

The Right Choice - Manufacturers of Quality Catering Equipment



sammic

EQUIPMENT GUIDE by type of user





EQUIPMENT FOR CATERING AND HOTEL, LICENSED TRADE AND FOOD INDUSTRIES

SAMMIC is a group of companies whose activity is centred on the development, manufacture and commercialisation of Equipment for Catering and Hotel, Licensed Trade, and Food Industries.

Founded in 1961 by local business people, the company began its activity as a manufacturer of equipment for dynamic food preparation. Over time, Sammic's offer has widened, and today supplies an extensive product range.

In Sammic we pay attention to market needs and work with the aim

of satisfying them, always following the highest quality standards. In addition to designing and manufacturing top-of-range products, Sammic, in collaboration with its corporate chef Enrique Fleischmann and his team, provides training and consultancy services to both dealers and end-users.

The SAMMIC group is aware of the fact that the considerable social and cultural changes that are taking place in the world are revolutionising sector habits and it works enthusiastically to satisfy new necessities that are rising as a consequence of these transformations.

www.sammic.com



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POTATO PEELERS



Potato peelers (aluminium)

Covers

30 - 150	PP-6+
30 - 150	PPC-6+
60 - 200	PP-12+
60 - 200	PPC-12+

Potato peelers (stainless steel)

10 - 80	M-5
60 - 200	PI-10
100 - 300	PI-20
+ 200	PI-30

VEGETABLE PREPARATION MACHINES



Covers

200 - 450
100 - 600
200 - 1000

Output

Up to 450 kg	CA-31/3V
Up to 650 kg	CA-41/4V
Up to 1000 kg	CA-62

FOOD PROCESSORS



Covers

10 - 25
20 - 75
20 - 100

Maxim Capacity

Up to 1 kg	SK-3
Up to 3 kg	K-52
Up to 4 kg	K-82

FOOD PROCESSORS - EMULSIFIERS



Covers

10 - 30
20 - 75
20 - 100

Maxim Capacity

Up to 2 kg	SKE-3
Up to 3 kg	KE-5V
Up to 4 kg	KE-8V

PORTABLE LIQUIDISERS & BEATERS



Liquidisers

Containers

Up to 10 litres	TR-220
Up to 15 litres	TR-270
Up to 60 litres	TR-350BN
Up to 70 litres	TR-350BL
Up to 100 litres	TR-550BL
Up to 150 litres	TR-550BXL
Up to 200 litres	TR-750

Combined

Up to 15 litres	TR/BM-250+BS
2-30 egg whitters	TR/BM-250+BB-250
Up to 60 litres	TR/BM-350+BN
2-50 egg whitters	TR/BM-350+BB-350

Turbo liquidisers

Up to 800 litres	TRX-21/22
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FOOD MIXERS



Bowl capacity

5 litres
5 litres
10 litres
20 litres
30 litres
40 litres

Capacidad in flour kg

1 kg
1,5 kg
3 kg
6 kg
9 kg
12 kg

BM-5E
BM-5
BE-10
BE-20
BE-30
BE-40

MEAT MINCERS



Hourly output

100 kg
280 kg
425 kg

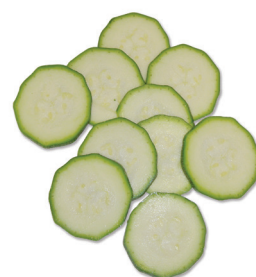
PS-12
PS-22
PS-32



FC-1+



FC-3D



FC-8D

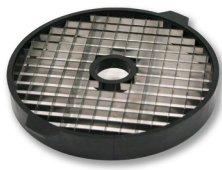


FCO+



FFC-8+

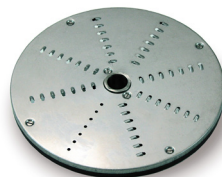




FMC-14D



FMC-25+



SH-3



SH-7



FCC-2+



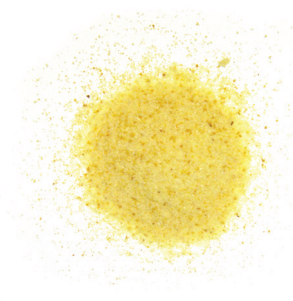
FCC-5+



SH-1



SH-8



FCE-4+



FCE-8+



BIG KNOW-HOW FOR THOSE LITTLE ORDERS

Natural juices, a toast, a sandwich, canapés, filled bread rolls, milk shakes and much more can be ordered in a bar or café.

Sammic makes durable, high quality professional equipment for the bar or small kitchen to prepare all kinds of snacks and drinks in a moment.



Commercial Grills

Grills for the professional Kitchen: Electric, Gas and Vitro

Total loading

- 1800 W** **Contact Grill GRS-5** Single ribbed contact grill.
3000 W **Plancha Snack GL-6** Medium-sized mixed contact grill.



Multi Juicers

To liquid and juice all kind of fruits

Total loading

- 240 W** **Multi Juicer LI-240** Commercial Multi-Juicer.
400 W **Multi juicer LI-400** For great production.
240 W **Slow juicer LL-60** Commercial low-speed juice extractor



Commercial Blenders

Drink blender-mixer for making different drinks

Capacity of recipient

- 1 L** **Blender TB-2000**



Drinks mixer

Useful for hot and cold drinks

Capacity of recipient

- 1 L** **Drinks mixer BB-900**

for the bar area



Commercial Glasswashers

For washing glasses, cups, cutlery and small tableware

Production baskets/hour

30	Glasswasher P-41S	400x400mm racks Max. l. height: 280mm.
40	Glasswasher X-40	400x400mm racks Max. l. height: 240mm.
40	Glasswasher X-41	400x400mm racks Max. l. height: 280mm.



Microwave Ovens

For bars & cafes, restaurants, hotels, etc

Microwave output power

900W	Microwave Oven HM-910	Turntable. 24-lt. cavity.
1000W	Microwave Oven HM-1001	1000W. Static ceramic.
1800W	Microwave Oven HM-1830	Static ceramic base with 2 magnetrons. 30-lt. cavity.



Toasters

Ideal for serve breakfast

Max. toast production

120	Toaster TP-100	Single horizontal loading electric toaster.
240	Toaster TP-200	Double horizontal loading electric toaster.



Commercial Orange Juicers

Stainless steel made fruit juicers

Production oranges/hour

200	Commercial Orange Juicer ECM	Hand operated.
200	Commercial Orange Juicer ECP	Lever operated.

HIGH QUALITY AND MAXIMUM FRESHNESS

Sammic provides specific food preparation equipment for butcheries and delicatessens that ensure the highest quality and maximum freshness of all kinds of meat. We also supply state-of-the-art vacuum packers that enable this quality and freshness to be maintained for longer periods.

Discover what we can do for you!



Cortafiambres de correa

For butchers, delicatessens or foodservice.

Blade diameter

- 300 mm** Commercial Slicer GCP-300
- 350 mm** Commercial Slicer GCP-350



Gear driven Slicers

For butchers, delicatessens or foodservice.

Blade diameter

- 300 mm** Commercial slicer GL-300
- 300 mm** Commercial Meat Slicer GAE-300
- 350 mm** Commercial slicer GL-350
- 350 mm** Gravity Meat Slicer CCE-350



Bone saws

Suitable for cutting bones and frozen products

Cutting thickness

- 150 mm** Bone Saw SH-155 Cut height: 215 mm.
- 175 mm** Bone Saw SH-182 Cut height: 249 mm.

ent, the highest quality



Meat mincers

An hourly output from 100 to 450 Kg

Production /hour (max)

280 Kg	PS-22 Meat Mincer
425 Kg	PS-32 Meat Mincer
450 Kg	PS-32R Refrigerated Meat Mincer



Vacuum packing machines - "Sensor"

Vacuum controlled by a highly precise sensor

Pump capacity

20m3/h	Vacuum Sealer SE-420	Tabletop model. 20 m ³ /h. 420 mm.
20m3/h	Vacuum Sealer SE-520	Tabletop model. 20m ³ /h. 420+420 mm.
63m3/h	Vacuum Sealer SE-606	Floorstanding unit. 63 m ³ /h. 413+656 mm



Vacuum packing machines - "Sensor Ultra"

Vacuum controlled by sensor and the widest range of options

Bar length

420 mm	Vacuum Sealer SU-420	Tabletop model. 20 m ³ /h. 420 mm
420 mm	Vacuum Sealer SU-520	Tabletop model. 20m ³ /h. 420+420 mm.
413 mm	Vacuum Sealer SU-606	Floorstanding unit. 63 m ³ /h. 413+656 mm



Pot Washers

Utensil Washers with large-capacity and high pressure

Production baskets/hour

30	Utensil washer LU-60	600 x 630 mm. basket.
30	Utensil washer LU-75	780 x 700 mm. basket.

Equipment for bars and rest

IS THE KITCHEN SPACE IN YOUR BAR LIMITED?

A selection of dynamic preparation and conservation products especially useful for establishments with small kitchens, due to their functionality and their small size.

From blenders, cutters, peelers etc. to vacuum packers and sous-vide SmartVide cookers. Sammic offers multifunctional products with small dimensions so you can do magic with them.

Discover Sammic's range



and space will no longer be an issue

restaurants with small kitchens.



Commercial Stick Blenders

The Widest range of Commercial Immersion Hand Mixers

Liquidising arm length

420 mm **Hand mixer & blender combo TR/BM-350** Specially designed to be used in up to 60 lt./ 65 qt. bowls.



Commercial Hand Blenders - XM range

Commercial hand blenders and whisks

Liquidising arm length

223 mm **Hand blender XM-12** Compact commercial blender.



Commercial Potato Peelers

Available in aluminium or stainless steel

Hourly production

100 Kg **Potato Peeler M-5** 5 Kg. / 11 pounds load per cycle.

300 Kg **Peeler & Salad dryer PES-20** 2 in 1: potato peeler & salad dryer.



Hand operated Potato Chipping Machine

Ideal for restaurants and large kitchens

Hourly production

100-150 kg **Potato Chipping Machine CF-5** Ideal to make perfect french fries for restaurants and large kitchens.



Planetary mixers

For workshop, bakery, industrial pizza, etc.

Bowl capacity

5 L **Planetary mixer BM-5** Table-top model



Commercial Dishwashers

Undercounter front loading commercial dishwashers

Production baskets/hour

40 **Dishwasher X-45** Compact dishwasher. 450x450mm. racks. Max. loading height: 280mm.



Food Processor / Veg Prep Combi Machines

The Perfect Cut, with many possibilities.

Combi CK-35V 2 in 1: veg prep machine (450 kg/h) with 5 lt. / 5 1/4 qt. cutter bowl.



Sous-vide cookers

Temperature-controlled sous-vide cooking

Maximum recipient capacity

- 28 l** Immersion Circulator SmartVide 5 30 lt./ 8 gal.
- 56 l** Immersion Circulator SmartVide 7 56 lt./ 14 gal.
- 56 l** Immersion Circulator SmartVide 9 56 lt./ 14 gal.

Vacuum packing machines - "Sensor"

Vacuum controlled by a highly precise sensor

Pump capacity

- 4m³/h** Vacuum Sealer SE-204 Tabletop model. 4 m³/h. 280 mm.
- 10m³/h** Vacuum Sealer SE-310 Tabletop model. 10 m³/h. 320 mm.
- 20m³/h** Vacuum Sealer SE-420 Tabletop model. 20 m³/h. 420 mm.

Vacuum packing machines - "Sensor Ultra"

Vacuum controlled by sensor and the widest range of options

Bar length

- 320 mm** Vacuum Sealer SU-316 Tabletop model. 10 m³/h. 320 mm.
- 420 mm** Vacuum Sealer SU-416 Tabletop model. 20 m³/h. 420 mm.

A SINGLE PROCUREMENT POINT

Thanks to our nationwide distribution network we can negotiate agreements that will help you to make better procurement deals and have a fast, efficient technical assistance unit at your service in any of your establishments.

Sammic will take care of providing the resources required for the processes of installation and maintenance of the units.



Marketing Services

Our website has been designed for you and we have a flexible marketing department.



Desing Services

We adapt to your needs. Tell us your requirements and we will propose you the best solution.



Chef's Services

We offer standard or ad-hoc services in-situ, at the customer's facilities or on-line with our corporate chef.



Tech Services

From our service we provide training to our dealers' own technical services always adapted to theirs needs raised



WAREWASHING AREA



Commercial Glasswashers

For washing glasses, cups, cutlery and small tableware

Production baskets/hour

- 30** **Glasswasher P-41S** 400x400mm racks Max. l. height: 280mm.
- 40** **Glasswasher X-40** 400x400mm racks Max. l. height: 240mm.
- 40** **Glasswasher X-41** 400x400mm racks Max. l. height: 280mm.



Commercial Dishwashers

Undercounter front loading commercial dishwashers

Production baskets/hour

- 20** **Dishwasher P-50** 500x500mm. racks. Max. loading height: 330mm.
- 30** **Dishwasher X-51** Multi-phase dishwasher. 500x500mm. racks. Max. loading height: 330mm.
- 30** **Dishwasher S-51** 500x500mm racks. Max. loading height: 330mm.



Pass-Through Dishwashers

Comfortable operation thanks to front or side loading

Production baskets/hour

- 60** **Dishwasher X-100** 2.5 kW wash tank and 7.5 kW boiler.
- 60** **Dishwasher X-120** 3 kW wash tank and 9kW boiler.
- 60** **Dishwasher S-100** 2.5 kW wash tank and 7.5 kW boiler.
- 60** **Dishwasher S-120** 3 kW wash tank and 9kW boiler.



Cutlery Polishers

It dries, polishes and eliminates spotting on silverware

Hourly production (pieces)

- 3000** **Cutlery dryer-polisher SAM-3001** Tabletop cutlery polishing machine with outlet fan.



SNACK BAR & BUFFET



Commercial Orange Juicers

Stainless steel made fruit juicers

Production oranges/hour

200 Commercial Orange Juicer ECM Hand operated.

200 Commercial Orange Juicer ECP Lever operated.



Multi Juicers

To liquid and juice all kind of fruits

Total loading

240 W Multi Juicer LI-240 Commercial Multi-Juicer.



Commercial Blenders

Drink blender-mixer for making different drinks

Capacity of recipient

2 l Blender TB-2000 Heavy duty blender with 2 lt. bowl.



Microwave Ovens

Commercial Microwaves that fit the requirements of any user

Microwave output power

900W Microwave Oven HM-910 Turntable. 24-lt. cavity.

1000W Microwave Oven HM-1001 Static ceramic base.

1800W Microwave Oven HM-1830 Static ceramic base with 2 magnetrons. 30-lt. cavity.

NT GROUPS



Toasters

Ideal for serve breakfast

Max. toast production

- 120** Toaster TP-100 Single horizontal loading electric toaster.
- 240** Toaster TP-200 Double horizontal loading electric toaster.



Commercial Grills

Grills for the professional Kitchen: Electric, Gas and Vitro.

Total loading

- 3000 W** Contact Grill GL-6 Medium-sized mixed contact grill with cover.
- 3000 W** Contact Grill GLM-6 Medium-sized smooth contact grill with cover.
- 3000 W** Contact Grill GRM-6 Medium-sized ribbed contact grill with cover.

PRESERVATION & SOUS-VIDE



Sous-vide cookers

Temperature-controlled sous-vide cooking

Maximum recipient capacity

- 28 l** Immersion Circulator SmartVide 5 30 lt./ 8 gal.
- 56 l** Immersion Circulator SmartVide 7 56 lt./ 14 gal.
- 56 l** Immersion Circulator SmartVide 9 56 lt./ 14 gal.



Blast Chillers

Blast chilling, shock freezing and automatic preservation.

Chilling capacity - performance

- 7 Kg** Blast Chiller AB-3 2/3 Capacity: 3 x GN 2/3.
- 7 Kg** Blast Chiller AB-3 1/1 Capacity: 3 x GN 1/1.
- 18 Kg** Blast Chiller AB-5 Capacity: 5 x GN 1/1.

PREPARATION ZONE



Commercial Vegetable Preparation Machines

The Perfect Cut, by Sammic

Hourly production

450 Kg

Vegetable preparation machine CA-31 With an hourly output of up to 450 Kg.

500 Kg

Vegetable preparation machine CA-3V With an hourly output of up to 450 Kg.



Cutter-Mixers & Emulsifiers

Commercial Food Processors for the professional kitchen

Bowl capacity

5,5 l

Food-Processor - Emulsifier KE-5V Variable speed appliance. Control panel with timer.

8 l

Food-Processor - Emulsifier KE-8V Variable speed appliance. Control panel with timer.



Commercial Stick Blenders

The Widest range of Commercial Immersion Hand Mixers

Liquidising arm length

200 mm

Hand blender TR-220 Stick blender specially designed to be used in up to 10 lt. / 10 qt. bowls.

290 mm

Hand blender TR-270 Stick blender specially designed to be used in up to 15 lt. / 16 qt. bowls.

290 mm

Hand blender TR-350 Stick blender specially designed to be used in up to 70 lt./ 75 qt. bowls.

420-500 mm

Hand blender TR-350 Stick blender specially designed to be used in up to 70 lt./ 75 qt. bowls.

420 mm

Hand mixer & blender combo TR/BM-350 Specially designed to be used in up to 60 lt./ 65 qt. bowls.

500-585 mm

Hand blender TR-550 Stick blender specially designed to be used in up to 150 lt. bowls.

600 mm

Hand blender TR-750 Stick blender specially designed to be used in up to 200 lt. bowls.



Belt Driven Slicers

For butchers, delicatessen or foodservice

Blade diameter

250 mm Commercial Meat Slicer GC-250

275 mm Commercial Slicer GC-275

300 mm Commercial Slicer GC-300



Hand operated Potato Chipping Machine

Ideal for restaurants and large kitchens, caters for 100-150 Kg/hr production.

Hourly production

100-150 kg **Potato Chipping Machine CF-5** Ideal to make perfect french fries for restaurants and large kitchens.



Planetary mixers

For workshop, bakery, industrial pizza, etc.

Bowl capacity

5 L Planetary mixer BM-5 Table-top model.

10 L Planetary mixer BE-10 / BE-10C Table-top model

20 L Planetary mixer BE-20 / BE-20C / BE-20I Floors-tanding unit.

30 L Planetary mixer BE-30 / BE-30C / BE-30I Floors-tanding unit.

40 L Planetary mixer BE-40 / BE-40C / BE-40I Floors-tanding unit.



DISHWASHING FOR

Professional equipment

YOUR WASHING ZONE IN SKILLED HANDS

Sammic, a manufacturer of industrial dishwashers since the 1960s, provides a comprehensive guide to units that meet the crockery and cutlery washing needs of buffet-dining rooms in hotels, restaurants and other group catering facilities.

We know that cleanliness and hygiene are vital aspects of your establishment regardless of its size. To ensure the highest quality we provide a range of units perfectly suited to your workflow.

Design Services by Sammic, our customer consultancy, also provides customised advice.



Design Services by Sammic:
We plan your facility

With over 50 years'
experience



HOTELS AND BUFFET

ent for warewashing



Pass-Through Dishwashers

Comfortable operation thanks to front or side loading

Production baskets/hour

30	Dishwasher P-100	2.5 kW wash tank and 6 kW boiler.
60	Dishwasher X-100	2.5 kW wash tank and 7.5 kW boiler.
60	Dishwasher S-120	3 kW wash tank and 9kW boiler.



Rack conveyor dishwashers

With an hourly output of up to 5.500 dishes

Production plates/hour (max)

2200	Rack conveyor dishwasher SRC-2200	85/126 baskets per hour (up to 2.200 plates/hour).
4050	Rack conveyor dishwasher SRC-4000	150/225 baskets per hour (up to 4.050 plates/hour).
4950	Rack conveyor dishwasher SRC-5000	183/275 baskets per hour (up to 4.950 plates/hour).



Commercial Dishwashers

Undercounter front loading commercial dishwashers

Production baskets/hour

30	Dishwasher X-51	Multi-phase dishwasher. 500x500mm. racks. Max. loading height: 330mm.
30	Dishwasher X-61	Commercial dishwasher with constant rinse temperature system.
30	Dishwasher S-61	Commercial dishwasher with constant rinse temperature system.



Cutlery Polishers

Dries, polishes and eliminates spotting on silverware

Hourly production (pieces)

3000	Cutlery dryer-polisher SAM-3001	Tabletop cutlery polishing machine with outlet fan.
8000	Cutlery dryer-polisher SAS-5001	Floorstanding flatware polishing machine.
8000	Cutlery dryer-polisher SAS-6001	Floorstanding machine with motor brake and outlet fan.

BREAD AND CONFE

Expert equipment

SWEET OR SAVORY, JUST LEAVE IT IN OUR HANDS

If confectionery is your thing or you have to knead dough every day, if you are in charge of a patisserie or you plan to open one, if you serve breakfast to a lot of customers or if pastry is your world... whatever your line, here at Sammic we have thought of you and want to help you to get on with your work.

Sammic makes professional machines for bakeries and patisseries and among them you can find everything from industrial dough kneaders and beaters to specialized utensil washers with enough room for any tool or instrument you need to clean.

A special and unique dough



Surprise your customers



Bread for all needs

SECTIONERY BAKERY

ent for bakeries



Spiral dough mixers

Specially designed for hard dough (pizza, bread, etc.)

Capacity in flour (60% water)

12 Kg	Dough Mixer SM(E)-20	Capacity: 12 Kg. of flour.
17 Kg	Dough Mixer SM(E)-33	Capacity: 17 Kg. of flour.
25 Kg	Dough Mixer SME-40	Capacity: 25 Kg. of flour.
30 Kg	Dough Mixer SME-50	Capacity: 30 Kg. of flour.
40 Kg	Dough Mixer SME-75	Capacity: 40 Kg. of flour.



Planetary mixers

For workshop, bakery, industrial pizza, etc.

Bowl capacity

10 L	Planetary mixer BE-10	Table-top model.
20 L	Planetary mixer BE-20	Floorstanding unit.
30 L	Planetary mixer BE-30	Floorstanding unit.
40 L	Planetary mixer BE-40	Floorstanding unit.



Pot Washers

Ware-washers with large-capacity and high pressure

Production baskets/hour

30	Utensil washer LU-60	600 x 630 mm. basket.
30	Utensil washer LU-75	780 x 700 mm. basket.
20	Utensil washer LU-130	Basket of 1.350 x700 mm.



Baskets and supplements for glasswashers, dishwasher and rack conveyors.

Different sizes of baskets and supplements.



Inserts, supplements & similar.

FRESH FRENCH F

French Fry System

SERVE TASTY & HEALTHY FRESH-CUT FRIES

Sammic French Fry System allows restaurant operators to serve tasty, healthy and popular fresh-cut fries in a consistent manner while dramatically cutting down food costs.



Commercial Potato Peelers

Available in aluminium or stainless steel

Hourly production

100 Kg	Potato Peeler M-5 5 Kg. / 11 pounds load per cycle.
240 Kg	Potato Peeler PI-10 10 Kg. / 22 pounds load per cycle.
480 Kg	Potato Peeler PI-20 20 Kg. / 44 pounds load per cycle.
720 Kg	Potato Peeler PI-30 30 Kg. / 66 pounds load per cycle.



Commercial Vegetable Preparation Machines

The Perfect Cut, by Sammic

Hourly production

450 kg	Vegetable preparation machine CA-31 With an hourly output of up to 450 Kg.
650 kg	Vegetable preparation machine CA-41 With an hourly output of up to 650 Kg.

FRIES FRANCHISE

n: a growing trend



Hand operated Potato Chipping Machine

Ideal for restaurants and large kitchens, caters for 100-150 Kg/hr production.

Hourly production

100-150 kg **Potato Chipping Machine CF-5** Ideal to make perfect french fries for restaurants and large kitchens.



Commercial Fryers

Gastronorm size, welded tank and with stand

Wash tank capacity

2x3l **Fryer F-3+3** Gastronorm series. Capacity: 3+3 lt.

1x6l **Fryer F-8** Gastronorm series. Capacity: 6 lt.

1x7l **Fryer F-10** Gastronorm series. Capacity: 7 lt.



Vacuum packing machines - "Sensor"

Vacuum controlled by a highly precise sensor

Pump capacity

10m3/h **Vacuum Sealer SE-310** Tabletop model. 10 m³/h. 320 mm

10m3/h **Vacuum Sealer SE-410** Tabletop model. 10 m³/h. 420 mm



Gastronorm containers

Best quality stainless steel 18/10 made

GN standard containers

GN perforated containers

FOOD PREPA

Professional equipment

YOUR HIGH-PERFORMANCE PREPARATION AREA

Sammic has more than 50 years' experience as a manufacturer of industrial kitchen equipment. We started out as a manufacturer of potato peelers. From there we have grown - and are growing - constantly, with the goal of providing the widest range of professional food preparation equipment. With the guarantee that we design and manufacture the entire range.

Cutting experts



Precision and control with SmartVide



Sammic, your quality assurance

RATION AREA

ent for great kitchens



Belt Driven Slicers

For butchers, delicatessen or foodservice.

Blade diameter

275 mm Commercial Slicer GC-275

300 mm Commercial Slicer GC-300



Commercial Vegetable Preparation Machines

The Perfect Cut, by Sammic

Hourly production

450 kg Vegetable preparation machine CA-31 With an hourly output of up to 450 Kg.

650 kg Vegetable preparation machine CA-41 With an hourly output of up to 650 Kg.



Cutter-Mixers & Emulsifiers

Commercial Food Processors for the professional kitchen

Bowl capacity

3 l Food processor-emulsifier SKE-3 To chop, mash, mix, knead, emulsify any product in few seconds.

5,5 l Food-Processor - Emulsifier KE-5V Variable speed appliance. Control panel with timer.

8 l Food-Processor - Emulsifier KE-8V Variable speed appliance. Control panel with timer.



Hand operated Potato Chipping Machine

Ideal for restaurants and large kitchens, caters for 100-150 Kg/hr production.

Hourly production

100-150 kg Potato Chipping Machine CF-5 Ideal to make perfect french fries for restaurants and large kitchens.



Commercial Stick Blenders

The Widest range of Commercial Immersion Hand Mixers

Liquidising arm length

200 mm

Hand blender TR-220 Stick blender specially designed to be used in up to 10 lt. / 10 qt. bowls.

290 mm

Hand blender TR-270 Stick blender specially designed to be used in up to 15 lt. / 16 qt. bowls.

420 mm

Hand mixer & blender combo TR/BM-350 Specially designed to be used in up to 60 lt./ 65 qt. bowls.

500-585 mm

Hand blender TR-550 Stick blender specially designed to be used in up to 150 lt. bowls.

600 mm

Hand blender TR-750 Stick blender specially designed to be used in up to 200 lt. bowls.



Planetary mixers

For workshop, bakery, industrial pizza, etc.

Bowl capacity

5 L

Planetary mixer BM-5 Table-top model.

10 L

Planetary mixer BE-10 / BE-10C Table-top model.



Blast Chillers

Blast chilling, shock freezing and automatic preservation

Chilling capacity - performance

7 Kg

Blast Chiller AB-3 1/1 Capacity: 3 x GN 1/1.

18 Kg

Blast Chiller AB-5 Capacity: 5 x GN 1/1.

32 Kg

Blast Chiller AB-10 Capacity: 10 x GN 1/1.

40 Kg

Blast Chiller AB-15 Capacity: 15 x GN 1/1.



Sous-vide cookers

Temperature-controlled sous-vide cooking

Maximum recipient capacity

- 28 l** Immersion Circulator SmartVide 5 30 lt./ 8 gal.
- 56 l** Immersion Circulator SmartVide 7 56 lt./ 14 gal.
- 56 l** Immersion Circulator SmartVide 9 56 lt./ 14 gal.



Vacuum packing machines - "Sensor"

Vacuum controlled by a highly precise sensor

Pump capacity

- 4m³/h** Vacuum Sealer SE-204 Tabletop model. 4 m³/h. 280 mm.
- 10m³/h** Vacuum Sealer SE-310 Tabletop model. 10 m³/h. 320 mm.
- 20m³/h** Vacuum Sealer SE-420 Tabletop model. 20 m³/h. 420 mm.



Vacuum packing machines - "Sensor Ultra"

Vacuum controlled by sensor and the widest range of options

Bar length

- 320 mm** Vacuum Sealer SU-310 Tabletop model. 10 m³/h. 320 mm.
- 420 mm** Vacuum Sealer SU-420 Tabletop model. 20 m³/h. 420 mm.



Commercial Can Opener

For quick and safe can opening

Cans' maximum height

- 560 mm** Can Opener EZ-40 For quick and safe can opening.



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