



# VEGETABLE PREPARATION MACHINE CA-4V 120/50-60/1

High-production commercial vegetable preparation machine, up to 650 kg.



P/N 1050799



DYNAMIC PREPARATION  
COMMERCIAL VEGETABLE PREPARATION MACHINES

## SALES DESCRIPTION

Variable speed motor block + high-production head.  
Equipped with “brushless” technology.

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

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

### A perfect cut

- ✓ High precision adjustments to obtain a uniform and excellent-quality cut.
- ✓ It can be fitted with a wide range of discs and grids of the highest cutting quality. Combining these accessories together to obtain more than 70 different types of cuts and grating grades.
- ✓ Head with blade on one side that distributes products inside the mouth and cuts and distributes whole products such as cabbage.
- ✓ Head equipped with high ejector: enables a higher quantity of product to be shifted.
- ✓ Exclusive “Force Control System” to optimise and standardise the cutting of each product: acoustic warning when the motor exceeds the pre-established force.

### Built to last

- ✓ Made from stainless steel and food-grade materials of the highest quality: stainless steel motor block and food-grade aluminium head.

### Maximum comfort for the user

- ✓ Ergonomic design. Maximum comfort for the user.
- ✓ Lateral product output: requires less space on the worktop and guides the product, avoiding splashes.
- ✓ Advanced control panel that is very intuitive to use and offers all the information at a glance.

### Maintenance, safety, hygiene

- ✓ Lever and lid easily removable for cleaning purposes.
- ✓ Combination of safety systems: head, cover, power switch.
- ✓ Appliance certified by NSF International (regulations on hygiene, cleaning and materials suitable for contact with foods).
- ✓ 100% tested.

### INCLUDES

- ✓ Variable speed motor block.
- ✓ Large capacity head.
- ✓ Optional use drill.
- ✓ Universal grid cleaner QC-U.

### OPTIONAL

- Tube head.
- High production semi-automatic hopper.
- Support-trolley.
- Discs and grids.
- Grid cleaning kit.
- Cutter bowl.

### ACCESSORIES

- FCC curved slicing discs
- FCO rippled slicing discs
- FFC chipping grids
- FMC dicing grids
- FCE julienne discs
- Long vegetable attachment
- Disc and grid packs - Heavy Duty
- Disc and grid holder
- Stand-trolley
- Quick Cleaner: grid cleaners
- FC slicing discs
- SH shredding & grating discs
- Déli-cut cutting kit - Heavy Duty
- Universal grid cleaner QC-U

### SPECIFICATIONS

Hourly production: 200 kg - 650 kg  
 Inlet opening: 286 cm<sup>2</sup>  
 Disc diameter: 205 mm  
 Speed as veg. slicer: 300 rpm - 1000 rpm  
 Electrical supply: 120 V / 60 Hz / 1~ (15 A)  
 Plug: USA (NEMA 5-15P / 2P+G)

### External dimensions (W x D x H)

Width: 391 mm  
 Depth: 400 mm  
 Height: 652 mm  
 Net weight: 27 kg



SAMMIC, S.L. · Basarte, 1  
20720 AZKOITIA (Gipuzkoa) · SPAIN

product sheet  
updated 07/11/2025



# VEGETABLE PREPARATION MACHINE CA-4V 120/50-60/1

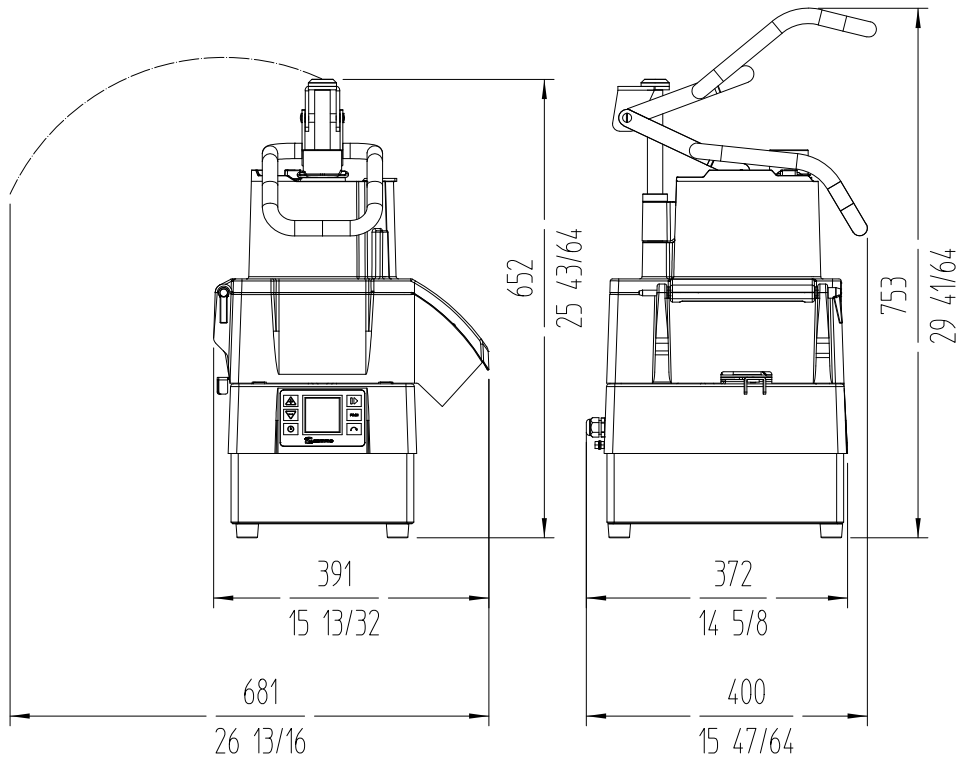
High-production commercial vegetable preparation machine, up to 650 kg.



P/N 1050799

Crated dimensions  
445 x 430 x 595 mm

Volume Packed: 0.13 m<sup>3</sup>  
Gross weight: 31.2 kg



DYNAMIC PREPARATION  
COMMERCIAL VEGETABLE PREPARATION MACHINES

**sammic** | sammic.com  
Food Service Equipment Manufacturer

Polígono Basarte, 1. phone +34 943 15 72 36  
20720 Azkoitia, Spain sales@sammic.com



Project	Date
Item	Qty
Approved	

product sheet  
updated 07/11/2025