowl.

Lid with built-in "cut&mix" mixer.

Depending on the purpose, the possibility of using optional smooth

TECHNICAL SPECIFICATIONS

Model	Dimensions (WxDxH)	Hourly production	Inlet opening	Disc diameter	Power (W)	Electrical
SAM1050821	391x400x652	200 kg - 650 kg	286 cm ²	205 mm	1500	230 V / 50-60 Hz