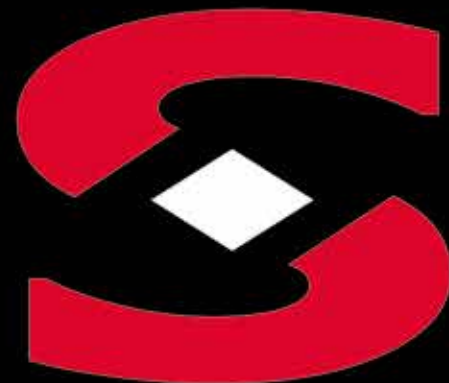


The Right Choice

European Manufacturers of Quality Foodservice Equipment



sammic

USA Product Catalog & Retail Price List · October 2017

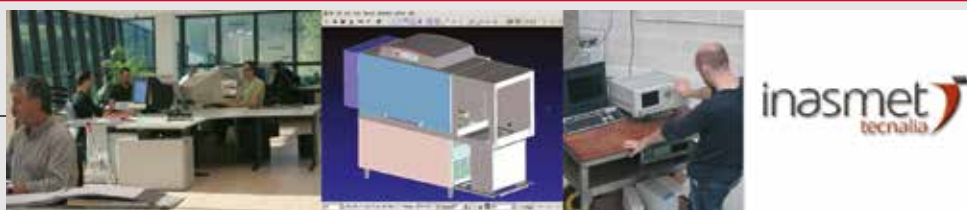




1961

The Right Choice

Design



Production



Quality



Product



Logistics



Service





2017

SAMMIC 1961-2017:

56 years of history with an eye to the future

The more than 50-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 19 Michelin Star restaurants. This mix of high end industrial development and great gastronomic orientation has a lot to do with Sammic's past, present and future.

We work closely with our corporate chefs who collaborate with our Research and Development team in developing new solutions. Our equipment is tested by all types of applications before they are launched, from cutting-edge Michelin star restaurants to large scale catering productions. This alliance with the end-user allows us to develop solutions that best fulfill everyone's needs.

Sammic started its activity manufacturing potato peelers. Today, we offer a wide range of solutions in four major product categories. All this thanks to Sammic's historical tradition in research and development of markets and products.



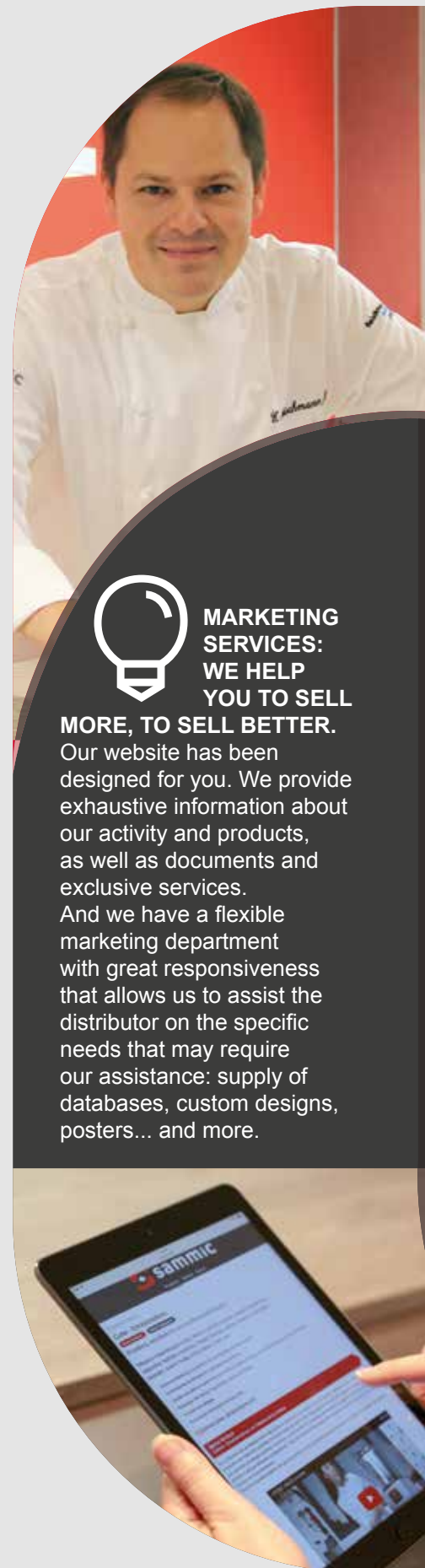
at your service

Our historical footprint and current innovations have allowed us to accumulate a vast array of knowledge and experience within the foodservice industry. Because of that, we have created Sammic Services.

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

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

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 provide 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.



DESIGN SERVICES: WE ADAPT TO YOUR NEEDS.

Tell us about your requirements and we will provide 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 Technical Service, we provide training to our dealers' own technical services. From our training room or at the customer's facilities, we offer customized training, depending on the needs raised by the distributor.



Food Preparation Equipment	10
Commercial Potato Peelers	10
Commercial Salad Spinners	13
Commercial Vegetable Preparation Machines	15
Food Processor / Veg Prep Combi Machines	22
Cutter-Mixers & Emulsifiers	28
French Fry Cutter Machine	32
Commercial Stick Blenders	33
Turbo Liquidisers	42
Planetary mixers	44
Cutlery Polishers	48

Food Preservation and Sous-Vide	52
Vacuum packing machines	
- "Sensor" line	52
Vacuum packing machines	
- "Sensor Ultra" line	57
Commercial vacuum packing machines	
- EXT line	64
Sous-vide cookers	68





Commercial Potato Peelers

Potato Rumbler Machines. Up to 66 lbs. loading capacity per cycle.

Commercial Potato Peeler Machines. Also useful to peel carrots and similar products.

- Abrasive peeling. The abrasive is highly resistant and long lasting.
- Integral control panel complete with on/off push buttons and a 0-6 minute timer.
- NSF-listed, Standard 8 compliant.
- ETL-listed, UL 763 and CSA C22.2 195 compliant.
- Optional extra: stainless steel floor stand and filter with no-foam feature.



	PI-10	PI-20	PI-30
SELECTION GUIDE			
COVERS (FROM / TO)	60 - 200	100 - 300	>200
FEATURES			
CAPACITY PER LOAD	22lbs.	44lbs.	66lbs.
PRODUCTION / HOUR (MAX)	550lbs.	950lbs.	1600lbs.
TIMER	0-6'	0-6'	0-6'
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	17 x 25 x 24.6"	17 x 25 x 27.4"	24.5 x 29.9 x 37.4"
EXTERNAL DIMENSIONS WITH STAND	17 x 25.1 x 41"	17 x 25.1 x 43.9"	24.5 x 29.9 x 49.4"
NET WEIGHT	86lbs.	92.6lbs.	132.5lbs.



STAINLESS STEEL - COMMERCIAL

Stainless steel construction Potato Peelers

Sammic range of commercial stainless steel potato peelers consists of models ranging from **10 to 30 Kg. (22 to 66 lbs.) capacity per cycle** and are ideal to peel potatoes, carrots and similar products.

Stainless steel made, they offer high capacity and production with silicon carbide abrasive (approved by NSF) lining on **lateral stirrers** within the chamber. The aluminium base plate is also lined with silicon carbide abrasive (approved by NSF) and is easily detachable for cleaning purposes.

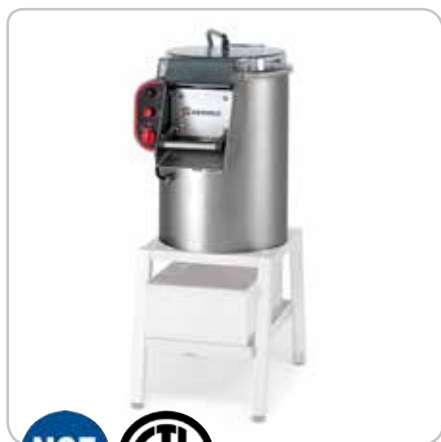
The waterproof control board (**IP65**) offers improved reliability against moisture and water splash. The 0-6 min. timer and the possibility of continuous operation covers the needs of any professional user.

Auto-drag of waste to the drain and the water inlet system with **non-return air break** are included in all models.

All PI range potato peelers are equipped with an **auxiliary contact** for external electric valve and are **energy-efficient** leading to engine optimisation.

Complete with continuous function and 0-6 minute timer.

All models with removable bottom abrasive plate for easy cleaning.



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 plate for easy cleaning.

		List Price \$
1000608	Potato peeler PI-10 120/60/1	3,760

Optional equipment

- 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 plate for easy cleaning.

		List Price \$
1000618	Potato peeler PI-20 120/60/1	4,314

Optional equipment

- Stainless steel floor stand.
- 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.

Able to process full 50 lb. case in 1 batch.

0-6 min. timer.

Removable plate for easy cleaning.

		List Price \$
1000638	Potato peeler PI-30 120/60/1	6,911

Optional equipment

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

ACCESSORIES

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 \$
2009250	Stand with filter PI-10/20 (welded)	1,067
2009270	Stand with filter PI-30	1,173

Commercial Salad Spinners

Ideal to dry lettuce and other leaf vegetables

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

All units are under 33" so they can be stored under any average kitchen counter.



Sammic salad spinners can dry lettuce and other vegetables in 1-3 minutes. Their **high speed of 900rpm** ensures the **highest quality in the most efficient way**.

All models are equipped with **powerful three-phase motors** controlled by a highly reliable electronic speed variator. This enables the salad dryer to be connected to a single-phase electrical mains supply.

Stainless steel body. Their **stainless steel basket with aluminium base** offers **durability and stability** over the competition. With highly resistant cover and buffer with safety switch.

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.



Guaranteed top performance without damaging the product.

Equipped with braking wheels as standard.

Electronic, user-friendly high performance control panel.



	ES-100	ES-200
FEATURES		
CAPACITY PER LOAD	13lbs.	26lbs.
PRODUCTION/HOUR (SALAD SPINNER)	250-800lbs.	500-1600lbs.
TOTAL LOADING	0.75Hp	0.75Hp
SPEEDS	2 (350 / 900rpm)	2 (350 / 900rpm)
CYCLES	3	3
CYCLE DURATION	60/120/180"	60/120/180"
EXTERNAL DIMENSIONS (WxDxH)	21.3x29.5 x 26.2"	21.3x29.5 x 32.1"
NET WEIGHT	106lbs.	115lbs.



SALAD SPINNER ES-100

Capacity per cycle: 6 Kg. / 13 lbs.

Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner, designed to efficiently dry up to 6 Kg. / 13 lbs. of salad per cycle at a maximum speed of 900rpm.

Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

		List Price \$
1000702	Salad dryer ES-100 120/50-60/1	3,229

Default equipment

- Castors with brake.
- Stainless steel drying basket.

Optional equipment

- Additional stainless steel drying basket.



SALAD SPINNER ES-200

Capacity per cycle: 12 Kg. / 26 lbs.

Fast, sleek, quiet, user-friendly, safe, smooth running commercial salad spinner, designed to efficiently dry up to 12 Kg. / 26 lbs. of salad per cycle at a maximum speed of 900rpm.

Portable. Equipped with locking wheels. Cycle memory. 2-speed-appliance.

		List Price \$
1000712	Salad dryer ES-200 120/50-60/1	4,618

Default equipment

- Castors with brake.
- Stainless steel drying basket.

Optional equipment

- Additional stainless steel drying basket.

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	385
2009620	Basket ES-200	425





Commercial Vegetable Preparation Machines

The Perfect Cut, by Sammic: Quality, productivity, ergonomics.

Commercial Food Processors with an hourly output of up to 2,200 lbs.

(Discs are not included with the machine)

Sammic's five-model range of Vegetable Prep Machines:

- ▶ Are single or adjustable speed appliances.
- ▶ Are ideal to slice, dice, make French fries, julienne cuts, shred, grate, etc. , offering the best quality cuts.
- ▶ Are highly durable, heavy duty machines made of stainless steel and cast aluminum cast, all suitable for contact with food.
- ▶ Provide with best quality cuts and dicing on the market, particularly for delicate products.
- ▶ Suit kitchen operations serving up to 1,000 covers per day with an hourly output of up to 2,200 lbs.
- ▶ Are ideal for narrow counter spaces thanks to lateral shoot.
- ▶ Allow natural workflow from left to right.
- ▶ One-arm motion process with roll-on handle for low impact on elbows and wrists.
- ▶ Intuitive, watertight front panel, LED lit.
- ▶ Easy to clean and operate.
- ▶ Comply to highest safety systems standards.

Sammic's new grids offer:

- ▶ Full circle cutting surface.
- ▶ New 15/32" and 3/4" dicing.
- ▶ Sharper blades allowing perfect cuts, generating less liquid and offering more uniformity.

Sammic's new blades:

- ▶ Are sharper and more efficient.
- ▶ Include new 3/4" and 1" slices.

The Sammic commercial food processors are NSF-listed, Standard 8 compliant.



	CA-311	CA-311 VV	CA-411	CA-411 VV	CA-611
SELECTION GUIDE					
COVERS (FROM / TO)	100 - 450	100 - 450	100 - 600	100 - 600	200 - 1000
HOURLY PRODUCTION	300 - 1000 lbs.	300 - 1000 lbs.	400 - 1300 lbs.	400 - 1300 lbs.	1000 - 2200 lbs.
FEATURES					
INLET OPENING	21in2	21in2	44.4in2	44.4in2	42.4in2
INLET SHAPE	Kidney (7" x 3½")	Kidney (7" x 3½")	Circle (7"x7")	Circle (7"x7")	Continuous feed (5 @ 3" x 3")
MOTOR SPEED	365rpm	365-1000rpm	365rpm	365-1000rpm	365rpm
TOTAL LOADING	1.5Hp	3Hp	1.5Hp	3Hp	1.5Hp
EXTERNAL DIMENSIONS (WxDxH)					
EXTERNAL DIMENSIONS (WxDxH)	15.4x16 x 21.4 "	15.4x16.10 x 22.32 "	15.4x15 x 25.4 "	15.4x15 x 25.4 "	17x16.5 x 30.3 "
NET WEIGHT	46lbs.	61lbs.	53lbs.	66lbs.	57lbs.



VEGETABLE PREPARATION MACHINE CA-311

Commercial vegetable preparation machine with an hourly output of up to 1,000 lbs. / 450 Kg.

1 speed motor block and a universal attachment.

Discs are not included*.

- ▶ Ergonomic design that allows to cut the product in just one movement.
- ▶ Easily removable lever and lid for cleaning purpose.

	List Price \$
1050302 Vegetable preparation machine CA-311 120/60/1	1,977

Default equipment

- 1 speed motor block.
- Regular hopper.

Optional equipment

- Long vegetable attachment.
- Stand-trolley.



VEGETABLE PREPARATION MACHINE CA-311 VV (VARIABLE SPEED)

Commercial vegetable preparation machine with an hourly output of up to 1,000 lbs. / 450 Kg.

Variable speed motor block and a universal attachment.

Discs are not included*.

- ▶ Ergonomic design that allows cutting the product in just one movement.
- ▶ Electronic, user-friendly control board with 5 speeds.
- ▶ Easily removable lever, lid and base for cleaning purposes. Motor mount can be in place away from dish area.

	List Price \$
1050310 Vegetable preparation machine CA-311VV 120/50-60/1	3,567

Default equipment

- Adjustable speed motor block.
- Regular hopper.

Optional equipment

- Long vegetable attachment.
- Stand-trolley.



VEGETABLE PREPARATION MACHINE CA-411

Commercial vegetable preparation machine with an hourly output of up to 1,300 lbs. / 650 Kg.

1 speed motor block and a large production attachment.

Discs are not included*.

The shape of the pusher has been conceived to deliver comfortable usage, fast processing and the ability to handle larger products such as cabbage. The high-positioned ejection disc allows the handling of more product without loss of quality in the finished product.

	List Price \$
1050312 Vegetable preparation machine CA-411 120/60/1	3,110

Default equipment

- 1 speed motor block.
- Large capacity hopper.
- Core drill (optional use).

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Stand-trolley



VEGETABLE PREPARATION MACHINE CA-411 VV (VARIABLE SPEED)

Commercial vegetable preparation machine with an hourly output of up to 1,300 lbs. / 650 Kg.

Variable speed motor block and a large production attachment.

Discs are not included*.

The head, with a blade on one side, distributes products inside the feeding mouth and cuts and distributes an entire product like cabbage. The high ejector allows moving more material, which allows obtaining a high production without loss of quality in the final product.

- ▶ Electronic, user-friendly control board with 5 speeds.
- ▶ Easily removable lever, lid and base for cleaning purposes.
- ▶ Motor mount can remain in place away from dish area.

		List Price \$
1050313	Vegetable preparation machine CA-411VV 120/50-60/1	4,157

Default equipment

- Adjustable speed motor block.
- Large capacity hopper.
- Core drill (optional use).

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Stand-trolley.



VEGETABLE PREPARATION MACHINE CA-611

Commercial Vegetable Processor with an hourly output of up to 2,200 lbs. / 1000 Kg. with automatic hopper.

1-speed motor block and an automatic hopper that allows for maximum production.

Discs are not included*.

		List Price \$
1050314	Vegetable preparation machine CA-611 120/60/1	5,550

Default equipment

- 1 speed motor block.
- Large production, automatic hopper.

Optional equipment

- Large capacity hopper.
- Long vegetable attachment.
- Stand-trolley.

ACCESSORIES

Long vegetable attachment



For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic CA-311/411/611 vegetable preparation machines and CK-311/312/411/412 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 for machines manufactured after December 2016. Ask for codes for previous models.**

		List Price \$
1050123	Long vegetable attachment CA	716
1050124	Long vegetable attachment CK	716



Large Capacity Attachment



For CA-411/611 or CK-411 motor blocks.

Included in CA-411 vegetable preparation machine and CK-411 combi machine.

Optional accessory for CA-611 vegetable preparation machine.

Ergonomic design.

Large capacity heading with 7½" inlet.

Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.

Optional core drill included with the same purpose.

High-positioned ejector disc allowing to eject a larger product quantity.

NSF approved.

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

		List Price \$
1050122	Large production attachment (CA)	790
1050126	Large production attachment (CK)	790

Automatic Hopper



For vegetable preparation machines or combi models.

Included in CA-611 vegetable preparation machine, optional accessory for CA-411 vegetable preparation machine and CK-411 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	1,384
1050121	Automatic hopper for CK	1,384

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	518

FC Slicing Disc (2017)



Regular slicing discs for CA-311/411/611 and combi CK-311/312/411/412.

*Please note: FC-8D / FC-10D / FC-14D discs can only be used with CA-311/411/611 and CK-311/312/411/412.

FC-8D / FC-10D / FC-14D discs can only be combined with FMC-8D / FMC-10D / FMC-14D dicing grids.

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-6+ equipped with 1 blade.

		List Price \$
1010215	Slicing disc FC-1+ · 1mm. · 1/32"	146
1010220	Slicing disc FC-2+ · 2mm. · 5/64"	146
1010222	Slicing disc FC-3+ · 3mm. · 1/8"	146
1010407	Slicing disc FC-6+ · 6mm. · 1/4"	146
1010409	Slicing disc FC-8D · 8mm. · 5/16"	146
1010410	Slicing disc FC-10D · 10mm. · 3/8"	146
1010411	Slicing disc FC-14D · 14mm. · 15/32"	165
1010252	Slicing disc FC-20+ · 20mm. · 3/4"	165
1010247	Slicing disc FC-25+ · 25mm. · 1"	165

FC Slicing Disc



Regular slicing discs for CA-301/401/601 and 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-6+ equipped with 1 blade.

		List Price \$
1010215	Slicing disc FC-1+ · 1mm. · 1/32"	146
1010220	Slicing disc FC-2+ · 2mm. · 5/64"	146
1010222	Slicing disc FC-3+ · 3mm. · 1/8"	146
1010407	Slicing disc FC-6+ · 6mm. · 1/4"	146
1010400	Slicing disc FC-8+ · 8mm. · 5/16"	146
1010401	Slicing disc FC-10+ · 10mm. · 3/8"	146
1010402	Slicing disc FC-14+ · 14mm. · 15/32"	165
1010252	Slicing disc FC-20+ · 20mm. · 3/4"	165
1010247	Slicing disc FC-25+ · 25mm. · 1"	165

FCC Curved Slicing Discs



For slicing of soft products (CA / CK).

Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. and specifically designed for soft products. It's also suitable for lettuce shredding. 5/64", 1/8" and 3/16" slice thickness.

		List Price \$
1010406	Slicing disc FCC-2+ · 2mm. · 5/64"	146
1010403	Slicing disc FCC-3+ · 3mm. · 1/8"	146
1010404	Slicing disc FCC-5+ · 5mm. · 3/16"	146

FCO Rippled Slicing Discs



Designed to obtain rippled slices (CA / CK).

Discs with rippled slices. 5/64", 1/8" and 1/4" slice thickness.

		List Price \$
1010295	Slicing disc FCO-2+ · 2mm. · 5/64"	163
1010300	Slicing disc FCO-3+ · 3mm. · 1/8"	163
1010408	Slicing disc FCO-6+ · 6mm. · 1/4"	163

FFC Chipping Grids



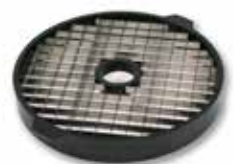
Grid for fries for CA / CK

- Chipping grids FF combined with FC/ FCO slicing discs for French fries.
- Thickness depends on combination of disc and grid.

*Please note: FFC-10 can be used only with CA-400 vegetable slicer.

		List Price \$
1010350	Chipping grid FFC-8+ · 8mm. · 5/16"	163
1010355	Chipping grid FFC-10+ · 10mm. · 3/8"	163

FMC Dicing Grids



Dicing grids for CA / CK

- FMC Dicing Grids are designed to be used with the FC Slicing Discs.
- Thickness and shape of dice depend on the combination of disc and grid.
- New tolerances allow optimal results when dicing tomatoes and most other fruits and vegetables.

*Please note: 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"	153
1010363	Dicing grid FMC-10D · 10mm. · 3/8"	153
1010364	Dicing grid FMC-14D · 14mm. · 15/32"	153
1010375	Dicing grid FMC-20+ · 20mm. · 3/4"	153
1010380	Dicing grid FMC-25+ · 25mm. · 1"	153

FCE Julienne Discs



For french fries, strips or batons (CA / CK).

- 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.

		List Price \$
1010205	Julienne disc FCE-2+ · 2mm. · 5/64"	192
1010210	Julienne disc FCE-4+ · 4mm. · 5/32"	192
1010405	Julienne disc FCE-8+ · 8mm. · 5/16"	222

FR Shredding & Grating Discs



Shredding / grating discs (CA / CK).

- Shredding Discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating Discs for grating bread, hard cheese, chocolate, etc.

		List Price \$
1010260	Grating disc FR-1+ · 1mm. · 1/32"	102
1010310	Shredding disc FR-2+ · 2mm. · 5/64"	102
1010311	Shredding disc FR-3+ · 3mm. · 1/8"	102
1010312	Shredding disc FR-4+ · 4mm. · 5/32"	102
1010313	Shredding disc FR-7+ · 7mm. 9/32"	102
1010262	Grating disc FR-8+ · 8mm. · 5/16"	102



Disc and Grid Packs



Disc and grid pack(s) available for different purposes

MX8: Special Package for Mexican Restaurants (FMC-8D/ FC-8D / FR-3+)

MX10: Special Package for Mexican Restaurants (FMC-10D / FC-10D / FR-3+)

SCH: Special for Schools (FMC-10D / FC-10D / FFC-8+ / FC-8D / FC-3+ / FCC-5+ / FCE-4+ / FR-3+).

FF8: Special for Restaurant serving French fries (FC-8D / FFC-8+ / FFC-5+)

FF10: Special for Restaurant serving French fries (FC-10D / FFC-10+ / FCC-5+)

		List Price \$
9500109	MX8 Special disc package for Mexican Restaurants	342
9500110	MX10 Special disc package for Mexican Restaurants	342
9500111	SCH Special disc package for Schools	863
9500112	FF8 Special disc package for Restaurants serving French fries	387
9500113	FF10 Special disc package for Restaurants serving French fries	387

Disc and Grid Holder Device



Ideal to store discs and grids when not in use

For all Sammic discs and grids.

Each holder can hold 10 individual discs or grids.

		List Price \$
1010204	Disc and grid holder device	65

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.

- ▶ Dishwasher-safe.
- ▶ The grid cleaner and the holder must be ordered separately.
- ▶ NSF-approved.

		List Price \$
1010361	QC-8 Quick cleaner for 8mm. · 5/16" grid	128
1010366	QC-10 Quick cleaner for 10mm. · 3/8" grid	128
1010359	Quick grid cleaner holder GCH	77

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.



- ▶ Stainless steel construction and highest quality material, all suitable for contact with food.
- ▶ Strong, very easy to use and clean.
- ▶ High production. Ventilated motor allowing continuous use.
- ▶ User-friendly, waterproof led-lit control panel.

AS VEGETABLE PREPARATION MACHINE:

- ▶ The large range of high quality discs and grids allows the operator to obtain over 70 different styles of product.
- ▶ Disc diameter: 9,84"
- ▶ Adjustable speed: 5 positions.

AS FOOD PROCESSOR:

- ▶ 5/8 lt. (5 1/4 - 8 1/2 qt.) bowl.
- ▶ Adjustable speed (10 positions).
- ▶ Programmable by time and pulse switch.
- ▶ NSF-listed, Standard 8 compliant.
- ▶ ETL-listed, UL 763 and CSA 22.2 No. 195 compliant.



	CK-311	CK-312	CK-411	CK-412
SELECTION GUIDE				
COVERS (FROM / TO)	100 - 450	100 - 450	100 - 600	100 - 600
HOURLY PRODUCTION	300 - 1000 lbs.	300 - 1000 lbs.	400 - 1300 lbs.	400 - 1300 lbs.
FEATURES				
INLET OPENING	3.5 x 7 "	3.5 x 7 "	7.5 x 7.5 "	7.5 x 7.5 "
INLET SHAPE	Kidney	Kidney	Circle	Circle
BOWL CAPACITY	5Lt	8Lt	5Lt	8Lt
SPEEDS AS CUTTER (POSITIONS)	10	10	10	10
MOTOR RPM (CUTTER)	365 - 3000 rpm	365 - 3000 rpm	365 - 3000 rpm	365 - 3000 rpm
SPEEDS AS VEG. SLICER (POSITIONS)	5	5	5	5
MOTOR RPM (VEG.PREP.)	365 - 1000 rpm	365 - 1000 rpm	365 - 1000 rpm	365 - 1000 rpm
LOADING				
SINGLE PHASE	3Hp	3Hp	3Hp	3Hp
EXTERNAL DIMENSIONS (WxDxH)				
DIMENSIONS (VEG.PREP.)	15.4x16.3 x 22.3 "	15.4x16.3 x 22.3 "	15.4x15.7 x 30.3 "	15.4x15.7 x 30.3 "
DIMENSIONS (CUTTER)	11.1x15.4 x 18.4 "	11.1x15.4 x 22 "	11.1x15.4 x 18.4 "	11.1x15.4 x 30.3 "
NET WEIGHT	62lbs.	62lbs.	66lbs.	66lbs.
NET WEIGHT (CUTTER)	51lbs.	53lbs.	51lbs.	53lbs.

**COMBI CK-311**

2 in 1: veg prep machine (1,000 lbs/h) with 5 lt. / 5 1/4 qt. cutter bowl

It consists of a variable speed motor block with a regular hopper and a 5 litre / 5 1/4 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its ergonomic design allows to cut the product in just one movement. As cutter, it is equipped with a 5-litre / 5 1/4 qt. bowl with a scraper and hub with serrated blades.

Discs are not included*.

		List Price \$
1050342	Combi vegetable prep.-cutter CK-311 120/50-60/1	4,383

Default equipment

- Variable speed motor block.
- Regular hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades.
- Hub with perforated blades.

COMBI CK-312

2 in 1: veg prep machine (1,000 lbs/h) with 8 lt. / 8 1/2 qt. cutter bowl

It consists of a variable speed motor block with a regular hopper and a 8 litre / 8 1/2 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its ergonomic design allows to cut the product in just one movement. As cutter, is equipped with a 8-litre / 8 1/2 qt. bowl with a scraper and hub with serrated blades.

Discs are not included*.

		List Price \$
1050320	Combi vegetable prep.-cutter CK-312 120/50-60/1	4,533

Default equipment

- Variable speed motor block.
- Regular hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades.
- Hub with perforated blades.



COMBI CK-411

2 in 1: large production veg prep machine (1,300 lbs/h) with 5 lt. / 5 1/4 qt. cutter bowl

It consists of a variable speed motor block with a large production hopper and a 5 litre / 5 1/4 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its lateral blade distributes products in the hopper, cutting and distributing full products like cabbage. It is supplied complete with an optional core drill for the same purpose. The hopper is equipped with a high positioned ejector disc allowing to eject a larger product quantity.

Discs are not included*.

		List Price \$
1050322	Combi vegetable prep.-cutter CK-411 120/50-60/1	5,094

Default equipment

- Variable speed motor block.
- Large capacity hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades.
- Hub with perforated blades.

COMBI CK-412

2 in 1: large production veg prep machine (1,300 lbs/h) with 8 lt. / 8 1/2 qt. cutter bowl

It consists of a variable speed motor block with a large production hopper and a 8 litre / 8 1/2 qt. food processor bowl complete with a hub with serrated blades.

As vegetable preparation machine, its lateral blade distributes products in the hopper, cutting and distributing full products like cabbage. It is supplied complete with an optional core drill for the same purpose. The hopper is equipped with a high positioned ejector disc allowing to eject a larger product quantity.

Discs are not included*.

		List Price \$
1050339	Combi vegetable prep.-cutter CK-412 120/50-60/1	5,268

Default equipment

- Variable speed motor block.
- Large capacity hopper.
- Food processor bowl complete with hub with serrated blades.

Optional equipment

- Long vegetable attachment.
- Automatic hopper.
- Discs, grids, disc holder device.
- Stand-trolley.
- Hub with flat blades.
- Hub with perforated blades.

***Discs not included, see pages 19, 20 and 21 for options**

Cutting guide, see page 27

ACCESSORIES

Blades for CK/CKE



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 CK/CKE (5-lt-bowl)	235
2053091	Hub with toothed blades CK/CKE (5-lt-bowl)	253
2053063	Hub with perforated blades CK/CKE (5-lt-bowl)	210
2053935	Hub with flat blades CK/CKE (8-lt-bowl)	472
2053930	Hub with toothed blades CK/CKE (8-lt-bowl)	507
2053940	Hub with perforated blades CK/CKE (8-lt-bowl)	472

Long vegetable attachment



For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic CA-311/411/611 vegetable preparation machines and CK-311/312/411/412 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 for machines manufactured after December 2016. Ask for codes for previous models.***

		List Price \$
1050123	Long vegetable attachment CA	716
1050124	Long vegetable attachment CK	716

Large Capacity Attachment



For CA-411/611 or CK-411 motor blocks.

Included in CA-411 vegetable preparation machine and CK-411 combi machine.

Optional accessory for CA-611 vegetable preparation machine.

Ergonomic design.

Large capacity heading with 7½" inlet.

Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.

Optional core drill included with the same purpose.

High-positioned ejector disc allowing to eject a larger product quantity.

NSF approved.

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

		List Price \$
1050122	Large production attachment (CA)	790
1050126	Large production attachment (CK)	790



Automatic Hopper



For vegetable preparation machines or combi models.

Included in CA-611 vegetable preparation machine, optional accessory for CA-411 vegetable preparation machine and CK-411 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	1,384
1050121	Automatic hopper for CK	1,384

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	518
---------	-------------------------	-----



CUTTING GUIDE



FC-1+



FC-3+



FC-8+



FCO+



FFC-8+



FMC-14+



FMC-25+



FCC-2+



FCC-5+



FCE-4+



FCE-8+



FR-3+



FR-7+



FR-1+



FR-8+



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.

Complete range of mixers and emulsifiers of 3, 5 and 8 liters of capacity that meet each user's requirements.

CUTTER-EMULSIFIER CKE: variable speed, 5 or 8 liter capacity come equipped with the unique "cut&mix" scraper

The emulsifier function is specially destined to work with liquid.

The CKE-5 and CKE-8 mixers are strong, user-friendly and easy to clean. Stainless steel removable bowl with a cover designed to allow liquids to be added while in operation.

The control panel is electronic and waterproof with three programming modes: continuous, timer or pulse function.

It is equipped with a safety micro-switch that stops the unit's operation when the bowl or lid are not secured properly.

The CKE cutter-emulsifier is easy to use and clean. It is NSF-listed and Standard 8 compliant.

It is made of the highest quality materials which are all suitable for contact with food.

COMPACT RANGE: SK/SKE

SK-3 cutter-mixer and SKE-3 emulsifier are equipped with 3lt bowls.

Stainless steel removable bowls with a cover designed to allow liquids to be added while still in operation.

The control panel is electronic and waterproof with two programming modes: continuous or pulse function.

It is equipped with a safety micro-switch that stops the unit's operation when the bowl or lid are not secured properly.



	CKE-5	CKE-8	SK-3	SKE-3
SELECTION GUIDE				
COVERS (FROM / TO)	20 - 75	20 - 100	10 - 25	10 - 30
MAX. PRODUCT CAPACITY	7lbs.	8.75lbs.	2.25lbs.	4.5lbs.
FEATURES				
BOWL CAPACITY	5.5Lt	8Lt	3Lt	3Lt
BOWL DIMENSIONS	Ø9.5x5.9"	Ø9.5x9.5"	Ø6.25x6.25"	Ø6.25x6.25"
TOTAL LOADING	3Hp	3Hp	0.6Hp	0.6Hp
VARIABLE SPEED	385rpm / 3000rpm	385rpm / 3000rpm	450rpm / 3000rpm	450rpm / 3000rpm
EXTERNAL DIMENSIONS (WxDxH)				
EXTERNAL DIMENSIONS (WxDxH)	11.2x14.7x17.3"	11.2x14.7x19.2"	9.5x14.6x12"	9.5x14.6x12"
NET WEIGHT	50.7lbs.	53lbs.	24.25lbs.	24.25lbs.

VERTICAL RANGE

Cutters - Emulsifiers with 5 and 8 lt (5¼ and 8½ qt.) bowls

Chop, mash, mix, knead, emulsify any product in seconds.

It consists of a variable speed motor block with a regular hopper and a 5 or 8 litres (5¼ or 8½ qt.) food processor bowl and a hub with serrated blades. They offer high production timetables because of their vented motor, allowing for continuous use. Constructed from stainless steel and highest quality materials, all suitable for contact with food. Sammic CK cutters and emulsifiers are equipped with a user-friendly, waterproof led-lit control panel that makes it very easy to use.



FOOD-PROCESSOR - EMULSIFIER CKE-5

Capacity of the bowl: 5 lt. (5¼ qt.). Variable speed appliance. Control panel with timer.

Consists of a motor block and a 5 lt. (5¼ qt.) bowl and a hub with serrated blades.

- ▶ Specially designed to work with liquids.
- ▶ Cover design allows liquids to be added while in operation.
- ▶ Adjustable speed.
- ▶ Three modes of use: continuous, timer or pulse function.
- ▶ Unique "Cut&Mix" scraper included.

		List Price \$
1050142	Cutter-Emulsifier CKE-5 120/50-60/1	3,359

Default equipment

- Motor block.
- 5 bowl complete with a hub with serrated blades.
- "Cut&Mix" scraper.

Optional equipment

- Hub with flat blades.
- Hub with perforated blades.



FOOD-PROCESSOR - EMULSIFIER CKE-8

Capacity of the bowl: 8 lt. (8½ qt.). Variable speed appliance. Control panel with timer.

Consists of a motor block and a 8 lt. (8½ qt.) bowl and a hub with serrated blades.

- ▶ Specially designed to work with liquids.
- ▶ Cover design allows liquids to be added while in operation.
- ▶ Adjustable speed.
- ▶ Three modes of use: continuous, timer or pulse function.
- ▶ Unique "Cut&Mix" scraper included.

		List Price \$
1050162	Cutter-Emulsifier CKE-8 120/50-60/1	3,811

Default equipment

- Motor block.
- 8-liter bowl complete with a hub with serrated blades.
- "Cut&Mix" scraper.

Optional equipment

- Hub with flat blades.
- Hub with perforated blades.

ACCESSORIES

Blades for CK/CKE



Optional blades for Sammic Cutters and Emulsifiers

Hub and toothed blades come 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 CK/CKE (5-lt-bowl)	235
2053091	Hub with toothed blades CK/CKE (5-lt-bowl)	253
2053063	Hub with perforated blades CK/CKE (5-lt-bowl)	210
2053935	Hub with flat blades CK/CKE (8-lt-bowl)	472
2053930	Hub with toothed blades CK/CKE (8-lt-bowl)	507
2053940	Hub with perforated blades CK/CKE (8-lt-bowl)	472



COMPACT RANGE

Cutters - Emulsifiers with 3 lt. / 3 1/8 qt. bowl

Sammic compact range cutters and emulsifiers are equipped with a stainless steel 3 lt. (3 1/8 qt.) removable bowl. They are made from the highest quality materials which are all suitable for contact with food. A continuous speed variator allows the user to either use the unit continuously or with the pulse function. All models are equipped with a safety micro-switch that stops the machine when all safeties are not engaged. Also, the cover has a small opening which allows liquids to be added while the unit is in operation.



FOOD PROCESSOR SK-3

To chop, mash, mix, knead, emulsify any product in few seconds

Bowl capacity of 3 lt. (3 1/8 qt.)

		List Price \$
1050074	Food processor SK-3 120/50-60/1	1,761

Default equipment

- Equipped with a set of standard smooth blades for general use.

Optional equipment

- Serrated blades.
- Perforated blade set to mix egg whites, prepare mayonnaise, etc.
- An optional scraper to obtain a more homogeneous final product



FOOD PROCESSOR-EMULSIFIER SKE-3

To chop, mash, mix, knead, emulsify any product in few seconds

Bowl capacity of 3 lt. (3 1/8 qt.)

		List Price \$
1050077	Emulsifier SKE-3 120/50-60/1	2,238

Default equipment

- Equipped with a set of standard serrated blades for general use.
- A scraper to obtain a more homogeneous final product

Optional equipment

- Flat blades.
- Perforated blade set to mix egg whites, prepare mayonnaise, etc.

ACCESSORIES

Blades for SK/SKE



Hubs with blades for Sammic Cutters and Emulsifiers.

		List Price \$
2052666	Hub with flat blades SK-3	132
2052617	Hub with toothed blades SK-3	136
2052668	Hub with perforated blades SK-3	110

French Fry Cutter Machine

Professional hand chipping machine, designed to produce fries of different sizes within seconds.



Ideal for restaurants and large kitchens, allows 200-350 lbs per hour.

The potato hand chipping machine, with light stainless alloy body, light and strong, allows to user a clean cut, with minimal waste and limited fatigue. Stainless steel controls and parts. Extended handle which provides optimal results with minimal effort.

The use of exchangeable knife blocks and pusher sets allows thicknesses of 5/16, 3/8 or 1/2" to be achieved. The raised pusher ejects the product and leaves the grid free of excess product.

The CF-5 potato hand chipping machine is comfortable to use: The springs at the rear leave the grid completely free from product. The springs are highly flexible which help raise the presser-ejector and minimize operator fatigue.

Equipped with suction feet to provide stability on the work surface.

NSF International certified. Therefore, easy to clean.



POTATO CHIPPING MACHINE CF-5

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

Output: 200-350 lbs/hour.

Equipped with a knife block and pusher set.

		List Price \$
1020061	Hand chipping machine CF-5 · 10 x 10 mm (3/8" x 3/8")	501

Default equipment

- 1 Knife block + pusher set.

Optional equipment

- 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 depening on user's needs: 5/16x5/16" / 3/8x3/8" / 1/2x1/2".

		List Price \$
1020065	Knife block + pusher set · 8 x 8 mm (5/16" x 5/16")	110
1020070	Knife block + pusher set · 10 x 10 mm (3/8" x 3/8")	110
1020075	Knife block + pusher set · 12 x 12 mm (1/2" x 1/2")	110



Commercial Stick Blenders

The Widest range of Commercial Immersion Hand Mixers



- ▶ Complete range of Professional Immersion Blenders: enables food-processing in containers of up to 211 qt. capacity.
- ▶ Versatile range: allows various combinations depending on the user's requirements.
- ▶ Power range from 1/2 to 1.4 Hp.
- ▶ Liquidiser arms range from 8 to 24 " long and beater arm.
- ▶ Liquidiser suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectionery, etc.) and all sorts of sauces.
- ▶ Beater for whipping cream or preparing meringue, chantilly, mayonnaise and sauces, omelettes, pancake batter, soufflés, etc.
- ▶ TR/BM-350: intelligent speed control system, obtaining the maximum performance of the motor all the time.
- ▶ Manufactured from durable top quality materials.
- ▶ Detachable stainless steel arm attachments available for most models.
- ▶ Ergonomic design.
- ▶ Easy to use and clean.
- ▶ NSF listed, Standard 8 compliant.
- ▶ ETL listed, UL 763 and CSA 22.2 No. 195-M1987 compliant.

	HAND MIXERS								HAND MIXERS & BLENDERS				
	COMPACT			MEDIUM		SUPERIOR			COMPACT			MEDIUM	
	TR-220	TR-270		TR-350		TR-550		TR-750	TR/BM-270			TR/BM-350	
		BS	BL	BN	BL	BL	BXL		BXS	BS	BB-250	BN	BB-350
SELECTION GUIDE													
RECIPENTS UP TO (QT)	10	16	31	75	75	200	200	300	10	16	2-30 egg whites	65	2-50 egg whites
SPECIFICATIONS													
ELECTRICAL SUPPLY	120 V / 50- 60 Hz / 1~												
LOADING (Hp)	1/2	1/2	1/2	3/4	3/4	1	1	1.4	1/2	1/2	1/2	3/4	3/4
SPEED (R.P.M.)													
FIXED (IN LIQUID)	9.000	9.000	9.000	9.000	9.000	9.000	9.000	9.000					
ADJUSTABLE (IN LIQUID)	-	-	-	-	-	-	-	-	1.500- 9.000	1.500- 9.000	130- 1.500	1.500- 9.000	130- 1.500
DIMENSIONS (INCHES)													
LIQUIDISER ARM	8	11 1/2	20	16 1/2	20	20	23	24	8	11 1/2		16 1/2	
BEATER ARM											11 3/4		15 1/2
Ø BLADE HOOD	2 1/2	3 1/4	2 1/2	3 3/4	3 3/4	3 3/4	4 1/4	4 3/4	2 1/2	3 1/4		3 3/4	
TOTAL	19	22	32	29	32	32	35	37	19	22	22	29	28
NET WEIGHT (lbs)	4	7	7	7	8	9	9	9	3 1/3	4	5	7	8

COMPACT RANGE

Light duty

Compact range of immersion blenders, combi models and whisks. Designed for use in **up to 15 lt. bowls**.

The compact range of immersion blenders, combi models and whisks offer **250W loading**.

The blenders come in fixed speed with either fixed arm. Combi models and whisks, with detachable arms, offer adjustable speed. The shafts are easily detachable with no need of tools.

All models are **NSF-listed**.



HAND BLENDER TR-220

Stick blender specially designed to be used in up to 10 lt. / 10 qt. bowls.

Fixed speed with 250 W loading and fixed 8" mixer arm.

- ▶ With a small blade covering hood specially designed to be used in small bowls.
- ▶ Ideal to give the final touch to foodstuff or sauce before serving.

	List Price \$
3030093 Liquidiser TR-220 120/50-60/1	408

Default equipment

- Motor block.
- Mixer arm BXS (fixed).



HAND BLENDER TR-270

Stick blender specially designed to be used in up to 15 lt. / 16 qt. bowls

Fixed speed with 250 W loading and fixed 11 1/2" mixer arm.

	List Price \$
3030042 Liquidiser TR-270 120/50-60/1	473

Default equipment

- Motor block.
- Mixer arm BS (fixed).



HAND BLENDER TR-270BL

Stick blender specially designed to be used in up to 30 lt. / 31 qt. bowls

Fixed speed with 250 W loading and removable 20" arm.

	List Price \$
3030056 Liquidiser TR-270 BL 120/50-60/1	505

Default equipment

- Motor block.
- Mixer arm BL.

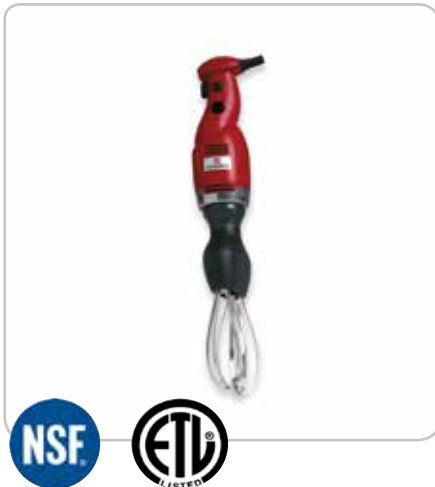
**HAND MIXER & BLENDER COMBO TR/BM-270**

Specially designed to be used in up to 15 lt./16 qt. bowls
Variable speed motor unit with 250W loading. 290mm blender arm and whisk.

		List Price \$
3030074	Combined TR/BM-270 120/60/1	868

Default equipment

- Motor block.
- Whisk BB-250.
- Mixer arm BS.

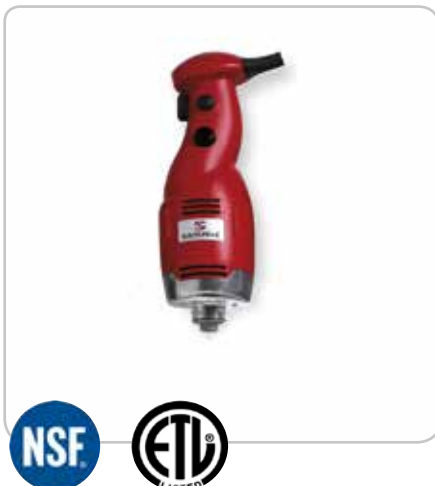
**BLENDER BM-270**

Specially designed to be used in up to 15 lt./ 16 qt. bowls
Variable speed motor unit with 250W loading and whisk.

		List Price \$
3030082	Beater BM-270 120/50-60/1	666

Default equipment

- Motor block.
- Whisk BB-250.

**MOTOR UNIT TR/BM-270**

Variable speed motor unit with 250W loading.
The motor unit can be paired with either arm to make a variable speed unit.

		List Price \$
3030057	Motor unit TR/BM-270 120/60/1	402

Default equipment

- Adjustable speed motor unit.

MEDIUM RANGE

Medium duty

Medium range of immersion blenders, combi models and whisks. Designed for continuous use in **up to 75 lt. bowls**.

The medium range of immersion blenders, combi models and whisks offer **350W** loading. The blenders are fixed speed appliances and combi and whisks offer adjustable speed. Arms are detachable in all models. The shafts are easily detachable with no need of tools.

All models are **NSF-listed**.



HAND BLENDER TR-350

Stick blender specially designed to be used in up to 70 lt./ 75 qt. bowls
Fixed speed with 3/4 Hp loading and 16 1/2" or 20" detachable mixer arm.

		List Price \$
3030401	Liquidiser TR-350BN 120/50-60/1	651
3030402	Liquidiser TR-350BL 120/50-60/1	715

Default equipment

- Motor block.
- Mixer arm.

Optional equipment

- Mixer arm BN.
- Mixer arm BL.
- Bowl clamp.
- Clamp sliding frame.



HAND MIXER & BLENDER COMBO TR/BM-350

Specially designed to be used in up to 60 lt./ 65 qt. bowls
Variable speed motor unit with 3/4 Hp loading. 16 1/2" detachable mixer arm and beater arm.

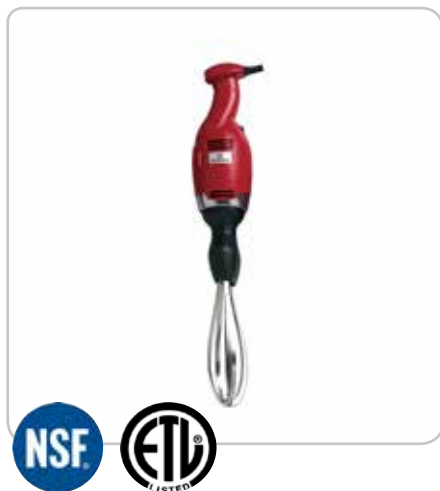
		List Price \$
3030407	Combined TR/BM-350 120/50-60/1	1,033

Default equipment

- Motor block.
- Whisk BB-350.
- Mixer arm BN.

Optional equipment

- Bowl clamp.
- Clamp sliding frame.



BLENDER BM-350

Specially designed to be used in up to 60 lt./ 65 qt. bowls
Variable speed motor unit with 3/4 Hp loading and detachable beater arm.

		List Price \$
3030409	Beater BM-350 120/50-60/1	820

Default equipment

- Motor block.
- Whisk BB-350.

Optional equipment

- Bowl clamp .
- Clamp sliding frame.
- Mixer arm BN.



MOTOR UNIT TR-350

Fixed speed with Loading: 1/2 Hp.

		List Price \$
3030136	Motor unit TR-350 120/50-60/1	438

Default equipment

- Motor block.

Optional equipment

- Mixer arm BN.
- Mixer arm BL.
- Bowl clamp .
- Clamp sliding frame.



MOTOR UNIT TR/BM-350

Variable speed motor unit with Loading: 3/4 Hp.

		List Price \$
3030146	Motor unit TR/BM-350 120/50-60/1	545

Default equipment

- Motor block.

Optional equipment

- Bowl clamp .
- Clamp sliding frame.
- Mixer arm BN.
- Whisk BB-350.

SUPERIOR RANGE

Heavy duty

Superior range of immersion blenders. Designed for intensive use in **up to 200 lt. bowls**.

The superior range of immersion blenders offers **up to 750W** loading. With fixed speed, TR-550 can be equipped with detachable and easily interchangeable arms of different lengths. TR-750 is equipped with a detachable 600 mm. long mixer arm. The shafts are easily detachable with no need of tools.

All models are **NSF-listed**.



HAND BLENDER TR-550

Stick blender specially designed to be used in up to 150 lt. (200 qt.) bowls
Fixed speed with 1 Hp. loading and 20 or 23" detachable mixer arm.

		List Price \$
3030403	Liquidiser TR-550BL 120/50-60/1	768
3030404	Liquidiser TR-550BXL 120/50-60/1	1,030

Default equipment

- Motor block.
- Mixer arm.

Optional equipment

- Mixer arm BL.
- Mixer arm BXL.
- Bowl clamp .
- Clamp sliding frame.



HAND BLENDER TR-750

Stick blender specially designed to be used in up to 200 lt. (300 qt.) bowls
Fixed speed with 1 Hp loading and 24" detachable mixer arm.

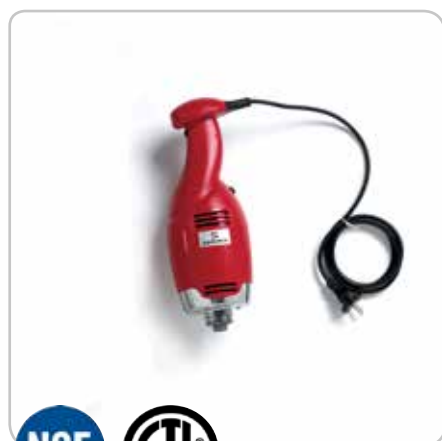
		List Price \$
3030147	Liquidiser TR-750 120/50-60/1	1,291

Default equipment

- Motor block.
- Mixer arm 600 mm.

Optional equipment

- Bowl clamp.
- Clamp sliding frame.



MOTOR UNIT TR-550

Specially designed to be used in up to 150 lt. (200 qt.) bowls

		List Price \$
3030141	Motor unit TR-550 120/50-60/1	599

Default equipment

- Motor block.

Optional equipment

- Mixer arm BL.
- Mixer arm BXL.
- Bowl clamp .
- Clamp sliding frame.



ACCESSORIES

Mixer arm BXS



Mixer arm BXS for TR/BM-220 and TR/BM-270

8" detachable arm suitable for small bowls

8" long detachable arm.

2,55" blade hood.

For bowls up to 10 qt.

3030172	Liquidiser arm BXS	List Price \$
---------	--------------------	---------------

214

Mixer arm BS



For compact blenders

Length: 11 3/8".

Stainless steel construction.

Detachable 11 3/8". arm for TR/BM-270 light duty portable liquidiser & beater.

Suitable for pureeing vegetables, potatoes, soups and all sorts of sauces.

Easy to clean.

3030143	Mixer arm BS	List Price \$
---------	--------------	---------------

214

Standard mixer arm BN



420 mm. liquidiser arm for TR-350 and TR/BM-350

Length: 16 1/2".

Stainless steel construction.

Detachable 16 1/2". arm for TR-350 and TR/BM-350 liquidiser & beater.

Suitable for pureeing vegetables, potatoes, soups and all sorts of sauces.

Easy to clean.

3030150	Mixer arm BN	List Price \$
---------	--------------	---------------

214

Long mixer arm BL



500 mm. (19 5/8") liquidiser arm

Length: 19 5/8".

Stainless steel construction.

Detachable 19 5/8". arm for TR-350/550 and TR/BM-350 liquidiser & beater.

Suitable for pureeing vegetables, potatoes, soups and all sorts of sauces.

Easy to clean.

3030155	Mixer arm BL	List Price \$
---------	--------------	---------------

276



Extra long mixer arm BXL



585 mm. (23") liquidiser arm

Length: 23".

Stainless steel construction.

Detachable 23". arm for TR-550 liquidiser.

Suitable for pureeing vegetables, potatoes, soups and all sorts of sauces.

Easy to clean.

		List Price \$
3030160	Mixer arm BXL	430

Beater arm BB-250



Double whisk for compact beater TR/BM-250 and BM-250

Total length: 11 3/4".

Whisk length: 6 1/3".

		List Price \$
3030144	Whisk TR/BM-250	266

Beater arm BB-350



Beater arm BB 350 for Motor Block TR/BM-350 and BM-350

Total length: 15 5/8".

Whisk length: 10".

		List Price \$
3030165	Whisk BB	273

Bowl clamp



For locking the hand mixer to the bowl.

Ideal accessories for comfort of use.

► It allows to attach the mixer to the bowl, saucepan fixed.

		List Price \$
3030315	Bowl clamp	178



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	200

Display stand



Hand mixer display stand

It allows to hang portable liquidiser & beaters.

Holding capacity: up to 10 units.

		List Price \$
3030134	Display stand TR	632

Turbo Liquidisers

Heavy-duty 2-speed turbo-mixer

Commercial turbo-blender designed to work in containers up to 130 gallons (800 lt.).

The Sammic turbo-blenders are designed to work in containers with capacities of **up to 800 lt. / 130 gallons** and are ideal for mixing and liquefying directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc. Designed for large yields and for frequent use. Ideal for kitchens with large production capacities and for food industry.

Fully manufactured in stainless steel 18/10, Sammic turbo-blenders are easy to use. They can be moved in several directions, their height is adjustable and can be fitted on a trolley with 4 non-slip rubber wheels, 2 of them with brakes.

The arm, with 600 mm / 24" length for blending in any type of cooking pot, whether round or rectangular, is equally effective throughout the whole pot. The balanced liquidiser arm stops the arm when falling or tipping back when not locked. An arm securing lever, 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. This control panel is located on the trolley, making the arm more agile, with better mobility. Thanks to its **built-in timer**, you can leave the machine running for up to 60 minutes without the need for user involvement.

The Sammic TRX turbo-blender can be used with **3 easily interchangeable attachments**, which meet the needs of all users and ingredients.

- ▶ 21D for fibrous ingredients
- ▶ Standard 30D multi-use attachment
- ▶ 42D attachment for very fine blending

The turbine, guard, disc and grids are very easy to remove for cleaning with no need of tools. The turbine, guard, disc and attachments are dishwasher-safe.

The TRX turbo-blender are very safe. 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-22
FEATURES	
MAXIMUM RECIPIENT CAPACITY	530qt.
LIQUIDISING ARM LENGTH	24"
TOTAL LOADING	3Hp
SPEED (IN LIQUID)	750 - 1500rpm
EXTERNAL DIMENSIONS (WxDxH)	
EXTERNAL DIMENSIONS (WxDxH)	22 x 65 x 48"
EXTERNAL DIMENSIONS (CLOSED)	22 x 37 x 65"
NET WEIGHT	212lbs.



TURBO LIQUIDISER TRX-22

2-speed turbo-mixer

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

		List Price \$
3030507	Turbo liquidiser TRX-22 220/60/3	11,966
9500122	TRX-22 1.500/750rpm - 220V / 60 Hz / 3 (with one grid)	12,293

Default equipment

- Trolley, motor and arm (without attachments).

Optional equipment

Attachments:

- 21D 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	327
4032403	Grid 30 teeth	327
4032389	Grid 42 teeth	327



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.

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-10/20/40

- ▶ **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 main supply.
- ▶ **BE-10**: model suitable for installation on a table.
- ▶ **BE-20/40**: freestanding models.
- ▶ 0-30 minute electronic timer and continuous operation option. Acoustic alarm at end of cycle.
- ▶ Electronic speed control.
- ▶ Safety indicator.
- ▶ Reinforced water proof system.
- ▶ Stainless steel legs. Optional stainless steel column for BE-20 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-40**: 20-litre/qt. reduction equipment (bowl + tools).
- ▶ NSF-listed, Standard 8 compliant.

OPTIONAL ACCESSORIES

- ▶ Reduction equipment for BE-20/40.
- ▶ Additional bowls.
- ▶ Bowl transport trolleys.
- ▶ Base kit with wheels.



	BM-5E	BM-5	BE-10	BE-20	BE-40
SELECTION GUIDE					
BOWL CAPACITY	5qt.	5qt.	10qt.	20qt.	40qt.
CAPACITY IN FLOUR (60% WATER)	2.25lbs.	3.25lbs.	7lbs.	13lbs.	26lbs.
FEATURES					
TOTAL LOADING	0.55Hp	0.33Hp	0.75Hp	1.25Hp	2Hp
TIMER (MIN-MAX)	-- --'	- '	0 - 30'	0 - 30'	0 - 30'
EXTERNAL DIMENSIONS (WxDxH)	12 x 15 x 21"	12 x 15 x 21"	16 x 21 x 27"	20 x 29 x 45"	23 x 31 x 47"
NET WEIGHT	31lbs.	35lbs.	97lbs.	196lbs.	274lbs.



PLANETARY MIXER BM-5E

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

Designed for light duty use.

		List Price \$
1500185	Food mixer BM-5E 120/60/1	1,407

Default equipment

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



PLANETARY MIXER BM-5

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

Designed for medium duty use.

		List Price \$
1500175	Food mixer BM-5 120/50-60/1	1,588

Default equipment

- 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.

		List Price \$
1500214	Food mixer BE-10 208-240/50-60/1	3,382

Default equipment

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

Optional equipment

- Attachment drive for accessories.



PLANETARY MIXER BE-20

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

I models with stainless steel column.

		List Price \$
1500232	Food mixer BE-20 208-240/50-60/1	5,545
1500234	Food mixer BE-20I 208-240/50-60/1	6,150

Default equipment

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

Optional equipment

- Attachment drive for accessories.
- Option of stainless steel column.
- 10-litre/10qt. reduction equipment (bowl + tools).
- 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.

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

		List Price \$
1500249	Food mixer BE-40 208-240/50-60/1	8,985

Default equipment

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

Optional equipment

- Attachment drive for accessories.
- Stainless steel column.
- 20-litre/20qt. reduction equipment (bowl + tools).
- 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	181
2509494	Stainless steel bowl BE-10	259
2509495	Stainless steel bowl BE-20	315
2509497	Stainless steel bowl BE-40	747

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.
► 20-lt. bowl and mixing tools for BE-40.
► All models include beater (aluminium), dough hook (aluminum) and balloon whisk (stainless steel).

		List Price \$
1500222	Bowl and mix tools 10 lt. BE-20	989
1500242	Bowl and mix tools 20 lt. BE-40	1,359

Bowl transport trolleys



For Sammic planetary mixer bowls
They make it easy to transport bowls loaded with the product.
► Available for 20 and 40 qt. bowls.
► Made of highly resistant stainless steel.
► Bowl not included.

		List Price \$
1500260	Trolley for 20l bowl	733
1500262	Trolley for 40l bowl	733

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.

		List Price \$
1500265	BE food mixer wheel set	564

Cutlery Polishers

Flatware drying-polishing machines for commercial use.

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



- ▶ **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 sterilizes both the cutlery and the drying product.
- ▶ Fully automatic.

The Sammic cutlery polishers are stainless steel made and also have stainless steel drying tank. Rounded cutlery carousel, avoiding cutlery jams. Stainless steel insulating material coated cutlery carousel.

- ▶ 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, which guarantees accuracy and quick reaction. Luminous signal indicating probe breaking. Polishing product drying cycle with automatic stop after using the machine. Included a luminous signal indicating that the UVC-ray germicide lamp must be replaced. UVC-ray lamp can be disconnected for all essential cleaning or servicing.

Sammic offers various cutlery polisher models:

SAM-3001: Desktop model with 3000 pieces/hour production and complete with outlet fan.

SAM-5001: Stand model with 8000 pieces/hour production. Optional front wheel kit.

SAM-6001: Stand model with 8000 pieces/hour production. 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.

· ETL-listed, UL 499 and CSA C22.2 No. 84 compliant.



	SAM-3001	SAS-5001	SAS-6001
FEATURES			
PRODUCTION PIECES/HOUR	3000	8000	8000
LOADING			
MOTOR POWER	0.25Hp	0.37Hp	0.37Hp
ELEMENT POWER	0.62Hp	1.25Hp	1.25Hp
UVC LAMP POWER	8W	8W	8W
FAN POWER	50W	-	50W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	19 x 26 x 16 "	25 x 27(31) x 31 "	25 x 27(31) x 31 "
NET WEIGHT	95lbs.	287lbs.	287lbs.



CUTLERY DRYER-POLISHER SAM-3001

Tabletop cutlery polishing machine with outlet fan.

Output: 3000 pieces per hour.

		List Price \$
1370058	Cutlery dryer-polisher SAM-3001 120/60/1	6,086

Default equipment

- Germicidal UVC-ray lamp.
- Outlet fan.



CUTLERY DRYER-POLISHER SAS-5001

Floorstanding flatware polishing machine.

Output: up to 8000 pieces per hour

		List Price \$
1370041	Cutlery dryer-polisher SAS-5001 120/60/1	9,843

Default equipment

- Germicidal UVC-ray lamp.

Optional equipment

- Front wheel kit.

CUTLERY DRYER-POLISHER SAS-6001

Floorstanding machine with motor brake and outlet fan.

Output: up to 8000 pieces per hour.

		List Price \$
1370047	Cutlery dryer-polisher SAS-6001 120/60/1	11,159

Default equipment

- Germicidal UVC-ray lamp.
- Motor brake.
- Outlet fan.

Optional equipment

- Front wheel kit.

ACCESSORIES

Polishing product



For Sammic cutlery dryer-polisher
6 5/8 lbs. for 1 load of SAM-3001.
11 lbs for 1 load of SAS-5001/6001.

		List Price \$
2379014	Drying-polishing product 3kg.	40
2370011	Drying-polishing product 5kg.	64

Front Wheel Kit



Front wheel to move the machine more easily
Kit front wheel not installed

		List Price \$
2379015	Front wheel kit SAS	222







Vacuum packing machines - "Sensor" line

SE line. Vacuum controlled by a highly precise sensor.

The Sammic SE line of vacuum packing machines incorporates a new control panel that uses a single program to adjust the vacuum percentage and includes an option to program up to 10 seconds of vacuum "plus".



The professional Sammic 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. Both the chamber and the body are made of stainless steel. The cordless sealing bar allows simple and easy cleaning of the chamber. All models are equipped with **Busch pumps** and offer a **double seal system** to ensure the durability of the packing. In addition, certain models are equipped with two sealing bars to handle larger packing volumes.

Equipped with a digital control panel, the vacuum is controlled by an **extremely accurate sensor or microprocessor**, avoiding the need for time setting and unnecessary trial & error. As a result, the time it takes to create the vacuum is the optimal time for the product to be packaged, irrespective of its volume. This removes the need for a manometer, which is replaced by a panel with a display that accurately indicates the vacuum percentage.

The SE vacuum packing machines provide **security in liquid packaging** by pre-setting an appropriate level of vacuum for packaging liquid at room temperature without the risk of splashing or spillage. All models are able to connect to the Vac-Norm external vacuum kit for vacuum packing in trays specifically designed for this purpose.

All models offer special features such as the option to carry out packaging cycles only for the sealing of bags, adjusting to a lower vacuum, or **marinating** products, by pressing the pause button which allows you to freeze the vacuum phase and restart from the same point.

All models in the SENSOR line feature **pulse-controlled decompression**, which protects the product to be packaged and prevents tears in the vacuum bag.

The Sammic professional vacuum packing machines have a **pump-drying program**, which allows the extension of its useful life, and also a working **hours counter** indicating when to change the oil.

SPECIFICATIONS	200 SERIES	300 SERIES	400 SERIES	500 SERIES
VACUUM PUMP (CF/H)	210	350/560	650/700	700
SEALING TYPE	Double			
SEALING BAR LENGTH (IN)	11"	13"	17"	17" + 17"
ELECTRICAL LOADING (HP)	½	½	½ / 1	1
ELECTRICAL SUPPLY	120V / 50-60 Hz / 1~			
MAX VACUUM PRESSURE (MBAR)	2	2	2	2
CHAMBER DIMENSIONS (IN)				
WIDTH	11	13	17	22
DEPTH	13	14	16	17
HEIGHT	4	6	7	7
EXTERNAL DIMENSIONS (IN)				
WIDTH	13	15	19	25
DEPTH	17	18	21	21
HEIGHT	12	16	18	20
NET WEIGHT (LBS.)	57	75/77	143/154	176

NSF LISTED. ETL IN PROCESS AS FOR JUNE 2017.

**200 SERIES***Tabletop model: 280 mm. / 11" sealing bar.***new**

- Deep-drawn chamber.

Default equipment

- 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 equipment

- 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 \$
1140623	Vacuum packing machine SE-206 120/50-60/1	11 "	210 cf/h	2,457

300 SERIES*Tabletop model: 320mm. / 13" sealing bar***new**

- Deep-drawn chamber.

Default equipment

- 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 equipment

- 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 \$
1140629	Vacuum packing machine SE-310 120/50-60/1	13 "	350 cf/h	3,105
1140631	Vacuum packing machine SE-316 120/50-60/1	13 "	560 cf/h	3,356



400 SERIES

Tabletop model: 420mm. / 17" sealing bar



new

- Deep-drawn chamber.

Default equipment

- 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 equipment

- 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 \$
1140637	Vacuum packing machine SE-416 120/50-60/1	17 "	560 cf/h	3,920
1140639	Vacuum packing machine SE-420 120/50-60/1	17 "	700 cf/h	4,242

500 SERIES

Tabletop model: two parallel sealing bars of 420 + 420mm. / 17"+17"



new

- Long-shaped chamber.

Default equipment

- 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 equipment

- 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 \$
1140643	Vacuum packing machine SE-520 120/50-60/1	17+17 "	700 cf/h	5,591



ACCESSORIES

Trolley for vacuum packing machines



For easy transportation of the vacuum packer and its accessories

Stainless steel made.

Locking wheels.

Trolley-stand for SE/SU-400: 20" x 21.6" x 25"

Trolley-stand for SE/SU-500: 25.4" x 22" x 25"

		List Price \$
1140560	Trolley-Stand SE/SU-400	570
1140561	Trolley-Stand SE/SU-500	608

Bag cutting kits



For Sammic vacuum packing machines

To cut non-used bag parts.

		List Price \$
2149501	Bag cutting kit 420mm / 17" SE/SU-400/500	261
2149502	Bag cutting kit 413mm SE/SU-600	261
2149503	Bag cutting kit 656mm / 26" SE/SU-600	402
2149505	Bag cutting kit 530mm / 21" SE/SU-800	355
2149506	Bag cutting kit 848mm SE/SU-800	535

Filling plates



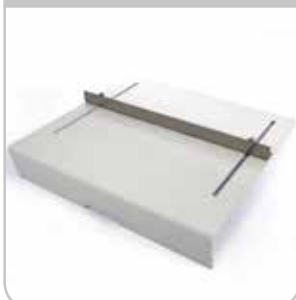
For Sammic vacuum packing machines

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 \$
2145122	Insert plate set SE-200	72
2142344	Insert plate set SE/SU-300	94
2140614	Insert plate set SE/SU-400	126
2142031	Insert plate set SE/SU-500	151
2141162	Insert plate set SE/SU-600	149
2141791	Insert plate set SE/SU-800	323

Liquid insert plates



For Sammic vacuum packing machines

Ideal accessory to pack in bags containing liquids.

- ▶ Optional accessory for Sammic vacuum packing machines.
- ▶ Stainless steel construction.
- ▶ Complete with an adjustable support place the bag. · Available for 400 / 500 / 600 / 800 series.
- ▶ Dishwasher safe.

		List Price \$
2149020	Liquid insert plate set SE/SU-400/500	156
2149074	Liquid insert plate set SE/SU-600	159
2141798	Liquid insert plate set SE/SU-800	166



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)	153
2149257	Vac-norm set (floorstanding models)	176

Vac-norm containers



For using as external vacuum packing

Different sizes vac-norm containers.

► Stainless steel made.

		List Price \$
5140102	Vac-norm container 1/1 150	256
5140100	Vac-norm container 1/1 200	286
5140108	Vac-norm container 1/2 100	135
5140106	Vac-norm container 1/2 150	141
5140112	Vac-norm container 1/3 100	109
5140110	Vac-norm container 1/3 150	129
5140114	Vac-norm container cover 1/1	171
5140116	Vac-norm container cover 1/2	139
5140118	Vac-norm container cover 1/3	102
5140120	Vac-norm cover gasket 1/1	46
5140122	Vac-norm cover gasket 1/2	33
5140124	Vac-norm cover gasket 1/3	25
5140126	Valve for vac-norm cover	6

Smooth bags for vacuum packing



Designed for vacuum packing and sous-vide cooking

Ideal for vacuum packing machines with chamber. To preserve and cook.

► With four different sizes, our three-side-seal vacuum pouches will cover all your packing needs: meats, cheeses, fruits, liquids and more.

► Suitable for freezing or heating.

► Made of 9-layer CO-EX film.

► Perfect for your sous-vide needs!

		List Price \$
5140130	6 x 10", 4 mil. flat pouch - Box of 1,000	100
5140131	8 x 12", 4 mil. flat pouch - Box of 1,000	163
5140132	10 x 12", 4 mil. flat pouch - Box of 1,000	202
5140133	12 x 14", 4 mil. flat pouch - Box of 500	145



Vacuum packing machines - "Sensor Ultra" line

SU line. Vacuum controlled by sensor with widest range of options.

The Sammic SU range of vacuum packing machines features vacuum control by sensor with the display of all the vacuum program values on a 3.9" LCD color screen.



The professional Sammic vacuum packing machines enable the extension of the shelf life of raw or cooked foods, without weight loss, drying out or mixing of flavors and odors. Both the chamber and the body are made of stainless steel. The cordless sealing bar allows simple and easy cleaning of the chamber. All models are equipped with **Busch pumps** and offer a **double seal system** to ensure the durability of the packaging.

Equipped with a digital control panel, the vacuum is controlled by a sensor with the display of all the values for the vacuum program on a 3.9" LCD color screen. The backlit touch pad in anti-scratch plastic is protected against the splashing of liquids. All models have the capacity to store 25 different vacuum programs with the possibility of locking the programs to prevent unnecessary changes by the operator. The SU vacuum packing machines are equipped with a **phased vacuum program** for soft, porous products, in which the vacuum process makes several pauses before reaching the final programmed vacuum which allows the removal of air trapped in the product.

The SU vacuum packing machines are equipped with a new **system for detecting the evaporation point** for sauces, soups, fruits, red meat, etc. which automatically stops the vacuum process, preventing the spillage of liquid into the chamber and ensuring the **maximum possible vacuum**. This prevents the dehumidification of the product and contamination of the oil within the pump. As a result, the time needed to create the vacuum is the optimal time for the product to be packaged.

The optional **sealing "plus"** system allows you to increase the electrical power needed for sealing metal type bags by simply pressing a key.

All models are able to connect to the **Vac-Norm external vacuum kit** for vacuum packing in trays specifically designed for this purpose, with sensor control and automatic decompression for removal of the Vac-Norm pipe at the end of the cycle.

A **label printing** system allows you to connect a printer to the vacuum packing machine. The printer then prints an adhesive laminated freeze-proof label. In addition, the Sammic Vac App, which enables the operator to connect a mobile device to the vacuum packing machine via Bluetooth, facilitates the entry of text content onto the printer labels for HACCP control.

The installation of the **gas injection** system is optional for all the models in this range.

All models offer special features such as the option to carry out packaging cycles only for the sealing of bags, adjusting to a lower vacuum, or **marinating** products. Pressing the pause button allows you to freeze the vacuum phase and start up again from the same point.

All models in the SENSOR ULTRA range have a soft air inlet valve into the chamber for **progressive decompression**. This is useful to prevent the piercing of the bag by sharp-edged products.

The Sammic professional vacuum packing machines have a **pump-drying program**, which allows the extension of its useful life, and also a working **hours counter** indicating when to change the oil.

SPECIFICATIONS	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES	6000 SERIES
VACUUM PUMP (CF/H)	350/560	650/700	700	2,200	3,500	3,500
SEALING TYPE	Double					
SEALING BAR LENGTH (IN)	13"	17"	17" + 17"	26" + 16"	33" + 33"	2x (26" + 26)"
ELECTRICAL LOADING (Hp)	½	½ / 1	1	2	3	3
ELECTRICAL SUPPLY	120V / 50-60 Hz / 1~			208-240V / 60 Hz / 3~		
MAX VACUUM PRESSURE (MBAR)	2	2	2	0.5	0.5	0.5
CHAMBER DIMENSIONS (IN)						
WIDTH	13	17	22	26	37	26
DEPTH	14	16	17	19	24	22
HEIGHT	6	7	7	8	8	8
EXTERNAL DIMENSIONS (IN)						
WIDTH	15	19	25	29	38	65
DEPTH	18	21	21	22	30	35
HEIGHT	16	18	20	39	39	54
NET WEIGHT (LBS.)	75/77	143/154	176	350	551	798

NSF LISTED. ETL IN PROCESS AS FOR JUNE 2017.



300 SERIES

Tabletop model: 320 mm. / 13" sealing bar



- Deep-drawn chamber.

Default equipment

- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- 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 equipment

- Printer
- 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 \$
1140737	Vacuum packing machine SU-310P 120/50-60/1	13 "	350 cf/h	3,647
1140755	Vacuum packing machine SU-316P+ 120/50-60/1 (with PLUS welding option)	13 "	560 cf/h	3,910

400 SERIES

Tabletop model: 420mm. / 17" sealing bar



- Deep-drawn chamber.

Default equipment

- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- 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 equipment

- Printer
- 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 \$
1140767	Vacuum packing machine SU-416P 120/50-60/1	17 "	560 cf/h	4,461
1140785	Vacuum packing machine SU-420P+ 120/50-60/1 (with PLUS welding option)	17 "	700 cf/h	4,784



500 SERIES

Tabletop model: two parallel sealing bars of 420 + 420 mm. / 17"+17"

- Long-shaped chamber.

Default equipment

- Bluetooth connectivity and connection for printer (P models).
- 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 equipment

- Printer
- Vacuum packing bags
- External vacuum kit for Vac-Norm, containers and accessories
- Bag cutting kit
- Support for liquid packaging
- Additional filling plates



new

		Bar length	Pump capacity	List Price \$
1140801	Vacuum packing machine SU-520P 120/50-60/1	17+17 "	700 cf/h	5,678

600 SERIES

Floorstanding unit: two sealing bars

Default equipment

- Inert gas flush (G models).
- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- 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 equipment

- Printer
- Vacuum packing bags
- External vacuum kit for Vac-Norm, containers and accessories
- Bag cutting kit
- Support for liquid packaging
- Additional filling plates



new

		Bar length	Pump capacity	List Price \$
1140863	Vacuum packing machine SU-606GP+ 208-240/60/3	16+26 "	2200 cf/h	10,160



800 SERIES

Floorstanding unit: two sealing bars



new

Default equipment

- Inert gas flush (G models).
- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- 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 equipment

- Printer
- 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 \$
1140993	Vacuum packing machine SU-810GP+ LL 208-240/60/3	33+33 "	3500 cf/h	14,439

6000 SERIES

Double chamber vacuum packing machine



new

Default equipment

- Inert gas flush (G models).
- Bluetooth connectivity and connection for printer (P models).
- PLUS welding for retort pouches (+ models).
- 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.
- 4 filling plates.

Optional equipment

- Printer
- 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 \$
1141048	Vacuum packing machine SU-6100GP+ 220/60/3	2 x (26+26) "	3500 cf/h	21,930



ACCESSORIES

CG2 Desktop printer for SU vacuum packing machines *



Direct thermal printer to print labels
Specially configured for Sammic SU vacuum packing machines, interface USB-RS232C, to print labels directly from the vacuum packing machine.

- Anti-microbial casing for outstanding performance in clinical and processing environments.
- Up to 56mm (2.2") wide printing.
- 203 dpi resolution.
- 4 MB flash memory.
- Print speed: 101 mm/s. - 4 inch per second.
- Print method: Direct thermal.
- Code page support.
- Emulation options.
- User-friendly. Easy maintenance.

		List Price \$
1140564	Printer for SU vacuum packing machines	575

Thermal labels for CG2 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 1,000)	34

Bag cutting kits



For Sammic vacuum packing machines
To cut non-used bag parts.

		List Price \$
2149501	Bag cutting kit 420mm / 17" SE/SU-400/500	261
2149502	Bag cutting kit 413mm SE/SU-600	261
2149503	Bag cutting kit 656mm / 26" SE/SU-600	402
2149505	Bag cutting kit 530mm / 21" SE/SU-800	355
2149506	Bag cutting kit 848mm SE/SU-800	535

Filling plates



For Sammic vacuum packing machines

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 \$
2145122	Insert plate set SE-200	72
2142344	Insert plate set SE/SU-300	94
2140614	Insert plate set SE/SU-400	126
2142031	Insert plate set SE/SU-500	151
2141162	Insert plate set SE/SU-600	149
2141791	Insert plate set SE/SU-800	323



Liquid insert plates



For Sammic vacuum packing machines

Ideal accessory to pack in bags containing liquids.

- Optional accessory for Sammic vacuum packing machines.
- Stainless steel construction.
- Complete with an adjustable support place the bag. · Available for 400 / 500 / 600 / 800 series.
- Dishwasher safe.

		List Price \$
2149020	Liquid insert plate set SE/SU-400/500	156
2149074	Liquid insert plate set SE/SU-600	159
2141798	Liquid insert plate set SE/SU-800	166

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)	153
2149257	Vac-norm set (floorstanding models)	176

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 \$
5140102	Vac-norm container 1/1 150	256
5140100	Vac-norm container 1/1 200	286
5140108	Vac-norm container 1/2 100	135
5140106	Vac-norm container 1/2 150	141
5140112	Vac-norm container 1/3 100	109
5140110	Vac-norm container 1/3 150	129
5140114	Vac-norm container cover 1/1	171
5140116	Vac-norm container cover 1/2	139
5140118	Vac-norm container cover 1/3	102
5140120	Vac-norm cover gasket 1/1	46
5140122	Vac-norm cover gasket 1/2	33
5140124	Vac-norm cover gasket 1/3	25
5140126	Valve for vac-norm cover	6



Smooth bags for vacuum packing



Designed for vacuum packing and sous-vide cooking

Ideal for vacuum packing machines with chamber. To preserve and cook.

► With four different sizes, our three-side-seal vacuum pouches will cover all your packing needs: meats, cheeses, fruits, liquids and more.

► Suitable for freezing or heating.

► Made of 9-layer CO-EX film.

► Perfect for your sous-vide needs!

		List Price \$
5140130	6 x 10", 4 mil. flat pouch - Box of 1,000	100
5140131	8 x 12", 4 mil. flat pouch - Box of 1,000	163
5140132	10 x 12", 4 mil. flat pouch - Box of 1,000	202
5140133	12 x 14", 4 mil. flat pouch - Box of 500	145

Trolley for vacuum packing machines



For easy transportation of the vacuum packer and its accessories

Stainless steel made.

Locking wheels.

Trolley-stand for SE/SU-400: 20" x 21.6" x 25"

Trolley-stand for SE/SU-500: 25.4" x 22" x 25"

		List Price \$
1140560	Trolley-Stand SE/SU-400	570
1140561	Trolley-Stand SE/SU-500	608



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.
- ▶ Allows preserve food into specific containers, thanks to the special suction tube.
- ▶ 3 welding levels: allows to seal vacuum bags for sous-vide cooking adjusting the welding time.



	SV-33	SV-43
FEATURES		
PUMP CAPACITY	13l/min	21l/min
BAR LENGTH	13"	17"
TOTAL LOADING	1/3Hp	2/3Hp
EXTERNAL DIMENSIONS (WxDxH)		
WIDTH	15 1/3"	19 1/3"
DEPTH	11 4/5"	11 2/3"
HEIGHT	7"	7"
NET WEIGHT	13lbs.	18lbs.



new

VACUUM SEALER SV-33

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

		List Price \$
5140216	Vacuum sealer 110/60/1	530



new

VACUUM SEALER SV-43

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

		List Price \$
5140226	Vacuum sealer SV-43 110/60/1	1,122

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.
► Thickness: 105 / 90 µ.

		List Price \$
1140610	Embossed bag pack 180X300mm / 7"x12"(100 units)	54
1140613	Embossed bag pack 300X400 (50 units)	47
1140614	Embossed bag pack 350X550 (50 units)	70



Smart
SVIDE
by sammic

www.sous-vide.cooking





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**?

... requires **very little hands-on time**, allowing you to do other tasks while the product is being cooked?

... marinate and macerate 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**?

... offers **professional performance**?

... allows for an effective **HACCP control**?

... you can **take with you** wherever you go?





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. More than a fashion, it is a cooking technique that gains respect for both its advantages related to product quality and the economic and organizational benefits that it brings to the commercial kitchen.

Sammic offers a wide range of sous-vide equipment in terms of capacity and uses, including both unstirred waterbaths and a portable cooker with stirrer, providing the right solution for each user's needs.

BENEFITS OF SOUS-VIDE COOKING

Product quality:

- ▶ It allows to obtain a more tender and tasty product and with a better texture.
- ▶ Minimal loss of moisture and weight.
- ▶ Preservation of flavour and aroma as water soluble substances - especially aromatics - are not lost.
- ▶ Flavours are enhanced, colours retained and little or no salt is required.
- ▶ Nutrients are preserved as water-soluble minerals are not leaked into cooking water, as cooking in a vacuum bag eliminates this.
- ▶ Research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
- ▶ Little additional fat is required during cooking.
- ▶ Consistent results.

Operational and economic benefits:

- ▶ Allows to prepare dishes in advance, making work organization easier during peak periods.
- ▶ Minimize waste by advance preparation of controlled portions.
- ▶ Low energy consumption compared with ovens and gas ranges. Resulting in ambient temperature in kitchen, and fire risk.
- ▶ Several meals from appetizers to dessert can be regenerated simultaneously in the same bath reducing preparation and clean up time.
- ▶ With minimal training, unskilled staff can use Sammic sous-vide cooking appliances. This simplifies service and is especially useful for room service during the night.
- ▶ Production planning allows the restaurant to offer a wider variety of dishes.
- ▶ Minimum shrinkage of contents during cooking process, typically from 30% to less than 5% in most cases resulting in greater yield.
- ▶ Cheaper cuts of meat can be used as the sous vide technique dramatically improves tenderness.

SAMMIC SMARTVIDE STIRRER CIRCULATORS:

- ▶ Can be fitted in seconds into a standard gastronorm container of different sizes.
- ▶ Are easy to stock and transport.
- ▶ Stability/uniformity: $\pm 0.1^{\circ}\text{C}$.





CLIP-ON IMMERSION CIRCULATOR WITH STIRRER

Sous-Vide cooker with stirrer "SmartVide"

Commercial high-precision stirrer circulator. Reliable, user-friendly and portable. It can be fitted in seconds into a standard gastronorm container of different sizes. Maximum capacity: 56 litres / 14 gal.

SPECIFICATIONS	SMARTVIDE 8 PLUS	SMARTVIDE 8	SMARTVIDE 6	SMARTVIDE 4
TEMPERATURE				
DISPLAY PRECISION	0.01°C	0.01°C	0.01°C	0.01°C
RANGE	5-95°C	5-95°C	5-95°C	5-95°C
TIME				
RESOLUTION	1'	1'	1'	1'
CYCLE(S) DURATION	1'-99h	1'-99h	1'-99h	1'-99h
GENERAL FEATURES				
MAX.RECIPIENT CAPACITY	56l	56l	56l	28l
TOTAL LOADING	2000W	2000W	2000W	1600W
BLUETOOTH CONNECTIVITY	Yes	No	No	No
HACCP-READY	Yes	No	No	No
CORE PROBE	Optional	Optional	No	No
PANEL & HANDLE	Stainless steel	Stainless steel	Polyamide	Polyamide
TRANSPORT BAG	Yes	Yes	Optional	Optional
DIMENSIONS				
SUBMERSIBLE PART	117x110x147mm	117x110x147mm	117x110x147mm	112x94x147mm
EXTERNAL	124x140x360mm	124x140x360mm	124x140x360mm	112x127x355mm
NET WEIGHT	4.1Kg	4.1Kg	3.5Kg	2.7Kg



IMMERSION CIRCULATOR SMARTVIDE 4

Max. capacity: 28 lt./ 7 gal.

Commercial high-precision sous-vide cooker. Reliable, user-friendly, portable. Interchangeable between °C and °F.

4 user-friendly control buttons.

	List Price \$
1180042 SmartVide4 120/60/1	987

Optional equipment

- Transport bag.
- Insulated tank.
- Lid for insulated tank.
- Floating balls.



NSF

IMMERSION CIRCULATOR SMARTVIDE 6

Max. capacity: 56 lt./14 gal.

Commercial high-precision sous-vidé cooker. Reliable, user-friendly, portable. Ideal for regeneration.

Interchangeable between °C and °F.

4 user-friendly control buttons.

		List Price \$
1180022	SmartVide6 120/60/1	1,154

Optional equipment

- Transport bag.
- Insulated tank.
- Lid for insulated tank.
- Floating balls.



NSF

IMMERSION CIRCULATOR SMARTVIDE 8

Max. capacity: 56 lt./14 gal.

Commercial high-precision sous-vidé cooker. Reliable, user-friendly, portable.

Interchangeable between °C and °F.

4 user-friendly control buttons.

		List Price \$
1180006	SmartVide8 208-240/50-60/1	1,374
1180007	SmartVide8 120/60/1	1,374

Default equipment

- Stainless steel handle and panel.
- Transport bag.

Optional equipment

- Core probe.
- Insulated tank.
- Lid for insulated tank.



NSF

IMMERSION CIRCULATOR SMARTVIDE 8 PLUS

Max. capacity: 56 lt./14 gal. Bluetooth connectivity for HACCP.

Commercial high-precision sous-vidé cooker. Reliable, user-friendly, portable.

With cutting-edge features that allow interchange of important data to improve the chef's experience and to allow an effective HACCP control thanks to Bluetooth connectivity.

Interchangeable between °C and °F.

4 user-friendly control buttons.

		List Price \$
1180001	SmartVide8 Plus 208-240/50-60/1	1,649
1180002	SmartVide8 Plus 120/60/1	1,649

Default equipment

- Stainless steel handle and panel.
- Bluetooth connectivity.
- Transport bag.

Optional equipment

- Core probe.
- Insulated tank.
- Lid for insulated tank.



SmartVide


Download on the
App Store

ANDROID APP ON
Google play

Bluetooth®
SMART



ACCESSORIES

Needle Probe for sous-vide cookers



To get to the heart of the product.
For SmartVide8 Plus / SmartVide8
Allows the user to track temperature of the product throughout the entire cooking cycle.
Only available with SmartVide 8 and SmartVide 8 Plus.

		List Price \$
1180090	Needle probe for SmartVide8 / SmartVide8 Plus	221

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	40

Insulated tank for SmartVide immersion circulator



Specially designed for SmartVide
Stainless steel made.
Available in 2 sizes.
Complete with tap.
Lid sold separately.

		List Price \$
1180060	Insulated tank (1/1 150mm) 28 l./7.4 gal.	462
1180065	Insulated tank (2/1 150mm) 56 l./14.8 gal.	583

Lid for SmartVide



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 8 / 6	61
1180063	Lid 1/1 GN 1/1 SmartVide 4	61
1180067	Lid 2/1 GN 2/1 SmartVide 8 / 6	108



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 / 230°F and in most bath fluids.

		List Price \$
1180080	Floating balls for SmartVide Ø20mm., 1,000 units	104

Bath Partition



The partitions can only be mounted on the corresponding base.

		List Price \$
5170066	Sous-vide bath partition 470mm / 18 1/2"	161
5170065	Sous-vide bath partition 270mm / 11 2/3"	125
5170067	Base por bath partition · 28 lt. · 7 gal.	81
5170068	Base por bath partition · 56 lt. · 14 gal.	144





GENERAL SALES CONDITIONS

Prices

- All prices are FOB Evanston, Illinois.
- The prices are exclusive of any Federal, State, City or Local taxes, which may apply and are subject thereto.
- Prices are subject to change without prior notice.

Orders

- All orders are subject to acceptance by Sammic Corp.

Delivery

- Shipping or delivery dates are approximate. Sammic is not responsible for any delays in deliveries that are beyond our control.
- Requested carrier will be used upon request. Sammic Corp. has the right to ship via any responsible carrier if requested carrier is unavailable. Shipping charges are payable by consignee and any claims arising from such charges shall be resolved between the carrier and the consignee.
- The consignee must make all freight claims for damages in transit with the carrier. Sammic, Inc. assumes no responsibility for damages while in transit.

Payment terms

- Standard payment terms are net 30 days.
- All orders are subject to credit approval.
- All Invoices not paid within the specified terms will be subject to a 1.5% per month delinquency charge.
- Buyer agrees to pay all costs of collection including such attorney's fees as may be allowed by law.

Returns & Cancellations

- Written authorization is required for a return of any equipment.
- All equipment returned must be in its original factory crate; freight will be prepaid and must be in the same condition as originally shipped by Sammic.
- Cancelled orders and returned merchandise are subject to a 25% restocking and handling charge.

Other

- Product specifications are subject to change without prior notice.



UNE-EN ISO 9001

SAMMIC, S.L. - Basarte, 1 - 20720 AZKOITIA



* Check inside

SAMMIC, Corp.

1225 Hartrey Avenue
Evanston, 60202-1056 IL
Tel.: +1 (224) 307-2232
Toll free: +1 844 275 3848
Fax: +1 (847) 905-0671

usa@sammic.com
www.sammic.us

f sammic usa e sammicusa

WE EXPORT ALL
OVER THE WORLD

