



# SAMMIC AUSTRALIA

QUALITY FOODSERVICE EQUIPMENT





**SAMMIC**  
A U S T R A L I A

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All products are manufactured in compliance with local and international electrical authorities. This price list supersedes all previous price lists.



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The 2022 Sammic® Australia Catalogue has been designed to help you easily find the product for your specific application or need.

The Sammic® catalogue is the most comprehensive publication for the supply of quality catering equipment in Australia.

Throughout this catalogue products and information can be found faster using the easy to use colour-coded, directory type listings to help you navigate each section.

Within the product listings you will also find helpful information along with full colour images (where available) for most of our product range to assist you in identifying the part or equipment you need.

Sammic have over 2550 products and spare parts available. In the supply of commercial kitchen equipment to the hospitality industry, Sammic is a market leader.

All prices quoted in this catalogue are subject to GST.

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# SAMMIC

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## THE WORLD OF SAMMIC

Sammic Australia is a wholesale distributor of imported quality European commercial catering equipment, suitable for all food service establishments such as restaurants, hotels, cafe's, clubs, pubs, health & aged care facilities, hospitals, contract caterers, mining camps, etc. We offer a specialised range covering ware washing, food

preparation, food preservation and a variety of other focused products, all of which carry a minimum 12 month parts & labour warranty. We also carry an extensive range of spare parts for all of our products in our Melbourne warehouse and our service agents are represented across all major capital cities & most regional areas throughout Australia.

[WWW.SAMMIC.COM.AU](http://WWW.SAMMIC.COM.AU)



**WAREWASHING**



Sammic presents a new family of Ware Washing machines to meet the challenges of a new era. It offers the latest washing technologies that are simple and intuitive to use. A new flexible and customisable design to meet the expectations of a wide range of professionals. Guaranteeing the performance and reliability that have characterised Sammic dishwashers for over 50 years.

## A Family with Values

The new generation of Sammic dishwashers is based on key design principles to provide an advanced user experience.

## Common Features of the Range

	⇓ <b>Hygiene and Sanitisation</b>		⇓ <b>Deep-drawn Bodywork</b>		⇓ <b>Advanced Loading Height</b>
	⇓ <b>Hydroblade Arms</b>		⇓ <b>3-Stage Filters</b>		⇓ <b>Water Renewal System</b>
⇒ Built-to-last		⇒ New Doors		⇒ Flow Elevation System	

### Sani-control: Thermal Lock

Ensures that rinsing is only carried out when the ideal temperature for sanitisation has been reached. All dishwashers are designed according to the DIN10534 standard to ensure optimum disinfection.

### Ergonomic and Robust

The new Sammic dishwashers have been designed using the latest manufacturing technologies, such as the deep-drawn process for the manufacture of the wash chambers. This construction technique offers numerous advantages that are useful on a day-to-day basis.

### Ecology and cost savings

The new deep-drawn tanks offer a higher wash performance with a 30% saving\* in water. Reduced water consumption saves other valuable resources, offering further savings and preserving the environment.



## Ware Washing | Undercounter

- Sani-Control: Thermal lock & guaranteed disinfection in compliance with standard DIN10534
- Double walled body for heating efficiency & acoustic management
- Deep drawn chambers: integrated rack guides with rounded edges, enhanced load height & optional extra rack guides to facilitate 2 racks at a time
- New Hydroblade™ arms with redesigned nozzles ensure the curtain of water is more uniform & powerful while generating a sharper spray panel
- 3 stage filter system traps even the smallest debris, protecting the tubing and wash pumps internally
- Partial renewal of wash water after each cycle
- Wash Plus+ function increases intensity for greater washing efficiency when needed
- Soft Start: progressive start of washing pump to protect fragile items

## Ware Washing | Glasswasher

### ► UX-40SB DD GLASSWASHER 230V/50Hz/1~

Complete with drain pump, detergent & rinse aid dosing equipment, cold rinse function, flat basket, plate basket & small cutlery basket.

Optional: 2319771 - Double Rack Kit  
 2310671 - High Feet Set  
 1310012 - Stainless Steel Stand



## Ware Washing | Dishwasher

### ► UX-50SBC DD DISHWASHER Multi phase

Complete with drain pump, detergent & rinse aid dosing equipment, flat basket, plate basket & small cutlery basket.

Optional: 2319771 - Double Rack Kit  
 2310671 - High Feet Set  
 1310012 - Stainless Steel Stand



SPECIFICATIONS	UX-40SB DD	UX-50SBC DD
Cycle Duration	90/ 120 / 150 / 180"	90 / 120 / 150 / 180"
Water Consumption /Cycle	1.9L	2.5L
Maximun Load Height	300mm	380mm
Pump Power	0.33Hp / 250W	0.5Hp / 370W or 1Hp/750W
Tank	1200W	1200W
Boiler	2500W	3000W
Total Loading	2750W (15A)	4550W (15A)
Wash Tank Capacity	9L	14L
Basket Dimensions - w x d x h (mm)	400 x 400	500 x 500
External Dimensions - w x d x h (mm)	490 x 540 x 710	600 x 635 x 835
Net Weight	41.5kg	64kg

## Ware Washing | Pass Through Dishwashers

### ► UX-120SBC DD 230-400V/50Hz/3~

Comes complete with drain pump, pressure pump, detergent & rinse aid dosing equipment, flat basket, plate basket and cutlery basket.

- Thermal lock & guaranteed disinfection in compliance with standard DIN 10534
- Double walled body for heating efficiency & acoustic management
- Deep drawn chambers: integrated rack guides with rounded edges & compact tank volume – 50% water saving compared to previous range
- Hydroblade™ washing arms with redesigned nozzles for greater washing performance
- 3-stage filter system: surface (SS), tank and extraction
- “Flow” opening mechanism: allows the hood to be raised with less effort
- Soft start: progressive start-up of the washing pump to protect fragile items
- Colour LCD screen that can be viewed from all angles with cycle status display and easy icon and colour coding
- Wash Plus+ function: increases the intensity of the wash cycle for greater cleaning performance



### ► UX-120SBCV DD 230-400V/50Hz/3~

Comes complete with drain pump, pressure pump, detergent & rinse aid dosing equipment, flat basket, plate basket and cutlery basket.

- Steam condenser module allows the machine to collect the steam from hot water inside the tank and use its energy to heat the incoming water
- Reduces the steam released into the installation by >75%
- Factory-integrated condenser module - no installation required



SPECIFICATIONS	UX-120SBC DD	UX-120SBCV DD
Cycle Duration	60/ 90/ 100/ 150/ 210”	60/ 90/ 100/ 150/ 210”
Water Consumption /Cycle	2.8L	2.8L
Maximun Load Height	430mm	430mm
Pump Power	1.3Hp / 1000W	1.3Hp / 1000W
Total Loading	8380W	8380W
Wash Tank Capacity	25L	25L
Basket Dimensions - w x d x h (mm)	500 x 500	500 x 500
External Dimensions - w x d x h (mm)	650 x 755 x 1520	650 x 755 x 2035
Height Open	2000mm	2035mm
Net Weight	135kg	159kg

## Ware Washing | LU-75B Pot & Utensil Washer

Ideal for washing large sized pots and wares. They are powerful and high pressure: specially designed for restaurants, ice-cream shops, bakeries and butcheries.

- Door divided in two parts, perfectly counterbalanced, easy to handle
- Wash tank without corners to avoid dirt accumulation in angles
- Stamped wash dispersers in stainless steel tubes
- Easy to remove wash and rinse dispersers
- Safety micro switch at the door and electronic safety device to guarantee washing temperature and time



### ► LU-75B POT & UTENSIL WASHER 230-400V/50Hz/3~

Comes complete with drain pump, detergent dosing equipment and s/steel basket

Optional: 2319027 - S/Steel Basket (additional)

2310977 - S/Steel Tray Carrier

SPECIFICATIONS	LU-75B
Cycles	120 / 240 / 360
Water Consumption/Cycle	6L
Maximun Load Height	650mm
Loading: Pump Power	3.2Hp / 2400W
Total Loading	12900W
Basket Dimensions - w x d (mm)	780 x 700
External Dimensions - w x d x h (mm)	922 x 932 x 1840/2035
Net Weight	196kg

Small  
Cutlery  
Basket



Single  
Cutlery  
Basket



## Ware Washing | Baskets

### TO SUIT UX-40SB DD

- **2305468** - Open Basket - 400 x 400 x 110mm
- **2307028** - Plate Basket - 400 x 400 x 110mm
- **2307219** - Extra Height Glass Basket - 400 x 400 x 150mm
- **2302615** - Small Cutlery Basket - 115 x 75 x 100mm
- **2305488** - Multipurpose Rack
- **5300135** - Single Cutlery Basket
- **5300240** - Tilted Glass Basket 400 x 400

### TO SUIT UX-50SBC DD & UX-120SBCV DD

- **5300105** - Open Basket - 500 x 500 x 100mm
- **5300112** - Plate Basket - 500 x 500 x 100mm
- **5300130** - Cutlery Basket - 500 x 500 x 100mm
- **2305488** - Multipurpose Rack
- **5300250** - Tilted Glass Basket
- **5300125** - Multiple Compartment Cutlery Basket
- **5300225** - 1/1 GN Lid Rack - 500 x 500mm
- **5300227** - 1/1 GN Tray Rack - 500 x 500mm

Multiple Compartment  
Cutlery Basket



Tilted Glass Basket



1/1 GN Tray Rack



## Ware Washing | Cutlery Polishers

These fully automatic units dry, polish and eliminate spotting on cutlery after washing. With an hourly output of up to 8000 pieces the economic operation saves on personnel costs and provides a quick return on investment.

- Rounded cutlery carousel, avoiding cutlery jams
- Hygienic: UV-ray germicide lamp sterilizes cutlery and machine
- SAS-6001: equipped with motor brake; shortening stopping time, reducing vibration and improving durability
- Organic polishing compound with up to 200hrs of operation



### ► SAM-3001

2379014 - 3kg Polishing Compound

SPECIFICATIONS	SAM-3001
Output PCS / Hour	up to 3000
Centrifugal Force	85kg
Total Loading	683W
Electrical Supply	230V/50Hz/1~
Dimensions - w x d x h (mm)	489 x 652 x 412
Net Weight	43kg

### ► SAS-6001

2370011 - 5kg Polishing Compound

SPECIFICATIONS	SAM-6001
Output PCS / Hour	up to 8000
Centrifugal Force (kg)	552kg
Total Loading	1258W
Electrical Supply	230V/50Hz/1~
Dimensions - w x d x h (mm)	630 x 693/800 x 783
Net Weight	120kg

## Ware Washing | Glass Polisher

### ► GP-8

- Supplied with 8 brushes : 6 x full and 2 x tapered specifically for flutes
- Reduces time and labour costs
- Easy removal of brushes for cleaning with water and a non-foam detergent
- Dries and polishes glasses thoroughly straight from glass washer



SPECIFICATIONS	GP-8
Loading	1775W
Dimensions - w x d x h (mm)	450 x 370 x 660
Net Weight	25kg

## Ware Washing | Fiamma Knife Steriliser

### ▶ **AEF 15.30** Single Cabinet Steriliser

- New non-magnetised racking system to ensure 360° sterilisation
- Sterilisation by U.V. Lamp
- Timer : 0-120mins
- Lock on cabinet to ensure security



### Optional Accessories:

#### ▶ **7.0.180.0531** Card Holder Kit

- 2 racks with 28 card capacity each (56 in total)
- Perfect for hotel key cards, playing cards, coat check, etc



#### ▶ **7.0.180.0534** Hook Kit

- 2 racks with 28 hook capacity each (56 in total)
- Perfect for rental car keys, shared master keys, tags, etc



#### ▶ **7.0.180.0530** Multifunctional Shelf Kit

- 2 multifunctional perforated shelves
- W: 420mm, D: 95mm



### SPECIFICATIONS

### AEF 15.30

Dimensions - w x d x h (mm)

505 x 155 x 613

Power

15W (10A)

Power Supply

230V/50Hz/1~

Capacity

25-30 Knives

Net Weight

8kg



## Integral Fresh Potato Processing

### The Economic and Healthy Alternative to Frozen Chips

With the combination of the potato peeler, chipper or vegetable preparation machine and the vacuum packing machine range, Sammic Australia offers a complete solution to processing fresh potatoes as a healthy and economical alternative to buying frozen, ready-to-fry chips.

Depending on your requirements, Sammic Australia offer the right solutions for any production needs.

- Using fresh potatoes ensures unique flavour and texture
- It allows the user to organize work, preparing the potatoes once a week.
- In the refrigerator, fresh cut and vacuum packed chips keep their quality intact for at least one week
- It allows customised packing and consistent portions





# FOODPREPARATION

## Food Preparation | Potato Peelers



- ▶ **PP-6+** 230V/50Hz/1 no stand
- ▶ **PP-12+** 230V/50Hz/1 no stand

*Optional:*

- 1000397 - Filter no-foam feature
- 1000399 - Stainless steel floor stand

- Manufactured in cast aluminium alloy
- Base plate and chamber walls lined with abrasive



PP-12+

- ▶ **M-5** 230V/50Hz/1 no stand

*Optional:*

- 2009223 - Filter no-foam feature
- 2009224 - Stainless steel floor stand

- Stainless steel body
- Base plate lined with abrasive
- Can be placed near kitchen sink for drainage
- Easy to install and ideal for small spaces



M-5

- ▶ **PI-10** 230V/50Hz/1 no stand
- ▶ **PI-20** 230V/50Hz/1 no stand
- ▶ **PI-30** 230V/50Hz/1 no stand

*Optional:*

- 2009223 - Filter no-foam feature (PI-10/20)
- 2009224 - Stainless steel floor stand (PI-10/20)
- 2009270 - Stainless steel floor stand + filter (PI-30)

- Construction in stainless steel
- Side stirrers covered with silicon carbide abrasive
- Aluminium base plate lined with silicon carbide abrasive, easily removable for cleaning
- Auto-drag of waste to the drain
- Lifiable transparent polycarbonate cover, complete with locking and safety device
- Aluminium door with hermetic seal and safety device
- Water resistant control board (IP65)
- Water inlet system with non-return air break
- PI-30: water inlet system fitted with electric valve
- Auxiliary contact for external electric valve
- Timer 0-6min and continuous operation



PI-30

3 Phase machines available on request

RANGE	PP-6+/PP-12+	M-5	PI-10	PI-20	PI-30
Capacity per load (kg)	5-6/10-12kg	5kg	10kg	20kg	30kg
Output	120-150/220-270kg/h	80-100kg/h	200-240kg/h	400-480kg/h	600-720kg/h
Timer	0-6 mins	0-6 mins	0-6 mins	0-6 mins	0-6 mins
Loading Single Phase	400W	350W	550W	550W	730W
Dimensions - no stand	395 x 700 x 433/	333 x 367 x 490	435 x 635 x 668	435 x 635 x 786	622 x 760 x 1002
w x d x h (mm)	395 x 700 x 503				
Dimensions - with stand	411 x 700 x 945/	425 x 555 x 965	435 x 638 x 1040	435 x 638 x 1155	546 x 760 x 1255
w x d x h (mm)	411 x 700 x 1015				
Net Weight	32/33kg	16kg	36kg	39kg	61kg

## Food Preparation | Automatic Chipper

- ▶ **EC-20** With choice of 1 x Knife Set (below) 230V/50Hz/1

*Optional:*

- 9ECM01 - 10 x 10mm Knife Assembly
- 9ECM02 - 12 x 12mm Knife Assembly
- 9ECM03 - 14 x 14mm Knife Assembly
- 9ECM04 - 16 x 16mm Knife Assembly

- For use with peeled potatoes
- V-belt drive pulley for reliability and strength
- Hopper, knife assembly & rotary feed all removable for easy cleaning
- Safety interlocked hopper & knife assembly preventing start up if not properly assembled
- Water resistant emergency stop button & thermal overload protection on the motor
- Non-slip feet preventing unwanted movement



## Food Preparation | Commercial Salad Dryers

- ▶ **ES-100** 6kg Salad Dryer 230V/50Hz/1

- ▶ **ES-200** 12kg Salad Dryer 230V/50Hz/1

*Optional:*

- 2009625 - Stainless Steel basket - ES 100
- 2009620 - Stainless Steel basket - ES 200

- 2 Models depending on their capacity per cycle
- 2 Speed appliances with 3 cycle selection
- Up to 900rpm: Samic salad dryers are the fastest in the market, with guaranteed top performance without damaging the product
- Exclusive Vibration Control System (VCS): automatic product distribution control before cycle start, improving the durability of the machine
- Equipped with lockable wheels as standard that facilitate its stability during operation and mobility for cleaning or storage purpose



Guaranteed top performance without damaging product

Equipped with wheels and brake as standard

Electronic, user friendly high performance control panel

SPECIFICATIONS	EC-20	ES-100	ES-200
Capacity per load	Continuous	6kg (leaf)	12kg (leaf)
Output	>1500kg/h	120-360kg/h	240-720kg/h
Timer	-	1-2-3 mins	1-2-3 mins
Loading Single Phase	180W	550W	550W
Dimensions - no stand wxdxh	665 x 390 x 691	540 x 750 x 665	540 x 750 x 815
Net Weight	48kg	48kg	52kg

## Basting Mop

▶ **02103Y** Basting Mop

▶ **Master Ctn Qty 12**

- Hardwood handle - 31cm
- Cotton Mop head easily washable



## Professional Seasoning/Marinade Injector

▶ **40100CM** Professional Seasoning/Marinade Injector

▶ **Master Ctn Qty 6**

- Capacity: > 30ml
- Needle Length: 9cm



## Premium Griddle Scraper

▶ **90002** Premium Griddle Scraper

▶ **Master Ctn Qty 4**

▶ **90003HD** Griddle Scraper Replacement Blade

- Ergonomically designed to maximize productivity and minimize operator fatigue
- Heavy duty die cast aluminum construction provides a sturdy & long lasting frame
- Safety splash guard protects against grease splatter
- Long (33cm) frame with top handle keeps hands and fingers away from hot griddle surface
- 14cm sharpened stainless steel blade cleans griddle evenly and consistently
- Replacement blades, wing nuts and bolts of rust resistant 304 grade stainless steel



## Professional Meat Tenderizer

▶ **90009** Professional Meat Tenderizer

▶ **Master Ctn Qty 6**

- Make the toughest cut of meat into a juicy, flavorful masterpiece
- 48 stainless steel razor sharp blades penetrate any cut of meat with ease
- Tenderizing meat, poultry or fish
- Use prior to marinating which will allow spices and flavors to be absorbed quickly and deeply
- No assembly required



### Grill Brush

► **90051** Grill Brush

► **Master Ctn Qty 6**

- Brush head width 16cm
- Handle length 45cm
- Commercial grade stainless steel bristles and scraper
- Dual handle provides leverage to remove tough residue easily



### Salad Dryers

► **90012** 9.5L Small Salad Dryer

► **Master Ctn Qty 1**

- Patented braking system that protects and increases the life of the gears
- Highly durable construction with no assembly is required
- Fits 2-3 heads of lettuce.
- Easy-to-grip handles on each side

Heavy duty FDA approved plastic - durable & safe, patented braking system, fully enclosed gear box, 9.5L capacity accommodates approximately 2-3 heads of lettuce, convenient side handles for safe & easy transport, can spin both clockwise and counter clockwise



► **90005** 19L Commercial Salad Spinner

► **Master Ctn Qty 1**

- Patented braking system that protects and increases the life of the gears
- Sealed gear box providing a sanitary environment
- Crank shaft manufactured in commercial grade aluminium
- Dimensions: 439 x 439 x 61mm (approx)
- Capacity: 19 Litres
- Net Weight: 1.9kg

Large 19 Litre capacity accommodates approximately 5-6 heads of lettuce. No assembly required - ready to use out of the box. Can spin both clockwise and counter clockwise.



## Classic Pizza Oven Brush

- ▶ **90041** Pizza Oven Brush
- ▶ **Master Ctn Qty 6**
- ▶ **90046** Replacement Brush Head

- 102cm Handle
- 25.5cm Head with brass bristles
- Stainless steel scraper blade
- Double crimped collar



## Classic Broiler Brush

- ▶ **90042** Classic Broiler Brush
- ▶ **Master Ctn Qty 6**

- 76cm Handle
- 20.5cm Head
- Stainless steel bristles
- Stainless steel scraper blade
- Double crimped collar



## Panini Brush

- ▶ **90052** Panini Brush
- ▶ **Master Ctn Qty 12**

- Stainless steel bristles and scrapers
- Features three scrapers designed to clean between the ribs and flat surfaces
- Brush works with most commercial panini grills



## Cast Iron Scrub Brush

- ▶ **90058** Cast Iron Scrub Brush
- ▶ **Master Ctn Qty 6**

- Cleans your cookware without damaging the surface
- Thick nylon bristles with scraper removes residue easily
- Comfort grip handle



## Beer Tap Plugs

- ▶ **90216** Beer Tap Plugs
- ▶ **Master Ctn Qty 6 pkts of 6**

- Fits a variety of taps keeping them clean and sanitary
- Prevents fruit flies and dust contamination
- Removes yeast and build up for better tasting beer



## Butter Roller

▶ **90021** Butter Roller

▶ **Master Ctn Qty 4**

- Spreads butter quickly and evenly
- Prevents messy spills & flare ups around the grill /griddle
- Easy to clean
- Sturdy stainless steel construction



## Citrus Wedger

▶ **90023** Citrus Wedger

▶ **Master Ctn Qty 4**

▶ **90025** Wedger Replacement Blade

- Makes perfectly wedged lemons ideal for drinks and garnishes
- Produces 8 or 16 wedges at a time
- Safer to use - eliminates knife accidents
- Saves time with one easy motion
- Non-skid rubber feet keeps wedger in place
- Easily replaceable blade



Cutter-Mixers &  
Emulsifiers  
**K/KE**



Combi  
Veg prep machine + Cutter  
**CK**

Veg prep  
machine  
**CA**



**Veg Prep**  
CA-21



**Cutter / Emulsifier**  
KE-V4



K-41



CK-24V



CK-241

**Combination Machines**

**ACTIVE**

**ULTRA**



## Option to add the other function to your machine

Thanks to sensors in the motor block, compact machines offer the option of adding the missing function to the machine. In particular, CA veg prep machines make it possible to add the food processor function to your machine by adding the bowl with blades, and K/KE cutters can add the veg prep function by adding the corresponding head.



## Ejection slide

The ejection slide allows the cut product to be ejected by gravity, avoiding impacts. This feature is particularly useful for cutting slices and reconstructing the product for subsequent preservation or presentation. In addition to this, the veg prep machine is equipped with an ejector disc for use with products that require this function.



## Directional design

The design of the veg prep machine allows the product output to be positioned to the right or to the left depending on the user's needs at any given moment.



## Multiple functions in seconds

Use the cutter function to cut, grind, mix, knead or emulsify any product, in seconds.



## Built-in customisable programs, specific functions.

In addition to the two built-in programmes on the machine, the KE-4V cutter allows the user to create up to 9 custom programs. In this way, by combining different speeds and different times, the user can standardize their own recipes to always obtain the same result automatically and without being aware of the machine.



## Designed to make the most of your workspace

An opening in the motorblock allows, in addition to protecting the plug, to make the most of the user's workspace. Therefore, thanks to the machine design, the plug does not require more space and the machine can work even positioned up against a wall.



## Food Preparation | Compact Vege Preparation

▶ **CA-21** Compact Vege Prep Machine - Single Speed

▶ **CA-21 \*with 3 blade set**

- Gravity product expulsion ramp & ejection disc included
- High power asynchronous motor
- Lateral product output and adjustable ejection direction (left & right) to minimize space requirements and adapt to existing workflow in the prep area
- 3-point safety mechanism- head-cover-switch
- Complete error warning system
- Can be converted to a combination machine if/when the need arises

**ACTIVE**



▶ **CA-2V** Compact Vege Prep Machine - Variable Speed

▶ **CA-2V \*with 3 blade set**

- Equipped with brushless technology: powerful efficient and quiet
- Exclusive 'Force Control System': guarantee of a uniform and quality result
- Gravity product expulsion ramp & ejection disc included
- Lateral product output and adjustable ejection direction (left & right) to minimize space requirements and adapt to existing workflow in the prep area
- 3-point safety mechanism- head-cover-switch
- Complete error warning system
- Can be converted to a combination machine if/when the need arise

**ULTRA**



### Optional Extras for CA-21 & CA-2V:

2059762 - 4.4L Cutter Bowl complete with lid

2059748 - Hub with Toothed Blades

2059750 - Hub with Flat Blades

2059752 - Hub with Perforated Blades

\*Machine provided with 3 blades of customer's choice

SPECIFICATIONS	CA-21	CA-2V
Output	50-350Kg/Hr	50-350Kg/Hr
Inlet Opening Dimensions	89cm <sup>2</sup>	89cm <sup>2</sup>
Motor Speed	1500 RPM	300-1000 RPM
Loading	800W	1100W
Dimensions	378 x 309 x 533mm	378 x 309 x 533mm
Net Weight	15.5kg	13kg

## Food Preparation | Compact Vege Preparation

► **CK-241** Compact Combination Machine - Single Speed

► **CK-241 \*with 3 blade set**

- High power asynchronous motor
- Lateral product output and adjustable ejector (left & right) to minimize space requirements as to existing workflow in the prep area
- 4.4L bowl and toothed blade included
- Complete error warning system
- Transparent polycarbonate lid with gasket and hole to add ingredients while in use
- Homogenous & fine mixing result thanks to the lateral stirrers and invert-blade technology
- Can be programmed to time and has a pulse function when set up as a cutter/mixer

ACTIVE



► **CK-24V** Compact Vege Prep Machine - Variable Speed

► **CK-24V \*with 3 blade set**

- Equipped with brushless technology: powerful efficient and quiet, Exclusive 'Force Control System': guarantee of a uniform and quality result
- Variable speed to enable processing of most products at optimal rate
- Lateral product output and adjustable ejection direction (left & right) to minimize space requirements and adapt to existing workflow in the prep area
- 4.4L bowl and toothed blade included
- Complete error warning system
- Transparent polycarbonate lid with gasket and hole to add ingredients while in use
- Homogenous & fine mixing result thanks to the lateral stirrers & invert-blade technology
- When set up as a mixer: Install up to 9 programs to time and speed
- Complete error warning system

ULTRA



\*Machine provided with 3 blades of customer's choice

SPECIFICATIONS	CK-241	CK-24V
Vege Prep Output	50-350Kg/Hr	50-350Kg/Hr
Inlet Opening Dimensions	89cm <sup>2</sup>	89cm <sup>2</sup>
Bowl Capacity	4.4L	4.4L
Motor Speed	1500 RPM	VEGE 300-1000 RPM BOWL 300-3000 RPM
Loading	800W	1100W
Vege Prep Dimensions	378 x 309 x 533mm	378 x 309 x 533mm
Bowl Cutter Dimensions	252 x 306 x 434mm	252 x 306 x 434mm
Net Weight	15.5kg	13kg

## Food Preparation | Compact Vege Prep Blades

### ► Blades to suit CA-21, CA-2V, CK-241 & CK-24V

#### ► Straight Slicing Blades

- 1010530** - FCS-1 - 1mm slicing blade
- 1010532** - FCS-2 - 2mm slicing blade
- 1010534** - FCS-3 - 3mm slicing blade
- 1010536** - FCS-4 - 4mm slicing blade
- 1010538** - FCS-5 - 5mm slicing blade
- 1010540** - FCS-6 - 6mm slicing blade
- 1010570** - FCS-8 - 8mm slicing blade
- 1010572** - FCS-10 - 10mm slicing blade
- 1010574** - FCS-12 - 12mm slicing blade



#### ► Rippled Slicing Blade

- 1010456** - FCOS-2 - 2mm rippled slicing blade

#### ► Dicing Grids

**Note:** Need to be paired with a slicing blade

- 1010580** - FMS-8 - 8x8mm dicing grid
- 1010582** - FMS-10 - 10x10mm dicing grid
- 1010584** - FMS-12 - 12x12mm dicing grid



#### ► Chipping Grids

**Note:** need to be paired with a slicing blade

- 1010590** - FFS-8 - 8mm chipping grid
- 1010592** - FFS-10 - 10mm chipping grid



## Food Preparation | Compact Vege Prep Blades

### ► Blades to suit CA-21, CA-2V, CK-241 & CK-24V

#### ► Julienne Blades

- 1010550** - FCES-2x2 – 2mm julienne blade
- 1010552** - FCES-2x4 – 2x4mm julienne blade
- 1010554** - FCES-2x6 – 2x6mm julienne blade
- 1010556** - FCES-4x4 – 4mm julienne blade
- 1010558** - FCES-6x6 – 6mm julienne blade
- 1010560** - FCES-8x8 – 8mm julienne blade



#### ► Shredding Blades

- 1010500** - SHS-2 – 2mm shredding blade
- 1010502** - SHS-3 – 3mm shredding blade
- 1010504** - SHS-4 – 4mm shredding blade
- 1010506** - SHS-7 – 7mm shredding blade



#### ► Grating Blades

- 1010514** - SHSF – fine grating blade
- 1010516** - SHSG – coarse grating blade



## Food Preparation | Compact Cutter-Mixers

### ► K-41 Compact 4.4L - Single Speed

- Comes with universal 'toothed blade' hub as standard that can be swapped out for either flat or perforated hubs upon request
- Lateral stirrer and high shaft to obtain a bigger production and produce a homogenous and fine mixing result
- Safety microswitches on both the bowl and lid
- Complete error warning system
- Basic and easy to use control panel
- Possibility of extending the functionality by adding the vegetable slicer attachment
- The bowl is made of Tritan™ (which is food grade recyclable co-polyester free of BPA and any other bisphenol) making it highly resistant and dishwasher safe



### ► KE-4V Compact Ultra 4.4L - Variable Speed

- Comes with toothed blade hub as standard that can be swapped out for either flat or perforated hubs upon request
- Fitted with a brushless motor making the unit powerful and highly efficient
- As brushless motors do not require ventilation the originally ventilated sides are now replaced with solid panels- improving watertightness and durability of the machine
- Significantly reduced noise level compared to conventional motors - from 72 to 63dbA,
- Advanced and intuitive control panel
- Timer function and ability to store up to 9 time and speed based programs to facilitate multi-tasking
- Possibility of extending the functionality by adding the vegetable slicer attachment



#### Optional Extras for the K-41 & KE-4V:

- 2059760 - Compact Vege Prep Attachment
- 2059748 - Hub with Toothed Blades (additional)
- 2059750 - Hub with Flat Blades
- 2059752 - Hub with Perforated Blades

SPECIFICATIONS	K-41	KE-4V
Bowl Capacity	4.4L	4.4L
Max Product Capacity	2.5kg	2.5kg
Max Liquid Capacity	2.4L	2.4L
Bowl Dimensions	Ø-193mm x H-161mm	Ø-193mm x H-161mm
Speed	1500 RPM	300-3000 RPM
Loading	800W	1100W
Dimensions	252 x 309 x 434mm	252 x 309 x 434mm
Net Weight	14.5kg	12kg

## CHOP - MASH - MIX - KNEAD - POWDERIZE - EMULSIFY



- Comes with toothed blade hub as standard that can be swapped out for either flat or perforated hubs upon request
- Fitted with a brushless motor making the unit powerful and highly efficient
- Significantly reduced noise level compared to conventional motors - from 72 to 63dbA
- Lateral stirrer and high shaft to obtain a bigger production and produce a homogenous and fine mixing result. 'Cut-Mix' scraper set included.
- Safety microswitches on both the bowl and lid
- Advanced and intuitive control panel with a complete error warning system
- Timer function and ability to store up to 9 time and speed based programs to facilitate multi-tasking



- ▶ **KE-5V** 5.5L Cutter-Mixer - Variable Speed, Brushless
- ▶ **KE-8V** 8L Cutter-Mixer - Variable Speed, Brushless

### Optional Extras:

- 2053058 - Hub with Flat Blades - KE-5V
- 2053935 - Hub with Flat Blades - KE-8V
- 2053063 - Hub with Perforated Blades – KE-5V
- 2053940 - Hub with Perforated Blades – KE-8V
- 2053091 - Hub with Toothed Blades – KE-5V (additional)
- 2053930 - Hub with Toothed Blades – KE-8V (additional)

SPECIFICATIONS	KE-5V	KE-8V
Bowl Capacity	5.5L	8L
Bowl Dimensions	Ø-240mm x H-150mm	Ø-240mm x H-199mm
Speed	300-3000 RPM	300-3000 RPM
Loading	1500W	1500W
Dimensions	286 x 387 x 487mm	286 x 387 x 517mm
Net Weight	18kg	19kg



## PROFESSIONAL PERFORMANCE & VERSATILITY

- Equipped with brushless motor technology ensuring maximum efficiency
- Both vege prep and bowl cutter attachments included
- Ability to be programmed by time and speed to allow multitasking
- Pulse button as cutter-mixer for greater control
- Combination of security systems: head-covers-bowl-power switch
- Advanced control panel that is very intuitive to use and offers all the information at a glance



CK-35V



CK-38V



CK-45V



CK-48V

ULTRA

- ▶ **CK-35V** Ultra Range Combination Vege Prep Machine - 5.5L Bowl
- ▶ **CK-35V\* 3 Blade Set**
- ▶ **CK-38V** Ultra Range Combination Vege Prep Machine - 8L Bowl
- ▶ **CK-38V\* 3 Blade Set**
- ▶ **CK-45V** Ultra Range Combination Vege Prep Machine - 5.5L Bowl
- ▶ **CK-45V\* 3 Blade Set**
- ▶ **CK-48V** Ultra Range Combination Vege Prep Machine - 8L Bowl
- ▶ **CK-48V\* 3 Blade Set**

\*Machine provided with 3 blades of customer's choice

SPECIFICATIONS	CK-35V	CK-38V	CK-45V	CK-48V
Vege Prep Output	100-450Kg/Hr	100-450Kg/Hr	200-650Kg/Hr	200-650Kg/Hr
Inlet Opening Dimensions	136cm <sup>2</sup>	136cm <sup>2</sup>	286cm <sup>2</sup>	286cm <sup>2</sup>
Bowl Capacity	5.5L	8L	5.5L	8L
Motor Speed	Vege: 300-1000rpm Bowl: 300-3000rpm	Vege: 300-1000rpm Bowl: 300-3000rpm	Vege: 300-1000rpm Bowl: 300-3000rpm	Vege: 300-1000rpm Bowl: 300-3000rpm
Loading	1500W	1500W	1500W	1500W
Vege Prep Dimensions	391 x 409 x 552mm	391 x 409 x 552mm	391 x 409 x 652mm	391 x 409 x 652mm
Bowl Cutter Dimensions	286 x 387 x 487mm	391 x 409 x 517mm	286 x 387 x 487mm	286 x 387 x 517mm
Net Weight	24kg	24kg	27kg	27kg

# Food Preparation | Vegetable Preparation Accessories

## ► UNIVERSAL HOPPER

- Ergonomic design with a 136cm<sup>2</sup> kidney shaped inlet



## ► LARGE PRODUCTION ATTACHMENT

- Ergonomic design with a 273cm<sup>2</sup> inlet
- Large capacity attachment to cut and distribute entire products like cabbage



## ► AUTOMATIC HOPPER

- Ideal for high production, continuous feeding of products no larger than 75mm Ø



## ► LONG VEGETABLE ATTACHMENT

- Ideal to get the best cutting quality out of long-shaped products
- Dimensions: Tube 1 - Ø 50mm, Tube 2 - Ø 70mm



## ► VEGE PREP STAND/TROLLEY

- Allows the work to be carried out at the appropriate height
- Adapts to Gastronorm measures for collecting the product and makes it easy to move the machine
- Dimensions: (wxdxh) 686.5 x 400 x 666.5mm



✓ = included    ○ = optional

RANGE	CA-31	CA-41	CA-62	CK-35	CK-38	CK-45	CK-48
Universal Hopper	✓			✓	✓		
Large Production Attachment		✓	○			✓	✓
Auto Hopper p/n:1050120		○	✓				
Auto Hopper p/n:1050121						○	○
Long Vege Attachment p/n: 1050123	○	○	○				
Long Vege Attachment p/n: 1050124				○	○	○	○
Vege Prep Stand/Trolley p/n: 1050063	○	○	○	○	○	○	○

## Food Preparation | Vegetable Preparation Machines

The **CA-31** consists of a 1-speed motor block and universal attachment with the option of a tube attachment for long vegetables.

### ► CA-31

#### ► CA-31 \*with 3 Blade Set

- High precision adjustments to obtain a uniform & excellent quality cut
- Single speed motor block
- Kidney shaped opening with the option of a tube attachment for long vegetables
- High power asynchronous motor
- Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head
- Optional stainless steel stand for convenience



### ► CA-41

#### ► CA-41 \*with 3 Blade Set

- High precision adjustments to obtain a uniform and excellent quality cut
- Single speed motor block
- Large production 'full moon' opening with the option of a tube attachment for long vegetables
- High power asynchronous motor
- Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head
- Optional stainless steel stand for convenience



### ► CA-62

#### ► CA-62 \*with 3 Blade Set

- 2-speed motor block
- Semi-automatic hopper as standard with the option of a) large production head b) long vegetable tube attachment and/or c) stainless steel stand trolley
- Stainless steel construction and highest quality materials used- all suitable for contact with food
- Head equipped with high ejector: enables a higher quantity of product to be shifted

\*Machine provided with 3 blades of customer's choice



SPECIFICATIONS	CA-31	CA-41	CA-62
Output	150-450Kg/Hr	200-650Kg/Hr	500-1000Kg/Hr
Inlet Opening Dimensions	136cm <sup>2</sup>	286cm <sup>2</sup>	273cm <sup>2</sup> /5 x 75m Ø
Motor Speed	365 RPM	365 RPM	2 Speed: 365 & 730 RPM
Loading	550W	550W	750W (400V/50Hz/3~)
Overall Dimensions (wxdxh) mm	389 x 405 x 544	391 x 396 x 652	430 x 420 x 810
Net Weight	21kg	24kg	29.5kg

# Food Preparation | Vegetable Prep Accessories - Blades

## ► CA-31 / 41 / 62 & CK-35V/38V, 45V/48V - Blades

Slicing blades FC-1+ and FC-2+ for potato chips. Blades FCO-2+, FCO-3+ and FCO-6+ make rippling slices. Slicing blades FC-2+ through to FC-25+ for slicing potatoes, carrot, beetroot, cabbage, etc.

**1010215** - FC-1+ 1mm slicing blade

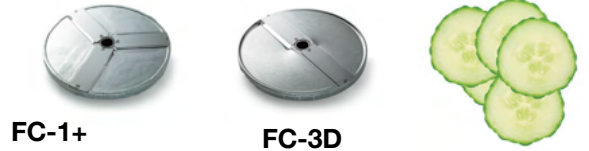
**1010220** - FC-2+ 2mm slicing blade

**1010224** - FC-3D 3mm slicing blade

**1010295** - FCO-2+ 2mm ripple slicing blade

**1010300** - FCO-3+ 3mm ripple slicing blade

**1010408** - FCO-6+ 6mm ripple slicing blade



**1010277** - FC-6D 6mm slicing blade

**1010409** - FC-8D 8mm slicing blade

**1010410** - FC-10D 10mm slicing blade

**1010411** - FC-14D 14mm slicing blade

**1010411** - FC-20+ 20mm slicing blade

**1010247** - FC-25+ 25mm slicing blade



Chipping grids (FFC) combine with FC-6D, 8D, 10D slicing discs for french fries. Dicing grids (FMC) for use with FC-3D to -25+ slicing discs for dicing potatoes for omelettes, vegetables and fruits.

**1010350** - FFC-8+ 8mm chipping grid

**1010355** - FFC-10+ 10mm chipping grid

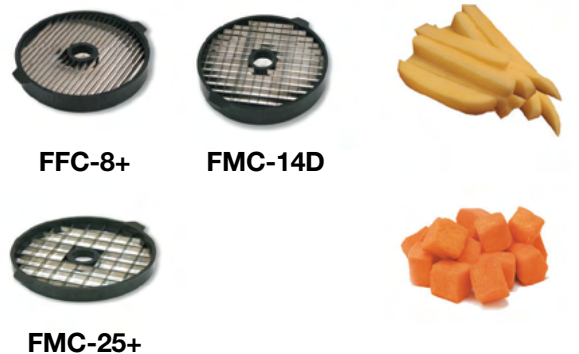
**1010362** - FMC-8D 8mm dicing grid

**1010363** - FMC-10D 10mm dicing grid

**1010364** - FMC-14D 14mm dicing grid

**1010375** - FMC-20+ 20mm dicing grid

**1010380** - FMC-25+ 25mm dicing grid



## ► Quick Grid Clean

For an efficient, quick and safe grid cleaning option that is also dishwasher safe.

**1010361** - QC-8 8mm Quick Grid Cleaner

**1010366** - QC-10 10mm Quick Grid Cleaner

**1010359** - GCH Quick Grid Cleaner Holder



## Food Preparation | Vegetable Prep Accessories - Blades

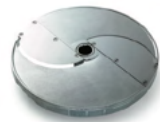
### ► CA-31 / 41 / 62 & CK-35V/38V, 45V/48V - Blades

Curved slicing blades for slicing tomatoes, oranges, lemons, bananas, apples, etc. are specially designed for soft products.

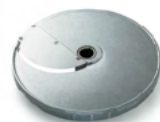
**1010406** - FCC-2+ 2mm

**1010403** - FCC-3+ 3mm

**1010404** - FCC-5+ 5mm



**FCC-2+**



**FCC-5+**



Julienne blades for french fries, strips or batons of potato, carrot, celery, beetroot, etc.

**1010205** - FCE-2+ 2mm

**1010210** - FCE-4+ 4mm

**1010405** - FCE-8+ 8mm



**FCE-4+**



**FCE-8+**



Shredding blades for vegetables, cheese, bread, nuts, etc.

**1010320** - SH-2 2mm

**1010315** - SH-3 3mm

**1010322** - SH-4 4mm

**1010324** - SH-6 4mm

**1010326** - SH-7 7mm



**SH-3**



**SH-7**



Grating blades for grating bread, hard cheese, chocolate, etc.

**1010318** - SHF Fine grating disc

**1010328** - SHG Coarse grating disc



**SHF**



**SHG**



### ► POTATO MASHER KIT FP+

**1010390** - FP+ 8mm Potato Masher Kit

Ideal for getting potato puree using a vegetable preparation machine.



\* Necessary to use with slicing blades.

## Food Preparation | Hand Chipping Machine

► **CF-5** with choice of 1 x Knife Set (below)

1020065 - Knife block & pusher set 8 x 8mm

1020070 - Knife block & pusher set 10 x 10mm

1020075 - Knife block & pusher set 12 x 12mm

- Available in 8, 10, 12mm Knife Sets
- Hourly output of up to 100/150 kg
- Extended handle provides optimal results with minimal effort
- Suction feet provide stability
- Dimensions: 280 x 512 x 735mm
- Net Weight: 3.9kg
- Maximum GN 1/1 150mm can be used

\*Container for illustrative purposes only



## Food Preparation | Mixers

► **BM-5E Planetary Mixer** 230V/50Hz/1~

- Bowl Capacity: 5L
- Capacity in Flour: 1Kg (60% water)
- Speed Variation: 85-485 RPM
- Loading: 300W
- Accessories Included: Dough hook, Beater, Balloon whisk
- Manual bowl safety guard with magnetic safety switching
- Lever operated bowl lift



## Food Preparation | Mixers

### ► SANTOS #18 Fork Dough Mixer



- Bowl Capacity: 10L
- Output: >4Kg dough
- Motor Speed: 1500-1800 RPM
- Fork Speed: 70-84 RPM
- Loading: 600W
- Dimensions: 350 x 500 x 420mm
- Heavy duty, asynchronous motor
- Helical fork: powerful and efficient mixing
- Manual bowl rotation and brake to finely adjust kneading speed
- Transparent bowl cover
- On/off switch with safety overload protection



## Food Preparation | Blenders

### Santos #37 - Food Blender

- Santos #37-4l      Stainless Steel 4L Food Blender
- Santos #37-2l      Stainless Steel 2L Food Blender

- 2L or 4L stainless steel jug available
- Silent & durable coupling system for intensive and long life
- Waterproof removable seal on container cover
- Max Speed: 15000rpm on variable knob & 18000rpm on pulse
- Loading: 750W-1200W max
- Dimensions: 210 x 310 x 560mm





# Food Preparation | FRIX AIR

## ► FRIX AIR 230V/50Hz/1~

The FRIX AIR allows the user to prepare an endless number of recipes starting from fresh ingredients. The possibilities are infinite. After processing the frozen ingredients, FRIX AIR returns a perfectly smooth and creamy texture, with no grains or crystals. Mousse, sauces, patés, purées, powders, spice mixes, soups, fillings, sorbets, ice cream, cocktails and much more can be produced using the FRIX AIR.

- Two working speed selections- standard - 2mins and fast - 1min
- Equipped with a rinsing cycle
- Takes little room in the kitchen
- Recipes can be prepared at any time and put in the freezer
- With an accurate planning of the use of the FRIX AIR less kitchen staff will be required and wastage will be drastically minimized
- The preparation is always ready and available, it is taken out from the freezer only on demand
- Bowls are microwave and dishwasher safe, reusable, stackable and are colour coded according to HACCP guidelines
- Streamlines processes within the kitchen, reducing both prep and cook time and potentially increasing menu offering
- Single serving bowls (180ml) allow upmost hygiene to be observed as each time the whole bowl is processed and used
- Every portion is identical to the next and all ingredients are perfectly mixed and homogenous
- Micro switched glass door ensures safety

### ACCESSORIES INCLUDED

- 2 x SS blades
- 1 x plastic whipping blade
- 2 x blade gaskets
- 2 x bowl holders
- 5 x plastic bowls
- 1 x blade removing tool

### OPTIONAL ACCESSORIES

- Set of 50 reusable containers
- Set of 572 disposable containers



SPECIFICATIONS	FRIX AIR
Bowl Capacity	180ml
Blade Speed	2000rpm
Rinsing Program	YES
Speed Selection	2 cycles - standard 2mins, fast 1min
Adjustable Feet	YES
Loading	230V/50Hz/1~
Dimensions - w x d x h (mm)	205 x 335 x 495
Net Weight	19kg

## Selection Guide



HAND BLENDERS	MODEL	CAPACITY	USABLE LENGTH	LOADING
EXTRA SMALL	XM-12	>10L	148.6mm	240W
SMALL	XM-22	>15L	203mm	300W
MEDIUM	XM-31	>30L	207mm	400W
	XM-33	>60L	283.3mm	400W
LARGE	XM-51	>80L	283.3mm	570W
	XM-52	>120L	350mm	570W
EXTRA LARGE	XM-71	>200L	359.3mm	750W
	XM-72	>250L	420mm	750W

COMBINATION UNITS	MODEL	CAPACITY	USABLE LENGTH	LOADING
SMALL	MB-22	>15L/2-30 egg whites	203mm	300W
MEDIUM	MB-31	>30L/2-50 egg whites	207mm	400W
LARGE	MB-51	>80L/2-80 egg whites	283.3mm	570W

WHISK BEATERS	MODEL	CAPACITY	USABLE LENGTH	LOADING
SMALL	B-20	2-30 egg whites	306mm	300W
MEDIUM	B-30	2-50 egg whites	396mm	400W
LARGE	B-50	2-80 egg whites	405mm	570W

## XM Range

### 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 variable speed
- Designed to work with maximum comfort in recipients of 10 to 250 lt. of capacity



### MAXIMUM COMFORT FOR THE USER

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



### MAXIMUM COMFORT FOR THE USER

- 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



# Food Preparation | Commercial Hand Blenders & Beaters

## HAND BLENDERS

- ▶ XM-12 >10L
- ▶ XM-22 >15L
- ▶ XM-31 >30L
- ▶ XM-33 >60L
- ▶ XM-51 >80L
- ▶ XM-52 >120L
- ▶ XM-71 >200L
- ▶ XM-72 >250L



SPECIFICATIONS	XM-12	XM-22	XM-31	XM-33	XM-51	XM-52	XM-71	XM-72
Capacity	>10L	>15L	>30L	>60L	>80L	>120L	>200L	>250L
Usable Arm Length	148.6mm	203mm	207mm	283.3mm	283.3mm	350mm	359.3mm	420mm
Total Length	448mm	564mm	614mm	728mm	765mm	865mm	880mm	970mm
Blade Cover Diameter	65mm	82mm	92.2mm	92.2mm	101mm	101mm	123.3mm	123.3mm
Speed Variation	1500 - 15,000 RPM				Fixed: 12,000 RPM			
Loading	240W	300W	400W	400W	570W	570W	750W	750W

## COMBINATION UNITS

- ▶ MB-22 >15L
- ▶ MB-31 >30L
- ▶ MB-51 >80L



SPECIFICATIONS	MB-22	MB-31	MB-51
Capacity As Liquidiser	>15L	>30L	>80L
Usable Arm Length	203mm	207.3mm	284.5mm
Blade Cover Diameter	82mm	92.2mm	101mm
Capacity As Whisk	2-30 egg whites	2-50 egg whites	2-80 egg whites
Total Length : Liquidiser	564mm	615mm	765mm
Whisk	570mm	704mm	746mm
Speed Variation	1500-15,000 RPM		
Loading	300W	400W	570W

## Food Preparation | Commercial Hand Blenders & Beaters

### BEATERS / WHISKS

- ▶ **B-20** 2-30 egg whites
- ▶ **B-30** 2-50 egg whites
- ▶ **B-50** 2-80 egg whites

SPECIFICATIONS	MB-22	MB-31	MB-51
Capacity	2-30 egg whites	2-50 egg whites	2-80 egg whites
Whisk Length	306mm	396mm	405mm
Total Length	570mm	704mm	746mm
Speed Variation	200 - 1,800 RPM	200 - 1,500 RPM	200 - 1,500 RPM
Loading	240W	400W	570W



### ADDITIONAL ARMS

- ▶ **3030624** MA-12 Mixer Arm to suit XM-12
- ▶ **3030640** MA-22 Mixer Arm to suit XM-22
- ▶ **3030653** MA-31 Mixer Arm to suit XM-31, XM-33 & MB-31
- ▶ **3030657** MA-33 Mixer Arm to suit XM-31, XM-33 & MB-31
- ▶ **3030685** MA-51 Mixer Arm to suit XM-51, XM-52 & MB-51
- ▶ **3030687** MA-52 Mixer Arm to suit XM-51, XM-52 & MB-51
- ▶ **3030856** MA-71 Mixer Arm to suit XM-71 & XM-72
- ▶ **3030855** MA-72 Mixer Arm to suit XM-71 & XM-72



### ADDITIONAL BEATERS / WHISKS

- ▶ **3030641** BA-20 Beater/Whisk to suit B-20
- ▶ **3030670** BA-30 Beater/Whisk to suit B-30 & MB-31
- ▶ **3030696** BA-50 Beater/Whisk to suit B-50 & MB-51

### ACCESSORIES

- ▶ **3030314** 'Quick Fix' Bowl Clamp
- ▶ **3030320** Clamp Sliding Frame



## Food Preparation | Turbo Liquidiser

▶ **TRX-22**                    400V/50Hz/3N  
 (with 3 grids) - 2 Speed 750/1500rpm

- ▶ 4032389 - Grid 42D - for extra fine grinding
- ▶ 4032403 - Grid 30D - universal use
- ▶ 4032401 - Grid 21D - for fibrous products

SPECIFICATIONS		TRX-22
Bowl capacity		800L
Arm Length mm		600mm
Electrical Supply		400V/50Hz/3~
Loading		2200W
Speed (RPM)		750-1500
Liquidiser Guard Diameter Ø		290mm
Dimensions	(operating)	568 x 1643 x 1219
	(storage)	568 x 963 x 1651
Net Weight		96kg



### Accessories Included



- Designed to work in pots with capacities of up to 800 litres
- For mixing and liquidising directly in the pot or pan, for making consommés, soups, omelettes, mayonnaise, pâté, dips, etc
- Ease of use: can be moved in several directions, adjustable height, fitted on a trolley with 4 non-slip rubber wheels, 2 of them with brakes
- Arm: 600 mm long for blending in any type of cooking pot, whether round or rectangular, equally effective throughout the whole pot
- Balanced liquidiser arm: stops the arm falling or tipping back when not locked
- Arm securing lever: allows you to lock the blender with one hand while holding the trolley with the other
- Watertight, tilted control panel: easy access even during use
- Control panel located on the trolley, making the arm more agile, with better mobility & built in timer: you can leave the machine running for up to 60 minutes without user involvement
- Wiring incorporated into the trolley tubes: The work area is free of cables, so as not to hinder the movement of the blender arm
- Supports for storing the power supply cable: prevents the cable getting tangled and inconveniencing other users
- The turbine, disc and grid are very easy to remove for cleaning - dishwasher safe
- Safety microswitch to control the work position: prevents the turbine working if the arm is too high or low
- Safety guard on the liquidiser head





# FOODPRESERVATION + SOUS VIDE

# Food Preservation | Vacuum Packing Machines

## ► SE - Vacuum controlled by a highly precise sensor.

Our entry level model is controlled by a high-precision microprocessor that controls the vacuum percentage in the chamber, thus enabling accurate and consistent results at all times and regardless of the quantity of product to be packaged. With control by sensor, better control when packaging liquids is achieved: Knowing the vacuum percentage at which a liquid boils when being packaged, with the control by sensor you can ensure it never exceeds this point. Also, with the sensor an optimisation of working times is obtained: the pump works the necessary amount of time to obtain the desired result, therefore we achieve a reduction in working times which has an impact on the productivity of the business and prolongs the service life of the pump.

### Vacuum by Busch

All of the models in the SE range are equipped with robust, reliable, high quality Busch pumps. The Busch pumps can be used continuously and guarantee a maximum vacuum and a long service life.



### Stop Button

With a STOP button, at any time, you can end the vacuum stage and pass on to the next phase.

### Double Seal

All of the models of packaging machines are equipped with bars fitted with dual bead sealing, guaranteeing perfect sealing of the bag at all times.

### Hour Counter

The hours use counter display for oil changing helps improve the durability of the machine.

### Pause Button for Marinating

The "pause" button enables "freezing" the vacuum phase and re-starting from the same point. This is especially useful for marinating different products in a recipe, accelerating the blending or curing of products, flavouring products or tenderising meat.

### Oil Dry

All models have a pump drying program, which allows for the pump to be kept in an optimal condition.



### Controlled De-compression

Thanks to the impulse-controlled decompression, once the bag has been sealed, the air re-enters the chamber little by little. This prevents any damage to the product or the bag.



### Cable Free Sealing Bar

The cable-less sealing bar enables an obstacle-free chamber and makes it easier to clean and maintain in satisfactory hygiene conditions



# Food Preservation | Vacuum Packing Machines

## ► SU - Vacuum controlled by sensor with widest range of options.

Along with the cutting edge features of our SE Range, the SU Range comes standard with so much more...

### Staged Vacuum

All models have a staged vacuum program for soft and porous products. The vacuum process makes several pauses before reaching the final programmed vacuum. This allows removal of the air trapped in the product. This allows for better conditions for the subsequent preservation of the product and vacuum cooking which is much more accurate.



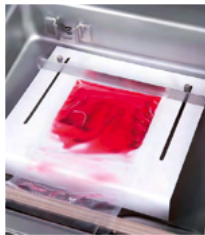
### Label Printing System

Thanks to the exclusive label printing system, it is possible to print laminated labels which are resistant to low temperatures directly from the vacuum packer, without requiring intermediary hardware. The label contains the name of the product, the vacuum value, the date of packaging, the expiry date and the preservation temperature, guaranteeing correct HACCP tracking.



### H2O Sensor

Thanks to the new system for detecting the evaporation point of whatever product is being packed, the vacuum process automatically stops when humidity is present, preventing spillage of liquids into the chamber and ensuring the maximum possible vacuum for each product. The vacuum time is always the optimal time for the product being packaged and there is no drying out of the product or contamination of the oil in the pump.



### Connectivity & SammicVAC App

Thanks to connectivity via Bluetooth to mobile devices and the free SammicVAC app, it is possible to programme cycles by the name of the product, as well as to design labels.

### Memory of Programs

In the entire range it is possible to memorise 25 different vacuum programs. Via the app, programs can be blocked to avoid undesired changes being made by the operators and also customized with names and/or specific numbers.

### Inert Gas Injections

The inert gas injection system comes standard on all SU models. This function allows you to package in a protective atmosphere. Depending on the gas employed and the product to be packaged, it obtains enhanced conservation, improvement in its appearance and avoids damage in the case of fragile products.

### Intelligent, Progressive Decompression

The SU packaging machines have a soft air inlet valve into the chamber for progressive decompression. This is useful for preventing the puncturing of the bag in the case of products which require special protection or ones with sharp edges, or for soft or fragile products.



# Food Preservation | Vacuum Packing Machines

## 200 Series

- ▶ **SE-208** 230V/50Hz/1~

Sealing Bar Configuration



## 300 Series

- ▶ **SE-310** 230V/50Hz/1~
- ▶ **SU-310GP** 230V/50Hz/1~



## 400 Series

- ▶ **SE-410** 230V/50Hz/1~
- ▶ **SE-420** 230V/50Hz/1~
- ▶ **SU-416GP** 230V/50Hz/1~
- ▶ **SU-420GP** 230V/50Hz/1~



(SE) = Sensor

(SU) = Sensor Ultra

SPECIFICATIONS	SE-208	SE/U-310	SE/U-410/416	SE/U-420
Vacuum Pump m <sup>3</sup> /h	Busch 8	Busch 10	Busch 10/16	Busch 20
Sealing Type	Double	Double	Double	Double
Sealing Bar Length (mm)	280	320	420	420
Electrical Loading	450W	370W	370W/550W	750W
Vacuum Pressure (Max)	2 Mbar	2 Mbar	2 Mbar	2 Mbar
<b>Chamber Dimensions</b>				
w x d x h (mm)	288 x 333 x 110	330 x 360 x 155	430 x 415 x 145/180	30 x 415 x 180
<b>External Dimensions</b>				
w x d x h (mm)	337 x 431 x 331	384 x 465 x 403	484 x 529 x 413/448	484 x 529 x 448
Net Weight	32kg	39.5kg	49 / 51kg	57kg
Complete With	1 Filling Plate			

## Food Preservation | Vacuum Packing Machines

### 500 Series

- ▶ **SE-520 CC** 230V/50Hz/1~
- ▶ **SU-520GP CC** 230V/50Hz/1~
- ▶ **SE-520 L** 230V/50Hz/1~
- ▶ **SU-520GP L** 230V/50Hz/1~

Sealing Bar Configuration



### 600 Series

- ▶ **SE-604** 230-400V/50Hz/3n~
- ▶ **SE-606** 230-400V/50Hz/3n~
- ▶ **SE-604 CC** 230-400V/50Hz/3n~
- ▶ **SE-606 CC** 230-400V/50Hz/3n~
- ▶ **SU-604GP** 230-400V/50Hz/3n~
- ▶ **SU-606GP** 230-400V/50Hz/3n~
- ▶ **SU-604GP CC** 230-400V/50Hz/3n~
- ▶ **SU-606GP CC** 230-400V/50Hz/3n~



### 800 Series

- ▶ **SE-806** 230-400V/50Hz/3n~
- ▶ **SE-810** 230-400V/50Hz/3n~
- ▶ **SE-806 CC** 230-400V/50Hz/3n~
- ▶ **SE-810 CC** 230-400V/50Hz/3n~
- ▶ **SE-806 LL** 230-400V/50Hz/3n~
- ▶ **SE-810 LL** 230-400V/50Hz/3n~
- ▶ **SU-806GP** 230-400V/50Hz/3n~
- ▶ **SU-810GP** 230-400V/50Hz/3n~
- ▶ **SU-806GP CC** 230-400V/50Hz/3n~
- ▶ **SU-810GP CC** 230-400V/50Hz/3n~
- ▶ **SU-806GP LL** 230-400V/50Hz/3n~
- ▶ **SU-810GP LL** 230-400V/50Hz/3n~



**(SE) = Sensor**  
**(SU) = Sensor Ultra**

SPECS	SE/U-520 CC/ L	SE/U-604/606	SE/U-604/606CC	SE/U-806/810	SE/U-806/810CC	SE/U-806/810LL
Vac Pump	Busch 20	Busch 40/63	Busch 40/63	Busch 63/100	Busch 63/100	Busch 63/100
Sealing type	Double	Double	Double	Double	Double	Double
Seal bar lgth	420+420 / 550	656 + 413	465 + 465	848+530	581+581	848+848
Elec. Load	750W	1100/1500W	1100/1500W	1500/2200W	1500/2200W	1500/2200W
Vac pressure	2 Mbar	0.5 Mbar	0.5 Mbar	0.5 Mbar	0.5 Mbar	0.5 Mbar
Chamber dimensions	568 x 431 x 215	672 x 481 x 200	672 x 481 x 200	864 x 603 x 215	864 x 603 x 215	864 x 603 x 215
External dimensions	634 x 552 x 513	740 x 566 x 997	740 x 566 x 997	960 x 757 x 998	960 x 757 x 998	960 x 757 x 998
Net weight	70.5kg	145/159kg	145/159kg	232/250kg	232/250kg	232/250kg

## Vacuum Sealer

- ▶ **SU-6100GP** Swing Lid Vac (100M<sup>3</sup>/H)
- ▶ **SU-6160GP** Swing Lid Vac (150M<sup>3</sup>/H)

## High Performance model with tilting cover

- 2 Chambers with 2 x 662mm seal bars in each for continuous production

### Default Equipment

4 Filling plates

### Optional Equipment

Liquid insert plate set



SPECIFICATIONS	SU-6100 GP	SU-6160 GP
Vacuum Pump m <sup>3</sup> /h	100 m <sup>3</sup> /h	155 m <sup>3</sup> /h
Sealing Type	Double	Double
Sealing Bar Length	(662mm + 662mm)	(662mm + 662mm)
Electrical Supply	230-400V/50Hz/3~	230-400V/50Hz/3~
Electrical Loading	2200W	4000W
Vacuum pressure (Max)	0.5 mbar	0.5 mbar
Internal dimensions - w x d x h (mm)	2 x (662 x 656 x 205)	2 x (662 x 656 x 205)
External dimensions (mm)	1640 x 874 x 1370	1640 x 874 x 1370
Net Weight	360kg	390kg

## Printer, Labels & Trolley



- ▶ **1140568** RB Printer for SU Vacuum Packing Machines  
Specially configured for Sammic SU models to print labels directly from the machine
- ▶ **1140567** 5000 Pre-cut labels + 1 x Ribbon for RB Printer  
High heat resistance - suitable for sous vide
- ▶ **1140566** Roll of 1000 Pre-cut labels
- ▶ **1140560** Trolley for 400 Series Vac Packers  
505 x 550 x 630mm
- ▶ **1140561** Trolley for 500 Series Vac Packers  
645 x 555 x 630mm

## Food Preservation | SU VAC NORM

### Vac-Norm External Vacuum Kit

- ▶ **2149244** Vac-Norm External Vacuum Kit

Never buy bags again!

All Sammic vacuum packing machines are ready to use the Vac-Norm external vacuum kit. An external vacuum kit, specially designed thick guaged containers and covers allow you to vacuum-pack directly into re-usable Vac-Norm containers instead of using bags.

Perfect for burger joints, sandwich shops, pizza places, cold larders and any eco-concious kitchens - drastically reduce your consumables with this durable and sustainable system.



## Food Preservation | Vac-Norm Accessories

### Vac-Norm External Vacuum Kit

- ▶ **2149244** Bench top machines
- ▶ **2149257** Freestanding machines



### Vac-Norm Containers

- ▶ **5140100** - 1/1 D:200mm (27L)
- ▶ **5140102** - 1/1 D:150mm (20.5L)
- ▶ **5140104** - 1/1 D:100mm (14L)
- ▶ **5140106** - 1/2 D:150mm (9L)
- ▶ **5140108** - 1/2 D:100mm (6L)
- ▶ **5140110** - 1/3 D:150mm (5.5L)
- ▶ **5140112** - 1/3 D:100mm (3.5L)



### Vac-Norm Covers

- ▶ **5140114** - Cover 1/1 (with valve & gasket)
- ▶ **5140115** - Stainless steel cover 1/1 (with valve & gasket)
- ▶ **5140116** - Cover 1/2 (with valve & gasket)
- ▶ **5140117** - Stainless steel cover 1/2 (with valve & gasket)
- ▶ **5140118** - Cover 1/3 (with valve & gasket)



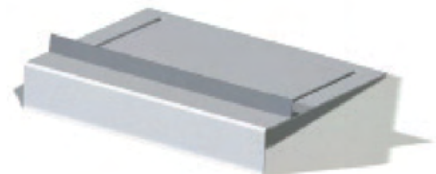
## Bag Cutting Kit

- ▶ **2149774** - For use with 413mm Seal Bar
- ▶ **2149772** - For use with 420mm Seal Bar
- ▶ **2149775** - For use with 465mm Seal Bar
- ▶ **2149777** - For use with 530mm Seal Bar
- ▶ **2149773** - For use with 656mm Seal Bar
- ▶ **2149776** - For use with 848mm Seal Bar
- ▶ **2149778** - For use with 581mm Seal Bar
- ▶ **2149779** - For use with 662mm Seal Bar



## Liquid Insert Plates

- ▶ **2149531** - For use with 300 Series
- ▶ **2149020** - For use with 400/500 Series
- ▶ **2149074** - For use with 600 Series
- ▶ **2141798** - For use with 800 Series



## Vacuum Bags for Chamber Machines

- |   |              |
|---|--------------|
| ▶ <b>1523-70µm</b> 150 x 230, 70µm, QTY 100 | 10pks of 100 |
| ▶ <b>2025-70µm</b> 200 x 250, 70µm, QTY 100 | 10pks of 100 |
| ▶ <b>2030-70µm</b> 200 x 300, 70µm, QTY 100 | 10pks of 100 |
| ▶ <b>2535-70µm</b> 250 x 350, 70µm, QTY 100 | 10pks of 100 |
| ▶ <b>3040-70µm</b> 300 x 400, 70µm, QTY 100 | 10pks of 100 |
| ▶ <b>3545-70µm</b> 350 x 450, 70µm, QTY 100 | 10pks of 100 |
| ▶ <b>4045-70µm</b> 400 x 450, 70µm, QTY 100 | 5pks of 100  |
| ▶ <b>4055-70µm</b> 400 x 550, 70µm, QTY 100 | 5pks of 100  |



## Cooking Grade Vacuum Bags

- |   |              |
|---|--------------|
| ▶ <b>1520-100µm</b> 150 x 230, 100µm, QTY 100 | 10pks of 100 |
| ▶ <b>2030-100µm</b> 200 x 300, 100µm, QTY 100 | 10pks of 100 |
| ▶ <b>2535-100µm</b> 250 x 350, 100µm, QTY 100 | 10pks of 100 |
| ▶ <b>3040-100µm</b> 300 x 400, 100µm, QTY 100 | 10pks of 100 |



## Food Preservation | External Vacuum Packing

### Jumbo Magic Vac V704 PKI

▶ **V704 PKI** Jumbo Magic Vac

- Electronic timer and digital keyboard
- Powerful air extraction using a self lubricating double pump
- 40cm sealing bar with cooling system
- Patented lock / unlock system
- Automatic marinating feature
- Includes connection tube for accessories and Magic Cutter bag cutting tool



#### SPECIFICATIONS

Pump Flow Rate	31.5L/min
Loading	380W
Dimensions - w x d x h (mm)	540 x 315 x 180
Net Weight	12.4kg

### Jumbo 30 EVO V775 PK2

▶ **V775 PK2** Jumbo 30 EVO

- Manufactured in medical grade stainless steel
- Professional performance with powerful double pump
- Self locking clips for an effective seal
- Large 3mm width seal
- Easy to use automatic function & manual cycle with instant sealing for crispy and delicate foods
- Specific cycle for quick vacuum marinating
- Includes connection tube for accessories and Magic Cutter bag cutting tool



#### SPECIFICATIONS

Pump Flow Rate	18L/min
Loading	130W
Dimensions - w x d x h (mm)	415 x 245 x 125
Net Weight	5kg

### External Vacuum Packing Bags

- ▶ **ACO 1116** Set of 50 Bags 40 x 50cm
- ▶ **ACO 1118** Set of 2 Rolls 40 x 600cm
- ▶ **ACO 1059** Set of 50 Bags 20 x 30cm
- ▶ **ACO 1064** Set of 50 Bags 30 x 40cm
- ▶ **ACO 1068** Set of 2 Rolls 30 x 600cm

### External Vacuum Canisters

- ▶ **ACO 1073** 2.5L Executive Container Complete
- ▶ **ACO 1005** Set of 2 Executive Round Canisters (2L & 4L)



All prices subject to GST



# SMART ViDE

by Sammic



Temperature-controlled sous-vide cooking has become an indispensable technique for any kitchen that follows the latest trends. More than a fashion, it's a cooking technique that gains praise for both its advantages related to product quality and the economic and organisational benefits that this means.

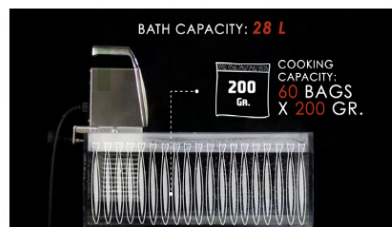
## Extreme Precision

Equipped with a precision temperature control system, obtaining highly consistent results.



CUSTOM	GASTRONORM	OTHERS
--------	------------	--------

- |  |  |   |
|--|--|---|
| <ul style="list-style-type: none"> <li>• Energy Saving Insulated Baths with Custom Lids</li> <li>• Drainage Taps for OH&amp;S</li> </ul> | <ul style="list-style-type: none"> <li>• Max. Capacity 56L/30L</li> <li>• Min. Depth: 150mm</li> </ul> | <ul style="list-style-type: none"> <li>• Max. Capacity 56L/30L</li> <li>• Min. Depth: 150mm</li> <li>• Max. Depth: 200mm</li> </ul> |
|--|--|---|



## Professional Performance

- Enables HACCP traceability - save, export or print cooking results
- Store up to 20 recipes for consistent results every cycle
- Turn your machine on before your arrival to ensure you are up to temp and ready to go using the deferred start option
- Both models are compatible with the new customised tracking system for cook times, **Janby Track**



## Food Preservation | SMARTVIDE

Commercial high-precision sous-vide cookers that are reliable, user-friendly and portable. Cutting edge features allow the interchange of important data to improve the chef's experience and provide effective HACCP management.

Streamline kitchen process and reduce waste with easy portion control.

### SMARTVIDE by Sammic



Smartvide 9



Smartvide 5

- ▶ **SmartVide 9**                      56L Capacity
- ▶ **SmartVide 5**                      30L Capacity



SPECIFICATIONS	SMARTVIDE 9	SMARTVIDE 5
Capacity	56L	30L
Temperature Precision	0.01°C	0.01°C
Temperature Range	5°C - 95°C	5°C - 95°C
Cycle Duration	1min - 99Hr + Continuous	1min - 99Hr + Continuous
Bluetooth Connectivity	Yes	Yes
HACCP Ready	Yes	Yes
Programming Capacity	20 Recipes	20 Recipes
Total Loading	2000W (10A)	1600W (10A)
Submergible Part Dimensions - w x d x h (mm)	117 x 110 x 147	116 x 94 x 147
Total Dimensions - w x d x h (mm)	124 x 140 x 360	116 x 128 x 350
Net Weight	4.1kg	2.7kg

## Food Preservation | Immersion Circulator Accessories

▶ **1180060 Insulated Tank for Immersion Circulator (28L)**

▶ **1180065 Insulated Tank for Immersion Circulator (56L)**

- Double skinned + fully insulated
- Stainless steel construction
- Complete with tap for easy drainage



▶ **1180062 Lid for Insulated Tank (28L)**

▶ **1180067 Lid for Insulated Tank (56L)**

- Stainless steel construction (28L)
- Prevents water evaporation during cooking process
- Adapts to 1/1 and 2/1 standard Gastronorm containers as well as Sammic 56L insulated tank
- Complete with handle and cut out to fit the SmartVide range



▶ **1180080 Floating Balls (1000 units)**

- Hollow Plastic Floating Balls - 20mm diameter
- 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 and in most bath fluids



▶ **1180090 Needle Probe for Smartvide9 and X**

- To be used in conjunction with probe foam seal to retrieve and record internal temperatures of items within the sous-vide bath
- All results are logged and can be exported to your printer or smart device for HACCP control
- Accurate to 0.01°C of a degree



▶ **5170060 Probe Foam Seal Tape**

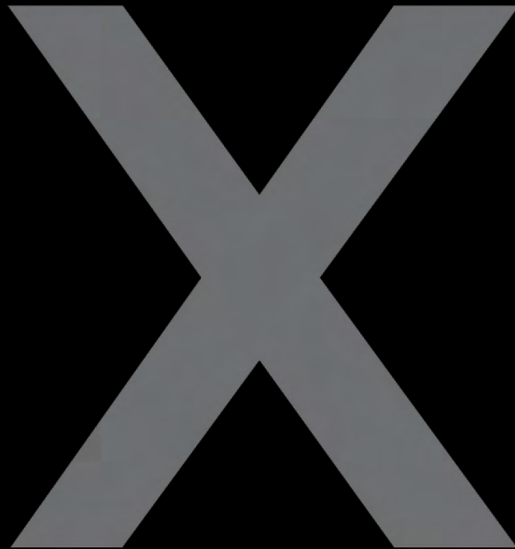
- 10mm x 4M
- Used to prevent losing vacuum into the bag when using a needle probe





Introducing the Sous-vide cooker

# SMARTVIDE



- HACCP Control made easy, at a glance, at any time
- 5" Full Colour Touch Screen Display
- Ability to Work for indefinite time - perfect for re-generation
- Firmware Updates - features and upgrades can be added remotely
- Janby Track Ready - 8 Tags + 6 Month Subscription
- Bluetooth & Wifi Enabled
- Designed to work in containers of up to 56L Capacity, which translates to 120 portions of 200g each
- Probe Activated Cycle Start: When established temperature is reached at the heart of the product, the cycle starts automatically - crucial for pasturisation

The SmartVide X is the ideal solution when professional performance is required, as its high-power output means that heating times are kept to a minimum.

► **SmartVide X** 56L Capacity

SPECIFICATIONS	SMARTVIDE X
Operating Temperature	5°C - 95°C
Display Precision	0.01°C
Display	5" TFT Capacitive Touch Screen
Cycle Duration	1min - 99Hr, indefinite
Permitted Ambient Temperature	5°C - 40°C
Maximum Capacity	56L
Loading	2000W
Submergible Part Dimensions w x d x h (mm)	117 x 110 x 147
External Dimensions w x d x h (mm)	125 x 148 x 385
Net Weight	4.4kg



The **JANBY Track** system answers the main concerns when several individual servings are cooked and regenerated in the same water tank:



- Which bag was introduced first?
- How do you control the different cooking times for each of the portions?
- How do you identify portions for customers with special dietary needs?
- How do you keep a history of those you have cooked?

In addition, it provides us with an exhaustive traceability of temperature and time data, compatible with HACCP control.

**Traceability:** the system maintains the history of what is cooked, portion by portion, allowing subsequent monitoring of the cycles carried out. Individualized monitoring allows to quickly identify and track special customer needs, such as allergens, salt-free diets, etc. Plus, through smart labels and the integration to different POS systems, it is possible to obtain a complete traceability of the food chain.

**HACCP control:** JANBY Track generates very precise reports of cooking times and temperatures, portion by portion, allowing a complete and precise traceability from different devices at all times.

**JANBY Cloud:** the cloud environment centralizes all the data of each organization and equipment providing unprecedented control over the operations that take place in the kitchen.

The Sammic Smartvide X is configured to host this system and comes with 8 tags and a free six month subscription to the Janby Track Mini software.

**Available in Australia Soon** - Ask your Agent for release details



**DRINKPREPARATION**

## Drink Preparation | Centrifugal Juicers

### Juicemaster® Professional

- ▶ **S42-8** Centrifugal juicer
  - Continuous juice production & automatic pulp ejection
  - Circular feeding hole 75mm
  - Turbo switch for ejecting pulp when busy



### Santos #50CX - Centrifugal Juicer

- ▶ **Santos #50CX** Centrifugal juicer
  - Continuous juice production & automatic pulp ejection
  - Perfect filtration and wide feeding chute of 79.5mm Ø
  - Spout height: 200mm - accepts glasses, jugs & some blender containers
  - New 'Auto-Clean' basket assists pulp ejection and maximum production
  - Safety: micro switched locking arm and motor protected by thermal overload
  - Powerful & quiet asynchronous motor



Auto Clean Basket



### Santos #68X - Centrifugal Juicer

- ▶ **Santos #68X** Centrifugal juicer
  - Continuous juice production & automatic pulp ejection
  - Perfect filtration and wide feeding chute of 79.5mm Ø
  - Spout height: 230mm, accepts glasses, jugs & blender containers
  - New Auto-Clean basket assists pulp ejection and maximum production
  - Patented Safety system, electric cut-off and motor brake when opening, stainless steel cover, motor protected by thermal overload



Auto Clean Basket



SPECIFICATIONS	S42-8	#50CX	#68X
Output	up to 1L/min	1L/min	1.5L/min
Speed	6300rpm	3000rpm	3000rpm
Loading	240W	600W	1300W
Electrical Supply	220-240V/50Hz/1~		
Dimensions - w x d x h (mm)	205 x 310 x 360	260 x 470 x 450	330 x 562 x 606
Net Weight	5kg	16kg	24kg

## Drink Preparation | Citrus Juicers

### Santos #11 - 'Classic'

► **Santos #11** Citrus juicer

- Hand operated
- No need to peel fruit - cut and squeeze as you go
- Asynchronous motor
- 3 different removable squeezers for limes, lemons/oranges & grapefruits



### Santos #10

► **Santos #10** Citrus juicer

- Maximise juice yield with a dedicated citrus juicer - no need to peel fruit
- Stainless steel cone & strainer
- Easily disassembled for cleaning purposes
- Ergonomically lever operated
- Special clutch system - instant start and stop
- Heavy duty and quiet asynchronous motor



### Santos #70 'Evolution'

► **Santos #70** Lever Citrus Juicer

- High performance, reliable citrus juicer with heavy duty asynchronous motor
- Patented clutch system for automatic start/stop of the cone
- Ergonomic articulate lever
- New seals for vibration reduction & improved waterproof switching



SPECIFICATIONS	#11	#10	#70
Output	30L/Hr	30L/hr	50L/Hr
Speed	1500rpm	1500rpm	1500rpm
Loading	155W	230W	300W
Dimensions - w x d x h (mm)	230 x 300 x 350	200 x 300 x 380	400 x 240 x 490
Net Weight	8kg	9.5kg	13.5kg





### Santos #32 - Automatic Orange Juicer

- ▶ **Santos #32**            220-240V/50Hz/1~    Automatic Orange Juicer (Benchtop)
- ▶ **Santos #32T**        220-240V/50Hz/1~    Automatic Orange Juicer (Stand)

- Automatic peel ejection through bench mount or to supplied bin in trolley
- Pressure can be adjusted by simple rotation of upper squeezers
- Large capacity feeding hopper - Approx. 10kg of oranges
- 7L juice container with removable pip filter & manual pulp agitator
- Removable knife plate and cones for easy cleaning
- Large safety stop button and automatic motor cut-off when door is opened
- Inlet opening - Orange diameter 60-90mm



SPECIFICATIONS	#32/32T
<b>Output</b>	<100L/Hr
<b>Speed</b>	1500rpm
<b>Loading</b>	600W
<b>Dimensions - w x d x h (mm)</b>	600 x 410 x 1026 / 845 x 410 x 1816
<b>Net Weight</b>	65.5kg /86.5kg

### Nutrisantos™ #65 Cold Press Juicer

- ▶ **Santos #65**            Cold Press Juicer

The cold press juicer Nutrisantos™ #65 is the solution to all juice bars, restaurants and shops wishing to make fresh cold pressed juices, on demand, in front of the customer. This is a new way of juicing, pressing very slowly all kind of fruits, veggies, leafy greens, and preserving the vitamins, nutrients, enzymes, and minerals. Santos has two patents on the cold press system, which is a real innovation on the market.

- High output, commercial cold pressed juicer with aluminium body and stainless steel food zone
- Slow movement (max 80rpm) means no heat is created and the nutrients are kept within the juice
- Independent motors to get the best yield out of each different product juiced



SPECIFICATIONS	#65 CPJ
<b>Output</b>	Approx up to 60L per hour
<b>Loading / Speed</b>	650W / 80RPM (max)
<b>Dimensions - wxdxh(mm)</b>	236 x 412 x 642
<b>Net Weight</b>	29kg

## Santos #66 - Compact Brushless Blender

- ▶ **Santos #66**      Brushless blender
- 66100              Extra complete container
- 66100R            Extra complete container - Red
- 66100Y            Extra complete container - Yellow



- Brushless motor - low consumption, high performance, silent and durable - it can be used intensively without overheating
- Titanium coated blade that is highly resistant and adapted for intensive use
- Comes complete with clear container. Option red or yellow containers to help prevent cross contamination of allergens
- Dual Crushing Action: Patented two-way blade rotation
- 9 Preset and fully optimised programs
- Two step safety system - motor will cut off if lid and/or jug are not set in place
- Easy to use touchpad with LCD display
- Easy Maintenance: each part can be dismantled (including the blade assembly)



SPECIFICATIONS	#66
Container Capacity	2.4L
Usable Capacity	1.4L
Speed	Max Torque 8N.m
Dimensions - w x d x h (mm)	197 x 233 x 393
Net Weight	6.2kg

## Santos #62 - Brushless Blender

- ▶ **Santos #62**      Brushless blender
- 62100              Extra complete container
- 62100R            Extra complete container - Red
- 62100Y            Extra complete container - Yellow



- New coloured containers for use with allergy sensitive ingredients to prevent cross contamination
- Independantly tested, quietest on the market
- Advanced technology - no carbon brushes giving longer life
- Highly energy efficient and extremely quiet
- Tactile control panel with 30 pre-programmed recipes and ability to customise via a USB port
- In counter and counter top versions - same machine
- Bisphenol free, graduated, stackable jug
- Patented 2-way blade rotation system
- Smooth blade one side, toothed blade other



SPECIFICATIONS	#62
Container Capacity	2.4L
Usable Capacity	1.4L
Speed	Max Torque 8N.m
Dimensions - w x d x h (mm)	247 x 200 x 441
Net Weight	8.3kg

## Drink Preparation | Blenders & Drink Preparation

### Blendmaster® TB-2000

- ▶ **TB-2000** Blendmaster  
TM-003 Extra complete container

- 2L BPA Free Jug
- On-Off switch with variable speed control and pulse function
- Filler cap in lid and polycarbonate agitator supplied to add ingredients mid-use
- Specially designed 2-in-1 cutting assembly



### Drinkmaster® M98

- ▶ **M98** Drinkmaster Milkshake Mixer

- Powerful 300W / 15000 RPM motor
- Activating microswitch
- Manufactured in light alloy steel
- Supplied with agitators for milkshakes and thickshakes

\* Cup Not Supplied with Machine



### Santos® #34 Cold Drink Dispenser

- ▶ **Santos #34.1** Single Bowl
- ▶ **Santos #34.2** Double Bowl
- ▶ **Santos #34.3** Triple Bowl

- Ideal for tropical climates, the units hold 4°C - 12°C comfortably at an ambient temperature of 32°C
- Wide air cooling condenser with dedicated fan for efficiency
- Condensation water recovery system
- Removable bowl, cover and tap screw
- Independent stirring paddle
- High quality and long lasting hermetically sealed compressor



SPECIFICATIONS	TB-2000	M98	#34.1	#34.2	#34.3
Capacity	2L container	-	1 x 12L	2 x 12L	3 x 12L
Loading	850W	300W	160W	260W	330W
Dimensions (w x d x h) mm	205 x 230 x 510	180 x 210 x 485	190 x 430 x 545	380 x 430 x 545	570 x 430 x 545
Net weight	5.5kg	3.4kg	15kg	24kg	33kg

## Drink Preparation | Coffee Grinders

### ► Santos #55BFK Auto Silent Coffee Grinder

230V/50Hz/1~

Guarantee of a fresh ground coffee. Ideal appliance to serve a high quality espresso.

- Easy to use control panel counts and displays the number of group heads filled
- 63.5mm grinding discs that are highly resistant and long lasting
- Grind Precision: 0.02mm per graduation
- Powerful and reliable commercial motor
- Coffee is automatically dosed into the group head thanks to detectors in the filter holder
- Noise Level : 63dBA
- Built in tamper
- Extremely efficient - one dose dispensed in less than 1 second



### ► Santos #63 High Output Coffee Grinder 230V/50Hz/1~

This is the ideal appliance for all stores which distribute large quantities of ground coffee/herb & spices: coffee shops, supermarkets and roasting establishments

- This is the ideal appliance for all stores which distribute large quantities of ground coffee: Supermarkets, roasting stores, wholesalers etc
- Bag holder and vibrating plate makes self-service & production processing easy
- Precise and reliable high quality grinding every time
- Can produce >36Kg of Turkish Coffee per hour
- 120mm diameter triple cut grinding discs that can be resharpened
- Noise level: 65dBA
- Powerful and reliable commercial motor



SPECIFICATIONS	#55 BFK	#63
Hopper Capacity	2.2kg	1.2kg
Output	>25Kg/Hr	>120Kg/Hr
Speed	2800 RPM	1500 RPM
Noise Level	63dBA	65dBA
Loading	1100w	1500w
Dimensions (w x d x h mm)	198 x 397 x 577	279 x 329 x 677
Net Weight	15Kg	40Kg

## Drink Preparation | Ice Crushers

### Ceado G30 - Ice Shaver

► **G30** 230V/50Hz/1~

- For shaving ice to snow cone consistency
- 1400rpm
- Capacity: up to 2kg per minute
- Fan cooled motor
- Loading: 300W
- Dimensions - w x d x h (mm): 210 x 450 x 430
- Net Weight: 9kg



### Ceado V90 - Ice Crusher

► **V90** 230V/50Hz/1~

- 900rpm
- Capacity: up to 2kg per minute
- Loading: 150W
- Dimensions - w x d x h (mm): 210 x 230 x 460
- Net Weight: 4kg



### Santos #53 - Ice Crusher

► **Santos #53** 230V/50Hz/1~

- 73rpm
- Capacity: 3kg/min
- Heavy duty, high output
- Both fine and coarse crush choice
- Loading: 155W
- Dimensions - w x d x h (mm): 236 x 353 x 474
- Net Weight: 10kg



### Ceado V100 - Ice Crusher

► **V100** 230V/50Hz/1~

- 68rpm
- Capacity: 6kg/min
- Loading: 300W
- Dimensions - w x d x h (mm): 240 x 340 x 470
- Net Weight: 15.5kg



**NB: Ice used for the above machines MUST come from an ice machine**



All prices subject to GST

ICECREAMMACHINES

# NEMOX<sup>®</sup>

ITALIAN GELATO MACHINES & MORE

 **Made in Italy**





## A new environment for ice cream

**I-GREEN** is the project designed and implemented by Nemox to help protect the environment by eliminating greenhouse gases, harmful to the environment, from domestic and professional equipment.

### Advantages:

- NATURAL, ECOLOGICAL, EFFICIENT Gas.
- Uses a totally natural gas that does not require further transformations, saving energy.
- Uses less quantity of gas with lower pressures and consequently less wear.
- Improves the performance of the thermodynamic system with reduction of preparation times.
- Reduction of energy consumption

**I-GREEN's** ambition is to replace currently used HFC refrigerants with near-to-zero GWP refrigerants with an expected CO<sub>2</sub> equivalent reduction of 99.95% across our range. The efficiency of R290 gas has made it possible to use compressors and motors of lower power, reducing the energy consumption of the range by up to 30%.

### Defining features of the Nemox Range:

- Compact sizes
- Fast production
- Separate paddle & refrigeration switches
- **Electronic Density Control** - the paddle will automatically shut off and storage mode will be activated when product reaches consistency
- **Automatic storage:** once consistency is achieved the machine goes into storage mode, activating and deactivating the compressor and paddle for 8Hrs +, ensuring product is kept fresh and ready for use.
- **TOUCH & CREA Range programming** - 4 different pre-set consistencies with corresponding storage programs



# Ice Cream Machines | i-Green Technology

## Gelato Chef 3L Automatic

- ▶ **Chef 3L Automatic**      Bench top ice cream machine
- ▶ **0005500015R00**      Additional Removable Bowl

- Separate paddle and refrigeration switches
- Removable bowl allows the user to immediately begin preparation of a second batch in the fixed bowl once removed
- Automatic cycle program allows the user to press a button and walk away



## Gelato Chef 5L Automatic

- ▶ **Chef 5L Automatic**      Bench top ice cream machine
- ▶ **0005700034R00**      Additional Removable Bowl

- Separate paddle and refrigeration switches
- Removable bowl allows the user to immediately begin preparation of a second batch in the fixed bowl once removed
- Automatic cycle program allows the user to press a button and walk away



## Gelato 4K Touch

- ▶ **4K Touch**      Bench top ice cream machine
- ▶ **0005500020R00**      Additional Removable Bowl

- Fully Automatic & touchscreen operated
- 4 Pre-programmed densities that switch automatically to the corresponding storage program once desired consistency is detected
- Cycle progression indicator



SPECIFICATIONS	3L Auto	5L Auto	4K Touch
Output	3L/Hr	4.5L/Hr	5.6L/Hr
Output Per Batch	Approx. 1.5L	Approx. 1.5L	Approx. 1.5L
Time per Batch	25-30mins	20-25mins	12-15mins
Bowl Volume	2L	2.5L	2.5L
Speed	30 Rpm	65 Rpm	65 Rpm
Electronic Density Control	✓	✓	✓
Automatic Storage	8Hrs	8Hrs	8Hrs
Removable Bowl	✓	✓	✓
Preset Programs	1	1	4 cycle, 4 storage
Waste Drainage System	X	X	X
Loading	160W	250W	320W
Dimensions (w x d x h) mm	400 x 320 x 315	450 x 320 x 315	415 x 415 x 300
Net Weight	16kg	22kg	26.5kg

## High Production CREA Range



- ▶ Gelato 5K CREA SC I-Green
- ▶ Gelato 6K CREA I-Green

- Stainless Steel paddle with interchangeable scrapers
- Dedicated software allows four different programs depending on your requirements - Classic Gelato, Semi-soft Gelato, Granita + Shock Freezing
- 4 corresponding automatic storage programs
- Magnetic safety device - when lid is lifted paddle stops automatically
- Gravity drainage system to aid the cleaning process



## Gelato 5+5 Twin CREA

- ▶ Gelato 5+5 Twin CREA I-Green

- Two separate refrigeration and blending systems
- Ability to serve straight from the bowl and top up as you go thanks to fast batch production times
- Equipped with wheels and brake for easy movement as needed
- Easy cleaning gravity drainage system



SPECIFICATIONS	5K CREA SC	6K CREA	5+5K Twin CREA
Output	>7L/Hr	>10L/Hr	2 x >7L/Hr
Output Per Batch	Approx. 1.75L	Approx. 2.5L	Approx. 2 x 1.75L
Time per Batch	12-15mins	12-15mins	12-15mins
Bowl Volume	3.2L	5L	2 x 3.2L
Speed	65 Rpm	60-130 Rpm	65 Rpm
Electronic Density Control	✓	✓	✓
Automatic Storage	8Hrs	8Hrs	8Hrs
Removable Bowl	X	X	X
Preset Programs	4 cycle, 4 storage	4 cycle, 4 storage	4 cycle, 4 storage
Waste Drainage System	✓	✓	✓
Loading	500W	600W	950W
Dimensions (w x d x h) mm	465 x 480 x 395	580 x 530 x 450	660 x 435 x 1050
Net Weight	35.5kg	50.5kg	84.5kg

# Ice Cream Machines | High Production Machines

## Gelato 15K CREA

► **15K CREA** Free standing ice cream machine

- Highly efficient, large capacity production
- Easy to use CREA programming
- Manual variable speed control to achieve desired bespoke consistency
- Gravity drainage system to aid cleaning process



## Gelato 12K ST

► **12K ST** Free standing ice cream machine

- A very powerful machine with fully customisable temp. control
- Variable rotation speed ( 60 to 130 rpm) of the mixing paddle for the best results of each recipe
- Mixing paddle motor is controlled with an electronic inverter
- Equipped with brake fitted wheels making it easy to move where needed
- Easy frontal extraction by reversing the paddle direction and opening the gate



SPECIFICATIONS	15K CREA	12K ST
Output	20L/Hr	16L/Hr
Output Per Batch	Approx. 4L	Approx. 4L
Time per Batch	8-10mins	10-15mins
Bowl Volume	6L	6L
Speed	60-130 Rpm	60-130 Rpm
Electronic Density Control	✓	✓
Automatic Storage	8Hrs	X
Removable Bowl	X	X
Preset Programs	4 cycle, 4 storage	Fully Customisable
Waste Drainage System	✓	✓ + Frontal extrusion
Loading	1300W	1300W
Dimensions (w x d x h) mm	450 x 590 x 1050	450 x 730 x 1050
Net Weight	70.5kg	77kg

## Ice Cream Machines | Storage and Display

### 4 Magic PRO100

► **4 Magic PRO100** Compact Benchtop Display Unit

- A space concious and high quality table top gelato storage case
- Preservation is enhanced by a double-walled refrigeration cell
- Transparant lid for full visibility of product
- Electronic programming and display allows the user to select and set desired serving temperature
- Capacity; 4 x 2.5L GN Trays
- Operating Temp. Range: -10°C to -16°C
- Loading: 200W
- Dimensions: 1000 x 450 x 360mm (wxdxh)
- Net Weight: 15.5kg





## Quality Foodservice Equipment

A leading manufacturer of quality foodservice equipment: ware washing, food prep, food preservation and sous-vide cooking equipment.

[www.sammic.com.au](http://www.sammic.com.au)



## Other Products

### Vimitex Electric Crepe Plates

- ▶ **701EL35**                Electric Crepiers - Single plate
- ▶ **702EL35**                Electric Crepiers - Double plate

- Non stick plate made of a specially treated cast iron- not coated.
- Loading 701EL35: 2200W (10A)
- Loading 702EL35: 4400W (20A)
- 701EL35 - 350mm diameter, 425 x 505 x 145mm
- 702EL35 - 350mm diameter, 835 x 505 x 145mm
- Net Weight 701EL35: 17kg
- Net Weight 702EL35: 31kg



### Sammic MO-1000 Microwave

- ▶ **MO-1000**                Static Ceramic Base Microwave

- Stainless steel cabinet and cavity with a static ceramic base, giving greater capacity
- Fully programmable - 10 programs
- Microwave output: 1000W



### Sammic MO-1834 Microwave

- ▶ **MO-1834**                Static Ceramic Base Microwave w Shelf Kit

- Commercial microwave oven with 2 magnetrons
- Stainless steel cabinet and cavity
- Static ceramic base and optional shelf gives greater capacity
- Fully programmable
- Microwave output: 1800W



SPECIFICATIONS	MO-1000	MO-1834
Timer (min-max)	1'-60'	1'-60'
Interior Volume	25L	34L
Internal Dimensions - w x d x h (mm)	327 x 346 x 200	360 x 409 x 225
External Dimensions - w x d x h (mm)	510 x 430 x 310	574 x 526 x 368
Microwave Output Power	1000W	1800W
Total Loading	1550W (10A)	2800W (15A)
Net Weight	14.7kg	32.2kg

## Other Products | Toasters & Contact Grills

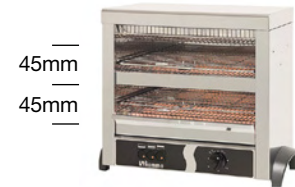
### Fiamma Toasters

- ▶ **TRS 20.4** Single horizontal loading electric toaster
- ▶ **TRD 30.4** Double horizontal loading electric toaster

SPECIFICATIONS	TRS 20.4	TRD 30.4
<b>Output Toasts /Hr</b> <i>(depending on bread type)</i>	120	240
<b>Loading</b>	2000W (10A)	2750W (15A)
<b>Electrical Supply</b>	230V/50Hz/1~	230V/50Hz/1~
<b>Dimensions - w x d x h (mm)</b>	525 x 305 x 325	525 x 305 x 445
<b>Net Weight</b>	8.2kg	10.5kg
<b>Instant Heat Glass Elements</b>	6	9



**TRS 20.4**



**TRD 30.4**

### Fiamma Cast Iron Contact Grills

- ▶ **GR 6.1L** Grooved upper and smooth lower plate
  - ▶ **GR 6.1LTL** Smooth upper and lower plate
  - ▶ **GR 8.2L** Grooved upper and smooth lower plate
- Cast iron plate ensures both extremely even cooking and the ability to scrub the plates clean with abrasive
  - Manually adjustable top plate to cook to your specification

SPECIFICATIONS	GR 6.1L	GR 6.1LTL	GR 8.2L
<b>Surface Plate Size (mm)</b>	365 x 245	365 x 245	550 x 245
<b>Thermostat Setting (max)</b>	250°C	250°C	250°C
<b>Loading</b>	3000W (15A)	3000W (15A)	3600W (15A)
<b>Electrical Supply</b>	230V/50Hz/1~	230V/50Hz/1~	230V/50Hz/1~
<b>Dimensions - w x d x h (mm)</b>	510 x 430 x 240	510 x 430 x 240	690 x 430 x 240
<b>Net Weight</b>	28kg	28kg	37kg



**GR 6.1**



**GR 8.2L**

### Fiamma Stainless Steel Duplex Contact Grill Range

- ▶ **CG 4 SS** 230V/50Hz/1~
- ▶ **CG 6 SS** 230V/50Hz/1~

DUPLEX brings you the best of both worlds: the exceptional conductivity of aluminium and the noble work surface that only stainless steel provides

SPECIFICATIONS	CG 4 SS	CG 6 SS
<b>Power</b>	1.7kW (10A)	3kW (15A)
<b>Outer Dimensions - w x d x h (mm)</b>	350 x 445 x 245	470 x 445 x 245
<b>Net Weight</b>	13.5kg	16.5kg
<b>Plate Size (mm)</b>	250 x 250	370 x 250



**CG 6 SS**

## Other Products | Dry Herb & Spice Grinders

### Santos #01P Dry Herb & Spice Grinder

► **Santos #01P** Dry Herb & Spice Grinder

- 63.5mm diameter, high resistance and long lasting grinding discs that can be re-sharpened
- Precision grinding from very fine to coarse that is very easily adjusted to your liking
- Powerful and reliable commercial motor
- 800g bisphenol free plastic drawer
- Due to the configuration of the grinding system only dry herbs and spices must be used



### Santos #63 Dry Herb & Spice Grinder

► **Santos #63** Dry Herb & Spice Grinder

- This is the ideal appliance for all stores which distribute large quantities of ground dry herbs & spices: Supermarkets, roasting stores, wholesalers etc
- Bag holder and vibrating plate makes self-service & production processing easy
- Precise and reliable high quality grinding every time
- Can produce >36Kg of Turkish Coffee per hour
- 120mm diameter triple cut grinding discs that can be resharpened
- Noise level: 65dBA
- Powerful and reliable commercial motor



SPECIFICATIONS	#01P	#63
Hopper Capacity	1kg	1.2kg
Output	>14kg/Hr	>120kg/Hr
Speed	1500 rpm	1500 rpm
Loading	600W	1500W
Dimensions - w x d x h (mm)	250 x 320 x 550	279 x 329 x 677
Net Weight	15kg	40kg

### Victoria

Absolute Espresso Services	11, 15-17 Jessica Road, Campbellfield 3061	(03) 9357 5844
ACES	Mobile Service - Melbourne Metro	0409 008 074
Caterquip Maintenance	Mobile Service – Greater Melbourne	(03) 9740 3811
CMS Refrigeration & Electrical Service	11-13 Maynard Drive, Bendigo 3551	0428 694 648
Coldtec Refrigeration	1, 56 Kolora Road, Heidelberg West 3081	0415 855 509
Combitek Catering Equipment RepairsMobile	Service – Geelong Area	(03) 5250 5008
Commkitch Services	Mobile Service – Greater & Metro Melbourne	0424 889 392
Excel Catering Repairs	1, 30 Swanston Street, Preston 3072	1300 809 888
Hospitality Equipment Services (HES)	Mobile Service – South Eastern Suburbs	(03) 5978 4444
Julian's Appliance Centre	8A Riversdale Road, Newtown 3220	(03) 5229 1971
KAOS Venue Services	Mobile Service - Greater & Metro Melbourne	0409 526 722
Manyana Electrical	Mobile Service- South East Suburbs	0411 209 750
Norfolk Foodservices	9, 2-4 Sarton Road, Clayton 3168	1300 304 455
North East Catering Equipment Services	Mobile Service - Wangaratta & Surrounding Suburb	0400 442 074
Prosharp	Mobile Service – Melbourne Metro	0419 206 818
Roto-Service	34 Regent Street, Prahran 3181	(03) 9525 2883
Technicater	95 Heywood Street, Bendigo 3550	(03) 5448 4079

Sammic have service agents located right across Australia and New Zealand who are experts when it comes to repairs, servicing or even just for some friendly advice...

## Queensland

Beyond Hospitality Supplies	2, 22 Gregory Street, Mackay 4740	(07) 49532475
Brisbane Trizone Electrical	2, 360 Fison Ave East, Eagle Farm 4009	(07) 3630 1411
Catering and Restaurant Equipment Repair Services	Mobile Service Port Douglas - Cairns	0415 053 575
Cater Repair	Mobile Service – Greater Brisbane	1300 768 199
Central Commercial Electrics	85-87 Alma Lane, Rockhampton 4700	(07) 4927 1205
Compliant Gas & Electrical	3, 5-11 Daintree Drive, Redland Bay 4165	(07) 3206 7687
JUSTLEC Services	4, 5 Plath Close, Portsmith 4870	(07) 4031 8173
Keith's Food Equipment Repairs	5, 42 Dominions Road, Ashmore 421	(07) 5597 1550
MVO Services	3 Toonburra Street, Bundaberg 4670	1800 100 764
Noosa Electric Co.	4, 8A Action Street, Noosaville 4566	(07) 5449 7133
Refrigeration House of QLD	Mobile Service – All Brisbane Suburbs	(07) 3808 6000
Tech Express	6, 33 Enterprise Street, Kunda Park 4556	(07) 5456 1922
Tinus Electrical	6, 222 Hartley Street, Bungalow 4870	(07) 4035 5555

## New South Wales

Allied Air Conditioning & Refrigeration	1/24 Isles Drive, Coffs Harbour 2450 + Mobile Service	(02) 6652 5366
Apptec	Mobile Service – Central Coast	0407 229 877
Coffee Fix	Shop 6, Central Cnr, Central Ave, Nowra 2541	(02) 4423 5353
Eurobodalla Refrigeration & Airconditioning	1, 35 Kylie Crescent, Batemans Bay 2536	(02) 4472 5004
FixMe Catering Equipment Repairs	Mobile Service Illawarra & surrounding areas	0407 213 364
GBE Group	Mobile Service – Hunter Region	(02) 4968 7500
Hunter Catering Maintenance	8 Christo Road, Georgetown, 2298	(02) 4949 2444
Kitchen Tech	Mobile Service – Albury-Wodonga	0427 270 872
Navi Food Equipment	Mobile Service – Sydney Metro	0426 066 030
PACE Equipment Services	76 Alidenes Road, Mullumbimby 2482	0425 780 414
Solutions & Innovations	3, 575 Woodville Road, Guildford	1300 765 660
Ulladulla Refrigeration & Airconditioning	Mobile Service	0410 094 304
Warewashing Solutions	Mobile Service – Sydney Metro	1300 217 411
Worldwide CDM	Mobile Service – Sydney Metro	0412 928 207

## Sammic | Service Agents

### ACT

Total Catering Equipment Repairs	10 Kembla Street, Fyshwick 2609	(02) 6280 5544
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### Tasmania

Quality Equipment Sales & Service	53 Federal Street, North Hobart, 7000 63 Holbrook Street, Invermay, 7248	(03) 6234 8300
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### South Australia

Adelaide Catering Equipment Services	Mobile Service – Adelaide Metro	0421 752 237
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Donex Electrical	Mobile Service – Adelaide Metro	0429 319 996
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EspressoWORX	8 Ralston Road, Mt Gambier 5290	0422 220 487
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### Western Australia

AFI Controls	Mobile Service - Busselton	1300 139 601
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Albany Appliance Repair	46c Sanford Road, Centennial Park 6330	0422 531 164
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CPB Electrical & Gas Services	2, 31 Mordaunt Circuit, Canning Vale 6155	(08) 9256 2511
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CKSC	2, 90 Discovery Drive, Bibra Lake 6163	1300 799 020
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Perth Scale & Slicer Service	1, 195 Bannister Road, Canning Vale 6155	(08) 9256 2544
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Strickfuss Electrical Service	2, 15 Furniss Road, Landsdale 6065	(08) 9256 2544
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### Northern Territory

Arafura Catering Equipment	5 Parap Place, Parap 0820	(08) 8981 6655
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### New Zealand

Rankin McManus Electrical	758 Dominion Rd, Mt Eden, Auckland 1041 8 Constellation Drive, Rosedale, Auckland 0632	(09) 620 9006
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Sammic have service agents located right across Australia and New Zealand who are experts when it comes to repairs, servicing or even just for some friendly advice...



## Sammic | General Sales Conditions

1. Unless agreed in writing by Sammic Australia Pty Ltd. ("Sammic"), these terms and conditions of sale shall apply to the exclusion of all others and any terms and conditions of the customer, (whether on customers order forms or otherwise), which are contrary to or inconsistent with these terms and conditions shall not apply nor shall they constitute a counter offer. No goods or services will be supplied by Sammic on any terms and conditions other than those set out herein. By taking delivery of goods, the customer shall be deemed to agree to these terms and conditions which shall apply to the exclusion of all others.
2. Unless otherwise expressly agreed by Sammic in writing, all goods will be charged for at the price ruling at the date or dates of delivery.
3. If a delivery date is specified, Sammic will endeavour to deliver within the time so specified but in no circumstances will Sammic be liable for any loss or any damage of any kind whatsoever caused directly or indirectly by any delay in or failure of delivery.
4. Risk in the goods passes on delivery to the customer when goods are despatched per Sammic preferred carrier. Sammic will deliver FOB Melbourne complete appliances and equipment only. Freight on any other sale will be charged to the customers account and unless otherwise requested. Sammic will use its preferred carrier at the time of despatch and charge freight on Sammic invoice. Goods despatched per customers particular request as to carrier will not be insured by Sammic and risk passes on delivery to customers carrier.
5. Property of the goods supplied to the customer shall not pass from Sammic to the customer until the customer has paid for them in full.
6. TERMS OF PAYMENT: Unless otherwise agreed by Sammic, all goods will be supplied on a cash before delivery basis. The extension of credit to the customer by Sammic shall be at the absolute discretion of Sammic, which discretion may be varied from time to time and where extended unless otherwise advised by Sammic. Sammic requires payment in full on or before the expiry of 30 days after the end of the month of the invoice date, unless otherwise agreed to in writing. In the event that payment for any invoice has not been received within 30 days of the last day of the month of the invoice, Sammic may, at their discretion, immediately cease any extension of credit; and/or charge the customer interest on overdue amounts, such interest to be calculated daily on the balance outstanding; and/or charge the customer all administration fees and other costs incurred by Sammic in relation to collection of the outstanding amounts owed by the customer to Sammic. If all accounts are not paid within in the terms stated above, goods must be stored on the customer's premises so that they are clearly identifiable as property of Sammic and, if required, immediate return of goods must be executed at no cost to Sammic whatsoever.
7. If, notwithstanding that the ownership of the goods have not passed to the customer, the customer has sold to a third party, the customer solely sells as a trustee for Sammic and all proceeds or any property purchased with such proceeds shall be held on trust to Sammic.
8. Accounts over 60 days unpaid will be placed on "stop supply" until settled. The 60 days commences on the first day of the month next following the month of the invoice.
9. WARRANTY: Conditions as per Sammic Warranty Card. All conditions and warranties expressed or implied by statute, the common law, equity, trade, custom or usage or otherwise howsoever are hereby expressly excluded to the maximum extent permitted by law, where so permitted the liability of Sammic for a breach of a condition or a warranty that cannot be excluded is limited at Sammic's option to the replacement or repair of the goods or the supply of equivalent goods or the cost of replacing or repairing the goods or of acquiring equivalent goods. Sammic shall not be liable in any way whatsoever for any indirect or consequential loss or loss of profit.
10. Failure by Sammic to insist upon strict performance of any terms and conditions herein shall not be deemed a waiver of any subsequent breach of any term or condition.
11. MINIMUM INVOICE VALUE: An invoice surcharge may be applied to all credit account sales of \$25.00 or less.
12. All goods manufactured are subject to manufacturing tolerances, Sammic does not warrant that all goods produced will comply exactly with the specifications in every respect and the customer agrees to accept the goods, provided that the variations from the specifications do not exceed reasonable commercial limits.
13. CREDITS: Standard products as listed in Sammic published price lists may be credited if returned to Sammic within fourteen days of delivery, free into Sammic store in the original packing where applicable, in an unsoiled, undamaged, resalable condition accompanied by a delivery docket stating Sammic's original invoice number, date of purchase and reason for return. No goods will be accepted after that time only with a charge of 25% of the value of the goods. Sammic reserves the right to refuse credit for any goods returned if the claim is considered unjustified after inspection. Goods must be returned freight pre-paid.

MIX  
WASH  
GRIND  
POLISH  
PREPARE  
PROCESS  
COLDPRESS  
PRESERVE  
PACKAGE  
STERILIZE  
CRUSH  
SCOOP  
CLEAN  
TOAST  
JUICE  
HEAT



**SAMMIC AUSTRALIA**  
QUALITY FOODSERVICE EQUIPMENT

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