

Кухонные комбайны СК-24V, СК-35V, СК-38V

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: sir@nt-rt.ru || сайт: <https://sammic.nt-rt.ru/>

COMBI CK-24V

2-in-1. Compact vegetable slicer + cutter. Adjustable speed with “brushless” technology.



SALES DESCRIPTION

Compact ULTRA line. Variable speed motor block + vegetable slicer attachment + 4.4 l cutter bowl. “Brushless” technology.

Equipped with “brushless” technology: powerful and efficient motors

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “Force control system”: guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Vegetable slicer function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ Gravity Slide System allow to reconstruct the sliced product for storing or presentation purpose.
- ✓ Ejection disc included for the products that require its use.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality.

Combining these accessories together to obtain more than 35 different types of cuts and grating grades.

- ✓ Exclusive “Force control system” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ 4.4 lt-bowl equipped with lateral stirrer and high shaft to obtain a bigger production.
- ✓ Transparent lid equipped with hole to add ingredients in use.

- ✓ Lid complete with gasket to avoid product overflowing.
- ✓ Homogeneous and fine mixing result thanks to the lateral stirrers and invert-blade technology.
- ✓ The lateral stirrers avoid product overheating.
- ✓ Very uniform finish due to the movement generated the special position of the cutting edges.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses (PrecisePulse function).
- ✓ Option to customize programs for recipe standardization.

Built to last

- ✓ Sturdy construction in food-grade best quality materials.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Cutter bowl equipped with ergonomic handle.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Adjustable product ejection direction to adapt to the workflow in the preparation area.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ Control panel equipped with timer to standardise processes.

Maintenance, safety, hygiene

- ✓ Lever, lid and bowl are easily removable for cleaning purposes.
- ✓ Stainless steel, dishwasher-safe discs. The removable blades allow for an even more thorough and efficient cleaning.
- ✓ Combination of safety systems: head, cover, bowl, power switch.
- ✓ Complete error warning system.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- | | |
|------------------------------------|--------------------------------|
| ✓ Variable speed motor block. | ramp. |
| ✓ Vegetable slicer attachment. | ✓ Inner collecting container. |
| ✓ Cutter bowl with toothed blades. | ✓ Ejection disc. |
| ✓ Gravity product expulsion | ✓ Universal grid cleaner QC-U. |

OPTIONAL

- | | |
|--|--|
| <input type="checkbox"/> Hub with smooth blades. | <input type="checkbox"/> Hub with perforated blades. |
|--|--|

ACCESSORIES

- | | |
|--|---|
| <input type="checkbox"/> FCS slicing discs | <input type="checkbox"/> FCES julienne discs |
| <input type="checkbox"/> FCOS rippled slicing disc | <input type="checkbox"/> SHS shredding & grating discs |
| <input type="checkbox"/> FMS dicing grid | <input type="checkbox"/> Disc and grid packs - Compact Line |
| <input type="checkbox"/> FFS chipping grid | |

SPECIFICATIONS

Total loading: 1100 W

As vegetable preparation machine

Hourly production: 50 kg - 350 kg

Inlet opening: 89 cm²

Disc diameter: 180 mm

Speed as veg. slicer: 5 (300 rpm - 1000 rpm)

External dimensions (W x D x H): 378 mm x 309 mm x 533 mm

Net weight (Veg.Pre.): 12.9 kg

As cutter

Bowl capacity: 4.4 l

Speeds as cutter (positions): 10 (300 rpm - 3000 rpm)

External dimensions (W x D x H): 252 mm x 309 mm x 434 mm

Net weight (Cutter): 11.9 kg

Crated dimensions

382 x 563 x 480 mm

Volume Packed: 0.1 m³

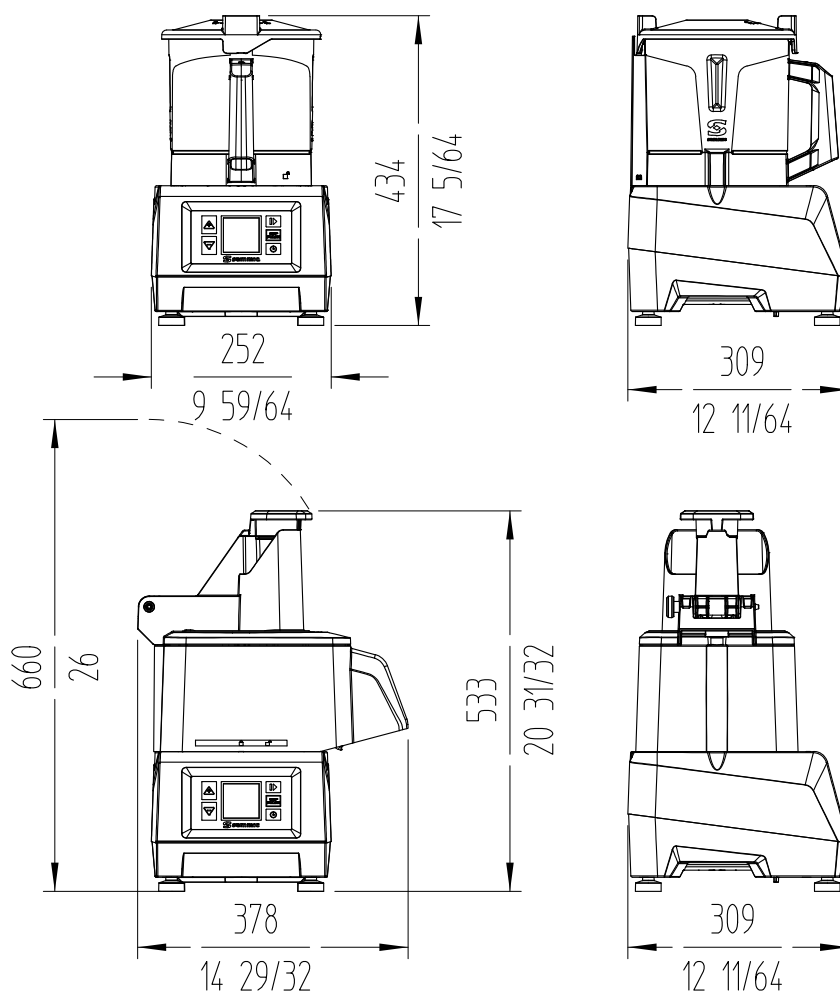
Gross weight: 18.5 kg

AVAILABLE MODELS

1050922 Combi vegetable prep.-cutter CK-24V 230/50-60/1

1050924 Combi vegetable prep.-cutter CK-24V 230/50-60/1 UK

** Ask for special versions availability*



COMBI CK-35V

2 in 1: vegetable cutter (450 kg) + cutter with 5.5 l bowl.



SALES DESCRIPTION

It has a variable speed motor block, universal head and 5.5 l cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.

Equipped with “brushless” technology: powerful and efficient motors.

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “force control system”: guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. By combining these accessories, you can achieve more than 70 different types of cuts and grating grades.
- ✓ Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 5.5 lt stainless steel bowl.
- ✓ Transparent lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses

(PrecisePulse function).

- ✓ Option to customize programs for recipe standardization.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head. Stainless steel hopper with highly-resistant lid.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and bowl easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, bowl, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Universal head.
- ✓ Cutter bowl, with micro-serrated blade rotor.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- ☐ Tube head.
- ☐ Discs, grids and disc support.
- ☐ Rotor with smooth cutting blades.
- ☐ Rotor with perforated cutting blades.
- ☐ Support-trolley.
- ☐ Grid cleaning kit.

ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ FR shredding & grating discs
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Blades for CK / K / KE
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs

SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 100 kg - 450 kg

Inlet opening: 136 cm²

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (W x D x H): 391 mm x 409 mm x 552 mm

Net weight (Veg.Pre.): 24 kg

As cutter

Bowl capacity: 5.5 l

Speeds as cutter (positions): 300 rpm - 3000 rpm

External dimensions (W x D x H): 286 mm x 387 mm x 487 mm

Net weight (Cutter): 18 kg

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

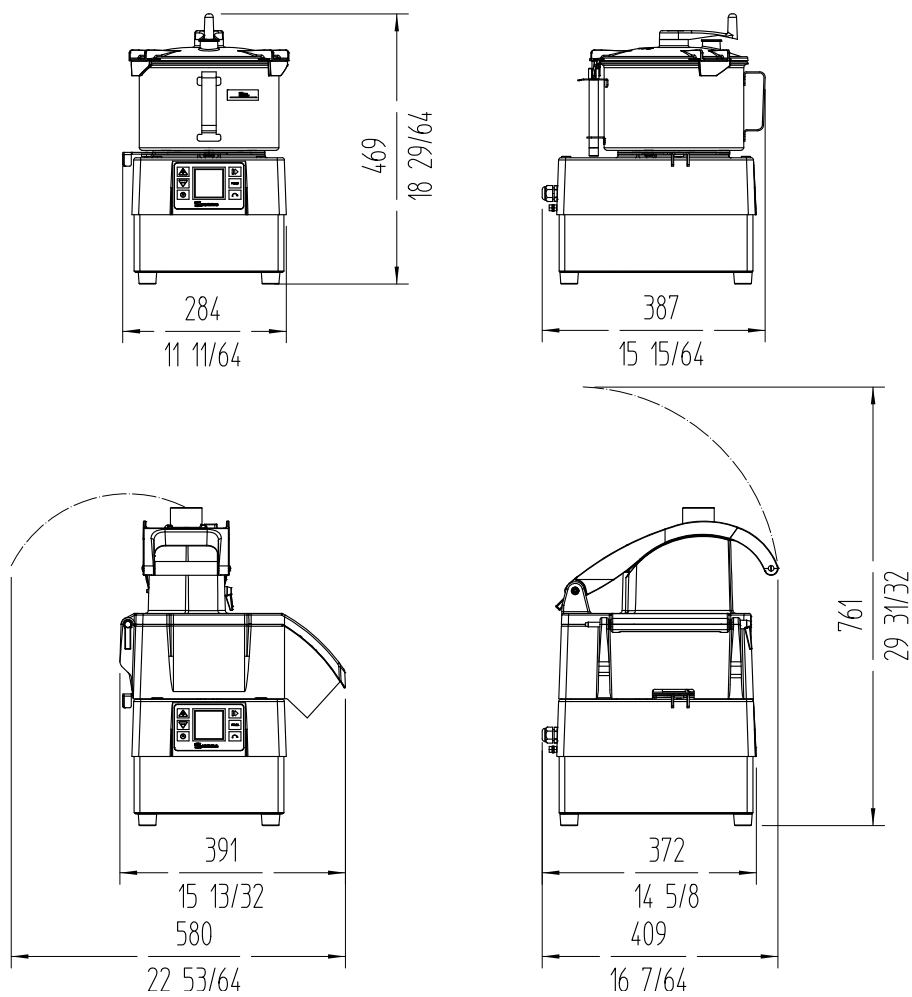
Crated dimensions
705 x 415 x 515 mm
Volume Packed: 0.15 m³
Gross weight: 31.8 kg

AVAILABLE MODELS

1050752 Combi vegetable prep.-cutter CK-35V 230/50-60/1

1050756 Combi vegetable prep.-cutter CK-35V 120/50-60/1

* Ask for special versions availability



COMBI CK-38V

2 in 1: vegetable cutter (450 kg) + cutter with 8 l bowl.



SALES DESCRIPTION

It has a variable speed motor block, universal head and 8 l cutter bowl equipped with a rotor with micro-serrated blades.
“Brushless” technology.

Equipped with “brushless” technology: powerful and efficient motors

- ✓ Maximum efficiency: maintain the torque throughout the speed range.
- ✓ Exclusive “Force control system”: guarantee of a uniform and high quality result.
- ✓ Lightweight and compact design: they weigh less, they occupy less space.
- ✓ Improved air/water-tightness since no ventilation is required.
- ✓ They generate less noise: improved workplace environment.

Cutting function: a perfect cut

- ✓ High precision settings and comprehensive cutter and disc design aimed at obtaining a perfect cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. By combining these accessories, you can achieve more than 70 different types of cuts and grating grades.
- ✓ Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

Cutter function: efficiency and performance

- ✓ Possibility of programming by time and pulse button.
- ✓ Reverse function, ideal for mixing products instead of cutting.
- ✓ 8 litre stainless steel bowl.
- ✓ Transparent lid with built-in “cut&mix” mixer.
- ✓ Depending on the purpose, the possibility of using optional smooth or perforated blades.
- ✓ Built-in parametrisable programs to obtain the desired texture in seconds and in a standardized way: dense texture, fine texture, pulses

(PrecisePulse function).

- ✓ Option to customize programs for recipe standardization.

Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head. Stainless steel hopper with highly-resistant lid.

Maximum comfort for the user

- ✓ Ergonomic design: product sliced in one single movement.
- ✓ Lateral product output: it requires less room on the work surface and directs the product avoiding splashing.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

Maintenance, safety, hygiene

- ✓ Plunger, lid and hopper easy to remove for changing or cleaning.
- ✓ Combination of security systems: head, covers, hopper, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

INCLUDES

- ✓ Variable speed motor block.
- ✓ Universal head.
- ✓ Cutter bowl, with micro-serrated blade rotor.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- ☐ Tube head.
- ☐ Discs, grids and disc support.
- ☐ Rotor with smooth cutting blades.
- ☐ Rotor with perforated cutting blades.
- ☐ Support-trolley.
- ☐ Grid cleaning kit.

ACCESSORIES

- ☐ FCC curved slicing discs
- ☐ FCO rippled slicing discs
- ☐ FFC chipping grids
- ☐ FMC dicing grids
- ☐ FCE julienne discs
- ☐ FR shredding & grating discs
- ☐ Disc and grid packs - Heavy Duty
- ☐ Disc and grid holder
- ☐ Quick Cleaner: grid cleaners
- ☐ FC-D slicing discs
- ☐ SH shredding & grating discs

SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 100 kg - 450 kg

Inlet opening: 136 cm²

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (W x D x H): 391 mm x 409 mm x 552 mm

Net weight (Veg.Pre.): 24 kg

As cutter

Bowl capacity: 8 l

Speeds as cutter (positions): 300 rpm - 3000 rpm

External dimensions (W x D x H): 286 mm x 387 mm x 517 mm

Net weight (Cutter): 19 kg

Noise level (1m.): <70 dB(A)

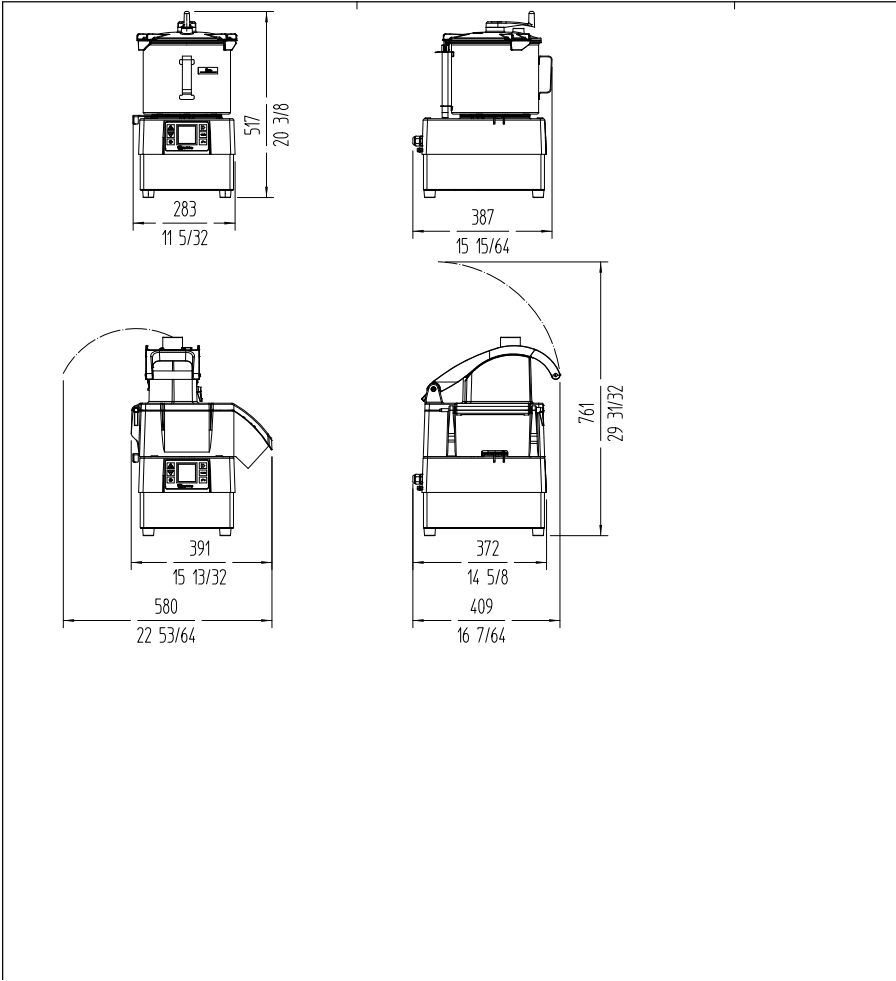
Background noise: 32 dB(A)

Crated dimensions
705 x 415 x 515 mm
Volume Packed: 0.15 m³
Gross weight: 32.9 kg

AVAILABLE MODELS

1050808	Combi vegetable prep.-cutter CK-38V 230/50-60/1
1050809	Combi vegetable prep.-cutter CK-38V 120/50-60/1
1050812	Combi vegetable prep.-cutter CK-38V 230/50-60/1 K

* Ask for special versions availability





По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04	Иваново (4932)77-34-06	Магнитогорск (3519)55-03-13	Ростов-на-Дону (863)308-18-15	Тольятти (8482)63-91-07
Ангарск (3955)60-70-56	Ижевск (3412)26-03-58	Москва (495)268-04-70	Рязань (4912)46-61-64	Томск (3822)98-41-53
Архангельск (8182)63-90-72	Иркутск (395)279-98-46	Мурманск (8152)59-64-93	Самара (846)206-03-16	Тула (4872)33-79-87
Астрахань (8512)99-46-04	Казань (843)206-01-48	Набережные Челны (8552)20-53-41	Санкт-Петербург (812)309-46-40	Тюмень (3452)66-21-18
Барнаул (3852)73-04-60	Калининград (4012)72-03-81	Нижний Новгород (831)429-08-12	Саратов (845)249-38-78	Ульяновск (8422)24-23-59
Белгород (4722)40-23-64	Калуга (4842)92-23-67	Новокузнецк (3843)20-46-81	Севастополь (8692)22-31-93	Улан-Удэ (3012)59-97-51
Благовещенск (4162)22-76-07	Кемерово (3842)65-04-62	Ноябрьск (3496)41-32-12	Саранск (8342)22-96-24	Уфа (347)229-48-12
Брянск (4832)59-03-52	Киров (8332)68-02-04	Новосибирск (383)227-86-73	Симферополь (3652)67-13-56	Хабаровск (4212)92-98-04
Владивосток (423)249-28-31	Коломна (4966)23-41-49	Омск (3812)21-46-40	Смоленск (4812)29-41-54	Чебоксары (8352)28-53-07
Владикавказ (8672)28-90-48	Кострома (4942)77-07-48	Орел (4862)44-53-42	Сочи (862)225-72-31	Челябинск (351)202-03-61
Владимир (4922)49-43-18	Краснодар (861)203-40-90	Оренбург (3532)37-68-04	Ставрополь (8652)20-65-13	Череповец (8202)49-02-64
Волгоград (844)278-03-48	Красноярск (391)204-63-61	Пенза (8412)22-31-16	Сургут (3462)77-98-35	Чита (3022)38-34-83
Вологда (8172)26-41-59	Курск (4712)77-13-04	Петрозаводск (8142)55-98-37	Сыктывкар (8212)25-95-17	Якутск (4112)23-90-97
Воронеж (473)204-51-73	Курган (3522)50-90-47	Псков (8112)59-10-37	Тамбов (4752)50-40-97	Ярославль (4852)69-52-93
Екатеринбург (343)384-55-89	Липецк (4742)52-20-81	Пермь (342)205-81-47	Тверь (4822)63-31-35	

Россия +7(495)268-04-70	Казахстан +(727)345-47-04	Беларусь +(375)257-127-884	Узбекистан +998(71)205-18-59	Киргизия +996(312)96-26-47
-------------------------	---------------------------	----------------------------	------------------------------	----------------------------