

Cutters and Cutters-Emulsifiers

CK-5, CK-8, CKE-5 and CKE-8



Versatility...

Multiple functions within seconds

The Sammic bowl cutters and cutter-emulsifiers versatility allow for chopping, grinding, mixing, kneading, emulsifying... any product in seconds.

Speed selection

The possibility of selecting between 2 to 10 speeds (depending on the model) allows the work load to be adapted to the specific needs of the user.

5 or 8 litre capacity

The range of Sammic bowl cutters and emulsifiers CK/CKE are available with a 5 or 8 litre capacity bowl. The high stem of the central shaft gives great useful capacity to each model.

Optional Cutting blades for each unit available

The selection of serrated, smooth and perforated cutting blades allows the desired result to be obtained with each product.

"Cut&Mix" scraper: ensures a perfect result

The "Cut&Mix" scraper allows for greater uniformity to be obtained in the final product. Moreover, it prevents the product from overheating during the process.

A very intuitive control panel

Waterproof control panel for intuitive use with speed selection and pulse button to obtain a more precise result.



... and performance



High quality construction

Aluminium motor block and stainless steel bowl. The bowl is easily removable for cleaning.

Transparent lid

The transparent, highly durable lid allows the user to view the progress of the work at all times. The cover is fitted with a hole, designed to allow the addition of liquid or ingredients during processing.

High power ventilated motor

All models are fitted with a powerful, three-phase, asynchronous, high performance and durable motor.

Thanks to the electronic speed variator, the cutter-emulsifier (CKE) devices are connected to the electricity mains using a single-phase outlet.

Safety for the user

Double safety mechanism that prevents the cutter from being started if the bowl or the cover are not properly fitted.

Easy cleaning

Cutting blades and bowl are easily removable for cleaning.

Equipment approved by NSF International

Guarantee of safety and hygiene.

Martín Berasategui: quality guarantee.

Equipment designed in close cooperation with Martín Berasategui (3 Michelin stars): quality guarantee.





The Range

Sammic's range of vertical cutters and cutter-emulsifiers consists of 4 models according to performance features and capacity.

- CK-5: 2-speed cutter with 5 litre bowl. Optional "Cut&Mix" scraper.
- CK-8: 2-speed cutter with 8 litre bowl. Optional "Cut&Mix" scraper.
- CKE-5: variable speed cutter-emulsifier with 5 litre bowl and built-in "Cut&Mix" scraper.
- CKE-8: variable speed cutter-emulsifier with 8 litre bowl and built-in "Cut&Mix" scraper.

MODEL	Cutter	Emulsifier	5 litres	8 litres
CK-5	x		x	
CKE-5	x	x	x	
CK-8	x			x
CKE-8	x	x		x



The Blades



Different blades for different needs

Rotor with with serrated cutting blades



Recommended for parsley and products with a high content in water that could otherwise get spoiled with a flat blades. Ideal for kneading, grinding or blending frozen products, dried fruits, cured ham, cooked meat, purées of all kinds. These blades allow the thinnest, smoothest and silkiest textures of the three..

Rotor with smooth cutting blades



Recommended for mincing meats: It easily cuts through raw meat and fish regardless of the amount of threads or nerves. Flat blade is also ideal for coarse chopping vegetables, especially the ones with higher water content and mixing all kinds of foods.

Rotor with perforated cutting blades



Ideal for liquids of all types: mayonnaise, hollandaise sauce, pink sauce, aioli and also baking doughs.

Cutters

CK-5 / CK-8

It consists of a two-speed motor block and 5 or 8 litre capacity bowl and hub with serrated blades.



Waterproof, intuitive control panel



2-speed



Bowl with high central tube: large capacity



Transparent cover with hole for adding liquids

Accessories



"Cut&Mix" scraper



Serrated cutting blades



Smooth cutting blades



Perforated cutting blades

Cutters-Emulsifiers CKE-5 / CKE-8

It is comprised of a variable speed motor block, a 5 or 8 litre capacity bowl, hub with serrated blades and built-in "Cut&Mix" scraper.



Waterproof, intuitive control panel



Variable speed



Transparent cover with hole for adding liquids



Transparent cover with hole for adding liquids

Accessories



Serrated cutting blades



Smooth cutting blades



Perforated cutting blades

Table of characteristics

SPECIFICATIONS	CK-5	CKE-5	CK-8	CKE-8
Bowl capacity	5 l	5 l	8 l	8 l
Bowl dimensions	Ø240 x 150h	Ø240 x 150h	Ø240 x 240h	Ø240 x 240h
Speed	2 speeds	Adjustable (10 pos.)	2 speeds	Adjustable (10 pos.)
Motor RPM	1500/3000	385-3000	1500/3000	385-3000
Loading	900-1500 W	1250 W	1500 W	1250 W
Dimensions				
Width	284 mm	284 mm	284 mm	284 mm
Depth	374 mm	374 mm	374 mm	374 mm
Height	439 mm	439 mm	488 mm	488 mm
Net weight	21.6 kg	23 kg	23 kg	24 kg
Complete with	toothed blade	toothed blade + Scraper	toothed blade	toothed blade + Scraper



www.sammic.com



UNE-EN ISO 9001

SAMMIC, S.L. · Basarte, 1 · 20720 AZKOITIA · SPAIN