

Аксессуары и комплектующие

Технические характеристики

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ACCESSORIES

400X400 mm. baskets

400x400 basket for glasses and plates.

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



2305468

Open basket 400x400x110mm



2307028

Plate basket 400x400x110mm



2307219

Glass basket extra height 400x400x150mm



5300240

Tilted basket 400x400

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.



2302058

Saucer carrier 310x95mm



2305488

Saucer carrier 350x95mm



2302615

Small cutlery basket 110x80x110mm



2302617

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



5300135

C-1370 Cutlery cylinder 105x105x125mm



5300125

C-1371 Small cutlery basket 430x210x150mm



Stand for 400x400 mm glasswashers



Specially designed for Sammic glasswashers.

- Best quality stainless steel construction.
- Rubber feet.
- Complete with undershelf for dishwasher racks.

1310014	Stand for mod.40-41 (485x495x440)
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High Feet Kit

Stainless steel made high feet kit.

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

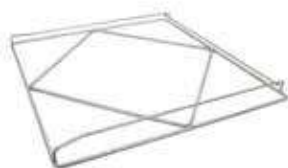


2310671	Adjustable feet kit 140-190mm. (4 units)
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Double rack kit for AX/UX-40

It allows to wash two baskets simultaneously.

- The lower wash arm effectively washes cups and glasses. Maximum height of glasses and/or cups is 11 cm.
- The upper level is designed for washing plates thanks to the upper wash arm. Maximum size plates 16cm.
- No installation required.
- At any time, you can work with or without a double rack kit.



2319660	Double rack kit for AX/UX-40
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Dosing equipments

Specially designed for Sammic glass- and dishwashers.

The peristaltic rinse aid doser is an optional accessory for all UX versions equipped with a hydraulic rinse aid doser. On all UX models, the detergent doser and the peristaltic rinse-aid doser allow to control the dosing of the chemicals from the control board.



2310429	Detergent dosing kit for AX / GP
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2319685	Detergent dosing kit for UX
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2319686	Peristaltic rinse-aid dosing kit for UK
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Reverse Osmosis device OS-140P



Reverse osmosis equipment for industrial, professional and catering applications.

Simplicity and speed.

Suitable for dishwashers with or without a break tank.

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

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

5320140	Reverse osmosis device OS-140P 230/50/1
6320220	Blue filter for OS-140 osmosis device

Manual water softeners



4 models available from 8 to 20 litres.

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

- Manufactured in 18/8 stainless steel.

5320005	Water softener D-8 8 lt. Ø185x400mm
5320010	Water softener D-12 12lt. Ø185x500mm
5320015	Water softener D-16 16 lt. Ø185x600mm
5320020	Water softener D-20 20lt. Ø185x900mm

Automatic water softeners



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

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

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

5320112	Water softener DS-12 12lt. 230/50-60/1
5320126	Water softener DS-26 26lt. 230/50-60/1



5300184

C-7 Basket 36 compt. Ø75 h:100mm

5300194

C-9 Basket 49 compt. Ø64 h:100mm

5300215

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

5300205

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

5300210

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

5300220

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

5300200

C-A Open extender h:45mm

5300152

C-13 Rack cover 500x500mm blind

5300250

Tilted basket 500x500



WARE WASHING

Inserts & supplements

Available for different glass and dishwashers.

Different sizes of cutlery baskets and saucer carrier.



2302058

Saucer carrier 310x95mm

2305488

Saucer carrier 350x95mm

2302615

Small cutlery basket 110x80x110mm

2302617

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



5300135

**C-1370 Cutlery cylinder
105x105x125mm**

5300125

**C-1371 Small cutlery basket
430x210x150mm**

Stands for glass- and dishwashers



Specially designed for Sammic dishwashers.

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

- Best quality stainless steel construction.
- Rubber feet.
- Complete with undershelf for dishwasher racks.

1310015	Stand for mod.35 (445x445x440)
1310014	Stand for mod.40-41 (485x495x440)
1310012	Stand for mod.50-60 (615x615x440)

High Feet Kit

Stainless steel made high feet kit.

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



2310671	Adjustable feet kit 140-190mm. (4 units)
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Connecting tables for Pass-Through dishwashers and rack conveyors

To connect to a central sorting table.

With sink and splash back.



5712274	Connecting table MCD-700 (700x700)
5712276	Connecting table MCI-700 (700x700)
5712280	Connecting table MCD-1000 (1000x700)
5712300	Connecting table MCI-1000 (1000x700)
5712290	Connecting table MCD-1300 (1300x700)
5712310	Connecting table MCI-1300 (1300x700)

500 x 500 mm. baskets

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

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

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



5300105

C-1 Open basket 500x500mm
h:100mm

5300112

C-3 Plate basket 500x500mm
h:100mm

5300120

C-30 Tray basket 500x500mm
h:100mm

5300225

C-31 tray rack GN 1/1



5300227

C-32 GN 1/1 / Euronorm rack

5300130

C-2 Cutlery basket 500x500mm
h:100mm

5300174

C-8 Basket 16 compt. Ø113 h:100mm

5300159

C-6 Basket 25 compt. Ø90 h:100mm





WARE WASHING



5300184

C-7 Basket 36 compt. Ø75 h:100mm



5300194

C-9 Basket 49 compt. Ø64 h:100mm



5300215

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



5300205

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



5300210

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



5300220

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



5300200

C-A Open extender h:45mm



5300152

C-13 Rack cover 500x500mm blind



5300250

Tilted basket 500x500



2302058

Saucer carrier 310x95mm



2305488

Saucer carrier 350x95mm



2302615

Small cutlery basket 110x80x110mm



2302617

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



5300135

C-1370 Cutlery cylinder
105x105x125mm



5300125

C-1371 Small cutlery basket
430x210x150mm

Dosing equipments

Specially designed for Sammic dishwashers.

The peristaltic rinse aid doser is an optional accessory for all UX versions equipped with a hydraulic rinse aid doser. On all UX models, the detergent doser and the peristaltic rinse-aid doser allow to control the dosing of the chemicals from the control board.



2310440	Detergent dosing kit for 100-120
2319685	Detergent dosing kit for UX
2319686	Peristaltic rinse-aid dosing kit for UK

ACCESSORIES

Drying unit for corner situation



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

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

	TS-90
FAN LOADING	1.5 HP / 1.1 kW
HEATING ELEMENT	9 kW
CIRCULATING AIR M ³ /H	2,000
LENGTH MM.	
SRC-1800	+900
SRC-2200-5000	+700

TS-90 - Drying unit for corner situation - installed

Drying units



For Sammic rack conveyor dishwashers.

The drying units are delivered installed in rack conveyor dishwashers.

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

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

TS-600 - Drying unit - Installed

TS-800 - Drying unit - Installed

CA Extraction hood for SRC-1800



Extraction hood to connect to a remote extraction unit.

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

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

CA - Extraction hood for SRC-1800 without motor - Installed

2311424 CA - Extraction hood for SRC-1800 without motor - Kit

CA Extraction hood



Extraction hood to connect to a remote extraction unit.

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

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

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

CA - Extraction hood without motor - Installed



EV Extraction hood with motor



Extraction hood with a motor that allows extraction.

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

- EV extraction hood unit consists of a steam extraction hood equipped with a 550 W. motor that allows extraction.
- Complete with removable fat filter.
- Outlet-diameter: 176 mm.

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

CV Extraction hood with steam condensation



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

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

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

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

Central sorting tables



For Sammic rack conveyor and pass-through dishwashers.

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

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

5712191	Central sorting table MDD-1600 (1600x800x850)
5712221	Central sorting table MDI-1600 (1600x800x850)
5712201	Central sorting table MDD-2100 (2100x800x850)
5712231	Central sorting table MDI-2100 (2100x800x850)
5712211	Central sorting table MDD-2600 (2600x800x850)
5712241	Central sorting table MDI-2600 (2600x800x850)
5712250	Basket holder shelf EMD-1600 (1600x600x650)
5712260	Basket holder shelf EMD-2100 (2100x650x600)
5712270	Basket holder shelf EMD-2600 (2600x650x600)

Double connection central sorting table



For Sammic rack conveyor and pass-through dishwashers.

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

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

5712212	Central sorting table MDDI-2368 (2368x800x850)
5712262	Basket holder shelf EMD-2368 (2368x650x600)



WARE WASHING

Connecting tables for Pass-Through dishwashers and rack conveyors

To connect to a central sorting table.

With sink and splash back.



5712274	Connecting table MCD-700 (700x700)
5712276	Connecting table MCI-700 (700x700)
5712280	Connecting table MCD-1000 (1000x700)
5712300	Connecting table MCI-1000 (1000x700)
5712290	Connecting table MCD-1300 (1300x700)
5712310	Connecting table MCI-1300 (1300x700)

Loading table for corner situation for rack conveyor dishwashers

Loading table for rack conveyor and prewashing tables or connecting tables

Optimise the work of rack conveyor dishwashers. Variety of solutions depending on customer's needs. High quality stainless steel construction.



5702142	Loading table for corner MA-90 for SRC-1800
5702610	Loading table for corner MA-90 for SRC-2200/5000

Roller conveyor and corner roller conveyor

For Sammic rack conveyor dishwashers.

Specially designed to suit each user's specific needs.

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



5702150	CR-90 90° curve with feet
5702160	Roller conveyor unit MR-1100 (1100x630x850)
5702170	Roller conveyor unit MR-1600 (1600x630x850)
5702180	Roller conveyor unit MR-2100 (2100x630x850)
5702370	Limit switch FCR

Machined curve

For Sammic rack conveyor dishwashers.

Specially designed to suit each user's specific needs.

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



5702601	Machined curve 90° CM-90
5702370	Limit switch FCR



Prewashing tables for pass-through and rack conveyor dishwashers



For Sammic rack conveyor and pass-through dishwashers.

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

- Complete with sink and splash back.
- MP models equipped with waste hole covered with rubber.
- MD/MI models do not have a waste hole.
- Top surface with rack guide and water collector.

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

500 x 500 mm. baskets

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

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

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



5300105

C-1 Open basket 500x500mm
h:100mm

5300112

C-3 Plate basket 500x500mm
h:100mm

5300120

C-30 Tray basket 500x500mm
h:100mm

5300225

C-31 tray rack GN 1/1



5300227

C-32 GN 1/1 / Euronorm rack

5300130

C-2 Cutlery basket 500x500mm
h:100mm

5300174

C-8 Basket 16 compt. Ø113 h:100mm

5300159

C-6 Basket 25 compt. Ø90 h:100mm



WARE WASHING



5300184

C-7 Basket 36 compt. Ø75 h:100mm



5300194

C-9 Basket 49 compt. Ø64 h:100mm



5300215

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



5300205

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



5300210

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



5300220

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



5300200

C-A Open extender h:45mm



5300152

C-13 Rack cover 500x500mm blind

ACCESSORIES

Polishing product

For Sammic cutlery dryer-polisher.

3 Kg. for 1 load of SAM-3001.

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



2379014	Drying-polishing product 3kg.
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2370011	Drying-polishing product 5kg.
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Front Wheel Kit

Front wheel to move the machine more easily.

Kit front wheel not installed.



2379015	Front wheel kit SAS
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Filters for potato peelers



Optional accessory for Sammic potato peeler stands.

Complete with no-foam feature.

1000397	Filter set with no-foam feature PP / PPC
2009223	Filter set M-5/PI-10/20/PES-20

Vegetable preparation attachment CR-143



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

It works with discs and grids.

- Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).
- Slicing blades, grating discs (grids are different) are those of the CA-31 Vegetable prep. machine.
- Not suitable for long shaped products.
- Maximum slicing disc height: 14 mm.

1010026	Vegetable preparation attachment CR-143
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Meat mincer attachment HM-71



For chopping small amounts of meat in the best hygiene conditions.

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

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

1010045	Meat mincer attachment HM-71
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Potato masher attachment P-132



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

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

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

1010052	Potato masher attachment P-132
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Knife plate for PES-20



Special plate with knives instead of abrasive.

To obtain a similar result as that of peeling manually.

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

2000004	Knife plate PES-20
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ACCESSORIES

Cutter bowl (Compact line)



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

Consists of 4.4 lt cutter bowl with lid.

Additional cutter bowl for K-41 / KE-4V cutter/emulsifier or CK-241 / CK-24V combi models. It allows to make a combi model out of a CA-21 / CA-2V vegetable slicer.

Hub with blades is sold separately.

2059762	Cutter bowl 4.4lt
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Hubs with blades (Compact)



Hubs with different blades for cutters/emulsifiers and combi models.

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

2059748	Hub with toothed blades CK-K-KE 4
2059750	Hub with smooth blades CK-K-KE 4
2059752	Hub with perforated blades CK-K-KE 4

ACCESSORIES

Blades for CK / K / KE



Optional blades for Sammic Cutters and Emulsifiers.

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

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

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

2053058	Hub with flat blades for MOD. 5
2053091	Hub with serrated blades MOD. 5
2053063	Hub with perforated blades MOD. 5
2053935	Hub with flat blades MOD. 8
2053930	Hub with serrated blades MOD. 8
2053940	Hub with perforated blades MOD. 8



"Cut&Mix" Scrapers CK / K / KE



To obtain a more homogeneous final product.

- Manual scraper which allows more homogeneous product to be produced and avoids overheating.
- To return the product from walls and lid back into mix.

2059417	"Cut&Mix" scraper CK/K/KE-5
2053960	"Cut&Mix" scraper CK/K/KE-8



DYNAMIC PREPARATION

FCS Slicing Discs (Compact line)

Regular slicing discs.

Slicing discs to obtain 1 to 12 mm slices of potatoes, carrots, beets, cabbage, etc.

- FCS-8, FCS-10 and FCS-12 discs can be combined with FMS/FFS grids to obtain chips and cubes.
- **For CA-21/2V slicer.**
- **For CK-241/24V combi.**
- **Please note: check availability date for FCS-8/10/12 discs.**



1010530	Slicing disc FCS-1 · 1 mm.
1010532	Slicing disc FCS-2 · 2 mm.
1010534	Slicing disc FCS-3 · 3 mm.
1010536	Slicing disc FCS-4 · 4 mm.
1010538	Slicing disc FCS-5 · 5 mm.
1010540	Slicing disc FCS-6 · 6 mm.
1010570	Slicing disc FCS-8 · 8 mm.
1010572	Slicing disc FCS-10 · 10 mm.
1010574	Slicing disc FCS-12 · 12 mm.

FCOS Rippled Slicing Disc (Compact line)

Designed to obtain rippled slices.

Disc for rippled slices.

- **For CA-21/2V slicer.**
- **For CK-241/24V combi.**
- **Please note: check availability date.**



1010546	Slicing disc FCOS-2 · 2 mm.
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FMS Dicing Grid (Compact line)

Grids to obtain dices combining with slicing discs.

- FMS Dicing Grids are combined with FCS-8/10/12 slicing disc for cube cuts.
- Thickness depends on combination of disc and grid.
- **For CA-21/2V slicer and CK-241/24V combi models.**
- **Please note: consult availability date.**



1010580	Dicing grid FMS-8
1010582	Dicing grid FMS-10
1010584	Dicing grid FMS-12

FFS Chipping Grid (Compact line)

Grids to obtain French Fries in combination with slicing discs.

- FMS Dicing Grids are combined with FCS-8/10/12 slicing disc for French fries.
- Thickness depends on combination of disc and grid.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Please note: consult availability date.**



1010590	Chipping grid FFS-8 · 8 mm
1010592	Chipping grid FFS-10 · 10 mm



FCES Julienne Discs (Compact line)

For french fries, strips or batons.

- Thickness depends on disc used.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Please note: consult availability date.**



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

SHS Shredding & Grating Discs (Compact line)

Shredding discs for Sammic Compact line vegetable slicers and combi vegetable slicer & cutters.

- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Dishwasher-safe.
- Available in various sizes.
- **For CA-21/2V slicer and CK-241/24V combi.**



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

Long vegetable attachment

For Sammic vegetable preparation machines and combi models.

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

- Ideal to get the best cutting quality out of long-shaped products.
- 2 different sized tube inlets complete with pushers.
- Stainless steel construction and highest quality material, all suitable for contact with food.

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

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

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



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





DYNAMIC PREPARATION

Large Capacity Attachment



Large capacity attachment.

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

Optional accessory for CA-62 vegetable preparation machine.

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

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

1050122	Large production attachment CA-41 / CA-62
1050126	Large production attachment CA-4V / CK-45V / CK-48V

Automatic Hopper



For vegetable preparation machines or combi models.

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

Ideal for large production needs.

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

1050120	Automatic hopper for CA-41 / CA-62
1050121	Automatic hopper for CA-4V / CK-45V / CK-48V

Stand-trolley



For Sammic vegetable preparation machines and combi models.

Optional accessory for all Sammic vegetable preparation machines and combi models.

- Stainless steel construction.
- User-friendly stand that allows to operate Sammic vegetable preparation machines at the ideal working height.
- Allows to fit the machine and a gastro-norm container at the outlet for the cut product.
- 2 wheels for easy transport.

1050063	Stand-trolley for CA/CK (3, 4, 6)
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FC-D Slicing Discs

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



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

- FC-1+ & FC-2+ equipped with 3 blades.
- FC-3D & FC-6D equipped with 2 blades.
- FC-8D/10D/14D/20+/25+, equipped with 1 blade.
- **For CA-31/41/3V/4V/62 slicer.**
- **For CK-35V/38V/45V/48V combi.**

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

FC Slicing Disc

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



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

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

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

FCC Curved Slicing Discs

For slicing of soft products.



- Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.
- 2, 3 and 5 mm slice thickness.
- FCC-2+ equipped with 2 blades.
- FCC3+ & FCC-5+ equipped with 1 blade.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

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





DYNAMIC PREPARATION

FCO Rippled Slicing Discs

Designed to obtain rippled slices.

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



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

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

FFC Chipping Grids

Grid for fries for CA / CK.



- FFC Chipping grids are combined with FC slicing discs for French fries.
- Thickness depends on combination of disc and grid.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**
- **Please note: FFC-10 can be used only with CA-400 vegetable slicer.**

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

FF Chipping Grids

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



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

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

FMC Dicing Grids

Dicing grids for CA / CK.



- FMC Dicing Grids combined with FC slicing discs for cube cuts.
- Thickness depends on combination of disc and grid.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**
- **FMC-10 / FMC-16 / FMC-20 can be used only with CA-400 vegetable slicer.**
- **FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**

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



FM Dicing Grids

Dicing grids.



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

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

FCE Julienne Discs

For french fries, strips or batons.



- Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.
- Thickness depends on disc used.
- FCE-2+ & FCE-4 equipped with 2 blades.
- FCE-8+ equipped with 1 blade.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

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

SH Shredding & Grating Discs :: NEW: Detachable without tools & dishwasher safe

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



- Screwless. Detachable without tools.
- Perfect hygiene.
- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Detachable with no need of accessory tools. This avoids the accumulation of food remains.
- Dishwasher-safe.
- Available in various sizes.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

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





DYNAMIC PREPARATION

Potato Masher Kit FP+

Kit for vegetable preparation machines and combi machines.

Ideal for getting potato puree using a vegetable preparation machine.

* Necessary to use with slicing disc.

* We recommend 10 mm or higher slicing disc.

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



1010390	Potato masher kit FP
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Disc and Grid Holder

Ideal to store discs and grids when not in use.

For all Sammic discs and grids.

Each holder can hold 10 individual discs or grids.



1010204	Disc and grid holding device +/-D
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Grid Cleaning Kit

For an efficient, quick and safe grid cleaning operation.

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



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



Cutter bowl (Compact line)



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

Consists of 4.4 lt cutter bowl with lid.

Additional cutter bowl for K-41 / KE-4V cutter/emulsifier or CK-241 / CK-24V combi models. It allows to make a combi model out of a CA-21 / CA-2V vegetable slicer.

Hub with blades is sold separately.

2059762	Cutter bowl 4.4lt
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Hubs with blades (Compact)



Hubs with different blades for cutters/emulsifiers and combi models.

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

2059748	Hub with toothed blades CK-K-KE 4
2059750	Hub with smooth blades CK-K-KE 4
2059752	Hub with perforated blades CK-K-KE 4

FCS Slicing Discs (Compact line)



Regular slicing discs.

Slicing discs to obtain 1 to 12 mm slices of potatoes, carrots, beets, cabbage, etc.

- FCS-8, FCS-10 and FCS-12 discs can be combined with FMS/FFS grids to obtain chips and cubes.
- **For CA-21/2V slicer.**
- **For CK-241/24V combi.**
- **Please note: check availability date for FCS-8/10/12 discs.**

1010530	Slicing disc FCS-1 · 1 mm.
1010532	Slicing disc FCS-2 · 2 mm.
1010534	Slicing disc FCS-3 · 3 mm.
1010536	Slicing disc FCS-4 · 4 mm.
1010538	Slicing disc FCS-5 · 5 mm.
1010540	Slicing disc FCS-6 · 6 mm.
1010570	Slicing disc FCS-8 · 8 mm.
1010572	Slicing disc FCS-10 · 10 mm.
1010574	Slicing disc FCS-12 · 12 mm.

FCOS Rippled Slicing Disc (Compact line)



Designed to obtain rippled slices.

Disc for rippled slices.

- **For CA-21/2V slicer.**
- **For CK-241/24V combi.**
- **Please note: check availability date.**

1010546	Slicing disc FCOS-2 · 2 mm.
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DYNAMIC PREPARATION

FMS Dicing Grid (Compact line)

Grids to obtain dices combining with slicing discs.

- FMS Dicing Grids are combined with FCS-8/10/12 slicing disc for cube cuts.
- Thickness depends on combination of disc and grid.
- **For CA-21/2V slicer and CK-241/24V combi models.**
- **Please note: consult availability date.**



1010580	Dicing grid FMS-8
1010582	Dicing grid FMS-10
1010584	Dicing grid FMS-12

FFS Chipping Grid (Compact line)

Grids to obtain French Fries in combination with slicing discs.

- FMS Dicing Grids are combined with FCS-8/10/12 slicing disc for French fries.
- Thickness depends on combination of disc and grid.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Please note: consult availability date.**



1010590	Chipping grid FFS-8 · 8 mm
1010592	Chipping grid FFS-10 · 10 mm

FCES Julienne Discs (Compact line)

For french fries, strips or batons.

- Thickness depends on disc used.
- **For CA-21/2V slicer and CK-241/24V combi.**
- **Please note: consult availability date.**



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

SHS Shredding & Grating Discs (Compact line)

Shredding discs for Sammic Compact line vegetable slicers and combi vegetable slicer & cutters.

- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Dishwasher-safe.
- Available in various sizes.
- **For CA-21/2V slicer and CK-241/24V combi.**



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



Long vegetable attachment



For Sammic vegetable preparation machines and combi models.

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

- Ideal to get the best cutting quality out of long-shaped products.
- 2 different sized tube inlets complete with pushers.
- Stainless steel construction and highest quality material, all suitable for contact with food.

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

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

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

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

Large Capacity Attachment



Large capacity attachment.

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

Optional accessory for CA-62 vegetable preparation machine.

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

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

1050122	Large production attachment CA-41 / CA-62
1050126	Large production attachment CA-4V / CK-45V / CK-48V

Automatic Hopper



For vegetable preparation machines or combi models.

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

Ideal for large production needs.

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

1050120	Automatic hopper for CA-41 / CA-62
1050121	Automatic hopper for CA-4V / CK-45V / CK-48V

Stand-trolley



For Sammic vegetable preparation machines and combi models.

Optional accessory for all Sammic vegetable preparation machines and combi models.

- Stainless steel construction.
- User-friendly stand that allows to operate Sammic vegetable preparation machines at the ideal working height.
- Allows to fit the machine and a gastro-norm container at the outlet for the cut product.
- 2 wheels for easy transport.

1050063	Stand-trolley for CA/CK (3, 4, 6)
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DYNAMIC PREPARATION

FC-D Slicing Discs

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

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



- FC-1+ & FC-2+ equipped with 3 blades.
- FC-3D & FC-6D equipped with 2 blades.
- FC-8D/10D/14D/20+/25+, equipped with 1 blade.
- **For CA-31/41/3V/4V/62 slicer.**
- **For CK-35V/38V/45V/48V combi.**

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

FC Slicing Disc

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

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



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

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

FCC Curved Slicing Discs

For slicing of soft products.

- Curved slicing discs for slicing tomatoes, oranges, lemons, bananas, apples etc. It's also suitable for lettuce shredding.
- 2, 3 and 5 mm slice thickness.
- FCC-2+ equipped with 2 blades.
- FCC3+ & FCC-5+ equipped with 1 blade.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**



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



FCO Rippled Slicing Discs

Designed to obtain rippled slices.

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



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

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

FFC Chipping Grids

Grid for fries for CA / CK.



- FFC Chipping grids are combined with FC slicing discs for French fries.
- Thickness depends on combination of disc and grid.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**
- **Please note: FFC-10 can be used only with CA-400 vegetable slicer.**

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

FMC Dicing Grids

Dicing grids for CA / CK.



- FMC Dicing Grids combined with FC slicing discs for cube cuts.
- Thickness depends on combination of disc and grid.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**
- **FMC-10 / FMC-16 / FMC-20 can be used only with CA-400 vegetable slicer.**
- **FC-20+ and FC-25+ slicing discs can only be combined with FMC-20+ and FMC-25+ dicing grids.**

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





DYNAMIC PREPARATION

FCE Julienne Discs



For french fries, strips or batons.

- Julienne discs for French fries, strips or batons of potato, carrot, celery, beetroot, etc.
- Thickness depends on disc used.
- FCE-2+ & FCE-4 equipped with 2 blades.
- FCE-8+ equipped with 1 blade.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

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

SH Shredding & Grating Discs :: NEW: Detachable without tools & dishwasher safe



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

- Screwless. Detachable without tools.
- Perfect hygiene.
- Maximum safety for the user.
- Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.
- Grating discs for grating bread, hard cheese, chocolate, etc.
- Designed to obtain very precise cuts.
- Detachable with no need of accessory tools. This avoids the accumulation of food remains.
- Dishwasher-safe.
- Available in various sizes.
- **For CA-31/41/3V/4V/62/301/300/401/400/601 slicers and CR-143 accessory.**
- **For CK-35V/38V/45V/48V/301/302/401/402 combi models.**

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

Disc and Grid Holder



Ideal to store discs and grids when not in use.

For all Sammic discs and grids.

Each holder can hold 10 individual discs or grids.

1010204	Disc and grid holding device +/D
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Grid Cleaning Kit

For an efficient, quick and safe grid cleaning operation.

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



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



MOTOR UNIT MM-70

750W motor block. Fixed speed.

- Fixed speed motor block.
- Designed for continuous use.

3030716	Motor unit MM-70 230/50-60/1
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Includes

- Fixed speed motor block.

Optional

- MA-71 mixer arm.
- MA-72 mixer arm.

ACCESSORIES

Mixer arms MA-10



Accessory for XM-12 blender or for MM-10V motor block.

Available in 2 lengths:

- MA-11: 192 mm.
- MA-12: 223 mm.

3030613	Mixer arm MA-11 · 192 mm.
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3030624	Mixer arm MA-12 · 223 mm.
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Mixer arms MA-20



Accessory for XM-21/22 blender or for MM-20V motor block.

Available in 2 lengths:

- MA-21: 250 mm.
- MA-22: 300 mm.

3030638	Mixer arm MA-21 · 250 mm.
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3030640	Mixer arm MA-22 · 300 mm.
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DYNAMIC PREPARATION

Whisk BA-20



Accessory for series 20 immersion blender, beater or combi or for MM-20V motor block.

3030641	Whisk BA-20
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Mixer arms MA-30



Accessory for series 30 immersion blender, beater or combi or for MM-30 / MM-30V motor block.

Available in 3 lengths:

- MA-31: 306 mm.
- MA-32: 366 mm.
- MA-33: 420 mm.

3030653	Mixer arm MA-31 · 306 mm.
3030655	Mixer arm MA-32 · 366 mm.
3030657	Mixer arm MA-33 · 420 mm.

Whisk BA-30



Accessory for series 30 beater or combi or for MM-30V motor block.

3030670	Whisk BA-30
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Mixer arms MA-50



Accessory for series 50 immersion blender, beater or combi or for MM-50 / MM-50V motor block.

Available in 2 lengths:

- MA-51: 420 mm.
- MA-52: 520 mm.

3030685	Mixer arm MA-51 · 420 mm.
3030687	Mixer arm MA-52 · 520 mm.

Whisk BA-50



Accessory for series 50 beater or combi or for MM-50V motor block.

3030696	Whisk BA-50
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Mixer arms MA-70



Accessory for series 70 immersion blender or for MM-70 motor block.

Available in 2 lengths:

- MA-71: 540 mm.
- MA-72: 630 mm.

3030856	Mixer arm MA-71 · 540 mm.
3030855	Mixer arm MA-72 · 630 mm.

“Quick fix” Bowl clamp for XM



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

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

3030314	“Quick Fix” bowl clamp for XM
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Display stand for XM immersion blenders



Hand mixer display stand.

It allows to hang portable liquidiser & beaters.

3030900	Display stand XM
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ACCESSORIES

Enterprise cutting unit in stainless steel



For Sammic PS-22 and PS-32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

- Single cut.
- Stainless steel made.
- Complete with knife and 6mm mesh plate.

1050215	Cutting unit - Enterprise stainless steel 22
1050223	Cutting unit - Enterprise stainless steel 32

Unger cutting unit in stainless steel



For Sammic PS-22/32 motor units. Stainless steel manufactured.

Motor units and cutting units must be ordered separately.

- Double cut (unger S-3 system).
- Stainless steel made.
- Complete with knife and 6mm mesh plate.

1050216	Cutting unit - Unger stainless steel 22
1050224	Cutting unit - Unger stainless steel 32

ACCESSORIES

Bowls for planetary mixers

Stainless steel construction.

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

- Robust and resistant.



2502305	Stainless steel bowl BM-5
2509494	Stainless steel bowl BE-10
2509495	Stainless steel bowl BE-20
2509564	Stainless steel bowl BE-30 (>10/2016)
2509497	Stainless steel bowl BE-40

Reduction equipments

For Sammic planetary mixers.

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

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



1500222	Bowl and mix tools 10 lt. BE-20
1500296	Bowl and mix tools 10 lt. BE-30
1500242	Bowl and mix tools 20 lt. BE-40





DYNAMIC PREPARATION

Bowl transport trolleys



For Sammic planetary mixer bowls.

They make it easy to transport bowls loaded with the product.

- Available for 20, 30 and 40 lt./qt. bowls.
- Made of highly resistant stainless steel.
- Bowl not included.

1500260	Trolley for 20l bowl
1500261	Trolley for 30l bowl
1500262	Trolley for 40l bowl

Base kit with wheels



Allows to displace Sammic planetary mixer.

Specially designed for users who continuously need to displace the food mixer.

- Stainless steel construction.
- Complete with lever.

* **Drilling required to fit to machine, installation by technician.**

1500265	BE food mixer wheel set
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Vegetable preparation attachment CR-143



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

It works with discs and grids.

- Can be used with PPC potato peelers (PPC-6 and PPC-12) and with food mixers with combined option (BE-10C, BE-20C, BE-30C and BE-40C).
- Slicing blades, grating discs (grids are different) are those of the CA-31 Vegetable prep. machine.
- Not suitable for long shaped products.
- Maximum slicing disc height: 14 mm.

1010026	Vegetable preparation attachment CR-143
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Meat mincer attachment HM-71



For chopping small amounts of meat in the best hygiene conditions.

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

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

1010045	Meat mincer attachment HM-71
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Potato masher attachment P-132



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

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

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

1010052	Potato masher attachment P-132
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Mesh plates

For Sammic meat mincers.

Mesh plates of different sizes for meat mincers PS-12/22/32/22R/32R.

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



2011525	Mesh plate 12 4,5mm PS-12/HM-70
2011527	Mesh plate 12 6mm PS-12/HM-70
2011530	Mesh plate 12 8mm PS-12/HM-70
2051051	Mesh plate 22 3mm
2051014	Mesh plate 22 4,5mm
2051052	Mesh plate 22 6mm
2051053	Mesh plate 22 8mm
2052051	Mesh plate 32 3mm
2052014	Mesh plate 32 4,5mm
2052052	Mesh plate 32 6mm
2052053	Mesh plate 32 8mm
2051524	Mesh plate Unger 22 3mm
2051525	Mesh plate Unger 22 4,5mm
2051526	Mesh plate Unger 22 6mm
2051527	Mesh plate Unger 22 8mm
2051774	Mesh plate Unger 32 3mm
2051775	Mesh plate Unger 32 4,5mm
2051776	Mesh plate Unger 32 6mm
2051777	Mesh plate Unger 32 8mm
6056188	Mesh plate 22-R 4,5mm
6056186	Mesh plate 22-R 6mm
6056187	Mesh plate 22-R 8mm
6056164	Mesh plate 32-R 3mm
6056183	Mesh plate 32-R 4.5mm
6056166	Mesh plate 32-R 5mm
6056168	Mesh plate 32-R 6mm
6056184	Mesh plate 32-R 8mm
6056169	Mesh plate 32-R 10mm





Bag cutting kits

For Sammic vacuum packing machines.

To cut non-used bag parts.



2149772	Bag cutting kit 420mm / 17" SE/SU-400/500
2149774	Bag cutting kit 413mm SE/SU-600
2149773	Bag cutting kit 656mm / 26" SE/SU-600
2149775	Bag cutting kit 465mm / 18" SE/SU-600CC
2149777	Bag cutting kit 530mm / 21" 800
2149776	Bag cutting kit 848mm 800
2149778	Bag cutting kit 581mm / 23" 800 CC
2149779	Bag cutting kit 662mm SU-6000

Filling plates

Different models available to suit all Sammic vacuum machine chambers.

For Sammic vacuum packing machines

Different models available to suit all Sammic vacuum machine chambers.

- To get the desired vacuum in less time and without energy waste.
- Allow to place products horizontally in deep-drawn chambers.
- Dishwasher safe.



2149790	Insert plate set SE-200
2149791	Insert plate set SE/SU-300
2149792	Insert plate set SE/SU-400
2149793	Insert plate set SE/SU-500
2149794	Insert plate set SE/SU-600LC
2149795	Insert plate set SE/SU-600CC
2149796	Insert plate set 800
2149797	Insert plate set 800CC
2149798	Insert plate set 800LL
2149563	Insert plate set SU-6000

Liquid insert plates

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

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



2149531	Liquid insert plate SE/SU-300
2149020	Liquid insert plate set SE/SU-400/500
2149074	Liquid insert plate set SE/SU-600
2141798	Liquid insert plate set SE/SU-800

Vac-norm external vacuum kits

For Sammic vacuum packing machines.

Optional accessory for all sammic vacuum packing machines.

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



2149244	Vac-norm set (table-top models)
2149257	Vac-norm set (floorstanding models)





FOOD PRESERVATION AND SOUS-VIDE

Vac-norm containers



For using as external vacuum packing

Different sizes vac-norm containers.

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

5140104	Vac-norm container 1/1 · Depth: 100 mm
5140102	Vac-norm container 1/1 · Depth: 150 mm
5140100	Vac-norm container 1/1 · Depth: 200mm
5140108	Vac-norm container 1/2 · Depth: 100mm
5140106	Vac-norm container 1/2 · Depth: 150mm
5140112	Vac-norm container 1/3 · Depth: 100mm
5140110	Vac-norm container 1/3 · Depth: 150mm
5140114	Vac-norm container cover 1/1
5140115	Vac-norm container cover 1/1 stainless steel
5140116	Vac-norm container cover 1/2
5140117	Vac-norm container cover 1/2 stainless steel
5140118	Vac-norm container cover 1/3
5140120	Vac-norm cover gasket 1/1
5140122	Vac-norm cover gasket 1/2
5140124	Vac-norm cover gasket 1/3
5140126	Valve for vac-norm cover

Smooth bags for vacuum packing



Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 80°C and 120°C.

- Manufactured in PA/PE.
- BPA-free.
- Thickness: 90µ.

1140600	Bag pack 180X300 80°C (100 units)
1140602	Bag pack 300X400 80°C (100 units)
1140601	Bag pack 350X550 80°C (100 units)
5141250	Smooth bag 150x150 80°C (1000 units)
5141251	Smooth bag 165x200 80°C (1000 units)
5141252	Smooth bag 180x300 80°C (1000 units)
5141253	Smooth bag 300x400 80°C (1000 units)
5141258	Smooth bag 350x550 80°C (500 units)
1140605	Bag pack 180X300 120° (100 units)
1140606	Bag pack 300X400 120° (100 units)
1140607	Bag pack 350X550 120° (100 units)
5141254	Smooth bag 150x150 120°C (1000 units)
5141255	Smooth bag 165x200 120°C (1000 units)
5141256	Smooth bag 180x300 120°C (1000 units)
5141257	Smooth bag 300x400 120°C (1000 units)
5141259	Smooth bag 350x550 120°C (500 units)



ACCESSORIES

RB Desktop printer for SU vacuum packing machines



Direct thermal or thermal transfer printer for printing labels.

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

- Print method: Direct thermal / Thermal transfer.
- Thermal transfer method is indicated for sous-vide cooking, as thermal transfer labels stand up to 100°C during the cooking process.
- 203 dpi resolution.
- 8 MB flash memory.
- Print speed: 127 mm/s. - 5 inch per second.
- Code page support.
- Emulation options.
- User-friendly. Easy maintenance.

1140568	RB Printer for SU vacuum packing machines
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Bag cutting kits

For Sammic vacuum packing machines.

To cut non-used bag parts.



2149772	Bag cutting kit 420mm / 17" SE/SU-400/500
2149774	Bag cutting kit 413mm SE/SU-600
2149773	Bag cutting kit 656mm / 26" SE/SU-600
2149775	Bag cutting kit 465mm / 18" SE/SU-600CC
2149777	Bag cutting kit 530mm / 21" 800
2149776	Bag cutting kit 848mm 800
2149778	Bag cutting kit 581mm / 23" 800 CC
2149779	Bag cutting kit 662mm SU-6000

Filling plates

Different models available to suit all Sammic vacuum machine chambers.

For Sammic vacuum packing machines

Different models available to suit all Sammic vacuum machine chambers.

- To get the desired vacuum in less time and without energy waste.
- Allow to place products horizontally in deep-drawn chambers.
- Dishwasher safe.



2149790	Insert plate set SE-200
2149791	Insert plate set SE/SU-300
2149792	Insert plate set SE/SU-400
2149793	Insert plate set SE/SU-500
2149794	Insert plate set SE/SU-600LC
2149795	Insert plate set SE/SU-600CC
2149796	Insert plate set 800
2149797	Insert plate set 800CC
2149798	Insert plate set 800LL
2149563	Insert plate set SU-6000



Liquid insert plates

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

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



2149531	Liquid insert plate SE/SU-300
2149020	Liquid insert plate set SE/SU-400/500
2149074	Liquid insert plate set SE/SU-600
2141798	Liquid insert plate set SE/SU-800

Vac-norm external vacuum kits

For Sammic vacuum packing machines.

Optional accessory for all sammic vacuum packing machines.

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



2149244	Vac-norm set (table-top models)
2149257	Vac-norm set (floorstanding models)

Vac-norm containers

For using as external vacuum packing

Different sizes vac-norm containers.

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



5140104	Vac-norm container 1/1 · Depth: 100 mm
5140102	Vac-norm container 1/1 · Depth: 150 mm
5140100	Vac-norm container 1/1 · Depth: 200mm
5140108	Vac-norm container 1/2 · Depth: 100mm
5140106	Vac-norm container 1/2 · Depth: 150mm
5140112	Vac-norm container 1/3 · Depth: 100mm
5140110	Vac-norm container 1/3 · Depth: 150mm
5140114	Vac-norm container cover 1/1
5140115	Vac-norm container cover 1/1 stainless steel
5140116	Vac-norm container cover 1/2
5140117	Vac-norm container cover 1/2 stainless steel
5140118	Vac-norm container cover 1/3
5140120	Vac-norm cover gasket 1/1
5140122	Vac-norm cover gasket 1/2
5140124	Vac-norm cover gasket 1/3
5140126	Valve for vac-norm cover





FOOD PRESERVATION AND SOUS-VIDE

Smooth bags for vacuum packing

Designed for vacuum packing and sous-vide cooking.

Ideal for vacuum packing machines with chamber. To preserve and cook up to 80°C and 120°C.

- Manufactured in PA/PE.
- BPA-free.
- Thickness: 90µ.



1140600	Bag pack 180X300 80°C (100 units)
1140602	Bag pack 300X400 80°C (100 units)
1140601	Bag pack 350X550 80°C (100 units)
5141250	Smooth bag 150x150 80°C (1000 units)
5141251	Smooth bag 165x200 80°C (1000 units)
5141252	Smooth bag 180x300 80°C (1000 units)
5141253	Smooth bag 300x400 80°C (1000 units)
5141258	Smooth bag 350x550 80°C (500 units)
1140605	Bag pack 180X300 120° (100 units)
1140606	Bag pack 300X400 120° (100 units)
1140607	Bag pack 350X550 120° (100 units)
5141254	Smooth bag 150x150 120°C (1000 units)
5141255	Smooth bag 165x200 120°C (1000 units)
5141256	Smooth bag 180x300 120°C (1000 units)
5141257	Smooth bag 300x400 120°C (1000 units)
5141259	Smooth bag 350x550 120°C (500 units)

Trolley for vacuum packing machines

For easy transportation of the vacuum packer and its accessories.

Stainless steel made.

Locking wheels.

Trolley-stand for SE/SU-400: 505x550x630 mm.

Trolley-stand for SE/SU-500: 645x555x630 mm.



1140560	Trolley-Stand SE/SU-400
1140561	Trolley-Stand SE/SU-500

Thermal labels for CG2 / RB printer

Protected thermal labels. 4 x 1,000 label pack.

Pre-cut labels with plastic cover. 56 x 45 mm. / 2.2" x 1.8"



1140566	Labels for SU printer (4 x 1000)
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Thermal transfer labels for RB printer

Thermal transfer labels

55x45mm / 55x90mm non-thermic labels and ribbon roll. Can be used submerged in up to 100°C water bath.

Valid for Sammic RB printer.



1140567	Labels+RB for SU printer (5000 pc 55x45mm)
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ACCESSORIES

Needle Probe for sous-vide cookers

To get to the heart of the product.

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

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



1180090	Needle probe for SmartVide
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Probe Foam Seal

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



5170060	Membrane 10mmx4m / 0.4"x13ft. Sous-Vide
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Insulated tank for SmartVide immersion circulator

Specially designed for SmartVide.

Stainless steel made.

Available in 2 sizes:

- GN1/1
- 28 lt./7 gal. capacity.
- 335 x 600 x 288 mm. (13.2" x 23.6" x 11.3")
- GN2/1
- 56 lt./14 gal. capacity.
- 660 x 600 x 288 mm. (26" x 23.6" x 11.3")

Complete with tap.

Lid sold separately.



1180060	Insulated tank (1/1 de 200mm) 28 l./7.4 gal.
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1180065	Insulated tank (2/1 200mm) 56 l./14.8 gal.
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Heated tank for SmartVide X

Connected to and controlled by SmartVide X to reach the set temperature faster.

- This is specially useful to cook very cold or frozen products.
- Stainless steel made.
- Complete with spacer base to insulate the product from the tank floor and allow water circulation. Thus, a more uniform cooking result can be obtained.



1180070	Heated tank 28 l / 7.4 gal SmartVide · 750W · 230/50-60/1
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1180075	Heated tank 56 l / 14.8 gal SmartVide · 1500W · 230/50-60/1
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FOOD PRESERVATION AND SOUS-VIDE

Lid for SmartVide insulated tanks

Lid for insulated tank for sous-vide cooking.

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



1180062	Lid 1/1 GN 1/1 SmartVide 6 / 7 / 8 / 9 / X
1180063	Lid 1/1 GN 1/1 SmartVide 4 / 5
1180067	Lid 2/1 GN 2/1 SmartVide 6 / 7 / 8 / 9 / X

Spacer bases for containers

Stainless steel made spacer tank bases for insulated tanks, enhanced tanks and Gastronorm tanks.

The spacer base insulates the product from the tank floor, allowing water circulation. Thus, a more uniform cooking result can be obtained.

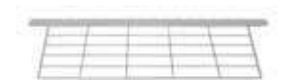


1180190	Spacer tank base for 28l container
1180191	Spacer tank base for 56l container

Tank dividers

They allow food to be organized within an insulated or heated tank.

- Stainless steel made.
- The dividers are installed on two supports.
- The intermediate dividers are installed on a divider and a support.
- **NOTE: The supports are ordered separately (set of two units).**



External dimensions:

- S divider: 378.4 x 3 x 213 mm
- M divider: 584.4 x 3 x 213 mm
- L divider: 700.4 x 3 x 213 mm
- 1/2 intermediate divider: 294.5 x 3 x 213 mm
- 2/3 intermediate divider: 354.5 x 3 x 213 mm
- Tank divider support: 418.6 x 36.5 x 90 mm

In-tank dimensions:

- S divider: 286 x 3 x 183 mm
- M divider: 491 x 3 x 183 mm
- L divider: 611 x 3 x 183 mm
- 1/2 intermediate divider: 243.5 x 3 x 183 mm
- 2/3 intermediate divider: 303.5 x 3 x 183 mm

1180180	Tank divider S (divider for 28l tank)
1180181	Tank divider M (short divider for 56l tank)
1180182	Tank divider L (long divider for 56l tank)
1180183	Intermediate divider 1/2 for 56l tank
1180184	Intermediate divider 2/3 for 56l tank
1180188	Tank divider support set (2 units)

Floating balls for SmartVide



Ideal for avoiding evaporation during the cooking process.

Hollow Plastic Floating Balls - 20mm diameter.

Made of polypropylene.

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

1180080	Floating balls for SmartVide Ø20mm., 1,000 units
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SmartVide transport bag

Specially designed for SmartVide.

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



1180085	Transport bag for SmartVide
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Smooth bags for sous-vide cooking

Designed for vacuum packing and sous-vide cooking.

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



1140605	Bag pack 180X300 120° (100 units)
1140606	Bag pack 300X400 120° (100 units)
1140607	Bag pack 350X550 120° (100 units)
5141254	Smooth bag 150x150 120°C (1000 units)
5141255	Smooth bag 165x200 120°C (1000 units)
5141256	Smooth bag 180x300 120°C (1000 units)
5141257	Smooth bag 300x400 120°C (1000 units)
5141259	Smooth bag 350x550 120°C (500 units)

ACCESSORIES

Outer strainer

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

- Stainless steel strainer.
- 14 mm diameter strainer.



4420522	Outer strainer
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Stainless steel decanter

Holding capacity: 1,5 litres.



4420144	Stainless steel decanter 1.5 lt
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ACCESSORIES

Moulds for TM container thermo-sealers

Moulds for TM container thermo-sealer TM-150



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

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

Mould TM-150/M (Multi).

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

Moulds for TM container thermo-sealer TM-210

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

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

Mould TM-210/M (Multi):

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

5141151	Mould TM-150/1 (1 x 190x137mm)
5141152	Mould TM-150/2 (1 x 137x95mm)
5141159	Mould TM-150/M
5142211	Mould TM-210/1 (1 x 260x190mm)
5142212	Mould TM-210/2 (1 x 190x137mm)
5142219	Mould TM-210/M

Film roll for TS-150 container thermo-sealer



Length: 300m.

Film roll for TS-150 container thermo-sealer.

Width of the film: 150 mm.

2150165	Film roll 150
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Film rolls for TM container thermo-sealer



Film rolls for TM-150 and TM-210.

200m film rolls.

6142018	Film roll TM-150 PET/PP 200M
6142019	Film roll TM-210 PET/PP 200M
6142024	Film roll TM-150 BIO 200m · Compostable



Sealable food containers for TS-150

Polypropylene trays for TS-150 thermo-sealer.

Made of polypropylene.

- Different sizes and depths available to suit any use's needs.
- Sold in packs of different units.



5150101	Seal tray 192x136x98 2L 600u
5150107	Seal tray 192X136X85 1,5 660u
5150112	Seal tray 192X136X72 1,2L 840u
5150117	Seal tray 192X136X54 1L 960u
5150121	Seal tray 192X136X40 0,75L 1260u
5150126	Seal tray 192X136X35 0,65L 1260u
5150131	Seal tray 136X96X66 0,5L 1600u
5150136	Seal tray 136X96X49 0,375L 2160u
5150141	Seal tray 136X96X35 0,25L 2400u

Sealable food containers for TM container thermo-sealers

Polypropylene trays for TM thermo-sealer.

Made of polypropylene.

- Different sizes and depths available to suit any use's needs.
- Sold in packs of different units.



5140150	Seal tray TM-PP 137x95x30 0,2L 1400U
5140151	Seal tray TM-PP 137x95x45 0,3L 1360U
5140152	Seal tray TM-PP 137x95x63 0,4L 1280U
5140153	Seal tray TM-PP 190x137x20 0,39L 700U
5140154	Seal tray TM-PP 190x137x38 0,6L 660U
5140155	Seal tray TM-PP 190x137x50 0,75L 640U
5140156	Seal tray TM-PP 190x137x72 1L 600U
5140157	Seal tray TM-PP 230x190x25 0,79L 350U
5140158	Seal tray TM-PP 230x190x35 1,4L 330U
5140159	Seal tray TM-PP 230x190x50 1,64L 320U
5140160	Seal tray TM-PP 230x190x65 2,13L 300U
5140161	Seal tray TM-PP 260x190x25 350U 0,93 L
5140162	Seal tray TM-PP 260x190x35 330U 1,4 L
5140163	Seal tray TM-PP 260x190x50 320U 2L
5140164	Seal tray TM-PP 260x190x65 300U 2,5L
5140165	Seal tray TM-PP 260x190x95 230U 3,5L
5140170	Seal tray TM-BIO 192X140X45 (400u) · Compostable





ACCESSORIES

1.5 lt. polycarbonate decanter

1.5 lt. durable polycarbonate decanter.

*BPA Free.



5410038	1.5 lt. polycarbonate decanter for TB-1500/2000
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Sound cover for 1,5 lt. decanter

Silent housing.

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

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

Dimensions: 250 x 300 x 460 mm.



5410039	Sound cover for 1,5 lt. decanter for TB
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2 lt. polycarbonate decanter

2 lt. durable polycarbonate decanter.

*BPA Free.



6420580	2 lt. polycarbonate decanter for TB-1500/2000
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4 lt. polycarbonate decanter

4 lt. durable polycarbonate decanter.

*BPA Free.



5410041	4 lt. polycarbonate decanter for TB-1500/2000
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