

The Right Choice

Manufacturers of Quality Catering Equipment



sammic

Export Price List - January 2020

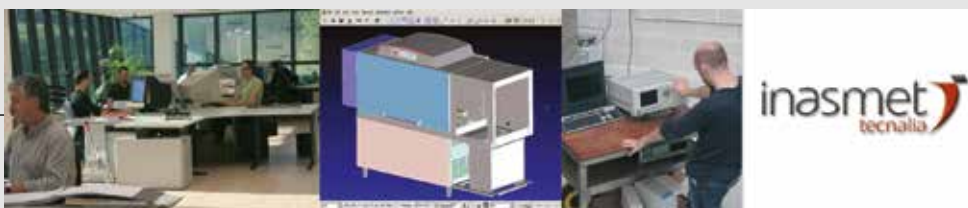




1961

The Right Choice

Design



Production



Quality



Product



Logistics



Service





2020

SAMMIC 1961-2020:

**59 years of history with
an eye to the future.**

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

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

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

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



at your service.

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

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

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

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

Sammic Services: AT YOUR SERVICE.



MARKETING SERVICES: WE HELP YOU TO SELL MORE, TO SELL BETTER.

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

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





CHEF'S SERVICES: A WHOLE TEAM AT YOUR SERVICE.

Sammic has teamed up with Fleischmann's Cooking Group to

offer training and 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.



sammic services



DESIGN SERVICES: WE ADAPT TO YOUR NEEDS.

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



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

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



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WARE WASHING





Commercial Glasswashers

Glasswasher for small size hospitality.

For washing glasses, cups, cutlery and small tableware.



Sammic commercial glasswashers offer a wide variety of solutions for the different user' needs. Our offer is organised in 3 product ranges, according to their different performance levels.

We help you find The Right Glasswasher for your specific needs.

Sammic SUPRA: electronic range with cycle selection. Complete with wash and rinse temperature display, double-walled construction and cold rinse facility. 400x400 mm. basket and a maximum glass height of 280mm.

Sammic X-TRA: electronic range with cycle selection and cold rinse facility. With 350x350mm. or 400x400 mm. basket and a maximum glass height of up to 280 mm., this line offers a wide choice of extra options.

Sammic PRO: as a starting point, Sammic offers an electro-mechanical range with 350x350mm. or 400x400mm. basket and a maximum glass height of up to 280 mm.



	P-35	P-41S	X-35	X-40	X-41	S-41
FEATURES						
BASKET DIMENSIONS	350 x 350 mm	400 x 400 mm	350 x 350 mm	400 x 400 mm	400 x 400 mm	400 x 400 mm
MAXIMUM GLASS HEIGHT	220mm	280mm	220mm	240mm	280mm	280mm
COLD RINSE BUTTON	-	-	yes	yes	yes	yes
UPPER WASH	-	yes	-	-	yes	yes
ELECTRONIC CONTROL PANEL	-	-	yes	yes	yes	yes
WASH TEMPERATURE DISPLAY	-	-	-	-	-	yes
RINSE TEMPERATURE DISPLAY	-	-	-	-	-	yes
DOUBLE SKIN	-	-	-	-	-	yes
CYCLES						
CYCLES	1	1	3	3	3	3
CYCLE DURATION	120"	120 "	90/120/150"	90/120/150"	90/120/150"	90/120/150"
PRODUCTION BASKETS/HOUR	30	30	40 / 30 / 24	40 / 30 / 24	40 / 30 / 24	40 / 30 / 24
LOADING						
PUMP POWER	0.1Hp / 75W	0.33Hp / 240W	0.1Hp / 75W	0.3Hp / 220W	0.33Hp / 240W	0.33Hp / 240W
TANK	1500W	1500W	1500W	1500W	1500W	1500W
BOILER	2000W	2000W	2800W	2800W	2800W	2800W
TOTAL LOADING	2075W	2240W	2875W	3020W	3040W	3040W
EXTERNAL DIMENSIONS (WxDxH)						
EXTERNAL DIMENSIONS (WxDxH)	420x495x645mm	470x535x710mm	420x495x645mm	470x535x670mm	470x535x710mm	490x535x710mm
NET WEIGHT	29.5Kg	39Kg	33Kg	41Kg	42Kg	44Kg

DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)

**PRO***Professional ware-washing with total guarantee*

Commercial glass-washers to obtain professional results with total guarantee. Electromechanical glasswashers that are easy and intuitive to use. Glasswashers with a max. loading height of up to 280mm and an independent boiler in all models. Achieve professional results with low consumption.

Sammic PRO glasswashers are equipped with an easy-to-use electro-mechanical control panel. With one pre-set wash cycle, they are designed for quick and easy maintenance.

Manufactured from catering grade stainless steel and incorporating top quality components, their double-skinned door with high efficiency seal ensures thermal and acoustic insulation. The door is equipped with a magnetic micro-switch.

Inside the glasswasher, the stainless steel high-performance dispersers ensure an even distribution of wash water without dead zones. Precision positioned water jets guarantee optimum washing results for even the most stubbornly stained glasses. The boltless rinse spray arms are very easy to assemble for cleaning and maintenance.

A double filter system provides effective wash pump protection that is easily removed (for maintenance and cleaning) and replaced, without tools. All Sammic PRO glasswashers incorporate a wash tank and an independent rinse boiler.

**GLASSWASHER P-35**

To wash 30 baskets/hour. 350x350mm racks. Max. loading height: 220mm.

Capacity by basket: 16 glasses of Ø8cm. each. Hourly output: 30 baskets or 480 glasses.

- ▶ User-friendly.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ 1.5 kW tank element: optimal recovery time.

		List Price
1301950	Glasswasher P-35 230/50/1	1.260€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 mixed basket.
- 1 small cutlery basket.

Optional

- Detergent dosing equipment.
- Stand.
- High feet kit 140-190mm.

**GLASSWASHER P-41S**

To wash 30 baskets/hour. 400x400mm racks. Max. loading height: 280mm.

Top + bottom wash arms. Capacity by basket: 20 glasses of Ø8cm. each. Hourly output: 30 baskets or 600 glasses.

- ▶ User-friendly.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.

		List Price
1302007	Glasswasher P-41S 230/50/1	1.620€
1302009	Glasswasher P-41SB 230/50/1	1.821€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 mixed basket.
- 1 small cutlery basket.

Optional

- Model with drain pump and non-return valve available.
- Detergent dosing equipment.
- Stand.
- High feet kit 140-190mm.



X-TRA

Versatility and Adaptability

Glass-washers with a “soft” control panel and cycle selection. These glasswashers include cold rinsing **facility as standard**. You **can also choose extras such as drain** pumps or incorporated water softener.

Manufactured from catering grade stainless steel and incorporating top quality components, their double-skinned **door with high efficiency seal ensures** thermal and **acoustic insulation**. The door is equipped with a magnetic micro-switch.

Inside the glasswasher, the stainless steel high-performance dispersers ensure an even distribution of wash water without dead zones. Precisely positioned **water jets guarantee optimum** washing result for even the most stubbornly stained glasses. The boltless rinse spray arms are very easy to assemble for cleaning and maintenance.

Rinse dispersers are stainless steel made, have no screws and offer easy assembly and simple and clean lock.

A double filter system provides effective wash pump protection that is easily removed (for maintenance and cleaning) and replaced, without tools. All Sammic X-TRA glasswashers incorporate a wash tank and an independent rinse boiler.

X-TRA range glasswashers are equipped with stainless steel, top-quality rack holders and guides. All models are equipped with adjustable thermostats in the boiler and thermal cycle delay option. This ensures a minimum final rinse temperature of 85°C at the beginning of each rinse cycle.

Extremely easy to use, X-TRA range glasswashers have been designed for easy and fast on-site maintenance.



GLASSWASHER X-35

To wash 30 baskets/hour. 350x350mm racks. Max. loading height: 220mm.

3 wash cycles. Final cold rinse facility. Option of built-in water softener.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ 2.8 kW boiler: optimal boiler temperature recovery.
- ▶ Full optional list.

		List Price
1301960	Glasswasher X-35 230/50/1	1.512€
1301964	Glasswasher X-35D 230/50/1 (built-in water softener)	1.715€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 mixed basket.
- 1 small cutlery basket.

Optional

- Models with built-in water softener available (no cold-rinse facility in these models).
- Detergent dosing equipment.
- Stand.
- High feet kit 140-190mm.



GLASSWASHER X-40

400x400mm racks. Max. loading height: 240mm

3 wash cycles. Cold rinse facility. Option of built-in water softener.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ 2.8 kW boiler and 1.5 kW wash tank: optimal recovery times.
- ▶ Full optional list.

		List Price
1301980	Glasswasher X-40 230/50/1	1.740€
1301984	Glasswasher X-40B 230/50/1 (with drain pump)	1.938€
1301988	Glasswasher X-40D 230/50/1 (built-in water softener)	1.944€
1301993	Glasswasher X-40BD 230/50/1 (built-in water softener and drain pump)	2.141€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 mixed basket.
- 1 small cutlery basket.

Optional

- Models with built-in water softener available (no cold-rinse facility in these models).
- Models with drain pump and non-return valve available.
- Detergent dosing equipment.
- Stand.
- High feet kit 140-190mm.



GLASSWASHER X-41

400x400mm racks. Max. loading height: 280mm

Top + bottom wash arms. 3 wash cycles. Cold rinse facility. Option of built-in water softener.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ 2.8 kW boiler: optimal recovery time.
- ▶ Full optional list.

		List Price
1302020	Glasswasher X-41 230/50/1	1.914€
1302024	Glasswasher X-41B 230/50/1 (with drain pump)	2.113€
1302028	Glasswasher X-41D 230/50/1 (built-in water softener)	2.118€
1302032	Glasswasher X-41BD 230/50/1 (built-in water softener and drain pump)	2.316€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 mixed basket.
- 1 small cutlery basket.

Optional

- Models with built-in water softener available (no cold-rinse facility in these models).
- Models with drain pump and non-return valve available.
- Detergent dosing equipment.
- Stand.
- High feet kit 140-190mm.



SUPRA

Excellence at the service of Ware Washing

Glasswashers fully double skinned resulting in thermal and acoustic insulation, which translates into limited consumption and a quieter working environment. "Soft" control panel where you can select cycles and visualise temperatures. Cold rinse facility is included.

Sammic SUPRA also offers an extensive catalogue of extras such as drain pumps or incorporated water softener.

Sammic SUPRA glasswashers offer the best performance to wash glasses, cups, cutlery, small plates, etc. Equipped with a "soft" electronic, watertight control panel, they offer 3 wash cycles with final cold rinse option. Designed for easy and intuitive use, the control panel is equipped with wash and rinse temperature display.

Sammic SUPRA glasswashers are manufactured from catering grade AISI 304 2B stainless steel and incorporate top quality components. Their double-skinned construction offers high efficiency seal on the door with their resulting thermal and acousting insulation and energy saving features. The door is equipped with a magnetic safety micro-switch.

Inside the glasswasher, the stainless steel high-performance dispersers ensure an even distribution of wash water without dead zones. Precision positioned water jets guarantee optimum washing result for even the most stubbornly stained glasses. The boltless rinse spray arms are very easy to assemble for cleaning and maintenance.

Rinse dispersers are stainless steel made, have no screws and offer easy assembly and simple and clean lock.

A double filter system provides effective wash pump protection. It is easily removable (for maintenance and cleaning) and can be replaced without tools. All Sammic SUPRA glasswashers are equipped with an independent rinse boiler.

The tank, with rounded finish, has no sharp corners, avoiding accumulation of dirt. SUPRA range glasswashers are equipped with stainless steel, top-quality rack holders and guides. All models are equipped with a rinse-aid dispenser, adjustable thermostats in the boiler and thermal cycle delay option. This ensures a minimum final rinse temperature of 85°C at the beginning of each rinse cycle.

Extremely easy to use, SUPRA range glasswashers have been designed for easy and fast on-site maintenance.



GLASSWASHER S-41

400x400mm racks. Max. loading height: 280mm

Top + bottom wash arms. 3 wash cycles. Cold rinse facility. Option of built-in water softener.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Thermal and acoustic insulation.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Full optional list.

		List Price
1302040	Glasswasher S-41 230/50/1	2.145€
1302044	Glasswasher S-41B 230/50/1 (with drain pump)	2.342€
1302048	Glasswasher S-41D 230/50/1 (built-in water softener)	2.349€
1302052	Glasswasher S-41BD 230/50/1 (built-in water softener and drain pump)	2.546€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 mixed basket.
- 1 small cutlery basket.

Optional

- Models with built-in water softener available.
- Models with drain pump and non-return valve available.
- Detergent dosing equipment.
- Stand.
- High feet kit 140-190mm.



ACCESSORIES

Stands for glass- and dishwashers



Specially designed for Sammic dishwashers

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

Best quality stainless steel construction.

- Rubber feet.
- Complete with undershelf for dishwasher racks.

		List Price
1310015	Stand for mod.35 (445x445x440)	226€
1310014	Stand for mod.40-41 (485x495x440)	234€
1310013	Stand for mod.45 (545x530x440)	243€
1310012	Stand for mod.50-60 (615x570x440)	248€

High Feet Kit



Stainless steel made high feet kit

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

		List Price
2310671	High feet kit 140-190mm. (4 units)	56€

Dosing equipments



Specially designed for Sammic glass- and dishwashers

Detergent dosing kits for Sammic glass- and dishwashers.

		List Price
2310429	Detergent dosing kit for 35-80	137€
2310440	Detergent dosing kit for 100-120	137€

350X350 mm. baskets

350x350mm basket for glasses and plates.

- Open basket 350x350.

- Plate basket 350x350.

- Open basket extra height 350x350.



2302612	List Price 31€
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Open basket 350x350x110mm

2302613	List Price 31€
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Plate basket 350x350x110mm

2307217	List Price 32€
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Glass basket extra height 350x350x150mm



400X400 mm. baskets

400x400 basket for glasses and plates.

► Open basket 400x400.

► Plate basket 400x400.

► Open basket extra height 400x400.



2305468	List Price 31€
Open basket 400x400x110mm	

2307028	List Price 31€
Plate basket 400x400x110mm	

2307219	List Price 37€
Glass basket extra height 400x400x150mm	

Inserts, supplements & similar

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.



2302058	List Price 6€
Saucer carrier 310x95mm	

2305488	List Price 7€
Saucer carrier 350x95mm	

2302615	List Price 3€
Small cutlery basket	

2302617	List Price 7€
Small cutlery basket - double	



5300135	List Price 5€
C-1370 Cutlery cylinder 105x105x125mm	

5300125	List Price 14€
C-1371 Small cutlery basket 430x210x150mm	



Reverse Osmosis device OS-140P



Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

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

- ▶ The purifier ensures a high and immediate flow which, combined with high pressure, allows fast and continuous washing cycles.
- ▶ The rotating display means it can be installed horizontally or vertically.

		List Price
5320140	Reverse osmosis device OS-140P 230/50/1	2.995€
6320220	Small blue filter for osmosis	40€

Manual water softeners



4 models available from 8 to 20 litres

- ▶ Sammic water softeners are planned right down to the finest detail to be safe and easy to use.
- ▶ Manufactured in 18/8 stainless steel.

		List Price
5320005	Water softener D-8 8 lt. Ø185x400mm	120€
5320010	Water softener D-12 12lt. Ø185x500mm	135€
5320015	Water softener D-16 16 lt. Ø185x600mm	167€
5320020	Water softener D-20 20lt. Ø185x900mm	206€

Automatic water softeners



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

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

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

		List Price
5320112	Water softener DS-12 12lt. 230/50-60/1	1.018€
5320126	Water softener DS-26 26lt. 230/50-60/1	1.229€





Commercial Dishwashers

Undercounter front loading commercial dishwashers



Sammic commercial front loading dishwashers offer a wide variety of solutions for the different users' needs. Our offer is organised in 3 product ranges, according to their different performance levels.

We help you find The Right Dishwasher for your specific needs.

Sammic SUPRA: electronic range with cycle selection, wash and rinse temperature display and double skinned construction. This line includes a model with constant rinse temperature system, conjugating hygienic sanitised results with the comfort and low consumption that offers the double skinned construction.

Sammic X-TRA: electronic range with cycle selection that includes a compact model with 450 x 450 mm. basket, a model with tall base and a model with constant rinse temperature system designed to give hygienic sanitised results. All X-TRA 500 x 500 mm. basket models include a wash- and rinse temperature display as standard.

Sammic PRO: 1 electro-mechanical model with 500 x 500 mm. rack and maximum glass height of 330 mm.



	P-50	X-45	X-51	X-61	X-80	S-51	S-61
FEATURES							
BASKET DIMENSIONS	500 x 500 mm	450 x 450 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	330mm	280mm	330mm	330mm	400mm	330mm	330mm
ELECTRONIC CONTROL PANEL	-	yes	yes	yes	yes	yes	yes
WASH TEMPERATURE DISPLAY	-	-	yes	yes	yes	yes	--
RINSE TEMPERATURE DISPLAY	-	-	yes	yes	yes	yes	--
CONSTANT TEMPERATURE RINSING	-	-	-	yes	-	-	yes
RINSE PRESSURE PUMP	-	-	-	yes	-	-	yes
DOUBLE SKIN	-	-	-	-	-	yes	yes
CYCLES							
CYCLES	1	3	3	3	3	3	3
CYCLE DURATION	180"	90/120/150"	120/180/210"	120/150/180"	120/150/210"	120/180/210"	120/150/180"
PRODUCTION BASKETS/HOUR	20	40/30/24	30/24/14	30/24/20	30/24/17	30/24/17	30/24/20
LOADING							
PUMP POWER	0.5Hp / 370W	0.5Hp / 370W	1Hp / 750W	1Hp / 750W	1Hp / 730W	1Hp / 750W	1Hp / 750W
TANK	2500W	1500W	2500W	2500W	2500W	2500W	2500W
BOILER	2800W	2800W	3000/4500W	6000W	6000W	3000/4500W	6000W
TOTAL LOADING	3170W	3170W	3750/5250W	6750W	6730W	3750/5250W	6750W
EXTERNAL DIMENSIONS (WxDxH)							
EXTERNAL DIMENSIONS (WxDxH)	600x630x 835mm	520x590x 795mm	600x630x 835mm	600x630x 835mm	600x630x 1320mm	600x630x 835mm	600x630x 835mm
NET WEIGHT	63Kg	54Kg	63Kg	63Kg	78Kg	63Kg	63Kg

DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)

**PRO***Professional ware-washing with total guarantee*

Commercial dishwashers to obtain professional results with total guarantee. PRO-range of undercounter dishwashers consists of a compact series of electromechanical dishwashers that are easy and intuitive to use.

Sammic PRO dishwashers are equipped with an easy-to-use electro-mechanical control panel. With one pre-set wash cycle, they are designed for quick and easy maintenance.

Manufactured from catering grade stainless steel and incorporating top quality components, their double-skinned door with high efficiency seal ensures thermal and acoustic insulation. The door is equipped with a magnetic micro-switch.

Inside the glasswasher, the stainless steel high-performance dispersers ensure an even distribution of wash water without dead zones. Precision positioned water jets guarantee optimum washing results for even the most stubbornly stained glasses. The boltless rinse spray arms are very easy to assemble for cleaning and maintenance.

The tank, with rounded finish, has no sharp corners, avoiding accumulation of dirt.

A double filter system provides effective wash pump protection. It is easily removable (for maintenance and cleaning) and it can be replaced without tools.

PRO range dishwashers have been designed for easy and fast on-site maintenance.

**DISHWASHER P-50**

500x500mm. racks. Max. loading height: 330mm.

Professional Washing with Total Guarantee.

- ▶ User-friendly.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ 2.5 kW tank element: optimal recovery time.

		List Price
1302080	Dishwasher P-50 230/50/1	2.161€
1302085	Dishwasher P-50B 230/50/1 (with drain pump)	2.357€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 small cutlery basket.

Optional

- Drain pump and non-return valve.
- Detergent dosing equipment.
- Stand.
- High feet kit 140-190mm.
- Stainless steel top-of tank filter set.



X-TRA

Versatility and Adaptability

This electronic range with cycle selection includes a compact model with 450 x 450 mm. basket, a model with tall base and a model with constant rinse temperature system designed to give hygienic sanitized results. All 500 x 500 mm. basket models are complete with wash- and rinse temperature display.

X-TRA range of commercial dishwashers consists of a wide range of options aimed to wash all kinds of plates, glasses, cups, cutlery, etc.

Manufactured from catering grade stainless steel and incorporating top quality components, their double-skinned door with high efficiency seal ensures thermal and acoustic insulation. The door is equipped with a magnetic micro-switch.

X-TRA range dishwashers wash thanks to their double system of rotating dispersers (top + bottom). All models offer 3 washing cycles.

Inside the warewasher, the stainless steel high-performance dispersers ensure an even distribution of wash water without dead zones. Precision positioned water jets guarantee optimum washing result for even the most stubbornly stained glasses. The boltless rinse spray arms are very easy to assemble for cleaning and maintenance.

Rinse dispersers are stainless steel made, have no screws and offer easy assembly and simple and clean lock.

A double filter system provides effective wash pump protection. It is easily removable (for maintenance and cleaning) and it can be replaced without tools.

The tank, with rounded finish, avoids the accumulation of dirt. Rack holders and guides are made of top-quality, stainless steel wire. All models are equipped with adjustable thermostats in tank and boiler and safety thermostat in the boiler.

Thermal cycle delay option is included in all models, guaranteeing a minimal temperature of 85°C at the beginning of each rinsing cycle.

Extremely easy to use, X-TRA range dishwashers have been designed for easy and fast on-site maintenance.



DISHWASHER X-45

Compact dishwasher. 450x450mm. racks. Max. loading height: 280mm.

Commercial dishwasher with 3 wash cycles and thermal cycle delay option included.

		List Price
1302060	Dishwasher X-45 230/50/1	2.305€
1302064	Dishwasher X-45B 230/50/1 (with drain pump)	2.500€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 small cutlery basket.

Optional

- Detergent dosing equipment.
- Drain pump and non-return valve.
- Stand.
- High feet kit 140-190mm.



MULTI-POWER

DISHWASHER X-51

Multi-phase dishwasher. 500x500mm. racks. Max. loading height: 330mm.

Commercial multi-phase, multi-power dishwasher with 3 wash cycles, wash and rinse temperature display and thermal cycle delay option.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Full optional list.

- ▶ Multi-phase dishwasher:
- ▶ **230V / 50Hz / 1~ (standard)**
- ▶ **400V / 50Hz / 3N~**
- ▶ **230V / 50Hz / 3~**

		List Price
1302118	Dishwasher X-51 230/50/1	2.442€
1302093	Dishwasher X-51B (with drain pump)	2.630€
1302095	Dishwasher X-51D (built-in water softener)	2.642€
1302097	Dishwasher X-51BD (built-in water softener and drain pump)	2.833€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 small cutlery basket.

Optional

- Version with drain pump and non-return valve available.
- Version with built-in water softener.
- Detergent dosing equipment.
- Stand.
- Stainless steel top-of-tank filter set.
- High feet kit 140-190mm.



new

DISHWASHER X-61

Commercial dishwasher with constant rinse temperature system

Suitable for hospitals, clinics, nurseries, laboratories, etc. also making them ideal for glass-washing in the hotel & leisure industry.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Wash and rinse temperature display.
- ▶ Full optional list.

- ▶ Constant temperature rinse water system: guaranteed sterilization of all ware to NSF specifications.
- ▶ Independent break tank.
- ▶ Rinse booster pump (minimum water pressure: 0,7bar; 7l/min).

		List Price
1302152	Dishwasher X-61 400/50/3N	3.184€
1302153	Dishwasher X-61B 400/50/3N (with drain pump)	3.365€
2319312	Top-of-tank filter set for P-50/X-50	192€

Includes

- Type A Air Break.
- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 small cutlery basket.

Optional

- Model with drain pump and non-return valve.
- Stainless steel top-of-tank filter set.
- Detergent dosing equipment.
- Stand.
- High feet kit.



DISHWASHER X-80

500x500mm racks. Max. loading height: 400mm.

Commercial dishwasher with tall base that allows more comfortable operation.

- ▶ Commercial dishwasher with tall base and a max. loading height of 400mm. to facilitate the washing of trays.
- ▶ With easy-to-use electronic panel complete with wash and rinse temperature display.
- ▶ Complete with stainless steel top-of-tank filters.

		List Price
1302180	Dishwasher X-80 400/50/3N	3.260€

Includes

- Rinse aid pump.
- Stainless steel top-of-tank filter set.
- 1 open basket.
- 1 plate basket.
- 1 small cutlery basket.

Optional

- Detergent dosing equipment.
- Model with drain pump and non-return valve.





SUPRA

Excellence at the service of Ware Washing

All the SUPRA dishwashers have a double wall construction with the resulting thermal and acoustic insulation, which translates into limited consumption and a quieter working environment. The “soft” control panel where you can select cycles and visualise temperatures is available in all models. Sammic SUPRA also offers an extensive catalogue of extras such as drain pumps, incorporated water softener, pressure pumps or the constant temperature rinsing system.

SUPRA range of commercial dishwashers consists of a wide range of options aimed to wash all kinds of plates, glasses, cups, cutlery, etc.

Sammic SUPRA dishwashers are manufactured from catering grade stainless steel, incorporating top quality components. Their double-skinned construction offers high efficiency seal on the door with the resulting thermal and acousting insulation and energy saving features. The door is equipped with a magnetic safety micro-switch.

SUPRA range dishwashers wash thanks to their double system of rotating dispersers (top + bottom). All models offer 3 washing cycles.

Inside the glasswasher, the stainless steel high-performance dispersers ensure an even distribution of wash water without dead zones. Precisely positioned water jets guarantee optimum washing results for even the most stubbornly stained glasses. The boltless rinse spray arms are very easy to assemble for cleaning and maintenance.

Rinse dispersers are stainless steel made, have no screws and offer easy assembly and simple and clean lock.

A double filter system provides effective wash pump protection. It is easily removable (for maintenance and cleaning) and it can be replaced without tools.

The tank, with rounded finish, avoids the accumulation of dirt. Rack holders and guides are made of top-quality, stainless steel wire. All models are equipped with rinse aid dispenser, as well as adjustable thermostats in tank and boiler and safety thermostat in the boiler.

Thermal cycle delay option is included in all models, guaranteeing a minimal temperature of 85°C at the beginning of each rinsing cycle.

Extremely easy to use, SUPRA range dishwashers have been designed for easy and fast on-site maintenance.



MULTI-POWER

new

DISHWASHER S-51

500x500mm racks. Max. loading height: 330mm.

Commercial multi-phase, multi-power dishwasher with 3 wash cycles, wash and rinse temperature display and thermal cycle delay option. Double skinned construction.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Thermal and acoustic insulation.
- ▶ 2.5 kW wash tank: optimal recovery time.
- ▶ Full optional list.

- ▶ Multi-phase dishwasher:
- ▶ 230V / 50Hz / 1~ (standard)
- ▶ 400V / 50Hz / 3N~
- ▶ 230V / 50Hz / 3~

		List Price
1302192	Dishwasher S-51 230/50/1	2.734€
1302194	Dishwasher S-51B 230/50/1 (with drain pump)	2.929€
1302196	Dishwasher S-51D 230/50/1 (built-in water softener)	2.934€
1302198	Dishwasher S-51BD 230/50/1 (built-in water softener and drain pump)	3.128€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 small cutlery basket.

Optional

- Version with drain pump and non-return valve available.
- Model with built-in water softener.
- Detergent dosing equipment.
- Top of tank stainless steel filters kit.
- Stand.
- High feet kit 140-190mm.



new

DISHWASHER S-61

Commercial dishwasher with constant rinse temperature system

Constant rinse temperature system gives hygienic sanitised results. Suitable for hospitals, clinics, nurseries, laboratories, etc. and ideal for glass washing in the hotel & leisure industry.

- ▶ Best performance.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Double skinned construction: thermal and acoustic insulation.
- ▶ 2.5 kW wash tank: optimal recovery time.
- ▶ Full optional list.
- ▶ Constant temperature rinse water system: guaranteed sterilization of all ware to NSF specifications.
- ▶ Independent break tank.
- ▶ Rinse booster pump (minimum water pressure: 0,7bar; 7l/min).

		List Price
1302164	Dishwasher S-61 400/50/3N	3.598€
1302165	Dishwasher S-61B 400/50/3N (with drain pump)	3.779€

Includes

- Type A Air Break.
- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 small cutlery basket.

Optional

- Model with drain pump and non-return valve.
- Stainless steel top-of-tank filter set.
- Detergent dosing equipment.
- Stand.
- High feet kit.

ACCESSORIES

Filters for dishwashers



Specially designed for Sammic dishwashers

Stainless steel top-of-tank filter sets for Sammic dishwashers.

Best quality stainless steel construction.

Easy to install and to remove.

Complete with stainless steel handles.

		List Price
2319312	Top-of-tank filter set for P-50/X-50	192€
2319350	Top-of-tank filter set for S-50	193€

Stands for glass- and dishwashers



Specially designed for Sammic dishwashers

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

Best quality stainless steel construction.

- ▶ Rubber feet.
- ▶ Complete with undershelf for dishwasher racks.

		List Price
1310015	Stand for mod.35 (445x445x440)	226€
1310014	Stand for mod.40-41 (485x495x440)	234€
1310013	Stand for mod.45 (545x530x440)	243€
1310012	Stand for mod.50-60 (615x570x440)	248€



High Feet Kit

Stainless steel made high feet kit
140-190 mm. high feet to fit all Sammic glass- and dishwashers.



		List Price
2310671	High feet kit 140-190mm. (4 units)	56€

Dosing equipments

Specially designed for Sammic glass- and dishwashers
Detergent dosing kits for Sammic glass- and dishwashers.



		List Price
2310429	Detergent dosing kit for 35-80	137€
2310440	Detergent dosing kit for 100-120	137€

Sink units: worktops

Complete with panelled sink with drain
Available in 600 mm and 700 mm range
Made of AISI 304 Scotch Brite.
► Worktop with pressed anti-drip edge and 100mm splash back.
► Soundproofed sink complete with drain and overflow pipe.
► To be fitted over a frame (legs).
► Optional: right or left hand sink. Waste hole.
► Optional accessories: shelves, taps.



		List Price
5896121	Sink unit (worktop only) 1200x600 FRLV-612/11R (drying rack on right side)	433€
5896122	Sink unit (worktop only) 1200x600 FRLV-612/11L (drying rack on left side)	433€
5897121	Sink unit (worktop only) 1200x700 FRLV-712/11R (drying rack on right side)	453€
5897122	Sink unit (worktop only) 1200x700 FRLV-712/11L (drying rack on left side)	453€
5896181	Sink unit (worktop only) 2 bowls + drying track on right side 1800x600 FRLV-618/21D	671€
5896182	Sink unit (worktop only) 2 bowls + drying track on left side 1800x600 FRLV-618/11L	671€
5897181	Sink unit (worktop only) 2 bowls + drying rack on right side 1800x700 FRLV-718/21D	753€
5897182	Sink unit (worktop only) 2 bowls + drying rack on left side 1800x700 FRLV-718/21L	753€
5898618	Sink unit (worktop only) 1800x600 FR-618/111R (drying rack on right + sink + waste hole on left)	867€
5899618	Sink unit (worktop only) 1800x600 FR-618/111L (drying rack on left + sink + waste hole on right)	867€
5898718	Sink unit (worktop only) 1800x700 FR-718/111D (drying rack on right + sink + waste hole on left)	923€
5899718	Sink unit (worktop only) 1800x700 FR-718/111L (drying rack on left + sink + waste hole on right)	923€

Frames for dishwashers

Frame to install a dishwasher under the drying rack

Various sizes
► Made of AISI 304 Scotch Brite.
► Drying rack and tap not included



		List Price
5890681	Sink unit legs for dishwasher 1200x600 FL-612 R/L for worktops 5896121/5896122	355€
5890781	Sink unit legs for dishwasher 1200x700 FL-712 R/L for worktops 5897121/5897122	370€
5890687	Sink unit legs for dishwasher 1800x600 FL-618/21 R/L for worktops 5896181/5896182	466€
5890787	Sink unit legs for dishwasher 1800x700 FL-718 R/L for worktops 5897181/5897182	450€
5890689	Sink unit legs for dishwasher 1800x600 FLS-618 R/L (without undershelf) for worktops 5898618/5899618	299€
5890789	Sink unit legs for dishwasher 1800x700 FLS-718 R/L (without undershelf) for worktops 5898718/5899718	316€



450 x 450 mm. baskets

450x450mm Basket for glasses and plates.

► Open basket 450x450.

► Plate basket 450x450.



2315340	List Price 52€
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Open basket 450x450x110mm

2315341	List Price 52€
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Plate basket 450x450x110mm

500 x 500 mm. baskets

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

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

► Open basket 500x500 mm.

► Plate basket 500x500 mm.

► Cutlery basket 500x500 mm.

► Tray basket 500x500 mm.



5300105	List Price 22€
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C-1 Open basket 500x500mm
h:100mm

5300112	List Price 22€
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C-3 Plate basket 500x500mm
h:100mm

5300120	List Price 31€
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C-30 Tray basket 500x500mm
h:100mm

5300130	List Price 22€
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C-2 Cutlery basket 500x500mm
h:100mm



5300174	List Price 31€
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C-8 Basket 16 compt. Ø113
h:100mm

5300159	List Price 32€
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C-6 Basket 25 compt. Ø90
h:100mm

5300184	List Price 33€
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C-7 Basket 36 compt. Ø75
h:100mm

5300194	List Price 40€
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C-9 Basket 49 compt. Ø64
h:100mm



5300215	List Price 10€
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C-D Extender basket 16compt.
h:45mm



5300205	List Price 12€
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C-B Extender basket 25compt.
h:45mm



5300210	List Price 12€
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C-C Extender basket 36compt.
h:45mm



5300220	List Price 14€
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C-E Extender basket 49compt.
h:45mm



5300200	List Price 9€
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C-A Open extender h:45mm



5300152	List Price 18€
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C-13 Rack cover 500x500mm
blind

Inserts, supplements & similar

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.



2302058	List Price 6€
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Saucer carrier 310x95mm



2305488	List Price 7€
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Saucer carrier 350x95mm



2302615	List Price 3€
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Small cutlery basket



2302617	List Price 7€
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Small cutlery basket - double



5300135	List Price 5€
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C-1370 Cutlery cylinder
105x105x125mm



5300125	List Price 14€
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C-1371 Small cutlery basket
430x210x150mm



Reverse Osmosis device OS-140P



Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

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

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

The rotating display means it can be installed horizontally or vertically.

		List Price
5320140	Reverse osmosis device OS-140P 230/50/1	2.995€
6320220	Small blue filter for osmosis	40€

Manual water softeners



4 models available from 8 to 20 litres

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

► Manufactured in 18/8 stainless steel.

		List Price
5320005	Water softener D-8 8 lt. Ø185x400mm	120€
5320010	Water softener D-12 12lt. Ø185x500mm	135€
5320015	Water softener D-16 16 lt. Ø185x600mm	167€
5320020	Water softener D-20 20lt. Ø185x900mm	206€

Automatic water softeners



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

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

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

		List Price
5320112	Water softener DS-12 12lt. 230/50-60/1	1.018€
5320126	Water softener DS-26 26lt. 230/50-60/1	1.229€



Pass-Through Dishwashers

Designed for comfortable operation thanks to front or side loading

In pass-through dishwashers, Sammic offers 3 product lines and 5 models.

Sammic SUPRA: electronic range with cycle selection, wash and rinse temperature display and double skinned hood. Two models available depending on loading and a wide range of options.

Sammic X-TRA: electronic range with cycle selection and wash and rinse temperature display. Two models available depending on loading and a wide range of options.

Sammic PRO: the starting point consists of an electronic model with 6 kW boiler and cycle selection.



	P-100	X-100	X-100V	X-120	X-120V	S-100	S-100V	S-120	S-120V
FEATURES									
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	400mm	400mm	400mm	400mm	400mm	400mm	400mm	400mm	400mm
RINSE PRESSURE PUMP	-	O	O	O	O	O	O	O	O
DOUBLE SKIN	-	-	-	-	-	yes	yes	yes	yes
RINSE TEMPERATURE DISPLAY	-	yes	yes	yes	yes	yes	yes	yes	yes
WASH TEMPERATURE DISPLAY	-	yes	yes	yes	yes	yes	yes	yes	yes
CYCLES									
CYCLES	3	3	3	3	3	3	3	3	3
CYCLE DURATION	120" / 180" / 210"	60" / 120" / 180"	60" / 120" / 180"	60" / 120" / 180"	60" / 120" / 180"	60" / 120" / 180"	60" / 120" / 180"	60" / 120" / 180"	60" / 120" / 180"
PRODUCTION BASKETS/HOUR	30 / 20 / 17	60 / 30 / 20	60 / 30 / 20	60 / 30 / 20	60 / 30 / 20	60 / 30 / 20	60 / 30 / 20	60 / 30 / 20	60 / 30 / 20
LOADING									
PUMP POWER	1Hp / 750W	1.2Hp / 880W	1.2Hp / 880W	2Hp / 1500W	2Hp / 1500W	1.2Hp / 880W	1.2Hp / 880W	2Hp / 1500W	2Hp / 1500W
TANK	2500W	2500W	2500W	3000W	3000W	2500W	2500W	3000W	3000W
BOILER	6000W	7500W	7500W	9000W	9000W	7500W	7500W	9000W	9000W
TOTAL LOADING	6750W	8380W	8380W	10500W	10500W	8380W	8380W	10500W	10500W
EXTERNAL DIMENSIONS (WxDxH)									
EXTERNAL DIMENSIONS (WxDxH)	640x756x 1468mm	640x756x 1468mm	640x756x 2165mm	640x756x 1468mm	640x756x 2165mm	640x756x 1468mm	640x756x 2165mm	640x756x 1468mm	640x756x 2165mm
HEIGHT (OPEN)	1920mm	1920mm	2165mm	1920mm	2165mm	1920mm	2165mm	1920mm	2165mm
NET WEIGHT	115Kg	115Kg	130Kg	129Kg	135Kg	115Kg	143Kg	129Kg	151Kg

DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)



PRO

Professional ware-washing with total guarantee

Hood type dishwasher with an electronic panel and 3 wash cycles which make it possible to achieve professional results with low consumption.



DISHWASHER P-100

2.5 kW wash tank and 6 kW boiler

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included.

- ▶ User-friendly.
- ▶ Optimal washing results.
- ▶ Sturdy and reliable.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Thermal lock guarantees a correct sanitization.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ 3 washing cycles.

		List Price
1302200	Dishwasher P-100 400/50/3N	4.119€
1302204	Dishwasher P-100B 400/50/3N (with drain pump)	4.317€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.

Optional

- Detergent dosing equipment.
- Version with drain pump and non-return valve available (B).

**X-TRA****Versatility and Adaptability**

X-TRA Hood Type Dishwashers have a “soft” control panel with cycle selection and temperature display. Optional features include drain pumps, incorporated water softener, pressure pump or steam condenser.

**DISHWASHER X-100****2.5 kW wash tank and 7.5 kW boiler**

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ 1.2 Hp wash pump: optimal washing results.
- ▶ 7.5 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302220	Dishwasher X-100 400/50/3N	4.278€
1302224	Dishwasher X-100B 400/50/3N (with drain pump)	4.475€
1302228	Dishwasher X-100C 400/50/3N (with break tank and drain pump)	5.005€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).
- Steam condenser unit (V).





DISHWASHER X-100V

2.5 kW wash tank and 7.5 kW boiler. Equipped with steam condensing unit.

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard. Equipped with steam condensation unit.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ 1.2 Hp wash pump: optimal washing results.
- ▶ 7.5 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302245	Dishwasher X-100V 400/50/3N (steam condenser)	6.407€
1302249	Dishwasher X-100BV 400/50/3N (with drain pump and steam condenser)	6.605€
1302253	Dishwasher X-100CV 400/50/3N (with break tank, drain pump and steam condenser)	7.134€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.
- Steam condenser unit (V).

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).



DISHWASHER X-120

3 kW wash tank and 9kW boiler

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ Short cycles: maximum productivity.
- ▶ 2 Hp wash pump: optimal washing results.
- ▶ 9 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302260	Dishwasher X-120 400/50/3N	4.814€
1302264	Dishwasher X-120B 400/50/3N (with drain pump)	5.012€
1302268	Dishwasher X-120C 400/50/3N (with break tank and drain pump)	5.541€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).
- Steam condenser unit (V).

**DISHWASHER X-120V**

3 kW wash tank and 9kW boiler. Equipped with steam condensing unit.

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard. Equipped with steam condensation unit.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ Short cycles: maximum productivity.
- ▶ 2 Hp wash pump: optimal washing results.
- ▶ 9 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302275	Dishwasher X-120V 400/50/3N (steam condenser)	6.943€
1302278	Dishwasher X-120BV 400/50/3N (with drain pump and steam condenser)	7.141€
1302281	Dishwasher X-120CV 400/50/3N (with break tank, drain pump and steam condenser)	7.669€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.
- Steam condenser unit (V).

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).





SUPRA

Excellence at the service of Ware Washing

All the SUPRA Hood Type Dishwashers have a double wall construction with the resulting thermal and acoustic insulation, which translates into limited consumption and a quieter working environment. The “soft” control panel, where you can select cycles and visualise temperatures, is available in all models. Sammic SUPRA also offers an extensive catalogue of extras such as drain pumps, incorporated water softener, pressure pumps, steam condenser or the constant temperature rinsing system.



DISHWASHER S-100

2.5 kW wash tank and 7.5 kW boiler

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ 1.2 Hp wash pump: optimal washing results.
- ▶ 7.5 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302300	Dishwasher S-100 400/50/3N	4.792€
1302304	Dishwasher S-100B 400/50/3N (with drain pump)	4.989€
1302308	Dishwasher S-100C 400/50/3N (with break tank and drain pump)	5.520€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).
- Steam condenser unit (V).



DISHWASHER S-100V

2.5 kW wash tank and 7.5 kW boiler. Equipped with steam condensing unit.

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard. Equipped with steam condensation unit.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ 1.2 Hp wash pump: optimal washing results.
- ▶ 7.5 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302315	Dishwasher S-100V 400/50/3N (steam condenser)	6.920€
1302319	Dishwasher S-100BV 400/50/3N (with drain pump and steam condenser)	7.119€
1302323	Dishwasher S-100CV 400/50/3N (with break tank, drain pump and steam condenser)	7.648€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.
- Steam condenser unit (V).

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).



DISHWASHER S-120

3 kW wash tank and 9kW boiler

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ Short cycles: maximum productivity.
- ▶ 2 Hp wash pump: optimal washing results.
- ▶ 9 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302340	Dishwasher S-120 400/50/3N	5.347€
1302344	Dishwasher S-120B 400/50/3N (with drain pump)	5.545€
1302348	Dishwasher S-120C 400/50/3N (with break tank and rain pump)	6.075€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).
- Steam condenser unit (V).



DISHWASHER S-120V

3 kW wash tank and 9kW boiler. Equipped with steam condensing unit.

Commercial pass-through dishwasher with a max. loading height of up to 400 mm and 3 wash cycles with thermal cycle delay option included. A stainless steel, top of tank filter system is also included as standard. Equipped with steam condensation unit.

- ▶ Sturdy and reliable.
- ▶ Maximum productivity thanks to shorter cycles.
- ▶ Stainless steel, sturdy and resistant washing arms. Don't get damaged because of chemical corrosion.
- ▶ Tank capacity above average: it takes more time to saturate the water of debris.
- ▶ 1.2 Hp wash pump: optimal washing results.
- ▶ 7.5 kW boiler: short recovery time.
- ▶ Full optional list.

		List Price
1302355	Dishwasher S-120V 400/50/3N (steam condenser)	7.476€
1302358	Dishwasher S-120BV 400/50/3N (with drain pump and steam condenser)	7.674€
1302361	Dishwasher S-120CV 400/50/3N (with break tank, drain pump and steam condenser)	8.203€

Includes

- Rinse aid pump.
- 1 open basket.
- 1 plate basket.
- 1 cutlery basket.
- Stainless steel top-of-tank filter set.
- Steam condenser unit (V).

Optional

- Detergent dosing equipment.
- Drain pump (B).
- Booster pump (kit).
- Constant rinse temperature system with booster pump and break tank (type A Air Break) (C).

ACCESSORIES

Booster pump kit



To increase the water pressure in low pressure installations.

Kit only for installation in X-TRA and SUPRA pass-through dishwashers.

		List Price
2319400	Booster pump kit 230V/50Hz	384€

Tables for dishwashers P/X/S (pass-through model)



Specially designed for Sammic dishwashers

Tables for Sammic hood-type dishwashers.

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

		List Price
1310020	Side table without feet for Pass-Through Dishwashers (594x514mm)	201€
5712510	Side table with splash back MP-700D right (700x750x850)	673€
5712512	Side table with splash back MP-1200D right (1200x750x850)	693€
5712520	Side table with splash back MP-700I left (700x750x850)	673€
5712522	Side table with splash back MP-1200I left (1200x750x850)	693€



Prewashing tables for pass-through and rack conveyor



For Sammic Pass-Through dishwashers and rack conveyor

Complete range of solutions available for different situations. All of them are manufactured in stainless steel.

- Complete with sink and splash back.
- Waste hole covered with rubber.
- Top surface with rack guide and water collector.

		List Price
5712530	Pre-wash table MD-700 for P/X/S/SRC (700x750x850)	788€
5712540	Pre-wash table MI-700 for P/X/S/SRC (700x750x850)	788€
5712550	Pre-wash table MPD-1200 for P/X/S/SRC (1200x750x850)	1.156€
5712560	Pre-wash table left MPI-1200 for P/X/S/SRC (1200x750x850)	1.156€
5712552	Pre-wash table right MPD-1500 for P/X/S/SRC (1500x750x850)	1.261€
5712562	Pre-wash table left MPI-1500 for P/X/S/SRC (1500x750x850)	1.261€

Dosing equipments



Specially designed for Sammic glass- and dishwashers

Detergent dosing kits for Sammic glass- and dishwashers.

		List Price
2310429	Detergent dosing kit for 35-80	137€
2310440	Detergent dosing kit for 100-120	137€

Central sorting tables



For Sammic rack conveyor and pass-through dishwashers

Complete with drain hole with non-splashing rubber seal and optional basket holder.

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

		List Price
5712191	Central sorting table MDD-1600 (1600x800x850)	1.156€
5712221	Central sorting table MDI-1600 (1600x800x850)	1.156€
5712201	Central sorting table MDD-2100 (2100x800x850)	1.261€
5712231	Central sorting table MDI-2100 (2100x800x850)	1.261€
5712211	Central sorting table MDD-2600 (2600x800x850)	1.366€
5712241	Central sorting table MDI-2600 (2600x800x850)	1.366€
5712250	Basket holder shelf EMD-1600 (1600x600x650)	526€
5712260	Basket holder shelf EMD-2100 (2100x650x600)	630€
5712270	Basket holder shelf EMD-2600 (2600x650x600)	736€

Double connection central sorting table



For Sammic rack conveyor and pass-through dishwashers

Complete with drain hole with non-splashing rubber seal and optional basket holder.

Double connection and a central space of 1100mm. Allows the combination of 2 dishwashers. To combine with 2 connection tables, with or without loading tables for corner situation.

		List Price
5712212	Central sorting table MDDI-2368 (2368x800x850)	1.576€
5712262	Basket holder shelf EMD-2368 (2368x650x600)	683€



Connecting tables for Pass-Through dishwashers and rack conveyors

To connect to a central sorting table
With sink and splash back



		List Price
5712274	Connecting table MCD-700 (700x700)	420€
5712276	Connecting table MCI-700 (700x700)	420€
5712280	Connecting table MCD-1000 (1000x700)	473€
5712300	Connecting table MCI-1000 (1000x700)	473€
5712290	Connecting table MCD-1300 (1300x700)	526€
5712310	Connecting table MCI-1300 (1300x700)	526€

500 x 500 mm. baskets

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

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

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



5300105 List Price 22€
C-1 Open basket 500x500mm
h:100mm



5300112 List Price 22€
C-3 Plate basket 500x500mm
h:100mm



5300120 List Price 31€
C-30 Tray basket 500x500mm
h:100mm



5300130 List Price 22€
C-2 Cutlery basket 500x500mm
h:100mm



5300174 List Price 31€
C-8 Basket 16 compt. Ø113
h:100mm



5300159 List Price 32€
C-6 Basket 25 compt. Ø90
h:100mm



5300184 List Price 33€
C-7 Basket 36 compt. Ø75
h:100mm



5300194 List Price 40€
C-9 Basket 49 compt. Ø64
h:100mm



5300215 List Price 10€
C-D Extender basket 16compt.
h:45mm



5300205 List Price 12€
C-B Extender basket 25compt.
h:45mm



5300210 List Price 12€
C-C Extender basket 36compt.
h:45mm



5300220 List Price 14€
C-E Extender basket 49compt.
h:45mm



5300200	List Price 9€
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C-A Open extender h:45mm

5300152	List Price 18€
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C-13 Rack cover 500x500mm
blind

Inserts, supplements & similar

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.



2302058	List Price 6€
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Saucer carrier 310x95mm

2305488	List Price 7€
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Saucer carrier 350x95mm

2302615	List Price 3€
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Small cutlery basket

2302617	List Price 7€
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Small cutlery basket - double



5300135	List Price 5€
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C-1370 Cutlery cylinder
105x105x125mm

5300125	List Price 14€
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C-1371 Small cutlery basket
430x210x150mm



Reverse Osmosis device OS-140P



Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

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

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

The rotating display means it can be installed horizontally or vertically.

		List Price
5320140	Reverse osmosis device OS-140P 230/50/1	2.995€
6320220	Small blue filter for osmosis	40€

Manual water softeners



4 models available from 8 to 20 litres

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

► Manufactured in 18/8 stainless steel.

		List Price
5320005	Water softener D-8 8 lt. Ø185x400mm	120€
5320010	Water softener D-12 12lt. Ø185x500mm	135€
5320015	Water softener D-16 16 lt. Ø185x600mm	167€
5320020	Water softener D-20 20lt. Ø185x900mm	206€

Automatic water softeners



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

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

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

		List Price
5320112	Water softener DS-12 12lt. 230/50-60/1	1.018€
5320126	Water softener DS-26 26lt. 230/50-60/1	1.229€



Rack conveyor dishwashers

Rack conveyor dishwashing machines with an hourly output of up to 5.500 dishes.



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

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

Economy

Washing microswitch that starts washing pumps when racks have been loaded.

- ▶ Washing pump working timing.
- ▶ Energy saving rinse supply switch.
- ▶ Pressure controller in the rinse section to limit consumption.
- ▶ Programmed automatic stop if there is no loading.
- ▶ Stop and freezing of timer when limit switch actuates.

Cleaning and maintenance

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

	SRC-1800	SRC-2200	SRC-2700	SRC-3300	SRC-3600	SRC-4000	SRC-5000
HOURLY PRODUCTION							
PRODUCTION BASKETS/ HOUR (MIN)	67	85	100	122	130	150	183
PRODUCTION BASKETS/ HOUR (MAX)	100	126	150	183	200	225	275
PRODUCTION PLATES/ HOUR (MIN)	1206	1530	1800	2196	2340	2700	3294
PRODUCTION PLATES/ HOUR (MAX)	1800	2200	2700	3294	3600	4050	4950
WASH							
WASH TEMPERATURE	55°C-65°C	55°C-65°C	55°C-65°C	55°C-65°C	55°C-65°C	55°C-65°C	55°C-65°C
WASH TANK CAPACITY	80l	100l	100l	100l	100 l	100l	100l
PUMP	2Hp / 1500W	3Hp / 2250W	3.2Hp / 2400W	3.5Hp / 2600W	3.2Hp / 2400W	3.5Hp / 2600W	3.5Hp / 2600W
WASH HEATING ELEMENT	7500W	9000W	9000W	9000W	9000W	9000W	9000W
RINSE							
RINSE TEMPERATURE	80°C-90°C	80°C-90°C	80°C-90°C	80°C-90°C	80°C-90°C	80°C-90°C	80°C-90°C
WATER CONSUMPTION	270l/h	300l/h	330l/h	330l/h	390l/h	390l/h	480l/h
RINSE HEATING ELEMENT	18000W	18000W	18000W	18000W	21000W	21000W	27000W
BOILER CAPACITY	20l	20l	20l	20l	20l	20l	20l
LOADING							
DRAG MOTOR POWER	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W	0.25Hp / 180W
TOTAL LOADING	27135W	29580W	29780W	30270W	33460W	39810W	52790W
EXTERNAL DIMENSIONS (WxDxH)							
WIDTH	1180mm	1700mm	1700mm	2300mm	2300mm	2900mm	3500mm
DEPTH	829mm	829mm	829mm	829mm	829mm	829mm	829mm
HEIGHT	1430mm	1520mm	1520mm	1520mm	1520mm	1520mm	1520mm
NET WEIGHT	200Kg	250Kg	250Kg	410Kg	430Kg	450Kg	540Kg
DRYING UNIT	TS-600	TS-600	TS-600	TS-600	TS-600/800	TS-800	TS-800
90° DRYING UNIT	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90	TS-90

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

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

DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)



RACK CONVEYOR DISHWASHER SRC-1800

67/100 baskets per hour (up to 1.800 plates/hour)

Compact model for reduced space areas.

2 speed.

	List Price
Dishwasher SRC-1800D 400/50/3N (right hand entry)	12.413€
Dishwasher SRC-1800I 400/50/3N (left hand entry)	12.413€

Optional

- Drying unit TS-600 / TS-90.
- Extraction hood without motor CA.
- Extraction hood with motor EV.
- Extraction hood with steam condensation CV.
- Inlet tables and compositions.
- Outlet tables and compositions.



RACK CONVEYOR DISHWASHER SRC-2200

85/126 baskets per hour (up to 2.200 plates/hour)

Washing + rinsing.

2 speed.

	List Price
Dishwasher SRC-2200D 400/50/3N (right hand entry)	14.484€
Dishwasher SRC-2200I 400/50/3N (left hand entry)	14.484€

Includes

- Inlet and outlet splash guards are standard.

Optional

- Drying unit TS-600 / TS-90.
- Extraction hood without motor CA.
- Extraction hood with motor EV.
- Extraction hood with steam condensation CV.
- Inlet tables and compositions.
- Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-2700

100/150 baskets per hour (up to 2.700 plates/hour)

Washing + rinsing.

2 speeds.

	List Price
Dishwasher SRC-2700D 400/50/3N (right hand entry)	16.461€
Dishwasher SRC-2700I 400/50/3N (left hand entry)	16.461€

Includes

- Inlet and outlet splash guards are standard.

Optional

- Drying unit TS-600 / TS-90.
- Extraction hood without motor CA.
- Extraction hood with motor EV.
- Extraction hood with steam condensation CV.
- Inlet tables and compositions.
- Outlet tables and compositions.



RACK CONVEYOR DISHWASHER SRC-3300

122/183 baskets per hour (up to 3.300 plates/hour)

Enhanced washing + double rinsing.

2 speeds.

	List Price
Dishwasher SRC-3300D 400/50/3N (right hand entry)	19.567€
Dishwasher SRC-3300I 400/50/3N (left hand entry)	19.567€

Includes

- Inlet and outlet splash guards are standard.

Optional

- Drying unit TS-600 / TS-800 / TS-90.
- Extraction hood without motor CA.
- Extraction hood with motor EV.
- Extraction hood with steam condensation CV.
- Inlet tables and compositions.
- Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-3600

130/200 baskets per hour (up to 3.600 plates/hour)

Pre-washing + washing + rinsing.

2 speeds.

	List Price
Dishwasher SRC-3600D 400/50/3N (right hand entry)	20.602€
Dishwasher SRC-3600I 400/50/3N (left hand entry)	20.602€

Includes

- Inlet and outlet splash guards are standard.

Optional

- Drying unit TS-600.
- Drying unit TS-800 / TS-90.
- Extraction hood without motor CA.
- Extraction hood with motor EV.
- Extraction hood with steam condensation CV.
- Inlet tables and compositions.
- Outlet tables and compositions.

RACK CONVEYOR DISHWASHER SRC-4000

150/225 baskets per hour (up to 4.050 plates/hour)

Pre-washing + enhanced washing + double rinsing.

2 speeds.

	List Price
Dishwasher SRC-4000D 400/50/3N (right hand entry)	24.744€
Dishwasher SRC-4000I 400/50/3N (left hand entry)	24.744€

Includes

- Inlet and outlet splash guards are standard.

Optional

- Drying unit TS-800.
- Drying unit TS-90.
- Extraction hood without motor CA.
- Extraction hood with motor EV.
- Extraction hood with steam condensation CV.
- Inlet tables and compositions.
- Outlet tables and compositions.





RACK CONVEYOR DISHWASHER SRC-5000

183/275 baskets per hour (up to 4.950 plates/hour)

Pre-washing + first washing + enhanced washing + double rinsing.

2 speeds.



	List Price
Dishwasher SRC-5000D 400/50/3N (right hand entry)	32.612€
Dishwasher SRC-5000I 400/50/3N (left hand entry)	32.612€

Includes

- Inlet and outlet splash guards are standard.

Optional

- Drying unit TS-800 / TS-90.
- Extraction hood without motor CA.
- Extraction hood with motor EV.
- Extraction hood with steam condensation CV.
- Inlet tables and compositions.
- Outlet tables and compositions.

ACCESSORIES

Drying unit for corner situation



90° drying unit, designed to save space at the workplace

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

	List Price
TS-90 - Drying unit for corner situation - installed	9.266€

SPECIFICATIONS	TS-90
FAN LOADING	1.5 HP / 1.1 kW
HEATING ELEMENT	9 kW
CIRCULATING AIR M3/H	2,000
LENGTH MM.	
SRC-1800	+900mm
SRC-2200-5000	+700mm



Drying units



For Sammic rack conveyor dishwashers
The drying units are delivered installed in rack conveyor dishwashers.

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

	List Price
TS-600 - Drying unit - Installed	4.311€
TS-800 - Drying unit - Installed	5.601€

SPECIFICATIONS	TS-600	TS-800
FAN LOADING	1 HP / 0.75 kW	1.5 HP / 1.1 kW
HEATING ELEMENT	6 kW	9 kW
CIRCULATING AIR M ³ /H	1,300	2,000
LENGTH MM.		
SRC-1800	+600 mm	
SRC-2200-5000	+400 mm	+600 mm

CA Extraction hood for SRC-1800



Extraction hood to connect to a remote extraction unit.

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

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

	List Price
CA - Extraction hood for SRC-1800 without motor - Installed	409€
CA - Extraction hood for SRC-1800 without motor - Kit	564€

CA Extraction hood



Extraction hood to connect to a remote extraction unit.

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

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

Please note: all models starting from SRC-2200 without EV extraction hood with motor or CV steam condenser will be delivered with CA extraction hood.

	List Price
CA - Extraction hood without motor - Installed	102€



EV Extraction hood with motor



Extraction hood with a motor that allows extraction

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

EV extraction hood unit consists of a steam extraction hood equipped with a 550 W. motor that allows extraction.

Complete with removable fat filter.

► Outlet-diameter: 176 mm.

EV Extraction hood with motor - 0.75 HP / 0.55 kW - Installed

List Price

2.053€

CV Extraction hood with steam condensation



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

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

- To avoid steam without having to install an extraction hood.
- Its design allows the increase of water inlet temperature and sends it to the rinsing circuit.
- This function allows to save energy and recover a big percentage of water destined for steam condensation.
- 0.75 kW fan in vertical position and motor with double retainer prevents water leakage into the motor.
- Removable filter to avoid fat leakage.

CV - Steam condensing unit - 1 HP - 0.75 kW - installed

List Price

4.247€

Central sorting tables



For Sammic rack conveyor and pass-through dishwashers

Complete with drain hole with non-splashing rubber seal and optional basket holder.

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

		List Price
5712191	Central sorting table MDD-1600 (1600x800x850)	1.156€
5712221	Central sorting table MDI-1600 (1600x800x850)	1.156€
5712201	Central sorting table MDD-2100 (2100x800x850)	1.261€
5712231	Central sorting table MDI-2100 (2100x800x850)	1.261€
5712211	Central sorting table MDD-2600 (2600x800x850)	1.366€
5712241	Central sorting table MDI-2600 (2600x800x850)	1.366€
5712250	Basket holder shelf EMD-1600 (1600x600x650)	526€
5712260	Basket holder shelf EMD-2100 (2100x650x600)	630€
5712270	Basket holder shelf EMD-2600 (2600x650x600)	736€

Double connection central sorting table



For Sammic rack conveyor and pass-through dishwashers

Complete with drain hole with non-splashing rubber seal and optional basket holder.

Double connection and a central space of 1100mm. Allows the combination of 2 dishwashers. To combine with 2 connection tables, with or without loading tables for corner situation.

		List Price
5712212	Central sorting table MDDI-2368 (2368x800x850)	1.576€
5712262	Basket holder shelf EMD-2368 (2368x650x600)	683€



Connecting tables for Pass-Through dishwashers and rack conveyors



To connect to a central sorting table
With sink and splash back

		List Price
5712274	Connecting table MCD-700 (700x700)	420€
5712276	Connecting table MCI-700 (700x700)	420€
5712280	Connecting table MCD-1000 (1000x700)	473€
5712300	Connecting table MCI-1000 (1000x700)	473€
5712290	Connecting table MCD-1300 (1300x700)	526€
5712310	Connecting table MCI-1300 (1300x700)	526€

Loading table for corner situation for rack conveyor dishwashers



Loading table for rack conveyor and
prewashing tables or connecting tables
Optimise the work of rack conveyor
dishwashers. Variety of solutions
depending on customer's needs. High
quality stainless steel construction.

		List Price
5702142	Loading table for corner MA-90 for SRC-1800	2.352€
5702610	Loading table for corner MA-90 for SRC-2200/5000	2.352€

Roller conveyor and corner roller conveyor



For Sammic rack conveyor dishwashers
Specially designed to suit each user's
specific needs.

- Roller units with free turn and tank.
- In 90°, possibility of coupling to 180°.
- Hinged models available, to fit 180° machined curves.

		List Price
5702150	CR-90 90° curve with feet	2.282€
5702160	Roller conveyor unit MR-1100 (1100x630x850)	1.357€
5702170	Roller conveyor unit MR-1600 (1600x630x850)	1.706€
5702180	Roller conveyor unit MR-2100 (2100x630x850)	2.249€
5702370	Limit switch FCR	377€

Machined curve



For Sammic rack conveyor dishwashers
Specially designed to suit each user's
specific needs.

- Conveyor system machined curve.
- With tank and drainage.

		List Price
5702601	Machined curve 90° CM-90	3.832€
5702370	Limit switch FCR	377€

Prewashing tables for pass-through and rack conveyor



For Sammic Pass-Through dishwashers
and rack conveyor

Complete range of solutions available
for different situations. All of them are
manufactured in stainless steel.

- Complete with sink and splash back.
- Waste hole covered with rubber.
- Top surface with rack guide and water collector.

		List Price
5712530	Pre-wash table MD-700 for P/X/S/SRC (700x750x850)	788€
5712540	Pre-wash table MI-700 for P/X/S/SRC (700x750x850)	788€
5712550	Pre-wash table MPD-1200 for P/X/S/SRC (1200x750x850)	1.156€
5712560	Pre-wash table left MPI-1200 for P/X/S/SRC (1200x750x850)	1.156€
5712552	Pre-wash table right MPD-1500 for P/X/S/SRC (1500x750x850)	1.261€
5712562	Pre-wash table left MPI-1500 for P/X/S/SRC (1500x750x850)	1.261€



500 x 500 mm. baskets

500x500 mm. racks for glasses, plates, cutlery and trays.
Sammic commercial dishwasher baskets for glasses, plates, cutlery and trays.

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



5300105	List Price 22€
C-1 Open basket 500x500mm h:100mm	



5300112	List Price 22€
C-3 Plate basket 500x500mm h:100mm	



5300120	List Price 31€
C-30 Tray basket 500x500mm h:100mm	



5300130	List Price 22€
C-2 Cutlery basket 500x500mm h:100mm	



5300174	List Price 31€
C-8 Basket 16 compt. Ø113 h:100mm	



5300159	List Price 32€
C-6 Basket 25 compt. Ø90 h:100mm	



5300184	List Price 33€
C-7 Basket 36 compt. Ø75 h:100mm	



5300194	List Price 40€
C-9 Basket 49 compt. Ø64 h:100mm	



5300215	List Price 10€
C-D Extender basket 16compt. h:45mm	



5300205	List Price 12€
C-B Extender basket 25compt. h:45mm	



5300210	List Price 12€
C-C Extender basket 36compt. h:45mm	



5300220	List Price 14€
C-E Extender basket 49compt. h:45mm	



5300200	List Price 9€
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C-A Open extender h:45mm

5300152	List Price 18€
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C-13 Rack cover 500x500mm blind

Inserts, supplements & similar

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.



2302058	List Price 6€
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Saucer carrier 310x95mm

2305488	List Price 7€
---------	----------------------

Saucer carrier 350x95mm

2302615	List Price 3€
---------	----------------------

Small cutlery basket

2302617	List Price 7€
---------	----------------------

Small cutlery basket - double



5300135	List Price 5€
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C-1370 Cutlery cylinder
105x105x125mm

5300125	List Price 14€
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C-1371 Small cutlery basket
430x210x150mm



Reverse Osmosis device OS-140P



Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

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

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

The rotating display means it can be installed horizontally or vertically.

		List Price
5320140	Reverse osmosis device OS-140P 230/50/1	2.995€
6320220	Small blue filter for osmosis	40€

Manual water softeners



4 models available from 8 to 20 litres

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

► Manufactured in 18/8 stainless steel.

		List Price
5320005	Water softener D-8 8 lt. Ø185x400mm	120€
5320010	Water softener D-12 12lt. Ø185x500mm	135€
5320015	Water softener D-16 16 lt. Ø185x600mm	167€
5320020	Water softener D-20 20lt. Ø185x900mm	206€

Automatic water softeners



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

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

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

		List Price
5320112	Water softener DS-12 12lt. 230/50-60/1	1.018€
5320126	Water softener DS-26 26lt. 230/50-60/1	1.229€



Pot Washers

Utensil Washers

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



Sammic pot washers are ideal to wash big sized pots and wares. Powerful and high pressure: specially designed for restaurants, ice-cream shops, patisseries and butchers..

Constructed from stainless steel. All models are double skinned machines, allowing for silent working and reduction of thermal dispersions.

Door divided in two parts, perfectly counterbalanced, easy to handle and with double-skinned lower section. Stainless steel pull-out tray makes easier to load and unload the pots and wares. Safety micro switch at the door.

Wash tank without corners to avoid dirt accumulation in angles. Easy to remove stamped wash dispersers in stainless steel tubes.

These models are complete with a rinsing boiler and a booster pump.

The LU-60/75 models with electronic control panel with LED showing wash and rinse temperature. These models have a Thermal Cycle Delay Option included: guarantees a minimum rinsing temperature of 85°C at the beginning of the cycle.

LU-130 is equipped with tank and boiler temperature display.

All Sammic utensil washers are complete with 1 stainless steel basket and insert for 4 trays.

B models are equipped with drain pump and non-return valve.



	LU-60	LU-75	LU-61H	LU-130
BASKET DIMENSIONS	600x630mm	780x700mm	630x550mm	1350x700mm
MAXIMUM GLASS HEIGHT	650mm	650mm	820mm	680mm
CYCLES				
CYCLES	3	3	3	3
CYCLE DURATION	120"/240"/360"	120"/240"/360"	120"/240"/360"	180"/360"/540"
PRODUCTION BASKETS/HOUR	30/15/10	30/15/10	30/15/10	20/10/6
LOADING				
PUMP	3Hp / 2200W	3,2Hp / 2400W	4Hp / 3000W	6Hp / 4400W
PRESSURE PUMP POWER	470W	470W	370W	370W
TANK	6000W	6000W	5300W	9800W
BOILER	9000W	10500W	8300W	19600W
TOTAL LOADING	11200W	12900W	11200W	24000W
EXTERNAL DIMENSIONS (WxDxH)				
EXTERNAL DIMENSIONS (WxDxH)	742x852x1840mm	922x932x1840mm	675x803x2015mm	1520x890x1760mm
DEPTH (OPEN)	1232mm	1312mm	1150mm	1235mm
HEIGHT (OPEN)	2035mm	2035mm	2200mm	2080mm
NET WEIGHT	168Kg	196Kg	150Kg	220Kg

DATA WITH WATER ENTRY AT 55°C (RECOMMENDED)



UTENSIL WASHER LU-60

600 x 630 mm. basket

Max. loading height: 650mm.

		List Price
1300570	Utensil washer LU-60 230-400/50/3N	8.325€
1300574	Utensil washer LU-60B 230-400/50/3N (with drain pump)	8.511€

Includes

- 1 stainless steel basket and insert for 4 trays.

Optional

- Kit Adjustable detergent dosing equipment.
- Kit Rinse aid dosing equipment.
- Stainless basket.
- Stainless carrier for trays.



UTENSIL WASHER LU-75

780 x 700 mm. basket

Max. loading height: 650mm.

		List Price
1300580	Utensil washer LU-75 230-400/50/3N	10.992€
1300584	Utensil washer LU-75B 230-400/50/3N (with drain pump)	11.179€

Includes

- 1 stainless steel basket and insert for 4 trays.

Optional

- Kit Adjustable detergent dosing equipment.
- Kit Rinse aid dosing equipment.
- Stainless basket.
- Stainless carrier for trays.



UTENSIL WASHER LU-61H

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

Ideal for washing large utensils.

		List Price
5700485	Utensil washer LU-61H 400/50/3N	9.281€

Includes

- 1 stainless steel basket and insert for 4 trays.
- Detergent dosing equipment.

Optional

- Stainless basket.
- Stainless carrier for trays.



UTENSIL WASHER LU-130

Basket of 1.350 x700 mm.

Max. loading height: 680mm.

		List Price
5700510	Utensil washer LU-130 400/50/3N	18.054€

Includes

- 1 stainless steel basket and insert for 4 trays.
- Detergent dosing equipment.

Optional

- Stainless basket.
- Stainless carrier for trays



ACCESSORIES

Stainless steel baskets



Specially designed for Sammic ware-washers

Stainless steel baskets for each model of utensil washer.

		List Price
2319029	Stainless steel basket LU-60	226€
2319027	Stainless steel basket LU-75	248€
6702550	Stainless steel basket LU-61H	404€
6702142	Stainless steel basket LU-130	436€

Carrier for trays



Specially designed for Sammic ware-washers.

Stainless steel carrier for trays.

		List Price
2310977	Stainless steel carrier for trays LU	111€

Dosing equipments



Specially designed for Sammic Utensil Washers

Detergent dosing kits for Sammic Pot Washers.

Detergent and rinse aid dosing kits for Sammic utensil washers.

		List Price
2310293	Variable detergent dosing kit for LU-60/75	137€
2319005	Rinse aid dosing kit for LU-60/75	165€

Reverse Osmosis device OS-140P



Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

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

The rotating display means it can be installed horizontally or vertically.

		List Price
5320140		2.995€
6320220	Small blue filter for osmosis	40€



Manual water softeners



- 4 models available from 8 to 20 litres
- Sammic water softeners are planned right down to the finest detail to be safe and easy to use.
 - Manufactured in 18/8 stainless steel.

		List Price
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5320020	Water softener D-20 20lt. Ø185x900mm	206€

Automatic water softeners



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

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

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

		List Price
5320112	Water softener DS-12 12lt. 230/50-60/1	1.018€
5320126	Water softener DS-26 26lt. 230/50-60/1	1.229€



Cutlery Dryers

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 sterilises 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 types of cutlery polishers:

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

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

SAS-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.



	SAM-3001	SAS-5001	SAS-6001
FEATURES			
PRODUCTION PIECES/HOUR	3000	8000	8000
LOADING			
MOTOR POWER	175W	300W	300W
ELEMENT POWER	450W	900W	900W
UVC LAMP POWER	8W	8W	8W
FAN POWER	50W	--	50W
EXTERNAL DIMENSIONS (WxDxH)			
EXTERNAL DIMENSIONS (WxDxH)	489 x 652 x 412 mm	630 x 693 (800) x 783 mm	630 x 693 (800) x 783 mm
NET WEIGHT	43Kg	130Kg	130Kg



CUTLERY DRYER SAM-3001

Tabletop cutlery drying machine with outlet fan.

Output: 3000 pieces per hour.

		List Price
1370043	Cutlery dryer SAM-3001 230/50/1	3.499€

Includes

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



CUTLERY DRYER SAS-5001

Floorstanding flatware polishing machine.

Output: up to 8000 pieces per hour

		List Price
1370042	Cutlery dryer SAS-5001 230/50/1	5.658€
1370046	Cutlery dryer SAS-5001 230-400/50/3N	5.491€

Includes

- Germicidal UVC-ray lamp.
- Drying-polishing product 5kg.

Optional

- Front wheel kit.

CUTLERY DRYER SAS-6001

Floorstanding machine with motor brake and outlet fan.

Output: up to 8000 pieces per hour.

		List Price
1370044	Cutlery dryer SAS-6001 230/50/1	6.416€
1370048	Cutlery dryer SAS-6001 230-400/50/3N	6.228€

Includes

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

Optional

- Front wheel kit.



ACCESSORIES

Polishing product



For Sammic cutlery dryer-polisher

3 Kg. for 1 load of SAM-3001.

5 Kg. for 1 load of SAS-5001/6001.

		List Price
2379014	Drying-polishing product 3kg.	21€
2370011	Drying-polishing product 5kg.	40€

Front Wheel Kit



Front wheel to move the machine more easily

Kit front wheel not installed

		List Price
2379015	Front wheel kit SAS	139€





Industrial sinks

Industrial sinks with one or two tanks with drain

Available in 600 mm and 700 mm range



- ▶ Made of AISI 304 Scotch Brite.
- ▶ Work top with pressed anti-drip edge and 100mm splashback.
- ▶ Soundproofed tank complete with drain and overflow pipe.
- ▶ Panelling on three sides with flattened lower edges.
- ▶ Square-pipe legs 40x40mm. Undershelf optional.
- ▶ Hexagonal, height-adjustable stainless steel feet.
- ▶ Optional accessories: false bottom, overflow filters, undershelves, taps.

ACCESSORIES

Sink units: worktops



Complete with panelled sink with drain
Available in 600 mm and 700 mm range
Made of AISI 304 Scotch Brite.

- ▶ Worktop with pressed anti-drip edge and 100mm splash back.
- ▶ Soundproofed sink complete with drain and overflow pipe.
- ▶ To be fitted over a frame (legs).
- ▶ Optional: right or left hand sink. Waste hole.
- ▶ Optional accessories: shelves, taps.

		List Price
5896121	Sink unit (worktop only) 1200x600 FRLV-612/11R (drying rack on right side)	433€
5896122	Sink unit (worktop only) 1200x600 FRLV-612/11L (drying rack on left side)	433€
5897121	Sink unit (worktop only) 1200x700 FRLV-712/11R (drying rack on right side)	453€
5897122	Sink unit (worktop only) 1200x700 FRLV-712/11L (drying rack on left side)	453€
5896181	Sink unit (worktop only) 2 bowls + drying track on right side 1800x600 FRLV-618/21D	671€
5896182	Sink unit (worktop only) 2 bowls + drying track on left side 1800x600 FRLV-618/21L	671€
5897181	Sink unit (worktop only) 2 bowls + drying rack on right side 1800x700 FRLV-718/21D	753€
5897182	Sink unit (worktop only) 2 bowls + drying rack on left side 1800x700 FRLV-718/21L	753€
5898618	Sink unit (worktop only) 1800x600 FR-618/111R (drying rack on right + sink + waste hole on left)	867€
5899618	Sink unit (worktop only) 1800x600 FR-618/111L (drying rack on left + sink + waste hole on right)	867€
5898718	Sink unit (worktop only) 1800x700 FR-718/111D (drying rack on right + sink + waste hole on left)	923€
5899718	Sink unit (worktop only) 1800x700 FR-718/111L (drying rack on left + sink + waste hole on right)	923€

Frames for dishwashers



Frame to install a dishwasher under the drying rack
Various sizes

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

		List Price
5890681	Sink unit legs for dishwasher 1200x600 FL-612 R/L for worktops 5896121/5896122	355€
5890781	Sink unit legs for dishwasher 1200x700 FL-712 R/L for worktops 5897121/5897122	370€
5890687	Sink unit legs for dishwasher 1800x600 FL-618/21 R/L for worktops 5896181/5896182	466€
5890787	Sink unit legs for dishwasher 1800x700 FL-718 R/L for worktops 5897181/5897182	450€
5890689	Sink unit legs for dishwasher 1800x600 FLS-618 R/L (without undershelf) for worktops 5898618/5899618	299€
5890789	Sink unit legs for dishwasher 1800x700 FLS-718 R/L (without undershelf) for worktops 5898718/5899718	316€



Industrial taps

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



FAUCETS

Professional faucets

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

		List Price
5870010	Tap GR-C	112€
5870011	Tap with lever GR-CL	110€



DIRECT SPRAY UNITS

Direct flow from the mains water supply

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

		List Price
5870021	Direct spray DD	259€
5870022	Direct spray with tap DD-G	294€



1 TAP SPRAY UNITS

Opening locked water

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

		List Price
5870023	Spray D-1	294€





2 TAP SPRAY UNITS

Possibility to combine cold and warm water

With or without tap

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

		List Price
5870024	Mixer spray D-2	328€
5870025	Mixer spray with tap D-2G	378€
5870026	Mixer spary with "C" tap D-2GC	405€



HOSE REELS

Hose with spray

Hose length: 10m. or 15m.

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

		List Price
5870030	Hose 10m with spray DM-10	1.412€
5870031	Hose 15m with spray DM-15	1.451€



Trolleys

Trolleys for dishwasher baskets



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

High with guides

► Low with handle

► Low without handle

► Stainless steel AISI304 manufactured, with 125mm diameter swivel castors, 2 of them with brake.



TROLLEY FOR DISHWASHER BASKETS CGC-7

L-shaped guides with push-through protection

Distance between guides 192,5 mm.

► Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1.2 mm.

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

► Rubber bumpers.

		List Price
5860731	Trolley for dishwasher baskets CGC-7	677€



TROLLEY FOR DISHWASHER BASKETS CCV(A)

Trolleys with handle and without handle

Trolleys with stainless steel AISI304 galvanized surface and round handle Ø25x1,5.
125mm diameter swivel castors, 2 of them with brake.

		List Price
5862001	Trolley for dishwasher baskets with handle CCVA	468€
5862002	Trolley for dishwasher baskets without handle CCV	301€



Stainless steel bins

Stainless steel bins and containers with wheels.



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



STAINLESS STEEL BINS

Best-quality stainless steel waste bins

Available in 50 and 95 litres.

Optional foot pedal in 95 lt. model.

		List Price
5702576	Stainless steel bin 50l. CU-50	305€
5702577	Stainless steel bin 95l. CU-95	374€
5702578	Stainless steel bin 95l. with pedal CU-95P	522€



WASTE BAG HOLDER

For easy management of waste

Waste bag holder with pedal-operated lid opening.

		List Price
5861100	Waste bag holder CB	447€







Commercial Potato Peelers

Potato Rumbler Machines. Up to 30 Kg. loading capacity per cycle

Commercial Potato Peeler Machines. Also useful to peel carrots and similar products. Available in aluminium or stainless steel.

Abrasive peeling system. The abrasive is highly resistant and long lasting and is food grade. Integral control panel complete with on/off push buttons and a 0-6 minute timer.

Optional extra: stainless steel floor stand and filter with no-foam feature.



	PP(C)-6+	PP(C)-12+	M-5	PI-10	PI-20	PI-30	PES-20
SELECTION GUIDE							
COVERS (FROM / TO)	30 - 150	60 - 200	10 - 80	60 - 200	100 - 300	>200	100 - 300
FEATURES							
CAPACITY PER LOAD	6Kg	12Kg	5Kg	10Kg	20Kg	30Kg	20Kg
PRODUCTION / HOUR (MAX)	150Kg	270Kg	100Kg	240Kg	480Kg	720Kg	300Kg
TIMER	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'	0-6'
LOADING							
SINGLE PHASE	400(PP)/550 (PPC)W	400(PP)/550 (PPC)W	300W	550W	550W	730W	550W
THREE PHASE	370(PP)/550 (PPC)W	370(PP)/550 (PPC)W	--	370W	550W	730W	550W
EXTERNAL DIMENSIONS (WxDxH)							
EXTERNAL DIMENSIONS (WxDxH)	395 x 700 x 433mm	395 x 700 x 503mm	333 x 367 x 490mm	435 x 635 x 668mm	433 x 635 x 786mm	622 x 760 x 1002mm	433 x 635 x 786mm
EXTERNAL DIMENSIONS WITH STAND	411 x 700 x 945mm	411 x 700 x 1015mm	425 x 555 x 965mm	433 x 638 x 1040mm	433 x 638 x 1155mm	546 x 760 x 1255mm	433 x 638 x 1155mm
NET WEIGHT	37Kg	38Kg	15.5Kg	36Kg	35.8Kg	60Kg	39Kg



ALUMINIUM COMMERCIAL POTATO PEELERS

Aluminium-made Potato Rumbler

PP-PPC commercial **potato peelers** are made of **highly** resistant aluminium with chamber walls and base plate lined with a resistant and long lasting abrasive.

The cylinder is orientable and all models include an integral control panel complete with on-off push buttons and a 0-6 minute timer.

PPC models are equipped with an attachment drive to power accessories.



POTATO PEELER PP-6+ / PPC-6+

Output: 6 Kg. per cycle. Aluminium made potato peeler.

PPC: Equipped with attachment drive to power accessories.

		List Price
1000410	Potato peeler PP-6+ 230-400/50/3 ·370W	1.314€
1000411	Potato peeler PP-6+ 230/50/1 ·400W	1.374€
1000430	Potato peeler PPC-6+ 230-400/50/3 ·550W	1.669€
1000431	Potato peeler PPC-6+ 230/50/1 ·550W	1.737€

Includes

- Attachment drive to power accessories (PPC model).

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Vegetable preparation attachment CR-143 (PPC model).
- Potato masher attachment P-132 (PPC model).
- Meat mincer attachment HM-71 (PPC model).



POTATO PEELER PP-12+ / PPC-12+

Output: 12 Kg. per cycle. Aluminium made potato peeler.

PPC: Equipped with attachment drive to power accessories.

		List Price
1000420	Potato peeler PP-12+ 230-400/50/3 ·370W	1.616€
1000421	Potato peeler PP-12+ 230/50/1 ·400W	1.644€
1000440	Potato peeler PPC-12+ 230-400/50/3 ·550W	2.031€
1000441	Potato peeler PPC-12+ 230/50/1 ·550W	2.093€

Includes

- Attachment drive to power accessories (PPC model).

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Vegetable preparation attachment CR-143 (PPC model).
- Potato masher attachment P-132 (PPC model).
- Meat mincer attachment HM-71 (PPC model).



STAINLESS STEEL - COMPACT

Compact stainless steel potato peeler

Sammic compact stainless steel potato peeler is a 5 Kg. capacity rumbler specifically designed for reduced space areas.

Easy to install, it is ideal for placement near a sink for drainage. It can also be equipped with a stainless steel stand with removable filter chamber.

Stainless steel made, its base plate is covered with a resistant and long-lasting peeling abrasive.

The water inlet system is equipped with non-return air break system.

The control panel, complete with a 0-6 minute timer, offers the possibility of continuous use.



POTATO PEELER M-5

5 Kg. / 11 pounds load per cycle.

Commercial stainless steel construction potato peeler suitable for reduced space areas.

Also suitable to peel carrots and other similar products.

		List Price
1000565	Potato peeler M-5 230/50-60/1	1.388€

Optional

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



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
1000650	Potato peeler PI-10 230-400/50/3N	2.043€
1000651	Potato peeler PI-10 230/50/1	2.108€

Optional

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



POTATO PEELER PI-20

Stainless steel construction commercial potato peeler. 20 Kg. / 44 pounds load per cycle.

Not only to peel potatoes, but also suitable to peel carrots and other similar products.

		List Price
1000660	Potato peeler PI-20 230-400/50/3N	2.358€
1000661	Potato peeler PI-20 230/50/1	2.420€

Optional

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



POTATO PEELER PI-30

Stainless steel construction commercial potato peeler. 30 Kg. / 66 pounds load per cycle.

Not only to peel potatoes, but also suitable to peel carrots and other similar products.

		List Price
1000630	Potato peeler PI-30 230-400/50/3N	3.759€
1000631	Potato peeler PI-30 230/50/1	3.875€

Optional

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

STAINLESS STEEL - COMBI

2 in 1: Commercial potato peeler and salad spinner

PES-20 is a combi machine: potato rumbler and salad dryer. As a potato peeler, its features are similar to PI-20 potato peeler. PES-20 is complete with a drying basket to work as a salad dryer.



PEELER & SALAD DRYER PES-20

2 in 1: potato peeler & salad dryer

As potato peeler: 20 Kg load per cycle.

As salad dryer: 2 Kg load per cycle (20 Kg/h) capacity.

		List Price
1000670	Potato peeler-salad drier PES-20 230-400/50/3N	2.358€
1000671	Potato peeler-salad drier PES-20 230/50/1	2.420€

Includes

- Abrasive plate.
- Drying basket.

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Knife plate.

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
1000399	Stand PP / PPC	247€
2009224	Stand M-5/PI-10/20/PES-20	262€
2009250	Stand with filter PI-10/20 (welded)	617€
2009270	Stand with filter PI-30	677€

Filters for potato peelers



Optional accessory for Sammic potato peeler stands.

Complete with no-foam feature.

		List Price
1000397	Filter set with no-foam feature PP / PPC	339€
2009223	Filter set M-5/PI-10/20/PES-20	353€



Vegetable preparation attachment CR-143



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

It works with discs and grids.

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

		List Price
1010026	Vegetable preparation attachment CR-143	457€

Meat mincer attachment HM-71



For chopping small amounts of meat in the best hygiene conditions

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

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

		List Price
1010045	Meat mincer attachment HM-71	433€

Potato masher attachment P-132



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

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

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

		List Price
1010052	Potato masher attachment P-132	509€

Knife plate for PES-20



Special plate with knives instead of abrasive.

To obtain a similar result as that of peeling manually.

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

		List Price
2000004	Knife plate PES-20	425€



Commercial Salad Spinners

Ideal to dry lettuce and other leaf vegetables

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



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 wheels with brake as standard.

Electronic, user-friendly high performance control panel.



	ES-100	ES-200	PES-20
FEATURES			
CAPACITY PER OPERATION (DRAIN RACK)	6Kg	12Kg	2Kg
DRAINER HOURLY PRODUCTION	120-360Kg	240-720Kg	10-20Kg
TOTAL LOADING	550W	550W	550W
CYCLES	3	3	--
CYCLE DURATION	60/120/180"	60/120/180"	--
EXTERNAL DIMENSIONS (WxDxH)	540x750x665mm	540x750x815mm	433x635x786mm
NET WEIGHT	48Kg	52Kg	39Kg



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
1000700	Salad drier ES-100 230/50-60/1	2.246€

Includes

- Castors with brake.
- Stainless steel drying basket.

Optional

- 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
1000710	Salad drier ES-200 230/50-60/1	3.199€

Includes

- Castors with brake.
- Stainless steel drying basket.

Optional

- Additional stainless steel drying basket.



PEELER & SALAD DRYER PES-20

2 in 1: potato peeler & salad dryer

As potato peeler: 20 Kg load per cycle.

As salad dryer: 2 Kg load per cycle (20 Kg/h) capacity.

		List Price
1000670	Potato peeler-salad drier PES-20 230-400/50/3N	2.358€
1000671	Potato peeler-salad drier PES-20 230/50/1	2.420€

Includes

- Abrasive plate.
- Drying basket.

Optional

- Stainless steel floor stand.
- Filter with no-foam feature.
- Knife plate.





ACCESSORIES

Stainless Steel Basket set



Drying basket for salad spinner ES-100/200.

Stainless steel construction, with aluminum base.

		List Price
2009625	Basket ES-100	251€
2009620	Basket ES-200	265€

Plastic Basket set



For PES-20 Salad Dryer

		List Price
2001429	Basket set PE-15/PES-18/20	167€





Hand operated Potato Chipping Machine

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



Ideal for restaurants and large kitchens, caters for 100-150 Kg/hr production.

The potato hand chipping machine, made of light stainless alloy body, is light and strong at the same time. It allows the user to obtain a clean cut, effortlessly and with minimal wastage. Controls and nuts & bolts are made in stainless steel. Its extended handle provides optimal results with minimal effort.

The use of exchangeable knife blocks and pusher sets allows thicknesses of 8, 10 or 12 mm. to be achieved. The pusher ejects the chips and leaves the grid free.

The CF-5 potato hand chipping machine is comfortable to use. The springs at the rear leave the grid completely free.

CF-5 is equipped with suction feet to provide stability on the work surface.

NSF International certified, the potato hand chipping machine is very easy to clean.



POTATO CHIPPING MACHINE CF-5

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

Output: 100 - 150 Kg./h.

Equipped with a knife block and pusher set.

		List Price
1020060	Hand chipping machine CF-5 · 8 x 8 mm (5/16" x 5/16")	306€
1020061	Hand chipping machine CF-5 · 10 x 10 mm (3/8" x 3/8")	306€
1020062	Hand chipping machine CF-5 · 12 x 12 mm (1/2" x 1/2")	306€

Includes

- 1 Knife block + pusher set.

Optional

- Knife block + pusher sets of different sizes.
- Recipient for cut potato. (See gastronom containers, maximum 1/1 150mm.)

ACCESSORIES

Knife block and pusher set

For Sammic hand chipping machine CF-5

To obtain cuts of different sizes depending on use's needs: 8x8 / 10x10 / 12x12mm.



		List Price
1020065	Knife block + pusher set · 8 x 8 mm (5/16" x 5/16")	65€
1020070	Knife block + pusher set · 10 x 10 mm (3/8" x 3/8")	65€
1020075	Knife block + pusher set · 12 x 12 mm (1/2" x 1/2")	65€



Commercial Vegetable Preparation Machines

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

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

Sammic commercial vegetable preparation machines are manufactured from stainless steel and are made entirely of materials suitable for contact with food. Different motor blocks and attachments are available to suit each user's needs.

Their motor allows continuous use. All models offer heavy duty construction and easy to operate and to clean. They are equipped with a waterproof, user-friendly control panel.

Sammic commercial vegetable preparation machines can be equipped with a wide range of high quality, Ø205mm. discs and grids that allows the operator to obtain over 70 different styles of cuts. The new production technology of these appliances allows to obtain an even more uniform cut.

A perfect cut is guaranteed as a result of high quality discs and grids. Less effort is needed to cut, whilst generating less liquid in the process.

The new Sammic commercial vegetable preparation machines are designed with a keen focus on ergonomics and workflow in a commercial kitchen.

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



	CA-31	CA-41	CA-62	CA-3V	CA-4V
SELECTION GUIDE					
COVERS (FROM / TO)	100 - 450	100 - 600	200 - 1000	100 - 450	100 - 600
HOURLY PRODUCTION	150 - 450 Kg	200 - 650 Kg	500 - 1000 Kg	150 - 500 Kg	200 - 650 Kg
FEATURES					
INLET OPENING	136cm ²	286cm ²	273cm ²	136cm ²	286cm ²
MOTOR SPEED	365rpm	365rpm	365-730rpm	300-1000rpm	300-1000rpm
LOADING					
SINGLE PHASE	550W	550W	--	1500W	1500W
THREE PHASE	370W	550W	750W	--	--
EXTERNAL DIMENSIONS (WxDxH)					
EXTERNAL DIMENSIONS (WxDxH)	389x405x544 mm	391x396x652 mm	430x420x810 mm	391x409x552 mm	391x400x652 mm
NET WEIGHT	21Kg	24Kg	29.5Kg	24Kg	27Kg



VEGETABLE SLICERS - ACTIVE RANGE

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

Models with a high-power asynchronous motor.

Equipped with a motor block and a feed opening adapted to production; all models can be fitted with a wide range of discs and grids to obtain different types of cuts.

Series 3/4: single-speed cutters.

Series 6: two-speed cutters.



new

VEGETABLE PREPARATION MACHINE CA-31

Vegetable preparation machine. Production up to 450 kg/hour.

Single-speed motor block + Regular hopper.

		List Price
1050700	Vegetable preparation machine CA-31 230/50/1	1.120€
1050701	Vegetable preparation machine CA-31 230-400/50/3N	1.095€

Includes

- Single-speed motor block.
- Regular hopper.

Optional

- Tube head for long products.
- Support-car.
- Discs and grids.
- Grid cleaning kit.



new

VEGETABLE PREPARATION MACHINE CA-41

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

Single-speed motor block + large production attachment.

- ▶ Uniform, high-quality cut.
- ▶ Ergonomic design.
- ▶ Head with blade on one side that cuts and distributes products inside the mouth and distributes whole products such as cabbage.
- ▶ High ejector: processes a higher quantity of product, obtaining a high production without affecting the final quality.
- ▶ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ▶ Lever and lid easily removable for cleaning purposes.
- ▶ Accredited by NSF International.

		List Price
1050719	Vegetable preparation machine CA-41 230/50/1	1.764€
1050721	Vegetable preparation machine CA-41 230-400/50/3N	1.721€

Includes

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

Optional

- Tube head.
- High production semi-automatic hopper.
- Support-car.
- Discs and grids.
- Grid cleaning kit.



new

VEGETABLE PREPARATION MACHINE CA-62

High-production vegetable cutter, up to 1000 kg/h.

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

		List Price
1050738	Vegetable preparation machine CA-62 400/50/3	3.150€

Includes

- Two-speed motor block.
- High production semi-automatic hopper.

Optional

- Large capacity head.
- Tube head.
- Support-car.
- Discs and grids.
- Grid cleaning kit.



VEGETABLE SLICERS - ULTRA RANGE

Professional vegetable cutters. Variable-speed models.

Models equipped with brushless technology; maximum efficiency.

Variable speed, maintain the torque throughout the speed range. The exclusive "Force Control System" guarantees a standardised and high-quality cut. The light and compact design offers improved water-tightness as ventilation is not required. It also generates less noise, thereby improving the workplace environment.

Equipped with a variable-speed motor block and a feed opening adapted to production; all models can be fitted with a wide range of discs and grids to obtain different types of cuts.



new

VEGETABLE PREPARATION MACHINE CA-3V

Commercial vegetable preparation. Production up to 500 kg/hour.

Variable speed motor block + universal head.

Equipped with "brushless" technology.

		List Price
1050784	Vegetable preparation machine CA-3V 230/50-60/1	2.015€

Includes

- Variable speed motor block.
- Universal head.

Optional

- Tube head for long products.
- Support-car.
- Discs and grids.
- Grid cleaning kit.



new

VEGETABLE PREPARATION MACHINE CA-4V

High-production Commercial vegetable preparation machine, up to 650 kg/h

Variable speed motor block + high-production head.

Equipped with "brushless" technology.

		List Price
1050796	Vegetable preparation machine CA-4V 230/50-60/1	2.484€

Includes

- Variable speed motor block.
- Large capacity head.
- Optional use drill.

Optional

- Tube head.
- High production semi-automatic hopper.
- Support-car.
- Discs and grids.
- Grid cleaning kit.



ACCESSORIES

Long vegetable attachment



For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic CA-31/41/62/3V/4V vegetable preparation machines and CK-35V/38V/45V/48V combi models.

Ideal to get the best cutting quality out of long-shaped products.

2 different sized tube inlets complete with pushers.

Stainless steel construction and highest quality material, all suitable for contact with food.

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

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

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

		List Price
1050123	Long vegetable attachment CA-31/41/62	730€
1050124	Long vegetable attachment CA-3V/4V, CK-35V/38V/45V/48V	730€

Large Capacity Attachment



Large capacity heading

Included in CA-41 / CA-4V vegetable preparation machines and CK-45V / CK-48V combi machines.

Optional accessory for CA-62 vegetable preparation machine.

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

- ▶ Ergonomic design.
- ▶ Large capacity heading with 273 cm² inlet.
- ▶ Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.

		List Price
1050122	Large production attachment CA-41 / CA-62	807€
1050126	Large production attachment CA-4V / CK-45V / CK-48V	807€

Automatic Hopper



For vegetable preparation machines or combi models.

Included in CA-62 vegetable preparation machine, optional accessory for CA-41 / CA-4V vegetable preparation machine and CK-45V / CK-48V combi model.

Ideal for large production needs.

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

		List Price
1050120	Automatic hopper for CA-41 / CA-62	1.412€
1050121	Automatic hopper for CA-4V / CK	1.412€



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	302€

FC-D Slicing Discs



Regular slicing discs for CA-31/41/3V/4V and CK-35V/38V/45V/48V

Slicing discs to obtain 1 to 25 mm. (1/32" to 1") slices of potatoes, carrots, beets, cabbage, etc.

► FC-1+ & FC-2+ equipped with 3 blades.

► FC-3D & FC-6D equipped with 2 blades.

► FC-8D/10D/14D/20+/25+, equipped with 1 blade.

► **For CA-31/41/3V/4V slicer.**

► **For CK-35V/38V/45V/48V combi.**

		List Price
1010215	Slicing disc FC-1+ · 1mm. · 1/32"	84€
1010220	Slicing disc FC-2+ · 2mm. · 5/64"	84€
1010224	Slicing disc FC-3D 3mm. · 1/8"	84€
1010409	Slicing disc FC-8D· 8mm. · 5/16"	84€
1010410	Slicing disc FC-10D · 10mm. · 3/8"	84€
1010411	Slicing disc FC-14D· 14mm. · 15/32"	95€
1010252	Slicing disc FC-20+ · 20mm. · 3/4"	95€
1010247	Slicing disc FC-25+ · 25mm. · 1"	95€

FC Slicing Disc



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

Slicing discs to obtain 1 to 25 mm. (1/32" to 1") slices of potatoes, carrots, beets, cabbage, etc.

► FC-1+ & FC-2+ equipped with 3 blades.

► FC-3+ & FC-6+ equipped with 2 blades.

► FC-6+ equipped with 1 blade.

► **For CA-301 / 300 / 401 / 400 / 601 slicers and CR-143 accessory.**

► **For CK-301 / 302 / 401 / 402 combi.**

► **Please note: FC-20+ and FC-25+ discs cannot be used in CR-143 / CA-300 / CA-400 slicers.**

		List Price
1010215	Slicing disc FC-1+ · 1mm. · 1/32"	84€
1010220	Slicing disc FC-2+ · 2mm. · 5/64"	84€
1010222	Slicing disc FC-3+ · 3mm. · 1/8"	84€
1010407	Slicing disc FC-6+ · 6mm. · 1/4"	84€
1010400	Slicing disc FC-8+ · 8mm. · 5/16"	84€
1010401	Slicing disc FC-10+ · 10mm. · 3/8"	84€
1010402	Slicing disc FC-14+ · 14mm. · 15/32"	95€
1010252	Slicing disc FC-20+ · 20mm. · 3/4"	95€
1010247	Slicing disc FC-25+ · 25mm. · 1"	95€

FCC Curved Slicing Discs



For slicing of soft products.

► Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.

► 2, 3 and 5 mm slice thickness.

► FCC-2+ equipped with 2 blades.

► FCC3+ & FCC-5+ equipped with 1 blade.

► **For CA-31/41/3V/4V/301/300/401/400/601 slicers and CR-143 accessory.**

► **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

		List Price
1010406	Slicing disc FCC-2+ · 2mm. · 5/64"	84€
1010403	Slicing disc FCC-3+ · 3mm. · 1/8"	84€
1010404	Slicing disc FCC-5+ · 5mm. · 3/16"	84€

FCO Rippled Slicing Discs



Designed to obtain rippled slices.

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

- FCO-2+ equipped with 3 blades.
- FCO3+ & FCO-6+ equipped with 2 blades.

► **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers and CR-143 accessory.

► **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

		List Price
1010295	Slicing disc FCO-2+ · 2mm. · 5/64"	94€
1010300	Slicing disc FCO-3+ · 3mm. · 1/8"	94€
1010408	Slicing disc FCO-6+ · 6mm. · 1/4"	94€

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.

► **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers.

► **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

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

		List Price
1010350	Chipping grid FFC-8+ · 8mm. · 5/16"	94€
1010355	Chipping grid FFC-10+ · 10mm. · 3/8"	94€
1010340	Chipping grid FFC-10 (CA-400) · 10mm. · 3/8"	94€

FF Chipping Grids



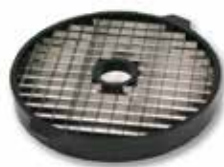
Grids for fries (CA-300 / CR-143)

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

► **For CA-300 slicer and CR-143 accessory.**

		List Price
1010265	Chipping grid FF-6 (CA-300/CR-143) · 6mm. · 1/4"	94€
1010270	Chipping grid FF-8 (CA-300/CR-143) · 8mm. · 5/16"	94€
1010275	Chipping grid FF-10 (CA-300/CR-143) · 10mm. · 3/8"	94€

FMC Dicing Grids



Dicing grids for CA / CK

- FMC Dicing Grids combined with FC slicing discs for cube cuts.
- Thickness depends on combination of disc and grid.

► **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers.

► **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

► **FMC-10 / FMC-16 / FMC-20 can be used only with CA-400 vegetable slicer.**

► **FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**

		List Price
1010360	Dicing grid FMC-8+ · 8mm. · 5/16"	94€
1010362	Dicing grid FMC-8D · 8mm. · 5/16"	94€
1010363	Dicing grid FMC-10D · 10mm. · 3/8"	94€
1010364	Dicing grid FMC-14D · 14mm. · 15/32"	94€
1010375	Dicing grid FMC-20+ · 20mm. · 3/4"	94€
1010380	Dicing grid FMC-25+ · 25mm. · 1"	94€
1010330	Dicing grid FMC-10 (CA-400) · 10mm. · 3/8"	94€
1010335	Dicing grid FMC-16 (CA-400) · 16mm. · 5/8"	94€
1010332	Dicing grid FMC-20 (CA-400) · 20mm. · 3/4"	94€



FM Dicing Grids



Dicing grids.

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

		List Price
1010280	Dicing grid FM-8 (CA-300/CR-143) · 8mm. · 5/16"	94€
1010285	Dicing grid FM-10 (CA-300/CR-143) · 10mm. · 3/8"	94€
1010290	Dicing grid FM-20 (CA-300/CR-143) · 20mm. 3/4"	94€

FCE Julienne Discs



For french fries, strips or batons.

Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.

- Thickness depends on disc used.
- FCE-2+ & FCE-4 equipped with 2 blades.
- FCE-8+ equipped with 1 blade.
- **For CA-31/41/3V/4V/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

		List Price
1010205	Julienne disc FCE-2+ · 2mm. · 5/64"	112€
1010210	Julienne disc FCE-4+ · 4mm. · 5/32"	112€
1010405	Julienne disc FCE-8+ · 8mm. · 5/16"	130€

SH Shredding & Grating Discs



new

Shredding discs for Sammic vegetable slicers and combi vegetable slicer & cutters

- Screwless. Detachable without tools.
- Perfect hygiene.
- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Detachable with no need of accessory tools. This avoids the accumulation of food remains.
- Dishwasher-safe.
- Available in various sizes.
- **For CA-31/41/3V/4V/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

		List Price
1010320	Shredding disc SH-2 · 2mm. · 5/64" · screwless	59€
1010315	Shredding disc SH-3 · 3mm. · 1/8" · screwless	59€
1010322	Shredding disc SH-4 · 4mm. · 5/32" · screwless	59€
1010324	Shredding disc SH-6 · 6mm. · 1/4"	59€
1010326	Shredding disc SH-7 · 7mm. 9/32" · screwless	59€
1010328	Grating disc SH-8 · 8mm. · 5/16" · screwless	59€
1010318	Shredding disc SH-1 · 1mm. · 1/32" · screwless	59€

Potato Masher Kit FP+



Kit for vegetable preparation machines and combi machines

Ideal for getting potato puree using a vegetable preparation machine.

- * Necessary to use with slicing disc.
- * We recommend an FC-10 or higher

		List Price
1010390	Potato masher kit FP	134€



Disc and Grid Holder



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
1010201	Disc and grid holding device	40€
1010204	Disc and grid holding device +/-D	40€

Grid Cleaning Kit



For an efficient, quick and safe grid cleaning operation

The kit consists of a base-support and a cover for each grid measure. Available for dicing grids of 8x8 and 10x10 mm.

		List Price
1010361	QC-8 Quick cleaner for 8mm. · 5/16" grid	82€
1010366	QC-10 Quick cleaner for 10mm. · 3/8" grid	82€
1010359	Quick grid cleaner holder GCH	50€



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.

Sammic Food Processor / Veg Prep Combi machines are strong, very easy to use and clean. Stainless steel construction and highest quality material, all suitable for contact with food. They offer high production due to their motors that allow continuous use.

Sammic CK combi machines have been designed in close collaboration with end users and present user-friendly and waterproof, led-lit control panel. The engine detects automatically the different attachments. The assembly-disassembly of the hopper / cutter bowl is very simple for changing the heads or cleaning or operation purpose.

AS VEGETABLE PREPARATION MACHINE:

The machines and the discs and grids have been designed **to obtain the perfect cut**. The range can be combined with different heads and a wide range of high quality discs and grids. Its combination allows the operator to obtain over 70 different styles of product. The disc and grid diameter is 205 mm.

Adjustable speed. In vegetable preparation mode, the operator can choose 5 speed positions.

The lateral product ejection allows the appliance to be placed in a less deep working surface and directs the product, avoiding splashing.

AS FOOD PROCESSOR:

As food processor, there are two bowl options (5 or 8 lt. - 5 1/4 or 8 1/1 qt.). The adjustable speed offers 10 positions. The control panel allows time programming and includes a burst button.

The high quality, stainless steel bowl is equipped with an ergonomic handle. The cover is made of highly resistant polycarbonate and is equipped with the unique "cut & mix" scraper. This scraper allows for obtaining a more uniform end product and avoids overheating.

All models are equipped with a rotor with serrated blades for general use. Optionally, the operator can change to flat or perforated blades.



	CK-35V	CK-38V	CK-45V	CK-48V
SELECTION GUIDE				
COVERS (FROM / TO)	100 - 450	100 - 450	100 - 600	100 - 600
HOURLY PRODUCTION	100 - 450 Kg	100 - 450 Kg	200 - 650 Kg	200 - 650 Kg
FEATURES				
INLET OPENING	136cm2	136cm2	286cm2	286cm2
BOWL CAPACITY	5l	8l	5l	8l
MOTOR RPM (CUTTER)	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm	300 - 3000 rpm
MOTOR RPM (VEG.PREP.)	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm	300 - 1000 rpm
LOADING				
SINGLE PHASE	1500W	1500W	1500W	1500W
EXTERNAL DIMENSIONS (WxDxH)				
DIMENSIONS (VEG.PREP.)	391x409x552 mm	391x409x552 mm	391x400x652 mm	391x400x652 mm
DIMENSIONS (CUTTER)	286x387x487 mm	286x387x517 mm	286x387x487 mm	286x387x517 mm
NET WEIGHT	26.5Kg	27.6Kg	29.7Kg	30.8Kg
NET WEIGHT (CUTTER)	18Kg.	19Kg.	18Kg.	19Kg.



COMBI VEG PREP AND FOOD PROCESSOR - ULTRA RANGE

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

Models equipped with brushless technology; maximum efficiency.

Variable speed, torque is maintained throughout the speed range. The exclusive "Force Control System" guarantees a standardised and high-quality result. The light and compact design offers improved water-tightness as ventilation is not required. It also generates less noise, thereby improving the workplace environment.

Equipped with a variable-speed motor block and a feed opening adapted to production; all models can be fitted with a wide range of discs and grids to obtain different types of cuts. In cutter function, they have a 5.5 or 8 litre bowl, they can be equipped with micro-serrated blades (standard), smooth or perforated, adapting to any need that the user may have.



new

COMBI CK-35V

2 in 1: vegetable cutter (450 kg/h) + cutter with 5.5 litre bowl

It has a variable speed motor block, universal head and 5.5-litre cutter bowl equipped with a rotor with micro-serrated blades.

Brushless technology.

As a veg prep machine, its ergonomic design enables the product to be cut in one single movement. As a food processor, it has a 5.5-litre bowl with mixer and micro-serrated blades.

		List Price
1050752	Combi vegetable prep.-cutter CK-35V 230/50-60/1	2.610€

Includes

- Variable speed motor block.
- Universal head.
- Cutter bowl, with micro-serrated blade rotor.

Optional

- Tube head.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.



new

COMBI CK-38V

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

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

Brushless technology.

As a veg prep machine, its ergonomic design enables the product to be cut in one single movement. As a food processor, it has a 8-litre bowl with mixer and micro-serrated blades.

		List Price
1050808	Combi vegetable prep.-cutter CK-38V 230/50-60/1	2.902€

Includes

- Variable speed motor block.
- Universal head.
- Cutter bowl, with micro-serrated blade rotor.

Optional

- Tube head.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.



new

COMBI CK-45V

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

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

Brushless technology.

As a cutter, its head with the blade on one side distributes products inside the mouth and cuts and distributes whole products such as cabbage. Supplied with a central drill, optional use, with the same purpose. The head is equipped with a top ejector, which enables more product to be shifted and the indicated production levels achieved. As a food processor, it has a 5.5-litre bowl with mixer and micro-serrated blades.

		List Price
1050769	Combi vegetable prep.-cutter CK-45V 230/50-60/1	3.035€

Includes

- Variable speed motor block.
- Large capacity head.
- Cutter bowl, with micro-serrated blade rotor.

Optional

- Tube head.
- High production semi-automatic bowl.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-car.
- Grid cleaning kit.



new

COMBI CK-48V

2 in 1: high capacity vegetable cutter (650 kg/h) + cutter with 8 litre bowl

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

Brushless technology.

As a cutter, its head with the blade on one side distributes products inside the mouth and cuts and distributes whole products such as cabbage. Supplied with a central drill, optional use, with the same purpose. The head is equipped with a top ejector, which enables more product to be shifted and the indicated production levels achieved. As a food processor, it has a 8-litre bowl with mixer and micro-serrated blades.

		List Price
1050821	Combi vegetable prep.-cutter CK-48V 230/50-60/1	3.326€

Includes

- Variable speed motor block.
- Large capacity head.
- Cutter bowl, with micro-serrated blade rotor.

Optional

- Tube head.
- High production semi-automatic bowl.
- Discs, grids and disc support.
- Rotor with smooth cutting blades.
- Rotor with perforated cutting blades.
- Support-car.
- Grid cleaning kit.



ACCESSORIES

Long vegetable attachment



For Sammic vegetable preparation machines and combi models.

Optional accessory for Sammic CA-31/41/62/3V/4V vegetable preparation machines and CK-35V/38V/45V/48V combi models.

Ideal to get the best cutting quality out of long-shaped products.

2 different sized tube inlets complete with pushers.

Stainless steel construction and highest quality material, all suitable for contact with food.

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

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

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

		List Price
1050123	Long vegetable attachment CA-31/41/62	730€
1050124	Long vegetable attachment CA-3V/4V, CK-35V/38V/45V/48V	730€

Large Capacity Attachment



Large capacity heading

Included in CA-41 / CA-4V vegetable preparation machines and CK-45V / CK-48V combi machines.

Optional accessory for CA-62 vegetable preparation machine.

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

- ▶ Ergonomic design.
- ▶ Large capacity heading with 273 cm² inlet.
- ▶ Head with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage.

		List Price
1050122	Large production attachment CA-41 / CA-62	807€
1050126	Large production attachment CA-4V / CK-45V / CK-48V	807€

Automatic Hopper



For vegetable preparation machines or combi models.

Included in CA-62 vegetable preparation machine, optional accessory for CA-41 / CA-4V vegetable preparation machine and CK-45V / CK-48V combi model.

Ideal for large production needs.

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

		List Price
1050120	Automatic hopper for CA-41 / CA-62	1.412€
1050121	Automatic hopper for CA-4V / CK	1.412€



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	302€

FC-D Slicing Discs



Regular slicing discs for CA-31/41/3V/4V and CK-35V/38V/45V/48V

Slicing discs to obtain 1 to 25 mm. (1/32" to 1") slices of potatoes, carrots, beets, cabbage, etc.

► FC-1+ & FC-2+ equipped with 3 blades.

► FC-3D & FC-6D equipped with 2 blades.

► FC-8D/10D/14D/20+/25+, equipped with 1 blade.

► **For CA-31/41/3V/4V slicer.**

► **For CK-35V/38V/45V/48V combi.**

		List Price
1010215	Slicing disc FC-1+ · 1mm. · 1/32"	84€
1010220	Slicing disc FC-2+ · 2mm. · 5/64"	84€
1010224	Slicing disc FC-3D 3mm. · 1/8"	84€
1010409	Slicing disc FC-8D· 8mm. · 5/16"	84€
1010410	Slicing disc FC-10D · 10mm. · 3/8"	84€
1010411	Slicing disc FC-14D· 14mm. · 15/32"	95€
1010252	Slicing disc FC-20+ · 20mm. · 3/4"	95€
1010247	Slicing disc FC-25+ · 25mm. · 1"	95€

FC Slicing Disc



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

Slicing discs to obtain 1 to 25 mm. (1/32" to 1") slices of potatoes, carrots, beets, cabbage, etc.

► FC-1+ & FC-2+ equipped with 3 blades.

► FC-3+ & FC-6+ equipped with 2 blades.

► FC-6+ equipped with 1 blade.

► **For CA-301 / 300 / 401 / 400 / 601 slicers and CR-143 accessory.**

► **For CK-301 / 302 / 401 / 402 combi.**

► **Please note: FC-20+ and FC-25+ discs cannot be used in CR-143 / CA-300 / CA-400 slicers.**

		List Price
1010215	Slicing disc FC-1+ · 1mm. · 1/32"	84€
1010220	Slicing disc FC-2+ · 2mm. · 5/64"	84€
1010222	Slicing disc FC-3+ · 3mm. · 1/8"	84€
1010407	Slicing disc FC-6+ · 6mm. · 1/4"	84€
1010400	Slicing disc FC-8+ · 8mm. · 5/16"	84€
1010401	Slicing disc FC-10+ · 10mm. · 3/8"	84€
1010402	Slicing disc FC-14+ · 14mm. · 15/32"	95€
1010252	Slicing disc FC-20+ · 20mm. · 3/4"	95€
1010247	Slicing disc FC-25+ · 25mm. · 1"	95€

FCC Curved Slicing Discs



For slicing of soft products.

► Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.

► 2, 3 and 5 mm slice thickness.

► FCC-2+ equipped with 2 blades.

► FCC3+ & FCC-5+ equipped with 1 blade.

► **For CA-31/41/3V/4V/301/300/401/400/601 slicers and CR-143 accessory.**

► **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

		List Price
1010406	Slicing disc FCC-2+ · 2mm. · 5/64"	84€
1010403	Slicing disc FCC-3+ · 3mm. · 1/8"	84€
1010404	Slicing disc FCC-5+ · 5mm. · 3/16"	84€

FCO Rippled Slicing Discs



Designed to obtain rippled slices.

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

- ▶ FCO-2+ equipped with 3 blades.
- ▶ FCO3+ & FCO-6+ equipped with 2 blades.

▶ **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers and CR-143 accessory.

▶ **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

		List Price
1010295	Slicing disc FCO-2+ · 2mm. · 5/64"	94€
1010300	Slicing disc FCO-3+ · 3mm. · 1/8"	94€
1010408	Slicing disc FCO-6+ · 6mm. · 1/4"	94€

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.

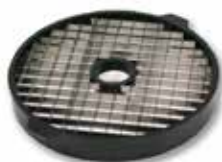
▶ **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers.

▶ **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

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

		List Price
1010350	Chipping grid FFC-8+ · 8mm. · 5/16"	94€
1010355	Chipping grid FFC-10+ · 10mm. · 3/8"	94€
1010340	Chipping grid FFC-10 (CA-400) · 10mm. · 3/8"	94€

FMC Dicing Grids



Dicing grids for CA / CK

- ▶ FMC Dicing Grids combined with FC slicing discs for cube cuts.
- ▶ Thickness depends on combination of disc and grid.

▶ **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers.

▶ **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

▶ **FMC-10 / FMC-16 / FMC-20 can be used only with CA-400 vegetable slicer.**

▶ **FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**

		List Price
1010360	Dicing grid FMC-8+ · 8mm. · 5/16"	94€
1010362	Dicing grid FMC-8D · 8mm. · 5/16"	94€
1010363	Dicing grid FMC-10D · 10mm. · 3/8"	94€
1010364	Dicing grid FMC-14D · 14mm. · 15/32"	94€
1010375	Dicing grid FMC-20+ · 20mm. · 3/4"	94€
1010380	Dicing grid FMC-25+ · 25mm. · 1"	94€
1010330	Dicing grid FMC-10 (CA-400) · 10mm. · 3/8"	94€
1010335	Dicing grid FMC-16 (CA-400) · 16mm. · 5/8"	94€
1010332	Dicing grid FMC-20 (CA-400) · 20mm. · 3/4"	94€

FCE Julienne Discs



For french fries, strips or batons.

Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.

- ▶ Thickness depends on disc used.
- ▶ FCE-2+ & FCE-4 equipped with 2 blades.
- ▶ FCE-8+ equipped with 1 blade.

▶ **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers and CR-143 accessory.

▶ **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

		List Price
1010205	Julienne disc FCE-2+ · 2mm. · 5/64"	112€
1010210	Julienne disc FCE-4+ · 4mm. · 5/32"	112€
1010405	Julienne disc FCE-8+ · 8mm. · 5/16"	130€



SH Shredding & Grating Discs



new

Shredding discs for Sammic vegetable slicers and combi vegetable slicer & cutters

- Screwless. Detachable without tools.
- Perfect hygiene.
- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Detachable with no need of accessory tools. This avoids the accumulation of food remains.
- Dishwasher-safe.
- Available in various sizes.
- **For CA-**
31/41/3V/4V/301/300/401/400/601
slicers and CR-143 accessory.
- **For CK-**
35V/38V/45V/48V/301/302/401/402
combi models.

		List Price
1010320	Shredding disc SH-2 · 2mm. · 5/64" · screwless	59€
1010315	Shredding disc SH-3 · 3mm. · 1/8" · screwless	59€
1010322	Shredding disc SH-4 · 4mm. · 5/32" · screwless	59€
1010324	Shredding disc SH-6 · 6mm. · 1/4" · screwless	59€
1010326	Shredding disc SH-7 · 7mm. · 9/32" · screwless	59€
1010328	Grating disc SH-8 · 8mm. · 5/16" · screwless	59€
1010318	Shredding disc SH-1 · 1mm. · 1/32" · screwless	59€

Disc and Grid Holder



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
1010201	Disc and grid holding device	40€
1010204	Disc and grid holding device +/D	40€

Grid Cleaning Kit



For an efficient, quick and safe grid cleaning operation

The kit consists of a base-support and a cover for each grid measure. Available for dicing grids of 8x8 and 10x10 mm.

		List Price
1010361	QC-8 Quick cleaner for 8mm. · 5/16" grid	82€
1010366	QC-10 Quick cleaner for 10mm. · 3/8" grid	82€
1010359	Quick grid cleaner holder GCH	50€

Blades for CK / K / KE



Optional blades for Sammic Cutters and Emulsifiers.

The hub with toothed blades comes included with the machine. However, additional hubs with flat or perforated blades are available.

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

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

		List Price
2053058	Hub with flat blades for MOD. 5	138€
2053091	Hub with toothed blades MOD. 5	147€
2053063	Hub with perforated blades MOD. 5	123€
2053935	Hub with flat blades MOD. 8	278€
2053930	Hub with toothed blades MOD. 8	298€
2053940	Hub with perforated blades MOD. 8	278€



"Cut&Mix" Scrapers CK / K / KE



To obtain a more homogeneous final product.

Manual scraper which allows more homogeneous product to be produced and avoids overheating.

Moves the product from the walls and from the cover to get in the bowl again.

		List Price
2059417	"Cut&Mix" scraper CK/K/KE-5	53€
2053960	"Cut&Mix" scraper CK/K/KE-8	64€



CUTTING GUIDE



FC-1+



FC-3D



FC-8D



FCO+



FFC-8+



FMC-14D



FMC-25+



FCC-2+



FCC-5+



FCE-4+



FCE-8+



SH-3



SH-7



SH-1



SH-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, 5.5 and 8 litres of capacity that meets each user's needs.

ACTIVE LINE

CUTTER-MIXER K: 2 speeds and 5.5 or 8 litres capacity.

The K-52 and K-82 mixers are strong, very easy to use and clean. Stainless steel removable bowl whose cover design allows liquids to be added whilst in operation.

The control panel, electronic and waterproof, allows programming by time and includes a burst button.

Sammic cutter-mixer is equipped with safety micro-switch, which avoids wrong working if the cover or the bowl are not in the correct position.

The K cutter-mixer is easy to use and clean and is NSF-listed, Standard 8 compliant.

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

ULTRA LINE

CUTTER-EMULSIFIER KE: variable speed, Brushless technology, 5.5 or 8 lt capacity and equipped with the unique "cut&mix" scraper

The difference between the KE and K is that the emulsifier is specially designed to work with liquid. Stainless steel removable bowl whose cover design allows liquids to be added whilst in operation. With variable speed, the control panel, electronic and waterproof, allows programming by time. The cover includes the unique "Cut&Mix" scraper.

Models equipped with brushless technology; maximum efficiency. With Variable speed, torque is maintained throughout the speed range. The exclusive "Force Control System" guarantees a standardised and high-quality result. The light and compact design offers improved water-tightness as ventilation is not required. It also generates less noise, thereby improving the workplace environment.

COMPACT RANGE: SK/SKE

SK-3 cutter-mixer and SKE-3 emulsifier are equipped with 3 lt. bowl. Stainless steel removable bowl whose cover design allows liquids to be added whilst in operation. The control panel with variable speed can work in continuous mode. Sammic SK/SKE are equipped with safety micro-switch.



	K-52	K-82	KE-5V	KE-8V	SK-3	SKE-3
SELECTION GUIDE						
COVERS (FROM / TO)	20 - 75	20 - 100	20 - 75	20 - 100	10 - 25	10 - 30
MAX. PRODUCT CAPACITY	3Kg.	4Kg.	3Kg.	4Kg.	1Kg.	2Kg.
FEATURES						
BOWL CAPACITY	5l	8l	5l	8l	3l	3l
BOWL DIMENSIONS	Ø240x150mm	Ø240x199mm	Ø240x150mm	Ø240x199mm	Ø160x160mm	Ø160x160mm
TOTAL LOADING	900-1500W	900-1500W	1500W	1500W	500W	500W
2 SPEED	yes	yes	-	-	-	-
VARIABLE SPEED	-	-	yes	yes	yes	yes
SPEED, MIN-MAX	1500 / 3000rpm	1500 / 3000rpm	300 / 3000rpm	300 / 3000rpm	450 / 3000rpm	450 / 3000rpm
EXTERNAL DIMENSIONS (WxDxH)	286x387x439mm	286x387x473mm	286x387x487mm	286x387x517mm	240x370x305mm	240x370x305mm
NET WEIGHT	21.6Kg	22.6Kg	18Kg	18.9Kg	11Kg	11.8Kg



CUTTER - ACTIVE RANGE

Two-speed cutters with 5.5 or 8 litre bowl.

Models with a high-power asynchronous motor.

Equipped with two-speed motor block and a 5.5 or 8 litre bowl, they can be equipped with micro-serrated blades (standard), smooth or perforated, adapting to any need that the user may have.



new

FOOD-PROCESSOR K-52

Bowl capacity: 5.5 litres. 2-speed.

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

		List Price
1050832	Cutter K-52 400/50/3N	1.477€

Includes

- Set of micro-serrated blades.

Optional

- "Cut&mix" mixer.
- Smooth blades.
- Perforated blades.



new

FOOD-PROCESSOR K-82

Bowl capacity: 8 litres. 2-speed.

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

		List Price
1050850	Cutter K-82 400/50/3N	1.625€

Includes

- Set of micro-serrated blades.

Optional

- "Cut&mix" mixer.
- Smooth blades.
- Perforated blades.



CUTTER - ULTRA RANGE

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

Models equipped with brushless technology; maximum efficiency.

Variable speed, torque is maintained throughout the speed range. The exclusive "Force Control System" guarantees a standardised and high-quality result. The light and compact design offers improved water-tightness as ventilation is not required. It also generates less noise, thereby improving the workplace environment.

Equipped with a variable-speed motor block and a 5.5 or 8 litre bowl, they can be equipped with micro-serrated blades (standard), smooth or perforated, adapting to any need that the user may have.



new

FOOD-PROCESSOR - EMULSIFIER KE-5V

Bowl capacity: 5.5 litres. Variable speed.

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

Brushless technology: maximum efficiency.

		List Price
1050834	Cutter-Emulsifier KE-5V 230/50-60/1	1.898€

Includes

- Set of micro-serrated blades.
- "Cut&mix" mixer

Optional

- Smooth blades.
- Perforated blades.



new

FOOD-PROCESSOR - EMULSIFIER KE-8V

Bowl capacity: 8 litres. Variable speed.

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

Brushless technology: maximum efficiency.

		List Price
1050853	Cutter-Emulsifier KE-8V 230/50-60/1	2.190€

Includes

- Set of micro-serrated blades.
- "Cut&mix" mixer

Optional

- Smooth blades.
- Perforated blades.



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
1050080	Food processor SK-3 230/50-60/1	993€
2051938	Scraper SKE-3	150€

Includes

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

Optional

- 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
1050086	Cutter-Emulsifier SKE-3 230/50-60/1	1.261€
2051938	Scraper SKE-3	150€

Includes

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

Optional

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



ACCESSORIES

Blades for CK / K / KE



Optional blades for Sammic Cutters and Emulsifiers.

The hub with toothed blades comes included with the machine. However, additional hubs with flat or perforated blades are available.

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

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

		List Price
2053058	Hub with flat blades for MOD. 5	138€
2053091	Hub with toothed blades MOD. 5	147€
2053063	Hub with perforated blades MOD. 5	123€
2053935	Hub with flat blades MOD. 8	278€
2053930	Hub with toothed blades MOD. 8	298€
2053940	Hub with perforated blades MOD. 8	278€

"Cut&Mix" Scrapers CK / K / KE



To obtain a more homogeneous final product.

Manual scraper which allows more homogeneous product to be produced and avoids overheating.

Moves the product from the walls and from the cover to get in the bowl again.

		List Price
2059417	"Cut&Mix" scraper CK/K/KE-5	53€
2053960	"Cut&Mix" scraper CK/K/KE-8	64€

Blades for SK/SKE



Hubs with blades for Sammic Cutters and Emulsifiers.

		List Price
2052666	Hub with flat blades SK-3	75€
2052617	Hub with toothed blades SK-3	78€
2052668	Hub with perforated blades SK-3	64€
2052664	Hub with flat blades SKE-3	147€
2052630	Hub with toothed blades SKE-3	136€
2052659	Hub with perforated blade SKE-3	120€

Scraper set for SK/SKE



To obtain a more homogeneous final product.

Optional accessory for SK Sammic cutters. Included in Sammic SKE emulsifiers.

Manual scraper allows more homogeneous product to be produced and avoids product overheating.

		List Price
2051938	Scraper SKE-3	150€



Commercial Hand Blenders

* Models available until the launch of XM range.



SAMMIC COMMERCIAL STICK BLENDERS

- ▶ Complete range of Professional Immersion Blenders: enables food-processing in containers of up to 200-litre capacity.
- ▶ Versatile range: allows various combinations depending on the user's requirements.
- ▶ Power range from 250 to 750W.
- ▶ Liquidiser arms range from 290 to 600mm long, and beater arms.
- ▶ Liquidiser arms suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectionery, etc.) and all sorts of sauces.
- ▶ Beater arms for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, 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.
- ▶ Stainless steel arm attachments.
- ▶ Ergonomic design.
- ▶ Easy to use and clean.

NSF listed, Standard 8 compliant.

	TR-220	TR-270	TR-350		TR-550		TR-750	TR/BM-270			TR/BM-350	
			BN	BL	BL	BXL		BXS	BS	BB-250	BN	BB-350
SELECTION GUIDE												
RECIPIENTS UP TO (LITRES)	10	15	60	70	100	150	200	10	15	2-30 egg whites	60	2-50 egg whites
SPECIFICATIONS												
ELECTRICAL SUPPLY	230V / 50- 60 Hz / 1~											
LOADING (W)	250	250	350	350	550	550	750	250	250	250	350	350
SPEED (R.P.M.)												
FIXED (IN LIQUID)	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 (MM)												
LIQUIDISER ARM	200	290	420	500	500	585	600	200	290		420	
Ø BLADE HOOD	65	82	94	94	94	105	118	65	82		94	
BEATER ARM										300		396
TOTAL	485	550	732	805	805	885	935	460	550	560	732	705
NET WEIGHT (KG)	1.9	1.9	3.35	3.55	3.95	4.15	4.25	1.5	1.9	2.3	3.35	3.5



COMPACT RANGE · 200 SERIES · 250W



		List Price
3030092	Liquidiser TR-220 230/50-60/1	239€
3030037	Liquidiser TR-270 230/50-60/1	277€
3030075	Combined TR/BM-270 230/50-60/1	516€
3030081	Beater BM-270 230/50-60/1	392€
3030058	Motor unit TR/BM-270 230/50-60/1	234€
3030172	Liquidiser arm BXS	125€
3030143	Mixer arm BS 11 3/8"	125€

MEDIUM RANGE · 300 SERIES · 350W



		List Price
3030380	Liquidiser TR-350BN 230/50-60/1	382€
3030381	Liquidiser TR-350BL 230/50-60/1	419€
3030386	Combined TR/BM-350 230/50-60/1	606€
3030388	Beater BM-350 230/50-60/1	480€
3030135	Motor unit TR-350 230/50-60/1	258€
3030145	Motor unit TR/BM-350 230/50-60/1	320€
3030150	Mixer arm BN	125€
3030155	Mixer arm BL	161€

SUPER RANGE · 500 SERIES · 550W



		List Price
3030382	Liquidiser TR-550BL 230/50-60/1	514€
3030383	Liquidiser TR-550BXL 230/50-60/1	604€
3030140	Motor unit TR-550 230-50/60/1	352€
3030155	Mixer arm BL	161€
3030160	Mixer arm BXL	252€

SUPER RANGE · 700 SERIES · 750W



		List Price
3030148	Liquidiser TR-750 230/50-60/1	757€



ACCESSORIES

Accessories and Display Stand



		List Price
3030315	Bowl clamp	104€
3030320	Clamp sliding frame	118€
3030134	Display stand TR	376€



Commercial Hand Blenders - XM range

Commercial hand blenders and whisks

New range of hand blenders and whisks. Versatility, ergonomoy, strength. Built to last.



All-in-one

- ▶ Complete and versatile product range, designed to make different preparations with no need of add-on tools.
- ▶ Commercial Y-blade, made of tempered steel and equipped with a long lasting cutting edge.
- ▶ Fixed or vario-speed (adjustable speed).
- ▶ Designed to work with maximum comfort in recipients of 10 to 250 litres of capacity.

Maximum comfort for the user

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

Built to last

- ▶ Professional performance: they are capable of carrying out prolonged work without overheating.
- ▶ Life-plus: equipped with a motor which has passed all of the most demanding usage tests.
- ▶ Studied geometry: casings designed to avoid rolling and falling.
- ▶ Easy to clean: the arms can be washed under the tap. 10-series arms are dishwasher-safe.

	XM-12	XM-21	XM-22	MB-21	B-20
TOTAL LOADING	240W	300W	300W	300W	300W
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~				
LIQUIDISER FUNCTION					
MAXIMUM RECIPIENT CAPACITY	10l	12l	15l	12l	15l
BLADE GUARD DIAMETER	65mm	82mm	82mm	82mm	--
LIQUIDISING ARM LENGTH	223mm	250mm	300mm	250mm	--
TOTAL LENGTH	448mm	514mm	564mm	514mm	--
WHISK FUNCTION					
CAPACITY (EGG WHITES)	--	--	--	2 - 30	2 - 30
REVOLVING ARM LENGTH	--	--	--	306mm	306mm
TOTAL LENGTH (WITH REVOLVING ARM)	--	--	--	570mm	570mm
NET WEIGHT					
NET WEIGHT	1.4Kg	2.3Kg	2.4Kg	2.62Kg	2.62Kg

	XM-31	XM-32	XM-33	MB-31	B-30	XM-51	XM-52	MB-51	B-50	XM-71	XM-72
TOTAL LOADING	400W	400W	400W	400W	400W	570W	570W	570W	570W	750W	750W
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~										
LIQUIDISER FUNCTION											
MAXIMUM RECIPIENT CAPACITY	30l	45l	60l	30l	60l	80l	120l	80l	120l	200l	250l
BLADE GUARD DIAMETER	87.3mm	87.3mm	87.3mm	87.3mm	--	98.2mm	98.2mm	--	--	123.3mm	123.3mm
LIQUIDISING ARM LENGTH	306mm	366mm	420mm	306mm	--	419mm	519mm	419mm	--	539mm	630mm
TOTAL LENGTH	614mm	674mm	728mm	615mm	--	760mm	860mm	760mm	--	880mm	970mm
WHISK FUNCTION											
CAPACITY (EGG WHITES)	--	--	--	2 - 50	2 - 50	--	--	--	2 - 80	--	--
REVOLVING ARM LENGTH	--	--	--	396mm	396mm	--	--	405mm	405mm	--	--
TOTAL LENGTH (WITH REVOLVING ARM)	--	--	--	706mm	706mm	--	--	746mm	746mm	--	--
NET WEIGHT											
NET WEIGHT	3.34Kg	3.46Kg	3.63Kg	3.44Kg	3.44Kg	4.65Kg	4.85Kg	4.85Kg	4.41Kg	4.57Kg	5.18Kg



XS SERIES



new

HAND BLENDER XM-12

Compact commercial blender.

The most delicate preparations, airy blendings, smooth purees with no need of add-on tools.

Designed for continuous use.

Ideal for mise en place.

Maximum comfort of use in recipients of up to 10 litres.

		List Price
3030618	Immersion blender XM-12 230/50-60/1	199€

Includes

Variable speed motor block.
MA-12 mixer arm.

Optional

MA-11 mixer arm.



new

MOTOR UNIT MM-1V

240W motor block.

Adjustable-speed motor unit.

Designed for continuous use.

		List Price
3030616	Motor unit MM-1V 230/50-60/1	131€

Includes

Variable speed motor block.

Optional

MA-11 mixer arm.
MA-12 mixer arm.





S SERIES



new

HAND BLENDER XM-21

Professional immersion blender. 300 W.

Variable speed motor block.

250 mm detachable arm.

Designed for continuous use in recipients of up to 12 litres.

		List Price
3030625	Immersion blender XM-21 230/50-60/1	259€

Includes

Variable speed motor block.
MA-21 mixer arm.

Optional

MA-22 mixer arm.
Whisk BA-21.



new

HAND BLENDER XM-22

Professional immersion blender. 300 W.

Variable speed motor block.

300 mm detachable arm.

Designed for continuous use in recipients of up to 15 litres.

		List Price
3030626	Immersion blender XM-22 230/50-60/1	279€

Includes

Variable speed motor block.
MA-22 mixer arm.

Optional

MA-21 mixer arm.
Whisk BA-21.



new

HAND MIXER & BLENDER COMBO MB-21

Professional hand blender and beater. 300 W.

Variable speed motor block.

250 mm detachable mixer arm designed for continuous use in recipients of up to 12 litres.

Whisk with capacity for 2 to 30 egg whites.

		List Price
3030634	Combined MB-21 230/50-60/1	449€

Includes

Variable speed motor block.
MA-21 mixer arm.
Whisk BA-20.

Optional

MA-22 mixer arm.



new

BLENDER B-20

Professional beater. 300 W.

Variable speed motor block.

Whisk with capacity for 2 to 30 egg whites.

		List Price
3030636	Beater B-20 230/50-60/1	386€

Includes

Variable speed motor block.
Whisk BA-20.

Optional

MA-21 mixer arm.
MA-22 mixer arm.



new

MOTOR UNIT MM-2V

300W motor block.

Variable speed motor block.

Designed for continuous use.

		List Price
3030637	Motor unit MM-2V	199€

Includes

Variable speed motor block

Optional

MA-21 mixer arm.
MA-22 mixer arm.
Whisk BA-20.



M SERIES



new

HAND BLENDER XM-31

Professional immersion blender. 400 W.

Fixed speed motor block.

300 mm detachable arm.

Designed for continuous use in recipients of up to 30 litres.

		List Price
3030672	Immersion blender XM-31 230/50-60/1	376€

Includes

Fixed speed motor block.
MA-31 mixer arm.

Optional

MA-32 mixer arm.
MA-33 mixer arm.



new

HAND BLENDER XM-32

Professional immersion blender. 400 W.

Fixed speed motor block.

360 mm detachable arm.

Designed for continuous use in recipients of up to 45 litres.

		List Price
3030674	Immersion blender XM-32 230/50-60/1	382€

Includes

Fixed speed motor block.
MA-32 mixer arm.

Optional

MA-31 mixer arm.
MA-33 mixer arm.



new

HAND BLENDER XM-33

Professional immersion blender. 400 W.

Fixed speed motor block.

420 mm detachable arm.

Designed for continuous use in recipients of up to 60 litres.

		List Price
3030675	Immersion blender XM-33 230/50-60/1	399€

Includes

Fixed speed motor block.
MA-33 mixer arm.

Optional

MA-31 mixer arm.
MA-32 mixer arm.



new

HAND MIXER & BLENDER COMBO MB-31

Professional hand blender and beater. 400 W.

Variable speed motor block.

306 mm detachable mixer arm designed for continuous use in recipients of up to 30 litres.

Whisk with capacity for 2 to 50 egg whites.

		List Price
3030676	Combined MB-31 230/50-60/1	579€

Includes

Variable speed motor block.
MA-31 mixer arm.
Whisk BA-30.

Optional

MA-32 mixer arm.
MA-33 mixer arm.



new

BLENDER B-30

Professional beater. 400 W.

Variable speed motor block.

Whisk with capacity for 2 to 50 egg whites.

		List Price
3030669	Beater B-30 230/50-60/1	489€

Includes

Variable speed motor block
Whisk BA-30.

Optional

MA-31 mixer arm.
MA-32 mixer arm.
MA-33 mixer arm.



new

MOTOR UNIT MM-3

400W motor block. Fixed speed.

Fixed speed motor block.

Designed for continuous use.

		List Price
3030666	Motor unit MM-3	259€

Includes

Fixed speed motor block.

Optional

MA-31 mixer arm.
MA-32 mixer arm.
MA-33 mixer arm.



new

MOTOR UNIT MM-3V

400W motor block. Variable speed.

Variable speed motor block.

Designed for continuous use.

		List Price
3030667	Motor unit MM-3V	319€

Includes

Variable speed motor block

Optional

MA-31 mixer arm
MA-32 mixer arm
MA-33 mixer arm
Whisk BA-30.



L SERIES



new

HAND BLENDER XM-51

Professional immersion blender. 570 W.

Fixed speed motor block.

420 mm detachable arm.

Designed for continuous use in recipients of up to 80 litres.

		List Price
3030684	Immersion blender XM-51 230/50-60/1	449€

Includes

Fixed speed motor block.
MA-51 mixer arm.

Optional

MA-52 mixer arm.



new

HAND BLENDER XM-52

Professional immersion blender. 570 W.

Fixed speed motor block.

520 mm detachable arm.

Designed for continuous use in recipients of up to 120 litres.

		List Price
3030690	Immersion blender XM-52 230/50-60/1	474€

Includes

Fixed speed motor block.
MA-52 mixer arm.

Optional

MA-51 mixer arm.



new

HAND MIXER & BLENDER COMBO MB-51

Professional hand blender and beater. 570 W.

Variable speed motor block.

420 mm detachable mixer arm designed for continuous use in recipients of up to 80 litres.

Whisk with capacity for 2 to 60 egg whites.

		List Price
3030691	Combined MB-51 230/50-60/1	689€

Includes

Variable speed motor block.
MA-51 mixer arm.
Whisk BA-50.

Optional

MA-52 mixer arm.



new

BLENDER B-50

Professional beater. 570 W.

Variable speed motor block.

Whisk with capacity for 2 to 60 egg whites.

		List Price
3030693	Beater B-50 230/50-60/1	560€

Includes

Variable speed motor block.
Whisk BA-50.

Optional

MA-52 mixer arm.
MA-51 mixer arm.



new

MOTOR UNIT MM-5

570W motor block. Fixed speed.

Fixed speed motor block.

Designed for continuous use.

		List Price
3030677	Motor unit MM-5	299€

Includes

Fixed speed motor block.

Optional

MA-52 mixer arm.
MA-51 mixer arm.



new

MOTOR UNIT MM-5V

570W motor block. Variable speed.

Variable speed motor block.

Designed for continuous use.

		List Price
3030686	Motor unit MM-5V	350€

Includes

Variable speed motor block.

Optional

MA-51 mixer arm.
MA-52 mixer arm.
Whisk BA-50.



XL SERIES



new

HAND BLENDER XM-71

Professional immersion blender. 750 W.

Fixed speed motor block.

540 mm detachable arm.

Designed for continuous use in recipients of up to 200 litres.

		List Price
3030717	Immersion blender XM-71 230/50-60/1	649€

Includes

Fixed speed motor block.
MA-71 mixer arm.

Optional

MA-72 mixer arm.



new

HAND BLENDER XM-72

Professional immersion blender. 750 W.

Fixed speed motor block.

630 mm detachable arm.

Designed for continuous use in recipients of up to 250 litres.

		List Price
3030718	Immersion blender XM-72 230/50-60/1	689€

Includes

Fixed speed motor block.
MA-72 mixer arm.

Optional

MA-71 mixer arm.



new

MOTOR UNIT MM-7

750W motor block. Fixed speed.

Fixed speed motor block.

Designed for continuous use.

		List Price
3030716	Motor unit MM-7	369€

Includes

Fixed speed motor block.

Optional

MA-71 mixer arm.
MA-72 mixer arm.

ACCESSORIES

Mixer arms MA-10



Accessory for XM-12 blender or for MM-1V motor block.

Available in 2 lengths:

► MA-11: 192 mm.

► MA-12: 223 mm.

		List Price
3030613	Mixer arm MA-11	74€
3030624	Mixer arm MA-12	79€

Mixer arms MA-20



Accessory for XM-21/22 blender or for MM-2V motor block.

Available in 2 lengths:

► MA-21: 250 mm.

► MA-22: 300 mm.

		List Price
3030638	Mixer arm MA-21 · 250 mm.	99€
3030640	Mixer arm MA-22 · 300 mm.	119€

Whisk BA-21



Accessory for series 20 immersion blender, beater or combi or for MM-2V motor block.

		List Price
3030641	Whisk BA-21	187€

Mixer arms MA-30



Accessory for series 30 immersion blender, beater or combi or for MM-3 / MM-3V motor block.

Available in 3 lengths:

► MA-31: 306 mm.

► MA-32: 366 mm.

► MA-33: 420 mm.

		List Price
3030653	Mixer arm MA-31 · 306 mm.	120€
3030655	Mixer arm MA-32 · 366 mm.	125€
3030657	Mixer arm MA-33 · 420 mm.	142€

Whisk BA-31



Accessory for series 30 beater or combi or for MM-3V motor block.

		List Price
3030670	Whisk BA-31	175€



Mixer arms MA-50



Accessory for series 50 immersion blender, beater or combi or for MM-5 / MM-5V motor block.

Available in 2 lengths:

► MA-51: 419 mm.

► MA-52: 519 mm.

		List Price
3030685	Mixer arm MA-51 · 419 mm.	149€
3030687	Mixer arm MA-52 · 519 mm.	165€

Whisk BA-51



Accessory for series 50 beater or combi or for MM-5V motor block.

		List Price
3030696	Whisk BA-51	269€

Mixer arms MA-70



Accessory for series 70 immersion blender or for MM-7 motor block.

Available in 2 lengths:

► MA-71: 540 mm.

► MA-72: 630 mm.

		List Price
3030856	Mixer arm MA-71 · 540 mm.	299€
3030855	Mixer arm MA-72 · 630 mm.	339€





Turbo Liquidisers

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

Commercial turbo-blenders designed to work in up to 800 lt. containers

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-21	TRX-22
	FEATURES	
MAXIMUM RECIPIENT CAPACITY	800l	800l
LIQUIDISING ARM LENGTH	600mm	600mm
TOTAL LOADING	2200W	2200W
SPEED (IN LIQUID)	1500rpm	750-1500rpm
	EXTERNAL DIMENSIONS (WxDxH)	
EXTERNAL DIMENSIONS (WxDxH)	568 x 1643 x 1219mm	568 x 1643 x 1219mm
EXTERNAL DIMENSIONS (CLOSED)	568 x 963 x 1651mm	568 x 963 x 1651mm
NET WEIGHT	96Kg	96Kg



TURBO LIQUIDISER TRX-21

1-speed turbo-mixer

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

		List Price
3030501	Turbo liquidiser TRX-21 230-400/50/3N	4.937€
9500120	TRX-21 1.500rpm - 230-400V / 50 Hz / 3N (with one grid)	5.134€

Includes

- Trolley, motor and arm (without attachments).

Optional

Attachments:

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

TURBO LIQUIDISER TRX-22

2-speed turbo-mixer

Turbo-blender designed to work in up to 800 litre / 130 gal. bowls. For mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc. Designed for large yields and for frequent use and cleaning, ideal for kitchens with a large production and the food industry. 2-Speed model.

		List Price
3030506	Turbo liquidiser TRX-22 400/50/3N	6.213€
9500121	TRX-22 1.500/750rpm - 400V / 50 Hz / 3N (with one grid)	6.410€

Includes

- Trolley, motor and arm (without attachments).

Optional

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

ACCESSORIES

Grids for TRX

3 types of grids for different uses

Easily interchangeable grids, which meet the needs of all users and ingredients.

21D: for fibrous ingredients.

► 30D: multi-use attachment

► 42D: attachment for very fine blending



		List Price
4032401	Grid 21 teeth	197€
4032403	Grid 30 teeth	197€
4032389	Grid 42 teeth	197€





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-10/20/30/40

- ▶ Sammic BE food mixers are equipped with powerful three-phase motors controlled by highly reliable electronic speed variator technology which enables the mixers to be connected to a single-phase electrical mains supply.
- ▶ BE-10: model suitable for installation on a table.
- ▶ BE-20/30/40: freestanding models.
- ▶ 0-30 minute electronic timer and continuous operation option. Acoustic alarm at end of cycle.
- ▶ Electronic speed control.
- ▶ Safety indicator.
- ▶ Models with attachment drive available in the whole BE range.
- ▶ Easy access to the attachment drive at the front.
- ▶ Available attachments: meat mincer, vegetable preparation attachment, and masher.
- ▶ Reinforced water proof system.
- ▶ Stainless steel legs. Optional stainless steel column for BE-20/30 models.
- ▶ Strong and resistant bowl.
- ▶ Easy to maintain and repair.
- ▶ **Optional accessory for BE-20:** 10-litre/qt. reduction equipment (bowl + tools).
- ▶ **Optional accessory for BE-30:** 10-litre/qt. reduction equipment (bowl + tools).
- ▶ **Optional accessory for BE-40:** 20-litre/qt. reduction equipment (bowl + tools).

NSF-listed, Standard 8 compliant.

OPTIONAL ACCESSORIES

Reduction equipment for BE-20/30/40.

- ▶ Additional bowls.
- ▶ Bowl transport trolleys.
- ▶ Base kit with wheels.



	BM-5E	BM-5	BE-10	BE-20	BE-30	BE-40
SELECTION GUIDE						
BOWL CAPACITY	5l	5l	10l	20l	30l	40l
CAPACITY IN FLOUR (60% WATER)	1Kg	1.5Kg	3Kg	6Kg	9Kg	12Kg
FEATURES						
TOTAL LOADING	300W	250W	550/750W	900W	1100W	1400W
TIMER (MIN-MAX)	--	--	0 - 30'	0 - 30'	0 - 30'	0 - 30'
EXTERNAL DIMENSIONS (WxDxH)	310 x 382 x 537mm	310 x 382 x 537mm	410 x 523 x 688mm	520 x 733 x 1152mm	528 x 764 x 1152mm	586 x 777 x 1202mm
NET WEIGHT	13.7Kg	16.5Kg	44Kg	89Kg	105Kg	124Kg



PLANETARY MIXER BM-5E

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

Designed for light duty use.

		List Price
1500180	Food mixer BM-5E 230/50-60/1	829€

Includes

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



PLANETARY MIXER BM-5

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

Designed for medium duty use.

		List Price
1500170	Food mixer BM-5 230/50-60/1	1.038€

Includes

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



PLANETARY MIXER BE-10

Table-top model with 10 lt./ qt. bowl.

C models, equipped with attachment drive for accessories.

		List Price
1500210	Food mixer BE-10 230/50-60/1	2.212€
1500211	Food mixer BE-10C 230/50-60/1	2.429€

Includes

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

Optional

- Attachment drive for accessories.





PLANETARY MIXER BE-20

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

C models, equipped with attachment drive for accessories.

I models with stainless steel column.

		List Price
1500220	Food mixer BE-20 230/50-60/1	3.626€
1500223	Food mixer BE-20I 230/50-60/1	4.021€
1500221	Food mixer BE-20C 230/50-60/1	4.139€

Includes

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

Optional

- Attachment drive for accessories.
- Option of stainless steel column.
- 10-litre/10qt. reduction equipment (bowl + tools).
- Bowl transport trolley.
- Base kit with wheels for ease of moving and storing the mixer.



PLANETARY MIXER BE-30

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

C models, equipped with attachment drive for accessories.

I models with stainless steel column.

		List Price
1500280	Food mixer BE-30 230/50-60/1	4.060€
1500282	Food mixer BE-30I 230/50-60/1	4.503€
1500281	Food mixer BE-30C 230/50-60/1	4.636€

Includes

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

Optional

- Attachment drive for accessories.
- 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.

C models, complete with attachment drive for accessories.

I models with stainless steel column.

		List Price
1500240	Food mixer BE-40 230/50-60/1	5.876€
1500241	Food mixer BE-40C 230/50-60/1	6.166€
1500246	Food mixer BE-40I 230/50-60/1	6.209€

Includes

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

Optional

- 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	106€
2509494	Stainless steel bowl BE-10	149€
2509495	Stainless steel bowl BE-20	183€
2509564	Stainless steel bowl BE-30 (>10/2016)	387€
2509497	Stainless steel bowl BE-40	433€

Reduction equipments



For Sammic planetary mixers

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

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

		List Price
1500222	Bowl and mix tools 10 lt. BE-20	568€
1500296	Bowl and mix tools 10 lt. BE-30	680€
1500242	Bowl and mix tools 20 lt. BE-40	781€

Bowl transport trolleys



For Sammic planetary mixer bowls

- They make it easy to transport bowls loaded with the product.
- Available for 20, 30 and 40 lt./qt. bowls.
- Made of highly resistant stainless steel.
- Bowl not included.

		List Price
1500260	Trolley for 20l bowl	422€
1500261	Trolley for 30l bowl	422€
1500262	Trolley for 40l bowl	422€



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	324€

Vegetable preparation attachment CR-143



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

It works with discs and grids.

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

		List Price
1010026	Vegetable preparation attachment CR-143	457€

Meat mincer attachment HM-71



For chopping small amounts of meat in the best hygiene conditions

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

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

		List Price
1010045	Meat mincer attachment HM-71	433€

Potato masher attachment P-132



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

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

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

		List Price
1010052	Potato masher attachment P-132	509€



Spiral dough mixers

Specially designed for hard dough

Commercial dough mixers specially designed for hard dough (pizza, bread, etc.)



Sammic commercial dough mixers are specially suitable for hard dough (pizza, bread, etc.)

Constructed in highly resistant, reliable materials, their structure is finished in scratch-resistant paint for extremely easy cleaning.

All models are equipped with a stainless steel protection grid and count with all electric safety elements.

All parts in contact with food are made entirely of stainless steel: bowl, spiral and rod.

With bowl capacities ranging from 10 to 75 lt., Sammic range of dough mixers include one or two (2V) speed appliances and models with fixed bowl and head (SM) as well as models with removable bowl and liftable head (SME).

All models starting from 20 lt. units come complete with built-in timer.

As an option, it is possible to attach a wheel to move the dough mixer in the working area (consult spare parts price list).



	DM-10	DM(E)-20	DM(E)-33	DME-40	DME-50	SM-75
BOWL CAPACITY	10l	20l	33l	40l	50l	75l
CAPACITY PER OPERATION	8Kg.	18Kg.	25Kg.	38Kg.	44Kg.	60Kg.
CAPACITY IN FLOUR (60% WATER)	5Kg	12Kg	17Kg	25Kg	30Kg	40Kg
BOWL DIMENSIONS	260x200mm	360x210mm	400x260mm	452x260mm	500x270mm	550x370mm
REMOVABLE BOWL	-	O	O	yes	yes	-
LIFTING HEAD	-	O	O	yes	yes	-
LOADING						
THREE PHASE	370W	750W	1100W	1500W	--	2600W
SINGLE PHASE	370W	900W	1100W	--	1500W	--
THREE PHASE, 2 SPEED	--	600/800W	1000/1400W	1500/2200W	--	2600/3400W
EXTERNAL DIMENSIONS (WxDxH)	280x540x550mm	390x680x650mm	430x780x770mm	480x820x740mm	530x850x740mm	575x1020x980mm
NET WEIGHT	36Kg	65Kg	115Kg	105Kg	127Kg	250Kg





new

DOUGH MIXER DM-10

Capacity: 5 Kg. of flour

Commercial spiral dough mixer with 10 lt. bowl.

1-speed appliance with fixed head and bowl.

		List Price
5501100	Dough Mixer DM-10 230-400/50/3	1.505€
5501105	Dough Mixer DM-10 230/50/1	1.505€

Includes

- Fixed head and bowl.
- 1 speed.

Optional

- Wheels with brake.



new

DOUGH MIXER DM(E)-20

Capacity: 12 Kg. of flour

Commercial spiral dough mixer with 20 lt. bowl.

1 or 2 speed appliances available.

DM: fixed head and bowl.

DME: removable bowl and liftable head.

		List Price
5501120	Dough mixer DM-20 230-400/50/3	2.003€
5501125	Dough mixer DM-20 230/50/1	2.003€
5501127	Dough mixer DM-20 2v 400/50/3	2.276€
5501170	Dough mixer DME-20 230-400/50/3	2.567€
5501175	Dough mixer DME-20 230/50/1	2.567€
5501177	Dough mixer DME-20 2v 400/50/3	2.841€

Includes

- 1 or 2-speed appliance.
- Fixed head and bowl (DM) or liftable head and removable bowl (DME).

Optional

- Wheels with brake



new

DOUGH MIXER DM(E)-33

Capacity: 17 Kg. of flour

Commercial spiral dough mixer with 33 lt. bowl.

1 or 2 speed appliances available.

DM: fixed head and bowl.

DME: removable bowl and liftable head.

		List Price
5501130	Dough mixer DM-33 230-400/50/3	2.272€
5501135	Dough mixer DM-33 230/50/1	2.272€
5501137	Dough mixer DM-33 2v 400/50/3	2.561€
5501185	Dough mixer DME-33 230-400/50/3	2.827€
5501190	Dough mixer SME-33 230/50/1	2.827€
5501192	Dough mixer DME-33 2V 400/50/3	3.117€

Includes

- 1 or 2-speed appliance.
- Fixed head and bowl (DM) or liftable head and removable bowl (DME).

Optional

- Wheels with brake.



new

DOUGH MIXER DME-40

Capacity: 25 Kg. of flour

Commercial spiral dough mixer with 40 lt. bowl.

1 or 2 speed appliances available.

Removable bowl and liftable head.

3-phase models only.

		List Price
5501140	Dough mixer DME-40 230-400/50/3	3.035€
5501142	Dough mixer DME-40 2v 400/50/3	3.350€

Includes

- 1 or 2-speed appliance.
- Liftable head and removable bowl.

Optional

- Wheels with brake.



new

DOUGH MIXER DME-50

Capacity: 30 Kg. of flour

Commercial spiral dough mixer with 50 lt. bowl.

1 or 2 speed appliances available.

Removable bowl and liftable head.

3-phase models only.

		List Price
5501150	Dough mixer DME-50 230-400/50/3	3.189€
5501152	Dough mixer DME-50 2v 400/50/3	3.495€

Includes

- Liftable head and removable bowl.



DOUGH MIXER SM-75

Capacity: 40 Kg. of flour

Commercial spiral dough mixer with 75 lt. bowl.

1 or 2 speed appliances available.

Fixed bowl and head.

3-phase models only.

		List Price
5500160	Dough mixer SM-75 230-400/50/3	4.987€
5500162	Dough mixer SM-75 2v 400/50/3	5.370€

Optional

- Wheels with brake.



Pizza Dough Roller Machine

Commercial pizza formers

Pizza dough rollers to form pizza dough of variable thickness.

Sammic dough rollers are designed to roll out cold dough for pizza or other flat dough, allowing to adjust thickness and diameter to each user's needs. They are designed for discontinuous use in foodservice, food retail and institutions.

With stainless steel body and base, the position of the rolls is indicated to obtain rounded dough bases.



	FMI-31	FMI-41
PIZZA DIAMETER	140-300mm	140-400mm
TOTAL LOADING	375W	375W
EXTERNAL DIMENSIONS (WxDxH)	420x450x650mm	520x450x712mm
NET WEIGHT	32Kg	38Kg



PIZZA DOUGH ROLLER FMI-31

Pizza diameter 140-300 mm.

5500084	Dough rolling machine FMI-31 230/50/1	List Price
		1.449€

Optional

· Optional remote foot control.

PIZZA DOUGH ROLLER FMI-41

Pizza diameter 140-400 mm.

5500089	Dough rolling machine FMI-41 230/50/1	List Price
		1.617€

Optional

· Optional remote foot control.

ACCESSORIES

Remote foot control for pizza former

For Sammic pizza formers
Remote foot control for Sammic FMI-31/41 pizza formers.

5500094	Remote foot control FMI-31/41	List Price
		160€





Baguette-slicers

This commercial stick bread slicer cuts french bread into slices in a short time.

Produces 8,400 to 16,800 french baguette slices in an hour inserting one or two baguettes at a time, depending on the loaf thickness.

- ▶ To slice bread loaves in adjustable thickness.
- ▶ Feeding mouth with capacity for one or two bread loaves.
- ▶ Ideal for restaurants and big communities.
- ▶ Stainless steel made.
- ▶ Economy: quick to operate, uniform slice thickness and minimal waste.
- ▶ Hygiene, as operator has less contact with the product.
- ▶ Easy to clean.
- ▶ Removable blade.
- ▶ Safety system at cover and hand protecting grid at bread outlet.
- ▶ Optional: stainless steel stand.



	CP-250
SLICE PRODUCTION	8400 / 16800
SLICE THICKNESS	20mm - 90mm
MOUTH DIMENSIONS	115 x 135mm
TOTAL LOADING	250W
EXTERNAL DIMENSIONS (WxDxH)	410x524x910mm
EXTERNAL DIMENSIONS WITH STAND	494x567x1530mm
NET WEIGHT	28.2Kg



BAGUETTE SLICER CP-250

Cuts up to 16,800 slices of stick/french bread per hour.

Slice thickness: 20 to 90 mm.

		List Price
1050225	Bread slicer CP-250 230/50/1	1.848€

Optional

· Stainless steel stand

ACCESSORIES

Stand for baguette slicer



Optional accessory for Sammic baguette slicer CP-250.

- ▶ Stainless steel construction.
- ▶ Intermediate shelf to place a container for sliced bread.
- ▶ 2 wheels for ease of transport.

		List Price
1050230	Stand CP-250	436€



Commercial Scales

Price-computing and portion-control scales

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



M-certified price-computing scales

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

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

Portion-control scales

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

The LEQ series scales feature a progressive tare to obtain net weight while automatically subtracting the container's weigh for precise measurement.

Built to last: Stainless steel cabinet and removable plate.

- ▶ Easily toggles between kg/oz/lb.
- ▶ Easy-to-read backlight LCD display.
- ▶ An included rechargeable battery lasts over 100 hours. Auto power-off function to save power.
- ▶ Includes PC or printer interface through serial port RS-232.
- ▶ A programmable audible alarm for maximum and minimum weight allows fast operation.



	PCS-20	PCS-35	LEQ-4	LEQ-8
LOAD CAPACITY	20Kg	35Kg	4Kg	8Kg
PRECISION	5g.	10g.	1g.	2g.
M-CERTIFICATE	yes	yes	-	-
AUTONOMY	100h	100h	100h	100h
TRAY DIMENSIONS	290x350mm	290x350mm	200x240mm	200x240mm
EXTERNAL DIMENSIONS (WxDxH)				
WIDTH	350mm	350mm	250mm	250mm
DEPTH	350mm	350mm	260mm	260mm
HEIGHT	140mm	140mm	110mm	110mm
NET WEIGHT	7.6Kg	8Kg	3.5Kg	3.5Kg

**PCS-20**

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

		List Price
5846005	Scale PCS-20 230/50-60/1	248€

Includes

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

PCS-35

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

		List Price
5846007	Scale PCS-35 230/50-60/1	248€

Includes

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

LEQ-4

Highly precise portioning scale. 4 Kg. capacity.



		List Price
5846015	Scale LEQ-4 230/50-60/1	137€

Includes

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

LEQ-8

Highly precise portioning scale. 8 Kg. capacity.

		List Price
5846017	Scale LEQ-8 230/50-60/1	137€

Includes

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





Commercial Meat Grinders

Sammic meat grinders have an hourly output from 100 to 450 Kg.

Commercial meat grinders with different production capacities, voltage and types of cut.



Refrigerated mincers available.

Sammic offers 2 ranges of meat mincers:

PS-12/22/32: stainless steel body and hopper models with an hourly output ranging from 100 to 425 Kg. PS-22 / 32 are available with different cutting units.

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



	PS-12	PS-22	PS-32	PS-22R	PS-32R
SELECTION GUIDE					
PRODUCTION / HOUR (MAX)	100Kg	280Kg	425Kg	250Kg	450Kg
FEATURES					
PLATE DIAMETER	70mm	82mm	98mm	82mm	98mm
TOTAL LOADING	440W	740-1100W	1500W	1100W	2200W
EXTERNAL DIMENSIONS (WxDxH)					
EXTERNAL DIMENSIONS (WxDxH)	227x470x410mm	310x440x480mm	310x460x480mm	310x438x508mm	325x544x553mm
NET WEIGHT	17.3Kg	31Kg	33Kg	40Kg	74Kg



PS-12 / 22 / 32 RANGE

Commercial meat mincers

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

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

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

PS-22 / 32 models can be equipped with aluminium or stainless steel cutting unit, with the possibility of Unger S-3 system in stainless steel version. The motor unit and the cutting group must be ordered separately.

All models are sold with 1 blade and 1 mesh plate.



PS-12 MEAT GRINDER

Hourly output: up to 100 Kg.

Motor unit and cutting unit in aluminium.

System: Enterprise.

1 knife and a Ø 6 mm. mesh plate included.

		List Price
1050110	Meat mincer PS-12 230/50/1	850€

Includes

- Enterprise system, aluminium cutting unit.
- Ø 6mm. mesh plate.

Optional

- Mesh plates of different sizes: 4.5 / 6 / 8 mm.



PS-22 MEAT GRINDER

Hourly output: up to 280 Kg.

The motor unit and the cutting units must be ordered separately.

Available with stainless steel Enterprise system cutting unit, or Unger double cut stainless steel system.

1 knife and a Ø 6 mm. mesh plate included.

		List Price
	PS-22III With Enterprise cutting unit in st. st.	1.734€
	PS-22III With Unger cutting unit in st. st. (double cut)	1.771€
	PS-22II, Enterprise cutting unit in stainless steel	1.802€
	PS-22II With Unger cutting unit in st. st. (double cut)	1.839€
1050210	Motor unit PS-22 230/50/1 (without cutting unit)	1.287€
1050212	Motor unit PS-22 230-400/50/3 (without cutting unit)	1.219€

Includes

- Motor unit.

Optional

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



PS-32 MEAT GRINDER

Hourly output: up to 425 Kg.

The motor unit and the cutting units must be ordered separately.

Available with aluminium or stainless steel Enterprise system cutting unit, or Unger double cut stainless steel system.

3-phase model only.

1 knife and a Ø 6 mm. mesh plate included.

		List Price
	PS-32III With Enterprise cutting unit in st. st.	2.105€
	PS-32III With Unger cutting unit in st. st. (double cut)	2.163€
1050220	Motor unit PS-32 230-400/50/3 (without cutting unit)	1.366€

Includes

- Motor unit.

Optional

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



PS- 22R / 32R REFRIGERATED RANGE

Refrigerated meat mincers

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

Refrigeration system allows to grind meat without interrupting the cold chain. Thus, the development of bacterial flora is interrupted. The resulting product keeps its taste, colour and nutritional characteristics intact for a longer period of time. The refrigerated meat mincers allow discontinuous use without the need of detaching the cutting unit to clean and store in the refrigerator.

The frame, hopper and mouth are stainless steel (AISI 304) made. The mouth is easily detachable for cleaning purpose.

The ventilated, powerful motor offers start, stop and reverse function.

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

PS- 22R / 32R meat mincers are equipped with a low noise sealed compressor using ecological refrigerating gas and with an electronic thermostat for precision temperature control.



PS-22R REFRIGERATED MEAT GRINDER

Hourly output: up to 250 Kg.

Refrigerated stainless steel countertop meat mincer for medium production levels.

Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

		List Price
5050200	Meat mincer PS-22R 230-400/50/3N	4.202€
5050210	Meat mincer PS-22R 230/50/1	4.202€

Includes

- Enterprise cutting unit in stainless steel.
- Mesh plate of 4.5 mm.

Optional

- Unger cutting unit (double cut): Ø 82 mm, 3 items made of stainless steel.
- Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.

PS-32R REFRIGERATED MEAT GRINDER

Hourly output: up to 450 Kg.

Refrigerated stainless steel countertop meat mincer for medium production levels.

Complete with stainless steel cutting unit, knife and Ø 4.5 mesh plate.

		List Price
5050220	Meat mincer PS-32R 230-400/50/3	5.778€

Includes

- Enterprise cutting unit in stainless steel.
- Mesh plate of 4.5mm.

Optional

- Unger cutting unit (double cut): Ø 98 mm, 3 items made of stainless steel.
- Mesh plates of various sizes: 3 / 4.5 / 6 / 8 mm.



ACCESSORIES

Enterprise cutting unit in stainless steel



For Sammic PS-22 and PS-32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

Single cut.

Stainless steel made.

Knife and 6mm mesh plate.

		List Price
1050215	Cutting unit - Enterprise stainless steel 22	515€
1050223	Cutting unit - Enterprise stainless steel 32	739€

Unger cutting unit in stainless steel



For Sammic PS-22/32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

Double cut (unger S-3 system).

Stainless steel made.

Knife and 6mm mesh plate.

		List Price
1050216	Cutting unit - Unger stainless steel 22	552€
1050224	Cutting unit - Unger stainless steel 32	797€

Mesh plates



For Sammic meat mincers

Mesh plates of different sizes for meat mincers PS-12/22/32/22R/32R

► For PS-12/22/32 and refrigerated meat mincers.

► PS-22/32 models available for Enterprise and Unger systems.

		List Price
2011525	Mesh plate 12 4,5mm PS-12/HM-70	19€
2011527	Mesh plate 12 6mm PS-12/HM-70	19€
2011530	Mesh plate 12 8mm PS-12/HM-70	18€
2051051	Mesh plate 22 3mm	42€
2051014	Mesh plate 22 4,5mm	30€
2051052	Mesh plate 22 6mm	30€
2051053	Mesh plate 22 8mm	26€
2052051	Mesh plate 32 3mm	55€
2052014	Mesh plate 32 4,5mm	44€
2052052	Mesh plate 32 6mm	42€
2052053	Mesh plate 32 8mm	41€
2051524	Mesh plate Unger 22 3mm	40€
2051525	Mesh plate Unger 22 4,5mm	24€
2051526	Mesh plate Unger 22 6mm	24€
2051527	Mesh plate Unger 22 8mm	24€
2051774	Mesh plate Unger 32 3mm	55€
2051775	Mesh plate Unger 32 4,5mm	43€
2051776	Mesh plate Unger 32 6mm	40€
2051777	Mesh plate Unger 32 8mm	39€



Belt Driven Slicers

Belt driven commercial deli meat slicers



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

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

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



	GC-220	GC-250	GC-275	GC-300	GCP-250	GCP-275	GCP-300	GCP-350
FEATURES								
BLADE DIAMETER	220mm	250mm	275mm	300mm	250mm	275mm	300mm	350mm
CUTTING CAPACITY	150x200mm	190x250mm	210x250mm	220x260mm	190x250mm	200x250mm	220x320mm	240x320mm
SLICE THICKNESS	0-10mm	0-15mm	0-15mm	0-15mm	0-15mm	0-15mm	0-13mm	0-13mm
CARRIAGE RUN	205mm	260mm	260mm	270mm	260mm	260mm	330mm	330mm
TOTAL LOADING	250W	300W	300W	300W	300W	300W	450W	500W
EXTERNAL DIMENSIONS (WxDxH)								
WIDTH	470mm	580mm	580mm	600mm	580mm	580mm	690mm	710mm
DEPTH	380mm	470mm	470mm	480mm	470mm	470mm	510mm	570mm
HEIGHT	340mm	370mm	380mm	420mm	370mm	390mm	440mm	470mm
NET WEIGHT	13Kg	17Kg	20Kg	27Kg	18Kg	21Kg	30Kg	30Kg

GC MEAT SLICERS

Belt driven meat slicers



- Sammic GC belt driven deli slicers are made of special anodised, anticorrosive and hygienic aluminium alloy.
- All models are equipped with an easy to use built-in sharpener. The cutting thickness can be adjusted, guaranteeing a precise cut. They are very easy to clean.

		Blade diameter	Cutting capacity	List Price
5050022	Slicer GC-220 230/50/1	220 mm	150 mm x 200 mm	609€
5050024	Slicer GC-250 230/50/1	250 mm	190 mm x 250 mm	691€
5050026	Slicer GC-275 230/50/1	275 mm	210 mm x 250 mm	810€
5050028	Slicer GC-300 230/50/1	300 mm	220 mm x 260 mm	987€

GCP MEAT SLICERS

Professional belt driven meat slicers



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

		Blade diameter	Cutting capacity	List Price
5050075	Slicer GCP-250 230/50/1	250 mm	190 mm x 250 mm	977€
5050080	Slicer GCP-275 230/50/1	275 mm	200 mm x 250 mm	1.059€
5050055	Slicer GCP-300 230/50/1	300 mm	220 mm x 320 mm	1.557€
5050057	Slicer GCP-350 230/50/1	350 mm	240 mm x 320 mm	2.114€



Gear driven Slicers

Gear driven commercial deli & meat slicers.

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



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

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



	GL-300	GL-350	GAE-300	GAE-350	CCE-350
FEATURES					
BLADE DIAMETER	300mm	350mm	300mm	350mm	350mm
SQUARE CUT	210mmx210mm	250mmx250mm	190mmx190mm	200mmx200mm	250mmx250mm
RECTANGULAR CUT	210mmx270mm	250mmx300mm	250mmx190mm	280mmx200mm	250mmx320mm
SLICE THICKNESS	0mm-15mm	0mm-15mm	0mm-14mm	0mm-14mm	0mm-18mm
CARRIAGE RUN	320mm	320mm	310mm	310mm	375mm
TOTAL LOADING	430W	430W	400W	400W	430W
EXTERNAL DIMENSIONS (WxDxH)					
WIDTH	800mm	800mm	690mm	690mm	780mm
DEPTH	560mm	580mm	540mm	540mm	800mm
HEIGHT	460mm	480mm	600mm	620mm	580mm
NET WEIGHT	38Kg	42Kg	50Kg	57Kg	43Kg



COMMERCIAL SLICER GL

Gear driven commercial slicers



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

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

		Blade diameter	List Price
5050062	Slicer GL-300 230-400/50/3	300 mm	2.543€
5050068	Slicer GL-300 230/50/1	300 mm	2.589€
5050064	Slicer GL-350 230-400/50/3	350 mm	2.745€
5050070	Slicer GL-350 230/50/1	350 mm	2.854€

GAE AUTOMATIC SLICERS

Gear-driven automatic meat slicers



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

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

•The slide plate is bearing-mounted.

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

		Blade diameter	List Price
5050082	Slicer GAE-300 230/50/1	300 mm	5.170€
5050085	Slicer GAE-350 230-400/50/3N	350 mm	5.652€
5050084	Slicer GAE-350 230/50/1	350 mm	5.652€



MEAT SLICER CCE

Vertical slicer, specially designed for fresh meat



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

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

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

		Blade diameter	List Price
5050074	Slicer CCE-350 230-400/50/3	350 mm	3.544€
5050072	Slicer CCE-350 230/50/1	350 mm	3.544€



Bone saws

Suitable for cutting bones and frozen products in foodservice and food retail.



Bandsaw for bone and frozen products with 215-300mm. cut height.

SH bone saws by Sammic offer not only a modern design but also a safe and simple operation.

Totally made of stainless steel, Sammic bone saws are equipped with an accurate blade stretcher and a safety microswitch. They offer a simple and precise pulley adjustment system to adjust blade height and angle to ensure highly precise cuts.

SH bone saws are complete with a detachable scrap pan and are very easy to clean.

SH saws are certified in conformity with hygiene and safety CE regulations and specific product standards.

	SH-155	SH-182
BLADE LENGTH	1550mm x 16mm	1820mm x 16mm
SCOPE OF CUT	215mm	249mm
TOTAL LOADING		
SINGLE PHASE	750W	950W
THREE PHASE	750W	1150W
SAW DIMENSIONS	1450rpm	1450rpm
CUTTING SPEED	15m/seg	16m/seg
WORK SURFACE DIMENSIONS	367mm x 415mm	480mm x 470mm
EXTERNAL DIMENSIONS (WxDxH)		
WIDTH	400mm	400mm
DEPTH	425mm	470mm
HEIGHT	835mm	958mm
NET WEIGHT	32Kg	35Kg



BONE SAW SH-155

Cut height: 215 mm.

Max. cutting thickness: 150 mm.

Cutting speed: 15 m./sec.

	List Price
5150020 Bone saw SH-155 230-400/50/3	2.416€
5150025 Bone saw SH-155 230/50/1	2.468€

BONE SAW SH-182

Cut height: 249 mm.

Max. cutting thickness: 175 mm.

Cutting speed: 16 m./sec.

	List Price
5150030 Bone saw SH-182 230-400/50/3	3.152€
5150035 Bone saw SH-182 230/50/1	3.204€

new



Hamburger press

Commercial use hamburger press mould for Ø 100 mm. hamburgers



Hamburger mould of clean design, simple to use and maintain. Designed to mould hamburgers quickly and hygienically thanks to the built-in protective cellophane dispenser.

Manufactured in cast anodised aluminium alloy, the appliance allows to form hamburgers of Ø100mm. x 25 mm. The mould and meat ejection device is manufactured in stainless steel and has a built-in cellophane container.

Sammic hamburger press has been designed for easy cleaning and needs no maintenance.



	PH-5
HAMBURGER DIAMETER	100mm
EXTERNAL DIMENSIONS (WxDxH)	235x230x275mm
NET WEIGHT	5.84Kg



HAMBURGER PRESS PH-5

Commercial use hamburger press

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

	List Price
5050128 Hamburger press PH-5	209€

Includes

- 500 units of Ø 103mm cellophane paper.





Commercial Can Opener

For quick and safe can opening

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

Simple to use, Sammic commercial can opener has been designed for opening **all shapes** and even the heaviest cans safely with ease. Bonzer blade and gear features avert metal fragments or sharp edges on opened cans and lids.

Composite construction of selected foodsafe metals and structural plastics ensures smooth action with minimum wear.

Sammic EZ-40 can opener is equipped with antibacterial blades with superior cutting edge to rival openers.

The patented antibacterial black coating allows to show dirt for cleaning purpose.

With stainless steel base plate and dishwasher-safe blade carrier, Sammic commercial can opener EZ-40 is ideal for up to 40 cans a day.



CAN OPENER EZ-40

For quick and safe can opening

Designed for a wide variety of can and tin sizes.

► Max. Can height: 560 mm.

► Dimensions: 110w x 250d x 800 mm h.

		List Price
5040010	Can opener EZ-40	203€







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 and 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, since they allow the pre-setting of an appropriate level of vacuum for packaging liquid at room temperature without the risk of splashing or spillage. In addition, 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 to the oil.

SPECIFICATIONS	200 SERIES	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES
VACUUM PUMP (M ³ /H)	4 / 6	6 / 10 / 16	10 / 16 / 20	20	40 / 63	63 / 100
SEALING TYPE	Double					
SEALING BAR LENGTH (MM)	280	320	420	420+420	413+656 465+465	530+848 581+581 848+848
ELECTRICAL LOADING (W)	100 / 370	370 / 370 / 370	370 / 370 / 750	750	1.100 / 1.500	1.500 / 2.200
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~				230-400V / 50-60 Hz / 3N~	
MAX VACUUM PRESSURE (MBAR)	2	2	2	2	0.5	0.5
CHAMBER DIMENSIONS (MM)						
WIDTH	288	330	430	560	672	864
DEPTH	334	360	415	430	481	603
HEIGHT	111	155	145/180/180	183	200	215
EXTERNAL DIMENSIONS (MM)						
WIDTH	337	384	484	625	740	960
DEPTH	431	465	529	537	566	757
HEIGHT	307	403	413/448/448	513	997	998
NET WEIGHT (KG)	23/26	34/34/35	64/65/70	80	145/159	232/250
COMPLETE WITH	1 filling plate					



200 SERIES

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



•Deep-drawn chamber.

Includes

- Sensor Controls
- Up to 10 seconds of extra vacuum pull
- Soft air function
- Dry oil cycle
- BUSCH pump
- NSF Approved
- Clear methacrylate lid
- Filling plate

Optional

- Vacuum packing bags
- External vacuum kit for Vac-Norm, containers and accessories
- Additional filling plates

		Bar length	Pump capacity	List Price	
☐	1140620	Vacuum packing machine SE-204 230/50-60/1	280 mm	4 m3/h	1.661€
☐	1140622	Vacuum packing machine SE-206 230/50-60/1	280 mm	6 m3/h	1.842€

300 SERIES

Tabletop model: 320mm. / 13" sealing bar



•Deep-drawn chamber.

Includes

- Sensor Controls
- Up to 10 seconds of extra vacuum pull
- Soft air function
- Dry oil cycle
- BUSCH pump
- NSF Approved
- Clear methacrylate lid
- Filling plate

Optional

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

		Bar length	Pump capacity	List Price	
☐	1140626	Vacuum packing machine SE-306 230/50-60/1	320 mm	6 m3/h	2.217€
☐	1140628	Vacuum packing machine SE-310 230/50-60/1	320 mm	10 m3/h	2.327€
☐	1140630	Vacuum packing machine SE-316 230/50-60/1	320 mm	16 m3/h	2.524€



400 SERIES

Tabletop model: 420mm. / 17" sealing bar

•Deep-drawn chamber.

Includes

- Sensor Controls
- Up to 10 seconds of extra vacuum pull
- Soft air function
- Dry oil cycle
- BUSCH pump
- NSF Approved
- Clear methacrylate lid
- Filling plate

Optional

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



NSF

		Bar length	Pump capacity	List Price
1140634	Vacuum packing machine SE-410 230/50-60/1	420 mm	10 m3/h	2.864€
1140636	Vacuum packing machine SE-416 230/50-60/1	420 mm	16 m3/h	2.938€
1140638	Vacuum packing machine SE-420 230/50-60/1	420 mm	20 m3/h	3.179€

500 SERIES

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

•Long-shaped chamber.

Includes

- Sensor Controls
- Up to 10 seconds of extra vacuum pull
- Soft air function
- Dry oil cycle
- BUSCH pump
- NSF Approved
- Clear methacrylate lid
- Filling plate

Optional

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



NSF

		Bar length	Pump capacity	List Price
1140642	Vacuum packing machine SE-520 230/50-60/1	420+420 mm	20 m3/h	4.190€

**600 SERIES***Floorstanding unit: two sealing bars***Includes**

- Sensor Controls
- Up to 10 seconds of extra vacuum pull
- Soft air function
- Dry oil cycle
- BUSCH pump
- NSF Approved
- Clear methacrylate lid
- Filling plate

Optional

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

		Bar length	Pump capacity	List Price	
☐	1140650	Vacuum packing machine SE-604 230-400/50/3N	413+656 mm	40 m3/h	6.463€
☐	1140651	Vacuum packing machine SE-604 CC 230-400/50/3N	465+465 mm	40 m3/h	6.463€
☐	1140662	Vacuum packing machine SE-606 230-400/50/3N	413+656 mm	63 m3/h	6.788€
☐	1140663	Vacuum packing machine SE-606 CC 230-400/50/3N	465+465 mm	63 m3/h	6.788€





800 SERIES

Floorstanding unit: two sealing bars



Includes

- Sensor Controls
- Up to 10 seconds of extra vacuum pull
- Soft air function
- Dry oil cycle
- BUSCH pump
- NSF Approved
- Clear methacrylate lid
- Filling plate

Optional

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

			Bar length	Pump capacity	List Price
	1140680	Vacuum packing machine SE-806 230-400/50/3N	530+848 mm	63 m3/h	8.349€
	1140681	Vacuum packing machine SE-806 CC 230-400/50/3N	581+581 mm	63 m3/h	8.349€
	1140682	Vacuum packing machine SE-806 LL 230-400/50/3N	848+848 mm	63 m3/h	8.428€
	1140696	Vacuum packing machine SE-810 400/50-60/3N	530+848 mm	100 m3/h	9.814€
	1140697	Vacuum packing machine SE-810 CC 400/50-60/3N	581+581 mm	100 m3/h	9.814€
	1140698	Vacuum packing machine SE-810 LL 400/50-60/3N	848+848 mm	100 m3/h	9.891€



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:
505x550x630 mm.

Trolley-stand for SE/SU-500:
645x555x630 mm.

		List Price
1140560	Trolley-Stand SE/SU-400	615€
1140561	Trolley-Stand SE/SU-500	656€

Bag cutting kits



For Sammic vacuum packing machines

To cut non-used bag parts.

		List Price
2149772	Bag cutting kit 420mm / 17" SE/SU-400/500	130€
2149774	Bag cutting kit 413mm SE/SU-600	130€
2149773	Bag cutting kit 656mm / 26" SE/SU-600	200€
2149775	Bag cutting kit 465mm / 18" SE/SU-600CC	165€
2149777	Bag cutting kit 530mm / 21" 800	177€
2149776	Bag cutting kit 848mm 800	266€
2149778	Bag cutting kit 581mm / 23" 800 CC	238€

Filling plates



- ▶ Different models available to suit all Sammic vacuum machine chambers.
- ▶ 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
2149790	Insert plate set SE-200	37€
2149791	Insert plate set SE/SU-300	49€
2149792	Insert plate set SE/SU-400	63€
2149793	Insert plate set SE/SU-500	74€
2149794	Insert plate set SE/SU-600LC	73€
2149795	Insert plate set SE/SU-600CC	91€
2149796	Insert plate set 800	160€
2149797	Insert plate set 800CC	155€
2149798	Insert plate set 800LL	151€
2149563	Insert plate set SU-6000	112€

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
2149531	Liquid insert plate SE/SU-300	73€
2149020	Liquid insert plate set SE/SU-400/500	76€
2149074	Liquid insert plate set SE/SU-600	79€
2141798	Liquid insert plate set SE/SU-800	83€



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)	75€
2149257	Vac-norm set (floorstanding models)	88€

Vac-norm containers



For using as external vacuum packing

Different sizes vac-norm containers.

Stainless steel made.

Lids are sold complete with gasket and valve.

		List Price
5140104	Vac-norm container 1/1 · Depth: 100 mm	102€
5140102	Vac-norm container 1/1 · Depth: 150 mm	127€
5140100	Vac-norm container 1/1 · Depth: 200mm	143€
5140108	Vac-norm container 1/2 · Depth: 100mm	66€
5140106	Vac-norm container 1/2 · Depth: 100mm	69€
5140112	Vac-norm container 1/3 · Depth: 100mm	55€
5140110	Vac-norm container 1/3 · Depth: 100mm	64€
5140114	Vac-norm container cover 1/1	85€
5140116	Vac-norm container cover 1/2	68€
5140117	Vac-norm container cover 1/2 stainless steel	80€
5140118	Vac-norm container cover 1/3	52€
5140120	Vac-norm cover gasket 1/1	21€
5140122	Vac-norm cover gasket 1/2	20€
5140124	Vac-norm cover gasket 1/3	11€
5140126	Valve for vac-norm cover	3€

Smooth bags for vacuum packing



Designed for vacuum packing and sous-vide cooking

Ideal for vacuum packing machines with chamber. To preserve and cook up to 80°C and 120°C.

► Manufactured in PA/PE.

► BPA-free.

► Thickness: 90µ.

		List Price
1140600	Bag pack 180X300 80°C (100 units)	19€
1140602	Bag pack 300X400 80°C (100 units)	33€
1140601	Bag pack 350X550 80°C (100 units)	48€
1140605	Bag pack 180X300 120° (100 units)	35€
1140606	Bag pack 300X400 120° (100 units)	63€
1140607	Bag pack set 350X550 120° (100 units)	96€



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 values on a 3.9" LCD colour screen.



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

An **optional label printing** system allows you to connect a printer to the vacuum packing machine, along with adhesive laminated freeze-proof labels. 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, by pressing the pause button which 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 programme**, which allows the extension of its useful life, and also a working **hours counter** indicating when to change to the oil.

SPECIFICATIONS	300 SERIES	400 SERIES	500 SERIES	600 SERIES	800 SERIES	6000 SERIES
VACUUM PUMP (M ³ /H)	10 / 16	16 / 20	20	40 / 63	63 / 100	100 / 155
SEALING TYPE	Double					
SEALING BAR 2	320	420	420+420	413+656 465+465	530+848 581+581 848+848	2x (660+660)
ELECTRICAL LOADING (W)	370 / 370	370 / 750	750	1.100 / 1.500	1.500 / 2.200	2.200 / 4.000
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~			230-400V / 50-60 Hz / 3N~		
MAX VACUUM PRESSURE (MBAR)	2	2	2	0.5	0.5	0.5
CHAMBER DIMENSIONS (MM)						
WIDTH	330	430	560	672	864	662
DEPTH	360	415	430	481	603	656
HEIGHT	155	180	183	200	215	205
EXTERNAL DIMENSIONS (MM)						
WIDTH	384	484	625	740	960	1640
DEPTH	465	529	537	566	757	874
HEIGHT	403	448	513	997	998	1370
NET WEIGHT (Kg)	34/34/35	64/65/70	80	145/159	232/250	360
COMPLETE WITH	1 filling plate					4 filling plates





300 SERIES

Tabletop model: 320 mm. / 13" sealing bar



•Deep-drawn chamber.

Includes

- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- Vacuum PLUS: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- "PAUSE" function.
- Liquid detection system.
- Dry oil cycle.
- NSF Approved.
- Filling plate.

Optional

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



		Bar length	Pump capacity	List Price
1140730	Vacuum packing machine SU-310 230/50-60/1	320 mm	10 m3/h	2.483€
1140742	Vacuum packing machine SU-316 230/50-60/1	320 mm	16 m3/h	2.680€

OPTIONS

Bluetooth connectivity and printer connection (installed)	+154€
Inert gas flush option SU-3XX/4XX (installed)	+103€
PLUS welding option for SU-316 (installed)	+103€



400 SERIES

Tabletop model: 420mm. / 17" sealing bar

- Deep-drawn chamber.

Includes

- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- Vacuum PLUS: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- "PAUSE" function.
- Liquid detection system.
- Dry oil cycle.
- NSF Approved.
- Filling plate.

Optional

- Inert gas
- Printer
- 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
☐ Vacuum Sealer SU-416	420 mm	16 m3/h	3.094€
☐ Vacuum Sealer SU-420	420 mm	20 m3/h	3.334€

OPTIONS

Bluetooth connectivity and printer connection (installed)	+154€
Inert gas flush option SU-3XX/4XX (installed)	+103€
PLUS welding option for SU-420 (installed)	+103€





500 SERIES

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

- Long-shaped chamber.

Includes

- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- Vacuum PLUS: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- "PAUSE" function.
- Liquid detection system.
- Dry oil cycle.
- NSF Approved.
- Filling plate.

Optional

- Inert gas
- Sealing plus
- 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
 Vacuum Sealer SU-520	420+420 mm	20 m3/h	4.345€

OPTIONS

Bluetooth connectivity and printer connection (installed)	+154€
Inert gas flush option SU-520 (installed)	+103€
PLUS welding option for SU-520 (installed)	+206€



600 SERIES

Floorstanding unit: two sealing bars



Includes

- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- Vacuum PLUS: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- "PAUSE" function.
- Liquid detection system.
- Dry oil cycle.
- NSF Approved.
- Filling plate.

Optional

- Inert gas
- Printer
- 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
☐ Vacuum Sealer SU-604	413+656 mm	40 m3/h	6.773€
☐ Vacuum Sealer SU-606	413+656 mm	63 m3/h	7.099€
☐ Vacuum Sealer SU-604CC	465+465 mm	40 m3/h	6.773€
☐ Vacuum Sealer SU-606CC	465+465 mm	63 m3/h	7.099€

OPTIONS

Bluetooth connectivity and printer connection (installed)	+154€
Inert gas flush option SU-6XX (installed)	+206€
PLUS welding option for SU-606 (installed)	+154€





800 SERIES

Floorstanding unit: two sealing bars



Includes

- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- Vacuum PLUS: up to 10 seconds of extra vacuum pull.
- Soft air function.
- Clear methacrylate lid.
- "PAUSE" function.
- Liquid detection system.
- Dry oil cycle.
- NSF Approved.
- Filling plate.

Optional

- Inert gas
- Printer
- 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
Vacuum Sealer SU-806	530+848 mm	63 m3/h	8.660€
Vacuum Sealer SU-806CC	581+581 mm	63 m3/h	8.660€
Vacuum Sealer SU-806LL	848+848 mm	63 m3/h	8.738€
Vacuum Sealer SU-810	530+848 mm	100 m3/h	10.125€
Vacuum Sealer SU-810CC	581+581 mm	100 m3/h	10.125€
Vacuum Sealer SU-810LL	848+848 mm	100 m3/h	10.202€

OPTIONS

Bluetooth connectivity and printer connection (installed)	+154€
Inert gas flush option SU-8XX (installed)	+310€
PLUS welding option for SU-810 (installed)	+154€



6000 SERIES

Double chamber vacuum packing machine

•High performance model with tilting cover.



Includes

- BUSCH pump.
- Sensor Controls.
- 25 programmable settings.
- Vacuum PLUS: up to 10 seconds of extra vacuum pull.
- Soft air function.
- "PAUSE" function.
- Liquid detection system.
- Dry oil cycle.
- NSF Approved.
- 4 filling plates.

Optional

- Inert gas
- Printer
- 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
☐ Vacuum Sealer SU-6100	2 x (662+662) mm	100 m3/h	15.282€
☐ Vacuum Sealer SU-6160	2 x (662+662) mm	155 m3/h	18.444€

OPTIONS

Bluetooth connectivity and printer connection (installed)	+154€
Inert gas flush option SU-61XX (installed)	+842€
Plus welding option for SU-6160 (installed)	+154€





ACCESSORIES

RB Desktop printer for SU vacuum packing machines *



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

- Print method: Direct thermal / Thermal transfer.
- Thermal transfer method is indicated for sous-vide cooking, as thermal transfer labels stand up to 100°C during the cooking process.
- 203 dpi resolution.
- 8 MB flash memory.
- Print speed: 127 mm/s. - 5 inch per second.
- Code page support.
- Emulation options.
- User-friendly. Easy maintenance.

		List Price
1140568	RB Printer for SU vacuum packing machines	620€

Thermal labels for printer



Protected thermal labels. 4 x 1,000 label pack.

Pre-cut labels with plastic cover. 56 x 45 mm. / 2.2" x 1.8"

		List Price
1140566	Labels for SU printer (4 x 1000)	145€

Thermal transfer labels for printer



Thermal transfer labels

55x45mm / 55x90mm non-thermic labels and ribbon roll. Can be used submerged in up to 100°C water bath.

Valir for Sammic RB printer.

		List Price
1140567	Labels+RB for SU printer (5000 pc 55x45mm)	104€
1140563	Labels+RB for SU printer (2500 pc 55x90mm)	104€

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:
505x550x630 mm.

Trolley-stand for SE/SU-500:
645x555x630 mm.

		List Price
1140560	Trolley-Stand SE/SU-400	615€
1140561	Trolley-Stand SE/SU-500	656€



Bag cutting kits



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

		List Price
2149772	Bag cutting kit 420mm / 17" SE/SU-400/500	130€
2149774	Bag cutting kit 413mm SE/SU-600	130€
2149773	Bag cutting kit 656mm / 26" SE/SU-600	200€
2149775	Bag cutting kit 465mm / 18" SE/SU-600CC	165€
2149777	Bag cutting kit 530mm / 21" 800	177€
2149776	Bag cutting kit 848mm 800	266€
2149778	Bag cutting kit 581mm / 23" 800 CC	238€

Filling plates



- ▶ Different models available to suit all Sammic vacuum machine chambers.
- ▶ 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
2149790	Insert plate set SE-200	37€
2149791	Insert plate set SE/SU-300	49€
2149792	Insert plate set SE/SU-400	63€
2149793	Insert plate set SE/SU-500	74€
2149794	Insert plate set SE/SU-600LC	73€
2149795	Insert plate set SE/SU-600CC	91€
2149796	Insert plate set 800	160€
2149797	Insert plate set 800CC	155€
2149798	Insert plate set 800LL	151€
2149563	Insert plate set SU-6000	112€

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
2149531	Liquid insert plate SE/SU-300	73€
2149020	Liquid insert plate set SE/SU-400/500	76€
2149074	Liquid insert plate set SE/SU-600	79€
2141798	Liquid insert plate set SE/SU-800	83€

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)	75€
2149257	Vac-norm set (floorstanding models)	88€





Vac-norm containers



For using as external vacuum packing
Different sizes vac-norm containers.
Stainless steel made.
Lids are sold complete with gasket and valve.

		List Price
5140104	Vac-norm container 1/1 · Depth: 100 mm	102€
5140102	Vac-norm container 1/1 · Depth: 150 mm	127€
5140100	Vac-norm container 1/1 · Depth: 200mm	143€
5140108	Vac-norm container 1/2 · Depth: 100mm	66€
5140106	Vac-norm container 1/2 · Depth: 100mm	69€
5140112	Vac-norm container 1/3 · Depth: 100mm	55€
5140110	Vac-norm container 1/3 · Depth: 100mm	64€
5140114	Vac-norm container cover 1/1	85€
5140116	Vac-norm container cover 1/2	68€
5140117	Vac-norm container cover 1/2 stainless steel	80€
5140118	Vac-norm container cover 1/3	52€
5140120	Vac-norm cover gasket 1/1	21€
5140122	Vac-norm cover gasket 1/2	20€
5140124	Vac-norm cover gasket 1/3	11€
5140126	Valve for vac-norm cover	3€

Smooth bags for vacuum packing



Designed for vacuum packing and sous-vide cooking

Ideal for vacuum packing machines with chamber. To preserve and cook up to 80°C and 120°C.

- Manufactured in PA/PE.
- BPA-free.
- Thickness: 90µ.

		List Price
1140600	Bag pack 180X300 80°C (100 units)	19€
1140602	Bag pack 300X400 80°C (100 units)	33€
1140601	Bag pack 350X550 80°C (100 units)	48€
1140605	Bag pack 180X300 120° (100 units)	35€
1140606	Bag pack 300X400 120° (100 units)	63€
1140607	Bag pack set 350X550 120° (100 units)	96€



Commercial vacuum packing machines - EXT line

Semi-professional vacuum packing machines

Vacuum packing machines without chamber for embossed bags or containers.



Vacuum controlled by sensor.

- ▶ External suction vacuum packing machines.
- ▶ Vacuum controlled by sensor.
- ▶ To use with embossed bags of different sizes.
- ▶ Automatic or only-vacuum functions.
- ▶ Self-lubricated pump: no maintenance needed.
- ▶ 3 welding levels: allows to seal vacuum bags for sous-vide cooking adjusting the welding time.



	SV-33	SV-43
FEATURES		
PUMP CAPACITY	13l/min	21l/min
BAR LENGTH	330mm	430mm
TOTAL LOADING	380W	450W
EXTERNAL DIMENSIONS (WxDxH)		
WIDTH	390mm	490mm
DEPTH	300mm	295mm
HEIGHT	180mm	180mm
NET WEIGHT	6Kg	8.2Kg




new
VACUUM SEALER SV-33

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

Vacuum packing machine without chamber for embossed bags.

Vacuum controlled by sensor.

330mm / 13". sealing bar and 13l/min self-lubricated vacuum pump.

		List Price
5140215	Vacuum sealer SV-33 230/50/1	399€


new
VACUUM SEALER SV-43

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

Vacuum packing machine without chamber for embossed bags.

Vacuum controlled by sensor.

430mm / 17" sealing bar and 21l/min self-lubricated vacuum pump.

		List Price
5140225	Vacuum sealer SV-43 230/50-60/1	843€

ACCESSORIES
Embossed bags for external vacuum packing


Specially designed for vacuum packing machines without chamber

Embossed film that allows air extraction without chamber.

- Manufactured in PA / PE multilayer structure.
- BPA-free.
- Thickness: 105 / 90 µ.

		List Price
1140610	Embossed bag pack 180X300mm / 7"x12" (100 units)	26€
1140613	Embossed bag pack 300X400 (50 units)	23€
1140614	Embossed bag pack 350X550 (50 units)	38€



Are you dreaming of a culinary technique that...

... guarantees cooking at a **precisely controlled temperature** while preserving the quality of the product, enhancing flavor and texture?

... allows cooking food in their own juice and using this juice immediately after cooking to **enhance flavors**?

... marinate and macerates an ingredient in **half the time**?

... **infuses and flavors** oil, fat or other products applying the controlled temperature technique?

... increases profits due to **lack of product shrink**?

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

... offers **professional performance**?

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

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



www.sous-vide.cooking

SMART VIDE



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 organisational 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 portable immersion circulators with stirrer and unstirred waterbaths, 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 every time a dish is cooked.
- ▶ Operational and economic benefits:
 - ▶ Allows to prepare dishes in advance, making work organisation easier in peak periods.
 - ▶ Minimizes waste by advance preparation of controlled portions.
 - ▶ Low energy consumption compared with ovens and gas ranges. Non-use of gas reduces ambient temperature in kitchen, and fire risk.
 - ▶ Several meals from starter to dessert can be regenerated simultaneously in the same bath reducing clean-up time.
 - ▶ With minimal training, unskilled staff can use Samic 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.

TYPES OF SOUS-VIDE COOKERS

- ▶ Clip-on immersion circulator with stirrer:
 - ▶ It can be fitted in seconds into a standard gastronorm container of different sizes.
 - ▶ Easy to stock and transport.
 - ▶ Stability/uniformity: $\pm 0.1^{\circ}\text{C}$.
 - ▶ Minimum container depth: 150 mm.
- ▶ Unstirred digital baths:
 - ▶ Static sous-vide bath.
 - ▶ Combines the precision and the capability to produce without depending on external containers.
 - ▶ Different models and sizes available.

Stainless steel construction.

- ▶ 14 or 28 litres model with the possibility to use partitions (optional), and a duo-bath with two tanks (4 + 22 lt.).
- ▶ Sensitivity $\pm 0.2^{\circ}\text{C}$, uniformity $\pm 0.1^{\circ}\text{C}$.
- ▶ More information at www.sous-vide.cooking



SmartVide
App



	SMARTVIDE5	SMARTVIDE7	SMARTVIDE 9
CAPACITY	30l	56l	56l
CORE PROBE	O	O	O
BLUETOOTH CONNECTIVITY	yes	yes	yes
HACCP-READY	yes	yes	yes
FIRMWARE UPDATE	yes	yes	yes
SMARTVIDETRACK-READY	yes	yes	yes
ELECTRICAL SUPPLY			
TOTAL LOADING	1600W	2000W	2000W
EXTERNAL DIMENSIONS (WxDxH)			
NET WEIGHT	3.1Kg	3.6Kg	4.2Kg



new

IMMERSION CIRCULATOR SMARTVIDE 5

Maximum capacity: 30 lt./ 8 gal.

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

Interchangeable between °C and °F.

- ▶ Bluetooth connectivity.
- ▶ HACCP-ready.
- ▶ Optional core probe.
- ▶ Firmware update.

		List Price
1180100	SmartVide 5 230/50-60/1	815€

Optional

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



new

IMMERSION CIRCULATOR SMARTVIDE 7

Max. capacity: 56 lt./14 gal.

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

Interchangeable between °C and °F.

- ▶ Bluetooth connectivity.
- ▶ HACCP-ready.
- ▶ Optional core probe.
- ▶ Firmware update.

		List Price
1180120	SmartVide 7 230/50-60/1	1.032€

Optional

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



new

IMMERSION CIRCULATOR SMARTVIDE 9

Max. capacity: 56 lt./14 gal.

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

Interchangeable between °C and °F.

- ▶ Bluetooth connectivity.
- ▶ HACCP-ready.
- ▶ Optional core probe.
- ▶ Firmware update.

		List Price
1180140	SmartVide 9 230/50-60/1	1.294€

Includes

- Transport bag.

Optional

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



ACCESSORIES

Needle Probe for sous-vide cookers



To get to the heart of the product.

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

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

Only available with SmartVide 5,
SmartVide 7, SmartVide 9, SmartVide 8
and SmartVide 8 Plus.

		List Price
1180090	Needle probe for SmartVide	173€

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	31€

Insulated tank for SmartVide immersion circulator



Specially designed for SmartVide

- Stainless steel made.
- Available in 2 sizes:
- GN1/1
- 28 lt./7 gal. capacity.
- 335 x 600 x 288 mm. (13.2" x 23.6" x 11.3")
- GN2/1
- 56 lt./14 gal. capacity.
- 660 x 600 x 288 mm. (26" x 23.6" x 11.3")
- Complete with tap.
- Lid sold separately.

		List Price
1180060	Insulated tank (1/1 150mm) 28 l./7.4 gal.	362€
1180065	Insulated tank (2/1 150mm) 56 l./14.8 gal.	458€

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 7 / 9 / 8 / 6	48€
1180063	Lid 1/1 GN 1/1 SmartVide 5 / 4	48€
1180067	Lid 2/1 GN 2/1 SmartVide 7 / 9 / 8 / 6	85€



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	82€

Bath Partitions



The partitions can only be mounted on the corresponding base.

		List Price
5170066	Sous-vide bath partition 470mm / 18 1/2" / 14 gal	126€
5170065	Sous-vide bath partition 270mm / 11 2/3" / 7 gal	98€
5170067	Base for bath partition · 28 lt. · 7 gal.	63€
5170068	Base for bath partition · 56 lt. · 14 gal.	113€

SmartVide transport bag



Specially designed for SmartVide
Optional accessory for SmartVide7 and SmartVide5.

		List Price
1180085	Transport bag for SmartVide	52€





Unstirred sous-vide baths



- Unstirred sous-vide digital baths.
- They combine precision and working capacity without depending on external containers.
- Stainless steel construction.
- Different models and capacities available.
- 14 and 28-liter models available, with the possibility to use partitions, and a two-tank model equipped with 4 + 22-litre containers.
- 0.2°C sensitivity / 0.1°C uniformity.

	SVC-14	SVC-28	SVC-4-22D
TEMPERATURE			
DISPLAY PRECISION	0.01°C	0.01°C	0.01°C
RANGE	95 - 5 °C	95 - 5 °C	95 - 5 °C
CONTROL	PID-Adaptativo	PID-Adaptativo	PID-Adaptativo
SENSITIVITY	0.2°C	0.2°C	0.2°C
UNIFORMITY AT 55°C	0.1°C	0.1°C	0.1°C
TIME			
RESOLUTION	1'	1'	1'
CYCLE DURATION	1'-99h	1'-99h	1'-99h
GENERAL FEATURES			
CAPACITY	14l	28l	4+22l
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1~	230V / 50-60 Hz / 1~	230V / 50-60 Hz / 1~
TOTAL LOADING	1500W	1900W	1250W
INTERNAL DIMENSIONS	300 x 300 x 150 mm	300 x 505 x 200 mm	152 x 300 x 150 mm 505 x 300 x 150 mm
EXTERNAL DIMENSIONS (WxDxH)	431 x 377 x 290 mm	332 x 652 x 290 mm	716 x 332 x 290 mm

SOUS-VIDE COOKER SVC-14

Unstirred sous-vide digital bath with 14 litres capacity.

Unstirred compact digital bath.

- The entire case is constructed from high quality stainless steel.
- 14 litres capacity with the possibility to use partitions.
- 0.2°C sensitivity / 0.1°C uniformity.



	List Price
5170000 Sous-vide SVC-14 230/50-60/1	1.501€

Includes

- Drain tap.

Optional

- Bath partition.
- Needle probe.
- Probe foam seal.
- Digital thermometer and probe kit.

SOUS-VIDE COOKER SVC-28

Unstirred sous-vide digital bath with 28 litres capacity.

- The entire case is constructed from high quality stainless steel.
- 28 litres capacity with the possibility to use partitions.
- 0.2°C sensitivity / 0.1°C uniformity.



	List Price
5170005 Sous-vide SVC-28 230/50-60/1	1.731€

Includes

- Drain tap.

Optional

- Bath partition.
- Needle probe.
- Probe foam seal.
- Digital thermometer and probe kit.



SOUS-VIDE COOKER SVC-4-22D

Unstirred sous-vide digital bath with two tanks of 22 and 4 litres capacity.



The entire case is constructed from high quality stainless steel.

Two tanks of 4 and 22 litres with the possibility to use partitions.

► 0.2°C sensitivity / 0.1°C uniformity.

		List Price
5170010	Sous-vide SVC4-22D 230/50-60/1	3.048€

Includes	Optional
· Drain tap.	· Bath partition. · Needle probe. · Probe foam seal. · Digital thermometer and probe kit.

ACCESSORIES

Probe Foam Seal

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



		List Price
5170060	Membrane 10mmx4m / 0.4"x13ft. Sous-Vide	31€

Bath Partition

The partitions can only be mounted on the corresponding base.



		List Price
5170066	Sous-vide bath partition 470mm / 18 1/2" / 14 gal	126€
5170065	Sous-vide bath partition 270mm / 11 2/3" / 7 gal	98€
5170067	Base for bath partition · 28 lt. · 7 gal.	63€
5170068	Base for bath partition · 56 lt. · 14 gal.	113€





Blast Chillers

Blast chilling, shock freezing and automatic preservation.

Sammic blast chillers are designed to improve the quality and organisation of the work in restaurants, confectioneries, bakeries and ice-cream shop. Great power, versatility and reliability are the most evident features of Sammic blast freezers.



Sammic blast chillers / freezers improve the work of operators, leaving more time for creativity.

- ▶ Hard chilling + deep freezing + preservation.
- ▶ Integrated power unit.
- ▶ Core probe. Conic-shaped probe: easy to extract (in option for AB-3 models).
- ▶ Indirect air flush: low dehydration.
- ▶ Powerful compressors: quick chilling.
- ▶ Hard chilling: for thick products.
- ▶ Automatic preservation.
- ▶ Pre-chilling function: costless chilling process.
- ▶ HACCP alarm memory standard on all models.

	AB-3 2/3	AB-3 1/1	AB-5	AB-10	AB-15	ABS-15/2
FEATURES						
RECIPIENT CAPACITY (GN) 2/3	3	--	--			--
RECIPIENT CAPACITY (GN) 1/1	--	3	5	10	15	30
RECIPIENT CAPACITY (GN) 2/1	--	--	--			15
600 x 400 RECIPIENT CAPACITY	--	--	5	10	15	30
CAPACITY OF ICE-CREAM CUVETTES 5 L.	2	2	6	15	21	42
SPACE BETWEEN TRAYS	70mm	70mm	68mm	68mm	68mm	68mm
CORE PROBE	O	si	si	si	si	--
CHILLING CAPACITY						
CHILLING CAPACITY IN	90'	90'	90'	90'	90'	90'
CHILLING CAPACITY - PERFORMANCE	7Kg	7Kg	18Kg	32Kg	40Kg	70Kg
DEEP FREEZE CAPACITY - IN	240'	240'	240'	240'	240'	240'
DEEP FREEZE CAPACITY - PERFORMANCE	5Kg	5Kg	10Kg	22Kg	28Kg	55Kg
CONSUMPTION	700W	700W	1250W	2100W	2700W	4050W
EXTERNAL DIMENSIONS (WxDxH)						
WIDTH	600mm	600mm	800mm	800mm	800mm	840mm
DEPTH	600mm	850mm	700mm	700mm	800mm	875mm
HEIGHT	400mm	450mm	900mm	1544mm	1950mm	1975mm
NET WEIGHT	41Kg	41Kg	108Kg	139Kg	185Kg	279Kg

**BLAST CHILLER AB-3 2/3**

Capacity: 3 x GN 2/3

Output:

Blast chilling: 7 Kg. / 90'

Shock freezing: 5 Kg. / 240'

Optional core probe.

		List Price
5140083	Blast chiller AB-3 2/3 230/50/1	3.637€

Optional

· Core probe.

**BLAST CHILLER AB-3 1/1**

Capacity: 3 x GN 1/1

Output:

Blast chilling: 7 Kg. / 90'

Shock freezing: 5 Kg. / 240'

Core probe included.

		List Price
5140082	Blast chiller AB-3 1/1 230/50/1	3.829€

Includes

· Core probe.

**BLAST CHILLER AB-5**

Capacity: 5 x GN 1/1

Output:

Blast chilling: 18 Kg. / 90'

Shock freezing: 10 Kg. / 240'

Core probe included.

		List Price
5140085	Blast chiller AB-5 1/1 230/50/1	4.945€

Includes

- HACCP system. Hazard Analysis & Critical Control Points
- Core probe.

Optional

- Sterilizing ozone
- Printer



BLAST CHILLER AB-10

Capacity: 10 x GN 1/1

Output:

Blast chilling: 32 Kg. / 90'

Shock freezing: 22 Kg. / 240'

Core probe included.

		List Price
5140090	Blast chiller AB-10 1/1 230/50/1	7.817€

Includes

- HACCP system. Hazard Analysis & Critical Control Points
- Core probe.

Optional

- Sterilizing ozone
- Printer



BLAST CHILLER AB-15

Capacity: 15 x GN 1/1

Output:

Blast chilling: 40 Kg. / 90'

Shock freezing: 28 Kg. / 240'

Core probe included.

		List Price
5140095	Blast chiller AB-15 1/1 400/50/3N	10.208€
5140096	Blast chiller AB-15/40 USB 400/50/3N	11.484€

Includes

- HACCP system. Hazard Analysis & Critical Control Points
- Core probe.

Optional

- Sterilizing ozone
- Printer



BLAST CHILLER ABS-15/2

Capacity: 15 x GN 2/1 or 30 x GN 1/1

Output:

Blast chilling: 70 Kg. / 90'

Shock freezing: 55 Kg. / 240'

Complete with ice cream and thawing functions.

Core probe included.

		List Price
5140078	Blast chiller ABS-15-2/70 400/50/3N	16.311€

Includes

- HACCP system. Hazard Analysis & Critical Control Points
- Core probe.
- USB to connect a printer.

Optional

- UVC lamp



ACCESSORIES

Probe kit



		List Price
5140080	Probe kit AB-3	188€





Container Thermo-Sealer

Commercial thermo-sealer for polypropylene food trays

Maximum film width: 150 mm. / 210mm.

- ▶ Ideal for transporting cooked or pre-cooked food.
- ▶ Enables packed products to be transported without liquid or sauce spill.
- ▶ Stainless steel casing.
- ▶ Electronic temperature regulation.
- ▶ Flat welding plate, suitable for any size.
- ▶ Simultaneous sealing and cutting of the film.



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



CONTAINER THERMO-SEALER TS-150

Commercial thermosealer for polypropylene food trays

Seal pre-shaped trays with a plastic film. Maximum film width 150 mm.

		List Price
1150001	Thermo-sealer TS-150 230/50-60/1	983€

Includes

- Two exchangeable plates for trays in varying sizes.
- 1 film roll.



new

CONTAINER THERMO-SEALER TM-150

Manual electric thermo-sealer

Film width: 150 mm.

- ▶ Compact dimensions
- ▶ Rapid and safe change of mould
- ▶ Fixed or modular INFINITY moulds
- ▶ Audible end-of-cycle alarm
- ▶ 6-8 cycles per minute
- ▶ 5 customised digital thermo-sealing programs

NOTE: Consult the codes of the film and trays.

		List Price
5140315	Thermo-sealer TM-150 230/50/1	2.218€
5141151	Mould TM-150/1 (1 x 190x137mm)	516€
5141152	Mould TM-150/2 (2 x 95x137mm)	550€
5141159	Mould TM-150/M	808€



new

CONTAINER THERMO-SEALER TM-210

Manual electric thermo-sealer

Film width: 210 mm.

- ▶ Compact dimensions
- ▶ Rapid and safe change of mould
- ▶ Fixed or modular INFINITY moulds
- ▶ Audible end-of-cycle alarm
- ▶ 6-8 cycles per minute
- ▶ 5 customised digital thermo-sealing programs

NOTE: Consult the codes of the film and trays.

		List Price
5140321	Thermo-sealer TM-210 230/50/1	2.948€
5142211	Mould TM-210/1 (1 x 195x260mm)	516€
5142212	Mould TM-210/2 (2 x 195x260mm)	550€
5142219	Mould TM-210/M	1.031€



ACCESSORIES

Moulds for TM container thermo-sealers

		List Price
5141151	Mould TM-150/1 (1 x 190x137mm)	516€
5141152	Mould TM-150/2 (2 x 95x137mm)	550€
5141159	Mould TM-150/M	808€
5142211	Mould TM-210/1 (1 x 195x260mm)	516€
5142212	Mould TM-210/2 (2 x 195x260mm)	550€
5142219	Mould TM-210/M	1.031€

Film roll for container thermo-sealer



Length: 300m.

Film roll for TS-150 container thermo-sealer.

Width of the film: 150 mm.

Please note: consult film rolls for TM thermo-sealers.

		List Price
2150165	Film roll 150	49€

Sealable food containers



Polypropylene trays for TS-150 thermo-sealer

Made of polypropylene.

► Different sizes and depths available to suit any use's needs.

► Sold in packs of different units.

Please note: consult film rolls for TM thermo-sealers.

		List Price
5150101	Seal tray 192x136x98 2L 600u	184€
5150107	Seal tray 192X136X85 1,5 660u	123€
5150112	Seal tray 192X136X72 1,2L 840u	183€
5150117	Seal tray 192X136X54 1L 960u	159€
5150121	Seal tray 192X136X40 0,75L 1260u	208€
5150126	Seal tray 192X136X35 0,65L 1260u	170€
5150131	Seal tray 136X96X66 0,5L 1600u	146€
5150136	Seal tray 136X96X49 0,375L 2160u	168€
5150141	Seal tray 136X96X35 0,25L 2400u	173€



Commercial Orange Juicers

Professional Orange Squeezers

Stainless steel made fruit juicers for snack bars and restaurants.

With an hourly output of 200 oranges, hand and lever-operated models are available.

With stainless steel body, Sammic commercial orange juicers are very easy to clean.



	ECM	ECP
PRODUCTION ORANGES/HOUR	200	200
TOTAL LOADING	130W	130W
LEVER-OPERATED	-	yes
MANUAL PRESSURE	yes	-
EXTERNAL DIMENSIONS (WxDxH)	200x280x340mm	200x300x370mm
NET WEIGHT	7Kg	8Kg



COMMERCIAL ORANGE JUICER ECM

Hand-operated citrus juice squeezer

Hand-operated citrus juice squeezer with an hourly output of up to 200 oranges.

	List Price
3420030 Citrus juice extractor ECM 230/50/1	365€

Optional

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



COMMERCIAL ORANGE JUICER ECP

Lever-operated citrus juice squeezer

	List Price
3420033 Citrus juice extractor ECP 230/50/1	493€

Optional

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



ACCESSORIES

Outer strainer



Get a juice with less pulp.

Outer stainless steel strainer Ø 14mm.

► Stainless steel strainer.

► 14 mm diameter strainer.

4420522

Outer strainer

List
Price

19€

Stainless steel decanter



Holding capacity: 1,5 litres.

4420144

Stainless steel decanter 1.5 lt

List
Price

37€



Multi Juicers

Commercial whole fruit juice extractors.

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



LI-240: commercial multi-juicer

The unit has a very large pulp container. It includes a very strong basket with stainless-steel cutting blades and a stainless-steel strainer mesh. This is a high quality appliance built by using "swiss-technology" for a lifetime of dependable service.

It has an automatic pulp ejection system and turbo switch, for cleaning the basket and balancing out possible vibrations. Very easy to use and clean and simple to assemble.

It's unique and highly reliable, air cooled universal motor allows continuous juicing.

LI-400: large production juicer.

Heavy duty multi juicer.

Hourly output: 25-30 litres.

Aluminium body. Steel and nylon basket.

Slow juicer LL-60

Low speed juice extractor to extract fruit and vegetable juices keeping the vitamins and all the nutritional food value.

Equipped with powerful motor and a considerable extracting force. This makes the appliance ideal for bars, restaurants and establishments conscious of the benefits of slow juicing.

	LI-240	LI-400	LL-60
SET SPEED	6300	6000	60
TOTAL LOADING	240W	400W	240W
EXTERNAL DIMENSIONS (WxDxH)	205x310x360mm	260x450x500mm	120x230x370mm
NET WEIGHT	5Kg	14Kg	7.2Kg



MULTI JUICER LI-240

Commercial Multi-Juicer

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

	List Price
5410000 Multi juicer LI-240 230/50-60/1	497€

Includes

- Pulp container with 0.85 Gallon / 3 ¼ liter capacity



MULTI JUICER LI-400

Professional juicer for great production.

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

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

		List Price
5410005	Multi juicer LI-400 230/50-60/1	1.881€



new

SLOW JUICER LL-60

Commercial low-speed juice extractor

Equipped with a 60 rpm motor, allows continuous use of up to 30 min.

		List Price
5410008	Slow juicer LL-60 230/50-60/1	355€





Drinks mixer

Drink mixer for making different drinks.

Useful for hot and cold drinks and for making all type of drinks.



BB-900 drinks mixer is suitable for all kind of drinks and smoothies and is supplied with a stainless steel 1-litre bowl.

	BB-900
CAPACITY OF RECIPIENT	1l
TOTAL LOADING	150W
EXTERNAL DIMENSIONS (WxDxH)	160x200x550mm
NET WEIGHT	3Kg



DRINKS MIXER BB-900

Drink mixer designed to prepare different drinks and smoothies.

	List Price
5410010 Drink mixer BB-900 230/50-60/1	476€



Commercial Blenders

Drink blender-mixer for making different drinks



Two models of blenders

To blend, crush, grind, etc.

Loading: 1.200 W

Variable speed appliance with pulse button.

► Durable, BPA-free polycarbonate decanters.

► Heavy duty wear-resistant base.

	TB-1500	TB-2000
CAPACITY OF RECIPIENT	1.5l	2l
TOTAL LOADING	1200W	1200W
SPEED (MAXIMUM)	28000rpm	28000rpm
EXTERNAL DIMENSIONS (WxDxH)	200x240x420mm	205x230x510mm
NET WEIGHT	4.8Kg	5.5Kg



BLENDER TB-1500

Heavy duty blender with 1.5 lt. bowl.

BPA Free.

	List Price
5410032 Blender TB-1500 230/50-60/1	473€

Includes

- 1.5-lt. bowl.

Optional

- 2-lt. bowl.
- Sound cover for 1,5-lt. bowl.



BLENDER TB-2000

Heavy duty blender with 2 lt. bowl.

BPA Free.

	List Price
5410035 Blender TB-2000 230/50-60/1	473€

Includes

- 2-lt. bowl.

Optional

- 1,5-lt. bowl.
- Sound cover for 1,5-lt. bowl.





ACCESSORIES

1.5 lt. polycarbonate decanter



1.5 lt. durable polycarbonate decanter

*BPA Free.

		List Price
5410038	1.5 lt. polycarbonate decanter for TB-1500/2000	137€

Sound cover for 1,5 lt. decanter



Silent housing

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

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

Dimensions: 250 x 300 x 460 mm.

		List Price
5410039	Sound cover for 1,5 lt. decanter for TB	163€

2 lt. polycarbonate decanter



2 lt. durable polycarbonate decanter

*BPA Free.

		List Price
6420580	2 lt. polycarbonate decanter for TB-1500/2000	148€



Ice crusher

Ice blender



- ▶ Body in special aluminium alloy.
- ▶ Stainless steel ice bowl.
- ▶ Safety micro-switch.
- ▶ 4-position regulation system.

	TH-1100
TOTAL LOADING	450W
EXTERNAL DIMENSIONS (WxDxH)	250x300x660mm
NET WEIGHT	9Kg



ICE CRUSHER TH-1100

Ideal for crushing ice.

		List Price
5410045	Ice crusher TH-1100 230/50-60/1	906€





Milk heaters

Bain-marie thermo-heater.

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



Available in 5 and 10-lt. capacity, MH bain-marie milk heaters are made of the best quality stainless steel and equipped with drip-proof sealed tap and adjustable thermostat.

	MH-5	MH-10
CAPACITY	5l	10l
TOTAL LOADING	1000W	1500W
EXTERNAL DIMENSIONS (WxDxH)	240x360x510mm	310x420x510mm
NET WEIGHT	8Kg	9Kg



MILK HEATER MH-5

5 litres bain-marie thermo-heater.

	List Price
5400083 Milk warmer MH-5 230/50-60/1	431€



MILK HEATER MH-10

10 litres bain-marie thermo-heater.

	List Price
5400088 Milk warmer MH-10 230/50-60/1	605€



Soup kettles

Wet heat kettles for liquids. Capacity: 10 lt.



OS-10 / OSI-10

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



SOUP KETTLE OS-10

Black enamel finish.

		List Price
5200012	Soup kettle OS-10 230/50-60/1	200€



SOUP KETTLE OSI-10

Stainless steel finish.

		List Price
5200014	Soup kettle OSI-10 230/50-60/1	272€





Microwave Ovens

Commercial Microwaves that fit the requirements of any user, from bars & cafes to restaurants, hotels, etc.



Complete range that fits the requirements of any user.

- ▶ 900W to 1800W microwave power and inside volume of up to 34 litres.
- ▶ MO-1817: heavy duty model that allows to place the product in 2 storeys.
- ▶ Stainless steel cabinet and cavity in all models.
- ▶ Easy-to-use, programmable models available in different versions.
- ▶ A uniform quality in the final product is guaranteed.

	HM-910	MO-1000	MO-1000M	MO-1817	MO-1834
TIMER (MIN-MAX)	0' - 30'	0' - 60'	0' - 6'	0' - 60'	0' - 60'
REVOLVING PLATE	yes	-	-	-	-
INTERIOR VOLUME	24l	25l	25l	17l	34l
LOADING					
MICROWAVE OUTPUT POWER	900W	1000W	1000W	1800W	1800W
CONSUMPTION	1400W	1550W	1500W	3000W	2800W
INTERNAL DIMENSIONS					
WIDTH	340mm	327mm	327mm	330mm	360mm
DEPTH	320mm	346mm	346mm	310mm	409mm
HEIGHT	220mm	200mm	200mm	175mm	225mm
EXTERNAL DIMENSIONS (WxDxH)					
WIDTH	483mm	511mm	511mm	420mm	574mm
DEPTH	400mm	432mm	432mm	563mm	528mm
HEIGHT	281mm	311mm	311mm	340mm	368mm
NET WEIGHT	18Kg	14.7Kg	14.7Kg	30Kg	32.2Kg



MICROWAVE OVEN HM-910

900W. Turntable. 24-lt. cavity.

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

		List Price
5120035	Microwave oven HM-910 230/50/1	273€



MICROWAVE OVEN MO-1000

1000 W. Static ceramic base. 25 lt..

Programmable microwave oven.

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

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

		List Price
5120042	Microwave oven MO-1000 230/50/1	449€

new



MICROWAVE OVEN MO-1000M



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

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

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

		List Price
5120044	Microwave oven MO-1000M 230/50/1	449€

new

HORNO MICROONDAS MO-1817



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

Heavy-duty, programmable microwave oven equipped with 2 magnetrons. Possibility to place the product in 2 storeys.

		List Price
5120047	Microwave oven MO-1817 230/50/1	1.446€

new

MICROWAVE OVEN MO-1834



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

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

		List Price
5120045	Microwave oven MO-1834 230/50/1	1.315€

new



Toasters

Commercial toasters

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



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



new

TOASTER TP-100

Single horizontal loading electric toaster

Easy to use and comfortable

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

	List Price
5110121 Toaster TP-100 230/50-60/1	279€

Optional

- Clips.



new

TOASTER TP-200

Double horizontal loading electric toaster.

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

- ▶ Stainless steel made.
- ▶ Two levels.
- ▶ Quartz lamps.
- ▶ Independent switch set for upper and lower elements.
- ▶ 0-15 min. timer.

	List Price
5110126 Toaster TP-200 230/50-60/1	363€

Optional

- Clips.



new

TOASTER ST-22

Conveyor toaster. 250mm. belt.

Hourly output up to 600 toasts.

Ideal to obtain big production in small spaces.

		List Price
5110032	Toaster ST-22 230/50-60/1	1.226€



new

TOASTER ST-33

Conveyor toaster. 370mm. belt.

Hourly output up to 900 toasts.

Ideal to obtain big production in small spaces.

		List Price
5110034	Toaster ST-33 230/50-60/1	1.671€

ACCESSORIES

Clips

Nickel plated steel clips for TP-10/TP-20 toasters

Easy to use pincers, designed to hold the toasted product.



		List Price
6100413	Clips	9€



Salamander grills

Roast and Gratin

Fixed and mobile salamanders ideal to roast directly or gratin all types of food before serving.



Fixed salamanders with adjustable trays

- ▶ 3 tray positions.
- ▶ Stainless steel made.
- ▶ Stainless steel elements.
- ▶ Independent adjustable thermostats.
- ▶ Mobile salamander
- ▶ **Manufactured in stainless steel.**
- ▶ Stainless steel heating elements.
- ▶ Height-adjustable top.
- ▶ Adjustable thermostat.
- ▶ Removable fat collection tray.

	SGF-450	SGF-650	SG-452	SG-652
COOKING AREA	450x350mm	650x350mm	440x320mm	590x320mm
TOTAL LOADING	3600W	4700W	2800W	4000W
FIXED SALAMANDER	yes	yes	-	-
MOBILE SALAMANDER	-	-	yes	yes
EXTERNAL DIMENSIONS (WxDxH)	600x400x455mm	800x400x455mm	475x510x530mm	625x510x530mm
NET WEIGHT	15Kg	19Kg	28Kg	37Kg

MOBILE SALAMANDER GRILLS

Height-adjustable top

Ideal to roast directly or gratin all types of food before serving. Manufactured in stainless steel & stainless steel heating elements. Height-adjustable top. Adjustable thermostat. Removable fat collection tray.



SALAMANDER GRILLS SG-452

Height-adjustable top. 2800 W.

Cooking surface: 440 x 320 x 200 mm.

	List Price
5130277 Salamander SG-452 230/50-60/1	986€



SALAMANDER GRILLS SG-652

Height-adjustable top. 4000 W.

Cooking surface: 590 x 320 x 200 mm.

	List Price
5130279 Salamander SG-652, 230/50-60/1	1.096€



FIXED SALAMANDER GRILLS

Height-adjustable shelf

Ideal to roast directly or gratin all types of food before serving. Stainless steel made & stainless steel components. 3 trays positions. Independent adjustable thermostats. Removable fat-collector tray. **SGF-650** model extra lower heating element.



SALAMANDER GRILL SGF-450

Height-adjustable shelf. 3600 W.

Cooking surface: 450 x 350 mm.

		List Price
5130278	Salamander SGF-450 230/50-60/1	524€



SALAMANDER GRILL SGF-650

Height-adjustable shelf. 4700 W. Extra lower heating element.

Cooking surface: 650 x 350 mm.

		List Price
5130288	Salamander SGF-650 230/50-60/1	629€



Pancake machines

Commercial electric and gas crepe-makers



- ▶ Stainless steel made.
- ▶ The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coatings. Easy to clean.
- ▶ The burner's special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion, without any gas loss in gas appliances.

	CE-135	CE-235	CG-140	CG-240
HEATING PLATES	1	2	1	2
PLATE DIAMETER	350mm	350mm	400mm	400mm
TOTAL LOADING	2200W	4400W	4000W	2x4000W
EXTERNAL DIMENSIONS (WxDxH)				
WIDTH	425mm	835mm	425mm	835mm
DEPTH	505mm	505mm	505mm	505mm
HEIGHT	145mm	145mm	145mm	145mm
NET WEIGHT	19Kg	38Kg	15Kg	32Kg

GAS PANCAKE MACHINES

Commercial crepe-makers

GAS PANCAKE MACHINE CG-140

Single Gas Pancake machine

- 1 heating plate of Ø 400mm.
- ▶ Stainless steel made.
- ▶ The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- ▶ Easy to clean.
- ▶ The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss.



		List Price
5130507	Pancake machine CG-140 GAS	803€

GAS PANCAKE MACHINE CG-240

Double Gas Pancake machine

- 2 heating plates of Ø 400mm.
- ▶ Stainless steel made.
- ▶ The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- ▶ Easy to clean.
- ▶ The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss.



		List Price
5130522	Pancake machine CG-240 GAS	1.428€



ELECTRIC PANCAKE MACHINES

Crepe-Maker machines



ELECTRIC PANCAKE MACHINE CE-135

Single Electric Pancake Machine

- 1 heating plate of Ø 350mm.
- Stainless steel made.
- The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- Easy to clean.
- The burners' special round shape guarantees uniform distribution of heat onto the plate.

		List Price
5130512	Pancake machine CE-135 230/50-60/1	708€



ELECTRIC PANCAKE MACHINE CE-235

Double Electric Pancake machine

- 2 heating plates of Ø 350 mm.
- Stainless steel made.
- The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coating.
- Easy to clean.
- The burners' special round shape guarantees uniform distribution of heat onto the plate.

		List Price
5130527	Pancake machine CE-235 230-380/50-60/3N	1.244€



Gyros / kebab burners

Gas Kebab burners for restaurants



Stainless steel made döner kebab machines. Available with 3 or 4 burners. Each burner can be adjusted independently.

Sammic's AG Gyros/Kebab burners are made of high quality stainless steel. The motor is located on the top of the machine, avoiding fat drips and improving the durability of the machine.

All models, with 3 or 4 burners each, allow to adjust each burner independently. Total safety control is guaranteed thanks to the thermomagnetic valves, one for each burner.

The burners are covered with a special high-temperature-resistant protective grid.

	AG-20	AG-30	AG-40
BURNERS	3	4	4
MAXIMUM GLASS HEIGHT	655mm	655mm	845mm
LOAD CAPACITY	20Kg	30Kg	35Kg
TOTAL LOADING	8100W	10800W	10800W
EXTERNAL DIMENSIONS (WxDxH)	590x530x870mm	590x530x870mm	590x530x1070mm
NET WEIGHT	18Kg	21Kg	30Kg



GYRO / KEBAB BURNER AG-20

3 burners in vertical position.

Useful height: 655 mm.

Loading capacity: 20 Kg.

	List Price
5130555 Gyros kebab machine AG-20 gas 230/50-60/1	1.620€

Optional

· Stainless steel electric knife.



GYRO / KEBAB BURNER AG-30

4 burners in horizontal position.

Useful height: 655 mm.

Loading capacity: 30 Kg.

	List Price
5130555 Gyros kebab machine AG-30 gas 230/50-60/1	1.812€

Optional

· Stainless steel electric knife.



GYRO / KEBAB BURNER AG-40

4 burners in vertical position.

Useful height: 845 mm.

Loading capacity: 35 Kg.

		List Price
5130565	Gyros kebab machine AG-40 gas 230/50-60/1	1.979€

Optional

· Stainless steel electric knife.

ACCESSORIES

Electric Kebab Slicer

Fast, Safe, Efficient.

Stainless steel electric knife for Gyros-Kebab.

Complete with reliable slice thickness adjuster for a clean and effective cut.



		List Price
5130575	Electric knife for Gyros CK-90 230/50-60/1	1.158€





Pizza ovens

Commercial electric pizza ovens. 1 or 2 cooking chambers.



Stainless steel cooking chambers with single stone hearth per deck.

PIZZA OVEN MINI

- ▶ Double pizza oven.
- ▶ 4 independent, adjustable thermostats.
- ▶ Energy saving: the use of high insulation materials & a door seal able to withstand high temperatures means heat consumption is kept to a minimum.
- ▶ Stainless steel front and doors.
- ▶ Stainless steel cooking chambers with single stone hearth per deck.
- ▶ Complete with steam air vent of Ø80 mm.

PIZZA OVENS PL-4/6/6W PL-4+4/6+6/6+6W

- ▶ Double or single chamber pizza oven.
- ▶ 2 independent, adjustable thermostats in each chamber.
- ▶ Independent temperature gauge for each chamber in the front panel.
- ▶ Energy saving: the use of high insulation materials & a door seal able to withstand high temperatures means heat consumption is kept to a minimum.
- ▶ Stainless steel front and doors.
- ▶ Easy door operation for cleaning and maintenance.
- ▶ Stainless steel cooking chambers with single stone hearth per deck.
- ▶ Equipped with internal lighting.
- ▶ Complete with steam air vent of Ø80 mm.

	MINI	PL-4	PL-6	PL-6W	PL-4+4	PL-6+6	PL-6+6W
THERMOSTAT	50°C-350°C	60°C-450°C	60°C-450°C	60°C-450°C	60°C-450°C	60°C-450°C	60°C-450°C
N° OF PIZZAS	8	4	6	6	8	12	12
PIZZA DIAMETER	250mm	300mm	300mm	300mm	300mm	300mm	300mm
TOTAL LOADING	6400W	4800W	7200W	8800W	9600W	17600W	14400W
CHAMBERS	2	1	1	1	2	2	2
INTERNAL DIMENSIONS							
WIDTH	505mm	700mm	700mm	1050mm	700mm	700mm	1050mm
DEPTH	520mm	700mm	1050mm	700mm	700mm	1050mm	700mm
HEIGHT	115mm	145mm	145mm	145mm	145mm	145mm	145mm
EXTERNAL DIMENSIONS (WxDxH)							
WIDTH	745mm	1010mm	1010mm	1360mm	1010mm	1010mm	1360mm
DEPTH	688mm	1120mm	1470mm	1120mm	1120mm	1470mm	1120mm
HEIGHT	490mm	430mm	430mm	430mm	770mm	770mm	770mm
NET WEIGHT	84Kg	80Kg	97Kg	105Kg	150Kg	198Kg	200Kg

PIZZA OVEN MINI

Compact and economic double chamber pizza oven.

Capacity: 8 pizzas Ø 250 mm. 4 independent, adjustable thermostats.



	List Price
5120108 Pizza oven mini 4T 230-400/50-60/3N	2.369€
5121100 Stand MINI	449€

Optional

- Stainless steel stand for MINI.



PIZZA OVEN PL-4

Single chamber commercial pizza oven.

Capacity: 4 pizzas Ø 300 mm. 4 independent, adjustable thermostats.

		List Price
5120154	Pizza oven PL-4 400/50-60/3N	2.154€
5121160	Stand PL-4/4+4	545€

Optional

· Stainless steel stand for PL-4/PL-4+4.

PIZZA OVEN PL-6

Single chamber commercial pizza oven.

Capacity: 6 pizzas Ø 300 mm.

		List Price
5120174	Pizza oven PL-6 400/50-60/3N	2.589€
5121180	Stand PL-6/6+6	569€

Optional

· Stainless steel stand for PL-6/PL-6+6.

PIZZA OVEN PL-6W

Single chamber commercial pizza oven. Wide door.

Capacity: 6 pizzas Ø 300 mm.

		List Price
5120194	Pizza oven PL-6W 400/50-60/3N	2.933€
5121194	Stand for PL-6/6+6 W	627€

Optional

· Stainless steel stand for PL-6W/PL-6+6W.

PIZZA OVEN PL-4+4

Double chamber commercial pizza oven.

Capacity: 8 pizzas Ø 300 mm.

		List Price
5120164	Pizza oven PL-4+4 400/50-60/3N	3.378€
5121160	Stand PL-4/4+4	545€

Optional

· Stainless steel stand for PL-4/PL-4+4.





PIZZA OVEN PL-6+6

Double chamber commercial pizza oven.

Capacity: 12 pizzas Ø 300 mm.

		List Price
5120184	Pizza oven PL-6+6 400/50-60/3N	4.015€
5121180	Stand PL-6/6+6	569€

Optional

· Stainless steel stand for PL-6/PL-6+6.

PIZZA OVEN PL-6+6W

Double chamber commercial pizza oven. Wide door.

Capacity: 12 pizzas Ø 300 mm.



		List Price
5120204	Pizza oven PL-6+6W 230-400/50-60/3N	4.411€
5121194	Stand for PL-6/6+6 W	627€

Optional

· Stainless steel stand for PL-6W/PL-6+6W.

ACCESSORIES

Pizza Oven Stand

► Stainless steel manufactured.



		List Price
5121100	Stand MINI	449€
5121160	Stand PL-4/4+4	545€
5121180	Stand PL-6/6+6	569€
5121194	Stand for PL-6/6+6 W	627€



Commercial Fryers

Gastronorm size fryers, welded tank fryers and fryers with stand.



- ▶ Wide range of fryers.
- ▶ Stainless steel construction.
- ▶ Capacity from 3 to 15 litres.
- ▶ Electric and gas models.
- ▶ Desktop and stand models.

GASTRONORM SERIES

Removable stainless steel tank for easy cleaning

Gastronorm-series compact electric fryers are available in several tabletop models. All models are stainless steel made and equipped with 0-190°C adjustable thermostat, safety thermostat and temperature indicator lamp.

SPECIFICATIONS	F-3	F-3+3	F-8	F-8+8	F-10	F-10+10
CAPACITY (LITRES)	3	3+3	6	6+6	7	7+7
LOADING (W)	2.700	2x2.700	3.285	2x3.285	6.000	2x6.000
BASKET DIMENSIONS	125x230x100	2x(125x230x100)	205x240x100	2x(205x240x100)	240x260x100	2x(240x260x100)
EXTERNAL DIMENSIONS	180x420x360	360x420x360	270x420x360	530x420x360	325x530x360	655x530x360
NET WEIGHT (KG)	5	9	6.5	12	8	15



FRYER F-3

Gastronorm series. Capacity: 3 lt.

Compact fryer with removable tank.

	List Price
5130022 Fryer F-3 230/50-60/1	221€

Includes

- Basket.



FRYER F-3+3

Gastronorm series. Capacity: 3+3 lt.

Compact fryer with 2 removable tanks.

	List Price
5130027 Fryer F-3+3 230/50-60/1	420€

Includes

- 2 Baskets.





FRYER F-8

Gastronorm series. Capacity: 6 lt.

Compact fryer with removable tank.

		List Price
5130032	Fryer F-8 230/50-60/1	281€

Includes

· Basket.



FRYER F-8+8

Gastronorm series. Capacity: 6+6 lt.

Compact fryer with 2 removable tanks.

		List Price
5130037	Fryer F-8+8 230/50-60/1	530€

Includes

· 2 Baskets.



FRYER F-10

Gastronorm series. Capacity: 7 lt. Three-phase.

Compact fryer with removable tank.

		List Price
5130042	Fryer F-10 400/50-60/3N	511€

Includes

· Basket.



FRYER F-10+10

Gastronorm series. Capacity: 7+7 lt. Three-phase.

Compact fryer with 2 removable tanks.

		List Price
5130047	Fryer F-10+10 400/50-60/3N	999€

Includes

· 2 Baskets.



WELDED TANK TABLETOP FRYERS

Welded tank commercial fryers complete with drain tap

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

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



ELECTRIC FRYER FE-8

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

Welded-tank commercial electric fryer complete with drain tap.

		List Price
5130116	Fryer FE-8 230/50-60/1	874€

Includes

· Basket.



ELECTRIC FRYER FE-8+8

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

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

		List Price
5130118	Fryer FE-8+8 230/50-60/1	1.850€

Includes

· 2 Baskets.



ELECTRIC FRYER FE-9

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

Welded-tank commercial electric fryer complete with drain tap.

		List Price
5130120	Fryer FE-9 400/50-60/3N	1.023€

Includes

· Basket.





ELECTRIC FRYER FE-9+9

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

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

		List Price
5130125	Fryer FE-9+9 400/50-60/3N	1.850€

Includes

· 2 Baskets.



ELECTRIC FRYER FE-12

Welded tank. Capacity: 12 lt.

Welded-tank commercial electric fryer complete with drain tap.

		List Price
5130122	Fryer FE-12 400/50-60/3N	1.163€

Includes

· Basket.



ELECTRIC FRYER FE-12+12

Welded tanks. Capacity: 12+12 lt.

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

		List Price
5130127	Fryer FE-12+12 400/50-60/3N	2.033€

Includes

· 2 Baskets.



WELDED TANK WITH STAND

Welded tank commercial fryers complete with drain tap

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

SPECIFICATIONS	FE-15	FE-15+15
CAPACITY (LITRES)	14	14+14
LOADING (W)	9.000	2x9.000
BASKET DIMENSIONS (MM)	273x270x115	2x(273x270x115)
EXTERNAL DIMENSIONS (MM)	375x655x985	750x655x985
NET WEIGHT (KG)	31	58



ELECTRIC FRYER FE-15

Welded tank fryer with stand. Capacity: 14 lt.

Welded-tank heavy-duty commercial electric fryer complete with drain tap.

	List Price
5130130 Fryer FE-15 (9Kw) 400/50-60/3N	1.510€

Includes

· Basket.



ELECTRIC FRYER FE-15+15

Welded tank fryer with stand. Capacity: 14+14 lt.

Welded-tank heavy-duty commercial electric fryer complete with drain taps.

	List Price
5130135 Fryer FE-15+15 (2 x 9Kw) 400/50-60/3N	2.792€

Includes

· 2 Baskets.



Commercial Grills

Grills for the professional Kitchen: Electric, Gas and Vitro.



- ▶ Electric and gas grills.
- ▶ Stainless steel construction.
- ▶ Electric models available with glass-ceramic or cast iron surface.
- ▶ Gas models available with stainless steel or hard-chromium coated surface.

VITRO-GRILLS - GV RANGE

Griddles with cover, glass-ceramic upper and lower surfaces.

Glass-ceramic upper and lower surfaces allow to cook directly. Stainless steel made, they are equipped with an easy-to-clean stainless steel back protection and a waste collection drawer in the front. The adjustable thermostat reaches 300°C.

GV range of glass-ceramic griddle plates consists of medium- and double-sized smooth and ribbed contact grills. They are quick heating appliances, minimising waiting time until the grill is ready to use and reducing energy costs.

SPECIFICATIONS	GV-6LA	GV-6LL	GV-10LA	GV-10LL
SURFACE PLATE (MM)	368x248	368x248	538x248	538x248
LOADING (W)	3.000	3.000	3.400	3.400
DIMENSIONS (MM)	465x440x245	465x440x245	635x440x245	635x440x245
NET WEIGHT (KG)	15	15	21.5	21.5



VITRO-GRILL GV-6

Glass ceramic medium-sized Vitro-Grill with cover

Smooth lower plate and smooth or ribbed upper plate.

		List Price
5130361	Vitro grill GV-6LL 230/50-60/1 (smooth - smooth)	796€
5130366	Vitro grill GV-6LA 230/50-60/1 (smooth - ribbed)	814€



VITRO-GRILL GV-10

Glass ceramic double-sized Vitro-Grill with cover

Smooth lower plate and smooth or ribbed upper plates.

		List Price
5130371	Vitro grill GV-10LA 230/50-60/1 (smooth - ribbed)	1.348€
5130376	Vitro grill GV-10LL 230/50-60/1 (smooth - smooth)	1.324€



ELECTRIC CONTACT GRILLS IN CAST IRON ALLOY

Griddles with cover, without cover or combined models.

Sammic cast iron alloy griddle plates are stainless steel made and are available in various sizes, with and without cover, including combi models. The tilting covers are height-adjustable and equipped with brake.

The griddle plates, made in cast iron alloy, can be smooth, ribbed or combined.

All models are equipped with an adjustable thermostat up to 250°C and a front side fat collection tray.

SPECIFICATIONS	GRS-5	GRD-10	GRM-6/GL-6/ GLM-6	GLD	GRL	GLL-10
LOADING (W)	1.800	3.600	3.000	2.900	2.100	3.600
SURFACE PLATE (MM)	255x245	550x245	365x245	550x245	550x245	550x245
DIMENSIONS (MM)	400x430x240	690x430x240	512x430x240	690x430x240	690x380x180	690x430x240
NET WEIGHT (KG)	20	37	28	30	22	37



CONTACT GRILL GRS-5

Single ribbed contact grill with cover.

Single-sized ribbed electric contact grill in cast iron alloy.



		List Price
5100030	Grill GRS-5 230/50-60/1	465€



CONTACT GRILL GL-6

Medium-sized mixed contact grill with cover.

Medium-sized mixed electric contact grill in cast iron alloy.



		List Price
5100038	Grill GL-6 230/50-60/1	548€





CONTACT GRILL GLM-6

Medium-sized smooth contact grill with cover.

Medium-sized smooth electric contact grill in cast iron alloy.



		List Price
5100042	Grill GLM-6 230/50-60/1	548€



CONTACT GRILL GRM-6

Medium-sized ribbed contact grill with cover.

Medium-sized ribbed electric contact grill in cast iron alloy.



		List Price
5100032	Grill GRM-6 230/50-60/1	548€



CONTACT GRILL GRL-10

Double-sized smooth contact grill.

Double-sized smooth electric contact grill in cast iron alloy.



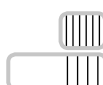
		List Price
5100039	Grill GRL-10 230/50-60/1	485€



CONTACT GRILL GLD-10

Double-sized mixed contact grill with single cover.

Double-sized mixed electric contact grill in cast iron alloy.



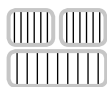
		List Price
5100037	Grill GLD-10 230/50-60/1	628€



CONTACT GRILL GRD-10

Double-sized ribbed contact grill with cover.

Double-sized ribbed electric contact grill in cast iron alloy.



		List Price
5100035	Grill GRD-10 230/50-60/1	788€



CONTACT GRILL GLL-10 (WITH COVER)

Double-sized smooth contact grill with cover.

Double-sized smooth electric contact grill in cast iron alloy.



		List Price
5100043	Grill GLL-10/2 230/50-60/1	788€





GAS GRIDDLE PLATES

Stainless steel and Hard Chromium plated surfaces.

Made in high quality materials, Sammic gas griddle plates are robust, resistant and reliable. Sammic gas griddle plates are available with 6 mm.-thick stainless steel plates (SPG models) or 15 mm. ground, hard chromium coated steel plate (SPC models).

Stainless steel made, all models are equipped with independent, titanium-coated stainless steel burners. The burners are complete with independent igniters.

All models include 2 easily removable fat collection trays and they are very easy to clean.

SPECIFICATIONS	SPG-601	SPG-801	SPG-1001	SPC-601	SPC-801
SURFACE PLATE (MM)	583x395	783x395	983x395	560x400	760x400
GAS BURNERS	2	3	3	2	3
LOADING (W)	5.500	8.250	9.300	5.800	8.700
DIMENSIONS (MM)	600x507x234	800x507x234	1.020x507x234	600x507x234	800x507x234
NET WEIGHT (KG)	19	26	36	40	52



CONTACT GRILL SPG-601

Gas griddle plates with steel surface

6mm.-thick steel plate.

Plate surface 583mm. x 395mm.

2 burners.

		List Price
5130312	Gas griddle plate SPG-601	534€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.



CONTACT GRILL SPG-801

Gas griddle plates with steel surface

6mm.-thick steel plate.

Plate surface 783mm. x 395mm.

3 burners.

		List Price
5130317	Gas griddle plate SPG-801	718€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.



CONTACT GRILL SPG-1001



Gas griddle plates with steel surface

6mm.-thick steel plate.

Plate surface 983mm. x 395mm.

3 burners.

		List Price
5130322	Gas griddle plate SPG-1001	900€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.

HARD CHROMIUM GAS CONTACT GRILL SPC-601



Gas griddle plates with hard chromium plated surface

15 mm. ground, hard chromium coated steel plate.

Plate surface 560mm. x 400mm.

2 burners.

		List Price
5130332	Gas griddle plate SPC-601	1.169€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.

HARD CHROMIUM GAS CONTACT GRILL SPC-801



Gas griddle plates with hard chromium plated surface

15 mm. ground, hard chromium coated steel plate.

Plate surface 760mm. x 400mm.

3 burners.

		List Price
5130337	Gas griddle plate SPC-801	1.469€

Includes

- Nozzles for LPG (installed).
- Extra nozzles for natural gas.





Bain maries



- Made of AISI 304 18/10 stainless steel.
- Adjustable digital thermostat, 30-90°C.
- Pans not included.



TABLETOP BAIN-MARIE

For GN containers 1/1 150mm depth

Heating with 2,000 W element.

Complete with discharge tap.

		List Price
5841111	Tabletop bain marie BMS-111 - 1xGN1/1 - 590x430x300 - 230/50-60/1	824€
5841211	Tabletop bain marie BMS-211 2xGN1/1 - 700x580x300 - 230/50-60/1	971€
5841311	Tabletop bain marie BMS-311 - 3xGN1/1 - 1.050x580x300 - 230/50-60/1	1.175€

Optional

- Gastronorm bacs.

BAIN-MARIE WITH TROLLEY

For GN containers 1/1 200mm depth.

Heating with 2,000 W element.

- Made of AISI 304 18/10 stainless steel.
- Double walled tank.
- 4 rubber, 125mm diameter, swivel wheels, 2 of them with brake.



		List Price
5845111	Bain marie trolley BMC-111 - 1xGN1/1 - 710x450x900 - 230/50-60/1	1.074€
5845211	Bain marie trolley BMC-211 - 2xGN1/1 - 710x640x900 - 230/50-60/1	1.248€
5845311	Bain marie trolley BMC-311 - 3xGN1/1 - 1200x640x900 - 230/50-60/1	1.502€
5845411	Bain marie trolley BMC-411 - 4xGN1/1 - 1500x640x900 - 230/50-60/1	1.632€

Optional

- Gastronorm bacs.



Knife sterilisers

Germicidal UV Lamp: allows perfect microbiological hygiene.

The knife steriliser keeps the hygiene of cutting tools in the commercial kitchen, disinfecting and sterilising them.



- ▶ UV-Lamp knife steriliser.
- ▶ Stainless steel made.
- ▶ Non-magnetic knife holder: avoids damage to the blade.
- ▶ 120 min. Timer.
- ▶ Knife sterilisation in less than 30 minutes: HACCP solution.



KNIFE STERILISER EC-30

Capacity: 25-30 units

- ▶ Loading: 15 W.
- ▶ Capacity: 25-30 units.
- ▶ Dimensions: 482 x 155 x 613 mm.
- ▶ Net weight: 8 Kg.

		List Price
5130580	Knife steriliser EC-30 230/50/1	339€

Wall shelves



FIXED WALL SHELVES: TUBULAR MODELS

Stainless steel wall shelves.

Available in different sizes.

		List Price
5851310	Tubular wall shelf 1000x400 EPT-410	209€
5851312	Tubular wall shelf 1200x400 EPT-412	220€
5851314	Tubular wall shelf 1400x400 EPT-414	234€
5851316	Tubular wall shelf 1600x400 EPT-416	250€
5851318	Tubular wall shelf 1800x400 EPT-418	266€





Trolleys

- ▶ Welded trolley with 18/10 stainless steel tubular frame.
- ▶ Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
- ▶ 4 rubber, 125mm diameter, swivel wheels, 2 with brakes.
- ▶ Rubber bumpers.



TRANSPORT TROLLEYS

Multi-purpose transport trolley

Trolleys with 2, 3 or 4 shelves.

Loading capacity per shelf: 70 Kg

		List Price
5860208	Transport trolley (2 shelves) 800x500 CS-208	484€
5860209	Transport trolley (2 shelves) 900x500 CS-209	477€
5860210	Transport trolley (2 shelves) 1000x600 CS-210	590€
5860308	Transport trolley (3 shelves) 800x500 CS-308	565€
5860309	Transport trolley (3 shelves) 900x500 CS-309	606€
5860310	Transport trolley (3 shelves) 1000x600 CS-310	793€
5860409	Transport trolley (4 shelves) 900x500 CS-409	864€
5860410	Transport trolley (4 shelves) 1000x600 CS-410	1.039€



EXTRA STRONG TRANSPORT TROLLEYS

Multi-purpose, reinforced transport trolley

Trolleys with 2 or 3 shelves.

Loading capacity per shelf: 130 Kg.

		List Price
5860510	Extra strong transport trolley (2 shelves) 1000x600 CSR-210	824€
5860610	Extra strong transport trolley (3 shelves) 1000x600 CSR-310	1.008€



TROLLEYS WITH GUIDES

Trolley for gastronorm trays

Gastronorm tray trolleys with worktop and high gastronorm tray trolleys.

- ▶ Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
- ▶ C-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
- ▶ 125mm diameter swivel castors, 2 of them with brake.

Rubber bumpers.**Gastronorm tray trolleys with worktop**

Top tray in AISI 304 10/10 satin finished.

- ▶ Versatility: the model for 7 x GN 1/1 can be used with up to 14 x GN 1/1 trays.
- ▶ distance between guides: 76 mm.

High gastronorm tray trolleys

Versatility: the model for 17 x GN 1/1 can be used with up to 34 x GN 1/1 trays.

- ▶ distance between guides: 77 mm.

		List Price
5860711	Trolley for GN trays with worktop 7xGN1/1 CG-711	447€
5860721	Trolley for GN trays with worktop 7xGN2/1 CG-721	549€
5861711	Trolley for GN trays 17 x GN1/1 CG-1711	572€
5861721	Trolley for GN trays 17 x GN2/1 CG-1721	716€

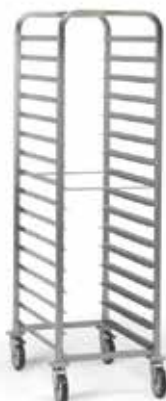
TROLLEY WITH GUIDES FOR BAKERY TRAYS

Trolley for bakery and pastry trays

High trolley with guides for bakery and pastry trays.

- ▶ Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1.2mm.
- ▶ L-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
- ▶ 125 mm diameter swivel castors, 2 of them with brake.
- ▶ Rubber bumpers.
- ▶ Distance between guides: 86mm.

		List Price
5861664	Trolley for bakery trays 16 x 600x400 CG-1664	716€



Gastronorm containers

Best quality stainless steel 18/10 made.



GN STANDARD CONTAINERS

Standard gastronorm containers.



		List Price
9050020	Pan 2/1 - 20 (530x650x20)	47€
9050040	Pan 2/1 - 40 (530x650x40)	51€
9050050	Pan 2/1 - 65 (530x650x65)	59€
9050100	Pan 2/1 - 100 (530x650x100)	70€
9050150	Pan 2/1 - 150 (530x650x150)	95€
9050200	Pan 2/1 - 200 (530x650x200)	110€
9051020	Pan 1/1 - 20 (530x325x20)	18€
9051040	Pan 1/1 - 40 (530x325x40)	21€
9051050	Pan 1/1 - 65 (530x325x65)	26€
9051100	Pan 1/1 - 100 (530x325x100)	33€
9051150	Pan 1/1 - 150 (530x325x150)	52€
9051200	Pan 1/1 - 200 (530x325x200)	58€
9052020	Pan 2/3 - 20 (354x325x20)	23€
9052040	Pan 2/3 - 40 (354x325x40)	23€
9052050	Pan 2/3 - 65 (354x325x65)	26€
9052100	Pan 2/3 - 100 (354x325x100)	33€
9052150	Pan 2/3 - 150 (354x325x150)	45€
9052200	Pan 2/3 - 200 (354x325x200)	52€
9053020	Pan 1/2 - 20 (265x325x20)	15€
9053040	Pan 1/2 - 40 (265x325x40)	17€
9053050	Pan 1/2 - 65 (265x325x65)	17€
9053100	Pan 1/2 - 100 (265x325x100)	22€
9053150	Pan 1/2 - 150 (265x325x150)	35€
9053200	Pan 1/2 - 200 (265x325x200)	44€
9053024	Pan 2/4 - 20 (530x162x20)	16€
9053044	Pan 2/4 - 40 (530x162x40)	24€
9053054	Pan 2/4 - 65 (530x162x65)	26€
9053104	Pan 2/4 - 100 (530x162x100)	44€
9054020	Pan 1/3 - 20 (176x325x20)	14€
9054040	Pan 1/3 - 40 (176x325x40)	14€
9054050	Pan 1/3 - 65 (176x325x65)	16€
9054100	Pan 1/3 - 100 (176x325x100)	21€
9054150	Pan 1/3 - 150 (176x325x150)	28€
9054200	Pan 1/3 - 200 (176x325x200)	35€
9055050	Pan 1/4 - 65 (265x162x65)	14€
9055100	Pan 1/4 - 100 (265x162x100)	20€
9055150	Pan 1/4 - 150 (265x162x150)	24€
9055200	Pan 1/4 - 200 (265x162x200)	35€
9056050	Pan 1/6 - 65 (176x162x65)	14€
9056100	Pan 1/6 - 100 (176x162x100)	16€
9056150	Pan 1/6 - 150 (176x162x150)	20€
9057050	Pan 1/9 - 65 (176x108x65)	17€
9057100	Pan 1/9 - 100 (176x108x100)	17€



GN PERFORATED CONTAINERS

Perforated gastronorm container.



		List Price
9050042	Perforated pan 2/1 - 40 (530x650x40)	79€
9050052	Perforated pan 2/1 - 65 (530x650x65)	91€
9050102	Perforated pan 2/1 - 100 (530x650x100)	138€
9051042	Perforated pan 1/1 - 40 (530x325x40)	49€
9051052	Perforated pan 1/1 - 65 (530x325x40)	51€
9051102	Perforated pan 1/1 - 100 (530x325x100)	66€
9051152	Perforated pan 1/1 - 150 (530x325x150)	87€
9051202	Perforated pan 1/1 - 200 (530x325x200)	108€
9052042	Perforated pan 2/3 - 40 (354x325x40)	42€
9052052	Perforated pan 2/3 - 65 (354x325x65)	43€
9052102	Perforated pan 2/3 - 100 (354x325x100)	53€
9052152	Perforated pan 2/3 - 150 (354x325x150)	66€
9052202	Perforated pan 2/3 - 200 (354x325x200)	74€
9053042	Perforated pan 1/2 - 40 (265x325x40)	33€
9053052	Perforated pan 1/2 - 65 (265x325x65)	35€
9053102	Perforated pan 1/2 - 100 (265x325x100)	48€
9053152	Perforated pan 1/2 - 150 (265x325x150)	56€
9053202	Perforated pan 1/2 - 200 (265x325x200)	72€

STANDARD LIDS

Lids for gastronorm containers.

Complete with handles (except for 2/4 size).



		List Price
9251300	Standard lid 1/1	22€
9252300	Standard lid 2/3	19€
9253300	Standard lid 1/2	15€
9253344	Standard lid 2/4	17€
9254300	Standard lid 1/3	13€
9255300	Standard lid 1/4	12€
9256300	Standard lid 1/6	10€
9257300	Standard lid 1/9	9€

LIDS WITH OPENING FOR SPOON

Lids for gastronorm containers.

Complete with opening for spoon.



		List Price
9251320	Lid w/opening for spoon 1/1	30€
9252320	Lid w/opening for spoon 2/3	28€
9253320	Lid w/opening for spoon 1/2	24€
9254320	Lid w/opening for spoon 1/3	18€
9255320	Lid w/opening for spoon 1/4	17€
9256320	Lid w/opening for spoon 1/6	16€
9257320	Lid w/opening for spoon 1/9	12€




LIDS WITH HERMETIC SEAL

Lid for gastronorm container.

Complete with hermetic seal.



		List Price
9251360	Hermetic sealed lid 1/1	82€
9252360	Hermetic sealed lid 2/3	62€
9253360	Hermetic sealed lid 1/2	58€
9254360	Hermetic sealed lid 1/3	50€

LIDS WITH HERMETIC SEAL AND VALVE

Lid for gastronorm container.

Complete with hermetic seal and valve.



		List Price
9251365	Hermetic sealed lid with valve 1/1	111€
9253365	Hermetic sealed lid with valve 1/2	80€
9254365	Hermetic sealed lid with valve 1/3	69€

PERFORATED FALSE BOTTOMS

Perforated false bottoms to place into gastronorm containers.

With Ø 10 mm. holes.



		List Price
9651600	Strainer plate 1/1 (530x325x17)	47€
9652600	Strainer plate 2/3 (354x325x17)	42€
9653600	Strainer plate 1/2 (265x325x17)	28€
9654600	Strainer plate 1/3 (176x325x17)	30€

TRAYS

Gastronorm trays with straight rims.

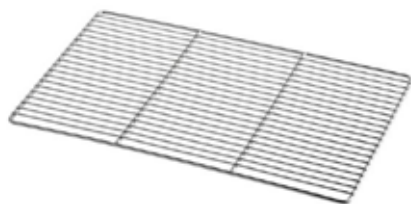


		List Price
9350520	Tray 2/1 - 20 (530x650x20)	52€
9350540	Tray 2/1 - 40 (530x650x40)	60€
9351510	Tray 1/1 - 10 (530x325x10)	19€
9351520	Tray 1/1 - 20 (530x325x20)	19€
9351540	Tray 1/1 - 40 (530x325x40)	22€
9352520	Tray 2/3 - 20 (354x325x20)	18€
9352540	Tray 2/3 - 40 (354x325x40)	17€
9353520	Tray 1/2 - 20 (265x325x20)	14€
9353540	Tray 1/2 - 40 (265x325x40)	14€



GRIDS

Gastronorm grids.



		List Price
9770700	Wire shelving 2/1 (530x650)	40€
9771700	Wire shelving 1/1 (530x325)	19€
9772700	Wire shelving 2/3 (354x325)	17€

DIVIDING BARS

Dividing bars for gastronorm containers.



		List Price
9559001	Dividing bar - 325	15€
9559005	Dividing bar - 530	18€



GENERAL SALES CONDITIONS

1. Special machines: All machines with different specifications to those shown in this price list will have a minimum extra charge of 3% in price and a minimum delivery time of 40 days
2. PACKING: Standard packing in cardboard boxes (included).
3. These prices are in EXW (ExFactory) position.
4. Payment must be done in EURO currency following the agreed conditions. Delays in payment will be charged at an interest of 1.8% per month.
5. For payments in advance a further 2% discount will be granted.
6. For orders lower than 1,500 Euro net a surcharge of 3% will be added.
7. We will charge the amount of Euro 100 for any document or Certification requested (like Certification of Origin) for orders below Euro 6.000
8. This price list supersedes all previous price lists.
9. Guarantee terms: one year from the invoice date for defective parts, 18 month from the invoice date if the guarantee card is filled in and returned.

In the event the installation is performed by the end clients themselves, without supervision by the supplier, the distributing client or the technical service authorised by the supplier and this leads to malfunction or breakdown of the unit, this shall be understood to be a severe infringement and may entail the loss of the rights of the guarantee.
Any sale that due to its characteristics requires installation by Sammic or any of our Official Services must be previously authorised and agreed.
10. No goods returnable except with Sammic written consent. Transport cost will be paid by the sender.
11. The goods belong to Sammic till the payment has been fully settled.
12. Sammic has the full right to change or modify any specification or design of the products shown in this price list without notice due to continuous improvement.
13. Our trading terms and conditions of sale take precedent over all others.



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