The Right Choice ■ **Manufacturers of Quality Catering Equipment**

sammic

Export Price List · November 2022

sammic

1961

The Right Choice

Design

Production

Quality

Product

Logistic

Service

2022

SAMMIC 1961-2022:
61 years of history with an eye to the future

60
1961·2021

60-year history of Sammic provides a solid base from which to contemplate the future with optimism and confidence.

The Company was founded in 1961 in Azpeitia, Spain, in a region of long industrial tradition and one of the world's top culinary destinations, with 11 Michelin Star restaurants (averaging 2 each). This mix of high end industrial development and great gastronomic orientation has a lot to do with Sammic's past, present and future.

We offer the services of our corporate chef who, in addition, collaborates closely with our R+D department developing new solutions. Our equipment is tested by different types of end-users before they are launched, from cutting-edge restaurants to big production caterings. This closeness to the final user allows us to develop solutions that best fulfill the needs of the most demanding users.

Sammic started its activity manufacturing potato peelers. Today, we are delighted to offer a wide range of solutions organized into 4 product families. All this thanks to Sammic's historical tradition in research and development of markets and products.

![Sammic Services logo]

sammic services

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.

- -

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.
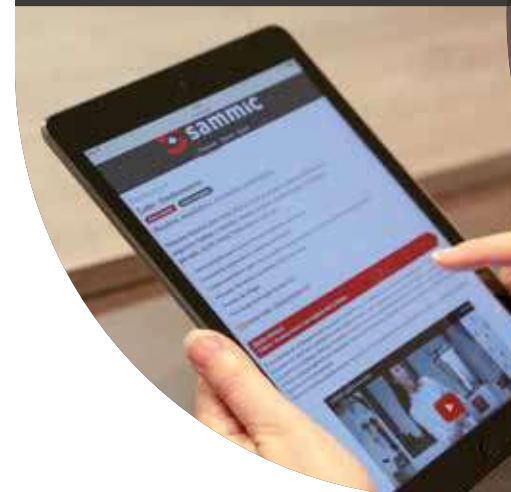
CHEF'S SERVICES: A WHOLE TEAM AT YOUR SERVICE. Sammic has teamed up with Fleischmann's Cooking Group to offer training and provice consulting services to our Dealers and End Users. With our corporate chef and from our training kitchen we offer standard or ad-hoc services in-situ, at the customer's facilities or on-line. Services that will help you get the best from our equipment or to choose the appliances that best suit your needs.

sammic services

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.

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.

Sammic
2022 (Nov.)

Sammic 2022 (Nov.)

WARE WASHING

Glasswashers · Dishwashers
AX - UX

A family with values
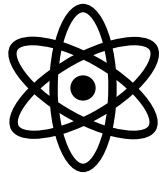
One core
TWO RANGES
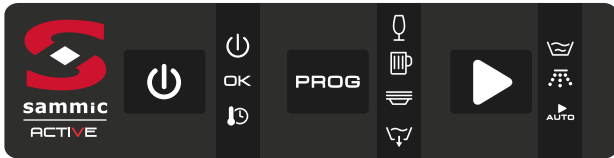
AX

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

"X"

"C"

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

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.

Enhanced loading capacity

Optimal performance, versatility and ergonomics during loading operation.

	Useful height	Compatible items		
Glasswashers	300 mm	30 cm	30 cm	2x
Front loading dishwashers	380 mm	39 cm	GN 1/1 · Euronorm 1/1	2x
Pass-through dishwashers	430 mm.	GN 1/1 · Euronorm 1/1	40 cm · Ø 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.

	AX-40	UX-40
FEATURES		
BASKET DIMENSIONS	400 x 400 mm	400 x 400 mm
MAXIMUM GLASS HEIGHT	300mm	300mm
COLD RINSE OPTION	-	yes
UPPER WASH	yes	yes
ELECTRONIC CONTROL PANEL	yes	yes
WASH TEMPERATURE DISPLAY	-	yes
RINSE TEMPERATURE DISPLAY	-	yes
WASH TANK CAPACITY	9l	9l
DOUBLE SKIN	-	opt.
CYCLES		
CYCLES	3	5
CYCLE DURATION	90 / 120 / 180"	90 / 120 / 150 / 180"
PRODUCTION BASKETS/HOUR	40 / 30 / 20	40 / 30 / 24 / 20
LOADING		
PUMP POWER	0.33Hp / 250W	0.33Hp / 250W
TANK	1200W	1200W
BOILER	2500W	2800W
TOTAL LOADING	2750W	3050W
EXTERNAL DIMENSIONS (WxDxH)		
EXTERNAL DIMENSIONS (WxDxH)	470 x 537 x 710mm	470 x 540 x 710mm
NET WEIGHT	36.5Kg	38Kg
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.

Surface filters with "easy-on" design.

"Easy-grip" door: new design with integrated door handle.

Double rack option.

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.

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	**1.985€**

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

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	**+170€**
B - PROACTIVE - Drain pump option with water tank water renovation system	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303080	**AX-40 230/50/1**			**1.985€**
1303087	**AX-40B 230/50/1**	✓		**2.212€**
1303083	**AX-40 230/50/1 DD**		✓	**2.155€**
1303090	**AX-40B 230/50/1 DD**	✓	✓	**2.382€**

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.
- Dedicated cycles: selection of the ideal washing programme using icons.
- 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
- Control panel with IP65 humidity protection.
- Your machine, tailor-made for you: List of options.
- 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).

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.

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

Colour LCD display. Automatic cycle start included.

GLASSWASHER UX-40

Rack size 400x400mm and door clearance 300 mm.

	List Price
Glasswasher UX-40 230/50/1	**2.313€**

Includes	Optional
· Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery.	· Detergent dosing kit. · Drainage pump with level sensor. Proactive tank water renewal. · Manual resin regeneration water softener. · 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)	**+198€**
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning	**+227€**
D - PROLIME - Manual water-softener option	**+255€**
BD - GLASS CARE - Drain pump + manual water softener + peristaltic rinse-aid doser option	**+482€**
BD + DD - GLASS CARE - Drain pump + manual water softener + DD option	**+652€**
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option	**+907€**
S - ISO - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers	**+284€**

ITEM LIST		Drainage pump	Built-in water softener	Detergent dispenser	Double skin	List Price
1303100	**UX-40 230/50/1**					**2.313€**
1303105	**UX-40B 230/50/1**	✅				**2.540€**
1303109	**UX-40D 230/50/1**		✅			**2.568€**
1303113	**UX-40BD 230/50/1**	✅	✅			**2.795€**
1303102	**UX-40 230/50/1 DD**			✅		**2.511€**
1303107	**UX-40B 230/50/1 DD**	✅		✅		**2.738€**
1303111	**UX-40D 230/50/1 DD**		✅	✅		**2.766€**
1303115	**UX-40BD 230/50/1 DD**	✅	✅	✅		**2.965€**
1303130	**UX-40S 230/50/1**				✅	**2.597€**
1303134	**UX-40SB 230/50/1**	✅			✅	**2.824€**
1303138	**UX-40SD 230/50/1**		✅		✅	**2.852€**
1303142	**UX-40SBD 230/50/1**	✅	✅		✅	**3.079€**
1303132	**UX-40S 230/50/1 DD**			✅	✅	**2.795€**
1303136	**UX-40SB 230/50/1 DD**	✅		✅	✅	**3.022€**
1303140	**UX-40SD 230/50/1 DD**		✅	✅	✅	**3.050€**
1303144	**UX-40SBD 230/50/1 DD**	✅	✅	✅	✅	**3.249€**

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
Maximum glass height	240mm	240mm	260mm
Upper wash	-	yes	yes
Electronic control panel	yes	yes	yes
Wash tank capacity	12.7l	15l	23l
CYCLES			
Cycles	2	2	2
Cycle duration	90 / 120"	90 / 120"	90 / 120"
Production baskets/hour	45 / 30	45 / 30	45 / 30
LOADING			
Pump power	0.1Hp / 75W	0.33Hp / 250W	0.75Hp / 550W
Tank	1200W	1200W	1800W
Boiler	2500W	2500W	2800W
Total loading	2575W	2750W	3350W
EXTERNAL DIMENSIONS (WxDxH)			
External dimensions (WxDxH)	420 x 495 x 645mm	470 x 535 x 670mm	580 x 630 x 710mm
Net weight	31Kg	41Kg	55Kg
DATA WITH WATER ENTRY AT 55ºC (RECOMMENDED)			

GLASSWASHER GP-35

Rack size 350x350mm and door clearance 240 mm.

	List Price
Glasswasher GP-35 230/50/1	**1.554€**

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

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	**+170€**
B - PROACTIVE - Drain pump option with water tank water renovation system	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303030	**GP-35 230/50/1**			**1.554€**
1303035	**GP-35B 230/50/1**	✅		**1.781€**
1303033	**GP-35 230/50/1 DD**		✅	**1.724€**
1303037	**GP-35B 230/50/1 DD**	✅	✅	**1.951€**

GLASSWASHER GP-40

Rack size 400x400mm and door clearance 240 mm.

	List Price
Glasswasher GP-40 230/50/1	**1.871€**

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

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	**+170€**
B - PROACTIVE - Drain pump option with water tank water renovation system	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303050	**GP-40 230/50/1**			**1.871€**
1303054	**GP-40B 230/50/1**	✅		**2.098€**
1303052	**GP-40 230/50/1 DD**		✅	**2.041€**
1303056	**GP-40B 230/50/1 DD**	✅	✅	**2.268€**

GLASSWASHER GP-50

Rack size 500x500mm and door clearance 260 mm.

	List Price
Glasswasher GP-50 230/50/1	**2.325€**

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

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	**+170€**
B - PROACTIVE - Drain pump option with water tank water renovation system	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303160	**GP-50 230/50/1**			**2.325€**
1303165	**GP-50B 230/50/1**	✅		**2.552€**
1303162	**GP-50 230/50/1 DD**		✅	**2.495€**
1303167	**GP-50B 230/50/1 DD**	✅	✅	**2.722€**
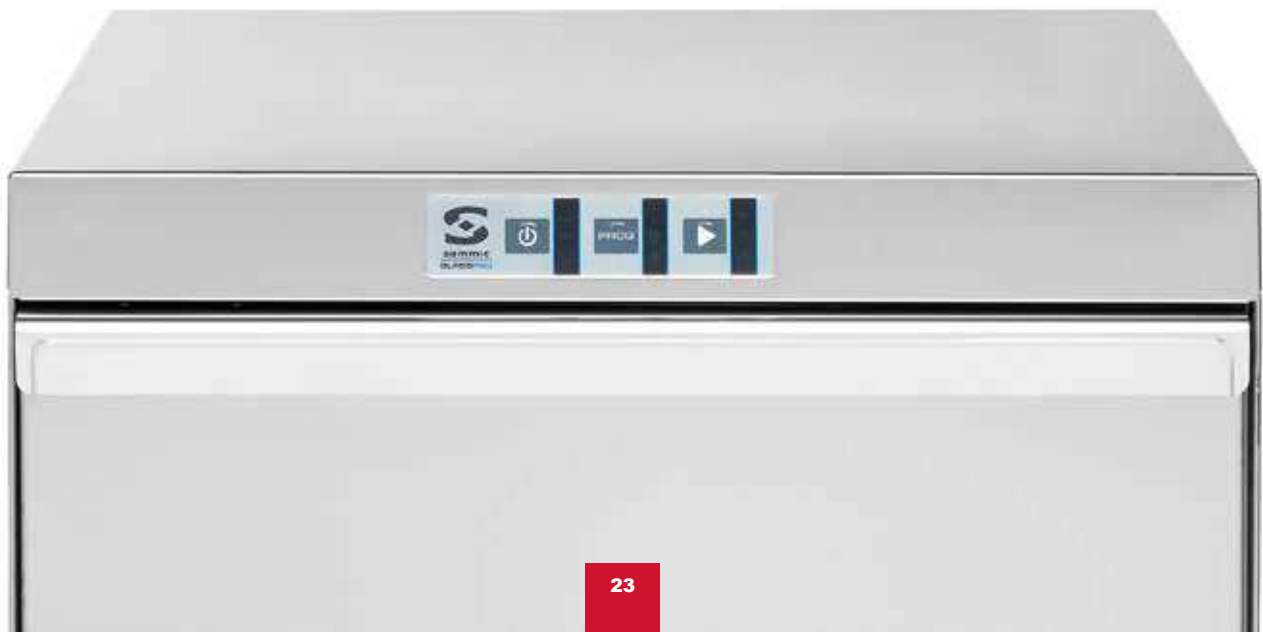
Commercial dishwashers

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 pizza plates diam 39.

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.

	AX-50	UX-50 LITE	UX-50
FEATURES			
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	380mm	380mm	380mm
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	14l	14l	14l
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	0.75Hp / 500W	1Hp / 750W	1Hp / 750W
TANK	1800W	1800W	1800W
BOILER	2800W	3000W	5000W
TOTAL LOADING	3300W	3750W	5750W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	580 x 640 x 835mm	580 x 635 x 835mm	580 x 635 x 835mm
NET WEIGHT	55Kg	57Kg	57Kg

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.

Surface filters with "easy-on" design.

"Easy-grip" door: new design with integrated door handle.

380 mm door clearance.

Double rack option.

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.

Simple and user-friendly control. Temp-ready light and automatic cycle start included.
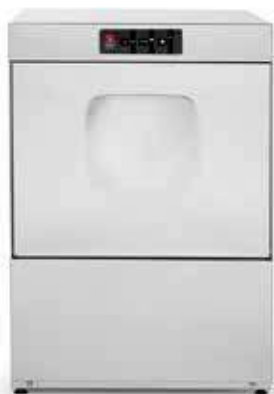
DISHWASHER AX-50

Rack size 500x500mm and door clearance 380 mm.

	List Price
Dishwasher AX-50 230/50/1	**2.607€**

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

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	**+170€**
B - PROACTIVE - Drain pump option with water tank water renovation system	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303180	**AX-50 230/50/1**			**2.607€**
1303185	**AX-50B 230/50/1**	✅		**2.834€**
1303182	**AX-50 230/50/1 DD**		✅	**2.777€**
1303187	**AX-50B 230/50/1 DD**	✅	✅	**3.004€**

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.
- Dedicated cycles: selection of the ideal washing programme using icons.
- 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
- Control panel with IP65 humidity protection.
- Your machine, tailor-made for you: list of options.
- 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).

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.

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 500x500mm and door clearance 380 mm.

	List Price
Dishwasher UX-50 LITE 230/50/1	**2.880€**

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

	List Price
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)	**+198€**
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303215	**UX-50L 230/50/1**			**2.880€**
1303218	**UX-50LB 230/50/1**	✅		**3.107€**
1303216	**UX-50L 230/50/1 DD**		✅	**3.078€**
1303219	**UX-50LB 230/50/1 DD**	✅	✅	**3.305€**

DISHWASHER UX-50

Rack size 500x500mm and door clearance 380 mm. Multi-power version.

	List Price
Dishwasher UX-50 400/50/3N	**2.994€**

Includes	**Optional**
· Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 small basket for cutlery.	· Detergent dosing kit. · Drainage pump with level sensor. Proactive tank water renewal. · Manual resin regeneration water softener. · 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)	**+198€**
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning	**+227€**
D - PROLIME - Manual water-softener option	**+255€**
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option	**+907€**
BD - GLASS CARE - Drain pump + manual water softener + peristaltic rinse-aid doser option	**+482€**
BD + DD - GLASS CARE - Drain pump + manual water softener + DD option	**+652€**
BCD + DD - PERFORMANCE- Constant rinse temperature system + drain pump + automatic water softener option + DD option	**+1.361€**
S - ISO - Thermo-acoustic insulation (double skin) option for glasswasher / undercounter dishwashers	**+284€**

ITEM LIST		Drainage pump	Constant temperature rinsing	Built-in water softener	Detergent dispenser	Double skin	List Price
1303220	UX-50 400/50/3N						**2.994€**
1303224	UX-50B 400/50/3N	✓					**3.221€**
1303228	UX-50D 400/50/3N			✓			**3.249€**
1303232	UX-50BD 400/50/3N	✓		✓			**3.476€**
1303222	UX-50 400/50/3N DD				✓		**3.192€**
1303227	UX-50B 400/50/3N DD	✓			✓		**3.419€**
1303230	UX-50D 400/50/3N DD			✓	✓		**3.447€**
1303233	UX-50BD 400/50/3N DD	✓		✓	✓		**3.646€**
1303243	UX-50BC 400/50/3N DD	✓	✓		✓		**3.901€**
1303251	UX-50BCD 400/50/3N DD	✓	✓	✓	✓		**4.355€**
1303260	UX-50S 400/50/3N					✓	**3.278€**
1303264	UX-50SB 400/50/3N	✓				✓	**3.505€**
1303268	UX-50SD 400/50/3N			✓		✓	**3.533€**
1303272	UX-50SBD 400/50/3N	✓		✓		✓	**3.760€**
1303262	UX-50S 400/50/3N DD				✓	✓	**3.476€**
1303266	UX-50SB 400/50/3N DD	✓			✓	✓	**3.703€**
1303270	UX-50SD 400/50/3N DD			✓	✓	✓	**3.731€**
1303274	UX-50SBD 400/50/3N DD	✓		✓	✓	✓	**3.930€**
1303283	UX-50SBC 400/50/3N DD	✓	✓		✓	✓	**4.185€**
1303291	UX-50SBCD 400/50/3N DD	✓	✓	✓	✓	✓	**4.639€**

Pass-through dishwashers

Designed for comfortable operation thanks to front or side loading

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).

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.

Surface filters with "easy-on" design.

430 mm door clearance.

	AX-100	UX-100	UX-120
FEATURES			
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	430mm	430mm	430mm
RINSE PRESSURE PUMP	-	-	opt.
WASH TANK CAPACITY	25l	25l	25l
DOUBLE SKIN	-	-	opt.
RINSE TEMPERATURE DISPLAY	-	yes	yes
WASH TEMPERATURE DISPLAY	-	yes	yes
CYCLES			
CYCLES	3	6	6
CYCLE DURATION	120 / 180 / 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
LOADING			
PUMP POWER	1.0Hp / 750W	1Hp / 750W	1.33Hp / 1000W
TANK	2500W	2500W	2500W
BOILER	6000W	7500W	9000W
TOTAL LOADING	6700W	8250W	10000W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	650 x 755 x 1525 mm	650 x 755 x 1525 mm	650 x 755 x 1525 mm
HEIGHT (OPEN)	2000mm	2000mm	2000mm
NET WEIGHT	102Kg	102Kg	104Kg
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.

Simple and user-friendly control. Temp-ready light and automatic cycle start included..

PASS-THROUGH DISHWASHER AX-100

Rack size 500x500mm and door clearance 430 mm.

	List Price
Dishwasher AX-100 400/50/3N	**4.524€**

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

	List Price
DD - DETERGENT DOSER - Built-in detergent doser option (GP / AX)	**+170€**
B - PROACTIVE - Drain pump option with water tank water renovation system	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303300	**AX-100 400/50/3N**			**4.524€**
1303305	**AX-100B 400/50/3N**	✅		**4.751€**
1303301	**AX-100 400/50/3N DD**		✅	**4.694€**
1303306	**AX-100B 400/50/3N DD**	✅	✅	**4.921€**

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.
- Dedicated cycles: selection of the ideal washing programme using icons.
- 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.
- Control panel with IP65 humidity protection.
- Your machine, tailor-made for you: List of options.
- 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).

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.

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

Colour LCD display. Automatic cycle start included.

UX-120: HRS system in option. Steam condenser: environmental improvement and energy efficiency.

	PASS-THROUGH DISHWASHER UX-100

Rack size 500x500mm and door clearance 430 mm.

	List Price
Dishwasher UX-100 400/50/3N	**5.069€**

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

	List Price
DD - DETERGENT DOSER - Built-in peristaltic detergent doser option (includes peristaltic rinse-aid doser)	**+198€**
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning	**+227€**

ITEM LIST		Drainage pump	Detergent dispenser	List Price
1303320	**UX-100 400/50/3N**			**5.069€**
1303323	**UX-100B 400/50/3N**	✅		**5.296€**
1303322	**UX-100 400/50/3N DD**		✅	**5.267€**
1303325	**UX-100B 400/50/3N DD**	✅	✅	**5.494€**

PASS-THROUGH DISHWASHER UX-120

Rack size 500x500mm and door clearance 430 mm.

	List Price
Dishwasher UX-120 400/50/3N	**5.296€**

Includes	Optional
· Rinse aid pump. · 1 glasses basket. · 1 mixed basket (plates). · 1 cutlery basket.	· Detergent dosing kit. · 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)	**+198€**
B - PROACTIVE PLUS - Drain pump option complete with piloted tank water renewal system + machine self-cleaning	**+227€**
BC + DD - HYGIENE - Constant rinse temperature + drain pump + DD option	**+907€**
BCD + DD - PERFORMANCE- Constant rinse temperature system + drain pump + automatic water softener option + DD option	**+1.361€**
BV + DD - HRS - Steam condenser + drain pump + DD option	**+2.438€**
BCV + DD - HRS HYGIENE - Constant rinse temperature system + steam condenser + drain pump + DD option	**+3.119€**
BCDV + DD - HRS PERFORMANCE- Constant rinse temperature system + steam condenser + drain pump + automatic water softener option + DD option	**+3.572€**
S - ISO - Thermo-acoustic insulation (double skin) option for hood type dishwashers	**+567€**

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**							**5.296€**
1303344	**UX-120B 400/50/3N**	✓						**5.523€**
1303341	**UX-120 400/50/3N DD**				✓			**5.494€**
1303345	**UX-120B 400/50/3N DD**	✓			✓			**5.721€**
1303351	**UX-120BC 400/503N DD**	✓	✓		✓			**6.203€**
1303361	**UX-120BCD 400/50/3N DD**	✓	✓	✓	✓			**6.657€**
1303366	**UX-120BV 400/50/3N DD**	✓			✓	✓		**7.734€**
1303371	**UX-120BCV 400/50/3N DD**	✓	✓		✓	✓		**8.415€**
1303376	**UX-120BCDV 400/50/3N DD**	✓	✓	✓	✓	✓		**8.868€**
1303390	**UX-120S 400/50/3N**						✓	**5.863€**
1303394	**UX-120SB 400/50/3N**	✓					✓	**6.090€**
1303391	**UX-120S 400/50/3N DD**				✓		✓	**6.061€**
1303395	**UX-120SB 400/50/3N DD**	✓			✓		✓	**6.288€**
1303401	**UX-120SBC 400/50/3N DD**	✓	✓		✓		✓	**6.770€**
1303406	**UX-120SBCD 400/50/3N DD**	✓	✓	✓	✓		✓	**7.224€**
1303411	**UX-120SBV 400/50/3N DD**	✓			✓	✓	✓	**8.301€**
1303416	**UX-120SBCV 400/50/3N DD**	✓	✓		✓	✓	✓	**8.982€**
1303421	**UX-120SBCDV 400/50/3N DD**	✓	✓	✓	✓	✓	✓	**9.435€**

ACCESORIES - GLASSWASHERS / DISHWASHERS

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 140-190mm. (4 units)**	**66€**

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 size plates 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**	**164€**
2319771	**Double rack kit for AX/UX-50**	**175€**

Frames/legs for dishwashers

Frame to install a dishwasher under the drying rack.

Various sizes.

• Made of AISI 304 Scotch Brite.
• Drying rack and tap not included.

		List Price
5890681	**Sink unit legs for dishwasher 1200x600 FL-612 R/L for worktops 5896121/5896122**	**420€**
5890781	**Sink unit legs for dishwasher 1200x700 FL-712 R/L for worktops 5897121/5897122**	**439€**
5890687	**Sink unit legs for dishwasher 1800x600 FL-618/21 R/L for worktops 5896181/5896182**	**552€**
5890787	**Sink unit legs for dishwasher 1800x700 FL-718 R/L for worktops 5897181/5897182**	**533€**
5890689	**Sink unit legs for dishwasher 1800x600 FLS-618 R/L (without undershelf) for worktops 5898618/5899618**	**354€**
5890789	**Sink unit legs for dishwasher 1800x700 FLS-718 R/L (without undershelf) for worktops 5898718/5899718**	**375€**

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 100mm 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: shelves, taps.

		List Price
5896121	Sink unit (worktop only) 1200x600 FRLV-612/11R (drying rack on right side)	512€
5896122	Sink unit (worktop only) 1200x600 FRLV-612/11L (drying rack on left side)	512€
5897121	Sink unit (worktop only) 1200x700 FRLV-712/11R (drying rack on right side)	538€
5897122	Sink unit (worktop only) 1200x700 FRLV-712/11L (drying rack on left side)	538€
5896181	Sink unit (worktop only) 2 bowls + drying track on right side) 1800x600 FRLV-618/21D	796€
5896182	Sink unit (worktop only) 2 bowls + drying track on left side 1800x600 FRLV-618/11I	796€
5897181	Sink unit (worktop only) 2 bowls + drying rack on right side 1800x700 FRLV-718/21D	893€
5897182	Sink unit (worktop only) 2 bowls + drying rack on left side 1800x700 FRLV-718/21I	893€
5898618	Sink unit (worktop only) 1800x600 FR-618/111R (drying rack on right + sink + waste hole on left)	1.028€
5899618	Sink unit (worktop only) 1800x600 FR-618/111L (drying rack on left + sink + waste hole on right)	1.028€
5898718	Sink unit (worktop only) 1800x700 FR-718/111D (drying rack on right + sink + waste hole on left)	1.094€
5899718	Sink unit (worktop only) 1800x700 FR-718/111I (drying rack on left + sink + waste hole on right)	1.094€

Tables for pass-through dishwashers

Specially designed for Sammic dishwashers.

Tables for Sammic hood-type dishwashers.

Sammic offers a wide range of tables for its hood-type dishwashers, providing each user the solution that best fits their needs.

		List Price
1310020	Side table without feet for Pass-Through Dishwashers (594x514mm)	238€
5712510	Side table with splash back MP-700D right (700x750x850)	798€
5712512	Side table with splash back MP-1200D right (1200x750x850)	821€
5712520	Side table with splash back MP-700I left (700x750x850)	798€
5712522	Side table with splash back MP-1200I left (1200x750x850)	821€

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.

		List Price
5712530	Pre-wash table MD-700 for P/X/S/SRC (700x750x850)	935€
5712540	Pre-wash table MI-700 for P/X/S/SRC (700x750x850)	935€
5712550	Pre-wash table MPD-1200 for P/X/S/SRC (1200x750x850)	1.370€
5712560	Pre-wash table left MPI-1200 for P/X/S/SRC (1200x750x850)	1.370€
5712552	Pre-wash table right MPD-1500 for P/X/S/SRC (1500x750x850)	1.495€
5712562	Pre-wash table left MPI-1500 for P/X/S/SRC (1500x750x850)	1.495€

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, fits one of the entry solutions available for Sammic rack conveyor dishwashers. It can also be combined with a connecting table and a loading table for corner situation.

		List Price
5712191	**Central sorting table MDD-1600 (1600x800x850)**	**1.370€**
5712221	**Central sorting table MDI-1600 (1600x800x850)**	**1.370€**
5712201	**Central sorting table MDD-2100 (2100x800x850)**	**1.495€**
5712231	**Central sorting table MDI-2100 (2100x800x850)**	**1.495€**
5712211	**Central sorting table MDD-2600 (2600x800x850)**	**1.619€**
5712241	**Central sorting table MDI-2600 (2600x800x850)**	**1.619€**
5712250	**Basket holder shelf EMD-1600 (1600x600x650)**	**624€**
5712260	**Basket holder shelf EMD-2100 (2100x650x600)**	**747€**
5712270	**Basket holder shelf EMD-2600 (2600x650x600)**	**873€**

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 1100mm. 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 (2368x800x850)**	**1.869€**
5712262	**Basket holder shelf EMD-2368 (2368x650x600)**	**810€**

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 (700x700)**	**569€**
5712276	**Connecting table MCI-700 (700x700)**	**569€**
5712280	**Connecting table MCD-1000 (1000x700)**	**641€**
5712300	**Connecting table MCI-1000 (1000x700)**	**641€**
5712290	**Connecting table MCD-1300 (1300x700)**	**713€**
5712310	**Connecting table MCI-1300 (1300x700)**	**713€**

350X350 mm. baskets

350x350mm basket for glasses and plates.

- Open basket 350x350.
- Plate basket 350x350.
- Open basket extra height 350x350.

2302612	List Price **22€**

Open basket 350x350x110mm

2302613	List Price **22€**

Plate basket 350x350x110mm

2307217	List Price **22€**

Glass basket extra height 350x350x150mm

400X400 mm. baskets

400x400 basket for glasses and plates.

- Open basket 400x400.
- Plate basket 400x400.
- Open basket extra height 400x400.

2305468	List Price **36€**

Open basket 400x400x110mm

2307028	List Price **36€**

Plate basket 400x400x110mm

2307219	List Price **43€**

Glass basket extra height 400x400x150mm

5300240	List Price **91€**

Tilted basket 400x400

500 x 500 mm. baskets

500x500 mm. racks for glasses, plates, cutlery and trays.

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

- Open basket 500x500 mm.
- Plate basket 500x500 mm.
- Cutlery basket 500x500 mm.
- Tray basket 500x500 mm.

5300105	List Price **25€**

C-1 Open basket 500x500mm h:100mm

5300112	List Price **25€**

C-3 Plate basket 500x500mm h:100mm

5300120	List Price **36€**

C-30 Tray basket 500x500mm h:100mm

5300225	List Price **154€**

C-31 tray rack GN 1/1

5300227	List Price **198€**

C-32 GN 1/1 / Euronorm rack

5300130	List Price **25€**

C-2 Cutlery basket 500x500mm h:100mm

5300174	List Price **36€**

C-8 Basket 16 compt.Ø113 h:100mm

5300159	List Price **37€**

C-6 Basket 25 compt. Ø90 h:100mm

5300184	List Price **38€**

C-7 Basket 36 compt. Ø75 h:100mm

5300194	List Price **46€**

C-9 Basket 49 compt. Ø64 h:100mm

5300215	List Price **12€**

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

5300205	List Price **14€**

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

5300210	List Price **14€**

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

5300220	List Price **16€**

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

5300200	List Price **11€**

C-A Open extender h:45mm

5300152	List Price **20€**

C-13 Rack cover 500x500mm blind

5300250	List Price **113€**

Tilted basket 500x500

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

2302058	List Price **7€**

Saucer carrier 310x95mm

2305488	List Price **8€**

Saucer carrier 350x95mm

2302615	List Price **4€**

Small cutlery basket 110x80x110mm

2302617	List Price **8€**

Small cutlery basket - double · 2x(110x80x110mm)

5300135	List Price **6€**

C-1370 Cutlery cylinder
105x105x125mm

5300125	List Price **16€**

C-1371 Small cutlery basket
430x210x150mm

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
2310429	**Detergent dosing kit for AX / GP**	**163€**
2319685	**Detergent dosing kit for UX**	**163€**
2319686	**Peristaltic rinse-aid dosing kit for UX**	**187€**

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**	**163€**

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**	**163€**
2319685	**Detergent dosing kit for UX**	**163€**
2319686	**Peristaltic rinse-aid dosing kit for UX**	**187€**

Reverse osmosis device OS-140P

Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

Reverse osmosis provides excellent finish, specially in glassware, and accelerates the drying process of the wares.

• The purifier ensures a high and immediate flow which, combined with high pressure, allows fast and continuous washing cycles.

		List Price
5320140	**Reverse osmosis device OS-140P 230/50/1**	**3.551€**
6320220	**Blue filter for OS-140 osmosis device**	**48€**

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.

• Manufactured in 18/8 stainless steel.

		List Price
5320005	**Water softener D-8 8 lt. Ø185x400mm**	**143€**
5320010	**Water softener D-12 12lt. Ø185x500mm**	**160€**
5320015	**Water softener D-16 16 lt. Ø185x600mm**	**198€**
5320020	**Water softener D-20 20lt. Ø185x900mm**	**244€**

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.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

		List Price
5320112	**Water softener DS-12 12lt. 230/50-60/1**	**1.206€**
5320126	**Water softener DS-26 26lt. 230/50-60/1**	**1.456€**

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.

• 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.

	SRC-1800	SRC-2200	SRC-2700	SRC-3300	SRC-3600	SRC-4000	SRC-5000
Hourly production							
Production baskets/hour (min)	67	85	100	122	130	150	183
Production baskets/hour (max)	100	126	150	183	200	225	275
Production plates/hour (min)	1206	1530	1800	2196	2340	2700	3294
Production plates/hour (max)	1800	2200	2700	3294	3600	4050	4950
Wash							
Wash temperature	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC	55ºC-65ºC
Wash tank capacity	80l	100l	100l	100l	100 l	100l	100l
Pump	2Hp / 1500W	3Hp / 2250W	3.2Hp / 2400W	3.5Hp / 2600W	3.2Hp / 2400W	3.5Hp / 2600W	3.5Hp / 2600W
Wash heating element	7500W	9000W	9000W	9000W	9000W	9000W	9000W
Rinse							
Rinse temperature	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC	80ºC-90ºC
Water consumption	270l/h	300l/h	330l/h	330l/h	390l/h	390l/h	480l/h
Rinse heating element	18000W	18000W	18000W	18000W	21000W	21000W	27000W
Boiler capacity	20l	20l	20l	20l	20l	20l	20l
Loading							
Drag motor power	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W
Total loading	27135W	29580W	29780W	30270W	33460W	39810W	52790W
External dimensions (WxDxH)							
Width	1180mm	1700mm	1700mm	2300mm	2300mm	2900mm	3500mm
Depth	830mm	829mm	829mm	829mm	829mm	829mm	829mm
Height	1430mm	1520mm	1520mm	1520mm	1520mm	1520mm	1520mm
Net weight	200Kg	250Kg	250Kg	410Kg	430Kg	450Kg	540Kg
Drying unit	TS-600	TS-600	TS-600	TS-600	TS-600/800	TS-800	TS-800
90º drying unit	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90

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)

RACK CONVEYOR DISHWASHER SRC-1800

67/100 baskets per hour (up to 1.800 plates/hour).
Compact model for reduced space areas.
2 speeds.

	List Price
Dishwasher SRC-1800D 400/50/3N (right hand entry)	**14.716€**
Dishwasher SRC-1800I 400/50/3N (left hand entry)	**14.716€**

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.

RACK CONVEYOR DISHWASHER SRC-2200

85/126 baskets per hour (up to 2.200 plates/hour).
Washing + rinsing.
2 speeds.

	List Price
Dishwasher SRC-2200D 400/50/3N (right hand entry)	**17.171€**
Dishwasher SRC-2200I 400/50/3N (left hand entry)	**17.171€**

Includes	Optional
· Inlet and outlet splash guards are standard. · 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.

RACK CONVEYOR DISHWASHER SRC-2700

100/150 baskets per hour (up to 2.700 plates/hour).
Washing + rinsing.
2 speeds.

	List Price
Dishwasher SRC-2700D 400/50/3N (right hand entry)	**19.515€**
Dishwasher SRC-2700I 400/50/3N (left hand entry)	**19.515€**

Includes	Optional
· Inlet and outlet splash guards are standard. · 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.

RACK CONVEYOR DISHWASHER SRC-3300

122/183 baskets per hour (up to 3.300 plates/hour).
Enhanced washing + double rinsing.
2 speeds.

	List Price
Dishwasher SRC-3300D 400/50/3N (right hand entry)	**23.198€**
Dishwasher SRC-3300I 400/50/3N (left hand entry)	**23.198€**

Includes	Optional
· Inlet and outlet splash guards are standard. · 3 mixed baskets (plates).	· Drying unit TS-600 / TS-800 / 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.

RACK CONVEYOR DISHWASHER SRC-3600

130/200 baskets per hour (up to 3.600 plates/hour).
Pre-washing + washing + rinsing.
2 speeds.

	List Price
Dishwasher SRC-3600D 400/50/3N (right hand entry)	**24.424€**
Dishwasher SRC-3600I 400/50/3N (left hand entry)	**24.424€**

Includes	Optional
· Inlet and outlet splash guards are standard. · 3 mixed baskets (plates).	· Drying unit TS-600. · Drying unit TS-800 / 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.

RACK CONVEYOR DISHWASHER SRC-4000

150/225 baskets per hour (up to 4.050 plates/hour).
Pre-washing + enhanced washing + double rinsing.
2 speeds.

	List Price
Dishwasher SRC-4000D 400/50/3N (right hand entry)	**29.335€**
Dishwasher SRC-4000I 400/50/3N (left hand entry)	**29.335€**

Includes	Optional
· Inlet and outlet splash guards are standard. · 3 mixed baskets (plates).	· Drying unit TS-800. · Drying unit 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.

RACK CONVEYOR DISHWASHER SRC-5000

183/275 baskets per hour (up to 4.950 plates/hour).
Pre-washing + first washing + enhanced washing + double rinsing.
2 speeds.

	List Price
Dishwasher SRC-5000D 400/50/3N (right hand entry)	**38.663€**
Dishwasher SRC-5000I 400/50/3N (left hand entry)	**38.663€**

Includes	Optional
· Inlet and outlet splash guards are standard. · 3 mixed baskets (plates).	· Drying unit TS-800 / 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.

ACCESSORIES

Drying unit for corner situation

90º drying unit, designed to save space at the workplace.

• Internal stainless steel baffle is designed for the optimum use of hot air.
• Thermostatically controlled temperature.
• Space saving design for corner situation.
• Conveyor system.
• Design allows drainage of excess condense water.

	TS-90
Fan loading	1.5 HP / 1.1 kW
Heating element	9 kW
Circulating air m³/h	2,000
Length mm.	
SRC-1800	+900
SRC-2200-5000	+700

	List Price
TS-90 - Drying unit for corner situation - installed	**10.985€**

Drying units

For Sammic rack conveyor dishwashers.

The drying units are delivered installed in rack conveyor dishwashers.

• Internal stainless steel baffle is designed for the optimum use of hot air.
• Thermostatically controlled temperature.
• Two powerful model options available.
• Conveyor system.
• Design allows drainage of excess condense water.

	TS-600	TS-800
Fan loading	1 HP / 0.75 kW	1.5 HP / 1.1 kW
Heating element	6 kW	9 kW
Circulating air m³/h	1,300	2,000
Length mm.		
SRC-1800	+600 mm	
SRC-2200-5000	+400 mm	+600 mm

	List Price
TS-600 - Drying unit - Installed	5.111€
TS-800 - Drying unit - Installed	6.640€

CA Extraction hood for SRC-1800

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
	CA - Extraction hood for SRC-1800 without motor - Installed	485€
2311424	CA - Extraction hood for SRC-1800 without motor - Kit	668€

CA Extraction hood

Extraction hood to connect to a remote extraction unit.

The extraction hood is delivered installed in Sammic rack conveyor dishwashers.

• CA extraction hood consists of a splash guard equipped with an outlet to connect to a remote extraction unit.
• Outlet-diameter: 176 mm.

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.

	List Price
CA - Extraction hood without motor - Installed	122€

EV Extraction hood with motor

Extraction hood with a motor that allows extraction.

The extraction hood with motor is delivered installed in Sammic rack conveyor dishwashers.

- 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.

	List Price
EV Extraction hood with motor - 0.75 HP / 0.55 kW - Installed	**2.434€**

CV Extraction hood with steam condensation

Steam condensing unit avoids steam without having to install an extraction hood.

The steam condensing unit is delivered installed in Sammic rack conveyor dishwashers.

- To avoid steam without having to install an extraction hood.
- 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.

	List Price
CV - Steam condensing unit - 1 HP - 0.75 kW - installed	**5.036€**

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.

		List Price
5712530	**Pre-wash table MD-700 for P/X/S/SRC (700x750x850)**	**935€**
5712540	**Pre-wash table MI-700 for P/X/S/SRC (700x750x850)**	**935€**
5712550	**Pre-wash table MPD-1200 for P/X/S/SRC (1200x750x850)**	**1.370€**
5712560	**Pre-wash table left MPI-1200 for P/X/S/SRC (1200x750x850)**	**1.370€**
5712552	**Pre-wash table right MPD-1500 for P/X/S/SRC (1500x750x850)**	**1.495€**
5712562	**Pre-wash table left MPI-1500 for P/X/S/SRC (1500x750x850)**	**1.495€**

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, fits one of the entry solutions available for Sammic rack conveyor dishwashers. It can also be combined with a connecting table and a loading table for corner situation.

		List Price
5712191	Central sorting table MDD-1600 (1600x800x850)	1.370€
5712221	Central sorting table MDI-1600 (1600x800x850)	1.370€
5712201	Central sorting table MDD-2100 (2100x800x850)	1.495€
5712231	Central sorting table MDI-2100 (2100x800x850)	1.495€
5712211	Central sorting table MDD-2600 (2600x800x850)	1.619€
5712241	Central sorting table MDI-2600 (2600x800x850)	1.619€
5712250	Basket holder shelf EMD-1600 (1600x600x650)	624€
5712260	Basket holder shelf EMD-2100 (2100x650x600)	747€
5712270	Basket holder shelf EMD-2600 (2600x650x600)	873€

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 1100mm. 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 (2368x800x850)	1.869€
5712262	Basket holder shelf EMD-2368 (2368x650x600)	810€

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 (700x700)	569€
5712276	Connecting table MCI-700 (700x700)	569€
5712280	Connecting table MCD-1000 (1000x700)	641€
5712300	Connecting table MCI-1000 (1000x700)	641€
5712290	Connecting table MCD-1300 (1300x700)	713€
5712310	Connecting table MCI-1300 (1300x700)	713€

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 (800x800)	2.788€
5702610	Loading table for corner MA-90 for SRC-2200/5000 (800x800)	2.788€

Roller conveyor and corner roller conveyor

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**	**2.705€**
5702160	**Roller conveyor unit MR-1100 (1100x630x850)**	**1.609€**
5702170	**Roller conveyor unit MR-1600 (1600x630x850)**	**2.023€**
5702180	**Roller conveyor unit MR-2100 (2100x630x850)**	**2.667€**
5702370	**Limit switch FCR**	**447€**

Machined curve

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 (800x800)**	**4.542€**
5702370	**Limit switch FCR**	**447€**

500 x 500 mm. baskets

500x500 mm. racks for glasses, plates, cutlery and trays.

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

• Open basket 500x500 mm.
• Plate basket 500x500 mm.
• Cutlery basket 500x500 mm.
• Tray basket 500x500 mm.

5300105	List Price **25€**	5300112	List Price **25€**	5300120	List Price **36€**	5300225	List Price **154€**

C-1 Open basket 500x500mm h:100mm — **C-3 Plate basket 500x500mm h:100mm** — **C-30 Tray basket 500x500mm h:100mm** — **C-31 tray rack GN 1/1**

5300227	List Price **198€**	5300130	List Price **25€**	5300174	List Price **36€**	5300159	List Price **37€**

C-32 GN 1/1 / Euronorm rack — **C-2 Cutlery basket 500x500mm h:100mm** — **C-8 Basket 16 compt.Ø113 h:100mm** — **C-6 Basket 25 compt. Ø90 h:100mm**

5300184	List Price **38€**

C-7 Basket 36 compt. Ø75 h:100mm

5300194	List Price **46€**

C-9 Basket 49 compt. Ø64 h:100mm

5300215	List Price **12€**

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

5300205	List Price **14€**

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

5300210	List Price **14€**

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

5300220	List Price **16€**

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

5300200	List Price **11€**

C-A Open extender h:45mm

5300152	List Price **20€**

C-13 Rack cover 500x500mm blind

5300250	List Price **113€**

Tilted basket 500x500

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.

2302058	List Price **7€**

Saucer carrier 310x95mm

2305488	List Price **8€**

Saucer carrier 350x95mm

2302615	List Price **4€**

Small cutlery basket 110x80x110mm

2302617	List Price **8€**

Small cutlery basket - double · 2x(110x80x110mm)

5300135	List Price **6€**

C-1370 Cutlery cylinder 105x105x125mm

5300125	List Price **16€**

C-1371 Small cutlery basket 430x210x150mm

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.

• Manufactured in 18/8 stainless steel.

		List Price
5320005	**Water softener D-8 8 lt. Ø185x400mm**	**143€**
5320010	**Water softener D-12 12lt. Ø185x500mm**	**160€**
5320015	**Water softener D-16 16 lt. Ø185x600mm**	**198€**
5320020	**Water softener D-20 20lt. Ø185x900mm**	**244€**

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.

• Their operation involves food grade ionic exchange resins, that absorb calcium and magnesium salts from water.

		List Price
5320112	**Water softener DS-12 12lt. 230/50-60/1**	**1.206€**
5320126	**Water softener DS-26 26lt. 230/50-60/1**	**1.456€**

Pot washers

Utensil washers

Ware-washers with large-capacity and high pressure to ensure optimal washing results and hygiene.

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.
- LU-60/75: Thermal Cycle Delay option included. Guarantees a minimum rinsing temperature of 85ºC at the beginning of the cycle.
- LU-60/75: models with drain pump and non-return valve available.

Maximum comfort and safety for the user

- Perfectly counterbalanced door divided in two parts: easy to handle with minimum effort.
- Stainless steel pull-out tray makes easy to load and unload the wares.
- LU-60/75: electronic control panel with LED showing wash and rinse temperatures. Very intuitive use.
- LU-130: equipped with tank and boiler temperature display.
- Safety micro-switch at the door.

	LU-60	LU-75	LU-61H	LU-130
Basket dimensions	600x630mm	780x700mm	630x550mm	1350x700mm
Maximum glass height	650mm	650mm	820mm	680mm
Cycles				
Cycles	3	3	3	3
Cycle duration	120" / 240" / 360"	120" / 240" / 360"	120" / 240" / 360"	120" / 240" / 360"
Production baskets/hour	30 / 15 / 10	30 / 15 / 10	30 / 15 / 10	20 / 10 / 6
Loading				
Pump	3Hp / 2200W	3,2Hp / 2400W	4Hp / 3000W	6Hp / 4400W
Pressure pump power	470W	470W	370W	370W
Tank	6000W	6000W	5300W	9800W
Boiler	9000W	10500W	8300W	19600W
Total loading	11200W	12900W	11200W	24000W
External dimensions (WxDxH)				
External dimensions (WxDxH)	742 x 852 x 1840mm	922 x 932 x 1840mm	675 x 803 x 2015mm	1520 x 890 x 1760mm
Depth (open)	1232mm	1312mm	1150mm	1235mm
Height (open)	2035mm	2035mm	2200mm	2080mm
Net weight	168Kg	196Kg	150Kg	220Kg
Data with water entry at 55ºC (recommended)				

UTENSIL WASHER LU-60

600 x 630 mm. basket.

Max. loading height: 650mm.

		List Price
1300570	Utensil washer LU-60 230-400/50/3N	**9.870€**
1300574	Utensil washer LU-60B 230-400/50/3N (with drain pump)	**10.091€**

Includes	Optional
· 1 stainless steel basket and insert for 4 trays.	· Kit Adjustable detergent dosing equipment. · Kit Rinse aid dosing equipment. · Stainless basket. · Stainless carrier for trays.

UTENSIL WASHER LU-75

780 x 700 mm. basket.

Max. loading height: 650mm.

		List Price
1300580	Utensil washer LU-75 230-400/50/3N	**13.032€**
1300584	Utensil washer LU-75B 230-400/50/3N (with drain pump)	**13.253€**

Includes	Optional
· 1 stainless steel basket and insert for 4 trays.	· Kit Adjustable detergent dosing equipment. · Kit Rinse aid dosing equipment. · Stainless basket. · Stainless carrier for trays.

UTENSIL WASHER LU-61H

Basket of 630 x 550 mm. Maximum loading height: 820 mm.

Ideal for washing large utensils.

		List Price
5700485	Utensil washer LU-61H 400/50/3N	**11.003€**

Includes	Optional
· 1 stainless steel basket and insert for 4 trays. · Peristaltic detergent dosing equipment. · Hydraulic rinse-aid dosing equipment.	· Stainless basket. · Stainless carrier for trays.

UTENSIL WASHER LU-130

Basket of 1.350 x700 mm.

Max. loading height: 680mm.

		List Price
5700510	Utensil washer LU-130 400/50/3N	**21.404€**

Includes	Optional
· 1 stainless steel basket and insert for 4 trays. · Peristaltic detergent dosing equipment.	· Stainless basket. · Stainless carrier for trays

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 LU-60**	**260€**
2319027	**Stainless steel basket LU-75**	**287€**
6702550	**Stainless steel basket LU-61H**	**465€**
6702142	**Stainless steel basket LU-130**	**503€**

Carrier for trays

Specially designed for Sammic ware-washers.

Stainless steel carrier for trays.

		List Price
2310977	**Stainless steel carrier for trays LU**	**128€**

Dosing equipments

Specially designed for Sammic utensil washers.

Detergent dosing kits for Sammic pot washers.

Detergent and rinse aid dosing kits for Sammic utensil washers.

		List Price
2310293	**Variable detergent dosing kit for LU-60/75**	**163€**
2319005	**Rinse aid dosing kit for LU-60/75**	**195€**

Manual water softeners

4 models available from 8 to 20 litres.

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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. Economy, time-saving, hygienic

- **Economy**: 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	175W	300W	300W
ELEMENT POWER	450W	900W	900W
UVC LAMP POWER	8W	8W	8W
FAN POWER	50W	--W	50W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	489 x 652 x 412 mm	630 x 693 (800) x 783 mm	630 x 693 (800) x 783 mm
NET WEIGHT	43Kg	130Kg	130Kg

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**	**4.148€**

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**	**6.708€**
1370046	**Cutlery dryer SAS-5001 230-400/50/3N**	**6.509€**

Includes	Optional
· Germicidal UVC-ray lamp. · Drying-polishing product 5kg.	· 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**	**7.606€**
1370048	**Cutlery dryer SAS-6001 230-400/50/3N**	**7.383€**

Includes	Optional
· Germicidal UVC-ray lamp. · Motor brake. · Outlet fan. · Drying-polishing product 5kg.	· 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-5001/6001.

		List Price
2379014	**Drying-polishing product 3kg.**	**24€**
2370011	**Drying-polishing product 5kg.**	**41€**

Front Wheel Kit

Front wheel to move the machine more easily.

Kit front wheel not installed.

		List Price
2379015	**Front wheel kit SAS**	**165€**

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**	**129€**
5870011	**Tap with lever GR-CL**	**127€**

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**	**298€**
5870022	**Direct spray with tap DD-G**	**338€**

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**	**338€**

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**	**378€**
5870025	**Mixer spray with tap D-2G**	**436€**
5870026	**Mixer spary with "C" tap D-2GC**	**466€**

HOSE REELS

Hose with spray.

Hose length: 10m. or 15m.

- 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 10m with spray DM-10**	**1.628€**
5870031	**Hose 15m with spray DM-15**	**1.673€**

Trolleys

Trolleys for dishwasher baskets

Trolleys with swivel castors to transport dishwasher baskets, available in three different formats:

• High with guides
• Low with handle
• Low without handle

Stainless steel AISI304 manufactured, with 125mm 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 25x25x1.2 mm.
• 125mm diameter swivel castors, 2 of them with brake.
• Rubber bumpers.

		List Price
5860731	Trolley for dishwasher baskets CGC-7	780€

TROLLEY FOR DISHWASHER BASKETS CCV(A)

Trolleys with handle and without handle.

Trolleys with stainless steel AISI304 galvanized surface and round handle Ø25x1,5.

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

		List Price
5862001	Trolley for dishwasher baskets with handle CCVA	540€
5862002	Trolley for dishwasher baskets without handle CCV	348€

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 lt. model.

- Stainless steel construction.
- Complete with handles and stainless steel lid.
- Fitted with 4 rubber covered swivel castors for quiet operation.

		List Price
5702576	Stainless steel bin 50l. CU-50	352€
5702577	Stainless steel bin 95l. CU-95	432€
5702578	Stainless steel bin 95l. with pedal CU-95P	602€

WASTE BAG HOLDER

For easy management of waste

Waste bag holder with pedal-operated lid opening.

- Stainless steel construction.
- Fitted with 2 rubber covered swivel castors for quiet operation.
- Pedal operated lid opening.
- Front handle for easy movement.

		List Price
5861100	Waste bag holder CB	516€

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.
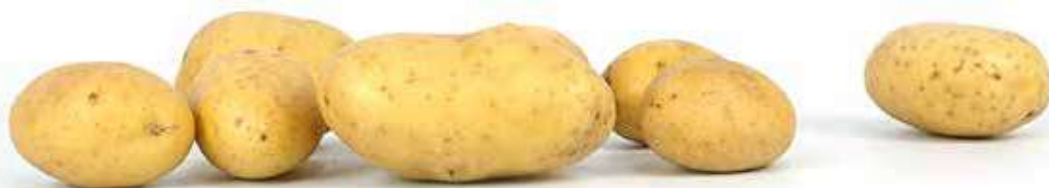
	PP-6+	PPC-6+	PP-12+	PPC-12+	M-5	PI-10	PI-20	PI-30	PES-20
Selection guide									
Covers (from / to)	30 - 150	30 - 150	60 - 200	60 - 200	10 - 80	60 - 200	100 - 300	-- - >200	100 - 300
Features									
Capacity per load	6Kg	6Kg	12Kg	12Kg	5Kg	10Kg	20Kg	30Kg	20Kg
Production /hour (max)	150Kg	150Kg	300Kg	300Kg	100Kg	240Kg	480Kg	720Kg	300Kg
Timer	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'
Loading									
Single Phase	400W	550W	400W	550W	300W	550W	550W	730W	550W
Three phase	370W	550W	370W	550W	--W	370W	550W	730W	550W
External dimensions (WxDxH)									
External dimensions (WxDxH)	395 x 700 x 433mm	395 x 700 x 433mm	395 x 700 x 503mm	395 x 700 x 503mm	333 x 367 x 490mm	435 x 635 x 668mm	433 x 635 x 786mm	622 x 760 x 1002mm	433 x 635 x 786mm
External dimensions with stand	411 x 700 x 945mm	411 x 700 x 945mm	411 x 700 x 1015mm	411 x 700 x 1015mm	425 x 555 x 965mm	433 x 638 x 1040mm	433 x 638 x 1155mm	546 x 760 x 1255mm	433 x 638 x 1155mm
Net weight	37Kg	37Kg	38Kg	38Kg	15.5Kg	36Kg	35.8Kg	60Kg	39Kg

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 cylinder.

Intuitive use.

Accessory drive option.

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 ·370W**	150 Kg	**1.515€**
1000411	**Potato peeler PP-6+ 230/50/1 ·400W**	150 Kg	**1.584€**

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 ·550W**	150 Kg	**1.924€**
1000431	**Potato peeler PPC-6+ 230/50/1 ·550W**	150 Kg	**2.002€**

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 ·370W**	300 Kg	**1.863€**
1000421	**Potato peeler PP-12+ 230/50/1 ·400W**	300 Kg	**1.895€**

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 ·550W**	300 Kg	**2.340€**
1000441	**Potato peeler PPC-12+ 230/50/1 ·550W**	300 Kg	**2.412€**

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).

STAINLESS STEEL - COMPACT

Compact stainless steel potato peeler

- **Compact** potato peeler. 5 Kg. capacity per cycle.
- Specifically designed for **reduced space.**
- 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.
- **Stainless steel** made.
- Base plate covered with peeling abrasive.
- The water inlet system is equipped with **non-return air break system**.

Compact model: ideal for reduced space areas.

Very easy to install: ideal for placement near a sink for drainage.

Water inlet system with non-return air break.

POTATO PEELER M-5

5 Kg. / 11 pounds 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	**1.615€**

Optional

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

STAINLESS STEEL - COMMERCIAL

Stainless steel construction potato peelers

- 10 to 30 Kg. (22 to 66 lbs.) capacity per cycle.
- **Stainless steel** made.
- Base plate and **lateral stirrers** lined with silicon carbide abrasive. Easily removable plate for cleaning purpose.
- 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-efficiency** thanks to engine optimisation.

To peel potatoes, carrots and similar products.

Energy-efficient optimized motors.

Water inlet system with non-return air break.

Abrasive plate and lateral stirrers.

POTATO PEELER PI-10

10 Kg. / 22 pounds 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	**2.377€**
1000651	Potato peeler PI-10 230/50/1	240 Kg	**2.453€**

Optional

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

POTATO PEELER PI-20

20 Kg. / 44 pounds 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	**2.744€**
1000661	Potato peeler PI-20 230/50/1	480 Kg	**2.815€**

Optional

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

POTATO PEELER PI-30

30 Kg. / 66 pounds 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	**4.373€**
1000631	**Potato peeler PI-30 230/50/1**	720 Kg	**4.509€**

Optional

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

STAINLESS STEEL - COMBI

2 in 1: Commercial potato peeler and salad spinner

Accessories P. 71

• 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.

		Hourly production	List Price
1000670	**Potato peeler-salad drier PES-20 230-400/50/3N**	300 Kg	**2.744€**
1000671	**Potato peeler-salad drier PES-20 230/50/1**	300 Kg	**2.815€**

Includes

· Abrasive plate.
· Drying basket.

Optional

· Stainless steel floor stand.
· 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**	**298€**

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**	**410€**

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**	**527€**

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**	**499€**

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**	**587€**

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/PI-10/20/PES-20**	**316€**
2009250	**Stand with filter PI-10/20/PES-20 (welded)**	**744€**
2009270	**Stand with filter PI-30**	**817€**

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**	**426€**

Knife plate for PES-20

Special plate with knives instead of abrasive.

To obtain a similar result as that of peeling manually.

Only used in PI-20 potato peelers and PES-20 peeler-salad dryer.

		List Price
2000004	**Knife plate PES-20**	**489€**

Commercial salad spinners

Ideal to dry lettuce and other leaf vegetables

Output: Up to 720 Kg./h. - 1,600 lbs./h.

High production with full warranty

- Dry **lettuce and other vegetables** in 1-3 minutes.
- **High speed** (900rpm) 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)	6Kg	12Kg	2Kg
CAPACITY PER OPERATION (LETTUCES)	5-8	10-15	2-3
DRAINER HOURLY PRODUCTION	120-360Kg	240-720Kg	10-20Kg
TOTAL LOADING	550W	550W	550W
CYCLES	3	3	--
CYCLE DURATION	60/120/180"	60/120/180"	--/--/--"
EXTERNAL DIMENSIONS (WxDxH)	540 x 750 x 665mm	540 x 750 x 815mm	433 x 635 x 786mm
NET WEIGHT	48Kg	52Kg	39Kg

Speed and productivity.

Maximum product care.

Extremely intuitive use. Advanced features.

Exclusive Vibration Control System. Equipped with motor brake.

Braked wheels allow undercounter storage.

SALAD SPINNER ES-100

Capacity per cycle: 6 Kg. / 10 gal.

Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner, designed to efficiently dry up to 6 Kg. / 10 gal. of salad per cycle at a maximum speed of 900rpm.
Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

		List Price
1000700	Salad drier ES-100 230/50-60/1	**2.613€**

Includes	Optional
· Castors with brake.	· Additional stainless steel drying basket.
· Stainless steel drying basket.	

SALAD SPINNER ES-200

Capacity per cycle: 12 Kg. / 20 gal.

Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner, designed to efficiently dry up to 12 Kg. / 20 gal. of salad per cycle at a maximum speed of 900rpm.
Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

		List Price
1000710	Salad drier ES-200 230/50-60/1	**3.722€**

Includes	Optional
· Castors with brake.	· Additional stainless steel drying basket.
· 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.

		List Price
1000670	**Potato peeler-salad drier PES-20 230-400/50/3N**	**2.744€**
1000671	**Potato peeler-salad drier PES-20 230/50/1**	**2.815€**

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

ACCESSORIES

Stainless steel basket set

Drying basket for salad spinner ES-100/200. Stainless steel construction, with aluminum base.

		List Price
2009625	**Basket ES-100**	**331€**
2009620	**Basket ES-200**	**349€**

Plastic basket set

For PES-20 salad dryer.

		List Price
2001429	**Basket set PE-15/PES-18/20**	**221€**

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/hr production.

- It allows the user to obtain a **clean cut**, effortlessly and with minimal wastage.
- 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.
- The **springs** at the rear leave the grid completely free.
- Made of light stainless alloy body, 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.
- NSF International listed.
- Very easy to clean.

High-output.

Maximum comfort for the user.

Versatility: interchangeable knife blocks and pushers.

POTATO CHIPPING MACHINE CF-5

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

Output: 100 - 150 Kg./h.

Equipped with a knife block and pusher set.

		List Price
1020060	Hand chipping machine CF-5 · 8 x 8 mm (5/16" x 5/16")	353€
1020061	Hand chipping machine CF-5 · 10 x 10 mm (⅜" x ⅜")	353€
1020062	Hand chipping machine CF-5 · 12 x 12 mm (½" x ½")	353€

Includes	Optional
· 1 Knife block + pusher set.	· Knife block + pusher sets of different sizes. · 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: 8x8 / 10x10 / 12x12mm.

		List Price
1020065	Knife block + pusher set · 8 x 8 mm (5/16" x 5/16")	75€
1020070	Knife block + pusher set · 10 x 10 mm (⅜" x ⅜")	75€
1020075	Knife block + pusher set · 12 x 12 mm (½" x ½")	75€

Commercial vegetable preparation machines

The perfect cut, by Sammic: Quality, productivity, ergonomics

Vegetable processors with an hourly output of up to 1000 Kg.

New 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.
- Complete with gravity product expulsion ramp and ejection disc.
- Possibility of extending its functionality by adding the cutter bowl with blades.

HEAVY-DUTY line: A perfect cut

- Sturdy construction in food-grade best quality materials.
- Different motor blocks and attachment 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.
- Combining these accessories together to obtain more than 70 different types of cuts and grating grades.

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.

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

Compact Line

VEGETABLE SLICER

COMBI

CUTTER-EMULSIFIER

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 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 lt. 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 lt. cutter bowl.

YOU CHOOSE: **ACTIVE** OR **ULTRA** LINE

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.

VEGETABLE SLICERS - COMPACT RANGE

Compact design and commercial performance

- Robust construction in fibreglass-reinforced polymers.
- Top quality food-grade materials.
- A perfect cut: Enables more than 35 different types of cuts.
- Equipped with an ejector disc for use with products that require this function.
- Gravity ejection slide that allows the product to be reconstructed for subsequent preservation or presentation.
- Designed to make the most of your workspace.
- Attachment and cover are easy to detach.
- Dishwasher safe attachment and discs.

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

Possibility to add the food processor function to your machine by adding the bowl with blades.

Provided with ejection slide to eject the product by gravity.

Lateral product output.

It allows the product output to be positioned to the right or to the left.
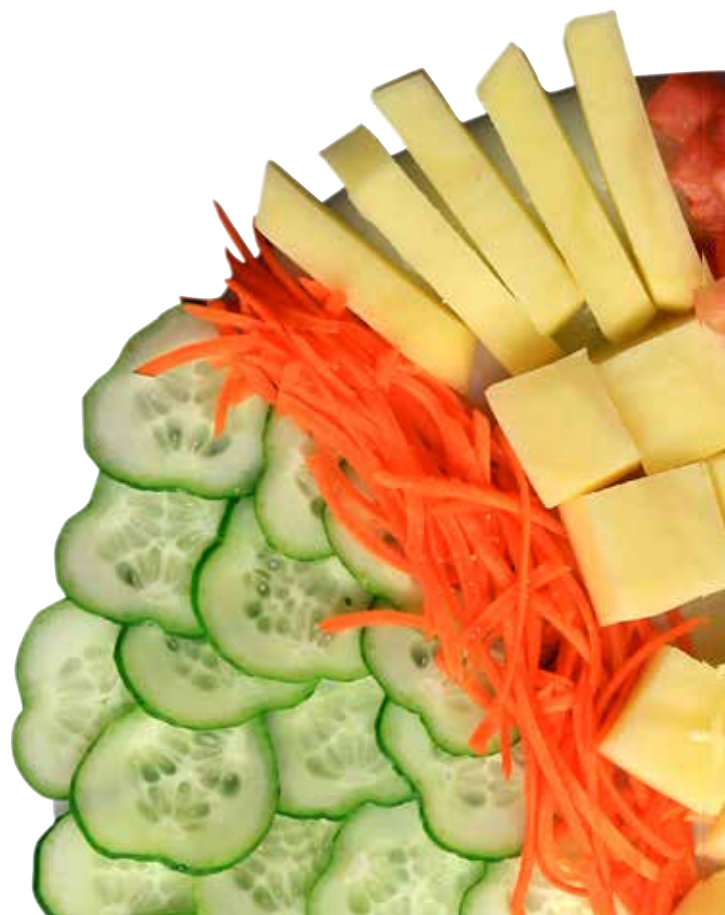
VEGETABLE PREPARATION MACHINE CA-21

Compact, 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	**1.050€**

Includes	**Optional**
· 1-speed motor block.	· Cutter bowl.
· Vegetable slicer attachment.	· Hub with toothed blades.
· Gravity product expulsion ramp.	· Hub with smooth blades.
· Ejection disc.	· Hub with perforated blades.

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	**1.727€**

Includes	**Optional**
· Variable speed motor block.	· Cutter bowl.
· Vegetable slicer attachment.	· Hub with toothed blades.
· Gravity product expulsion ramp.	· Hub with smooth blades.
· Ejection disc.	· Hub with perforated blades.

VEGETABLE SLICERS - ACTIVE RANGE

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

- High-power asynchronous motor.
- Manufactured from stainless steel and are made entirely of materials suitable for contact with food.
- Motor block and a feed opening adapted to production.
- Series 3/4: single-speed cutters.
- Series 6: two-speed cutters.

A perfect cut.

Ergonomic design.

Lateral product ejection.

Lever and lid easily removable for cleaning purpose.

VEGETABLE PREPARATION MACHINE CA-31

Vegetable preparation machine. 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	**1.259€**
1050700	**Vegetable preparation machine CA-31 230/50/1**	450 Kg	**1.292€**

Includes	Optional
· Single-speed motor block.	· Tube head for long products.
· Regular hopper.	· Support-trolley.
	· Discs and grids.
	· Grid cleaning kit.

VEGETABLE PREPARATION MACHINE CA-41

High production vegetable preparation machine with an hourly output of up to 1300 lbs. / 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	**2.002€**
1050719	**Vegetable preparation machine CA-41 230/50/1**	650 Kg	**2.052€**

Includes	Optional
· 1 speed motor block.	· Tube head.
· Large capacity hopper.	· High production semi-automatic hopper.
· Core drill (optional use).	· Support-trolley.
	· Discs and grids.
	· 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	**3.665€**

Includes	Optional
· Two-speed motor block.	· Large capacity head.
· High production semi-automatic hopper.	· Tube head.
	· Support-trolley.
	· Discs and grids.
	· Grid cleaning kit.

VEGETABLE SLICERS - ULTRA RANGE

Professional vegetable cutters. Variable-speed models.

Equipped with "brushless" technology: powerful and efficient motors

• Manufactured from stainless steel and are made entirely of 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.

A perfect cut.

Ergonomic design.

Lateral product ejection.

"Brushless" technology: maximum efficiency.

Adjustable speed.

Lever and lid easily removable for cleaning purpose.

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	**2.345€**

Includes	Optional
· Variable speed motor block. · Universal head.	· Tube head for long products. · Support-trolley. · 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	**2.890€**

Includes	Optional
· Variable speed motor block. · Large capacity head. · Optional use drill.	· Tube head. · High production semi-automatic hopper. · Support-trolley. · 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.

New 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 lt bowl and big production capacity.

HEAVY-DUTY line: 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, they 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.
- Ejection disc included for the products that require its use.
- It can be fitted with a wide range of discs and grids of the highest cutting quality.

Cutter function: efficiency and performance.

- Big capacity: 4.4 / 5.5 / 8 lt bowl.
- Hub with serrated blades included.
- Optional smooth or perforated blades.

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.

	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	89cm²	89cm²	136cm²	136cm²	286cm²	286cm²
BOWL CAPACITY	4.4l	4.4l	5.5l	8l	5.5l	8l
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	800W	1100W	1500W	1500W	1500W	1500W
EXTERNAL DIMENSIONS (WxDxH)						
DIMENSIONS (VEG. PREP.)	378x309 x 533 mm	378x309 x 533 mm	391x409 x 552 mm	391x409 x 552 mm	391x400 x 652 mm	391x400 x 652 mm
DIMENSIONS (CUTTER)	252x309 x 434 mm	252x309 x 434 mm	286x387 x 487 mm	286x387 x 517 mm	286x387 x 487 mm	286x387 x 517 mm
NET WEIGHT (VEG. PREP.)	15.2Kg	12.9Kg	24Kg	24Kg	27Kg	27Kg
NET WEIGHT (CUTTER)	14.2Kg	11.9Kg	18Kg	19Kg	18Kg	19Kg

COMBI VEG PREP AND FOOD PROCESSOR - COMPACT RANGE

Available in ACTIVE and ULTRA lines

• Sturdy fiberglass-reinforced polymer construction.
• Designed to make the most of your workspace.

Vegetable slicer function:

• A perfect cut: Enables more than 35 different types of cuts.
• Gravity product expulsion ramp allow to reconstruct the sliced product for storing or presentation purpose.
• Ejection disc included for the products that require its use.

Cutter function:

• 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.
• Hub with serrated blades included, optional smooth or perforated blades.
• ULTRA: Built-in programs and option to customize programs for recipe standardization.

2 in 1: vegetable slicer + cutter

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

Vegetable slicer function: Orientable product ejection.

Cutter function: bowl equipped with lateral stirrers.

Head, cover and bowl are easy to detach.

The veg prep head, and the food processor rotor and bowl can be washed in the dishwasher.

COMBI CK-241

2-in-1. Compact vegetable slicer + cutter. 1 speed.

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4,4 l cutter bowl.

		List Price
1050900	Combi vegetable prep.-cutter CK-241 230/50/1	**1.363€**

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.	
· Ejection disc.	

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.

		List Price
1050922	Combi vegetable prep.-cutter CK-24V 230/50-60/1	**2.158€**

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.	
· Ejection disc.	

COMBI VEG PREP AND FOOD PROCESSOR - ULTRA RANGE

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.
- ULTRA line (from 2022): Built-in programs and option to customize programs for recipe standardization.

2-in-1: vegetable slicer + cutter.

Vegetable slicer function: perfect cut. Ergonomic design. Lateral product ejection.

Cutter function: interchangeable hubs with blades and built-in scraper.

"Brushless" technology: maximum efficiency.

Adjustable speed.

COMBI CK-35V

2 in 1: vegetable cutter (450 kg/h) + cutter with 5.5 lt bowl.
It has a variable speed motor block, universal head and 5.5-lt cutter bowl equipped with a rotor with micro-serrated blades.
"Brushless" technology.

		List Price
1050752	Combi vegetable prep.-cutter CK-35V 230/50-60/1	**3.037€**

Includes	**Optional**
· Variable speed motor block.	· Tube head.
· Universal head.	· Discs, grids and disc support.
· Cutter bowl, with micro-serrated blade rotor.	· Rotor with smooth cutting blades.
	· Rotor with perforated cutting blades.
	· Support-trolley.
	· Grid cleaning kit.

COMBI CK-38V

2 in 1: vegetable cutter (450 kg/h) + cutter with 8 litre bowl.

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

		List Price
1050808	Combi vegetable prep.-cutter CK-38V 230/50-60/1	3.377€

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

COMBI CK-45V

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

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

		List Price
1050769	Combi vegetable prep.-cutter CK-45V 230/50-60/1	3.532€

Includes	Optional
· Variable speed motor block. · Large capacity head. · Cutter bowl, with micro-serrated blade rotor.	· Tube head. · High production semi-automatic bowl. · Discs, grids and disc support. · 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/h) + cutter with 8 litre bowl.

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

		List Price
1050821	Combi vegetable prep.-cutter CK-48V 230/50-60/1	3.870€

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

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.

New COMPACT 4.4 lt 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 lt bowl.
- 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.

ACTIVE and ULTRA 5.5/8 lt. lines: two lines, 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 lt 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 (from 2022): Built-in programs and 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.

Maintenance, safety, hygiene

- Safety microswitches in the position of the bowl and the lid.
- Appliances **certified by NSF International** (regulations on hygiene, cleaning and materials suitable for contact with foods).
- 100% tested.

	K-41	**KE-4V**	**K-52**	**K-82**	**KE-5V**	**KE-8V**
SELECTION GUIDE						
COVERS (FROM / TO)	10 - 50	10 - 50	20 - 75	20 - 100	20 - 75	20 - 100
MAX. PRODUCT CAPACITY	2.5Kg	2.5Kg	3Kg	4Kg	3Kg	4Kg
FEATURES						
BOWL CAPACITY	4.4l	4.4l	5.5l	8l	5.5l	8l
BOWL DIMENSIONS	Ø 193 x 161mm	Ø 193 x 161mm	Ø 240 x 150mm	Ø 240 x 199mm	Ø 240 x 150mm	Ø 240 x 199mm
TOTAL LOADING	800W	1100W	900-1500W	900-1500W	1500W	1500W
2 SPEED	--	--	yes	yes	-	-
VARIABLE SPEED	-	yes	-	-	yes	yes
SPEED, MIN-MAX	-- / 1500rpm	300 / 3000rpm	1500 / 3000rpm	1500 / 3000rpm	300 / 3000rpm	300 / 3000rpm
EXTERNAL DIMENSIONS (WxDxH)	252 x 309 x 434mm	252 x 309 x 434mm	286 x 387 x 439mm	286 x 387 x 473mm	286 x 387 x 487mm	286 x 387 x 517mm
NET WEIGHT	14.2Kg	11.9Kg	21.6Kg	22.6Kg	18Kg	18.9Kg

CUTTER - COMPACT RANGE

4.4 lt 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.
• Hub with serrated blades included, optional smooth or perforated blades.
• Lid equipped with gasket and opening for adding ingredients.
• Bowl easy to detach.
• The food processor rotor and bowl can be washed in the dishwasher.

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

It can be upgraded into a combi model adding the vegetable slicer attachment.

"Invert-blade" technology and lateral stirrers designed to obtain a homogeneous grinding results without traces.

ULTRA: Built-in programs and option to customize programs for recipe standardization.

Maximum comfort for the user: bowl with ergonomic handle.

FOOD-PROCESSOR K-41

Compact bowl cutter. 1 speed.

Compact ACTIVE line. 1-speed motor block + 4,4 l cutter bowl.

		List Price
1050980	**Cutter K-41 230/50/1**	**1.134€**

Includes	Optional
· 1-speed motor block. · Cutter bowl with toothed blades.	· Hub with smooth blades. · Hub with perforated blades. · Vegetable slicer attachment.

FOOD-PROCESSOR - EMULSIFIER KE-4V

Compact bowl cutter & emulsifier. Adjustable speed with "brushless" technology.

Compact ULTRA line. Variable speed motor block + 4,4 l cutter bowl.

		List Price
1051000	**Cutter-Emulsifier KE-4V 230/50-60/1**	**1.811€**

Includes	Optional
· Variable speed motor block. · Cutter bowl with toothed blades.	· Hub with smooth blades. · Hub with perforated blades. · Vegetable slicer attachment.

CUTTER - ACTIVE RANGE

Two-speed cutters with 5.5 or 8 litre bowl.

- High power asynchronous motor.
- 2-speed motor block + cutter bowl.
- Stainless steel motor block with food grade aluminium lid.
- Stainless steel bowl with highly resistant polycarbonate lid.
- Hub with serrated blades included, optional smooth or perforated blades.

2-speed appliance.

Interchangeable hubs with blades.

Intuitive use.

FOOD-PROCESSOR K-52

Bowl capacity: 5.5 lt. 2-speed.

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

		List Price
1050832	**Cutter K-52 400/50/3N**	**1.719€**

Includes	Optional
· Set of serrated blades.	· "Cut&mix" scraper. · Smooth blades. · Perforated blades.

FOOD-PROCESSOR K-82

Bowl capacity: 8 lt. 2-speed.

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

		List Price
1050850	**Cutter K-82 400/50/3N**	**1.890€**

Includes	Optional
· Set of serrated blades.	· "Cut&mix" scraper. · Smooth blades. · Perforated blades.

CUTTER - ULTRA RANGE

Variable speed cutter/emulsifiers with 5.5 or 8 lt. bowl.

Equipped with "brushless" technology: maximum efficiency

- Adjustable-speed motor block + cutter bowl.
- Stainless steel motor block with food grade aluminium lid.
- Stainless steel bowl with highly resistant polycarbonatae lid.
- Hub with serrated blades included, optional smooth or perforated blades.
- 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.
- They generate less noise: improved workplace environment.

Adjustable speed.

Interchangeable hubs with blades and built-in scraper.

"Brushless" technology: maximum efficiency.

ULTRA line: Built-in programs and option to customize programs for recipe standardization.

FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 lt. Variable speed.
To cut, grind, mix and knead any food in seconds.
Brushless technology: maximum efficiency.

		List Price
1050834	Cutter-Emulsifier KE-5V 230/50-60/1	**2.208€**

Includes	Optional
· Set of serrated blades. · "Cut&mix" scraper.	· Smooth blades. · Perforated blades.

FOOD-PROCESSOR - EMULSIFIER KE-8V

Bowl capacity: 8 lt. Variable speed.
To cut, grind, mix and knead any food in seconds.
Brushless technology: maximum efficiency.

		List Price
1050853	Cutter-Emulsifier KE-8V 230/50-60/1	**2.548€**

Includes	Optional
· Set of serrated blades. · "Cut&mix" scraper.	· Smooth blades. · Perforated blades.

ACCESORIES - 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.

Discs are sold separately.

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.

		List Price
2059760	Vegetable slicer attachment 21/2V	347€

Cutter bowl (Compact line)

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

Consists of 4.4 lt cutter bowl with lid.

Additional cutter bowl for 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 slicer.

Hub with blades is sold separately.

		List Price
2059762	Cutter bowl 4.4lt	271€

Hubs with blades (Compact)

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-K-KE 4	159€
2059750	Hub with smooth blades CK-K-KE 4	159€
2059752	Hub with perforated blades CK-K-KE 4	159€

FCS Slicing Discs (Compact line)

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.*
- *For CK-241/24V combi.*
- *Discs may vary from image.*

		List Price
1010530	**Slicing disc FCS-1 · 1 mm.**	**74€**
1010532	**Slicing disc FCS-2 · 2 mm.**	**74€**
1010534	**Slicing disc FCS-3 · 3 mm.**	**74€**
1010536	**Slicing disc FCS-4 · 4 mm.**	**74€**
1010538	**Slicing disc FCS-5 · 5 mm.**	**74€**
1010540	**Slicing disc FCS-6 · 6 mm.**	**74€**
1010570	**Slicing disc FCS-8G · 8 mm.**	**86€**
1010572	**Slicing disc FCS-10G · 10 mm.**	**86€**
1010574	**Slicing disc FCS-12G · 12 mm.**	**86€**

FCOS Rippled Slicing Disc (Compact line)

Designed to obtain rippled slices.

Disc for rippled slices.

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

		List Price
1010546	**Slicing disc FCOS-2 · 2 mm.**	**74€**

FMS Dicing Grid (Compact line)

Grids to obtain dices combining with slicing discs.

- FMS Dicing Grids are combined with FCS-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.*

		List Price
1010580	**Dicing grid FMS-8**	**107€**
1010582	**Dicing grid FMS-10**	**107€**
1010584	**Dicing grid FMS-12**	**107€**

FFS Chipping Grid (Compact line)

Grids to obtain French Fries in combination with slicing discs.

• FMS Dicing Grids are combined with FCS-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.*

		List Price
1010590	**Chipping grid FFS-8 · 8 mm**	**107€**
1010592	**Chipping grid FFS-10 · 10 mm**	**107€**

FCES Julienne Discs (Compact line)

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.*

		List Price
1010550	**Julienne disc FCES-2x2 · 2X2 mm.**	**97€**
1010552	**Julienne disc FCES-2x4 · 2X4 mm.**	**97€**
1010554	**Julienne disc FCES-2x6 · 2X6 mm.**	**97€**
1010556	**Julienne disc FCES-4x4 · 4x4 mm.**	**97€**
1010558	**Julienne disc FCES-6x6 · 6x6 mm.**	**97€**
1010560	**Julienne disc FCES-8x8 · 8x8 mm.**	**97€**

SHS Shredding & Grating Discs (Compact line)

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.
• Designed to obtain very precise cuts.
• Dishwasher-safe.
• *For CA-21/2V slicer and CK-241/24V combi.*
• *Discs may vary from image.*

		List Price
1010500	**Shredding disc SHS-2 · 2mm.**	**57€**
1010502	**Shredding disc SHS-3 · 3mm.**	**57€**
1010504	**Shredding disc SHS-4 · 4mm.**	**57€**
1010506	**Shredding disc SHS-7 · 7mm.**	**57€**
1010514	**Fine grating disc SHSF**	**57€**
1010516	**Coarse grating disc SHSG**	**57€**

ACCESORIES - FOOD PROCESSOR / VEG PREP · HEAVY DUTY LINE

Long vegetable attachment

For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic CA-31/41/62/3V/4V vegetable preparation machines and CK-35V/38V/45V/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.

Please note: codes valid also for CA-301/401/601 vegetable preparation machines and CK-301/302/401/402 combi models manufactured after December 2016. Ask for codes for previous models.

Code 1050123: CA-31/41/62 and CA-301/401/601 (manufactured after December 2016).

Code 1050124: CA-3V/CA-4V, CK-35V/38V/45V/48V and CK-301/302/401/402 (manufactured after December 2016).

		List Price
1050123	**Long vegetable attachment CA-31/41/62**	**841€**
1050124	**Long vegetable attachment CA-3V/4V, CK-35V/38V/45V/48V**	**841€**

Large Capacity Attachment

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.

Please note: codes valid for machines manufactured after December 2016. Ask for codes for previous models.

• 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.

		List Price
1050122	**Large production attachment CA-41 / CA-62**	**930€**
1050126	**Large production attachment CA-4V / CK-45V / CK-48V**	**930€**

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**	**1.628€**
1050121	**Automatic hopper for CA-4V / CK-45V / CK-48V**	**1.628€**

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/10D/14D/20+/25+, equipped with 1 blade.
- *For CA-31/41/3V/4V/62 slicer.*
- *For CK-35V/38V/45V/48V combi.*

		List Price
1010215	**Slicing disc FC-1+ · 1mm. · 1/32"**	**97€**
1010220	**Slicing disc FC-2+ · 2mm. · 5/64"**	**97€**
1010224	**Slicing disc FC-3D 3mm. · 1/8"**	**97€**
1010227	**Slicing disc FC-6D· 6mm. · 1/4"**	**97€**
1010409	**Slicing disc FC-8D· 8mm. · 5/16"**	**97€**
1010410	**Slicing disc FC-10D · 10mm. · 3/8"**	**97€**
1010411	**Slicing disc FC-14D· 14mm. · 15/32"**	**109€**
1010252	**Slicing disc FC-20+ · 20mm. · 3/4"**	**109€**
1010247	**Slicing disc FC-25+ · 25mm. · 1"**	**109€**

FC slicing discs

Regular slicing discs (CA-301/300/401/400/601/,CR-143 / combi CK-301/302/401/402).

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-3+ & FC-6+ equipped with 2 blades.
- FC-8+ equipped with 1 blade.
- *For CA-301 / 300 / 401 / 400 / 601 slicers and CR-143 accessory.*
- *For CK-301 / 302 / 401 / 402 combi.*
- *Please note: FC-20+ and FC-25+ discs cannot be used in CR-143 / CA-300 / CA-400 slicers.*

		List Price
1010215	**Slicing disc FC-1+ · 1mm. · 1/32"**	**97€**
1010220	**Slicing disc FC-2+ · 2mm. · 5/64"**	**97€**
1010222	**Slicing disc FC-3+ · 3mm. · 1/8"**	**97€**
1010407	**Slicing disc FC-6 + · 6mm. · 1/4"**	**97€**
1010400	**Slicing disc FC-8 + · 8mm. · 5/16"**	**97€**
1010401	**Slicing disc FC-10 + · 10mm. · 3/8"**	**97€**
1010402	**Slicing disc FC-14 + · 14mm. · 15/32"**	**109€**
1010252	**Slicing disc FC-20+ · 20mm. · 3/4"**	**109€**
1010247	**Slicing disc FC-25+ · 25mm. · 1"**	**109€**

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.
• FCC3+ & FCC-5+ equipped with 1 blade.
• *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
• *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

		List Price
1010406	**Slicing disc FCC-2 + · 2mm. · 5/64"**	**97€**
1010403	**Slicing disc FCC-3 + · 3mm. · 1/8"**	**97€**
1010404	**Slicing disc FCC-5 + · 5mm. · 3/16"**	**97€**

FCO rippled slicing discs

Designed to obtain rippled slices.

Discs with rippled slices. 2, 3 and 6mm slice thickness.

• FCO-2+ equipped with 3 blades.
• FCO3+ & FCO-6+ equipped with 2 blades.
• *For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
• *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

		List Price
1010295	**Slicing disc FCO-2+ · 2mm. · 5/64"**	**108€**
1010300	**Slicing disc FCO-3+ · 3mm. · 1/8"**	**108€**
1010408	**Slicing disc FCO-6 + · 6mm. · 1/4"**	**108€**

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-31/41/3V/4V/62/301/300/401/400/601 slicers.*
• *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*
• *Please note: FFC-10 can be used only with CA-400 vegetable slicer.*

		List Price
1010350	**Chipping grid FFC-8+ · 8mm. · 5/16"**	**108€**
1010355	**Chipping grid FFC-10+ · 10mm. · 3/8"**	**108€**

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-31/41/3V/4V/62/301/300/401/400/601 slicers.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*
- *FMC-10 / FMC-16 / FMC-20 can be used only with CA-400 vegetable slicer.*
- *FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.*

		List Price
1010362	**Dicing grid FMC-8D · 8mm. · 5/16"**	**108€**
1010363	**Dicing grid FMC-10D · 10mm. · 3/8"**	**108€**
1010364	**Dicing grid FMC-14D · 14mm. · 15/32"**	**108€**
1010375	**Dicing grid FMC-20+ · 20mm. · 3/4"**	**108€**
1010380	**Dicing grid FMC-25+ · 25mm. · 1"**	**108€**

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-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

		List Price
1010205	**Julienne disc FCE-2+ · 2mm. · 5/64"**	**129€**
1010210	**Julienne disc FCE-4+ · 4mm. · 5/32"**	**129€**
1010405	**Julienne disc FCE-8 + · 8mm. · 5/16"**	**150€**

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-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.*
- *For CK-35V/38V/45V/48V/301/302/401/402 combi models.*

		List Price
1010320	**Shredding disc SH-2 · 2mm. · 5/64"**	**68€**
1010315	**Shredding disc SH-3 · 3mm. · 1/8"**	**68€**
1010322	**Shredding disc SH-4 · 4mm. · 5/32"**	**68€**
1010324	**Shredding disc SH-6 · 6mm. · 1/4"**	**68€**
1010326	**Shredding disc SH-7 · 7mm. 9/32"**	**68€**
1010328	**Coarse grating disc SHG**	**68€**
1010318	**Fine grating disc SHF**	**68€**

FF Chipping Grids

Grids for fries (CA-300 / CR-143).

• Chipping grids FF combined with FC / FCO slicing discs for French fries.
• Thickness depends on combination of disc and grid.
• *For CA-300 slicer and CR-143 accessory.*

		List Price
1010265	**Chipping grid FF-6 (CA-300/CR-143) · 6mm. · 1/4"**	**108€**
1010270	**Chipping grid FF-8 (CA-300/CR-143) · 8mm. · 5/16"**	**108€**
1010275	**Chipping grid FF-10 (CA-300/CR-143) · 10mm. · 3/8"**	**108€**

FM Dicing Grids

Dicing grids.

• Dicing grids FM for use with FC slicing discs for dicing potatoes for omelettes, vegetables and fruits.
• Thickness depends on combination of disc and grid.
• *For CA-300 / CR-143.*

		List Price
1010280	**Dicing grid FM-8 (CA-300/CR-143) · 8mm. · 5/16"**	**108€**
1010285	**Dicing grid FM-10 (CA-300/CR-143) · 10mm. · 3/8"**	**108€**
1010290	**Dicing grid FM-20 (CA-300/CR-143) · 20mm. 3/4"**	**108€**

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.

* We recommend 10 mm or higher slicing disc.

• **For CA-31/41/3V/4V/62.**
• **For CK-35V/38V/45V/48V.**

		List Price
1010390	**Potato masher kit FP**	**154€**

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**	**46€**

Grid Cleaning Kit

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 of 8x8 and 10x10 mm.

		List Price
QC - Quick cleaner kit		**153€**
1010361	**QC-8 Quick cleaner for 8mm. · 5/16" grid**	**95€**
1010366	**QC-10 Quick cleaner for 10mm. · 3/8" grid**	**95€**
1010359	**Quick grid cleaner holder GCH**	**58€**

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.

The different blades are available to meet each user's requirements.

• 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
2053058	**Hub with flat blades for MOD. 5**	**159€**
2053091	**Hub with serrated blades MOD. 5**	**169€**
2053063	**Hub with perforated blades MOD. 5**	**142€**
2053935	**Hub with flat blades MOD. 8**	**191€**
2053930	**Hub with serrated blades MOD. 8**	**204€**
2053940	**Hub with perforated blades MOD. 8**	**170€**

"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/K/KE-5**	**61€**
2053960	**"Cut&Mix" scraper CK/K/KE-8**	**74€**

Stand-trolley

For Sammic vegetable preparation machines and combi models.

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)**	**349€**

CUTTING GUIDE

COMPACT LINE	"STANDARD" LINE	
FCS	FC-1+	FC-3D
FCOS	FC-8D	FCO+
FFS	FFC-8+	
FMS	FMC-14D	FMC-25+
	FCC-2+	FCC-5+
FCES	FCE-4+	FCE-8+
SHS	SH-3	SH-7
SHSF / SHSG	SHF	SHG

Commercial hand blenders

Commercial hand blenders and whisks

Versatility, ergonomy, strength. Built to last.

All-in-one

- 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 lt. of capacity.

Maximum comfort for the user

- Compact design: logical and manageable size in each series.
- Ergo-design & bi-mat-grip: The external casing, in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination to minimise fatigue.
- Click-on-arm: detachable arms with quick and safe locking.
- Hoods designed to avoid splashes during work.
- Intuitive use: very simple operation. Includes warning light when the machine is connected to the mains and, from 30 series on, two-colour leds to indicate the status of the appliance.
- Possiblity of continuous operation from 30 series on.

Built to last

- 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 arms can be washed under the tap. 10-series arms are dishwasher-safe.

SERIES	XS - 10	S - 20			
MODEL	**XM-12**	**XM-21**	**XM-22**	**MB-21**	**B-20**
TOTAL LOADING	240 W	300 W	300 W	300 W	300 W
SPEED, MIN-MAX (R.P.M.)	1500 - 15000	1500 - 15000	1500 - 15000	1500 - 15000	200 - 1800
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1 ~ (0.7A)				
LIQUIDISER FUNCTION					
MAXIMUM RECIPIENT CAPACITY	10 l	12 l	15 l	12 l	-
MAXIMUM WORKING DEPTH	148.6 mm	169 mm	203 mm	169 mm	
BLADE DIAMETER	44 mm	50 mm	50 mm	50 mm	-
BLADE GUARD DIAMETER	65 mm	82 mm	82 mm	82 mm	-
MIXER ARM LENGTH	223 mm	250 mm	300 mm	250 mm	-
TOTAL LENGTH	448 mm	514 mm	564 mm	514 mm	-
WHISK FUNCTION					
CAPACITY (EGG WHITES)	-	-	-	2 - 30	2 - 30
WHISK LENGTH	-	-	-	306 mm	306 mm
TOTAL LENGTH (WITH WHISK)	-	-	-	570 mm	570 mm
NET WEIGHT					
NET WEIGHT	1.51 Kg	2.31 Kg	2.65 Kg	3.2 Kg	2.62 Kg

SERIES	M - 30					L - 50				XL - 70	
MODEL	XM-31	XM-32	XM-33	MB-31	B-30	XM-51	XM-52	MB-51	B-50	XM-71	XM-72
TOTAL LOADING	400 W	400 W	400 W	400 W	400 W	570 W	570 W	570 W	570 W	750 W	750 W
SPEED, MIN-MAX (R.P.M.)	12000	12000	12000	1500 - 12000	200 - 1500	12000	12000	1500 - 12000	200 - 1500	12000	12000
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1 ~ (0.7A)										
LIQUIDISER FUNCTION											
MAXIMUM RECIPIENT CAPACITY	30 l	45 l	60 l	30 l	-	80 l	120 l	80 l	-	200 l	250 l
MAXIMUM WORKING DEPTH	207.3 mm	247.3 mm	283.3 mm	207.3 mm		283.3 mm	350 mm	283.3 mm		359.3 mm	420 mm
BLADE DIAMETER	55 mm	55 mm	55 mm	55 mm		60 mm	60 mm	60 mm		70 mm	70 mm
BLADE GUARD DIAMETER	87.3 mm	87.3 mm	87.3 mm	87.3 mm	-	98.2 mm	98.2 mm	98.2 mm	-	123.3 mm	123.3 mm
MIXER ARM LENGTH	306 mm	366 mm	420 mm	306 mm	-	420 mm	520 mm	420 mm	-	540 mm	630 mm
TOTAL LENGTH	614 mm	674 mm	728 mm	615 mm	-	760 mm	860 mm	760 mm	-	880 mm	970 mm
WHISK FUNCTION											
CAPACITY (EGG WHITES)	-	-	-	2 - 50	2 - 50	-	-	2 - 80	2 - 80	-	-
WHISK LENGTH	-	-	-	396 mm	396 mm	-	-	405 mm	405 mm	-	-
TOTAL LENGTH (WITH WHISK)	-	-	-	704 mm	704 mm	-	-	746 mm	746 mm	-	-
NET WEIGHT											
NET WEIGHT	3.34 Kg	3.56 Kg	3.74 Kg	4.61 Kg	3.51 Kg	4.79 Kg	4.85 Kg	4.65 Kg	4.41 Kg	5.1 Kg	5.29 Kg

Designed for commercial and intensive use.

Versatility without add-on tools.

Compact and manageable design.

Built to last.

Optional: Quick Fix bowl clamp.

XS SERIES

NSF

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	229€

Includes	Optional
· Variable speed motor block.	· MA-11 mixer arm.
· MA-12 mixer arm.	

S SERIES

NSF

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	298€
3030626	Immersion blender XM-22 230/50-60/1	300 mm	15 l	321€

Includes	Optional
· Variable speed motor block.	· MA-21 mixer arm.
· MA-21 or MA-22 mixer arm.	· MA-22 mixer arm.
· Wall mount.	· Whisk BA-20.

NSF

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	516€

Includes	Optional
· Variable speed motor block.	· MA-22 mixer arm.
· MA-21 mixer arm.	
· Whisk BA-20.	
· Wall mount.	

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**	**402€**

Includes	Optional
· Variable speed motor block. · Whisk BA-20. · Wall mount.	· MA-21 mixer arm. · MA-22 mixer arm.

M SERIES

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	**434€**
3030674	**Immersion blender XM-32 230/50-60/1**	366 mm	45 l	**441€**
3030675	**Immersion blender XM-33 230/50-60/1**	420 mm	60 l	**460€**

Includes	Optional
· Fixed speed motor block. · MA-31, MA-32 or MA-33 mixer arm. · Wall mount.	· MA-31 mixer arm. · MA-32 mixer arm. · MA-33 mixer arm. · "Quick fix" clamp. · 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**	**668€**

Includes	Optional
· Variable speed motor block. · MA-31 mixer arm. · Whisk BA-30. · Wall mount.	· MA-32 mixer arm. · MA-33 mixer arm. · "Quick fix" clamp. · 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**	**563€**

Includes	Optional
· Variable speed motor block · Whisk BA-30. · Wall mount.	· MA-31 mixer arm. · MA-32 mixer arm. · MA-33 mixer arm. · "Quick fix" clamp. · Clamp sliding frame.

L SERIES

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	**518€**
3030690	**Immersion blender XM-52 230/50-60/1**	525 mm	120 l	**546€**

Includes	Optional
· Fixed speed motor block. · MA-51 or MA-52 mixer arm. · Wall mount.	· MA-51 mixer arm. · MA-52 mixer arm. · "Quick fix" clamp. · 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**	**794€**

Includes	Optional
· Variable speed motor block. · MA-51 mixer arm. · Whisk BA-50. · Wall mount.	· MA-52 mixer arm. · "Quick fix" clamp. · 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**	**645€**

Includes	Optional
· Variable speed motor block. · Whisk BA-50. · Wall mount.	· MA-52 mixer arm. · MA-51 mixer arm. · "Quick fix" clamp. · Clamp sliding frame.

XL SERIES

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	**749€**
3030718	**Immersion blender XM-72 230/50-60/1**	630 mm	250 l	**794€**

Includes	Optional
· Fixed speed motor block. · MA-71 or MA-72 mixer arm. · Wall mount.	· MA-71 mixer arm. · MA-72 mixer arm. · "Quick fix" clamp. · Clamp sliding frame.

ACCESORIES - COMMERCIAL HAND BLENDERS

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	✅	**151€**
3030637	**Motor unit MM-20V 230/50-60/1**	20	300 W	✅	**187€**
3030666	**Motor unit MM-30 230/50-60/1**	30	400 W		**298€**
3030667	**Motor unit MM-30V 230/50-60/1**	30	400 W	✅	**368€**
3030677	**Motor unit MM-50 230/50-60/1**	50	570 W		**358€**
3030686	**Motor unit MM-50V 230/50-60/1**	50	570 W	✅	**403€**
3030716	**Motor unit MM-70 230/50-60/1**	70	750 W		**426€**

Arms

		Series	Liquidising arm length	List Price
3030613	**Mixer arm MA-11**	10	192 mm	**85€**
3030624	**Mixer arm MA-12**	10	223 mm	**91€**
3030638	**Mixer arm MA-21**	20	250 mm	**113€**
3030640	**Mixer arm MA-22**	20	300 mm	**138€**
3030641	**Whisk BA-20**	20	-- mm	**215€**
3030653	**Mixer arm MA-31**	30	306 mm	**139€**
3030655	**Mixer arm MA-32**	30	366 mm	**144€**
3030657	**Mixer arm MA-33**	30	420 mm	**164€**
3030670	**Whisk BA-30**	30	-- mm	**203€**
3030685	**Mixer arm MA-51**	50	425 mm	**171€**
3030687	**Mixer arm MA-52**	50	525 mm	**190€**
3030696	**Whisk BA-50**	50	-- mm	**310€**
3030856	**Mixer arm MA-71**	70	539 mm	**344€**
3030855	**Mixer arm MA-72**	70	630 mm	**391€**

"Quick fix" Bowl clamp

For locking the hand mixer to the bowl. Ideal accessories for comfort of use.

• Universal support allowing operator to fix mixer arm to any type of pot or kettle locking in firm into place.
• 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**	**56€**

Clamp sliding frame

Combined with the bowl clamp, it allows user to slide the mixer along the bowl diameter, 700mm maximum.

Ideal accessories for comfort of use.

• The clamp sliding frame, combined with the bowl clamp, allows to slide the mixer along the bowl diameter.
• Max. bowl diameter: 700 mm. / 27 1/2"

		List Price
3030320	**Clamp sliding frame**	**137€**

Display stand for XM immersion blenders

Hand mixer display stand.

It allows to hang portable liquidiser & beaters.

		List Price
3030900	**Display stand XM**	**333€**

Turbo liquidisers

Heavy-duty, 1- or 2-speed turbo-mixer

Commercial turbo-blenders designed to work in up to 800 lt. 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.
- Available in 1 or 2-speed versions.

Sturdy construction

- Fully manufactured in 18/10 stainless steel.
- Designed for large yields.
- Allow working in containers of up to 800 lt. / 130 gallons.
- 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.
- Theirbuilt-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 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	800l	800l
LIQUIDISING ARM LENGTH	600mm	600mm
TOTAL LOADING	2200W	2200W
SPEED (IN LIQUID)	1500rpm	750-1500rpm
EXTERNAL DIMENSIONS (WxDxH)		
EXTERNAL DIMENSIONS (WxDxH)	568 x 1643 x 1219mm	568 x 1643 x 1219mm
EXTERNAL DIMENSIONS (CLOSED)	568 x 963 x 1651mm	568 x 963 x 1651mm
NET WEIGHT	96Kg	96Kg

Designed for up to 800 lt. containers.

1 or 2-speed appliances.

Interchangeable grids to obtain the desired finish.

TURBO LIQUIDISER TRX-21

1-speed turbo-mixer.

Turbo-blender designed to work in up to 800 litre / 130 gal. bowls.

		List Price
3030501	Turbo liquidiser TRX-21 230-400/50/3N	5.745€
TRX-21 1.500rpm - 230-400V / 50 Hz / 3N (with one grid)		5.974€

Includes	Optional
· Trolley, motor and arm (without attachments).	· 21D attachment for fibrous ingredients. · Standard 30D attachment for general use. · 42D attachment for very fine blending.

TURBO LIQUIDISER TRX-22

2-speed turbo-mixer.

• Turbo-blender designed to work in up to 800 litre / 130 gal. bowls.

• For mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc.

• Designed for large yields and for frequent use and cleaning, ideal for kitchens with a large production and the food industry.

• 2-Speed model.

		List Price
3030506	Turbo liquidiser TRX-22 400/50/3N	7.229€
TRX-22 1.500/750rpm - 400V / 50 Hz / 3N (with one grid)		7.458€

Includes	Optional
· Trolley, motor and arm (without grids).	· 21D attachment for fibrous ingredients. · Standard 30D attachment for general use. · 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	229€
4032403	Grid 30 teeth	229€
4032389	Grid 42 teeth	229€

Baguette slicers

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.

- To slice bread loaves in adjustable thickness.
- Feeding mouth with capacity for one or two bread loaves.
- Ideal for restaurants and big communities.
- Stainless steel made.
- Economy: quick to operate, uniform slice thickness and minimal waste.
- Hygiene, 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	20mm - 90mm
MOUTH DIMENSIONS	115 x 135mm
TOTAL LOADING	250W
EXTERNAL DIMENSIONS (WxDxH)	410 x 524 x 910mm
EXTERNAL DIMENSIONS WITH STAND	494 x 567 x 1530mm
NET WEIGHT	28.2Kg

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**	**2.150€**

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 175mm from ground level.
- Highest height at 420mm from ground level.

		List Price
1050230	**Stand CP-250**	**575€**

Planetary mixers

Mixer supplied with beater, whisk and dough hook

Specially designed for workshop, bakery, industrial pizza, etc.

• 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.

	BM-5E	BM-5	BE-10	BE-20	BE-30	BE-40
SELECTION GUIDE						
BOWL CAPACITY	5l	5l	10l	20l	30l	40l
CAPACITY IN FLOUR (60% WATER)	1Kg	1.5Kg	3Kg	6Kg	9Kg	12Kg
FEATURES						
TOTAL LOADING	300W	250W	550/750W	900W	1100W	1400W
TOOL SPEED	98-455rpm	85-495rpm	96-289rpm	95-392rpm	87-378rpm	85-348rpm
PLANETARY SPEED	40-187rpm	35-192rpm	59-176rpm	42-175rpm	39-168rpm	45-186rpm
TIMER (MIN-MAX)	-- - --'	-- - --'	0 - 30'	0 - 30'	0 - 30'	0 - 30'
EXTERNAL DIMENSIONS (WxDxH)	310 x 382 x 537mm	310 x 382 x 537mm	410 x 523 x 688mm	520 x 733 x 1152mm	528 x 764 x 1152mm	586 x 777 x 1202mm
NET WEIGHT	13.7Kg	16.5Kg	44Kg	89Kg	105Kg	124Kg

Complete with bowl and 3 tools.

BE models: UNE-EN-454/2015 compliant.

PLANETARY MIXER BM-5E

Table-top model with 5-lt / qt. bowl.

Designed for light duty use.

		List Price
1500180	Food mixer BM-5E 230/50-60/1	**964€**

Includes

· Stainless steel bowl.
· Spiral hook for heavy dough.
· Beater spatula for soft dough.
· Balloon whisk.

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PLANETARY MIXER BM-5

Table-top model with 5-lt. / qt. bowl.

Designed for medium duty use.

		List Price
1500170	**Food mixer BM-5 230/50-60/1**	**1.209€**

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 lt./ qt. bowl.

"C" models, equipped with attachment drive for accessories.

		List Price
1500210	**Food mixer BE-10 230/50-60/1**	**2.574€**
1500211	**Food mixer BE-10C 230/50-60/1**	**2.826€**

Includes	Optional
· Stainless steel bowl.	· Attachment drive for accessories.
· Spiral hook for heavy dough.	
· Beater spatula for soft dough.	
· Balloon whisk.	

PLANETARY MIXER BE-20

Floorstanding unit with 20 lt./ 20 qt. bowl.

"C" models, equipped with attachment drive for accessories.

"I" models with stainless steel column.

		List Price
1500220	**Food mixer BE-20 230/50-60/1**	**4.219€**
1500223	**Food mixer BE-20I 230/50-60/1**	**4.679€**
1500221	**Food mixer BE-20C 230/50-60/1**	**4.816€**

Includes	Optional
· Stainless steel bowl.	· Attachment drive for accessories.
· Spiral hook for heavy dough.	· Option of stainless steel column.
· Beater spatula for soft dough.	· 10-litre/10qt. reduction equipment (bowl + tools).
· Balloon whisk.	· Bowl transport trolley.
	· Base kit with wheels for ease of moving and storing the mixer.

PLANETARY MIXER BE-30

Floorstanding unit with 30 lt./ 30 qt. bowl.

"C" models, equipped with attachment drive for accessories.
"I" models with stainless steel column.

		List Price
1500280	**Food mixer BE-30 230/50-60/1**	**4.724€**
1500282	**Food mixer BE-30I 230/50-60/1**	**5.241€**
1500281	**Food mixer BE-30C 230/50-60/1**	**5.395€**

Includes	Optional
· Stainless steel bowl.	· Attachment drive for accessories.
· Spiral hook for heavy dough.	· Stainless steel column.
· Beater spatula for soft dough.	· 10-litre/10qt. reduction equipment (bowl + tools).
· Balloon whisk.	· Bowl transport trolley.
	· Base kit with wheels for ease of moving and storing the mixer.

PLANETARY MIXER BE-40

Floorstanding unit with 40 lt./ qt. bowl.

"C" models, complete with attachment drive for accessories.
"I" models with stainless steel column.

Please note: BE-40 requires a minimum electrical supply of 16 amps.

		List Price
1500240	**Food mixer BE-40 230/50-60/1**	**6.837€**
1500246	**Food mixer BE-40I 230/50-60/1**	**7.225€**
1500241	**Food mixer BE-40C 230/50-60/1**	**7.174€**

Includes	Optional
· Stainless steel bowl.	· Attachment drive for accessories.
· Spiral hook for heavy dough.	· Stainless steel column.
· Beater spatula for soft dough.	· 20-litre/20qt. reduction equipment (bowl + tools).
· Balloon whisk.	· Bowl transport trolley.
	· Base kit with wheels for ease of moving and storing the mixer.

ACCESSORIES

Bowls for planetary mixers

Stainless steel construction.

Additional stainless steel bowls for Sammic BM/BE planetary mixers.

• Robust and resistant.

		List Price
2502305	**Stainless steel bowl BM-5**	**124€**
2509494	**Stainless steel bowl BE-10**	**173€**
2509495	**Stainless steel bowl BE-20**	**251€**
2509564	**Stainless steel bowl BE-30 (>10/2016)**	**450€**
2509497	**Stainless steel bowl BE-40**	**503€**

Reduction equipments

For Sammic planetary mixers.

Reduction sets that make it possible to obtain a lower production from a higher capacity food mixer.

• 10-lt. bowl and mixing tools for BE-20.
• 10-lt. bowl and mixing tools for BE-30.
• 20-lt. bowl and mixing tools for BE-40.
• All models include beater, dough hook and balloon whisk.

		List Price
1500222	**Bowl and mix tools 10 lt. BE-20**	**662€**
1500296	**Bowl and mix tools 10 lt. BE-30**	**791€**
1500242	**Bowl and mix tools 20 lt. BE-40**	**909€**

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 lt./qt. bowls.
• Made of highly resistant stainless steel.
• Bowl not included.

		List Price
1500260	**Trolley for 20l bowl**	**490€**
1500261	**Trolley for 30l bowl**	**490€**
1500262	**Trolley for 40l bowl**	**490€**

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**	**377€**

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	**527€**

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	**499€**

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	**587€**

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 lt.,
- **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 polycarbonate (20-50 models)** bowl cover in compliance with EN-453 norm.
- **Built-in timer** in all models starting from 20-lt. dough mixers.
- **Optional wheel** to move the dough mixer in the working area.

UNE-EN-453 compliant.

	DM-10	DM(E)-20	DM(E)-33	DME-40	DME-50	SM-75
Bowl capacity	10l	20l	33l	40l	50l	75l
Capacity per operation	8Kg	18Kg	25Kg	38Kg	44Kg	60Kg
Capacity in flour (60% water)	5Kg	12Kg	17Kg	25Kg	30Kg	40Kg
Bowl dimensions	260x200mm	360x210mm	400x260mm	452x260mm	500x270mm	550x370mm
Removable bowl	-	opt.	opt.	yes	yes	-
Lifting head	-	opt.	opt.	yes	yes	-
Speed (RPM)	--	--	--	--	--	--
Loading						
Three phase	370W	750W	1100W	1500W	1500W	2600W
Single Phase	370W	900W	1100W	--W	1500W	--W
Three phase, 2 speed	--/--W	600/800W	1000/1400W	1500/2200W	1500/2200W	2600/3400W
External dimensions (WxDxH)	280 x 540 x 550mm	390 x 680 x 650mm	430 x 780 x 770mm	480 x 820 x 740mm	530 x 850 x 740mm	575 x 1020 x 980mm
Net weight	36Kg	65Kg	115Kg	105Kg	127Kg	250Kg

DOUGH MIXER DM-10

Capacity: 5 Kg. of flour.
- Commercial spiral dough mixer with 10 lt. bowl.
- 1-speed appliance with fixed head and bowl.

		List Price
5501100	**Dough Mixer DM-10 230-400/50/3**	**1.736€**
5501105	**Dough Mixer DM-10 230/50/1**	**1.736€**

Includes	Optional
· Fixed head and bowl. · 1 speed.	· Wheels with brake.

DOUGH MIXER DM(E)-20

Capacity: 12 Kg. of flour.
- Commercial spiral dough mixer with 20 lt. bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

		List Price
5501120	**Dough mixer DM-20 230-400/50/3**	**2.309€**
5501125	**Dough mixer DM-20 230/50/1**	**2.309€**
5501127	**Dough mixer DM-20 2v 400/50/3**	**2.623€**
5501170	**Dough mixer DME-20 230-400/50/3**	**2.959€**
5501175	**Dough mixer DME-20 230/50/1**	**2.959€**
5501177	**Dough mixer DME-20 2v 400/50/3**	**3.275€**

Includes	Optional
· 1 or 2-speed appliance. · Fixed head and bowl (DM) or liftable head and removable bowl (DME).	· Wheels with brake.

DOUGH MIXER DM(E)-33

Capacity: 17 Kg. of flour.
- Commercial spiral dough mixer with 33 lt. bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

		List Price
5501130	**Dough mixer DM-33 230-400/50/3**	**2.619€**
5501135	**Dough mixer DM-33 230/50/1**	**2.619€**
5501137	**Dough mixer DM-33 2v 400/50/3**	**2.952€**
5501185	**Dough mixer DME-33 230-400/50/3**	**3.258€**
5501190	**Dough mixer DME-33 230/50/1**	**3.258€**
5501192	**Dough mixer DME-33 2V 400/50/3**	**3.593€**

Includes	Optional
· 1 or 2-speed appliance. · Fixed head and bowl (DM) or liftable head and removable bowl (DME).	· Wheels with brake.

DOUGH MIXER DME-40

Capacity: 25 Kg. of flour.
- Commercial spiral dough mixer with 40 lt. bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

		List Price
5501140	Dough mixer DME-40 230-400/50/3	3.499€
5501142	Dough mixer DME-40 2v 400/50/3	3.861€

Includes	Optional
· 1 or 2-speed appliance. · Liftable head and removable bowl.	· Wheels with brake.

DOUGH MIXER DME-50

Capacity: 30 Kg. of flour.
- Commercial spiral dough mixer with 50 lt. bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

		List Price
5501150	Dough mixer DME-50 230-400/50/3	3.676€
5501152	Dough mixer DME-50 2v 400/50/3	4.028€

Includes	Optional
· 1 or 2-speed appliance. · Liftable head and removable bowl.	· Wheels with brake.

DOUGH MIXER SM-75

Capacity: 40 Kg. of flour.
- Commercial spiral dough mixer with 75 lt. bowl.
- 1 or 2 speed appliances available.
- Fixed bowl and head.
- 3-phase models only.

		List Price
5500160	Dough mixer SM-75 230-400/50/3	5.749€
5500162	Dough mixer SM-75 2v 400/50/3	6.190€

Optional
· Wheels with brake.

ACCESSORIES

Wheel-kits for dough mixers

		List Price
6504427	Wheels kit 75mm SM/DM (4)	40€

Pizza dough roller machine

Commercial pizza formers

Pizza dough rollers to form pizza dough of variable thickness.

- 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.
- 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	140-290mm	260-400mm	260-400mm
Total loading	240W	240W	240W
External dimensions (WxDxH)	480 x 380 x 660mm	590 x 440 x 790mm	590 x 440 x 720mm
Net weight	28Kg	37Kg	38Kg

Exclusive sensor-activated automatic start.

PIZZA DOUGH ROLLER DF-30

For Ø 140 mm-290 mm pizzas.
- 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.
- Tilted upper roller.
- 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.

		List Price
5500053	Dough rolling machine DF-30 230/50-60/1	1.469€

PIZZA DOUGH ROLLER DF-40

For Ø 260 mm-400 mm pizzas.
- 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.
- Tilted upper roller.
- 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.

		List Price
5500054	Dough rolling machine DF-40 230/50-60/1	1.588€

PIZZA DOUGH ROLLER DF-40P

For Ø 260 mm-400 mm pizzas. Paralell rollers.
- 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.
- Paralell rollers.
- 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.

		List Price
5500055	Dough rolling machine DF-40P 230/50-60/1	1.682€

Commercial scales

Price-computing and portion-control scales

M-certified price-computing scales, suitable for customer service, and highly precise portion-control commercial scales, ideal for commercial kitchens.

M-certified price-computing scales

Commercial M-certified scales are suitable for customer service. 20 and 35 Kg. capacity models available.

- Certified commercial scales. Suitable for convenience stores, butcher shops, dairy, produce, bakery, street markets, etc.
- Portable: the PCS operates with an AC adapter.
- Generates the report of total daily sales.
- Controls sales of weighed and non-weighed products.
- Stainless steel construction.
- Removable stainless steel, 29x35cm. tray.
- Operates with a long lasting rechargeable battery (100 hours approximately). Battery included.
- Easy-to-read backlight alphanumeric liquid crystal display enhances visibility even in dark areas.
- The PCS scales are capable of storing the price of 100 products.
- A pre-pack function is also included to speed up same products packing operations.
- 16 memory keys.
- Fix price function.
- Includes PC or printer interface through serial port RS-232.

Portion-control scales

Precise portion-control scales. Ideal for commercial kitchens and any other activity that requires weighing small portion with precision. 4 and 8 Kg. capacity models available.

- The LEQ series scales feature a progressive tare to obtain net weight while automatically subtracting the container's weigh for precise measurement.
- Built to last: Stainless steel cabinet and removable plate.
- Easily toggles between kg/oz/lb.
- Easy-to-read backlight LCD display.
- An included rechargeable battery lasts over 100 hours. Auto power-off function to save power.
- Includes PC or printer interface through serial port RS-232.
- A programmable audible alarm for maximum and minimum weight allows fast operation.

	PCS-20	PCS-35	LEQ-4	LEQ-8
Load capacity	20Kg	35Kg	4Kg	8Kg
Precision	5g	10g	1g	2g
M-certificate	yes	yes	-	-
Autonomy	100h	100h	100h	100h
Tray dimensions	290 x 350mm	290 x 350mm	200 x 240mm	200 x 240mm
External dimensions (WxDxH)				
Width	350mm	350mm	250mm	250mm
Depth	350mm	350mm	260mm	260mm
Height	140mm	140mm	110mm	110mm
Net weight	7.6Kg	8Kg	3.5Kg	3.5Kg

PCS-20

Price-computing scale. M-certified. 20 Kg. capacity.

M-certified portable price-computing commercial scale.

	List Price
5846005	**Scale PCS-20 230/50-60/1**	**335€**

Includes

· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

PCS-35

Price-computing scale. M-certified. 35 Kg. capacity.

	List Price
5846007	**Scale PCS-35 230/50-60/1**	**335€**

Includes

· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

LEQ-4

Highly precise portioning scale. 4 Kg. capacity.

	List Price
5846015	**Scale LEQ-4 230/50-60/1**	**230€**

Includes

· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

LEQ-8

Highly precise portioning scale. 8 Kg. capacity.

	List Price
5846017	**Scale LEQ-8 230/50-60/1**	**230€**

Includes

· Stainless steel removable plate.
· Rechargeable battery.
· PC or printer interface through serial port
  RS-232.

Commercial meat grinders

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.

Sammic offers 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-22R / 32R: refrigerated table-top meat mincers for maximum hygiene and food safety.

	PS-12	PS-22	PS-32	PS-22R	PS-32R
SELECTION GUIDE					
PRODUCTION /HOUR (MAX)	100Kg	280Kg	425Kg	250Kg	450Kg
FEATURES					
PLATE DIAMETER	70mm	82mm	98mm	82mm	98mm
TOTAL LOADING	440W	740-1100W	1500W	1100W	2200W
EXTERNAL DIMENSIONS (WxDxH)					
EXTERNAL DIMENSIONS (WxDxH)	227 x 470 x 410mm	310 x 440 x 480mm	310 x 460 x 480mm	310 x 438 x 508mm	325 x 544 x 553mm
NET WEIGHT	17.3Kg	31Kg	33Kg	40Kg	74Kg

PS-12 / 22 / 32 RANGE

Commercial meat mincers

Sammic commercial meat mincers are ideal for foodservice, institutions and food retail and offer an hourly output from 100 to 425 Kg., depending on the model.

With **stainless steel** body and hopper, the grinder **head lock** ensures a perfect cut. All models are equipped with **ventilated, powerful motors**.

PS-12 is a compact model complete with an aluminium grinding head.

PS-22 / 32 models are equipped with stainless steel cutting unit with the possibility of Unger S-3 system. The motor unit and the cutting group **must be ordered separately.**

All models are sold with **1 blade and 1 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**	**989€**

Includes	Optional
· Enterprise system, aluminium cutting unit.	· Mesh plates of different sizes: 4.5 / 6 / 8 mm.
· Ø 6mm. 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 st. st.		**2.019€**
PS-22III with Unger cutting unit in st. st. (double cut)		**2.061€**
PS-22II with Enterprise cutting unit in st. st.		**2.097€**
PS-22II with Unger cutting unit in st. st. (double cut)		**2.139€**
1050212	**Motor unit PS-22 230-400/50/3 (without cutting unit)**	**1.419€**
1050210	**Motor unit PS-22 230/50/1 (without cutting unit)**	**1.497€**
1050215	**Cutting unit - Enterprise stainless steel 22**	**600€**
1050216	**Cutting unit - Unger stainless steel 22**	**642€**

Includes	Optional
· Motor unit.	· Enterprise system, stainless steel cutting unit · Stainless steel Unger system (double cut). · 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 st. st.		**2.449€**
PS-32III with Unger cutting unit in st. st. (double cut)		**2.516€**
1050220	**Motor unit PS-32 230-400/50/3 (without cutting unit)**	**1.589€**
1050223	**Cutting unit - Entreprise stainless steel 32**	**860€**
1050224	**Cutting unit - Unger stainless steel 32**	**927€**

Includes	Optional
· Motor unit.	· Enterprise system, stainless steel cutting unit · Stainless steel Unger system (double cut). · Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

PS- 22R / 32R REFRIGERATED RANGE

Refrigerated meat mincers

The highest hygiene in processing in respect of the HACCP methodology; in order to improve the service to the customer. A sturdy, reliable machine. For food stores and catering.

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.

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.

Sammic refrigerated meat mincers comply with all hygiene and safety and all specific **regulations**.

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.

PS-22R REFRIGERATED MEAT GRINDER

Hourly output: up to 250 Kg.
Refrigerated stainless steel countertop meat mincer for medium production levels. Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

		List Price
5050200	**Meat mincer PS-22R 230-400/50/3N**	**5.030€**
5050210	**Meat mincer PS-22R 230/50/1**	**5.123€**

Includes	Optional
· Enterprise cutting unit in stainless steel. · Mesh plate of 4.5 mm.	· Unger cutting unit (double cut): Ø 82 mm, 3 items made of stainless steel. · Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

PS-32R REFRIGERATED MEAT GRINDER

Hourly output: up to 450 Kg.
Refrigerated stainless steel countertop meat mincer for medium production levels. Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

		List Price
5050220	**Meat mincer PS-32R 230-400/50/3**	**6.915€**

Includes	Optional
· Enterprise cutting unit in stainless steel. · Mesh plate of 4.5mm.	· Unger cutting unit (double cut): Ø 98 mm, 3 items made of stainless steel. · 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-12/22/32/22R/32R.

• For PS-12/22/32 and refrigerated meat mincers.
• PS-22/32 models available for Enterprise and Unger systems.

		List Price
2011525	**Mesh plate 12 4,5mm PS-12/HM-70**	**22€**
2011527	**Mesh plate 12 6mm PS-12/HM-70**	**22€**
2011530	**Mesh plate 12 8mm PS-12/HM-70**	**21€**
2051051	**Mesh plate 22 3mm**	**49€**
2051014	**Mesh plate 22 4,5mm**	**35€**
2051052	**Mesh plate 22 6mm**	**35€**
2051053	**Mesh plate 22 8mm**	**29€**
2052051	**Mesh plate 32 3mm**	**64€**
2052014	**Mesh plate 32 4,5mm**	**51€**
2052052	**Mesh plate 32 6mm**	**49€**
2052053	**Mesh plate 32 8mm**	**48€**
2051524	**Mesh plate Unger 22 3mm**	**47€**
2051525	**Mesh plate Unger 22 4,5mm**	**27€**
2051526	**Mesh plate Unger 22 6mm**	**27€**
2051527	**Mesh plate Unger 22 8mm**	**27€**
2051774	**Mesh plate Unger 32 3mm**	**64€**
2051775	**Mesh plate Unger 32 4,5mm**	**50€**
2051776	**Mesh plate Unger 32 6mm**	**47€**
2051777	**Mesh plate Unger 32 8mm**	**46€**
6056188	**Mesh plate 22-R 4,5mm**	**56€**
6056186	**Mesh plate 22-R 6mm**	**47€**
6056187	**Mesh plate 22-R 8mm**	**47€**
6056164	**Mesh plate 32-R 3mm UNGER**	**80€**
6056183	**Mesh plate 32-R 4.5mm**	**63€**
6056166	**Mesh plate 32-R 5mm UNGER**	**64€**
6056168	**Mesh plate 32-R 6mm UNGER**	**64€**
6056184	**Mesh plate 32-R 8mm**	**63€**
6056169	**Mesh plate 32-R 10mm UNGER**	**64€**

Belt driven slicers

Belt driven commercial deli meat slicers

Commercial lunch meat & deli slicers for butchers, delicatessen or foodservice.

Sammic GC/GCP belt driven deli slicers are made of **special anodised, anticorrosive and hygienic aluminium alloy.**

All models are equipped with an easy-to-use **built-in sharpener**. The cutting **thickness can be adjusted**, guaranteeing a precise cut. Sammic GC/GCP slicers are very easy to clean.

	GC-220	GC-250	GC-275	GC-300	GCP-250	GCP-275	GCP-300	GCP-350
FEATURES								
BLADE DIAMETER	220mm	250mm	275mm	300mm	250mm	275mm	300mm	350mm
CUTTING CAPACITY	150 x 200mm	190 x 250mm	210 x 250mm	220 x 260mm	190 x 250mm	200 x 250mm	220 x 320mm	240 x 320mm
SLICE THICKNESS	0 - 10mm	0 - 15mm	0 - 15mm	0 - 15mm	0 - 15mm	0 - 15mm	0 - 13mm	0 - 13mm
CARRIAGE RUN	205mm	260mm	260mm	270mm	260mm	260mm	330mm	330mm
TOTAL LOADING	250W	300W	300W	300W	300W	300W	450W	500W
EXTERNAL DIMENSIONS (WxDxH)								
WIDTH	470mm	580mm	580mm	600mm	580mm	580mm	690mm	710mm
DEPTH	380mm	470mm	470mm	480mm	470mm	470mm	510mm	570mm
HEIGHT	340mm	370mm	380mm	420mm	370mm	390mm	440mm	470mm
NET WEIGHT	13Kg	16Kg	20Kg	27Kg	18Kg	21Kg	30Kg	30Kg

GC MEAT SLICERS

Belt driven meat slicers

Sammic **GC** belt driven deli slicers are made of **special anodised, anticorrosive and hygienic aluminium alloy.**

All models are equipped with an easy to use built-in sharpener. The cutting thickness can be adjusted, guaranteeing a precise cut. They are very easy to clean.

		Blade diameter	Cutting capacity	List Price
5050022	Slicer GC-220 230/50/1	220 mm	150 mm x 200 mm	**791€**
5050024	Slicer GC-250 230/50/1	250 mm	190 mm x 250 mm	**898€**
5050026	Slicer GC-275 230/50/1	275 mm	210 mm x 250 mm	**1.053€**
5050028	Slicer GC-300 230/50/1	300 mm	220 mm x 260 mm	**1.283€**

GCP MEAT SLICERS

Professional belt driven meat slicers

Sammic GCP professional slicers are equipped with **ring, carriage lock and blade removal tool**. Their **heavy duty, ventilated motor** guarantees commercial performance. Equipped with **blade removal tool**. The carriage is mounted on life-lubricated bearings. Easy to clean.

		Blade diameter	Cutting capacity	List Price
5050075	Slicer GCP-250 230/50/1	250 mm	190 mm x 250 mm	**1.271€**
5050080	Slicer GCP-275 230/50/1	275 mm	200 mm x 250 mm	**1.376€**
5050055	Slicer GCP-300 230/50/1	300 mm	220 mm x 320 mm	**2.023€**
5050057	Slicer GCP-350 230/50/1	350 mm	240 mm x 320 mm	**2.748€**

Gear driven slicers

Gear driven commercial deli & meat slicers

Commercial meat & deli slicers for butchers, delicatessen or foodservice.

Sammic offers a wide range of commercial gear driven slicers for foodservice, institutions and food retail.

GL range consists of deli slicers with ring, carriage lock and blade removal tool. They are equipped with a heavy duty, ventilated motor. **GAE** models are automatic slicers complete with slice counter. Finally, **CCE** range consists of vertical slices, specially designed to cut fresh meat.

	GL-300	GL-350	GAE-300	GAE-350	CCE-350
FEATURES					
BLADE DIAMETER	300mm	350mm	300mm	350mm	350mm
SQUARE CUT	210mm x 210mm	250mm x 250mm	190mm x 190mm	200mm x 200mm	250mm x 250mm
RECTANGULAR CUT	210mm x 270mm	250mm x 300mm	250mm x 190mm	280mm x 200mm	250mm x 320mm
SLICE THICKNESS	0mm - 15mm	0mm - 15mm	0mm - 14mm	0mm - 14mm	0mm - 20mm
CARRIAGE RUN	320mm	320mm	310mm	310mm	375mm
TOTAL LOADING	430W	430W	400W	400W	430W
EXTERNAL DIMENSIONS (WxDxH)					
WIDTH	800mm	800mm	690mm	690mm	780mm
DEPTH	560mm	580mm	540mm	540mm	800mm
HEIGHT	460mm	480mm	600mm	620mm	580mm
NET WEIGHT	38Kg	42Kg	50Kg	57Kg	43Kg

COMMERCIAL SLICER GL

Gear driven commercial slicers

The gear driven commercial meat slicers GL are wholly made of high-polished aluminium protected against anodic oxidation. They are equipped with a hard-chromed forged scoop knife and a built-in precision sharpener. The slide plate is bearing-mounted and the cutting thickness is easy to adjust.

GL commercial slicers are safe appliances: they are equipped with safety features like ring, carriage lock and blade removal tool. Complete with a heavy-duty, ventiladed motor, all components in contact with food are fully detachable for easy cleaning.

		Blade diameter	List Price
5050062	**Slicer GL-300 230-400/50/3**	300 mm	**3.154€**
5050068	**Slicer GL-300 230/50/1**	300 mm	**3.212€**
5050064	**Slicer GL-350 230-400/50/3**	350 mm	**3.405€**
5050070	**Slicer GL-350 230/50/1**	350 mm	**3.541€**

AUTOMATIC SLICERS GAE

Gear-driven automatic meat slicers

GAE deli-slicers by Sammic are fully automatic and equipped with slice counter. They are wholly made of **high-polished aluminium protected against anodic oxidation**. They are equipped with a hard chromed forged coop knife and a built-in precision sharpener. The selection of the cutting thickness is extremely easy and precise.

GAE slicers are equipped with a **heavy duty, ventilated motor and an independent motor for the carriage.** The adjustable carriage run allows for adapting the movement to the product size avoiding energy and time waste.

The slide plate is **bearing-mounted**.

GAE slicers are safe appliances: they are equipped with safety devices like ring, carriage lock and blade removal tool. All components in contact with food are completely detachable for easier cleaning.

		Blade diameter	List Price
5050082	**Slicer GAE-300 230/50/1**	300 mm	**6.413€**
5050085	**Slicer GAE-350 230-400/50/3N**	350 mm	**7.011€**
5050084	**Slicer GAE-350 230/50/1**	350 mm	**7.011€**

MEAT SLICER CCE

Vertical slicer, specially designed for fresh meat

CCE meat-slicer by Sammic has been specially designed to cut fresh meat and is wholly made of **high-polished aluminium protected against anodic oxidation**. It is equipped with a hard chromed forged coop knife and a built-in precision sharpener. The selection of the cutting thickness is extremely easy and precise.

CCE slicer is equipped with a **heavy duty, ventilated motor** and the slide plate is **bearing-mounted**.

They are safe appliances: they are equipped with safety devices like ring, carriage lock and blade removal tool. All components in contact with food are completely detachable for easier cleaning.

		Blade diameter	List Price
5050074	**Slicer CCE-350 230-400/50/3**	350 mm	**4.396€**
5050072	**Slicer CCE-350 230/50/1**	350 mm	**4.396€**

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.

SH bone saws by Sammic offer not only a modern design but also a safe and simple operation. Ideal for food retailers and collective dining facilities.

• Fully stainless-steel made.
• 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	1550mm x 16mm	1820mm x 16mm
SCOPE OF CUT	215mm	249mm
TOTAL LOADING		
SINGLE PHASE	750W	950W
THREE PHASE	750W	1150W
SAW DIMENSIONS	1450rpm	1450rpm
CUTTING SPEED	15m/seg	16m/seg
WORK SURFACE DIMENSIONS	367mm x 415mm	480mm x 470mm
EXTERNAL DIMENSIONS (WxDxH)		
WIDTH	400mm	400mm
DEPTH	425mm	470mm
HEIGHT	835mm	958mm
NET WEIGHT	32Kg	35Kg

BONE SAW SH-155

Cut height: 215 mm.
• Max. cutting thickness: 170 mm.
• Cutting speed: 15 m./sec.

		List Price
5150020	**Bone saw SH-155 230-400/50/3**	**3.315€**
5150025	**Bone saw SH-155 230/50/1**	**3.522€**

BONE SAW SH-182

Cut height: 249 mm.
• Max. cutting thickness: 175 mm.
• Cutting speed: 16 m./sec.

		List Price
5150030	**Bone saw SH-182 230-400/50/3**	**4.152€**
5150035	**Bone saw SH-182 230/50/1**	**4.220€**

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.

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.

- Manufactured in cast nodised aluminium alloy.
- Stainless steel mould and meat ejection device.
- Cellophane container included.
- Easy to clean.
- No maintenance.

	PH-100
HAMBURGER DIAMETER	100mm
EXTERNAL DIMENSIONS (WxDxH)	235 x 230 x 275mm
NET WEIGHT	5.84Kg

HAMBURGER PRESS PH-100 (PH-5)

Commercial use hamburger press.

Designed to form hamburgers of Ø 100 mm. x 25 mm.

		List Price
5050128	**Hamburger press PH-100 (PH-5)**	**240€**

Includes

· 500 units of Ø 103mm cellophane paper.

Commercial can opener

For quick and safe can opening

Simple to use heavy-duty industrial tin-opener for professional kitchens.

- Simple to use, designed for opening all shapes and even the heaviest cans safely with ease.
- 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.
- Antibacterial blades with superior cutting edge to rival openers.
- Patented antibacterial black coating. Allows to show dirt for cleaning purpose.
- Stainless steel base plate.
- Dishwasher safe blade carrier.
- Ideal for up to 40 cans a day.
- Max. Can height: 560 mm.
- Dimensions: 110w x 250d x 800 mm h.
- NSF listed.

CAN OPENER EZ-40

For quick and safe can opening

Designed for a wide variety of can and tin sizes.

- Max. Can height: 560 mm.
- Dimensions: 110w x 250d x 800 mm h.

		List Price
5040010	**Can opener EZ-40**	**234€**

Vacuum packing machines · Sensor line

SE line. Vacuum controlled by a highly precise sensor.

The professional SE 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 and 400 series.
• Damped transparent lid of highly durable polycarbonate.
• Digital keyboard.
• Control panel equipped with display indicating the exact vacuum percentage.

Advanced performance in all models

• Safe liquid packing thanks to sensor control.
• Vac-Norm ready with Automatic decompression.
• Bag-sealing programme.
• "Pause" button to marinate food.
• Pulse-controlled decompression to prevent tears in the vacuum bag.
• 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.

	200 SERIES	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES
VACUUM PUMP (M³/H)	4 / 8	8 / 10 / 16	10 / 16 / 20	20	40 / 63	63 / 100
SEALING TYPE	Double					
SEALING BAR LENGTH (MM)	280	320	420	420+420 555	413+656 465+465	530+848 581+581 848+848
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~				230-400V / 50-60 Hz / 3N~	
MAX VACUUM PRESSURE (MBAR)	2	2	2	2	0.5	0.5
CHAMBER DIMENSIONS (MM)						
WIDTH	288	330	430	560	672	864
DEPTH	334	360	415	430	481	603
HEIGHT	111	155	145/180/180	183	200	215
EXTERNAL DIMENSIONS (MM)						
WIDTH	337	384	484	634	740	960
DEPTH	431	465	529	552	566	757
HEIGHT	307	403	413/448/448	513	997	998
NET WEIGHT (KG)	24/32/32	36/36/39/42	49/51/57	81	145/159	232/250
COMPLETE WITH	1 filling plate					
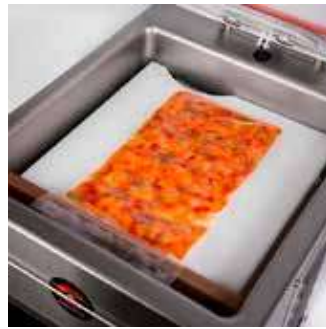
Busch pumps: guaranteed quality.

Vacuum controlled by sensor.

Possibility of vacuum packing in jars.

200 SERIES

Tabletop model: 280 mm. / 11" sealing bar.

• Deep-drawn chamber.

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	**1.933€**
1141080	Vacuum packing machine SE-208 230/50-60/1	280 mm	8 m³/h	**2.195€**

300 SERIES

Tabletop model: 320mm. / 13" sealing bar

• Deep-drawn chamber.

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	**2.639€**
1140628	Vacuum packing machine SE-310 230/50-60/1	320 mm	10 m³/h	**2.708€**
1140630	Vacuum packing machine SE-316 230/50-60/1	320 mm	16 m³/h	**2.937€**

400 SERIES

Tabletop model: 420mm. / 17" sealing bar

• Deep-drawn chamber.

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	**3.333€**
1140636	Vacuum packing machine SE-416 230/50-60/1	420 mm	16 m³/h	**3.419€**
1140638	Vacuum packing machine SE-420 230/50-60/1	420 mm	20 m³/h	**3.699€**

500 SERIES

Tabletop model: long-shaped chamber. One or two sealing bars.

• Long-shaped, deep-drawn chamber.
• Available with one or two sealing bars.

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	**5.039€**
1141143	Vacuum packing machine SE-520 L 230/50-60/1	555 mm	20 m³/h	**4.755€**

600 SERIES

Floorstanding unit: two sealing bars

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	**7.520€**
1140651	Vacuum packing machine SE-604 CC 230-400/50/3N	465+465 mm	40 m³/h	**7.520€**
1140662	Vacuum packing machine SE-606 230-400/50/3N	413+656 mm	63 m³/h	**7.899€**
1140663	Vacuum packing machine SE-606 CC 230-400/50/3N	465+465 mm	63 m³/h	**7.899€**

800 SERIES

Floorstanding unit: two sealing bars

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	**9.715€**
1140681	‖	Vacuum packing machine SE-806 CC 230-400/50/3N	581+581 mm	63 m³/h	**9.715€**
1140682	═	Vacuum packing machine SE-806 LL 230-400/50/3N	848+848 mm	63 m³/h	**9.806€**
1140696	⊔	Vacuum packing machine SE-810 400/50-60/3N	530+848 mm	100 m³/h	**11.419€**
1140697	‖	Vacuum packing machine SE-810 CC 400/50-60/3N	581+581 mm	100 m³/h	**11.419€**
1140698	═	Vacuum packing machine SE-810 LL 400/50-60/3N	848+848 mm	100 m³/h	**11.509€**

Vacuum packing machines · Sensor Ultra line

SU line. Vacuum controlled by sensor with widest range of options and a 3.9" LCD colour screen

The professional SU 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.
- Digital control panel with 3,9" LCD colour screen: all information at a glance.
- The backlit touch keyboard protected against the splashing of liquids.
- 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 300 and 400 series.
- Damped transparent lid of highly durable polycarbonate.

Advanced performance in all models

- Memory of programmes: capacity to store 25 different vacuum programmes with the possibility of locking.
- Staged vacuum programme for soft and porous products.
- System for detecting the evaporation point, ensuring the maximum possible vacuum.
- Progressive decompression to prevent the piercing of the bag by sharp-edged products.
- Vac-Norm ready with automatic decompression.
- Bag-sealing programme.
- "Pause" button to marinate food.
- Optional sealing "plus" system for sealing metal type bags.
- Optional label printing system, thanks to Bluetooth connection.
- Optional installation of the gas injection system.

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.

Sammic VAC App

Bluetooth® SMART

	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES	6000 SERIES
VACUUM PUMP (M³/H)	10 / 16	16 / 20	20	40 / 63	63 / 100	100 / 155
SEALING TYPE	Double					
SEALING BAR LENGTH (MM)	320	420	420+420 555	413+656 465+465	530+848 581+581 848+848	2x (660+660)
ELECTRICAL LOADING (W)	370 / 370	550 / 750	750	1,100 / 1,500	1,500 / 2,200	2,200 / 4,000
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~			230-400V / 50-60 Hz / 3N~		
MAX VACUUM PRESSURE (MBAR)	2	2	2	0.5	0.5	0.5
CHAMBER DIMENSIONS (MM)						
WIDTH	330	430	560	672	864	662
DEPTH	360	415	430	481	603	656
HEIGHT	155	180	183	200	215	205
EXTERNAL DIMENSIONS (MM)						
WIDTH	384	484	634	740	960	1640
DEPTH	465	529	552	566	757	874
HEIGHT	403	448	513	997	998	1370
NET WEIGHT (KG)	34/34/35	64/65/70	80	145/159	232/250	360
COMPLETE WITH	1 filling plate					4 filling plates

Bush pumps: guaranteed quality.

Vacuum controlled by sensor.

Advanced functions and options.

Wide range of extra options: plus welding, printer, connectivity, inert gas intake.

Possibility of vacuum packing in jars.

300 SERIES

Tabletop model: 320 mm. / 13" sealing bar

• Deep-drawn chamber.

Includes
· BUSCH pump.
· Sensor Controls.
· 25 programmable settings.
· 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.
· Bluetooth connectivity.
· 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-310 230/50-60/1	10 m³/h	320 mm	**2.889€**
Vacuum packing machine SU-316 230/50-60/1	16 m³/h	320 mm	**3.119€**

	List Price
Bluetooth connectivity and printer connection (installed)	**+179€**
Inert gas flush option SU-3XX/4XX (installed)	**+120€**
PLUS welding option for SU-316 (installed)	**+120€**

ITEM LIST		Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	PLUS welding	List Price
1140730	**SU-310 230/50-60/1**	10 m³/h	320 mm					**2.889€**
1140731	**SU-310G 230/50-60/1**	10 m³/h	320 mm	✓				**3.009€**
1140732	**SU-310P 230/50-60/1**	10 m³/h	320 mm		✓	✓		**3.068€**
1140733	**SU-310GP 230/50-60/1**	10 m³/h	320 mm	✓	✓	✓		**3.188€**
1140742	**SU-316 230/50-60/1**	16 m³/h	320 mm					**3.119€**
1140743	**SU-316G 230/50-60/1**	16 m³/h	320 mm	✓				**3.239€**
1140744	**SU-316P 230/50-60/1**	16 m³/h	320 mm		✓	✓		**3.298€**
1140745	**SU-316+ 230/50-60/1**	16 m³/h	320 mm				✓	**3.239€**
1140746	**SU-316P+ 230/50-60/1**	16 m³/h	320 mm		✓	✓	✓	**3.418€**
1140747	**SU-316GP 230/50-60/1**	16 m³/h	320 mm	✓	✓	✓		**3.418€**
1140748	**SU-316G+ 230/50-60/1**	16 m³/h	320 mm	✓			✓	**3.359€**
1140749	**SU-316GP+ 230/50-60/1**	16 m³/h	320 mm	✓	✓	✓	✓	**3.538€**

400 SERIES

Tabletop model: 420mm. / 17" sealing bar

• Deep-drawn chamber.

Includes

· BUSCH pump.
· Sensor Controls.
· 25 programmable settings.
· 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.
· Bluetooth connectivity.
· 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-416 230/50-60/1	16 m³/h	420 mm	**3.599€**
Vacuum packing machine SU-420 230/50-60/1	20 m³/h	420 mm	**3.880€**

	List Price
Bluetooth connectivity and printer connection (installed)	**+179€**
Inert gas flush option SU-3XX/4XX (installed)	**+120€**
PLUS welding option for SU-420 (installed)	**+120€**

ITEM LIST		Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	PLUS welding	List Price
1140760	**SU-416 230/50-60/1**	16 m³/h	420 mm					**3.599€**
1140761	**SU-416G 230/50-60/1**	16 m³/h	420 mm	✅				**3.719€**
1140762	**SU-416P 230/50-60/1**	16 m³/h	420 mm		✅	✅		**3.778€**
1140763	**SU-416GP 230/50-60/1**	16 m³/h	420 mm	✅	✅	✅		**3.898€**
1140772	**SU-420 230/50-60/1**	20 m³/h	420 mm					**3.880€**
1140773	**SU-420G 230/50-60/1**	20 m³/h	420 mm	✅				**4.000€**
1140774	**SU-420P 230/50-60/1**	20 m³/h	420 mm		✅	✅		**4.059€**
1140775	**SU-420+ 230/50-60/1**	20 m³/h	420 mm				✅	**4.000€**
1140776	**SU-420P+ 230/50-60/1**	20 m³/h	420 mm		✅	✅	✅	**4.179€**
1140778	**SU-420G+ 230/50-60/1**	20 m³/h	420 mm	✅			✅	**4.120€**
1140777	**SU-420GP 230/50-60/1**	20 m³/h	420 mm	✅	✅	✅		**4.179€**
1140779	**SU-420GP+ 230/50-60/1**	20 m³/h	420 mm	✅	✅	✅	✅	**4.299€**

500 SERIES

Tabletop model: long-shaped chamber. One or two sealing bars.

• Long-shaped deep-drawn chamber.
• Available with one or two sealing bars.

Includes
· BUSCH pump.
· Sensor Controls.
· 25 programmable settings.
· 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.
· Bluetooth connectivity.
· 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-520 CC 230/50-60/1	20 m³/h	420+420 mm	**5.220€**
Vacuum packing machine SU-520 L 230/50-60/1	20 m³/h	555 mm	**4.936€**

	List Price
Bluetooth connectivity and printer connection (installed)	**+179€**
Inert gas flush option SU-520 (installed)	**+120€**
PLUS welding option for SU-520 / SU-520CC (installed)	**+240€**
PLUS welding option for SU-520L (installed)	**+120€**

ITEM LIST		Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	PLUS welding	List Price
1141100	**SU-520 CC 230/50-60/1**	20 m³/h	420+420 mm					**5.220€**
1141101	**SU-520G CC 230/50-60/1**	20 m³/h	420+420 mm	✅				**5.340€**
1141102	**SU-520P CC 230/50-60/1**	20 m³/h	420+420 mm		✅	✅		**5.399€**
1141103	**SU-520+ CC 230/50-60/1**	20 m³/h	420+420 mm				✅	**5.460€**
1141104	**SU-520P+ CC 230/50-60/1**	20 m³/h	420+420 mm		✅	✅	✅	**5.639€**
1141105	**SU-520GP CC 230/50-60/1**	20 m³/h	420+420 mm	✅	✅	✅		**5.519€**
1141106	**SU-520G+ CC 230/50-60/1**	20 m³/h	420+420 mm	✅			✅	**5.580€**
1141107	**SU-520GP+ CC 230/50-60/1**	20 m³/h	420+420 mm	✅	✅	✅	✅	**5.759€**
1141110	**SU-520 L 230/50-60/1**	20 m³/h	555 mm					**4.936€**
1141111	**SU-520G L 230/50-60/1**	20 m³/h	555 mm	✅				**5.056€**
1141112	**SU-520P L 230/50-60/1**	20 m³/h	555 mm		✅	✅		**5.115€**
1141113	**SU-520+ L 230/50-60/1**	20 m³/h	555 mm				✅	**5.056€**
1141114	**SU-520P+ L 230/50-60/1**	20 m³/h	555 mm		✅	✅	✅	**5.235€**
1141115	**SU-520GP L 230/50-60/1**	20 m³/h	555 mm	✅	✅	✅		**5.235€**
1141116	**SU-520G+ L 230/50-60/1**	20 m³/h	555 mm	✅			✅	**5.176€**
1141117	**SU-520GP+ L 230/50-60/1**	20 m³/h	555 mm	✅	✅	✅	✅	**5.355€**

600 SERIES

Floorstanding unit: two sealing bars

Includes

· BUSCH pump.
· Sensor Controls.
· 25 programmable settings.
· 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.
· Bluetooth connectivity.
· 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-604 230-400/50/3N	40 m³/h	413+656 mm	**7.881€**
Vacuum packing machine SU-606 230-400/50/3N	63 m³/h	413+656 mm	**8.259€**
Vacuum packing machine SU-604 CC 230-400/50/3N	40 m³/h	465+465 mm	**7.881€**
Vacuum packing machine SU-606 CC 230-400/50/3N	63 m³/h	465+465 mm	**8.259€**

	List Price
Bluetooth connectivity and printer connection (installed)	**+179€**
Inert gas flush option SU-6XX (installed)	**+240€**
PLUS welding option for SU-606 (installed)	**+240€**

ITEM LIST		Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	PLUS welding	List Price
1140811	SU-604 230-400/50/3N	40 m³/h	413+656 mm					7.881€
1140813	SU-604G 230-400/50/3N	40 m³/h	413+656 mm	✓				8.121€
1140814	SU-604P 230-400/50/3N	40 m³/h	413+656 mm		✓	✓		8.060€
1140815	SU-604GP 230-400/50/3N	40 m³/h	413+656 mm	✓	✓	✓		8.300€
1140835	SU-606 230-400/50/3N	63 m³/h	413+656 mm					8.259€
1140837	SU-606G 230-400/50/3N	63 m³/h	413+656 mm	✓				8.499€
1140838	SU-606P 230-400/50/3N	63 m³/h	413+656 mm		✓	✓		8.438€
1140839	SU-606+ 230-400/50/3N	63 m³/h	413+656 mm				✓	8.499€
1140840	SU-606P+ 230-400/50/3N	63 m³/h	413+656 mm		✓	✓	✓	8.678€
1140841	SU-606GP 230-400/50/3N	63 m³/h	413+656 mm	✓	✓	✓		8.678€
1140842	SU-606G+ 230-400/50/3N	63 m³/h	413+656 mm	✓			✓	8.739€
1140843	SU-606GP+ 230-400/50/3N	63 m³/h	413+656 mm	✓	✓	✓	✓	8.918€
1140817	SU-604 CC 230-400/50/3N	40 m³/h	465+465 mm					7.881€
1140819	SU-604G CC 230-400/50/3N	40 m³/h	465+465 mm	✓				8.121€
1140820	SU-604P CC 230-400/50/3N	40 m³/h	465+465 mm		✓	✓		8.060€
1140821	SU-604GP CC 230-400/50/3N	40 m³/h	465+465 mm	✓	✓	✓		8.300€
1140845	SU-606 CC 230-400/50/3N	63 m³/h	465+465 mm					8.259€
1140847	SU-606G CC 230-400/50/3N	63 m³/h	465+465 mm	✓				8.499€
1140848	SU-606P CC 230-400/50/3N	63 m³/h	465+465 mm		✓	✓		8.438€
1140849	SU-606+ CC 230-400/50/3N	63 m³/h	465+465 mm				✓	8.499€
1140850	SU-606P+ CC 230-400/50/3N	63 m³/h	465+465 mm		✓	✓	✓	8.678€
1140851	SU-606GP CC 230-400/50/3N	63 m³/h	465+465 mm	✓	✓	✓		8.678€
1140852	SU-606G+ CC 230-400/50/3N	63 m³/h	465+465 mm	✓			✓	8.739€
1140853	SU-606GP+ CC 230-400/50/3N	63 m³/h	465+465 mm	✓	✓	✓	✓	8.918€

800 SERIES

Floorstanding unit: two sealing bars

Includes

· BUSCH pump.
· Sensor Controls.
· 25 programmable settings.
· 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.
· Bluetooth connectivity.
· 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-806 230-400/50/3N	63 m³/h	530+848 mm	**10.077€**
Vacuum packing machine SU-806 CC 230-400/50/3N	63 m³/h	581+581 mm	**10.077€**
Vacuum packing machine SU-806 LL 230-400/50/3N	63 m³/h	848+848 mm	**10.167€**
Vacuum packing machine SU-810 400/50-60/3N	100 m³/h	530+848 mm	**11.781€**
Vacuum packing machine SU-810 CC 400/50-60/3N	100 m³/h	581+581 mm	**11.781€**
Vacuum packing machine SU-810 LL 400/50-60/3N	100 m³/h	848+848 mm	**11.871€**

	List Price
Bluetooth connectivity and printer connection (installed)	**+179€**
Inert gas flush option SU-8XX (installed)	**+361€**
PLUS welding option for SU-810 (installed)	**+240€**

ITEM LIST		Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	PLUS welding	List Price
1140881	SU-806 230-400/50/3N	63 m³/h	530+848 mm					**10.077€**
1140883	SU-806G 230-400/50/3N	63 m³/h	530+848 mm	✓				**10.438€**
1140884	SU-806P 230-400/50/3N	63 m³/h	530+848 mm		✓	✓		**10.256€**
1140885	SU-806GP 230-400/50/3N	63 m³/h	530+848 mm	✓	✓	✓		**10.617€**
1140887	SU-806 CC 230-400/50/3N	63 m³/h	581+581 mm					**10.077€**
1140889	SU-806G CC 230-400/50/3N	63 m³/h	581+581 mm	✓				**10.438€**
1140890	SU-806P CC 230-400/50/3N	63 m³/h	581+581 mm		✓	✓		**10.256€**
1140891	SU-806GP CC 230-400/50/3N	63 m³/h	581+581 mm	✓	✓	✓		**10.617€**
1140893	SU-806 LL 230-400/50/3N	63 m³/h	848+848 mm					**10.167€**
1140895	SU-806G LL 230-400/50/3N	63 m³/h	848+848 mm	✓				**10.528€**
1140896	SU-806P LL 230-400/50/3N	63 m³/h	848+848 mm		✓	✓		**10.346€**
1140897	SU-806GP LL 230-400/50/3N	63 m³/h	848+848 mm	✓	✓	✓		**10.707€**
1140935	SU-810 400/50-60/3N	100 m³/h	530+848 mm					**11.781€**
1140937	SU-810G 400/50-60/3N	100 m³/h	530+848 mm	✓				**12.142€**
1140938	SU-810P 400/50-60/3N	100 m³/h	530+848 mm		✓	✓		**11.960€**
1140939	SU-810+ 400/50-60/3N	100 m³/h	530+848 mm				✓	**12.021€**
1140940	SU-810P+ 400/50-60/3N	100 m³/h	530+848 mm		✓	✓	✓	**12.200€**
1140941	SU-810GP 400/50-60/3N	100 m³/h	530+848 mm	✓	✓	✓		**12.321€**
1140942	SU-810G+ 400/50-60/3N	100 m³/h	530+848 mm	✓			✓	**12.382€**
1140943	SU-810GP+ 400/50-60/3N	100 m³/h	530+848 mm	✓	✓	✓	✓	**12.561€**
1140945	SU-810 CC 400/50-60/3N	100 m³/h	581+581 mm					**11.781€**
1140947	SU-810G CC 400/50-60/3N	100 m³/h	581+581 mm	✓				**12.142€**
1140948	SU-810P CC 400/50-60/3N	100 m³/h	581+581 mm		✓	✓		**11.960€**
1140949	SU-810+ CC 400/50-60/3N	100 m³/h	581+581 mm				✓	**12.021€**
1140950	SU-810P+ CC 400/50-60/3N	100 m³/h	581+581 mm		✓	✓	✓	**12.200€**
1140951	SU-810GP CC 400/50-60/3N	100 m³/h	581+581 mm	✓	✓	✓		**12.321€**
1140952	SU-810G+ CC 400/50-60/3N	100 m³/h	581+581 mm	✓			✓	**12.382€**
1140953	SU-810GP+ CC 400/50-60/3N	100 m³/h	581+581 mm	✓	✓	✓	✓	**12.561€**
1140955	SU-810 LL 400/50-60/3N	100 m³/h	848+848 mm					**11.871€**
1140957	SU-810G LL 400/50-60/3N	100 m³/h	848+848 mm	✓				**12.232€**
1140958	SU-810P LL 400/50-60/3N	100 m³/h	848+848 mm		✓	✓		**12.050€**
1140959	SU-810+ LL 400/50-60/3N	100 m³/h	848+848 mm				✓	**12.111€**
1140960	SU-810P+ LL 400/50-60/3N	100 m³/h	848+848 mm		✓	✓	✓	**12.290€**
1140961	SU-810GP LL 400/50-60/3N	100 m³/h	848+848 mm	✓	✓	✓		**12.411€**
1140962	SU-810G+ LL 400/50-60/3N	100 m³/h	848+848 mm	✓			✓	**12.472€**
1140963	SU-810GP+ LL 400/50-60/3N	100 m³/h	848+848 mm	✓	✓	✓	✓	**12.651€**

6000 SERIES

Double chamber vacuum packing machine

High performance model with tilting cover.

Includes

· BUSCH pump.
· Sensor Controls.
· 25 programmable settings.
· 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.
· Bluetooth connectivity.
· 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-6100 400/50-60/3N	100 m³/h	2 x (662+662) mm	**17.782€**
Vacuum packing machine SU-6160 400/50-60/3N	155 m³/h	2 x (662+662) mm	**21.462€**

	List Price
Bluetooth connectivity and printer connection (installed)	**+179€**
Inert gas flush option SU-61XX (installed)	**+980€**
PLUS welding option for SU-6160 (installed)	**+240€**

ITEM LIST		Pump capacity	Bar length	Inert gas input	Bluetooth	Printer connection	PLUS welding	List Price
1141030	**SU-6100 400/50-60/3N**	100 m³/h	2 x (662+662) mm					**17.782€**
1141032	**SU-6100G 400/50-60/3N**	100 m³/h	2 x (662+662) mm	✅				**18.762€**
1141033	**SU-6100P 400/50-60/3N**	100 m³/h	2 x (662+662) mm		✅	✅		**17.961€**
1141034	**SU-6100+ 400/50-60/3N**	100 m³/h	2 x (662+662) mm				✅	**18.022€**
1141035	**SU-6100P+ 400/50-60/3N**	100 m³/h	2 x (662+662) mm		✅	✅	✅	**18.201€**
1141036	**SU-6100GP 400/50-60/3N**	100 m³/h	2 x (662+662) mm	✅	✅	✅		**18.941€**
1141037	**SU-6100G+ 400/50-60/3N**	100 m³/h	2 x (662+662) mm	✅			✅	**19.002€**
1141038	**SU-6100GP+ 400/50-60/3N**	100 m³/h	2 x (662+662) mm	✅	✅	✅	✅	**19.181€**
1141050	**SU-6160 400/50-60/3N**	155 m³/h	2 x (662+662) mm					**21.462€**
1141052	**SU-6160G 400/50-60/3N**	155 m³/h	2 x (662+662) mm	✅				**22.442€**
1141053	**SU-6160P 400/50-60/3N**	155 m³/h	2 x (662+662) mm		✅	✅		**21.641€**
1141054	**SU-6160+ 400/50-60/3N**	155 m³/h	2 x (662+662) mm				✅	**21.702€**
1141055	**SU-6160P+ 400/50-60/3N**	155 m³/h	2 x (662+662) mm		✅	✅	✅	**21.881€**
1141056	**SU-6160GP 400/50-60/3N**	155 m³/h	2 x (662+662) mm	✅	✅	✅		**22.621€**
1141057	**SU-6160G+ 400/50-60/3N**	155 m³/h	2 x (662+662) mm	✅			✅	**22.682€**
1141058	**SU-6160GP+ 400/50-60/3N**	155 m³/h	2 x (662+662) mm	✅	✅	✅	✅	**22.861€**

ACCESORIES - 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 (505x550x630 mm)**	**742€**
1140561	**Trolley-stand SE/SU-500 (645x555x630 mm)**	**793€**

Bag cutting kits

To cut non-used bag parts.

		List Price
2149772	**Bag cutting kit 420mm / 17" SE/SU-400/500**	**151€**
2149774	**Bag cutting kit 413mm / 16" SE/SU-600**	**151€**
2149773	**Bag cutting kit 656mm / 26" SE/SU-600**	**233€**
2149775	**Bag cutting kit 465mm / 18" SE/SU-600CC**	**191€**
2149777	**Bag cutting kit 530mm / 21" SE/SU-800**	**207€**
2149776	**Bag cutting kit 848mm / 33" SE/SU-800**	**310€**
2149778	**Bag cutting kit 581mm / 23" 800 CC**	**277€**
2149779	**Bag cutting kit 662mm SU-6000**	**233€**

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**	**43€**
2149791	**Insert plate set SE/SU-300**	**58€**
2149792	**Insert plate set SE/SU-400**	**74€**
2149793	**Insert plate set SE/SU-500**	**86€**
2149794	**Insert plate set SE/SU-600LC**	**85€**
2149795	**Insert plate set SE/SU-600CC**	**105€**
2149796	**Insert plate set SE/SU-800**	**186€**
2149797	**Insert plate set SE/SU-800CC**	**180€**
2149798	**Insert plate set SE/SU-800LL**	**175€**
2149563	**Insert plate set SU-6000**	**130€**

Liquid insert plates

For Sammic vacuum packing machines. Ideal accessory to pack in bags containing liquids.

• Stainless steel construction.
• Complete with an adjustable support place the bag.
• Available for 400 / 500 / 600 / 800 series.
• Dishwasher safe.

		List Price
2149531	**Liquid insert plate SE/SU-300 (310 x 290 x 54mm)**	**85€**
2149020	**Liquid insert plate set SE/SU-400/500 (375 x 355 x 71mm)**	**88€**
2149074	**Liquid insert plate set SE/SU-600 (590 x 400 x 63mm)**	**91€**
2141798	**Liquid insert plate set SE/SU-800 (750 x 404 x 108mm)**	**97€**

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: 90μ.

		List Price
1140600	**Smooth bag 180x300 80ºC (100 units)**	**18€**
1140602	**Smooth bag 300x400 80ºC (100 units)**	**29€**
1140601	**Smooth bag 350x550 80ºC (100 units)**	**46€**
5141250	**Smooth bag 150x150 80ºC (1000 units)**	**34€**
5141251	**Smooth bag 165x200 80ºC (1000 units)**	**47€**
5141252	**Smooth bag 180x300 80ºC (1000 units)**	**82€**
5141253	**Smooth bag 300x400 80ºC (1000 units)**	**182€**
5141258	**Smooth bag 350x550 80ºC (500 units)**	**144€**
1140605	**Smooth bag 180x300 120ºC (100 units)**	**30€**
1140606	**Smooth bag 300x400 120ºC (100 units)**	**59€**
1140607	**Smooth bag 350x550 120ºC (100 units)**	**92€**
5141254	**Smooth bag 150x150 120ºC (1000 units)**	**60€**
5141255	**Smooth bag 165x200 120ºC (1000 units)**	**90€**
5141256	**Smooth bag 180x300 120ºC (1000 units)**	**146€**
5141257	**Smooth bag 300x400 120ºC (1000 units)**	**324€**
5141259	**Smooth bag 350x550 120ºC (500 units)**	**277€**

Vac-norm containers

For using as external vacuum packing

Different sizes vac-norm containers.

• Stainless steel made.
• Lids are sold complete with gasket and valve.

		List Price
5140104	**Vac-norm container 1/1 · Depth: 100 mm**	**124€**
5140102	**Vac-norm container 1/1 · Depth: 150 mm**	**153€**
5140100	**Vac-norm container 1/1 · Depth: 200mm**	**172€**
5140108	**Vac-norm container 1/2 · Depth: 100mm**	**80€**
5140106	**Vac-norm container 1/2 · Depth: 150mm**	**83€**
5140112	**Vac-norm container 1/3 · Depth: 100mm**	**66€**
5140110	**Vac-norm container 1/3 · Depth: 150mm**	**78€**
5140114	**Vac-norm container cover 1/1**	**102€**
5140115	**Vac-norm container cover 1/1 stainless steel**	**146€**
5140116	**Vac-norm container cover 1/2**	**82€**
5140117	**Vac-norm container cover 1/2 stainless steel**	**97€**
5140118	**Vac-norm container cover 1/3**	**63€**
5140120	**Vac-norm cover gasket 1/1**	**25€**
5140122	**Vac-norm cover gasket 1/2**	**24€**
5140124	**Vac-norm cover gasket 1/3**	**13€**
5140126	**Valve for vac-norm cover**	**4€**

Vac-norm external vacuum kits

For Sammic vacuum packing machines.

Optional accessory for all sammic vacuum packing machines.

• All Sammic vacuum packing machines are ready to use Vac-Norm external vacuum kit.
• Allow to vacuum-pack directly in re-usable Vac-Norm containers instead of using bags.

		List Price
2149244	**Vac-norm set (table-top models)**	**90€**
2149257	**Vac-norm set (floorstanding models)**	**106€**

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**	**721€**

Thermal labels for CG2 / RB printer

Protected thermal labels. 4 x 1,000 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)**	**205€**

Thermal transfer labels for RB printer

Thermal transfer labels

55x45mm / 55x90mm 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 55x45mm)**	**122€**

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	13l/min	21l/min
BAR LENGTH	330mm	430mm
TOTAL LOADING	380W	450W
EXTERNAL DIMENSIONS (WxDxH)		
WIDTH	390mm	490mm
DEPTH	300mm	295mm
HEIGHT	180mm	180mm
NET WEIGHT	6Kg	8.2Kg

VACUUM SEALER SV-33

Semi-professional vacuum packing machine. 13l/min. 330mm / 13".

Vacuum packing machine without chamber for embossed bags.
Vacuum controlled by sensor.
330mm / 13". sealing bar and 13l/min self-lubricated vacuum pump.

		List Price
5140215	Vacuum sealer SV-33 230/50/1	515€

VACUUM SEALER SV-43

Semi-professional vacuum packing machine. 21l/min. 430mm.

Vacuum packing machine without chamber for embossed bags.
Vacuum controlled by sensor.
430mm / 17" sealing bar and 21l/min self-lubricated vacuum pump.

		List Price
5140225	Vacuum sealer SV-43 230/50-60/1	982€

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 180X300mm / 7"x12"(100 units)	30€
1140613	Embossed bag pack 300X400 (50 units)	27€
1140614	Embossed bag pack 350X550 (50 units)	46€

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

SMART VIDE

www.sous-vide.cooking

Sous-vide cookers

Commercial precision cooker to get the best 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.

Benefits of sous-vide cooking
Product quality: more tender and tasty product and with a better texture.

- Minimal loss of moisture and weight.
- Preservation of flavour and aroma.
- Flavours are enhanced and colours retained.
- Nutrients are preserved unlike traditional cooking.
- Research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
- Little additional fat and salt are required during cooking.
- Consistent results.

Operational and economic benefits:

- Allows to prepare dishes in advance, making work organisation easier in peak periods.
- Minimizes waste by advance preparation of controlled portions.
- Low energy consumption compared with ovens and gas ranges.
- Non-use of gas reduces room temperature in kitchen, and fire risk.
- Several meals from starter to dessert can be regenerated simultaneously in the same bath.
- Reduction of clean-up time.
- Very simple use and consistent and uniform results.
- 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.
- Bluetooth connectivity.
- HACCP-ready.
- Janby Track ready.
- Recipe memory.
- Firmware update.
- Optional core probe.

More information at www.sous-vide.cooking

SmartVide App

Download on the App Store

ANDROID APP ON Google play

Bluetooth® SMART

	SMARTVIDE 5	SMARTVIDE 7	SMARTVIDE 9	SMARTVIDE X
CAPACITY	30l	56l	56l	56l
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	yes
ELECTRICAL SUPPLY				
TOTAL LOADING	1600W	2000W	2000W	2000W
EXTERNAL DIMENSIONS (WxDxH)				
EXTERNAL DIMENSIONS (WxDxH)	116 x 128 x 330 mm	124 x 140 x 360 mm	124 x 140 x 360 mm	125 x 148 x 385 mm
NET WEIGHT	3.1Kg	3.6Kg	4.2Kg	4.4Kg

Bluetooth connectivity.

HACCP-ready.

Janby Track-ready.

Firmware updater.

Optional core probe.

IMMERSION CIRCULATOR SMARTVIDE 5

Maximum capacity: 30 lt./ 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.

		List Price
1180100	**SmartVide 5 230/50-60/1**	**939€**

Optional

· Transport bag.
· Insulated tank.
· Lid for insulated tank.
· Floating balls.
· Janby Track (available through janby.kitchen).

IMMERSION CIRCULATOR SMARTVIDE 7

Max. capacity: 56 lt./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.

		List Price
1180120	**SmartVide 7 230/50-60/1**	**1.189€**

Optional

· Transport bag.
· Insulated tank.
· Lid for insulated tank.
· Floating balls.
· Janby Track (available through janby.kitchen).

IMMERSION CIRCULATOR SMARTVIDE 9

Max. capacity: 56 lt./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.

		List Price
1180140	**SmartVide 9 230/50-60/1**	**1.491€**

Includes	Optional
· Transport bag.	· Core probe.
	· Insulated tank.
	· Lid for insulated tank.
	· Floating balls.
	· Janby Track (available through janby.kitchen).

IMMERSION CIRCULATOR SMARTVIDE X

Maximum capacity: 56 lt./ 14 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.

		List Price
1180160	**SmartVide X 230/50-60/1**	**1.873€**

Includes	Optional
· Janby Track Mini (must be activated).	· Core probe.
· Transport bag.	· Insulated tanks.
	· Enhanced tanks.
	· Lids for insulated tanks.
	· Floating balls.
	· Janby Track (available through janby.kitchen).

ACCESSORIES

Needle Probe for sous-vide cookers

To get to the heart of the product.

For SmartVide 5 / SmartVide 7 / SmartVide 9 / SmartVide X / SmartVide8 Plus / SmartVide 8.

Allows the user to track temperature of the product throughout the entire cooking cycle.

		List Price
1180090	Needle probe for SmartVide	202€

Probe Foam Seal

To prevent losing vacuum into the bag when using a needle probe.

		List Price
5170060	Membrane 10mmx4m / 0.4"x13ft. Sous-Vide	36€

Insulated tank for SmartVide immersion circulator

Specially designed for SmartVide.

Stainless steel made.

Available in 2 sizes:

• **GN1/1:** 28 lt. capacity. 335 x 600 x 288 mm.
• **GN2/1:** 56 lt. capacity. 660 x 600 x 288 mm.
Complete with tap.

Lid sold separately.

		List Price
1180060	Insulated tank (1/1 de 200mm) 28 l./7.4 gal.	421€
1180065	Insulated tank (2/1 200mm) 56 l./14.8 gal.	533€

Heated tank for SmartVide X / XL

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.

		List Price
1180070	Heated tank 28 l / 7.4 gal SmartVide · 750W · 230/50-60/1	1.024€
1180075	Heated tank 56 l / 14.8 gal SmartVide · 1500W· 230/50-60/1	1.395€

Lid for SmartVide insulated tanks

Lid for insulated tank for sous-vide cooking.

• Stainless steel made (GN 1/1) or polycarbonate (GN 2/1).
• Prevents water evaporation during cooking process.
• Adapts 1/1 and 2/1 standard gastronorm containers or Sammic insulated tanks with tap.
• Complete with handle.

		List Price
1180062	Lid 1/1 GN 1/1 SmartVide 6 / 7 / 8 / 9 / X	56€
1180063	Lid 1/1 GN 1/1 SmartVide 4 / 5	56€
1180067	Lid 2/1 GN 2/1 SmartVide 6 / 7 / 8 / 9 / X	99€

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 28l container**	**49€**
1180191	**Spacer tank base for 56l container**	**84€**

Tank dividers

They allow food to be organized within an insulated or 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 28l tank)**	**60€**
1180181	**Tank divider M (short divider for 56l tank)**	**96€**
1180182	**Tank divider L (long divider for 56l tank)**	**111€**
1180183	**Intermediate divider 1/2 for 56l tank**	**55€**
1180184	**Intermediate divider 2/3 for 56l tank**	**59€**
1180188	**Tank divider support set (2 units)**	**113€**

Floating balls for SmartVide

Ideal for avoiding evaporation during the cooking process.

Hollow Plastic Floating Balls - 20mm diameter.

Made of polypropylene.

• Create a blanket of insulation in any open bath, reducing heat loss and evaporation.
• Help keep vac packs under the water.
• Reduce fumes and splashing hazards.
• Can be used in temperatures up to 110°C / 230ºF and in most bath fluids.

		List Price
1180080	**Floating balls for SmartVide Ø20mm., 1,000 units**	**96€**

SmartVide transport bag

Specially designed for SmartVide.

Included with SmartVide X and SmartVide 9 and optional accessory for SmartVide 7 and SmartVide 5.

		List Price
1180085	**Transport bag for SmartVide**	**66€**

Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 120ºC.

		List Price
1140605	**Smooth bag 180x300 120ºC (100 units)**	**30€**
1140606	**Smooth bag 300x400 120ºC (100 units)**	**59€**
1140607	**Smooth bag 350x550 120ºC (100 units)**	**92€**
5141254	**Smooth bag 150x150 120ºC (1000 units)**	**60€**
5141255	**Smooth bag 165x200 120ºC (1000 units)**	**90€**
5141256	**Smooth bag 180x300 120ºC (1000 units)**	**146€**
5141257	**Smooth bag 300x400 120ºC (1000 units)**	**324€**
5141259	**Smooth bag 350x550 120ºC (500 units)**	**277€**

Unstirred sous-vide baths

- 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-litre 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 - 5 ºC	95 - 5 ºC	95 - 5 ºC
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	14l	28l	4+22l
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~	230V / 50-60 Hz / 1~	230V / 50-60 Hz / 1~
TOTAL LOADING	1000W	1500W	1900W
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 (WxDxH)	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**	**1.747€**

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**	**2.014€**

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**	**3.547€**

Includes

· Drain tap.

ACCESSORIES

Probe Foam Seal

To prevent losing vacuum into the bag when using a needle probe.

		List Price
5170060	**Membrane 10mmx4m / 0.4"x13ft. Sous-Vide**	**36€**

Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 120ºC.

		List Price
1140605	**Smooth bag 180x300 120ºC (100 units)**	**30€**
1140606	**Smooth bag 300x400 120ºC (100 units)**	**59€**
1140607	**Smooth bag 350x550 120ºC (100 units)**	**92€**
5141254	**Smooth bag 150x150 120ºC (1000 units)**	**60€**
5141255	**Smooth bag 165x200 120ºC (1000 units)**	**90€**
5141256	**Smooth bag 180x300 120ºC (1000 units)**	**146€**
5141257	**Smooth bag 300x400 120ºC (1000 units)**	**324€**
5141259	**Smooth bag 350x550 120ºC (500 units)**	**277€**

Blast chillers

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-8 1/1	AT-10 1/1	AT-14 1/1	AT-12-2/70	AT-20	AT-20 (COMPATIBLE)	AT-20 MD
FEATURES										
RECIPIENT CAPACITY (GN) 2/3	3	--	--	--	--	--	--	--	--	--
RECIPIENT CAPACITY (GN) 1/1	--	3	5	8	10	14	--	--	--	--
RECIPIENT CAPACITY (GN) 2/1	--	--	--	--	--	--	12	--	--	--
SPACE BETWEEN TRAYS	70mm	70mm	70mm	70mm	70mm	65mm	70mm	--mm	--mm	--mm
TROLLEY (GN) 1/1	--	--	--	--	--		--	1	1	1
TROLLEY (GN) 2/1	--	--	--	--	--	--	--	1	--	1
600x400 TROLLEY	--	--	--	--	--	--	--	1	--	1
600x800 TROLLEY	--	--	--	--	--	--	--	1	--	1
CORE PROBE	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes
CHILLING CAPACITY										
CHILLING CAPACITY IN	90'	90'	90'	90'	90'	90'	90'	90'	90'	90'
CHILLING CAPACITY - PERFORMANCE	7Kg	7Kg	20Kg	25Kg	28Kg	39Kg	70Kg	90Kg	75Kg	90Kg
DEEP FREEZE CAPACITY - IN	240'	240'	240'	240'	240'	240'	240'	240'	240'	240'
DEEP FREEZE CAPACITY - PERFORMANCE	4.9Kg	5Kg	14Kg	16Kg	18Kg	23Kg	40Kg	65Kg	45Kg	65Kg
CONSUMPTION	700W	720W	1000W	1400W	3400W	3400W	3800W	3900W	3800W	4500W
EXTERNAL DIMENSIONS (WxDxH)										
WIDTH	600mm	600mm	820mm	820mm	820mm	820mm	820mm	890mm	945mm	1000mm
DEPTH	605mm	864mm	740mm	700mm	800mm	800mm	1130mm	1411mm	1116mm	1055mm
HEIGHT	400mm	460mm	900mm	1280mm	1750mm	1750mm	1825mm	2450mm	2445mm	2220mm
NET WEIGHT	42Kg	55Kg	90Kg	140Kg	190Kg	190Kg	250Kg	450Kg	360Kg	455Kg

BLAST CHILLER 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 AT-3 2/3 230/50/1	3.343€

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER 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 AT-3 1/1 230/50/1	4.031€

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-5 1/1

5 x GN 1/1 / EN 600X400 (distance between trays: 70 mm).
Output:
- Chilling: 20 Kg / 90 '
- Deep-freezing: 14 Kg / 240 '

		List Price
5140185	Blast chiller AT-5 1/1 230/50-60/1	5.049€

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-8 1/1

8 x GN 1/1 / EN 600X400 (distance between trays: 70 mm).
Output:
- Chilling: 25 Kg / 90 '
- Deep-freezing: 16 Kg / 240 '

		List Price
5140188	Blast chiller AT-8 1/1 230/50/1	7.470€

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-10 1/1

10 x GN 1/1 / EN 600X400 (distance between trays: 70 mm).
Output:
- Chilling: 28 Kg / 90 '
- Deep-freezing: 18 Kg / 240 '

		List Price
5140190	**Blast chiller AT-10 1/1 230/50-60/1**	**8.714€**

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-14 1/1

14 x GN 1/1 / EN 600X400 (distance between trays: 65 mm).
Output:
- Chilling: 39 Kg / 90 '
- Deep-freezing: 23 Kg / 240 '

		List Price
5140194	**Blast chiller AT-14 1/1 400/50-60/3N**	**9.841€**

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-12-2/70

12 x GN2/1 (distance between trays: 70 mm).
Output:
- Chilling: 70 Kg / 90 '
- Deep-freezing: 40 Kg / 240 '

		List Price
5140178	**Blast chiller AT-12-2/70 400/50/3N**	**17.771€**

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-20

1 trolleys GN1/1 / 1 trolley GN2/1 / EN 600x400 / EN 600x800. Built-in motor.
Output:
- Chilling: 90 Kg / 90 '
- Deep-freezing: 65 Kg / 240 '

		List Price
5140145	**Blast chiller AT-20 400/50/3N**	**24.653€**

Includes	Optional
· Core probe.	· Wifi connectivity.
· Bluetooth connectivity	· Ozone sterilisation.

BLAST CHILLER AT-20 (COMPATIBLE)

1 carriage 20 x GN1/1 compatible with ovens. Built-in motor.
Output:
• Chilling: 75 Kg / 90 '
• Deep-freezing: 45 Kg / 240 '

		List Price
5140142	Blast chiller AT-20CHR 400/50/3N (compatible with Rational)	**18.968€**
5140143	Blast chiller AT-20CHC 400/50/3N (compatible with Convotherm)	**18.968€**
5140144	Blast chiller AT-20CHG 400/50/3N (compatible with Giorik)	**18.968€**

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

BLAST CHILLER AT-20 MD

1 trolley GN1/1 / 1 trolley GN2/1 / EN 600x400 / EN 600x800. Remote motor.
Output:
• Chilling: 90 Kg / 90 '
• Deep-freezing: 65 Kg / 240 '

		List Price
5140146	Blast chiller AT-20 MD 400/50/3N	**27.861€**

Includes	Optional
· Core probe. · Bluetooth connectivity	· Wifi connectivity. · Ozone sterilisation.

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 GN1/1	**993€**
5140028	Trolley 20 trays GN2/1	**1.065€**

Container thermo-sealer

Commercial thermo-sealer for polypropylene food trays

Maximum film width: 150 mm. / 210mm.

• 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	150mm	150mm	210mm
TOTAL LOADING	450W	500W	700W
CYCLES PER MINUTE	--	6-8	6-8
EXTERNAL DIMENSIONS (WxDxH)			
NET WEIGHT	11Kg	20Kg	25Kg

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**	**1.145€**

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**	**2.581€**
5141151	**Mould TM-150/1 (1 x 190x137mm)**	**601€**
5141152	**Mould TM-150/2 (1 x 137x95mm)**	**639€**
5141159	**Mould TM-150/M**	**940€**

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**	**3.430€**
5142211	**Mould TM-210/1 (1 x 260x190mm)**	**601€**
5142212	**Mould TM-210/2 (1 x 190x137mm)**	**639€**
5142219	**Mould TM-210/M**	**1.199€**

ACCESSORIES

Moulds for TM container thermo-sealers

Moulds for TM container thermo-sealer TM-150

Mould TM-150/1 (1 x 190x137mm).

Mould TM-150/2 (1 x 137x95mm).

Mould TM-150/M (Multi).

- 137mm x 95mm
- 137mm x 137mm
- 190mm x 137mm

Moulds for TM container thermo-sealer TM-210

Mould TM-210/1 (1 x 260x190mm).

Mould TM-210/2 (1 x 190x137mm).

Mould TM-210/M (Multi):

- 260mm x 190mm
- 230mm x 190mm
- 190mm x137mm
- 190mm x 95mm
- 137mm x 95mm

		List Price
5141151	**Mould TM-150/1 (1 x 190x137mm)**	**601€**
5141152	**Mould TM-150/2 (1 x 137x95mm)**	**639€**
5141159	**Mould TM-150/M**	**940€**
5142211	**Mould TM-210/1 (1 x 260x190mm)**	**601€**
5142212	**Mould TM-210/2 (1 x 190x137mm)**	**639€**
5142219	**Mould TM-210/M**	**1.199€**

Film roll for TS-150 container thermo-sealer

Length: 300m.

Film roll for TS-150 container thermo-sealer.

Width of the film: 150 mm.

		List Price
2150165	**Film roll 150**	**58€**

Film rolls for TM container thermo-sealer

Film rolls for TM-150 and TM-210.

200m film rolls.

		List Price
6142018	**Film roll TM-150 PET/PP 200M**	**35€**
6142019	**Film roll TM-210 PET/PP 200M**	**48€**
6142024	**Film roll TM-150 BIO 200m · Compostable**	**236€**

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 192x136x98 2L 600u**	**245€**
5150107	**Seal tray 192X136X85 1,5 660u**	**176€**
5150112	**Seal tray 192X136X72 1,2L 840u**	**244€**
5150117	**Seal tray 192X136X54 1L 960u**	**223€**
5150121	**Seal tray 192X136X40 0,75L 1260u**	**276€**
5150126	**Seal tray 192X136X35 0,65L 1260u**	**227€**
5150131	**Seal tray 136X96X66 0,5L 1600u**	**197€**
5150136	**Seal tray 136X96X49 0,375L 2160u**	**227€**
5150141	**Seal tray 136X96X35 0,25L 2400u**	**230€**

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 137x95x30 0,2L 1400U**	**159€**
5140151	**Seal tray TM-PP 137x95x45 0,3L 1360U**	**153€**
5140152	**Seal tray TM-PP 137x95x63 0,4L 1280U**	**145€**
5140153	**Seal tray TM-PP 190x137x20 0,39L 700U**	**145€**
5140154	**Seal tray TM-PP 190x137x38 0,6L 660U**	**142€**
5140155	**Seal tray TM-PP 190x137x50 0,75L 640U**	**139€**
5140156	**Seal tray TM-PP 190x137x72 1L 600U**	**127€**
5140157	**Seal tray TM-PP 230x190x25 0,79L 350U**	**127€**
5140158	**Seal tray TM-PP 230x190x35 1,4L 330U**	**134€**
5140159	**Seal tray TM-PP 230x190x50 1,64L 320U**	**130€**
5140160	**Seal tray TM-PP 230x190x65 2,13L 300U**	**150€**
5140161	**Seal tray TM-PP 260x190x25 350U 0,93 L**	**135€**
5140162	**Seal tray TM-PP 260x190x35 330U 1,4 L**	**142€**
5140163	**Seal tray TM-PP 260x190x50 320U 2L**	**140€**
5140164	**Seal tray TM-PP 260x190x65 300U 2,5L**	**148€**
5140165	**Seal tray TM-PP 260x190x95 230U 3,5L**	**130€**
5140170	**Seal tray TM-BIO 192X140X45 (400u) · Compostable**	**282€**

sammic

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	130W	130W
LEVER-OPERATED	-	yes
MANUAL PRESSURE	yes	-
EXTERNAL DIMENSIONS (WxDxH)	200 x 280 x 340mm	200 x 300 x 370mm
NET WEIGHT	7Kg	8Kg

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**	**420€**

Optional

· Outer stainless steel strainer Ø 14mm.
· Stainless steel decanter.

COMMERCIAL ORANGE JUICER ECP

Lever-operated citrus juice squeezer.

		List Price
3420033	**Citrus juice extractor ECP 230/50/1**	**568€**

Optional

· Outer stainless steel strainer Ø 14mm.
· Stainless steel decanter.

ACCESSORIES

Outer strainer

Get a juice with less pulp.Outer stainless steel strainer Ø 14mm.

• Stainless steel strainer.
• 14 mm diameter strainer.

		List Price
4420522	**Outer strainer**	**24€**

Stainless steel decanter

Holding capacity: 1,5 litres.

		List Price
4420144	**Stainless steel decanter 1.5 lt**	**43€**

Multi juicers

Commercial whole fruit juice extractors

Professional multi-juicers to liquid and juice all kind of fruits. Classic or slow juicers available.

LI-240: commercial multi-juicer

- The unit has a **very large pulp container** (3.25l).
- 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.
- Approvals necessary for both domestic and industrial use.

LI-400: large production juicer

- **Hourly output: 25-30 litres.**
- Heavy duty multi juicer.
- Aluminium body.
- Steel and nylon basket.

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	LI-400	LL-60
SPEED (RPM)	6300	6000	60-70
TOTAL LOADING	240W	400W	240W
EXTERNAL DIMENSIONS (WxDxH)	205 x 310 x 360mm	260 x 450 x 500mm	120 x 230 x 370mm
NET WEIGHT	5Kg	14Kg	7.2Kg

MULTI JUICER LI-240

Commercial Multi-Juicer.

A commercial juicer with a full stainless-steel body and a performance to meet the highest expectations.

• Heavy duty multi juicer.

		List Price
5410000	**Multi juicer LI-240 230/50-60/1**	**572€**

Includes
· Pulp container with 0.85 Gallon / 3 ¼ liter capacity

MULTI JUICER LI-400

Professional juicer for great production.

It extracts all the juice from the fruits and vegetables without altering their properties.

• Heavy duty multi juicer.
• Hourly output: 25-30 litres.
• Aluminium body. Steel and nylon basket.

		List Price
5410005	**Multi juicer LI-400 230/50-60/1**	**2.168€**

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**	**408€**

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	1l
TOTAL LOADING	150W
EXTERNAL DIMENSIONS (WxDxH)	160 x 200 x 550mm
NET WEIGHT	3Kg

DRINKS MIXER BB-900

Drink mixer designed to prepare different drinks and smoothies.

		List Price
5410010	**Drink mixer BB-900 230/50-60/1**	**548€**

Includes

· 1-litre stainless steel bowl.

Commercial blenders

Drink blender-mixer for making different drinks

Two models of blenders to blend, crush, grind, etc.

• Loading: 1.200 W
• Ideal for hospitals, geriatric centers and for establishments where you need to obtain a very fine shredding.
• Variable speed appliance with pulse button.
• Durable, BPA-free polycarbonate decanters.
• Heavy duty wear-resistant base.

	TB-1500	TB-2000
CAPACITY OF RECIPIENT	1.5l	2l
TOTAL LOADING	1200W	1200W
SPEED (MAXIMUM)	28000rpm	28000rpm
EXTERNAL DIMENSIONS (WxDxH)	200 x 240 x 420mm	205 x 230 x 510mm
NET WEIGHT	4.8Kg	5.5Kg

BLENDER TB-1500

Heavy duty blender with 1.5 lt. bowl.

BPA Free.

		List Price
5410032	**Blender TB-1500 230/50-60/1**	**545€**

Includes	Optional
· 1.5-lt. bowl.	· 2-lt. bowl / 4-lt bowl. · Sound cover for 1,5-lt. bowl.

BLENDER TB-2000

Heavy duty blender with 2 lt. bowl.

BPA Free.

		List Price
5410035	**Blender TB-2000 230/50-60/1**	**545€**

Includes	Optional
· 2-lt. bowl.	· 1,5-lt. bowl / 4-lt. bowl · Sound cover for 1,5-lt. bowl.

ACCESSORIES

1.5 lt. polycarbonate decanter

1.5 lt. durable polycarbonate decanter.

*BPA Free.

		List Price
5410038	**1.5 lt. polycarbonate decanter for TB-1500/2000**	**158€**

Sound cover for 1,5 lt. decanter

Silent housing.

For TB-1500/2000. Can be used only with 1.5 lt. decanter.

Its function is to insulate the noise of the machine can make when operating.

Dimensions: 250 x 300 x 460 mm.

		List Price
5410039	**Sound cover for 1,5 lt. decanter for TB**	**187€**

2 lt. polycarbonate decanter

2 lt. durable polycarbonate decanter.

*BPA Free.

		List Price
6420580	**2 lt. polycarbonate decanter for TB-1500/2000**	**170€**

4 lt. polycarbonate decanter

4 lt. durable polycarbonate decanter.

*BPA Free.

		List Price
5410041	**4 lt. polycarbonate decanter for TB-1500/2000**	**226€**

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	450W
EXTERNAL DIMENSIONS (WxDxH)	250 x 300 x 660mm
NET WEIGHT	9Kg

ICE CRUSHER TH-1100

Ideal for crushing ice.

		List Price
5410045	Ice crusher TH-1100 230/50-60/1	**1.045€**

Milk heaters

Bain-marie thermo-heater

Bain-marie milk heaters designed for hotel breakfast, cafés, buffet, etc.

- Available in 5 and 10-lt. capacity.
- Made of the best quality stainless steel.

Equipped with:

- Drip-proof sealed tap.
- Drip-proof tray.
- Adjustable thermostat.

	TM-5	TM-10
CAPACITY	5l	10l
TOTAL LOADING	1000W	1500W
EXTERNAL DIMENSIONS (WxDxH)	240 x 360 x 510mm	310 x 420 x 510mm
NET WEIGHT	8Kg	9Kg

MILK HEATER TM-5

5 litres bain-marie thermo-heater.

		List Price
5400082	Milk warmer TM-5 230/50-60/1	**548€**

MILK HEATER TM-10

10 litres bain-marie thermo-heater.

		List Price
5400087	Milk warmer TM-10 230/50-60/1	**785€**

Soup kettles

Wet heat kettles for liquids. Capacity: 10 lt.

OS-10 / OSI-10

• Capacity: 10 litres.
• Loading: 400 W.
• Wet heat only.
• Dimensions: Ø 340 mm x 340 mm h.
• Net weight: 5.5 kg.

SOUP KETTLE OS-10		

Black enamel finish.

		List Price
5200012	Soup kettle OS-10 230/50-60/1	231€

SOUP KETTLE OSI-10		

Stainless steel finish. Soup kettle to keep the temperature of soups or liquids.

		List Price
5200014	Soup kettle OSI-10 230/50-60/1	313€

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.

- 900W to 1800W 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 lt. cavity.
- **MO-1817:** commercial heavy-duty model equipped with 2 magnetrons. 17-lt-cavity.
- **MO-1834:** commercial heavy-duty model equipped with 2 magnetrons. 34-lt-cavity.

	HM-910	MO-1000	MO-1000M	MO-1817	MO-1834
TIMER (MIN-MAX)	0' - 30'	0' - 60'	0' - 6'	0' - 60'	0' - 60'
REVOLVING PLATE	yes	-	-	-	-
INTERIOR VOLUME	24l	25l	25l	17l	34l
LOADING					
MICROWAVE OUTPUT POWER	900W	1000W	1000W	1800W	1800W
CONSUMPTION	1400W	1550W	1500W	3000W	2800W
INTERNAL DIMENSIONS					
WIDTH	340mm	327mm	327mm	330mm	360mm
DEPTH	320mm	346mm	346mm	310mm	409mm
HEIGHT	220mm	200mm	200mm	175mm	225mm
EXTERNAL DIMENSIONS (WxDxH)					
WIDTH	483mm	510mm	510mm	420mm	574mm
DEPTH	400mm	430mm	430mm	560mm	526mm
HEIGHT	281mm	310mm	310mm	341mm	368mm
NET WEIGHT	18Kg	14.7Kg	14.7Kg	30Kg	32.2Kg

MICROWAVE OVEN HM-910

900W. Turntable. 24-lt. cavity.

- Ø270mm turntable.
- Stainless steel cabinet and cavity.
- 30 minutes manual timer.
- 6 power levels.
- Easy to use.

		List Price
5120035	**Microwave oven HM-910 230/50/1**	**315€**

MICROWAVE OVEN MO-1000

1000 W. Static ceramic base. 25 lt..

Programmable microwave oven.
Easy to use commercial microwave oven. 1000W loading and 25-lt cavity.

- Stainless steel cabinet and cavity.
- Programmable: 10 programmes.
- 1000W magnetron.
- Static ceramic base gives more capacity to the oven.
- Easy to use.

		List Price
5120042	**Microwave oven MO-1000 230/50/1**	**490€**

MICROWAVE OVEN MO-1000M

1000 W. Static ceramic base. 25 lt.. "Easy" control board.

Microwave oven equipped with "Easy" control panel. Extremely easy to use. 1000W loading and 25-lt cavity.

- Stainless steel cabinet and cavity.
- User-friendly "Easy" control board.
- 1000W magnetron.
- Static ceramic base provides more capacity to the oven.

		List Price
5120044	Microwave oven MO-1000M 230/50/1	490€

MICROWAVE OVEN MO-1817

1800W. Static ceramic base with 2 magnetrons. 17-lt. cavity.

Heavy-duty, programmable microwave oven equipped with 2 magnetrons.

		List Price
5120047	Microwave oven MO-1817 230/50/1	1.450€

MICROWAVE OVEN MO-1834

1800W. Static ceramic base with 2 magnetrons. 34-lt. cavity.

Heavy-duty, programmable, big-capacity microwave oven equipped with 2 magnetrons.

		List Price
5120045	Microwave oven MO-1834 230/50/1	1.450€
6120307	Double-storey kit for MO-1834	56€

Includes

· Intermediate shelf.

Toasters

Commercial toasters

Ideal for serve breakfast in hotels, canteens, offices and buffets.

	TP-100	TP-200	ST-22	ST-33
PRODUCTION TOAST SLICES/HOUR (MAX)	120	240	600	900
BELT WIDTH	--mm	--mm	250mm	370mm
MAXIMUM GLASS HEIGHT	65mm	65mm	45mm	45mm
TOTAL LOADING	2000W	2800W	2100W	2800W
EXTERNAL DIMENSIONS (WxDxH)				
WIDTH	525mm	525mm	350mm	470mm
DEPTH	305mm	305mm	410mm	410mm
HEIGHT	325mm	445mm	390mm	390mm
NET WEIGHT	8.2Kg	10.4Kg	15Kg	19.5Kg

TOASTER TP-100

Single horizontal loading electric toaster.

Easy to use and comfortable.

• Stainless steel made.
• One level.
• Quartz lamps.
• Independent switch set.
• 0-15 min. timer.

		List Price
5110121	**Toaster TP-100 230/50-60/1**	**321€**
6100413	**Clip for toaster (unit)**	**14€**

Optional

· Clips.

TOASTER TP-200

Double horizontal loading electric toaster.

Easy to use and comfortable, offers double production in the same space.

• 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**	**418€**
6100413	**Clip for toaster (unit)**	**14€**

Optional

· Clips.

TOASTER ST-22

Conveyor toaster. 250mm. 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**	**1.412€**

TOASTER ST-33

Conveyor toaster. 370mm. 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**	**1.926€**

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.

	SG-452	SG-652	SGF-450	SGF-650
COOKING AREA	440x320mm	590x320mm	450x350mm	650x350mm
TOTAL LOADING	2800W	4000W	3600W	4700W
FIXED SALAMANDER	-	-	yes	yes
MOBILE SALAMANDER	yes	yes	-	-
EXTERNAL DIMENSIONS (WxDxH)	475 x 510 x 530mm	625 x 510 x 530mm	600 x 400 x 455mm	800 x 400 x 455mm
NET WEIGHT	28Kg	37Kg	15Kg	19Kg

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	1.137€

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	1.263€

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**	**604€**

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**	**725€**

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.

	CG-140	CG-240	CE-135	CE-235
Heating plates	1	2	1	2
Plate diameter	400mm	400mm	350mm	350mm
Total loading	4000W	2x4000W	2200W	4400W
External dimensions (WxDxH)				
Width	425mm	835mm	425mm	835mm
Depth	505mm	505mm	505mm	505mm
Height	145mm	145mm	145mm	145mm
Net weight	15Kg	32Kg	19Kg	38Kg

GAS PANCAKE MACHINES

Commercial crepe-makers

GAS PANCAKE MACHINE CG-140

Single Gas Pancake machine.

1 heating plate of Ø 400mm.

- 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	**925€**

GAS PANCAKE MACHINE CG-240

Double Gas Pancake machine.

2 heating plates of Ø 400mm.

- 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	**1.645€**

ELECTRIC PANCAKE MACHINES

Crepe-Maker machines

ELECTRIC PANCAKE MACHINE CE-135

Single Electric Pancake Machine.

1 heating plate of Ø 350mm.

- 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	**817€**

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	**1.434€**

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.
- **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
MAXIMUM GLASS HEIGHT	655mm	655mm	845mm
LOAD CAPACITY	20Kg	30Kg	35Kg
TOTAL LOADING	8100W	10800W	10800W
EXTERNAL DIMENSIONS (WxDxH)	500 x 500 x 900mm	500 x 500 x 900mm	500 x 500 x 1090mm
NET WEIGHT	18Kg	21Kg	30Kg

GYROS / KEBAB BURNER AG-20

3 burners in vertical position.
• Useful height: 655 mm.
• Loading capacity: 20 Kg.

		List Price
5130550	Gyros kebab machine AG-20 gas 230/50-60/1	**1.867€**

Optional

· Stainless steel electric knife.

GYROS / KEBAB BURNER AG-30

4 burners in horizontal position.
• Useful height: 655 mm.
• Loading capacity: 30 Kg.

		List Price
5130555	Gyros kebab machine AG-30 gas 230/50-60/1	**2.088€**

Optional

· Stainless steel electric knife.

GYROS / KEBAB BURNER AG-40

4 burners in vertical position.
• Useful height: 845 mm.
• Loading capacity: 35 Kg.

		List Price
5130565	Gyros kebab machine AG-40 gas 230/50-60/1	**2.282€**

Optional

· Stainless steel electric knife.

ACCESSORIES

Electric kebab slicer

Fast, safe, efficient.

• Stainless steel electric knife for gyros / kebab burners.
• Complete with reliable slice thickness adjuster for a clean and effective cut.

		List Price
5130575	Electric knife for gyros CK-90 230/50-60/1	**1.335€**

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. Equipped with top and bottom elements in each chamber for best control of the process. The chamber can reach 455ºC.

• Made of stainless steel and prepainted steel.
• Upper und lower thermostats in each chamber: the temperatures can be calibrated with precision in each cycle.
• 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 400x600 mm.

	PO-1+1/32	PO-1+1/45	PO-4	PO-4+4	PO-6	PO-6+6	PO-6W	PO-6+6W	PO-9	PO-9+9
THERMOSTAT	50ºC-320ºC	45ºC-455ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC	50ºC-500ºC
Nº OF PIZZAS	2	2	4	8	6	12	6	12	9	18
PIZZA DIAMETER	320mm	450mm	320mm	320mm	320mm	320mm	320mm	320mm	350mm	350mm
TOTAL LOADING	3200W	8000W	4700W	9400W	7200W	14400W	9000W	18000W	13200W	26400W
CHAMBERS	2	2	1	2	1	2	1	2	1	2
INTERNAL DIMENSIONS										
WIDTH	410mm	620mm	660mm	660mm	660mm	660mm	1080mm	1080mm	1080mm	1080mm
DEPTH	360mm	500mm	660mm	660mm	990mm	990mm	720mm	720mm	1080mm	1080mm
HEIGHT	90mm	120mm	140mm	140mm	140mm	140mm	140mm	140mm	140mm	140mm
EXTERNAL DIMENSIONS (WxDxH)										
WIDTH	620mm	915mm	980mm	980mm	980mm	980mm	1360mm	1360mm	1360mm	1360mm
DEPTH	500mm	690mm	930mm	930mm	1220mm	1220mm	954mm	954mm	1314mm	1314mm
HEIGHT	430mm	527mm	420mm	750mm	420mm	750mm	413mm	745mm	413mm	745mm
NET WEIGHT	33Kg	76Kg	75Kg	122Kg	100Kg	181Kg	115Kg	196Kg	156Kg	269Kg

PIZZA OVEN PO-1+1/32

2 chambers. 1+1 pizza, Ø32 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.

		List Price
5120125	Pizza oven PO-1+1/32 230/50-60/1	**1.255€**

PIZZA OVEN PO-1+1/45

2 chambers. 1+1 pizza, Ø45 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.

		List Price
5120127	Pizza oven PO-1+1/45 400/50-60/3N	**1.985€**

Optional

· Stand.

PIZZA OVEN PO-4

1 chamber. 4 pizzas, Ø32 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.

		List Price
5120153	Pizza oven PO-4 400/50-60/3N	**1.541€**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-4+4

2 chambers. 4+4 pizzas, Ø32 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.

		List Price
5120155	Pizza oven PO-4+4 400/50-60/3N	**2.612€**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6

1 chamber. 6 pizzas, Ø32 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.

	List Price
5120163 **Pizza oven PO-6 400/50-60/3N**	**2.021€**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6+6

2 chambers. 6+6 pizzas, Ø32 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.

	List Price
5120165 **Pizza oven PO-6+6 400/50-60/3N**	**3.382€**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6W

1 chamber. 6 pizzas, Ø32 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.

	List Price
5120173 **Pizza oven PO-6W 400/50-60/3N**	**2.132€**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-6+6W

2 chambers. 6+6 pizzas 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.

	List Price
5120175 **Pizza oven PO-6+6W 400/50-60/3N**	**3.907€**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-9

1 chamber. 9 pizzas, Ø35 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.

		List Price
5120183	**Pizza oven PO-9 400/50-60/3N**	**2.668€**

Optional

· Stand.
· Hood.

PIZZA OVEN PO-9+9

2 chambers. 9+9 pizzas, Ø35 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.

		List Price
5120185	**Pizza oven PO-9+9 400/50-60/3N**	**4.830€**

Optional

· Stand.
· Hood.

ACCESSORIES

Hoods for pizza oven

Stainless steel hoods with motor.

		List Price
5121144	**Hood for pizza oven KP-4/4+4 230/50/1**	**936€**
5121146	**Hood for pizza oven KP-6/6+6 230/50/1**	**1.001€**
5121147	**Hood for pizza oven KP-6W/6+6W 230/50/1**	**1.047€**
5121149	**Hood for pizza oven KP-9/9+9 230/50/1**	**1.318€**

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**	**423€**
5121140	**Pizza oven stand PO-4**	**404€**
5121141	**Pizza oven stand PO-4+4**	**404€**
5121162	**Pizza oven stand PO-6**	**423€**
5121161	**Pizza oven stand PO-6+6**	**423€**
5121167	**Pizza oven stand PO-6W**	**423€**
5121166	**Pizza oven stand PO-6+6W**	**423€**
5121169	**Pizza oven stand PO-9**	**581€**
5121171	**Pizza oven stand PO-9+9**	**581€**

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 lt.,
- **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 polycarbonate (20-50 models)** bowl cover in compliance with EN-453 norm.
- **Built-in timer** in all models starting from 20-lt. 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	10l	20l	33l	40l	50l	75l
CAPACITY PER OPERATION	8Kg	18Kg	25Kg	38Kg	44Kg	60Kg
CAPACITY IN FLOUR (60% WATER)	5Kg	12Kg	17Kg	25Kg	30Kg	40Kg
BOWL DIMENSIONS	260x200mm	360x210mm	400x260mm	452x260mm	500x270mm	550x370mm
REMOVABLE BOWL	-	opt.	opt.	yes	yes	-
LIFTING HEAD	-	opt.	opt.	yes	yes	-
SPEED (RPM)	--	--	--	--	--	--
LOADING						
THREE PHASE	370W	750W	1100W	1500W	1500W	2600W
SINGLE PHASE	370W	900W	1100W	--W	1500W	--W
THREE PHASE, 2 SPEED	--/--W	600/800W	1000/1400W	1500/2200W	1500/2200W	2600/3400W
EXTERNAL DIMENSIONS (WxDxH)	280 x 540 x 550mm	390 x 680 x 650mm	430 x 780 x 770mm	480 x 820 x 740mm	530 x 850 x 740mm	575 x 1020 x 980mm
NET WEIGHT	36Kg	65Kg	115Kg	105Kg	127Kg	250Kg

UNE-EN-453 compliant.

DOUGH MIXER DM-10

Capacity: 5 Kg. of flour.
- Commercial spiral dough mixer with 10 lt. bowl.
- 1-speed appliance with fixed head and bowl.

	List Price
5501100	**Dough Mixer DM-10 230-400/50/3**	**1.736€**
5501105	**Dough Mixer DM-10 230/50/1**	**1.736€**

Includes	Optional
· Fixed head and bowl. · 1 speed.	· Wheels with brake.

DOUGH MIXER DM(E)-20

Capacity: 12 Kg. of flour.
- Commercial spiral dough mixer with 20 lt. bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

	List Price
5501120	**Dough mixer DM-20 230-400/50/3**	**2.309€**
5501125	**Dough mixer DM-20 230/50/1**	**2.309€**
5501127	**Dough mixer DM-20 2v 400/50/3**	**2.623€**
5501170	**Dough mixer DME-20 230-400/50/3**	**2.959€**
5501175	**Dough mixer DME-20 230/50/1**	**2.959€**
5501177	**Dough mixer DME-20 2v 400/50/3**	**3.275€**

Includes	Optional
· 1 or 2-speed appliance. · Fixed head and bowl (DM) or liftable head and removable bowl (DME).	· Wheels with brake.

DOUGH MIXER DM(E)-33

Capacity: 17 Kg. of flour.
- Commercial spiral dough mixer with 33 lt. bowl.
- 1 or 2 speed appliances available.
- DM: fixed head and bowl.
- DME: removable bowl and liftable head.

	List Price
5501130	**Dough mixer DM-33 230-400/50/3**	**2.619€**
5501135	**Dough mixer DM-33 230/50/1**	**2.619€**
5501137	**Dough mixer DM-33 2v 400/50/3**	**2.952€**
5501185	**Dough mixer DME-33 230-400/50/3**	**3.258€**
5501190	**Dough mixer DME-33 230/50/1**	**3.258€**
5501192	**Dough mixer DME-33 2V 400/50/3**	**3.593€**

Includes	Optional
· 1 or 2-speed appliance. · Fixed head and bowl (DM) or liftable head and removable bowl (DME).	· Wheels with brake.

DOUGH MIXER DME-40

Capacity: 25 Kg. of flour.
- Commercial spiral dough mixer with 40 lt. bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

		List Price
5501140	Dough mixer DME-40 230-400/50/3	**3.499€**
5501142	Dough mixer DME-40 2v 400/50/3	**3.861€**

Includes	Optional
· 1 or 2-speed appliance. · Liftable head and removable bowl.	· Wheels with brake.

DOUGH MIXER DME-50

Capacity: 30 Kg. of flour.
- Commercial spiral dough mixer with 50 lt. bowl.
- 1 or 2 speed appliances available.
- Removable bowl and liftable head.
- 3-phase models only.

		List Price
5501150	Dough mixer DME-50 230-400/50/3	**3.676€**
5501152	Dough mixer DME-50 2v 400/50/3	**4.028€**

Includes	Optional
· 1 or 2-speed appliance. · Liftable head and removable bowl.	· Wheels with brake.

DOUGH MIXER SM-75

Capacity: 40 Kg. of flour.
- Commercial spiral dough mixer with 75 lt. bowl.
- 1 or 2 speed appliances available.
- Fixed bowl and head.
- 3-phase models only.

		List Price
5500160	Dough mixer SM-75 230-400/50/3	**5.749€**
5500162	Dough mixer SM-75 2v 400/50/3	**6.190€**

Optional
· Wheels with brake.

ACCESSORIES

Wheel-kits for dough mixers

		List Price
6504427	Wheels kit 75mm SM/DM (4)	**40€**

Pizza dough roller machine

Commercial pizza formers

Pizza dough rollers to form pizza dough of variable thickness.

- 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.
- 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	140-290mm	260-400mm	260-400mm
TOTAL LOADING	240W	240W	240W
EXTERNAL DIMENSIONS (WxDxH)	480 x 380 x 660mm	590 x 440 x 790mm	590 x 440 x 720mm
NET WEIGHT	28Kg	37Kg	38Kg

Exclusive sensor-activated automatic start.

PIZZA DOUGH ROLLER DF-30

For Ø 140 mm-290 mm pizzas.

- 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.
- Tilted upper roller.
- 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.

		List Price
5500053	Dough rolling machine DF-30 230/50-60/1	**1.469€**

PIZZA DOUGH ROLLER DF-40

For Ø 260 mm-400 mm pizzas.

- 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.
- Tilted upper roller.
- 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.

		List Price
5500054	Dough rolling machine DF-40 230/50-60/1	**1.588€**

PIZZA DOUGH ROLLER DF-40P

For Ø 260 mm-400 mm pizzas. Paralell rollers.

- 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.
- Paralell rollers.
- 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.

		List Price
5500055	Dough rolling machine DF-40P 230/50-60/1	**1.682€**

sammic

Commercial fryers

Gastronorm size fryers, welded tank fyers and fryers with stand

- Wide range of fryers.
- Stainless steel construction.
- Capacity from 5 to 14 litres.
- Electric and gas 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.

	PF-6	PF-6+6	PF-10 (1~)	PF-10+10 (1~)	PF-10 (3~)	PF-10+10 (3~)
CAPACITY (LITRES)	5	5+5	8	8+8	8	8+8
HOURLY OUTPUT	10 Kg.	20 Kg.	13 Kg.	26 Kg.	25 Kg.	30 Kg.
LOADING (W)	3,000	6,000	3,500	7,000	5,100	10,200
BASKET DIMENSIONS (MM)	220x250x104	2x(220x250x104)	220x250x104	2x(220x250x104)	220x250x104	2x(220x250x104)
EXTERNAL DIMENSIONS (MM)	265x430x335	525x430x335	265x475x375	525x475x375	265x475x375	525x475x375
NET WEIGHT (KG)	6.5	12	8	14	8.5	16

ELECTRIC FRYER PF-6

Electric fryer with 5-lt tank. Removable tank.

		List Price
5130132	**Fryer PF-6 230/50-60/1**	**282€**

Includes

· Basket.

ELECTRIC FRYER PF-6+6

Double electric fryer with 5+5-lt tank. Removable tank.

		List Price
5130137	**Fryer PF-6+6 230/50-60/1**	**532€**

Includes

· Baskets.

ELECTRIC FRYER PF-10

Electric fryer with 8-lt tank.

		List Price
5130142	**Fryer PF-10 400/50-60/3N**	**519€**
5130143	**Fryer PF-10 230/50-60/1**	**370€**

Includes

· Basket.

ELECTRIC FRYER PF-10+10

Double electric fryer with 8+8-lt tank.

		List Price
5130147	**Fryer PF-10+10 400/50-60/3N**	**967€**
5130148	**Fryer PF-10+10 230/50-60/1**	**705€**

Includes

· Baskets.

WELDED TANK TABLETOP FRYERS

Welded tank commercial fryers complete with drain tap

Sammic welded tank fryers are equipped with drain tap. High quality stainless steel made, all models are complete with adjustable and safety thermostats, as well as switch-on and temperature indicator lamps.

	FE-8	FE-8+8	FE-9	FE-9+9	FE-12	FE-12+12
CAPACITY (LITRES)	8	8+8	8	8+8	12	12+12
LOADING (W)	3.000	2x3.000	6.000	2x6.000	9.000	2x9.000
BASKET DIMENSIONS (MM)	190x245x110	2x(190x245x110)	190x245x110	2x(190x245x110)	235x270x115	2x(235x270x115)
EXTERNAL DIMENSIONS (MM)	290x550x295	580x550x295	290x550x295	580x550x295	400x700x310	800x700x310
NET WEIGHT (KG)	12.5	23	12.5	23	17	32

ELECTRIC FRYER FE-8

Welded tank. Capacity: 8 lt. Single-phase.

Welded-tank commercial electric fryer complete with drain tap.

		List Price
5130116	**Fryer FE-8 230/50-60/1**	**1.036€**

Includes
· Basket.

ELECTRIC FRYER FE-8+8

Welded tanks. Capacity: 8+8 lt. Single-phase.

Welded-tank commercial double electric fryer complete with drain taps.

		List Price
5130118	**Fryer FE-8+8 230/50-60/1**	**2.193€**

Includes
· 2 Baskets.

ELECTRIC FRYER FE-9

Welded tank. Capacity: 8 lt. Three-phase.

Welded-tank commercial electric fryer complete with drain tap.

		List Price
5130120	**Fryer FE-9 400/50-60/3N**	**1.213€**

Includes
· Basket.

ELECTRIC FRYER FE-9+9

Welded tanks. Capacity: 8+8 lt. Three-phase.

Welded-tank commercial double electric fryer complete with drain taps.

		List Price
5130125	**Fryer FE-9+9 400/50-60/3N**	**2.193€**

Includes

· 2 Baskets.

ELECTRIC FRYER FE-12

Welded tank. Capacity: 12 lt.

Welded-tank commercial electric fryer complete with drain tap.

		List Price
5130122	**Fryer FE-12 400/50-60/3N**	**1.379€**

Includes

· Basket.

ELECTRIC FRYER FE-12+12

Welded tanks. Capacity: 12+12 lt.

Welded-tank commercial double electric fryer complete with drain taps.

		List Price
5130127	**Fryer FE-12+12 400/50-60/3N**	**2.410€**

Includes

· 2 Baskets.

WELDED TANK WITH STAND

Welded tank commercial fryers complete with drain tap

Sammic welded tank fryers are equipped with drain tap. High quality stainless steel made, all models are complete with adjustable and safety thermostats, as well as switch-on and temperature indicator lamps.

	FE-15	FE-15+15
Capacity (litres)	14	14+14
Loading (w)	9.000	2x9.000
Basket dimensions (mm)	273x270x115	2x(273x270x115)
External dimensions (mm)	375x655x985	750x655x985
Net weight (kg)	31	58

ELECTRIC FRYER FE-15

Welded tank fryer with stand. Capacity: 14 lt.

Welded-tank heavy-duty commercial electric fryer complete with drain tap.

		List Price
5130130	**Fryer FE-15 (9Kw) 400/50-60/3N**	**1.790€**

Includes

· Basket.

ELECTRIC FRYER FE-15+15

Welded tank fryer with stand. Capacity: 14+14 lt.

Welded-tank heavy-duty commercial electric fryer complete with drain taps.

		List Price
5130135	**Fryer FE-15+15 (2 x 9Kw) 400/50-60/3N**	**3.311€**

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-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	3000W	3400W	1800W	3600W	2100W	2900W	3600W
External dimensions (WxDxH)							
Width	465mm	635mm	400mm	690mm	690mm	690mm	690mm
Depth	440mm	440mm	430mm	430mm	380mm	430mm	430mm
Height	245mm	245mm	240mm	240mm	180mm	240mm	240mm
Net weight	15Kg	21.5Kg	20Kg	35Kg	22Kg	30Kg	35Kg

VITRO-GRILLS - GV RANGE

Griddles with cover, glass-ceramic upper and lower surfaces.

Glass-ceramic upper and lower surfaces allow to cook directly. Stainless steel made, they are equipped with an easy-to-clean stainless steel back protection and a waste collection drawer in the front. The adjustable thermostat reaches 300ºC.

GV range of glass-ceramic griddle plates consists of medium- and double-sized smooth and ribbed contact grills. They are quick heating appliances, minimising waiting time until the grill is ready to use and reducing energy costs.

VITRO-GRILL GV-6

Glass ceramic medium-sized Vitro-Grill with cover.
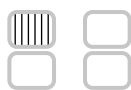Smooth lower plate and smooth or ribbed upper plate.

		List Price
5130366	Vitro grill GV-6LA 230/50-60/1 (smooth - ribbed)	**938€**
5130361	Vitro grill GV-6LL 230/50-60/1 (smooth - smooth)	**918€**

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)**	**1.553€**
5130376	**Vitro grill GV-10LL 230/50-60/1 (smooth - smooth)**	**1.527€**

ELECTRIC CONTACT GRILLS IN CAST IRON ALLOY

Griddles with cover, without cover or combined models.

Sammic cast iron alloy griddle plates are stainless steel made and are available in various sizes, with and without cover, including combi models. The tilting covers are height-adjustable and equipped with brake.

The griddle plates, made in cast iron alloy, can be smooth, ribbed or combined.

All models are equipped with ad adjustable thermostat up to 250ºC and a 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)**	**536€**

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)**	**631€**
5100042	**Grill GLM-6 230/50-60/1 (smooth - smooth)**	**631€**
5100032	**Grill GRM-6 230/50-60/1 (ribbed- ribbed)**	**631€**

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)	559€

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)	723€

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)	908€
5100043	Grill GLL-10/2 230/50-60/1 (smooth - smooth)	908€

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	5500W	8250W	9300W	6000W	8700W
EXTERNAL DIMENSIONS (WxDxH)					
WIDTH	600mm	800mm	1020mm	600mm	800mm
DEPTH	507mm	507mm	507mm	507mm	507mm
HEIGHT	234mm	234mm	234mm	234mm	234mm
NET WEIGHT	19Kg	26Kg	36Kg	40Kg	52Kg

CONTACT GRILL SPG-601

Gas griddle plates with steel surface.

6mm.-thick steel plate.
Plate surface 583mm. x 395mm.
2 burners.

		List Price
5130312	**Gas griddle plate SPG-601**	**615€**

Includes

· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

CONTACT GRILL SPG-801

Gas griddle plates with steel surface.

6mm.-thick steel plate.
Plate surface 783mm. x 395mm.
3 burners.

		List Price
5130317	**Gas griddle plate SPG-801**	**827€**

Includes

· Nozzles for LPG (installed).
· Extra nozzles for natural gas.

CONTACT GRILL SPG-1001

Gas griddle plates with steel surface.

6mm.-thick steel plate.
Plate surface 983mm. x 395mm.
3 burners.

		List Price
5130322	**Gas griddle plate SPG-1001**	**1.037€**

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 560mm. x 400mm.
2 burners.

		List Price
5130332	**Gas griddle plate SPC-601**	**1.348€**

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 760mm. x 400mm.
3 burners.

		List Price
5130337	**Gas griddle plate SPC-801**	**1.694€**

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, 30-90ºC.
• Pans not included.

TABLETOP BAIN-MARIE

For GN containers 1/1 150mm depth

Heating with 2,000 W element.
Complete with discharge tap.

		List Price
5841111	Tabletop bain marie BMS-111 - 1xGN1/1 - 590x430x300 - 230/50-60/1	**949€**
5841211	Tabletop bain marie BMS-211 2xGN1/1 - 700x580x300 - 230/50-60/1	**1.119€**
5841311	Tabletop bain marie BMS-311 - 3xGN1/1 - 1.050x580x300 - 230/50-60/1	**1.355€**

Optional

· Gastronorm bacs.

BAIN-MARIE WITH TROLLEY

For GN containers 1/1 200mm depth.

Heating with 2,000 W element.
• Made of AISI 304 18/10 stainless steel.
• Double walled tank.
• 4 rubber, 125mm diameter, swivel wheels, 2 of them with brake.

		List Price
5845111	Bain marie trolley BMC-111 - 1xGN1/1 - 710X450X900 - 230/50-60/1	**1.238€**
5845211	Bain marie trolley BMC-211 - 2xGN1/1 - 710x640x900 - 230/50-60/1	**1.439€**
5845311	Bain marie trolley BMC-311 - 3xGN1/1 - 1200x640x900 - 230/50-60/1	**1.731€**
5845411	Bain marie trolley BMC-411 - 4xGN1/1 - 1500x640x900 - 230/50-60/1	**1.881€**

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.

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	391€

Wall shelves

FIXED WALL SHELVES: TUBULAR MODELS

Stainless steel wall shelves.
Available in different sizes.
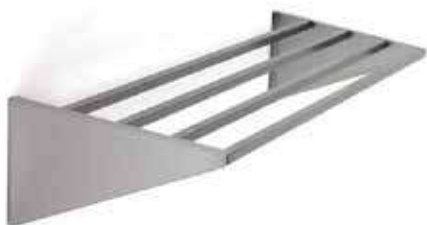
		List Price
5851310	Tubular wall shelf 1000x400 EPT-410	240€
5851312	Tubular wall shelf 1200x400 EPT-412	253€
5851314	Tubular wall shelf 1400x400 EPT-414	345€
5851316	Tubular wall shelf 1600x400 EPT-416	395€
5851318	Tubular wall shelf 1800x400 EPT-418	445€

Trolleys

• Welded trolley with 18/10 stainless steel tubular frame.
• Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
• 4 rubber, 125mm 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) 800x500 CS-208	558€
5860209	Transport trolley (2 shelves) 900x500 CS-209	549€
5860210	Transport trolley (2 shelves) 1000x600 CS-210	680€
5860308	Transport trolley (3 shelves) 800x500 CS-308	651€
5860309	Transport trolley (3 shelves) 900x500 CS-309	698€
5860310	Transport trolley (3 shelves) 1000x600 CS-310	915€
5860409	Transport trolley (4 shelves) 900x500 CS-409	995€
5860410	Transport trolley (4 shelves) 1000x600 CS-410	1.198€

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) 1000x600 CSR-210	949€
5860610	Extra strong transport trolley (3 shelves) 1000x600 CSR-310	1.161€

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 25x25x1,2mm.
- C-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
- 125mm diameter swivel castors, 2 of them with brake.
- Rubber bumpers.

Gastronorm tray trolleys with worktop

- Top tray in AISI 304 10/10 satin finished.
- Versatility: 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.

High gastronorm tray trolleys

- Versatility: 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 7xGN1/1 CG-711**	**516€**
5860721	**Trolley for GN trays with worktop 7xGN2/1 CG-721**	**632€**
5861711	**Trolley for GN trays 17 x GN1/1 CG-1711**	**659€**
5861721	**Trolley for GN trays 17 x GN2/1 CG-1721**	**825€**

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 25x25x1.2mm.
- 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: 86mm.

		List Price
5861664	**Trolley for bakery trays 16 x 600x400 CG-1664**	**825€**

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 (530x650x20)**	**65€**
9050040	**Pan 2/1 - 40 (530x650x40)**	**70€**
9050050	**Pan 2/1 - 65 (530x650x65)**	**82€**
9050100	**Pan 2/1 - 100 (530x650x100)**	**97€**
9050150	**Pan 2/1 - 150 (530x650x150)**	**130€**
9050200	**Pan 2/1 - 200 (530x650x200)**	**152€**
9051020	**Pan 1/1 - 20 (530x325x20)**	**24€**
9051040	**Pan 1/1 - 40 (530x325x40)**	**28€**
9051050	**Pan 1/1 - 65 (530x325x65)**	**36€**
9051100	**Pan 1/1 - 100 (530x325x100)**	**45€**
9051150	**Pan 1/1 - 150 (530x325x150)**	**72€**
9051200	**Pan 1/1 - 200 (530x325x200)**	**80€**
9052020	**Pan 2/3 - 20 (354x325x20)**	**32€**
9052040	**Pan 2/3 - 40 (354x325x40)**	**32€**
9052050	**Pan 2/3 - 65 (354x325x65)**	**36€**
9052100	**Pan 2/3 - 100 (354x325x100)**	**45€**
9052150	**Pan 2/3 - 150 (354x325x150)**	**62€**
9052200	**Pan 2/3 - 200 (354x325x200)**	**72€**
9053020	**Pan 1/2 - 20 (265x325x20)**	**20€**
9053040	**Pan 1/2 - 40 (265x325x40)**	**23€**
9053050	**Pan 1/2 - 65 (265x325x65)**	**23€**
9053100	**Pan 1/2 - 100 (265x325x100)**	**29€**
9053150	**Pan 1/2 - 150 (265x325x150)**	**49€**
9053200	**Pan 1/2 - 200 (265x325x200)**	**61€**
9053024	**Pan 2/4 - 20 (530x162x20)**	**22€**
9053044	**Pan 2/4 - 40 (530x162x40)**	**33€**
9053054	**Pan 2/4 - 65 (530x162x65)**	**36€**
9053104	**Pan 2/4 - 100 (530x162x100)**	**61€**
9054020	**Pan 1/3 - 20 (176x325x20)**	**19€**
9054040	**Pan 1/3 - 40 (176x325x40)**	**19€**
9054050	**Pan 1/3 - 65 (176x325x65)**	**22€**
9054100	**Pan 1/3 - 100 (176x325x100)**	**28€**
9054150	**Pan 1/3 - 150 (176x325x150)**	**38€**
9054200	**Pan 1/3 - 200 (176x325x200)**	**49€**
9055050	**Pan 1/4 - 65 (265x162x65)**	**19€**
9055100	**Pan 1/4 - 100 (265x162x100)**	**27€**
9055150	**Pan 1/4 - 150 (265x162x150)**	**33€**
9055200	**Pan 1/4 - 200 (265x162x200)**	**49€**
9056050	**Pan 1/6 - 65 (176x162x65)**	**19€**
9056100	**Pan 1/6 - 100 (176x162x100)**	**22€**
9056150	**Pan 1/6 - 150 (176x162x150)**	**27€**
9057050	**Pan 1/9 - 65 (176x108x65)**	**23€**
9057100	**Pan 1/9 - 100 (176x108x100)**	**23€**

GN PERFORATED CONTAINERS

Perforated gastronorm container.

		List Price
9050042	Perforated pan 2/1 - 40 (530x650x40)	108€
9050052	Perforated pan 2/1 - 65 (530x650x65)	125€
9050102	Perforated pan 2/1 - 100 (530x650x100)	190€
9051042	Perforated pan 1/1 - 40 (530x325x40)	68€
9051052	Perforated pan 1/1 - 65 (530x325x40)	70€
9051102	Perforated pan 1/1 - 100 (530x325x100)	91€
9051152	Perforated pan 1/1 - 150 (530x325x150)	120€
9051202	Perforated pan 1/1 - 200 (530x325x200)	149€
9052042	Perforated pan 2/3 - 40 (354x325x40)	59€
9052052	Perforated pan 2/3 - 65 (354x325x65)	60€
9052102	Perforated pan 2/3 - 100 (354x325x100)	74€
9052152	Perforated pan 2/3 - 150 (354x325x150)	91€
9052202	Perforated pan 2/3 - 200 (354x325x200)	102€
9053042	Perforated pan 1/2 - 40 (265x325x40)	45€
9053052	Perforated pan 1/2 - 65 (265x325x65)	49€
9053102	Perforated pan 1/2 - 100 (265x325x100)	66€
9053152	Perforated pan 1/2 - 150 (265x325x150)	78€
9053202	Perforated pan 1/2 - 200 (265x325x200)	99€

STANDARD LIDS

Lids for gastronorm containers.
Complete with handles (except for 2/4 size).

		List Price
9251300	Standard lid 1/1	29€
9252300	Standard lid 2/3	26€
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.
Complete with opening for spoon.

		List Price
9251320	Lid w/opening for spoon 1/1	41€
9252320	Lid w/opening for spoon 2/3	38€
9253320	Lid w/opening for spoon 1/2	33€
9254320	Lid w/opening for spoon 1/3	24€
9255320	Lid w/opening for spoon 1/4	23€
9256320	Lid w/opening for spoon 1/6	22€
9257320	Lid w/opening for spoon 1/9	17€

LIDS WITH HERMETIC SEAL

Lid for gastronorm container.
Complete with hermetic seal.

		List Price
9251360	**Hermetic sealed lid 1/1**	**112€**
9252360	**Hermetic sealed lid 2/3**	**85€**
9253360	**Hermetic sealed lid 1/2**	**80€**
9254360	**Hermetic sealed lid 1/3**	**69€**

LIDS WITH HERMETIC SEAL AND VALVE

Lid for gastronorm container.
Complete with hermetic seal and valve.

		List Price
9251365	**Hermetic sealed lid with valve 1/1**	**153€**
9253365	**Hermetic sealed lid with valve 1/2**	**110€**
9254365	**Hermetic sealed lid with valve 1/3**	**95€**

PERFORATED FALSE BOTTOMS

Perforated false bottoms to place into gastronorm containers.
With Ø 10 mm. holes.

		List Price
9651600	**Strainer plate 1/1 (530x325x17)**	**65€**
9652600	**Strainer plate 2/3 (354x325x17)**	**59€**
9653600	**Strainer plate 1/2 (265x325x17)**	**38€**
9654600	**Strainer plate 1/3 (176x325x17)**	**41€**

TRAYS

Grastronorm trays with straight rims.

		List Price
9350520	**Tray 2/1 - 20 (530x650x20)**	**72€**
9350540	**Tray 2/1 - 40 (530x650x40)**	**83€**
9351510	**Tray 1/1 - 10 (530x325x10)**	**26€**
9351520	**Tray 1/1 - 20 (530x325x20)**	**26€**
9351540	**Tray 1/1 - 40 (530x325x40)**	**29€**
9352520	**Tray 2/3 - 20 (354x325x20)**	**24€**
9352540	**Tray 2/3 - 40 (354x325x40)**	**23€**
9353520	**Tray 1/2 - 20 (265x325x20)**	**19€**
9353540	**Tray 1/2 - 40 (265x325x40)**	**19€**

GRIDS

Grastronorm grids.
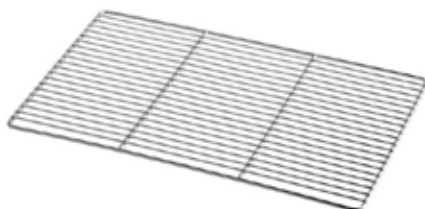
		List Price
9770700	**Wire shelving 2/1 (530x650)**	**56€**
9771700	**Wire shelving 1/1 (530x325)**	**26€**
9772700	**Wire shelving 2/3 (354x325)**	**23€**

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 payments in advance a further 2% discount will be granted.

6. For orders lower than 1,500 Euro net a surcharge of 3% will be added.

7. We will charge the amount of Euro 100 for any document or Certification requested (like Certification of Origin) for orders below Euro 6.000

8. This price list supersedes all previous price lists.

9. 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.

10. No goods returnable except with Sammic written consent. Transport cost will be paid by the sender.

11. The goods belong to Sammic till the payment has been fully settled.

12. 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.

13. 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

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Youtube: link to www.sammic.com
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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.

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.

AENOR

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