

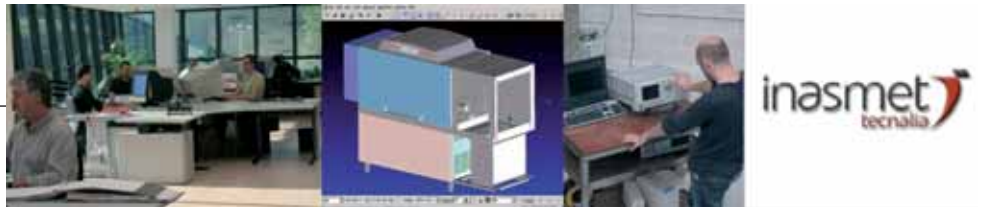




1961

The Right Choice

Design



Production



Quality



Product



Logistics



Service





2013

SAMMIC 1961-2011:

“ 52 years of history with an eye to the future. ”

The more than 50-year history of Sammic provides a solid base from which to contemplate the future with optimism and confidence.

The Company was founded in 1961 in Azpeitia, Spain, in a region of long industrial tradition and one of the world's top culinary destinations, with 6 Michelin Star restaurants (averaging 2 each). This mix of high end industrial development and great gastronomic orientation has a lot to do with Sammic's past, present and future.

Sammic equipment is tested and approved in one of the most demanding kitchens in the World before they are launched: in the kitchen of 3 Michelin Star Restaurant Martín Berasategui, in Lasarte (Spain). This closeness to the final user allows us to develop solutions that best fulfill the needs of the most demanding users.

Sammic started its activity manufacturing potato peelers. Today, we are delighted to offer a wide range of solutions organized into 5 product families. All this thanks to Sammic's historical tradition in research and development of markets and products.



INFORMATION & SERVICE, WHERE AND WHEN YOU NEED THEM

NEW WEBSITE



www.sammic.com

- The company.
- Our solutions.
- News on our Blog.
- Contact information and forms.
- Guarantee registration section.
- "Join us" section.
- Access to Sammic's Service Portal exclusive for registered Sammic dealers, with customised services:
 - A complete document directory
 - On line ordering system.
 - Order status information and follow-up.
 - Delivery notes: view and download.
 - Invoices: view and download.
- Etc.



JOIN OUR COMMUNITY

We are present on the main social networks so that you can not only follow our news but also be part of it and interact with us.



Become our fan on Facebook!



SAMMIC S.L. - Export (English)

Follow us on Twitter!



@SammicSLen

BASQUESTAGE: A SAMMIC INITIATIVE

BasqueStage™ is an educational initiative started by Sammic in 2010 that seeks culinary field training among the star chefs in the BasqueCountry for young culinary professionals and recent graduates.



BASQUE
STAGE

SAMMIC SCHOLARSHIPS

Within BasqueStage project, Sammic offers two scholarships of maximum culinary interest.

"Top Chefs" Scholarship

The Sammic Top Chef Scholarship is one of two scholarships of BasqueStage™. The Sammic Top Chef Scholarship consists of a stage lasting six months at the Martín Berasategui Restaurant (3 Michelin Stars), followed by a series of apprenticeships with local producers: two weeks working on a local farm, two weeks apprenticing at an Idiazabal creamery, and two weeks staging at a rural bakery.

"For 35 years, I have devoted body and soul to what I like doing best in the world: cooking. We have always tried to be precise with our gestures, prudent with the oven, accurate with the blade, refined with our sense of smell, sharp at the marketplace, and strict at the stove.

It's not very difficult to get food right. You just need to know how to make the most of what you've got and improve it, as we live in a privileged country.

My daily struggle with my team is the oldest in the world: where hand confronts fire.

The old battle of flesh against flame." (www.martinberasategui.com)

Currently, Martín Berasategui has 7 Michelin Stars in the different restaurants he runs.

"Rising Stars" Scholarship

The Sammic Top Chef Scholarship is one of two scholarships of BasqueStage™. The Sammic Rising Star Scholarship consists of a stage lasting three months at Fronton Restaurant under Roberto Ruiz, during the first cuatrimester of 2013. Ruiz was named Best Restaurateur in 2011 by the Basque Academy of Gastronomy and is known for his diehard devotion to local producers and innovation based on traditional cuisine.

"Iconoclastic chef, Roberto steps back on the path that complicates cooking processes and looks for their origins. He relies on the highest quality products and on the respect to their properties, which leads him to a light cuisine, manipulated only to a minimum, where the essence of the product remains intact.

He defends the taste, the texture of each product he serves, to the extent that he considers himself a mere food manipulator in the minimum process necessary to make it edible... and its consumption pleasant. He seeks magic in a humble cuisine. " (www.restaurantefronton.com)

BASQUE CUISINE

Nestled on the northern coast of Spain, where the Pyrenees meet the Cantabric Sea, The Basque Country is regarded as one of the world's top culinary destinations, that has witnessed the birth of some of the world's best culinary vanguard: Martín Berasategui, Juan Mari Arzak, Pedro Subijana, Eneko Atxa, Andoni Luis Aduriz, Hilario Arbelaitz, Eneko Atxa, etc.

In fact, beautiful San Sebastian has the highest ratio of Michelin Stars-to-population in the world.



We are proud to promote a Scholarship that will improve the future career opportunities of young chefs.



W (1-38)

WARE WASHING

WARE WASHING



P (1-54)

DYNAMIC PREPARATION

DYNAMIC PREPARATION



S (1-22)

STATIC PREPARATION AND DISTRIBUTION

STATIC PREPARATION AND DISTRIBUTION



I (1-8)

ICE MAKERS

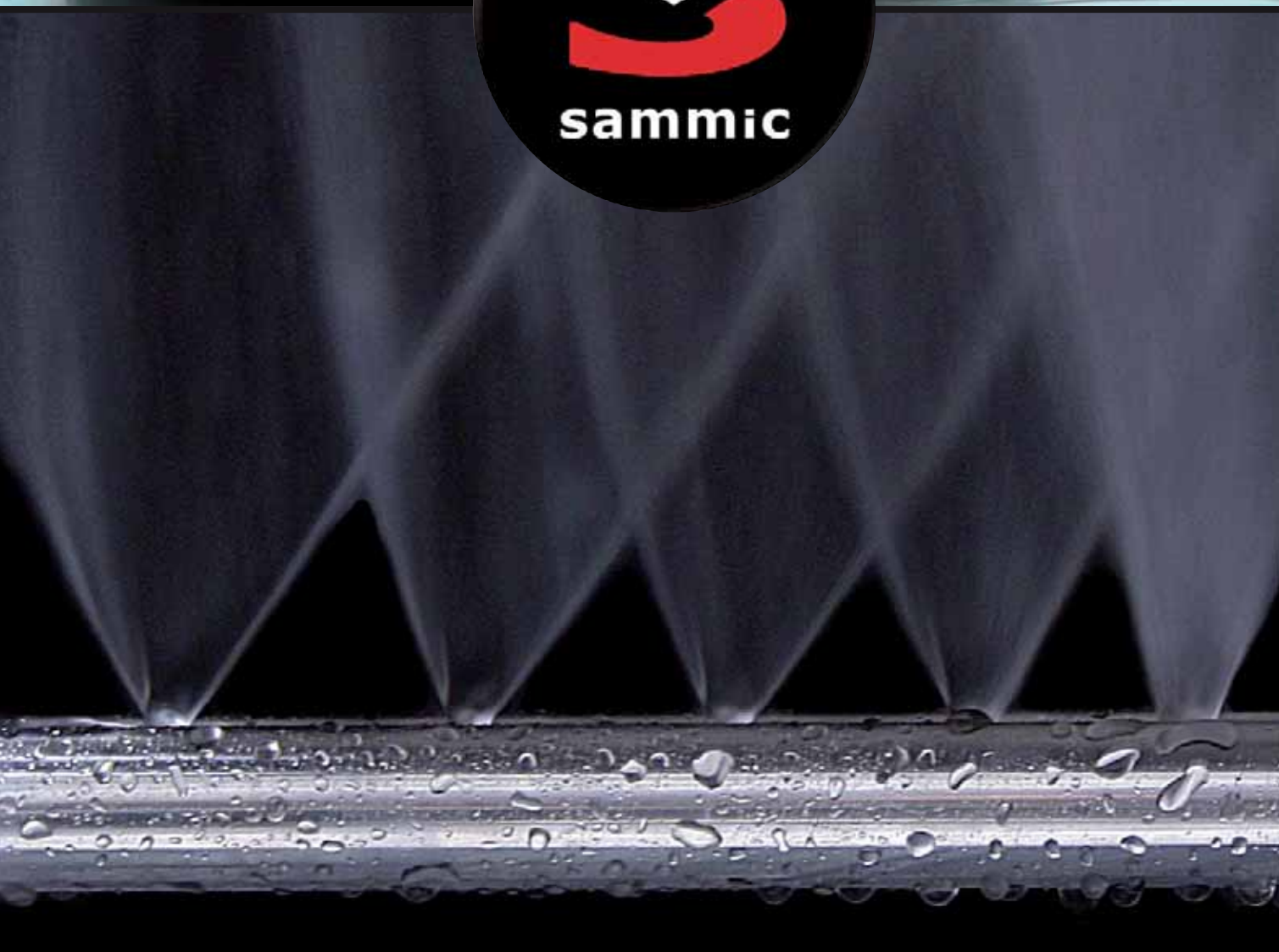
ICE MAKERS



C (1-26)

COFFEE / SNACK BARS / PIZZERIA

SNACK BARS / PIZZERIA



NEW!!!

3 new dishwashing lines.
1 quality,
3 performance levels.

Sammic has set itself the goal of offering the market the range of glasswashers and dishwashers that adapt best to the needs and expectations of each user.

The result of the detailed studies carried out at a very wide range of businesses has been the development of not one, but three ranges of glasswashers and dishwashers, so that each user can find the solution they are looking for when washing tableware.

PRO



X-TRA



SUPRA



Professional washing with Total Guarantee

Sammic PRO is a range of glasswashers and dishwashers thought to obtain professional results with total guarantee.

It is a compact series of electromechanical glasswashers and dishwashers that are easy and intuitive to use.

Glasswashers with a useful height of up to 280mm and an independent boiler in all models, a dishwasher with the most intuitive use on the market and a hood type model with an electronic panel and 3 wash cycles which make it possible to achieve professional results with low consumption.

Versatility and adaptability

The Sammic X-TRA range is designed to adapt to the particular needs of any user.

As well as the wide selection of models available there is a broad range of possibilities and extra features that make Sammic X-TRA the market's most versatile and flexible range.

All the X-TRA glasswashers and dishwashers have a "soft" control panel with cycle selection.

Glasswashers with standard cold rinsing, front-loading and hood type dishwashers with temperature display, compact dishwasher, model with stand... and an extensive catalogue of extras such as drain pumps, incorporated water softener, pressure pump, constant temperature rinsing system... give this range its name.

Excellence at the service of Ware Washing

The Sammic SUPRA range combines top-quality construction with the most advanced features. It is a range designed to meet and even surpass the expectations of the most demanding users.

All the SUPRA glasswashers and dishwashers have a double wall construction with the resulting thermal and acoustic insulation, which translates into limited consumption and greater comfort in the washing area.

The "soft" control panel where you can select cycles and visualise temperatures is available in all models.

As in the X-TRA range, Sammic SUPRA also offers an extensive catalogue of extras such as drain pumps, incorporated water softener, pressure pumps, steam condenser or the constant temperature rinsing system.



Ware Washing by Sammic is conceived as a complete solution able to adapt to each kind of user's needs. We offer a wide product range to satisfy the Ware Washing needs of each one of them.

Thus, Sammic offers different solutions as per capacity, production and performance, from a basic glasswasher to rack conveyor dishwashers, complementing the range of ware-washing equipment with cutlery dryers-polishers as well as a wide range of accessories.

	Innovative Cleaning solutions	W4
	Glasswashers	W6
	Front loading dishwashers	W10
	Pass-through dishwashers	W16
	Rack conveyor dishwashers	W21
	Tables for dishwashers	W27
	Utensil washers	W30
	Accessories for glass- and dishwashers	W32
	Accessories for utensil washers	W33
	Water softeners	W34
	Baskets	W35
	Cutlery dryers-polishers	W37

SAMMIC: INNOVATIVE CLEANING SOLUTIONS

Clean and hygienic results



Easy and intuitive operation



Economy and environment



SAMMIC ::PRO:: Professional Washing with Total Guarantee

PRO GLASSWASHERS

350 x 350

P-35

- Maximum glass height: 220mm
- Fixed cycle: 120"
- Wash tank: 1.5 kW
- Rinse tank: 2 kW
- Electro-mechanic panel.



400 x 400

P-41

- Maximum glass height: 280mm.
- Fixed cycle: 120"
- Wash tank: 1.5 kW
- Rinse tank: 2 kW
- Electro-mechanic panel.



PRO DISHWASHERS

500 x 500

P-50

- Maximum glass height: 330 mm
- Fixed cycle: 180"
- Wash tank: 2.5 kW
- Rinse tank: 2.8 kW
- Electro-mechanic panel.

Options:

- St. st. top-of-tank filter set.



SAMMIC ::X-TRA:: Versatility and Adaptability

X-TRA GLASSWASHERS

350 x 350

X-35

- Maximum glass height: 220 mm.
 - 3 washing cycles: 120" / 180" / 130"
 - Cold rinse facility.
 - Wash tank: 1.5 kW
 - Rinse tank: 2.8 kW
 - Electronic panel.
- Options:
- Built-in water softener.



400 x 400

X-40

- Maximum glass height: 240 mm.
 - 3 washing cycles: 120" / 180" / 130"
 - Cold rinse facility.
 - Wash tank: 1.5 kW
 - Rinse tank: 2.8 kW
 - Electronic panel.
- Options:
- Built-in water softener.
 - Drain pump.



X-41

- Maximum glass height: 280 mm.
 - 3 washing cycles: 120" / 180" / 130"
 - Cold rinse facility.
 - Lower + upper washing arms.
 - Wash tank: 1.5 kW
 - Rinse tank: 2.8 kW
 - Electronic panel.
- Options:
- Built-in water softener.
 - Drain pump.



X-TRA DISHWASHERS

450 x 450

X-45

- Maximum glass height: 280 mm.
 - 3 washing cycles: 120" / 180" / 210"
 - Wash tank: 1.5 kW
 - Rinse tank: 2.8 kW
 - Electronic panel.
- Options:
- Drain pump.



X-50

- Maximum glass height: 330 mm.
 - 3 washing cycles: 120" / 150" / 210"
 - Wash tank: 2.5 kW
 - Rinse tank: 3 kW
 - Electronic panel.
 - Multi-phase model.
 - Wash and rinse temperature display.
- Options:
- Built-in water softener.
 - Drain pump.
 - St. st. top-of-tank filter set.



SAMMIC ::SUPRA:: Excellence at the service of Ware Washing

SUPRA GLASSWASHERS

400 x 400

S-41



- Maximum glass height: 280 mm.
 - 3 washing cycles: 120" / 180" / 130"
 - Cold rinse facility.
 - Upper + lower wash arms.
 - Wash tank: 1.5 kW
 - Rinse tank: 2.8 kW
 - Electronic panel.
 - Wash and rinse temperature display.
 - Double skinned construction.
- Options:
- Built-in water softener.
 - Drain pump.

SUPRA DISHWASHERS

500 x 500

S-50

- Maximum glass height: 330 mm.
 - 3 washing cycles: 120" / 150" / 210"
 - Wash tank: 2.5 kW
 - Rinse tank: 3 kW
 - Electronic panel.
 - Multi-phase model.
 - Wash and rinse temperature display.
 - Double skinned construction.
- Options:
- Built-in water softener.
 - Drain pump.
 - Top-of-tank stainless steel filter set.





Flexibility and versatility

Performance and profitability

Quality and reliability

PRO
X-TRA
SUPRA



PRO PASS-THROUGH DISHWASHER

500 x 500

P-100

- Maximum glass height: 400 mm.
- 3 washing cycles: 120" / 180" / 210"
- Wash tank: 2.5 kW
- Rinse tank: 6 kW
- Electronic panel.

Options:

- Drain pump.



500 x 500

X-60

X-80



- Maximum glass height: 330 mm.
- 3 washing cycles: 120" / 150" / 180"
- Wash tank: 2.5 kW
- Rinse tank: 6 kW
- Electronic panel.
- Wash and rinse temperature display.
- Constant rinse temperature system.
- St. st. top-of-tank filter set.

Options:

- Drain pump.

- Maximum glass height: 400 mm.
- 3 washing cycles: 120" / 150" / 210"
- Wash tank: 2.5 kW
- Rinse tank: 6 kW
- Electronic panel.
- Wash and rinse temperature display.
- Model with tall base.
- St. st. top-of-tank filter set.

X-TRA PASS-THROUGH DISHWASHERS

500 x 500

X-100

X-120



- Maximum glass height: 400 mm.
- 3 washing cycles: 60" / 120" / 180"
- Wash tank: 2.5 kW
- Rinse tank: 7 kW
- Electronic panel.
- Wash and rinse temperature display.

Options:

- Drain pump. (B)
- Booster pump. (P - kit)
- Steam condenser. (V)
- Constant rinse temperature system with booster pump and break tank. (C)

- Maximum glass height: 400 mm.
- 3 washing cycles: 60" / 120" / 180"
- Wash tank: 3 kW
- Rinse tank: 9 kW
- Electronic panel.
- Wash and rinse temperature display.

Options:

- Drain pump. (B)
- Booster pump. (P - kit)
- Steam condenser. (V)
- Constant rinse temperature system with booster pump and break tank. (C)

500 x 500

S-60



- Maximum glass height: 330 mm
- 3 washing cycles: 120" / 150" / 180"
- Wash tank: 2.5 kW
- Rinse tank: 6 kW
- Electronic panel.
- Wash and rinse temperature display.
- Constant rinse temperature system.
- Double skinned construction.
- St. st. top-of-tank filter set.

Options:

- Drain pump. (B)

SUPRA PASS-THROUGH DISHWASHERS

500 x 500

S-100

S-120



- Maximum glass height: 400 mm.
- 3 washing cycles: 60" / 120" / 180"
- Wash tank: 2.5 kW
- Rinse tank: 7 kW
- Electronic panel.
- Wash and rinse temperature display.
- Double skinned construction.

Options:

- Drain pump. (B)
- Booster pump. (P - kit)
- Steam condenser. (V)
- Constant rinse temperature system with booster pump and break tank. (C)

- Maximum glass height: 400 mm.
- 3 washing cycles: 60" / 120" / 180"
- Wash tank: 3 kW
- Rinse tank: 9 kW
- Electronic panel.
- Wash and rinse temperature display.
- Double skinned construction.

Options:

- Drain pump. (B)
- Booster pump. (P - kit)
- Steam condenser. (V)
- Constant rinse temperature system with booster pump and break tank. (C)

To wash glasses and cups, Sammic offers a wide range of solutions organized into 3 product lines depending on their features, guaranteeing to offer the best solution to the specific needs of each end user.

Sammic PRO: as a starting point, Sammic offers an electro-mechanic range with 350x350mm. or 400x400mm. basket and a maximum glass height of up to 280 mm.

Sammic X-TRA: electronic range with cycle selection and cold rinse facility. With 350x350mm. or 400x400 mm. basket and a maximum glass height of up to 280 mm., this line offers a wide choice of extra options.

Sammic SUPRA: electronic range with cycle selection. Complete with wash and rinse temperature display, double-walled construction and cold rinse facility. 400x400 mm. basket and a maximum glass height of 280mm.



RANGE MODEL	PRO		X-TRA			SUPRA
	P-35	P-41	X-35	X-40	X-41	S-41
BASKET DIMENSIONS	350 x 350	400 x 400	350 x 350	400 x 400	400 x 400	400 x 400
USABLE HEIGHT	220	280	220	240	280	280
WASH CYCLES	1	1	3	3	3	3
COLD RINSE FACILITY	-	-	✓	✓	✓	✓
UPPER WASHING ARMS	-	-	-	-	✓	✓
TEMPERATURE DISPLAY	-	-	-	-	-	✓
DOUBLE SKINNED CONSTRUCTION	-	-	-	-	-	✓
DOUBLE SKINNED DOOR	✓	✓	✓	✓	✓	✓
WATER SOFTENER	-	-	O	O	O	O
DRAIN PUMP	-	-	-	O	O	O

✓ : included - O: optional

GLASSWASHERS ::PRO::

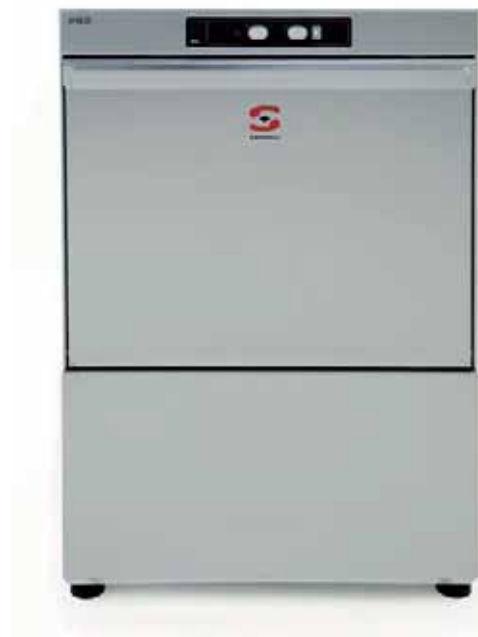
- Electro-mechanic control panel.
- Independent boiler in all models.
- Double skinned door.
- 1 washing cycle.
- Very easy and intuitive use.



P-35

- 350 x 350 mm. basket.
- Maximum glass height: 220 mm.

1301950 P-35 -230V / 50 Hz. / 1~

 PRICE €
1.178


P-41

Big capacity model:

- 400 x 400 mm. basket.
- Maximum glass height: 280 mm.

1302000 P-41 -230V / 50 Hz. / 1~

 PRICE €
1.492

SPECIFICATIONS	P-35	P-41
BASKET DIMENSIONS	350 x 350 mm	400 x 400 mm
MAXIMUM GLASS HEIGHT	220 mm	280 mm
FIXED CYCLE	120s	120s
COLD RINSE FACILITY	No	No
UPPER WASHING ARMS	No	No
ELECTRICAL SUPPLY	230 / 50Hz / 1~	230 / 50Hz / 1~
ELECTRICAL LOADING		
Wash pump	75 W / 0.1 HP	220 W / 0.3 HP
Wash tank	1.500 W	1.500 W
Rinse tank	2.000 W	2.000 W
Total power	2.075 W	2.220 W
EXTERNAL DIMENSIONS		
Width	420 mm	470 mm
Depth	495 mm	535 mm
Height	645 mm	710 mm
NET WEIGHT	31 kg	39 kg
COMPLETE WITH	1 open square basket, 1 basket for small plates and glasses and 1 small cutlery basket.	

Data with water intake at 55°C (recommended)

GLASSWASHERS ::X-TRA::

- Models with high-performance electronic control panel.
- 3 fixed cycle programmer with cold rinse facility.
- Double skinned door.


X-35

X-40 / X-41

- 350 x 350 mm. basket.
- Maximum glass height: 220 mm.

Options:

- Built-in water softener (cold rinse facility is not included in models with built-in water softener).

	PRICE €
1301960 X-35 -230V / 50 Hz. / 1~	1.414
1301964 X-35D -230V / 50 Hz. / 1~ · Built-in water softener	1.604

- 400 x 400 mm. basket.
- Maximum glass height: 240 / 280 mm.
- X-41: lower + upper washing arms.

Options:

- Built-in water softener (cold rinse facility is not included in models with built-in water softener).
- Drain pump.

	PRICE €
1301980 X-40 -230V / 50 Hz. / 1~	1.626
1301984 X-40B -230V / 50 Hz. / 1~ · With drain pump	1.811
1301988 X-40D -230V / 50 Hz. / 1~ · Built-in water softener	1.816
1301993 X-40BD -230V / 50 Hz. / 1~ · With built-in water softener and drain pump	2.001
1302020 X-41 -230V / 50 Hz. / 1~	1.790
1302024 X-41B -230V / 50 Hz. / 1~ · With drain pump	1.975
1302028 X-41D -230V / 50 Hz. / 1~ · Built-in water softener	1.980
1302032 X-41BD -230V / 50 Hz. / 1~ · With built-in water softener and drain pump	2.165

SPECIFICATIONS	X-35	X-40	X-41
BASKET DIMENSIONS	350 x 350 mm	400 x 400 mm	400 x 400 mm
MAXIMUM GLASS HEIGHT	220 mm	240 mm	280 mm
FIXED CYCLE	120 / 180 / 130s	120 / 180 / 130s	120 / 180 / 130s
COLD RINSE FACILITY	Yes	Yes	Yes
UPPER WASHING ARMS	No	No	Yes
ELECTRICAL SUPPLY	230 / 50Hz / 1~	230 / 50Hz / 1~	230 / 50Hz / 1~
ELECTRICAL LOADING			
Wash pump	75 W / 0.1HP	220 W / 0.3 HP	240 W / 0.33 HP
Wash tank	1.500 W	1.500 W	1.500 W
Rinse tank	2.800 W	2.800 W	2.800 W
Total power	2.875 W	3.020 W	3.040 W
EXTERNAL DIMENSIONS			
Width	420 mm	470 mm	470 mm
Depth	495 mm	535 mm	535 mm
Height	645 mm	670 mm	710 mm
NET WEIGHT	33 kg	41 kg	42 kg
COMPLETE WITH	1 open square basket, 1 basket for small plates and glasses and 1 small cutlery basket.		

Data with water intake at 55°C (recommended)



GLASSWASHERS ::SUPRA::

- Models with high-performance electronic control panel.
- 3 fixed cycle programmer with cold rinse facility.
- Lower + upper washing arms.
- Wash and rinse temperature display.
- Double skinned body and door: thermal and acoustic insulation.



S-41

- 400 x 400 mm. basket.
- Maximum glass height: 280 mm.

Options:

- Built-in water softener.
- Drain pump.

	PRICE € ¹
1302040 S-41 -230V / 50 Hz. / 1~	2.005
1302044 S-41B -230V / 50 Hz. / 1~ · With drain pump	2.190
1302048 S-41D -230V / 50 Hz. / 1~ · Built-in water softener	2.195
1302052 S-41BD -230V / 50 Hz. / 1~ · With built-in water softener and drain pump	2.380

SPECIFICATIONS	S-41
BASKET DIMENSIONS	400 x 400 mm
MAXIMUM GLASS HEIGHT	280 mm
FIXED CYCLE	120 / 180 / 130s
COLD RINSE FACILITY	Yes
UPPER WASHING ARMS	Yes
ELECTRICAL SUPPLY	230 / 50Hz / 1~
ELECTRICAL LOADING	
Wash pump	240 W / 0.33 HP
Wash tank	1.500 W
Rinse tank	2.800 W
Total power	3.040 W
EXTERNAL DIMENSIONS	
Width	490 mm
Depth	530 mm
Height	710 mm
NET WEIGHT	44 kg
COMPLETE WITH	1 open square basket, 1 basket for small plates and glasses and 1 small cutlery basket.

Data with water intake at 55°C (recommended)

In front loading dishwashers, Sammic offers 3 product lines depending on their features:

Sammic PRO: 1 electro-mechanic model with 500 x 500 mm. rack and maximum glass height of 330 mm.

Sammic X-TRA: electronic range with cycle selection that includes a compact model with 450 x 450 mm. basket, a model with tall base and a model with constant rinse temperature system designed to give hygienic sanitized results. With wash and rinse temperature display in 500 x 500 mm. basket models.

Sammic SUPRA: electronic range with cycle selection, wash and rinse temperature display and double skinned construction. This line includes a model with constant rinse temperature system, conjugating hygienic sanitized results with the confort and low consumption that offers the double skinned construction.



RANGE MODEL	PRO	X-TRA				SUPRA	
	P-50	X-45	X-50	X-60	X-80	S-50	S-60
BASKET DIMENSIONS	500 x 500	450 x 450	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500
USABLE HEIGHT	330	280	330	330	400	330	330
WASH CYCLES	1	3	3	3	3	3	3
TEMPERATURE DISPLAY	-	-	✓	✓	✓	✓	✓
DOUBLE SKINNED CONSTRUCTION	-	-	-	-	-	✓	✓
DOUBLE SKINNED DOOR	✓	✓	✓	✓	✓	✓	✓
CONSTANT RINSE TEMPERATURE SYSTEM	-	-	-	✓	-	-	✓
BUILT-IN WATER SOFTENER	-	-	O	-	-	O	-
DRAIN PUMP	-	O	O	O	-	O	O

✓ : included - O: optional

DISHWASHERS ::PRO::

- Dishwasher with electro-mechanic control panel.
- Independent boiler.
- 1 washing cycle.
- Very intuitive use.



P-50

- 500 x 500 mm. basket.
- Maximum glass height: 330 mm.

1302080 P-50 - 230V / 50 Hz / 1~

PRICE €
2.050

SPECIFICATIONS	P-50
BASKET DIMENSIONS	500 x 500 mm
MAXIMUM GLASS HEIGHT	330 mm
FIXED CYCLE	180s
ELECTRICAL SUPPLY	230 / 50Hz / 1~
ELECTRICAL LOADING	
Wash pump	370 W / 0.5 HP
Wash tank	2.500 W
Rinse tank	2.800 W
Total power	3.170 W
EXTERNAL DIMENSIONS	
Width	600 mm
Depth	630 mm
Height	835 mm
NET WEIGHT	63kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket

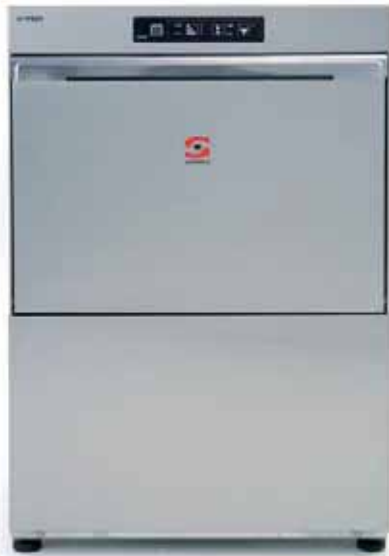
Data with water intake at 55°C (recommended)

DISHWASHERS ::X-TRA::

- Models with high-performance electronic control panel.
- 3 fixed cycle programmer.
- X-50/60/80: complete with wash and rinse temperature display.
- **X-60: model with constant rinse temperature system designed to give hygienic sanitized results, suitable for hospitals, clinics, nurseries, laboratories, also making them ideal for glass**

washing in the hotel & leisure industry.

- X-60: Equipped with independent water inlet "break tank" and booster pump that allow working in perfect condition with a minimum water pressure or flow (0.7 bar; 7 lt/min).
- X-80: maximum glass height of 400 mm. and tall base, which allows more comfortable operation.


X-45

- Compact dishwashers: 450 x 450 mm. basket.
- Maximum glass height: 280 mm.

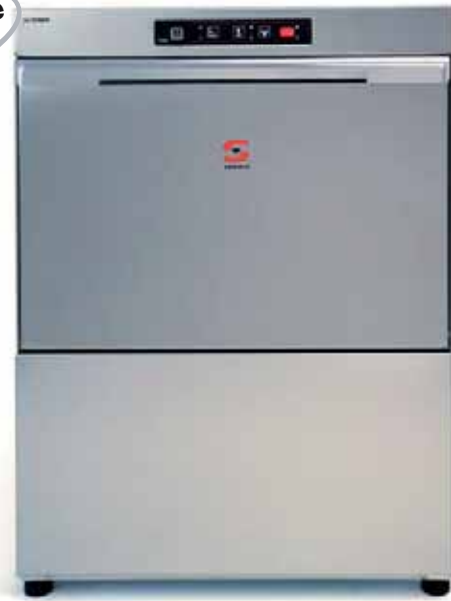
Options:
· Drain pump.

1302060 **X-45** - 230V / 50 Hz / 1~

1302064 **X-45B** - 230V / 50 Hz / 1~ · With drain pump

PRICE €
2.187

2.372


X-50

- 500 x 500 mm. basket.
- Maximum glass height: 330 mm.
- Multi-phase model:
 - 230V / 50 Hz / 1~
 - 400V / 50 Hz / 3N~
 - 230V / 50 Hz / 3~
- Wash and rinse temperature display.

Options:

- Built-in water softener.
- Drain pump.

1302100 **X-50**

1302104 **X-50B** · With drain pump

1302108 **X-50D** · Built-in water softener

1302112 **X-50BD** · With built-in water softener and drain pump

PRICE €

2.317

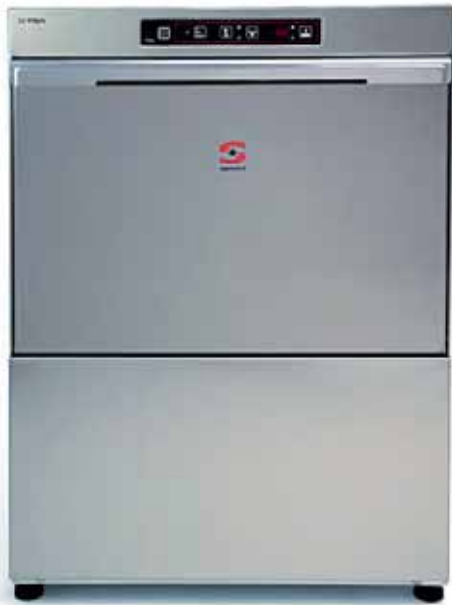
2.458

2.507

2.648

SPECIFICATIONS	X-45	X-50
BASKET DIMENSIONS	450 x 450 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	280 mm	330 mm
FIXED CYCLE	120 / 180 / 210s	120 / 150 / 210s
ELECTRICAL SUPPLY	230 / 50Hz / 1~	230 / 50Hz / 1~ · 230 / 50Hz / 3~ · 400 / 50Hz / N
ELECTRICAL LOADING		
Wash pump	370 W / 0.5 HP	370 W / 0.5 HP
Wash tank	1.500 W	2.500 W
Rinse tank	2.800 W	3.000 W
Total power	3.170 W	3.370 W
EXTERNAL DIMENSIONS		
Width	520 mm	600 mm
Depth	590 mm	630 mm
Height	795 mm	835 mm
NET WEIGHT	54 kg	63kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket	

Data with water intake at 55°C (recommended)



X-60

- 500 x 500 mm. basket.
- Maximum glass height: 330 mm.
- **Model with constant rinse temperature system designed to give hygienic sanitized results, suitable for hospitals, clinics, nurseries, laboratories, also making them ideal for glass washing in the hotel & leisure industry.**
- Equipped with independent water inlet "break tank" and booster pump that allow working in perfect condition with a minimum water pressure or flow (0.7 bar; 7 lt/min).
- Wash and rinse temperature display.
- Complete with stainless steel top-of-tank filter set.

Options:

- Drain pump.

1302140 **X-60** - 400V / 50 Hz / 3~

PRICE € **3.200**

1302141 **X-60B** - 400V / 50 Hz / 3~ · With drain pump

PRICE € **3.385**



X-80

- 500 x 500 mm. basket.
- Maximum glass height: 400 mm.
- Wash and rinse temperature display.
- Model with tall base.
- Complete with stainless steel top-of-tank filter set.

1302180 **X-80** - 400V / 50 Hz / 3~

PRICE € **3.291**

SPECIFICATIONS	X-60	X-80
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	330 mm	400 mm
FIXED CYCLE	120 / 150 / 180s	120 / 180 / 210s
ELECTRICAL SUPPLY	400 / 50Hz / 3~	400 / 50Hz / 3~
ELECTRICAL LOADING		
Wash pump	550 W / 0.75 HP	730W / 1 HP
Wash tank	2.500 W	2.500 W
Rinse tank	6.000 W	6.000 W
Total power	6.550 W	6.730W
EXTERNAL DIMENSIONS		
Width	600 mm	600 mm
Depth	630 mm	630 mm
Height	835 mm	1.320 mm
NET WEIGHT	63 kg	78 kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket	

Data with water intake at 55°C (recommended)

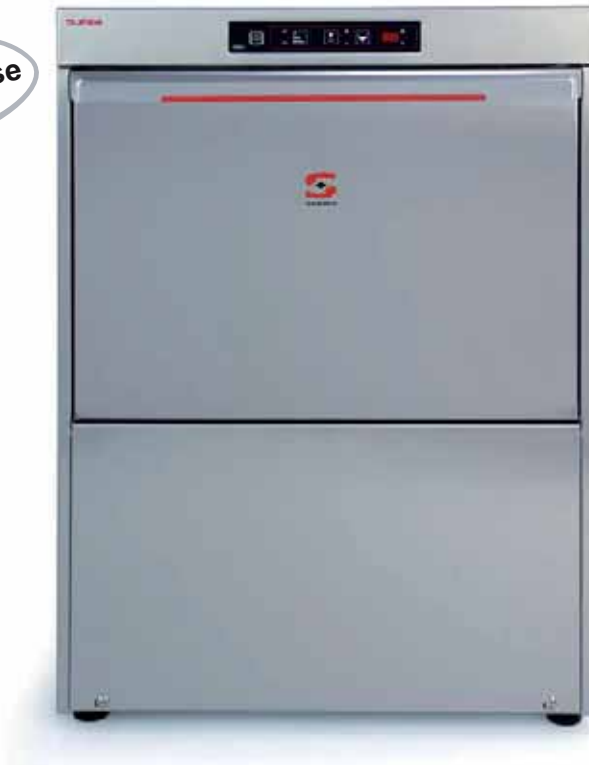
DISHWASHERS ::SUPRA::

- Models with high-performance electronic control panel with wash and rinse temperature display.
- 3 fixed cycle programmer.
- Double skinned construction: thermal and acoustic insulation.
- **S-60: model with constant rinse temperature system designed to give hygienic sanitized results, suitable for hospitals, clinics, nurseries, laboratories, also making them ideal for glass**

washing in the hotel & leisure industry.

- S-60: Equipped with independent water inlet “break tank” and booster pump that allow working in perfect condition with a minimum water pressure or flow (0.7 bar; 7 lt/min).

Multi-phase



S-50

- 500 x 500 mm. basket.
- Maximum glass height: 330 mm.
- Multi-phase model:
 - 230V / 50 Hz / 1~
 - 400V / 50 Hz / 3N~
 - 230V / 50 Hz / 3~

Options:

- Built-in water softener.
- Drain pump.

	PRICE €
1302120 S-50	2.594
1302124 S-50B · With drain pump	2.779
1302128 S-50D · Built-in water softener	2.784
1302132 S-50BD · With built-in water softener and drain pump	2.969

SPECIFICATIONS	S-50
BASKET DIMENSIONS	500 x 500 mm
MAXIMUM GLASS HEIGHT	330 mm
FIXED CYCLE	120 / 150 / 210s
ELECTRICAL SUPPLY	230 / 50Hz / 1~ · 230 / 50Hz / 3~ · 400 / 50Hz / N
ELECTRICAL LOADING	
Wash pump	370 W / 0.5 HP
Wash tank	2.500 W
Rinse tank	3.000 W
Total power	3.370 W
EXTERNAL DIMENSIONS	
Width	600 mm
Depth	630 mm
Height	835 mm
NET WEIGHT	63 kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket

Data with water intake at 55°C (recommended)



S-60

- 500 x 500 mm. basket.
- Maximum glass height: 330 mm.
- **Model with constant rinse temperature system designed to give hygienic sanitized results, suitable for hospitals, clinics, nurseries, laboratories, also making them ideal for glass washing in the hotel & leisure industry.**
- Equipped with independent water inlet "break tank" and booster pump that allow working in perfect condition with a minimum water pressure or flow (0.7 bar; 7 lt/min).
- Complete with top-of-tank stainless steel filter set.

1302160 S-60 - 400V / 50 Hz / 3~

PRICE €

3.587

1302161 S-60B - 400V / 50 Hz / 3~ · With drain pump

3.772

SPECIFICATIONS	S-60
BASKET DIMENSIONS	500 x 500 mm
MAXIMUM GLASS HEIGHT	330 mm
FIXED CYCLE	120 / 150 / 180s
ELECTRICAL SUPPLY	400V / 50Hz / 3~
ELECTRICAL LOADING	
Wash pump	550 W / 0.75 HP
Wash tank	2.500 W
Rinse tank	6.000 W
Total power	6.750 W
EXTERNAL DIMENSIONS	
Width	600 mm
Depth	630 mm
Height	835 mm
NET WEIGHT	63 kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket

Data with water intake at 55°C (recommended)

In pass-through dishwashers, Sammic offers 3 product lines and 5 models.

Sammic PRO: the starting point consists of an electronic model with 6 kW boiler and cycle selection.

Sammic X-TRA: electronic range with cycle selection and wash and rinse temperature display. Two models available depending on loading and a wide range of options.

Sammic SUPRA: electronic range with cycle selection, wash and rinse temperature display and double skinned hood. Two models available depending on loading and a wide range of options.



RANGE MODEL	PRO	X-TRA		SUPRA	
	P-100	X-100	X-120	S-100	S-120
BASKET DIMENSIONS	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500
USABLE HEIGHT	400	400	400	400	400
WASH CYCLES	3	3	3	3	3
TEMPERATURE DISPLAY	-	✓	✓	✓	✓
DOUBLE SKINNED HOOD	-	-	-	✓	✓
CONSTANT RINSE TEMPERATURE SYSTEM	-	O	O	O	O
DRAIN PUMP	O	O	O	O	O
EXTRACTION HOOD WITH STEAM CONDENSATION	-	O	O	O	O
BOOSTER PUMP	-	O	O	O	O

✓ : included - O: optional



PASS-THROUGH DISHWASHERS ::PRO::



P-100

- Maximum glass height: 400 mm.
- 3 washing cycles.
- Electronic control panel.
- Complete with top-of-tank filter set.
- Thermal Cycle Delay Option included: guarantees a minimum rinsing temperature of 85°C.

Option:

- Drain pump (B).

PRICE €

1302200 P-100 - 230-400V / 50 Hz / 3N~

3.850

1302204 P-100B - 400V / 50 Hz / 3~ · With drain pump

4.035

SPECIFICATIONS	P-100
BASKET DIMENSIONS	500 x 500 mm
MAXIMUM GLASS HEIGHT	400 mm
FIXED CYCLE	120 / 180 / 210s
ELECTRICAL SUPPLY	230- 400V / 50Hz / 3N~
ELECTRICAL LOADING	
Wash pump	750 W / 1 HP
Wash tank	2.500 W
Rinse tank	6.000 W
Total power	6.750 W
EXTERNAL DIMENSIONS	
Width	640 mm
Depth	756 mm
Height	1.920 / 1.468 mm
NET WEIGHT	115 kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket

Data with water intake at 55°C (recommended)

PASS-THROUGH DISHWASHERS ::X-TRA::


Optional steam condensing unit with heat recovery system. Thanks to Sammic's innovative HRS system, the machine aspires the steam from hot water inside the tank and uses the energy to heat the incoming water. This reduces energy costs by 30% and improves air quality in the workplace.

X-100 / X-120

- Maximum glass height: 400 mm.
- 3 washing cycles: 60" / 120" / 180"
- High performance electronic panel.
- Wash and rinse temperature display.
- Thermal Cycle Delay Option included: guarantees a minimum rinsing temperature of 85°C.
- Complete with stainless steel top-of-tank filter set.

Options:

- Drain pump (B).
- Constant rinse temperature system with booster pump, break tank and drain pump (C).
- Booster pump (Kit).
- Steam condenser (V).

	PRICE €
1302220 X-100 - 230-400V / 50 Hz / 3N~	3.999
1302224 X-100B - 400V / 50 Hz / 3~ · With drain pump	4.184
1302228 X-100C - 400V / 50 Hz / 3~ · Constant rinse temperature system + Drain pump	4.679
Steam condenser unit (installed)	1.990
2319400 Booster pump kit	360

	PRICE €
1302260 X-120 - 230-400V / 50 Hz / 3N~	4.500
1302264 X-120B - 400V / 50 Hz / 3~ · With drain pump	4.685
1302268 X-120C - 400V / 50 Hz / 3~ · Constant rinse temperature system + Drain pump	5.180
Steam condenser unit (installed)	1.990
2319400 Booster pump kit	360

SPECIFICATIONS	X-100	X-120
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	400 mm	400 mm
CYCLE	60 / 120 / 180 s	60 / 120 / 180 s
BOOSTER PUMP OPTIONAL	470 W	470 W
ELECTRICAL SUPPLY	230- 400V / 50Hz / 3N~	
ELECTRICAL LOADING		
Wash pump	880 W / 1.2 HP	1.500 W / 2 HP
Wash tank	2.500 W	3.000 W
Rinse tank	7.500 W	9.000 W
Total power	8.380 W	10.500 W
EXTERNAL DIMENSIONS		
Width	640 mm	640 mm
Depth	756 mm	756 mm
Height (open/closed)	1.920 / 1.468 mm	1.920 / 1.468 mm
NET WEIGHT	115 kg	129 kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket	

Data with water intake at 55°C (recommended)



PASS-THROUGH DISHWASHERS ::SUPRA::



S-100 / S-120

- Maximum glass height: 400 mm.
- 3 washing cycles: 60" / 120" / 180"
- High performance electronic panel.
- Wash and rinse temperature display.
- Double skinned hood: thermal and acoustic insulation.
- Thermal Cycle Delay Option included: guarantees a minimum rinsing temperature of 85°C.
- Complete with stainless steel top-of-tank filter set.


- Options:
- Drain pump (B).
 - Constant rinse temperature system with booster pump, break tank and drain pump (C).
 - Booster pump (Kit).
 - Steam condenser (V).



	PRICE €
1302300 S-100 - 230-400V / 50 Hz / 3N~	4.479
1302304 S-100B - 400V / 50 Hz / 3~ · With drain pump	4.664
1302308 S-100C - 400V / 50 Hz / 3~ · Constant rinse temperature system + Drain pump	5.159
Steam condenser unit (installed)	1.990
2319400 Booster pump kit	360

	PRICE €
1302340 S-120 - 230-400V / 50 Hz / 3N~	4.999
1302344 S-120B - 400V / 50 Hz / 3~ · With drain pump	5.184
1302348 S-120C - 400V / 50 Hz / 3~ · Constant rinse temperature system + Drain pump	5.679
Steam condenser unit (installed)	1.990
2319400 Booster pump kit	360

SPECIFICATIONS	S-100	S-120
BASKET DIMENSIONS	500 x 500 mm	500 x 500 mm
MAXIMUM GLASS HEIGHT	400 mm	400 mm
CYCLE	60 / 120 / 180 s	60 / 120 / 180 s
BOOSTER PUMP OPTIONAL	470 W	470 W
ELECTRICAL SUPPLY	230 - 400V / 50Hz / 3N~	
ELECTRICAL LOADING		
Wash pump	880 W / 1.2 HP	1.500 W / 2 HP
Wash tank	2.500 W	3.000 W
Rinse tank	7.500 W	9.000 W
Total power	8.380 W	10.500 W
EXTERNAL DIMENSIONS		
Width	640 mm	640 mm
Depth	756 mm	756 mm
Height (open/closed)	1.920 / 1.468 mm	1.920 / 1.468 mm
NET WEIGHT	124 kg	138 kg
COMPLETE WITH	1 open basket, 1 plate basket and 1 cutlery basket	

Data with water intake at 55°C (recommended)

<p>STANDARD RANGE for pass-through dishwashers P / X / S</p>	Single tables	<ul style="list-style-type: none"> Single table without feet 2 Single table without splash back 2 Single table with splash back 2 <p>▶ See page W27</p>	
	Prewashing table	<ul style="list-style-type: none"> Prewashing table with splash back 2 <p>▶ See page W27</p>	

<p>TOP RANGE for pass-through dishwashers P / X / S</p>	Single tables	<ul style="list-style-type: none"> Single table without splash back 3 Single table with splash back 3 <p>▶ See page W27</p>	
	Prewashing table	<ul style="list-style-type: none"> Prewashing table with splash back 5 <p>▶ See page W28</p>	
	Central sorting table	<ul style="list-style-type: none"> Central sorting table + connecting table 7 9 <p>▶ See pages W28 - W29</p>	
	Double central sorting table	<ul style="list-style-type: none"> Double central sorting table + connecting table 5 8 9 <p>▶ See pages W28 - W29</p>	



RANGE	ST-1400	ST-1700	ST-2200	ST-2800	ST-3000	ST-3500	ST-4400
1 SPEED	✓	✓					
2 SPEEDS			✓	✓	✓	✓	✓
PHASES							
PRE-WASHING					✓	✓	✓
WASHING	✓	✓	✓		✓		
1ST WASHING						✓	✓
ENHANCED WASHING				✓		✓	✓
RINSING	✓	✓	✓		✓		
DOUBLE RINSING				✓		✓	✓
DRYING							
TS-600	○	○	○	○	○	○	
TS-800					○	○	○
EXTRACTION							
CA - EXTRACTION HOOD WITHOUT MOTOR	○	○	○	○	○	○	○
EV - EXTRACTION HOOD WITH MOTOR	○	○	○	○	○	○	○
CV - EXTRACTION HOOD WITH STEAM CONDENSATION	○	○	○	○	○	○	○

✓ : de serie - ○ : opcional

- Wholly stainless steel jacket.
- Inlet and outlet splash guards are standard (starting from ST-1700).
- Stainless steel central rack feed system equipped with a torque limited by friction in case of blocking.
- Process cycles are divided by rubber curtains.
- Automatic cycle start.
- Automatic boiler filling.
- Precise temperature control by high precision temperature probes. The temperatures are easy to adjust and visualize.

Economy

- Washing microswitch that starts washing pumps when racks have been loaded.
- Washing pump working timing.
- Energy saving rinse supply switch.
- Pressure controller in the rinse section to limit consumption.

- Programmed automatic stop if there is no loading.
- Stop and freezing of timer when limit switch actuates.

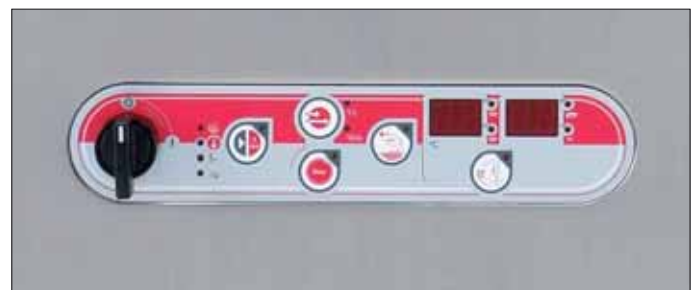
Cleaning and maintenance

- Wide pivoting door allowing access for cleaning or inspection purpose.
- Detachable arms and dispersers for easier cleaning.
- Sloped removable stainless steel filters with independent removable basket (ST-1400 without basket).
- Easy boiler emptying by loosening a hose.
- Failures are easily detected thanks to the warning lights.
- Easy to repair without moving the machine.





SPECIFICATIONS		ST-1400
Output	1st speed	80 racks/h
	2ND SPEED	-
Washing	TEMPERATURE(°C)	55-65
	TANK LITRES	80
	PUMP LOADING	2 HP / 1.5 kW
	HEATING ELEMENT	7.5 kW
Rinsing	TEMPERATURE (°C)	80-90
	WATER CONSUMPTION LITRES/H	270
	HEATING ELEMENT	15 kW
	BOILER LITRES CAPACITY	20
Pulling motor loading		0.16 HP / 0.12 kW
Total power	STANDARD MACHINE	24.12 kW*
Electrical supply		400 V - 50 Hz 3-N
Dimensions (mm)	WIDTH	1.180
	DEPTH	829
	HEIGHT	1.430
Net weight (central module)		200 kg
Drying		TS-600



ST-1400

- Compact model, specially designed for small washing rooms.
- Washing + rinsing.
- Output: 1.440 plates / h.

ST-1400D - Right hand entry	PRICE € 11.519
ST-1400I - Left hand entry	11.519

Data with water intake at 55°C (recommended)
 *+3 kW. In models with extraction hood with steam condensation.

· PLEASE CHECK AVAILABILITY OR DELIVERY TIME. · CONSULT PRICES FOR DIFFERENT VOLTAGES. · DIFFERENT PRODUCTIONS, PLEASE ENQUIRE.


ST-1700

Washing + Rinsing.
Output: 1.710 plates / h

	PRICE €
ST-1700D - Right hand entry	12.998
ST-1700I - Left hand entry	12.998

ST-2200

Washing + Rinsing.
Output: 1.512 / 2.268 plates / h

	PRICE €
ST-2200D - Right hand entry	14.366
ST-2200I - Left hand entry	14.366


ST-2800

Enhanced washing + Double Rinsing.
Output: 1.800 / 2.700 plates / h.

	PRICE €
ST-2800D - Right hand entry	17.723
ST-2800I - Left hand entry	17.723

SPECIFICATIONS		ST-1700	ST-2200	ST-2800
Output	1st speed	95 racks/h	84 racks/h	100 racks/h
	2ND SPEED	-	126 racks/h	150 racks/h
Pre-washing	TEMPERATURE (°C)	-	-	-
	TANK LITRES	-	-	-
	PUMP LOADING	-	-	-
Washing	TEMPERATURE(°C)	55-65	55-65	55-65
	TANK LITRES	100	100	100
	PUMP LOADING	3.2 HP / 2.4 kW	3.2 HP / 2.4 kW	3.5 HP / 2.6 kW
	HEATING ELEMENT	9 kW	9 kW	9 kW
Pre-rinsing	TEMPERATURE (°C)	-	-	65-75
	TANK LITRES	-	-	15
	PUMP LOADING	-	-	0.2 HP / 0.15 kW
	HEATING ELEMENT	-	-	6 kW
Rinsing	TEMPERATURE (°C)	80-90	80-90	80-90
	WATER CONSUMPTION LITRES/H	270	300	300
	HEATING ELEMENT	18 kW*	18 kW*	18 kW*
	BOILER LITRES CAPACITY	20	20	20
Pulling motor loading		0.16 HP / 0.12 kW	0.25 HP / 0.18 kW	0.25 HP / 0.18 kW
Total power	STANDARD MACHINE	29.52 kW*	29.58 kW*	30.27 kW*
Electrical supply			400 V - 50 Hz 3~N	
Dimensions (mm)	WIDTH	1.700	1.700	2.300
	DEPTH	829	829	829
	HEIGHT	1.520	1.520	1.520
Net weight (central module)		250 kg	250 kg	410 kg
Drying		TS-600	TS-600	TS-600 / TS-800

Data with water intake at 55°C (recommended)
*+3 kW. In models with extraction hood with steam condensation.



ST-3000

Pre-washing + Washing + Rinsing.
Output: 2.016 / 3.024 plates / h

ST-3000D - Right hand entry

ST-3000I - Left hand entry

PRICE €

17.723

17.723



ST-3500

Pre-washing + Enhanced washing + Double Rinsing.
Output: 2.304 / 3.600 plates / h

ST-3500D - Right hand entry

ST-3500I - Left hand entry

PRICE €

23.274

23.274



ST-4400

Pre-washing + 1st washing + Enhanced washing + Double rinsing.
Output: 2.934 / 4.410 plates / h.

ST-4400D - Right hand entry

ST-4400I - Left hand entry

PRICE €

30.171

30.171

SPECIFICATIONS		ST-3000	ST-3500	ST-4400
Output	1st speed	112 racks/h	128 racks/h	163 racks/h
	2ND SPEED	168 racks/h	200 racks/h	245 racks/h
Pre-washing	TEMPERATURE (°C)	35-45	35-45	35-45
	TANK LITRES	60	60	60
	PUMP LOADING	1.2 HP / 0.88 kW	1.2 HP / 0.88 kW	1.2 HP / 0.88 kW
1st Washing	TEMPERATURE(°C)	55-65	-	55-65
	TANK LITRES	100	-	60
	PUMP LOADING	3.2 HP / 2.4 kW	-	1.2 HP / 0.88 kW
	HEATING ELEMENT	9 kW	-	6 kW
Enhanced washing	TEMPERATURE(°C)	-	55-65	55-65
	TANK LITRES	-	100	100
	PUMP LOADING	-	3.5 HP / 2.6 kW	3.5 HP / 2.6 kW
	HEATING ELEMENT	-	9 kW	9 kW
Pre-rinsing	TEMPERATURE (°C)	-	65-75	65-75
	TANK LITRES	-	15	15
	PUMP LOADING	-	0.2 HP / 0.15 kW	0.2 HP / 0.15 kW
	HEATING ELEMENT	-	6 kW	6 kW
Rinsing	TEMPERATURE (°C)	80-90	80-90	80-90
	WATER CONSUMPTION LITRES/H	390	390	480
	HEATING ELEMENT	18 kW*	18 kW*	27 kW
	BOILER LITRES CAPACITY	20	20	20
Pulling motor loading		0.25 HP / 0.18 kW	0.25 HP / 0.18 kW	0.25 HP / 0.18 kW
Total power	STANDARD MACHINE	30.46 kW*	36.81 kW*	52.79 kW
Electrical supply			400 V - 50 Hz 3-N	
Dimensions (mm)	WIDTH	2.300	2.900	3.500
	DEPTH	829	829	829
	HEIGHT	1.520	1.520	1.520
Net weight (central module)		430 kg	450 kg	540 kg
Drying		TS-600 / TS-800	TS-600 / TS-800	TS-800

Data with water intake at 55°C (recommended)

*+3 kW. In models with extraction hood with steam condensation.

EXTRACTION HOOD


- Splash guard equipped with outlet to connect to remote extraction unit.
- Outlet-diameter: 176mm.
- For models starting from ST-1700.

CA - Extraction hood - installed*

PRICE €
96
EXTRACTION HOOD WITH MOTOR


- Steam extraction hood with 550W motor that allows extraction.
- Complete with removable fat filter.
- Outlet-diameter: 176mm.

EV - Extraction hood with motor - 0.75 HP / 0.55 kW - installed*

PRICE €
1.948
EXTRACTION HOOD WITH STEAM CONDENSATION


- 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 to recover a big percentage of water destined for steam condensation.
- 0.75 kW. Fan in vertical position and motor with double retainer to prevent water leakage into the motor.
- Removable filter to avoid fat leakage.

CV - Extraction hood with steam condensation - 1 HP / 0.75 kW - installed*

PRICE €
4.029
DRYER UNITS


- 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.

SPECIFICATIONS		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 CUBMET/H		1.300	2.000
LENGTH mm	ST-1400	+600	
	ST-1700-4400	+400	+600

TS-600 - Drying unit - installed*

PRICE €
4.090
TS-800 - Drying unit - installed*

5.314

* Pricing valid for accessories installed in new dishwasher in factory.

Consult taps, sprays and bins in pages S9 and S19.

	Front loading dishwashers 500 x 500	1 Sinks for dishwashers - Page S4-S7
	Standard range	2 Single table without feet
		2 Single table without splash back
	Top range	2 Single table with splash back
		2 Prewashing table with splash back
		3 Single table without splash back
		3 Single table with splash back
Pass-through dishwashers PRO · X-TRA · SUPRA	Prewashing table	5 Prewashing table with splash back
	Central sorting table	7 9 Central sorting table + connecting table
	Double central sorting table	5 8 9 Double central sorting table + connecting tables
		Inlet options
4 10 Single entry table + loading table for corner situation		
5 6 Prewashing table		
5 6 10 Prewashing table + loading table for corner situation		
Central sorting table option		7 9 Central sorting table + connecting tables
		7 9 10 Central sorting table + connecting tables + loading table for corner situation
		8 9 Double central sorting table + connecting tables
Double central sorting table option		8 9 10 Double central sorting table + connecting tables + loading table for corner situation
		4 Single exit table (with built-in limit switch)
Outlet options		Roller conveyor option
	11 13 Roller corner conveyor 90° + Limit switch	
	11 13 Roller corner conveyor 90° + Lineal roller(s) + Limit switch	
	11 13 Roller corner conveyor 180° + Limit switch	
	11 13 Roller corner conveyor 180° + Lineal roller(s) + Limit switch	
	Machined curve option	12 13 Machined curve 90° + Limit switch
		12 11 13 Machined curve 90° + Lineal roller(s) + Limit switch

STANDARD RANGE FOR P/X/S (PASS-THROUGH)



2

	PRICE €
1310020 Side table without feet. 594w x 514d mm	188
1310030 Side table. 750w x 508d x 850h mm	307
1310032 Left hand side table with splash back. 750w x 770d x 850h mm	511
1310033 Right hand side table with splash back. 750w x 770d x 850h mm	511
1310034 Left hand side table with sink and s/back. 750w x 770d x 850h mm	922
1310035 Right hand side table with sink and s/back. 750w x 770d x 850h mm	922

TOP RANGE FOR P/X/S (PASS-THROUGH) / ST (CONVEYOR)



3

DRYER UNITS

With rack guide and water collection.

	PRICE €
5702500 M-700 Side table. 700x600x850	760
5702510 MP-700D Right hand side table with splash back. 700x750x850	819
5702520 MP-700L Left hand side table with splash back. 700x750x850	819
5702512 MP-1200D Right hand side table with splash back. 1200x750x850	953
5702522 MP-1200L Left hand side table with splash back. 1200x750x850	953

4

SINGLE TABLES FOR ST (CONVEYOR)

With rack guide and water collection.

Without splash back.

	PRICE €
5702025 ME-1200 . Entry for ST-1400. 1200w x 570d x 850 mm h	935
5702020 MS-1200 Exit for ST-1400. 1200w x 570d x 850 mm h	1.295
5702010 ME-1200 . Entry. 1200w x 570d x 850 mm h	935
5702009 MS-1200 Exit. 1200w x 570d x 850 mm h	1.289

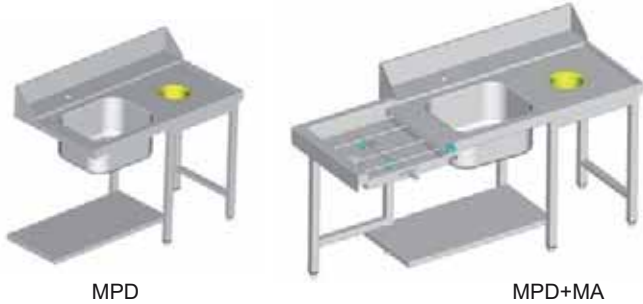
PREWASHING TABLES FOR P/X/S (PASS-THROUGH) / ST (CONVEYOR)
5

With sink and splash back. Waste hole covered with rubber. Top surface with rack guide and water collector.

MD/MI models without waste hole.

Valid for P/X/S and ST-1400. MA models (for loading table for corner situation) only valid for ST.

	PRICE €
5702530 MD-700 for P / X / S / ST-1400. 700w x 750d x 850 mm h	1.209
5702540 MI-700 for P / X / S / ST-1400. 700w x 750d x 850 mm h	1.209
5702550 MPD-1200 for P / X / S / ST-1400. Right hand. 1200w x 750d x 850 mm h	1.716
5702560 MPI-1200 for P / X / S / ST-1400. Left hand. 1200w x 750d x 850 mm h	1.716
5702552 MPD-1500 for P / X / S / ST-1400. Right hand. 1500w x 750d x 850 mm h	1.730
5702562 MPI-1500 for P / X / S / ST-1400. Left hand. 1500w x 750d x 850 mm h	1.730
5702041 MPD-1200MA - 1200mm for ST-D and MA-90. 1200w x 750d x 850 mm h	1.683
5702081 MPI-1200MA - 1200mm for ST-I and MA-90. 1200w x 750d x 850 mm h	1.683
5702051 MPD-1500MA - 1500mm for ST-D and MA-90. 1500w x 750d x 850 mm h	1.844
5702091 MPI-1500MA - 1500mm for ST-I and MA-90. 1500w x 750d x 850 mm h	1.844



MPD

MPD+MA

6

With sink and splash back. Waste hole covered with rubber. Top surface with rack guide. Water collector.

Models valid for ST models starting from ST-1700.

	PRICE €
5702040 MPD-1200 - 1200mm for ST-D. 1200w x 750d x 850 mm h	1.683
5702080 MPI-1200 - 1200mm for ST-I. 1200w x 750d x 850 mm h	1.683
5702041 MPD-1200MA - 1200mm for ST-D and MA-90. 1200w x 750d x 850 mm h	1.683
5702081 MPI-1200MA - 1200mm for ST-I and MA-90. 1200w x 750d x 850 mm h	1.683
5702050 MPD-1500 - 1500mm for ST-D. 1500w x 750d x 850 mm h	1.844
5702090 MPI-1500 - 1500mm for ST-I. 1500w x 750d x 850 mm h	1.844
5702051 MPD-1500MA - 1500mm for ST-D and MA-90. 1500w x 750d x 850 mm h	1.844
5702091 MPI-1500MA - 1500mm for ST-I and MA-90. 1500w x 750d x 850 mm h	1.844

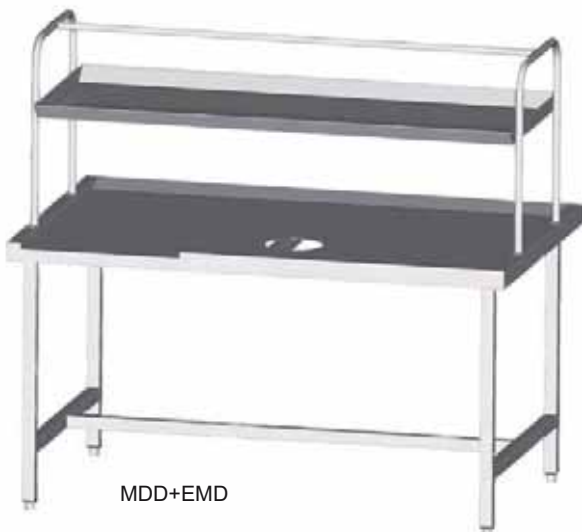
See industrial taps on page **S9**

7
CENTRAL SORTING TABLES

For P/X/S (pass-through) / ST (conveyor)

With waste hole with non-splashing rubber seal and optional basket holder.

	PRICE €
5702191 MDD-1600 - 1600 x 800 x 850	1.862
5702221 MDI-1600 - 1600 x 800 x 850	1.862
5702201 MDD-2100 - 2100 x 800 x 850	2.263
5702231 MDI-2100 - 2100 x 800 x 850	2.263
5702211 MDD-2600 - 2600 x 800 x 850	2.294
5702241 MDI-2600 - 2600 x 800 x 850	2.294
5702250 Basket holder shelf EMD-1600 - 1600 x 650 x 600	734
5702260 Basket holder shelf EMD-2100 - 2100 x 650 x 600	1.034
5702270 Basket holder shelf EMD-2600 - 2600 x 650 x 600	1.533



MDD+EMD

8
CENTRAL SORTING TABLE - DOUBLE

For P/X/S (pass-through) / ST (conveyor)

With waste hole with non-splashing rubber seal and optional basket holder. Double connection and central space of 1100mm

	PRICE €
5702212 MDDI-2368 - 2368 x 800 x 850	3.653
5702262 Basket holder shelf EMD-2368 - 2368 x 650 x 600	1.355



CONNECTING TABLES FOR P/X/S (PASS-THROUGH) / ST (CONVEYOR)



MA-90 + MCD-1000 + MDD-1600+EMD-1600

9

With sink and splash back.
To connect to a central sorting table.

	PRICE €
5702274 MCD-700 for right loading - 700 x 700	1.065
5702276 MCI-700 for left loading - 700 x 700	1.065
5702280 MCD-1000 for right loading - 1000 x 700	1.278
5702300 MCI-1000 for left loading - 1000 x 700	1.278
5702290 MCD-1300 for right loading - 1300 x 700	1.377
5702310 MCI-1300 for left loading - 1300 x 700	1.377

See industrial taps on page S9

LOADING TABLE FOR CORNER SITUATION FOR ST (CONVEYOR)



10

90° automatic entry table

	PRICE €
5702610 MA-90 - For ST-1700 / 4400	2.198
5702142 MA-90 - For ST-1400	2.198

ROLLER CONVEYOR AND ROLLER CORNER CONVEYOR FOR ST (CONVEYOR)



MR



CR-90

11

Roller units with free turn and tank.
In 90°, possibility of joining to 180°.

	PRICE €
5702160 MR-1100 - 1100 x 630 x 850	1.269
5702170 MR-1600 - 1600mm	1.595
5702180 MR-2100 - 2100mm	2.103
5702150 CR-90	2.133

13

5702370 **FRC** - Limit switch - installed

353

MACHINED CURVES FOR ST (CONVEYOR)



12

Conveyor system machined curve.
With tank and drainage.

5702600 **CM-90**. 90° *

PRICE €
3.582

*Valid for ST-1400 only if equipped with dryer unit.

13

5702370 **FRC** - Limit switch - installed

353



- Powerful and high pressure: specially designed for restaurants, ice-cream shops, patisseries and butcheries.
- Ideal to wash big sized pots and wares.
- Constructed from stainless steel.
- Door divided in two parts, perfectly counterbalanced, easy to handle and with double-skinned lower section. Stainless steel extractible tray.
- Double skinned machines: silent working and reduction of thermal dispersions.
- Wash tank without corners to avoid dirt accumulation in angles.
- Complete with rinsing boiler and booster pump.
- Stamped wash dispersers in stainless steel tubes.
- Easy to remove wash- and rinse dispersers.
- Safety micro switch at the door.
- SU: Electronic control panel with LED showing wash and rinse temperature.
- SU: Thermal Cycle Delay Option included: guarantees a minimum rinsing temperature of 85°C at the beginning of the cycle.
- LU-130: visualization of tank and boiler temperatures.
- Complete with 1 stainless steel basket and insert for 4 trays.
- B models equipped with drain pump and non-return valve.



SU-600 / SU-750

LU-61H / LU-130



1300600	SU-600 - 230-400 V / 50 Hz / 3N~	PRICE € 7.782
1300604	SU-600B - 230-400 V / 50 Hz / 3N~	7.956
1300610	SU-750 - 230-400 V / 50 Hz / 3N~	10.276
1300614	SU-750B - 230-400 V / 50 Hz / 3N~	10.450

5700485	LU-61H - 400 V / 3N~	PRICE € 8.549
5700510	LU-130 - 400 V / 3N~	16.631

Accessories: see page **W33**

SPECIFICATIONS	SU-600	LU-61H	SU-750	LU-130
BASKET DIMENSIONS	600 x 630 mm	630 x 550 mm	780 x 700 mm	1.350 x 700 mm
NO. OF BASKETS	1	1	1	1
MAXIMUM GLASS HEIGHT	650 mm	820 mm	650 mm	680 mm
CYCLE	3-6-9 min.	2-4-6 min.	3-6-9 min.	3-6-9 min.
OUTPUT BASKETS/H.	20-10-6	30-15-10	20-10-6	20-10-6
BOOSTER PUMP	0.47 kW	0.37 kW	0.47 kW	0.37 kW
ELECTRICAL SUPPLY	230-400V 50Hz/3-N	400V / 50Hz / 3-N	230-400V 50Hz/3-N	400V / 50Hz / 3-N
ELECTRICAL LOADING				
Wash pump	2.2 kW	3 kW	2.4 kW	2.2 + 2.2 kW
Wash tank	6 kW	5.3 kW	6 kW	9.8 kW
Rinse tank	6 kW	8.3 kW	9 kW	19.6 kW
Total power	8.2 kW	11.2 kW	11.4 kW	24 kW
WATER SUPPLY TEMPERATURE	10 - 60°C	10 - 60°C	10 - 60°C	10 - 60°C
WASHING TEMPERATURE (ADJUSTABLE)	40 - 70°C	10 - 60°C	40 - 70°C	10 - 60°C
RINSING TEMPERATURE (ADJUSTABLE)	70 - 95°C	10 - 90°C	70 - 95°C	10 - 90°C
WATER CAPACITY				
Wash tank	60 l	60 l	80 l	150 l
Rinse tank	12 l	8 l	12 l	14 l
WATER CONSUMPTION				
Cycle (pressure 2bar)	5 l	7 l	6 l	14 l
EXTERNAL DIMENSIONS				
Width	742	675	922	1.520
Depth (open/closed)	1.232 / 852	1.150 / 841,5	1.312 / 932	1.235 / 890
Height (open/closed)	2.035 / 1.840	2.200 / 2.015	2.035 / 1.840	2.080 / 1.760
NET WEIGHT	168 kg	150 kg	196 kg	220 kg

Data with water intake at 55°C (recommended)

DETERGENT DOSING KITS



	PRICE €
2310429 Variable detergent dosing kit mod. 35-60*	128
2310440 Variable detergent dosing kit mod. 100-120*	128

*Not installed. Consult code, price and delivery date for models with detergent dosing equipment installed.

STANDS



	PRICE €
1310015 Stand for mod. 35 Dimensions (w x d x h): 445 x 445 x 440 mm	212
1310014 Stand for mod. 40-41 Dimensions (w x d x h): 485 x 495 x 440 mm	219
1310013 Stand for mod. 45 Dimensions (w x d x h): 545 x 530 x 440 mm	227
1310012 Stand for mod. 50-60 Dimensions (w x d x h): 615 x 615 x 440 mm	231

HIGH FEET KIT



	PRICE €
2310671 High feet kit 140-190mm	52

For all models.

UPPER FILTER SET



	PRICE €
2319312 Upper stainless steel filter set for P-50 / X-50	180
2319350 Upper stainless steel filter set for S-50	180



DOSING KITS



	PRICE €
2310293 Variable detergent dosing kit (not installed) for SU	128
2319005 Rinse aid dosing kit (not installed) for SU	155

STAINLESS STEEL BASKETS



	PRICE €
2319029 Stainless steel basket SU-600	212
2319027 Stainless steel basket SU-750	231
6702550 Stainless steel basket LU-61	377
6702142 Stainless steel basket LU-130	409

STAINLESS STEEL CONE



	PRICE €
2310976 Stainless steel cone for SU/LU	46

STAINLESS STEEL CARRIER FOR TRAYS



	PRICE €
2310977 Stainless steel carrier for trays for SU/LU	103

MANUAL WATER SOFTENERS


- Manufactured in 18/8 stainless steel.
- Sammic manual water softeners are planned right down to the finest detail to be safe and easy to use.
- They are used for softening the water used to supply espresso coffee machines, dishwashers and small boilers, etc., to prevent scale forming caused by hard water.
- Maximum flow rate: 1,000 l/h
- Min./max. Pressure: 1÷8 bar
- Feed water min./max. Temperature: 4°C÷15°C

	PRICE €
5320005 D-8 - 8 litres Ø 185 x 400 mm	112
5320010 D-12 - 12 litres Ø185 x 500 mm	126
5320015 D-16 - 16 litres Ø185 x 600 mm	157
5320020 D-20 - 20 litres Ø185 x 900 mm	193

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.
- Automatic single-unit water softener with a fibreglass cylinder and an "autotrol" valve.
- The electromechanical time valve features a timer to schedule the number and the frequency of regeneration cycles, based on the assumed water consumption and hardness.
- Weekly timer programming; the timer can be programmed to carry out from a minimum of one regeneration per week up to a maximum of one regeneration per day.
- Regeneration phases:
 - Countercurrent salt water intake
 - slow rinsing
 - fast rinsing
 - restoration of the brine
 - operation
- Fast unions to connect to the brine.
- Water mains' connection: ½", ¾" with mixer, 1" with mixer.
- During their regeneration water softeners automatically enter By-pass mode allowing non-softened water to be used.
- Compact design.

	PRICE €
5320112 DS-12 - 12 litres - 230V / 50 Hz / 1~	951
5320126 DS-26 - 26 litres - 230V / 50 Hz / 1~	1.148



350 x 350

	PRICE €
2301635 Open round basket Ø360 mm	29
2302612 Open basket 350 x 350 mm	29
4301923 Open basket extra height 350 x 350 mm	39
2302613 Plate basket 350 x 350 mm	29
2307217 Open basket extra height 350 x 350 mm (plastic)	30



400 x 400

	PRICE €
2305468 Open basket 400 x 400 mm	29
2307028 Plate basket 400 x 400 mm	29
2307219 Open basket extra height 400 x 400 mm (plastic)	33



450 x 450

	PRICE €
2307320 Open basket 450 x 450 mm	45
2307315 Plate basket 450 x 450 mm	48
2315340 Open basket 450 x 450 mm (plastic)	48
2315341 Plate basket 450 x 450 mm (plastic)	48



Basic 500 x 500 mm

	PRICE €
5300105 C-1 Open basket	22
5300130 C-2 Cutlery basket	22



Basic 500 x 500 mm

	PRICE €
5300112 C-3 Plate basket	22
5300120 C-30 Tray rack	29



Supplements

	PRICE €
2302615 Small cutlery basket	3
2302617 Small double cutlery basket	7
2302058 Saucer carrier 310 x 95	6
2305488 Saucer carrier 350 x 95 mm	7
5300125 C-1371 Large cutlery basket	14
5300135 C-1370 Flatware cylinder	5



With 16 compartments 500 x 500 mm, Ø113

	PRICE €
5300174 C-8 base 16 comp. h=100mm	29



With 25 compartments 500 x 500 mm, Ø90

	PRICE €
5300159 C-6 base 25 comp. h=100mm	30



With 36 compartments 500 x 500 mm, Ø75

	PRICE €
5300184 C-7 base 36 comp. h=100mm	31

With 49 compartments 500 x 500 mm, Ø64

	PRICE €
5300194 C-9 base 49 comp. h=100mm	36



	PRICE €
5300215 C-D Extender 16 comp. h: 45mm	10
5300205 C-B Extender 25 comp. h: 45mm	12
5300210 C-C Extender 36 comp. h: 45mm	12
5300220 C-E Extender 49 comp. h: 45mm	14



	PRICE €
5300200 C-A Open extender h:45mm	9



	PRICE €
5300152 C-13 Lid	18

- Dries, polishes and eliminates spotting on cutlery after washing.
- Economy: saving on personnel cost and quick investment pay-back.
- Time-saving: hourly output of up to 8,000 pieces.
- Hygienic: UVC-ray germicide lamp sterilizes both the cutlery and the drying product.
- Fully automatic.
- Stainless steel made. Stainless steel drying tank.
- Rounded cutlery carousel, avoiding cutlery jams. Stainless steel insulating material coated cutlery carousel.
- Machine-ready luminous and audible signal.
- Luminous signal indicating if heating elements are activated or not.
- Luminous signal indicating that the polishing product must be replaced.
- Probe-controlled polishing product temperature, which guarantees accuracy and quick reaction. Luminous signal indicating probe breaking.
- Polishing product drying cycle with automatic stop after using the machine.
- Luminous signal indicating that the UVC-ray germicide lamp must be replaced. UVC-ray lamp can be disconnected for all essential cleaning or servicing.
- SAS-6001: Equipped with motor brake, shortening stopping time, reducing vibrations and improving the durability of the machine.
- SAM-3001 / SAS-6001: Complete with outlet fan. Prevents drying product from getting out, when swept along by spoons.
- Optional SAS-5001 / SAS-9001: front wheel kit.

RANGE	SAM-3001	SAS-5001	SAS-6001
TABLE-TOP MODEL	✓		
FLOOR MODEL		✓	✓
STAINLESS STEEL BODY	✓	✓	✓
STAINLESS STEEL CUTLERY TANK	✓	✓	✓
ROUNDED CUTLERY CAROUSEL	✓	✓	✓
ST. ST. INSULATING MATERIAL COATED CUTLERY CAROUSEL	✓	✓	✓
GERMICIDE LAMP	✓	✓	✓
MOTOR BRAKE			✓
OUTLET FAN	✓		✓





SAM-3001

SAS-5001 / SAS-6001



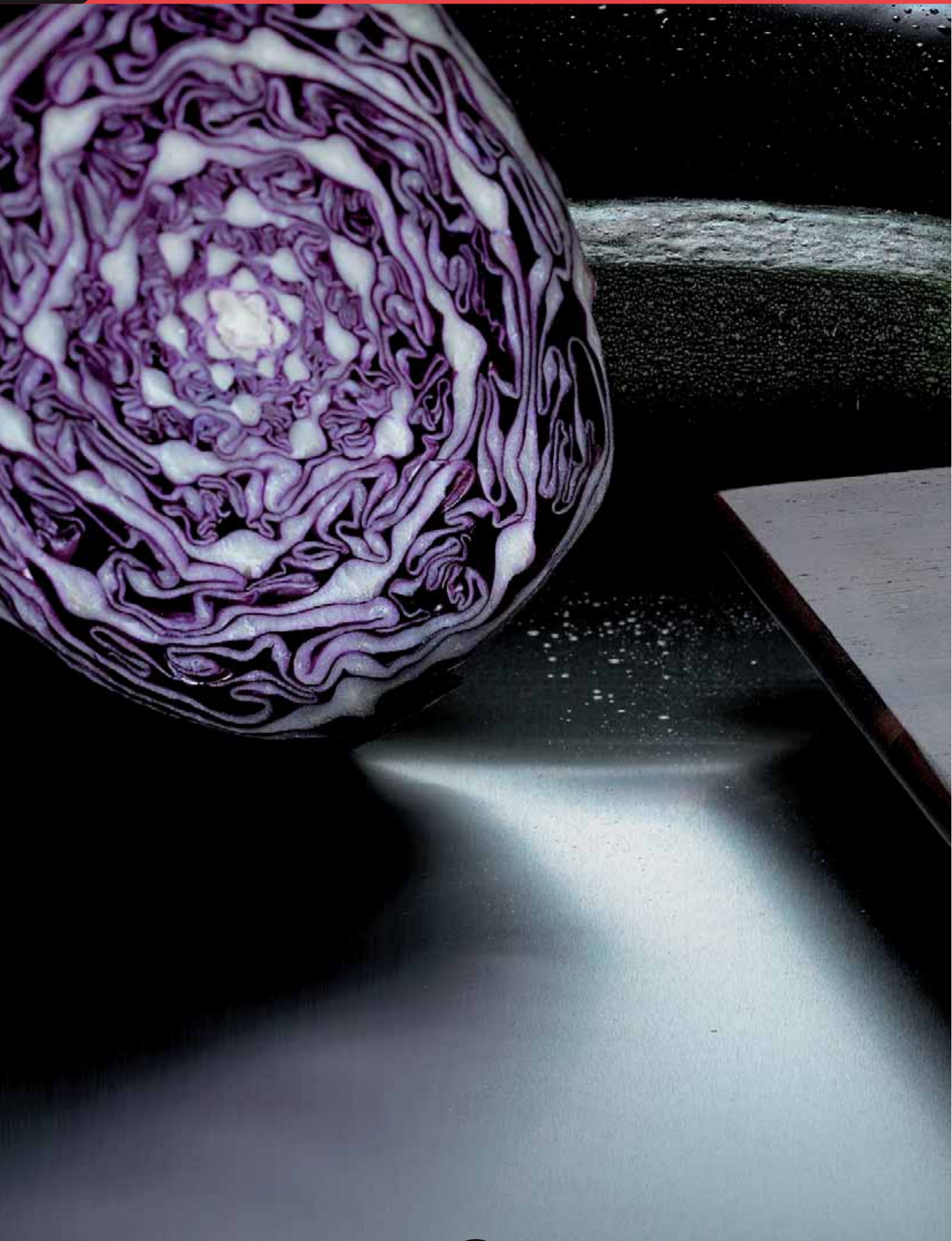
1370043	SAM-3001 - 230V / 50Hz / 1~	PRICE € 3.270
2379014	Polishing product 3 Kg. (SAM)	21

1370042	SAS-5001 - 230V / 50Hz / 1~	PRICE € 5.289
1370046	SAS-5001 - 230-400V / 50Hz / 3N~	5.134
1370044	SAS-6001 - 230V / 50Hz / 1~	5.997
1370048	SAS-6001 - 230-400V / 50Hz / 3N~	5.822
2370011	Polishing product 5 Kg. (SAS)	36
2379015	Front wheel kit (not installed)	124

SPECIFICATIONS	SAM-3001	SAS-5001	SAS-6001
OUTPUT PCS/HOUR	3000	5000-8000	5000-8000
LOADING			
Motor (W)	175	300	300
Heating power (W)	450	900	900
UVC-lamp (W)	8	8	8
Fan (W)	50	-	50
ELECTRICAL SUPPLY	230V / 50Hz / 1~	230V / 50Hz / 1~	230-400V / 50Hz / 3N~
DIMENSIONS			
Width	489	630	630
Depth	652	693 (800)	693 (800)
Height	412	783	783
NET WEIGHT	43 kg	130 kg	130 kg

























































Since Sammic started its activity manufacturing potato peelers in 1961, the development of Sammic Dynamic Preparation family has been constant, currently offering the most comprehensive range of Dynamic Preparation and Food Preservation equipment in the market.

Among the new appliances that can be found in these pages, we would draw your attention to the new range of salad dryers, one of the fastest in the market, the new cutters and cutter-emulsifiers that consists of 2 models completing the family of Sammic vegetable preparation machines and combination models, the new compact hand mixer TR-200 designed for small production requirements and the new turbo-liquidisers TRX, designed to work in up to 500-litre-capacity bowls for larger requirements.

		Selection guide P6
		Potato peelers (aluminium) P10
		Attachments for combined potato peelers P10
		Potato peelers (stainless steel) P11
		Salad dryers P12
		Vegetable preparation machine and veg prep - food processor P14
		Food processors P20
		Emulsifiers P20
		Portable liquidisers & beaters P23
		Turbo liquidisers P28
		Food mixers P29
		Baguette slicer P32
		Spiral dough mixers P32
		Meat mincers P34
		Electric slicers P36
		Bone saws P38
		Hamburger press P38
		Can opener P39
		Hand chipping machine P39
		Drinks preparation P40
		Vacuum packing machines P46
		Vacuum packing machines: accessories P46
		Vacuum packaging machines without chamber P47
		Container thermo-sealer P47
		Sous-vide baths and clip-on stirrer P48
		Blast chillers P50

SAMMIC SOLUTIONS

In Sammic we know that those looking for a machine are looking for a SOLUTION. Therefore, our offer is aimed at finding solutions that can provide the user advantages in financial, organisational and quality areas.

In developing our offer, rather than machines we think of concepts or solutions to the needs that users may have and we even anticipate them.

Follow our Case Studies on our blog at www.sammic.com

Case 1

SOUS-VIDE COOKING

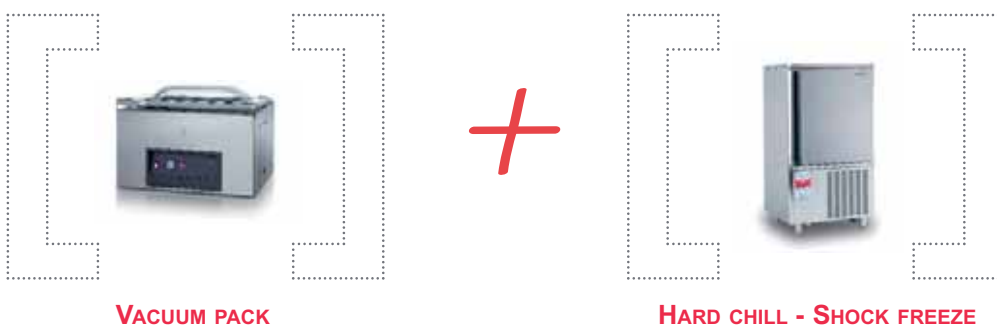
Sous-Vide Cooking is a culinary technique that goes beyond fashion, with the multiple advantages it has, related not only to economy and work process organisation, but also, and most of all, to the quality of the final product, resulting in a unique flavour and texture.



Case 2

VACUUM PACKING AND BLAST CHILLING OF COOKED FOOD

Due to the need to respond to the demand at all times, it is increasingly necessary to have the product cooked in advance, so that the kitchen will just have to give the final touch to the dish before serving. To keep the precooked product features intact, the ideal solution consists of packaging and hard chilling the product.



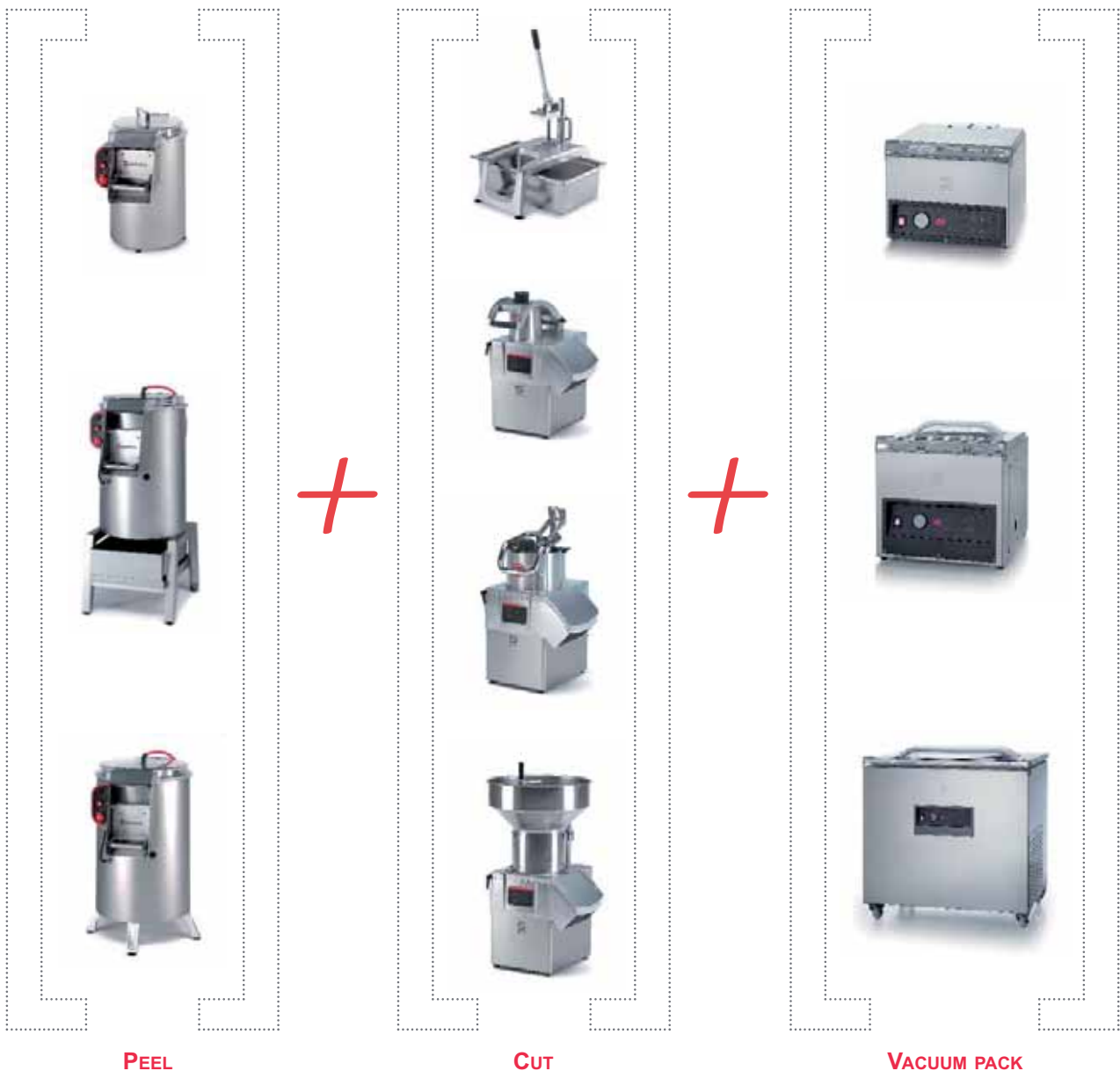
Case 3

INTEGRAL FRESH POTATO PROCESSING: THE ECONOMIC AND HEALTHY ALTERNATIVE TO FROZEN CHIPS

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

Depending on each user's features, Sammic offers the right solution for different production needs.

- Using fresh potatoes ensures unique flavour and texture.
- It allows the user to organise work, preparing the potatoes once a week. In the refrigerator, fresh-cut and vacuum packed chips keep their quality intact for at least one week.
- It allows customised packing and regular portions. ? This process saves up to 40% compared with the use of frozen ready-to-fry potatoes.



POTATO PEELERS


Potato peelers (aluminium)	
Model	Covers
PP-6+	from 30 to 150
PPC-6+	from 30 to 150
PP-12+	from 60 to 200
PPC-12+	from 60 to 200
Potato peelers (stainless steel)	
M-5	from 10 to 80
PI-10	from 60 to 200
PI-20	from 100 to 300
PI-30	more than 200

▶ See pages **P8 - P11**

VEGETABLE PREPARATION MACHINES - COMBI VEG PREP-FOOD PROCESSOR


Model	Covers	Output
CA / CK-301	from 200 to 450	up to 450 kg
CA / CK-401	from 100 to 600	up to 650 kg
CA-601	from 200 to 1000	up to 1000 kg

▶ See pages **P14 - P19**

FOOD PROCESSORS


Model	Covers	Maxim Capacity
SK-3	from 10 to 25	up to 1 kg
CK-5	from 20 to 75	up to 3 kg
CK-8	from 20 to 100	up to 4 kg

FOOD PROCESSORS - EMULSIFIERS

Model	Covers	Maxim Capacity
SKE-3	from 10 to 30	up to 2 kg
CKE-5	from 20 to 75	up to 3 kg
CKE-8	from 20 to 100	up to 4 kg

▶ See pages **P20 - P22**

PORTABLE LIQUIDISERS & BEATERS



Liquidisers	
Model	Containers
New TR-200	up to 10 litres
TR-250	up to 15 litres
TR-350BN	up to 60 litres
TR-350BL	up to 70 litres
TR-550BL	up to 100 litres
TR-550BXL	up to 150 litres
TR-750	up to 200 litres
Combined	
TR/BM-250+BS	up to 15 litres
TR/BM-250+BB-250	from 2 to 30 Egg whites
TR/BM-350+BN	up to 60 litres
TR/BM-350+BB-350	from 2 to 50 Egg whites
Turbo liquidisers	
TRX-21/22	up to 500 litres

▶ See pages **P23 - P28**

FOOD MIXERS



Model	Bowl capacity	Capacity in flour kg
BM-5E	5 litres	1 kg
BM-5	5 litres	1,5 kg
BE-10	10 litres	3 kg
BE-20	20 litres	6 kg
BE-30	30 litres	9 kg
BE-40	40 litres	12 kg

▶ See pages **P29 - P31**

MEAT MINCERS



Model	Hourly output
PS-12	100 kg
PS-22	280 kg
PS-32	425 kg

▶ See pages **P34 - P35**

POTATO PEELERS

- Complete range, with a capacity per cycle of up to 30 Kg.
- **PP/PPC** range: manufactured in cast aluminium alloy.
- **M/PI** range: manufactured in stainless steel.
- Abrasive peeling. The abrasive is highly resistant and long lasting.
- Integral control panel complete with on/off push buttons and a 0-6 minute timer.
- Optional extra: stainless steel floor stand and filter with no-foam feature.



SALAD DRYERS

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





COMBINED SOLUTIONS

- Sammic offers two combined solutions in this product range:
- A potato peeler + salad dryer complete with abrasive plate and drying basket: it allows to peel up to 20 Kg. of potato each cycle and to dry 2 Kg. of vegetables per cycle.
- A salad washer and dryer that washes and dries 4 Kg. of vegetables per cycle.



RANGE	PP	PP-C	M	PI	PES	LE	ES
Manufactured in aluminium	✓	✓					
Manufactured in stainless steel			✓	✓	✓	✓	✓
Peeler function	✓	✓	✓	✓	✓		
Salad-washer function						✓	
Salad-dryer function					✓	✓	✓
Base plate with abrasive	✓	✓	✓	✓	✓		
Chamber walls with abrasive	✓	✓		✓	✓		
Timer	✓	✓	✓	✓	✓	✓	✓
Cover micro-switch				✓	✓	✓	✓
Door micro-switch			✓	✓	✓		
Attachment drive to power accessories		✓					
Floor stand	O	O	O	O	O		
Filter no-foam feature	O	O	O	O	O		
Hourly output							
Peeler	120-270 kg/h	120-270 kg/h	80-100 kg/h	200-720 kg/h	300 kg/h		
Salad-dryer					20 kg/h	25 kg/h	120/720 kg/h

✓: included - O: optional

POTATO PEELER PP-6+ / PP-12+


Potato peelers manufactured in cast aluminium alloy. Base plate and chamber walls lined with abrasive.

	PRICE €
1000410 PP-6+ - 230-400 V / 50 Hz / 3~ (without stand)	1.229
1000411 PP-6+ - 230V / 50 Hz / 1~ (without stand)	1.284
1000420 PP-12+ - 230-400 V / 50 Hz / 3~ (without stand)	1.511
1000421 PP-12+ - 230 V / 50 Hz / 1~ (without stand)	1.537

1000399 Stainless steel floor stand	230
1000397 Filter no-foam feature	316

COMBINED POTATO PEELER PPC-6+ / PPC-12+


Combined potato peelers manufactured in cast aluminium alloy, with attachment drive to power accessories.

Base plate and chamber walls lined with abrasive.

	PRICE €
1000430 PPC-6+ - 230-400 V / 50 Hz / 3~ (without stand)	1.560
1000431 PPC-6+ - 230 V / 50 Hz / 1~ (without stand)	1.623
1000440 PPC-12+ - 230-400 V / 50 Hz / 3~ (without stand)	1.899
1000441 PPC-12+ - 230 V / 50 Hz / 1~ (without stand)	1.957

1000399 Stainless steel floor stand	230
1000397 Filter no-foam feature	316

SPECIFICATIONS	PP-6+	PP-12+	PPC-6+	PPC-12+
CAPACITY PER LOAD (Kg.)	5-6 kg	10-12 kg	5-6 kg	10-12 kg
OUTPUT	120-150 kg/h	220-270 kg/h	120-150 kg/h	220-270 kg/h
TIMER	0-6 min	0-6 min	0-6 min	0-6 min
LOADING				
Single phase	400 W	400 W	550 W	550 W
Three phase	370 W	370 W	550 W	550 W
ATTACHMENT DRIVE	No	No	Yes	Yes
DIMENSIONS WITHOUT STAND (W,D,H)	395 x 700 x 433	395 x 700 x 503	395 x 700 x 433	395 x 700 x 503
DIMENSIONS WITH STAND (W,D,H)	411 x 700 x 945	411 x 700 x 1.015	411 x 700 x 945	411 x 700 x 1.015
NET WEIGHT	32 kg	33 kg	37 kg	38 kg

ATTACHMENTS FOR COMBINED POTATO PEELERS
VEGETABLE PREPARATION ATT. CR-143


Inlet dimensions: 137 x 73mm
 External dimensions: 270 x 370 x 290 mm.
 *Slicing blades, grating discs and grids are those of the CA-300 Vegetable prep. machine (page P19)

1010026 CR-143 without discs	PRICE € 426
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POTATO MASHER ATT. P-132


1010052 P-132	PRICE € 416
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MEAT MINCER ATT. HM-71


1010045 HM-71	PRICE € 406
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M-5



Stainless steel body.
 Base plate lined with abrasive.
 Very easy to install.
 Can be placed near the kitchen sink for drainage.
 Ideal for small spaces.

	PRICE €
1000565 M-5 - 230 V / 50-60 Hz / 1~ (without stand)	1.297
2009224 Stainless steel floor stand M-5 - PI-10/20 - PES-20	245
2009223 Filter no-foam feature M-5 - PI-10/20 - PES-20	330

PI-10 / PI-20 / PI-30



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

	PRICE €
1000650 PI-10 - 230-400 V / 50 Hz / 3N~ (without stand)	1.911
1000651 PI-10 - 230 V / 50 Hz / 1~ (without stand)	1.971
1000660 PI-20 - 230-400 V / 50 Hz / 3N~ (without stand)	2.203
1000661 PI-20 - 230 V / 50 Hz / 1~ (without stand)	2.261
1000630 PI-30 - 230-400 V / 50 Hz / 3N~ (without stand)	3.513
1000631 PI-30 - 230V / 50 Hz / 1~ (without stand)	3.623
2009224 Stainless steel floor stand M-5 - PI-10/20 - PES-20	245
2009223 Filter no-foam feature M-5 - PI-10/20 - PES-20	330
2009270 Stainless steel floor stand with filter PI-30	633

SPECIFICATIONS	M-5	PI-10	PI-20	PI-30	PES-20
CAPACITY PER LOAD (Kg.)	5 kg	10 kg	20 kg	30 kg	20 kg
OUTPUT	80-100 kg/h	200-240 kg/h	400-480 kg/h	600-720 kg/h	300 kg/h
TIMER	0-6 min	0-6 min	0-6 min	0-6 min	0-6 min
LOADING					
Single phase	300 W	550 W	550 W	730 W	550 W
Three phase	-	370 W	550 W	730 W	550 W
DIMENSIONS WITHOUT STAND (w,D,H)	333 x 367 x 490	433 x 635 x 625	433 x 635 x 735	622 x 760 x 950	433 x 635 x 735
DIMENSIONS WITH STAND (w,D,H)	425 x 555 x 965	433 x 638 x 1.040	433 x 638 x 1.155	546 x 760 x 1.255	433 x 638 x 1.155
NET WEIGHT	15 kg	36 kg	39 kg	60 kg	39 kg

SALAD DRYERS ES-100 / 200

New



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

1000700 **ES-100** - 230V / 50-60 Hz / 1~
 1000710 **ES-200** - 230V / 50-60 Hz / 1~

PRICE €
2.100
2.990

Guaranteed top performance without damaging the product.

Equipped with wheels with brake as standard.

Electronic, user-friendly high performance control panel.





PEELER & SALAD DRYER PES-20



- Potato peeler manufactured in stainless steel.
- Aluminium base plate lined with silicon carbide abrasive (approved by NSF), easily removable for cleaning purpose.
 - Water inlet system with non-return air break.
 - Watertight controls (IP65).
 - Lifiable cover.
 - As salad dryer:
 - Capacity: 2 Kg per cycle (20 Kg/h).
 - Volume: 19.5 litres.
 - Supplied with revolving plate and drying basket.

	PRICE €
1000670 PES-20 - 230-400 V / 50 Hz / 3N~	2.203
1000671 PES-20 - 230V / 50 Hz / 1~	2.261
2000004 Knife plate PES-20	398
2001316 Plastic basket	157
2009224 Stainless steel floor stand M-5 - PI-10/20 - PES-20	245
2009223 Filter no-foam feature M-5 - PI-10/20 - PES-20	330



SALAD WASHER-DRYER LE-25



- To wash and dry greens and vegetables.
 Capacity per cycle in weight: 4 kg; in leaves 1,5 kg.
 Manufactured in stainless steel.
 Supplied with stainless steel basket.
 2 cycles timer with three different durations per cycle and 2 speeds.

5500095 LE-25 - 400 V / 50 Hz / 3N~	PRICE € 3.383
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SPECIFICATIONS	ES-100	ES-200	PES-20	LE-25
CAPACITY PER LOAD (KG.)	6 kg	12 kg	2 kg	4 kg
OUTPUT	120-360 kg/h	240-720 kg/h	20 kg/h	25 kg/h
TIMER	1-2-3 min	1-2-3 min	0-6 min	2 cycles x 3 durations x 2 speeds
LOADING				
Single phase	550 W	550 W	550 W	-
Three phase	-	-	550 W	370 W
DIMENSIONS WITHOUT STAND (W,D,H)	540x 750 x 665	540 x 750 x 815	433 x 635 x 735	450 x 610 x 880
DIMENSIONS WITH STAND (W,D,H)	-	-	433 x 638 x 1.155	-
NET WEIGHT	48 kg	52 kg	39 kg	40 kg

- New Sammic vegetable preparation machines and combi veg-prep - food processor machines.
- Different motor blocks and attachments available, which allow us to offer the right solution for each user's needs.
- Combi models available, with veg-prep attachment and bowl with hub and blades.
- Ergonomic design.
- Stainless steel construction and highest quality material, all suitable for contact with food.
- Best quality cut.
- Electronic, user-friendly control board.
- NSF approved.

VEGETABLE PREPARATION MACHINES



CA-301

CA-401

CA-601

- 1 or 2 speed appliances.
- Hourly output up to 1000 Kg.
- New production technology gives a uniform cutting result.

COMBI VEG PREP-FOOD PROCESSOR



CK-301

CK-401

- Available with universal or large production attachment.
- 5 litre bowl with hub with toothed blades.
- Variable speed.
- Automatic attachment detection.



CA



CK

Electronic, user-friendly control board.



CA/CK-301: ergonomic design that allows to cut the product in just one movement.



CA/CK-401: heading with lateral blade, which distributes the product inside the inlet and cuts and distributes entire products like cabbage. In option core drill included with the same purpose.



CA/CK-401: high positioned ejection disc allowing to eject a bigger product quantity.



Lateral product ejection, which allows the appliance to be placed in a less deep working surface. This directs the product avoiding splashing.



Easily removable lever and lid for cleaning purpose.



AVAILABLE ATTACHMENTS AND ACCESSORIES



Universal attachment (1)



Large production attachment (2)



Automatic hopper (3)



Tube attachment (4)



Stand-trolley (5)

RANGE	Univ. (1)	Large prod. (2)	Automat. (3)	Tubes (4)	Bowl	Trolley (5)
CA-301	✓			○		○
CA-401		✓	○	○		○
CA-601		○	✓	○		○
CK-301	✓			○	✓	○
CK-401		✓	○	○	✓	○

✓ : included - ○ : optional

THE PERFECT CUT



- New grids:
 - Less effort needed to cut.
 - Generates less liquid.
 - Minimises product spoilage.
 - Allows a more uniform cut.



- New cutting sizes.
 - 20 and 25 mm. slices.
 - 14x14, 20x20 and 25x25mm. Dices.



SPECIFICATIONS	CA-301	CA-401	CA-601	CK-301	CK-401
OUTPUT	150-450 Kg/h	200-650 Kg/h	500-1000 Kg/h	150-450 Kg/h	200-650 Kg/h
INLET OPENING DIMENSIONS	136 cm ²	286 cm ²	273 cm ²	136 cm ²	286 cm ²
BOWL CAPACITY (FOOD PROCESSOR)	-	-	-	5 l.	5 l.
SPEEDS (VEG PREP)	1	1	2	Adjustable (5 pos.)	Adjustable (5 pos.)
MOTOR RPM (VEG PREP)	365	365	365 / 730	365-1000	365-1000
SPEEDS (FOOD PROCESSOR)	-	-	-	Adjustable (10 pos.)	Adjustable (10 pos.)
MOTOR RPM (FOOD PROCESSOR)	-	-	-	365-3000	365-3000
LOADING					
Single phase	550 W	550 W	-	1500 W	1500 W
Three phase	370 W	550 W	750 W	-	-
DIMENSIONS (VEG PREP)	389 x 405 x 544 mm	389 x 382 x 646 mm	431 x 418 x 767 mm	389 x 412 x 565 mm	389 x 400 x 767 mm
DIMENSIONS (FOOD PROCESSOR)	-	-	-	283 x 390 x 468 mm	283 x 390 x 468 mm
NET WEIGHT (VEG PREP)	21 Kg	24 Kg	26 Kg	28 Kg	30 Kg
NET WEIGHT (FOOD PROCESSOR)	-	-	-	23 Kg	23 Kg

CA-301


It consists of a 1-speed motor block and a univeral attachment.
In option: tube attachment for long vegetables.

	PRICE €
1050021 CA-301 - 230V / 50 Hz / 1~	1.046
1050301 CA-301 - 230-400V / 50 Hz / 3N~	1.024
1050061 Long vegetable attachment for CA-301/401/601	683
1050063 Stand-trolley for CA/CK-401 - CA-601	283

CA-401


It consists of a 1-speed motor block and a great production attachment.
In option: tube attachment for long vegetables, automatic hopper, stand-trolley.

	PRICE €
1050059 CA-401 - 230V / 50 Hz / 1~	1.649
1050315 CA-401 - 230-400V / 50 Hz / 3N~	1.609
1050067 Automatic hopper for CA	1.320
1050061 Long vegetable attachment for CA-301/401/601	683
1050063 Stand-trolley for CA/CK-401 - CA-601	283

CA-601


It consists of a 2-speed motor block and an automatic hopper.
In option: tube attachment for long vegetables, great production attachment, stand-trolley.

	PRICE €
1050062 CA-601 -400V / 50 Hz / 3N~	2.944
1050069 Great production attachment	753
1050061 Long vegetable attachment for CA-301/401/601	683
1050063 Stand-trolley for CA/CK-401 - CA-601	283



CK-301



It consists of a variable speed motor block, universal attachment and a food processor attachment with a 5 litre bowl and a hub with toothed blades.
Vegetable preparation function with 5 adjustable speeds.
Food processor function with 10 speeds, possibility to program by time and burst button.
In option: tube attachment for long vegetables, hub with flat blades, hub with perforated blades.

	PRICE €
1050028 CK-301 - 230V / 50-60 Hz / 1~	2.324
1050064 Long vegetable attachment for CK-301/401	683
2053058 Hub with flat blades for CK/E (5l)	129
2053063 Hub with perforated blades CK/E (5l)	115
2053091 Hub with toothed blades for CK/E (5l) (additional)	138
1050063 Stand-trolley for CA/CK-401 - CA-601	283

CK-401



It consists of a variable speed motor block, great production attachment and a food processor attachment with a 5 litre bowl and a hub with toothed blades.
Vegetable preparation function with 5 adjustable speeds.
Food processor function with 10 speeds, possibility to program by time and burst button.
In option: automatic hopper, tube attachment for long vegetables, stand-trolley, hub with flat blades, hub with perforated blades.

	PRICE €
1050330 CK-401 - 230V / 50-60 Hz / 1~	2.702
1050071 Automatic hopper for CK	1.320
1050064 Long vegetable attachment for CK-301/401	683
2053058 Hub with flat blades for CK/E (5l)	129
2053063 Hub with perforated blades CK/E (5l)	115
2053091 Hub with toothed blades for CK/E (5l) (additional)	138
1050063 Stand-trolley for CA/CK-401 - CA-601	283

CA-301 / 401 / 601 - CK-301 / 401



FC-1+



FC-3+



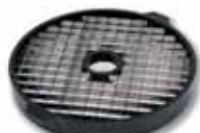
FC-8+



FCO+



FFC-8+



FMC-14+



FMC-25+



Slicing discs FC-1 and FC-2 for potato chips. Discs FCO-2, FCO-3 and FCO-6 make rippling slices. Slicing discs FC-2, FC-3, FC-6, FC-8, FC-10, FC-14, FC-20 and FC-25 for slicing potatoes, carrots, beetroot, cabbage.

	PRICE €
1010215 FC-1+ 1mm. Slicing disc	79
1010220 FC-2+ 2mm. Slicing disc	79
● 1010222 FC-3+ 3mm. Slicing disc	79
1010295 FCO-2+ 2mm Ripple slicing disc	88
1010300 FCO-3+ 3mm Ripple slicing disc	88
1010408 FCO-6+ 6mm Ripple slicing disc	88
1010407 FC-6+ 6mm. Slicing disc	79
1010400 FC-8+ 8mm. Slicing disc	79
● 1010401 FC-10+ 10mm. Slicing disc	79
1010402 FC-14+ 14mm. Slicing disc	89
1010252 FC-20+ 20mm. Slicing disc	89
● 1010247 FC-25+ 25mm. Slicing disc.	89

Chipping grids FFC combined with FC-6, FC-8 and FC-10 slicing discs for French fries. Dicing grids FMC for use with FC-3 to FC-25 slicing discs for dicing potatoes for omelettes, vegetables and fruits.

	PRICE €
1010350 FFC-8+ 8mm Chipping grid (adding slicing disc)	88
● 1010355 FFC-10+ 10mm Chipping grid (adding slicing disc)	88
1010360 FMC-8+ 8mm Dicing grid (adding slicing disc)	88
1010365 FMC-10+ 10mm Dicing grid (adding slicing disc)	88
1010370 FMC-14+ 14mm Dicing grid (adding slicing disc)	88
1010375 FMC-20+ 20mm Dicing grid (adding slicing disc)	88
● 1010380 FMC-25+ 25mm Dicing grid (adding slicing disc)	88



FCC-2+



FCC-5+



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

	PRICE €
1010406 FCC-2+ 2mm.	79
1010403 FCC-3+ 3mm.	79
1010404 FCC-5+ 5mm.	79



FCE-4+



FCE-8+



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

	PRICE €
1010205 FCE-2+ 2mm.	104
1010210 FCE-4+ 4mm.	104
1010405 FCE-8+ for 8mm chips	121



FR-3+



FR-7+



Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.

	PRICE €
1010310 FR-2+ 2mm.	55
● 1010311 FR-3+ 3mm.	55
1010312 FR-4+ 4mm.	55
1010313 FR-7+ 7mm.	55



FR-1+



FR-8+



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

	PRICE €
1010262 FR-8+	55
1010260 FR-1+	55

Consult potato masher kit.



	PRICE €
1010204 Disc holder device for CA/CK-301/401/601	36

● Most recommended discs and grids.



CA-300 / 400 - CR-143

Slicing discs FC-1 and FC-2 for potato chips. Discs FCO-2, FCO-3 and FCO-6 make rippling slices. Slicing discs FC-2, FC-3, FC-6, FC-8, FC-10 and FC-14 for slicing potatoes, carrots, beetroot, cabbage.



	PRICE €
1010215 FC-1+ 1mm. Slicing disc	79
1010220 FC-2+ 2mm. Slicing disc	79
1010222 FC-3+ 3mm. Slicing disc	79
1010295 FCO-2+ 2mm Ripple slicing disc	88
1010300 FCO-3+ 3mm Ripple slicing disc	88
1010305 FCO-6 6mm Ripple slicing disc	88
1010407 FC-6+ 6mm. Slicing disc	79
1010400 FC-8+ 8mm. Slicing disc	79
1010401 FC-10+ 10mm. Slicing disc	79
1010250 FC-14 14mm. Slicing disc. - For CA-300/400	89

Chipping grids FF and FFC combined with FC-6, FC-8 and FC-10 slicing discs for French fries. Dicing grids FM and FMC for use with FC-3 to FC-14 slicing discs for dicing potatoes for omelettes, vegetables and fruits.

	PRICE €
1010265 FF-6 6mm Chipping grid	88
1010270 FF-8 8mm Chipping grid	88
1010275 FF-10 10mm Chipping grid	88
1010280 FM-8 8mm Dicing grid	99
1010285 FM-10 10mm Dicing grid	94
1010290 FM-20 20mm Dicing grid	83
1010330 FMC-10 10mm Dicing grid - for CA-400	202
1010335 FMC-16 16mm Dicing grid - for CA-400	179
1010332 FMC-20 20mm Dicing grid - for CA-400	170
1010340 FFC-10 10mm Chipping grid - for CA-400	187



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

	PRICE €
1010225 FCC-2 2mm.	79
1010230 FCC-3 3mm.	79
1010232 FCC-5 5mm.	79



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

	PRICE €
1010205 FCE-2+ 2mm.	104
1010210 FCE-4+ 4mm.	104
1010208 FCE-8 for 8mm chips	121



Shredding discs for vegetables, cheese, bread, nuts, almonds, etc.

	PRICE €
1010310 FR-2+ 2mm.	55
1010311 FR-3+ 3mm.	55
1010312 FR-4+ 4mm.	55
1010313 FR-7+ 7mm.	55



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

	PRICE €
1010262 FR-8+	55
1010260 FR-1+	55



	PRICE €
1010201 Disc holder device	36



- Allow to chop, mash, mix, knead, emulsify any product in seconds: vegetables and herbs, different types of dough, raw or cooked meat, fish, surimi, fruit, nuts, ice, etc.
- Strong, aluminium motor block.
- Stainless steel bowl with special height blade shaft, which allows processing a larger quantity of product, even when processing liquids.
- Highly resistant polycarbonate cover with hole, which allows liquids to be added whilst in operation.

- Easy to remove bowl for cleaning purpose.
- Versatile range: 2 speed cutters or variable speed cutters-emulsifiers complete with "Cut&Mix" scraper. Different blades available to suit the needs of each user.
- Waterproof control panel. Very intuitive use.
- Complete with safety micro-switch.


Toothed blade set


For general use. Specially indicated to cut onions and products rich in water.

Flat blade set


Specially indicated for fibrous products, like raw meat.

Perforated blade set


Specially indicated to mix and prepare sauces.



Bowl with high shaft: allows processing a larger quantity of product, even liquids.



"Cut&mix" scraper: allows to obtain a more homogeneous final product and avoids overheating. Included in CKE models, optional accessory in CK models.

SPECIFICATIONS	COMPACT RANGE		VERTICAL RANGE			
	SK-3	SKE-3	CK-5	CKE-5	CK-8	CKE-8
BOWL CAPACITY	3 l	3 l	5,5 l	5,5 l	8 l	8 l
BOWL DIMENSIONS mm	160Ø x 160h	160Ø x 160h	ø240 x 150h	ø240 x 150h	ø240 x 240h	ø240 x 240h
LOADING	500 W	500 W	0.9-1.5Kw	1.25Kw	0.9-1.5Kw	1.25Kw
SPEED (MIN/MAX R.P.M.)	450 / 3000	450 / 3000	1.500 / 3.000	385 / 3.000	1.500 / 3.000	385 / 3.000
DIMENSIONS	240 x 370 x 305 mm	240 x 370 x 305 mm	284 x 374 x 439 mm	284 x 374 x 439 mm	284 x 374 x 488 mm	284 x 374 x 488 mm
NET WEIGHT	11Kg	11Kg	21,6 kg	23 kg	23 kg	24 kg
COMPLETE WITH	Flat blade	Toothed blade + Scraper	Toothed blade	Toothed blade + Scraper	Toothed blade	Toothed blade + Scraper





2-SPEED VERTICAL CUTTERS

- 2-speed appliance (1.500 - 3.000 rpm).
- Optional "Cut&Mix" scraper.
- Includes hub with toothed blades for general use. Other blades available.



CK-5

New



CK-8

New



	PRICE €
1050130 CK-5 - 400V / 50 Hz / 3~	1.380
2053091 Hub with toothed blades for CK/E (5l) (additional)	138
2053058 Hub with flat blades for CK/E (5l)	129
2053063 Hub with perforated blades CK/E (5l)	115
2059417 "Cut&mix" scraper CK (5l)	49

	PRICE €
1050150 CK-8 - 400V / 50 Hz / 3~	1.520
2053930 Hub with toothed blades forCK/E (8l) (additional)	279
2053935 Hub with flat blades for CK/E (8l)	260
2053940 Hub with perforated blades CK/E (8l)	260
2053960 "Cut&mix" scraper CK (8l)	60

VARIABLE SPEED VERTICAL CUTTER-EMULSIFIERS

- Variable speed.
- Complete with "Cut&Mix" scraper.
- Includes hub with toothed blades for general use. Other blades available.



CKE-5

New



CKE-8

New



	PRICE €
1050140 CKE-5 - 230V / 50-60 Hz / 1~	1.690
2053091 Hub with toothed blades for CK/E (5l) (additional)	138
2053058 Hub with flat blades for CK/E (5l)	129
2053063 Hub with perforated blades CK/E (5l)	115

	PRICE €
1050160 CKE-8 - 230V / 50-60 Hz / 1~	1.950
2053930 Hub with toothed blades forCK/E (8l) (additional)	279
2053935 Hub with flat blades for CK/E (8l)	260
2053940 Hub with perforated blades CK/E (8l)	260

CUTTERS-EMULSIFYERS: COMPACT RANGE

- Allow to chop, mash, mix, knead, emulsify any product in few seconds: vegetables and herbs, different types of dough, raw or cooked meat, fish, fruit, nuts, ice, etc.
- Complete range that meets each user's requirements.
- Stainless steel construction.
- Stainless steel removable bowl.
- Electronic control panel.
- Continuous speed variator and burst button.
- Bowl cover design allows liquids to be added whilst in operation.
- Safety micro-switch.

CUTTER SK-3


- Equipped with a removable flat blade set for general use.
- Optional:
 - Hub with toothed blades.
 - Hub with perforated blades for preparing egg whites, sauces, etc.
 - Scraper set: allows more homogeneous product to be produced (consult).

	PRICE €
1050080 SK-3 - 230V / 50-60 Hz / 1~	928
2052617 Hub with toothed blades for SK-3	73
2052668 Hub with perforated blades for SK-3	60
2052666 Hub with flat blades for SK-3	71

CUTTER-EMULSYFIER SKE-3


- Equipped with a removable toothed blade set for general use.
- Special height blade shaft, which allow processing a larger quantity of liquids.
- Complete with scraper set: allows more homogeneous product to be produced and avoids product overheating.

	PRICE €
1050086 SKE-3 - 230V / 50-60 Hz / 1~	1.179
2052617 Hub with toothed blades for SK-3	73
2052668 Hub with perforated blades for SK-3	60
2052666 Hub with flat blades for SK-3	71

SPECIFICATIONS	SK-3	SKE-3
BOWL CAPACITY	3 l	3 l
BOWL DIMENSIONS mm	160Ø x 160h	160Ø x 160h
LOADING	500 W	500 W
SPEED (MIN/MAX R.P.M.)	450 / 3000	450 / 3000
DIMENSIONS	240 x 370 x 305 mm	240 x 370 x 305 mm
NET WEIGHT	11Kg	11Kg
COMPLETE WITH	Flat blade	Toothed blade + Scraper



- Complete range: enables food-processing in containers of up to 200 litres capacity.
- Versatile range: allows various combinations depending on the user's requirements.
- Power range from 250 to 750W.
- Liquidiser arms range from 200 to 600mm long and beater arm.
 - Liquidiser suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectionery, etc.) and all sorts of sauces.
 - Beater for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, omelettes, pancake butter, soufflés, etc.
- TR/BM-350: intelligent speed control system, obtaining the maximum performance of the motor all the time.
- Manufactured from durable top quality materials.
- Stainless steel arm attachments.
- Ergonomic design.
- Easy to use and clean.

* Except for TR-200.



Removable arms (except for mod. TR-200 and TR-250).

RANGE	COMPACT RANGE: LIGHT DUTY			MEDIUM RANGE: MEDIUM DUTY		SUPERIOR RANGE: HEAVY DUTY	
	TR-200	TR-250	TR-BM	TR	TR-BM	TR-550	TR-750
LOADING	250W	250W	250W	350W	350W	550W	750W
CONTAINER CAPACITY (L)	<10	<15	<15	<75	<60	<150	<200
FIXED SPEED	✓			✓		✓	✓
ADJUSTABLE SPEED			✓		✓		
LIQUIDISER ARM	200	290	BS (290)	BN (420) BL (500)	BN (420)	BL (500) BXL (585)	600
BEATER ARM			BB-250		BB-350		
FIXED ARM	✓	✓					
REMOVABLE ARM			✓	✓	✓	✓	✓
BLADE COVER Ø	65mm	82mm	82mm	94mm	94mm	94-105mm	118mm

TR-200
Compact hand mixer


With Ø 6,5mm. Blade hood and 200 mm. longfixed arm, the new compact immersion blender TR-200 has been designed to obtain professional performance in small production needs.

Professional performance (250W).
Fixed speed (9.000 rpm) *
Ergonomic, user-friendly design.

* It is possible to obtain a variable speed model with removable arm combining TR/BM-250 motor block and BXS arm.


Liquidisers
TR-200
TR-250
TR-350
TR-550
TR-750


SPECIFICATIONS	TR-200	TR-250	TR-350		TR-550		TR-750
			BN	BL	BL	BXL	
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~						
LOADING	250 W	250 W	350 W	350 W	550 W	550 W	750 W
SPEED (R.P.M.) IN LIQUID							
Fixed	9.000	9.000	9.000	9.000	9.000	9.000	9.000
Adjustable	-	-	-	-	-	-	-
LENGTH (MM)							
Liquidiser arm	200	290	420	500	500	585	600
Beater arm	-	-	-	-	-	-	-
Total length	485	550	732	805	805	885	935
NET WEIGHT	1.9 kg	1.9 kg	3.35 kg	3.55 kg	3.95 kg	4.15 kg	4.25 kg



TR-200



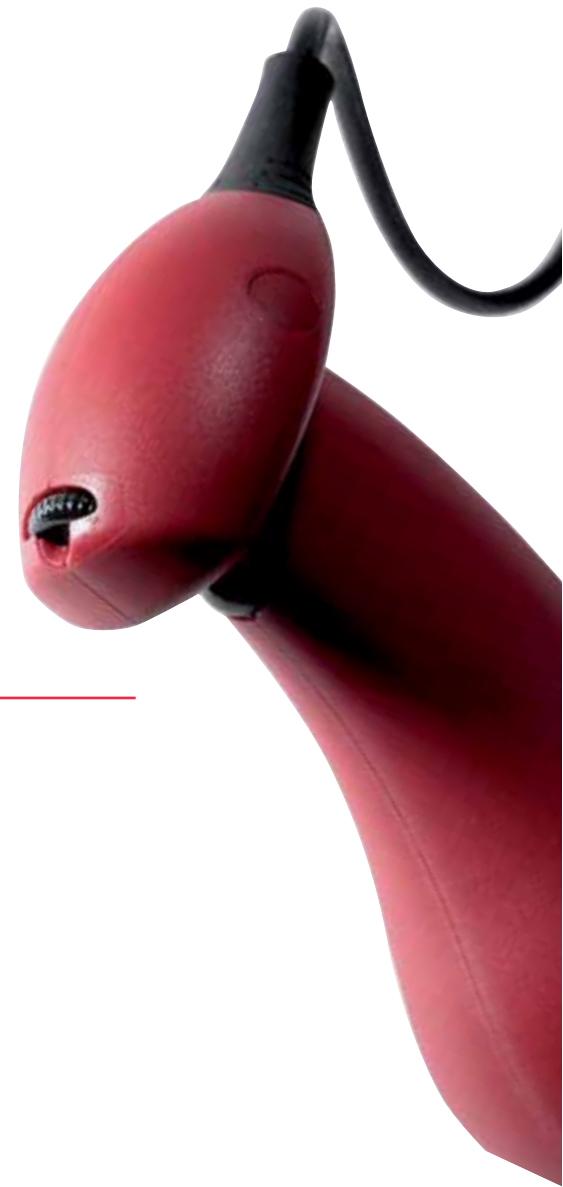
Ø65mm

TR-250



Ø82mm

Combined



TR-BM-250



TR-BM-350



BB-250

BS

BXS

BB-350

BN

SPECIFICATIONS	TR-BM-250					TR-BM-350		
	BXS	BS	BB-250	BN	BB-350			
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~							
LOADING	250 W	250 W	250 W	350 W	350 W			
SPEED (R.P.M.) IN LIQUID								
Fixed	-	-	-	-	-			
Adjustable	1.500- 9.000	1.500- 9.000	130 -1.500	1.500- 9.000	130 -1.500			
LENGTH (MM)								
Liquidiser arm	200	290	-	420	-			
Beater arm	-	-	300	-	396			
Total length	460	550	560	732	705			
NET WEIGHT	1.5 kg	1.9 kg	2.3 kg	3.35 kg	3.5 kg			

LIQUIDISERS


It consists of a motor block with fixed speed and a liquidiser arm.

PRICE €

3030550	TR 200 - 230V / 50-60Hz / 1~	1	223
3030130	TR-250 - 230 V / 50-60Hz / 1~	2	259
3030380	TR-350BN - 230V / 50-60Hz / 1~	3	357
3030381	TR-350BL - 230V / 50-60Hz / 1~	4	392
3030382	TR-550BL - 230V / 50-60Hz / 1~	5	480
3030383	TR-550BXL - 230V / 50-60Hz / 1~	6	564
3030148	TR-750 - 230 V / 50-60Hz / 1~	7	707

COMBINED


It consists of a motor block with adjustable speed, a liquidiser arm and a beater arm.

TR/BM-250: Motor block **TR/BM-250** + Liquidiser arm **BS** + Beater arm **BB-250**.
TR/BM-350: Motor block **TR/BM-350** + Liquidiser arm **BN** + Beater arm **BB-350**.

PRICE €

3030385	TR/BM-250 - 230V / 50-60Hz / 1~	1	482
3030386	TR/BM-350 - 230V / 50-60Hz / 1~	2	566

BEATERS


It consists of a motor block with adjustable speed and a beater arm.

PRICE €

3030387	BM-250 - 230V / 50-60Hz / 1~	1	365
3030388	BM-350 - 230V / 50-60Hz / 1~	2	450



MOTOR UNITS



	PRICE €
3030142 TR/BM-250 - 230 V / 50-60Hz / 1~	219
3030135 TR-350 - 230 V / 50-60Hz / 1~	241
3030145 TR/BM-350 - 230 V / 50-60Hz / 1~	299
3030140 TR-550 - 230 V / 50-60Hz / 1~	329

ARMS



	PRICE €
3030172 Mixer arm BXS - 200 mm - Designed for small production needs	117
3030143 Mixer arm BS - 290 mm	117
3030150 Mixer arm BN - 420 mm	117
3030155 Mixer arm BL - 500 mm	151
3030160 Mixer arm BXL - 585 mm	235
3030144 Beater arm BB-250 - 300 mm	146
3030165 Beater arm BB-350 - 396 mm	150

BOWL CLAMP



Locks the mixer to the bowl.

3030315 Bowl clamp

PRICE €
97



DISPLAY STAND



CLAMP SLIDING FRAME



Combined with the bowl clamp, it allows to slide the mixer along the bowl diameter.

3030320 Clamp sliding frame

PRICE €
110

3030134 Hand mixer display stand (without machines)

PRICE €
352

New

3Hp / 2,2KW

500 l.



21D

30D

42D



TRX-21 / TRX-22

- Designed to work in pots with capacities of up to 500 litres.
- Fully manufactured in stainless steel 18/10.
- For mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc.
- Designed for large yields and for frequent use and cleaning, ideal for kitchens with a large production and the food industry.
- Available in models with 1 or 2 speeds.
- Ease of use: can be moved in several directions, adjustable height, fitted on a trolley with 4 non-slip rubber wheels, 2 of them with brakes.
- Arm: 600 mm long for blending in any type of cooking pot, whether round or rectangular, equally effective throughout the whole pot.
- Balanced liquidiser arm: stops the arm falling or tipping back when not locked.
- Arm securing lever: allows you to lock the blender with one hand while holding the trolley with the other.
- Watertight, tilted control panel: easy access even during use.
- Control panel located on the trolley, making the arm more agile, with better mobility.
- Control panel with built-in timer: you can leave the machine running for up to 60 minutes without the need for user involvement.
- Wiring incorporated into the trolley tubes: The work area is free of cables, so as not to hinder the movement of the blender arm.
- Supports for storing the power supply cable: prevents the cable getting tangled and inconveniencing other users.
- The turbine, disc and grille are very easy to remove for cleaning: no tools needed. The turbine, guard, disc and attachment can be cleaned in dishwashers.
- For use with 3 easily interchangeable attachments, which meet the needs of all users and ingredients.
 - 21D for fibrous ingredients
 - Standard 31D multi-use attachment
 - 42D attachment for very fine blending

- Safety microswitch to control the work position: prevents the turbine working if the arm is too high or low.
- Safety guard on the liquidiser head and safety device that cuts out the power supply.
- **Please note: the turbo-liquidizer and the grids must be ordered separately, which makes it possible to adapt our offer to each user's specific needs.**

		PRICE €
TRX21	TRX-21 - 1.500 rpm - 230-400/50/3N (with 1 grid)	4.800
TRX22	TRX-22 - 1.500/750 rpm - 400/50/3N (with 1 grid)	5.991

The turbo-liquidiser and the grids must be ordered separately:

3030501	TRX-21 - 1.500 rpm - 230-400/50/3N	4.616
3030506	TRX-22 - 1.500/750 rpm - 400/50/3N	5.807
4032389	Grid 42D - for an extra-fine grinding	184
4032403	Grid 30D - universal use	184
4032401	Grid 21D - for fibrous products	184

SPECIFICATIONS	TRX-21	TRX-22
MAXIMUM BOWL CONTENT	500 l.	500 l.
ARM LENGTH	600 mm	600 mm
ELECTRICAL SUPPLY	230-400 / 50Hz / 3~	400 / 50Hz / 3~
LOADING	2.200W	2.200W
SPEED (R.P.M.)	1.500	750-1.500
DIMENSIONS IN OPERATION	568 x 1643 x 1219 mm	568 x 1643 x 1219 mm
STORED	568 x 963 x 1651 mm	568 x 963 x 1651 mm
NET WEIGHT	96 Kg	96 Kg

- Manual bowl safety guard.
- Lever-operated bowl lift.
- Double micro-switches to bowl and guard.
- Supplied with bowl, beater, whisk and dough hook.
 - Dough hook for heavy dough: to obtain dough for bread, pastry, pizza, croissant, cookies.
 - Beater for soft dough: for mixtures to obtain cream, genovese, etc.
 - Balloon whisk for preparing egg whites (soufflé, meringue, ...), sauces (mayonnaise,...), etc.
- Stainless steel bowl.
- Easy to clean.

BM-5 / BM-5E

- Table-top model.
- Continuously variable speed control.
- BM-5: for intense work.
- BM-5E: universal motor.

BE-10/20/30/40

- **Sammic BE food mixers are equipped with powerful three-phase motors controlled by highly reliable electronic speed variator technology which enables the mixers to be connected to a single-phase electrical mains supply.**
- BE-10: model suitable for installation on a table.
- BE-20/30/40: freestanding models.
- 0-30 minute electronic timer and continuous operation option. Acoustic alarm at end of cycle.
- Electronic speed control.
- Safety indicator.

- **Combined models available in the whole BE range.** Easy access to the attachment drive at the front.
- Available attachments: meat mincer, vegetable preparation attachment, and masher (Page P31).
- Reinforced water proof system.
- Stainless steel legs. Optional stainless steel column for BE-20 model.
- Strong and resistant bowl.
- Easy to maintain and repair.
- Optional accessory for BE-20/30: 10-litre reduction equipment (bowl + tools).
- Optional accessory for BE-40: 20-litre reduction equipment (bowl + tools).



OPTIONAL:

- Reduction equipment for BE-20/30/40.
- Additional bowls.
- Accessories for models with attachment drive.
- Trolleys for bowls.
- Base-kit with wheels for food mixers.



Consult marine versions

RANGE	BM-5	BE-10	BE-20	BE-30	BE-40
BOWL CAPACITY (L)	5	10	20	30	40
UNIVERSAL MOTOR	BM-5E				
ASYNCHRONOUS MOTOR	BM-5	✓	✓	✓	✓
THREE-PHASE MOTOR		✓	✓	✓	✓
ELECTRONIC SPEED CONTROL	✓	✓	✓	✓	✓
TIMER AND CONTINUOUS OPERATION POSITION		✓	✓	✓	✓
EXTERNAL CHARGER		✓	✓	✓	✓
TABLE-TOP MODEL	✓	✓			
FLOOR MODEL			✓	✓	✓
STAINLESS STEEL COLUMN			O	O	
STAINLESS STEEL FEET		✓	✓	✓	✓
ATTACHMENT DRIVE		O	O	O	O
REDUCING EQUIPMENT			O	O	O
TOOLS					
DOUGH HOOK	✓	✓	✓	✓	✓
BEATER FOR SOFT DOUGH	✓	✓	✓	✓	✓
BALLOON WHISK	✓	✓	✓	✓	✓

✓ : included - O: optional



BM-5E / BM-5

BE-10


· Tabletop model.

1500180 **BM-5E** - 230 V / 50-60 Hz / 1~
1500170 **BM-5** - 230 V / 50-60 Hz / 1~

PRICE €
775
971

· Tabletop model.
· C models include an attachment drive for accessories.

1500210 **BE-10** - 230V / 50-60 Hz / 1~
1500211 **BE-10C** - 230V / 50-60 Hz / 1~

PRICE €
2.067
2.270

BE-20/30/40


· Stand models.
· C models, with attachment drive.
· I models, with stainless steel column.

1500220 **BE-20** - 230V / 50-60 Hz / 1~
1500221 **BE-20C** - 230V / 50-60 Hz / 1~
1500223 **BE-20I** - 230V / 50-60 Hz / 1~
1500280 **BE-30** - 230V / 50-60 Hz / 1~
1500281 **BE-30C** - 230V / 50-60 Hz / 1~
1500282 **BE-30I** - 230V / 50-60 Hz / 1~
1500240 **BE-40** - 230V / 50-60 Hz / 1~
1500241 **BE-40C** - 230V / 50-60 Hz / 1~

PRICE €
3.389
3.869
3.759
3.796
4.333
4.209
5.492
5.764

SPECIFICATIONS	BM-5E	BM-5	BE-10 / BE-10C	BE-20 / BE-20C / BE-20I	BE-30 / BE-30C / BE-30I	BE-40 / BE-40C
BOWL CAPACITY	5 l	5 l	10 l	20 l	30 l	40 l
CAPACITY IN FLOUR KG *	1	1.5	3	6	9	12
TIMER	-	-	0-30 min	0-30 min	0-30 min	0-30 min
ATTACHMENT DRIVE	No	No	BE-10C	BE-20C	BE-30C	BE-40C
LOADING	300 W	250 W	550W / 750W	900 W	1.100 W	1.400 W
ELECTRICAL SUPPLY	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~	230 V / 50-60Hz/ 1~
DIMENSIONS mm	310 x 382 x 537	310 x 382 x 537	410 x 523 x 688	520 x 733 x 1.152	528 x 764 x 1.152	586 x 777 x 1.202
NET WEIGHT	14 kg	15.8 kg	44 kg	89 kg	105 kg	124 kg

* 60% water

STAINLESS STEEL BOWLS



- Additional stainless steel bowls.
- Robust and resistant.

	PRICE €
2502305 Stainless steel 5 lit. additional bowl BM-5	98
2509494 Stainless steel 10 lit. additional bowl BE-10	139
2509495 Stainless steel 20 lit. additional bowl BE-20	170
2509564 Stainless steel 30 lit. additional bowl BE-30	450
2509497 Stainless steel 40 lit. additional bowl BE-40	406

REDUCTION EQUIPMENT



- They consist of a bowl and three tools.
- They allow to obtain a lower production from a higher capacity food mixer.

	PRICE €
1500222 10 litres bowl and mixing tools for BE-20	531
1500296 10 litres bowl and mixing tools for BE-30	636
1500242 20 litres bowl and mixing tools for BE-40	730

BOWL TRANSPORT TROLLEYS



- They make it easy to transport bowl loaded with the product.
- Made of highly resistant stainless steel.
- Bowl not included.

	PRICE €
1500260 Trolley for 20 l. bowl	395
1500261 Trolley for 30 l. bowl	395
1500262 Trolley for 40 l. bowl	395

BASE KIT WITH WHEELS



- Specially designed for users who continuously need to displace the food mixer.
- The ideal solution to clean the place where the machine is being used.

	PRICE €
1500265 Base kit with wheels for BE-20/30/40	303

ATTACHMENTS FOR COMBINED PLANETARY MIXERS

VEGETABLE PREPARATION ATT. CR-143



Inlet dimensions: 137 x 73mm
 External dimensions: 270 x 370 x 290 mm.
 *Slicing blades, grating discs and grids are those of the CA-300 Vegetable prep. machine (page P19)

	PRICE €
1010026 CR-143 without discs	426

POTATO MASHER ATT. P-132



	PRICE €
1010052 P-132	416

MEAT MINCER ATT. HM-71



	PRICE €
1010045 HM-71	406

BAGUETTE SLICER CP-250


Output: 8.400 / 16.800 slices/hour (1 / 2 baguettes)
 Slices thickness of 10 to 90 mm
 Loading: 250 W.
 Feeding mouth dimensions: 115 x 135 mm
 Dimensions: 410w x 524d x 910 mm h
 Stand dimensions: 494w x 567d x 605 mm h
 Net weight (without stand): 26.5 kg

1050225 CP-250 - 230 V / 50 Hz / 1~	PRICE € 1.728
1050230 Stand	409

SPIRAL DOUGH MIXERS

SPECIFICATIONS	SM-10	SM/E-20	SM/E-33	SME-40	SME-50	SM-75
BOWL CAPACITY	10 l	20 l	33 l	40 l	50 l	75 l
1 SPEED	✓	✓	✓	✓	✓	✓
2 SPEEDS		O	O	O	O	O
TIMER		✓	✓	✓	✓	✓
FIXED BOWL	✓	✓	✓			✓
REMOVABLE BOWL		O	O	✓	✓	
FIXED HEAD	✓	✓	✓			✓
LIFTABLE HEAD		O	O	✓	✓	

✓ : included - O: optional

- Specially suitable for hard dough (pizza, bread, etc.)
- Highly resistant, reliable construction.
- Scratch-resistant paint finish structure for extremely easy cleaning.
- Stainless steel protection grid and electric safety elements.
- Timer in all models from 20 lt.
- Complete range:
 - 10 to 75 litre bowl capacity.
 - 1 or 2 speed appliances.
 - Fixed bowl and head (SM models) or removable bowl and liftable head (SME models).
- All parts in contact with food are made entirely of stainless steel: bowl, spiral and rod.
- 2V: 2 speeds.



SME

SPECIFICATIONS	SM-10	SM/E-20	SM/E-33	SME-40	SME-50	SM-75
BOWL CAPACITY	10 l	20 l	33 l	40 l	50 l	75 l
DOUGH PER BATCH	8 kg	18 kg	25 kg	38 kg	44 kg	60 kg
CAPACITY IN FLOUR KG	5 kg	12 kg	17 kg	25 kg	30 kg	40 kg
BOWL DIMENSIONS	260 x 200 mm	360 x 210 mm	400 x 260 mm	452 x 260 mm	500 x 270 mm	550 x 370 mm
REMOVABLE BOWL	No	SME	SME	Yes	Yes	No
LIFTABLE HEAD	No	SME	SME	Yes	Yes	No
LOADING						
Three phase 1-speed	370 W	750 W	1100 W	1500 W	1500 W	2600 W
Single phase 1-speed.	370 W	900 W	1100 W	-	-	-
Three phase 2-speed	-	600/800W	1000/1400W	1500/2200W	1500/2200W	2600/3400W
DIMENSIONS mm	280 x 540 x 550	390 x 680 x 650	430 x 740 x 740	480 x 820 x 740	530 x 850 x 740	575 x 1020 x 980
NET WEIGHT	36 kg	65 kg	95 kg	105 kg	110 kg	250 kg



SM-10



5500100	SM-10 - 230-400 V / 50 Hz / 3~	PRICE € 1.503
5500105	SM-10 - 230 V / 50 Hz / 1~	1.503

SM-20 / SME-20



5500120	SM-20 - 230-400 V / 50 Hz / 3~	PRICE € 2.000
5500125	SM-20 - 230 V / 50 Hz / 1~	2.000
5500127	SM-20 2V - 400 V / 50Hz / 3~	2.273
5500170	SME-20 - 230-400 V / 50 Hz / 3~	2.564
5500175	SME-20 - 230 V / 50 Hz / 1~	2.564
5500177	SME-20 2V - 400 V / 50Hz / 3~	2.838

SM-33 / SME-33



5500130	SM-33 - 230-400 V / 50 Hz / 3~	PRICE € 2.269
5500135	SM-33 - 230 V / 50 Hz / 1~	2.269
5500137	SM-33 2V - 400 V / 50Hz / 3~	2.558
5500185	SME-33 - 230-400 V / 50 Hz / 3~	2.824
5500190	SME-33 - 230 V / 50 Hz / 1~	2.824
5500192	SME-33 2V - 400 V / 50Hz / 3~	3.113

SME-40



5500140	SME-40 -230-400 V / 50 Hz / 3~	PRICE € 3.031
5500142	SME-40 2V - 400 V / 50Hz / 3~	3.346

SME-50



5500150	SME-50 - 230-400 V / 50 Hz / 3~	PRICE € 3.185
5500152	SME-50 2V - 400 V / 50Hz / 3~	3.491

SM-75



5500160	SM-75 - 230-400 V / 50 Hz / 3~	PRICE € 4.662
5500162	SM-75 2V - 400 V / 50Hz / 3~	5.020

- Body and hopper in stainless steel.
- Mincing head blockage that ensures a perfect cut.
- Sturdy and ventilated motor.
- Supplied with one cutter knife and one plate of 6mm (PS-22/32R with plate of 4.5mm).
- **PS-12**: Cutting unit in aluminium.
- **PS-22/32**: Grinding head in stainless steel or in alimentary anodic aluminium.
- Possibility of fitting the Unger S-3 system in stainless steel.



RANGE	PS-12	PS-22	PS-22R	PS-32	PS-32R
Cutting unit					
Entreprise, Aluminium	✓	✓		✓	
Entreprise, Stainless steel		✓	✓	✓	✓
Unger (double cut), St. St.		✓		✓	
Refrigerated			✓		✓

SPECIFICATIONS	PS-12	PS-22	PS-32	PS-22R	PS-32R
HOURLY OUTPUT	up to 100 kg	up to 280 kg	up to 425 kg	up to 250 kg	up to 450 kg
MESH PLATE DIAMETER	70 mm	82 mm	98 mm	82 mm	98 mm
LOADING					
Three phase	-	1.100 W	1.500 W	1.100 W	2.200 W
Single phase	440 W	740 W	-	1.100 W	-
DIMENSIONS	227 x 470 x 410 mm	310 x 440 x 480 mm	310 x 460 x 480 mm	310 x 438 x 508 mm	325 x 544 x 553 mm
NET WEIGHT	18 kg	31 kg	33 kg	40 kg	74 kg

PS-12



1050110 PS-12 - 230V / 50 Hz. / 1~

PRICE €
809

PS-22



PS22III With Enterprise cutting unit in aluminium

PRICE €
1.437

PS22III With Enterprise cutting unit in st.st.

1.681

PS22III With Unger cutting unit in st. st. (double cut)

1.721

PS22II With Enterprise cutting unit in aluminium

1.501

PS22II With Enterprise cutting unit in st.st.

1.745

PS22II With Unger cutting unit in st. st. (double cut)

1.785

1050212 Motor unit PS-22 - 230-400V / 50 Hz. /3~

1.139

1050210 Motor unit PS-22 - 230V / 50 Hz. /1~

1.203

1050214 Enterprise cutting unit in aluminium

298

1050215 Enterprise cutting unit in st.st.

542

1050216 Unger cutting unit in st.st.(double cut)

582

PS-32



PS32III With Enterprise cutting unit in aluminium

PRICE €
1.665

PS32III With Enterprise cutting unit in st.st.

2.056

PS32III With Unger cutting unit in st. st. (double cut)

2.118

1050220 Motor unit PS-32 - 230-400V / 50 Hz. /3~

1.277

1050222 Enterprise cutting unit in aluminium

387

1050223 Enterprise cutting unit in st.st.

779

1050224 Unger cutting unit in st.st.(double cut)

841

Please note: in models PS-22/32, the motor unit and the cutting units must be ordered separately.

REFRIGERATED MINCERS PS-22R / PS-32R



5050200 PS-22R - Enterprise - 230-400V / 50Hz. / 3~

PRICE €
3.571

5050210 PS-22R - Enterprise - 230V / 50Hz. / 1~

3.730

5050220 PS-32R - Enterprise - 230-400V / 50Hz. / 3~

5.383

MESH PLATES

2011525 Mesh plate 4,5mm PS-12

PRICE €
19

2011527 Mesh plate 6mm PS-12

19

2011530 Mesh plate 8mm PS-12

18

2051051 Mesh plate 3mm PS-22 Enterprise

38

2051014 Mesh plate 4,5mm PS-22 Enterprise

28

2051052 Mesh plate 6mm PS-22 Enterprise

28

2051053 Mesh plate 8mm PS-22 Enterprise

25

2052051 Mesh plate 3mm PS-32 Enterprise

51

2052014 Mesh plate 4,5mm PS-32 Enterprise

40

2052052 Mesh plate 6mm PS-32 Enterprise

38

2052053 Mesh plate 8mm PS-32 Enterprise

37



2051524 Mesh plate 3mm PS-22 Unger

PRICE €
36

2051525 Mesh plate 4,5mm PS-22 Unger

24

2051526 Mesh plate 6mm PS-22 Unger

24

2051527 Mesh plate 8mm PS-22 Unger

24

2051774 Mesh plate 3mm PS-32 Unger

51

2051775 Mesh plate 4,5mm PS-32 Unger

39

2051776 Mesh plate 6mm PS-32 Unger

36

2051777 Mesh plate 8mm PS-32 Unger

35

RANGE	GC	GCP	GL	GAE	CCE
MADE OF ANODISED ALUMINIUM	✓	✓	✓	✓	✓
BUILT-IN SHARPENER	✓	✓	✓	✓	✓
HARD-CHROMED FORGED SCOOP KNIFE				✓	✓
BELT-DRIVEN	✓	✓			
GEAR-DRIVEN			✓	✓	✓
MANUAL SLICER	✓	✓	✓	✓	✓
AUTOMATIC SLICER				✓	
VERTICAL SLICER (FOR MEAT)					✓
RING		✓	✓	✓	✓
CARRIAGE LOCK		✓	✓	✓	✓
BLADE REMOVAL TOOL		✓	✓	✓	✓
ADJUSTABLE CUTTING THICKNESS	✓	✓	✓	✓	✓
SLICE COUNTER				✓	

- Made of special aluminium alloy, anticorrosive and hygienic.
- Belt driven.
- GCP: Professional slicer with ring, carriage lock and blade removal tool. Heavy duty, ventilated motor.
- Easy to use built in sharpener.
- Easy to clean.
- Adjustable cutting thickness.
- Carriage mounted on life-lubricated bearings.

GC - BELT DRIVEN


	PRICE €
5050022 GC-220 - 230 V / 50 Hz / 1~	569
5050024 GC-250 - 230 V / 50 Hz / 1~	646
5050026 GC-275 - 230 V / 50 Hz / 1~	756
5050028 GC-300 - 230 V / 50 Hz / 1~	922

GCP - BELT DRIVEN


	PRICE €
5050075 GCP-250 - 230 V / 50 Hz / 1~	914
5050080 GCP-275 - 230 V / 50 Hz / 1~	990
5050055 GCP-300 - 230 V / 50 Hz / 1~	1.456
5050057 GCP-350 - 230 V / 50 Hz / 1~	1.976

SPECIFICATIONS	GC-220	GC-250	GC-275	GC-300	GCP-250	GCP-275	GCP-300	GCP-350
BLADE DIAMETER mm	220	250	275	300	250	275	300	350
CUTTING CROSS-SECTION mm	150 x 200	190 x 250	210 x 250	220 x 260	190 x 250	200 x 250	220 x 320	240 x 320
CUTTING THICKNESS mm	0-10	0-15	0-15	0-15	0-15	0-15	0-13	0-13
CARRIAGE RUN mm	205	260	260	270	260	260	330	330
LOADING W	250	300	300	300	300	300	450	500
DIMENSIONS mm								
Width	470	580	580	600	580	580	690	710
Depth	380	470	470	480	470	470	510	570
Height	340	370	380	420	370	390	440	470
NET WEIGHT kg	13	17	20	27	18	21	30	30



GL - GEAR DRIVEN

- Slicer wholly made of high-polished aluminium protected against anodic oxidation.
- Built-in precision sharpener.
- Hard-chromed forged scoop knife.
- Life-lubricated helicoidal gear drive.
- Easy selection of cutting thickness.
- Bearing-mounted slide plate.
- **GL**: professional slicer with ring, carriage lock and blade removal tool. Heavy duty, ventilated motor.
- **GAE**: automatic slicer.
 - Two independent motors for blade and carriage.
 - Adjustable carriage run to adapt to different product sizes.
 - Slice counter.
- **CCE**: advancement of the product on double carriage.
 - Meat slicer: vertical position, specially suitable for fresh meat.
- Components in contact with food are completely detachable for easier cleaning.

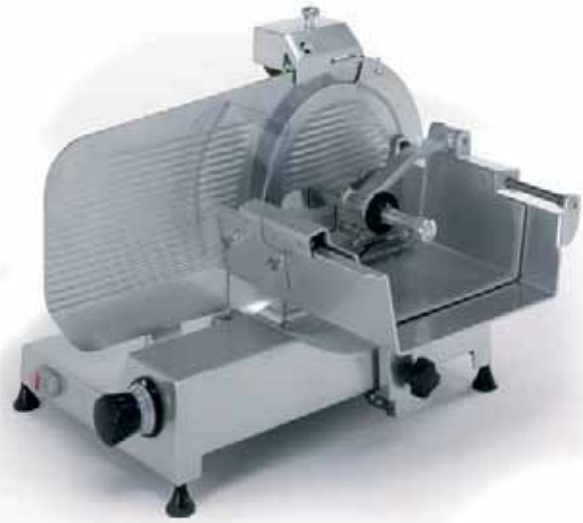


	PRICE €
5050068 GL-300 - 230 V / 50 Hz / 1~	2.420
5050062 GL-300 - 230-400V / 50 Hz / 3~	2.377
5050070 GL-350 - 230 V / 50 Hz / 1~	2.668
5050064 GL-350 - 230-400V / 50 Hz / 3~	2.566

GAE - Automatic slicer - Gear driven



CCE - VERTICAL SLICER - GEAR DRIVEN



	PRICE €
5050082 GAE-300 - 230 V / 50 Hz / 1~	4.833
5050085 GAE-350 - 230-400V / 50 Hz / 3~	5.283
5050084 GAE-350 - 230 V / 50 Hz / 1~	5.283

	PRICE €
5050074 CCE-350 - 230-400 V / 50 Hz / 3~	3.313
5050072 CCE-350 - 230V / 50 Hz / 1~	3.313

SPECIFICATIONS	GL-300	GL-350	GAE-300	GAE-350	CCE-350
BLADE DIAMETER	300 mm	350 mm	300 mm	350 mm	350 mm
CUTTING CROSS-SECTION					
- ■	210 x 210	250 x 250	190 x 190	200 x 200	250 x 250
- ●	210	250	215	240	250
- ■■	210 x 270	250 x 300	250 x 190	280 x 200	250 x 320
CUTTING THICKNESS	0-15 mm	0-15 mm	0-14 mm	0-14 mm	0-18 mm
CARRIAGE RUN	320 mm	320 mm	310 mm	310 mm	375 mm
LOADING	430 W	430 W	250 W	275 W	430 W
DIMENSIONS					
Width	800	800	690	690	780
Depth	560	580	540	540	800
Height	460	480	600	620	580
NET WEIGHT	38 kg	42 kg	50 kg	57 kg	43 kg

BONE SAWS SH-215 / SH-300


- Suitable for cutting bones and frozen products.
- Modern design. Safe and simple operation.
- Structure entirely made of stainless steel.
- Accurate blade stretcher and safety microswitch. Simple drive pulley adjustment system, for adjusting blade height and angle to ensure precise cuts.
- Easy to clean.
- Detachable scrap pan.

	PRICE €
5150000 SH-215 230-400V / 50 Hz. / 3~	2.173
5150005 SH-215 - 230V / 50 Hz / 1~	2.208
5150010 SH-300 230-400V / 50 Hz / 3~	2.691
5150015 SH-300 - 230V / 50 Hz / 1~	2.722

SPECIFICATIONS	SH-215	SH-300
BLADE LENGTH	1.550 x 16 mm	1.820 x 16 mm
CUT HEIGHT	215 mm	300 mm
MAX. CUTTING THICKNESS	150 mm	175 mm
LOADING		
Three phase	750 W	1.150 W
Single phase	750 W	950 W
MOTOR R.P.M.	1.450	1.450
CUTTING SPEED (M/SEC)	15	16
WORK PLAN SIZE (MM)	367 x 415 mm	480 x 470 mm
EXTERNAL DIMENSIONS	400 x 425 x 835 mm	400 x 470 x 958 mm
NET WEIGHT	32 kg	35 kg

HAMBURGER PRESS


- Manufactured in cast anodised aluminium alloy.
- Hamburger Ø 100mm.
- Stainless steel mould and meat ejection device.
- Cellophane container included.
- Easy to clean.
- No maintenance.
- Dimensions: 305w x 255d x 310 mm h.
- Net weight: 4.5 kg.

5050126 PH-4	PRICE € 389
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CAN OPENER



- Simple to use, designed for opening all shapes and even the heaviest cans safely with ease.
- Bonzer blade and gear features avoid metal fragments or sharp edges on opened cans and lids.
- Composite construction of selected foodsafe metals and structural plastics ensures smooth action with minimum wear.
- Antibacterial blades with superior cutting edge to rival openers.
- Patented antibacterial black coating. Allows to show dirt for cleaning purpose.
- Stainless steel base plate.
- Dishwasher safe blade carrier.
- Ideal for up to 40 cans a day.
- Max. Can height: 560 mm.
- Dimensions: 110w x 250d x 800 mm h.
- Net weight: 2.5 Kg.

5040010 EZ-40

PRICE €
190

HAND CHIPPING MACHINE CF-5



- Ideal for restaurants and large kitchens.
- Hourly output up to: 100-150 kg/h.
- Light stainless alloy body: light and strong.
- Clean cut, without breaching or throw-away and without fatigue.
- The use of exchangeable knife blocks and pusher sets allows thicknesses of 8, 10 or 12 mm to be achieved.
- The pusher ejects the chips and leaves the grid free.
- Extended handle which provides optimal results with minimal effort.
- Comfortable use: The springs at the rear leave the grid completely free.
- The springs are highly flexible compensators which help to raise the presser-ejector.
- Equipped with suction feet to provide stability on the work surface.
- Easy to clean.
- Blade units of various sizes and holding bowls for cut potatoes are available as optional accessories.
- Dimensions: 280w x 512d x 735 mm h
- Net weight: 3.9 kg

1020061 CF-5 with 10x10mm cutter set (container optional)

PRICE €
286

1020065 Knife block and pusher set 8 x 8 mm square

61

1020070 Knife block and pusher set 10 x 10 mm square

61

1020075 Knife block and pusher set 12 x 12 mm square

61

9051150 GN Container 1/1 - 150mm depth

48

Smaller containers available - see page S16.

CITRUS JUICE EXTRACTORS ECM / ECP


- Output: 200 oranges / hour.
- Loading: 130 W.
- Single phase 230 V - 50 Hz.

	PRICE €
3420030 ECM - Hand operated. Dimensions: 200w x 280d x 340h mm	342
4420522 Outer stainless steel strainer Ø 14 mm.	19
4420144 Stainless steel decanter	33



- Output: 200 oranges / hour.
- Loading: 130 W.
- Single phase 230 V - 50 Hz.

	PRICE €
3420033 ECP - Lever operated. Dimensions: 200w x 300d x 370h mm	461
4420522 Outer stainless steel strainer Ø 14 mm.	19
4420144 Stainless steel decanter	33

MULTI JUICERS LI-240



- Speed: 6.300 rpm.
- Continuous juice production and automatic pulp ejection. Turbo function to make the final cleaning easy.
- Loading: 240W
- Dimensions: 205w x 310d x 360 mm h
- Net weight: 5 kg.

5410000 **LI-240** - 230 V / 50-60 Hz / 1~

PRICE € **465**

MULTI JUICERS LI-400



- Heavy duty multi juice. Hourly output: 25-30 litres.
- Aluminium body. Steel and nylon basket.
- Speed: 6,000 rpm
- Loading: 400W
- Dimensions: 260 x 450 x 500 mm.
- Net weight: 14 Kg.

5410005 **LI-400** - 230V / 50-60 Hz / 1~

PRICE € **1.758**

BLENDERS



- Bowl capacity: 1.2 litres.
- 2 speeds.
- Loading: 200 W.
- Dimensions: 200w x 200d x 460 mm h.
- Net weight: 3.5 kg.

5410020 **TB-1000** - 230 V / 50-60 Hz / 1~

PRICE € **393**

BLENDER TB-2000



- To blend, crush, grind, etc.
- Ideal for hospitals, nursing homes, and in general, for establishments that need to get a very fine grinding.
- Loading: 950 W.
- Variable speed appliance with pulse option.
- 2-litre, durable polycarbonate decanter.
- Heavy duty wear-resistant base.
- Dimensions: 205w x 230d x 510 mm h.
- Net weight: 5.5 Kg.

5410035 **TB-2000** - 230 V / 50-60Hz / 1~

PRICE € **475**



RANGE	SV-T	SV-S
DIGITAL KEYBOARD	✓	✓
VACUUM CONTROLLED BY TIME	✓	
VACUUM CONTROLLED BY A SENSOR		✓
PLUS VACUUM		✓
BUSCH VACUUM PUMP	204/306/310/410/420/520/604/606/806/810	✓
SOFTAIR	✓	✓
GAS FLUSHING		✓
DEEP-DRAWN CHAMBER	306/308//310/408/410/418/420	310/410/420
PROGRAMMABLE		✓
PROGRAM MEMORY		✓
CYCLE STAGE INDICATOR	✓	✓
STOP KEY TO MOVE ON TO THE NEXT STEP	✓	✓
STAINLESS STEEL CHAMBER	✓	✓
CORDLESS SEALING BAR	✓	✓
READY TO USE "VAC-NORM" EXTERNAL VACUUM KIT	✓	✓
EXTERNAL VACUUM KIT VAC-NORM	O	O
BAG CUTTING UNIT	>408: O	O
LIQUID INSERT PLATES	>408: O	O

✓ : included - O: optional



Ready to use Vac-Norm external vacuum kit.



Deep drawn chamber (300 / 400 series).



Cordless sealing bar in all models.



DIGITAL (TIMER) T

DIGITAL (SENSOR) S



SV-T

SV-S

- Electronic timer and digital keyboard.
- Vacuum controlled by time.
- Softair as standard.
- L.E.D.'s indicate each cycle stage whilst performing.
- A STOP key allows the interruption of the cycle at any stage, moving on to the next step.
- SV-306/310/408/410/418/420: deep-drawn chamber.
- Cordless sealing bar.
- Pump drying program, which improves the durability of the machine.
- Working hours counter display, when oil must be replaced.
- Ready to use Vac-Norm external vacuum kit.

- All functions are controlled by a microprocessor, which allows control of the exact desired vacuum percentage in the chamber.
- Plus vacuum: allows the program of an extra vacuum time period once 99% vacuum has been reached.
- L.E.D.'s indicate each cycle stage whilst performing.
- A STOP key allows the interruption of the cycle at any stage, moving on to the next step.
- Easy to program. 10-program-memory.
- Softair with independent valve and gas flushing come as standard on all sensor machines.
- SV-310/410/420: deep-drawn chamber.
- Cordless sealing bar.
- Pump drying program, which improves the durability of the machine.
- Working hours counter display, indicates when oil must be replaced.
- Ready to use Vac-Norm external vacuum kit.



200 SERIES

VACUUM CONTROLLED BY TIMER

 1140400 **SV-204 T** - 230V / 50-60 Hz / 1~

PRICE €
1.538
300 SERIES

VACUUM CONTROLLED BY TIMER

 1140410 **SV-306 T** - 230V / 50-60 Hz / 1~
 1140417 **SV-308 T** - 230V / 50-60 Hz / 1~
 1140420 **SV-310 T** - 230V / 50-60 Hz / 1~

PRICE €
2.061
1.967
2.165
VACUUM CONTROLLED BY SENSOR

 1140421 **SV-310 S** - 230V / 50-60 Hz / 1~

PRICE €
2.318
400 SERIES

VACUUM CONTROLLED BY TIMER

 1140429 **SV-408 T** - 230V / 50-60 Hz / 1~
 1140430 **SV-410 T** - 230V / 50-60 Hz / 1~
 1140438 **SV-418 T** - 230V / 50-60 Hz / 1~
 1140440 **SV-420 T** - 230V / 50-60 Hz / 1~

PRICE €
2.654
2.867
3.017
3.308
VACUUM CONTROLLED BY SENSOR

 1140431 **SV-410 S** - 230V / 50-60 Hz / 1~
 1140441 **SV-420 S** - 230V / 50-60 Hz / 1~

PRICE €
3.225
3.711

SPECIFICATIONS	SV-204T	SV-306T	SV-308	SV-310	SV-408	SV-410	SV-418	SV-420
VACUUM PUMP	Busch 4 m ³ /h	Busch 6 m ³ /h	8 m ³ /h	Busch 10 m ³ /h	8 m ³ /h	Busch 10 m ³ /h	18 m ³ /h	Busch 20 m ³ /h
SEALING TYPE	Single	Single	Single	Single	Double	Double	Double	Double
SEALING BAR LENGTH	264 mm	314 mm	314 mm	314 mm	414 mm	414 mm	414 mm	414 mm
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~							
ELECTRICAL LOADING	100 W	370 W	370 W	370 W	370 W	370 W	750 W	750 W
VACUUM PRESSURE (MAXI)	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar	2 mbar
CHAMBER DIMENSIONS								
Width	280 mm	330 mm	330 mm	330 mm	430 mm	430 mm	430 mm	430 mm
Depth	300 mm	360 mm	360 mm	360 mm	415 mm	415 mm	415 mm	415 mm
Height	90 mm	140 mm	140 mm	140 mm	145 mm	145 mm	180 mm	180 mm
EXTERNAL DIMENSIONS								
Width	323 mm	384 mm	384 mm	384 mm	500 mm	500 mm	500 mm	500 mm
Depth	405 mm	455 mm	455 mm	455 mm	500 mm	500 mm	500 mm	500 mm
Height	260 mm	405 mm	405 mm	405 mm	413 mm	413 mm	448 mm	448 mm
NET WEIGHT	23 kg	34 kg	34 kg	34 kg	64 kg	64 kg	70 kg	70 kg
COMPLETE WITH	1 filling plate							

500 SERIES

Two sealing bars



VACUUM CONTROLLED BY TIMER

	1140448 SV-520 T - 230V / 50-60 Hz / 1~	PRICE € 3.858
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VACUUM CONTROLLED BY SENSOR

	1140449 SV-520 S - 230V / 50-60 Hz / 1~	PRICE € 4.123
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600 SERIES



VACUUM CONTROLLED BY TIMER

	1140460 SV-604 T - 230-400V / 50 Hz / 3N~	PRICE € 6.132
	1140470 SV-606 T - 230-400V / 50 Hz / 3N~	PRICE € 6.424
	1140462 SV-604 CCT - 230-400V / 50 Hz / 3N~	PRICE € 6.132
	1140472 SV-606 CCT - 230-400V / 50 Hz / 3N~	PRICE € 6.424

VACUUM CONTROLLED BY SENSOR

	1140461 SV-604 S - 230-400V / 50 Hz / 3N~	PRICE € 6.330
	1140471 SV-606 S - 230-400V / 50 Hz / 3N~	PRICE € 6.601
	1140463 SV-604 CCS - 230-400V / 50 Hz / 3N~	PRICE € 6.330
	1140473 SV-606 CCS - 230-400V / 50 Hz / 3N~	PRICE € 6.601

800 SERIES



VACUUM CONTROLLED BY TIMER

	1140480 SV-806 T - 230-400V / 50 Hz / 3N~	PRICE € 7.921
	1140490 SV-810 T - 230-400V / 50 Hz / 3N~	PRICE € 9.299

VACUUM CONTROLLED BY SENSOR

	1140481 SV-806 S - 230-400V / 50 Hz / 3N~	PRICE € 8.346
	1140491 SV-810 S - 230-400V / 50 Hz / 3N~	PRICE € 9.663
	1140487 SV-806 CCS - 230-400V / 50 Hz / 3N~	PRICE € 8.387
	1140494 SV-810 CCS - 230-400V / 50 Hz / 3N~	PRICE € 9.710
	1140482 SV-806 LLS - 230-400V / 50 Hz / 3N~	PRICE € 8.386
	1140492 SV-810 LLS - 230-400V / 50 Hz / 3N~	PRICE € 9.737

SPECIFICATIONS	SV-520	SV-604 / 606	SV-604CC / 606CC	SV-806 / 810	SV-806CC / 810CC	SV-806LL / 810LL
VACUUM PUMP	Busch 20 m³/h	Busch 40 / 63 m³/h	Busch 40 / 63 m³/h	Busch 63 / 100 m³/h	Busch 63 / 100 m³/h	Busch 63 / 100 m³/h
SEALING TYPE	Double	Double	Double	Double	Double	Double
SEALING BAR LENGTH	414+414 mm	650+407 mm	459+459 mm	842+524 mm	524+524 mm	842+842 mm
ELECTRICAL SUPPLY	230V/50-60Hz 1~			230 - 400 V / 50 Hz / 3N~		
ELECTRICAL LOADING	750 W	1.100 W / 1500 W	1.100 W / 1500 W	1.500 W / 2200 W	1.500 W / 2200 W	1.500 W / 2200 W
VACUUM PRESSURE (MAXI)	2 mbar	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar	0.5 mbar
CHAMBER DIMENSIONS						
Width	560 mm	672 mm	672 mm	864 mm	864 mm	864 mm
Depth	430 mm	481 mm	481 mm	603 mm	603 mm	603 mm
Height	180 mm	185 mm	185 mm	210 mm	210 mm	210 mm
EXTERNAL DIMENSIONS						
Width	642 mm	740 mm	740 mm	990 mm	990 mm	990 mm
Depth	557 mm	553 mm	553 mm	760 mm	760 mm	760 mm
Height	455 mm	1.035 mm	1.035 mm	995 mm	995 mm	995 mm
NET WEIGHT	80 kg	145 / 159kg	145 / 159kg	232 / 250 kg	232 / 250 kg	232 / 250 kg
COMPLETE WITH				1 filling plate		



New

SEALING BAGS

	PRICE €
1140600 180 x 300 mm. bag pack (100 units)	19
1140602 300 x 400 mm. bag pack (100 units)	31
1140601 400 x 500 mm. bag pack (100 units)	44

EXTERNAL VACUUM KIT "VAC-NORM"

	PRICE €
2149244 For bench-type machines	71
2149257 For stand machines	83

VAC-NORM CONTAINERS

	PRICE €
5140100 Vac-Norm container 1/1 Depth:200mm (530x325 / 27 l.)	134
5140102 Vac-Norm container 1/1 Depth:150mm (530x325 / 20,5 l.)	119
5140106 Vac-Norm container 1/2 Depth:150mm (265 x 325 / 9 l.)	65
5140108 Vac-Norm container 1/2 Depth:100mm (265 x 325 / 6 l.)	62
5140110 Vac-Norm container 1/3 Depth:150mm (176 x 325 / 5,5 l.)	60
5140112 Vac-Norm container 1/3 Depth:100mm (176 x 325 / 3,5 l.)	51

VAC-NORM COVERS

	PRICE €
5140114 Vac-Norm cover 1/1 (complete with valve and gasket)	80
5140116 Vac-Norm cover 1/2 (complete with valve and gasket)	64
5140118 Vac-Norm cover 1/3 (complete with valve and gasket)	48

VAC-NORM COVER GASKETS

	PRICE €
5140120 Vac-Norm cover gasket 1/1	21
5140122 Vac-Norm cover gasket 1/2	20
5140124 Vac-Norm cover gasket 1/3	11

VAC-NORM VALVE

	PRICE €
5140126 Valve for Vac-Norm cover	3

BAG CUTTING KIT


	PRICE €
2149502 For 407mm strip	121
2149501 For 414mm strip	121
2149504 For 459mm strip	155
2149505 For 524mm strip	165
2149503 For 650mm strip	187
2149506 For 842mm strip	249

LIQUID INSERT PLATES


	PRICE €
2149531 For SV-306/308/310	69
2149020 For SV-408/410/418/420/520	72
2149074 For SV-604/606	74
2141798 For SV-806/810	78

FILLING PLATES


	PRICE €
2140023 For SV-204	33
2142344 For SV-300	45
2140614 For SV-408/410/418/420	59
2142031 For SV-520	70
2141162 For SV-604/606	69
2143001 For SV-604/606CC	85
2141791 For SV-806/810	150
2141796 For SV-806/810LL	141



SVE-104T



SVE-114T



5140210 **SVE-104T** - 230V / 50-60 Hz / 1~

PRICE € **475**

5140220 **SVE-114T** - 230V / 50 Hz / 1~

PRICE € **1.113**

- Vacuum packing machines without chamber.
- Up to 140 mbar vacuum can be obtained in the pouch, prolonging the product's preservation time or preparing it for sous-vide cooking.
- It is necessary to use embossed bags.
- Stainless steel made.
- Vacuum controlled by time.
- Electronic control board.
- Self lubricating pump (SVE-114T, double body pump).



SEALING BAGS

	PRICE €
1140610 180 x 300 mm. embossed bag pack (100 units)	26
1140611 300 x 400 mm. embossed bag pack (100 units)	46
1140612 350 x 550 mm. embossed bag pack (100 units)	68

SPECIFICATIONS	SVE-104T	SVE-114T
VACUUM PUMP	12 l/h	30 l/h
SEALING BAR LENGTH	330 mm	450 mm
ELECTRICAL SUPPLY	230V / 50-60 Hz / 1 ~	230V / 50 Hz / 1 ~
ELECTRICAL LOADING	400 W	500 W
EXTERNAL DIMENSIONS		
Width	360 mm	480 mm
Depth	300 mm	240 mm
Height	140 mm	140 mm
NET WEIGHT	7 kg	15 kg

CONTAINER THERMO-SEALER TS-150



Stainless steel casing.
 Width of film: 150 mm.
 Tray dimensions:
 - 1 tray of 192 x 137 mm per cycle.
 - 2 trays of 137 x 95 mm per cycle.
 Simultaneous sealing and cutting of the film.
 Loading: 450 W
 Dimensions: 202w x 500d x 245 mm h
 Net weight: 9.5 kg

1150001 **TS-150** - (Film included) - 230 V / 50-60 Hz / 1~

PRICE € **918**

2150165 Film roll 300 metres

45

CONTAINERS

	PRICE €
5150100 2L 192x136x98 800u	164
5150106 1,5L 192x136x85 800u	162
5150111 1,2L 192x136x72 800u	162
5150116 1L 192x136x54 800u	123
5150120 0,75L 192x136x40 800u	124
5150125 0,65L 192x136x35 800u	121
5150130 0,5L 136x96x66 800u	63
5150135 0,375L 136x96x49 800u	58
5150140 0,25L 136x96x35 800u	53

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

Sammic offers a wide range of sous-vide equipment in terms of capacity and uses, including both unstirred waterbaths and a portable cooker with stirrer, providing the right solution for each user's needs.

BENEFITS OF SOUS-VIDE COOKING

Product quality: it allows to obtain a more tender and tasty product and with a better texture.

- Minimal loss of moisture and weight.
- Preservation of flavour and aroma as water soluble substances - especially aromatics - are not lost.
- Flavours are enhanced, colours retained and little or no salt is required.
- Nutrients are preserved as water-soluble minerals are not leached into cooking water, as cooking in a vacuum bag eliminates this.
- Research has shown that sous vide gives the highest retention of vitamins vs. steaming and boiling.
- Little additional fat is required during cooking.
- Consistent results every time a dish is cooked.

Operational and economic benefits:

- Allows to prepare dishes in advance, making work organization easier in peak periods.

- Minimise wastage by advance preparation of controlled portions.
- Low energy consumption compared with ovens and gas ranges.
- Non-use of gas reduces ambient temperature in kitchen, and fire risk.
- Several meals from starter to dessert can be regenerated simultaneously in the same bath reducing clean up time.
- With minimal training, unskilled staff can use Sammic sous-vide cooking appliances, this simplifies service and is especially useful for room service during the night.
- Production planning allows the restaurant to offer a wider variety of dishes.
- Minimum shrinkage of contents during cooking process, typically from 30% to less than 5% in most cases resulting in greater yield.
- Cheaper cuts of meat can be used as the sous vide technique dramatically improves tenderness.



CLIP-ON IMMERSION CIRCULATOR



- It can be fitted in seconds into a standard gastronorm container of different sizes.
- Easy to stock and transport.
- Stability/uniformity: $\pm 0.1^{\circ}\text{C}$.
- Minimum container depth: 150 mm.

	PRICE €
5170015 SVP-100 - 230V / 50-60 Hz/ 1~	1.482
9050150 GN Container 2/1 - 150mm depth	89
9050200 GN Container 2/1 - 200mm depth	102
1050172 GN 2/1 Cover	92
9051150 GN Container 1/1 - 150mm depth	48
9051200 GN Container 1/1 - 200mm depth	54
1050171 GN 1/1 Cover	67
9052150 GN Container 2/3 - 150mm depth	41
9052200 GN Container 2/3 - 200mm depth	48
1050170 GN 2/3 Cover	60



UNSTIRRED DIGITAL BATHS



SVC-14



SVC-28



SVC-24-22D

- Static sous-vide bath.
- Combines the precision and the capability to produce without depending on external containers.
- Different models and sizes available.
- Stainless steel construction.
- 14 or 28 litres model with the possibility to use partitions (optional), and a duo-bath with two tanks (4 + 22 lt.).
- Sensitivity $\pm 0.2^{\circ}\text{C}$, uniformity $\pm 0.1^{\circ}\text{C}$.

		PRICE €
5170000	SVC-14 - 230V / 50-60 Hz / 1~	1.404
5170005	SVC-28 - 230V / 50-60 Hz / 1~	1.618
5170010	SVC-4-22D - 230V / 50-60 Hz / 1~	2.849

ACCESSORIES



		PRICE €
5170066	Bath partition 470mm	118
5170065	Bath partition 270mm	92
5170056	Needle Probe 120mm (1mm dia) Max temp. 250°C	92
5170060	Probe Foam Seal (4 metres x 10mm wide)	92
5170055	Needle Probe 60mm (1mm dia) Max temp. 250°C	79
5170050	Digital thermometer and Probe Kit	386

SPECIFICATIONS	SVP-100	SVC-14	SVC-28	SVC-4/22D
TEMPERATURE				
DISPLAY RESOLUTION	0.1°C	0.1°C	0.1°C	0.1°C
RANGE	5°C -95°C	5°C -99°C	5°C -99°C	5°C -99°C
CONTROL		PID-Adaptive	PID-Adaptive	PID-Adaptive
SENSITIVITY / UNIFORMITY (AT 55°C)	$\pm 0.1^{\circ}\text{C}$	$\pm 0.2^{\circ}\text{C} / \pm 0.1^{\circ}\text{C}$	$\pm 0.2^{\circ}\text{C} / \pm 0.1^{\circ}\text{C}$	$\pm 0.2^{\circ}\text{C} / \pm 0.1^{\circ}\text{C}$
TIME				
RESOLUTION	1 min.	1 min.	1 min.	1 min.
CYCLE LENGTH	1 min. 99 h.	1 min. 99 h.	1 min. 99 h.	1 min. 99 h.
GENERAL				
CAPACITY (LT.)	< 56	14	28	4+22
ELECTRICAL SUPPLY	230V / 50 Hz / 1~	230V / 50 Hz / 1~	230V / 50 Hz / 1~	230V / 50 Hz / 1~
LOADING	1000 W	1500 W	1900 W	1250 W
INTERNAL DIMENSIONS				
Width	122 mm	300 mm	300 mm	4l. 300 mm / 22l. 505 mm
Depth	132 mm	300 mm	505 mm	4l. 152 mm / 22l. 300 mm
Height	148 mm	150 mm	200 mm	4l. 150 mm / 22l. 150 mm
EXTERNAL DIMENSIONS				
Width	122 mm	431 mm	332 mm	785 mm
Depth	153 mm	377 mm	652 mm	377 mm
Height	200 mm	290 mm	290 mm	290 mm
DRAIN TAP	-	✓	✓	✓

**OPTIONAL: UVC LAMP AND
USB TO CONNECT A
PRINTER. PLEASE
ENQUIRE.**



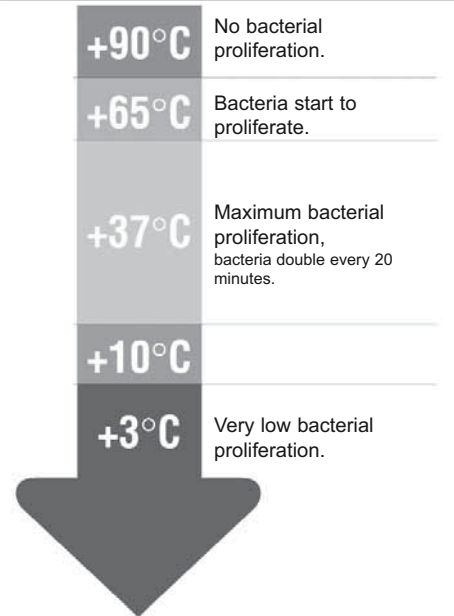
- Hard chilling + deep freezing + preservation.
- Core probe. Conic-shaped probe: easy to extract. (Except T-3 model)
- Indirect air flush: low dehydration.
- Powerful compressors: quick chilling.
- Hard chilling: for thick products.
- Preservation with automatic defrost: longtime preservation.
- Hot-gas defrosting: very fast and effective.
- Pre-chilling function: costless chilling process.
- HACCP alarm memory standard (except for T-3, in option for AS-5).
- Optional UVC lamp and USB to connect a printer: please contact us.

SPECIFICATIONS	T-3	AS-5	AS-10	AS-15	AS-15MD	AS-15/2	AS-15/2MD
CAPACITY							
Containers GN 2/3	3	-	-	-	-	-	-
Containers GN 1/1	-	5	10	15	15	30	30
Containers GN 2/1	-	-	-	-	-	15	15
Containers EN 600 x 400	-	5	10	15	15	30	30
Ice-cream containers 5 lt	2	6	15	21	21	42	42
Trolley GN 1/1	-	-	-	-	-	-	-
Trolley GN 2/1	-	-	-	-	-	-	-
Trolley EN 600 x 400	-	-	-	-	-	-	-
Trolley EN 600 x 800	-	-	-	-	-	-	-
Rational trolley 201	-	-	-	-	-	-	-
DISTANCE BETWEEN TRAYS	70	68	68	68	68	68	68
CAPACITY							
90°C → 3°C 90' (Kg)	7	14	35	40	40	70	70
90°C → -18°C 240' (Kg)	5	8	25	30	30	55	55
LOAD	600 W	900 W	2700 W	2900 W	2900 W	4350 W	4350 W
INTEGRATED POWER UNIT	✓	✓	✓	✓		✓	
SEPARATE POWER UNIT **					✓		✓
DIMENSIONS							
Width	600	800	800	800	800	800	800
Depth	600	731	731	850	850	1228	1228
Height	400	900	1450	1970	1970	1970	1970

**Installation not included. Includes power unit and installation kit up to 10m.



Food quality and safety throughout the preservation process



SPECIFICATIONS	AS-20/80	AS-20/80 MD	T-20R	T-30
CAPACITY				
Ice-cream containers 5 lt	-	-	-	-
Trolley GN 1/1	2	2	-	2
Trolley GN 2/1	1	1	-	1
Trolley EN 600 x 400	2	2	-	2
Trolley EN 600 x 800	1	1	-	1
Rational trolley	Rational trolley 201	Rational trolley 201	Rational trolley 201	Rational trolley 202
DISTANCE BETWEEN TRAYS	-	-	-	-
CAPACITY				
90°C → 3°C 90' (Kg)	80	80	80	110
90°C → -18°C 240' (Kg)	65	65	65	95
LOAD	3880 W	3880 W	3600 W	4200 W
INTEGRATED POWER UNIT	✓			
SEPARATE POWER UNIT **		✓	✓	✓
INTERNAL DIMENSIONS				
Width	680	680	-	860
Depth	870	870	-	920
Height	1850	1850	-	2000
DIMENSIONS				
Width	890	890	1040	1370
Depth	1400	1400	1020	1210
Height	2410	2410	2275	2274

**Installation not included. Includes power unit and installation kit up to 10m.

T-3


- 3 trays GN 2/3 (distance between trays: 70 mm.)
- Capacity: chilling 7 Kg. / deep freezing 5 Kg. (see specifications).
- Integrated power unit.

 5140017 **T-3** - 220-240 V / 50 Hz / 1~

PRICE €
3.369

 5140080 Probe kit for **T-3**
175
AS-5 / AS-10


- 5 / 10 trays GN 1/1 (distance between trays: 68 mm.)
- Capacity AS-5: chilling 14 Kg. / deep freezing 8 Kg. (see specifications).
- Capacity AS-10: chilling 35 Kg. / deep freezing 25 Kg. (see specifications).
- Integrated power unit.

 5140065 **AS-5** - 220 - 240 V / 50 Hz / 1~

PRICE €
5.270

 5140048 **AS-10/35** - 400V / 50 Hz / 3N~

8.984
AS-15


- 15 trays GN 1/1 (distance between trays: 68 mm.)
- Capacity: chilling 40 Kg. / deep freezing 30 Kg. (see specifications).
- AS-15: Integrated power unit. / AS-15MD: separate power unit.

 5140067 **AS-15** - 400 V / 50 Hz / 3N~

PRICE €
10.971

 5140071 **AS-15MD** - 400 V / 50 Hz / 3N~ - Remote motor

12.859
AS-15/2


- 15 trays GN 2/1 (distance between trays: 68 mm.)
- Capacity: chilling 70 Kg. / deep freezing 55 Kg. (see specifications).
- AS-15/2: Integrated power unit. / AS-15/2MD: separate power unit.

 5140069 **AS-15/2** - 400 V / 50 Hz / 3N~

PRICE €
14.944

 5140072 **AS-15/2MD** - 400 V / 50 Hz / 3N~ - Remote motor

16.890



AS-20/80



- Model for GN 1/1 trolley.
- Capacity: chilling 80 Kg. / deep freezing 65 Kg. (see specifications).
- Integrated power unit.
- * GN / EN trolley not included.

5140039 **AS20/80** - 400 V / 50 Hz / 3N~ **PRICE € 18.797**
 5140027 Trolley for 20 GN 1/1 trays - St. St. Wheels - Stands -45°C **796**

AS-20/80MD



- Combines with GN 1/1 trolley.
- Production: cooling capacity 80 Kg. / freezing capacity 65 Kg. (see technical specifications).
- Separated motor unit.
- *GN or EN trolley not included

5140042 **AS20/80MD** - 400 V / 50 Hz / 3N~ **PRICE € 21.672**

T-20-R



- Combines with a Rational 20G/N 1/1 trolley.
- Production: cooling capacity 80 Kg. / freezing capacity 65 Kg. (see technical specifications).
- Separated motor unit.
- *GN or EN trolley not included

5140023 **T-20R** - 400 V / 50 Hz / 3N~ **PRICE € 22.545**

T-30



- Model for GN 21 trolley.
- Capacity: chilling 110 Kg. / deep freezing 95 Kg. (see specifications).
- Separate power unit.
- * GN / EN trolley not included.

5140024 **T-30** - 400 V / 50 Hz / 3N~ **PRICE € 25.809**
 5140028 Trolley for 20 GN 2/1 trays - St. St. Wheels - Stands -45°C **827**









Industrial sinks - 600 range	S4
Industrial sinks - 700 range	S6
Hand washbasins	S8
Industrial taps	S9
Work tables - 600 range	S10
Work tables - 700 range	S12
Bain marie - Plate warmer	S14
Cupboards - Wall shelves	S15
Gastronorm containers - stainless steel 18/10	S16
Trolleys	S18
Stainless steel bins	S19
Knife sterilisers	S21
Baskets	S22

Sammic presents a range of Static Preparation and Distribution in standard measures which is a quick and inexpensive solution for all users.

The wide range available ensures unparalleled ability to adapt to any space, whatever the type or the user's need, completing the offer with industrial taps, shelves, trolleys, bain maries, knife sterilisers, bins, gastronorm containers and racks for dishwashing equipment.



- Made of AISI 304 Scotch Brite.
- Work top with pressed anti-drip edge and 100mm splashback.
- Soundproofed tank complete with drain and overflow pipe.
- Panelling on three sides with flattened lower edges.
- Square-pipe legs 40x40mm. Undershelf optional.
- Hexagonal, height-adjustable stainless steel feet.
- Optional accessories: false bottom, overflow filters, undershelves, taps.



	DRYING RACK	TANK DIMENSIONS	SINK UNITS: WORKTOPS		SINK UNITS: LEGS		SINK UNITS: UNDERSHELVES	
			CODE	PRICE €	CODE	PRICE €	CODE	PRICE €
1 BOWL								
FR-606/10 - 600x600	-	500x400x250	5811606	361	5810606	212	5810646	92
FR-607/10 - 700x600	-	500x400x250	5811607	405	5810607	216	5810647	99

1 BOWL + DRYING RACK

FR-610/11D - 1000x600	right	400x400x250	5812610	401	5810610	222	5810650	141
FR-610/11I - 1000x600	left	400x400x250	5813610	401	5810610	222	5810650	141
FR-612/11D - 1200x600*	right	500x400x250	5812612	429	5810612	229	5810652	160
FR-612/11I - 1200x600*	left	500x400x250	5813612	429	5810612	229	5810652	160
FR-613/11D - 1300x600	right	500x400x250	5812613	498	5810613	233	5810653	172
FR-613/11I - 1300x600	left	500x400x250	5813613	498	5810613	233	5810653	172

1 BOWL + DRYING RACK + WASTE HOLE

FR-618/111D - 1800 x 600	right	500x400x250	5818618	790	5810616	294		
FR-618/111I - 1800 x 600	left	500x400x250	5819618	790	5810616	294		

2 BOWLS

FR-610/20 - 1000x600*	-	400x400x250	5814610	595	5810610	222	5810650	141
FR-612/20 - 1200x600*	-	500x400x250	5814612	617	5810612	229	5810652	160

2 BOWLS + DRYING RACK

FR-614/21D - 1400x600	right	400x400x250	5815614	681	5810614	269	5810654	186
FR-614/21I - 1400x600	left	400x400x250	5816614	681	5810614	269	5810654	186
FR-616/21D - 1600x600	right	500x400x250	5815616	699	5810615	275	5810656	211
FR-616/21I - 1600x600	left	500x400x250	5816616	699	5810615	275	5810656	211
FR-618/21D - 1800x600	right	500x400x250	5815618	745	5810616	294	5810658	236
FR-618/21I - 1800x600	left	500x400x250	5816618	745	5810616	294	5810658	236

2 BOWLS + 2 DRYING RACKS

FR-620/22 - 2000x600		500x400x250	5817620	804	5810620	332	5810660	252
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* See frames for dishwashers on page S5.

FRAMES FOR DISHWASHERS



1

- Frame to install a dishwasher under the drying rack.
- Sink unit with drying rack and tap not included, consult pages S4 and S9.

	PRICE €
5810682 FL-612/11I - With undershelf - For 1200 x 600 worktop - drying rack left	308
5810681 FL-612/11D - With undershelf - For 1200 x 600 worktop - drying rack right	308
5810689 FLS-618/21I - Without undershelf - For 1800 x 600 worktop - drying rack left	354
5810690 FLS-618/21D - Without undershelf - For 1800 x 600 worktop - drying rack right	354
5810688 FL-618/21I - With undershelf - For 1800 x 600 worktop - drying rack left	532
5810687 FL-618/21D - With undershelf - For 1800 x 600 worktop - drying rack right	532

INDUSTRIAL SINKS COMPLETE WITH FRAME AND DOORS



- Worktop with sink(s) and drying rack included.
- Waterproof and soundproof reinforcing underside.
- Soundproofed sliding doors and height-adjustable intermediate shelf.
- Tap not included (consult taps on page S9).

	PRICE €
5810692 FC-612/11I - 1200x600 x 850 - 1 bowl (500x400) + drying rack left	1.347
5810693 FC-612/11D - 1200x600 x 850 - 1 bowl (500x400) + drying rack right	1.347
5810696 FC-616/21I - 1600x600 x 850 - 2 bowls (500x400) + drying rack left	1.681
5810697 FC-616/21D - 1600x600 x 850 - 2 bowls (500x400) + drying rack right	1.681

PERFORATED FALSE BOTTOM



	PRICE €
5810901 FFP-404 - 400x400	98
5810902 FFP-504D - 500x400 - drain right / 400x500 - drain left	103
5810903 FFP-504I - 500x400 - drain left / 400x500 - drain right	103

OVERFLOW PIPES



	PRICE €
5810908 TRS-250 Overflow pipe 230x40	27
5810907 FTR-250 Overflow pipe with filter 230x40	96



- Made of AISI 304 Scotch Brite.
- Work top with pressed anti-drip edge and 100mm splashback.
- Soundproofed tank complete with drain and overflow pipe.
- Panelling on three sides with flattened lower edges.
- Square-pipe legs 40x40mm. Undershelf optional.
- Hexagonal, height-adjustable stainless steel feet.
- Optional accessories: false bottom, overflow filters, undershelves, taps.

1 BOWL	DRYING RACK	TANK DIMENSIONS	SINK UNITS: WORKTOPS		SINK UNITS: LEGS		SINK UNITS: UNDERSHELVES	
			CODE	PRICE €	CODE	PRICE €	CODE	PRICE €
FR-707/10 - 700x700	-	500x500x250	5811706	423	5810707	207	5810747	111
FR-708/10 - 800x700	-	500x500x250	5811708	536	5810708	229	5810748	128

1 BOWL + DRYING RACK

FR-710/11D - 1000x700	right	400x500x250	5812710	512	5810710	238	5810750	147
FR-710/11I - 1000x700	left	400x500x250	5813710	512	5810710	238	5810750	147
FR-712/11D - 1200x700	right	500x500x250	5812712	517	5810712	249	5810752	177
FR-612/11I - 1200x600	left	500x500x250	5813712	517	5810712	249	5810752	177
FR-613/11D - 1300x600	right	500x500x250	5812714	579	5810714	275	5810754	200
FR-714/11I - 1400x700	left	500x500x250	5813714	579	5810714	275	5810754	200

1 BOWL + DRYING RACK + WASTE HOLE

FR-718/111D - 1800 x 700	right	500x500x250	5818718	864	5810718	314		
FR-718/111I - 1800 x 700	left	500x500x250	5819718	864	5810718	314		

2 BOWLS

FR-712/20 - 1200x700	-	500x500x250	5814712	717	5810712	249	5810752	177
FR-714/20 - 1400x700	-	500x500x250	5814714	873	5810714	275	5810754	200

2 BOWLS + DRYING RACK

FR-718/21D - 1800x700	right	500x500x250	5815718	802	5810718	314	5810758	252
FR-718/21I - 1800x700	left	500x500x250	5816718	802	5810718	314	5810758	252
FR-721/21D - 2100x700	right	500x500x250	5815721	1.065	5810721	338	5810861	285
FR-612/11I - 1200x600	left	500x500x250	5816721	1.065	5810721	338	5810861	285

BIG CAPACITY RANGE

- Big capacity soundproofed tank.
- Complete with drain (with 50 / 40mm. adapter), overflow pipe and pan grid.

1 BOWL	DRYING RACK	TANK DIMENSIONS	SINK UNITS: WORKTOPS		SINK UNITS: LEGS		SINK UNITS: UNDERSHELVES	
			CODE	PRICE €	CODE	PRICE €	CODE	PRICE €
FR-710/10 - 1000x700	-	800x500x350	5811730	785	5810711	238	5810750	147
FR-718/20 - 1800x700	-	800x500x350	5814738	1.193	5810719	314	5810758	252

* See frames for dishwashers on page S7.

FRAMES FOR DISHWASHERS



- Frame to install a dishwasher under the drying rack.
- Sink unit with drying rack and tap not included, consult pages S6 and S9.

	PRICE €
5810782 FL-712/11I - With undershelf - For 1200 x 700 worktop - drying rack left	364
5810781 FL-712/11D - With undershelf - For 1200 x 700 worktop - drying rack right	364
5810788 FL-718/21I - With undershelf - For 1800 x 700 worktop - drying rack left	574
5810787 FL-718/21D - With undershelf - For 1800 x 700 worktop - drying rack right	574
5810789 FLS-718/21I - Without undershelf- For 1800 x 700 worktop - drying rack left	391
5810790 FLS-718/21D - Without undershelf- For 1800 x 700 worktop - drying rack	391

INDUSTRIAL SINKS COMPLETE WITH FRAME AND DOORS



- Worktop with sink(s) and drying rack included.
- Waterproof and soundproof reinforcing underside.
- Soundproofed sliding doors and height-adjustable intermediate shelf.
- Tap not included (consult taps on page S9).

	PRICE €
5810792 FC-712/11I - 1200x700 x 850 - 1 bowl (500x500) + drying rack left	1.432
5810793 FC-712/11D - 1200x700 x 850 - 1 bowl (500x500) + drying rack right	1.432
5810798 FC-718/11I - 1800x700 x 850 - 2 bowls (500x500) + drying rack left	1.913
5810799 FC-718/11D - 1800x700 x 850 - 2 bowls (500x500) + drying rack right	1.913

VEGETABLE AND MEAT / FISH PREPARATION TABLES



- Made of AISI304, Scotch Brite finishing.
- 100mm splash back.
- 40x40mm. square-section tubular legs with adjustable feet.
- Frame included.

Vegetable preparation table

- Complete with panelled sink with drain and overflow pipe, polyethylene chopping boards and waste hole.

	PRICE €
5811732 FPV-712 - 1200x700x850 mm.	1.373



Meat and fish preparation table

- Includes polyethylene chopping boards, knife holder, perforated top and liquid waste tray.

	PRICE €
5811733 FPC-712 - 1200x700x850 mm.	1.283

PERFORATED FALSE BOTTOM



	PRICE €
5810902 FFP-504D - 500x400 - drain right / 400x500 - drain left	103
5810903 FFP-504I - 500x400 - drain left / 400x500 - drain right	103
5810904 FFP-505 - 500x500	110
5810905 FFP-805D - 800x500 - drain right	205
5810906 FFP-805I - 800x500 - drain left	205

OVERFLOW PIPES



	PRICE €
5810908 TRS-250 Overflow pipe 230x40	27
5810907 FTR-250 Overflow pipe with filter 230x40	96

- Made of AISI 304 stainless steel.
- Installation kit included.
- Both models are equipped for:
 - Soap dispenser
 - Stainless steel back wall installation.
- Mechanical control with timed button.

WALL MOUNTED HAND WASHBASIN



- With knee push valve operation in the front panel.
- Chromium plated rotating pipe.

	PRICE €
5880016 LVM-400 - 400 x 300 x 200 mm.	309
5880017 LVM-450 - 450 x 450 x 250 mm.	354
5880024 Wall fitting - 400 x 300 x 10 mm.	96
5880023 Wall fitting - 450 x 300 x 10 mm.	96
5880025 Soap dispenser	97

FREESTANDING HAND WASHBASIN



- Extractible front panel.
- With foot push valve operation in the bottom front part.
- Chromium plated rotating pipe.
- Ø 385 mm.-basin.
- External dimensions: 450x450x850 mm.

	PRICE €
5880012 LVP-450 - 450 x 450 x 850 mm.	480
5880023 Wall fitting - 450 x 300 x 10 mm.	96
5880025 Soap dispenser	97



- For industrial use, suitable for catering and food industry.
- Best-quality chromium coating.
- Easy to install and low maintenance.
- The spray units are equipped with a continuous flow system.

FAUCETS



5870010 **GR-C** - Tap "C"
5870011 **GR-CL** - Tap with 190mm-lever

PRICE €
104
102

DIRECT SPRAY



5870021 **DD** - Direct spray
5870022 **DD-G** - Direct spray with tap

PRICE €
242
275

1 TAP SPRAY



5870023 **D-1** - Spray

PRICE €
275

2 TAP SPRAY



5870024 **D-2** - Mixer spray

PRICE €
306

2 TAP SPRAY WITH FAUCET



5870025 **D-2G** - Mixer spray with tap
5870026 **D-2GC** - Mixer spray with "C" type tap

PRICE €
354
378

HOSE REELS



5870030 **DM-10** - Hose 10m. with spray
5870031 **DM-15** - Hose 10m. with spray

PRICE €
1.320
1.357

- Made of AISI 304 Scotch Brite.
- Work top with flattened lower edges.
- Waterproof and soundproof reinforcing underframe.
- Square-pipe legs 40x40mm. Hexagonal, height-adjustable stainless steel feet.
- Optional accessories: drawers, undershelves, wheels.

600MM HEIGHT TABLES


- Specially designed to put cooking elements or food preparation machines on them.

	PRICE €
5821608 MCA-608 - 800X600X600	428
5821610 MCA-610 - 1000X600X600	476
5821612 MCA-612 - 1200X600X600	485
5821614 MCA-614 - 1400X600X600	586
5821616 MCA-616 - 1600X600X600	645

WORK TABLES WITHOUT UPSTAND


- With undershelf.
- Disassembled.
- Can be completed with an intermediate shelf (in option).
- The intermediate shelf is easy to assemble and provides even more strength to the table.

	PRICE €
5827606 MC-606 - 600X600X850	435
5827608 MC-608 - 800X600X850	459
5827610 MC-610 - 1000X600X850	465
5827612 MC-612 - 1200X600X850	492
5827614 MC-614 - 1400X600X850	553
5827616 MC-616 - 1600X600X850	581
5827618 MC-618 - 1800X600X850	657
5827620 MC-620 - 2000X600X850	665

WORK TABLES WITH UPSTAND AND SHELF


- With undershelf and 100mm splashback.
- Disassembled.
- Can be completed with an intermediate shelf (in option).
- The intermediate shelf is easy to assemble and provides even more strength to the table.

	PRICE €
5828606 MME-606 - 600X600X850	460
5828608 MME-608 - 800X600X850	481
5828610 MME-610 - 1000X600X850	485
5828612 MME-612 - 1200X600X850	502
5828614 MME-614 - 1400X600X850	562
5828616 MME-616 - 1600X600X850	604
5828618 MME-618 - 1800X600X850	689
5828620 MME-620 - 2000X600X850	712

WORK TABLES WITH UPSTAND, WITHOUT SHELF


- With reinforcing frame on three sides and 100mm splashback.
- Disassembled.

	PRICE €
5824606 MM-606 - 600X600X850	424
5824608 MM-608 - 800X600X850	459
5824610 MM-610 - 1000X600X850	471
5824612 MM-612 - 1200X600X850	510
5824614 MM-614 - 1400X600X850	559
5824616 MM-616 - 1600X600X850	612
5824618 MM-618 - 1800X600X850	645
5824620 MM-620 - 2000X600X850	669

INTERMEDIATE SHELVES


	PRICE €
5827656 EM-606 - 600X600	112
5827658 EM-608 - 800X600	123
5827660 EM-610 - 1000X600	138
5827662 EM-612 - 1200X600	155
5827664 EM-614 - 1400X600	175
5827666 EM-616 - 1600X600	189
5827668 EM-618 - 1800X600	221
5827670 EM-620 - 2000X600	230

WORK TABLES WITH UPSTAND AND SINK



- With reinforcing frame on three sides and 100mm splashback.
- 400x300x200mm tank, complete with drain and overflow pipe.

		PRICE €
5825614	MMC-614 - 1400X600X850 - Bowl left	799
5825616	MMC-616 - 1600X600X850 - Bowl left	849

CORNER WORK TABLE



5826606 **MA-606** - 650X650X850

PRICE €
736

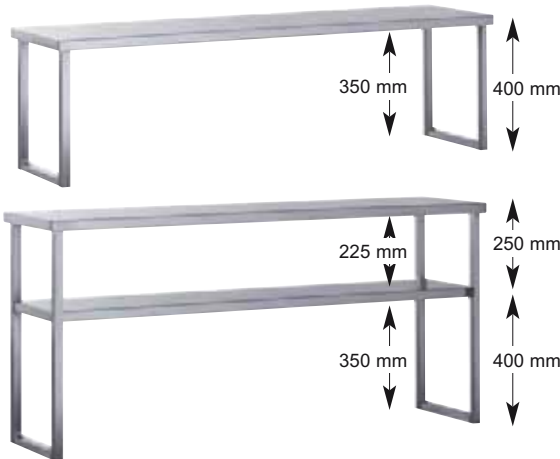
DRAWERS



- Made of stainless steel AISI 304, with telescopic guides.
- Models with 1 or 3 drawers.
- Dimensions:
 - MCA-600: 400 x 530 x 150 mm.
 - MCJ-36: 400 x 530 x 600 mm.

		PRICE €
5820600	MCA-600 - Drawer kit for 600 depth tables	231
5820000	MCJ-36 - 3 drawer kit for 600mm. depth tables	574

TABLETOP SHELVES



- Flattened lower edges for hand protection. Square-pipe legs 25x25mm.
- Ready to install food-warmer. · Depth: 350mm.

		PRICE €
5820111	ES-111 - 1 shelf - 1100mm	311
5820113	ES-113 - 1 shelf - 1300mm	319
5820115	ES-115 - 1 shelf - 1500mm	335
5820117	ES-117 - 1 shelf - 1700mm	360
5820119	ES-119 - 1 shelf - 1900mm	378
5820211	ES-211 - 2 shelves - 1100mm	513
5820213	ES-213 - 2 shelves - 1300mm	530
5820215	ES-215 - 2 shelves - 1500mm	556
5820217	ES-217 - 2 shelves - 1700mm	591
5820219	ES-219 - 2 shelves - 1900mm	617

FOOD-WARMER FOR TABLE-TOP SHELVES



- Made of AISI304 stainless steel.
- Equipped with 1, 2 or 3 elements to keep food warm.
- Easy installation under the shelf.
- Electrical supply: 230V / 50-60 Hz / 1~

		PRICE €
5820506	EC-660 - 1 element - 500W - 650 x 160 x 70 mm.	404
5820512	EC-1230 - 2 elements - 1.000W - 1.200 x 160 x 70 mm.	526
5820518	EC-1800 - 3 elements - 1.500W - 1.750 x 160 x 70 mm.	755

CASTORS KIT



		PRICE €
5820900	KR-100 - 2 Ø100mm. castors for tables	68
5820905	KR-100F - 2 Ø100mm. castors with brake for tables	80

- Made of AISI 304 Scotch Brite.
- Work top with flattened lower edges.
- Waterproof and soundproof reinforcing underframe.

- Square-pipe legs 40x40mm. Hexagonal, height-adjustable stainless steel feet.
- Optional accessories: drawers, undershelves, wheels.

WORK TABLES WITHOUT UPSTAND


- With undershelf. · Disassembled. · Can be completed with an intermediate shelf (in option). · The intermediate shelf is easy to assemble and provides even more strength to the table.

	PRICE €
5827707 MC-707 - 700X700X850	489
5827708 MC-708 - 800X700X850	497
5827710 MC-710 - 1000X700X850	500
5827712 MC-712 - 1200X700X850	522
5827714 MC-714 - 1400X700X850	616
5827716 MC-716 - 1600X700X850	627
5827718 MC-718 - 1800X700X850	727
5827720 MC-720 - 2000X700X850	746

WORK TABLES WITH UPSTAND AND SHELF


- With undershelf and 100mm splashback.
- Disassembled.
- Can be completed with an intermediate shelf (in option).
- The intermediate shelf is easy to assemble and provides even more strength to the table.

	PRICE €
5828707 MME-707 - 700X700X850	438
5828708 MME-708 - 800X700X850	466
5828710 MME-710 - 1000X700X850	525
5828712 MME-712 - 1200X700X850	545
5828714 MME-714 - 1400X700X850	588
5828716 MME-716 - 1600X700X850	645
5828718 MME-718 - 1800X700X850	752
5828720 MME-720 - 2000X700X850	789

WORK TABLES WITH UPSTAND, WITHOUT SHELF


- With reinforcing frame on three sides and 100mm splashback.
- Disassembled.

	PRICE €
5824707 MM-707 - 700X700X850	442
5824708 MM-708 - 800X700X850	479
5824710 MM-710 - 1000X700X850	490
5824712 MM-712 - 1200X700X850	533
5824714 MM-714 - 1400X700X850	588
5824716 MM-716 - 1600X700X850	645
5824718 MM-718 - 1800X700X850	680
5824720 MM-720 - 2000X700X850	709

INTERMEDIATE SHELVES


	PRICE €
5827757 EM-707 - 700X700	128
5827758 EM-708 - 800X700	136
5827760 EM-710 - 1000X700	152
5827762 EM-712 - 1200X700	173
5827764 EM-714 - 1400X700	197
5827766 EM-716 - 1600X700	213
5827768 EM-718 - 1800X700	252
5827770 EM-720 - 2000X700	265

CORNER WORK TABLE

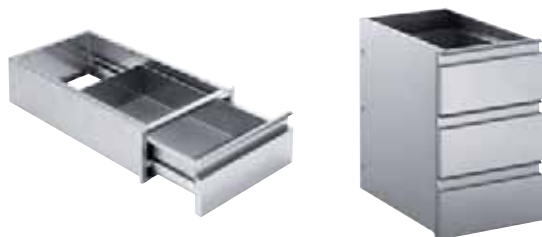

	PRICE €
5826707 MA-707 - 750X750X850	755

CASTORS KIT


For work tables

	PRICE €
5820900 KR-100 - 2 Ø100mm. castors for tables	68
5820905 KR-100F - 2 Ø100mm. castors with brake for tables	80

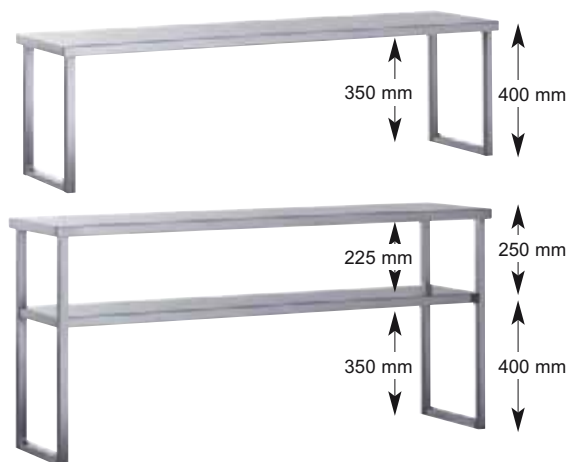
DRAWERS



- Made of stainless steel AISI 304, with telescopic guides.
- Models with 1 or 3 drawers.
- Dimensions:
 - MCA-600: 400 x 630 x 150 mm.
 - MCJ-36: 400 x 630 x 600 mm.

	PRICE €
5820700 MCA-700 - Drawer kit for 700 depth tables	242
5820010 MCJ-37 - 3 drawer kit for 700mm. depth tables	597

TABLETOP SHELVES



- Flattened lower edges for hand protection. Square-pipe legs 25x25mm.
- Ready to install food-warmer.
- Depth: 350mm.
- Easy installation

	PRICE €
5820111 ES-111 - 1 shelf - 1100mm	311
5820113 ES-113 - 1 shelf - 1300mm	319
5820115 ES-115 - 1 shelf - 1500mm	335
5820117 ES-117 - 1 shelf - 1700mm	360
5820119 ES-119 - 1 shelf - 1900mm	378
5820211 ES-211 - 2 shelves - 1100mm	513
5820213 ES-213 - 2 shelves - 1300mm	530
5820215 ES-215 - 2 shelves - 1500mm	556
5820217 ES-217 - 2 shelves - 1700mm	591
5820219 ES-219 - 2 shelves - 1900mm	617

FOOD-WARMER FOR TABLE-TOP SHELVES



- Made of AISI304 stainless steel.
- Equipped with 1, 2 or 3 elements to keep food warm.
- Easy installation under the shelf.
- Electrical supply: 230V / 50-60 Hz / 1~

	PRICE €
5820506 EC-660 - 1 element - 500W - 650 x 160 x 70 mm.	404
5820512 EC-1230 - 2 elements - 1.000W - 1.200 x 160 x 70 mm.	526
5820518 EC-1800 - 3 elements - 1.500W - 1.750 x 160 x 70 mm.	755

HOT CUPBOARDS



- Made of AISI 304 Scotch Brite.
- Worktop.
- Waterproof and soundproof, reinforcing underframe.
- Ventilated heating, temperature up to 80°C.
- Loading: 2,500 W.
- Soundproofed sliding doors and height-adjustable intermediate shelf.
- Wall model with 100mm rear upstand.

	PRICE €
5831712 MCM-712 - 1200X700 - Wall model	1.962
5831718 MCM-718 - 1800X700 - Wall model	2.248
5831732 MCP-712 - 1200X700 - Central - Sliding doors on both sides	2.122
5831738 MCP-718 - 1800X700 - Central - Sliding doors on both sides	2.488

CUPBOARDS



- Made of AISI 304 Scotch Brite.
- Worktop.
- Waterproof and soundproof, reinforcing underframe.
- Soundproofed sliding doors and height-adjustable intermediate shelf.
- Wall model with 100mm splashback.

	PRICE €
5832712 MN-712 - 1200X700 - Central - Sliding doors on 1 side	1.244
5832718 MN-718 - 1800X700 - Central - Sliding doors on 1 side	1.569
5832732 MNP-712 - 1200X700 - Central - Sliding doors on both sides	1.429
5832738 MNP-718 - 1800X700 - Central - Sliding doors on both sides	1.774
5832752 MNM-712 - 1200X700 - Wall model	1.260
5832758 MNM-718 - 1800X700 - Wall model	1.598

CASTORS KIT



For cupboards / hot cupboards

	PRICE €
5830900 KR-125 - 2 Ø125mm. castors for tables	75
5830905 KR-125F - 2 Ø125mm. castors with brake for tables	87

BAIN-MARIE


- Made of AISI 304 18/10 stainless steel.
- Adjustable digital thermostat, 30-90°C.
- Pans not included.

TABLETOP BAIN-MARIE

- Heating with 2,000W element.
- With discharge tap.

PRICE €

5841111	BMS-111 - 1 X GN1/1 - 590X430X300 - 230V / 50-60 Hz. / 1~	770
5841211	BMS-211 - 2 X GN1/1 - 700X580X300 - 230V / 50-60 Hz. / 1~	908
5841311	BMS-311 - 3 X GN1/1 - 1.050X580X300 - 230V / 50-60 Hz. / 1~	1.098


BAIN-MARIE TROLLEY

- Bain-marie on trolley.
- Double walled tank.
- Bain-marie heating with 2,000W element.
- 4 rubber, 125mm diameter, swivel wheels, 2 of them with brake.

PRICE €

5845111	BMC-111 - 1 X GN1/1 - 710 x 450 x 900 - 230V / 50-60 Hz / 1~	1.004
5845211	BMC-211 - 2 X GN1/1 - 710 x 640 x 900 - 230V / 50-60 Hz / 1~	1.167
5845311	BMC-311 - 3 X GN1/1 - 1200 x 640 x 900 - 230V / 50-60 Hz / 1~	1.405
5845411	BMC-411 - 4 X GN1/1 - 1500 x 640 x 900 - 230V / 50-60 Hz / 1~	1.526


BAIN-MARIE (WITHOUT RESERVE)

- Freestanding bain-marie with undershelf.
- Rounded deep-drawn tank with 1/2" discharge tap.
- Heating with 2,000W element.
- Adjustable feet.

PRICE €

5842311	BM-311 - 3 X GN1/1-1200X700X850 - 230V / 50-60 Hz. / 1~	1.923
5842411	BM-411 - 4 X GN1/1- 1500X700X850 - 230V / 50-60 Hz. / 1~	2.075


BAIN-MARIE (WITH HOT RESERVE)

- Bain-marie with hot cupboard.
- Rounded deep-drawn tank with 1/2" discharge tap.
- Bain-marie heating with 2,000W element.
- Ventilated cupboard heating, digitally adjustable thermostat up to 80°C.
- 2,000W element.
- 2 sliding doors mounted on nylon bearings. Double-thickness guides.
- Adjustable, reinforced intermediate shelf.
- Adjustable feet.

PRICE €

5844311	BMR-311 - 3 X GN1/1- 1200X700X850 - 230V / 50-60 Hz. / 1~	3.033
5844411	BMR-411 - 4 X GN1/1- 1500X700X850 - 230V / 50-60 Hz. / 1~	3.444

PLATE WARMERS


- Made of AISI 304 stainless steel.
- Maximum plate-diameter: 330 mm.
- Usable height: 750 mm.
- Loading: 700W
- Intermediate shelf. Additional shelves available.
- Thermal insulation.
- Light switch.
- Adjustable thermostat 0-90°C.
- Internal dimensions:
CP-400: 340 x 330 x 750 mm.
CP-800: 740 x 330 x 750 mm.

PRICE €

5833050	CP-400 - 50/75 platos - 400 x 425 x 970 - 230V / 50-60 Hz / 1~	665
5833100	CP-800 - 100/150 platos - 800 x 425 x 970 - 230V / 50-60 Hz / 1~	968
6833080	Estante adicional para CP-400	55
6833082	Estante adicional para CP-800	63

CUPBOARDS

WALL CUPBOARDS



- Made of AISI 304 Scotch Brite.
- Soundproofed sliding doors mounted on nylon bearings.
- Height adjustable intermediate shelf with flattened lower edges.
- Double-thickness guides.
- Easy attachment to walls.

	PRICE €
5834610 AP-1000 - 1000X400X650	624
5834612 AP-1200 - 1200X400X650	661
5834616 AP-1600 - 1600X400X650	808
5834618 AP-1800 - 1800X400X650	881
5834630 APE-1000 - with drainer unit - 1000X400X650	735



FREESTANDING CUPBOARDS

- Made of AISI 304 Scotch Brite.
- Soundproofed sliding doors mounted on nylon bearings.
- 3 height adjustable intermediate shelves.
- Double-thickness guides.
- Adjustable stainless steel feet.

	PRICE €
5835612 AE-1200 - 1200X600X2000	2.053
5835614 AE-1400 - 1400X600X2000	2.276
5835616 AE-1600 - 1600X600X2000	2.497

WALL SHELVES

FLAT WALL SHELVES



EML



EMP



EPL



EPT

	PRICE €
5850110 EML-310 - 1000X300	160
5850112 EML-312 - 1200X300	167
5850114 EML-314 - 1400X300	177
5850116 EML-316 - 1600X300	186
5850210 EML-410 - 1000X400	168
5850212 EML-412 - 1200X400	178
5850214 EML-414 - 1400X400	187
5850216 EML-416 - 1600X400	198

PERFORATED WALL SHELVES

	PRICE €
5850312 EMP-412 - 1200X400	190
5850316 EMP-416 - 1600X400	219
5850318 EMP-418 - 1800X400	240

FIXED WALL SHELVES - FLAT MODELS

	PRICE €
5851110 EPL-210 - 1000X300	127
5851112 EPL-212 - 1200X300	139
5851114 EPL-214 - 1400X300	151
5851116 EPL-216 - 1600X300	160
5851210 EPL-410 - 1000X400	156
5851212 EPL-412 - 1200X400	167
5851214 EPL-414 - 1400X400	188
5851216 EPL-416 - 1600X400	202

FIXED WALL SHELVES - TUBULAR MODELS

	PRICE €
5851310 EPT-410 - 1000X400	195
5851312 EPT-412 - 1200X400	206
5851314 EPT-414 - 1400X400	219
5851316 EPT-416 - 1600X400	233
5851318 EPT-418 - 1800X400	249



MODEL DIMENSIONS mm	DEPTH mm	LITRES	STANDARD		PERFORATED	
			CODE	PRICE €	CODE	PRICE €
CONTAINERS 2/1 (530 x 650)	20	-	9050020	43	-	-
	40	11.0	9050040	47	9050042	74
	65	19.0	9050050	55	9050052	85
	100	28.0	9050100	66	9050102	129
	150	42.0	9050150	89	-	-
	200	56.0	9050200	102	-	-
CONTAINERS 1/1 (530 x 325)	20	-	9051020	18	-	-
	40	5.0	9051040	21	9051042	45
	65	9.0	9051050	25	9051052	47
	100	13.5	9051100	31	9051102	62
	150	20.5	9051150	48	9051152	82
	200	27.0	9051200	54	9051202	100
CONTAINERS 2/3 (354 x 325)	20	-	9052020	23	-	-
	40	4.0	9052040	23	9052042	38
	65	6.0	9052050	25	9052052	39
	100	8.5	9052100	31	9052102	49
	150	13.0	9052150	41	9052152	62
	200	17.5	9052200	48	9052202	70
CONTAINERS 1/2 (265 x 325)	20	-	9053020	15	-	-
	40	2.5	9053040	17	9053042	31
	65	4.0	9053050	17	9053052	32
	100	6.0	9053100	22	9053102	44
	150	9.0	9053150	32	9053152	52
	200	12.0	9053200	40	9053202	68
CONTAINERS 2/4 (530 x 162)	20	-	9053024	16	-	-
	40	2.5	9053044	24	-	-
	65	3.5	9053054	25	-	-
	100	5.5	9053104	40	-	-
CONTAINERS 1/3 (176 x 325)	20	-	9054020	14	-	-
	40	1.6	9054040	14	-	-
	65	2.5	9054050	16	-	-
	100	3.5	9054100	21	-	-
	150	5.5	9054150	27	-	-
CONTAINERS 1/4 (265 x 162)	200	7.5	9054200	32	-	-
	65	1.7	9055050	14	-	-
	100	2.7	9055100	20	-	-
	150	4.0	9055150	24	-	-
CONTAINERS 1/6 (176 x 162)	200	4.7	9055200	32	-	-
	65	1.0	9056050	14	-	-
	100	1.5	9056100	16	-	-
CONTAINERS 1/9 (176 x 108)	150	2.5	9056150	20	-	-
	65	0.5	9057050	17	-	-
	100	1.0	9057100	17	-	-



LIDS WITH HANDLES

MODEL	HEIGHT mm	STANDARD		WITH OPENING FOR SPOON	
		CODE	PRICE €	CODE	PRICE €
1/1	40	9251300	22	9251320	28
2/3	40	9252300	19	9252320	27
1/2	40	9253300	15	9253320	24
2/4 (w/o handles)	40	9253344	17	-	-
1/3	40	9254300	13	9254320	18
1/4	40	9255300	12	9255320	17
1/6	40	9256300	10	9256320	16
1/9	40	9257300	9	9257320	12

MODEL	HEIGHT mm	HERMATIC SEAL		HERMATIC SEAL WITH VALVE	
		CODE	PRICE €	CODE	PRICE €
1/1	40	9251360	77	9251365	103
2/3	40	9252360	58	-	-
1/2	40	9253360	54	9253365	75
1/3	40	9254360	46	9254365	65



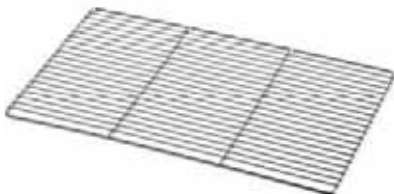
PERFORATED INSERT
(holes Ø 10 mm)

FOR TYPE	Depth x width mm	CODE	PRICE €
1/1	453 x 266	9651600	43
2/3	278 x 260	9652600	38
1/2	266 x 195	9653600	27
1/3	274 x 103	9654600	28



TRAYS
(Straight rims)

MODEL	Depth mm	CODE	PRICE €
2/1	20	9350520	48
2/1	40	9350540	56
1/1	10	9351510	19
1/1	20	9351520	19
1/1	40	9351540	22
2/3	20	9352520	18
2/3	40	9352540	17
1/2	20	9353520	14
1/2	40	9353540	14



GRIDS
(Stainless Steel)

MODEL	Depth x width mm	CODE	PRICE €
2/1	530 x 650	9770700	37
1/1	530 x 325	9771700	19
2/3	354 x 325	9772700	17



DIVIDING BARS

LENGTH mm	CODE	PRICE €
325	9559001	15
530	9559005	18

TRANSPORT TROLLEYS


- Welded trolley with 18/10 stainless steel tubular frame.
- Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
- 4 rubber, 125mm diameter, swivel wheels, 2 of them with brakes. Rubber bumpers.
- Loading capacity per shelf: 70 Kg.

	PRICE €
5860208 CS-208 - 2 shelves 800X500 - 825x525x932mm	453
5860209 CS-209 - 2 shelves 900X500 - 925x525x932mm	446
5860210 CS-210 - 2 shelves 1000X600 - 1025x625x932mm	552
5860308 CS-308 - 3 shelves 800X500 - 825x525x932mm	528
5860309 CS-309 - 3 shelves 900X500 - 925x525x932mm	566
5860310 CS-310 - 3 shelves 1000X600 - 1025x625x932mm	742
5860409 CS-409 - 4 shelves 900X500 - 925x525x1570mm	807
5860410 CS-410 - 4 shelves 1000X600 - 1025x625x1570mm	972

EXTRA STRONG TRANSPORT TROLLEYS


- Welded trolley with 18/10 stainless steel tubular frame.
- Welded deep-drawn, 18/10 stainless steel shelves with rounded, soundproofed surface.
- 4 rubber, 125mm diameter, swivel wheels, 2 of them with brakes. Rubber bumpers.
- Loading capacity per shelf: 130 Kg.

	PRICE €
5860510 CSR-210 - 2 shelves 1000X600 - 1100x690x900mm	770
5860610 CSR-310 - 3 shelves 1000X600 - 1100x690x1100mm	943



PLATE TROLLEYS



- 18/10 AISI304 stainless steel frame.
- Inclined lower shelf suitable for transporting plates.
- 4 125mm diameter, swivel wheels, 2 with brakes. Rubber bumpers.
- Separation grids included.

Single

- Loading capacity: 150 Kg. (200 plates).

5861001 **CPS** - 800 X 625 X 812 mm.

PRICE € **685**



Double

- Loading capacity: 300 Kg. (400 plates).

5861002 **CPD** - 1020 X 750 X 850 mm.

PRICE € **1.023**

WASTE BAG HOLDER



- Stainless steel construction.
- Fitted with 2 rubber covered swivel castors for quiet operation.
- Pedal operated lid opening.
- Front handle for ease of movement.

5861100 Trolley for waste bag **CB** - Ø450 x 850 mm

PRICE € **417**

STAINLESS STEEL BINS



- Stainless steel construction
- Waste bin can also be used for storage and transportation purposes.
- Complete with handles and stainless steel lid.
- Available in 50 or 95 litres capacity. Optional foot pedal model available (95 litres model only).
- Fitted with 4 rubber covered swivel castors for quiet operation.

5702576 **CU-50** - 50 l. - 380 x 380 x 605 mm.

PRICE € **285**

5702577 **CU-95** - 95 l. - 450 x 450 x 685 mm.

350

5702578 **CU-95P** - 95 l. - With foot pedal - 450 x 600 x 685mm.

488

TROLLEYS FOR TRAYS - GASTRONORM


- Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
- C-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
- 125mm diameter swivel castors, 2 of them with brake.
- Rubber bumpers.

Gastronorm tray trolleys with worktop

- Glazed stainless steel AISI304 worktop 10/10 thickness.
- Versatility: the model for 7 x GN2/1 can be used with up to 14 x GN 1/1 trays.
- Distance between guides: 76mm.

5860711 **CG-711** - 7 x GN 1/1 - 395x550x825mm.

PRICE €

417

5860721 **CG-721** - 7 x GN 2/1 - 588x650x825mm.

513

High gastronorm tray trolleys

- Versatility: the model for 17 x GN2/1 can be used with up to 34 x GN 1/1 trays.
- Distance between guides: 77mm.

5861711 **CG-1711** - 17 x GN1/1 - 395x550x1620mm.

535

5861721 **CG-1721** - 17 x GN2/1 - 588x650x1620mm.

669

TROLLEYS FOR TRAYS - BAKERY


- Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
- L-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
- 125mm diameter swivel castors, 2 of them with brake.
- Rubber bumpers.
- Distance between guides: 86mm.

5861664 **CG-1664** - 16 x 600X400 - 690x530x1620mm.

PRICE €

669

TROLLEY WITH GUIDES FOR DISHWASHER BASKETS


- Welded trays with glazed stainless steel AISI 304 square tubular frame section 25x25x1,2mm.
- L-shaped stainless steel AISI 304 12/10 thickness guides with push-through protection.
- 125mm diameter swivel castors, 2 of them with brake.
- Rubber bumpers.
- Distance between guides: 192,5mm.

5860731 **CGC-7** - 7 racks 500x500 - 625x595x1570mm.

PRICE €

633

TROLLEY FOR DISHWASHER BASKETS



- Stainless steel AISI304 galvanized surface.
- Stainless steel AISI304 round handle Ø25 x 1.5
- 125mm diameter castors: 2 fixed castors with brake, 2 swivel castors.

	PRICE €
5862001 CCVA - with handle - 550x550x908mm.	437
5862002 CCV - without handle - 520x520x210mm.	282

FOODSTUFFS TRANSPORT TROLLEY



- Stainless steel AISI304 galvanized surface 10/10 thickness.
- Stainless steel AISI304 round handle Ø25 x 1.5
- Chromed castors with formed brackets Ø125 x 30: 2 fixed castors with brake, 2 swivel castors. Rubber bumpers.
- Total maximum load: 200 Kg.

	PRICE €
5863000 CT-200 - 590x1087x924mm.	672

KNIFE STERILISERS



EC-60

EC-30

- UV-Lamp knife steriliser.
- Stainless steel made.
- Non-magnetic knife holder: avoids damage to the blade.
- 120 min. Timer.
- Knife sterilisation in less than 30 minutes: HACCP solution.

EC-30:

- Loading: 15w.
- Capacity: 25-30 units.
- Dimensions: 482 x 155 x 613 mm.
- Net weight: 8 Kg.

EC-60:

- Loading: 30w.
- Capacity: 60 units.
- Dimensions: 964 x 155 x 613 mm.
- Net weight: 16 Kg.

	PRICE €
5130580 EC-30 - 230V / 50 Hz / 1~	316
5130585 EC-60 - 230V / 50 Hz / 1~	512


350 x 350

	PRICE €
2301635 Open round basket Ø360 mm	29
2302612 Open basket 350 x 350 mm	29
4301923 Open basket extra height 350 x 350 mm	39
2302613 Plate basket 350 x 350 mm	29
2307217 Open basket extra height 350 x 350 mm (plastic)	30


400 x 400

	PRICE €
2305468 Open basket 400 x 400 mm	29
2307028 Plate basket 400 x 400 mm	29
2307219 Open basket extra height 400 x 400 mm (plastic)	33


450 x 450

	PRICE €
2307320 Open basket 450 x 450 mm	45
2307315 Plate basket 450 x 450 mm	48
2315340 Open basket 450 x 450 mm (plastic)	48
2315341 Plate basket 450 x 450 mm (plastic)	48


Basic 500 x 500 mm

	PRICE €
5300105 C-1 Open basket	22
5300130 C-2 Cutlery basket	22


Basic 500 x 500 mm

	PRICE €
5300112 C-3 Plate basket	22
5300120 C-30 Tray rack	29


Supplements

	PRICE €
2302615 Small cutlery basket	3
2302617 Small double cutlery basket	7
2302058 Saucer carrier 310 x 95	6
2305488 Saucer carrier 350 x 95 mm	7
5300125 C-1371 Large cutlery basket	14
5300135 C-1370 Flatware cylinder	5


With 16 compartments 500 x 500 mm, Ø113

	PRICE €
5300174 C-8 base 16 comp. h=100mm	29


With 25 compartments 500 x 500 mm,

	PRICE €
5300159 C-6 base 25 comp. h=100mm	30


With 36 compartments 500 x 500 mm, Ø75

	PRICE €
5300184 C-7 base 36 comp. h=100mm	31

With 49 compartments 500 x 500 mm, Ø64

	PRICE €
5300194 C-9 base 49 comp. h=100mm	36



	PRICE €
5300215 C-D Extender 16 comp. h: 45mm	10
5300205 C-B Extender 25 comp. h: 45mm	12
5300210 C-C Extender 36 comp. h: 45mm	12
5300220 C-E Extender 49 comp. h: 45mm	14



	PRICE €
5300200 C-A Open extender h:45mm	9



	PRICE €
5300152 C-13 Lid	18





Sammic has teamed up with Icematic, leading manufacturer of ice machines, to offer its customers a wide range of Ice Machines with support from the leading manufacturer in the industry.

This allows us to offer a complete range of equipment for the production of solid ice cubes, finger-type cubes, ice flakers and even a large production modular range, as well as a wide range of deposits and adapters for models with a separate storage bin.



Ice makers: full, rounded ice cubes 13



Ice makers: finger-type cubes 14



Ice flakers 15



Ice makers: modular range 16



Modular range and ice flakers: storage bins and coupling sets 17



Icematic



NX25: 34gr.
NX35-85: 40gr.
NX120: 42gr.

- The NX ice cubers produce oversized full, round, compact and clear ice cubes. Thanks to their wide heat exchange surface, they allow a perfect cooling of every type of beverage.
- 7 models covering daily production from 24 to 120 Kg in 24 hours.
- Efficient and highly reliable ice cubers.
- Horizontal spray cube making system.
- AISI 430 Stainless steel body.
- Self contained large capacity storage bins ideal for high demand periods.
- The quantity of ice in the bin is thermostatically controlled. Automatic stop when bin is full.
- Wide door with guides in stainless steel and high density polyurethane: perfect insulation, space saving and easy access to ice.
- Clean water system in each cycle, guaranteeing best quality, hygienic and clear ice cubes.
- The surfaces in contact with water are treated with Aglon Silver
- Antimicrobial, a technology that provides built-in protection by naturally and continuously resisting the growth of microbes.
- Maximum performance thanks to the enhanced, hermetic compressor, designed to work in any type of ambient condition.
- Environment friendly refrigerant R 134a (NX120: R404a).
- Air or water cooled models available.
- Front side ventilation allows built-in installation.
- Evaporator safety probe: the machine stops if the detected temperature exceeds 70°C.
- Scale prevention system. Scale and other minerals are collected in an accessible, easy to clean tray.
- Adjustable feet.

AIR COOLED RANGE

	PRICE €
5161025 NX25A - 230V / 50 Hz / 1~	1.263
5161035 NX35A - 230V / 50 Hz / 1~	1.540
5161045 NX45A - 230V / 50 Hz / 1~	1.731
5161055 NX55A - 230V / 50 Hz / 1~	2.054
5161065 NX65A - 230V / 50 Hz / 1~	2.436
5161085 NX85A - 230V / 50 Hz / 1~	2.736
5161120 NX120A - 230V / 50 Hz / 1~	3.447

WATER COOLED RANGE

	PRICE €
5161026 NX25W - 230V / 50 Hz / 1~	1.335
5161036 NX35W - 230V / 50 Hz / 1~	1.570
5161046 NX45W - 230V / 50 Hz / 1~	1.805
5161056 NX55W - 230V / 50 Hz / 1~	2.168
5161066 NX65W - 230V / 50 Hz / 1~	2.515
5161086 NX85W - 230V / 50 Hz / 1~	2.854
5161121 NX120W - 230V / 50 Hz / 1~	3.506

SPECIFICATIONS	NX25A/W	NX35A/W	NX45A/W	NX55A/W	NX65A/W	NX85A/W	NX120A/W
ICE CUBE DIMENSIONS mm	37,5 x 37,5 x 38	Ø43 x 40	Ø43 x 40	Ø43 x 40	Ø43 x 40	Ø43 x 40	Ø43,5 x 41,5
ICE PRODUCED IN 24H. UP TO	24	29/28	37	45	65/69	75/77	118
ICE CUBES PRODUCED EACH CYCLE	18	18	18	24	36	36	54
STORAGE BIN CAPACITY (KG.)	8	13	16	18	30	30	42
LOADING	300 W	380 W	470 W	500 W	680 W	900 W	1200 W
WATER INLET CONNECTION	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
WATER OUTLET CONNECTION	Ø20	Ø20	Ø20	Ø20	Ø20	Ø20	Ø20
DIMENSIONS mm							
Width	388	463	529	529	699	699	1045
Depth	515	584	525	535	536	536	575
Height (without/with feet)	650	690	815(+130)	796(+130)	885(+130)	885(+130)	900(+130)
NET WEIGHT kg	32/34	38	47	46	66/65	74	91



Icematic



- The N regular ice cubers produce holed ice cubes with a wide heat exchange.
- 8 models producing from 21 to 140 Kg. in 24 hours.
- Efficient and highly reliable.
- Paddle system evaporator, designed to operate even in bad scale conditions (mod. N21S with water spray system to obtain a compact model).
- The condensation system is enriched to give better efficiency and to allow maximum ice production.
- AISI 430 stainless steel body and evaporator sheet.
- Highly resistant resin front panel.
- Self contained storage bin.
- Wide, hinged door made of high density polyurethane with internal baffle: perfect insulation and easy access to ice.
- Clean water system in each cycle, to guarantee best quality, hygienic and clear ice cubes.

- The surfaces in contact with water are treated with Aglon Silver Antimicrobial, a technology that provides built-in protection by naturally and continuously resisting the growth of microbes.
- Complete with main switch.
- Maximum performance thanks to the enhanced, hermetic compressor, designed to work in any type of ambient condition.
- Reduced noise levels due to minimal water movement.
- Environment friendly refrigerant R 134a.
- Air or water cooled models available.
- N21S / N25S / N35S models allow built-in installation.

AIR COOLED RANGE

	PRICE €
5167020 E21A - 230V / 50 Hz / 1~	1.256
5167025 E25A - 230V / 50 Hz / 1~	1.394
5167035 E35A - 230V / 50 Hz / 1~	1.858
5167045 E45A - 230V / 50 Hz / 1~	2.131
5167050 E50A - 230V / 50 Hz / 1~	2.255
5167060 E60A - 230V / 50 Hz / 1~	2.430
5167075 E75A - 230V / 50 Hz / 1~	2.912
5167090 E90A - 230V / 50 Hz / 1~	3.456
5167150 E150A - 230V / 50 Hz / 1~	4.426
5166102 KP - Feet kit for E21 / E25 / E35 / E45	89

WATER COOLED RANGE

	PRICE €
5167021 E21W - 230V / 50 Hz / 1~	1.249
5167026 E25W - 230V / 50 Hz / 1~	1.423
5167036 E35W - 230V / 50 Hz / 1~	1.885
5167046 E45W - 230V / 50 Hz / 1~	2.248
5167051 E50W - 230V / 50 Hz / 1~	2.390
5167061 E60W - 230V / 50 Hz / 1~	2.449
5167076 E75W - 230V / 50 Hz / 1~	2.959
5167091 E90W - 230V / 50 Hz / 1~	3.498
5166102 KP - Feet kit for E21 / E25 / E35 / E45	89

SPECIFICATIONS	E21	E25	E35	E45	E50	E60	E75	E90	E150
ICE CUBE DIMENSIONS mm	30 x 26 x 40	30 x 26 x 40	30 x 26 x 40	30 x 26 x 40	30 x 26 x 40	30 x 26 x 40	30 x 26 x 40	30 x 26 x 40	30 x 26 x 40
ICE PRODUCED IN 24H. UP TO	21	25	37	45	55	60	75	90	140
STORAGE BIN CAPACITY (KG.)	7	10	20	17	22	28	36	40	45
LOADING	260 / 220 W	265 / 220 W	350 / 300 W	330 W	500 W	660 / 520 W	720 / 450 W	810 / 610 W	950 W
REFRIGERANT	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a	R134a
WATER INLET CONNECTION	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
WATER OUTLET CONNECTION	Ø20	Ø20	Ø20	Ø20	Ø20	Ø20	Ø20	Ø20	Ø20
DIMENSIONS mm									
Width	340	400	450	500	500	600	700	800	895
Depth	545	445	545	600	585	585	585	585	510
Height (without/with feet)	690	690	690	690	880	885	880	1880	1117(+83)
NET WEIGHT kg	35	39	43	45	47	57	63	76	106



Icematic



- FC, F and SF ice flakers provide immediate and continuous production of ice flakes.
- Production of dry ice which is close to the melting point, allowing a substantial energy saving and a maximum cooling yield.
- Complete range, covering self contained models with a daily production of 80 and 120 Kg, to independent bin models with a daily production of up to 600 Kg. (see storage bins and couplings needed on page 17).
- Ice flakes are ideal for supermarkets and restaurants for displaying or keeping fresh food (fish, vegetables, etc.) or to cool drinks quickly, as well as for medical laboratories or different industrial applications.
- Humidity ratio can be adjusted modifying the level of the water tank.
- AISI 304 stainless steel external body and evaporator.
- Electronic control panel.
- Self contained storage bin (FC models) or independent bin (see storage bins on page 17).
- FC models: Wide, high density polyurethane door: perfect insulation and easy access to ice.
- Environment friendly refrigerant.
- Air or water cooled models available.

COMBINATIONS OF ICE MAKERS AND STORAGE BINS	BUILT-IN	D105	D205	D305	D505
F80C	✓				
F125C	✓				
F120		✓	✓ (NKF201)*	✓ (NKF310)*	
F200		✓	✓ (NKF201)*	✓ (NKF310)*	
SF300			✓ (NKF201)*	✓ (NKF310)*	✓ (NKF500)*
SF500			✓ (NKF201)*	✓ (NKF310)*	✓ (NKF500)*

*For this combination, the coupling indicated in brackets must be used (see page 17)

AIR COOLED RANGE

	PRICE €
5164080 F80CA - 230V / 50 Hz / 1~	3.728
5164115 F125CA - 230V / 50 Hz / 1~	3.965
5164120 F120A - 230V / 50 Hz / 1~	3.520
5164200 F200A - 230V / 50 Hz / 1~	4.055
5164300 SF300A - 230V / 50 Hz / 1~	6.571
5164500 SF500A - 230V / 50 Hz / 1~	8.468

WATER COOLED RANGE

	PRICE €
5164081 F80CW - 230V / 50 Hz / 1~	3.728
5164116 F125CW - 230V / 50 Hz / 1~	3.965
5164121 F120W - 230V / 50 Hz / 1~	3.520
5164201 F200W - 230V / 50 Hz / 1~	4.055
5164301 SF300W - 230V / 50 Hz / 1~	6.571
5164501 SF500W - 230V / 50 Hz / 1~	8.468

SPECIFICATIONS	F80CA/W	F125CA/W	F120A/W	F200A/W	SF300A/W	SF500A/W
ICE PRODUCED IN 24H. UP TO	90/86	120	120	200	320	600
STORAGE BIN CAPACITY (Kg.)	20	27	Independent*	Independent*	Independent*	Independent*
LOADING	400 W	480 W	500 W	760 W	1200 W	2000 W
REFRIGERANT	R134a	R134a	R134a	R404a	R404a	R404a
WATER INLET CONNECTION	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
WATER OUTLET CONNECTION	Ø20	Ø20	Ø20	Ø20	Ø20	Ø20
DIMENSIONS mm						
Width	570	680	560	560	535	535
Depth	600	510	533	533	660	660
Height	695	905(+95)	525	525	690	830
NET WEIGHT kg	53	64	45	49	79	95

*See storage bins and coupling sets on page 17.



Icematic



- 5 models offering a daily production from 140 to 485 Kg.
- Standard cube size: 24 x 24 x 26 mm.
- Stainless steel body with rounded edges.
- Independent storage bins available with a holding capacity varying from 100 to 460 Kg. (see storage bins and couplings needed on page I7).
- Electronic control panel.
- Clean water system in each cycle, guaranteeing best quality, hygienic and clear ice cubes.
- Vertical evaporator guarantees the maximum performance with a low water consumption.
- Maximum performance thanks to the enhanced, hermetic compressor,

- designed to work in any type of ambient condition.
- The surfaces in contact with water have been treated with Aglon antimicrobial technology. Aglon antimicrobial technology inhibits the growth of bacteria, mold and fungus in or on the surface of the product that it is incorporated in, 24 hours a day, 7 days a week and is generally designed to last for the life of the product.
- Environment friendly refrigerant R 404a.
- Air or water cooled models available.
- Automatic cleaning program.
- Access from the front to the electric and electronic components, allowing easy maintenance.

COMBINATIONS OF ICE MAKERS AND STORAGE BINS	D105	D205	D305	D505
N132M	✓	✓ (KN201)*		
N202M		✓	✓ (KN311)*	✓
N302M		✓	✓ (KN311)*	✓
N402M		✓	✓ (KN311)*	✓
N502M		✓	✓ (KN311)*	✓

*For this combination, the coupling indicated in brackets must be used (see page I7)

AIR COOLED RANGE

	PRICE €
5163130 N132MA - 230V / 50 Hz / 1~	3.129
5163200 N202MA - 230V / 50 Hz / 1~	3.526
5163300 N302MA - 230V / 50 Hz / 1~	4.098
5163400 N402MA - 380-400V / 50 Hz / 3~	5.143
5163500 N502MA - 380-400V / 50 Hz / 3~	6.320

WATER COOLED RANGE

	PRICE €
5163131 N132MW - 230V / 50 Hz / 1~	3.129
5163201 N202MW - 230V / 50 Hz / 1~	3.526
5163301 N302MW - 230V / 50 Hz / 1~	4.098
5163401 N402MW - 380-400V / 50 Hz / 3~	5.143
5163501 N502MW - 380-400V / 50 Hz / 3~	6.320

SPECIFICATIONS	N132MA/W	N202MA/W	N302MA/W	N402MA/W	N502MA/W
ICE CUBE DIMENSIONS mm	26 x 26,5 x 26,5	26 x 26,5 x 26,5	26 x 26,5 x 26,5	26 x 26,5 x 26,5	26 x 26,5 x 26,5
ICE PRODUCED IN 24H. UP TO	140/130	215/200	320/280	405/385	485/450
STORAGE BIN CAPACITY (KG.)	Independent*	Independent*	Independent*	Independent*	Independent*
LOADING	780	1000	1600	2300	2500
REFRIGERANT	R404a	R404a	R404a	R404a	R404a
WATER INLET CONNECTION	3/4"	3/4"	3/4"	3/4"	3/4"
WATER OUTLET CONNECTION	Ø20	Ø20	Ø20	Ø20	Ø20
DIMENSIONS mm					
Width	560	760	760	760	760
Depth	620	620	620	620	620
Height	575	575	575	725	800
NET WEIGHT kg	51	70	73	94	104

*See storage bins and coupling sets on page I7.



- Possibility of obtaining different combination of ice makers and accessories.
- AISI 304 stainless steel body.
- Polyethylene chamber.
- Perfect insulation thanks to the 40mm. thick expanded polyurethane.
- D500: perfect insulation thanks to CFC-free polyurethane foam.
- Extra large door with stainless steel external frame and ABS inside, allowing very easy and comfortable ice gathering.
- The surfaces in contact with water have been treated with Aglon

- antimicrobial technology. Agion antimicrobial technology inhibits the growth of bacteria, mold and fungus in or on the surface of the product that it is incorporated in, 24 hours a day, 7 days a week and is generally designed to last for the life of the product.
- D500: Extra-large door with stainless steel exterior and ABS interior that allows easy and quick access to the chamber.
- Specially designed for Icematic modular ice cubers and ice flakers (coupling sets are needed in some cases).

STORAGE BINS, ICE MAKERS AND COUPLING SETS	D105	D205	D305	D505
Ice flaker range				
F120	✓	✓		
F200	✓	✓	✓	✓
SF300	✓	✓	✓	✓
SF500	✓	✓	✓	✓
Modular range				
N132M	✓	✓		
N202M		✓	✓	✓
N302M		✓	✓	✓
N402M			✓	✓
N502M			✓	✓

STORAGE BINS

	PRICE €
5165105 D105	1.195
5165205 D205	1.498
5165305 D305	2.074
5165505 D505	2.732

ADAPTERS FOR ICE MAKERS AND STORAGE BINS

	PRICE €
5166702 NKF201	377
5166703 NKF310	480
5166705 NKF500	307
5166302 KN201	515
5166303 KN311	557

STORAGE BIN FEATURES	D105	D205	D305	D505
STORAGE BIN CAPACITY (Kg.)	100	150	210	467
DIMENSIONS mm				
Width	565	765	1075	1321
Depth	810	810	785	801
Height	1060	1060	980	1270
NET WEIGHT kg	35	41	55	100







		Citrus juice extractors C4
		Multi juicers C4
		Blenders C4
		Drinks mixers C5
		Ice crusher C5
		Milk heaters C5
		Soup kettles C5
		Coffee machines C6
		Machines for instant ingredients C10
		Accessories for coffee machines and machines for instant ingredients C11
		Microwave ovens C12
		Bakery and pastry / Gastronorm ovens C14
		Toasters C16
		Salamander grills C17
		Pancake machines C18
		Gyros/kebab burners C18
		Pizza formers C19
		Pizza ovens C19
		Fryers C20
		Contact grills C22
		Flykillers C25

Sammic offers a wide range of Snack Bars / Pizzeria / Buffet that respond to the needs of different types of such users.

In these pages you will find solutions for the preparation and serving of coffee and hot drinks, smoothies and juice. Microwave, snack and pizza ovens. Toasters and salamanders of different types and productions. Pancake machines and kebab burners. A wide range of fryers and griddles. And more.


CITRUS JUICE EXTRACTORS ECM / ECP


- Output: 200 oranges / hour.
- Loading: 130 W.
- Single phase 230 V - 50 Hz.

	PRICE €
3420030 ECM - Hand operated. Dimensions: 200w x 280d x 340h mm	342
3420033 ECP - Lever operated. Dimensions: 200w x 300d x 370h mm	461
4420522 Outer stainless steel strainer Ø 14 mm.	19
4420144 Stainless steel decanter	33

MULTI JUICERS

LI-240

- Speed: 6.300 rpm.
- Continuous juice production and automatic pulp ejection. Turbo function to make the final cleaning easy.
- Loading: 240W
- Dimensions: 205w x 310d x 360 mm h
- Net weight: 5 kg.

5410000 **LI-240** - 230 V / 50-60 Hz / 1~

PRICE €
465

LI-400

- Heavy duty multi juicer. Hourly output: 25-30 litres.
- Aluminium body. Steel and nylon basket.
- Speed: 6,000 rpm
- Loading: 400W
- Dimensions: 260 x 450 x 500 mm.
- Net weight: 14 Kg.

5410005 **LI-400** - 230V / 50-60 Hz / 1~

PRICE €
1.758

BLENDEERS


- Bowl capacity: 1.2 litres.
- 2 speeds.
- Loading: 200 W.
- Dimensions: 200w x 200d x 460 mm h.
- Net weight: 3.5 kg.

5410020 **TB-1000** - 230 V / 50-60 Hz / 1~

PRICE €
393

BLENDER TB-2000


- To blend, crush, grind, etc.
- Ideal for hospitals, nursing homes, and in general, for establishments that need to get a very fine grinding.
- Loading: 950 W.
- Variable speed appliance with pulse option.
- 2-litre, durable polycarbonate decanter.
- Heavy duty wear-resistant base.
- Dimensions: 205w x 230d x 510 mm h.
- Net weight: 5.5 Kg.

5410035 **TB-2000** - 230 V / 50-60Hz / 1~

PRICE €
475



DRINKS MIXER BB-900



- Bowl capacity: 1 litre.
- Loading: 150 W.
- Dimensions: 160w x 200d x 550 mm h.
- Net weight: 3 kg.

5410010 **BB-900** - 230 V / 50-60 Hz / 1~

PRICE €
445

ICE CRUSHER TH-1100



- Body in special aluminium alloy.
- Stainless steel decanter.
- Safety micro-switch.
- 4-position regulation system.
- Loading: 450 W.
- Dimensions: 250w x 300d x 660 mm h.
- Net weight: 9 Kg.

5410045 **TH-1100** - 230 V / 50-60Hz / 1~

PRICE €
847

MILK HEATERS TM-5 / TM-10



Bain-marie thermo-heater.
Manufactured in stainless steel. Removable, drip proof sealed tap and fitting.

TM-5: Capacity: 5 litres
Loading: 1.000 W
Dimensions: 350 x 240 x 510 mm
Net weight: 8 kg

TM-10: Capacity: 10 litres
Loading: 1.500 W
Dimensions: 310 x 340 x 510 mm.
Net weight: 9 kg

5400082 **TM-5** - 230 V / 50-60 Hz / 1~

PRICE €
445

5400087 **TM-10** - 230 V / 50-60 Hz / 1~

638

SOUP KETTLES



OS-10

- Capacity: 10 litres.
- Loading: 450 W. Wet heat only.
- Dimensions: Ø 340 mm x 340 mm h.
- Net weight: 5.5 kg

5200012 **OS-10** Black finish - 230V / 50-60Hz / 1~

PRICE €

187

5200014 **OSI-10** Stainless steel finish - 230V / 50-60 Hz / 1~

254

OS-11

- Capacity: 11 litres.
- Loading: 850 W. Dry or wet heat.
- Dimensions: Ø 340 mm x 380 mm h.
- Net weight: 7 kg.

5200000 **OS-11** Brown finish - 230V / 50-60Hz / 1~

PRICE €

966



RANGE	WATER SUPPLY	FILTER PAN	TYPE
NOVO	Manual	Plastic	Decanter
MONDO	Manual	St. St.	Decanter
MATIC	Automatic	St. St.	Decanter
ISO	Manual	Plastic	Vacuum flask
TH	Manual	St. St.	Vacuum flask
THA	Automatic	St. St.	Vacuum flask
SERIE B	Automatic	St. St.	Container

PRODUCTION INTO DECANTERS: NOVO / MONDO / MATIC
NOVO

MONDO


- Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
- Plastic filterpan.
- 2 self-regulating hot plates ensure an optimum coffee quality.
- Easy operation and maintenance.

- Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
- Stainless steel filterpan.
- A signal indicates whether the machine is filled with water.
- 2 self-regulating hot plates ensure an optimum coffee quality.
- Mondo Twin model available, with 2 brewing systems and 4 hot plates.

 5430002 **NOVO** - 230 V / 50-60 Hz / 1~ · (2nd decanter in option)

PRICE €
444

 5430000 **MONDO** - 230 V / 50-60 Hz / 1~

PRICE €
598

 5430009 **MONDO TWIN** - 230 V / 50-60 Hz / 1~

1.399
MATIC


- Quick filtering machine with connection for mains water supply 3/4 inch.
- Coffee of consistent quality by accurate water dosing.
- Stainless steel filterpan.
- 2 self-regulating hot plates ensure an optimum coffee quality.
- Matic Twin model available, with 2 brewing systems and 4 hot plates.

 5430005 **MATIC-2** - 230 V / 50-60 Hz / 1~

PRICE €
875

 5430007 **MATIC TWIN** - 230 V / 50-60 Hz / 1~

1.540

SPECIFICATIONS	NOVO	MONDO	MONDO TWIN	MATIC	MATIC TWIN
OUTPUT L/HOUR	18 l	18 l	28 l	15 l	24 l
WATER SUPPLY	Manual	Manual	Manual	Automatic	Automatic
HOT PLATES	2	2	4	2	4
NO. OF DECANTERS	1	2	4	2	4
LOADING	2.130 W	2.140 W	3.460 W	2.140 W	3.460 W
DIMENSIONS mm					
Width	214	195	404	195	404
Depth	391	406	406	406	406
Height	424	446	446	446	446
NET WEIGHT	5 kg	6 kg	11 kg	8 kg	12 kg



PRODUCTION INTO VACUUM FLASKS: ISO / TH / THa

ISO



- Quick filtering machine for direct brewing into vacuum flask or airpot.
- Plastic filterpan.
- Includes 2 litres airpot.
- Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
- Easy operation and maintenance.

5430004 ISO - 230 V / 50-60 Hz / 1~

PRICE € 520

TH / THa



- Quick filtering machine for direct brewing into vacuum flask or airpot.
- TH: Without connection for mains water supply: features a manual fill water system allowing the machine to be placed anywhere.
- THa: with connection for mains water supply 3/4 inch.
- Does not include vacuum flask / airpot.
- Stainless steel filterpan.
- Easy operation and maintenance.

5430010 TH - 230 V / 50-60 Hz / 1~

5430012 THa - 230 V / 50-60 Hz / 1~

PRICE € 612
875

SPECIFICATIONS	ISO	TH	THa
OUTPUT L/HOUR	18 l	19 l	18 l
WATER SUPPLY	Manual	Manual	Automatic
LOADING	2.000 W	2.310 W	2.310 W
DIMENSIONS mm			
Width	214	235	235
Depth	391	406	406
Height	465	545	545
NET WEIGHT	5 kg	6 kg	6 kg


PRODUCTION INTO CONTAINERS: B SERIES

- Quickly brews fresh coffee in large quantities.
- Perfectly suitable for sites where, at peak moments large quantities of coffee are needed. These machines have to be connected to the water mains and will brew large quantities of coffee into containers at any time. The containers can then be moved to serve coffee locally.
- Easy programming and attractive design.
- Stainless steel body and filterpan.
- Equipped with a "coffee is ready" signal, total and day counters and built in timer.
- Descale system and optimal security devices.
- Adjustable brewing time for optimum extraction.
- Optimum safety mechanisms: container and swivel arm signal.

B SERIES


One central column and one or two removable containers with base and drip tray.

1 CONTAINER

	PRICE €
5400051 B-5ID - Container right or left - 400 V / 50-60 Hz / 3N~	3.005
5400054 B-10D - Container right - 400 V / 50-60 Hz / 3N~	3.531
5400027 B-10I - Container left - 400 V / 50-60 Hz / 3N~	3.531
5400058 B-20ID - Container right or left - 400 V / 50-60 Hz / 3N~	4.363
5400062 B-40D - Container right - 400 V / 50-60 Hz / 3N~	5.904
5400064 B-40I - Container left - 400 V / 50-60 Hz / 3N~	5.904

2 CONTAINERS

	PRICE €
5400020 B-5 - 400 V / 50-60 Hz / 3N~	3.554
5400025 B-10 - 400 V / 50-60 Hz / 3N~	4.424
5400030 B-20 - 400 V / 50-60 Hz / 3N~	6.116
5400035 B-40 - 400 V / 50-60 Hz / 3N~	9.203

SPECIFICATIONS	B-5ID	B-10I/D	B-20ID	B-40I/D	B-5	B-10	B-20	B-40
OUTPUT L/HOUR	30 l	60 l	90 l	145 l	30 l	60 l	90 l	145 l
HOLDING CAPACITY	5 l	10 l	20 l	40 l	10 l	20 l	40 l	80 l
LOADING	3.065 W	6.090 W	9.120 W	14.960 W	3.130 W	6.180 W	9.240 W	15.120 W
DIMENSIONS mm								
Width	452	612	739	803	635	995	1.173	1.305
Depth	440	512	600	652	440	512	600	652
Height	799	840	947	1.101	799	840	947	1.101
NET WEIGHT	22 kg	26 kg	37 kg	46 kg	27 kg	36 kg	53 kg	106 kg


PRODUCTION INTO CONTAINERS: B SERIES WITH HOT WATER TAP
B SERIES WITH HOT WATER TAP


One central column and one or two removable containers with base and drip tray.
The central column is fitted with a hot water container and tap.

1 CONTAINER

	PRICE €
5400052 B-5DA - Container right - 400 V / 50-60 Hz / 3N~	4.213
5400053 B-5IA - Container left - 400 V / 50-60 Hz / 3N~	4.234
5400055 B-10DA - Container right - 400 V / 50-60 Hz / 3N~	4.496
5400056 B-10IA - Container left - 400 V / 50-60 Hz / 3N~	4.496
5400059 B-20IDA - Container right or left - 400 V / 50-60 Hz / 3N~	5.252

2 CONTAINERS

	PRICE €
5400022 B-5A - 400 V / 50-60 Hz / 3N~	4.904
5400028 B-10A - 400 V / 50-60 Hz / 3N~	5.384
5400032 B-20A - 400 V / 50-60 Hz / 3N~	6.502

SPECIFICATIONS	B-5IA / DA	B-10IA / DA	B-20IDA	B-5A	B-10A	B-20A
THROUGHPUT PER HOUR: COFFEE (LT.)	30 l	60 l	90 l	30 l	60 l	90 l
THROUGHPUT PER HOUR: HOT WATER (LT.)	20 l	20 l	20 l	20 l	20 l	20 l
HOLDING CAPACITY: COFFEE (LT.)	5 l	10 l	20 l	10 l	20 l	40 l
HOLDING CAPACITY: HOT WATER (LT.)	3 l	3.3 l	4.6 l	3 l	3.3 l	4.6 l
LOADING	5.265 W	8.290 W	11.320 W	5.330 W	8.380 W	11.440 W
DIMENSIONS mm						
Width	546	645	739	790	989	1173
Depth	570	570	600	570	570	600
Height	799	840	947	799	840	947
NET WEIGHT	30 kg	33 kg	41 kg	35 kg	43 kg	57 kg



- Hot beverage dispensers based on instant ingredients.
- Allow quick service in any location.
- Complete with connection for mains water supply 3/4 inch.
- Fast and simple operation. Reliable proven technology.
- LED light, for a surveyable menu.
- Separate hot water tap.
- Unique mixing unit ensures excellent ingredient flow.
- Hot water system: less susceptible to scale formation.
- Descaling / filter replace signal and cleaning and rinsing program on the control panel.
- Closable canister outlet.
- Drip-tray-full warning.
- Total and daily production counter.

BOLERO 1 / 21


- Models with one or two canisters for ingredients.
- Bolero 1: for coffee or hot chocolate.
- Bolero 2: for coffee and cappuccino or hot chocolate.

5400041 **BOLERO 1**- 230 V / 50-60 Hz / 1~
 5400045 **BOLERO 21**- 230 V / 50-60 Hz / 1~

PRICE €
1.565
1.915

BOLERO XL-323


- Model with 3 canisters for ingredients.
- Allows to obtain 9 different beverages.

5400044 **BOLERO XL-323** - 230V / 50-60 Hz / 1~

PRICE €
3.130

BOLERO TURBO


- Single or dual (simultaneous yet independent) draw off.
- Models with 4 containers for ingredients to obtain coffee, hot chocolate, cappuccino, café au lait and hot water.
- Production to vacuum flasks or cups.
- Complete with shelf for direct production to cups.

5400048 **BOLERO TURBO 403** - 230 V / 50-60 Hz / 1~
 5400049 **BOLERO TURBO XL 403** - 230 V / 50-60 Hz / 1~

PRICE €
3.812
4.194

SPECIFICATIONS	BOLERO 1	BOLERO 21	BOLERO XL-323	BOLERO TURBO 403	BOLERO TURBO XL-403
OUTPUT L/HOUR	30 l	30 l	30 l	40 l	40 l
CONTAINERS	1 x 3.4 l	2 x 1.5 l	2 x 1.3 l / 1 x 3.2 l	4 x 2.4 l	2 x 2.4 l / 2 x 5.3 l
LOADING	2.230 W	2.230 W	2.230 W	3.500 W	3.500 W
MAXIMUM DECANTER HEIGHT (MM)	106	106	110	247 / 110	247 / 110
DIMENSIONS mm					
Width	203	203	338	325	470
Depth	429	429	435	482	482
Height	584	584	596	812	812
NET WEIGHT	11 kg	12 kg	19 kg	30 kg	34 kg



DECANTERS



	PRICE €
6401355 Glass decanter 1.7 lt.	24
6401360 Shatterproof decanter 1.7 lt.	48
6401361 Stainless steel decanter 1.7 lt.	45

ELECTRIC HOT PLATE FOR DECANTERS



Self-regulating heating plates. Both heating plates of the HP can be switched on or off independently.

	PRICE €
5430070 DOUBLE - Power: 130 W - Dimensions: 403w x 195d x 61h mm	250

VACUUM FLASKS



	PRICE €
6401348 Airpot Furento 2,2 l. st. st. for TH / Tha	126
6401349 2 l. st. st. vacuum flask for Iso / Bolero Turbo (XL)	58

AIRPOT STATION



For 2 airpots and ingredients.
Airpots not included.

	PRICE €
6401350 Airpot Station - 615 x 325 x 155 mm.	153

CONTAINERS



Completely insulated.
Complete with lid, gauge glass and non-drip tap.
Electric heating.

	PRICE €
6401330 5 litres · Ø 210 x 445 mm. - 65W - 230V / 50-60 Hz / 1~	638
6401335 10 litres · Ø 286 x 464 mm. - 90W - 230V / 50-60 Hz / 1~	809
6401340 20 litres · Ø 374 x 510 mm. - 120W - 230V / 50-60 Hz / 1~	1.058
6401345 40 litres · Ø 423 x 629 mm. - 160W - 230V / 50-60 Hz / 1~	1.735

CUP AND GLASS WARMER



To heat glasses or cups. For approx. 96 cups.

	PRICE €
5430080 WHK - 356 x 332 x 490 mm. - 105W (1.400W) - 230V / 50-60 Hz / 1~	724

FILTER PAPER



	PRICE €
6400095 Filtercups Novo/Mondo/Matic/Iso/TH (1000 units)	44
6400775 Flat paper filters for B-5 (250 units)	15
6400780 Flat paper filters for B-10 (250 units)	28
6400785 Flat paper filters for B-20 (250 units)	41
6400790 Flat paper filters for B-40 (250 units)	65

PERMANENT FILTERS



	PRICE €
6400860 Stainless steel permanent micro-filter B-5 - Ø 172 mm.	136
6400862 Stainless steel permanent micro-filter B-10 - Ø 244 mm.	156
6400795 Stainless steel permanent micro-filter B-20 - Ø 330 mm.	271
6400865 Stainless steel permanent micro-filter B-40 - Ø 400 mm.	434



RANGE	HM-910	HM-1001M	HM-1001	HM-1830
STAINLESS STEEL CAVITY	✓	✓	✓	✓
STAINLESS STEEL CABINET	✓	✓	✓	✓
TURNTABLE	✓			
FIXED CERAMIC BASE		✓	✓	✓
MICROWAVE	✓	✓	✓	✓
PROGRAMMABLE			✓	✓
TIMER	✓	✓	✓	✓
EXTRA-FAST				✓
DOUBLE QUANTITY FUNCTION			✓	
2 STOREY CAVITY				✓
2 MAGNETRONS				✓



- Complete range that fits the requirements of any user.
- 900W to 1,800W microwave power and inside volume of up to 30 litres.
- HM-1830: professional big capacity model with the possibility to place the product in 2 storeys.
- Stainless steel cabinet and cavity in all models.
- Easy to use programmable models available in different versions, which assure a uniform quality in the final product.

SPECIFICATIONS	HM-910	HM-1001 / M	HM-1830
TIMER	30 min.	95 min.	99 min.
TURNTABLE	Ø 270	No	No
INSIDE VOLUME	24 l	25 l	30 l
ELECTRICAL SUPPLY	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
LOADING			
Loading	900 W	1.000 W	1.800 W
Power consumption	1.400 W	1.500 W	2.800 W
INTERNAL DIMENSIONS			
Width	345 mm	338 mm	374 mm
Depth	315 mm	348 mm	378 mm
Height	230 mm	210 mm	224 mm
EXTERNAL DIMENSIONS			
Width	483 mm	520 mm	490 mm
Depth	350 mm	444 mm	644 mm
Height	280 mm	312 mm	405 mm
NET WEIGHT	18 kg	18 kg	35 kg



HM-910



- Stainless steel made.
- Turntable.
- Easy to use.

5120035 **HM-910** - 230 V / 50 Hz / 1~

PRICE €
255

HM-1001 / HM-1001M



HM-1001

- Static ceramic base.
- HM-1001: Programmable.
- HM-1001M: Manual control board.
- Easy to use.

5120028 **HM-1001** - 230 V / 50 Hz / 1~

5120030 **HM-1001M** - 230 V / 50 Hz / 1~

PRICE €
435



HM-1001M

HM-1830



- Double magnetron, professional model.
- Static ceramic base.
- Programmable.
- 2 storey cavity.
- Easy to use.

5120033 **HM-1830** - 230 V / 50 Hz / 1~

PRICE €
908


Bakery and pastry ovens

- **HP-434:** 4 x 330x460; double fan.
- **HP-644:** 4 x 600x400, 2 motors with inverter. Humidifier.

Gastronorm ovens
Multifunction oven
OX-234:

- 4 x GN2/3
- Multifunction with grill
- Manual humidifier
- Motor with inverter

Humidified ovens
OV-235:

- 5 x GN2/3
- Digital control panel with 20 programs + 1 manual program

- Motor with inverter
- Automatic programmable humidifier
- Core temperature sensor

OV-116:

- 6 x GN1/1, valid for 600 x 400.
- Digital control panel with 20 programs + 1 manual program
- 2 motors with inverter
- Double automatic programmable humidifier
- Core temperature sensor

OV-1110:

- 10 x GN1/1, valid for 600 x 400.
- Digital control panel with 20 programs + 1 manual program
- 3 motors with inverter
- Triple automatic programmable humidifier
- Core temperature sensor

RANGE	HP	OX	OV
PASTRY AND BAKERY	✓		
GASTRONORM		✓	✓
MANUAL	✓	✓	
ELECTRONIC			✓
STAINLESS STEEL CABINET/CAVITY	HP-434/644	✓	✓
MOTOR(S) WITH INVERTER	HP-644	✓	✓
GRILL		✓	
MANUAL HUMIDIFIER	HP-644	✓	
AUTOMATIC PROGRAMMABLE HUMIDIFIER			✓
CORE TEMPERATURE SENSOR			✓
STAND	O		O (OV-116 / OV-1110)

✓ : included - O: optional


BAKERY AND PASTRY OVENS

HP-434

	PRICE €
5121500 HP-434 - 230V / 50-60Hz / 1~ · Stainless steel	1.084
5121505 HP-434E - 400V / 50-60Hz / 2N · Enamelled steel	948
5121680 Stand for HP-434 · 650 x 700 x 880 mm.	627
5121550 Tray 433x333 (HP-434)	24
5121552 Grid 433x333 (HP-434)	31


HP-644

	PRICE €
5121520 HP-644 - 400V / 50-60Hz / 2N · Stainless steel	2.258
5121685 Stand for HP-644 · 760 x 885 x 880 mm.	661
5121554 Tray 600x400 (HP-644)	42
5121556 Rippled tray 600x400 (HP-644)	74
5121558 Grid 600x400 (HP-644)	51



GASTRONORM OVEN - MULTIFUNCTION



OX-234

5122600	OX-234 - 230V / 50-60Hz / 1~	PRICE €	1.300
5122688	Soporte OX-234 / OV-235 · 635 x 680 x 880 mm. · 7 pos.		709
9052020	Cubeta 2/3 de 20		23
9052040	Cubeta 2/3 de 40		23
9772700	Parrilla 2/3		17

GASTRONORM OVENS - HUMIDIFIED OVENS

OV-235

5122620	OV-235 - 230V / 50-60Hz / 1~	PRICE €	2.984
5122688	Stand for OX-234 / OV-235 · 635 x 680 x 880 mm. · 7 pos.		709
9052020	GN Container 2/3 - 20mm depth		23
9052040	GN Container 2/3 - 40mm depth		23
9772700	Grid 2/3		17

OV-116

5122640	OV-116 - 400V / 50-60Hz / 3N~	PRICE €	4.367
5122690	Stand for OV-116 · 965 x 740 x 880 mm. · 7 pos.		709
9051020	GN Container 1/1 - 20mm depth		18
9051040	GN Container 1/1 - 40mm depth		21
9771700	Grid 1/1		19

OV-110

5122660	OV-110 - 400V / 50-60Hz / 3N~	PRICE €	6.873
5122695	Stand for OV-110 · 965 x 740 x 690 mm. · 5 pos.		1.201
9051020	GN Container 1/1 - 20mm depth		18
9051040	GN Container 1/1 - 40mm depth		21
9771700	Grid 1/1		19



OV-235

SPECIFICATIONS	HP-434	HP-644/E	OX-234	OV-235	OV-116	OV-110
CAPACITY (TRAYS)	4	4	4	5	6	10
TRAY SIZE	330 X 460	600 x 400 mm	GN 2/3	GN 2/3	600 x 400 mm	600 x 400 mm
DISTANCE BETWEEN TRAYS	80 mm	80 mm	70 mm	75 mm	75 mm	75 mm
NO. OF MOTORS	1	2	1	1	2	3
LOADING	3.300 W	6.600 W	2.500 W	3.300 W	9.200 W	13.700 W
EXTERNAL DIMENSIONS	650 x 770 x 500	760 x 955 x 540	650 x 710 x 500	635 x 770 x 685	965 x 830 x 770	965 x 830 x 1070
NET WEIGHT	30 Kg.	50 kg	30 kg	50 kg	70 kg	110 kg
COMPLETE WITH		4 Trays	4 Grids		2 Trays + 2 Grids	


TP-10


Single horizontal loading electric toaster.

5110020 **TP-10** - 230V / 50-60Hz / 1~
6100413 Pincer (each)

PRICE €
261
9

TP-20


Double horizontal loading electric toaster.

5110025 **TP-20** - 230V / 50-60Hz / 1~
6100413 Pincer (each)

PRICE €
340
9

SPECIFICATIONS	TP-10	TP-20
OUTPUT TOASTS/HOUR*	120	240
LOADING	2.000 W	2.800 W
ELECTRICAL SUPPLY	230 V / 50 Hz 1~	
DIMENSIONS		
Width	500 mm	500 mm
Depth	280 mm	280 mm
Height	295 mm	390 mm
NET WEIGHT	8.5 kg	11 kg

ST-252 / ST-352


Conveyor toaster with variable speed.
Stainless steel elements.
Possibility of getting the toast from the front or from the back.

5110022 **ST-252** - 230 V / 50-60Hz / 1~ **1.207**
5110024 **ST-352** - 230 V / 50-60Hz / 1~ **1.562**

SPECIFICATIONS	ST-252	ST-352
OUTPUT TOASTS/HOUR*	400-500	600-750
BAND WIDTH	270 mm	370 mm
LOADING	2.100 W	2800 W
ELECTRICAL SUPPLY	230 V / 50-60 Hz 1~	
DIMENSIONS		
Width	340 mm	460 mm
Depth	410 mm	410 mm
Height	360 (410) mm	360 mm
NET WEIGHT	16.5 kg	19.5 kg

* Depending on bread-type.



FIXED SALAMANDERS



SGF-650



SGF-450

- Ideal to roast directly or gratin all types of food before serving.
- **SGF-650 extra lower heating element.**
- 3 tray positions.
- Stainless steel made.
- Stainless steel elements.
- Independent adjustable thermostats.

5130278 **SGF-450** - 230V / 50-60 Hz / 1~
 5130288 **SGF-650** - 230V / 50-60 Hz / 1~

PRICE €
437
532

SPECIFICATIONS	SGF-450	SGF-650
COOKING SURFACE	450 x 350 mm	650 x 350 mm
LOADING	3600 W	4700 W
DIMENSIONS mm		
Width	600	800
Depth	400	400
Height	455	455
NET WEIGHT	15 Kg	19 Kg

MOBILE SALAMANDERS



SG-652



SG-452

- Ideal to roast directly or gratin all types of food before serving.
- Manufactured in stainless steel.
- Stainless steel heating elements.
- Height-adjustable top.
- Adjustable thermostat.
- Removable fat collection tray.

5130277 **SG-452** - 230V / 50-60Hz /1~
 5130279 **SG-652** - 230V / 50-60Hz /1~

PRICE €
921
1.025

SPECIFICATIONS	SG-452	SG-652
COOKING SURFACE	440 x 320 mm	590 x 320 mm
LOADING	2800 W	4000 W
DIMENSIONS mm		
Width	475	625
Depth	510	510
Height	530	530
NET WEIGHT	28 Kg	37 Kg


ELECTRIC PANCAKE MACHINES
GAS PANCAKE MACHINES


5130512 **CE-135** - 230V / 50-60 Hz / 1~ **PRICE € 662**
 5130527 **CE-235** - 230-380V / 50-60 Hz / 2N~ **1.163**

5130507 **CG-140** **PRICE € 750**
 5130522 **CG-240** **1.335**

- Stainless steel made.
- The non-stick plate surface is made by special treatment of the stainless steel or the cast iron itself with no extra coatings. Easy to clean.

- The burners' special round shape guarantees uniform distribution of heat onto the plate as well as perfect combustion without any gas loss (in gas appliances)

SPECIFICATIONS	CE-135	CE-235	CG-140	CG-240
NO. OF PLATES	1	2	1	2
PLATE DIAMETER	350 mm	350 mm	400 mm	400 mm
LOADING	2.200 W	2 x 2.200 W	4.000 W	2 x 4.000 W
ELECTRICAL SUPPLY	230 V / 50-60 Hz 1~	230-380 V -50-60HZ 3~N	-	-
DIMENSIONS				
Width	425 mm	835 mm	425 mm	835 mm
Depth	505 mm	505 mm	505 mm	505 mm
Height	145 mm	145 mm	145 mm	145 mm
NET WEIGHT	19 kg	38 kg	15 kg	32 kg

GYROS/KEBAB BURNERS


- Stainless steel made.
- Each burner can be adjusted independently
- Total safety control due to the thermomagnetic valves, one for each burner.
- Special high temperature resistant protective grid.
- Top motor positioning avoids fat drips.

5130550 **AG-20** **PRICE € 1.515**
 5130555 **AG-30** **1.694**
 5130565 **AG-40** **1.851**

SPECIFICATIONS	AG-20	AG-30	AG-40
GAS BURNERS	3 vertical	4 horizontal	4 vertical
USABLE HEIGHT	655 mm	655 mm	845 mm
LOADING CAPACITY	20 kg	30 kg	35 kg
LOADING	8.100 W	10.800 W	10.800 W
DIMENSIONS mm	590x530x870	590x530x870	590x530x1.070
NET WEIGHT	18 kg	21 kg	30 kg

GYROS/KEBAB KNIFE


- Stainless steel electric knife for Gyros/Kebab.
- Complete with reliable slice thickness adjuster for a clean and effective cut.
- Loading: 90W
- Blade diameter: 80mm
- Net weight: 4kg.

5130575 **CK-90** - 230V / 50 Hz / 1~ **PRICE € 1.083**



PIZZA FORMERS FMI-31 / FMI-41



Remote foot control

- To roll out cold dough.
- Designed for discontinuous use.
- Adjustable thickness and diameter settings.
- Stainless steel body and base.
- Easy cleaning.
- Optional: remote foot control.

	PRICE €
5500084 FMI-31 - 230V / 50 Hz / 1~	1.355
5500089 FMI-41 - 230V / 50 Hz / 1~	1.512
5500094 Remote foot control	150

SPECIFICATIONS	FMI-31	FMI-41
PIZZA DIAMETER	140-300 mm	140-400 mm
LOADING	375 W	375 W
DIMENSIONS mm	420 x 450 x 650	520 x 450 x 712
NET WEIGHT	35 kg	45 kg

PIZZA OVEN MINI



- Double pizza oven.
- 3 independent, adjustable thermostats.
- Energy saving: the use of high insulation materials & a door seal able to withstand high temperatures means heat consumption is kept to a minimum.
- Stainless steel front and doors.
- Stainless steel cooking chambers with single stone hearth per deck.
- Complete with steam air vent.

	PRICE €
5120100 MINI - 230-400V / 50-60 Hz / 3N~	1.856
5120101 MINI - 230V / 50-60 Hz / 1~	1.856
5121100 Stand for MINI - 420 x 610 x 900 mm.	380

PIZZA OVENS PL-4/6/6W PL-4+4/6+6/6+6W



PL



PL-W

- Double or single chamber pizza oven.
- 2 independent, adjustable thermostats in each chamber.
- Independent temperature gauge for each chamber in the front panel.
- Energy saving: the use of high insulation materials & a door seal able to withstand high temperatures means heat consumption is kept to a minimum.
- Stainless steel front and doors.
- Easy door operation for cleaning and maintenance.
- Stainless steel cooking chambers with single stone hearth per deck.
- Equipped with internal lighting.
- Complete with steam air vent.

	PRICE €
5120154 PL-4 - 230-400V / 50-60 Hz / 3N~	2.013
5120174 PL-6 - 230-400V / 50-60 Hz / 3N~	2.420
5120194 PL-6W - 230-400V / 50-60 Hz / 3N~	2.742
5120164 PL-4+4 - 230-400V / 50-60 Hz / 3N~	3.158
5120184 PL-6+6 - 230-400V / 50-60 Hz / 3N~	3.628
5120204 PL-6+6W - 230-400V / 50-60 Hz / 3N~	4.124
5121160 Stand for PL-4 / PL-4+4 - 1.010 x 850 x 910 mm.	380
5121180 Stand for PL-6 / PL-6+6 - 1.010 x 1.200 x 820 mm.	450
5121194 Stand for PL-6W / PL-6+6W - 1.360 x 850 x 910 mm.	488

SPECIFICATIONS	MINI	PL-4	PL-6	PL-6W	PL-4+4	PL-6+6	PL-6+6W
THERMOSTAT	60-350°C	60-450°C	60-450°C	60-450°C	60-450°C	60-450°C	60-450°C
N. OF PIZZAS	8 de Ø 250mm	4 de Ø 300mm	6 de Ø 300mm	6de Ø 300mm	8 de Ø 300mm	12 de Ø 300mm	12 de Ø 300mm
LOADING	2 x 3.000 W	4.800 W	7.200 W	7.200 W	2 x 4.800 W	2 x7.200 W	2 x7.200 W
CHAMBER DIMENSIONS	2 chambers	1 chamber	1 chamber	1 chamber	2 chambers	2 chambers	2 chambers
Width	505	700	700	1.050	700	700	1.050
Depth	520	700	1.050	700	700	1.050	700
Height	115	145	145	145	145	145	145
EXTERNAL DIMENSIONS							
Width	745	1.010	1.010	1.360	1.010	1.010	1.360
Depth	695	1.120	1.470	1.120	1.120	1.470	1.120
Height	490	430	430	430	770	770	770
NET WEIGHT	73 kg	80 kg	97 kg	105 kg	150 kg	198 kg	200 kg


F-3 / F-8

F-3

F-8
F-3+3 / F-8+8

F-3+3

5130022 **F-3** - 220 V / 50-60 Hz. /1~
5130032 **F-8** - 220 V / 50-60 Hz. /1~

PRICE €
234
329

5130027 **F-3+3** - 220 V / 50-60 Hz. /1~
5130037 **F-8+8** - 220 V / 50-60 Hz. /1~

PRICE €
466
615

F-10

F-10+10


5130042 **F-10** - 400V / 50-60 Hz. /3~ N

PRICE €
500

5130047 **F-10+10** - 400V / 50-60 Hz. /3 N

PRICE €
970

SPECIFICATIONS	F-3	F-3+3	F-8	F-8+8	F-10	F-10+10
LITRES	3	3 + 3	6	6 + 6	7	7 + 7
LOADING	2.000 W	2 x 2.000 W	3.285 W	2 x 3.285 W	6.000 W	2 x 6.000 W
ELECTRICAL SUPPLY	220 V	220 V	220 V	220 V	400 V	400 V
BASKET DIMENSIONS mm	125 x 230 x 100	2 x (125 x 230 x 100)	205 x 240 x 100	2 x (205 x 240 x 100)	240 x 260 x 100	2 x (240 x 260 x 100)
EXTERNAL DIMENSIONS mm	180 x 360 x 420	360 x 360 x 420	270 x 360 x 420	530 x 360 x 420	325 x 530 x 360	655 x 530 x 360
NET WEIGHT	5 kg	9 kg	6.5 kg	12 kg	8 kg	15 kg



FE-9 / FE-12



FE-9+9 / FE-12+12



5130116 **FE-8** - 230V / 50-60 Hz. / 1~ **PRICE € 817**
 5130120 **FE-9** - 400V / 50-60 Hz. /3~ **956**
 5130122 **FE-12** - 400V / 50-60 Hz. /3~ **1.087**

5130118 **FE-8+8** - 230V / 50-60 Hz. / 1~ **PRICE € 1.730**
 5130125 **FE-9+9** - 400V / 50-60 Hz. /3~ **1.730**
 5130127 **FE-12+12** - 400V / 50-60 Hz. /3~ **1.901**

SPECIFICATIONS	FE-8	FE-8+8	FE-9	FE-9+9	FE-12	FE-12+12
LITRES	8	8+8	8	8+8	12	12+12
LOADING	3.000 W	2 x 3.000 W	6.000 W	2 x 6.000 W	9.000 W	2 x 9.000 W
ELECTRICAL SUPPLY	230V / 50-60Hz/ 1~	230V / 50-60Hz/ 1~	400V / 50-60Hz/ 3~	400V / 50-60Hz/ 3~	400V / 50-60Hz/ 3~	400V / 50-60Hz/ 3~
BASKET DIMENSIONS mm	190 x 245 x 110	2x(190 x 245 x 110)	190 x 245 x 110	2x(190 x 245 x 110)	235 x 270 x 115	2x(235 x 270 x 115)
EXTERNAL DIMENSIONS mm	290 x 550 x 295	580 x 550 x 295	290 x 550 x 295	580 x 550 x 295	400 x 700 x 310	800 x 700 x 310
NET WEIGHT	12.5 kg	23 kg	12.5 kg	23 kg	17 kg	32 kg

ELECTRIC FRYERS WITH STAND



5130130 **FE-15** - 400V/50-60Hz./3N~ **PRICE € 1.437**

5130135 **FE-15+15** - 400V/50-60Hz./3N~ **PRICE € 2.610**

SPECIFICATIONS	FE-15	FE-15+15
LITRES	14	14 + 14
LOADING	9.000 W	2 x 9.000 W
BASKET DIMENSIONS mm	273 x 270 x 115	2 x (273 x 270 x 115)
EXTERNAL DIMENSIONS mm	375 x 655 x 985	750 x 655 x 985
NET WEIGHT	31 kg	58 kg



- Electric and gas grills
- Complete range.
- Stainless steel construction.
- Electric models available with glass-ceramic or cast iron surface.
- Gas models available with stainless steel or hard-chromium coated surface.

VITRO-GRILLS - PV RANGE

Glass-ceramic surface that allows to cook directly.
Stainless steel body.
Quick, economic and hygienic.



PV-400

PV-650



5130350 **PV-400** - 230V / 50-60 Hz / 1~

PRICE €
841

5130355 **PV-650** - 230V / 50-60 Hz / 1~

PRICE €
1.236

SPECIFICATIONS	PV-400	PV-650
COOKING SURFACE	285 x 440 mm	2 x (282.5 x 440) mm
SURFACE PLATE	390 x 535 mm	643 x 535 mm
LOADING	2500 W	5000 W
DIMENSIONS mm		
Width	400	650
Depth	600	600
Height	190	190
NET WEIGHT	10 Kg	14 Kg



VITRO-GRILLS: GV RANGE

- Glass-ceramic upper and lower surfaces that allow to cook directly.
- Medium- and double-sized models with ribbed and smooth glass-ceramic surface available.
- Quick heating appliances, minimising waiting time until the grill is ready to use.
- Stainless steel body.
- Thermostatically controlled temperature up to 300°C.
- Easy to clean stainless steel splashback.
- Waste collection drawer.
- **LA**: ribbed upper and smooth lower glass.
- **LL**: smooth upper and lower glass.

MEDIUM-SIZED SMOOTH GRIDDLE/RIBBED CONTACT GRILL

5130366 **GV-6LA** - 230V / 50-60 Hz / 1~PRICE €
760

MEDIUM-SIZED SMOOTH GRIDDLE CONTACT GRILL

5130361 **GV-6LL** - 230V / 50-60 Hz / 1~PRICE €
745

DOUBLE-SIZED SMOOTH GRIDDLE/RIBBED CONTACT GRILL

5130371 **GV-10LA** - 230V / 50-60 Hz / 1~PRICE €
1.260

DOUBLE-SIZED SMOOTH GRIDDLE CONTACT GRILL

5130376 **GV-10LL** - 230V / 50-60 Hz / 1~PRICE €
1.237

SPECIFICATIONS	GV-6LA	GV-6LL	GV-10LA	GV-10LL
SURFACE PLATE	368 x 248	368 x 248	538 x 248	538 x 248
LOADING	3000 W	3000 W	3400 W	3400 W
DIMENSIONS mm				
Width	465	465	635	635
Depth	440	440	440	440
Height	245	245	245	245
NET WEIGHT	15 kg	15 kg	21.5 kg	21.5 kg

Non contractual pictures.



ELECTRIC CONTACT GRILLS IN CAST IRON ALLOY

- Stainless steel construction.
- Griddles with cover, without cover or combined models.
- Cast iron alloy smooth or ribbed plates.
- Thermostatically controlled up to 250°C.
- Height adjustable tilting cover equipped with brake.
- Front side fat collection tray.

SINGLE-SIZED CONTACT GRILL



5100030 **GRS-5** - 230 V / 50-60 Hz / 1~

PRICE € **434**

DOUBLE-SIZED SMOOTH GRIDDLE CONTACT GRILL



5100039 **GRL-10** - 230 V / 50-60 Hz / 1~

PRICE € **454**

MEDIUM-SIZED CONTACT GRILL



5100038 **GL-6** - 230V / 50-60 Hz / 1~

PRICE € **512**



5100042 **GLM-6** - 230 V / 50-60 Hz / 1~

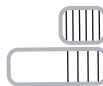
512



5100032 **GRM-6** - 230 V / 50-60 Hz / 1~

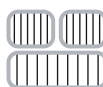
512

DOUBLE-SIZED CONTACT GRILL



5100037 **GLD-10** - 230 V / 50-60 Hz / 1~

PRICE € **587**



5100035 **GRD-10** - 230 V / 50-60 Hz / 1~

737

SPECIFICATIONS	GRS-5	GRD-10	GRM-6 / GL-6 / GLM-6	GLD	GRL
LOADING	1.800 W	3.600 W	3.000 W	2.900 W	2.100 W
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~				
SURFACE PLATE	255 x 225 mm	555 x 225 mm	365 x 225 mm	555 x 225 mm	555 x 225 mm
DIMENSIONS mm					
Width	400 mm	700 mm	512 mm	700 mm	700 mm
Depth	435 mm	435 mm	435 mm	435 mm	380 mm
Height	240 mm	240 mm	240 mm	240 mm	180 mm
NET WEIGHT	20 kg	35 kg	28 kg	30 kg	22 kg



GAS GRIDDLE PLATES

Made in high quality materials, Sammic gas griddle plates are robust, resistant and reliable.

- Stainless steel construction.
- Titanium coated stainless steel burners.

- Burners with independent ignitors.
- With 2 easily removable fat collection trays.
- Easy to clean.

STAINLESS STEEL SURFACE



HARD CHROMIUM PLATED SURFACE



6mm.thick steel plates.

	PRICE €
5130312 SPG-601	499
5130317 SPG-801	671
5130322 SPG-1001	842

15mm. ground, hard chromium coated steel plate.

	PRICE €
5130332 SPC-601	1.092
5130337 SPC-801	1.373

SPECIFICATIONS	SPG-601	SPG-801	SPG-1001	SPC-601	SPC-801
SURFACE PLATE	583 mm x 395 mm	783 mm x 395 mm	983 mm x 395 mm	555 mm x 400 mm	755 mm x 400 mm
GAS BURNERS	2	3	3	2	3
LOADING	5.500 W	8.250 W	9.300 W	5.800 W	8.700 W
DIMENSIONS					
Width	600 mm	800 mm	1.200 mm	600 mm	800 mm
Depth	507 mm	507 mm	507 mm	507 mm	507 mm
Height	234 mm	234 mm	234 mm	234 mm	234 mm
NET WEIGHT	19 kg	26 kg	36 kg	40 kg	52 kg

Non contractual pictures.

FLYKILLERS

FLYKILLER EX-30



Coverage of 360°. Area of protection up to 100m².
Loading: 30 W.
High-tension grid.
Twin 15 W ultra violet tubes with easy access for replacement.
Dimensions: 515w x 110d x 370 mm h.
Net weight: 7 kg.

5600015 **EX - 30** - 230V / 50-60Hz / 1~

PRICE €
260

FLYKILLER EX-80

Coverage of 360°. Area of protection up to 150m².
Loading: 80 W
High-tension grid.
Twin 40 W ultra violet tubes with easy access for replacement.
Dimensions: 655w x 110d x 438 mm h.
Net weight: 10 kg."

5600020 **EX - 80** - 230V / 50-60Hz / 1~

PRICE €
275



GENERAL SALES CONDITIONS

1. Special machines: All machines with different specifications to those shown in this price list will have a minimum extra charge of 3% in price and a minimum delivery time of 40 days.
2. PACKING: Standard packing in cardboard boxes (included).
3. These prices are in EXW (Ex-Factory) position.
4. Payment must be done in EURO currency following the agreed conditions. Delays in payment will be charged at an interest of 1.8% per month.
5. For payments in advance a further 2% discount will be granted.
6. For orders lower than 1,500 Euro net a surcharge of 3% will be added.
7. This price list supersedes all previous price lists.
8. Guarantee terms: one year from the invoice date for defective parts, 18 month from the invoice date if the guarantee card is filled in and returned.
9. No goods returnable except with Sammic written consent. Transport cost will be paid by the sender.
10. The goods belong to Sammic till the payment has been fully settled.
11. Sammic has the full right to change or modify any specification or design of the products shown in this price list without notice due to continuous improvement.
12. Our trading terms and conditions of sale take precedent over all others.



UNE-EN ISO 9001

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