

Кухонные комбайны СК-45V, СК-48V, СК-241

Технические характеристики

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COMBI CK-45V

2 in 1: high capacity vegetable cutter (650 kg) + cutter with 5.5 l bowl.



SALES DESCRIPTION

It has a variable speed motor block, large-capacity 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 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 bowl with highly-resistant lid.

Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ 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, 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.
- ✓ Large capacity head.
- ✓ Cutter bowl, with micro-serrated blade rotor.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- | | |
|---|--|
| <input type="checkbox"/> Tube head. | <input type="checkbox"/> blades. |
| <input type="checkbox"/> High production semi-automatic bowl. | <input type="checkbox"/> Rotor with perforated cutting blades. |
| <input type="checkbox"/> Discs, grids and disc support. | <input type="checkbox"/> Support-trolley. |
| <input type="checkbox"/> Rotor with smooth cutting | <input type="checkbox"/> Grid cleaning kit. |

ACCESSORIES

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

SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 200 kg - 650 kg

Inlet opening: 286 cm²

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (W x D x H): 391 mm x 400 mm x 652 mm

Net weight (Veg.Pre.): 27 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

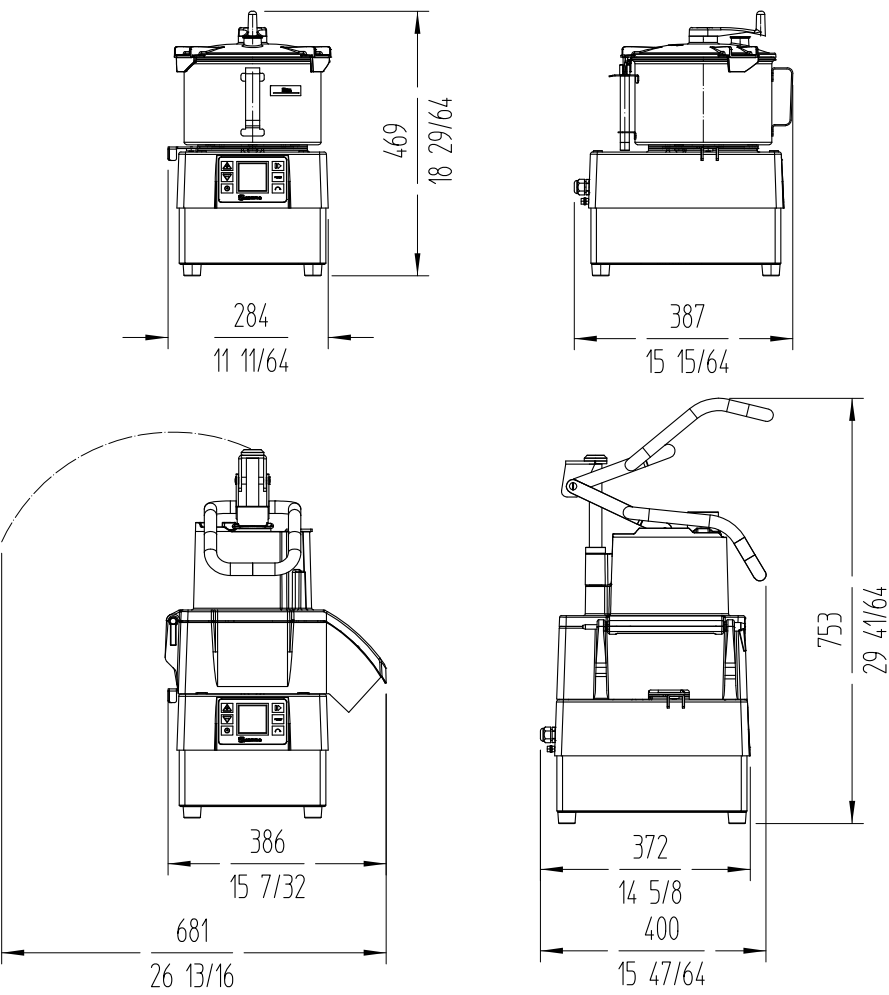
Gross weight: 35 kg

AVAILABLE MODELS

1050769 Combi vegetable prep.-cutter CK-45V 230/50-60/1

1050770 Combi vegetable prep.-cutter CK-45V 120/50-60/1

* Ask for special versions availability



COMBI CK-48V

2 in 1: high capacity vegetable cutter (650 kg) + cutter with 8 l bowl.



SALES DESCRIPTION

It has a variable speed motor block, large-capacity 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 bowl with highly-resistant lid.

Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ 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, 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.
- ✓ Large capacity head.
- ✓ Cutter bowl, with micro-serrated blade rotor.
- ✓ Universal grid cleaner QC-U.

OPTIONAL

- | | |
|---|--|
| <input type="checkbox"/> Tube head. | <input type="checkbox"/> blades. |
| <input type="checkbox"/> High production semi-automatic bowl. | <input type="checkbox"/> Rotor with perforated cutting blades. |
| <input type="checkbox"/> Discs, grids and disc support. | <input type="checkbox"/> Support-trolley. |
| <input type="checkbox"/> Rotor with smooth cutting | <input type="checkbox"/> Grid cleaning kit. |

ACCESSORIES

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

SPECIFICATIONS

Total loading: 1500 W

As vegetable preparation machine

Hourly production: 200 kg - 650 kg

Inlet opening: 286 cm²

Disc diameter: 205 mm

Speed as veg. slicer: 300 rpm - 1000 rpm

External dimensions (W x D x H): 391 mm x 400 mm x 652 mm

Net weight (Veg.Pre.): Net weight (Veg.Pre.)

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

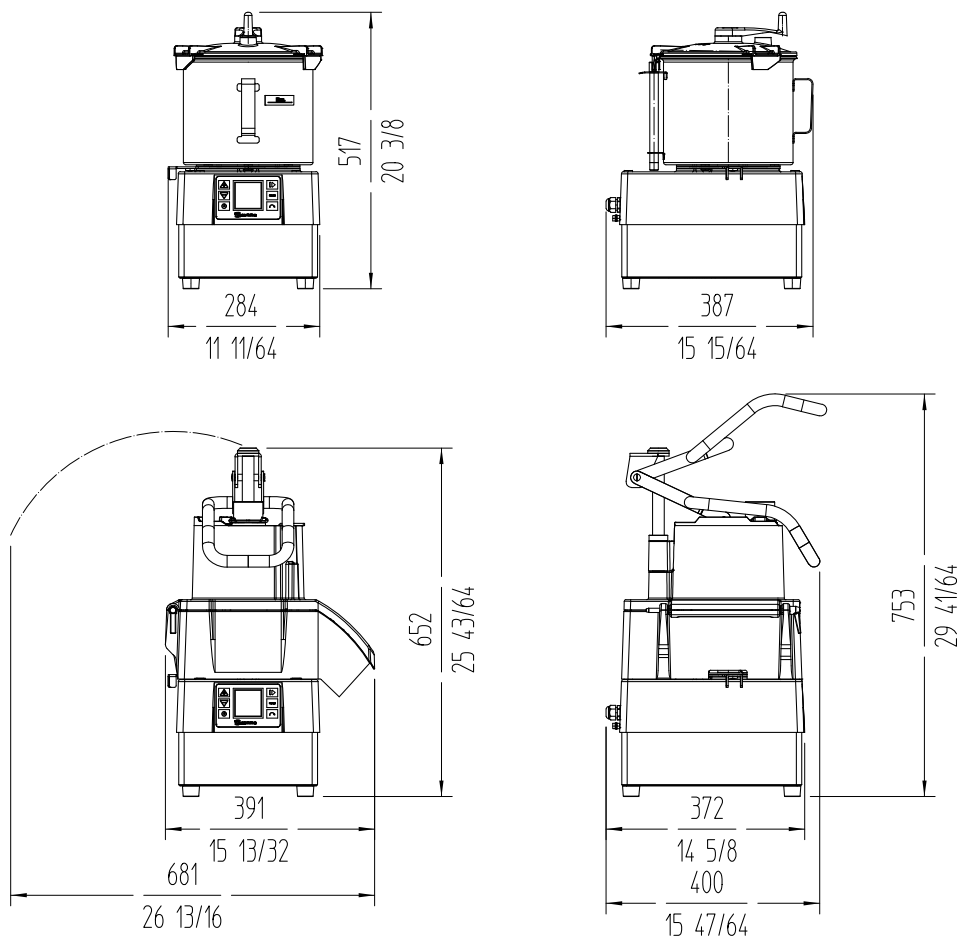
Gross weight: 36.1 kg

AVAILABLE MODELS

1050821 Combi vegetable prep.-cutter CK-48V 230/50-60/1

1050822 Combi vegetable prep.-cutter CK-48V 120/50-60/1

* Ask for special versions availability



COMBI CK-241

2-in-1. Compact vegetable slicer (350 kg) + cutter. 1 speed.



SALES DESCRIPTION

Compact ACTIVE line. 1-speed motor block + vegetable slicer attachment + 4.4 l cutter bowl.

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.
- ✓ By combining these accessories, more than 35 different types of cuts and gratings can be achieved.

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 to last

- ✓ Sturdy construction in food-grade best quality materials.
- ✓ High power asynchronous motor.

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.
- ✓ Recessed cored relief allows for any position in the kitchen, side walls, back wall, light and compact, this machine can fit.
- ✓ The electronic command panel is very intuitive.

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

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

OPTIONAL

- ☐ Hub with smooth blades.
- ☐ Hub with perforated blades.

ACCESSORIES

- ☐ FCS slicing discs
- ☐ FCOS rippled slicing disc
- ☐ FMS dicing grid
- ☐ FFS chipping grid
- ☐ FCES julienne discs
- ☐ SHS shredding & grating discs
- ☐ Disc and grid packs - Compact Line

SPECIFICATIONS

Total loading: 800 W

As vegetable preparation machine

Hourly production: 50 kg - 350 kg
Inlet opening: 89 cm²
Disc diameter: 180 mm
Speed as veg. slicer: [v:vel_cort_desde] - 1500 rpm
External dimensions (W x D x H): 378 mm x 309 mm x 533 mm
Net weight (Veg.Pre.): 15.2 kg

As cutter

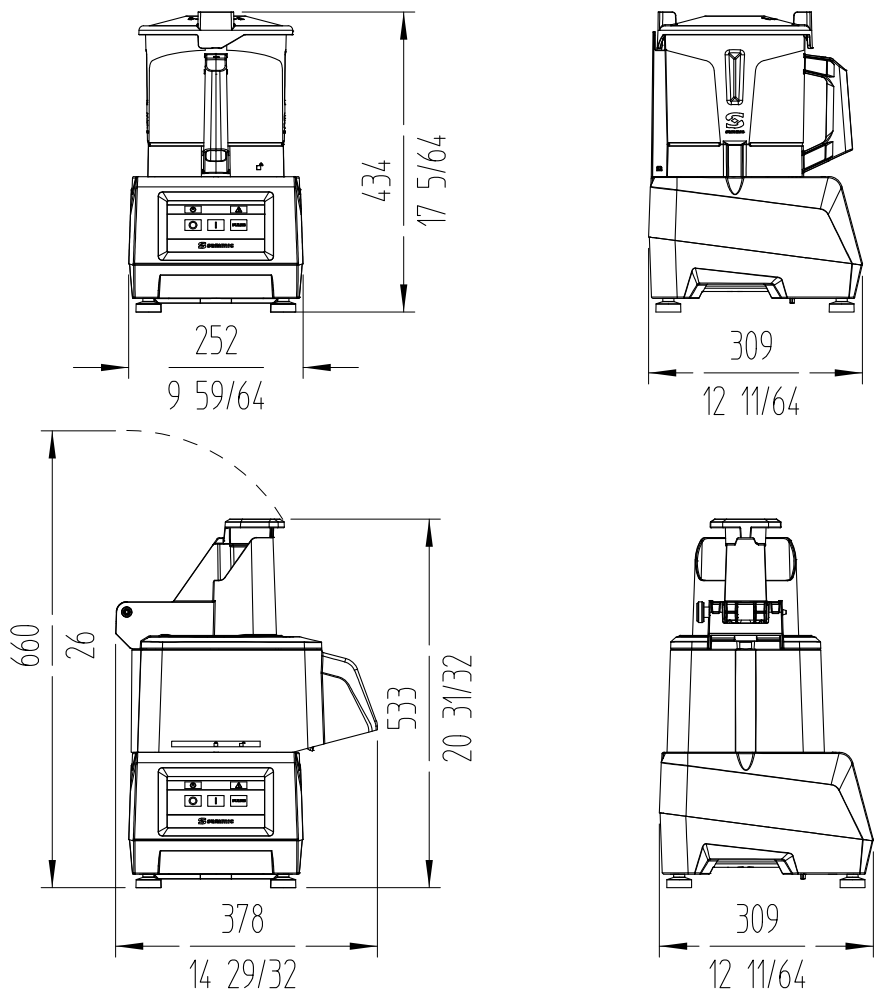
Bowl capacity: 4.4 l
Speeds as cutter (positions): [v:vel_cut_desde] - 1500 rpm
External dimensions (W x D x H): 252 mm x 309 mm x 434 mm
Net weight (Cutter): 14.2 kg
Noise level (1m.): <70 dB(A)
Background noise: 32 dB(A)

Crated dimensions
382 x 563 x 480 mm
Volume Packed: 0.1 m³
Gross weight: 20.7 kg

AVAILABLE MODELS

1050900	Combi vegetable prep.-cutter CK-241 230/50/1
1050902	Combi vegetable prep.-cutter CK-241 230/50/1 UK
1050906	Combi vegetable prep.-cutter CK-241 220/60/1
1050912	Combi vegetable prep.-cutter CK-241 120/60/1
1050914	Combi vegetable prep.-cutter CK-241 2D 120/60/1 · 2 discs included

* Ask for special versions availability





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